

METRIC

A-A-20189C

August 3, 2012

**SUPERSEDING**

A-A-20189B

December 14, 2006

## COMMERCIAL ITEM DESCRIPTION

### COCOA BEVERAGE POWDER

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

**1. SCOPE.** This CID covers cocoa beverage powder, 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:***

- Type(s), style(s), and flavor(s) of cocoa beverage powder required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.3) or USDA certification (Sec. 9.4).

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

- Food Defense Section 9.1: Food Defense System Survey (FDSS) (Sec. 9.1.1), or Food Defense Addendum to Plant Systems Audit (PSA) (Sec. 9.1.2), or (Sec. 9.1.2 with 9.2.1).
- Manufacturer's quality assurance (Sec. 9.2 with 9.2.1) or (Sec. 9.2 with 9.2.2).
- Packaging requirements other than commercial (Sec. 10).

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

#### **Types, styles, and flavors.**

**Type I** - Sugar sweetened

**Type II** - No sugar added <sup>1</sup>

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<sup>1</sup> Sweetened with non-carbohydrate sugar substitute and be in accordance with 21 CFR § 101.60 (c) (2).

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**Style A** - With marshmallows

**Style B** - Without marshmallows

**Flavor A** - Milk chocolate

**Flavor B** - Dutch chocolate

**Flavor C** - Chocolate almond

**Flavor D** - Chocolate mint

**Flavor E** - Chocolate raspberry

**Flavor F** - Chocolate hazelnut

**Flavor G** - Chocolate Irish cream

**Flavor H** - Chocolate French vanilla

**Flavor I** - Other

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

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

### **5. SALIENT CHARACTERISTICS.**

**5.1 Processing.** The cocoa beverage powder shall be prepared and packaged in accordance with current Good Manufacturing Practices (21 Code of Federal Regulations (CFR) Part 110).

**5.2 Food security.** The cocoa beverage powder should 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*. <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/Food/DefensesandEmergencyResponse/ucm083075.htm>. 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.

**5.3 Ingredients.** The cocoa beverage powder may contain ingredients such as, but not limited to; sugar, dry whey (U.S. Extra Grade), corn syrup solids, cocoa (processed with alkali), hydrogenated vegetable oils, nonfat dry milk (U.S. Extra Grade), sodium caseinate, dipotassium phosphate, salt, emulsifiers, stabilizers, natural and/or artificial flavors. Type II, no sugar added cocoa beverage

powders may contain non-carbohydrate sugar substitutes including, but not limited to; Aspartame, Acesulfame potassium, and Sucralose, in lieu of sugar. The cocoa beverage base shall contain ingredients appropriate for the specified type, style, and flavor.

**5.3.1 Whey and nonfat dry milk.** The whey and nonfat dry milk ingredients used in the manufacture of cocoa beverage powder shall originate from plants that have been approved by the Dairy Grading Branch (DGB), Dairy Programs (DP), Agricultural Marketing Service (AMS), USDA. The whey and nonfat dry milk ingredients shall be accompanied by a USDA Certificate stating that the ingredient(s) meet the requirements for U.S. Extra Grade.

**5.3.2 Manufacturing plants.** The manufacturing plants shall be eligible for Section I listing in the most recent version of the publication *Dairy Plants Surveyed and Approved for USDA Grading Service*.

#### **5.4 DEHYDRATED PRODUCT.**

**5.4.1 Appearance.** The cocoa beverage powder shall be a well-blended homogenous mixture free of lumps which do not fall apart under light pressure. When Style A is specified, the cocoa beverage powder shall contain small dehydrated marshmallows.

**5.4.2 Texture.** The cocoa beverage powder shall be free flowing and fine in texture.

#### **5.5 HYDRATED PRODUCT.**

**5.5.1 Dispersability.** The cocoa beverage powder shall disperse readily in hot water. The cocoa beverage shall be free of floating, agglomerated cocoa particles.

**5.5.2 Appearance.** When hydrated in accordance with the manufacturer's instructions the cocoa beverage shall have a well-blended, uniform consistency. When Style A is specified, the hydrated marshmallows shall float on top of the cocoa beverage.

**5.5.3 Flavor and odor.** The cocoa beverage shall have a characteristic chocolate cream-like odor and flavor, typical of the type, style, and flavor specified. There shall be no foreign flavors and odors such as, but not limited to, burnt, scorched, stale, or rancid.

**5.5.4 Color.** The rehydrated product shall have a light to medium brown color. When Style A is specified, the marshmallows shall have a creamy white color.

**5.6 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the cocoa beverage powder shall be processed and packaged not more than 90 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements shall be specified in the solicitation, contract, or purchase order.

**5.7 Foreign material.** All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

**6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the cocoa beverage powder shall be as follows:

**6.1.1 Moisture.** The moisture content of the cocoa beverage powder shall not exceed 4.0 percent.

**6.2 Product verification sampling.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on a composite sample. The composite sample shall be 113.4 g (4 oz) prepared from eight randomly selected subsamples. Subsamples shall be a minimum of one can/pouch/container and shall contain the appropriate number of cans/pouches/containers to yield a 113.4 g (4 oz) sample when composited. Each subsample shall contain equal amounts of product to yield at least a 113.4 g (4 oz) sample.

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

<u>Test</u>	<u>Method</u>
Moisture	925.45A

**6.4 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.

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

**8. REGULATORY REQUIREMENTS.** The delivered cocoa beverage powder shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of cocoa beverage powder within the commercial marketplace. Delivered cocoa beverage powder 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 cocoa beverage powder shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act.

**9. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 9.3 or 9.4; purchaser may specify 9.1 with 9.1.1, or 9.1 with 9.1.2, 9.1.2 with 9.2.1, or 9.2 with 9.2.1, or 9.2 with 9.2.2.*

**9.1 Food Defense.** When required in the solicitation, contract, or purchase order, a Food Defense System Survey (FDSS) shall be conducted by USDA, AMS, Fruit and Vegetable Program (FV), Processed Products Division (PPD). 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 shall 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.

**9.1.1 FDSS.** When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, AMS, PPD. 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.") For further information, see section 12.1 and 12.3.2.*

**9.1.2 Food Defense Addendum to Plant Systems Audit (PSA).** When required in the solicitation, contract, or purchase order, a Food Defense addendum shall be conducted by USDA, AMS, PPD 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 verifies the participating company's adherence to the FDA's "Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.") For further information, see section 12.1 and 12.3.2.*

**9.2 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.

**9.2.1 PSA.** A PSA conducted by USDA, 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. *(An AMS PSA verifies the manufacturer's capability to produce 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 verifies that the manufacturer has in place an internal quality assurance program. (Perform with Food Defense addendum when required).*

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**9.2.2 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 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

**9.3 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished cocoa beverage powder distributed meets or exceeds the requirements of this CID.

**9.4 USDA certification.** When required in the solicitation, contract, or purchase order that product quality, or acceptability or both be determined, the PPD, FV, AMS, USDA shall be the certifying program. PPD inspectors shall certify the quality and acceptability of the cocoa beverage powder in accordance with PPD procedures which include selecting random samples of the cocoa beverage powder, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPD score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPD inspectors will examine the cocoa beverage powder for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.

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

**11. USDA INSPECTION NOTES.** When Section 9.4 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged cocoa beverage powder, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, PPD inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

**12. REFERENCE NOTES.**

**12.1 USDA certification contacts.**

**12.1 PPD certification, Plant Survey, PSA, and FDSS.** For PPD certification, Plant Survey, PSA, and FDSS contact the **Chief, Inspection and Standardization Branch, PPD, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: [albert.hoover@ams.usda.gov](mailto:albert.hoover@ams.usda.gov) or [chere.shorter@ams.usda.gov](mailto:chere.shorter@ams.usda.gov).**

**12.1.2 DGD certification.** For dairy product certification, contact the **Division Chief, DGD, 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.vorget@ams.usda.gov](mailto:ken.vorget@ams.usda.gov).**

**12.2 Analytical testing and technical information contact.** For USDA technical information on analytical testing, contact the **Director, USDA, AMS, S&TP, Laboratory Division, 801 Summit Crossing Place, Suite B, Gastonia, NC 28054, telephone (704) 867-3873, Fax (704) 853-2800, or via E-mail: [AMSLaboratoryDivision@ams.usda.gov](mailto:AMSLaboratoryDivision@ams.usda.gov).**

### **12.3 Sources of documents.**

#### **12.3.1 Source of information for nongovernmental documents is 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 non-members and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.**

#### **12.3.2 Sources of information for governmental documents are as follows:**

Applicable provisions of 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, CFSAN on the Internet at: <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>.**

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Copies of *Dairy Plants Surveyed and Approved for USDA Grading Service* are available from: **Division Chief, DGD, DP, AMS, USDA, STOP 0230, 1400 Independence Ave., SW, Washington, DC 20250-0230, telephone (202) 720-3171 or on the Internet at: [www.ams.usda.gov/dairygrading](http://www.ams.usda.gov/dairygrading).**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Director, PPD, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720- 9939, Fax (202) 690-1527, via E- mail: [FOAStaff@ams.usda.gov](mailto:FOAStaff@ams.usda.gov) or on the Internet at: <http://www.ams.usda.gov/FOAS>.**

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

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, Fax (215) 737-2963, or via E-mail: [dscpsubswb@dlamail](mailto:dscpsubswb@dlamail).**

**MILITARY INTERESTS:**

**Custodians**

Army- GL  
Navy - SA  
Air Force - 35

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**Review Activities**

DLA - SS  
Army - MD, QM  
Navy - MC

**PREPARING ACTIVITY:**

DLA - SS  
(Project No. 8960-2011-001)

**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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