

**INCH-POUND**

**A-A-20034A**  
**June 3, 1997**  
**SUPERSEDING**  
**A-A-20034**  
**April 6, 1983**

## **COMMERCIAL ITEM DESCRIPTION**

### **BREAKFAST COCOA; COCOA; COCOA, LOWFAT; AND COCOA, FAT FREE**

**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 selected cacao products, packed in commercially acceptable containers, suitable for use by the Federal Government.

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

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

**Type I - Breakfast cocoa.** Breakfast cocoa is the food prepared by pulverizing the material remaining after part of the cacao fat has been removed from ground cacao nibs. Breakfast cocoa contains not less than 22.0 percent by weight of cacao fat as determined by the method prescribed in 21 CFR 163.5(b).

**Type II - Cocoa.** Cocoa is the food that conforms to the definition and standards of identity, and is subject to the requirements for label declaration of ingredients for breakfast cocoa in 21 CFR 163.112, except that the cacao fat content is less than 22.0 percent, but not less than 10.0 percent by weight, as determined by the method prescribed in 21 CFR 163.5(b).

**Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, Defense Personnel Support Center, 2800 South 20th Street, ATTN: DPSC-HSL, Philadelphia, PA 19145-5099 or FAX (215) 737-2963.**

**FSC 8955**

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

**Type III - Lowfat cocoa.** Lowfat cocoa is the food that conforms to the definition and

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standards of identity, and is subject to the requirements for label declaration of ingredients for breakfast cocoa in 21 CFR 163.112, except that the cacao fat content is less than 10.0 percent by weight, but more than fat free cocoa as determined by the method prescribed in 21 CFR 163.5(b).

**Type IV - Fat free cocoa.** The fat free cocoa shall conform to the standards of identity for breakfast cocoa, except that it shall comply with 21 CFR 101.62 for food nutrient content claims for fat.

### Style.

**Style A - Flavored/Spiced.** (such as, Swiss Mocha, French Vanilla, Dutch Chocolate, Chocolate Mint, etc.).

## 3. SALIENT CHARACTERISTICS.

**3.1 Processing:** Cocoa powder shall be prepared from nibs of domestically roasted, mature, well fermented, sound, and wholesome cocoa beans, which have been properly dried, cured, and mildly alkalinized in accordance with the definitions and standards of identity of the U.S. Food and Drug Administration.

**3.2 Optional ingredients:** Each type may include alkali ingredients; neutralizing agents; spices, natural and artificial flavorings, and other seasonings that do not either singly or in combination impart a flavor of chocolate, milk, butter or salt, which conform to the standards of identity in 21 CFR 162.112.

**3.3 Odor and flavor:** Each type shall possess a characteristic odor and well-balanced flavor.

**3.4 Particle size:** Not less than 98.0 percent, by weight, shall pass through a U.S. Standard No. 200 Sieve.

**3.5 Consistency:** Each type shall consist of a well-blended homogeneous mixture that shall be free of lumps.

**3.6 Color:** Each type shall have a characteristic color which will be specified as suitable for its intended use ranging from black to light brown with hues of gray, yellow, and red.

**3.7 Disperseability:** Each type shall disperse readily and shall not stratify nor separate when mixed with a hot liquid.

**3.8 Analytical requirements:** The moisture content for each type shall not exceed 5.0 percent.

**3.8.1 Analytical procedure:** Eight ounces of composited cocoa shall be used for testing.

**3.8.2 Preparation of sample:** The sample shall be prepared in accordance with the following Official Methods of Analysis of the AOAC International Method 970.20.

**3.8.3 Analytical testing:** When specified in the solicitation, contract, or purchase order, analytical analyses shall be made in accordance with the Official Methods of Analysis of the AOAC International as follows:

<u>Test</u>	<u>Method</u>
Fat	963.15
Moisture	931.04

**3.8.4 Test results:** The test results shall be reported to the nearest 0.1 percent. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

#### 4. REGULATORY REQUIREMENTS.

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

**5.2 Quality assurance.** When the solicitation, contract, or purchase order requires that cocoa quality or acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Division, 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 cocoa shall be examined or analyzed or both in accordance with applicable

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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) of cocoa required.
- If desired, the Style (flavor/spice) of cocoa required.

#### **7.2 Sources of documents.**

##### **7.2.1 Source 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 Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

##### **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 Avenue, 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.**

**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