

METRIC

A-A-20134D

September 26, 2018

SUPERSEDING

A-A-20134C

February 22, 2011

COMMERCIAL ITEM DESCRIPTION

BEANS, DRIED; PORK AND BEANS; AND BAKED BEANS, CANNED

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID). The CID replaces A-A-20272.¹

1. SCOPE. This CID covers canned dried beans, pork and beans, and baked beans (canned dried beans), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, other interested parties, and as a component of operational rations. **Please note: This document does not guarantee purchase of this item by USDA.**²

2. PURCHASER NOTES.

2.1. Purchasers *must specify* the following:

- Type(s), class(es), style(s), grade(s), nutrient content claim(s), and agricultural practice(s) of canned dried beans desired (Sec. 3).
- When the shelf life requirements are other than specified (Sec. 5.4).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

2.2 Purchasers *may specify* the following:

- Food Defense (Sec. 10.1) and Manufacturer's Quality Assurance (Sec. 10.2). Purchaser may specify one of the following combinations: Sec. 10.1.1 with 10.2.1 or 10.1.2 with 10.2.2.
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The canned dried beans must conform to the following list which must be specified in the solicitation, contract, or purchase order.

¹ Beans, with Jalapeño Peppers, Canned, Including Product Flavored with Slab Bacon.

² USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

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Types, classes, styles, grades, nutrient content claims, and agricultural practices.³

- Type I** - Canned dried beans
- Class A** - Pea beans (Navy beans)
- Class B** - Pinto beans
- Class C** - Great Northern beans
- Class D** - Dark red kidney beans
- Class E** - Light red kidney beans
- Class F** - Blackeye peas (21 Code of Federal Regulations (CFR) §155.200)
- Class G** - Baby Lima beans (Butter beans) (21 CFR §155.200)
- Class H** - Large Lima beans (Butter beans) (21 CFR §155.200)
- Class I** - Red beans
- Class J** - Garbanzo beans (Chick peas)
- Class K** - Black beans
- Class L** - Pigeon peas (*Cajanus cajan*)
- Class M** - Other (*as specified by the purchaser*)
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- Style 1** - In brine, meatless (in accordance with 21 CFR §155.200)
- Style 2** - In brine, with bacon
- Style 3** - In brine, with pork product
- Style 4** - In brine, with meat or meat product
- Style 5** - In brine flavored with bacon⁴
- Style 6** - In brine flavored with pork⁴
- Style 7** - In brine flavored with meat⁴
- Style 8** - In brine with sliced or diced jalapeño peppers
- Style 9** - In brine with diced jalapeño peppers and small bacon slices
- Style 10** - In tomato sauce, meatless (vegetarian)
- Style 11** - In tomato sauce with bacon
- Style 12** - In tomato sauce with pork product
- Style 13** - In tomato sauce with meat or meat product
- Style 14** - In tomato sauce with sliced or diced jalapeño peppers
- Style 15** - In tomato sauce with diced jalapeño peppers and small bacon slices
- Style 16** - Other (*as specified by the purchaser*)
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- Type II** - Canned pork and beans⁵ (7 CFR §52.6442)
- Style 1** - In sweetened sauce
- Style 2** - In tomato sauce
- Style 3** - Other (*as specified by the purchaser*)

³ Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

⁴ Food and Drug Administration (FDA) regulated products contain less than 2 percent cooked meat or less than 3 percent fresh meat. May apply to other types and styles depending upon formulation.

⁵ The U.S. Standards for Grades of Canned Pork and Beans is available at:
<https://www.ams.usda.gov/sites/default/files/media/USStandardsforGradesCannedPorkandBeans.pdf>.

Type III - Canned baked beans⁶ (7 CFR §52.6462)

Style 1 - With brown sugar and bacon

Style 2 - With maple syrup and bacon

Style 3 - With molasses and bacon

Style 4 - With brown sugar, bacon, and onion

Style 5 - With pork, molasses, and brown sugar

Style 6 - With barbecue flavor

Style 7 - With mustard and honey

Style 8 - With brown sugar and molasses

Style 9 - Vegetarian with maple syrup

Style 10 - Vegetarian with brown sugar and spices

Style 11 - Flavored with bacon⁷

Style 12 - Other (*as specified by the purchaser*)

Grade A

Grade B

Nutrient content claim a - Reduced sodium (9 CFR 21 §317.361(b)(c) and 21 CFR §101.61(b)(6), (b)(7))

Nutrient content claim b - Light in sodium (9 CFR 21 §317.356(c)(2) and 21 CFR §101.56(c)(2))

Nutrient content claim c - Low sodium (9 CFR 21 §317.361(b)(4) and 21 CFR §101.61(b)(4))

Nutrient content claim d - No salt added (9 CFR 21 §317.361(c)(2) and 21 CFR §101.61(c)(2))

Agricultural practice (1) - Conventional

Agricultural practice (2) - Organic

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

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 8).
- Regulatory requirements (Sec. 9).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 10).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec.11).

⁶ The U.S. Standards for Grades of Canned Baked Beans is available at:
<https://www.ams.usda.gov/sites/default/files/media/USStandardsforGradesCannedBakedBeans.pdf>.

⁷ See footnote 4 on page 2.

5. PROCESSING GUIDELINES.

5.1 Processing. The canned dried beans must be processed in accordance with *Current Good Manufacturing Practice (CGMP)* (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility. Canned dried beans must be commercially sterile.

5.2 Food defense. The canned dried beans must be processed and transported in accordance with the Food and Drug Administration's (FDA's) *FDA's Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration*.⁸ When the canned dried beans contain meat, the canned dried beans must be processed and transported in accordance with the Food Safety and Inspection Service (FSIS) *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.⁹ These guidance documents identify the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food security preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and post-production finished product.

5.3 Organic ingredients. When organic canned dried beans are specified in the solicitation, contract, or purchase order, the organic canned dried beans must be produced, handled, and labeled in accordance with the USDA organic regulations by an operation that is certified organic in accordance with the requirements of the National Organic Program (7 CFR Part 205). A Certificate of Organic Production or Handling must be provided to verify that the product was processed and handled in accordance with the USDA organic regulations.

5.4 Shelf life. Once the canned dried beans are packaged, the canned dried beans must have a remaining shelf life of at least 21 months. Shelf life requirements for Department of Defense (DoD) procurements must be specified in the solicitation, contract, or purchase order.

6. SALIENT CHARACTERISTICS.

6.1. Definitions.

6.1.1 Reduced sodium. Food contains at least 25 percent less sodium per reference amount customarily consumed (RACC) than an appropriate reference product (9 CFR §317.361(b)(6) and 21 CFR §101.61(b)(6)). (The reference food may not be *Low Sodium*.)

⁸ <https://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinformation/ucm562216.htm>.

⁹ http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-4884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES.

6.1.2 Light in sodium. Food is reduced by 50 percent or more sodium content compared to RACC in an appropriate reference product and must meet the definition of “low in sodium” (9 CFR §317.356(c)(2) and 21 CFR §101.56(c)(2)).

6.1.3 Low sodium. Food contains no more than 140 milligrams (mg) of sodium per RACC. (9 CFR §317.361(b)(4) and (21 CFR §101.61(c)(2)).

6.1.4 No salt added. Food contains no added salt and must meet the conditions of use and must declare “This is not a Sodium Free Food” as required if the food is not “Sodium Free” (9 CFR §317.361(c)(2) and 21 CFR §101.61(c)(2)).

6.2 Labeling. All ingredients must be declared by their common or usual name in descending order of predominance by weight (21 CFR §101.4(a)) unless exempted by 21 CFR §101.100.

6.3 Ingredients.

6.3.1 Raw ingredients.

6.3.1.1 Beans. The beans must meet all applicable requirements for U.S. No.1 grade product or better for the United States Standards for Beans.

6.3.1.2 Sauce. Tomato juice, puree, or paste used in tomato-based sauces must comply with the requirements of U.S. Grade A of the applicable United States Standards for Grades. The sauce may also contain spices and may include but not limited to: cinnamon, clove, oleoresin; sweetening ingredients, salt, starches, vinegar, and water. Sweetening ingredients are restricted to nutritive carbohydrate sweeteners. Purchaser may specify what ingredients will not be included in the sauce.

6.3.1.3 Meat. Pork used in “Beans with Pork in Sauce”, “Pork and Beans in Tomato Sauce”, “Pork and Beans in or with Sauce”, “Beans in Tomato Sauce with Pork”, and “Beans with Meat and Sauce” must contain a minimum of 12 percent fresh pork or meat (9 CFR §319.310). Bacon used in “Beans with Bacon” must contain a minimum of 12 percent smoked bacon based on the weight of the smoked bacon at the time of formulation (9 CFR §319.310). Ham used in the “Beans with Ham in Sauce” must have a minimum of 12% ham that is in compliance with the minimum meat Protein Fat Free (PFF) percentage value of greater than 20.5 percent (9 CFR §319.104). “Beans with Frankfurters in Sauce” must contain a minimum of 20 percent smoked frankfurters while “Beans with Meatballs in Sauce” must contain a minimum of 20 percent raw meat at the time of formulation (9 CFR §319.309).

6.3.2 Canned beans with jalapeño peppers. When Type I, Styles 8, 9, 14 and 15 canned beans with jalapeño peppers are specified, the jalapeño peppers in each can must not be less than one percent.

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6.3.3 Additional processing ingredients. When used, all additional ingredients must meet the standards specified in the Food Chemicals Codex (FCC) or, in the absence of FCC specification at a minimum, meet the specifications for quality set by the U.S. Pharmacopeia (USP)-National Formulary quality. The additional ingredients must be approved for those particular uses by FDA's regulations on food additives (21 CFR Part 170) or Direct Food Substances Affirmed as Generally Recognized as Safe (GRAS) requirements (21 CFR Part 184).

6.4 Finished product. The canned dried beans must meet all applicable requirements of the appropriate United States Standards for Grades of Canned Dried Beans, Canned Pork and Beans, or Canned Baked Beans, as specified in the solicitation, contract, or purchase order.

6.4.1 Type I drained weight and drained weight determination. The Style 1, meatless canned dried beans in brine, will have a drained weight not less than 50.0 percent or greater than 65.0 percent of the total net weight. To determine the drained weight, place the canned dried beans in brine atop a 12 inch (in) diameter U.S. Standard No. 8 sieve in a manner that will distribute the product over the sieve. Drain for two minutes at approximately a 20 degree angle. Determine drained weight by subtracting the sieve tare weight from the gross weight. The drained weight will be reported to the nearest whole percentage.

6.4.2 Drained weight and washed drained weight determination. All other types and styles of canned dried beans will have a washed drained weight not less than 50.0 percent or greater than 65.0 percent of the total net weight. To determine the washed drained weight, the free liquid in the can shall be poured off and the meat, pork, and fat pieces must be removed. The remaining bean content will be poured into a flat-bottom container. A minimum of three times the can's volume of 20 to 22°C (68 to 72°F) water will be added to the containers so as to cover the contents. The contents and water will be agitated so as to remove the sauce and separate the beans. The contents will then be poured into a 12 in diameter U.S. Standard No. 8 sieve in a manner that will distribute product over the sieve without breaking the beans. Sieve area will be such that the distributed product does not completely cover all the openings of the sieve. The sieve will be tilted at approximately a 20 degree angle and allowed to drain for two minutes before determining the drained weight by subtracting the sieve tare weight from the gross weight. The drained weight will be reported to the nearest whole percentage.

6.4.3 Flavor and odor. Each type and style of canned dried beans must possess characteristic flavor and odor.

6.4.4 Color. Each type and style of canned dried beans must possess a characteristic color.

6.4.5 Texture. Each type and style of canned dried beans must not be hard or mushy. When jalapeño peppers are used, the pepper must not be tough or fibrous.

6.5 Foreign material. All ingredients and finished product must be clean, sound, wholesome, and free from foreign material, such as, but not limited to, extraneous plant material, dirt, plastic, insects, insect pieces or rodent or insect infestation. Any evidence of foreign material will be cause for rejection of the lot.

7. ANALYTICAL REQUIREMENTS. NOT APPLICABLE.

8. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor must certify that the canned dried beans provided meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same canned dried beans offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

9. REGULATORY REQUIREMENTS. The delivered canned dried beans must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the canned dried beans in the commercial marketplace. Delivered canned dried beans must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Federal Meat Inspection Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the canned dried beans, the canned dried beans must comply with the allergen labeling requirements of the FD&C Act. Major allergens identified in the FD&C Act include: wheat, fish, milk, soy, tree nuts, eggs, peanuts, and shellfish or those in effect on the date of the solicitation, contract, or purchase order.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.3, or 10.4. Purchaser may specify one of the following combinations: 10.1.1 with 10.2.1, or 10.1.2 with 10.2.2.*

10.1 Food defense. When required in the solicitation, contract, or purchase order, a Food Defense Systems Survey (FDSS) must be conducted by USDA, Agricultural Marketing Service (AMS), Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division. Food defense requirements include a documented and operational food defense plan that provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials and other ingredients and post-production finished product. The plan must address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter, when applicable, and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) transportation, shipping, and receiving.

10.1.1 FDSS. When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, SCP, SCI Division. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal

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actions against the food under their control. An AMS FDSS verifies the participating company's adherence to the FDA's *Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration*¹⁰ and when applicable, FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.¹¹

10.1.2 Food defense section of the Plant Systems Audit (PSA). When required in the solicitation, contract, or purchase order, a food defense audit will be conducted as part of the PSA. The audit will be conducted by USDA, AMS, SCP, SCI Division auditors. This verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. The food defense section of the PSA verifies the participating company's adherence to the FDA's *Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration*¹⁰ and when applicable, FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.¹¹

10.2 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer will 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 the awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

10.2.1 Plant survey. A plant survey conducted by USDA, AMS, or other survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. The plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility.

10.2.2 PSA. A PSA conducted by USDA, AMS, or other audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. The PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order as applicable to the production facility, and verifies that the manufacturer has in place an internal quality assurance program.

¹⁰ See footnote 8 on page 3.

¹¹ See footnote 9 on page 4.

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the canned dried beans delivered meet or exceed the requirements of this CID. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the purchaser*) that the canned dried beans meet the drained weight and washed drained weight specified in Sec. 6 of this CID.

10.4 USDA Certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, AMS, SCP, SCI Division inspectors, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the canned dried beans in accordance with SCI Division procedures, which include selecting random samples of the canned dried beans, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official SCI Division score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI Division inspectors will examine the canned dried beans for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

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

12. USDA INSPECTION NOTES. When Sec. 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of canned dried beans and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Packaging requirements (Sec. 11 or *as specified in the solicitation, contract, or purchase order*).

13. REFERENCE NOTES.

13.1 USDA services.

13.1.1 USDA certification. For USDA certification contact: **Associate Director, Inspection Operations, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: Nathaniel.Taylor@ams.usda.gov.**

13.1.2 USDA FDSS, plant survey, and PSA. For a USDA FDSS, plant survey, and PSA contact the **Chief, Auditing Services Branch, SCI Division, SCP, AMS, USDA, Room 0711**

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South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5021, fax (866) 230-9168, or via E-mail: SCAudits@ams.usda.gov.

13.2 Sources of documents.

13.2.1 Source of information for nongovernmental document is as follows:

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at: <http://www.usp.org>.**

13.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, the National Organic Program are contained in 7 CFR Part 205, the Meat Inspection Regulations are contained in 9 CFR Parts 300 to 350, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 979050, St. Louis, MO 63197-9000. Credit card (Visa, MasterCard, Discover/ NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800. These documents may also be obtained free of charge on the Internet at: <http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.**

Copies of Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at: <https://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinformation/ucm562216.htm>.**

Copies of the FSIS Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products are available online from: **USDA, FSIS on the Internet at: http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES.**

Copies of the U.S. Standards for Beans may be obtained from: **USDA, AMS, Federal Grain Inspection Service, STOP 3614, 1400 Independence Avenue, SW, Washington, DC 20250-3601, telephone (202) 720-0228, fax, (202) 690-2333, or on the Internet at: <https://www.gipsa.usda.gov/fgis/standards/Bean-Standards.pdf>.**

Copies of U.S. standards and inspection instructions for fruits, vegetables, and other specialty products may be obtained from: **USDA, AMS, SCP, SCI Division, 831 Mitten Road, Room 200, Burlingame, CA 94010, telephone (650) 552-9073, fax (650) 552-9147, or via E-mail: depot@ams.usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/how-purchase-equipment-and-visual-aids>.**

Questions and comments on the U.S. standards and inspection instructions for fruits, vegetables, and other specialty products may be directed to: **USDA, AMS, SCP, SCI Division, Riverside Business Park, 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406-1016 or on the Internet at: <http://www.ams.usda.gov/grades-standards>.**

Copies of this CID and the U. S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, D.C. 20250-0240, via E-mail: CIDS@ams.usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.gpo.gov/fdsys/pkg/CFR-2015-title7-vol2/pdf/CFR-2015-title7-vol2-part42.pdf>.**

Copies of this CID are also available online at: **ASSIST Online (<https://assist.dla.mil>) or ASSIST Quick Search (<https://quicksearch.dla.mil>).**

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MILITARY INTERESTS:

Military Coordination Activity

Army - GL

Custodians

Army - GL

Navy - SA

Air Force - 35

DLA - SS

Review Activities

Army - MD, QM

Navy - MC

CIVIL AGENCY COORDINATING ACTIVITY:

DOJ - BOP

HHS - FDA

USDA - SCP

VA - OSS

PREPARING ACTIVITY:

USDA - SCP

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