

METRIC

A-A-20297B  
November 16, 2010  
SUPERSEDING  
A-A-20297A  
November 22, 2004

## COMMERCIAL ITEM DESCRIPTION

### SOUP, NOODLE, RAMEN, INSTANT

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

**1. SCOPE.** This CID covers instant ramen noodle soup, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

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

##### **2.1 Purchasers *shall specify* the following:**

- Type(s), style(s), flavor(s), and class(es) of instant ramen noodle soup 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. 9.3) or USDA certification (Sec. 9.4).

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

- Food Defense System Survey (Sec. 9.1 with 9.2.1) or (Sec. 9.1 with 9.2.2).
- Manufacturer's quality assurance (Sec. 9.2 with 9.2.1) or (Sec. 9.2 with 9.2.2).
- Packaging requirements other than commercial (Sec. 10).

**3. CLASSIFICATION.** The instant ramen noodle soup shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

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

**Type I** - Fried noodle

**Type II** - Noodles dehydrated by methods other than frying (i.e. baked, freeze-dried, air dried, microwave)

AMSC N/A

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**Style A** - Cup/bowl

**Style B** - Pouch

**Flavor 1** - Beef Flavor

**Flavor 2** - Chicken Flavor

**Flavor 3** - Pork Flavor

**Flavor 4** - Shrimp Flavor

**Flavor 5** - Oriental Flavor

**Flavor 6** - Creamy Chicken Flavor

**Flavor 7** - Chicken Mushroom Flavor

**Flavor 8** - Picante Beef Flavor

**Flavor 9** - Chicken Vegetable Flavor

**Flavor 10** - Cajun Chicken Flavor

**Flavor 11** - Other

**Class a** - Regular

**Class b** - Reduced sodium (21 CFR §101.61) (Applicable to Flavors 1 and 2 only)

**4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products shall meet the requirements of the:**

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec.10).

**5. SALIENT CHARACTERISTICS.**

**5.1 Processing.** The instant ramen noodle soup shall be prepared and packaged in accordance with current good manufacturing practices (21 CFR Part 110).

**5.2 Food security.** The instant ramen noodle soup should be processed and transported in accordance to the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*. <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>. This guidance identifies the kinds of preventive measures food manufactures, 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 security 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 postproduction finished product.

**5.3 Dehydrated product.** The dehydrated instant ramen noodle soup shall contain ramen noodles, dehydrated vegetables (Style A) and soup base appropriate for the particular flavor of soup.

**5.3.1 Style A, Cup/bowl.** The dry noodles, by weight, shall compose at least 86 percent of the contents of the cup or bowl. The instant ramen noodle soup may contain textured soy protein, textured soy flavor, freeze-dried shrimp, dehydrated surimi (Pollock fish), or dehydrated meats (beef, pork, chicken). The dehydrated ingredients shall compose at least 2 percent by weight of the contents of the cup or bowl.

**5.3.2 Style B, Pouch.** The dry noodles, by weight, shall compose at least 90 percent of the contents of the pouch.

**5.3.3 Ramen noodles.** The ramen noodles shall contain enriched wheat flour, durum semolina flour and/or whole wheat flour. The ramen noodles may also contain partially hydrogenated vegetable or palm oil, salt, seasonings, sodium phosphates, potato starch, gums, or other ingredients.

**5.3.4 Dehydrated vegetables.** The instant ramen noodle soup may contain onions, corn, carrots, garlic, peas, red or green bell peppers, parsley and/or other vegetables.

**5.3.5 Soup base.** The soup base shall be free flowing and of a color typical of the flavor.

**5.4 Reconstituted product.** The dehydrated soup shall fully rehydrate according to the package directions. The reconstituted soup shall consist of lightly colored, slightly curly noodles in a clear to semi-opaque broth. The broth shall be free from lumps and undissolved particles (other than spices). Vegetables in Style A, Cup/bowl instant ramen noodle soup shall be bright in color. If present in Style A, the textured soy protein or textured soy flour shall be small meat-like pieces with an appearance appropriate to the flavor specified.

**5.4.1 Flavor and odor.** The reconstituted instant ramen noodle soup shall have no foreign flavors and odors such as, but not limited to: burnt, scorched, stale, sour, or rancid. The ramen noodle soup shall have a flavor typical to that specified. Flavor 5 - Oriental shall possess a mild soy flavor.

**5.4.2 Texture.** The reconstituted ramen noodles shall be soft and elastic but not mushy. The vegetables shall be fully rehydrated and shall have a characteristic, slightly soft, tender texture. If present, the textured soy protein or textured soy flour shall have a tender meat-like texture.

**5.5 Foreign material.** All ingredients shall be clean, sound, wholesome, and free from glass, dirt, insect parts, and evidence of rodent or insect infestation.

**6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the finished instant ramen noodle soup shall be as follows:

**6.1.1 Moisture.** The moisture content of Type I instant ramen noodle soup shall not exceed 8.0 percent. The moisture content of Type II instant ramen noodle soup shall not exceed 14.5 percent.

**6.1.2 Fat.** The fat content of Type I instant ramen noodle soup shall not exceed 20.0 percent. The fat content of Type II instant ramen noodle soup shall not exceed 3.0 percent.

**6.1.3 Sodium.** The sodium content of Class a instant ramen noodle soup shall not exceed 2100 mg per 100 g (3.5 oz) of product. The sodium content of Class b instant ramen noodle soup shall not exceed the limits specified in 21 CFR § 101.61.

**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 227 g (8 oz) and prepared from subsamples drawn from randomly selected containers. Subsamples shall be a minimum of one container and shall contain the appropriate number of containers to yield a 227 g (8 oz) sample when composited.

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

<b><u>Test</u></b>	<b><u>Method</u></b>
Moisture	926.07
Fat	925.12
Sodium	985.35

**6.4 Test results.** The test results for moisture and fat shall be reported to the nearest 0.1 percent. The test results for sodium shall be reported to the nearest mg per 100 g. Any result not conforming to 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 instant ramen noodle soup provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance

practices, and be the same instant ramen noodle soup offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The delivered instant ramen noodle soup shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of instant ramen noodle soup 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. The instant ramen noodle soup shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act.

**9. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 9.3 or 9.4; purchaser may specify 9.1 with 9.2.1 or 9.1 with 9.2.2, or 9.2 with 9.2.1 or 9.2 with 9.2.2.*

**9.1 Food Defense System Survey (FDSS).** When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, Agricultural Market Service (AMS) personnel. The FDSS verifies measures that operators of food establishments take 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.") For further information, see section 12.1 and 12.3.2.*

**9.2 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.

**9.2.1 Plant systems audit.** A plant systems audit (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. *(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.)*

**9.2.2 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.)*

**9.3 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the instant ramen noodle soup distributed meets or exceeds the requirements of this CID.

**9.4 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 instant ramen noodle soup in accordance with PPB procedures which include: selecting random samples of the instant ramen noodle soup, 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 instant ramen noodle soup 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 9.4 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged instant ramen noodle soup, 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 and FDSS contact.** For USDA certification and/or FDSS survey, 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.** 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 Source of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.**

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

Applicable provisions of 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 Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at: <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocument/s/FoodDefenseandEmergencyResponse/ucm083075.htm>.**

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 Logistics Agency (DLA) Troop Support, ATTN: FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092, FAX (215) 737-2963, or via E-mail: [dscpsubswb@dla.mil](mailto:dscpsubswb@dla.mil).**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, DLA Document Services, 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/>.**

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**MILITARY INTERESTS:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**Review Activities**

Army - MD, QM  
Navy - MC

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**PREPARING ACTIVITY:**

DLA - SS  
  
(Project No. 8935-2010-001)

**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.daps.dla.mil>.

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