

METRIC

A-A-20049C  
June 24, 1999  
SUPERSEDING  
A-A-20049B  
April 4, 1994

## COMMERCIAL ITEM DESCRIPTION

### CREAMER, NONDAIRY, FOR RECONSTITUTION

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 nondairy creamer for reconstitution, packed in commercially acceptable containers, suitable for use by the Federal, State, local governments, and other interested parties.

#### 2. SALIENT CHARACTERISTICS.

The nondairy creamer for reconstitution, shall be an instant nondairy creamer formulated and dried especially for reconstitution and use in liquid form.

2.1 **Ingredients:** The nondairy creamer shall contain corn syrup solids, vegetable fats or oils, sodium caseinate, dipotassium phosphate, mono- and diglycerides, sodium silicoaluminate, lecithin, natural and/or artificial flavors, and natural and/or artificial colors. The nondairy creamer may contain sodium tripolyphosphate, sodium stearoyl lactylate, and tricalcium- phosphate. Titanium dioxide shall not be used.

**Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Program Head, Food Quality Assurance Programs (FQAP), Fruit and Vegetable Programs, Agricultural Marketing Service (AMS), USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, or FAX (202) 690-0102.**

FSC 8940

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

**2.2 Food Chemicals Codex Purity:** The ingredients listed in paragraph 2.1 and found in the Food Chemicals Codex shall comply with the purity standards of the Food Chemicals Codex.

**2.2.1 Age requirement:** Unless otherwise specified in the solicitation, contract, or purchase order, the nondairy creamer for reconstitution, shall be processed and packaged not more than 90 days prior to receipt at destination.

**2.2.2 Foreign material:** All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. Also, all ingredients shall be free from foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

**2.3. Dry product:**

**2.3.1 Color:** The dry nondairy creamer for reconstitution shall have a white to light cream color.

**2.3.2 Consistency:** The dry nondairy creamer for reconstitution shall be a free flowing uniform powder and shall be free from lumps.

**2.4 Reconstituted product:**

**2.4.1 Odor and flavor:** When reconstituted, the nondairy creamer shall impart a fresh, sweet, pleasing flavor, and shall be free from tallowy, stale, soapy, rancid, bitter, and scorched flavors and odors.

**2.4.2 Dispersability:** After adding to hot liquid, the product shall readily dissolve within 15 seconds and show no evidence of curdling, feathering, or undissolved floating particles.

**2.4.3 Color:** The reconstituted nondairy creamer, shall possess a white to light cream-color.

**2.5 Analytical and microbiological requirements:** Unless otherwise specified in the solicitation, contract, or purchase order, the nondairy creamer for reconstitution, shall conform to the following analytical requirements and microbiological requirements:

Fat	Not less than 38.0 percent
Protein	Not less than 2.0 percent
Moisture	Not more than 3.5 percent
Standard plate count	Not more than 20,000 per gram
Coliform count	Not more than 10 per gram
Salmonella	Negative

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**2.5.1 Analytical procedure:** Two hundred twenty seven grams (eight ounces) of nondairy creamer for reconstitution, shall be selected from a minimum of five randomly selected cans or jars, or from the appropriate number of envelopes.

**2.5.2 Analytical and microbiological testing:** Analytical and microbiological testing shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International or from the Bacteriological Analytical Manual (BAM) method.

<b>Test</b>	<b>Method</b>
Fat	932.06
Protein	930.29
Moisture	927.05
Standard plate count	990.12, 966.23, or BAM, Ch.3 (17.2.07, 17.2.01)
Coliform	966.24 or BAM, Ch.3 (17.2.02)
Salmonella	994.04, 967.26, or BAM, Ch. 3 (17.9.21, 17.9.02)

**2.5.3 Test results:** The test results for fat, protein, and moisture shall be reported to the nearest 0.1 percent. The test results for standard plate count shall be reported to the nearest 1,000 colony forming units per gram. The test results for coliform count shall be reported to the nearest 1.0 per gram. The test results for salmonella shall be reported according to the test method. Any test result not conforming to the analytical and microbiological requirements shall be cause for rejection of the lot.

**3. REGULATORY REQUIREMENTS.**

**3.1** The delivered nondairy creamer for reconstitution, shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, processing, packaging, labeling, storage, distribution, and sale of the nondairy creamer for reconstitution within the commercial marketplace. Delivered nondairy creamer for reconstitution, shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

**4. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 4.1 or 4.2.*

**4.1 Product conformance.** The nondairy creamer for reconstitution, shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same nondairy creamer for reconstitution, offered for sale in the commercial market. The purchaser reserves the right to require proof of such conformance.

**4.2 USDA certification.** When required in the solicitation, contract, or purchase order, the nondairy creamer for reconstitution shall be manufactured in a USDA approved plant and the

USDA, AMS, Dairy Programs, Dairy Grading Branch, shall determine the quality assurance of the nondairy creamer for reconstitution according to the requirements of this CID or applicable standards or specifications. The nondairy creamer for reconstitution 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.

## 5. PACKAGING.

**5.1 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.

## 6. NOTES.

### 6.1 Purchaser shall specify:

- Product conformance (4.1) or USDA certification (4.2).

### 6.2 USDA certification contact.

For USDA certification, contact the Chief, Dairy Grading Branch, STOP 0230, 1400 Independence Avenue, SW, Washington, DC 20250-0230, telephone (202) 720-3171, or FAX (202) 690-0552.

#### 6.2.1 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 Food Chemical Codex may be purchased from: **National Academy Press, 2101 Constitution Avenue, NW, Washington, DC 20418.**

#### 6.2.2 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) 512-1803 or on the Internet at: [http:// www.nara.gov/fedreg](http://www.nara.gov/fedreg).

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Copies of the United States Standards for Condition of Food Containers are available from:  
**Chairperson, Condition of Container Committee, USDA, 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.**

**CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP  
HHS - NIH, IHS  
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**PREPARING ACTIVITY:**

USDA - FV

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