

METRIC

A-A-20098E

February 23, 2009

SUPERSEDING

A-A-20098D

October 30, 2006

COMMERCIAL ITEM DESCRIPTION

BEVERAGE BASES (POWDERED)

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

1. SCOPE. This CID covers beverage bases (powdered), 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), flavor(s), and formulation(s) of beverage bases 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 beverage bases shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, flavors, and formulations.

Type I - Unsweetened

Type II - Sweetened with nutritive sweetener

Type III - Sweetened with non-nutritive sweetener

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- Flavor 1** - Orange
- Flavor 2** - Lemon
- Flavor 3** - Lime
- Flavor 4** - Lemon-Lime
- Flavor 5** - Grape
- Flavor 6** - Cherry
- Flavor 7** - Fruit Punch
- Flavor 8** - Lemonade
- Flavor 9** - Strawberry
- Flavor 10** - Tropical Punch
- Flavor 11** - Berry
- Flavor 12** - Apple Cider
- Flavor 13** - Raspberry
- Flavor 14** - Cranberry
- Flavor 15** - Tangerine Strawberry
- Flavor 16** - Peach
- Flavor 17** - Strawberry Kiwi
- Flavor 18** - Cranberry Pomegranate
- Flavor 19** - Pink Lemonade
- Flavor 20** - Raspberry Lemonade
- Flavor 21** - Tea with lemon
- Flavor 22** - Other

- Formulation a** - Not fortified
- Formulation b** - Fortified with not less than 20 milligrams ascorbic acid per serving
- Formulation c** - Fortified with vitamin pre-mix
- Formulation d** - Fortified with ascorbic acid and enhanced with maltodextrin
 - Ascorbic acid - Not less than 45 milligrams per serving
 - Maltodextrin - Not less than 13 grams per serving
- Formulation e** - Fortified with ascorbic acid and enhanced with maltodextrin
 - Ascorbic acid - Not less than 30 milligrams per serving
 - Maltodextrin - Not less than 30 grams per serving
- Formulation f** - Fortified with ascorbic acid and enhanced with caffeine
- Formulation g** - Fortified with potassium and vitamin pre-mix and enhanced with sodium
- Formulation h** - Fortified with ascorbic acid and calcium
- Formulation i** - Fortified with ascorbic acid, calcium, and vitamin pre-mix
- Formulation j** - Fortified with protein, fiber, and vitamin pre-mix
- Formulation k** - Fortified with calcium
- Formulation l** - Enhanced with fiber
- Formulation m** - Fortified with potassium and enhanced with sodium

Formulation n - Fortified with not less than 90 milligrams ascorbic acid per serving

Formulation o - 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 beverage bases shall be processed in accordance with current good manufacturing practices (21 CFR Part 110).

5.2 Ingredients. The beverage bases shall contain ingredients appropriate for the type(s), flavor(s), and formulation(s) of beverage bases specified in the solicitation, contract, or purchase order. The beverage bases may contain natural or artificial flavors, acidulants, antioxidants, stabilizers, clouding agents, U.S. certified colors, anticaking agents, emulsifiers, fillers, ascorbic acid and other ingredients.

5.2.1 Sweeteners. Nutritive or non-nutritive sweeteners may be used in the sweetened beverage bases. The nutritive sweeteners shall be white, refined, granulated cane or beet sugar, or a combination thereof. The non-nutritive sweeteners shall be aspartame, saccharin, acesulfame-K, sucralose; or a combination thereof, or other non-nutritive sweeteners approved by the U.S. Food and Drug Administration (FDA) for food use.

5.2.2 Formulation. The levels of fortification and enhancement shall be as specified in the solicitation, contract, or purchase order. The levels of fortification for the use of the term "fortified" in the labeling of these foods shall be in accordance with 21 CFR § 101.54(e).

5.3 Finished product. The beverage bases shall be uniformly blended, free-flowing, homogenous dry mixtures, free from hard lumps. Granulation may vary from a fine powder to small agglomerated crystals. Powder may be homogeneous or specked in color. When reconstituted per the manufacturer's instructions, the beverage bases shall fully dissolve within two minutes with constant stirring. The beverage bases shall be a clear to slightly cloudy, sediment free liquid. The hydrated beverage bases shall have the appearance and distinct odor and flavor as specified in TABLE I.

TABLE I. Finished Product Requirements

Flavor	Appearance	Odor and Flavor
Flavor 1 - Orange	bright orange	distinct orange, sweet and sour
Flavor 2 - Lemon	pale to bright yellow	lemon, sweet and sour
Flavor 3 - Lime	bright green	lime, sweet and sour
Flavor 4 - Lemon-Lime	bright pale green	lemon-lime, sweet and sour
Flavor 5 - Grape	purple grey to blue	sweet grape
Flavor 6 - Cherry	bright red	sweet candied cherry
Flavor 7 - Fruit Punch	reddish orange	sweet fruit blend
Flavor 8 - Lemonade	pale yellow	lemon, sweet and sour
Flavor 9 - Strawberry	pink	sweet strawberry
Flavor 10 - Tropical Punch	light red	tropical fruit blend
Flavor 11 - Berry	red	berry, sweet
Flavor 12 - Apple Cider	dark amber	apple and cinnamon, sweet
Flavor 13 - Raspberry	dark red	raspberry, sweet
Flavor 14 - Cranberry	bright red	cranberry, sweet and sour
Flavor 15 - Tangerine Strawberry	pale white to grey	tangerine and strawberry, sweet
Flavor 16 - Peach	orange-brown	sweet peach
Flavor 17 - Strawberry Kiwi	light pink	strawberry and kiwi blend
Flavor 18 - Cranberry Pomegranate	red	cranberry and pomegranate blend, sweet and slightly tart
Flavor 19 - Pink Lemonade	pink	lemon, sweet and sour
Flavor 20 - Raspberry Lemonade	white	mild raspberry and lemon, sweet and sour
Flavor 21 - Tea with Lemon	brown	sweet tea with lemon

5.4 Foreign material. All ingredients and finished product shall be clean, sound, wholesome, free from foreign material, and free from 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 beverage bases shall be as follows:

TABLE II. Analytical requirements (percent by weight)

Type	Flavor	Formulation	Moisture (percent maximum)
Type I - Unsweetened	All	All	2.0
Type II - Sweetened with nutritive sweetener	All <u>1/</u>	a - c <u>1/</u> d e f - m n	2.0 3.5 6.0 2.0 4.0
Type III - Sweetened with non-nutritive sweetener	All <u>2/</u>	a <u>2/</u> b - c d - h i j - l m n	5.0 4.0 5.0 5.5 5.0 2.0 4.0

1/ Flavor 12 Apple Cider, Formula b shall not exceed 1.0 percent moisture.

2/ Flavor 13 Raspberry, Formula a shall not exceed 3.0 percent moisture.

6.1.1 Caffeine. The caffeine content for Formulation f shall not be less than 80 milligrams and not more than 110 milligrams per serving.

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 113.4 grams (4 ounces) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one can/jar/envelope and shall contain the appropriate number of cans/jars/envelopes to yield a 113.4 gram sample when composited.

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

<u>Test</u>	<u>Method</u>
Moisture	925.45A
Caffeine	980.14

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

8. REGULATORY REQUIREMENTS. The delivered beverage bases shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of beverage bases within the commercial marketplace. Delivered beverage bases 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 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 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 another 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 finished beverage bases 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 Products Branch (PPB), Fruit and Vegetable Programs (FV), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the beverage bases in accordance with PPB procedures which include selecting random samples of the packaged beverage bases, 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 beverage bases 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 beverage bases, 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, FVP, 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@usda.gov.**

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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@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 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@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 or Fax (215) 737-2963, or via E-mail: 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:

CIVIL AGENCY COORDINATING ACTIVITIES:

Custodians

Army - GL
Navy - SA
Air Force - 35

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

Review Activities

Army - MD, QM
Navy - MC

PREPARING ACTIVITY:

DLA - SS
(Project No. 8960-2008-001)

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