

5-21-08

METRIC

A-A-20140D  
**PROPOSED**  
SUPERSEDING  
A-A-20140C  
June 13, 2005

## COMMERCIAL ITEM DESCRIPTION

### MAYONNAISE, SALAD DRESSING, AND TARTAR SAUCE

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

**1. SCOPE.** This CID covers mayonnaise, salad dressing, and tartar sauce, 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 style(s) of mayonnaise, salad dressing, and tartar sauce required (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. 10.2) or USDA certification (Sec. 10.3).

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

- Manufacturer's quality assurance (Sec. 10.1 with 10.1.1) or (Sec. 10.1 with 10.1.2).
- Packaging requirements other than commercial (Sec. 11).

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

#### **Types and styles.**

**Type I** - Mayonnaise

**Type II** - Salad dressing

**Type III** - Tartar sauce

**Style A** - Regular

**Style B** - Reduced fat (21 CFR § 169.140)

AMSC N/A

FSC 8950

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**Style C** - Fat free (21 CFR § 101.62)

**Style D** - Light (21 CFR § 101.56)

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

- 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. DEFINITIONS.**

**5.1 Reduced fat.** In accordance with 21 CFR § 101.62, reduced fat means that the food contains at least 25 percent less fat per reference amount customarily consumed than an appropriate reference food. 1/

**5.2 Fat free.** In accordance with 21 CFR § 101.62, fat free means that the fat content shall be less than 0.5 gram (g) per reference amount customarily consumed and shall be less than 0.5 g per labeled serving. 1/

**5.3 Light.** In accordance with 21 CFR § 101.56, depending on the percent calories from fat, light means that either a) the fat content is reduced by at least 50 percent per reference amount customarily consumed, or b) the number of calories is reduced by at least one-third (33-1/3 percent) per reference amount customarily consumed. 1/

1/ The Reference Amounts Customarily Consumed for mayonnaise and mayonnaise-type salad dressings is 15 g and tartar sauce is 2 tablespoons according to 21 CFR § 101.12.

### **6. SALIENT CHARACTERISTICS.**

**6.1 Processing.** The mayonnaise, salad dressing, and tartar sauce shall be prepared in accordance with good manufacturing practices (21 CFR Part 110).

#### **6.2 Finished product.**

**6.2.1 Type I - Mayonnaise and Type II - Salad dressing.** The Type I mayonnaise shall comply with 21 CFR § 169.140. The Type II salad dressing shall comply with 21 CFR § 169.150. Additionally, Types I and II, Style B (Reduced fat), and Style C (Fat free) shall comply with 21 CFR § 101.62 for nutrient content claims for fat. Types I and II, Style D (Light) shall

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comply with 21 CFR § 101.56 for nutrient content claims for “light.” Styles B, C, and D must also be labeled in accordance with 21 CFR 130.10 *Requirements for foods named by use of a nutrient content claim and a standardized term*.

**6.2.1.1 Fat replacers.** Safe and suitable fat replacers for Style C, Fat free, may include, but are not limited to; modified food starch, maltodextrin, polydextrose, corn syrup solids, cellulose gel, food gums and stabilizers. When the fat free product is examined for emulsion stability there shall be no evidence of syneresis.

**6.2.1.2 Flavor and odor.** The products shall have a slight vinegar odor and flavor with a pleasing spice note and a clean background oil flavor. The mayonnaise and salad dressing may possess egg yolk flavor notes.

**6.2.1.3 Color.** The mayonnaise and salad dressing shall be off-white to light cream in color and have a slight surface sheen.

**6.2.1.4 Texture.** The texture shall be moderately thick and creamy smooth with no evidence of lumps, grittiness, or gassiness.

**6.2.1.5 Consistency.** The product shall be uniform with a semi-solid consistency which is spoonable and will not flow from an inverted container when held at a temperature of 32°C (90°F). The product shall not exhibit separation of the oil and water. The product shall have no evidence of excessive heating (materially darkened or scorched mottling, curdling, or oiling off).

**6.2.2 Type III - Tartar sauce.** The tartar sauce shall be made by using a salad dressing conforming to Type II as a base to which has been incorporated suitable processed dill or sour pickles, or a commercial type stabilized pickle relish containing spices commonly used in tartar sauce. Other added ingredients may consist of capers, onions, cucumbers, or peppers in amount and particle size normally used commercially. Alternatively, the tartar sauce may be made using mayonnaise conforming to Type I as the base. There shall be no evidence of separation of the oil and water phases.

**6.2.2.1 Flavor and odor.** The flavor shall be pleasingly tart, with overtones of the pickles and characteristic flavors imparted by other spices.

**6.2.2.2 Texture.** The texture shall be thick and creamy. The incorporated vegetable pieces shall be firm and crispy.

**6.2.2.3 Consistency.** The product shall have a spoonable, semi-solid consistency, suitable for a sandwich spread.

**Comment [leb1]:** According to 5.1 and 5.2, Tartar sauce can also be reduced fat or fat free. Need to insert text for 6.2.1.1 here also, and adjust numbering for other sections.

**Comment [leb2]:** No requirements for color? What characteristics should inspection personnel look for? See 6.2.1.3 color should be off white to light cream with bits of pickled cucumber ingredient. See colors for relish under U.S. Standards for Grades of Pickles : “ pickle relish, all of the ingredients possess a practically uniform color typical for the respective ingredient. The pickles and other vegetable ingredients shall be free of off-colors.”

**Comment [leb3]:** Shouldn't this be similar to 6.2.1.5 since the base material is the same? More of this product is used as a side condiment than served on a sandwich

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**6.2.3 Egg ingredients.** All egg ingredients shall be reported as *Salmonella*, not detected, or as *Salmonella*, not isolated and shall be in compliance with the standard plate count limitation of not greater than 20,000 per gram, as indicated by a U.S. Department of Agriculture certificate. Egg ingredients shall have been processed according to the Regulations Governing the Inspection of Eggs and Egg Products (9 CFR Part 590) as amended.

**Comment [leb4]:** No requirements for the oil ingredient?

**6.2.4 Foreign material.** The mayonnaise, salad dressing, and tartar sauce shall be clean, sound, wholesome, and be free from foreign materials.

## 7. ANALYTICAL REQUIREMENTS.

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

**7.1.1 Salt content.** The salt content shall be not less than 1.60 percent and not greater than 2.35 percent.

**7.1.2 pH.** The pH shall be not less than 3.1 and not greater than 4.1.

**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.

**Comment [leb5]:** Need to insert language that a composite sample needs to be submitted for analytical testing and a full unopened sample needs to be submitted for emulsion stability testing procedure. See comments for 7.5

**7.2.2 Composite sample.** Analytical testing shall be performed on a composite sample. The composite sample shall be 227 g (8 oz) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures or the composite sample shall be prepared from a minimum of five randomly selected containers to yield a 227 g (8 oz) sample when composited.

**Comment [leb6]:** I realize that this is in the previous version, but it is very misleading to inspection personnel to have 2 different sampling rates. Why is this different from other products? Or, if the two plans are used for different contracts (Commercial/military), the CID should specify when each sampling plan is used.

Example: see Salsa:

"Analytical testing shall be performed on a composite sample. The composite sample shall be 454 grams (1 pound) and prepared from subsamples drawn from randomly selected containers. Subsamples shall be a minimum of one can/jar/pouch and shall contain the appropriate number of cans/jars/pouches to yield a 454 gram sample when composited." Just change from 16 oz to 8 oz.

**7.3 Analytical testing.** When specified in the solicitation, contract, or purchase order, analyses shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International.

| <u>Test</u> | <u>Method</u> |
|-------------|---------------|
| Salt        | 941.13        |
| pH          | 981.12        |

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**7.4 Test results.** The test results for pH shall be reported to the nearest 0.1 value and salt results to the nearest 0.01 percent. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

**7.5 Emulsion stability procedures.** Place one full unopened primary container (or 8 individual servings) in an incubator at 38°C (100°F) for 56 hours. The container shall be opened and examined for emulsion stability. Evidence of separation of the oil and water phases of the product after 56 hours shall be cause for rejection of the lot. A slight surface film of oil may be ignored. Evidence of separation or syneresis of the fat free product shall be cause for the rejection of the lot.

**Comment [leb7]:** This is also misleading for inspection personnel. Sampling procedures are given in 7.2.1 and 7.2.2, and don't reference that one full unopened container needs to be drawn for this test. The way this is written, it could be easily overlooked as a test result that is performed on the composite sample.

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

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

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

**10.1 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.

**10.1.1 Plant systems audit.** A plant systems audit (PSA) conducted by USDA, Agricultural Marketing Service (AMS), or another 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 Title 21 Code of Federal Regulations, Part 110 – Current Good Manufacturing*

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*Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has 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.)*

**10.1.2 Plant survey.** A plant survey conducted by USDA, AMS, 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. *(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.)*

**10.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the mayonnaise, salad dressing, and tartar sauce distributed meets or exceeds the requirements of this CID.

**10.3 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 mayonnaise, salad dressing, and tartar sauce in accordance with PPB procedures which include selecting random samples of the packaged mayonnaise, salad dressing, and tartar 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 mayonnaise, salad dressing, and tartar sauce for conformance to the United States Standards for Condition of Food Containers 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.

**12. USDA INSPECTION NOTES.** When Section 10.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged mayonnaise, salad dressing, and tartar 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, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Program (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 contacts.** For USDA, AMS 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).**

**13.2 Analytical testing and technical information.** For USDA 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: [shirleyj.wright@usda.gov](mailto:shirleyj.wright@usda.gov).**

### 13.3 Sources of documents.

#### 13.3.1 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 Fredrick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.**

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

Applicable provisions of: 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.gpoaccess.gov/nara/index.html>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **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: [FQASStaff@usda.gov](mailto:FQASStaff@usda.gov) or on the Internet at: <http://www.ams.usda.gov/FQAS>.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-FTSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092, FAX (215) 737-2963, or via E-mail: [sally.a.gallagher@dla.mil](mailto:sally.a.gallagher@dla.mil).**

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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** or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.

### MILITARY INTERESTS:

#### Custodians

Army - GL  
Navy - SA  
Air Force - 35

### CIVIL AGENCY COORDINATING ACTIVITIES:

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

### PREPARING ACTIVITY:

#### Review Activities

Army - MD, QM  
Navy - MC

DLA - SS

(Project No. 8950-2008-004)

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