

**METRIC**

**A-A-20051F**

**March 2, 2015**

**SUPERSEDING**

**A-A-20051E**

**February 10, 2009**

## **COMMERCIAL ITEM DESCRIPTION**

### **PUDDINGS, SHELF STABLE, READY-TO-USE**

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

**1. SCOPE.** This CID covers ready-to-eat; shelf stable puddings (puddings) 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:**

- Type(s), flavor(s), and container size(s) desired (Sec. 3).
- When the age requirement at the time of delivery is different than specified (Sec. 6.3).
- When analytical requirements are different than specified (Sec. 8.1).
- When analytical requirements need to be verified (Sec. 8.2).
- Manufacturer's/distributor's certification (Sec. 11.3) or USDA certification (Sec. 11.4).

##### **2.2. Purchasers *may* specify the following:**

- Food Defense (Sec. 11.1) and Manufacturer's quality assurance (Sec. 11.2). Purchaser may specify one of the following combinations: Sec. 11.1.1 with 11.2.1, or Sec. 11.1.2 with 11.2.2.
- Packaging requirements other than commercial (Sec. 12).

**3. CLASSIFICATION.** The puddings must conform to the following list which must be specified in the solicitation, contract, or purchase order.

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<sup>1</sup> For USDA purchase specifications please visit the following websites: [Commodity Purchase Specifications for Agricultural Marketing Service \(AMS\)](#) and [Commodity Purchase Specifications for Farm Service Agency \(FSA\)](#).

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### **Types, flavors, and container sizes.**<sup>2</sup>

**Type I** - Regular

**Type II** - Fat free (21 Code of Federal Regulations (CFR) § 101.62)

**Type III** - No sugar added (21 CFR § 101.60)

**Type IV** - Sugar free (21 CFR § 101.60)

**Flavor A** - Banana

**Flavor B** - Butterscotch

**Flavor C** - Chocolate

**Flavor D** - Chocolate fudge

**Flavor E** - Lemon

**Flavor F** - Milk chocolate

**Flavor G** - Rice

**Flavor H** - Tapioca

**Flavor I** - Vanilla

**Flavor J** - Caramel

**Flavor K** - Chocolate/Vanilla

**Flavor L** - Chocolate/Caramel

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

**Container size 1** - 64 g (2.25 oz) flexible tube

**Container size 2** - 85 g (3 oz) resealable pouch

**Container size 3** - 92 g (3.25 oz) plastic cup

**Container size 4** - 99 g (3.5 oz) plastic cup

**Container size 5** - 113 g (4 oz) plastic cup

**Container size 6** - 1.587 kg (56 oz) flexible pouch

**Container size 7** - 3.062 kg (108 oz) No. 10 can

**Container size 8** - 3.175 kg (112 oz) flexible pouch

**Container size 9** - Other (*as specified by the purchaser*)

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

- Processing guidelines (Sec. 6).
- Salient characteristics (Sec. 7).
- Analytical requirements: *as specified by the purchaser* (Sec. 8).
- Manufacturer's/distributor's product assurance (Sec. 9).
- Regulatory requirements (Sec. 10).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 11).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 12).

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

## 5. DEFINITIONS.

**5.1. Fat free.** In accordance with 21 CFR § 101.62, fat free means that the fat content must be less than 0.5 g per reference amount customarily consumed and must be less than 0.5 g per labeled serving.<sup>3</sup>

**5.2. No sugar added.** In accordance with 21 CFR § 101.60, no sugar added means no amount of sugars, or any other ingredient that contains sugars that functionally substitute for added sugars is added during processing or packaging.

**5.3. Sugar free.** In accordance with 21 CFR § 101.60, sugar free means that the sugar content be less than 0.5 g per reference amount customarily consumed and must be less than 0.5 g per labeled serving.<sup>3</sup>

## 6. PROCESSING GUIDELINES.

**6.1. Processing.** The puddings must be processed in accordance with Current Good Manufacturing Practices (21 CFR Part 110). In addition, all puddings referenced in this document except lemon pudding must be processed in accordance with Thermally Processed Low Acid Canned Foods Packaged in Hermetically Sealed Containers (21 CFR Part 113). Lemon pudding must be processed in accordance with Acidified Foods (21 CFR Part 114). After filling and sealing, the puddings must all be heat processed at appropriate times and temperatures to be commercially sterile. Alternatively, the puddings may be aseptically packaged. For lemon pudding, the process registration and filing must be in accordance with 21 CFR § 108.25 (c) (1), (2), and (3). For all other flavored puddings referenced in this document, the process registration and filing must be in accordance with 21 CFR § 108.35 (c) (1), (2), and (3).

**6.2. Food security.** The puddings must 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*.<sup>4</sup> 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.

**6.3. Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the puddings must be processed and packaged not more than 120 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements must be specified in the solicitation, contract, or purchase order.

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<sup>3</sup> The Reference Amounts Customarily Consumed for puddings is ½ cup according to 21 CFR § 101.12.

<sup>4</sup> <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

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### 7. SALIENT CHARACTERISTICS.

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

**7.2. Additional ingredients.** When used, any 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 US Pharmacopeia (USP)-National Formulary quality. The additional ingredients must be approved for those particular uses by FDA's regulations on food additives or be Generally Recognized as Safe (GRAS) for those intended uses.

**7.3. Finished product.** The pudding must be ready-to-serve. The puddings must comply with the regulations governing the labeling of foods that make direct or indirect representations with respect to a primary recognizable flavor in 21 CFR § 101.22 (i). Flavor I, Vanilla pudding must comply with established regulations in Food Dressings and Flavorings (21 CFR Part 169) that govern standardized vanilla flavorings.

**7.3.1. Flavor and odor.** The puddings must have a flavor and odor typical of the applicable flavor. The puddings must be free from foreign flavors and odors.

**7.3.2. Color.** The puddings must possess a color typical of the applicable flavor.

**7.3.3. Consistency.** The puddings, except tapioca and rice puddings, must possess a smooth consistency. Tapioca and rice puddings must have a consistency typical of their physical properties for the ingredients used. The puddings must contain no free liquid and must not be watery nor weep upon standing.

**7.3.4. Foreign material.** All ingredients and finished product must be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The puddings must be free from foreign material, such as, but not limited to, dirt, hair, wood, glass, or metal. Any evidence of foreign material will be cause for rejection of the lot.

### 8. ANALYTICAL REQUIREMENTS.

**8.1. Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the puddings must be as follows:

**TABLE I. Analytical requirements**

| <b>Flavors</b>  | <b>Total Solids<br/>(percent by weight)<sup>5</sup></b> | <b>Fat (max percent<br/>by weight)<sup>6</sup></b> | <b>pH</b> |
|-----------------|---|--|-----------|
| Banana          | 24.0 - 34.0   | 5.5  | 6.2 - 7.0 |
| Butterscotch    | 21.0 - 34.0   | 5.5  | 6.1 - 7.0 |
| Chocolate       | 19.0 - 34.0   | 5.6  | 6.1 - 7.0 |
| Chocolate Fudge | 24.0 - 34.0   | 5.5  | 6.2 - 7.0 |
| Lemon           | 24.0 - 34.0   | 5.5  | 2.7 - 3.7 |
| Milk Chocolate  | 24.0 - 34.0   | 5.5  | 6.2 - 7.0 |
| Rice            | 22.0 - 34.0   | 5.5  | 6.1 - 7.0 |
| Tapioca         | 21.0 - 34.0   | 5.8  | 6.1 - 7.0 |
| Vanilla         | 20.0 - 34.0   | 6.3  | 6.2 - 7.0 |
| Caramel         | ---   | ---  | 6.2 - 7.0 |

**8.2. Product verification sampling.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on a composite sample. The composite sample must be 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples must be a minimum of one container and must contain the appropriate number of containers to yield a 227 g (8 oz) sample when composited.

**8.3. Analytical testing.** When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA):

<sup>5</sup> Total solids for Type III, No sugar added and Type IV, Sugar free must be specified in the solicitation, contract, or purchase order, except that total solids for Vanilla, Chocolate, and Caramel must be 10.0 to 16.0 percent.

<sup>6</sup> Fat content for Type II, fat free, must comply with 21 CFR § 101.62. Fat content for Type III, No sugar added and Type IV, Sugar free must not exceed 6.5 maximum percent for flavors Vanilla, Chocolate, and Caramel.

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| <u>Test</u>  | <u>Method</u> |
|--------------|---------------|
| Total solids | 935.56        |
| pH           | 981.12G       |
| Fat          | 989.05        |

**8.4. Test results.** The test results for total solids and fat must be reported to the nearest 0.1 percent. The test result for pH must be reported to the nearest 0.1 value. Any result not conforming to the analytical requirements will be cause for rejection of the lot.

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

**10. REGULATORY REQUIREMENTS.** The delivered pudding must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the pudding in the commercial marketplace. Delivered pudding must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the pudding, the pudding must comply with the allergen and flavoring labeling requirements of the Federal Food, Drug, and Cosmetic Act.

**11. QUALITY ASSURANCE PROVISIONS.** *Purchaser must specify 11.3, or 11.4; purchaser may specify 11.1.1 with 11.2.1 or 11.1.2 with 11.2.2.*

**11.1. Food defense.** When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, Agricultural Marketing Service (AMS), Fruit and Vegetable Program (FV), 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 postproduction 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) slaughter, when applicable, and 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.

**11.1.1. FDSS.** When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, FV, 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 the FDA's *Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.

**11.1.2. Food defense section of the 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, FV, 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. An AMS, FDSS, PSA verifies the participating company's adherence to the FDA's *Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.

**11.2. Manufacturer's quality assurance.** When required in the solicitation, contract, or purchase order, the product manufacturer must 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.

**11.2.1. Plant survey.** A plant survey conducted by USDA, AMS, or other 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 *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (21 CFR Part 110).

**11.2.2. PSA.** A PSA conducted by USDA, AMS, or other 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 *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (21 CFR Part 110), and verifies that the manufacturer has in place an internal quality assurance program.

**11.3. Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the finished puddings distributed meet or exceed the requirements of this CID.

**11.4. USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the SCI Division, FV, AMS, USDA, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the puddings in accordance with SCI Division procedures, which include selecting random samples of the puddings, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the

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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 puddings for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

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

**13. USDA INSPECTION NOTES.** When Section 11.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of puddings and compliance with requirements in the following areas:

- Processing guidelines (Sec. 6).
- Salient characteristics (Sec. 7).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 8). When USDA analytical testing is specified, SCI Division inspection personnel must select samples and submit them to the USDA, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 12 or *as specified in the solicitation, contract, or purchase order*).

## 14. REFERENCE NOTES.

### 14.1. USDA services.

**14.1.1. USDA certification and Plant Survey.** For a USDA certification and plant survey contact the Associate Director, Inspection Operations, SCI Division, FV, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: [Nathaniel.Taylor@ams.usda.gov](mailto:Nathaniel.Taylor@ams.usda.gov).

**14.1.2. USDA FDSS, and PSA.** For a USDA FDSS, and PSA contact the Chief, Auditing Services Branch, Inspection Operations, SCI Division, FV, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, fax (202) 260-8927, or via E-mail: [fvaudits@ams.usda.gov](mailto:fvaudits@ams.usda.gov).

**14.2. Analytical testing and technical information contact.** For USDA technical information on analytical testing, contact a member of the Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621 or via E-mail: [KerryR.Smith@ams.usda.gov](mailto:KerryR.Smith@ams.usda.gov).



### **14.3. Sources of documents.**

#### **14.3.1. 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: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.**

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: <http://www.usp.org>.**

#### **14.3.2. 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, 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.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.**

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 this CID and the U.S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, FV, AMS, USDA, 1400 Independence Avenue, SW, STOP 0240, Washington, DC 20250, via E-mail: [CIDS@ams.usda.gov](mailto:CIDS@ams.usda.gov) or on the Internet at: [www.ams.usda.gov/CommercialItemDescription](http://www.ams.usda.gov/CommercialItemDescription).**

Copies of this CID are also available online at: **ASSIST Online (<https://assist.dla.mil>) or ASSIST Quick Search (<http://quicksearch.dla.mil>) or from the Standardization Documents Order Desk, Defense Logistics Agency (DLA) Document Services, Building 4D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

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Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **DLA Troop Support, ATTN: DLA-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: [dscpsubswweb@dla.mil](mailto:dscpsubswweb@dla.mil).**

### MILITARY INTERESTS:

#### Custodians

Army - GL  
Navy - SA  
Air Force - 35

### CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP  
HHS - FDA  
USDA - FV  
VA - OSS

### Review Activities

Army - MD, QM  
Navy - MC

### PREPARING ACTIVITY:

DLA - SS  
(Project No. 8940-2014-001)

**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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