METRIC

A-A-20336B
May 16, 2013
SUPERSEDING
A-A-20336A
July 31, 2006

COMMERCIAL ITEM DESCRIPTION

DRINK MIXES, COFFEE (UNFLAVORED AND FLAVORED)

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

1. SCOPE. This CID covers unflavored and flavored coffee drink mixes (coffee drink mixes), 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), and flavor(s) of coffee drink mixes required (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When analytical requirements need to 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 Section 10.1: Food Defense System Survey (FDSS) (Sec. 10.1.1), or Food Defense Addendum to Plant Systems Audit (PSA) (Sec. 10.1.2), or (Sec. 10.1.2 with 10.2.1).
- Manufacturer's quality assurance (Sec. 10.2 with 10.2.1) or (Sec. 10.2 with 10.2.2).
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The coffee drink mixes shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, and flavors.

Type I - Unflavored instant coffee, with sugar and creamer
Style A - Regular
Style B - Decaffeinated

Type II - Unflavored instant coffee, no sugar added and fat free[1]
Style A - Regular
Style B - Decaffeinated

Type III - Flavored instant coffee
Style A - Regular
Flavor 1 - French vanilla
Flavor 2 - Mocha
Flavor 3 - Hazelnut
Flavor 4 - Cinnamon
Flavor 5 - Orange
Flavor 6 - White chocolate
Flavor 7 - Caramel
Flavor 8 - French vanilla with hazelnut
Flavor 9 - Irish cream
Flavor 10 - Other (*as specified by the purchaser*)

Style B - Decaffeinated
Flavor 1 - French vanilla
Flavor 2 - Other (*as specified by the purchaser*)

Type IV - Flavored instant coffee, no sugar added[1]
Style A - Regular
Flavor 1 - French vanilla
Flavor 2 - Mocha
Flavor 3 - Hazelnut
Flavor 4 - Cinnamon
Flavor 5 - Vanilla
Flavor 6 - Other (*as specified by the purchaser*)

Style B - Decaffeinated
Flavor 1 - French vanilla
Flavor 2 - Vanilla
Flavor 3 - Other (*as specified by the purchaser*)

[1] Sweetened with non-carbohydrate sugar substitute.

Type V - Flavored instant cappuccino
Style A - Regular
Flavor 1 - French vanilla
Flavor 2 - Mocha
Flavor 3 - Amaretto
Flavor 4 - Irish cream
Flavor 5 - Orange
Flavor 6 - Toffee
Flavor 7 - Caramel
Flavor 8 - Cinnamon vanilla nut
Flavor 9 - Other (*as specified by the purchaser*)

Type VI - Flavored instant regular cappuccino, no sugar added[1]
Flavor 1 - French vanilla
Flavor 2 - Mocha
Flavor 3 - Other (*as specified by the purchaser*)

Type VII - Flavored instant latte
Style A - Regular
Flavor 1 - Unflavored
Flavor 2 - Mocha
Flavor 3 - Caramel
Flavor 4 - Mocha almond
Flavor 5 - Other (*as specified by the purchaser*)

Style B - Decaffeinated
Flavor 1 - Unflavored
Flavor 2 - Other (*as specified by the purchaser*)

Type VIII - Flavored instant latte, no sugar added[1]
Style A - Regular
Flavor 1 - Unflavored
Flavor 2 - Mocha
Flavor 3 - Caramel
Flavor 4 - Mocha almond
Flavor 5 - Other (*as specified by the purchaser*)

Style B - Decaffeinated
Flavor 1 - Unflavored
Flavor 2 - Other (*as specified by the purchaser*)

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall 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 coffee drink mixes shall be prepared and packaged in accordance with Current Good Manufacturing Practices (21 Code of Federal Regulations (CFR) Part 110).

5.2 Food security. The coffee drink mixes should 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.*[2] 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.

6. SALIENT CHARACTERISTICS.

6.1 Raw coffee bean requirements. The roasted and ground coffee from which the coffee drink mixes are derived shall be made from coffee received in the raw or green bean state. The ground coffee shall be made from Arabica and/or Robusta coffee beans. The ground coffee may include but is not limited to beans grown in Brazil, Colombia, Hawaii, Puerto Rico, Central America, Mexico, or Kenya. All coffee beans used shall be prepared from the current or previous year's crop. Green coffee beans are defined as the dried coffee seed (no less than Grade 8 as measured by the procedure of the FDA Technical Bulletin Number 5 - Macroanalytical Procedures Manual, Chapter V, 1984; electronic version 1998) commercially free from external layers such as: skin, hull, pulp, mucilage, parchment, and silver skin. Single types or blends of coffee beans shall be of such growths and grade as to produce an end product cup quality specified in Sec. 6.4.3. The green coffee beans shall be processed without fermentation.

[2] http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm

6.2 Finished product. The coffee drink mixes may contain ingredients such as, but not limited to, sugar, partially hydrogenated coconut, soybean, and/or canola oil, instant coffee, corn syrup solids, sodium caseinate, mono and di-glycerides, dipotassium phosphate, cocoa, cocoa processed with alkali, nonfat dry milk, nondairy creamer, natural and artificial flavors and colors, salt, gums, and maltodextrin. No sugar added coffee drink mixes may contain non-carbohydrate sugar substitutes including, but not limited to, Aspartame, Acesulfame potassium, Sucralose, and Neotame in lieu of sugar.

6.3 Dehydrated product.

6.3.1 Appearance. The coffee drink mixes shall be fine grained, well-balanced homogenous mixtures.

6.3.2 Odor. The coffee drink mixes shall have an odor characteristic of the type, style, and flavor specified. The packaged product shall be free from foreign odors.

6.3.3 Texture. The coffee drink mixes shall be free flowing and free of lumps which do not compress with light pressure.

6.4 Hydrated product.

6.4.1 Dispersability. The coffee drink mixes shall fully dissolve within two minutes in hot water with constant stirring and show no evidence of undissolved floating particles.

6.4.2 Appearance. The rehydrated coffee drink mixes shall be smooth and free of discernable lumps or sedimentation. Types I and II unflavored instant coffees shall have a medium brown color typical of coffee with cream. Types III and IV flavored instant coffees shall have a medium to dark brown color depending on the flavor specified. Types V and VI flavored instant cappuccinos shall have a tan color and a milky white froth on top. Types VII and VIII flavored instant lattes shall have a tan color and may or may not have a layer of milky white froth on top.

6.4.3 Flavor and odor. Types I and II unflavored instant coffees shall have a flavor and odor of sweetened coffee with cream. Types III and IV flavored instant coffees shall have a flavor and odor of sweetened coffee and flavoring according to that specified. Types V and VI flavored instant cappuccinos shall have a flavor and odor of strong sweetened coffee with cream and flavoring according to that specified. Types VII and VIII flavored instant lattes shall have a flavor and odor of sweetened coffee with cream and flavoring according to that specified. There shall be no foreign flavors and odors such as, but not limited to: burnt, scorched, stale, or rancid.

6.5 Foreign material. All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical and microbiological requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical and microbiological requirements for the coffee drink mixes shall be as follows.

7.1.1 Moisture. The moisture content of the coffee drink mixes shall be not greater than 4.0 percent.

7.1.2 Fat. The fat content for Type I instant unflavored coffee, and Types V and VI instant flavored cappuccinos shall be not greater than 15.0 percent. The fat content for Types III and IV instant flavored coffees, and Types VII and VIII instant flavored lattes shall be not greater than 25.0 percent.

7.1.3 Caffeine. The caffeine content for Style B - Decaffeinated coffee drink mixes shall be not greater than 0.07 percent.

7.1.4 *Salmonella*. *Salmonella* shall be negative.

7.2 Product verification sampling. When 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 randomly selected subsamples. Subsamples shall be a minimum of one can/pouch/container and shall contain the appropriate number of cans/pouches/containers to yield a 113.4 g (4 oz) sample when composited. Each subsample shall contain equal amounts of product to yield at least a 113.4 g (4 oz) sample.

7.2.1 Sampling procedure for *Salmonella* analysis. Ten filled and sealed containers shall be selected at random from the lot regardless of lot size. Up to 50 g (1.764 oz) from each container shall be combined into a composite sample. The resulting composite sample shall be tested for *Salmonella*.

7.3 Analytical and microbiological testing. When specified in the solicitation, contract, or purchase order, the analyses shall be in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA):

Test	Method
Moisture	925.45A, 2007.04, or 2008.06
Fat	932.06, 985.15, 991.36, 2007.04, or 2008.06
Caffeine	979.11
Salmonella	986.35, 996.08, 2000.06D(c), 2003.09, or 2011.03

7.4 Test results. The test results for moisture and fat shall be reported to the nearest 0.1 percent. The test results for caffeine shall be reported to the nearest 0.01 percent. The test results for *Salmonella* shall be reported as positive or negative. Any results not conforming to the analytical and microbiological requirements shall be cause for rejection of the lot.

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

9. REGULATORY REQUIREMENTS. The delivered coffee drink mixes shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of coffee drink mixes within the commercial marketplace. Delivered coffee drink mixes 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 coffee drink mixes shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 10.3 or 10.4; purchaser may specify 10.1 with 10.1.1, or 10.1 with 10.1.2, or 10.2 with 10.2.1, or 10.2 with 10.2.2.*

10.1 Food defense. When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, Agricultural Marketing Service (AMS), Fruit and Vegetable Program (FV), Specialty Crops Inspection Division (SCI). 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 postproduction finished product. The plan shall 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 shall be conducted by USDA, AMS, FV, SCI. 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.") For further information, see Sec. 13.1 and 13.3.2.*

10.1.2 Food defense addendum to PSA. When required in the solicitation, contract, or purchase order, a Food Defense addendum shall be conducted by USDA, AMS, FV, SCI 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. *(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 Sec.13.1 and 13.3.2.*

10.2 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.

10.2.1 PSA. A PSA conducted by USDA, AMS, or another 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 21 CFR 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.* (Perform with food defense addendum when required).

10.2.2 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 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished coffee drink mixes distributed meets or exceeds the requirements of this CID.

10.4 USDA certification. When required in the solicitation, contract, or purchase order that product quality, or acceptability or both be determined, the SCI, FV, AMS, USDA shall be the certifying program. SCI inspectors shall certify the quality and acceptability of the coffee drink mixes in accordance with SCI procedures which include selecting random samples of the coffee drink mixes, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official SCI score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI

inspectors will examine the coffee drink mixes for conformance to the U.S. Standards of 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 shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

12. USDA INSPECTION NOTES. When Section 10.4 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged coffee drink mixes, 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. 7.1). When USDA analytical testing is specified, SCI inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (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 certification contact, plant survey, PSA, and FDSS. For USDA certification, plant survey, PSA, and FDSS contact the **Chief, Inspection Branch, SCI, FV, AMS, USDA, 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.**

13.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact **a member of the Technical Service Staff, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 720-5231 or via E-mail: Alan.Post@ams.usda.gov or Ruihong.Guo@ams.usda.gov.**

13.3 Sources of documents.

13.3.1 Source of information for nongovernmental document is as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877-2417, telephone (301) 924-7077. Internet address: http://www.aoac.org for nonmembers and http://www.eoma.aoac.org for members and AOAC OMA subscribers.**

13.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained 7 CFR Part 42, 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 the FDA Technical Bulletin Number 5 - Macroanalytical Procedures Manual, Chapter V, 1984; Electronic Version 1998 may be obtained from: **Internet address: http://www.cfsan.fda.gov/~dms/mpm-toc.html.**

Copies of FDA's 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/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm.**

Copies of this CID and the U.S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Chief, Standardization Branch, SCI, FV, AMS, USDA, STOP 240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, Fax (202) 690-1527, via E-mail: CIDS@ams.usda.gov, or on the Internet at: www.ams.usda.gov/CommercialItemDescription.**

Copies of this CID are also available online at: **ASSIST Online (https://assist.dla.mil) or ASSIST Quick Search (https://assist.dla.mil/quicksearch) 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 Fax (215) 737-2963, or via E-mail: dscpsubsweb@dla.mil.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35
DLA - SS

Review Activities

Army - MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

DLA - SS

(Project No. 8955-2011-001)

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.