

METRIC

A-A-20213B
August 17, 2004
SUPERSEDING
A-A-20213A
June 18, 1996

COMMERCIAL ITEM DESCRIPTION

COFFEE

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

1. SCOPE. This CID covers coffee, 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), bean(s), growing region(s), blend(s), style(s), roast shade(s), and grind(s) required (Sec. 3).
- When the green and roasted coffee beans and the ground coffee are to be certified by USDA or other third party certification service (Sec. 5).
- Coffee bean blend combination, when Type II, Bean A, Blend 2, Mild Blends g, h, i, j, k, l; Bean A, Blend 3; Bean C, Blend 5; and Type III, Bean A, Blend 2, Mild Blends g, h, i, j, k, l; Bean A, Blend 3; and Bean C, Blend 5 are required (Sec. 3).
- When palatability is to be evaluated by USDA (Sec. 5.4.6).
- 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. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers *may specify* the following:

- Minimum time length for purchase runs (Sec. 5.4.7).
- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1. with 9.1.2).
- Special labeling and packaging requirements (Sec. 10).

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

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Types, beans, growing regions, blends, styles, roasts, and grinds.

Type I - Green, whole bean

Bean A - Arabica beans

Growing region 1 - Brazil

Growing region 2 - Colombian

Growing region 3 - Hawaii

Growing region 4 - Puerto Rico

Growing region 5 - Central American

Growing region 6 - Mexico

Growing region 7 - Africa

Growing region 8 - Other growing regions (as specified by the purchaser)

Bean B - Robusta beans

Bean C - Other

Type II - Roasted, whole bean

Bean A - Arabica beans

Blend 1 - 100 percent Brazils

Blend 2 - 100 percent Milds (specify mild blends below)

Mild blend a - 100 percent Colombian (mild washed)

Mild blend b - 100 percent Hawaiian

Mild blend c - 100 percent Puerto Rican

Mild blend d - 100 percent Central American (prime washed)

Mild blend e - 100 percent Mexican (prime washed Mexican)

Mild blend f - 100 percent Kenyan

PURCHASER TO SPECIFY BLEND COMBINATIONS:

Mild blend g - Blend of domestic (Hawaiian and/or Puerto Rican)

Mild blend h - Blend of domestic and Central American (prime washed)

Mild blend i - Blend of domestic and Columbian (mild washed)

Mild blend j - Blend of domestic and Mexican (prime washed Mexican)

Mild blend k - Blend of domestic and other Milds 1/

Mild blend l - Blend of two or more other Milds 1/

Blend 3 - Other growing regions (as specified by the purchaser)

Bean B - Robusta beans

Blend 4 - 100 percent Robusta

Bean C - Other beans and blends (includes all blends, as specified by the purchaser)

Blend 5 - A blend of any combination of Arabica and Robusta beans (as specified by the purchaser)

Bean D - Other

Type III - Roasted, ground

Bean A - Arabica beans

Blend 1 - 100 percent Brazils

Blend 2 - 100 percent Milds (mild blends specified below)

Mild blend a - 100 percent Colombian (mild washed)

Mild blend b - 100 percent Hawaiian

Mild blend c - 100 percent Puerto Rican

Mild blend d - 100 percent Central American (prime washed)

Mild blend e - 100 percent Mexican (prime washed Mexican)

Mild blend f - 100 percent Kenyan

PURCHASER TO SPECIFY BLEND COMBINATIONS:

Mild blend g - Blend of domestic (Hawaiian and/or Puerto Rican)

Mild blend h - Blend of domestic and Central American (prime washed)

Mild blend i - Blend of domestic and Columbian (mild washed)

Mild blend j - Blend of domestic and Mexican (prime washed Mexican)

Mild blend k - Blend of domestic and other Milds 1/

Mild blend l - Blend of two or more other Milds 1/

Blend 3 - Other growing regions (as specified by the purchaser)

Bean B - Robusta beans

Blend 4 - 100 percent Robusta

Bean C - Other beans and blends (includes all blends, as specified by the purchaser)

Blend 5 - A blend of any combination of Arabica and Robusta beans (as specified by the purchaser)

Bean D - Other

1/ Milds are coffee beans grown in South America, Central America, or the Caribbean.

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- Roast shade a** - Light (see Sec. 5.1.5.1)
Roast shade b - Medium (see Sec. 5.1.5.2)
Roast shade c - Moderately dark (see Sec. 5.1.5.3)
Roast shade d - Dark (see Sec. 5.1.5.4)
Roast shade e - Other (as specified by the purchaser)

- Style 1)** - Regular
Style 2) - Decaffeinated
Style 3) - Other

- Grind a)** - Universal (Can be used in all types of coffee making equipment.)
Grind b) - Course grind
Grind c) - Automatic drip
Grind d) - Fine

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 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 Definitions.

5.1.1 Chop. A group of bags of green coffee identified by the same chop mark and all of which are supposed to contain coffee of the same grade and characteristics and from the same geographical area.

5.1.2 Defects (imperfections). Defects (imperfections) in green coffee shall include but not limited too: black beans, broken beans, sticks, shells, immature beans (quakers), stones, and pods.

5.1.3 Washed coffee. Washed coffee is coffee which has been pulped, fermented, washed, dried, and hulled. The ripe fruit is passed through a "pulper" which takes off the outer skin. Fermentation and washing remove the gummy substance. Drying, hulling, and separating complete the preparation process.

5.1.4 Roasts. Roasting is a heat process that turns green coffee beans into the fragrant brown

beans suitable for grinding and brewing.

5.1.5 Roast shades.

5.1.5.1 Light roasts. Light roasts are coffee beans/grounds that have a light brown color with an Agtron number between 80-90, and/or the Specialty Coffee Association of America (SCAA) roasted coffee color disk value Tile Number 85. There will generally be no oil on the surface of these beans, because they are not roasted long enough for the oils to break through to the surface.

5.1.5.2 Medium roasts. Medium roasts are coffee beans/grounds that have a medium brown color with an Agtron number between 50-60, and/or the SCAA roasted coffee color disk value Tile Number 55. This roast has a stronger flavor, and may exhibit a slight oily surface.

5.1.5.3 Moderately dark roasts. Moderately dark roasts are coffee beans/grounds that have a rich, dark color with an Agtron number between 40-50, and/or the SCAA roasted coffee color disk value Tile Number 45. This roast has some oil on the surface and with a slight bittersweet aftertaste.

5.1.5.4 Dark roasts. Dark roasts are coffee beans/grounds with shiny black beans that have an Agtron number between 30-40, and/or the SCAA roasted coffee color disk value Tile Number 35. This roast has a glossy oily surface and a pronounced bitterness. The colors for dark roast coffees run from slightly dark to charred.

5.2 Whole beans.

5.2.1 Type I, green, whole beans. The whole green coffee beans shall be prepared from mature, clean, sound, coffee cherries. When specified by the purchaser in the solicitation, contract, or purchase order, only those lots or chops of green coffees certified as to growing region, quality, and grade shall be used for production of roasted coffee.

5.2.2 Type II, roasted, whole beans. The whole green coffee beans shall be thoroughly cleaned, roasted without the addition of water except in sufficient quantity to check the roasting process, and thoroughly stoned. The whole roasted coffee shall have a typical quality, body, acidity, flavor, and aroma for the types of coffee beans and roast shades.

5.3 Defects (imperfections). The defects (imperfections) in a 300 g (0.66 lb) sample of whole green coffee beans shall have no more than 10 percent by weight, other sized beans, and no more than 5 percent defects (as defined by the New York Board of Trade [NYBOT] Coffee “C” Rules grading defects) by weight.

5.4 Finished product.

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5.4.1 Processing. The coffee shall be prepared in accordance with good manufacturing practices (21 CFR Part 110). Green coffee beans of similar size shall be thoroughly mixed, and roasted throughout, to the color specified by the purchaser in accordance with the solicitation, contract, or purchase order. Only such quantity of roasted whole bean coffee may be carried over from one production day to the next as is normally accommodated within the pipeline and can be safeguarded against commingling with unauthorized blends. The roasted whole bean coffee shall not be held more than 16 hours (which allows time for the coffee to degas) prior to grinding and shall be packaged within 72 hours after grinding for cans and packaged within the time limit consistent with production practices for flexible packages.

5.4.2 Color. The color of the roasted whole beans and ground coffee shall match the Agron reading specified by the purchaser in the solicitation, contract, or purchase order.

5.4.3 Odor and flavor. The odor and flavor of the coffee beverage shall be appropriate for the beans, blends, and roasts specified by the purchaser. The coffee beverage shall be free from off notes, taints, or faults to include, but not limited to, ferment, phenol, etc.

5.4.4 Roasted whole bean or ground coffee. Roasted whole bean or ground coffee shall be packed in bags or cans and shipped. Shipping of vacuum packed coffee must conform to the terms specified in the purchase contract.

5.4.5 Coffee blends. When specified by the purchaser in the solicitation, contract, or purchase order, the roasted and ground coffee shall be produced from a blend, by weight, of green coffees (see Sec. 3).

5.4.6 Palatability. When specified in the solicitation, contract, or purchase order, the coffee will be evaluated for palatability. Delivered samples of the finished product shall be cup tested by a panel of experienced USDA coffee specialists. Coffee shall possess the flavor and aroma of the blend procured. Coffee which passes the sensory tests shall conform to all other requirements as specified herein.

5.4.7 Production runs. A minimum time length for production runs, when required, shall be as specified in the purchase document.

6. ANALYTICAL REQUIREMENTS.

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

<u>Test</u>	<u>Tolerance</u>
Moisture, green, whole	Shall not be less than 9.0 percent nor more than

bean	12.0 percent
Moisture, roasted, whole bean	Shall not exceed 5.0 percent
Moisture, ground, regular	Shall not exceed 5.0 percent
Moisture, ground decaffeinated	Shall not exceed 6.0 percent
Caffeine <u>2/</u>	Shall not exceed 0.10 percent <u>3/</u>

2/ For decaffeinated coffees only.

3/ Dry basis in the package.

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

6.2.1 Sampling procedures. The sample size used to determine whether the requirements of this CID are met shall be as specified in the sampling plans and procedures in the "Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products" (7 CFR § 52.1 through 52.83).

6.2.2 Analytical testing. The sample shall be analyzed using the following Official Methods of Analysis of the AOAC International methods as follows:

<u>Test</u>	<u>Method</u>
Moisture	968.11
Caffeine	979.11

6.3 Test results. The test results for moisture shall be reported to the nearest 0.1 percent. Test results for caffeine shall be reported to the nearest 0.01 percent. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

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

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

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

9.1 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.

9.1.1 Plant systems audit. A plant systems audit (PSA) shall be conducted by USDA, Agricultural Marketing Service (AMS), or other 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 Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food; and have in place an internal quality assurance program. The 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.)*

9.1.2 Plant survey. A plant survey shall be conducted by USDA, AMS, or other third party auditing service and 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 Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the coffee distributed meets or exceeds the requirements of this CID.

9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the coffee in accordance with PPB procedures which include selecting random samples of the coffee, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and

documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the coffee for conformance to the United States Standards for Condition of Food Containers (7 CFR Part 42) 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 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of coffee, 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, PPB 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 contact. For USDA certification, contact the **Branch Chief, PPB, 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.**

12.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, 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.**

12.3 Sources of documents.

12.3.1 Sources of information for nongovernmental documents are as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.**

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Copies of the Specialty Coffee Association of America (SCAA)/Agtron Roast Color Classification System tools may be purchased from: **SCAA, 330 Golden Shore, Suite 50, Long Beach, CA, telephone (562) 624-4100, Fax (562) 624-4101, via e-mail: coffee@scaa.org or on the Internet at: www.scaa.org.**

Copies of the NYBOT Coffee “C” Rules may be obtained from: **New York Board of Trade, One North End Avenue, New York, NY 10282-1101, telephone (212) 748-4000. Internet address: <http://www.nybot.com/rulebooks>.**

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 is contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, 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) 512-1803 or on the Internet at: www.gpoaccess.gov/nara/index.html.**

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from and/or provided to: **Head, Food Quality Assurance Staff, Fruit and Vegetable Programs, 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: <http://www.ams.usda.gov/fv/fvqual.hmt>.**

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.**

MILITARY INTERESTS:

CIVIL AGENCY COORDINATING ACTIVITIES:

Military Coordinating Activity

Army - GL

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

Custodians

Army - GL
Navy - SA
Air Force - 35

PREPARING ACTIVITY:

USDA - FV

Review Activities

Army - MD, QM
Navy - MC
DLA - SS

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