

**METRIC**

**A-A-20124E**

**March 15, 2017**

**SUPERSEDING**

**A-A-20124D**

**April 17, 2008**

## **COMMERCIAL ITEM DESCRIPTION**

### **SYRUP (NOT INCLUDING MAPLE SYRUP)**

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

**1. SCOPE.** This CID covers syrup (not including Maple Syrup) (syrup), 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.**<sup>1</sup>

#### **2. PURCHASER NOTES.**

##### **2.1. Purchasers *must specify* the following:**

- Type(s), flavor(s), and style(s) of syrup desired (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When compliance with analytical requirements must 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 (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 syrup must conform to the following list which must be specified in the solicitation, contract, or purchase order.

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

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### **Types, flavors, and styles.**<sup>2</sup>

- Type I** - Syrup, blended, corn, high fructose (HFCS) (for baking and cooking)  
**Type II** - Syrup, corn (for baking and cooking)  
**Type III** - Syrup, blended, corn and refiners' (for baking and cooking)  
**Type IV** - Syrup, blended, invert and sugar syrup (sucrose) (for baking and cooking)  
**Type V** - Syrup, table (for pancakes, waffles, etc.)<sup>3</sup>

- Flavor A** - Artificial maple (Type V only)  
**Flavor B** - Blueberry (Type V only)  
**Flavor C** - Strawberry (Type V only)  
**Flavor D** - Butter maple (Type V only)  
**Flavor E** - Other (*as specified by the purchaser*) (Type V only)

- Style 1** - Regular calorie (Type V only)  
**Style 2** - Lite or Light (21 Code of Federal Regulations (CFR) § 101.13, Type V only)

### **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 syrup 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 syrup must be processed and transported in accordance with the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.<sup>4</sup> This guidance document

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

<sup>3</sup> Table syrup does not include Maple Syrup (21 CFR § 168.140).

<sup>4</sup> <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

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.

**6.2 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 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.** The syrup must be clean, clear, free from fermentation, and free from any objectionable flavor, odor, or sediment.

**6.3.1 Type I - Syrup, blended, corn, high fructose corn syrup.** Type I syrup must not contain added coloring. Type I syrup must be flavored with vanilla, vanillin USP grade, or ethyl vanillin, or in any combination. A defoaming agent that is approved by the FDA (21 CFR § 173.340) may be used at the level permitted. The syrup must be composed of corn syrup, HFCS, salt, flavorings and may contain water.

**6.3.2 Type II - Syrup, corn.** Type II syrup must not contain added coloring. Type II syrup must be flavored with vanilla, vanillin USP grade, or ethyl vanillin, or any combination of the two. A defoaming agent that is approved by the FDA (21 CFR § 173.340) may be used at the level permitted. The syrup must be composed of corn syrup, salt, and flavorings.

**6.3.3 Type III - Syrup, blended, corn and refiners'.** Type III syrup must be formulated from not less than 3 and not greater than 20 percent (solids basis) of U.S. Fancy grade refiners' syrup, blended with corn syrup.

**6.3.4 Type IV - Syrup, blended, invert and sugar syrup (sucrose).** Type IV syrup must be formulated from equal parts of invert sugar and sugar syrup (solids basis).

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**6.3.5 Type V - Syrup, table.** Type V syrup must possess a flavor and color characteristic of the flavor specified. The syrup must be manufactured in accordance with the U.S. Standard of Identity for Table Sirup, 21 CFR § 168.180.

**6.3.5.1 Flavor A, Artificial maple.** The syrup must not be light or darker than amber, comparable in color to the U.S. Grade A Amber of the U.S. Standards for Grades of Maple Syrup. The syrup may not be off-color.

**6.3.5.2 Flavor D, Butter maple.** The syrup must contain not less than 2 percent of butter, by weight, of the finished product (21 CFR § 168.180(b)(2)).

**6.4 Foreign material.** All ingredients and finished product must be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The syrup must be free from foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

**7. ANALYTICAL REQUIREMENTS.**

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

**TABLE I. Analytical requirements**

<b>Type and style</b>	<b>Brix solids (Percent)</b>	<b>Maximum Ash (Percent)</b>	<b>Color</b>
Type I and II	Minimum 70.0	0.50	Not darker than “Water White” <sup>5</sup>
Type III	Minimum 72.0	1.00	-
Type IV	Minimum 76.0	0.20	-
Type V, Style 1	Minimum 66.0	-	U.S. Grade A Amber or light transmittance (TC) of 50.0 percent to 74.9 percent in accordance with the Color Standards for “Maple Syrup” developed by the USDA.
Type V, Style 2	Maximum 44.0	-	U.S. Grade A Amber or light transmittance (TC) of 50.0 percent to 74.9 percent in accordance with the Color Standards for “Maple Syrup” developed by the USDA.

<sup>5</sup> Color must be determined using Color Standards for “Extracted Honey” developed by the USDA.

**7.2 Analytical verification.** Purchaser must specify manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

**7.3 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.

**7.3.1 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 of each will be used to create a composite sample for analytical testing.

**7.3.2 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 below in Table II. Any result not conforming to the analytical requirements will be cause for rejection of the lot.

**TABLE II. Analytical testing and reporting**

<b>Test</b>	<b>Method</b>	<b>Reported as</b>
Solids (Brix)	932.14C	Nearest 0.1 percent
Ash	900.02	Nearest 0.01 percent
Color, Type I and II	Visual Comparison Test (As described by U.S. Standards for Grades of Extracted Honey, Section 52.1398) <sup>6</sup>	Per U.S. Standards for Grades of Extracted Honey
Color, Type V	Visual Comparison Test (As described by U.S. Standards for Grades of Maple Syrup, Section 52.5964) <sup>7</sup> or equivalent	Per U.S. Standards for Grades of Maple Syrup

**8. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/distributor must certify that the syrup provided meets 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.

<sup>6</sup> Visual Comparison Test is available for purchase from X-Rite.

<sup>7</sup> The Lovibond Visual Comparison Test is available for purchase from Tintometer, Inc.

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**9. REGULATORY REQUIREMENTS.** The delivered syrup 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 syrup in the commercial marketplace. Delivered syrup must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the syrup, the syrup 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 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, Agricultural Marketing Service (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.

**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 the FDA's *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.<sup>8</sup>

**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 the FDA's *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.<sup>9</sup>

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<sup>8</sup> See footnote 4 on page 2.

<sup>9</sup> See footnote 4 on page 2.

**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 syrup distributed meet 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 syrup 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 syrup in accordance with SCI Division procedures, which include selecting random samples of the syrup, 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 syrup 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 syrup 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, 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 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@ams.usda.gov](mailto:Nathaniel.Taylor@ams.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 (202) 260-8927, or via E-mail: [fvaudits@ams.usda.gov](mailto:fvaudits@ams.usda.gov).**

**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) 690-0621 or via E-mail: [KerryR.Smith@ams.usda.gov](mailto:KerryR.Smith@ams.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>.**

Copies of the Visual Comparison for the U.S. Standards for Grades of Extracted Honey, Color Standards may be purchased from: **X-Rite, 4300 44<sup>th</sup> Street, SE, Grand Rapids, MI 49512, telephone (800) 248-9748 or (616) 803-2100, or on the Internet at: [http://www.xrite.com/product\\_overview.aspx?ID=914](http://www.xrite.com/product_overview.aspx?ID=914).**

### **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 Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance are available online 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 U.S. standards and inspection instructions for fruits, vegetables, and other specialty products may be obtained from: **USDA, AMS, SCP, SCI Division, 831 Mitten Road, Room 200, Burlingame, CA 94010, telephone (650) 552-9073, fax (650) 552-9147, or via E-mail: [depot@ams.usda.gov](mailto:depot@ams.usda.gov) or on the Internet at: <http://www.ams.usda.gov/grades-standards/how-purchase-equipment-and-visual-aids>.**

Questions and comments on the U.S. standards and inspection instructions for fruits, vegetables, and other specialty products may be directed to: **USDA, AMS, SCP, SCI Division, Riverside Business Park, 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406-1016 or on the Internet at: <http://www.ams.usda.gov/grades-standards>.**

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:**

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**CIDS@ams.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>.

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: FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092, or via E-mail: [dsepsubswb@dla.mil](mailto:dsepsubswb@dla.mil).**

**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. 8925-2014-003)

**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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