

INCH-POUND

A-A-20262
July 31, 1997

COMMERCIAL ITEM DESCRIPTION

LASAGNA, CHEESE, FROZEN

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description.

1. SCOPE.

1.1 This Commercial Item Description (CID) covers frozen cheese lasagna with sauce, packed in commercially acceptable containers.

2. SALIENT CHARACTERISTICS.

2.1 Processing: The frozen cheese lasagna shall be prepared in accordance with good commercial practice.

2.2 Ingredients: The frozen cheese lasagna shall consist of cheese filling, sauce and spices, lasagna noodles, and safe and suitable sweeteners and thickeners.

2.2.1 Cheese filling: The cheese filling shall consist of ricotta and low moisture part-skim mozzarella (natural or imitation), and Parmesan cheeses; however, cottage cheese may be substituted for ricotta cheese. Romano, Swiss, American, Cheddar, Provolone, Fontina, soft skim milk, and semisoft part-skim milk cheeses may be included as optional cheeses. Reduced fat or lowfat cheeses may also be used. Parmesan paste may also be used.

2.2.2 Sauce and spices: The sauce shall contain peeled and cored tomatoes, tomato puree, and/or tomato paste; onions; sweeteners; thickeners; and may contain vegetable garnishes and spices, including salt and garlic. Other spices common to tomato-based sauce may be used.

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243 or telephone (202) 720-9939 or FAX (202) 690-0102.

FSC 8940

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

A-A-20262

2.2.3 Lasagna noodles: The lasagna noodles shall comply with the U.S. Food and Drug Administration Standard of Identity for Macaroni Products (21 CFR 139.110) or Standard of Identity for Enriched Macaroni Products (21 CFR 139.115) or Standard of Identity for Noodle Products (21 CFR 139.150) or Standard of Identity for Enriched Noodle Products (21 CFR 139.155), except that the lasagna noodles shall be prepared from wheat semolina.

2.3 Finished product: The finished cheese lasagna shall show no evidence of excessive heating (materially scorched).

2.3.1 Appearance: The frozen cheese lasagna shall have distinct layers extending the full length and width of the container. The overall appearance shall not be mushy or pasty and there shall not be excessive oil separation from the product. There shall be no foreign color to the product.

2.3.2 Odor and flavor: The frozen cheese lasagna shall have an odor and flavor characteristic of prepared cheese lasagna. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

2.3.3 Texture: The texture of the lasagna noodles shall not be rubbery, mushy, or pasty. The sauce shall not be excessively thin, thick, or pasty.

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

2.4 Age requirement: Unless otherwise specified in the solicitation, contract, or purchase order, the food item shall be manufactured not more than 90 days prior to delivery.

2.5 Analytical requirements: Unless otherwise specified, analytical requirements for the frozen cheese lasagna shall be as follows:

2.5.1 Monosodium glutamate content: The monosodium glutamate content of the frozen cheese lasagna shall not exceed 1.0 percent per 8 ounces (227 g) of finished product.

2.5.2 Fat content: The fat content of the frozen cheese lasagna shall not exceed 18.0 g per 8 ounces (227 g) of finished product.

2.5.3 Sodium content: The sodium content of the frozen cheese lasagna shall not exceed 1,100 mg per 8 ounces (227 g) of finished product.

2.5.4 Analytical procedure: One pound (454 g) of finished cheese lasagna shall be selected at random.

2.5.5 Preparation of sample: The sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 983.18(b).

2.5.6 Analytical testing: Analyses shall be made in accordance with the following Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Monosodium glutamate	970.37
Fat	960.39, 976.21, or 985.15
Sodium	969.23 <u>1/</u>

1/ Dry ashing and flame emission procedures are to be used.

2.5.7 Test results: The test results shall be reported to the nearest 0.1 percent for monosodium glutamate content, to the nearest 0.1 gram for fat content, and to the nearest milligram for sodium content. Any result not conforming to the finished product requirements shall be cause for rejection the lot.

3. REGULATORY REQUIREMENTS.

3.1 The delivered frozen cheese lasagna shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the frozen cheese lasagna within the commercial marketplace. Delivered frozen cheese lasagna shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

4. QUALITY ASSURANCE PROVISIONS.

4.1 Product conformance. The frozen cheese lasagna provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same frozen cheese lasagna offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

4.2 Quality assurance. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Products Branch, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The frozen cheese lasagna shall be examined or analyzed or both in accordance with applicable provisions in this CID, solicitation, contract, or purchase order, and, when applicable,

A-A-20262

the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

5. PACKAGING.

5.1 Preservation, packaging, packing, labeling, and case marking. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

6. NOTES.

6.1 Purchaser shall specify:

- The container size for the frozen cheese lasagna.

6.2 Sources of documents.

6.2.1 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.**

6.2.2 Sources of information for governmental documents are as follows:

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, 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 on (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service, Specifications Section, Suite 8100, 470 East L'Enfant Plaza, SW, Washington, DC 20407.**

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

USDA - FV