

METRIC

A-A-20351
September 20,2006

COMMERCIAL ITEM DESCRIPTION

NATURAL BUTTER FLAVOR GRANULES, SPRAY-DRIED

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

1. SCOPE. This CID covers spray-dried natural butter flavor granules (butter flavor granules), packed in commercially acceptable containers, suitable for use by the 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 package(s) of butter flavor granules desired (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. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers may specify the following:

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

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

Types, styles, and packages.

Type I - Regular

Type II - Light in sodium (in accordance with 21 CFR § 101.56(c)(2))

Style A - Granules/sprinkles

Style B - Mix (with water and use like melted butter)

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- Package 1** - 2 g (0.07 oz) packet
- Package 2** - 113.4 g (4 oz) packet
- Package 3** - 156 g (5.5 oz) container
- Package 4** - Other (as specified by the purchaser)

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 Processing. The butter flavor granules shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Ingredients. The butter flavor granules shall contain dried butter, natural butter flavoring, maltodextrin (natural carbohydrate derived from corn), and salt. The butter flavor granules may contain buttermilk solids, whey, other natural flavorings, cornstarch, partially hydrogenated soybean oil, shortening, paprika, annatto, turmeric, sugar, guar gum, and sodium bicarbonate. All ingredients, including food grade bulking and anticaking agents, used in the preparation of the butter flavor granules shall be of Food Chemicals Codex purity.

5.2.1 Dairy ingredients. Dairy ingredients used in the manufacture of butter flavor granules shall originate from a plant that has been approved by the Dairy Grading Branch (DGB), Dairy Programs (DP), Agricultural Marketing Service (AMS), USDA.

5.2.2 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.

5.3 Finished product.

5.3.1 Appearance. The butter flavor granules shall be a free flowing, uniform, granular powder, and shall be free from lumps.

5.3.2 Color. The butter flavor granules shall have an off white/light yellow to medium yellow color.

5.3.3 Odor and flavor. The butter flavor granules shall have a mild butter odor and flavor. The butter flavor granules shall be free from foreign odors or objectionable flavors, such as, but not limited to, rancid, sour, stale, malty, soapy, tallowy, bitter, or scorched.

5.3.4 Texture. The butter flavor granules shall have a fine granule shape that readily dissolves in the mouth or on hot, moist food.

5.3.5 Foreign material. The butter flavor granules shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The product shall be free from foreign material such as, but not limited to dirt, insect parts, hair, wood, glass, or metal.

5.3.6 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the butter flavor granules 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.

5.4 Reconstituted product. After reconstitution in accordance with the manufacturer's directions; the product shall meet the following.

5.4.1 Dispersability. The reconstituted butter flavor granules shall readily dissolve and show no evidence of curdling, feathering, or undissolved floating particles.

5.4.2 Odor. The reconstituted butter flavor granules shall have an odor of melted butter.

5.4.3 Flavor. The reconstituted butter flavor granules shall have the flavor of melted butter.

5.4.4 Color. The reconstituted butter flavor granules shall have a translucent light to pale yellow color.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical and microbiological requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical and microbiological requirements for the butter flavor granules shall be as follows.

Moisture	Not more than 6.0 percent
Sodium, Type I	Not more than 180 mg <u>1/</u>
Sodium, Type II	Not more than 45 mg <u>1/</u>
Standard plate count	Not more than 5,000 CFU per gram <u>2/</u>

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<i>Coliform</i>	Not more than 10 CFU per gram <u>2/</u>
<i>Salmonella</i>	Negative
<i>E. coli</i>	Less than 3 per gram using the MPN technique <u>3/</u>

1/ Sodium is per a 2 gram serving of butter flavored product.

2/ CFU = Colony Forming Units.

3/ MPN = Most Probable Number.

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

6.2.2 Composite sample. Analytical testing shall be performed on a composite sample. The composite sample shall be 113.4g (4 oz) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite sample shall be based on USDA procedures.

6.3 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International or FDA Bacteriological Analytical Manual (BAM) methods:

<u>Test</u>	<u>Method</u>
Moisture	927.05 or 985.14
Sodium	985.35 or 969.23
Standard plate count	990.12, 966.23, or BAM Ch 3
<i>Coliform</i>	989.10 or 991.14
<i>Salmonella</i>	986.35, 996.08, 994.04, 967.26, or 2003.09
<i>E. coli</i>	966.24 or BAM CH4 (IC & IF)

6.4 Test results. The test results for moisture shall be reported to the nearest 0.1 percent. The test results for sodium shall be reported to the nearest 1.0 mg. The test results for standard plate count shall be reported to the nearest 1,000 per gram. The test results for *Coliform* count shall be reported to the nearest unit per gram. The test results for *Salmonella* and *E. coli* shall be reported according to the test method. Any result not conforming to the analytical and microbiological requirements shall be cause for rejection of the lot.

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the butter flavor granules provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance

practices, and be the same butter flavor granules offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered butter flavor granules shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the butter flavor granules in the commercial marketplace. Delivered butter flavor granules 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 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 butter flavor granules 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 DGB, DP, AMS, USDA, shall be the

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certifying program. DGB inspectors shall certify the quality and acceptability of the butter flavor granules in accordance with DGB procedures which include selecting random samples of the butter flavor granules, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official DGB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, DGB inspectors will examine the butter flavor granules for conformance to the United States Standards for 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 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of butter flavor granules, 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, DGB 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, DGB, DP, AMS, USDA, STOP 0230, 1400 Independence Avenue, SW, Washington, DC 20250-0230, telephone (202) 720-7471 or on the Internet at: www.ams.usda.gov/dairy/grade.htm.**

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 Source of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC International and the FDA Bacteriological Analytical Manual (BAM), either printed or on CD-ROM versions 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>.**

Copies of the Food Chemicals Codex may be purchased from: **National Academy Press, 500 Fifth Street, NW, Lockbox 285, Washington, DC 20055, telephone (888) 624-8373 or (202) 334-3313, Fax (202) 334-1891. Internet address: <http://www.nap.edu>.**

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 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: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of the General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service and Dairy Plants Surveyed and Approved for USDA Grading Service are available from: **Dairy Grading Branch, Dairy Programs, AMS, USDA, STOP 0230, 1400 Independence Ave., SW, Washington, DC 20250-0230, telephone (202) 720-7471 or on the Internet at: www.ams.usda.gov/dairy/stand.htm.**

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 or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.**

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MILITARY INTERESTS:

Military Coordinating Activity

Army - GL

Custodians

Army - GL

Navy - SA

Air Force - 35

Review Activities

Army - MD, QM

Navy - MC

DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP

HHS - NIH, IHS, FDA

USDA - FV

VA - OSS

PREPARING ACTIVITY:

USDA - FV

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