

**METRIC**

**A-A-20030B**  
**November 30, 2012**  
**SUPERSEDING**  
**A-A-20030A**  
**August 27, 1991**

## **COMMERCIAL ITEM DESCRIPTION**

### **SALAD DRESSING MIXES FOR POURABLE DRESSINGS**

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

**1. SCOPE.** This CID covers salad dressing mixes for pourable dressings (salad dressing mixes), 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), style(s), package size(s), and weight(s) of salad dressing mixes desired (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When analytical requirements need to be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

##### **2.2 Purchasers *may specify* the following:**

- Food Defense Section 10.1: Food Defense System Survey (FDSS) (Sec. 10.1.1), or Food Defense Addendum to Plant Systems Audit (PSA) (Sec. 10.1.2), or (Sec. 10.1.2 with 10.2.1).
- Manufacturer's quality assurance (Sec. 10.2 with 10.2.1) or (Sec. 10.2 with 10.2.2).
- Packaging requirements other than commercial (Sec. 11).

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

**Types, styles, package sizes, and weights.**

**A-A-20030B**

**Type I** - Blue cheese (21 Code of Federal Regulations (CFR) § 133.106)

**Type II** - Caesar

**Style A** - Regular

**Style B** - Light (21 CFR § 101.62 (b))

**Style C** - Garlic

**Style D** - Other

**Type III** - Thousand island

**Type IV** - Creamy Italian

**Type V** - French (21 CFR § 169.115)

**Type VI** - Ranch (buttermilk) style

**Style A** - Regular

**Style B** - Spicy

**Style C** - Bacon

**Style D** - Herb

**Style E** - Other

**Type VII** - Greek style

**Type VIII** - Italian style

**Style A** - Regular

**Style B** - Mild

**Style C** - Low fat (21 CFR § 101.62 (b))

**Style D** - Fat free (21 CFR § 101.62 (b))

**Style E** - Other

**Type IX** - Garlic and herb

**Type X** - Creamy garlic

**Type XI** - Cheese garlic

**Type XII** - Asian sesame

**Type XIII** - Basil vinaigrette

**Type XIV** - White goddess

**Type XV** - Cucumber and dill style

**Type XVI** - Other

**Package size a** - Single use packets<sup>1</sup>

**Package size b** - Multiple uses canisters<sup>1</sup>

**Package size c** - Multiple uses bag-in-box<sup>1</sup>

**Weight a** - 2.27 kg (5 lb)

**Weight b** - 4.54 kg (10 lb)

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<sup>1</sup> Not all salad dressing mixes are available in every container size. Check with the manufacturer/distributor for availability.

- Weight c - 9.07 kg (20 lb)
- Weight d - 11.34 kg (25 lb)
- Weight e - Other<sup>1</sup>

Package size d - Other<sup>1</sup>

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

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements: *as specified by the purchaser* (Sec. 7).
- 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).

**5. PROCESSING GUIDELINES.**

**5.1 Processing.** The salad dressing mixes shall be processed in accordance with current Good Manufacturing Practices (21 CFR Part 110).

**5.2 Food security.** The salad dressing mixes should be processed and transported in accordance with the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.*<sup>2</sup> This guidance identifies 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 postproduction finished product.

**6. SALIENT CHARACTERISTICS.**

**6.1 Raw ingredients.** The salad dressing mixes shall be prepared from sugar, appropriate spices, thickeners such as algin derivatives, vegetable gums or combinations thereof and those ingredients as specified for each of the listed types. The salad dressing mixes may contain, but are not limited to, the following ingredients: starch, dextrose, lactose, lecithin, mono- and di-glycerides, salt, phosphates, vegetable oil, hydrolyzed vegetable protein, herbs, dehydrated

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2

<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>

## **A-A-20030B**

vegetables, artificial and natural flavors, artificial color, preservatives or other safe and suitable ingredients approved by the FDA.

**6.1.1 Blue cheese.** The blue cheese salad dressing mix shall conform to the salient requirements for raw ingredients (Sec. 6.1) and shall include dried blue cheese solids (21 CFR § 133.106), Roquefort cheese solids (21 CFR § 133.184), or a blend of both.

**6.1.2 Caesar.** The Caesar salad dressing mix shall conform to the salient requirements for raw ingredients (Sec. 6.1) and shall include dried Parmesan cheese (21 CFR § 133.165) and may include dehydrated sour cream, anchovies, anchovy powder, nonfat dry milk (21 CFR § 131.125), garlic, dehydrated pimento, red bell peppers, shallots, powdered mustard, croutons, bacon bits, or other cheeses such as Romano cheese (21 CFR § 133.182) and blue cheese (21 CFR § 133.106) as optional ingredients.

**6.1.3 Thousand island.** The thousand island salad dressing mix shall conform to the salient requirements for raw ingredients (Sec. 6.1) and may include dehydrated pickle relish mix, tomato powder, chili powder, dehydrated finely chopped ingredients such as green peppers, red bell peppers, onions, parsley, cayenne pepper and dried eggs as optional ingredients.

**6.1.4 Creamy Italian.** The creamy Italian salad dressing (non-separating type) mix shall conform to the salient requirements for raw ingredients (Sec. 6.1) and may include tomato crystals and bell pepper flakes as optional ingredients.

**6.1.5 French.** The French salad dressing mix shall conform to the salient requirements for raw ingredients (Sec. 6.1) and may include tomato powder as an optional ingredient. The prepared product shall be the non-separating style of French dressing (21 CFR § 169.115).

**6.1.6 Ranch style.** The ranch style salad dressing mix shall conform to the salient requirements for raw ingredients (Sec. 6.1), except sugar, alginates, or vegetable gums are optional ingredients. The ranch style dressing mix shall contain modified starch, dehydrated vegetables, and appropriate spices; and may contain calcium stearate, buttermilk solids, whey solids, lactic acid, or casein as optional ingredients.

**6.1.7 Greek and Italian styles.** The Greek and Italian styles salad dressing mix shall conform to the salient requirements for raw ingredients (Sec. 6.1) and may contain garlic powder, dried oregano, dried basil, pepper, salt, onion powder, Dijon-style mustard, red wine vinegar and other ingredients typical for these flavors as optional ingredients.

**6.1.8 Caesar garlic style.** The Caesar garlic style salad dressing mix shall conform to the salient requirements for raw ingredients (Sec. 6.1) and shall include dried Parmesan cheese (21 CFR § 133.165), dehydrated garlic or garlic powder, and may include dehydrated sour cream, anchovies, anchovy powder, nonfat dry milk (21 CFR § 131.125), garlic, dehydrated pimento,

red bell peppers, shallots, powdered mustard, croutons, bacon bits, or other cheeses such as Romano cheese (21 CFR § 133.182) and blue cheese (21 CFR § 133.106) as optional ingredients.

**6.2 Finished product.**

**6.2.1 Dry salad dressing mix.** The dry salad dressing mixes shall be a uniform, free flowing mix. It shall be free from grit, dirt, and other extraneous materials.

**6.2.2 Prepared pourable dressing.** The reconstituted salad dressing mixes, when prepared in accordance with the label directions, shall have a flavor and texture typical of the specified type of pourable dressing.

**7. ANALYTICAL REQUIREMENTS.**

**7.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the moisture content of the salad dressing mixes shall not be greater than 3.0 percent by weight of the dry salad dressing mix when tested in accordance with Sec. 7.3. The salad dressing mixes shall have a water activity ( $a_w$ ) of less than 0.6.

**7.2 Product verification.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

**7.2.1 Sampling procedures.** USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

**7.2.2 Composite sample.** Analytical testing shall be performed on a composite sample. The composite sample shall be 226.8 g (8 oz) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite sample shall be based on USDA procedures.

**7.3 Analytical testing.** When specified in the solicitation, contract, or purchase order, the analyses shall be made in accordance with the following methods of the AOAC International Official Method Analysis (OMA):

<b><u>Test</u></b>	<b><u>Method</u></b>
Moisture	925.30
$a_w$	978.18

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

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

**9. REGULATORY REQUIREMENTS.** The delivered salad dressing mixes shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the salad dressing mixes in the commercial marketplace. Delivered salad dressing mixes 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 salad dressing mixes shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act.

**10. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 10.3 or 10.4; purchaser may specify 10.1 with 10.1.1, or 10.1 with 10.1.2, 10.1.2 with 10.2.1, or 10.2 with 10.2.1, or 10.2 with 10.2.2.*

**10.1 Food Defense.** When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, Agricultural Marketing Service (AMS), Fruit and Vegetable Program (FV), Specialty Crops Inspection Division (SCI). 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 postproduction finished product. The plan shall 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 shall be conducted by USDA, AMS, FV, SCI. The FDSS 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. *(An AMS, FDSS verifies the participating company's adherence to the FDA's "Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.") For further information, see section 13.1 and 13.3.2.*

**10.1.2 Food Defense Addendum to PSA.** When required in the solicitation, contract, or purchase order, a Food Defense addendum shall be conducted by USDA, AMS, FV, SCI 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. *(An AMS, FDSS verifies the participating company's adherence to the FDA's "Guidance for Industry*

- *Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.*") For further information, see section 13.1 and 12.3.2.

**10.2 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.

**10.2.1 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. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean sanitary environment in accordance with 21 CFR 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.)* (Perform with Food Defense addendum when required.)

**10.2.2 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. *(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 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

**10.3 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the salad dressing mixes distributed meets or exceeds the requirements 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, FV, SCI, shall be the certifying program. SCI inspectors shall certify the quality and acceptability of the salad dressing mixes in accordance with SCI procedures which include: selecting random samples of the salad dressing mixes, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official SCI score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI inspectors will examine the salad dressing mixes 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 shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

## A-A-20030B

**12. USDA INSPECTION NOTES.** When Section 10.4 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of salad dressing mixes, and compliance with requirements in the following areas:

- Processing guidelines (Sec.5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7.1). When USDA analytical testing is specified, SCI inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 11 or as specified in the solicitation, contract, or purchase order).

## 13. REFERENCE NOTES.

**13.1 USDA certification, FDSS, Plant Survey, and PSA contact.** For a USDA certification, FDSS, Plant Survey, and PSA, contact the **Chief, Inspection Branch, SCI, FV, AMS, USDA, 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](mailto:Nathaniel.Taylor@ams.usda.gov).**

**13.2 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Director, USDA, AMS, S&TP, Laboratory Division, 801 Summit Crossing Place, Suite B, Gastonia, NC 28054, telephone (704) 867-3873, Fax (704) 853-2800, or via E-mail: [AMSLaboratoryDivision@ams.usda.gov](mailto:AMSLaboratoryDivision@ams.usda.gov).**

### 13.3 Sources of documents.

#### 13.3.1 Source of information for nongovernmental document is as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877-2417, telephone (301) 924-7077. Internet address: <http://www.aoac.org> for non-members and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.**

#### 13.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of the U.S. Standards for Condition of Containers are contained in 7 CFR Part 42, 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 - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available online from: **FDA, CFSAN on the Internet at:** <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>.

Copies of this CID, the U.S. Standards for Condition of Food Containers (7 CFR Part 42), and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from and/or provided to: **Chief, Standardization Branch, SCI, FV, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, Fax (202) 690-1527, via E-mail: [Robin.Chilton@ams.usda.gov](mailto:Robin.Chilton@ams.usda.gov), or on the Internet at: <http://www.ams.usda.gov/CommercialItemDescription>.**

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**PREPARING ACTIVITY:**

USDA - FV

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