

**INCH-POUND**

**A-A-20183A**

**May 11, 1998**

**SUPERSEDING**

**A-A-20183**

**November 1, 1990**

## **COMMERCIAL ITEM DESCRIPTION**

### **TEA, INSTANT**

**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 instant tea, packed in commercially acceptable containers, suitable for use by Federal, State, and local governments and other interested parties, and as a component of operational rations.

#### **2. CLASSIFICATION.**

**2.1** The instant tea 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** - Regular

**Type II** - Decaffeinated

**Style A** - Unsweetened

**Style B** - Sweetened with nutrient sweeteners

**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 20<sup>th</sup> Street, ATTN: DSCP-HSL, Philadelphia, PA 19145-5099 or FAX (215) 737-2963.**

**Style C** - Sweetened with non-nutrient sweeteners

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

**Flavor 1** - Unflavored

**Flavor 2** - Lemon

**Flavor 3** - Other

### **3. SALIENT CHARACTERISTICS.**

**3.1 Processing:** The instant tea shall be an extract processed from the leaves, buds, and tender stems of the varieties of the species *camelia sinensis* known to be suitable for making tea for consumption as a beverage.

**3.2 Raw ingredients:** The instant tea shall contain ingredients appropriate for the type(s), style(s), and flavor(s) of instant tea specified in the solicitation, contract, or purchase order. The instant tea may contain antioxidants, food acidulants, tricalcium phosphate, sodium citrate buffer, and acid resistant U.S. certified colors. All ingredients shall be cold water soluble.

**3.2.1 Food Chemicals Codex purity:** The following ingredients shall comply with the purity standards of the Food Chemicals Codex: antioxidants, food acidulants, tricalcium phosphate, and sodium citrate buffer.

**3.2.2 Sweeteners:** Nutritive or non-nutritive sweeteners may be used in the pre-sweetened instant tea. The nutritive sweeteners shall be white, refined, granulated cane or beet sugar, or a combination thereof. The non-nutritive sweeteners shall be aspartame, saccharin, or other non-nutritive sweeteners approved by the Federal Food and Drug Administration for food use.

**3.2.3 Lemon flavor:** The lemon flavor shall be encapsulated to protect it against oxidation and deterioration.

**3.2.4 Carbohydrate bulking agent:** Type I and Type II, Style A and Style C instant tea may contain carbohydrate bulking agents and shall be either maltodextrin or corn syrup solids.

**3.3 Finished product:** The instant tea shall be free from lumps, possess a typical light brown color, and completely soluble. All tea mixes shall have uniform distribution of ingredients and no aggregates of individual ingredients.

**3.3.1 Flavor and odor:** The instant tea shall have a flavor and odor characteristic of the type tea specified.

**3.4 Analytical requirements:** Unless otherwise specified in the solicitation, contract, or purchase order, the instant tea shall conform to the following analytical requirements:

**Table I. Analytical requirements (percent by weight)**

**TYPES**

<b>Requirements</b>	<b>IA</b>	<b>IIA</b>	<b>IB</b>	<b>IIB</b>	<b>IC</b>	<b>IIC</b>
<b>Moisture, maximum</b>	5.0	5.0	.40	.70	4.0	4.0
<b>Caffeine, minimum maximum</b>	3.6 -	- .40	.10 -	- .40	.50 -	- .40
<b>Sugar, maximum <u>1/</u></b>	-	-	96.0	96.0	-	-
<b>Aspartame or Saccharine, maximum</b>	- -	- -	- -	- -	3.3 4.0	3.3 4.0
<b>Titrateable acidity, minimum <u>2/</u></b>	-	-	2.5	2.5	41.0	41.0

1/ Sucrose

2/ As citric acid on a dry basis.

**3.4.1 Analytical procedure:** One four ounce (113.4 g) composited sample unit shall be submitted from each lot for testing.

**3.4.2 Analytical testing:** Testing shall be in accordance with the following methods of the Official Methods of Analysis of the AOAC International or other methods as follows:

<b>Test</b>	<b>Method</b>
Moisture	927.05
Caffeine	979.11
Titrateable acidity	920.92
Sweeteners:	
Sugar	923.09
Saccharine	973.29
Aspartame	<u>3/</u>

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**3/** Journal of the Association of Official Analytical Chemists: 67, 510 (1984).

**3.4.3 Test results:** The test results shall be reported to the nearest 0.1 percent. Moisture content for IB, IIB, and caffeine content for IB, IC and all of Type II shall be reported to the nearest 0.01 percent. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

## **4. REGULATORY REQUIREMENTS.**

**4.1** The delivered instant tea 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 instant tea within the commercial marketplace. Delivered instant tea 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 instant tea 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 instant tea offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

**5.2 Quality assurance.** When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs, 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 instant tea shall be examined or analyzed or both 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 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 tea desired.

## **7.2 Sources of documents.**

### **7.2.1 Sources of information for nongovernmental documents are as follows:**

Copies of the Official Methods of Analysis of the AOAC International and the Journal of the Association of Official Analytical Chemists may be obtained from: **Association of Official Analytical Chemists International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

Copies of the Food Chemicals Codex may be purchased from: **National Academy Press, 2101 Constitution Avenue, NW, Washington, DC 20418.**

### **7.2.2 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) 512-1800.

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

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.**

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**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  
  
(Project 8915-P009)

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