

**METRIC**

**A-A-20043B**  
**March 26, 2004**  
**SUPERSEDING**  
**A-A-20043A**  
**November 16, 1998**

## **COMMERCIAL ITEM DESCRIPTION**

### **CREAMER, NON-DAIRY, DRY**

**The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).**

**1. SCOPE.** This CID covers dry non-dairy creamer packed in commercially acceptable containers, suitable for use by the Federal, State, local governments, and other interested parties, and as a component of operational rations.

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers *shall specify* the following:**

- When the age requirement at the time of delivery is other than specified (Sec. 4.7).
- When analytical requirements are different than specified (Sec. 5.1).
- When analytical requirements need to be verified (Sec. 5.2).
- Manufacturer's /distributor's certification (Sec. 8.2) or USDA certification (Sec. 8.3).

##### **2.2 Purchasers *may specify* the following:**

- Manufacturer's quality assurance (Sec 8.1 with 8.1.1) or (Sec 8.1 with 8.1.2).
- Packaging requirements other than commercial (Sec. 9).

#### **3. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet* the requirements of the:**

- Salient characteristics (Sec. 4).
- Analytical requirements: *as specified by the purchaser* (Sec. 5).
- Manufacturer's/distributor's product assurance (Sec. 6).
- Regulatory requirements (Sec. 7).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 8).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 9).

#### 4. SALIENT CHARACTERISTICS.

**4.1 Ingredients.** The dry non-dairy creamer shall contain corn syrup solids, vegetable fats or oils, sodium caseinate, dipotassium phosphate, mono-and diglycerides, sodium silicoaluminate, lecithin, natural and/or artificial flavors, and natural and/or artificial colors. The dry non-dairy creamer may contain sodium tripolyphosphate, sodium stearoyl lactylate, and tricalcium-phosphate. Titanium dioxide shall not be used.

**4.2 Food Chemicals Codex Purity.** The ingredients listed in paragraph 4.1 and found in the Food Chemicals Codex shall comply with the purity standards of the Food Chemicals Codex.

#### 4.3 Dehydrated Product.

**4.3.1 Consistency.** The dry non-dairy creamer shall be a free flowing uniform granular powder and shall be free from lumps.

**4.3.2 Color.** The dry non-dairy creamer shall possess a white to light cream-color.

#### 4.4 Hydrated Product.

**4.4.1 Dispersability.** After adding to hot liquid, the product shall readily dissolve within 15 seconds and show no evidence of curdling, feathering, or undissolved floating particles.

**4.4.2 Odor and flavor.** When added to hot liquid, the non-dairy creamer shall impart a sweet creamy flavor, free from foreign or objectionable flavors and odors (e.g., sour, malty, tallowy, stale, soapy, rancid, bitter, or scorched flavors or odors).

**4.5 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the dry non-dairy creamer shall be processed and packaged not more than 90 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements shall be specified in the solicitation, contract, or purchase order.

**4.6 Foreign material.** All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. Also, all ingredients shall be free from foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

#### 5. ANALYTICAL REQUIREMENTS.

**5.1 Analytical and microbiological requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, analytical and microbiological requirements for the dry non-dairy creamer shall be as follows:

|                       |                               |
|-----------------------|-------------------------------|
| Fat                   | Not less than 33.0 percent    |
| Moisture              | Not more than 3.0 percent     |
| Standard plate count  | Not more than 20,000 per gram |
| <i>Coliform</i> count | Not more than 10 per gram     |
| <i>Salmonella</i>     | Negative                      |

**5.2 Product verification.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

**5.2.1 Sampling procedures.** USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

**5.2.2 Composite sample.** Analytical testing shall be performed on a composite sample. The composite sample shall be 227 g (8 oz) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures or the composite shall be prepared from a minimum of five randomly selected cans or jars, or, in the case of envelopes, from five randomly selected subsamples, each containing the appropriate number of envelopes to yield a 227 g (8 oz) sample when composited.

**5.3 Analytical and microbiological testing.** Analytical and microbiological testing shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International, or from the FDA Bacteriological Analytical Manual (BAM) method.

| <u>Test</u>          | <u>Method</u>                 |
|----------------------|-------------------------------|
| Fat                  | 932.06                        |
| Moisture             | 927.05 or 985.14              |
| Standard plate count | 990.12 or 966.23 or BAM, Ch.3 |
| <i>Coliform</i>      | 991.14 or BAM, Ch. 4          |
| <i>Salmonella</i>    | 994.04 or 967.26 or 966.08    |

**5.4 Test results:** The test results for fat and moisture shall be reported to the nearest 0.1 percent. The test results for standard plate count shall be reported to the nearest 1,000 per gram. The test results for *Coliform* count shall be reported to the nearest unit per gram. The test results for *Salmonella* shall be reported according to the test method. Any test result not conforming to the analytical and microbiological requirements shall be cause for rejection of the lot.

**6. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/distributor shall certify that the dry non-dairy creamer provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same dry non-dairy creamer for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**A-A-20043B**

**7. REGULATORY REQUIREMENTS.** The delivered dry non-dairy creamer shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and be the same dry non-dairy creamer offered for sale within the commercial marketplace. Delivered dry non-dairy creamer shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

**8. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 8.2 or 8.3; purchaser may specify 8.1 with 8.1.1 or 8.1 with 8.1.2.*

**8.1 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

**8.1.1 Plant systems audit.** A plant systems audit (PSA) conducted by USDA, Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations, Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food; and verifies that the manufacturer has in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

**8.1.2 Plant survey.** A plant survey conducted by USDA, AMS, or another survey performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations, Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food. All plants earning approved status on an AMS plant survey are listed in the quarterly publication, "Dairy Plants Surveyed and Approved for USDA Grading Service".)*

**8.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished dry non-dairy creamer distributed meets or exceeds the requirements of this CID.

**8.3 USDA certification.** When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, USDA, AMS, Dairy Grading Branch

(DGB), Dairy Programs (DP) shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the dry non-dairy creamer in accordance with agency procedures which include selecting random samples of the dry non-dairy creamer, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, DGB inspectors will examine the dry non-dairy creamer for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.

**9. PACKAGING.** Preservation, packaging, packing, labeling, and case marking shall be in accordance with good commercial packaging unless otherwise as specified in the solicitation, contract, or purchase order.

**10. USDA INSPECTION NOTES.** When Section 8.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of the samples of dry non-dairy creamer, and compliance with requirements in the following areas:

- Salient Characteristics (Sec. 4).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 5.1). When USDA analytical testing is specified, DGB inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 9 or as specified in the solicitation, contract, or purchase order.)

**11. REFERENCE NOTES.**

**11.1 USDA certification contact.** For USDA certification, contact the **Branch Chief, DGB, DP, AMS, USDA, STOP 0230, 1400 Independence Ave., SW, Washington, DC 20250-0230, telephone (202) 720-7471 or on the Internet at: [www.ams.usda.gov/dairy/grade.htm](http://www.ams.usda.gov/dairy/grade.htm).**

**11.2. Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-Mail: [anita.okrend@usda.gov](mailto:anita.okrend@usda.gov).**

A-A-20043B

### **11.3 Sources of documents.**

#### **11.3.1 Sources of information for nongovernmental documents are as follows:**

Copies of the Official Methods of Analysis of the AOAC International and the FDA Bacteriological Analytical Manual (BAM), either printed or on CD-ROM versions, may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: [www.aoac.org](http://www.aoac.org).**

Copies of the Food Chemicals Codex may be purchased from: **National Academy Press, 2101 Constitution Avenue, NW, Lockbox 285, Washington, DC 20055, telephone (800) 624-8373 or (202) 344-3313, or Fax (202) 334-2451. Internet address: <http://www.nap.edu>.**

#### **11.3.2 Sources of information for governmental documents are as follows:**

Applicable provisions of the: Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503 and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: [www.access.gpo.gov/nara](http://www.access.gpo.gov/nara).**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [FQASTaff@usda.gov](mailto:FQASTaff@usda.gov) or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-FTSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or FAX (215) 737-2963, or via E-mail: [Sally.A.Gallagher@dla.mil](mailto:Sally.A.Gallagher@dla.mil).**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

**MILITARY INTERESTS:**

**CIVIL AGENCY COORDINATING ACTIVITIES:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

DOJ - BOP  
HHS - NIH, IHS  
USDA - FV  
VA - OSS

**Review Activities**

Army - MD, QM  
Navy - MC

**PREPARING ACTIVITY:**

DLA - SS  
(Project No. 8940-P108)

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