

**NOTICE OF
VALIDATION**

METRIC

**A-A-20183D
NOTICE 1
January 23, 2020**

COMMERCIAL ITEM DESCRIPTION

TEA MIXES, INSTANT

**This validation was approved by
the U. S. Department of Agriculture**

Commercial Item Description A-A-20183D, dated August 13, 2014, is hereby validated. It has been reviewed and determined to be valid for use in acquisition.

MILITARY INTERESTS:

Custodians:

Army - GL
Navy - SA
Air Force - 35

Review Activities:

Army - MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

DLA - SS

NOTE: The activities 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>.

METRIC

A-A-20183D

August 13, 2014

SUPERSEDING

A-A-20183C

October 21, 2008

COMMERCIAL ITEM DESCRIPTION

TEA MIXES, INSTANT

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

1. SCOPE. This CID covers instant tea mixes packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations. **Please note: This document does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES.

2.1 Purchasers *must specify* the following:

- Variety(ies), style(s), type(s), and flavor(s) of instant tea mixes required (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When analytical requirements need to be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

2.2 Purchasers *may specify* the following:

- Food Defense Section 10.1: Food Defense System Survey (FDSS) (Sec. 10.1.1), or Food Defense Addendum to Plant Systems Audit (PSA) (Sec 10.1.2), or (Sec. 10.1.2 with 10.2.1).
- Manufacturer's quality assurance (Sec. 10.2 with 10.2.1) or (Sec. 10.2 with 10.2.2).
- Packaging requirements other than commercial (Sec. 11).

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

¹ 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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Varieties, styles, types, and flavors.²

Variety I - Black tea

Style A - Sweetened with nutritive sweeteners

Type 1 - Regular (caffeinated)

Flavor a - Unflavored

Flavor b - Lemon

Flavor c - Raspberry

Flavor d - Peach

Flavor e - Mango

Flavor f - Half tea and half lemonade

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

Type 2 - Decaffeinated

Flavor a - Unflavored

Flavor b - Lemon

Flavor c - Half tea and half lemonade

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

Style B - Sweetened with non-nutritive sweeteners

Type 1 - Regular (caffeinated)

Flavor a - Unflavored

Flavor b - Lemon

Flavor c - Raspberry

Flavor d - Peach

Flavor e - Half tea and half lemonade

Flavor f - Peach apricot

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

Type 2 - Decaffeinated

Flavor a - Unflavored

Flavor b - Lemon

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

Variety II - Green

Style A - Sweetened with nutritive sweeteners

Type 1 - Regular (caffeinated)

Flavor a - Unflavored

Flavor b - Honey and lemon

Flavor c - Pomegranate

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

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

Style B - Sweetened with non-nutritive sweeteners

Type 1 - Regular (caffeinated)

Flavor a - Raspberry

Flavor b - Honey and lemon

Flavor c - Peach mango

Flavor d - Mango pineapple

Flavor e - Blackberry pomegranate

Flavor f - 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. 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 instant tea ingredient must be an extract processed from the leaves, buds, and tender stems of the varieties of the species *Camellia sinensis* or *Thea sinensis* known to be suitable for making tea for consumption as a beverage. The instant tea mixes must be processed in accordance with Current Good Manufacturing Practices (21 Code of Federal Regulations (CFR) Part 110).

5.2 Food security. The instant tea mixes 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*.³ 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.

³ <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

6. SALIENT CHARACTERISTICS.

6.1 Ingredients. The instant tea mixes must contain ingredients appropriate for the variety(ies), type(s), style(s), and flavor(s) of instant tea mixes specified in the solicitation, contract, or purchase order. The instant tea mixes must comply with the regulations governing the labeling of foods that make direct or indirect representations with respect to a primary recognizable flavor per 21 CFR § 101.22. All ingredients must be cold water soluble.

6.1.1 Sweeteners. Nutritive or non-nutritive sweeteners may be used in the pre-sweetened instant tea mixes. The nutritive sweeteners must be white, refined, granulated cane or beet sugar, honey, fructose, or a combination thereof. The non-nutritive sweeteners must be aspartame, saccharin, acesulfame-K, sucralose, or a combination thereof, or other non-nutritive sweeteners approved by the FDA for food use.

6.1.2 Additional ingredients. The instant tea mixes may contain additional ingredients such as food acidulants, anti-caking agents, emulsifiers, and buffering agents as permitted by the FDA. Food additives or Generally Recognized as Safe (GRAS) substances must be of Food Chemicals Codex purity or US Pharmacopeia-National Formulary quality and meet the related FDA regulations on food additives or GRAS requirements.

6.1.3 Lemon flavor or lemon juice powder. The instant tea mixes containing lemon flavoring or juice powder must be protected from oxidation, rancidity, evaporation or other types of deterioration by encapsulation or entrapped in an edible material (such as dextrose, corn syrup solids or vegetable gums).

6.1.4 Carbohydrate bulking agent. The instant tea mixes may contain carbohydrate bulking agents which, when used, must be either maltodextrin or corn syrup solids.

6.2 Finished product. The instant tea mixes must be free from lumps that do not fall apart with light finger pressure and be completely soluble. Variety I - Black tea mixes must possess a typical light brown color. Variety II - Green tea mixes must possess a light to medium amber color. All tea mixes must have uniform distribution of ingredients and no aggregates of individual ingredients or anti-caking agents. The instant tea mixes must have an odor characteristic of the variety, style, type, and flavor of tea mix specified. The reconstituted instant tea mixes must have a flavor and odor characteristic of the variety, style, type, and flavor of tea mix specified.

6.3 Foreign material. The finished product must be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the instant tea mixes must comply with the following analytical requirements:

Table I. Analytical requirements (percent by weight)

	Moisture maximum	Sugar maximum	Titrateable acidity minimum⁴	Titrateable acidity maximum
Variety I - Black				
Style A, Type 1⁵	0.70	97.0	2.1	2.6
Style A, Type 2⁵	0.70	97.0	2.2	3.1
Style B, Type 1, flavor b and e	5.0	--	24.0	40.0
Style B, Type 1, flavor a, c, d, f	5.0	--	24.0	37.0
Style B, Type 2	5.0	--	24.0	37.0
Variety II - Green				
Style A, Type 1	0.70	98.0	0.70	1.1
Style B, Type 1⁶	5.0	--	24.0	30.0

7.2 Product verification. 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 113 g (4 oz) and prepared from five randomly selected subsamples. Subsamples must be a minimum of one packet/container and must contain the appropriate number of packets/containers to yield a 113 g (4 oz) sample when composited.

7.3 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):

<u>Test</u>	<u>Method</u>
Moisture	925.45A or 925.19
Titrateable acidity	920.92
Sugar	977.20

7.4 Test results. The test results must be reported to the nearest 0.1 percent except for the following. The moisture content for Style A of Variety I and II, and titrateable acidity for Style A

⁴ As citric acid on a dry basis.

⁵ Titrateable acidity for half tea and half lemonade instant tea mix must range between 1.7 and 2.6 percent.

⁶ Titrateable acidity for honey and lemon instant tea mix must range between 12.0 and 18.0 percent.

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of Variety II, must be reported to the nearest 0.01 percent. Any result not conforming to the analytical requirements will be cause for rejection of the lot.

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

9. REGULATORY REQUIREMENTS. The delivered instant tea mixes must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the instant tea mixes in the commercial marketplace. Delivered instant tea mixes must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.3, or 10.4; purchaser may specify 10.1 with 10.1.1, 10.1 with 10.1.2, 10.1.2 with 10.2.1, 10.2 with 10.2.1, or 10.2 with 10.2.2.*

10.1 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.

10.1.1 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.")*

10.1.2 Food defense addendum to PSA. When required in the solicitation, contract, or purchase order, a food defense addendum must 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.”)

10.2 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.

10.2.1 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 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.)*

10.2.2 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.)*

10.3 Manufacturer’s/distributor’s certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the instant tea mixes distributed meets or exceeds the requirements of this CID.

10.4 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 instant tea mixes in accordance with SCI Division procedures, which include selecting random samples of the instant tea mixes evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the 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 instant tea mixes for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

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

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12. USDA INSPECTION NOTES. When Section 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of instant tea mixes 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). 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. 11 or *as specified in the solicitation, contract, or purchase order*).

13. REFERENCE NOTES.

13.1 USDA services.

13.1.1 USDA certification, FDSS, Plant Survey, and PSA contact. For a USDA certification, FDSS, Plant Survey, and PSA, contact the **Chief, Inspection Branch, SCI Division, FV, AMS, USDA, 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.**

13.1.2 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.**

13.2 Sources of documents.

13.2.1 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>.**

13.2.2 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 or provided to: **Chief, Standardization Branch, USDA, AMS, FV, SCI Division, Riverside Business Park, 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406, telephone (540) 361-1130, Fax (540) 361-1199, via E-mail: CIDS@ams.usda.gov or on the Internet at: 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.**

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: dscpsubweb@dlamail.**

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MILITARY INTERESTS:

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Army - GL
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Review Activities

Army - MD, QM
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CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
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PREPARING ACTIVITY:

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(Project No. 8955-2014-001)

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