

METRIC

A-A-20112C
December 28, 2005
SUPERSEDING
A-A-20112B
June 6, 2000

COMMERCIAL ITEM DESCRIPTION

NOODLES, CHOW MEIN

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

1. SCOPE. This CID covers chow mein noodles, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- When analytical requirements are different than specified (Sec. 5.1).
- When analytical requirements need to be verified (Sec. 5.2).
- Manufacturer's/distributor's certification (Sec. 8.2) or USDA certification (Sec. 8.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec. 8.1 with 8.1.1) or (Sec. 8.1 with 8.1.2).
- Packaging requirements other than commercial (Sec. 9).

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

- Salient characteristics (Sec. 4).
- Analytical requirements: *as specified by the purchaser* (Sec. 5).
- Manufacturer's/distributor's product assurance (Sec. 6).
- Regulatory requirements (Sec. 7).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 8).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 9).

4. SALIENT CHARACTERISTICS.

4.1 Processing. The chow mein noodles shall be prepared from bleached or unbleached enriched wheat flour, water, salt, and sugar which are processed and heated in partially hydrogenated vegetable oil (soybean and/or cottonseed). Yeast may be used as an optional ingredient.

4.2 Finished product. The chow mein noodles shall be thin, approximately 0.32 cm (0.13 in) in diameter and 3.81 cm (1.50 in) in length. The chow mein noodles shall be free from discolored or burnt units.

4.2.1 Flavor and odor. The chow mein noodles shall possess a fresh toasted wheat-like flavor and aroma. The chow mein noodles shall be free from rancid, oxidized flavors and odors.

4.2.2 Color. The chow mein noodles shall possess a golden-brown color.

4.2.3 Texture. The chow mein noodles shall have a crispy and tender texture with a light crunch.

4.3 Foreign material. All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. There shall be no foreign material such as, but not limited to, dirt, hair, wood or metal.

5. ANALYTICAL REQUIREMENTS.

5.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the finished product shall be as follows:

5.1.1 Moisture content. The average moisture shall not exceed 3.5 percent with no individual sample greater than 3.8 percent.

5.1.2 Fat content. The fat content of the chow mein noodles shall not be more than 32.0 percent.

5.1.3 Salt content. The salt content of the chow mein noodles shall not exceed 2.5 percent.

5.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract or purchase order, the following procedures will be followed.

5.2.1 Sampling procedures. USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

5.2.2 Samples. Eight randomly selected samples from each lot shall be individually analyzed for moisture, fat, and salt.

5.2.3 Preparation of sample. Blend in a Waring or equivalent blender to uniformity.

5.3 Analytical testing. When specified in the solicitation, contract, or purchase order, analyses shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International.

<u>Test</u>	<u>Method</u>
Fat	985.15, 925.12
Salt	935.47
Moisture	927.05

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

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

7. REGULATORY REQUIREMENTS. The delivered chow mein noodles shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of chow mein noodles within the commercial marketplace. Delivered product shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

8. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 8.2 or 8.3; purchaser may specify 8.1 with 8.1.1 or 8.1 with 8.1.2.*

8.1 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.

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8.1.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA/Federal Grain Inspection Service (FGIS), USDA/Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(A FGIS or 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 FGIS or 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.)*

8.1.2 Plant survey. A plant survey conducted by USDA/FGIS, USDA/AMS, or another survey performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(A FGIS or 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.)*

8.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the chow mein noodles distributed meet or exceed the requirements of this CID.

8.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, USDA/FGIS or USDA/AMS (depending on how it is packaged) shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the chow mein noodles in accordance with agency procedures which include selecting random samples of the packaged chow mein noodles, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, agency inspectors will examine the chow mein noodles for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.

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

10. USDA INSPECTION NOTES. When Section 8.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged chow mein noodles, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 4).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 5.2). When USDA analytical testing is specified, FGIS or AMS inspection personnel

- shall select samples and submit them to the USDA, FGIS or AMS laboratory for analysis.
- Packaging requirements (Sec. 9 or as specified in the solicitation, contract, or purchase order).

11. REFERENCE NOTES.

11.1 USDA certification contacts.

11.1.1 Federal Grain Inspection Service. For USDA, FGIS certification, contact the **Policies and Procedures Branch, Field Management Division, FGIS, Grain Inspection, Packers and Stockyard Administration (GIPSA), USDA, STOP 3630, 1400 Independence Avenue, SW, Washington, DC 20250-3630, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail: henry.greenwood@usda.gov or robert.lijewski@usda.gov.**

11.1.2 Agricultural Marketing Service. For USDA, AMS certification, contact the **Branch Chief, 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.**

11.2 Analytical testing and technical information contacts.

11.2.1 Federal Grain Inspection Service. For USDA, FGIS technical information on analytical testing, contact the **Branch Chief, Technical Service Division, Analytical Reference and Testing Branch, FGIS Technical Center, GIPSA, USDA, 10383 North Ambassador Drive, Kansas City, Missouri 64153-1394, telephone (816) 891-0444 or via E-mail: lynn.polston@usda.gov or tim.norden@usda.gov.** For USDA, FGIS technical information contact: **Policies and Procedures Branch, FGIS, GIPSA, USDA, STOP 3630, Washington, DC 20250-3630, telephone (202) 720-1732, Fax (202) 720-1015, or via E-mail: henry.greenwood@usda.gov.**

11.2.2 Agricultural Marketing Service. For USDA, AMS technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, Science and Technology Programs (S&TP), AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: anita.okrend@usda.gov.**

11.3 Sources of documents.

11.3.1 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 Fredrick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.**

11.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of: Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Program, FVP, AMS, USDA, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243, telephone (202)720-9939, Fax (202) 690-0102, via E-mail: FQAStaff@usda.gov or on the Internet at: www.ams.usda.gov/fv/fvqual/htm.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-FTSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092, FAX (215) 737-2963, or via E-mail: sally.a.gallagher@dla.mil.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, IHS, FDA
USDA - FV
VA - OSS

PREPARING ACTIVITY:

Review Activities

Army - MD, QM
Navy - MC

DLA - SS

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