

INCH-POUND

A-A-20248

June 10, 1997

COMMERCIAL ITEM DESCRIPTION

CHEESE, MOZZARELLA, LITE

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 lite mozzarella cheese, packed in commercially acceptable containers, suitable for use by the Federal Government.

2. CLASSIFICATION.

2.1 The lite mozzarella cheese shall conform to the styles in the following list, which shall be specified, as required, in the solicitation, contract, or purchase order.

Styles.

Style I - Loaf

Style II - Shredded

3. SALIENT CHARACTERISTICS.

3.1 Finished product: The lite mozzarella cheese contains a minimum of 50 percent less fat than that of mozzarella cheese and complies with all applicable Federal regulations including those contained in 21 CFR 133.155 for mozzarella cheese, 21 CFR 101.56 for nutrient content claims for "light" or "lite", and 21 CFR 130.10 for foods named by use of a nutrient content claim and a standardized term.

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243 or telephone (202) 720-9939 or FAX (202) 690-0102.

FSC 8910

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

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3.1.1 Milkfat content: The lite mozzarella cheese shall contain not more than 10.8 percent milkfat (as marketed).

3.1.2 Moisture content: The moisture content shall not be less than 52.0 percent and not more than 60.0 percent.

3.1.3 Salt content: The cheese shall contain not less than 1.2 percent but not more than 1.8 percent salt.

3.1.4 Anticaking agent: If an anticaking agent is used, the amount used shall be the minimum required to produce the desired effect, but shall not exceed 2.0 percent by weight of the shredded cheese.

3.1.5 pH: The lite mozzarella cheese shall not have a pH value exceeding 5.3 using the quinhydrone method.

3.1.6 Pasteurization: All dairy ingredients shall be pasteurized at a temperature of not less than 161°F (71.7°C) for a period of not less than 15 seconds, or for a time and at a temperature equivalent thereto in phosphatase destruction.

3.1.7 Shelf life: The shelf life of the loaf form lite mozzarella cheese shall not be less than 120 days after manufacture and the shelf life of shredded lite mozzarella cheese shall not be less than 90 days after manufacture, when stored between 35 to 42°F (1.7 to 5.6°C).

3.2 Quality specifications:

3.2.1 Flavor and odor: The cheese shall have a mild pleasing flavor. The cheese may possess slight acid and feed flavors, but shall not possess any undesirable flavors or odors.

3.2.2 Body and texture: The loaf style shall possess a smooth, pliable body and shall not contain sweet holes or be gassy. The cheese shall be free from all foreign and extraneous materials. The cheese may have the following body and texture characteristics to a slight degree: open (caused by entrapped steam), lacking flexibility, mealy, weak, sticky, and rubbery. If shredded, the cheese shall be shredded to a nominal height and width of 1/8 inch x 1/8 inch or 1/16 inch x 1/16 inch and the length should be 1/8 inch to 1½ inches. The cheese shall be free flowing and shall not be matted.

3.2.3 Appearance: No visible signs of mold shall be permitted.

3.2.4 Color: The cheese shall have a natural white to light cream, uniform bright color, and an attractive sheen. Cheese in the loaf style may be wavy to a very slight degree, and may have a slight variation color due to salt penetration.

3.2.5 Meltability: The lite mozzarella cheese shall melt completely, shall not exhibit shreds of unmelted cheese or excessive blistering, and shall stretch to a minimum of 3 inches of unbroken strings. The melted cheese may be chewy but not gummy. The cheese may possess a slightly darker color than the color of cheese before cooking but shall not exhibit burnt areas or excessive browning.

3.2.6 Fines: Lite mozzarella cheese in shredded form shall contain not more than 6.0 percent fines. Fines shall be tested using a Standard Test Sieve (USA) sieve #8 (2.36 mm) for 1/8 inch x 1/8 inch shreds or sieve #14 (1.4 mm) for 1/16 inch x 1/16 inch shreds.

3.3 Age and storage requirements: The cheese shall be aged no less than 5 days at 38 - 42°F (3.3 to 5.6°C) prior to inspection unless the cheese is shredded and frozen. If the shredded cheese is not frozen immediately after manufacture, the cheese shall be stored at 38 - 42°F (3.3 - 5.6°C) until frozen.

3.4 Analytical requirements:

3.4.1 Preparation of sample: A minimum of 100g must be blended to uniformity in a minimum time using a Robot Coupe food processor (AOAC 983.18) or equivalent. This uniform sample may then be used in the analyses for fat, moisture, salt, and pH. For the meltability test using a loaf, either manually shred about 100g through a 1/4 inch shredder or a mechanical shredder. No further processing is required for the meltability testing of the shredded samples (Style II).

3.4.2 Analytical testing: Chemical and laboratory analysis procedures shall be made in accordance with the following methods described in the Official Methods of Analysis of the AOAC International 1/ and the latest edition of the Standard Methods for the Examination of Dairy Products 2/.

<u>Test</u>	<u>Method</u>	<u>Source</u>
Fat	933.05	<u>1/</u>
Moisture	926.08 or 977.11	<u>1/</u>
Salt	935.43 or 983.14	<u>1/</u>
pH	Quinhydrone	<u>2/</u>

3.4.3 Test results: The test results for fat, moisture, and salt shall be reported to the nearest

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0.1 percent and for pH to the nearest 0.1 value. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

3.4.4 Physical testing: Physical analysis procedures shall be made in accordance with the following methods described in the latest edition of the DA INSTRUCTION 918-RL, Resident Grading Quality Control Service Programs and Laboratory Analysis 1/.

<u>Test</u>	<u>Source</u>
Meltability*	<u>1/</u>
Fines	<u>1/</u>

* A pizza prepared with lite mozzarella cheese shall be placed in an oven preheated to 450°F (232°C) and baked at that temperature for 10 minutes.

4. REGULATORY REQUIREMENTS.

4.1 The delivered lite mozzarella cheese shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the lite mozzarella cheese within the commercial marketplace. Delivered lite mozzarella cheese 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 lite mozzarella cheese 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 lite mozzarella cheese offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

5.2 Quality assurance. Prior to award of contract, the plant which manufactures and the plant which shreds and packages the lite mozzarella cheese shall be approved by the Dairy Grading Branch, Dairy Division, Agricultural Marketing Service, U.S. Department of Agriculture (USDA). Approved plants must satisfactorily meet the requirements contained in the General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service (7 CFR Part 58) and shall be eligible for listing in the publication, Dairy Plants Surveyed and Approved for USDA Grading Service. When required in the solicitation, contract, or purchase order, the Dairy Grading Branch shall determine the acceptability of the lite mozzarella cheese according to the requirements of this CID. The lite mozzarella cheese shall be examined or analyzed 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:

- Product style(s).
- Package size.
- Labeling, packaging, and other requirements if different from normal commercial requirements practice.

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 may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

Copies of the Standard Methods for the Examination of Dairy Products may be obtained from: **American Public Health Association, 1015 Fifteen Street, NW, Washington, DC 20005.**

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 three-volume set 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 0234, 1400 Independence Ave., SW, Washington, DC 20250-0234.**

Copies of the General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service, Dairy Plants Surveyed and Approved for USDA Grading Service, and

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DA INSTRUCTION 918-RL, Resident Grading Quality Control Service Programs and Laboratory Analysis are available from: **Dairy Standardization Branch, Dairy Division, STOP 0230, 1400 Independence Ave., SW, Washington, DC 20250-0230.**

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 Automated Printing 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 - NIH, IHS
VA - OSS
USDA - FV

PREPARING ACTIVITY:

USDA - DA, FV