

INCH-POUND

A-A-20096
July 16, 1993

COMMERCIAL ITEM DESCRIPTION

CHEESE BLEND, PIZZA

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description in preference to Military Specification MIL-C-44040.

This Commercial Item Description (CID) covers market varieties for a specified blend of ready-to-use cheeses for pizza, packed in commercially acceptable containers, suitable for use by the Federal Government.

Salient characteristics.

The pizza cheese blend shall conform to the following types as specified in the solicitation, contract, or purchase order.

Types.

Type I - Frozen
Type II - Chilled

Types I and II. The pizza cheese blend shall consist of at least four of the following cheeses: cheddar, low-moisture part-skim mozzarella, mozzarella, provolone, parmesan, and romano. The blend composition shall contain at least 80 percent by weight from the combination of two or more of the following shredded cheeses: cheddar, low-moisture part-skim mozzarella, mozzarella, or provolone cheese; and not more than 20 percent by

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, U.S. Army Natick Research, Development, and Engineering Center, ATTN: SATNC-WTP, Natick, MA 01760-5018.

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DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited. weight in the grated form of parmesan or romano cheese, or a combination of both. Each cheese shall conform to the definition and standard of identity as applicable, as promulgated by the Food and Drug Administration (21 CFR Part 133). The cheddar cheese shall be U.S. Grade A or better (7 CFR Part 58). Mold inhibiting agents, anti-caking agents, and spices may be used as optional ingredients in accordance with good manufacturing practices.

The cheeses shall not have been frozen prior to shredding, grating, or blending. The shredded cheeses shall have a semi-soft and plastic texture and shall be free from mealiness and crumbliness. The grated cheeses shall not be settled on the bottom of the container as fines. The cheeses shall be uniformly blended, relatively free flowing, and shall show discernible shreds and grated particles of cheese. The pizza cheese blend shall have a color varying from natural white to medium yellow-orange. It shall be free from foreign material such as, but not limited to, dirt, wood, metal, glass, paint, insects, insect parts, or plastic particles. The cheese blend shall be free from beads of moisture and shall not be slimy. The cheese blend shall have good melt-down characteristics with flowing, stringing properties, and shall show no evidence of excessive oiling off (puddles or rivers of free fat) at pizza baking temperatures. The melted cheese blend shall be chewy but not gummy, shall show no evidence of being burned or blistered, and may exhibit a slight change from the original cheese color. The melted cheese blend shall have a pleasing, piquant flavor and aroma; and shall be free from objectionable flavors and odors such as, but not limited to, musty, earthy, bitter, soapy, rancid, fishy, or oxidized.

Type I. The cheese blend shall be quick frozen immediately after vacuum packaging and shall be maintained at a temperature not to exceed 0°F (-17.8°C) during shipping and storage.

Type II. The cheese blend shall be refrigerated to 40°F (4.4°C) or below immediately after vacuum packaging and shall be maintained at a temperature not to exceed 40°F (4.4°C) during shipping and storage.

Contractor's certification.

By submitting an offer, the contractor certifies that the product offered meets the specified salient characteristics and requirements of this CID; conforms to the producer's own specifications and standards, including product characteristics, manufacturing procedures, quality control procedures, and storage and handling practices; has a national or regional distribution from storage facilities located within the United States, its territories, or possessions; and is sold on the commercial market. The Government reserves the right to determine proof of such conformance prior to the first delivery from point of origin and any time thereafter, up to and including delivery at final destination, as may be necessary to determine conformance with the provisions of the contract.

Regulatory requirements.

The delivered product shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace. Delivered product shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

Quality assurance.

Prior to award of contract, the plant which manufactures the natural cheese, the plant which shreds/grates the cheese, the plant which blends the cheeses, and the plant which packages the pizza cheese blend shall be approved by the Dairy Grading Branch, Dairy Division, Agricultural Marketing Service, U.S. Department of Agriculture. Approved plants must satisfactorily meet the requirements contained in the "General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service" (7 CFR Part 58) and shall be eligible for listing in the publication, "Dairy Plants Surveyed and Approved for USDA Grading Service". When required in the solicitation, contract, or purchase order, the Dairy Grading Branch will determine the quality of the pizza cheese blend, according to applicable standards and Dairy Grading Branch procedures. The product shall be examined or analyzed in accordance with applicable provisions in the CID, and when applicable, the United States Standards for Condition of Food Containers currently in effect on the date of solicitation.

Preservation, packaging, packing, labeling, and marking.

The pizza cheese blend, shall be preserved, packaged, packed, labeled, and cases marked in accordance with good commercial practice. Commercial labeling and packaging, as may be augmented by the solicitation, contract, or purchase order, shall be acceptable. Shipping containers shall comply with the National Motor Freight Classification or the Uniform Freight Classification, as applicable.

For Department of Defense procurements (Only).

The following requirements are applicable when specified by the contracting officer.

A. Commercial packaging. Four pounds (1.814 kg) of Type I product shall be unit packed into a size 603 x 700 metal can or four pounds to six pounds (1.814 kg to 2.722 kg) of Type II product shall be unit packed in a polyethylene bag in accordance with good commercial practice.

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B. Commercial packing. Six cans of Type I product or six polyethylene bags of Type II product shall be packed in a fiberboard box complying with the Uniform Freight Classification or the National Motor Freight Classification, as applicable, except that the closure of the fiberboard box shall be in accordance with Method II as specified in the appendix of PPP-B-636.

C. Export packaging. Four pounds (1.814 kg) of Type I product shall be unit packed into a size 603 x 700 open-top style, round, metal can with a soldered or welded side seam and compound-lined, double-seamed ends. The can shall be made throughout from not less than 0.25 pound (113.398 g) per base box, electrolytic tinplate or electrolytic chromium-coated steelplate. The can shall have a sufficient baseplate weight and temper to protect the product during shipment and storage. The can shall be coated overall on the outside with a coating conforming to Type I of TT-C-495. The filled can shall be sealed under a vacuum of not less than 16 inches (54.182 kPa) of mercury.

D. Export packing. Six cans of Type I product shall be packed, three in length and two in width, in a snug-fitting fiberboard box conforming to Style RSC, Grade V3c, V3s, or V4s of PPP-B-636. Each shipping container shall be closed and reinforced with nonmetallic strapping or pressure-sensitive adhesive, filament-reinforced tape in accordance with the appendix of PPP-B-636.

E. Unit loads (commercial and export). Shipping containers shall be arranged in unit loads in accordance with MIL-L-35078. When unit loads are strapped, the strapping shall be limited to nonmetallic strapping, except for Type II, Class F loads.

F. Labeling (commercial and export). Labeling shall be in accordance with good commercial practice and shall be in compliance with the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder. In addition, the following thawing instructions shall be included in Type I canned product:

DIRECTIONS FOR THAWING

**Place cans of frozen product into refrigerator,
35°F to 45°F (1.7°C to 7.2°C)
for 24 hours prior to using.**

G. Marking (commercial and export). Marking of shipping containers and unit loads shall be in accordance with MIL-STD-129. In addition, the following precautionary markings shall appear on each shipping container and each unit load of Type I canned product in letters not less than 1 inch high:

**PERISHABLE - KEEP FROZEN
0°F OR BELOW**

In addition, the following precautionary markings shall appear on each shipping container and each unit load of Type II polyethylene bagged product in letters not less than 1 inch high:

**PERISHABLE - KEEP REFRIGERATED
40°F OR BELOW**

Notes.

Purchasers should specify:

- Type(s).
- Labeling requirements, if different from normal commercial practice.

Sources of documents.

Source of information for nongovernmental documents are as follows:

Copies of the National Motor Freight Classification may be obtained from:

**National Motor Freight Traffic Association, Inc., Agent
National Motor Freight Classification
American Trucking Associations, Inc., Traffic Department
2200 Mill Road
Alexandria, VA 22314**

Copies of the Uniform Freight Classification may be obtained from:

**Uniform Classification Committee, Agent
Uniform Freight Classification
Uniform Classification Committee, Suite 1120
222 South Riverside Plaza
Chicago, IL 60606**

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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 1-199. This three-volume set may be purchased from:

**Superintendent of Documents
U.S. Government Printing Office
Washington, DC 20402-0001**

Credit Card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 783-3238.

Copies of the United States Standards for Condition of Food Containers are available from:

**Chairperson
Condition of Container Committee
Agricultural Marketing Service
U.S. Department of Agriculture
Room 2506, South Building
P.O. Box 96456
Washington, DC 20090-6456**

Copies of "General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service" and "Dairy Plants Surveyed and Approved for USDA Grading Service" are available from:

**Dairy Standardization Branch
Dairy Division
Agricultural Marketing Service
U.S. Department of Agriculture
Room 2750, South Building
P.O. Box 96456
Washington, DC 20090-6456**

Civil agencies and other interested parties may obtain copies of this CID from:

**General Services Administration
Specifications Unit (3FB-WS)
Room 6654
7th and D Streets, SW
Washington, DC 20407**

Military activities should submit requests for copies of this CID to:

**Standardization Documents Order Desk
Building 4, Section D
700 Robbins Avenue
Philadelphia, PA 19111-5094**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 50

Review Activities

Army - MD, QM
Navy - MC
DP - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

Army - GL
Project 8910-0461