

METRIC

A-A-20072D

March 19, 2020

SUPERSEDING

A-A-20072C

March 26, 2008

COMMERCIAL ITEM DESCRIPTION

MILK, EVAPORATED, SHELF STABLE

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

1. SCOPE. This CID covers shelf stable evaporated milk (evaporated milk), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties. **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), class(es), container size(s), package size(s), package type(s), and agricultural practice(s) of evaporated milk desired (Sec. 3).
- When the age requirements at the time of delivery is other than specified (Sec. 5.4)
- 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 and plant survey (Sec. 10.1).
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The evaporated milk must conform to the following list which must be specified in the solicitation, contract, or purchase order.

Types, classes, container sizes, package sizes, package types, and agricultural practices.²

Type I - Evaporated milk, vitamin D added (21 Code of Federal Regulations (CFR) §131.130(b)(1))

Type II - Evaporated milk, vitamins A and D added (21 CFR §131.130(b)(1) and (2))

¹ USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

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

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Class A - Regular evaporated milk
Class B - Reduced fat evaporated milk
Class C - Low-fat evaporated milk
Class D - Fat-free evaporated milk

Container size 1 - 147.8 milliliters (mL) (5 fluid (fl) ounces (oz))
Container size 2 - 236.6 mL (8 fl oz)
Container size 3 - 354.9 mL (12 fl oz)
Container size 4 - 946.4 mL (32 fl oz)
Container size 5 - 2.87 liters (L) (97 fl oz)
Container size 6 - Other (*as specified by the purchaser*)

Package size a - 96 containers per case
Package size b - 48 containers per case
Package size c - 27 containers per case
Package size d - 24 containers per case
Package size e - 12 containers per case
Package size f - 6 containers per case
Package size g - Other (*as specified by the purchaser*)

Package type (i) - Cans
Package type (ii) - Aseptic containers
Package type (iii) - Other (*as specified by the purchaser*)

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).
- 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 evaporated milk must be pasteurized and processed in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117). The manufacturing plants must be eligible for Section I

listing in the most recent version of the publication *Dairy Plants Surveyed and Approved for USDA Grading Service*.³

5.2 Food defense. The evaporated milk must be processed and transported in accordance with *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121). This regulation 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 evaporated milk is specified in the solicitation, contract, or purchase order, the evaporated milk 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.

5.4 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the evaporated milk must be processed and packaged not more than 60 days prior to delivery to the purchaser.

5.5 Shelf life. Once the evaporated milk is packaged, the evaporated milk must have a remaining shelf life of at least six months.

6. SALIENT CHARACTERISTICS.

6.1 Definitions.

6.1.1 Evaporated milk. Evaporated milk is the liquid food obtained by partial removal of water only from milk. It contains not less than 6.5 percent by weight of milkfat, not less than 16.5 percent by weight of milk solids not fat, and not less than 23 percent by weight of total milk solids (21 CFR §131.130(a)).

6.1.2 Reduced fat. Contains at least 25 percent less fat per reference amount customarily consumed (RACC) (21 CFR §101.62(b)(4)).

6.1.3 Low-fat. Maximum of 3 grams (g) or less total fat per RACC (21 CFR §101.62(b)(2)).

6.1.4 Fat-free. Less than 0.5 g of total fat per RACC (21 CFR §101.62(b)(1)).

³ The *Dairy Plants Surveyed and Approved for USDA Grading Service* is available at: <https://apps.ams.usda.gov/dairy/ApprovedPlantList/>.

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6.1.5 Aseptic container. The aseptic containers shall be comprised of layers of paper, polyethylene, and aluminum foil.

6.2 Labeling. 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.

6.3 Additional processing ingredients. Evaporated milk must be fortified with vitamin D (21 CFR §131.130(b)(1)) and may also be fortified with vitamin A (21 CFR §131.130(b)(2)). When used, all 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. The additional ingredients must be approved food additives (21 CFR Part 170) or meet Generally Recognized as Safe (GRAS) requirements (21 CFR Part 182 and 184) for those particular uses by FDA.

6.4 Finished product.

6.4.1 Flavor and aroma. The evaporated milk must possess a sweet, pleasing, and desirable flavor with not more than a definite cooked flavor. It must be free from scorched, oxidized, or other objectionable flavors and odors.

6.4.2 Color. The evaporated milk must possess a uniform natural white to light cream color. The evaporated milk must not be a dark cream to tan color which is an indication of excessive heat treatment.

6.4.3 Consistency. The evaporated milk must be stabilized and of medium viscosity with a uniform consistency and appearance. It must be smooth and free from fat or protein separation, lumps, clots, gel formation, coarse milk solids precipitate or sedimentation, and extraneous material.

6.4.4 Container requirements.

6.4.4.1 Can requirements. The interior walls of the cans must not show excessive burn-on of evaporated milk. Burn-on occurs during the heating process when milk becomes fused to the can surfaces. When burn-on is greater than 75 percent of the can surface, it is considered excessive. The cans must be free from leakers, rust, and other evidence of improper processing and storage.

6.4.4.2 Aseptic container requirements. The aseptically packaged evaporated milk must be hermetically sealed in containers with a foil tab opening.

6.5 Defects and foreign material. All other ingredients must be clean, sound, wholesome, and free from foreign material, such as, but not limited to, extraneous plant material, dirt, plastic, metal, insects, insect pieces or rodent or insect infestation.

7. ANALYTICAL REQUIREMENTS. NOT APPLICABLE.

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

9. REGULATORY REQUIREMENTS. The delivered evaporated milk must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the evaporated milk in the commercial marketplace. Delivered evaporated milk must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, and the Food Allergen Labeling and Consumer Protection Act (FALCPA), and regulations promulgated thereunder. The allergen statement must be provided in a format which complies with the FALPCA Act for any product which contains wheat, fish, milk, soy, tree nuts, eggs, peanuts, and Crustacean shellfish or those in effect on the date of the solicitation, contract, or purchase order.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.1, 10.2, or 10.3.*

10.1 Manufacturer's quality assurance and plant survey. When required in the solicitation, contract, or purchase order, the manufacturer must be required to have their facilities inspected by USDA, AMS, Dairy Program (DP), Dairy Grading Division (DGD), 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 *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) and the requirements contained in 7 CFR Part 58 General Specification for *Dairy Plants Approved for USDA Inspection and Grading Service*.

10.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the evaporated milk delivered 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 DGD, DP, AMS, USDA, must be the certifying program. DGD inspectors must certify the quality and acceptability of the evaporated milk in accordance with DGD procedures which include selecting random samples of the evaporated milk, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official DGD certificates. In addition, when required in the solicitation, contract, or purchase order, DGD

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inspectors will examine the evaporated milk for conformance to the US Standards for Condition of Food Containers (7 CFR Part 42) 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* (See Sec. 10.1).

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 Sec. 10.3 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of evaporated milk and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- 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 plant surveys and certification. For USDA plant surveys and certification contact: **Grading and Standards Division, DP, AMS, USDA, Room 2968 South Building, STOP 0225, 1400 Independence Avenue, SW, Washington, DC 20250-0225, telephone (202) 720-3171, via E-mail: DairyNFO@usda.gov or on the internet at: www.ams.usda.gov/services/auditing/dairy-plant-survey-program.**

13.1.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-4089 or via E-mail: LATD@usda.gov.**

13.2 Sources of documents.

13.2.1 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.**

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>.**

13.2.2 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 National Organic Program are contained in 7 CFR Part 205, 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>.**

For additional information refer to the *Dairy Grading Branch Laboratory Methods and Procedures*, and *Dairy Plants Surveyed and Approved for USDA Grading Service* available from: **Grading and Standards Division, DP, AMS, USDA, Room 2968 South Building, STOP 0225, 1400 Independence Avenue, SW, Washington, DC 20250-0225, via E-mail: DairyNFO@usda.gov, by calling telephone (202) 720-3171 or on the internet at: www.ams.usda.gov/dairy/grading.**

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, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, D.C. 20250-0240, via E-mail: CIDS@usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.gpo.gov/fdsys/pkg/CFR-2019-title7-vol2/pdf/CFR-2019-title7-vol2-part42.pdf>.**

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