

METRIC

A-A-20035B
November 16, 1998
SUPERSEDING
A-A-20035A
August 28, 1986

COMMERCIAL ITEM DESCRIPTION

HOMINY GRITS, ENRICHED

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 enriched hominy grits, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

2. CLASSIFICATION.

2.1 The enriched hominy grits shall conform to the type(s), style(s), and flavor(s) in the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, and flavors.

Type I - White

Type II - Yellow

Style A - Regular

Style B - Quick cooking

Style C - Instant

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, Defense Supply Center Philadelphia, 2800 South 20th Street, ATTN: DSCP-HSL, Philadelphia, PA 19145-5099 or FAX (215) 737-2963.

AMSC N/A

FSC 8920

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

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Flavor 1 - Regular

Flavor 2 - Bacon, artificial

Flavor 3 - Cheese, artificial

Flavor 4 - Ham, artificial with imitation ham bits and gravy

Flavor 6 - Butter, artificial

Flavor 7 - Other

3. SALIENT CHARACTERISTICS.

3.1 Raw ingredients: The enriched hominy grits shall be prepared from clean, sound corn and free from evidence of rodent or insect infestation.

3.1.1 Instant hominy grits: The Style C, enriched instant hominy grits shall be derived from specially processed degerminated white corn grits. Optional food additives in accordance with U.S. Food and Drug Administration (FDA) regulations are permitted.

3.2 Granulation:

3.2.1 Coarse granulation: Coarse corn hominy grits shall consist of particulate granules of such size that 75 percent or more will pass through a U.S. No. 14 sieve, not more than 30 percent will pass through a U.S. No. 18 sieve, and not more than 15 percent will pass through a U.S. No. 25 sieve.

3.2.2 Fine granulation: Fine corn hominy grits shall consist of particulate granules of such size that 75 percent will pass through a U.S. No. 14 sieve, 30 percent or more will pass through a U.S. No. 18 sieve, and not more than 20 percent will pass through a U.S. No. 25 sieve.

3.3 Finished product: The Style A, enriched regular hominy grits shall be prepared by cooking for 25 to 30 minutes. The Style B, enriched quick cooking hominy grits shall be prepared by cooking over a low heat for no more than 5 minutes. The Style C, instant hominy grits shall be prepared as follows: Empty packet into bowl, add 118.3 mL ($\frac{1}{2}$ cup) [4 fluid ounces] of boiling water and stir.

3.3.1 Appearance and color: The enriched hominy grits shall possess a characteristic appearance and color of the type and specified.

3.3.2 Odor and flavor: When prepared as directed on the package, the unflavored enriched hominy grits shall possess a characteristic corn odor and flavor. The flavored enriched hominy grits shall possess a characteristic odor and flavor for the flavor specified. There shall be no foreign odors or flavors such as, but not limited to, rancid, bitter, raw, starchy, sour, or other undesirable odors and flavors.

3.3.3 Texture: When prepared as directed on the package, the enriched hominy grits shall possess a characteristic texture for the flavor specified.

3.3.4 Enrichment: The finished hominy grits shall be enriched to comply with FDA Standards of Identity for Enriched Corn Meal, 21 CFR 137.260.

3.4 Foreign material: There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

3.5 Age requirement: Unless otherwise specified in the solicitation, contract, or purchase order, the enriched hominy grits shall be manufactured not more than 90 days prior to delivery.

3.6 Analytical requirements: Unless otherwise specified, analytical requirements for the enriched hominy grits shall be as follows: (The moisture, crude fiber, ash content, and fat content represents commercial practice.)

3.6.1 Moisture content: The moisture content for Style A, regular and Style B, quick cooking enriched hominy grits shall not exceed 13.5 percent. The moisture content for Style C, instant enriched hominy grits shall not exceed 11.5 percent.

3.6.2 Crude fiber: The crude fiber shall be determined on a moisture-free basis. The crude fiber for Style A, regular and Style B, quick cooking enriched hominy grits shall not exceed 1.2 percent.

3.6.3 Ash content: The ash content shall be determined on a moisture-free basis. The ash content for Style A, regular and Style B, quick cooking enriched hominy grits shall not exceed 0.6 percent.

3.6.4 Fat content: The fat content shall be determined on a moisture free basis. The fat content for Style A, regular and Style B, quick cooking enriched hominy grits shall not exceed 2.25 percent.

3.5.4 Analytical procedure: Select containers at random from each lot using the Federal Grain Inspection Service (FGIS), U.S. Department of Agriculture, procedures for determining the quality of the enriched hominy grits.

3.5.5 Preparation of sample: The sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 945.38. The sample analyzed will be derived from a composite sample obtained using FGIS procedures.

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3.5.6 Analytical testing: When specified in the solicitation, contract, or purchase order, analyses shall be made in accordance with the following Official Methods of Analysis of the AOAC International or American Association of Cereal Chemists (AACC):

<u>Test</u>	<u>Method</u>
Moisture	AACC 44-15A
Crude fiber	AOAC 962.09
Ash	AOAC 923.03
Fat	AACC 30-25

3.5.7 Test results: The test results for moisture content, crude fiber, and ash shall be reported to the nearest 0.1 percent. The test results for fat shall be reported the nearest 0.01 percent. Any result not conforming to the analytical requirements shall be cause for rejection the lot.

4. REGULATORY REQUIREMENTS.

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

5. QUALITY ASSURANCE PROVISIONS.

5.1 Product conformance. The enriched hominy grits 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 enriched hominy grits offered for sale in the commercial market. The purchaser reserves the right to require proof of such conformance.

5.2 Quality assurance. When required in the solicitation, contract, or purchase order, the FGIS, shall determine the quality assurance of the enriched hominy grits according to FGIS procedures. The enriched hominy grits shall be examined or analyzed as applicable in accordance with applicable provisions in this CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers currently in effect on the date of the solicitation.

6. PACKAGING.

6.1 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.

7. NOTES.

7.1 Purchasers shall specify:

- Type(s), style(s), and flavor(s) of enriched hominy grits required.
- When analytical testing is required.

7.2 Sources of documents.

7.2.1 Sources of information for nongovernmental document are 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.**

Copies of the Approved Methods of the American Association of Cereal Chemist may be obtained from: **American Association of Cereal Chemists, 3340 Pilot Knob Road, Saint Paul, MN 55121.**

7.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act is 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) 512-1803 **or on the Internet at: <http://www.nara.gov/fedreg>.**

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, U.S. Department of Agriculture, 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.**

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

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

DLA - SS

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