

METRIC

A-A-20161C

October 4, 2010

SUPERSEDING

A-A-20161B

June 13, 2005

COMMERCIAL ITEM DESCRIPTION

PIE FILLINGS, FRUIT, PREPARED

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

1. SCOPE. This CID covers prepared fruit pie fillings, 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 flavor(s) of prepared fruit pie fillings required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.3).
- 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 prepared fruit pie fillings shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types and flavors.

Type I - Regular

Flavor A - Apple

Flavor B - Apricot

Flavor C - Blueberry

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- Flavor D** - Cherry
- Flavor E** - Lemon
- Flavor F** - Peach
- Flavor G** - Pineapple
- Flavor H** - Strawberry
- Flavor I** - Red Raspberry
- Flavor J** - Blackberry
- Flavor K** - Raisin
- Flavor L** - Black Raspberry
- Flavor M** - Other

Type II - No Sugar Added (21 CFR § 101.60)

- Flavor A** - Apple
- Flavor B** - Blueberry
- Flavor C** - Cherry
- Flavor D** - Other

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 prepared fruit pie fillings shall be prepared and packaged in accordance with current good manufacturing practices (21 CFR Part 110).

5.2 Food security. The prepared fruit pie fillings 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/Food/DefensesandEmergencyResponse/ucm083075.htm>. This guidance 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 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 Ingredients.

5.3.1 Raw ingredients. The prepared fruit pie fillings shall be prepared from fresh, frozen, or canned fruit, or a combination thereof, except that dried fruit may be used for apricot, apple, or raisin pie filling. Apple pie filling shall contain a 2 to 1 ratio of ground cinnamon to ground nutmeg or 0.1 percent cinnamon and 0.05 percent nutmeg by weight of finished canned product or commercial spice blend that yields an acceptable product. Lemon pie filling shall be prepared from concentrated or canned lemon juice and may contain egg yolks.

5.3.2 Dry ingredients. Type I prepared pie fillings shall contain nutritive sweeteners. Type II prepared fruit pie fillings shall contain non-nutritive sweeteners (i.e. saccharin, sorbitol, maltitol, sucralose) as permitted by the FDA. The prepared fruit pie fillings shall contain thickening ingredients (i.e. starch, pectin, carrageenan, and cellulose gums). Optional ingredients (i.e. lemon juice citrate, fruit essence, seasonings, artificial colors, preservatives, natural or artificial flavorings) may be included. No sulfur dioxide yielding compounds may be used, except that sulfur dioxide may be used as a preservative for dried apricots, dried apples, and raisins in accordance with 21 CFR § 182.3862. The dry ingredients including non-nutritive sweeteners, thickeners, and optional ingredients used in the preparation of the fruit pie fillings shall comply with the purity standards of the Food Chemicals Codex (FCC) or U.S. Pharmacopeia (USP) National Formulary quality, as appropriate.

5.3.3 Water. Water used in the formulation shall conform to the National Primary Drinking Water Regulations (40 CFR Part 141).

5.3.4 Egg yolks. Egg yolks shall be prepared under the continuous inspection of the USDA, Food Safety and Inspection Service (FSIS) and shall be identified by appropriate labeling or marking with an USDA Inspection Certificate. The egg yolks shall have been tested and certified as *Salmonella*, not detected, or as *Salmonella*, not isolated, by the USDA. Egg ingredients shall have been processed according to the Regulations Governing the Inspection of Eggs and Egg Products (9 CFR Part 590) as amended. USDA Certification Sampling and Testing for *Salmonella* are in accordance with 9 CFR Part 592 as Voluntary Inspection of Egg Products for which services are reimbursable.

5.3.5 Fruit. Fruit ingredients shall be of the following U.S. Standards for Grades, as applicable.

TABLE I. Raw Materials

Flavor	Style	Fresh <u>1/</u>	Frozen	Canned	Dried
Apple	Slices	U.S. No. 1 <u>2/</u>	U.S. Grade A	U.S. Grade A	U.S. Grade B <u>3/</u> or better
Apricot	Halves	U.S. No. 2 or better	U.S. Grade B <u>3/</u> or better	U.S. Grade B <u>3/</u> or better	U.S. Grade B <u>3/</u> or better
Blueberry	Whole	U.S. No. 1 or better	U.S. Grade B <u>3/</u> or better	U.S. Grade B <u>3/</u> or better	N/A
Cherry	Whole	U.S. No. 1 or better	U.S. Grade B <u>3/</u> or better	U.S. Grade B <u>3/</u> or better	N/A
Lemon	N/A	U.S. No. 2	N/A	U.S. Grade <u>4/</u>	N/A
Peach	Slices/ Strips	U.S. No. 1 or better	U.S. Grade B <u>3/</u> or better	U.S. Grade B <u>3/</u> or better	N/A
Pineapple	Crushed	N/A	U.S. Grade A	U.S. Grade B <u>3/</u> or better	N/A
Strawberry	Whole	N/A	U.S. Grade A	N/A	N/A
Red Raspberry	Whole	U.S. No. 1 or better	U.S. Grade B <u>3/</u> or better	U.S. Grade B <u>3/</u> or better	N/A
Blackberry	Whole	N/A	U.S. Grade B <u>3/</u> or better	U.S. Grade B <u>3/</u> or better	N/A
Raisin	Whole	N/A	N/A	N/A	U.S. Grade B <u>3/</u> or better
Black Raspberry	Whole	N/A	U.S. Grade B <u>3/</u> or better	U.S. Grade B <u>3/</u> or better	N/A

1/ Processing grades to be used, as available.

2/ Applicable only to product solicited during apple season. For out-of-season procurements, apples for pie filling must meet U.S. Grade C or better of U.S. Standards for Grades of Canned Sliced Apples.

3/ Harmless extraneous material, such as stems, leaves, and the like, shall meet U.S. Grade A.

4/ U.S. Standards for Grades of Canned Lemon Juice or U.S. Standards for Grades of Concentrated Lemon Juice for Manufacturing.

5.4 Finished product. The prepared fruit pie fillings shall have the following characteristics.

5.4.1 Color, odor, and flavor. The prepared fruit pie fillings shall impart a color, odor, and flavor characteristic typical for the properly ripened and prepared fruit component used.

5.4.2 Fruit ingredients. The fruit ingredients shall be reasonably uniform in size and color, of the styles specified in Table I. There shall be no objectionable extraneous material. The fruit ingredients shall be practically free from defects to such a degree that the appearance or eating quality is not affected.

5.4.3 Texture. Fruit texture of the prepared fruit pie filling shall be firm, not hard or mushy. The product shall have no ungelatinized pockets and shall not be tough or rubbery. Fruit glaze shall not exhibit syneresis. The pie filling shall be thick, firm, and uniform with a gel-like body and shall be easily spreadable. When prepared in accordance with the manufacturer's directions, the prepared lemon pie filling shall be smooth and free from cracks or crevices, shall be easily sliced into portions, and shall maintain its shape without breaking when transferred to serving dishes.

5.4.4 Thermoprocessing. The fruit pie fillings shall be thermally processed until commercially sterile.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the finished product shall be in accordance with Table II.

TABLE II. Analytical requirements

Flavor	Solids for: (degrees Brix) Minimum Soluble		pH	Spreadometer	Percent Washed Drained weight NLT <u>5</u> /
	Type I	Type II			
Apple <u>6</u> /	25.0	8.0	3.2 - 3.6	7.5 to 10.5 cm (2.95 to 4.13 in)	50.0
Apricot	30.0	N/A	3.6 - 4.0	7.0 to 9.5 cm (2.76 to 3.74 in)	36.0
Blueberry	27.0	11.0	3.4 - 3.8	7.0 to 9.5 cm (2.76 to 3.74 in)	30.0
Cherry	25.0	8.0	3.4 - 3.8	7.0 to 9.5 cm (2.76 to 3.74 in)	36.0
Lemon	29.0	N/A	3.5 - 4.0	6.5 to 8.0 cm (2.56 to 3.15 in)	N/A
Peach	27.0	N/A	3.3 - 3.8	7.0 to 9.5 cm (2.76 to 3.74 in)	40.0

TABLE II. Analytical requirements (continued)

Flavor	Solids for: (degrees Brix) Minimum Soluble		pH	Spreadometer	Percent Washed Drained weight NLT <u>5/</u>
	Type I	Type II			
Pineapple	27.0	N/A	3.3 - 3.9	7.0 to 9.5 cm (2.76 to 3.74 in)	30.0
Strawberry	25.0	N/A	3.4 - 3.9	7.0 to 9.5 cm (2.76 to 3.74 in)	30.0
Red Raspberry	37.0	N/A	3.2 - 4.2	7.0 to 9.5 cm (2.76 to 3.74 in)	30.0
Blackberry	23.0	N/A	3.4 - 4.2	7.0 to 9.5 cm (2.76 to 3.74 in)	30.0
Raisin	28.0	N/A	3.4 - 4.2	7.0 to 9.5 cm (2.76 to 3.74 in)	30.0
Black Raspberry	36.0	N/A	3.4 - 3.8	7.0 to 9.5 cm (2.76 to 3.74 in)	30.0

5/ NLT = Not Less Than.

6/ For Jonathan, Rome, Ida Red, Winesap, Golden Delicious, or Fuji apple varieties the minimum percent washed drained weight shall be 44.0 percent.

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 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one jar/can/container and shall contain the appropriate number of jars/cans/containers to yield a 227 g (8 oz) sample when composited. Each subsample shall contain equal amounts of product to yield at least 227 g (8 oz) sample.

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.

<u>Test</u>	<u>Method</u>
Soluble solids	932.14
pH	981.12

6.4 Test results. The test results for pH shall be reported to the nearest 0.1 value and soluble solids results to the nearest 1.0° Brix. The test results for spread shall be reported to the nearest 0.1 centimeters in 1 minute. Washed drained weight shall be reported to the nearest 0.1 percent. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

6.5 Spread test and washed drained weight procedures. The pie filling spread shall be determined first, retaining the product sample for use in the washed drained weight procedure.

6.5.1 Spread test.

6.5.1.1 Equipment.

- (a) A 61 cm (24-in) square platform scribed with 30 concentric circles 1 cm (0.4 in) apart, equipped with leveling screws and a glass plate cover.
- (b) Spreadometer lifting device or its equivalent.
- (c) No. 2 can (307 x 409) with both ends removed.
- (d) A clear plastic over-cap.
- (e) Spatula or suitable tool.

6.5.1.2 Procedures.

- (a) Condition samples until a product temperature of $22^{\circ} \pm 3^{\circ}\text{C}$ ($72^{\circ} \pm 5^{\circ}\text{F}$) has been reached.
- (b) Level the platform.
- (c) Thoroughly mix the sample contents, taking care not to crush the individual fruit particles. Place a plastic over-cap over one open end. Carefully place 623.7 g (22 oz) net weight in the No. 2 can.
- (d) Place a clear plastic plate on the open end of the cylinder, center, invert, remove the plastic over-cap. Transfer pie filling adhering to the over-cap to the cylinder, level the pie filling. Raise the cylinder gently to a height of 3.18 cm (1.25 in). (In the case of heavy viscosity apple pie filling, it may be necessary to raise the can to a height of 3.81 cm (1.5 in) to allow the product to flow freely from the can. This latter adjustment may be made during the spread time). Wipe the inside of the cylinder with a spatula in a circular manner.
- (e) Hold can in this position and record the extent of spread at four equally-spaced radial points after 1 minute.
- (f) Calculate the average of the four readings to determine compliance with requirements in section 6.1 of this CID.

6.5.2 Washed drained weight procedures.

- (a) Select five sample units of one type of pie filling at random from the lot. Determine and record the net weight of each sample. Transfer the contents of the first sample unit to a flat bottom container.
- (b) Add a minimum of three times the sample's volume of 20-22°C (68-72°F) water to the container so as to cover the contents. Gently agitate to separate the fruit from the slurry without breaking up the fruit pieces.
- (c) Nest a U.S. Standard No. 8 sieve above a U.S. Standard No. 20 sieve and record the dry screens as the tare weight. Distribute the product evenly over the sieve without breaking the fruit. Tilt sieve at about a 45° angle and allow to drain for two minutes. Determine and record the washed drained weight by subtracting the tare weight of the sieve from the weight of the fruit ingredients. Convert to percent by dividing the drained fruit ingredients by the net weight of the sample and multiply the results by 100. Catch the additional fruit particles that fall through the U.S. Standard No. 8 sieve with a U.S. Standard No. 20 sieve. Add the fruit weight from the U.S. Standard No. 20 sieve to the fruit weight from U.S. Standard No. 8 sieve to determine final drained weight. Divide the resulting drained weight by the net weight of the sample and multiply by 100 to obtain the percent washed drained weight. Repeat this procedure for each of the remaining sample units. Any individual sample more than two percent under the requirement or a sample average less than the requirement shall be cause for rejection of the lot.

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the fruit pie fillings provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same prepared fruit pie filling offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered fruit pie fillings shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of fruit pie fillings within the commercial marketplace. Delivered fruit pie fillings 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 delivered fruit pie fillings 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 Marketing 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 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 finished fruit pie fillings 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 Products Branch (PPB), Fruit and Vegetable (FV), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the fruit pie fillings in accordance with PPB procedures which include: selecting random samples of the packaged fruit pie fillings, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the fruit pie fillings for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

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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 fruit pie fillings, 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 Programs (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, AMS 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.

12.2 Analytical testing and technical information contact. For USDA, AMS 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.

12.3 Sources of documents.

12.3.1 Sources of information for nongovernmental documents are 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 or on the Internet at: <http://www.aoac.org>.

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeial Convention, 12601 Twinbrook Parkway, Rockville, MD 20852-1790,** telephone (800) 227-8772, or (301) 881-0666, Fax (301) 816-8148 or on the Internet at: <http://www.usp.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, the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199, and the National Primary Drinking Water Regulations are contained in 40 CFR Part 141. 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.access.gpo.gov/nara>.**

Copies of National Primary Drinking Water Regulations are available from the **Office of Ground Water and Drinking Water, Environmental Protection Agency, Ariel Rios Building, 1200 Pennsylvania Avenue, NW, Washington, DC 20460-0003, telephone (202) 564-3750, Fax (202) 564-3753, or on the Internet at: <http://www.epa.gov/safewater/standard/index.html>.**

Copies of the United States Standards for Grades for fresh fruits are available from: **Chief, Fresh Products Branch, FV, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, via E-mail: fpbhq@ams.usda.gov, or on the Internet at: <http://www.ams.usda.gov/fv/>.**

Copies of the United States Standards for Grades for processed fruits are available from: **Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-4941, via E-mail: terry.bane@ams.usda.gov, or on the Internet at: <http://www.ams.usda.gov/fv/>.**

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/GuidanceDocuments/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 Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-1527, via E-mail: FQAStaff@ams.usda.gov or on the Internet at: <http://www.ams.usda.gov/FQAS>.**

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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 or Fax (215) 737-2963, or via E-mail: 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/>.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

Review Activities

Army - MD, QM
Navy - MC

DLA - SS
(Project No. 8940-2010-004)

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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