

METRIC

A-A-20091D

May 7, 2002

SUPERSEDING

A-A-20091C

March 27, 2002

## COMMERCIAL ITEM DESCRIPTION

### SALAD OILS, VEGETABLE

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

**1. SCOPE.** This Commercial Item Description (CID) covers vegetable salad oils, 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. PURCHASER NOTES.**

##### **2.1 Purchasers shall specify the following:**

- Type(s) and style(s) of vegetable salad oils required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical 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) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

**3. CLASSIFICATION.** The vegetable salad oils shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

#### **Types and styles.**

**Type I** - Canola (rapeseed), corn, cottonseed, olive (refined), safflower, soybean, sesame, sunflower, or any other vegetable oils or combinations of these oils

**Type II** - Canola (rapeseed), corn, cottonseed, olive (refined), peanut, safflower, soybean, sesame, sunflower, or any other vegetable oils or combinations of these oils

**Type III** - Corn oil, cottonseed oil, or combination

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**Type IV** - Soybean oil

**Type V** - Peanut oil

**Type VI** - Other

**Style A** - Winterized

**Style B** - Not winterized

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

- Salient characteristics (Sec. 5).
- Analytical 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 vegetable salad oil shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

**5.2 Type I.** Type I vegetable salad oil shall be refined, bleached, and deodorized canola (rapeseed or low erucic acid rapeseed), corn, cottonseed, olive (refined), safflower, soybean, sesame, sunflower, or any other vegetable oil or combination of these oils, provided they are processed in accordance with good commercial practices.

**5.3 Type II.** Type II vegetable salad oil shall be refined, bleached, and deodorized canola (rapeseed or low erucic acid rapeseed), corn, cottonseed, olive (refined), peanut, safflower, soybean, sesame, sunflower, or any other vegetable oil or combination of these oils, provided they are processed in accordance with good commercial practices.

**5.4 Type III.** Type III vegetable salad oil shall be either refined, bleached, and deodorized corn oil; cottonseed oil; or a combination of both.

**5.5 Type IV.** Type IV vegetable salad oil shall be refined, bleached, partially hydrogenated, and deodorized soybean oil.

**5.6 Type V.** Type V vegetable salad oil shall be refined, bleached, and deodorized peanut oil.

**5.7 Finished products.** All types of vegetable salad oils shall be clear and brilliant when held at 21.1° to 29.4°C (70° to 85°F). Heavy metal scavengers, antifoaming agents, and antioxidants can be added provided levels of use are in accordance with appropriate Food and Drug Administration regulations.

**5.7.1 Consistency.** The vegetable salad oil shall have a light viscosity and shall not have a heavy oily mouth feel.

**5.7.2 Flavor and odor.** The vegetable salad oil shall have a clean, fresh flavor and shall be free from rancid, beany, painty, sour, or other objectionable flavors or odors.

**5.7.3 Foreign material.** All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The vegetable salad oils shall be free from foreign material, such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

## 6. ANALYTICAL REQUIREMENTS.

**6.1 Analytical requirements.** The finished vegetable salad oils shall conform to the analytical requirements as specified in Table I. Analyses shall be made in accordance with Methods of the American Oil Chemists Society (AOCS).

**TABLE I. Analytical data**

| Requirements   | Types              |                    |                    |                    |  |
|--|--------------------|--------------------|--------------------|--------------------|--|
|  | I and II           | III                | IV                 | V                  |  |
| Free fatty acids as oleic,<br>(percent) by weight, maximum <u>1/</u> <u>2/</u> | 0.05               | 0.05               | 0.05               | 0.05               |  |
| Peroxide value (PV) (meq/kg),<br>maximum <u>1/</u>                             | 1.0                | 1.0                | 1.0                | 1.0                |  |
| Color (Lovibond), maximum  | 2 red<br>20 yellow | 4 red<br>35 yellow | 2 red<br>20 yellow | 2 red<br>20 yellow |  |
| Stability, Oil Stability Index<br>at 110°C (OSI), minimum <u>1/</u>            | 5 hours            | 8 hours            | 8 hours            | 5 hours            |  |
| Linolenic acid (percent by<br>weight), maximum <u>3/</u>                       | -                  | 1.5                | 3.5                | -                  |  |

TABLE I. Analytical data (continued)

| <b>Requirements</b>  | <b>Types</b>    |            |           |           |  |
|--|-----------------|------------|-----------|-----------|--|
|  | <b>I and II</b> | <b>III</b> | <b>IV</b> | <b>V</b>  |  |
| Iodine value   | -               | -          | 105-120   | -         |  |
| Insoluble impurities,<br>maximum                             | None            | None       | None      | None      |  |
| AOCS Cold Test (5.5 hours<br>minimum)                        | Pass <u>4/</u>  | Pass       | Pass      | <u>4/</u> |  |
| Moisture and volatile matter<br>(percent by weight), maximum | 0.06            | 0.06       | 0.06      | 0.06      |  |

1/ Determination shall be made within seven days after packaging. Samples submitted for testing shall be in a completely filled container.

2/ Maximum of 0.06 percent free fatty acid will be acceptable if propyl gallate is added as an antioxidant.

3/ Determined by gas chromatography of methyl esters of fatty acids.

4/ Cold test is not required for peanut oil or soybean oils.

**6.2 Product verification.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed. Analytical testing shall be performed on a composite sample. The composite sample shall be 454 grams (1 pound) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures.

**6.3 Analytical testing.** When specified in the solicitation, contract, or purchase order, the analyses shall be in accordance with the following methods from the Official Methods of the AOCS.

| <b><u>Test</u></b>  | <b><u>Method</u></b> |
|---------------------|----------------------|
| Free fatty acids    | Ca 5a-40             |
| Peroxide value (PV) | Cd 8-53              |
| Lovibond color      | Cc 13e-92            |
| Fat stability       | Cd 12b-92            |
| Linolenic acid      | Ce 1c-89             |

| <u>Test</u>                  | <u>Method</u> |
|------------------------------|---------------|
| Iodine value                 | Cd 1d-92      |
| Insoluble impurities         | Ca 3a-46      |
| AOCS cold test               | Cc 11-53      |
| Moisture and volatile matter | Ca 2d-25      |

**6.4 Test results.** The test results for free fatty acids and moisture and volatile matter shall be reported to the nearest 0.01 percent. The test results for peroxide value and linolenic acid shall be reported to the nearest 0.1 meg/kg and percent, respectively. The test results for Lovibond color, fat stability, and iodine value shall be reported to the nearest whole number. The test results for insoluble impurities shall be detected or not detected. The test results for the AOCS cold test shall be pass or fail. 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 vegetable salad oils provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same vegetable salad oils for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The delivered vegetable salad oils shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of vegetable salad oils within the commercial marketplace. Delivered vegetable salad oils 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.*

**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.

**9.1.1 Plant systems audit.** A plant systems audit (PSA) conducted by USDA, Federal Grain Inspection Service (FGIS), or another audit performed by a third party auditing service is required

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within 12 months prior to the date of the awarding of the contract. (*A FGIS 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 FGIS 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, 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 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.*)

**9.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished vegetable salad oils 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 or acceptability or both be determined, the FGIS shall be the certifying program. The FGIS inspectors shall certify the quality and acceptability of the vegetable salad oils in accordance with FGIS procedures which include selecting random samples of the vegetable salad oils, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, FGIS inspectors will examine the shortening compounds for conformance to the United States Standards of 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 the samples of vegetable salad oils, and compliance with requirements in the following areas:

- Salient Characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDA analytical testing is 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 contact.** For USDA, FGIS certification, contact the **Policy and Procedures Branch, Field Management Division, FGIS, Grain Inspection, Packers and Stockyard Administration (GIPSA), USDA, 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](mailto:HenryC.Greenwood@usda.gov) or [JohnC.Giler@usda.gov](mailto:JohnC.Giler@usda.gov).**

**12.2 Analytical testing and technical information.** For USDA, FGIS 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, Missouri 64153-1394, telephone (816) 891-0444 or via E-mail: [LynnA.Polston@usda.gov](mailto:LynnA.Polston@usda.gov) or [TimD.Norton@usda.gov](mailto:TimD.Norton@usda.gov).** For USDA, FGIS technical information contact: **Policy and Procedures Branch, FGIS, GIPSA, USDA, STOP 3632, Washington, DC 20250-3632, telephone (202) 720-1732, Fax (202) 720-1015, or via E-mail: [HenryC.Greenwood@usda.gov](mailto:HenryC.Greenwood@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 the American Oil Chemists' Society may be obtained from: **American Oil Chemists' Society, P.O. Box 3489, Champaign, IL 61826-3489, telephone (217) 359-2344 or Fax (217) 351-8091. Internet address: <http://www.aocs.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 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 or on the Internet at: <http://www.access.gpo.gov/nara>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400**

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Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [FQAStaff@usda.gov](mailto:FQAStaff@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@dscp.dla.mil](mailto:sagallagher@dscp.dla.mil).**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

**MILITARY INTERESTS:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**Review Activities**

Army - MD, QM  
Navy - MC

**PREPARING ACTIVITY:**

DLA - SS  
(Project No. 8945-P091)

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