AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT		1. CONTRACT ID CODE		PAGE 1 OF 4		
2. AMENDMENT/MODIFICATION NO. 0003	3. EFFECTIVE DATE 1/21/2021	4. REQUISITION/PURCI See Block 14	I. REQUISITION/PURCHASE REQ. NO. 5. PROJECT NO. (If applicable See Block 14		TNO. (If applicable)	
6. ISSUED BY CODI DLA TROOP SUPPORT SUBSISTENCE SUPPLY CHAIN 700 ROBBINS AVENUE PHILADELPHIA PA 19111-5096	SPE3S1	7. ADMINISTERED BY (If c	ther than Item 6)	CODE		
8. NAME AND ADDRESS OF CONTRACTOR (No., s	treet, county, State and ZIP Code)		(X) 9A. AMENDMEI SPE3S121F 9B. DATED (SE 10A. MODIFICA 10B. DATED (SE	R0004 E ITEM 11) 2020 DE(TION OF CON		
CODE	FACILITY CODE					
	SITEM ONLY APPLIES TO A	AMENDMENTS OF SOL				
X The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offers is extended, X is not extended. Offers must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended, by one of the following methods: (a) By completing Items 8 and 15, and returning 1 copies of the amendment; (b) By acknowledging receipt of this amendment on each copy of the offer submitted; (a) By completing Items 8 and 15, and returning 1 copies of the amendment; (b) By acknowledging receipt of this amendment no each copy of the offer submitted; (a) By completing Items 8 and 15, and returning 1 copies of the amendment numbers. FAILURE OF YOUR ACKNOWLEDGMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. It by virtue of this amendment you desire to change an offer already submitted, such change may be made by telegram or letter, provided each telegram or letter makes reference to the solicitation and this amendment, and is received prior to the opening hour and date specified. 12. ACCOUNTING AND APPROPRIATION DATA (<i>If required</i>) 13. THIS APPLIES ONLY TO MODIFICATIONS OF CONTRACTS/ORDERS. IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14. CHECK ONE A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A. D B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such						
E. IMPORTANT: Contractor is not, If is not	rganized by UCF section headings, ind	- cluding solicitation/contract subje	ns unchanged and in full	.) force and effect.		

15B. CONTRACTOR/OFFEROR	15C. DATE SIGNED	16B. UNITED STATES OF AMERICA	16C. DATE SIGNED
(Signature of person authorized to sign)		(Signature of Contracting Officer)	

CONTINUATION SHEET	REFERENCE NO. OF DOCUMENT BEING CONTINUED: SPE3S121R0004 - 0003	PAGE 2 OF 4 PAGES			
The following changes apply	to Solicitation SPE3S1-21-R-0004:				
l. On page 21, immediately p Ration Sub Assembly and Asse	preceding E-1. Quality Assurance Requirements for Ration Components mbly Plants, insert:	ent Production Plants and			
sign/endorse all Certificate contract. CoCs shall be con	ractor offering supplies to the government for the purpose of g is of Conformance (CoC) required for use and/or authorized for u itract specific. Renewal of a CoC shall be occasioned by the ass the composition, construction, or supplier of the supplies being	use by this solicitation/ sumption of a new contract			
2. On page 37, Method 2, (d)	, delete:				
positive for Salmonella, the "Recommended Actions Followi	octification of the National Science Laboratory test results and contractor shall commence actions recommended/required, as apping Notification of Presumptive Positive Laboratory Analysis for on of the recommended actions are to be directed to the response	plicable, by attachment Microbiological Testing"			
Insert:					
positive/positive for Lister recommended/required, as app	otification of the National Science Laboratory test results and ia Monocytogenes, Salmonella, and E. coli., the contractor sha licable, by attachment "MICRO TEST RESULTS QUESTIONAIRE" Quest to be directed to the responsible office, Food Safety Office (H	ll commence actions ions regarding completion o			
3. On page 50, ATTACHMENTS,	insert:				
ATTACHMENT 5 MODIFICATIONS I	O PCR-B-013, PCR-B-055, PKG&QAP A-A-20098				
4. On page 54, immediately p	receding SECTION F - DELIVERIES OR PERFORMANCE, insert:				
Attachment 5 - MODIFICATIONS	TO PCR-B-013, PCR-B-055, PKG&QAP A-A-20098				
entirety when performing ins PCR-B-013, PCR-B-055, and PK technical documents are to b	ID ACCEPTANCE" sections of PCR-B-013, PCR-B-055, and PKG&QAP A-A pections of beverage bases in accordance with the contractually G&QAP A-A 20098. However, the following modifications to the de e applied to the technical documents specifically within the so for the purpose of determining compliance with contract require	y applicable editions of esignated beverage base cope of the modification as			
PCR-B-013 BEVERAGE POWDER, C	ARBOHYDRATE ELECTROLYTE, PACKAGED IN A POUCH				
1. Paragraph E-5, A. Product performing Table I inspectio	examination., TABLE I. Use the following defect categories and n of hydrated product:	d defect descriptions when			
"Hydrated product 5/					
Appearance 205 Flavor I not bright red 206 Flavor II not bright blu 207 Flavor III not light yel 208 Flavor IV not orange col	e color. low/green color.				
strong, artificial cherry/ci 105 Flavor II product odor m 106 Flavor III product odor sweet lime and mild lemon ci	not a moderate sweet artificial grape or flavor not a moderate s not an artificial-lemon lime with some slight citrus notes flav	sweet grape. vor not a moderate blend of			
Texture 108 Product does not fully d	issolve within two minutes with constant stirring or shaking. I				
lumps. 209 Not a sediment-free liqu	id."				
. Paragraph E-5, A. Product examination., TABLE I, footnote 5/. Read as, "5/ Prior to conducting the hydrated produc xamination, the beverage powder shall be reconstituted per label instructions."					
3. Paragraph E-5, B., (2) Ne	t weight. Net weight results shall be reported to the nearest 2	l gram.			
defect category 107:	lled and sealed pouch examination., TABLE II. Use the following ing or does not measure within $\pm 1/4$ inch of 6-1/2 inches from				
	Pouch closure (Design A). Read as, "b. Pouch closure (Design A hall be tested for seal strength in accordance with ASTM F 88.				
	CONTI	NUED ON NEXT PAGE			

expressed in pouches. The sample shall be one pouch. The sample size shall be the number of pouches indicated by inspection level S-1. ii. For the closure seal on preformed pouches, three adjacent specimens shall be cut from the closure seal of each pouch in the sample. For form-fill-seal pouches, three adjacent specimens shall be cut from each side-seal and each end-seal of each pouch in the sample. As used here, side-seals and end-seals include only those heat seals necessary for the construction of a filled and hermetically sealed pouch. The average seal strength of any side, end or closure seal shall be calculated by averaging the three adjacent specimens cut from that side, end or closure. iii. Any average seal strength of less than 6 pounds per inch of width or any test specimen with a seal strength of less than 5 pounds per inch of width shall be classified as a major defect and shall be cause for rejection of the lot."

PCR-B-055, BEVERAGE POWDER, CARBOHYDRATE, PACKAGED IN A FLEXIBLE POUCH, SHELF STABLE

1. Paragraph D-1, A., (1), c. Pouch filling and sealing. Read the existing final sentence as, "The filled and sealed pouch shall exhibit no rupture or seal separation greater than 1/16 inch or seal separation that reduces the effective closure seal width to less than 1/16 inch when tested for internal pressure resistance."

2. Paragraph D-1, A., (2), b. Pouch construction. In addition to the content of the paragraph as written, "The side and bottom seal shall have an average seal strength of not less than 6 pounds per inch of width and no individual specimen shall have a seal strength of less than 5 pounds per inch of width when tested as specified in E-6,B,(1),a. Alternatively, the pouch shall exhibit no rupture or separation greater than 1/16 inch when tested for internal pressure resistance as specified in E-6,B,(1),c."

3. Paragraph D-1, A., (2), c. Pouch filling and sealing. Read the paragraph as, "c. Pouch filling and sealing. Product shall be inserted into the pouch and the filled pouch shall be sealed with a not less than 1/8 inch wide heat seal. The closure seal shall be free of foldover wrinkles or entrapped matter that reduces the effective closure seal width to less than 1/8 inch. Seals shall be free of impression or design on the seal surface that would conceal or impair to less than 1/8 inch. Seals shall be free of impression or design on the seal surface that would conceal or impair visual detection of seal defects. The integrity of the pouch seals shall be tested by utilizing one of the following three inspection methods. The sealed pouch shall not leak when tested in accordance with E-6,B,(3). Alternatively, the average seal strength shall be not less than 6 pounds per inch of width and no individual specimen shall have a seal strength of less than 5 pounds per inch of width when tested as specified in E-6,B,(1),b. Alternatively, the pouch shall exhibit no rupture or seal separation greater than 1/16 inch when tested for internal pressure resistance as specified in E-6,B,(1),c."

4. Paragraph E-5, A. Product examination, TABLE I. Use the following defect categories and defect descriptions when performing Table I inspection of hydrated product:

"Hydrated product 4/

Appearance 206 Not a clear to slightly cloudy, sediment-free liquid.

- 207 Flavor 1 fruit punch beverage not a reddish-orange color.

208 Flavor 2 grape beverage not a purple color.

209 Flavor 3 lemon-lime beverage not a bright pale green color.

210 Flavor 4 orange beverage not a orange color.

211 Flavor 5 tropical punch beverage not a light red color.

212 Flavor 6 lemonade beverage not a pale yellow color.

109 Product does not fully dissolve within two minutes with constant stirring or shaking. Product has discernable lumps.

Odor and flavor

- 103 Flavor 1 fruit punch beverage not a sweet fruit blend odor or flavor. 104 Flavor 2 grape beverage not a sweet grape odor or flavor.

(continued on next page)

105 Flavor 3 lemon-lime beverage not a sweet, sour, lemon-lime odor or flavor

106 Flavor 4 orange beverage not a sweet, sour, distinct orange odor or flavor. 107 Flavor 5 tropical punch beverage not a tropical fruit blend odor or flavor.

- 108 Flavor 6 lemonade beverage not a sweet, sour, lemon odor or flavor."

5. Paragraph E-5, A. Product examination, TABLE I, footnote 4/. Read as, "4/ Prior to conducting the hydrated product examination, the beverage powder shall be hydrated per label instructions."

6. Clarification: Paragraph E-6, A., (3) Pouch material certification. Read as, "For design E, compliance with all pouch material, construction and sealing requirements cited in E-6,A,(1) Pouch material certification shall be verified by a CoC."

7. Paragraph E-6, A., (4) Filled and sealed pouch examination., Table II. Do not apply defect category/description "107..Leakage. 6/"

8. Paragraph E-6, A., (4) Filled and sealed pouch examination., Table II, footnote 6/. Do not apply footnote 6/.

9. Paragraph E-6,B., (3) Leakage test. Read as, (3) Leakage test. For design E, filled and sealed pouches shall be tested by placing them in a dry desiccator, or similar apparatus, and subjecting them to a vacuum of 26 inches of mercury (atmospheric pressure is 29.9 inches of mercury) for 30 seconds. The lot size shall be expressed in pouches. The sample unit shall be one pouch. The sample size shall be the number of pouches indicated by inspection level S-1. Any pouch that does not swell to form a tightly distended package having at least one distorted edge during the test shall be classified as a leaker. After vacuum testing, the pouches shall be visually inspected for evidence of leakage, delamination and for seal separation. Any leakage, any delamination, or any seal separation of more than 1/16 inch from the product edge of any seal shall be classified as a major defect and shall be cause for rejection of the lot."

CONTINUATION SHEET	REFERENCE NO. OF DOCUMENT BEING CONTINUED: SPE3S121R0004 - 0003	PAGE 4 OF 4 PAGES				
PACKAGING REQUIREMENTS AND Ç	QUALITY ASSURANCE PROVISIONS FOR CID A-A-20098 BEVERAGE BASES (F	POWDERED)				
1. Paragraph E-5, A. Product performing Table I inspectio	examination., TABLE I. Use the following defect categories and on of hydrated product:	d defect descriptions when				
"Hydrated product 5/ Appearance 102 Color not of the applicable flavor specified. 206 Product does not fully dissolve within two minutes with constant stirring or shaking. Product has discernable lumps. 207 Product not clear to slightly cloudy. 208 Product not a sediment-free liquid. Odor and flavor 104 Odor or flavor not of the applicable flavor specified."						
	e examination., TABLE I, footnote 5/. Read as, `5/ Prior to cond ase shall be hydrated per label instructions."	ducting the hydrated product				
3. Paragraph E-6, A.,(1) Pou	ach material certification. Read each instance of "D-1,A(2)a" as	s "D-1,A,(2)".				
4. Paragraph E-6, A., (2) Unfilled preformed pouch certification. Read as, "(2) Unfilled preformed pouch certification. A CoC may be accepted as evidence that unfilled pouches conform to the requirements specified in D-1, A., (2)." There is no seal test requirement for Design D pouches.						
5. Clarification: Paragraph E-6, A., (3) Pouch material certification. For design D, compliance with all pouch material, construction and sealing requirements cited in D-1, A., (2) and E-6, A., (1) Pouch material certification, shall be verified by a CoC.						
6. Paragraph E-6, A., (4) Filled and sealed pouch examination. When performing this examination, "Until such time as it is revoked by the contracting officer, for the purpose of both contractor and government compliance inspection, the contracting officer authorizes the use of inspection level S-4."						
7. Paragraph E-6, A., (4) Filled and sealed pouch examination.,TABLE II. Use the following table when implementing inspection level S-4 as authorized by the contracting officer. Maintain the footnotes located in the PKG&QAP as applicable.						
"TABLE II. Filled and sealed 102 Seal width less than 1/J 103 Presence of delamination 104 Unclean pouch. 4/ 105 Pouch has foreign odor. 106 Any impression or design	l6 inch. 2/ 8/	cection of seal defects. 5/				
8/ 107 Leakage. 6/ 7/ 109 Not packaged as specific 201 Label missing or incorre	ed.					
202 Tear nick or notch or serrations missing or does not facilitate opening. 8/ 9/ 203 Seal width less than 1/8 inch but greater than or equal to 1/16 inch. 2/ 8/ 204 Presence of delamination. 3/ 8/"						
8. Paragraph E-6, A., (4) Filled and sealed pouch examination.,TABLE II, footnotes. Use the following footnote: "7/ Any pouch that does not swell to form a tightly distended package having at least one distorted edge during the leakage test shall be recorded as a leaker."						
9. Paragraph E-6, A., (4) Filled and sealed pouch examination.,TABLE II, footnotes. Use the following footnote when implementing inspection level S-4 as authorized by the contracting officer: "8/ The contractor may offer a Certificate of Conformance (CoC) for these requirements. The government quality assurance representative (GQAR) may verify these requirements by the contractor's CoC. The GQAR may examine a reduced number of samples for these requirements, that number being at the discretion of the GQAR. If the GQAR notes a defect, the GQAR shall expand the number of samples examined to be the full sample size."						
10. Paragraph E-6, A., (4) Filled and sealed pouch examination., TABLE II, footnotes. Use the following footnote when implementing inspection level S-4 as authorized by the contracting officer: "9/ Pouch material which in and of its own nature facilitates opening without loss of product serviceability is authorized by the contracting officer."						
11. Paragraph E-6, B., (3) Leakage test. The last sentence, "Any leakage, any delamination, or any seal separation of more than 1/16 inch from the product edge of any seal shall be recorded as a major defect.", does not apply. For defect classification of leakage test findings, refer to Table II defect descriptions and their corresponding defect category to record findings of any leakers 7/, delamination, or inadequate seal width.						
All other terms and conditions remain the same.						