

COMMERCIAL ITEM DESCRIPTION

TERIYAKI SAUCE

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

This Commercial Item Description (CID) covers teriyaki sauce, packed in commercially acceptable containers, suitable for use by the Federal Government.

Salient characteristics.

Teriyaki sauce is a ready-to-use, convenient sauce which may be used as a flavoring agent, basting sauce, glaze, or marinade for meat, fish, and poultry. The sauce shall be produced from a combination of soy sauce, wine, vinegar, herbs, spices, sugar, other ingredients, and preservative(s).

Physical and analytical requirements.

The finished product shall be a dark, reddish-brown colored sauce that does not stratify or separate. The product shall have an aroma, body, character, and sweet spicy flavor typical of teriyaki sauce. The pH of the sauce shall range from 4.1 to 4.7 as determined in accordance with the Official Methods of Analysis of the Association of Official Analytical Chemists.

Contractor's certification.

By submitting an offer, the contractor certifies that the product offered meets the specified salient characteristics and requirements of this CID; conforms to the producer's own specifications and standards, including product characteristics, manufacturing procedures, quality control procedures, and storage and handling practices; has a national or regional distribution from storage facilities located within the United States, its territories, or possessions; and is sold on the commercial market. The Government reserves the right to determine proof of such conformance prior to the first delivery from point of origin and any time thereafter, up to and including delivery at final destination, as may be necessary to determine conformance with the provisions of the contract.

FSC 8950

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

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Regulatory requirements.

The delivered product shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product in the commercial marketplace. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

Quality assurance.

When required in the solicitation, contract, or purchase order, the Processed Products Branch, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, will determine the quality assurance of the teriyaki sauce according to Processed Products Branch procedures. The product shall be examined and/or analyzed in accordance with applicable provisions in the CID, and when applicable, the United States Standards for Condition of Food Containers currently in effect on the date of the solicitation.

Preservation, packaging, packing, labeling, and marking.

The teriyaki sauce shall be preserved, packaged, packed, labeled, and case marked in accordance with good commercial practice. Commercial labeling and packaging, as may be augmented by the solicitation, contract, or purchase order, shall be acceptable. Shipping containers shall comply with National Motor Freight Classification or Uniform Freight Classification, as applicable.

For Department of Defense procurements.

The following requirements are applicable when specified by the contracting officer:

A. Commercial packaging. One gallon of product shall be packaged in a glass container or metal can in accordance with good commercial practice.

B. Commercial packing. Four containers of product shall be packed in fiberboard containers complying with Uniform Freight Classification or National Motor Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of fiberboard boxes. Each box shall be provided with inner packing to protect containers, protruding closures, and handles from physical damage while in transit or storage.

C. Export packaging. The product shall be packaged in accordance with (1) or (2), as applicable.

(1) Glass containers. One gallon of product shall be packaged in a glass container in accordance with good commercial practice. Each container shall be closed with a screw cap closure. The screw cap shall be secured to the container with a cellulose band or plastic film-adhesive tape.

(2) Metal cans. One gallon of product shall be packaged in a metal can with soldered or welded side seam and compound-lined, double-seamed ends. Each welded can shall have the inside side seam striped. The can shall be made throughout from not less than 0.20 pound-per-base box electrolytic tinplate. The can shall have a sufficient base plate weight and temper to protect the product during shipment and storage. The entire inside area of the can shall be doubled enameled. The can shall be coated overall on the outside with a coating conforming to Type I or when specified, Type III of TT-C-495. Each oblong can shall be provided with a bridge type handle and pour spout.

D. Export packing. Product shall be packed in accordance with (1) or (2), as applicable.

(1) Glass containers. Four containers of product shall be packed in a snug-fitting fiberboard box, constructed and closed in accordance with Style RSC-L, Grade V3c, V3s, or V4s of PPP-B-636. Each box shall be fitted with a weather-resistant grade fiberboard partition which provides a cell for each container. In addition, weather-resistant grade fiberboard pads shall be placed on top and bottom of the containers. Each fiberboard box shall be reinforced with nonmetallic strapping or pressure-sensitive, filament-reinforced tape in accordance with the appendix of PPP-B-636.

(2) Metal cans. Four containers of product shall be packed in a snug-fitting fiberboard box, constructed and closed in accordance with Style RSC, Grade V3c, V3s, or V4s of PPP-B-636. Oblong cans shall be separated from each other by a full height partition constructed from weather-resistant fiberboard. The handle and protruding spout or closure, when applicable, shall be physically protected within the box. Each fiberboard box shall be reinforced with nonmetallic strapping or pressure-sensitive, filament-reinforced tape in accordance with the appendix of PPP-B-636.

E. Unit loads (commercial and export). Shipping containers shall be arranged in unit loads in accordance with MIL-L-35078. When unit loads are strapped, the strapping shall be limited to nonmetallic strapping, except for Type II, Class F loads.

F. Labeling (commercial and export). Commercial labeling shall be acceptable.

G. Marking (commercial and export). Marking of shipping containers and unit loads shall be in accordance with MIL-STD-129.

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Notes.

Sources of documents:

Sources of information for nongovernmental documents are as follows:

Copies of the National Motor Freight Classification may be obtained from:

**National Motor Freight Traffic Association, Inc., Agent
National Motor Freight Classification
American Trucking Associations, Inc., Traffic Department
2200 Mill Road
Alexandria, VA 22314**

Copies of the Uniform Freight Classification may be obtained from:

**Uniform Classification Committee, Agent
Uniform Freight Classification
Uniform Classification Committee, Suite 1120
222 South Riverside Plaza
Chicago, IL 60606**

Copies of the Official Methods of Analysis of the Association of Official Analytical Chemists may be obtained from:

**Association of Official Analytical Chemists
1111 North 19th Street
Suite 210
Arlington, VA 22209**

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 1-199. This three-volume set may be purchased from:

**Superintendent of Documents
U.S. Government Printing Office
Washington, DC 20402-0001**

Credit card (Master Charge or Visa) purchases may be made by calling the Superintendent of Documents on (202) 783-3238.

Copies of the United States Standards for Condition of Food Containers are available from:

**Chairman
Condition of Food Container Committee
Agricultural Marketing Service
U.S. Department of Agriculture
Room 0608, South Building
P.O. Box 96456
Washington, DC 20090-6456**

Civil agencies and other interested parties may obtain copies of this CID from:

**General Services Administration
Specifications Section (WFCIS)
Room 6662
7th and D Streets, SW
Washington, DC 20407**

Military activities should submit request for copies of this CID to:

**Naval Publications and Forms Center
5801 Tabor Avenue
Philadelphia, PA 19120-5099**

Comments and suggestions.

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Comments and suggestions regarding this CID should be submitted to:

**U.S. Army Natick Research,
Development and Engineering Center
ATTN: STRNC-ES
Natick, MA 01760-5014**

MILITARY INTERESTS: CIVIL AGENCY COORDINATING ACTIVITIES:

Custodians

Army - GL
Navy - SA
Air Force - 50

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

Review Activities

Army - MD, TS
Navy - MC
DP - SS

PREPARING ACTIVITY:

Army - GL
Project No. 8950-0323