

COMMERCIAL ITEM DESCRIPTION**NATURAL CITRUS FLAVORING, CRYSTALLIZED**

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

1. SCOPE. This CID covers crystallized natural citrus flavoring (citrus flavoring), 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 the following:**

- Flavor(s) and package(s) of citrus flavoring required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers may specify the following:

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

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

Flavors and packages.

Flavor I - Lemon

Flavor II - Lime

Flavor III - Orange

Package A - 0.8 g (0.03 oz) packet

Package B - 80.8 g (2.85 oz) container

Package C - 303.4 g (10.7 oz) container

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Package D - 2.3 kg (5.0 lb) container

Package E - Other

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

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

5. SALIENT CHARACTERISTICS.

5.1 Processing. The citrus flavoring shall be prepared in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Ingredients. The citrus flavoring shall contain citric acid, citrus juice (lemon, lime, or orange) and citrus oil (lemon, lime, or orange), as per the applicable flavor. The citrus flavoring may contain maltodextrin, ascorbic acid, and lactose. All ingredients, including food grade bulking and anticaking agents, used in the preparation of the citrus flavoring shall be of Food Chemicals Codex purity.

5.3 Powdered product.

5.3.1 Appearance. The citrus flavoring shall be a fine granular powder with a white to slight yellow color. The powder shall be a free flowing homogenous mixture.

5.3.2 Flavor and odor. The citrus flavoring shall have a tart, low to moderate natural lemon, lime, or orange flavor and odor, based on the flavor specified. The packaged citrus flavoring shall be free from foreign flavors and odors.

5.3.3 Texture. The citrus flavoring shall be free flowing and free from hard lumps.

5.4 Foreign material. The citrus flavoring shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The product shall be free from foreign material such as, but not limited to dirt, insect parts, hair, wood, glass, or metal.

5.5 Hydrated product.

5.5.1 Appearance. The powder, when hydrated according to the manufacturer's directions for use, shall dissolve within 15 seconds and shall show no evidence of undissolved floating particles or discoloration.

5.5.2 Odor and flavor. The hydrated product shall have a mild to moderate natural lemon, lime, or orange odor and flavor, based on the flavor specified. The hydrated product shall be free from foreign odors or flavors.

5.5.3 Texture. The prepared beverage shall have no discernable lumps.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the moisture content of the citrus flavoring shall not exceed 3.0 percent.

6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on a composite sample. The composite sample shall be 113.4 g (4 oz) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one packet/container and shall contain the appropriate number of packets/containers to yield a 113.4 g (4 oz) sample when composited.

6.3 Analytical testing. Analytical testing shall be made in accordance with the following method described in the Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Moisture	925.45A

6.4 Test results. The test result for moisture shall be reported to the nearest 0.1 percent. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

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

8. REGULATORY REQUIREMENTS. The delivered citrus flavoring shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of citrus flavoring within the

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commercial marketplace. Delivered citrus flavoring shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

9.1 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.

9.1.1 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.)*

9.1.2 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.)*

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

9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the citrus flavoring in accordance with PPB procedures, which include selecting random samples of the citrus flavoring, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In

addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the citrus flavoring for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.

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

11. USDA INSPECTION NOTES. When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of the samples of packaged citrus flavoring, and compliance with requirements in the following areas:

- Salient Characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contacts. For USDA certification, contact the **Branch Chief, PPB, FVP, AMS, USDA STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: Terry.Bane@usda.gov.**

12.2. 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.**

12.3 Sources of documents.

12.3.1 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 Fredrick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: www.aoc.org.**

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Copies of the Food Chemicals Codex may be purchased from: **United States Pharmacopeial Convention, 12601 Twinbrook Parkway, Rockville, MD 20852-1790, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148. Internet address: www.usp.org.**

12.3.2 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: <http://www.gpoaccess.gov/nara/index.html>.**

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) 690-0102, via E-mail: FQASTaff@usda.gov or on the Internet at: 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-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or FAX (215) 737-2963, or via E-mail: 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 or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.**

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, HIS, FDA
USDA - FV
VA - OSS

PREPARING ACTIVITY:

DLA - SS
(Project No. 8915-2008-001)

NOTE: The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <http://assist.daps.dla.mil>.

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