

**METRIC**

**A-A-20345**  
**November 14, 2007**

## **COMMERCIAL ITEM DESCRIPTION**

### **CHEESE SAUCE, READY-TO-SERVE, CONDENSED, AND DEHYDRATED**

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

**1. SCOPE.** This CID covers ready-to-serve, condensed, and dehydrated cheese sauce (cheese sauce), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

#### **2. PURCHASER NOTES.**

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

- Type(s), type of dairy ingredient(s), flavor(s), storage method(s), and package size(s) required (Sec. 3).
- The storage method(s) for ready-to-serve and dehydrated cheese sauce (Sec. 3).
- When the cheese sauce must meet the requirements for Child Nutrition (CN) labeling (Sec. 3).
- When the age requirements at the time of delivery is other than specified (Sec. 5.6).
- 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), (Sec. 9.1 with 9.1.2), or (Sec. 9.1 with 9.1.3).
- Packaging requirements other than commercial (Sec. 10).

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

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**Types, type of dairy ingredients, flavors, storage methods, package sizes, and when applicable, CN labeling.**

**Type I** - Ready-To-Serve

**Storage method A** - Shelf Stable

**Storage method B** - Frozen

**Type II** - Condensed (reduced moisture)

**Storage method C** - Refrigerated

**Type III** - Dehydrated

**Storage method A** - Shelf Stable

**Type of dairy ingredient 1** - Milk (21 CFR § 133.3 (a))

**Type of dairy ingredient 2** - Nonfat milk (21 CFR § 133.3 (b))

**Type of dairy ingredient 3** - Cream (21 CFR § 133.3 (c))

**Flavor a** - Cheddar

**Flavor b** - Aged Cheddar

**Flavor c** - Low fat Cheddar (21 CFR §101.62 (b))

**Flavor d** - Mild Cheddar

**Flavor e** - Sharp Cheddar

**Flavor f** - Nacho (Cheese sauce with Jalapeño peppers, tomatoes)

**Flavor g** - Mild Nacho

**Flavor h** - Low fat Nacho (21 CFR § 101.62 (b))

**Flavor i** - Jalapeño (Cheese sauce with Jalapeño peppers)

**Flavor j** - Low fat Jalapeño (21 CFR § 101.62 (b))

**Flavor k** - Nacho Jalapeño (Nacho cheese sauce with extra Jalapeño peppers)

**Flavor l** - Other

**Package type (1)** - Individual cups (Ready-To-Serve only)

**Package type (2)** - Individual pouches (Ready-To-Serve only)

**Package type (3)** - Ovenable cups (Frozen, Ready-To-Serve only)

**Package type (4)** - Jars (Condensed only)

**Package type (5)** - Pouch (Ready-To-Serve only)

**Package type (6)** - Bags (Dehydrated only)

**Package type (7)** - Pail (Dehydrated only)

**Package type (8)** - Number 10 can (Ready-To-Serve only)

**Package type (9)** - Other

**When child nutrition labeling is required:**

- CN label (a)** - At least 1/2 oz of equivalent meat alternate per serving 1/ 2/
- CN label (b)** - At least 3/4 oz of equivalent meat alternate per serving 1/ 2/
- CN label (c)** - At least 1 oz of equivalent meat alternate per serving 1/ 2/
- CN label (d)** - Other (as specified by purchaser) 1/ 2/

1/ When a CN label is specified, the cheese sauce shall comply with USDA, Food and Nutrition Service (FNS), Child Nutrition Programs, National School Lunch Program (7 CFR Part 210, Appendices A and C).

2/ Does not apply to Type III, dehydrated cheese sauce.

**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 cheese sauce shall be pasteurized and processed in accordance with good manufacturing practices (21 CFR Part 110) and (21 CFR § 133.3 (d)).

**5.2 Ingredients.** The cheese(s) used shall not be imitation or substitute cheese. The cheese sauce shall include cheese(s), spices, and safe and suitable thickeners. Cheese sauce flavors G through M may contain Jalapeño peppers, tomato products (paste, puree, etc.), chili peppers, bell peppers, and other spices appropriate to the flavor of cheese sauce.

**5.3 Cheese sauce.** The cheeses used in the cheese sauce shall comply with the FDA Standard of Identity for Cheeses and Related Cheese Products (21 CFR Part 133) or as specified in CID A-A-20208, Cheese, Cheddar, Reduced, Fat 3/. The cheese sauce shall contain Cheddar cheese (21 CFR § 133.113) or as in CID A-A-20208, Cheese, Cheddar, Reduced, Fat; thickeners, flavorings (natural and/or artificial), and appropriate spices, including salt. Other cheeses such as, but not limited to: American (21 CFR § 133.123 and 21 CFR § 133.169), Blue (21 CFR § 133.106), Granular (21 CFR § 133.144), Romano (21 CFR § 133.183), Swiss (21 CFR § 133.195), and Club (21 CFR § 133.123) may be used. Other spices common to cheese sauces, annatto, paprika, beta-carotene, and FD&C colors may be used.

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**3/** Reduced fat Cheddar cheese should contain between 25 to 33.3 percent less fat than that of Cheddar cheese and complies with all applicable Federal regulations including those contained in 21 CFR § 133.113 for Cheddar cheese, 21 CFR § 101.62 for nutrient content claims for fat, and 21 CFR § 130.10 for foods named by use of a nutrient content claim and standardized term.

**5.4 Finished product.**

**5.4.1 Appearance and color.** When prepared, according to manufacturer’s directions, the cheese sauce shall be well blended. The cheese sauce shall have a light to medium yellow/orange color for the type of cheese sauce specified by the purchaser. There shall be no foreign color to the product.

**5.4.2 Odor and flavor.** When prepared according to the manufacturer’s directions, the cheese sauce shall have an odor and flavor characteristic of prepared cheese sauce. The cheese sauce shall have the appropriate cheese flavor for the flavor of cheese sauce desired; with pronounced notes of tanginess, butteriness, and saltiness, with no objectionable aftertaste. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

**5.4.3 Texture.** When prepared according to the manufacturer’s directions, the cheese sauce consistency shall be smooth, creamy, moderately thick, with no lumps.

**5.5 Foreign material.** All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

**5.6 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the cheese sauce shall be processed and packaged not more than 60 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements shall be specified in the solicitation, contract, or purchase order.

**6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, analytical requirements for the cheese sauce shall be as follows:

<b><u>Test</u></b>	<b><u>Tolerance</u></b>
Fat content <b>4/</b>	Shall not exceed 3 g per 50 g of cheese sauce.
Viscosity	4.5 to 7.5 centimeters in 30 seconds at 21.1-26.7°C (70-80°F)
pH	5.6 to 6.0

<u>Test</u>	<u>Tolerance</u>
Coagulase positive <i>Staph. aureus</i> <u>5/</u> <i>Salmonella</i> <u>5/</u>	Less than 100 per gram  Negative

4/ Applicable to Flavors c, low fat Cheddar; i, low fat nacho; and j, low fat Jalapeño cheese sauce.

5/ Applicable to Type III, dehydrated cheese sauce.

**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 908 g (2 lbs) and prepared from subsamples drawn from randomly selected containers. Subsamples shall be a minimum of one cup/pouch/jar/bag/pail/can and shall contain the appropriate number of cups/pouches/jars/bags/pails/cans to yield a 908 g (2 lbs) sample when composited.

**6.3 Test portion size.** The test portions shall be derived from the composite sample specified in Sec. 6.2. The test portion size for testing *Salmonella* shall be 325 g (11.46 oz).

**6.4 Analytical testing.** When specified in the solicitation, contract, or purchase order, analyses shall be made in accordance with the following Official Methods of Analysis of the AOAC International or as specified below:

<u>Test</u>	<u>Method</u>
Fat	933.05, 922.06
Viscosity	Bostwick Consistometer
pH	981.12
Coagulase positive <i>Staph. aureus</i> <i>Salmonella</i>	975.55 or Direct Plate Count <u>6/</u>  986.35 or Section C-7 <u>7/</u>

6/ Chapter 12, 8<sup>th</sup> Edition, Food and Drug Administration (FDA) Bacteriological Analytical Manual (BAM) or the FDA BAM Online.

7/ Chapter 5, 8<sup>th</sup> Edition, FDA BAM or the FDA BAM Online.

**6.5 Test results.** The test results for fat content shall be reported to the nearest gram. The test results for viscosity shall be reported to the nearest 0.1 centimeter. The test results for pH shall be reported to the nearest 0.1 value. The test result for coagulase positive *Staph. aureus* shall be reported as the number of coagulase positive *Staph. aureus* per gram. The test result for

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*Salmonella* shall be reported as positive or negative. Any result not conforming to the analytical requirements shall be cause for rejection the lot.

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

**8. REGULATORY REQUIREMENTS.** The delivered cheese sauce shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the cheese sauce within the commercial marketplace. Delivered cheese sauce shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. The delivered cheese sauce shall comply with the allergen labeling requirements of the Food Allergen Labeling and Consumer Protection Act. When the cheese sauce is used for the National School Lunch Program, the cheese sauce must comply with all applicable provisions of the Child Nutrition Programs.

**9. QUALITY ASSURANCE PROVISIONS.** *For finished product, the purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1, 9.1 with 9.1.2, or 9.1 with 9.1.3.*

**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) shall be conducted by USDA, AMS, or other third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA 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 have in place an internal quality assurance program. The AMS PSA 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 shall be conducted by USDA, AMS, or other third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS 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.)*

**9.1.3 Total Quality Systems Audit.** A total quality systems audit (TQSA) conducted by USDA/Farm Service Agency (FSA), 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 FSA TQSA 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 FSA TQSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the TQSA.)*

**9.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the prepared cheese sauce 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 and acceptability or both be determined, the Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the prepared cheese sauce in accordance with PPB procedures which include selecting random samples of the prepared cheese sauce, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the prepared cheese sauce for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

**10. PACKAGING.** Preservation, packaging, packing, labeling, and case marking shall be in accordance with good commercial packaging 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 samples of packaged prepared cheese sauce, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified PPB inspection personnel shall

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select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.

- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

## 12. REFERENCE NOTES.

### 12.1 USDA certification contacts.

**12.1.1 Cheese sauce certification.** For USDA certification, contact the **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: [terry.bane@usda.gov](mailto:terry.bane@usda.gov).**

**12.1.2 USDA FSA Total Quality Systems Audit contact.** Inquiries about services and fees should be directed to: **Warehouse Licensing and Examination Division, Stop 9148, Kansas City Commodity Office, 6501 Beacon Drive, Kansas City, Missouri 64133-6476, telephone (816) 926-6417 or Fax (816) 926-1774 or on the Internet at: <http://www.fsa.usda.gov/daco/TQSA/tqsa.htm>.**

**12.2 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, Science and Technology Programs (S&TP), AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621.**

**12.3 CN meal pattern requirements contact.** For CN crediting information, contact the **Head, Technical Assistance Section, Child Nutrition Division, Food and Nutrition Service, 3101 Park Center Drive, Alexandria, VA 22302, telephone (703) 305-2609 or on the Internet at : <http://www.fns.usda.gov/fns>.**

### 12.4 Sources of documents.

#### 12.4.1 Sources of information for nongovernmental documents are as follows:

Copies of the Official Methods of Analysis of the AOAC International and the FDA Bacteriological Analytical Manual (BAM), either printed or on CD-ROM versions, may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.**

**12.4.2 Sources of information for governmental documents are as follows:**

Applicable provisions of the Child Nutrition Programs are contained in 7 CFR Parts 210, 220, 225, 226, and Appendices A and C (Child Nutrition Program serving sizes are based on the Food Buying Guide for Child Nutrition Programs, available online at <http://teammnutrition.usda.gov/Resources/foodbuyingguide.html>). 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 documents 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: [www.access.gpo.gov/nara](http://www.access.gpo.gov/nara).**

Copies of the FDA Bacteriological Analytical Manual (BAM) is available online from FDA, Center for Food Safety and Applied Nutrition **on the Internet at: <http://vm.cfsan.fda.gov/~ebam/bam-toc.html>.**

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this CID are available from and/or provided to: **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Ave., SW, Washington, DC 20250-0247, 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>.**

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.**

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**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

USDA - FV

VA - OSS

**PREPARING ACTIVITY:**

USDA - FV

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