METRIC

A-A-20062E
January 6, 2009
SUPERSEDING
A-A-20062D
May 20, 2005

COMMERCIAL ITEM DESCRIPTION

PASTA PRODUCTS, ENRICHED AND WHOLE WHEAT

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

1. SCOPE. This CID covers enriched and whole wheat pasta products, 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 class(es) of enriched and whole wheat pasta products required (Sec. 3).
- When child nutrition meal pattern requirements must be met (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical 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 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 and whole wheat pasta products shall conform to the following list which shall be specified in the solicitation, contract or purchase order.

Type(s), style(s), class(es), and when applicable, child nutrition meal pattern contributions.

Type I - Macaroni, Elbow Form. The unit of elbow macaroni shall be elbow-shaped.

Type II - Macaroni, Rigatoni Form. The unit of rigatoni shall be tubular-shaped with ribbed surface.

Type III - Macaroni, Shell Form. The unit of shell macaroni shall be seashell-shaped.
Class 1 - Small
Class 2 - Medium
Class 3 - Large

Type IV - Macaroni, Mostaccioli Form, Smooth or Rigate Style. The unit of mostaccioli shall be round-shaped with diagonal cut ends. The following specified dimensions may be for either smooth or ridged (rigate) mostaccioli: (Up to 5 percent pined ends are allowable.)
Class 1 - Smooth
Class 2 - Rigate

Type V - Macaroni, Rotini Form. The unit of rotini shall be spiral or twist-shaped.

Type VI - Spaghetti, Long Form. The unit of spaghetti shall be solid and cylindrical shaped.

Type VII - Vermicelli, Long Form. The unit of vermicelli shall be solid and cylindrical shaped.

Type VIII - Lasagna Noodles, Curl or Flat Form.
Class 1 - Curl Lasagna Noodles. The two long edges shall be ruffed throughout the length of the unit.
Class 2 - Flat Lasagna Noodles. The edges shall be cut straight.

Type IX - Fettuccine.

Type X - Linguine.

Type XI - Capellini (Angel Hair).

Type XII - Orzo.

Type XIII - Macaroni, Ziti form. The unit of ziti shall be tubular shaped with a smooth surface.

Type XIV - Other

Style A - Regular
Style B - Whole Wheat Blend (Applicable to Types I, IV, V, VI, VIII, IX, X, and XI.)

Style C - Whole Wheat (Applicable to Types I, IV, V, VI, VIII, IX, X, and XI.)
Style D - Tri color (spinach, tomato, and regular) (Applicable to Type V.)
Style E - Spinach (Applicable to Type IX.)
Style F - Roasted Garlic (Applicable to Type IX.)
Style G - Other

When child nutrition meal pattern contribution information is required:

Grain/bread equivalents 1 - 1 serving = ½ cup cooked (or 25 gm [9 oz] dry) **1/**
Grain/bread equivalents 2 - Other **1/**

1/ The pasta product must be either enriched or made from enriched or whole grain flours. Enriched flour shall be in accordance with the requirements as specified in 21 CFR § 137.165, Enriched Flour. Enriched pasta products shall be enriched in accordance with the requirements as specified in 21 CFR § 139.115 and 21 CFR § 139.135.

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 Processing. The enriched and whole wheat pasta products shall be processed in accordance with current good manufacturing practices (21 CFR Part 110).

5.2 Raw ingredients.

5.2.1 Standardized pasta products. Products that are named "macaroni," "spaghetti," or "vermicelli" shall comply with the U.S. Standard of Identity for Macaroni Products in 21 CFR § 139.110. In addition, "macaroni," "spaghetti," and "vermicelli" may be manufactured using a vegetable ingredient and be appropriately labeled in accordance with the U.S. Standard of Identity for Vegetable Macaroni Products in 21 CFR § 139.125. "Whole wheat macaroni," "whole wheat spaghetti," and "whole wheat vermicelli" shall comply with the U.S. Standard of Identity for Whole Wheat Macaroni Products in 21 CFR § 139.138.

5.2.2 Non-standardized pasta products. Products that are not named in section 5.2.1 shall conform to the following ingredients. The ingredients used in the non-standardized enriched pasta products shall be durum wheat semolina and water. The whole wheat blend pastas shall also contain whole wheat flour. The whole wheat pastas shall be made with whole wheat flour or whole durum wheat flour or both, and water. The enriched and whole wheat pasta products may contain ingredients such as, but not limited to; flax seed, wheat fiber, oats, barley, rye, corn, triticale, and buckwheat.

5.2.3 Enrichment. Products that are named "enriched macaroni," "enriched spaghetti," or "enriched vermicelli" shall be enriched in accordance with the requirements as specified in the U.S. Standard of Identity for Enriched Macaroni Products, 21 CFR § 139.115. Vegetable macaroni, vegetable spaghetti, and vegetable vermicelli, when enriched, shall meet the requirements of the U.S. Standard of Identity for Enriched Vegetable Macaroni Products, 21 CFR § 139.135. All other pasta products, when enriched, shall comply with the requirements for the use of the nutrient content claim "enriched" specified in 21 CFR §101.54.

5.3. Uncooked product.

5.3.1. Appearance. The appearance of the enriched and whole wheat pasta products shall not be materially affected by an aggregate of black specks that are larger than 0.8 cm ($^{1}/_{32}$ in) in diameter.

5.3.2 Dimensions. The enriched and whole wheat pasta products shall meet the requirements of Table I.

Table I. Dimensions

Type	Class	Length	Diameter	Width	Thickness
I		0.635 to 3.810 cm (¼ to 1-½ in)	0.279 to 0.686 cm (0.110 to 0.270 in)	---	0.076 to 0.127 cm (0.030 to 0.050 in)
II		3.175 to 4.445 cm (1-¼ to 1-¾ in)	1.219 to 1.727 cm (0.480 to 0.680 in)	---	0.091 to 0.137 cm (0.036 to 0.054 in)
III	1	1.111 to 2.540 cm ($^{7}/_{16}$ to 1 in)	---	---	0.076 to 0.152 cm (0.030 to 0.060 in)
	2	1.905 to 2.857 cm (¾ to 1-⅛ in)	---	---	0.076 to 0.152 cm (0.030 to 0.060 in)
	3	3.175 to 4.445 cm (1-¼ to 1-¾ in)	---	---	0.076 to 0.152 cm (0.030 to 0.060 in)
IV		3.810 to 6.350 cm (1-½ to 2-½ in)	0.685 to 1.092 cm (0.270 to 0.430 in)	---	0.088 to 0.129 cm (0.035 to 0.051 in)

Table I. Dimensions (continued)

Type	Class	Length	Diameter	Width	Thickness
V		2.540 to 4.445 cm (1 to 1-¾ in)	0.838 to 1.397 cm (0.330 to 0.550 in)	---	0.076 to 0.152 cm (0.030 to 0.060 in)
VI		21.590 to 27.940 cm (8-½ to 11 in)	0.152 to 0. 279 cm (0.060 to 0.110 in)	---	---
VII		21.590 to 27.940 cm (8-½ to 11 in)	0.101 to 0.149 cm (0.040 to 0.059 in)	---	---
VIII	1	25.400 ± 2.540 cm (10 in ± 1 in)	---	6.350 ± 1.270 cm (2-½ in ± ½ in)	0.093 to 0.152 cm (0.037 to 0.060 in)
	2	25.400 ±2.540 cm (10 in ± 1 in)	---	3.810 ± 0.317 cm (1-½ in ± 1/8 in)	0.101 to 0.137 cm (0.040 to 0.054 in)
IX		21.590 to 27.940 cm (8-½ to 11 in)	---	0.457 to 0.711 cm (0.180 to 0.280 in)	0.093 to 0.129 cm (0.037 to 0.051 in)
X		21.590 to 27.940 cm (8-½ to 11 in)	---	0.229 to 0.289 cm (0.090 to 0.114 in)	0.111 to 0.147 cm (0.044 to 0.0586 in)
XI		21.590 to 27.940 cm (8-½ to 11 in)	0.083 to 0.106 cm (0.033 to 0.042 in)	---	---
XII		0.685 to 0.889 cm (0.270 to 0.350 in)	---	0.238 to 0.343 cm (0.094 to 0.135 in)	0.114 to 0.266 cm (0.045 to 0.105 in)
XIII		3.175 to 5.080 cm (1-¼ to 2 in)	0.648 to 0.774 cm (0.255 to 0.305 in)	---	0.088 to 0.129 cm (0.035 to 0.051 in)

5.3.2 Defects. The enriched and whole wheat pasta products shall not contain grossly distorted units or units cracked in a checkered pattern over more than 10 percent of the product surface. The product surface shall be smooth (i.e.; free from rough or coarse sandpaper texture) and free from pock marks. The product shall contain not more than 10 percent by weight of these defects (i.e.; black specks, distorted units, cracks, rough surface, and pock marks).

5.3.3 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the enriched and whole wheat pasta products shall be processed and packaged not more than 90 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements shall be specified in the solicitation, contract, or purchase order.

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

5.5 Cooked product. The cooked enriched and whole wheat pasta products shall not break up during cooking and shall not adhere in a mass that cannot be separated with a fork or similar utensil.

5.5.1 Color. The enriched and whole wheat pasta products shall possess a characteristic color.

5.5.2 Flavor and odor. When prepared as directed on the package, the cooked enriched and whole wheat pasta products shall possess a characteristic flavor and odor. The cooked product shall be free from objectionable flavor and odor (rancid, musty, bitter, sour, etc.).

5.5.3 Texture. When prepared as directed on the package, the enriched and whole wheat products shall possess a firm, but tender, not mushy or sticky texture.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the enriched and whole wheat pasta products shall be as follows:

Moisture	- 13.0 percent maximum
Ash 2/	- 1.1 percent maximum
Protein 2/	- 12.0 percent minimum
Carotenoid color	- 3.5 ppm minimum

2/ Percent ash and protein shall be calculated on a moisture-free basis.

6.2 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 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one packet/container and shall contain the appropriate number of packets/containers to yield a 113.4 g (4 oz) sample when composited.

6.2.1 Preparation of sample. For moisture, ash, and protein analyses, the sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 926.06. For carotenoid color analysis, the sample shall be prepared according to the AACC International, Method 14-50.

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

Test	Method
Moisture	926.07, 985.14
Ash	925.11
Protein (N x 5.7) 3/	999.23, 992.15
Carotenoid color	14-50

3/ (N x 5.7) applies to AOAC test method 992.23 only.

6.4 Test results. The test results for moisture, ash and protein shall be reported to the nearest 0.1 percent. The test results for carotenoid color shall be reported to the nearest 0.1 ppm. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

6.5 Cook test. The enriched and whole wheat pasta products shall be cooked in accordance with the manufacturer's instructions. The cooked enriched and whole wheat pasta product shall be firm but tender, not mushy or sticky, possess a characteristic flavor and odor, and shall be free from undesirable flavors and odors. Cooking instructions shall be printed on the package label, or as specified in the solicitation, contract, or purchase order.

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

8. REGULATORY REQUIREMENTS. The delivered enriched and whole wheat pasta products 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 and whole wheat pasta products within the commercial marketplace. Delivered product 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 enriched and whole wheat pasta products shall comply with the allergen labeling requirements of the Federal Food, Drug and Cosmetic Act.

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.*

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 enriched and whole wheat pasta products distributed meets or exceed the requirements of this CID.

9.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality and 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 enriched and whole wheat pasta products in accordance with agency procedures which include selecting random samples of the packaged enriched and whole wheat pasta products, 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 enriched and whole wheat pasta products for conformance to the United States Standards for Condition of 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 and whole wheat pasta products, and compliance with requirements in the following areas:

- Salient Characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical 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 contact.

12.1.1 Federal Grain Inspection Service. For USDA, FGIS certification, contact the **Policy and Procedures Branch, Field Management Division, Grain Inspection, Packers and Stockyards 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 (PPB), Fruit and Vegetable Programs (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@ams.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 Center, 10383 North Ambassador Drive, Kansas City, MO 64153-1394, telephone (816) 891-0452 or via E-mail: Luke.A.Shoker@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: **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@ams.usda.gov.**

12.3 Sources of documents.

12.3.1 Sources of information for nongovernmental document are 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.**

Copies of the Approved Methods of the AACC International may be obtained from: **AACC International, 3340 Pilot Knob Road, St. Paul, MN 55121-2097; telephone (651) 454-7250, vial E-mail: aacc@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.**

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) 690-1527, 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, 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/.**

A-A-20062E

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, HIS, FDA
USDA - FV
VA - OSS

PREPARING ACTIVITY:

DLA - SS

(Project No. 8920-2008-002)

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

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