

**METRIC**

**A-A-20109B**

**June 18, 2025**

**SUPERSEDING**

**A-A-20109A**

**November 17, 2003**

## **COMMERCIAL ITEM DESCRIPTION**

### **TERIYAKI SAUCE**

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

**1. SCOPE.** This CID covers teriyaki sauce, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties. **Please note: This document does not guarantee purchase of this item by USDA.**<sup>1</sup>

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers *must specify* the following:**

- Sodium level(s), flavor(s), and gluten content (Sec. 3) required.
- 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 (10.1) and Manufacturer's quality assurance (10.2). Purchaser may specify on 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 teriyaki sauce must conform to the following list which must be specified in the solicitation, contract, or purchase order.

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

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### **Sodium levels, flavors, and gluten content.**<sup>2</sup>

**Sodium level I** - Regular

**Sodium level II** - Lite/light sodium (21 Code of Federal Regulations (CFR) 101.56)

**Sodium level III** - Less/ reduced sodium (21 CFR 101.61)

**Flavor A** - Original

**Flavor B** - Roasted garlic

**Flavor C** - Pineapple

**Flavor D** - Other

**Gluten content 1** - Non gluten-free

**Gluten content 2** - Gluten-free (21 CFR §101.91)

#### **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).
- 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 teriyaki sauce must be processed in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117).

**5.2 Food defense.** The teriyaki sauce 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.

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

**5.3 Organic ingredients.** When organic teriyaki sauce is specified in the solicitation, contract, or purchase order, the teriyaki sauce 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.

**5.4 Shelf life.** Once the teriyaki sauce is packaged, the teriyaki sauce must have a remaining shelf life of at least one year.

## **6. SALIENT CHARACTERISTICS.**

### **6.1 Definitions.**

**6.1.1 Lite/light sodium.** Lite/light sodium teriyaki sauce must comply with all applicable Federal regulations including those contained in 21 CFR §101.56.

**6.1.2 Less/reduced sodium.** Less/reduced sodium teriyaki sauce must comply with all applicable Federal regulations including those contained in 21 CFR §101.61.

**6.1.3 Gluten-free.** Gluten-free teriyaki sauce must comply with all applicable Federal regulations including those contained in 21 CFR §101.91.

**6.2 Labeling.** All ingredients must be declared by their common or usual name in descending order of predominance by weight (21 CFR §101.4) unless exempted by 21 CFR §101.100.

### **6.3 Ingredients.**

**6.3.1 Raw ingredients.** The teriyaki sauce must be produced from ingredients such as, but not limited to soy sauce or tamari sauce, wine, vinegar, salt, spices, sugar, canola or vegetable oil, and preservative(s). The teriyaki sauce may also contain sesame seeds, pineapple juice, honey, plum juice concentrate, yeast, brown rice syrup, apple cider vinegar, rice vinegar, red wine vinegar, ginger, onion, and garlic.

**6.3.2 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).

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### 6.4 Finished product.

**6.4.1 Flavor and aroma.** The teriyaki sauce must be characteristic of the flavor specified in the solicitation, contract, or purchase order.

**6.4.2 Color and appearance.** The teriyaki sauce must be dark, reddish brown colored sauce. The finished product must be smooth suspension and must not stratify or separate.

**6.5 Aflatoxin testing.** When sesame seeds are specified to be used in the teriyaki sauce, the manufacturer must provide a Certificate of Analysis from the supplier as verification of aflatoxin testing. The aflatoxin content must not be greater than 15 parts per billion (ppb) (7 CFR §996.11).

**6.6 Foreign material.** All ingredients must be clean, sound, wholesome, and free from foreign material. The finished teriyaki sauce must be clean, sound, wholesome, and free from foreign material such as, but not limited to extraneous plant material, hair, plastic pieces, metal contaminants, and evidence of rodent or insect infestation.

### 7. ANALYTICAL REQUIREMENTS.

**7.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract or purchase order, the following analytical requirements for the teriyaki sauce must conform to those in Table I:

**TABLE I. Analytical requirements**

Test	Requirement
pH	Must not be less than 4.1 or more than 4.7

**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 II. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

**TABLE II. Analytical testing and reporting methods**

Test	Method	Reported as
pH	AOAC 981.12	Nearest 0.1 value

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

**9. REGULATORY REQUIREMENTS.** The delivered teriyaki sauce 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 teriyaki sauce in the commercial marketplace. Delivered teriyaki sauce must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act (FPLA), and regulations promulgated thereunder. The allergen statement must be provided in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act<sup>3</sup> for any product which contains wheat, fish, milk, soy, tree nuts, eggs, peanuts, sesame, and Crustacean shellfish as well as any food ingredient that contains protein derived from one of those foods, with the exception of highly refined oils, as “major food allergens”.

**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

<sup>3</sup> Information on the FALCPA and the FASTER Acts are available at: <https://www.fda.gov/food/food-labeling-nutrition/food-allergies>.

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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 FDSS.** When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, SCP, SCI Division auditors. 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 teriyaki sauce 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 teriyaki sauce meets analytical requirements specified in Sec. 7 of this CID.

**10.4 USDA certification.** When required in the solicitation, contract, or purchase order the product quality and acceptability or both be determined, the USDA, AMS, SCP, SCI Division must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the teriyaki sauce in accordance with approved SCI Division procedures, which include selecting random samples of the teriyaki sauce, 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 graders will examine the teriyaki sauce 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 teriyaki sauce and compliance with requirements in the following areas:

- 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.
- 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: USDA, AMS, SCP, SCI Division, National Program Mission Support, via E-mail: [SCIinspectionoperations@usda.gov](mailto:SCIinspectionoperations@usda.gov).

**13.1.2 USDA FDSS, plant survey, and PSA.** For a USDA FDSS, plant survey, and PSA contact the USDA, SCP, SCI Division, Auditing Services Branch, 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](mailto:SCAudits@usda.gov).

**13.1.3 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **USDA, AMS, S&T, Laboratory Approval and Testing Division, at STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-4089 or via E-mail: [LATD@usda.gov](mailto: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>.

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20852, 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 this CID and the Standards for Condition of Food Containers (7 CFR Part 42) are available from: **USDA, AMS, SCP, SCI Division at Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, via E-mail: [CIDS@usda.gov](mailto: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>.**



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USDA - SCP

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