

METRIC

A-A-20066A

August 14, 2002

SUPERSEDING

A-A-20066

July 29, 1988

COMMERCIAL ITEM DESCRIPTION

CORN MEAL (WHITE OR YELLOW)

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

1. SCOPE. This CID covers white or yellow corn meal packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

2. PURCHASER NOTES.

2.1 Purchasers shall specify the following:

- Type(s), class(es) color(s) and granulation(s) of corn meal required (Sec. 3).
- When the age requirement is different than specified (Sec. 5.1.11).
- When analytical and physical requirements are different than specified (Sec. 6.1).
- When analytical and physical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers may specify the following:

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1), (Sec. 9.1 with 9.1.2), or (Sec. 9.1 with 9.1.3).
- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The corn meal shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, classes, colors, and granulations.

Type I - Regular (full fat)

Type II - Bolted (partial fat)

Type III - Degermed (lower fat)

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- Class A** - Unenriched
- Class B** - Enriched
- Class C** - Self-rising (with leavening agents)

- Color 1** - White
- Color 2** - Yellow
- Color 3** - Other (ex: blue, red, etc.)

- Granulation a** - Coarse (cereals, bakery products)
- Granulation b** - Medium (cereals, bakery products, batters, and mixes)
- Granulation c** - Fine (cereals, batters, and mixes)

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

- Salient characteristics (Sec. 5).
- Analytical and physical 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 Processing. The corn meal shall be prepared from cleaned white or yellow shelled corn.

5.1.1 Finished product. The corn meal shall be prepared and packaged in accordance with good commercial practice (21 CFR Part 110) and shall comply with the following Standards of Identity:

Enriched corn meals	21 CFR § 137.260
White corn meal	21 CFR § 137.250
Bolted white corn meal	21 CFR § 137.255
Degerminated white corn meal	21 CFR § 137.265
Self-rising white corn meal	21 CFR § 137.270
Yellow corn meal	21 CFR § 137.275
Bolted yellow corn meal	21 CFR § 137.280
Degerminated yellow corn meal	21 CFR § 137.285
Self-rising yellow corn meal	21 CFR § 137.290

When specified in the solicitation, contract, or purchase order the corn meal shall meet the analytical and physical requirements outlined in the CID.

5.1.2 Regular (Type I). Regular corn meal is a whole ground corn meal that is full fat and can become rancid because of the high oil content. It can be stored in a refrigerator or freezer up to 6 months and slightly less at ambient temperature.

5.1.3 Bolted (Type II). Bolted corn meal has had a portion of the bran and germ removed in the milling process. Because a portion of the germ remains, the remaining fat content can cause this product to become rancid. It can be stored in a refrigerator or freezer up to 8 months and slightly less at ambient temperatures.

5.1.4 Degermed (Type III). Degermed corn meal has had most of the germ and bran removed during the milling process. Degermed corn meal is lower in fat. It can be stored at a room temperature of less than 21°C (70°F) for 12 months. Storage time would be less when temperatures are more than 21°C (70°F).

5.1.5 Unenriched (Class A). Unenriched corn meal contains no added vitamins or minerals.

5.1.6 Enriched (Class B). Enriched corn meal contains added vitamins and minerals. It is enriched with thiamin, riboflavin, niacin, folic acid, and iron in harmless and assimilable form. It may contain calcium and vitamin D in a harmless and assimilable form.

5.1.7 Self-rising (Class C). Self-rising corn meal contains added leavening agents, which include baking soda, salt, and an acid-reacting phosphate.

5.1.8 Aroma and flavor. The corn meal shall possess a natural milled corn taste and aroma, and be free from rancid, bitter, musty, other objectionable odors and flavors.

5.1.9 Color. The corn meal shall have a good natural characteristic color of white or yellow corn.

5.1.10 Foreign material. The corn meal shall not exceed the specified U.S. Food and Drug Administration (FDA) tolerance for “Defect Action Levels” (21 CFR Part 110.110).

5.1.11 Age requirement (Void in DoD Contracts). Unless otherwise specified in the solicitation, contract, or purchase order, the corn meal shall be processed and packaged not more than 30 days prior to delivery to the purchaser.

6. ANALYTICAL AND PHYSICAL REQUIREMENTS.

6.1 Physical granulation requirements.

TABLE I. Physical granulation requirements 1/ 2/

Granulation	No. 20 Sieve	No. 25 Sieve	No. 45 Sieve	No. 80 Sieve
Coarse	NLT 97% <u>3/</u>	NLT 75%	NMT 35% <u>4/</u>	NMT 10%
Medium	NLT 99%	NLT 85%	NMT 30%	NMT 15%
Fine	NLT 99%	NLT 90%	NMT 30%	NMT 20%

1/ All values are on the basis of weight.

2/ Corn meal that will pass through a U.S. Standard woven-wire cloth sieve.

3/ NLT = Not less than

4/ NMT = Not more than

6.2 Chemical requirements. Unless otherwise specified in the solicitation, contract, or purchase order the chemical requirements for the corn meal shall be as follows:

TABLE II. Chemical Requirements

Types	Aflatoxin <u>5/</u>	Ash <u>5/</u>	Crude Fiber <u>5/</u>	Fat <u>5/</u>	Moisture
Type I - Regular	NMT 20 ppb <u>6/</u>	NMT 1.8%	NMT 1.2%	NLT 3.5%	NMT 13.0%
Type II - Bolted	NMT 20 ppb	NMT 1.3%	NMT 1.2%	NLT 2.3%	NMT 13.0%
Type III - Degermed	NMT 20 ppb	NMT 0.7%	NMT 1.2%	NMT 1.5%	NMT 13.0%

5/ These limiting values are on a moisture-free basis.

6/ ppb = parts per billion

6.3 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

6.3.1 Sampling procedures. USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

6.3.2 Composite sample. Analytical requirements testing shall be performed on a composite sample. The composite sample shall be 113.5 grams (4 ounces) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures.

6.4 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses shall be made in accordance with the Official Methods of Analysis of the AOAC International or an equivalent method with American Association of Cereal Chemists (AACC).

<u>Test</u>	<u>AOAC Method Number</u>
Aflatoxin	979.18 or 974.16
Ash	923.03
Fat	920.39C
Moisture	925.09B
Crude Fiber	962.09E

6.5 Test results. The test results shall be reported to the nearest ppb. The test result for moisture shall be reported to the nearest percent. The test results for ash and fat shall be reported to the nearest 0.1 percent. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

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

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

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2 or 9.1 with 9.1.3.*

9.1 Manufacturer’s quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

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9.1.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA/Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

9.1.2 Plant survey. A plant survey conducted by USDA/FGIS, USDA/AMS, or another survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(A FGIS or AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

9.1.3 Total Quality Systems Audit. A total quality systems audit (TQSA) conducted by USDA/Farm Service Agency (FSA), or another survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(A FSA TQSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The FSA TQSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the TQSA.)*

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

9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the FGIS, USDA shall be the certifying program. FGIS inspectors shall certify the quality and acceptability of the corn meal in accordance with FGIS procedures which include selecting random samples of the packaged corn meal evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official FGIS score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, FGIS inspectors will examine the corn meal 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 corn meal, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical and physical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6). When USDA analytical and physical testings are specified, FGIS inspection personnel shall select samples and submit them to the USDA, FGIS laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contacts.

12.1.1 USDA FGIS Plant Survey Contact. For USDA, FGIS certification, contact the **Policy and Procedures Branch, Field Management Division, FGIS, Grain Inspection, Packers and Stockyards Administration (GIPSA), STOP 3632, 1400 Independence Avenue, SW, Washington, DC 20250-3632, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail: HenryC.Greenwood@usda.gov or JohnC.Giler@usda.gov.**

12.1.2 USDA AMS Plant Systems Audit contact. For USDA, AMS certification, contact the **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: james.rodeheaver@usda.gov.**

12.1.3 USDA FSA Total Quality Systems Audit contact. Inquiries about services and fees should be directed to: Warehouse Licensing and Examination Division, Stop 9148, Kansas City Commodity Office, 6501 Beacon Drive, Kansas City, Missouri 64133-6476, telephone (816) 926-6417 or Fax (816) 926-1774, Website: www.fsa.usda.gov/daco/TQSA/tqsa.htm.

12.2 Analytical and physical testing and technical information. For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Division, Analytical, Reference, and Testing Branch, FGIS Technical Center, GIPSA, USDA, 10383 North Ambassador Drive, Kansas City, MO 64153-1394, telephone (816) 891-0444 or (816) 891-0431, or via E-mail: LynnA.Polston@usda.gov or TimD.Norton@usda.gov.** For USDA, FGIS technical information contact: **Policy and Procedures Branch, FGIS, GIPSA, USDA, STOP 3632, Washington, DC**

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20250-3632, telephone (202) 720-1732, Fax (202) 720-1015, or via E-mail:
HenryC.Greenwood@usda.gov.

12.3 Sources of documents.

12.3.1 Sources of information for nongovernmental documents are as follows:

Copies of the Approved Methods of the American Association of Cereal Chemists (AACC) maybe obtained from: **AACC, 3340 Pilot Knob Road, St. Paul, MN 55121-2097;** telephone 651-454-7250, via E-mail aacc@scisoc.org or on the Internet at: <http://www.scisoc.org/aacc/>.

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, telephone (301) 924-7707 or on the Internet at: <http://www.aoac.org>.**

12.3.2 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>.**

The Food Defect Action Levels Handbook for commodities can be located at the following Internet website <http://vm.cfsan.fda.gov/~dms/dalbook.html>. A printed version of this booklet may be obtained by written request to: Industry Activities Staff (HFS-565) Center for Food Safety and Applied Nutrition FDA 200 C Street S.W., Washington, DC 20204.

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>.**

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:

DOJ - BOP

HHS - FDA, NIH

USDA - FV

VA - OSS

PREPARING ACTIVITY:

USDA - FV

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