

COMMERCIAL ITEM DESCRIPTION**YOGURT**

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

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

2. PURCHASER NOTES.**2.1. Purchasers *shall specify* the following:**

- Type(s), class(es), flavor(s), sweetener(s), packaging, size(s), fortification(s), process(es), distribution and storage option(s), and agricultural practice(s) of yogurt required (Sec. 3).
- When salient characteristics need to be verified (Sec. 6).
- When analytical requirements are different than specified (Sec. 7.1).
- When microbiological requirements are different than specified (Sec. 7.2).
- When analytical requirements need to be verified (Sec. 7.3).
- Manufacturer's quality assurance and plant survey (Sec. 10.1).
- Manufacturer's/distributor's certification (Sec. 10.2) or USDA certification (Sec. 10.3).

2.2. Purchasers *may specify* the following:

- Subtype(s), flavor style(s), topping(s), granola style(s), and dried fruit style(s) (Sec. 3).
- When quality requirements of the yogurt shall be defined through a bid sample (Sec. 6.3).
- Special labeling and packaging requirements (Sec. 11).

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

Types, subtypes, classes, flavors, flavor styles, sweeteners, toppings, granola styles, dried fruit styles, packaging, sizes, fortification, processes, distribution and storage options, and agricultural practices.¹

Type I - Regular

¹ Not all options are available from all manufacturers. Check with manufacturer/distributor for availability.

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Type II - High protein

Subtype A - Strained

Subtype B - Not strained

Type III - Drinkable

Type IV - Combinations of above (*as specified by the purchaser*)

Type V - Other (*as specified by the purchaser*)

Class A - Yogurt (21 CFR § 131.200).

Class B - Lowfat yogurt² (21 CFR § 131.203) and/or yogurt with a low fat nutrient content claim³(21 CFR § 101.62(b)(2)(i)(A)).

Class C - Nonfat yogurt⁴ (21 CFR § 131.206) and/or yogurt with a fat free nutrient content claim⁵(21 CFR § 101.62(b)(1)(i)).

Class D - Other (*as specified by the purchaser*) (Shall comply with 21 CFR § 130.10, Requirements for foods named by use of a nutrient content claim and a standardized term and 21 CFR § 101.13 Nutrient content claims – general principles).

Flavor 1 - Plain/non-flavored

Flavor 2 - Fruit flavored (e.g. blueberry, strawberry, raspberry, peach)

Flavor style a - Blended/stirred/set

Flavor style b - Flavor-on-bottom (sundae-style)

Flavor style c - Flavor-on-side (separate compartment)

Flavor style d - Flavor-on-top

Flavor 3 - Dessert flavored (e.g. vanilla, chocolate, key lime pie, cheesecake)

Flavor style a - Blended/stirred/set

Flavor style b - Flavor-on-bottom (sundae-style)

Flavor style c - Flavor-on-side (separate compartment)

Flavor style d - Flavor-on-top

Flavor 4 - Other (*as specified by the purchaser*)

Sweetener a - Nutritive carbohydrate sweetener (including, but not limited to, sugar, evaporated cane syrup, maple sugar, and honey)

Sweetener b - Nonnutritive sweetener (including, but not limited to, aspartame, sucralose, and acesulfame K)⁶

² Lowfat yogurt shall contain not less than 0.5 percent or more than 2 percent milkfat.

³ Yogurt with a lowfat nutrient content claim shall have no more than 3 g of fat per 225g of yogurt.

⁴ Nonfat yogurt shall contain less than 0.5 percent milkfat.

⁵ Yogurt with a nonfat nutrient content claim shall contain less than 0.5 percent fat per 225g of yogurt.

⁶ Shall comply with 21 CFR § 130.10, Requirements for foods named by use of a nutrient content claim and a standardized term and 21 CFR § 101.13, Nutrient content claims – general principles.

Sweetener c - Combination of nutritive and nonnutritive sweeteners⁶

Sweetener d - No sweetener

Topping I - Granola

Granola style A - Plain

Granola style B - With fruit

Granola style C - With nuts

Granola style D - With seeds (e.g. sunflower)

Granola style E - Other (*as specified by the purchaser*)

Topping II - Candy

Topping III - Dried fruit

Dried fruit style A - Single fruit

Dried fruit style B - Mixed fruit

Topping IV - Cookie/Cookie bits

Topping V - Cereal

Topping VI - Other (*as specified by the purchaser*)

Packaging 1 - Cup

Size a - 85.05 g (3 oz)

Size b - 113.40 g (4 oz)

Size c - 150.00 g (5.3 oz)

Size d - 170.00 g (6 oz)

Size e - 198.45 g (7 oz)

Size f - 225.00 g (8 oz)

Size g - 454.00 g (16 oz)

Size h - 500.00 g (17.6 oz)

Size i - 878.85 g (31 oz)

Size j - 979.84 g (32 oz)

Size k - Other (*as specified by the purchaser*)

Packaging 2 - Flexible tube

Size a - 63.79 g (2.25 oz)

Size b - Other (*as specified by the purchaser*)

Packaging 3 - Flexible pouch

Size a - 141.75 g (5 oz)

Size b - Other (*as specified by the purchaser*)

Packaging 4 - Bottle

Size a - 87.88 g (3.1 oz)

Size b - Other (*as specified by the purchaser*)

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- Fortification i** - Vitamin A
Fortification ii - Vitamin D
Fortification iii - Vitamin A and vitamin D
Fortification iv - No fortification
Fortification v - Other (*as specified by the purchaser*)⁶

- Process I** - Not heat treated after culturing (contains live and active yogurt cultures)
Process II - Heat treated after culturing (does not contain live and active yogurt cultures)

- Distribution and storage A** - Refrigerated distribution required
Distribution and storage B - Refrigerated distribution not required

- Agricultural process 1** - Conventional
Agricultural process 2 - Organic (7 CFR Part 205)

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall 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 yogurt shall be processed in accordance with Current Good Manufacturing Practices (21 CFR Part 110).

5.2. Food security. The yogurt shall be processed and transported in accordance with the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.⁷ This guidance 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 security 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 postproduction finished product.

⁷ <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>

5.3. Organic yogurt. When organic yogurt is specified in the solicitation, contract, or purchase order, the yogurt shall 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 shall 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. Regular. Shall conform to the Standard of Identity for yogurt (21 CFR § 131.200), lowfat yogurt (21 CFR § 131.203), or nonfat yogurt (21 CFR § 131.206).

6.1.2. High protein. Shall conform to the Standard of Identity for yogurt (21 CFR § 131.200), lowfat yogurt (21 CFR § 131.203), or nonfat yogurt (21 CFR § 131.206) and shall meet the FDA requirements for a “high” nutrient content claim for protein (21 CFR § 101.54(b)(1)).

6.1.3. Strained. Shall conform to the Standard of Identity for yogurt (21 CFR § 131.200), lowfat yogurt (21 CFR § 131.203), or nonfat yogurt (21 CFR § 131.206) and shall have achieved a high protein content solely through the removal of a portion of the whey and water.

6.1.4. Not strained. Shall conform to the Standard of Identity for yogurt (21 CFR § 131.200), lowfat yogurt (21 CFR § 131.203), or nonfat yogurt (21 CFR § 131.206) and may achieve a high protein content through addition of dairy protein ingredients provided by FDA’s standard for yogurt.

6.1.5. Drinkable. Shall conform to the Standard of Identity for yogurt (21 CFR § 131.200), lowfat yogurt (21 CFR § 131.203), or nonfat yogurt (21 CFR § 131.206), and shall be a stable suspension with a low viscosity.^{8,9}

6.2. Finished product.

6.2.1. Flavor. The yogurt shall have a pleasantly tart or sour flavor. The yogurt shall be free from undesirable flavors such as bitter, rancid, or oxidized. Flavored yogurt (e.g. strawberry, blueberry, and coffee) shall have proper characterizing fruit or flavoring used to provide a distinct recognizable flavor level.

6.2.2. Body and texture. The Type I, Regular, shall be a smooth, uniform, viscous gel. The Type II, High protein, shall be a smooth, thick, uniform gel and shall be thicker than Type I. The

⁸ Handbook of Food and Beverage Fermentation Technology (Food Science and Technology, Vol. 134). (2004). Edited by Y.H. Hui, Lisbeth Meunier-Goddik, Jytte Josephsen, and others.

⁹ Manufacturing Yogurt and Fermented Milks, 2nd ed. (2013). Edited by Ramesh C. Chandan and Arun Kilara.

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Type III, Drinkable, shall have a runny texture and shall be thinner than Type I. The yogurt shall be free from lumps (except for fruit), free from graininess, and without excessive whey separation.

6.3. Quality requirements and bid sample. When required in the solicitation, contract, or purchase order, the quality requirements for the yogurt shall be defined at the discretion of the purchaser based on a reference or bid sample product and a mutual agreement between the parties involved.

7. ANALYTICAL REQUIREMENTS.

7.1. Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the milkfat, milk solids not fat, vitamin A, and vitamin D shall meet the levels specified in the standard of identity for the appropriate class (21 CFR § 131.200, 21 CFR § 131.203, or 21 CFR § 131.206).

7.2. Microbiological requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the microbiological requirements shall comply with those specified in the Grade “A” Pasteurized Milk Ordinance (PMO) in effect on the date of the solicitation, contract, or purchase order.¹⁰

7.3. 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. Subsamples shall be a minimum of one container and shall contain the appropriate number of containers to yield a 227 g (8 oz) sample when composited.

7.4. Analytical testing. When specified in the solicitation, contract, or purchase order, analyses shall be in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA), and the latest edition of the Standard Methods for the Examination of Dairy Products.

<u>Test</u>	<u>Method</u>
Fat	989.05, 991.36, 2007.04, 2008.06, or 15.122 (Near Infrared Method) ¹¹
Solids not fat	990.21 ¹²
Vitamin A	2001.13, 2002.06, 2011.07, or 2011.15
Vitamin D	2002.5, 2011.12, or 2011.13
Coliforms	966.24, 996.02, 989.10, 2000.15, or 2008.10

¹⁰ <http://www.fda.gov/downloads/Food/GuidanceRegulation/UCM291757.pdf>.

¹¹ The Standard Methods for the Examination of Dairy Products (in effect on the date of the solicitation, contract, or purchase order).

¹² Determined using AOAC method 990.21 for solids and the method(s) listed for fat.

7.5. Test results. The test results for milk fat and solids not fat shall be reported to the nearest 0.01 percent. The test results for vitamin A and vitamin D shall be reported to the nearest International Unit (IU). The test results for coliforms shall be reported to the nearest 10 Colony Forming Units (CFU) or Most Probable Number (MPN) per gram. Any results not conforming to the analytical requirements shall be cause for rejection of the lot.

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

9. REGULATORY REQUIREMENTS. The delivered yogurt shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of yogurt within the commercial marketplace. Delivered yogurt 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 yogurt shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act. When the yogurt is used for the National School Lunch and School Breakfast Programs the yogurt shall comply with all applicable provisions of the Child Nutrition (CN) Programs. Please refer to USDA Food and Nutrition Service CN Program guidance for meal requirements available online at: www.fns.usda.gov/cnd.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 10.1, 10.2, or 10.3.*

10.1. Manufacturer's quality assurance and plant survey. When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to have their facilities inspected by USDA, Agricultural Marketing Services (AMS), Dairy Program (DP), Dairy Grading Branch (DGB), and be eligible for listing in Section I of the AMS publication Dairy Plants Surveyed and Approved for USDA Grading Service. *(An AMS plant survey verifies that, at the time of the survey, the manufacturer produces products in a clean sanitary environment in accordance with 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food and the requirements contained in 7 CFR Part 58 General Specification for Dairy Plants Approved for USDA Inspection and Grading Service.)*

The delivered yogurt shall comply with the current edition of the Grade "A" PMO and with all applicable Federal, State, and local regulations relating to the production, transportation, receiving, processing, packaging, labeling, storage, distribution, and sale of yogurt within the commercial marketplace. The yogurt shall comply with all applicable provisions of the *Federal Food, Drug, and Cosmetic Act*, the *Fair Packaging and Labeling Act* and regulations promulgated thereunder.

All Grade “A” plants producing yogurt under this CID shall comply with all applicable requirements of the current edition of the *Grade “A” PMO*. The production, transportation, processing, handling, sampling, analysis, labeling, and sale of yogurt shall also comply with said regulation. Yogurt shall be obtained from a dairy firm listed in the FDA’s IMS List (*Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers*). The firm shall also have an Enforcement Rating of 90 or better. The Enforcement Rating indicates the level of the regulatory agency’s application of the requirements of the *Grade “A” PMO* to the listed dairy firm. Or, alternatively, a milk plant may have a National Conference on Interstate Milk Shipments (NCIMS) acceptable dairy hazard analysis critical control point (HACCP) plan in place of a conventional sanitation compliance rating and enforcement rating. The above mentioned rated milk plants and their respective regulatory agency’s enforcement rating, and/or HACCP listings for milk plants shall be found in the IMS List. Any testing conducted on yogurt shall be in compliance with the current edition of the *Grade “A” PMO*, the most current edition of *Standard Methods for the Examination of Dairy Products* of the American Public Health Association, and the most current edition of *AOAC International OMA*. In addition, all testing shall be conducted by milk laboratories that are listed in the IMS List.

10.2. Manufacturer’s/distributor’s certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the yogurt 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 USDA, AMS, DP, DGB, shall be the certifying program. DGB inspectors shall certify the quality and acceptability of the yogurt in accordance with DGB procedures, which include selecting random samples of the yogurt, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official DGB certificates. In addition, when required in the solicitation, contract, or purchase order, DGB inspectors will examine the yogurt for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation. To qualify for this option the plant must be listed in Dairy Plants Surveyed and Approved for USDA Grading Service (see Sec. 10.1).

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 packaged yogurt 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. 7.1). When USDA analytical testing is specified, DGB 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 contact. For USDA, AMS certification, contact the **Chief, DGB, DP, AMS, USDA, STOP 0230, 1400 Independence Avenue, SW, Washington, DC 20250-0230, telephone (202) 720-3171, Fax (202) 720-2643, or via E-mail: Ken.Vorgert@ams.usda.gov.**

13.2. Analytical testing and technical information contact. For USDA technical information on analytical testing, contact **a member of the Technical Service Staff, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621 or via E-mail: Alan.Post@ams.usda.gov or Ruihong.Guo@ams.usda.gov.**

13.3. Sources of documents.

13.3.1. Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877-2417, telephone (301) 924-7077. Internet address: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.**

Copies of the Standard Methods for the Examination of Dairy Products may be obtained from: American Public Health Association (APHA) on the Internet at: <http://www.apha.org/publications/bookstore/>.

Handbook of Food and Beverage Fermentation Technology (Food Science and Technology, Vol. 134). (2004). Edited by Y.H. Hui, Lisbeth Meunier-Goddik, Jytte Josephsen, and others.

Manufacturing Yogurt and Fermented Milks, 2nd ed. (2013). Edited by Ramesh C. Chandan and Arun Kilara.

13.3.2. Sources of information for governmental documents are as follows:

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, General Specification for Dairy Plants Approved for USDA Inspection and

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Grading Service are contained in 7 CFR Part 58, National Organic Program are contained in 7 CFR Part 205, Child Nutrition Programs are contained in 7 CFR Parts 210, 220, 225, and 226, 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 on (866) 512-1800, (202) 512-1800. These documents may also be obtained free of charge on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Information on the USDA Food and Nutrition Service Child Nutrition Program guidance for meal requirements is available on the Internet at: www.fns.usda.gov/cnd.

Copies of the Food Buying Guide for Child Nutrition Programs may be obtained on the Internet at: <http://teamnutrition.usda.gov/library.html>.

Copies of Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at: <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.**

Copies of the AMS publication Dairy Plants Surveyed and Approved for USDA Grading Service may be obtained on the Internet at: <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRD3641022>.

Copies of the current edition of the *Grade "A" Pasteurized Milk Ordinance* and the *Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers* may be obtained from: **Milk Safety Team (HFS-316), FDA, 5100 Paint Branch Parkway, College Park, MD 20740, telephone (202) 205-9175 or on the internet at <http://www.fda.gov/downloads/Food/GuidanceRegulation/UCM291757.pdf>.**

Copies of this CID, the U.S. Standards for Condition of Food Containers (7 CFR Part 42), and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from or provided to: **Chief, Standardization Branch, SCI, FV, AMS, USDA, STOP 240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, Fax (202) 690-1527, via E-mail: CIDS@ams.USDA.gov, or on the Internet at: www.ams.usda.gov/CommercialItemDescription.**

CIVIL AGENCY COORDINATING ACTIVITIES:

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PREPARING ACTIVITY:

USDA - FV

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