METRIC

A-A-20085D NOTICE 1 January 23, 2020

COMMERCIAL ITEM DESCRIPTION

MILK, DRY, NONFAT (SPRAY PROCESS); AND MILK, DRY, NONFAT, INSTANT

This validation was approved by the U. S. Department of Agriculture

Commercial Item Description A-A-20085D, dated January 13, 2011, is hereby validated. It has been reviewed and determined to be valid for use in acquisition.

MILITARY INTERESTS:

NOTICE OF

VALIDATION

CIVIL AGENCY COORDINATING ACTIVITIES:

Custodians:

Army - GL Navy - SA Air Force - 35

Review Activities:

Army - MD, QM Navy - MC DOJ - BOP HHS - NIH, IHS USDA - SCP VA - OSS

PREPARING ACTIVITY:

DLA - SS

NOTE: The activities 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 <u>https://assist.dla.mil</u>.

FSC 8910

METRIC A-A-20085D January 13, 2011 SUPERSEDING A-A-20085C February 13, 2001

COMMERCIAL ITEM DESCRIPTION

MILK, DRY, NONFAT (SPRAY PROCESS); AND MILK, DRY, NONFAT, INSTANT

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

1. SCOPE. This CID covers spray process nonfat dry milk and instant nonfat dry milk, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s) and class(es) of nonfat dry milk and instant nonfat dry milk required (Sec. 3).
- When the age requirement at the time of delivery is other than specified (Sec. 5.6).
- When analytical requirements are different than specified (Sec. 6.1).
- When the microbiological requirements need to be verified by USDA (Sec. 6.2).
- Manufacturer's quality assurance (Sec. 9.2).
- Manufacturer's/distributor's certification (Sec. 9.3) or USDA certification (Sec. 9.4).

2.2 Purchasers *may specify* the following:

- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The nonfat dry and instant nonfat dry milk shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types and classes.

Type I - Nonfat dry milk

Type II - Nonfat dry milk, fortified with Vitamins A and D

Type III - Instant nonfat dry milk

AMSC N/A

Type IV - Instant nonfat dry milk, fortified with Vitamins A and D

- Class A Low heat (Types I & II only)
- Class B Medium heat (Types I & II only)
- Class C High heat (Types I & II only)

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 Definitions.

5.1.1 <u>Nonfat dry milk</u>. Nonfat dry milk is the product obtained by the removal of only water from pasteurized skim milk.

5.1.2 <u>Instant nonfat dry milk</u>. Instant nonfat dry milk is nonfat dry milk which has been produced in such a manner as to substantially improve its dispersing and reconstitution characteristics over that produced by the conventional processes.

5.2 <u>**Processing.**</u> The nonfat dry milk and instant nonfat dry milk shall be prepared and packaged in accordance with current good manufacturing practices (21 CFR Part 110).

5.3 **<u>Finished product</u>**.

5.3.1 <u>U. S. Extra Grade</u>. When USDA certification (Sec. 9.4) is required in the solicitation, contract, or purchase order, the nonfat dry milk shall be U. S. Extra Grade as defined in the United States Standards for Grades of Nonfat Dry Milk (Spray Process); and the instant nonfat dry milk shall be U. S. Extra Grade as defined in the United States Standards for Instant Nonfat Dry Milk. When Manufacturer's certification (Sec. 9.3) is required in the solicitation, contract, or purchase order, the nonfat dry milk shall be equivalent in quality and meet the requirements of U. S. Extra Grade as defined in the United States Standards for Nonfat Dry Milk (Spray Process); and the instant nonfat dry milk shall be equivalent in quality and meet the requirements of U. S. Extra Grade as defined in the United States Standards for Grades of Nonfat Dry Milk (Spray Process); and the instant nonfat dry milk shall be equivalent in quality and meet the

requirements of U. S. Extra Grade as defined in the United States Standards for Instant Nonfat Dry Milk.

5.3.2 <u>Product types</u>. The nonfat dry milk and instant nonfat dry milk (Types I and III) shall comply with the Federal Food and Drug Administration's (FDA's) Standard of Identity (21 CFR § 131.125). The nonfat dry milk, fortified with Vitamins A and D and instant nonfat dry milk, fortified with Vitamins A and D (Types II and IV) shall comply with FDA's Standard of Identity (21 CFR § 131.127) unless otherwise stated.

5.4 <u>Foreign material</u>. The nonfat dry milk and instant nonfat dry milk shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The nonfat dry milk and instant nonfat dry milk shall be free from foreign material, such as, but not limited to: dirt, hair, wood, glass, plastic or metal. Any evidence of foreign material shall be cause for rejection of the lot.

5.5 <u>Age requirement</u>. Unless otherwise specified in the solicitation, contract or purchase order, the nonfat dry milk and instant nonfat dry milk (single pass) shall not be more than 60 days old from date of drying until delivery at the first receiving location; except nonfat dry milk and instant nonfat dry milk (single pass) packed in cans shall not be more than 90 days old. The instant nonfat dry milk (agglomerated) shall not be more than 60 days old from the date of instantizing until delivery at the first receiving location and the nonfat dry milk used in its manufacture shall not be more than 30 days old at the time of instantizing.

6. ANALYTICAL REQUIREMENTS.

6.1 <u>Analytical and microbiological requirements</u>. In addition to meeting the analytical and microbial requirements of U.S. Extra Grade (Sec. 5.3.1) the nonfat dry milk and instant nonfat dry milk shall meet the following requirements.

| <u>Test</u> | Tolerance |
|------------------------|------------------|
| Salmonella | Negative |
| Listeria monocytogenes | Negative |

6.2 <u>Product verification sampling</u>. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on a composite sample. The composite sample shall be 400 g (14 oz) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one can/pouch/container and shall contain the appropriate number of cans/pouches/containers to yield a 400 g (14 oz) sample when

composited. Each subsample shall contain equal amounts of product to yield at least a 400 g (14 oz) sample.

6.3 <u>Analytical and microbial testing</u>. Analytical testing shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International, and the latest edition of the USDA - DA Instruction 918-RL, Laboratory Methods and Procedures $\underline{1}$ / or as specified below.

| <u>Test</u> | <u>Method</u> |
|------------------------|---|
| Salmonella | 967.26, 967.28, 986.35, 991.13, 996.08, 2003.09, 2004.04, BAM Ch 5 <u>2</u> /, or Ch 5 <u>3</u> / |
| Listeria monocytogenes | 993.12 |

- <u>1</u>/ Dairy Grading Branch (DGB), Dairy Programs (DP), Agricultural Marketing Service (AMS), USDA - DA Instruction 918-RL, Laboratory Methods and Procedures (most current in effect).
- 2/ 8th Edition, FDA Bacteriological Analytical Manual (BAM) or the FDA BAM online.
- 3/ The 17th edition, 2004 of the Standard Methods for the Examination of Dairy Products.

6.4 <u>**Test result.**</u> The test results for *Salmonella* and *Listeria monocytogenes* shall be reported as negative or positive. Any results not conforming to the analytical requirements shall be cause for rejection of the lot.

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

8. REGULATORY REQUIREMENTS. The delivered nonfat dry milk and instant nonfat dry milk shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of nonfat dry milk and instant nonfat dry milk within the commercial marketplace. Delivered nonfat dry milk and instant nonfat dry milk 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 nonfat dry milk and instant nonfat dry milk comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act.

9. QUALITY ASSURANCE PROVISIONS. Purchaser shall specify 9.1, 9.2, or 9.3.

9.1 <u>Manufacturer's quality assurance and plant survey</u>. When required in the solicitation, contract, or purchase order, the nonfat dry milk and instant nonfat dry milk manufacturer shall be required to have their facilities inspected by USDA, AMS, DP, DGB, and be eligible for listing in Section I of the AMS publication "Dairy Plants Surveyed and Approved for USDA Grading Service". (An AMS, DP plant survey 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 and the requirements contained in 7 CFR Part 58 General Specification for Dairy Plants Approved for USDA Inspection and Grading Service.)</u>

9.2 <u>Manufacturer's/distributor's certification</u>. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the nonfat dry milk and instant nonfat dry milk distributed meets or exceeds the requirements of this CID.

9.3 <u>USDA certification</u>. When required in the solicitation, contract, or purchase order that product quality, acceptability or both be determined, the USDA, AMS, DP, DGB, shall be the certifying program. DGB inspectors shall certify the quality and acceptability of the nonfat dry milk and instant nonfat dry milk in accordance with DGB procedures which include: selecting random samples of the packaged nonfat dry milk and instant nonfat dry milk, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official DGB certificates. In addition, when required in the solicitation, contract, or purchase order, DGB inspectors will examine the nonfat dry milk and instant nonfat dry milk for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation. To qualify for this option the plant must be listed in "Dairy Plants Surveyed and Approved for USDA Grading Service" (Sec. 9.1).

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial 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 nonfat dry milk and instant nonfat dry milk 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). When USDA analytical testing is specified, DGB inspection personnel shall

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 <u>USDA certification contact</u>. For USDA, AMS certification, contact the **Branch Chief**, DGB, DP, AMS, USDA, STOP 0230, 1400 Independence Avenue, SW, Washington, DC 20250-0230, telephone (202) 720-3171, Fax (202) 720-2643, or via E-mail: <u>Ken.Vorget@ams.usda.gov</u>.

12.2 <u>Analytical testing and technical information contact</u>. For USDA, AMS technical information on analytical testing, contact the **Branch Chief**, **Technical Service Branch**, **S&TP**, **AMS**, **USDA**, **STOP 0272**, **1400 Independence Avenue**, **SW**, **Washington**, **DC 20250-0272**, **telephone** (202) 690-0621, or via E-mail: <u>shirleyj.wright@ams.usda.gov</u>.

12.3 Sources of documents.

12.3.1 Source of information for nongovernmental document 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. You may contact AOAC International on (301) 924-7077 or on the Internet at: <u>http://www.aoac.org.</u>

12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of 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 371954, Pittsburgh, PA 15250-7954.** 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 or on the Internet at: http://www.access.gpo.gov/nara.

Copies of the Bacteriological Analytical Manual (BAM) are available from: **Center of Food Safety and Applied Nutrition, U.S. Food and Drug Administration is available on the Internet at:** <u>http://www.cfsan.fda.gov/~ebam/bam-toc.html</u>. Copies of DA Instruction No. 918-RL, Laboratory Methods and Procedures are available from: Branch Chief, DGB, DP, AMS, USDA, STOP 0230, 1400 Independence Avenue, S.W., Washington, DC 20250-0230, telephone (202) 720-3171 or on the Internet at: http://www.ams.usda.gov/dairy/grade.htm.

Copies of the Dairy Plants Surveyed and Approved for USDA Grading Service, U.S. Standards for Grades of Nonfat Dry Milk (Spray Process), and U.S. Standards for Grades of Instant Nonfat Dry Milk are available from: Standardization Branch, DP, AMS, USDA, STOP 0230, 1400 Independence Avenue, S.W., Washington, DC 20250-0230, telephone (202) 720-7473, Fax (202) 720-2643, or on the Internet at: <u>http://www.ams.usda.gov/dairy/grade.htm</u>.

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-0102,** via E-mail: <u>FQAStaff@ams.usda.gov</u>, or on the Internet at: <u>http://www.ams.usda.gov/FQAS</u>.

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, Defense Logistics Agency (DLA) Troop Support, ATTN: FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: <u>dscpsubsweb@dla.mil</u>.

Military activities should submit requests for copies of this CID to: Standardization Documents Order Desk, DLA Document Services, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094, or on the Internet at: <u>https://assist.daps.dla.mil</u> or <u>https://assist.daps.dla.mil/quicksearch/</u>.

| MILITARY INTERESTS: | CIVIL AGENCY COORDINATING ACTIVITIES: | |
|---|---------------------------------------|--|
| <u>Custodians</u> | DOJ - BOP | |
| | HHS - NIH, IHS, FDA | |
| Army - GL | USDA - FV | |
| Navy - SA | VA - OSS | |
| Air Force - 35 | | |
| PREPARING ACTIVITY: | | |
| Review Activities | | |
| DLA - SS | | |
| Army - MD, QM | | |
| Navy - MC | (Project No. 8910-2010-003) | |
| NOTE: The activities listed above were interested in this document as of the date of this | | |

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