

METRIC

A-A-20036D

November 20, 2013

SUPERSEDING

A-A-20036C

May 29, 2007

COMMERCIAL ITEM DESCRIPTION

MUSTARD, PREPARED

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

1. SCOPE. This CID covers prepared mustard, 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 *must specify* the following:

- Type(s) of prepared mustard 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 prepared mustard must conform to the following list which must be specified in the solicitation, contract, or purchase order.

Types.

- Type I** - Yellow (salad style)
- Type II** - Jalapeño

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- Type III - Dijon
- Type IV - Coarse Grain Dijon
- Type V - Honey
- Type VI - Stone Ground
- Type VII - Horseradish
- Type VIII - Deli
- Type IX - Spicy Brown
- Type X - 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 prepared mustard must be prepared in accordance with Current Good Manufacturing Practices (21 Code of Federal Regulations (CFR) Part 110).

5.2 Food security. The prepared mustard must be processed and transported in accordance to the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.¹ 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.

6. SALIENT CHARACTERISTICS.

6.1 Ingredients. The prepared mustard must be manufactured from ground mustard seed, vinegar, turmeric, salt and spices. Yellow mustard seed, *Sinapis alba*, must be used in Type I and Type II mustard. Brown mustard seed, *Brassica juncea*, must be used in Types III - IX mustards. The prepared mustard may contain other ingredients appropriate for the type of

¹ <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

mustard specified. Added gums or artificial colors are not permitted. The prepared mustard must contain no added starch-bearing material other than turmeric (Alleppey Type), ginger, and black pepper. If water is added to the prepared mustard, it must be declared in the ingredient statement.

6.2 Finished product. The finished product must be free of hulls in excess of natural seed content. The prepared mustard must be free from any foreign, astringent, medical, or other objectionable flavors or odors.

6.2.1 Type I. Yellow (salad style) mustard must have a smooth consistency, free from coarse particles. The yellow mustard must have a mild mustard flavor with slight acid taste.

6.2.2 Type II. Jalapeño mustard must have a semi-smooth consistency, golden yellow color with bits of jalapeño present. The jalapeño mustard must have a pungent hot, spicy, full jalapeño flavor.

6.2.3 Type III. Dijon mustard must have a smooth, creamy consistency and yellow-beige color. The Dijon mustard must have a strong, pungent, mustard flavor with mild white wine notes.

6.2.4 Type IV. Coarse Grain Dijon mustard must have a coarse grained consistency and yellow-tan color. The coarse grain Dijon mustard must have a strong, pungent, mustard flavor with white wine and vinegar notes.

6.2.5 Type V. Honey mustard must have a smooth, creamy consistency and yellow-tan color. The honey mustard must have a mild honey and mustard flavor.

6.2.6 Type VI. Stone Ground mustard must have a coarse grained consistency, medium brown color with visible specks of mustard seeds. The stone ground mustard must have a pungent flavor.

6.2.7 Type VII. Horseradish mustard must have a semi-smooth consistency, medium brown-yellow color with visible specks. The horseradish mustard must have a pungent hot, spicy flavor.

6.2.8 Type VIII. Deli mustard must have a coarse grained consistency, brown-yellow color with fine brown specks. The deli mustard must have a pungent mustard flavor, and may have mild horseradish and white wine notes.

6.2.9 Type IX. Spicy Brown mustard must have a slightly thick consistency, medium yellow-tan color with visible specks. The spicy brown mustard must have a mild spicy flavor with a slight vinegar taste.

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6.3 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the prepared mustard must be processed and packaged not more than 90 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements must be specified in the solicitation, contract, or purchase order.

6.4 Foreign material. All ingredients and 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 analytical requirements for the prepared mustard must be as follows:

TABLE I. Analytical requirements (percent by weight)

Types	Titrateable acidity (as acetic acid)	Salt	Total solids (percent minimum)
Type I - Yellow	2.30 - 3.50	2.70 - 4.25	15.5
Type II - Jalapeño	2.80 - 3.50	2.80 - 3.60	17.0
Type III - Dijon	2.10 - 3.50	3.50 - 6.35	16.5
Type IV - Coarse Grain Dijon	2.05 - 2.80	5.70 - 6.30	15.0
Type V - Honey	1.50 - 2.20	1.70 - 2.30	25.0
Type VI - Stone Ground	1.85 - 3.50	2.50 - 6.35	15.0
Type VII - Horseradish	2.70 - 3.50	2.80 - 5.00	20.0
Type VIII - Deli	2.30 - 3.50	2.30 - 3.60	18.0
Type IX - Spicy Brown	2.40 - 3.50	2.30 - 4.25	17.0

7.2 Product verification sampling. 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 454 g (1 lb) prepared from five randomly selected subsamples. Subsamples must be a minimum of one can/jar/pouch and must contain the appropriate number of cans/jars/pouches to yield a 454 g (1 lb) sample when composited.

7.3 Preparation of composite sample. The sample must be prepared in an appropriate size blender container, blending the sample to uniformity in a minimum of time.

7.4 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>
Titrateable acidity	920.174
Salt	941.13
Total solids	920.171

7.5 Test results. The test results for titrateable acidity and salt must be reported to the nearest 0.01 percent. The test result for the total solids must be reported to the nearest 0.1 percent. Any result not conforming to the analytical requirements must be cause for rejection of the lot.

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

9. REGULATORY REQUIREMENTS. The delivered prepared mustard must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of prepared mustard within the commercial marketplace. Delivered prepared mustard 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, or 10.1 with 10.1.2, or 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.

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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.") For further information, see section 13.1 and 13.3.1.*

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 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.") For further information, see section 13.1 and 13.3.1.*

10.2 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer will 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.

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.)* (Perform with food defense addendum when required).

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 finished prepared mustard 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, acceptability or both be determined, SCI Division, FV, AMS, USDA, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the packaged prepared mustard in accordance with SCI Division procedures which include selecting random samples of the prepared mustard, evaluating the samples for conformance with the salient characteristic 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 must examine the prepared mustard 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.

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 packaged prepared mustard, 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. 7.1). 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 certification contact, plant survey, PSA, and FDSS. For USDA certification, Plant Survey, PSA, and FDSS 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.**

13.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact **a member of the Technical Service Staff, 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.**

13.3 Sources of documents.

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13.3.1 Sources of information for nongovernmental document 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 nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.**

13.3.2 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 FDA's Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available 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 for Food Containers (7 CFR Part 42) are available from: **Chief, Standardization Branch, SCI Division, FV, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, Fax (202) 690-1527, or on the Internet at:**

<http://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: DSCP-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: dscpsubswb@dla.mil.**

MILITARY INTERESTS:

Custodians

Army - GL
 Navy - SA
 Air Force - 35
 DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

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

Review Activities

Army - MD, QM
 Navy - MC

PREPARING ACTIVITY:

DLA - SS
 (Project No. 8950-2013-001)

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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