

METRIC

A-A-20177F

July 12, 2019

SUPERSEDING

A-A-20177E

August 4, 2009

COMMERCIAL ITEM DESCRIPTION

CANDY AND CHOCOLATE CONFECTIONS

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

1. SCOPE. This CID covers candy and chocolate confections (candy), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, 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:

- Type(s), style(s), flavor(s), shape(s) and flavor style(s) of candy and chocolate confections required (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When compliance with analytical requirements must be verified (Sec. 7.3).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

2.2 Purchasers *may* specify the following:

- Food Defense (Sec. 10.1) and Manufacturer's Quality Assurance (Sec. 10.2). Purchaser may specify one of the following combinations: Sec. 10.1.1 with 10.2.1 or 10.1.2 with 10.2.2.
- Packaging requirements other than commercial (Sec. 11).

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

¹ USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

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Types, styles, flavors, shapes and flavor styles.²

Type I - Toffee, chocolate flavored

Style A - Roll

Style B - Cube

Type II - Toffee, with walnuts

Type III - Hard candy

Style A - Square or rectangular fruit tablets 28.35 g (1 oz bar)

Style B - Square fruit tablets 45.4 g (1.6 oz bar)

Style C - Round or oval (shape designated by purchaser)

Flavor 1 - Caramel

Flavor 2 - Butter rum

Flavor 3 - Coffee

Flavor 4 - Strawberry crème

Flavor 5 - Other (*as specified by the purchaser*)

Style D - Rings

Flavor 1 - Assorted fruit

Flavor 2 - Cherry

Flavor 3 - Tropical fruit

Flavor 4 - Butter rum

Flavor 5 - Berry

Flavor 6 - Other (*as specified by the purchaser*)

Style E - Rings, sugar free (21 Code of Federal Regulations (CFR) §101.60)

Flavor 1 - Assorted fruit

Flavor 2 - Cherry

Flavor 3 - Other (*as specified by the purchaser*)

Style F - Other (*as specified by the purchaser*)

Type IV - Pan coated candy

Style A - Disks

Flavor 1 - Milk chocolate, plain

Flavor 2 - Fruit flavored

Flavor style a - Original

Flavor style b - Berry

Flavor style c - Tropical

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

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

- Flavor 3** - Milk chocolate with peanut butter
- Flavor 4** - Peanut butter, plain
- Flavor 5** - Cinnamon
- Flavor 6** - Dark chocolate, plain
- Flavor 7** - Other (*as specified by the purchaser*)

- Style B** - Oval/Round
 - Flavor 1** - Milk chocolate with peanuts
 - Flavor 2** - Dark chocolate covered coffee beans
 - Flavor 3** - Milk chocolate with almonds
 - Flavor 4** - Dark chocolate with peanuts
 - Flavor 5** - Other (*as specified by the purchaser*)

- Style C** - Flat bottom tear drop
 - Flavor 1** - Milk chocolate, plain
 - Flavor 2** - Other (*as specified by the purchaser*)

- Type V** - Licorice style candy
 - Style A** - Twists
 - Flavor 1** - Strawberry
 - Flavor 2** - Cherry
 - Flavor 3** - Watermelon
 - Flavor 4** - Black licorice
 - Flavor 5** - Grape
 - Flavor 6** - Apple
 - Flavor 7** - Chocolate
 - Flavor 8** - Cinnamon
 - Flavor 9** - Other (*as specified by the purchaser*)

- Style B** - Bite size
 - Flavor 1** - Cherry
 - Flavor 2** - Black licorice
 - Flavor 3** - Other (*as specified by the purchaser*)

- Style C** - Rope (pull and peel)
 - Flavor 1** - Strawberry
 - Flavor 2** - Cherry
 - Flavor 3** - Watermelon
 - Flavor 4** - Other (*as specified by the purchaser*)

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Style D - Other (*as specified by the purchaser*)

Type VI - Mint candy

Style A - Round tablets

Flavor 1 - Wintergreen

Flavor 2 - Peppermint

Flavor 3 - Spearmint

Flavor 4 - Crème de Menthe

Flavor 5 - Cinnamon

Flavor 6 - Other (*as specified by the purchaser*)

Style B - Rings

Flavor 1 - Wintergreen

Flavor 2 - Peppermint

Flavor 3 - Spearmint

Flavor 4 - Orange mint

Flavor 5 - Butter mint

Flavor 6 - Other (*as specified by the purchaser*)

Style C - Rings, sugar free (21 CFR §101.60)

Flavor 1 - Wintergreen

Flavor 2 - Peppermint

Flavor 3 - Other (*as specified by the purchaser*)

Style D - Square mini tablets, sugar free (21 CFR §101.60)

Flavor 1 - Peppermint

Flavor 2 - Cinnamon

Flavor 3 - Wintergreen

Flavor 4 - Other (*as specified by the purchaser*)

Type VII - Caffeinated mints

Style A - Round tablets

Flavor 1 - Peppermint

Flavor 2 - Other (*as specified by the purchaser*)

Style B - Round tablets, sugar free (21 CFR §101.60)

Flavor 1 - Peppermint

Flavor 2 - Other (*as specified by the purchaser*)

Style C - Other (*as specified by the purchaser*)

Type VIII - 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 candy must be processed in accordance with *Current Good Manufacturing Practice* (CGMP) (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility.

5.2 Food defense. The candy must be processed and transported in accordance with 21 CFR Part 121, *Mitigation Strategies to Protect Food Against Intentional Adulteration*. This document 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 defense 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 post-production finished product.

6. SALIENT CHARACTERISTICS.

6.1 Labeling. All ingredients must be declared by their common or usual name in descending order of predominance by weight (21 CFR §101.4(a)) unless exempted by 21 CFR §101.100. The candies must comply with the regulations governing the labeling of foods that make direct or indirect representations with respect to a primary recognizable flavor in 21 CFR §101.22 (i). Candies containing milk chocolate must comply with 21 CFR §163.130, Milk Chocolate. Candy ingredients having standards of identity must meet the applicable regulation, i.e. peanut butter must conform to 21 CFR §164.150, candies identified as dark chocolate containing chocolate liquor must conform to 21 CFR §163.111. Non-standardized cacao products must comply with Compliance Policy Guide (CPG) Sec. 515.800, Labeling of Products Purported to be "Chocolate" or "Chocolate Flavored".³

³ <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/cpg-sec-515800-labeling-products-purporting-be-chocolate-or-chocolate-flavored>

6.2 Ingredients.

6.2.1 Dairy ingredients. Where applicable, ingredients must comply with relevant food standards of identity established in 21 CFR Parts 131-169 and must originate from a manufacturing plant that has been approved by the Dairy Grading Branch, Dairy Program (DP), Agricultural Marketing Service (AMS), USDA. The manufacturing plants must be eligible for listing in the most recent version of the publication *Dairy Plants Surveyed and Approved for USDA Grading Service*.⁴

6.2.2 Additional processing ingredients. When used, all additional ingredients must meet the standards specified in the Food Chemicals Codex (FCC) or, in the absence of FCC specification at a minimum, meet the specifications for quality set by the U.S. Pharmacopeia (USP)-National Formulary quality. The additional ingredients must be approved for those particular uses by Food & Drug Administration (FDA)'s regulations on food additives (21 CFR Part 170) or Direct Food Substances Affirmed as Generally Recognized as Safe (GRAS) requirements (21 CFR Part 184).

6.3 Finished product.

6.3.1 Type I - Toffee, chocolate flavored. The chocolate flavored toffee may contain ingredients such as; corn syrup, sugar, palm oil, condensed skim milk, condensed milk, cocoa, whey, soy lecithin, and artificial and natural flavors. The candy must have a semi-sweet chocolate and caramel odor and flavor. Style A - Roll must be chewy with a grainy interior. Style B - Cube must have a soft, chewy texture with a slightly grainy interior. Both styles must have a dark brown color and the outside portion must be smooth. Style A - Roll must be individually wrapped as a 14 g (0.50 oz) roll. Style B - Cube must be individually wrapped as a 2.54 cm x 2.54 cm x 1.27 cm \pm 0.32 cm (1 in x 1 in x 1/2 in, \pm 1/8 in) cube, the net weight of five overwrapped pieces must be not less than 40 g (1.4 oz). The product must not adhere to the wrappers.

6.3.2 Type II - Toffee, with walnuts. The toffee with walnuts may contain ingredients such as; corn syrup, sugar, condensed whole milk, walnuts, coconut oil, cream, salt, caramel color, natural flavors and lecithin. The product must be a medium to dark brown colored cube, 2.54 cm x 2.54 cm x 1.27 cm \pm 0.32 cm (1 in x 1 in x 1/2 in, \pm 1/8 in), with light tan walnut bits uniformly distributed throughout, the net weight of five overwrapped pieces must be not less than 40 g (1.4 oz). The candy must have a soft, chewy texture with a slightly grainy interior with semi-firm walnut bits and a smooth exterior. The toffee with walnuts must have a slight maple, caramel odor and a sweet, slight caramel, maple, walnut and vanilla flavor. The candy must be individually wrapped. The product must not adhere to the wrappers.

⁴ <https://apps.ams.usda.gov/dairy/ApprovedPlantList/>.

6.3.3 Type III - Hard candy.

6.3.3.1 Style A and Style B, Square or rectangular fruit tablets. The hard candy fruit tablets must contain sugar, corn syrup, citric or malic acid, and natural and/or artificial flavors and may contain sodium lactate, turmeric coloring and cream of tartar. U.S. Food, Drug, and Cosmetic (FD&C) certified colors may be used. The hard candy tablets must consist of various fruit flavors. The candy must have a slightly sweet, fruity odor and a sweet, fruity flavor. Style A candy tablets must be individually wrapped and overwrapped in units of ten to form a 28.35 g (1.0 oz) bar. The product must not adhere to the wrappers. Style B candy tablets must be individually wrapped and overwrapped in units of ten to form a 45.4 g (1.6 oz) bar. The product must not adhere to the wrappers.

6.3.3.2 Style C, Round or oval. The hard round or oval candy must contain sugar, corn syrup, hydrogenated coconut oil, salt, soy lecithin, natural and artificial flavors. The hard candies may contain cream (milk), reduced fat milk, whey, mono and diglycerides, U.S. FD&C certified colors, caramel color, lactic acid, and other ingredients as applicable to the flavor. The candy shall have a hard texture and dissolve slowly in the mouth. The hard candy must have a sweet flavor, odor, and color characteristic of the flavor specified. Flavor 1, Caramel must be a medium brown with a sweet caramel flavor and odor. Flavor 4, Strawberry crème may have a red and white swirl pattern. The net weight of an individual package must be not less than 39 g (1.4 oz). The hard candy must be individually wrapped. The product must not adhere to the wrappers.

6.3.3.3 Style D, Rings. The hard candy rings must contain sugar, corn syrup, natural and artificial flavors. The hard candy rings may contain high fructose corn syrup, citric acid, soy lecithin, salt, dextrose, lactic acid, U.S. FD&C certified colors and other ingredients as applicable to the flavor. The candy rings must have a hole in the center and may have embossed letters. Flavors 1 and 3 hard candies must consist of five various fruit flavors and colors. The hard candy rings must have a sweet flavor and odor characteristic of the flavor specified. The color of the candy rings must be characteristic of the flavor specified. The net weight of an individual package must be not less than 32 g (1.13 oz).

6.3.3.4 Style E, Rings, sugar free candy. The sugar free hard candy rings must consist of polyols singly or in combination, such as sorbitol, isomalt, maltitol, and artificial sweeteners. The sugar free hard candy rings may contain natural and/or artificial flavors, magnesium stearate, soy lecithin, citric acid, U.S. FD&C certified colors and other ingredients as applicable to the flavor. The candy rings must have a flavor and odor characteristic of the flavor specified. Flavor 1 must consist of five various fruit flavors and colors. The candies must have a hole in the center and may have embossed letters. The color of the candy rings must be characteristic of the flavor specified. The net weight of an individual package must be not less than 32 g (1.13 oz).

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6.3.4 Type IV - Pan coated candy. The pan coated candy must contain sugar, corn syrup, natural and/or artificial flavors, and U.S. FD&C certified colors. Minimal seepage of material through the coating of the pan coated candy is permissible. The coating must be free from pits (a pit must be defined as a hole or air bubble that is as great or greater than the head of a common pin), holes, cracks, and must be of such hardness that it cannot be easily crushed or cracked. The pan coated candy must have a candy shell with a high gloss and the colors must be vibrant (high chroma) and uniform (not mottled) in hue.

6.3.4.1 Style A, Disks. The pan coated disks must resemble a double-convex lens in shape.

6.3.4.1.1 Flavor 1, Milk chocolate, plain. The chocolate disks must consist of milk chocolate, have a sweet coating and milk chocolate center odor and flavor. The mixture must consist of at least five different colors with the finished product testing *Salmonella* negative. The count per pound must not be less than 480, not more than 540 with the bulk weight of the packaged product not to exceed 2 percent broken or crushed pieces. The chocolate disks must have 47.9 g (1.69 oz) of loose disks packed in a bag.

6.3.4.1.2 Flavor 2, Fruit flavors. The fruit flavored disks must consist of texturizing agent, ascorbic acid, and may contain hydrogenated palm kernel oil, fruit juice from concentrate, citric acid, and dextrin. The candy must have a sweet, fruity odor and flavor. Flavor Style d, Sour must have a mild to moderately sweet, sour and fruit odor and flavor. The centers must be firm yet chewy, not hard or brittle. The package must contain pieces of candy of five various fruit flavors and colors. The count per pound must not be less than 420, not more than 460. The fruit flavored disks must have 51.0 - 61.5 g (1.8 - 2.17 oz) of loose disks packed in a bag.

6.3.4.1.2.1 Flavor style a, Original. The original fruit flavored disks must consist of the following five flavors: lime, grape, lemon, orange, and strawberry.

6.3.4.1.2.2 Flavor style b, Berry. The berry fruit flavored disks must consist of the following five flavors: raspberry, wild cherry, berry punch, melon berry, and strawberry.

6.3.4.1.2.3 Flavor style c, Tropical. The tropical fruit flavored disks must consist of the following five flavors: mango tangelo, kiwi lime, strawberry star fruit, banana berry, and pineapple passionfruit.

6.3.4.1.2.4 Flavor style d, Sour. The sour fruit flavored disks must consist of the following five flavors: orange, strawberry, green apple, lemon, and grape. The disks shall have an evenly distributed coating of fine sugar.

6.3.4.1.3 Flavor 3, Milk chocolate with peanut butter. The chocolate disks with peanut butter must consist of a peanut butter center coated with milk chocolate and covered with a thin candy shell. The candy must have a peanut butter and milk chocolate odor and flavor. The candies

should be uniformly shaped and must consist of at least five different colors with the finished product testing *Salmonella* negative. The count per pound must not be less than 225, not more than 350. The weight of an individual bag must be 46.2 g (1.63 oz).

6.3.4.1.4 Flavor 4, Peanut butter, plain. The plain disks with peanut butter must consist of a peanut butter center with a thin candy shell. The candy must have a sweet coating with a peanut butter center odor and flavor. The candies should be uniformly shaped and must consist of at least three different colors with the finished product testing *Salmonella* negative. The count per pound must not be less than 550, not more than 650. The weight of an individual bag must be 39 g (1.4 oz).

6.3.4.1.5 Flavor 5, Cinnamon. The cinnamon flavored disks must consist of a hard center covered with a hard candy shell. The candies must be uniformly shaped, red in color, with a hot cinnamon/cinnamic, sweet flavor. The count per pound must not be less than 480, not more than 750. The weight of an individual bag must be 25.5 g (0.9 oz).

6.3.4.1.6 Flavor 6, Dark chocolate, plain. The candy must have a sweet coating and dark chocolate center odor and flavor. The mixture must consist of at least five different colors with the finished product testing *Salmonella* negative. The count per pound must not be less than 480, not more than 540 with the bulk weight of the packaged product not to exceed 2 percent broken or crushed pieces. The chocolate disks must have 47.9 g (1.69 oz) of loose disks packed in a bag.

6.3.4.2 Style B, Oval/Round.

6.3.4.2.1 Flavor 1, Milk chocolate with peanuts. The chocolate oval/round candies with peanuts must consist of a roasted peanut center coated with milk chocolate and covered with a thin candy shell. The candy must have a slightly sweet, milk chocolate, peanut odor and flavor. The candies must consist of at least five different colors with the finished product testing *Salmonella* negative. The count per pound must not be less than 155, not more than 225. The net weight of an individual bag must be 49.3 g (1.74 oz).

6.3.4.2.2 Flavor 2, Dark chocolate covered coffee beans. The chocolate covered coffee beans must consist of a roasted coffee bean center coated with dark chocolate and covered with a pan coated thin candy shell. The candy shell must have a glossy sheen. The coffee bean center must have a rich, slightly bitter roasted coffee bean odor and flavor and must be crunchy but not hard. The finished product must test *Salmonella* negative. The count per pound must not be less than 310, not more than 450, with the bulk weight of the packaged product not to exceed 2 percent broken or crushed pieces. The net weight of an individual package must be not less than 28 g (1.0 oz).

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6.3.4.2.3 Flavor 3, Milk chocolate with almonds. The chocolate oval candies with almonds must consist of a roasted almond center coated with milk chocolate and covered with a thin candy shell. The candy must have a slightly sweet, milk chocolate, almond odor and flavor. The candies must consist of at least five different colors with the finished product testing *Salmonella* negative. The count per pound must not be less than 494, not more than 526. The net weight of an individual bag must be 37.1 g (1.31 oz).

6.3.4.2.4 Flavor 4, Dark chocolate with peanuts. The chocolate oval/round candies with peanuts must consist of a roasted peanut center coated with dark chocolate and covered with a thin candy shell. The candy must have a chocolate and peanut odor and flavor. The candies must consist of at least five different colors with the finished product testing *Salmonella* negative. The count per pound must not be less than 155, not more than 225. The net weight of an individual bag must be 49.3 g (1.74 oz).

6.3.4.3 Style C, Flat bottom tear drop. Flavor 1, chocolate flat bottom tear drop candies must consist of a milk chocolate center covered with a thin candy shell. The candy must have a sweet coating with a milk chocolate center odor and flavor. The candies must consist of at least five different colors with the finished product testing *Salmonella* negative. The count per pound must not be less than 380, not more than 440. The weight of an individual bag must be 42 g (1.5 oz).

6.3.5 Type V - Licorice style candy. The licorice style candies must contain corn syrup, wheat flour, artificial flavors and U.S. FD&C certified colors, and may contain sugar, palm oil, corn starch, natural flavors, salt, citric acid, anise flavor, glycerin, potassium sorbate, and soy lecithin. Chocolate flavored licorice style candy must also contain chocolate and cocoa. Black licorice style candy must also contain licorice extract, natural flavor, and caramel color, but must not contain artificial flavors. The licorice type candy must be glossy and have a soft chewy texture. The candy must have a sweet licorice flavor and odor characteristic of the flavor specified. The color must be specific to the flavor of candy. Style A, Flavor 2, Style B, Flavor 1, and Style C, Flavor 2 must be a red color and have a sweet cherry odor and flavor. The count per pound of Style B - Bite size candy must be not less than 180 and not more than 220. The dimensions of Style B must be 1.9 cm x 1.6 cm \pm 0.32 cm (3/4 in. x 5/8 in. \pm 1/8 in.). The net weight of an individual package for style B must be not less than 57 g (2.0 oz).

6.3.6 Type VI - Mint candy.

6.3.6.1 Style A, Round tablets. The round mint tablets must contain sugar, natural and/or artificial flavors. The mint tablets may contain gum Arabic, gelatin, cornstarch, corn syrup, stearic acid, citric acid, aspartame, U.S. FD&C certified colors, and other ingredients as applicable to the flavor. The mint candies must be white and may have specks of color applicable to the flavor. The mint tablets may have a white powdered coating. The mint tablets must have a sweet, mint flavor and odor characteristic of the flavor specified. The mint tablets

must be firm, not hard or brittle. The net weight of an individual package must be not less than 50 g (1.76 oz).

6.3.6.2 Style B, Rings. The mint candy rings must contain sugar, natural and/or artificial flavors. The mint candy rings may contain gum Arabic, gelatin, cornstarch, corn syrup, stearic acid, citric acid, aspartame, U.S. FD&C certified colors, and other ingredients as applicable to the flavor. The mint candies must have a hole in the center and may have embossed letters. The mint candies must be white and may have specks of color applicable to the flavor. The mint candies must have a sweet, mint flavor and odor characteristic of the flavor specified. The mint candies must be firm, not hard or brittle. The net weight of an individual package must be not less than 32 g (1.13 oz).

6.3.6.3 Style C, Rings, sugar free. The sugar free mint candy rings must consist of polyols singly or in combination, such as sorbitol, isomalt, maltitol, artificial sweeteners, and other ingredients as applicable to the flavor. The sugar free mint candy rings may contain U.S. FD&C certified colors and natural and/or artificial flavors. The sugar free mint candies must have a hole in the center and may have embossed letters. The sugar free mint candies must have a flavor and odor characteristic of the flavor specified. The sugar free mint candies must be white and may have specks of color applicable to the flavor. The net weight of an individual package must be not less than 32 g (1.13 oz).

6.3.6.4 Style D, Square mini tablets, sugar free. The sugar free mini square tablets must consist of polyols singly or in combination, such as sorbitol, isomalt, maltitol, and artificial sweeteners. The sugar free mini square tablets may contain maltodextrin, acacia, magnesium stearate, corn starch, soy lecithin, U.S. FD&C certified colors, and natural and/or artificial flavors. The sugar free mini tablets must have a flavor and odor characteristic of the flavor specified. The color of the sugar free candy must be characteristic of the flavor specified. The net weight of an individual package must be not less than 10 g (.37 oz).

6.3.7 Type VII - Caffeinated mints.

6.3.7.1 Style A, Round tablets. The caffeinated mint tablets must contain sugar, corn syrup, natural flavors, and caffeine. The tablets may contain other ingredients such as gelatin, glycerin, artificial flavors, gum Arabic, stearic acid, magnesium stearate, calcium stearate, and tragacanth gum. The caffeinated mints must be intact round flat tablets with a diameter no greater than 13 mm (0.5 in). The tablets must be white and may have a white powdered coating on the outside. The mints must have a sweet, mint odor and flavor and may have a slightly bitter aftertaste. The mints must have a hard initial bite and break, but not shatter when chewing. Ten to twelve tablets must have 50 - 90 milligrams (mg) of caffeine and a net weight of not less than 10 g (.35 oz).

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6.3.7.2 Style B, Round sugar free tablets. The sugar free caffeinated mint tablets must contain sorbitol, caffeine, peppermint extract, natural and artificial flavors, magnesium stearate, salt, sucralose, acesulfame-K, and aspartame. The tablets may contain other ingredients such as vitamins and other approved ingredients. The sugar free caffeinated mints must be intact round tablets with an individual weight of 1.8 g (0.06 oz) and a diameter no greater than 16 mm (0.6 in). The tablets must be white and may have blue specks of color or imprinted designs. The mints must have a strong peppermint odor and flavor, a sweet flavor and may have a bitter aftertaste. The mints must have a hard texture and must dissolve slowly in the mouth. The mints must contain 80 - 120 mg of caffeine in each tablet. The net weight of five tablets must be not less than 9 g (0.31 oz); the net weight of six tablets must be not less than 11 g (0.38 oz).

6.4 Foreign material. Ingredients used to produce the candy that have Defect Action Levels must not exceed those tolerances specified in 21 CFR §110.110. All other ingredients must be clean, sound, wholesome, and free from foreign material, such as, but not limited to, extraneous plant material, dirt, plastic, insects, insect pieces or rodent or insect infestation.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical requirements. Unless otherwise specified in the solicitation, contract or purchase order, the following analytical requirements for the candies must conform to those in Table I, Table II, and 7.2:

TABLE I. Analytical requirements

Type	Description	Moisture (percent by weight)	pH
Type I, Style A	Toffee, chocolate flavored, roll	5.0 - 8.0	---
Type I, Style B	Toffee, chocolate flavored, square	5.0 - 9.5	---
Type II	Toffee, with walnuts	5.0 - 9.5	---
Type IV, Style A, Flavor 2	Pan coated disks, fruit flavored	---	2.0 - 4.0
Type IV, Style B, Flavor 2	Pan coated dark chocolate covered coffee beans	Not more than (NMT) 2.0	---
Type V, Styles A and B	Licorice style candy, twists and bite size	NMT 15.0	---

Type	Description	Moisture (percent by weight)	pH
Type V, Style C	Licorice style candy, rope	NMT 16.5	---
Type VII, Style A, Flavor 1	Caffeinated mints, round tablets, peppermint ⁵	---	---
Type VII, Style B, Flavor 1	Caffeinated mints, round sugar free tablets, peppermint ⁶	---	---

TABLE II. Aflatoxin requirements

Type	Description	Aflatoxin
Type IV, Style A, Flavor 3 and 4	Pan coated candy, disks, milk chocolate with peanut butter and plain peanut butter	Not more than 15 parts per billion (ppb)
Type IV, Style B, Flavor 1, 3, and 4	Pan coated candy, oval/round, milk chocolate with peanuts, milk chocolate with almonds, and dark chocolate with peanuts	Not more than 15 ppb

7.2 Salmonella. All chocolate flavors and Type IV must test negative for *Salmonella*.

7.3 Analytical verification. Purchaser must specify manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4). USDA certified candies requiring aflatoxin testing must be tested by Science & Technology Program (S&TP), AMS, USDA. When the candies are certified by the manufacturer, a Certificate of Analysis as verification of aflatoxin testing will be provided by the manufacturer.

7.4 USDA verification procedures. When USDA certification (Sec. 10.4) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

7.4.1 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples of packages randomly selected from the lot. The number of subsamples must be based on USDA inspection service sampling procedures and plans (7 CFR §52.38). The contents

⁵ The caffeine content for Type VII, Style A mints must be not less than 50 mg or not greater than 90 mg per 10-gram package.

⁶ The caffeine content for Type VII, Style B mints must be not less than 80 mg or not greater than 120 mg per tablet.

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of each will be used to create a composite sample that will be used in the analytical testing of moisture, pH, and caffeine.

7.4.1.1 Aflatoxin. Three sets of five representative independently drawn pouches/containers must be submitted to the laboratory for testing. Each of the three sets of five pouches/containers must be composited and respectively designated as test sample 1, test sample 2, and test sample 3. Lots will be reported as negative for aflatoxin if test sample 1 has an aflatoxin level at or below 5 ppb. If test sample 1 is at or above 25 ppb the lot fails. If the aflatoxin level for test sample 1 is above 5 ppb and less than 25 ppb, test sample 2 must be analyzed. Test results for test samples 1 and 2 will be averaged. If the average aflatoxin level for test samples 1 and 2 is 10 ppb or less the lot will be reported as negative for aflatoxin but fails if the aflatoxin level is at or above 20 ppb. If the average value for test samples 1 and 2 is above 10 ppb but less than 20 ppb, test sample 3 must be analyzed. The results of test samples 1, 2 and 3 will be averaged. If the average aflatoxin level for test samples 1, 2, and 3 is 15 ppb or less the lot will be reported as negative for aflatoxin. If the average aflatoxin level for test samples 1, 2, and 3 is above 15 ppb the lot fails.

7.4.1.2 Salmonella. Five filled and sealed pouches/containers must be selected at random and individually tested.

7.4.2 Analytical testing and reporting. 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) or as specified in Table III. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

TABLE III. Analytical and microbiological testing and reporting

Test	Method	Reported as
Aflatoxin	970.45 and 991.31	Nearest 1 ppb
Moisture Types I and II	925.45A Recommend 65°C (149°F)	Nearest 0.1 percent
Moisture Type IV, Style B, Flavor 2	934.01 Recommend 70°C (158°F) ⁷	Nearest 0.1 percent
Moisture Type V	934.06 1 st paragraph (use 2-3 g sample with sand)	Nearest 0.1 percent

⁷ Prior to blending, place sample into a stainless-steel blender upon which liquid nitrogen is poured on the sample.

Test	Method	Reported as
<i>Salmonella</i>	967.26(e), 996.08, 2001.09, 2003.09, or 2004.03	Negative or positive
pH	981.12 ⁸	Nearest 0.1 value
Caffeine	980.14	Nearest mg

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

9. REGULATORY REQUIREMENTS. The delivered candy must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the candy in the commercial marketplace. Delivered candy must comply with all applicable provisions of the Federal FD&C Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the candy, the candy must comply with the allergen labeling requirements of the FD&C Act. Major allergens identified in the FD&C Act include: wheat, fish, milk, soy, tree nuts, eggs, peanuts, and crustacean shellfish or those in effect on the date of the solicitation, contract, or purchase order.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.3, or 10.4. Purchaser may specify one of the following combinations: 10.1.1 with 10.2.1, or 10.1.2 with 10.2.2.*

10.1 Food defense. When required in the solicitation, contract, or purchase order, a Food Defense Systems Survey (FDSS) must be conducted by USDA, AMS, Specialty Crops Program (SCP), 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 post-production 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.

⁸ In determining the pH, 10 grams of sample and 10 mL of water must be used.

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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, SCP, 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 *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

10.1.2 Food defense section of the Plant Systems Audit (PSA). When required in the solicitation, contract, or purchase order, a food defense audit will be conducted as part of the PSA. The audit will be conducted by USDA, AMS, SCP, 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. The food defense section of the PSA verifies the participating company's adherence to *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

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 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 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. The plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility.

10.2.2 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. The PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order as applicable to the production facility, and verifies that the manufacturer has in place an internal quality assurance program.

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the candy delivered meets or exceeds the requirements of this CID. The manufacturer/distributor must certify via a Certificate

of Conformance or other adequate documentation (*as specified by the purchaser*) that the candy meets the analytical requirements specified in Sec. 7 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 USDA, AMS, SCP, SCI Division inspectors, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the candy in accordance with SCI Division procedures, which include selecting random samples of the candy, evaluating the samples for conformance with the salient characteristics and analytical requirements 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 candy 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 Sec. 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of candy 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, AMS, 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. For USDA certification contact: **Associate Director, Inspection Operations, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: Nathaniel.Taylor@usda.gov.**

13.1.2 USDA FDSS, plant survey, and PSA. For a USDA FDSS, plant survey, and PSA contact the **Chief, Auditing Services Branch, SCI Division, SCP, AMS, USDA, Room 0711 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5021, fax (866) 230-9168, or via E-mail: SCAudits@usda.gov.**

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13.1.3 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272,** telephone (202) 690-4089 or via E-mail: KerryR.Smith@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 National Organic Program are contained in 7 CFR Part 205, 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 the CPG Sec. 515.800 may be obtained from: **Dockets Management Staff (HFA-305), Food and Drug Administration, 5630 Fishers Lane, Rm. 1061, Rockville, MD 20852,** telephone 1-888-INFO-FDA (1-888-463-6332) or on the Internet at <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/cpg-sec-515800-labeling-products-purporting-be-chocolate-or-chocolate-flavored>.

Copies of this CID and the U. S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, D.C. 20250-0240,** via E-mail: CIDS@usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids>

[and https://www.gpo.gov/fdsys/pkg/CFR-2015-title7-vol2/pdf/CFR-2015-title7-vol2-part42.pdf](https://www.gpo.gov/fdsys/pkg/CFR-2015-title7-vol2/pdf/CFR-2015-title7-vol2-part42.pdf).

Copies of this CID are also available online at: **ASSIST Online** (<https://assist.dla.mil>) or **ASSIST Quick Search** (<https://quicksearch.dla.mil>).

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **DLA Troop Support, ATTN: FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092** or via E-mail: dscpsubswb@dlamil.

MILITARY INTERESTS:

Custodians

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

Review Activities

Army - MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITY:

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

PREPARING ACTIVITY:

DLA - SS
(Project No. 8925-2019-001)

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FOR DLA TROOP SUPPORT WEB POSTING

DSCP-FTSA

August 28, 2019

MEMORANDUM FOR: SEE DISTRIBUTION

SUBJECT: Document Changes to Commercial Item Description A-A-20177F, Candy and Chocolate Confections

The following changes are made to subject document for all current, pending, and future procurements until the document is formally revised or amended:

Section 6.3.4.1.4, delete “39 g (1.4 oz)” and add “43 g (1.53 oz)”.

Section 6.3.5, last sentence, delete “57 g (2.0 oz)” and insert “63 g (2.25 oz)”.

(215) 737-2961, DSN 444-2961 may be contacted if additional information is required.