METRIC
A-A-20035D
June 13, 2008
SUPERSEDING
A-A-20035C
March 29, 2005

COMMERCIAL ITEM DESCRIPTION

HOMINY GRITS, ENRICHED

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

1. SCOPE. This CID covers enriched hominy grits, 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), style(s), and flavor(s) of enriched hominy grits required (Sec. 3).
- When the age requirement is different than specified (Sec. 5.4).
- When analytical and physical requirements are different than specified (Sec. 6.1).
- When analytical and physical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's documentation for grain/bread contribution to meal pattern requirements for food-based menu planning under the USDA, Food and Nutrition Service (Sec. 3).
- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The enriched hominy grits shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles and flavors.

Type I - White
Type II - Yellow

Style A - Regular
Style B - Quick cooking

Style C - Instant
Flavor 1 - Unflavored
Flavor 2 - Bacon, artificial
Flavor 3 - Cheese, artificial
Flavor 4 - Ham, artificial with imitation ham bits and gravy
Flavor 5 - Butter, artificial
Flavor 6 - Other

When child nutrition meal pattern contribution information is required:

Grain/bread equivalents 1 - 1 serving = ½ cup cooked (or 25 g (0.9 oz) dry) **1/**, **2/**, **3/**
Grain/bread equivalents 2 - Other **1/**, **2/**, **3/**

1/ Regular, quick cooking, or instant grits must be enriched (see 5.2.4).
2/ Only the cooked volume of the enriched grain is creditable. Bacon, ham, cheese, butter, sweeteners, or other non-grain ingredients may not count toward the ½ cup volume of cooked cereal or 25 g (0.9 oz) of dry enriched grain.
3/ For products other than 100% enriched grain, manufacturers should prepare and have available a manufacturer's formulation statement that is on company letterhead, certifies the information provided is true and correct, and is signed by a company official in order for Child Nutrition Programs to document the grains/breads contribution toward reimbursable meals. The formulation statement would include (1) the dry weight of one batch of product, (2) the dry weight of enriched grain in one batch of product, (3) the number of portions in one batch, (4) the dry weight of one portion of cereal as purchased, (5) the dry weight of the enriched grain in one portion of the product, (6) preparation instructions, (7) the cooked volume of the cereal with added ingredients per portion, (8) the cooked volume of just the grain component, without added ingredients, in one portion of the product, and (9) the number of grain/bread servings in one portion of the product as served.

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

- Salient characteristics (Sec. 5).
- Analytical and physical 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 Processing. The enriched hominy grits shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

5.1.1 Raw ingredients. The enriched hominy grits shall be prepared from clean, sound corn and free from evidence of rodent or insect infestation.

5.1.2 Instant hominy grits. The Style C, enriched instant hominy grits shall be derived from specially processed degerminated white corn grits. Optional food additives in accordance with U.S. Food and Drug Administration (FDA) regulations are permitted.

5.2 Finished product. The Style A, enriched regular hominy grits, shall be prepared by cooking for 25 to 30 minutes. The Style B, enriched quick cooking hominy grits, shall be prepared by cooking over a low heat for no more than 5 minutes. The Style C, enriched instant hominy grits, shall be ready for table use by following the manufacturer's directions.

5.2.1 Appearance and color. The enriched hominy grits shall possess a characteristic appearance and color of the type, style and flavor specified.

5.2.2 Odor and flavor. When prepared as directed on the package, the unflavored enriched hominy grits shall possess a characteristic corn odor and flavor. The flavored enriched hominy grits shall possess a characteristic odor and flavor for the flavor specified. There shall be no foreign odors and flavors such as, but not limited to, rancid, bitter, raw, starchy, sour, or other undesirable odors and flavors.

5.2.3 Texture. When prepared as directed on the package, the enriched hominy grits shall possess a characteristic texture for the flavor specified.

5.2.4 Enrichment. The finished hominy grits shall be enriched to comply with U.S. Standards of Identity for Enriched Corn Meal, 21 CFR§137.260.

5.3 Foreign material. There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

5.4 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the enriched hominy grits shall be processed and packaged not more than 90 days prior to delivery to the purchaser. Age requirements for DoD procurements shall be specified in the solicitation, contract or purchase order.

6. ANALYTICAL AND PHYSICAL REQUIREMENTS.

6.1 Physical granulation requirements.

TABLE I. Physical granulation requirements 4/, 5/

Styles	No. 10 Sieve	No. 20 Sieve	No. 25 Sieve	No. 60 Sieve
A and B	NLT 95% 6/	-----	NMT 20% 7/	-----
C	NLT 90%	NLT 40%	-----	NMT 11%

4/ All values are on the basis of weight.
5/ Hominy grits that will pass through a U.S. Standard woven-wire cloth sieve.
6/ NLT = Not less than cited percent will pass through cited U.S. No. Sieve.
7/ NMT = Not more than cited percent will pass through cited U.S. No. Sieve.

6.2 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the enriched hominy grits shall meet the requirements listed in Table II.

TABLE II. Analytical requirements (maximum percent by weight)

Styles	Aflatoxin 8/	Moisture content	Crude fiber 8/	Ash content 8/	Fat content 8/
Style A	20 ppb 9/	13.5	1.2	0.6	2.25
Style B	20 ppb	13.5	1.2	0.6	2.25
Style C	20 ppb	11.5	---	---	---

8/ The crude fiber, ash, and fat content shall be determined on a moisture-free basis.
9/ ppb = parts per billion.

6.3 Product verification. 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 113.5 g (4 oz) and be prepared from subsamples drawn from randomly selected containers. Subsamples shall be a minimum of one box/envelope and shall contain the appropriate numbers of boxes/envelopes to yield a 113.5 g (4 oz) sample when composited.

6.4 Analytical testing. Unless otherwise specified in the solicitation, contract, or purchase order, the analyses shall be made in accordance with the following Official Methods of Analysis of the AOAC International or AACC International.

Test	Method Number
Sample Preparation	AOAC 945.38
Moisture	AOAC 925.09, AACC 44-15A
Aflatoxin	AOAC 974.16, AACC 45-05, AACC 45-14
Crude fiber	AOAC 962.09, AACC 32-10
Ash	AOAC 923.03, AACC 08-01
Fat	AOAC 922.06, AOAC 920.39C, AACC 30-25

6.5 Test results. The test results for Aflatoxin shall be reported to the nearest ppb. The test results for moisture content, crude fiber, and ash shall be reported to the nearest 0.1 percent. The test results for fat shall be reported to the nearest 0.01 percent. Any result 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 enriched hominy grits provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same enriched hominy grits offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered enriched hominy grits shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of enriched hominy grits within the commercial marketplace. Delivered enriched hominy grits shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

9.1 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.

9.1.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA/Federal Grain

Inspection Service (FGIS), 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. *(A FGIS or 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 Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The FGIS or 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.)*

9.1.2 Plant survey. A plant survey conducted by USDA/FGIS, 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. *(A FGIS or 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.)*

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished enriched hominy grits distributed meets or exceeds the requirements of this CID.

9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, USDA/FGIS or USDA/AMS (depending on how it is packaged) shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the hominy grits in accordance with agency procedures which include selecting random samples of the hominy grits, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, agency inspectors will examine the hominy grits for conformance to the United States Standards for Condition for Food Containers in effect on the date of the solicitation.

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 packaged enriched hominy grits, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDA analytical and physical testing is specified, FGIS or AMS inspection personnel shall select samples and submit them to the USDA, FGIS or AMS

laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contacts.

12.1.1 Federal Grain Inspection Service. For USDA, FGIS certification, contact the **Policy and Procedures Branch, Field Management Division, Grain Inspection, Packers and Stockyard Administration (GIPSA), STOP 3632, 1400 Independence Avenue, SW, Washington, DC 20250-3632, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail: henryc.greenwood@usda.gov.**

12.1.2 Agricultural Marketing Service. For USDA, AMS certification, contact the **Branch Chief, Processed Products Branch, Fruit and Vegetable Programs, 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.**

12.2 Analytical testing and technical information contacts.

12.2.1 Federal Grain Inspection Service. For USDA, FGIS technical information on analytical testing contact the **GIPSA, FGIS, Technical Service Division, Analytical Reference and Testing Branch, FGIS Technical Branch, 10383 North Ambassador Drive, Kansas City, MO 64153-1394, telephone (816) 891-0452 or via E-mail: luke.a.shokere@usda.gov.** For USDA, FGIS technical information contact: **Policy and Procedures Branch, FGIS, GIPSA, USDA, STOP 3632, Washington, DC 20250-3632, telephone (202) 720-1732, Fax (202) 720-1015.**

12.2.2 Agricultural Marketing Service. For USDA, AMS technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, Science and Technology Programs (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.**

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, telephone (301) 924-7077. Internet address: http://www.aoac.org.**

Copies of the Approved Methods of the AACC International may be obtained from: **AACC, International, 3340 Pilot Knob Road, Saint Paul, MN 55121, telephone (651) 454-7250, via E-mail: skohn@scisoc.org or on the Internet at: www.aaccnet.org.**

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.gpoaccess.gov/nara/index.html.**

Grains/breads servings for Child Nutrition Programs are based on the FCS Instruction 783.1 Rev 2; excerpts of which can be found in the *Food Buying Guide for Child Nutrition Programs* are available online at: **http://teamnutrition.usda.gov/Resources/foodbuyingguide.html. The amount of cooked cereal served in Child Nutrition Programs is determined based on the meal pattern requirements contained in 7 CFR Parts 210, 220, 225, and 226, which can be found online at http://www.fns.usda.gov/cnd/.**

Copies of this CID and the United States Standards for Condition for 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: FQAStaff@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-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: Sally.A.Gallagher@dla.mil.**

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

Review Activities

Army - MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

DLA - SS
(Project No. 8920-2008-005)

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 http://assist.daps.dla.mil.

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A-A-20035D

For DLA Troop Support - Subsistence Website Posting

DSCP-FTSA February 22, 2012

MEMORANDUM

SUBJECT: Document Change to Commercial Item Description A-A-20035D - Hominy Grits, Enriched

The following change is made to subject document for all current, pending, and future procurements until the document is formally revised or amended:

Section 6.1, Table I, Style C - delete “NLT 40%” and insert “NMT 40%”.