

METRIC

A-A-20085C
February 13, 2001
SUPERSEDING
A-A-20085B
June 29, 1994

COMMERCIAL ITEM DESCRIPTION

**MILK, DRY, NONFAT (SPRAY PROCESS);
AND MILK, DRY, NONFAT, INSTANT**

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

1. SCOPE. This Commercial Item Description (CID) covers spray process nonfat dry milk and instant nonfat dry milk 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 class(es) of nonfat dry and instant nonfat dry milk required (Sec. 3).
- When age requirements are different than specified (Sec. 5.4).
- When analytical requirements are different than specified (Sec. 6.1).
- When the *Salmonella* requirement needs to be verified (Sec. 6.2).
- USDA certification (Sec. 9.3) or Manufacturer's/distributor's certification (Sec. 9.2).

Note: The USDA, Agricultural Marketing Service (AMS), Dairy Programs (DP) requires Sec. 9.1 when Sec. 9.3 is specified. Sec. 9.1 is optional when Sec. 9.2 is specified.

2.2 Purchasers *may specify* the following:

- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The nonfat dry and instant nonfat dry milk shall conform to the following list, which shall be specified in the solicitation, contract, or purchase order.

AMSC N/A

FSC 8910

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Types and classes.

Type I - Nonfat dry milk

Class A - Low heat

Class B - Medium heat

Class C - High heat

Type II - Nonfat dry milk, fortified with Vitamins A and D

Class A - Low heat

Class B - Medium heat

Class C - High heat

Type III - Instant nonfat dry milk

Type IV - Instant nonfat dry milk, fortified with Vitamins A and D

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 Definitions.

5.1.1 Nonfat dry milk. Nonfat dry milk is the product obtained by the removal of only water from pasteurized skim milk.

5.1.2 Instant nonfat dry milk. Instant nonfat dry milk is nonfat dry milk which has been produced in such a manner as to substantially improve its dispersing and reconstitution characteristics over that produced by the conventional processes.

5.2 Finished product.

5.2.1 U. S. Extra Grade. When USDA certification (Sec 9.3) is required in the solicitation, contract, or purchase order, the nonfat dry milk shall be U. S. Extra Grade as defined in the United States Standards for Grades of Nonfat Dry Milk (Spray Process); and the instant nonfat dry milk shall be U. S. Extra Grade as defined in the United States Standards for Instant Nonfat Dry Milk. When Manufacturer's certification (Sec 9.2) is required in the solicitation, contract, or purchase order, the nonfat dry milk shall be equivalent in quality and meet the requirements of U. S. Extra Grade as defined in the United States Standards for Grades of Nonfat Dry Milk (Spray Process); and the instant nonfat dry milk shall be equivalent in quality and meet the requirements of U. S. Extra Grade as defined in the United States Standards for Instant Nonfat Dry Milk.

5.2.2 Product types. The nonfat dry and instant nonfat dry milk (Types I and III) shall comply with the Federal Food and Drug Administration's (FDA's) Standard of Identity (21 CFR § 131.125). The nonfat dry milk, fortified with Vitamins A and D and instant nonfat dry milk, fortified with Vitamins A and D (Types II and IV) shall comply with FDA's Standard of Identity (21 CFR § 131.127) unless otherwise stated.

5.2.3 Processing. The nonfat dry and instant nonfat dry milk shall be prepared in accordance with current good manufacturing practice (21 CFR Part 110).

5.3 Foreign material. The nonfat dry and instant nonfat dry milk shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The nonfat dry and instant nonfat dry milk shall be free from foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

5.4 Age requirement. Unless otherwise specified in the solicitation, contract or purchase order, the nonfat dry and instant nonfat dry milk (single pass) shall not be more than 60 days old from date of drying until delivery at the first receiving location; except nonfat dry and instant nonfat dry milk (single pass) packed in cans shall not be more than 90 days old. The instant nonfat dry milk (agglomerated) shall not be more than 60 days old from the date of instantizing until delivery at the first receiving location and the nonfat dry milk used in its manufacture shall not be more than 30 days old at the time of instantizing.

6. ANALYTICAL REQUIREMENTS.

6.1 Additional analytical requirement. In addition to meeting the analytical requirements of U.S. Extra Grade (Sec. 5.2.1) the nonfat dry milk and instant nonfat dry milk shall be *Salmonella* negative. Any positive result shall be cause for rejection of the lot.

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6.2 Product verification. When verification of the *Salmonella* requirement is specified in the solicitation, contract, or purchase order, the requirements contained in either Sec. 6.2.1 or Sec. 6.2.2 shall be followed.

6.2.1 USDA verification. When USDA verification of the *Salmonella* requirement is specified in the solicitation, contract, or purchase order, the following procedures shall apply.

6.2.1.1 Sampling procedure. Dairy Grading Branch (DGB), DP, AMS, USDA will select the number of sample containers based on DGB, DP, AMS, USDA sampling procedures and plans.

6.2.1.2 Composite sample. *Salmonella* testing shall be performed on a composite sample. The composite sample shall be 400 grams (14.11 ounces) and prepared from subsamples drawn from the randomly selected containers. The number of subsamples used to create the composite shall be based on DGB, DP, AMS, USDA procedures.

6.2.1.3 Salmonella testing. The analysis shall be performed in accordance with the DGB, DP, AMS, USDA - DA Instruction 918-RL, Laboratory Methods and Procedures (January 2, 2001).

6.2.2 Manufacturer's verification. When manufacturer's verification of the *Salmonella* requirement is specified in the solicitation, contract, or purchase order, the following testing procedures shall apply.

6.2.2.1 Salmonella testing. The analysis shall be performed in accordance with either the DGB, DP, AMS, USDA - DA Instruction 918-RL Laboratory Methods and Procedures (January 2, 2001) or the Official Methods of Analysis of the AOAC International, Method 996.08.

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

8. REGULATORY REQUIREMENTS. The delivered nonfat dry and instant nonfat dry milk shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of nonfat dry and instant nonfat dry milk within the commercial marketplace. Delivered nonfat dry and instant nonfat dry milk shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3 (9.1 is optional when 9.2 is specified).* The USDA, AMS, Dairy Programs require 9.1 when 9.3 is specified.

9.1 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to have their facilities inspected by DP, AMS, USDA, and be eligible for listing in Section I of the AMS publication "Dairy Plants Surveyed and Approved for USDA Grading Service." (*An AMS plant survey verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment and satisfactorily meets the requirements contained in 7 CFR Part 58 General Specification for Dairy Plants Approved for USDA Inspection and Grading Service.*)

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished nonfat dry or instant nonfat dry milk meets or exceeds the requirements of this CID.

9.3 USDA certification. When required in the solicitation, contract, or purchase order, the DGB, DP, AMS, USDA, shall certify that the nonfat dry milk or instant nonfat dry milk meets or exceeds the requirements for U.S. Extra Grade of the appropriate U. S. Grade Standards. The DGB inspectors shall certify that the nonfat dry or instant nonfat dry milk in accordance with DGB procedures which include random sampling of the packaged nonfat dry or instant nonfat dry milk, evaluating the samples for conformance with the U. S. Extra Grade requirements of the United States Standards for Grades of Nonfat Dry Milk or the United States Standards for Instant Nonfat Dry Milk, and documenting the requirements on official DGB certificates. In addition, when required in the solicitation, contract, or purchase order, DGB inspectors will examine packages of nonfat dry or instant nonfat dry milk 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 nonfat dry milk or instant nonfat dry milk and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- *Salmonella* verification requirement when specified in the solicitation, contract, or purchase order (Sec. 6). When USDA *Salmonella* testing is specified, DGB inspection personnel shall select samples and submit them to the USDA, Science and Technology Program (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 certification, contact the **Branch Chief, DGB, DP, AMS, USDA, STOP 0230, Room 2746-S, P.O. 96456, Washington, DC 20090-6456, telephone (202) 720-3171.**

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: anita.okrend@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 Fredrick 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 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 (202) 512-1803 or on the Internet at: <http://www.nara.gov/fedreg>.**

Copies of DA Instruction 918-RL, Laboratory Methods and Procedures are available from: **Branch Chief, DGB, DP, AMS, USDA, Stop 0230, Room 2746-S, P.O. Box 96456, Washington, DC 20090-6456, telephone (202) 720-3171.** Copies of the Dairy Plants Surveyed and Approved for USDA Grading Service are available from the above address or on the **Internet at: <http://www.ams.usda.gov/dairy/grade.htm>.**

Copies of the United States Standards for Grade of Nonfat Dry Milk, the United States Standards for Instant Nonfat Dry Milk; and the General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service are available from: **Branch Chief, Dairy Standardization Branch, DP, AMS, USDA, Stop 0230, Room 2746-S, P.O. Box 96456, Washington, DC 20090-6456, telephone (202) 720-7473 or on the Internet at: <http://www.ams.usda.gov/dairy/stand.htm>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, Fruit and Vegetable Programs, AMS, USDA, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQAStaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

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-HSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: sagallagher@dscp.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.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

Review Activities

Army - MD, QM
Navy - MC

DLA - SS

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