

METRIC

A-A-20099D

November 24, 2015

SUPERSEDING

A-A-20099C

March 29, 2010

COMMERCIAL ITEM DESCRIPTION

WORCESTERSHIRE SAUCE

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

1. SCOPE. This CID covers Worcestershire sauce 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.**¹

2. PURCHASER NOTES.

2.1 Purchasers *must specify* the following:

- Type(s) and agricultural practice(s) of Worcestershire sauce desired (Sec. 3).
- When the age requirement at the time of delivery is other than specified (Sec. 5.4).
- 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 (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 Worcestershire sauce must conform to the following list which must be specified in the solicitation, contract, or purchase order.

¹ For USDA purchase specifications please visit the following website: [Commodity Purchase Specifications](#).

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Types and agricultural practices.²

Type I - Regular

Type II - Reduced sodium (21 Code of Federal Regulations (CFR) § 101.61)

Agricultural Practice A - Conventional

Agricultural Practice B - 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).
- 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 Worcestershire sauce must be prepared in accordance with Current Good Manufacturing Practices (21 CFR Part 110).

5.2 Food defense. The Worcestershire sauce must be processed and transported in accordance to the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.*³ 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 defense 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 Worcestershire sauce is specified in the solicitation, contract, or purchase order, the Worcestershire sauce 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.

² Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

³ <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

5.4 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the Worcestershire sauce must be packaged not more than 90 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements must be specified in the solicitation, contract, or purchase order.

6. SALIENT CHARACTERISTICS.

6.1 Ingredients. 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. The Worcestershire sauce must contain water, vinegar, salt, sweeteners, tamarinds, and molasses. The Worcestershire sauce may contain ingredients such as, but not limited to, soy sauce and/or a hydrolyzed vegetable protein, citrus fruit juice or fruit solids of lime or grapefruit, chili pepper extract, organic acids (citric), anchovies, garlic, spices, vegetables (shallots or onions), flavors (oil of lemon, lime, or grapefruit; beef extract or protein hydrolysate), and caramel color (acid proof).

6.2 Additional ingredients. The Worcestershire sauce may contain additional ingredients such as malic acid as permitted by the FDA when applicable. When used, the 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 or be Generally Recognized as Safe (GRAS) for those intended uses.

6.3 Finished product. The Worcestershire sauce must be a thin liquid with a brown to dark-brown color. The Worcestershire sauce may have visible sediment which is easily dispersed by agitation. The Worcestershire sauce must have a tart, fruit-spice flavor. The Worcestershire sauce must be free from fermentation. There must be no foreign flavors and odors such as, but not limited to: burnt, scorched, stale, or rancid.

6.4 Foreign material. All ingredients and finished product must be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the Worcestershire sauce must be as follows.

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<u>Test</u>	<u>Tolerance</u>
Titratable acidity (as acetic acid)	2.60 to 3.75 percent
Salt ⁴	2.32 to 3.75 percent
Total solids	13.6 to 31.0 percent
pH	3.0 to 3.9

7.2 Analytical verification. Purchaser must specify manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

7.3 USDA verification procedures. When USDA certification (Sec. 10.4) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

7.3.1 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on a composite sample. The composite sample must be 113.4 g (4 oz) prepared from five randomly selected subsamples. Subsamples must be a minimum of one pouch/container and must contain the appropriate number of pouches/containers to yield a 113.4 g (4 oz) sample when composited. Each subsample must contain equal amounts of product to yield at least a 113.4 g (4 oz) sample.

7.3.2 Analytical testing. When specified in the solicitation, contract, or purchase order, the analytical testing must be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA).

<u>Test</u>	<u>Method</u>
Titratable Acidity (acetic acid)	920.174
Salt (chloride as NaCl)	941.13
Total Solids ⁵	920.171
pH	981.12

7.3.3 Test results. The test results for titratable acidity and salt must be reported to the nearest 0.01 percent. The test results for total solids must be reported to the nearest 0.1 percent. The test result for pH must be reported to the nearest 0.1 value. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

8. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor must certify that the Worcestershire sauce provided meets the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be

⁴ Applicable to Type I, Regular.

⁵ The scale used should be capable of measuring to the nearest mg or out three decimal points in order to report to the nearest 0.1 percent.

the same Worcestershire sauce offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

9. REGULATORY REQUIREMENTS. The delivered Worcestershire sauce must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of Worcestershire sauce within the commercial marketplace. Delivered Worcestershire sauce must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When Agricultural Practice B, Organic, is specified in the solicitation, contract, or purchase order, the Worcestershire sauce must comply with all applicable provisions of the National Organic Program. When a known allergen is included in the Worcestershire sauce, the Worcestershire sauce must comply with the allergen and flavoring labeling requirements of the Federal Food, Drug, and Cosmetic Act.

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 System 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 postproduction 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 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*.

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*

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Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.

10.2 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer must 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 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 *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (21 CFR Part 110).

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. An AMS PSA verifies the manufacturer's capability to produce products in a clean sanitary environment in accordance with *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (21 CFR Part 110), and verifies that the manufacturer has in place an internal quality assurance program.

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished Worcestershire sauce distributed meets or exceeds 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 Worcestershire sauce meets the analytical requirements specified in Sec. 7 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 SCI Division, SCP, AMS, USDA must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the Worcestershire sauce in accordance with SCI Division procedures, which include selecting random samples of the Worcestershire sauce, evaluating the samples for conformance with the salient characteristics and analytical requirements 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 Worcestershire sauce 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 Section 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of Worcestershire sauce and compliance with requirements in the following areas:

- 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 Division inspection personnel must 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 services.

13.1.1 USDA certification and Plant Survey. For a USDA certification and plant survey contact the 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 and PSA. For a USDA FDSS and PSA contact the Chief, Auditing Services Branch, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, fax (202) 260-8927, or via E-mail: fvaudits@ams.usda.gov.

13.2 Analytical testing and technical information contact. For USDA technical information on analytical testing, contact a member of the Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621 or via E-mail: KerryR.Smith@ams.usda.gov.

13.3 Sources of documents.

13.3.1 Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: AOAC International, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, telephone (301) 924-7077.

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Internet address: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.

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>.**

13.3.2 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 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, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at: <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.**

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, 1400 Independence Avenue, SW, STOP 0240, Washington, DC 20250, via E-mail: CIDS@ams.usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <http://www.ams.usda.gov/publications/content/condition-food-container-manual>.**

Copies of this CID are also available online at: **ASSIST Online (<https://assist.dla.mil>) or ASSIST Quick Search (<http://quicksearch.dla.mil>) or from the Standardization Documents Order Desk, Defense Logistics Agency (DLA) Document Services, Building 4D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **DLA Troop Support, ATTN: DLA-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or via E-mail: dscpsubsweb@dlamil.**

MILITARY INTERESTS:

Custodians

Army - GL
 Navy - SA
 Air Force - 35
 DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
 HHS - FDA
 USDA - SCP
 VA - OSS

Review Activities

Army - MD, QM
 Navy - MC

PREPARING ACTIVITY:

DLA - SS

(Project No. 8950-2015-002)

NOTE: The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <https://assist.dla.mil>.

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