

INCH-POUND

A-A-20102B
May 1, 1998
SUPERSEDING
A-A-20102A
March 30, 1990

COMMERCIAL ITEM DESCRIPTION

JUICE, LEMON, CONCENTRATED, FROZEN

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description.

1. SCOPE.

1.1 This Commercial Item Description (CID) covers concentrated frozen lemon juice, packed in commercially acceptable containers, suitable for use by Federal, State, and local governments and other interested parties.

2. SALIENT CHARACTERISTICS.

2.1 Processing: The concentrated frozen lemon juice shall be prepared from food grade materials and shall be processed using good manufacturing procedures.

2.2 Flavoring ingredients: The concentrated frozen lemon juice shall contain the concentrated juices of clean, sound, mature, high-acid lemons, lemon oil, and other ingredients. The high-acid lemon varieties shall contain not less than 5.0 percent average acid content calculated as anhydrous citric acid. The oil of the lemon shall be cold-pressed, partially or fully deterpened oil therefrom, or combinations thereof, which are free of terebinthine odor, and shall meet the requirements for lemon oil specified in the Food Chemicals Codex.

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, Defense Supply Center Philadelphia, 2800 South 20th Street, ATTN: DSCP-HSL, Philadelphia, PA 19145-5099 or FAX (215) 737-2963.

AMSC N/A

FSC 8915

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

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2.3 Directions for use: The lemon juice concentrate shall be reconstituted in accordance with the manufacturer's directions.

2.4 Finished product:

2.4.1 Flavor and odor: The concentrated frozen lemon juice shall possess a distinct lemon flavor, and an odor of single-strength lemon juice.

2.4.2 Color: The concentrated frozen lemon juice shall possess the typical yellow color.

2.4.3 Defects: The product shall contain no coagulation of the pulp, shall be practically free of seed particles and rag, and shall contain no peel, or other extraneous plant material.

2.4.4 Temperature requirement: The finished product shall be promptly frozen to a temperature of 0°F (-18°C) or lower.

2.5 Analytical requirements:

2.5.1 Acid content: The acid content of the frozen concentrated lemon juice (calculated as anhydrous citric acid) shall not be less than 32.00 g acid/100 mL concentrate and the recoverable oil (by volume) shall be 0.22 mL \pm 0.1 mL/100 mL concentrate.

2.5.2 Analytical procedure: One unopened container sample unit shall be submitted from each lot for testing.

2.5.3 Preparation of sample: The sample shall be prepared in accordance with the following Official Methods of Analysis of the AOAC International, Method 965.31.

2.5.4 Analytical testing: When specified in the solicitation, contract, or purchase order, analytical analyses shall be made in accordance with the Official Methods of Analysis of the AOAC International as follows:

<u>Test</u>	<u>Method</u>
Acid (anhydrous citric acid) (concentrated)	942.15
Oil (recoverable)	968.20

2.5.5 Test results: The test results for anhydrous citrus acid shall be reported to the nearest 0.01 gram per 100 mL and recoverable oil shall be reported to the nearest 0.01 mL per 100 mL. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

3. REGULATORY REQUIREMENTS.

3.1 The delivered concentrated frozen lemon juice shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the concentrated frozen lemon juice in the commercial marketplace. Delivered concentrated frozen lemon juice shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

4. QUALITY ASSURANCE PROVISIONS.

4.1 Product conformance. The concentrated frozen lemon juice provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same concentrated frozen lemon juice offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

4.2 Quality assurance. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs, Agricultural Marketing Service, U.S. Department of Agriculture shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The concentrated frozen lemon juice shall be examined or analyzed or both in accordance with applicable provisions in the CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

5. PACKAGING.

5.1 Preservation, packaging, packing, labeling, and case marking. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

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6. NOTES.

6.1 Sources of documents.

6.1.1 Sources of information for nongovernmental documents are as follows:

Copies of the Food Chemicals Codex may be obtained from: **National Academy Press, 2101 Constitution Avenue, NW, Washington, DC 20418.**

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.**

6.1.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document 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.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service, Specifications Section, Suite 8100, 470 East L'Enfant Plaza, SW, Washington, DC 20407.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation Printing Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

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

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