

METRIC

A-A-20001C

August 28, 2023

SUPERSEDING

A-A-20001B

April 5, 2010

COMMERCIAL ITEM DESCRIPTION

SPICES AND SPICE BLENDS

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

1. SCOPE. This CID covers spices and spice blends, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, other interested parties, and as a component of operational rations. **Please note: This document does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES.

2.1 Purchasers *must specify* the following:

- Type(s), spice(s), form(s), spice blend(s), salt-free seasoning(s), and agricultural practice(s) (Sec. 3).
- When compliance with analytical requirements must be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

2.2 Purchasers *may specify* the following:

- Food Defense (Sec. 10.1) and Manufacturer's Quality Assurance (Sec. 10.2). Purchaser may specify one of the following combinations: Sec. 10.1.1 with 10.2.1 or 10.1.2 with 10.2.2.
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The spices and spice blends must conform to the following list which must be specified in the solicitation, contract, or purchase order.

¹ USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

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Types, spices, forms, spice blends, salt-free seasonings, and agricultural practices.²

Type I - Spice

- Spice A** - Allspice
- Spice B** - Anise Seed
- Spice C** - Basil, Sweet
- Spice D** - Bay Leaves
- Spice E** - Caraway Seed
- Spice F** - Cardamom Seed
- Spice G** - Celery Seed
- Spice H** - Chives
- Spice I** - Cinnamon
- Spice J** - Cloves
- Spice K** - Coriander
- Spice L** - Cumin
- Spice M** - Dill Weed
- Spice N** - Fennel Seed
- Spice O** - Fenugreek
- Spice P** - Ginger
- Spice Q** - Mace
- Spice R** - Marjoram, Sweet
- Spice S** - Mustard Flour
- Spice T** - Nutmeg
- Spice U** - Oregano
- Spice V** - Paprika
- Spice W** - Parsley
- Spice X** - Pepper, Black
- Spice Y** - Pepper, Red
- Spice Z** - Pepper, White
- Spice AA** - Poppy Seed
- Spice BB** - Rosemary
- Spice CC** - Sage
- Spice DD** - Savory
- Spice EE** - Sesame Seed
- Spice FF** - Tarragon
- Spice GG** - Thyme
- Spice HH** - Turmeric
- Spice II** - Vanilla Bean
- Spice JJ** - Other (*as specified by the purchaser*)

² Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

- Form 1** - Ground
- Form 2** - Whole
- Form 3** - Crushed
- Form 4** - Chopped
- Form 5** - Cut (Sticks)
- Form 6** - Flakes

Type II - Spice Blends

- Blend A** - Barbecue Seasoning
- Blend B** - Cajun Seasoning
- Blend C** - Chesapeake Bay Style Seafood Seasoning
- Blend D** - Chili Powder
- Blend E** - Creole Seasoning
- Blend F** - Curry Powder
- Blend G** - Fajita Seasoning
- Blend H** - Italian Seasoning
- Blend I** - Jerk Seasoning
- Blend J** - Lemon Pepper Seasoning
- Blend K** - Picante Seasoning
- Blend L** - Pizza Seasoning
- Blend M** - Poultry Seasoning
- Blend N** - Powdered Hot Sauce Seasoning
- Blend O** - Southwest Seasoning
- Blend P** - Other (*as specified by the purchaser*)

- Salt-free Seasoning (1)** - With Herbs and Citrus
- Salt-free Seasoning (2)** - With Garlic and Herbs
- Salt-free Seasoning (3)** - Italian Seasoning
- Salt-free Seasoning (4)** - Lemon Pepper
- Salt-free Seasoning (5)** - With Vegetables
- Salt-free Seasoning (6)** - Other (*as specified by the purchaser*)

- Agricultural practice (i)** - Conventional
- Agricultural practice (ii)** - Organic

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

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements: *as specified by the purchaser* (Sec. 7).

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- Manufacturer's/distributor's product assurance (Sec. 8).
- Regulatory requirements (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. PROCESSING GUIDELINES.

5.1 Processing. The spices and spice blends must be processed in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 Code of Federal Regulations (CFR) Part 117).

5.2 Food defense. The spices and spice blends must be processed and transported in accordance with *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121). This regulation identifies the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food defense preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and post-production finished product.

5.3 Organic ingredients. When organic spices and spice blends is specified in the solicitation, contract, or purchase order, the spices and spice blends must be produced, handled, and labeled in accordance with the USDA organic regulations by an operation that is certified organic in accordance with the requirements of the National Organic Program (7 CFR Part 205). A Certificate of Organic Production or Handling must be provided to verify that the product was processed and handled in accordance with the USDA organic regulations.

6. SALIENT CHARACTERISTICS.

6.1 Definitions.

6.1.1 Spice. The term spice (21 CFR §101.22(a)(2)) means any aromatic vegetable substance in the whole, broken, or ground form, except for those substances which have been traditionally regarded as foods, such as onions, garlic, and celery; whose significant function in food is seasoning rather than nutritional; that is true to name; and from which no portion of any volatile oil or flavoring principle has been removed.

6.1.2 Spice blend. A spice blend is a combination of two or more individual spices. A spice blend is also an individual spice mixed with other optional ingredients such as herbs, salts, vegetables, fruits and fruit juices, vinegar, or extracts. As well, a spice blend can be a combination of two or more individual spices mixed with other optional ingredients such as

herbs, salts, vegetables, fruits and fruit juices, vinegar, or extracts. Spice blends are in dry form with names indicating their main ingredients, intended use, or other traditional names.³

6.2 Ingredients.

6.2.1 Barbecue Seasoning. The Barbecue Seasoning must be a free flowing reddish-brown powder and possess a spicy, salty, slightly sweet flavor with a hint of garlic, onion, and hickory smoke. The Barbecue Seasoning blend should include, but is not limited to, the following ingredients: celery seed, coriander, black pepper, red pepper, white pepper, paprika, salt, onion, garlic, brown sugar, cumin, and natural smoke flavor.

6.2.2 Cajun Seasoning. The Cajun Seasoning must be a free flowing, homogenous granular mixture which is red in color. The seasoning must possess a spicy hot, peppery flavor. The Cajun Seasoning should include, but is not limited to, the following ingredients: salt and spices (red pepper, paprika, garlic, and onion).

6.2.3 Chesapeake Bay Style Seafood Seasoning. The Chesapeake Bay Style Seafood Seasoning must be a homogenous orange, brown colored blend of ground and whole spices. The seasoning must possess a spicy, hot flavor and pungent aroma. The seasoning should include, but is not limited to, the following ingredients: celery salt, (salt and celery seed), spices (mustard, red pepper, black pepper, bay leaves, cloves, allspice, ginger, mace, cardamon, cinnamon), and paprika.

6.2.4 Chili Powder. The Chili Powder must have a reddish-brown color and be free from lumps. The Chili Powder should include, but is not limited to, the following ingredients: ground chili pepper, cumin, oregano, salt, and garlic powder.

6.2.5 Creole Seasoning. The Creole Seasoning must be a dark orange powder with spice particles and be free flowing. The seasoning must possess a prominent salty, spicy hot, peppery, garlic flavor. The Creole Seasoning should include, but is not limited to, the following ingredients: salt, paprika, granulated garlic, cayenne pepper, ground black pepper, mustard, fresh lemon peel, and granulated garlic.

6.2.6 Curry Powder. The Curry Powder must have a uniform color and must not stratify in layers nor lump. It must have a fragrant aromatic aroma and a warm bitter taste. The curry powder should include, but is not limited to, the following ingredients: turmeric, coriander, fenugreek, cinnamon, cumin, black pepper, ginger, and cardamom.

³ Products that are spices or spice blends, flavors or colors must list each ingredient by name in accordance with Federal Food, Drug, and Cosmetic (FD&C) Act 403(i)(2) and 21 CFR 101.22(h)(1).

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6.2.7 Fajita Seasoning. The Fajita Seasoning must be a reddish orange granular blend and free flowing. The seasoning must possess a spicy flavor and citrus aroma. The Fajita Seasoning should include, but is not limited to, the following ingredients: salt, spices (black pepper, cumin, oregano) garlic, onion, red pepper, and natural lime flavor.

6.2.8 Italian Seasoning. The Italian Seasoning must be pieces of green leaf comprised of a blend of herbs including, but is not limited to, the following ingredients: thyme, rosemary, sage, oregano, and basil. The seasoning must possess a pungent, spicy, slightly bitter flavor.

6.2.9 Jerk Seasoning. The Jerk Seasoning must be a brown powder with red and white specks and pieces of green leaf. The seasoning must possess a strong allspice flavor with hints of sweet red pepper and onion. The Jerk Seasoning should include, but is not limited to, the following ingredients: sugar, spices (red pepper, thyme, allspice), salt, onion, and turmeric.

6.2.10 Lemon Pepper Seasoning. The Lemon Pepper Seasoning must be a free flowing and granular mixture of small particles which are yellow and black in color. The seasoning must possess a sharp, pungent pepper flavor with a tart lemon flavor. The Lemon Pepper Seasoning should include, but is not limited to, the following ingredients: salt, black pepper, sugar, onion, citric acid, garlic, celery, and lemon flavoring.

6.2.11 Picante Seasoning. The Picante Seasoning must be dark reddish orange colored granular, free flowing powder with red and orange flakes blended throughout. The seasoning must possess strong fermented chili pepper aroma. The Picante Seasoning must possess a chili pepper and vinegar flavor. The Picante Seasoning should include, but is not limited to, the following ingredients: salt, red pepper powders, garlic powder, and vinegar powder.

6.2.12 Pizza Seasoning. The Pizza Seasoning must be a free flowing blend of herbs with prominent red and green flakes. The seasoning must possess a cheesy, medium pungent flavor and aroma with hints of garlic and onion. Italian herb flavor must also be present. The pizza seasoning should include, but is not limited to, the following ingredients: parmesan cheese, garlic, onion, red pepper, thyme, basil, and oregano.

6.2.13 Poultry Seasoning. The Poultry Seasoning must have a uniform color and must not stratify in layers nor lump. It must have a fragrant aromatic aroma, and a warm pungent taste. The Poultry Seasoning should include, but is not limited to, the following ingredients: sage, thyme, and black pepper.

6.2.14 Powdered Hot Sauce Seasoning. The Powdered Hot Sauce Seasoning must be a dark reddish orange free flowing, granular powder with some dark specks. The seasoning must possess a moderate salty, dry aged peppers, sour vinegar, and garlic flavor. The Powdered Hot Sauce Seasoning should possess a pungent vinegar and fermented cayenne pepper odor. The

seasoning should include, but is not limited to, the following ingredients: chili powder, salt, garlic powder, and vinegar powder.

6.2.15 Southwest Seasoning. The Southwest Seasoning must be a dark red orange powder and be free flowing. The seasoning must possess a salty, spicy chili pepper flavor. The Southwest Seasoning should include, but is not limited to, the following ingredients: salt, paprika, chili powder, cumin, coriander, cayenne pepper, ground black pepper, crushed red pepper, and granulated garlic.

6.2.16 Salt-free Seasoning (1) with Herbs and Citrus. The seasoning must be free flowing and granular, a mixture of small particles which are black, dark brown, green, orange, dark red, and tan in color. The seasoning must possess a slight pungency with a garlic and pepper odor with mild herbs and citrus scent. The seasoning includes, but is not limited to, the following ingredients: onion, spices (black pepper, parsley, celery seed, basil, bay leaves, marjoram, oregano, savory, thyme, cayenne pepper, coriander, cumin, mustard, rosemary), garlic, carrot, lemon peel, orange peel, celery, paprika, red pepper, tomato, lemon juice powder, citric acid, and oil of lemon.

6.2.17 Salt-free Seasoning (2) with Garlic and Herbs. The seasoning must be free flowing and granular, a mixture of small particles which are black, green, yellow, and tan in color. The seasoning must possess a garlic and onion flavor. The seasoning should include, but is not limited to, the following ingredients: garlic, spices (oregano, rosemary, basil, red pepper, black pepper, fennel, bay leaves, marjoram, savory, thyme, cayenne pepper, coriander, cumin, mustard, celery seed), paprika, orange peel, onion, parsley, and celery.

6.2.18 Salt-free Seasoning (3) Italian Seasoning. The seasoning must be a free flowing mixture of green leaf pieces comprised of a blend of herbs including, but not limited to, the following ingredients: garlic, onion, oregano, rosemary, parsley, and celery seed. The seasoning must possess a pungent, spicy, and slightly bitter flavor.

6.2.19 Salt-free Seasoning (4) Lemon Pepper. The seasoning must be a free flowing granular mixture of small particles which are yellow and black in color. The seasoning should include, but is not limited to, the following ingredients: black pepper, citric acid, onion, oregano, thyme, cumin, garlic, lemon peel, and natural lemon flavor. The seasoning must possess a pungent pepper bite and lemon flavor, with a hint of onion, garlic, and other spices.

6.2.20 Salt-free Seasoning (5) with Vegetables. The seasoning must be a free flowing mixture of off-white, tan, red, and green dehydrated vegetable pieces. The seasoning should include, but is not limited to, the following ingredients: dehydrated vegetables (onion, garlic, carrot, tomato, red bell pepper, red pepper) spices, and orange peel. The seasoning must possess a spicy flavor with a hint of citrus.

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6.3 Additional processing ingredients. When used, all additional ingredients must meet the standards specified in the Food Chemicals Codex (FCC) or, in the absence of FCC specification at a minimum, meet the specifications for quality set by the U.S. Pharmacopeia (USP)-National Formulary. The additional ingredients must be approved food additives (21 CFR Part 170) or meet Generally Recognized as Safe (GRAS) requirements (21 CFR Parts 182 and 184) for those uses by Food and Drug Administration (FDA).

6.4 Foreign material. All other ingredients must be clean, sound, wholesome, and free from foreign material, such as, but not limited to, extraneous plant material, dirt, plastic, insects, insect pieces or rodent or insect infestation.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical and microbiological requirements. Unless otherwise specified in the solicitation, contract or purchase order, the following analytical and microbiological requirements for the spices and spice blends must conform to those in Tables I and II:

TABLE I. Analytical requirements

Spice/Spice Blend	Moisture Maximum (Max) %	Volatile Oil Minimum (Min) %	Total Ash Max %	Acid Insoluble Ash Max %	Pass Through Particle Size Min %	Sieve Number (No.)	Color ASTA Unit ⁴	Scoville Pungency Unit
Allspice	10.0	3.0	6.0	0.5	95	(30)	---	---
Anise Seed	11.0	1.5	9.5	1.0	---	---	---	---
Basil, Sweet	10.0	0.3	16.0	2.0	95	(35)-Ground	---	---
Bay Leaves	9.0	1.0	4.5	1.0	95	(30)	---	---
Caraway Seed	10.0	2.0	8.0	1.0	95	(30)	---	---
Cardamon Seed	12.0	3.0	7.0	3.0	95	(40)	---	---
Celery Seed	10.0	2.0	14.0	2.0	95	(30)	---	---
Chives	3.0	---	---	---	---	---	---	---
Cinnamon	14.0	1.5	5.0	2.0	95	(60)-Ground	---	---
Cloves	9.0	15.0	6.0	0.5	95	(30)-Ground	---	---
Coriander	9.0	0.3	7.0	1.0	95	(30)	---	---

⁴ American Spice Trade Association (ASTA) Unit

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Spice/Spice Blend	Moisture Maximum (Max) %	Volatile Oil Minimum (Min) %	Total Ash Max %	Acid Insoluble Ash Max %	Pass Through Particle Size Min %	Sieve Number (No.)	Color ASTA Unit⁴	Scoville Pungency Unit
Cumin	9.0	2.0	9.5	2.0	95	(30)	---	---
Dill Weed	10.0	0.2	16.0	3.0	---	---	---	---
Fennel Seed	8.0	1.0	11.0	1.0	95	(25)	---	---
Fenugreek	9.5	0.5	5.0	1.0	95	(25)	---	---
Ginger	12.0	1.5	7.0	1.0	95	(35)	---	---
Mace	7.0	12.0	3.5	0.5	95	(20)	---	---
Marjoram, Sweet	10.0	0.6	15.0	4.0	95	(35)-Ground	---	---
Mustard Flour	10.0	0.5	5.0	1.0	95	(60)	---	---
Nutmeg	8.0	6.5	3.0	0.5	95	(20)-Ground	---	---
Oregano	11.0	2.0	9.5	---	95	(35)-Ground	---	---
Paprika	12.0	---	8.0	3.0	95	(30)	110-Min	---
Parsley	4.0	---	---	---	20-Max	(20)	---	---
Pepper, Black	12.0	1.5	7.0	1.5	95 5-Max	(16)-Ground (40)-Ground	---	---

Spice/Spice Blend	Moisture Maximum (Max) %	Volatile Oil Minimum (Min) %	Total Ash Max %	Acid Insoluble Ash Max %	Pass Through Particle Size Min %	Sieve Number (No.)	Color ASTA Unit ⁴	Scoville Pungency Unit
Pepper, Red	10.0	---	8.0	1.5	95 95 5-Max 95	(40)-Ground (35)-Ground (20)-Crushed (8)-Crushed	---	---
Pepper, White	15.0	1.0	3.0	0.3	95	(40)-Ground	---	---
Poppy Seed	11.0	---	10	1.0	---	---	---	---
Rosemary	9.0	1.0	9.0	1.0	95	(35)-Ground	---	---
Sage	10.0	1.5	10.0	1.0	95	(20)	---	---
Savory	12.0	0.5	11.0	4.0	95	(40)	---	---
Sesame Seed	5.0		5.0	1.0	---		---	---
Tarragon	10.0	0.3	15	1.5	95	(40)-Ground	---	---
Thyme	9.0	0.8	14.0	5.0	95	(30)	---	---
Turmeric	10.0	3.5	8.0	0.6	95	(45)	5% or more Curcumin	---
Vanilla Bean	25	---	---	---	---	---	---	---

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Spice/Spice Blend	Moisture Maximum (Max) %	Volatile Oil Minimum (Min) %	Total Ash Max %	Acid Insoluble Ash Max %	Pass Through Particle Size Min %	Sieve Number (No.)	Color ASTA Unit⁴	Scoville Pungency Unit
Barbecue Seasoning	10.0	---	---	---	95	(20)	---	---
Cajun Seasoning	12.0	---	---	---	---	---	---	---
Chesapeake Bay Style Seafood Seasoning	10.0	---	---	---	95	(18)	---	---
Chili Powder	13.0	---	12.0	---	95	(20)	---	900-2,000
Creole Seasoning	10.0	---	---	---	90	(12)	---	---
Curry Powder	9.0	---	7.2	---	95	(30)	---	---
Fajita Seasoning	8.0	---	---	---	95	(20)	---	---
Italian Seasoning	12.0	---	---	---	90	(10)	---	---
Jerk Seasoning	12.0	---	---	---	95	(6)	---	---
Lemon Pepper Seasoning	8.0	---	---	---	95	(10)	---	---
Picante Seasoning	5.0	---	---	---	95	(6)	---	9,000-15,000
Pizza Seasoning	8.0	---	---	---	95	(20)	---	---
Poultry Seasoning	10.0	---	10.0	---	95	(30)	---	---

Spice/Spice Blend	Moisture Maximum (Max) %	Volatile Oil Minimum (Min) %	Total Ash Max %	Acid Insoluble Ash Max %	Pass Through Particle Size Min %	Sieve Number (No.)	Color ASTA Unit⁴	Scoville Pungency Unit
Powdered Hot Sauce Seasoning	3.5	---	---	---	95	(6)	---	6,800-8,000
Southwest Seasoning	8.0	---	---	---	98	(4)	---	---
Salt-free Seasoning (1) and (2)	6.4	---	---	---	---	---	---	---
Salt-free Seasoning (3)	12.0	---	---	---	---	---	---	---
Salt-free Seasoning (4)	10.0	---	---	---	---	---	---	---
Salt-free Seasoning (5)	8.0	---	---	---	---	---	---	---

TABLE II. Microbiological requirements

Test	Requirement
<i>Escherichia coli (E. coli)</i>	Less than 3 Colony Forming Unit (CFU) per gram (g) or Most Probable Number (MPN) per g ⁵
<i>Salmonella</i>	Negative
Aerobic Plate Count	Less than 50,000 CFU per g
Yeast and Mold	Less than 100 CFU per g

7.2 Analytical verification. Purchaser must specify manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

7.3 USDA verification procedures. When USDA certification (Sec. 10.4) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

7.3.1 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples of packages randomly selected from the lot. The number of subsamples must be based on USDA inspection service sampling procedures and plans (7 CFR §52.38). The contents of each will be used to create a composite sample that will be used in the analytical testing.

7.3.2 Analytical testing and reporting. When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the Association of Official Analytical Collaboration (AOAC) International Official Methods of Analysis (OMA) or as specified in Table III. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

⁵ Findings indicate zero colonies (CFU) per plate or zero tubes producing gas for MPN.

TABLE III. Analytical and microbiological testing and reporting

Test	Method	Reported as
Moisture	AOAC 925.45, 941.11	Nearest 0.1 percent
Volatile Oil	AOAC 962.17, 970.55 (for Mustard Flour only)	Nearest 0.1 percent
Total Ash	AOAC 941.12	Nearest 0.1 percent
Acid Insoluble Ash	AOAC 941.12	Nearest 0.1 percent
Particle Size	AOAC 920.164	Nearest percent
Color	AOAC 971.26	ASTA color value
Pungency	AOAC 995.03	Nearest Scoville unit and/or ppm Capsaicin with 1 ppm Capsaicin equal to 15 Scoville units
<i>E. coli</i>	AOAC 991.14, BAM Ch. 4 ⁶	Nearest CFU per g or MPN per g
<i>Salmonella</i>	AOAC 991.12, 996.08, 967.27, 986.35, 989.14, 2013.09, or BAM Ch. 5 ⁶	Must be reported as positive or negative
Aerobic Plate Count	AOAC 966.23, 990.12, 986.32, or BAM Ch. 3 ⁶	Nearest 10 CFU per g
Yeast and Mold	AOAC 995.21, 997.02, 2014.05, or BAM Ch. 18 ⁶	Nearest 10 CFU per g

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

9. REGULATORY REQUIREMENTS. The delivered spices and spice blends must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the spices and spice blends in the commercial marketplace. Delivered spices and spice blends must comply with all

⁶ Food and Drug Administration (FDA) *Bacteriological Analytical Manual* (BAM) is available at: <https://www.fda.gov/food/laboratory-methods-food/bacteriological-analytical-manual-bam>

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applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, Food Allergen Labeling and Consumer Protection Act (FALCPA), and regulations promulgated thereunder. The allergen statement must be provided in a format which complies with FALCPA for any product which contains wheat, fish, milk, soy, tree nuts, eggs, peanuts, sesame, and Crustacean shellfish or those in effect on the date of the solicitation, contract, or purchase order.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.3 or 10.4. Purchaser may specify one of the following combinations: 10.1.1 with 10.2.1 or 10.1.2 with 10.2.2.*

10.1 Food defense. When required in the solicitation, contract, or purchase order, a Food Defense Systems Survey (FDSS) or audit must be conducted by USDA, Agricultural Marketing Service (AMS), Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division. Food defense requirements include a documented and operational food defense plan that provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials and other ingredients and post-production finished product. The plan must address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) transportation, shipping, and receiving.

10.1.1 Food Defense Systems Survey (FDSS). When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, SCP, SCI Division. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. An AMS FDSS verifies the participating company's adherence to *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

10.1.2 Food defense section of the Plant Systems Audit (PSA). When required in the solicitation, contract, or purchase order, a food defense audit will be conducted as part of the PSA. The audit will be conducted by USDA, AMS, SCP, SCI Division auditors. This verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. The food defense section of the PSA verifies the participating company's adherence to *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

10.2 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer will 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 the

awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

10.2.1 Plant survey. A plant survey conducted by USDA, AMS SCP, SCI Division is required within 12 months prior to the date of the awarding of the contract. The plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117).

10.2.2 PSA. A PSA conducted by USDA, AMS SCP, SCI Division is required within 12 months prior to the date of the awarding of the contract. The PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) and verifies that the manufacturer has in place an internal quality assurance program that meets or exceeds USDA requirements.

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the spices and spice blends delivered meets or exceeds the requirements of this CID. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the purchaser*) that the spices and spice blends meets analytical requirements specified in Sec. 7 of this CID.

10.4 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, AMS SCP, SCI Division inspectors, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the applesauce in accordance with SCI Division procedures, which include selecting random samples of the applesauce, evaluating the samples for conformance with the salient characteristics and analytical requirements of this CID and other contractual requirements, and documenting the findings on official SCI Division score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI Division inspectors will examine the applesauce for conformance to the *Standards for Condition of Food Containers* (7 CFR Part 42) in effect on the date of the solicitation.

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

12. USDA INSPECTION NOTES. When Sec. 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of spices and spice blends and compliance with requirements in the following areas:

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- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, SCI Division inspection personnel must select samples and submit them to the USDA, AMS, Science and Technology Program (S&T) laboratory for analysis.
- Packaging requirements (Sec. 11 or *as specified in the solicitation, contract, or purchase order*).

13. REFERENCE NOTES.

13.1 USDA services.

13.1.1 USDA certification. For USDA certification information contact: **National Program Mission Support, SCI Division, SCP, AMS, USDA, via E-mail: SCIinspectionoperations@usda.gov.**

13.1.2 USDA FDSS, plant survey, and PSA. For a USDA FDSS, plant survey, and PSA contact the **Chief, Auditing Services Branch, SCI Division, SCP, AMS, USDA, Room 1566 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5021, fax (866) 230-9168, or via E-mail: SCAudits@usda.gov.**

13.1.3 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Laboratory Approval and Testing Division, S&T, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-4089 or via E-mail: LATD@usda.gov.** Samples for specified USDA analytical testing should be sent to the USDA, AMS, S&T laboratory for analysis at: **USDA, AMS, S&T, National Science Laboratory, 801 Summit Crossing Place, Suite B, Gastonia, NC 28054.**

13.2 Sources of documents.

13.2.1 Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, telephone (301) 924-7077.** Internet address: <https://www.aoac.org> for nonmembers and <https://www.eoma.aoac.org> for members and AOAC OMA subscribers.

Copies of the ASTA color value may be obtained from: **American Spice Trade Association, 2025 M Street, NW, Suite 800, Washington, DC 20036, telephone (202) 367-1127, FAX (202) 367-2127, or via E-mail: info@astaspice.org.** Internet address: <https://www.astaspice.org/>.

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877, telephone (800) 227-8772 or (301) 881-0666, fax (301) 816-8148 or on the Internet at: <https://www.usp.org>.**

13.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Standards for Condition of Food Containers are contained in 7 CFR Part 42, the National Organic Program are contained in 7 CFR Part 205, 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 979050, St. Louis, MO 63197-9000. Credit card (Visa, MasterCard, Discover/NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents at (866) 512-1800, (202) 512-1800. These documents may also be obtained free of charge on the Internet at: <https://www.ecfr.gov/>.**

Copies of the FDA Bacteriological Analytical Manual (BAM) are available online from: **FDA, Center of Food Safety and Applied Nutrition (CFSAN) on the Internet at: <https://www.fda.gov/food/laboratory-methods-food/bacteriological-analytical-manual-bam>.**

Copies of this CID and the Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, via E-mail: CIDS@usda.gov or on the Internet at: <https://www.ams.usda.gov/grades-standards/cids> and <https://www.ecfr.gov/current/title-7/subtitle-B/chapter-I/subchapter-A/part-42>.**

Copies of this CID are also available online at: **ASSIST Online (<https://assist.dla.mil>) or ASSIST Quick Search (<https://quicksearch.dla.mil>).**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **DLA Troop Support, ATTN: FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or via E-mail: SubsistenceFTSA@dlamil.**

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MILITARY INTERESTS:

Military Coordination Activity

Army - GL

Custodians

Army - GL

Navy - SA

Air Force - 35

DLA - SS

Review Activities

Army - MD, QM

Navy - MC

CIVIL AGENCY COORDINATING ACTIVITY:

DOJ - BOP

HHS - FDA

USDA - SCP

VA - OSS

PREPARING ACTIVITY:

DLA - SS

(Project No. 8950-2023-001)

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 <https://assist.dla.mil>.

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