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| <b>METRIC</b> |
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**A-A-20124D**

**April 17, 2008**

**SUPERSEDING**

**A-A-20124C**

**January 26, 2001**

## **COMMERCIAL ITEM DESCRIPTION**

### **SYRUP**

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

**1. SCOPE.** This CID covers syrup 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 *shall specify* the following:**

- Type(s), style(s), and flavor(s) of syrup required (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 syrup shall conform to the following list which shall be specified in the solicitation, contract or purchase order.

#### **Types, styles, and flavors.**

**Type I** - Syrup, blended, corn, high fructose (for baking and cooking)

**Type II** - Syrup, blended, corn and refiners' (for baking and cooking)

**Type III** - Syrup, blended, invert and sugar syrup (sucrose) (for baking and cooking)

**Type IV** - Syrup, table (for pancakes, waffles, etc.)

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**Style 1** - Regular calorie (Type IV only)

**Style 2** - Lite or light (21 CFR § 101.13, Type IV only)

**Flavor A** - Imitation maple (Type IV only)

**Flavor B** - Blueberry (Type IV only)

**Flavor C** - Strawberry (Type IV only)

**Flavor D** - Butter maple (Type IV only)

**Flavor E** - Other (Type IV only)

### **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 product 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 syrup shall be heat processed (pasteurized) in accordance with good manufacturing practices (21 CFR Part 110). Either hot fill or pasteurization in the container is acceptable.

**5.2 Finished Product.** The syrup shall be clean, clear, free from fermentation, and free from any objectionable flavor, odor, or sediment.

**5.2.1 Type I - Syrup, blended, corn, high fructose.** Type I syrup shall contain no added coloring, and shall be flavored with vanilla, U.S.P. grade, or ethyl vanillin, or any combination of the two. A defoaming agent that is approved by the Food and Drug Administration (21 CFR § 173.340) may be used at the level permitted. The syrup shall be composed of corn syrup, water, and flavorings, with the following minimum percentages of corn syrups:

|                                       | <u>Minimum percentage (by weight)</u> |
|---------------------------------------|---------------------------------------|
| Corn syrup (42 Dextrose Equivalent)   | 79                                    |
| Corn syrup (55 percent high-fructose) | 14                                    |

**5.2.2 Type II - Syrup, blended, corn and refiners'.** Type II syrup shall be formulated from not less than 10 nor more than 20 percent (solids basis) of U.S. Fancy grade refiners' syrup, blended with corn syrup.

**5.2.3 Type III - Syrup, blended, invert and sugar syrup (sucrose).** Type III syrup shall be formulated from equal parts of invert sugar and sugar syrup (solids basis).

**5.2.4 Type IV - Syrup, table.** Type IV, Flavor A, B, C, D or E, syrup shall possess a flavor and color characteristic of that specified. The syrup shall be manufactured in accordance with the U.S. Standard of Identity for Table Sirup, 21 CFR § 168.180. Flavor A, imitation maple, shall be colored to simulate the United States Standards for Grades of Table Maple Sirup, U.S. Grade A. The color shall not be lighter than light amber or darker than dark amber, however, it may not be off-color.

**5.2.5 Foreign material.** All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

## **6. ANALYTICAL REQUIREMENTS.**

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

**TABLE 1. Analytical Requirements**

| <b>Type and style</b>   | <b>Brix solids<br/>(Percent)</b> | <b>Maximum Ash<br/>(Percent)</b> | <b>Color</b>                                                                                 |
|-------------------------|----------------------------------|----------------------------------|----------------------------------------------------------------------------------------------|
| <b>Type I</b>           | Minimum 70.0                     | 0.50                             | Not darker than “Water White” <u>1/</u>                                                      |
| <b>Type II</b>          | Minimum 72.0                     | 1.00                             | -                                                                                            |
| <b>Type III</b>         | Minimum 76.0                     | 0.20                             | -                                                                                            |
| <b>Type IV, Style 1</b> | Minimum 65.0                     | -                                | Not lighter than “Light Amber”<br>or darker than “Dark Amber” and<br>not off-color <u>2/</u> |
| <b>Type IV, Style 2</b> | Maximum 44.0                     | -                                | Not lighter than “Light Amber”<br>or darker than “Dark Amber” and<br>not off-color <u>2/</u> |

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**1/** Color shall be determined using Color Standards for “Extracted Honey” developed by the U.S. Department of Agriculture.

**2/** Color shall be determined using Color Standards for “Table Maple Sirup” developed by the U.S. Department of Agriculture.

**6.2 Product verification.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on a composite sample. The composite sample shall be 454 g (1 lb) and prepared from 5 randomly selected subsamples. Subsamples shall be a minimum of one can/jar/envelope and shall contain the appropriate number of cans/jars/envelopes to yield a 454 g (1 lb) sample when composited.

**6.3 Analytical testing.** When specified in the solicitation, contract, or purchase order, analyses shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International or as specified below:

| <b><u>Test</u></b> | <b><u>Method</u></b>                                                                                               |
|--------------------|--------------------------------------------------------------------------------------------------------------------|
| Solids (Brix)      | 932.14C                                                                                                            |
| Ash                | 900.02                                                                                                             |
| Color, Type I      | Visual Comparison Test (As described by U.S. Standards for Grades of Extracted Honey, Section 52.1398) <b>3/</b>   |
| Color, Type IV     | Visual Comparison Test (As described by U.S. Standards for Grades of Table Maple Sirup, Section 52.5964) <b>3/</b> |

**3/** The sample is placed in colorless cells of optical glass or plastic (internal width of 0.254 cm [0.10 in] and outside diameter of 3.651 cm [ $1\frac{7}{16}$  in] by 8.89 cm [ $3\frac{1}{2}$  in]) and compared with U.S. Department of Agriculture permanent glass color standards.

**6.4 Test results.** The test results for solids (Brix) shall be reported to the nearest 0.1 percent. The test results for ash shall be reported to the nearest 0.01 percent. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

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

**8. REGULATORY REQUIREMENTS.** The delivered syrup shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of syrup within the commercial marketplace. Delivered product 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) conducted by USDA/Federal Grain Inspection Service (FGIS), USDA/Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(A FGIS or 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 verifies that the manufacturer has in place an internal quality assurance program. The FGIS or 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 conducted by USDA/FGIS, USDA/AMS or another survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(A FGIS or 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 syrup 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, USDA/FGIS or USDA/AMS (depending on how it is packaged) shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the syrup in accordance with agency procedures which include selecting random samples of the packaged syrup, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and

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documenting the findings on official score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, agency inspectors will examine the syrup 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 packaged syrup, and compliance with requirements in the following areas:

- Salient Characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDA analytical testing is specified, FGIS or AMS inspection personnel shall select samples and submit them to the USDA, FGIS or AMS 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.

**12.1.1 Federal Grain Inspection Service.** For USDA, FGIS certification, contact the **Policy and Procedures Branch, Field Management Division, Grain Inspection, Packers and Stockyards Administration (GIPSA), STOP 3632, 1400 Independence Avenue, SW, Washington, DC 20250-3632, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail: [HenryC.Greenwood@usda.gov](mailto:HenryC.Greenwood@usda.gov).**

**12.1.2 Agricultural Marketing Service.** For USDA, AMS certification, contact the **Branch Chief, Processed Products Branch (PPB), Fruit and Vegetable Programs (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](mailto:terry.bane@usda.gov).**

## 12.2 Analytical testing and technical information contacts.

**12.2.1 Federal Grain Inspection Service.** For USDA, FGIS technical information on analytical testing, contact the **GIPSA, FGIS, Technical Service Division, Analytical, Reference, and Testing Branch, FGIS Technical Center, 10383 North Ambassador Drive, Kansas City, MO 64153-1394, telephone (816) 891-0452, or via E-mail: [Luke.A.Shoker@usda.gov](mailto:Luke.A.Shoker@usda.gov).** For USDA, FGIS technical information contact: **Policy and Procedures Branch, FGIS, GIPSA, USDA, STOP 3632, Washington, DC 20250-3632, telephone (202) 720-1732, Fax (202) 720-1015.**

**12.2.2 Agricultural Marketing Service.** For USDA, AMS technical information on analytical testing, contact: **Branch Chief, Technical Service Branch, Science and Technology Programs (S&TP), AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621 or via E-mail: [shirleyj.wright@usda.gov](mailto:shirleyj.wright@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 may be obtained from: **AOAC International, 481 North Fredrick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.**

### 12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of: 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 (Visa, MasterCard, Discover/NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Ave., SW, Washington, DC 20250-0247, telephone (202) 720- 9939, Fax (202) 690-0102, via E-mail: [FQAStaff@usda.gov](mailto:FQAStaff@usda.gov) or on the Internet at: <http://www.ams.usda.gov/FQAS>.**

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Copies of the U.S. Standards for Grades of Extracted Honey and Maple Sirup, and information on how to obtain the color standards are available from: **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](mailto:Terry.Bane@usda.gov) or on the Internet at: [www.ams.usda.gov/processedinspection](http://www.ams.usda.gov/processedinspection).**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092, FAX (215) 737-2963, or via E-mail: [sally.a.gallagher@dla.mil](mailto:sally.a.gallagher@dla.mil).**

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/>.**

### MILITARY INTERESTS:

#### Custodians

Army - GL  
Navy - SA  
Air Force - 35

### CIVIL AGENCY COORDINATING ACTIVITIES:

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

### PREPARING ACTIVITY:

#### Review Activities

Army - MD, QM  
Navy - MC

DLA - SS

(Project No. 8925-2008-002)

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