

METRIC

A-A-20297  
July 8, 1999

## COMMERCIAL ITEM DESCRIPTION

### SOUP, NOODLE, RAMEN, INSTANT

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

#### 1. SCOPE.

1.1 This Commercial Item Description (CID) covers instant ramen noodle soups, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties and as a component of operational rations.

#### 2. PURCHASER NOTES.

2.1 Purchasers shall specify:

- Type(s), style(s), and flavor(s) of ramen noodle soup required. (Sec. 3.1)
- When analytical requirements do not need to be verified. (Sec. 4.4) (Test methods based on USDA Laboratory preference.)
- Product conformance (Sec. 6.1) or USDA certification (Sec. 6.2).

#### 3. CLASSIFICATION.

3.1 The ramen noodle soups shall conform to the types, styles, and flavors in the following list which shall be specified in the solicitation, contract, or purchase order.

AMSC N/A

FSC 8935

**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-HSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or FAX (215) 737-2963.**

**DISTRIBUTION STATEMENT A.** Approved for public release; distribution is unlimited.

**Types, styles, and flavors.**

**Type I** - Fried noodle

**Type II** - Noodles dehydrated by methods other than frying (i.e. baked, freeze-dried, air dried, microwave)

**Style A** - Cup

**Style B** - Pouch

**Flavor 1** - Beef

**Flavor 2** - Chicken

**Flavor 3** - Pork

**Flavor 4** - Shrimp

**Flavor 5** - Oriental

**Flavor 6** - Creamy Chicken

**Flavor 7** - Chicken Mushroom

**Flavor 8** - Picante Beef

**Flavor 9** - Other

**4. SALIENT CHARACTERISTICS.**

**4.1 Dehydrated product:** The dehydrated instant ramen noodle soup shall contain ramen noodles, dehydrated vegetables (Style A) and soup base appropriate for the particular flavor of soup.

**4.1.1 Style A, Cup:** The dry noodles, by weight, shall compose at least 86 percent of the contents of the cup. The instant ramen noodle soup may contain textured soy protein, textured soy flour, freeze-dried shrimp, dehydrated surimi (pollack fish), or dehydrated meats (beef, pork, chicken). The dehydrated ingredients shall compose at least 2 percent by weight of the contents of the cup.

**4.1.2 Style B, Pouch:** The dry noodles, by weight, shall compose at least 90 percent of the contents of the pouch.

**4.1.3 Ramen noodle:** The ramen noodles shall contain enriched wheat flour, durum semolina flour and/or whole wheat flour. The ramen noodles may also contain partially hydrogenated vegetable or palm oil, salt, seasonings, sodium phosphates, potato starch, gums, or other ingredients.

**4.1.4 Dehydrated vegetables:** The ramen noodle soup may contain onions, corn, carrots, garlic, peas, red or green bell peppers, parsley and/or other vegetables.

**4.1.5 Soup base:** The soup base shall be free flowing and of a color typical of the flavor.

**4.2 Reconstituted product:** The dehydrated soup shall fully rehydrate according to the package directions. The reconstituted soup shall consist of lightly colored, slightly curly noodles in a clear to semi-opaque broth. The broth shall be free from lumps and undissolved particles. Vegetables in the Style A, Cup ramen noodle soup shall be bright in color. If present in Style A, the textured soy protein or textured soy flour shall be small meat-like pieces with an appearance appropriate to the flavor specified.

**4.2.1 Odor and flavor:** The reconstituted ramen noodle soup shall have no off-odors or off-flavors and shall have a flavor to that specified. Flavor 5 B Oriental, shall possess a mild soy flavor.

**4.2.2 Texture:** The reconstituted ramen noodles shall be soft and elastic but not mushy. The vegetables shall be fully rehydrated and shall have a characteristic, slightly soft, tender texture. If present, the textured soy protein or textured soy flour shall have a tender meat-like texture.

**4.3 Foreign material:** All ingredients shall be clean, sound, wholesome, and free from glass, dirt, insect parts, burnt, scorched, stale, sour, rancid, and evidence of rodent or insect infestation.

**4.4 Analytical requirements:** Unless otherwise specified in the solicitation, contract, or purchase order, the dehydrated ramen noodle soup shall conform to the following analytical requirements.

**4.4.1 Moisture:** The moisture content of Type I ramen noodle soup shall not exceed 10.0 percent. The moisture content of Type II ramen noodle soup shall not exceed 14.5 percent.

**4.4.2 Fat:** The fat content of Type I ramen noodle soup shall not exceed 24.0 percent. The fat content of Type II ramen noodle soup shall not exceed 3.0 percent.

**4.4.3 Sodium:** The sodium content of the ramen noodle soup shall not exceed 2100 milligrams per 100 grams (3.5 oz) of product.

**4.4.4 Sample preparation:** A composite sample shall be derived from eight randomly selected sample units. The composite sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 926.06.

**4.4.5 Analytical testing:** Testing shall be in accordance with the following methods of the Official Methods of Analysis of the AOAC International or other methods as follows:

<u>Test</u>	<u>Method</u>
Moisture	927.05
Fat	922.06
Sodium	40-71 <u>1/</u>

1/ American Association of Cereal Chemists.

**4.4.6 Test results:** The test results for moisture and fat shall be reported to the nearest 0.1 percent. The test results for sodium shall be reported to the nearest 0.1 mg. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

## 5. REGULATORY REQUIREMENTS.

**5.1** The delivered ramen noodle soup shall comply with all applicable Federal, State and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of ramen noodle soup within the commercial marketplace. Delivered ramen noodle soup shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

## 6. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 6.1 or 6.2.*

**6.1 Product conformance.** The ramen noodle soup provided shall meet the salient characteristics of this CID, conform to the producer=s own specifications, standards, and quality assurance practices, and be the same ramen noodle soup offered for sale in the commercial market. The purchaser reserves the right to require proof of such conformance.

**6.2 USDA certification.** When the solicitation, contract, or purchase order requires that the ramen noodle soup quality or acceptability or both be determined, the Processed Products Branch (PPB), USDA shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The ramen noodle soup shall be examined, or analyzed as applicable in accordance with applicable provisions in this CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

## 7. PACKAGING.

**7.1 Preservation, packaging, packing, labeling, and case marking.** Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

## 8. REFERENCE NOTES.

**8.1 USDA certification contact.**

For USDA certification, contact the Branch Chief, PPB, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, or FAX (202) 690-1527.

**8.2 Sources of documents.**

**8.2.1 Sources of information for nongovernmental documents are as follows:**

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

Copies of the Methods of the American Association of Cereal Chemists may be obtained from: **American Association of Cereal Chemists, 3340 Pilot Knob Road, St. Paul, MN 55121-2097.**

**8.2.2 Sources of information for governmental documents are as follows:**

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document 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) 512-1803 or on the Internet at: **<http://www.nara.gov/fedreg>.**

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, USDA, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service, Specifications Section, Suite 8100, 470 East L'Enfant Plaza, SW, Washington, DC 20407.**

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

**A-A-20297**

**MILITARY INTERESTS:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**Review Activities**

Army - MD, QM  
Navy - MC

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**PREPARING ACTIVITY:**

DLA - SS

(Project 8935-P033)

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