

COMMERCIAL ITEM DESCRIPTION

PROTEIN BARS, DAIRY-BASED (MEAL REPLACEMENT BARS)

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

1. SCOPE. This CID covers dairy-based protein bars (meal replacement bars) (dairy-based protein bars), packed in commercially acceptable containers, suitable for use by Federal, State, local governments and other parties.

2. PURCHASER NOTES.

2.1 Purchasers *shall* specify the following:

- Type(s) and flavor(s) of dairy-based protein bars (Sec. 3).
- When the moisture requirement is different than specified (Sec. 6.1).
- When the analytical and microbiological requirement needs to be verified (Sec. 6.1).
- When analytical requirements need to be verified by USDA (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 10.2) or USDA certification (Sec. 10.3).

2.2 Purchasers *may* specify the following:

- When the dairy-based protein bars need to be fortified for feeding at risk populations. (Sec. 5).
- When the dairy components for the dairy-based protein bars are to be graded or inspected by the Dairy Grading Branch (DGB), Dairy Programs (DP), Agricultural Marketing Service (AMS), USDA (Sec. 9).
- Manufacturer's quality assurance (Sec. 10.1 with 10.1.1), (Sec. 10.1 with 10.1.2), or (Sec. 10.1 with 10.1.3).
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The dairy-based protein bars shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

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Types and flavors.

Type I - Uncoated

Flavor A - Chocolate crisp

Flavor B - Mixed berry

Flavor C - Apple Cinnamon

Flavor D - Other

Type II - Yogurt

Flavor A - Strawberry yogurt

Flavor B - Mixed berry

Flavor C - Chocolate peanut butter

Flavor D - Apple

Flavor E - Orange

Flavor F - Other

Type III - Chocolate

Flavor A - Almond raisin

Flavor B - Caramel

Flavor C - Other

Type IV - 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 for the dairy components: *as specified by the purchaser* (Sec. 9).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 10).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 11).

5. SALIENT CHARACTERISTICS.

5.1 Processing. The dairy-based protein bars shall be processed in accordance with good manufacturing practices (21 CFR Part 110). The dry ingredients shall be Food Chemicals Codex purity as appropriate and free from foreign materials.

5.2 Ingredients. The dairy-based protein bars shall contain nonfat dry milk and whey proteins

(whey, whey protein concentrate, or whey protein isolate). The dairy-based protein bars shall contain at least 15 percent of the Daily Value of protein and at least 60 percent of the protein component shall be from dairy sources. The dairy-based protein bars may contain hydrolyzed and/or un-hydrolyzed dairy products, isolated soy protein, Lactoferrin, rolled oats, nuts, dried fruit, wheat, soybeans, soy flour, corn syrup, dextrose, fructose, honey, chocolate, cocoa, thickening agents, partially hydrogenated vegetable oil (soybean, cottonseed, canola, etc.), hydrogenated vegetable oils, vegetable oils, sugar, salt, sunflower seed butter, lecithin, glycerin, vitamins and minerals, menhaden oil, natural and/or artificial flavors, and other ingredients (as applicable to the flavor). The dairy-based protein bars shall be trans fat free unless specified by the purchaser in the solicitation, contract, or purchase order.

5.2.1 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.

5.2.2 Fortification. When the dairy-based protein bars require fortification, the purchaser shall specify in the solicitation, contract, or purchase order, the vitamins and minerals to be fortified and the amount each vitamin and mineral is to be fortified. The purchaser may reference the IOM (Institute of Medicine) report for High-Energy, Nutrient-Dense Emergency Relief Food Products, 2002. When specified in the solicitation, contract, or purchase order that the dairy-based protein bars are to be fortified, the manufacturer will provide the purchaser with a Certificate of Conformance.

5.3 Finished product. The dairy-based protein bars shall hold their shape and not be crushed, broken, or materially fall apart when handled from manufacturing through the normal transportation process to the ultimate user.

5.3.1 Appearance and texture. The dairy-based protein bars shall have a rectangular shape. Type I (uncoated) dairy-based protein bars shall possess a granular, uneven surface with distinct grains of oats. Type II (yogurt) and Type III (chocolate) dairy-based protein bars shall have a rippled surface with an evenly distributed coating over the bar.

5.3.2 Flavor and odor. The dairy-based protein bars shall have a pleasing sweet flavor and odor that is characteristic of the flavor specified. The dairy-based protein bars shall be free from foreign odors and flavors.

5.3.3 Color. The color shall be typical for the flavor/coating of the dairy-based protein bars.

5.4 Foreign material. The finished dairy-based protein bars shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

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5.5 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order the dairy-based protein bars shall not be more than 120 days old on date of delivery to purchaser/ user and shall have a shelf life of at least 12 months. Age requirements for Department of Defense (DoD) procurements shall be specified in the solicitation, contract, or purchase order.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical and microbiological requirements. Unless otherwise specified in the solicitation, contract, or purchase order the analytical and microbiological requirements for the dairy-based protein bars shall be as follows:

Moisture	Not more than 12.0 percent
Lactoferrin	Not less than 30 mg per 51 g of product <u>1/</u>
Aerobic plate count	Not more than 30,000 colony forming units (CFU) per g
Coliform count	Not more than 10 MPN <u>2/</u>
<i>Salmonella</i>	Negative
<i>E. Coli</i>	Negative
<i>Listeria monocytogenes</i>	Negative

1/ When included as an optional ingredient.

2/ Most probable number.

6.2 Product verification. When USDA verification of the 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 454 g (1 lb) and prepared from subsamples drawn from randomly selected containers. Subsamples shall be a minimum of one bar and shall contain the appropriate number of bars to yield a 454 g (1 lb) sample when composited.

6.3 Analytical testing. When specified in the solicitation, contract, or purchase order, the analysis shall be made in accordance with the following methods from the Official Methods of Analysis of the AOAC International, the Bacteriological Analytical Manual (BAM) method, or the other test as listed.

<u>Test</u>	<u>Method</u>
Moisture	925.45A or 925.45B
Lactoferrin	<u>3/</u>
Aerobic count	966.23, 990.12, or BAM, Ch 3
Coliform plate count	966.23, or BAM, Ch. 4
<i>Salmonella</i>	994.04, 967.26, or BAM, Ch. 5
<i>E. Coli</i>	966.23
<i>Listeria monocytogenes</i>	2004.02

3/ When Lactoferrin is included as an optional ingredient, the manufacturer will provide the purchaser with a Certificate of Conformance.

6.4 Test results. The test results for moisture shall be reported to the 0.1 percent. The test results for aerobic plate count shall be reported to the nearest 10 CFU per g. The test results for coliform count shall be reported to the nearest MPN. The test results for *Salmonella*, *E. Coli*, and *Listeria monocytogenes* shall be reported according to the test method. Any result not conforming to the analytical testing shall be cause for rejection of the lot.

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

8. REGULATORY REQUIREMENTS. The delivered dairy-based protein bars shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of dairy-based protein bars within the commercial marketplace. Delivered dairy-based protein bars 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 FOR THE DAIRY COMPONENTS. Purchaser shall specify in the solicitation, contract, or purchase order when the following provisions shall be met.

9.1 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 DP, AMS, USDA, and be eligible for listing in Section I of the AMS publication "Dairy Plants Surveyed and Approved for USDA Grading Service." (An AMS, DP 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.)

9.2 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 dairy-based protein bars meets or exceeds the requirements of the U.S. Standards for Grades of Nonfat Dry Milk (Spray Process) and 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.

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10. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 10.2 or 10.3; purchaser may specify 10.1 with 10.1.1, 10.1 with 10.1.2, or 10.1 with 10.1.3.*

10.1 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.

10.1.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA, AMS, or another audit performed by a third party auditing service 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.)*

10.1.2 Plant survey. A plant survey conducted by USDA, AMS, or another survey performed by a third party auditing service 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.)*

10.1.3 Total Quality Systems Audit. A total quality systems audit (TQSA) conducted by USDA/Farm Service Agency (FSA), or another survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(A FSA TQSA 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 FSA TQSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the TQSA.)*

10.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished dairy-based protein bars distributed meets or exceeds the requirements of this CID.

10.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Processed Products Branch (PPB),

Fruit and Vegetable Programs (FVP), AMS shall be the certifying agency. PPB inspectors shall certify the quality and acceptability of the dairy-based protein bars in accordance with PPB procedures which include selecting random samples of the packaged dairy-based protein bars, evaluating the samples for conformance with the salient characteristics 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 dairy-based protein bars for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

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

12. USDA INSPECTION NOTES. When Section 10.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of dairy-based protein bars and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). 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. 11 or as specified in the solicitation, contract, or purchase order).

13. REFERENCE NOTES.

13.1 USDA certification contacts.

13.1.1 USDA certification contact. For USDA, AMS certification, contact the **Branch Chief, Processed Products Branch (PPB), Fruit and Vegetable Programs (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.**

13.1.2 USDA FSA Total Quality Systems Audit contact. Inquiries about services and fees should be directed to: **Warehouse Licensing and Examination Division, Stop 9148, Kansas City Commodity Office, 6501 Beacon Drive, Kansas City, Missouri 64133-6476, telephone (816) 926-6417 or Fax (816) 926-1774, Website: www.fsa.usda.gov/daco/TQSA/tgsa.htm.**

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13.2 Analytical testing and technical information contacts. 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.**

13.3 Sources of documents.

13.3.1 Source of information for nongovernmental document is 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. You may contact AOAC International on (301) 924-7077 or on the Internet at: www.aoac.org.**

Copies of the Food Chemicals codex and the IOM report for High-Energy, Nutrient-Dense Emergency Relief Food Product (2002) may be purchased from: **National Academy Press, 2101 Constitution Avenue, NW, Lockbox 285, Washington, DC 20055, telephone (800) 624-8373 or (202) 334-3313, Fax (202) 334-2451. Internet address: <http://www.nap.edu>.**

13.3.2 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. 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.**

Copies of the Bacteriological Analytical Manual (BAM) are available from: **Center of Food Safety and Applied Nutrition, U.S. Food and Drug Administration is available on the Internet at: <http://www.cfsan.fda.gov/~ebam/bam-toc.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 on Internet at: <http://www.ams.usda.gov/dairy/grade.htm>.**

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this CID are available from and/or provided to: **Branch Chief, Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQASTaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

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.**

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, IHS
USDA - FV
VA - OSS

PREPARING ACTIVITY:

USDA - FV

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