

COMMERCIAL ITEM DESCRIPTION

BUTTERY SPREADS

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

1. SCOPE. This CID covers buttery spreads, packed in commercially acceptable containers suitable for use by Federal, State, local governments, and other interested parties.

2. PROCUREMENT NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s), style(s), and size(s) of buttery spreads required (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When analytical requirements need to be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 11.2) or USDA certification (Sec. 11.3).

2.2 Purchasers *may specify* the following:

- When the dairy components of the buttery spreads are to be graded or inspected by the Dairy Grading Branch (DGB), Dairy Programs (DP), Agricultural Marketing Service (AMS), USDA (Sec. 10).
- Manufacturer's quality assurance (Sec 11.1 with 11.1.1) or (Sec 11.1 with 11.1.2).
- Packaging requirements other than commercial (Sec. 12).

3. CLASSIFICATION. The buttery spreads shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, and sizes

- Type I** - Regular
Type II - Light (21CFR §101.56)
Type III - Fat-free (21 CFR §101.62)

A-A-20357

- Type IV** - Trans-fat (as specified on label)
Type V - Specialty Buttery Spreads
Type VI - Other (*as specified by purchaser*)

- Style A** - Tub
Style B - Stick
Style C - Squeeze
Style D - Portion Packs
Style E - Spray
Style F - Other (*as specified by purchaser*)

- Size 1** - Retail
Size 2 - Foodservice/Institutional

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

- Salient characteristics (Sec. 6).
- Analytical requirements: *as specified by the purchaser* (Sec. 7).
- Manufacturer's/distributor's product assurance (Sec. 8).
- Regulatory requirements (Sec. 9).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 11).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec.12).

5. DEFINITIONS.

5.1 Buttery Spreads. A soft spread made from liquid vegetable oils with 5 percent or less butter or butter flavor (natural and/or artificial), containing up to 5 g or less of saturated fat per tablespoon serving and no more than a trace amount of cholesterol.

5.2 Light. In accordance with 21 CFR§101.56, if 50 percent or more of the calories are from fat, its fat must be reduced by at least 50 percent per reference amount customarily consumed. If less than 50 percent of calories are from fat, its fat must be reduced at least 50 percent or calories reduced at least 1/3 per reference amount customarily consumed. 1/

5.3 Fat-free. In accordance with 21 CFR §101.62, the fat content shall be less than 0.5 g per reference amount customarily consumed and shall be less than 0.5 g per labeled serving. Trans-fat content shall be reflected on the product nutrition fact panel. 1/

5.4 Trans-fat. The amount of trans-fat shall be reflected in the nutritional facts panel. Products with less than 0.5 g per labeled serving may be listed as 0 g trans-fat. Manufacturers may make factual claims such as, “zero” grams of trans-fat on labels.

5.5 Specialty buttery spreads. Specialty buttery spreads are fortified with plant sterol esters, plant stanol esters, omega 3 fatty acids, flax seed oil, fish oil, or other nutrients designed to control cholesterol.

1/ The reference amounts customarily consumed (RACC) for butter is 1 Tbsp according to 21 CFR §101.12.

6. SALIENT CHARACTERISTICS.

6.1 Processing. The buttery spreads shall be prepared in accordance with FDA Current Good Manufacturing Practices (21 CFR Part 110).

6.2 Ingredients.

6.2.1 Buttery spread ingredients. The buttery spreads shall contain vegetable oils such as but not limited to (soybean, canola, sunflower, palm, corn and olive oil). If peanut oil is used for processing of buttery spreads, the labels’ ingredient statement or principal display panel shall show warning “Contains peanuts may cause allergic reactions.” The buttery spreads shall contain one or more of the following aqueous ingredients: water, milk, or milk products (21 CFR § 166.110). Buttery spreads Type V shall contain plant sterol esters, plant stanol esters, omega 3 fatty acids, flax seed oil, fish oil, or other nutrients designed to control cholesterol. The buttery spreads may contain 5 percent or less butter or butter flavor, salt, emulsifiers, food colors, artificial flavor, antioxidants, and preservatives.

6.2.2 Dairy ingredients. The nonfat dry milk shall meet the U.S. Standard for Extra Grade as defined in the United States Standards for Grades of Nonfat Dry Milk (Spray Process) and shall be no more than 9 months old. The dry whey shall meet the U.S. Standard for Extra Grade as defined in the United States Standards for Dry Whey and shall be no more than 9 months old. Buttermilk power shall meet the U.S. Standard for Extra Grade as defined in the United States Standards for Grades of Dry Buttermilk and Dry Buttermilk Products. Liquid dairy ingredients shall meet the requirements in the USDA Commercial Item Description most recent version of Milks, Fluid, A-A-20338.

6.3 Finished product.

6.3.1 Appearance and color. Buttery spread Styles A, B, C, and D shall be a yellow to cream color with a smooth spreadable texture with minimal oil separation. Buttery spread Style E shall be dispersed from a pressurized container in the form of fine particles of a liquid.

A-A-20357

6.3.2 Flavor and odor. The buttery spreads shall have a buttery flavor and aroma and free from foreign flavors and rancid, sour and off odors.

6.3.3. Storage temperature. The buttery spreads shall be stored at temperatures less than 10° C (50°F). A typically range is 5 - 5.5°C (41 - 42°F).

6.3.4 Shelf life. The buttery spreads shall have a minimum shelf life of 4 months up to a maximum of 6 months.

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

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical and microbial requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical and microbial requirements for the buttery spreads shall be as follows:

TABLE I. Analytical requirements

Test	Tolerance
Fat	
Type I	±2 percentage units of target (as specified on label)
Type II	21 CFR § 101.56
Type III	21 CFR § 101.62
Sodium	±2 percentage units of target (as specified on label)
Moisture	±2 percentage units of target (correlate with percent fat and sodium)
Serum pH	±2 pH units (pH 3.5 – 6.5)
	.

TABLE II. Microbial requirements

Test	Tolerance
<i>Listeria monocytogenes</i>	Negative
<i>Salmonella</i>	Negative
<i>E.coli</i>	Less than 10 Colony Forming Unit (CFU) or less than 3 per g using MPN technique (Most Probable Number) <u>2/</u>
Coagulase positive <i>Staph. aureus</i>	Less than 10 per g
Yeast and Mold	Less than 10 CFU per g
Coliform	Less than 10 CFU per g
Total Plate Count	Less than 1000 CFU

2/ Findings indicate zero colonies (CFU) per plate or zero tubes producing gas for MPN.

7.2 Product verification. When USDA verification of analytical requirements are specified in the solicitation, contract, or purchase order, the following procedures will be followed. The analytical and microbiological testing shall be performed on a composite sample. The composite sample shall be 454 g (16 oz) prepared from randomly selected subsamples. The subsamples shall be a minimum of one tub, stick, squeeze container, portion packs or spray necessary to yield a 454 g (16 oz) sample when composited.

7.3 Test portion size. The test portions shall be derived from the composite sample specified in Sec. 7.2. The test portion size for testing *Salmonella* and *Staph.aureus* shall be 25 g (0.88 oz). The test portion size for testing *E.coli* and *Listeria monocytogenes* shall be 50 g (1.76 oz).

7.4 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses shall be made in accordance with the following methods from the Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Fat	920.85, 932.06, 933.05 or 985.15
Sodium	985.35 or 984.27
Moisture	920.116 or 926.12
Serum pH	981.12
<i>Listeria monocytogenes</i>	2003.12 or 2004.02
<i>Salmonella</i>	986.35, 2003.09 or 2004.03
<i>Staph. aureus</i>	987.09 or 2003.07
<i>E.coli</i>	966.24, 991.14, 992.30, or 2000.15
Yeast and Mold	997.02

<u>Test</u>	<u>Method</u>
Coliform	989.10, 991.14, 996.02, or 2000.15
Total Plate Count	966.23, 986.32, 988.18, or 990.12

7.5 Test results. The test results for *Listeria monocytogenes* and *Salmonella*, shall be reported as positive or negative. The test results for E.coli shall be reported to the nearest CFU or MPN. The test results for Yeast and Mold, Coliform, and Total Plate Count shall be reported to the nearest CFU. The test result for coagulase positive *Staph. aureus* shall be reported as the number of coagulase positive *Staph. aureus* per gram. The test result for fat, sodium, moisture and serum pH shall be reported in accordance with section 7.1. Any results not conforming to the microbial requirements shall be cause for rejection of the lot.

8. MANUFACTURER’S/DISTRIBUTOR’S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the buttery spreads provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same buttery spreads offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

9. REGULATORY REQUIREMENTS.

9.1 Regulatory requirements. The delivered buttery spreads shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution and sales of the buttery spread in the commercial marketplace. Delivered buttery spreads shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. The delivered buttery spreads shall comply with the allergen labeling requirements of the Federal Food, Drug and Cosmetic Act.

9.2 Dairy ingredients. The dairy ingredients used in the buttery spreads shall comply with all applicable requirements of the “Grade A Pasteurized Milk Ordinance - 2003 Recommendations of the United States Public Health Service” or latest revision thereof, or regulations substantially equivalent thereto.

10. QUALITY ASSURANCE PROVISIONS FOR THE DAIRY COMPONENTS.

Purchaser shall specify in the solicitation, contract, or purchase order when the following provisions shall be met.

10.1 Manufacturer’s quality assurance. When required in the solicitation, contract, or purchaser order, the dairy component manufacturer shall be required to have their facilities inspected by the DGB, DP, AMS, USDA, and be eligible for listing in Section I of the DGB

publication “Dairy Plants Surveyed and Approved for USDA Grading Service.” *(An DGB plant survey verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment and satisfactorily meet the requirements contained in 7 CFR Part 58 General Specification for Dairy Plants Approved for USDA Inspection and Grading Service and 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

10.2 USDA, DP certification. When required in the solicitation, contract, or purchase order, the DGB, DP, AMS, USDA, shall certify that the dairy components used for the manufacturing of buttery spreads meets or exceeds the requirements of the U.S. Standard for Extra Grade as defined in the U.S. Standards for Grades of Nonfat Dry Milk (Spray Process) and meet or exceeds the requirements of the U.S. Standard for Extra Grade as defined in the U.S. Standards for Grades of Dry Whey. The DGB inspectors shall certify the dairy components in accordance with DGB procedures which include random sampling of the dairy components; evaluating the samples for conformance with the appropriate U.S. Standards for Grade, USDA Specifications, and/or CID; and documenting the requirements on official DGB certificates.

11. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 11.2 or 11.3; purchaser may specify 11.1 with 11.1.1 or 11.1 with 11.1.2.*

11.1 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.

11.1.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA/Federal Grain Inspection Service (FGIS), USDA/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. *(A FGIS or 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 FGIS or 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.)*

11.1.2 Plant survey. A plant survey shall be conducted by USDA/FGIS or USDA/AMS/DGB and is required within 12 months prior to the date of the awarding of the contract. *(A FGIS or AMS plant survey verifies that, at the time of the survey, the manufacturer produces products in a*

A-A-20357

clean, sanitary environment in accordance with 21 CFR 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food Regulations.)

11.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished buttery spreads distributed meets or exceeds the requirements of this CID.

11.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, USDA/FGIS or USDA/AMS (depending on ingredients) shall be the certifying program. The agency inspectors shall certify the quality and acceptability of the buttery spreads in accordance with agency procedures which include selecting random samples of the buttery spreads, evaluating the samples for conformance with the salient characteristics 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, agency inspectors will examine the buttery spreads for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

12. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

13. USDA INSPECTION NOTES. When Section 11.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged buttery spreads, and compliance with requirements in the following areas:

- Salient characteristics (Sec.6).
- Analytical/microbiological requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7.1). When USDA analytical testing is specified, FGIS or AMS inspection personnel shall select samples and submit them to the USDA, FGIS or AMS laboratory for analysis.
- Packaging requirements (Sec. 11 or as specified in the solicitation, contract, or purchase order).

14. REFERENCE NOTES.

14.1 USDA certification contacts.

14.1.1 Federal Grain Inspection Service. For USDA, FGIS certification, contact the **Policy and Procedures Branch, Field Management Division, Grain Inspection, Packers and Stockyards Administration (GIPSA), STOP 3632, 1400 Independence Avenue, SW, Washington, DC 20250-3632, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail: HenryC.Greenwood@usda.gov.**

14.1.2 Dairy Grading Branch. For USDA, AMS certification, contact the **Branch Chief, Dairy Grading Branch, DP, AMS, USDA, STOP 0230, 1400 Independence Avenue, SW, Washington, DC 20250-0230 telephone (202) 720-3171 or on the Internet at: www.ams.usda.gov/dairygrading/.**

14.2 Analytical testing and technical information contacts.

14.2.1 For USDA, FGIS technical information on analytical testing, contact the **GIPSA, FGIS, Technical Service Division, Analytical, Reference, and Testing Branch, FGIS Technical Center, 10383 North Ambassador Drive, Kansas City, MO 64153-1394, telephone (816) 891-0452, or via E-mail: Luke.A.Shoker@usda.gov.** For USDA, FGIS technical information contact: **Policy and Procedures Branch, FGIS, GIPSA, USDA, STOP 3632, Washington, DC 20250-3632, telephone (202) 720-1732, Fax (202) 720-1015.**

14.2.2 Agricultural Marketing Service. For USDA, AMS 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: shirleyj.wright@usda.gov.**

14.3 Sources of documents.

14.3.1 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, telephone (301) 924-7077 or on the Internet at: <http://www.aoac.org>.**

National Association of Margarine Manufacturers, contact **Todd Philbrick, 1156 Fifteen Street NW., Suite 900, Washington, DC 20005, telephone (202) 785-3232, fax (202)223-9741, or via E-mail: NAMM@kellencompany.com.**

14.3.2 Sources of information for governmental documents are as follows:

Applicable provision 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, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (Visa, MasterCard, Discover/NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800, or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of “Grade A Pasteurized Milk Ordinance - 2003 Recommendations of the United States Public Health Service” may be obtained from: **Milk Safety Team (HFS-626), Food and Drug Administration, 200 C Street, SW, Washington, DC 20204 or on the Internet at <http://vm.cfsan.fda.gov/~ear/p-nci.html>.**

Copies of the Dairy Plants Surveyed and Approved for USDA Grading Service, U.S. Standards for Grades of Nonfat Dry Milk (Spray Process), and U.S. Standards for Grades of Dry Whey are available from: **Standardization Branch, Dairy Programs, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2746-South Building, Stop Code 0230, 1400 Independence Avenue, S.W., Washington, D.C. 20250-0230. Telephone: (202) 720-7473. FAX (202) 720-2643 or on the Internet at: <http://www.ams.usda.gov/dairy/grade>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Ave., SW, Washington, DC 20250-0247, telephone (202) 720- 9939, Fax (202) 690-1527, via E-mail: FQAStaff@usda.gov or on the Internet at: www.ams.usda.gov/fv/fvqual.htm.**

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 or on the Internet at: <http://assist.daps.dla.mil/quickserch/>.**

MILITARY INTERESTS:**Military Coordinating Activity**

Army - GL

Custodians

Army - GL

Navy - SA

Air Force - 35

Review Activities

Army - MD, QM

Navy - MC

DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP

HHS - NIH, FDA

USDA - FV

VA - OSS

PREPARING ACTIVITY:

USDA - FV

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