

METRIC

A-A-20112B
June 6, 2000
SUPERSEDING
A-A-20112A
April 8, 1993

COMMERCIAL ITEM DESCRIPTION

NOODLES, CHOW MEIN

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

1. SCOPE. This Commercial Item Description (CID) covers chow mein noodles, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

2. PROCUREMENT NOTES.

2.1 Purchasers *shall specify* the following:

- When analytical requirements are different than specified (Sec. 5.1).
- When analytical requirements need to be verified (Sec 5.2).
- Manufacturer's/distributor's certification (Sec. 8.2) or USDA certification (Sec 8.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec 8.1 with 8.1.1) or (Sec. 8.1 with 8.1.2).

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

- Salient characteristics (Sec. 4).
- Analytical requirements: *as specified by the purchaser* (Sec. 5).
- Manufacturer's/distributor's assurance (Sec. 6).
- Regulatory requirements (Sec. 7).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 8).

4. SALIENT CHARACTERISTICS.

4.1 Processing. The chow mein noodles shall be prepared from unbleached, enriched wheat flour, water, and salt, which are processed and heated in partially hydrogenated vegetable oil (soybean or cottonseed). Yeast may be used as an optional ingredient.

4.2 Finished product. The chow mein noodles shall be thin, approximately 1/8 inch in diameter and 1-1/2 inches in length. The chow mein noodles shall be free from discolored or burnt units.

4.2.1 Flavor and odor. The chow mein noodles shall possess a fresh toasted wheat-like flavor and aroma. The chow mein noodles shall be free from rancid, oxidized flavors and odors.

4.2.2 Color. The chow mein noodles shall possess a golden-brown color.

4.2.3 Texture. The chow mein noodles shall have a crispy and tender texture with a light crunch.

4.3 Foreign material. All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. There shall be no foreign material such as, but not limited to, dirt, hair, wood, or metal.

5. ANALYTICAL REQUIREMENTS.

5.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, analytical requirements for the chow mein noodles shall be as follows:

5.1.1 Moisture content. The average moisture shall not exceed 3.5 percent with no individual sample greater than 3.8 percent.

5.1.2 Fat content. The fat content of the chow mein noodles shall not be more than 28.0 percent.

5.1.3 Salt content. The salt content of the chow mein noodles shall not exceed 2.5 percent.

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

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

5.2.2 Samples. Eight randomly selected samples shall be individually analyzed for moisture. A composite sample shall be derived from eight randomly selected packages and analyzed for salt and moisture.

5.2.3 Preparation of sample. Blend in a Waring or equivalent blender to uniformity.

5.3 Analytical testing. When specified in the solicitation, contract ,or purchase order, analyses shall be in accordance with the following methods in the Official Methods of Analysis of the AOAC International or as specified below:

<u>Test</u>	<u>Method</u>
Fat	922.06
Salt	935.47
Moisture	927.05

5.4 Test results. The test results shall be reported to the nearest 0.1 percent. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

6. MANUFACTURERS’ PRODUCT ASSURANCE. The manufacturer shall certify that the chow mein noodles provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same chow mein noodles offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

7. REGULATORY REQUIREMENTS. The delivered chow mein noodles shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of chow mein noodles within the commercial marketplace. Delivered chow mein noodles shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

8. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 8.2 or 8.3; purchaser may specify 8.1 with 8.1.1 or 8.1 with 8.1.2.*

8.1 Manufacturers 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 will result in the contract being terminated for cause.

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8.1.1 Plant systems audit. A plant systems audit (PSA) shall be conducted by USDA, Federal Grain Inspection Service (FGIS), Agricultural Marketing Service (AMS), or other third party auditing service, 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 [21 CFR 110 – Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food Regulations], adhere to food safety requirements, and have 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.)*

8.1.2 Plant survey. A plant survey shall be conducted by USDA, FGIS, AMS, or other third party auditing service, within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with 21 CFR 110 – Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food Regulations.)*

8.2 Manufacturers'/distributors' certification. When required in the solicitation, contract or purchase order, the manufacturer/distributor will certify that the finished chow mein noodles distributed meets or exceeds the requirements of this CID.

8.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Processed Products Branch (PPB), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the chow mein noodles in accordance with PPB procedures which include selecting random samples of the packaged chow mein noodles, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the chow mein noodles for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

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

10. USDA INSPECTION NOTES. When Section 8.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of chow mein noodles, and compliance with requirements in the following areas:

- Salient characteristics (Sec 4).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 5.2). When USDA analytical testing is specified, PPB inspection personnel shall

- select samples and submit them to the USDA, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 9 or as specified in the solicitation, contract, or purchase order).

11.1 REFERENCE NOTES.

11.1 USDA certification contact. For USDA certification, contact the **Branch Chief, PPB, FVP, AMS, USDA, STOP247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: james.rodhaver@usda.gov.**

11.2 USDA laboratory contacts.

11.2.1 Analytical testing. For USDA analytical testing, contact the **Branch Chief, Laboratory Operations Coordination Staff, S&TP, AMS, USDA, STOP 0271, 1400 Independence Avenue, SW, Washington, DC 20250-0271, telephone (202) 690-1351, or via E-Mail: scott.lough@usda.gov.**

11.2.2 Technical information. For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0271, telephone (202) 690-0621, or via E-Mail: anita.okrend@usda.gov.**

12.3 Sources of documents.

12.3.1 Sources of information for nongovernmental documents is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Fredrick Avenue, Suite 500, Gaithersburg, MD 20877. You may contact AOAC International on (301) 924-7077 (or on the Internet at: www.aoac.org.)**

12.3.2 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 to 199. This document may be purchased from: **Superintendent of Documents, ATTN: 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: www.nara.gov/fedreg.**

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

Requests for copies of this CID should be sent to: **Program Head, Food Quality Assurance Program, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: john.lund@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-HSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or FAX (215) 737-2963, or via E-mail: sagallagher@dla.dscp.mil.**

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:

CIVIL AGENCY COORDINATING ACTIVITIES:

Custodians

Army - GL
Navy - SA
Air Force - 35

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

Review Activities

Army - MD, QM
Navy - MC

PREPARING ACTIVITY:

DLA - SS

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