

METRIC

A-A-20350A

May 20, 2010

SUPERSEDING

A-A-20350

October 13, 2005

## COMMERCIAL ITEM DESCRIPTION

### CREAMED SAUCE WITH BEEF, CANNED OR IN FLEXIBLE POUCHES

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

**1. SCOPE.** This CID covers canned or flexibly pouched creamed sauce with beef, 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) of creamed sauce with beef 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. 9.1) or USDA certification (Sec. 9.2).

##### **2.2 Purchasers may specify the following:**

- Packaging requirements other than commercial (Sec. 10).

**3. CLASSIFICATION.** The creamed sauce with beef shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

#### **Types.**

- Type I** - No. 10 Can - 3.01 kg (106 oz)
- Type II** - Institutional Size Pouch - 2.95 kg (104 oz)
- Type III** - Institutional Size Pouch - 2.27 kg (80 oz)
- Type IV** - Institutional Size Pouch - 1.81 kg (64 oz)
- Type V** - Institutional Size Pouch - 1.36 kg (48 oz)
- Type VI** - Other (as specified by the purchaser)

AMSC N/A

FSC 8940

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**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 creamed sauce with beef shall conform to the applicable provisions of the USDA, Food Safety and Inspection Service (FSIS), Meat Inspection Regulations (9 CFR Parts 301-350), the Food Standards and Labeling Policy Book, be manufactured under sanitary standard operating procedures (SSOP) (9 CFR Part 416) and be in compliance with hazard analysis and critical control point (HACCP) system requirements (9 CFR Part 417).

**5.2 Ingredients.** The creamed sauce with beef shall consist of beef, off-white cream sauce or off-white cheese sauce, thickeners and flavorings.

**5.2.1 Meat.** The beef shall be smoked, cooked, and sliced. The beef may be chunked, ground, chopped, and formed. The beef may be formulated with water, salt, sugar, corn syrup, flavorings and sodium nitrate.

**5.2.2 Sauce.** The sauce shall consist of butter, partially hydrogenated soybean oil, or soybean oil, thickeners, and flavorings. The sauce may contain ingredients such as, but not limited to; cream, cheddar cheese, sugar, salt, hydrolyzed corn, soy, or wheat gluten, yeast, artificial milk flavor, natural smoke flavor, and citric acid.

**5.3 Finished product.**

**5.3.1 Creamed sauce with beef.** The finished product shall contain a minimum of 18 percent of beef (on a cooked basis).

**5.3.2 Appearance and color.** The finished product shall be a blend of beef slices in a cream sauce. The beef shall be a reddish-pink color and practically free of bone or bone fragments, cartilage, coarse connective tissue, tendons or ligaments and glandular material. The cream sauce shall be an off-white cream color.

**5.3.3 Odor and flavor.** The odor and flavor of the creamed sauce with beef shall be of smoked beef in a mild cream sauce. The finished product may possess a slightly cheesy and salty flavor. There shall be no foreign odors or flavors such as, but not limited to; burnt, scorched, stale, rancid, or sour.

**5.3.4 Texture.** The sliced beef shall be tender. The sauce shall not be lumpy or excessively thin or thick.

**5.4 Drained weight.** The average drained weight of the beef in Type I and Type II shall not be less than 0.60 kg (21 oz). The individual drained weight of the beef in Type I and Type II shall not be less than 0.57 kg (20 oz). The drained weight for the average and individual pouches for Types III, IV, and V shall not be less than 20 percent of the net weight.

**5.4.1 Drained weight determination.** The contents of the container shall be poured into a flat-bottom container. A minimum of three times the container's volume of not less than 60°C (140°F) water shall be added to the container so as to cover the contents. The contents and water shall be gently agitated so as to liquefy rendered fat without undue breakup of the meat pieces. The contents shall then be poured into a U.S. Standard No. 8 sieve in a manner that will distribute the product over the sieve without breaking the meat pieces. The sieve area shall be such that the distributed product does not completely cover all the openings of the sieve. The sieve shall be tilted at such an angle so as to assure complete drainage of all liquid from the product. The product shall be drained for 2 minutes before determining the drained weight. Determine the drained weight by subtracting the sieve tare weight from the gross weight. The drained weight shall be reported to the nearest 14.2 g (0.5 oz).

**5.5 Foreign material.** All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

**5.6 Thermoprocessing.** The filled and sealed containers of creamed sauce with beef shall be thermoprocessed to ensure commercial sterility in accordance with good commercial practice.

## **6. ANALYTICAL REQUIREMENTS.**

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

**6.1.1 Salt.** The salt content of the creamed sauce with beef shall not exceed 2.0 percent.

**6.1.2 Fat.** The fat content of the creamed sauce with beef shall not exceed 9.0 percent.

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**6.2 Product verification sampling.** 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) prepared from eight randomly selected subsamples. Subsamples shall be a minimum of one container and shall contain the appropriate number of containers to yield a 454 g (1 lb) sample when composited.

**6.3 Analytical testing.** Analytical testing shall be made in accordance with the following methods described in the Official Methods of Analysis of the AOAC International. Product shall be prepared according to AOAC method 983.18.

<u>Test</u>	<u>Method</u>
Salt	935.47, 983.14
Fat	985.15

**6.4 Test results.** The test results for the salt and fat shall be reported to the nearest 0.1 percent. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

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

**8. REGULATORY REQUIREMENTS.** The meat components and the finished product shall originate and be produced, processed, and stored in compliance with all applicable provisions of the Meat Inspection Regulations of the USDA. The delivered creamed sauce with beef shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of creamed sauce with beef within the commercial marketplace.

**9. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 9.1 or 9.2.*

**9.1 Manufacturer’s/distributor’s certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished creamed sauce with beef distributed meets or exceeds the requirements of this CID.

**9.2 USDA certification.** When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the USDA, Agricultural Marketing Service (AMS), Livestock and Seed Programs (LS), Meat Grading and Certification Branch (MG&CB) or Fruit and Vegetable Programs (FV), Processed Products Branch (PPB), shall be

the certifying program. AMS inspectors shall certify the quality and acceptability of the creamed sauce with beef in accordance with LS, MG&CB or FV, PPB procedures which include selecting random samples of the creamed sauce with beef, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official LS, MG&CB or FV, PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, inspectors will examine the creamed sauce with beef for conformance to the United States Standards of 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 9.2 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of the samples of packaged creamed sauce with beef, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, AMS inspection personnel shall select samples and submit them to the USDA, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

**12. REFERENCE NOTES.**

**12.1. USDA certification contacts.**

**12.1.1 Processed products certification.** For PPB certification, contact the **Branch Chief, PPB, FV, 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@ams.usda.gov.**

**12.1.2 Meat grading and certification.** For MG&CB certification, contact the **Deputy Director, MG&CB, Office of Field Operations, LS, AMS, USDA, 400 Livestock Exchange Building, Denver, CO 80216-2139, telephone (303) 294-7676 or fax (303) 294-7253.**

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**12.2 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: [shirleyj.wright@ams.usda.gov](mailto:shirleyj.wright@ams.usda.gov).**

**12.3 Sources of documents.**

**12.3.1 Sources of information for nongovernmental documents 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: [www.aoac.org](http://www.aoac.org).**

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

Applicable provisions of the Meat and Poultry Inspection Regulations are contained in 9 CFR Parts 300 to 350 and Subchapter E. These documents may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of the Food Safety and Inspection Service, Food Standards and Labeling Policy Book are available on the Internet at: [http://www.fsis.usda.gov/Regulations & Policies/index.asp](http://www.fsis.usda.gov/Regulations%20&%20Policies/index.asp).

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

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 or FAX (215) 737-2963, or via E-mail: [Sally.A.Gallagher@dla.mil](mailto:Sally.A.Gallagher@dla.mil).**

Military activities may obtain copies of this CID from: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: <https://assist.daps.dla.mil> or <https://assist.daps.dla.mil/quicksearch>.**

**MILITARY INTERESTS:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**Review Activities**

Army - MD, QM  
Navy - MC

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**PREPARING ACTIVITY:**

DLA - SS

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