

METRIC

A-A-20135D  
December 30, 2009  
SUPERSEDING  
A-A-20135C  
August 20, 2003

## COMMERCIAL ITEM DESCRIPTION

### SUGAR, REFINED, WHITE AND SUGAR, BROWN

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

**1. SCOPE.** This CID covers sugars 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) and style(s) of sugar 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 sugars shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

#### **Types and styles.**

**Type I** - White (Refined)

**Style A** - Granulated (fine or extra fine)

**Style B** - Granulated (superfine)

**Style C** - Powdered or confectioners

AMSC N/A

FSC 8925

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**Type II** - Brown

**Style A** - Light

**Style B** - Dark

**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 sugar shall be obtained from sugar cane or sugar beets and prepared in accordance with current good manufacturing practices (21 CFR Part 110).

**5.2 Odor, flavor, and color.** The finished sugar shall have an odor, flavor, and color of the type and style specified.

**5.3 Consistency.** The finished sugar shall not contain lumps larger than 12.7 mm (0.5 in) in their greatest dimension that can not be broken by light finger pressure.

**5.4 Foreign material.** The finished sugar shall be clean, sound, wholesome, and free from foreign material such as, but not limited to, metal, wood, glass, insect parts, or dirt.

**6. ANALYTICAL REQUIREMENTS.**

**6.1 Physical granulation and chemical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the physical and chemical requirements shall be as follows:

**TABLE I. Physical granulation requirements**

Type and Style	Sieve size (U.S. Standard No.)					
	No. 20	No. 40	No. 100	No. 200	No. 100	No. 140
	Maximum to remain on (Percent)			Maximum to pass through (Percent)		
Type I, Style A	5				10	
Type I, Style B		7				20
Type I, Style C			4	17		

**TABLE II. Chemical requirements**

Type and Style	Minimum sucrose (Percent)	Maximum ash (Percent)	Maximum moisture (Percent)
Type I, Style A	99.5	0.04	0.05
Type I, Style B	99.5	0.04	0.05
Type I, Style C	94.5	0.05	0.80
Type II, Style A	86.0	2.25	4.50
Type II, Style B	86.0	3.25	4.50

**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 113.4 g (4 oz) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one packet/container and shall contain the appropriate number of packets/containers to yield a 113.4 g (4 oz) sample when composited.

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

<u>Test</u>	<u>Method</u>
Sucrose	925.46, 977.20, 979.21, GS2/3-1 <u>1/</u> , or GS1/2/3-1 <u>1/</u>
Ash, Brown Sugar	900.02C or GS1/3/4/7/8-11 <u>1/</u>
Ash, White Sugar	900.02C or GS2/3-17 <u>1/</u>
Moisture	925.45A (at 65°C [149°F]) or GS2/1/3-15 <u>1/</u>

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**6.4 Test results.** The test results for sucrose shall be reported to the nearest 0.1 percent. The test results for ash and moisture 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 sugar provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same sugar offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The delivered sugar shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of sugar 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, Agricultural Marketing Service (AMS), or other audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with 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 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, AMS or other survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with 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 sugar 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, the Processed Product Branch (PPB), Fruit and Vegetable Programs (FV), AMS, USDA, shall be the certifying agency. PPB inspectors shall certify the quality and acceptability of the sugar in accordance with PPB procedures which include selecting random samples of the sugar, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the sugar 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 sugar, 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, PPB 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 contact.** For USDA 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](mailto:terry.bane@ams.usda.gov).**

**12.2 Analytical testing and technical information contacts.** 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).**

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### **12.3 Sources of documents.**

#### **12.3.1 Sources of information for nongovernmental document are 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>.**

Copies of the International Commission for Uniform Methods of Sugar Analysis may be obtained from: **Verlag Dr. Albert Bartens KG, Lückhoffstr. 16, 14129 Berlin, Germany or on the internet at: [www.bartens.com](http://www.bartens.com).**

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

Applicable provisions of 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 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, FV, AMS, USDA, STOP 0247, 1400 Independence Ave., SW, Washington, DC 20250-0247, telephone (202) 720- 9939, Fax (202) 690-1527, 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, 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

**Review Activities**

Army - MD, QM  
Navy - MC

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**PREPARING ACTIVITY:**

DLA - SS  
  
(Project No. 8925-2009-002)

**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 <http://assist.daps.dla.mil>.

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DSCP-FTSA

June 19, 2013

MEMORANDUM FOR: SEE DISTRIBUTION

SUBJECT: Commercial Item Description Changes to Correct Test Methods

The following changes are made to the Commercial Item Descriptions listed below for all current, pending, and future procurements until the documents are formally revised or amended:

A-A-20135D - Sugar, Refined, White and Sugar, Brown

Section 6.3, Methods for Sucrose, change "GS 1/2/3-1" to "GS 1/2/3/9-1"

Methods for Ash, Brown Sugar, change "GS 1/3/4/7/8-11" to "GS 1/3/4/7/8-13"

Methods for Ash, White Sugar, change "GS 2/3-17" to "GS 2/3/9-17"

Methods for Moisture, change "GS 2/1/3-15" to "GS 2/1/3/9-15"

A-A-20299B - Fruits, Infused and Dried

Section 6.3, Methods for E. coli, delete "2000.15"

A-A-20328B - Nut Butters and Nut Spreads

Section 6.3, Methods for Salmonella, delete "2000.15"

Methods for E. coli, delete "2003.01, 996.24, 2000.15" and add "966.24"

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