

COMMERCIAL ITEM DESCRIPTION**MILKS, FLUID**

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description. This Commercial Item Description replaces Types I - VI, X, and XI requirements in Commercial Item Description A-A-20013B

1. SCOPE.

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

2. PURCHASER NOTES.**2.1 PURCHASERS shall specify the following:**

- Group(s), type(s), and flavor(s) of fluid milk and milk products required (Sec. 3).

2.2 PURCHASERS may specify the following:

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

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

Groups, types, and flavors.

Group I - Pasteurized (Sec. 5.1.2).

Group II - Ultra-pasteurized (Extended Shelf Life Under Refrigeration (ESL))(Sec. 5.1.2).

Group III - Aseptically processed and packaged (Ultra High Temperature (UHT))(Sec. 5.1.2).

Type A - Whole milk

Type B - Reduced fat milk

Type C - Lowfat milk

Type D - Nonfat/skim/fat free milk

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Type E - 100% Lactose free milk

Type F - 100% Lactose free Reduced fat milk

Type G - 100% Lactose free Lowfat milk

Type H - 100% Lactose free Nonfat/skim/fat free milk

Flavor a - Banana

Flavor b - Chocolate

Flavor c - Strawberry

Flavor d - Vanilla

Flavor e - Other flavors currently commercially available (*purchaser shall specify*)

Types I-P are not available with Group III - Aseptically processed and packaged.

Type I - Acidified buttermilk

Type J - Acidified Reduced fat buttermilk

Type K - Acidified Lowfat buttermilk

Type L - Acidified Nonfat/skim/fat free buttermilk

Type M - Cultured buttermilk

Type N - Cultured Reduced fat buttermilk

Type O - Cultured Lowfat buttermilk

Type P - Cultured Nonfat/skim/fat free buttermilk

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products shall meet the requirements of the:

- Salient characteristics (Sec. 5).
- Manufacturer's/distributor's product assurance (Sec. 6).
- Regulatory requirements (Sec. 7).
- Quality assurance provisions (Sec. 8).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 9).

5. SALIENT CHARACTERISTICS.

5.1 Finished product. Fluid milk and milk products shall be formulated and packaged in accordance with current good manufacturing practices (21 CFR Part 110). Fluid milk and milk products shall comply with (21 CFR § 101.62) for food nutrient content claims for fat and (21 CFR § 130.10) requirements for foods named by use of a nutrient content claim and a standardized term. Fluid milk and milk products manufactured shall comply with the following:

Milk, whole	(21 CFR § 131.110) Not less than 3.25 percent total milkfat <u>1/ 2/</u> .
Acidified buttermilk	(21 CFR § 131.111) Not less than 3.25 percent total milkfat <u>1/</u> .
Cultured buttermilk	(21 CFR § 131.112) Not less than 3.25 percent total milkfat <u>1/</u> .
Reduced fat milk	(21 CFR § 101.62) At least 25 percent less total fat <u>1/ 3/</u> .
Lowfat milk	(21 CFR § 101.62) Maximum of 3 g or less total fat <u>1/ 3/</u> .
Nonfat/skim/fat free milk	(21 CFR § 101.62) Less than 0.5 g of total fat <u>1/ 3/</u> .

1/ Serving size of fluid milk and milk products is 240 mL (1 cup or 8 fluid ounces).

2/ Total fat content may be higher in milks containing fat from a source other than milkfat, e.g., flavor containing fat.

3/ When compared to whole (21 CFR § 131.110), or acidified buttermilk (21 CFR § 131.111), or cultured buttermilk (21 CFR § 131.112).

5.1.1 Pasteurization/Homogenization. All fluid milk and milk products shall be pasteurized at a temperature of not less than 72°C (161°F) for a period of time of not less than 15 seconds or at a temperature of not less than 63°C (145°F) for a period of time of not less than 30 minutes in properly designed and operated equipment or for a time and at a temperature equivalent thereto for microbial destruction. If fluid milk or milk products contain added sweeteners, the specified temperature shall be increased by 2.8°C (5°F). Pasteurization shall be in accordance with general provisions (21 CFR § 131.3). The fluid milk and milk products shall be homogenized.

5.1.2 Fortified with vitamins D and A. The finished milk types A, E, I and M shall contain a level of 400 International Units (IU) of vitamin D per 946 mL (1 quart). Types B, C, D, F, G, H, J, K, L, N, O, and P shall be fortified with vitamins D and A so the finished fluid milk contains at least 400 IU of vitamin D and 2,000 IU of vitamin A per 946 mL (1 quart). Types B, C, D, F, G, H, J, K, L, N, O, and P shall be nutritionally equivalent to the fluid milk or milk products that were modified by milkfat reduction. These types are required to return at the level of these nutrients to their respective levels and make them equivalent to the fluid milk or milk products that was milkfat modified.

5.1.3 Foreign material. Fluid milk and milk products shall be clean, sound, wholesome, and be free from foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

5.1.4 Flavors. All types of fluid milk and milk products shall be free from all undesirable and objectionable flavors, and have a pleasingly sweet distinctive individual characteristic flavor. Types I, J, K, L, M, N, O, and P, acidified and cultured buttermilks, shall possess a pleasing and desirable characteristic aroma and flavor, and shall be free from undesirable flavors; such as, putrid, bitter, metallic, and excessive acid.

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5.1.4.1 Chocolate flavoring. The chocolate flavoring shall be derived from cacao products meeting 21 CFR Part 163 - Cacao Products regulations. The flavoring products shall have a pleasingly sweet distinctive chocolate flavor free from objectionable flavors.

5.1.5 Color. All types of fluid milk and milk products shall be uniformly colored throughout and characterize the type and/or flavor it represents.

5.1.6 Body. The body of fluid milk and milk product types A through H shall be smooth with an acceptable mouth feel. They shall not be slimy, ropy, or show evidence of wheying-off or floating fat particles. The body of acidified and cultured buttermilk types I through P shall be smooth, uniform, and of medium consistency. They shall be free from undesirable gas formation, wheying-off, and practically free from entrapped air.

5.1.7 Shelf life and age requirement. All fluid milk and milk products shall comply with State and local laws, regulations, or requirements.

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

7. REGULATORY REQUIREMENTS. The delivered fluid milk and milk products shall comply with the current edition of the *Grade "A" Pasteurized Milk Ordinance (PMO)* and with all applicable Federal, State, and local regulations relating to the production, transportation, receiving, processing, packaging, labeling, storage, distribution, and sale of fluid milk and milk products within the commercial marketplace. These fluid milk and milk products shall comply with all applicable provisions of the *Federal Food, Drug, and Cosmetic Act*, the *Fair Packaging and Labeling Act* and regulations promulgated thereunder.

8. QUALITY ASSURANCE PROVISIONS. All Grade "A" milk plants producing fluid milk and milk products under this CID shall comply with all applicable requirements of the current edition of the *Grade "A" Pasteurized Milk Ordinance*. The production, transportation, processing, handling, sampling, analysis, labeling, and sale of fluid milk and milk products shall also comply with said regulation.

Fluid milk and milk products shall be obtained from a dairy firm listed in the Food and Drug Administration's (FDA) IMS List (*Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers*) and that has an Enforcement Rating of 90 or better. The Enforcement Rating indicates the level of the regulatory agency's application of the requirements of the PMO to the listed dairy firm.

Or, alternatively, a milk plant may have a dairy hazard analysis critical control point (HACCP) listing in place of a conventional sanitation compliance rating and enforcement rating. The above mentioned ratings of milk plants and their respective regulatory agency's enforcement rating, and/or HACCP listings for milk plants shall be found in the IMS List.

Any testing conducted on fluid milk and milk products shall be in compliance with the current edition of the *Grade "A" Pasteurized Milk Ordinance*, the most current edition of *Standard Methods for the Examination of Dairy Products* of the American Public Health Association, and the most current edition of *Official Methods of Analysis of the Association of Official Analytical Chemists*. In addition, all testing shall be conducted by milk laboratories that are listed in the IMS List.

9. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

10. REFERENCE NOTES.

10.1 Sources of documents.

10.1.1 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. 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 (MasterCard or Visa) purchases are made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: <http://www.access.gpo.gov/nara>.**

Copies of the current edition of the *Grade "A" Pasteurized Milk Ordinance* and the *Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers* may be obtained from: **Milk Safety Team (HFS-626), FDA, 200 C Street, SW, Washington, DC 20204, telephone (202) 205-9175 or on the Internet at: <http://www.cfsan.fda.gov/~ear/p-nci.html>.**

Copies of this CID and beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this CID are available from and/or provided to: **Head, Food Quality Assurance Staff, Fruit and Vegetable Programs, Agricultural Marketing Service, 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>.**

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

MILITARY INTERESTS:

Military Coordinating Activity

Army - GL

Custodians

Army - GL

Navy - SA

Air Force - 35

Review Activities

Army - MD, QM

Navy - MC

DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOD - BOP

HHS - FDA, NIH, IHS

VA - OSS

USDA - FV

PREPARING ACTIVITY:

USDA - FV

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