

**METRIC**

**A-A-20154B**  
**December 3, 2012**  
**SUPERSEDING**  
**A-A-20154A**  
**June 30, 1994**

## **COMMERCIAL ITEM DESCRIPTION**

### **COTTAGE CHEESE**

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

**1. SCOPE.** This CID covers cottage cheese packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers *shall specify* the following.**

- Group(s), subgroup(s), type(s), class(es), and style(s) of cottage cheese required (Sec. 3).
- Manufacturer's quality assurance and plant survey (Sec. 9.2), Manufacturer's/distributor's certification (Sec. 9.3) or USDA certification (Sec. 9.4).

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

- When the cottage cheese is to be graded or inspected by the Dairy Grading Branch (DGB), Dairy Programs (DP), Agricultural Marketing Service (AMS), USDA (Sec. 9).
- Food Defense Section 9.1: Food Defense System Survey (FDSS) (Sec. 9.1).
- Packaging requirements other than commercial (Sec. 10).

**3. CLASSIFICATION.** The cottage cheese shall conform to the following list, which shall be specified in the solicitation, contract, or purchase order.

#### **Groups, subgroups, types, classes, and styles.**

- Group I** - Cultured  
**Group II** - Acidified

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**Subgroup A** - Normal shelf life (14 days and longer)

**Subgroup B** - Extended shelf life (21 days and longer)

**Type 1** - Dry curd cottage cheese (less than 0.5 percent milkfat) (21 Code of Federal Regulations (CFR) § 133.129)

**Type 2** - Low fat cottage cheese (not less than 0.5 or more than 2.0 percent milkfat) (21 CFR § 133.128, 21 CFR § 130.10, and 21 CFR § 101.62 (b))

**Type 3** - Cottage cheese (not less than 4.0 percent milkfat) (21 CFR § 133.128)

**Type 4** - Fat free cottage cheese (less than 0.5 percent milkfat) (21 CFR § 133.128, 21 CFR § 130.10, and 21 CFR § 101.62 (b))

**Type 5** - No salt added low fat cottage cheese (21 CFR § 133.128, 21 CFR § 130.10, 21 CFR § 101.61, and 21 CFR § 101.62 (b))

**Class a** - Unflavored

**Class b** - With added nuts, fruits, chives, olives, peppers, or pimientos

**Style (i)** - Small curd

**Style (ii)** - Large curd

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

- Processing guidelines (Sec. 5).
- Salient characteristics (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. PROCESSING GUIDELINES.**

**5.1 Processing.** The cottage cheese shall be processed in accordance with current Good Manufacturing Practices (21 CFR Part 110). Type 1, dry curd cottage cheese, shall comply with 21 CFR § 133.129; Type 2, low fat cottage cheese, shall comply with 21 CFR § 133.128, 21 CFR § 130.10, and 21 CFR § 101.62 (b); Type 3, Cottage cheese shall comply with 21 CFR § 133.128; Type 4, fat free cottage cheese shall comply with 21 CFR § 133.123, 21 CFR § 130.10, and 21 CFR § 101.62 (b); and Type 5, no salt added low fat cottage cheese shall comply with 21 CFR § 133.128, 21 CFR § 130.10, 21 CFR § 101.61, and 21 CFR § 101.62 (b).

**5.2 Food security.** The cottage cheese should be processed and transported in accordance with the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers,*

*Processors, and Transporters: Food Security Preventive Measures Guidance.*<sup>1</sup> This guidance 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 security 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 postproduction finished product.

## 6. SALIENT CHARACTERISTICS.

### 6.1 Dairy products.

**6.1.1 Dairy ingredients.** Dairy ingredients used in the manufacture of cottage cheese shall originate from a plant that has been approved by the DGB, DP, AMS, USDA.

**6.1.2 Manufacturing plants.** The manufacturing plants shall be eligible for Section I listing in the most recent version of the publication *Dairy Plants Surveyed and Approved for USDA Grading Service*.

### 6.2 Finished product.

**6.2.1 Flavor and odor.** The cottage cheese shall possess a pleasing and desirable flavor similar to fresh fat free milk, or cream (if creamed) and may possess the delicate flavor and aroma of a good lactic starter. The cottage cheese may possess to a slight degree feed, acid, flat, or salty flavor but shall be free from bitter, chalky, utensil, fruity, fermented, yeasty, or other objectionable flavors and odors. The Class b, cottage cheese shall possess a clean characteristic flavor of the added nuts, fruits, chives, or other vegetables.

**6.2.2 Color.** The cottage cheese shall have a natural creamy white color.

**6.2.3 Consistency.** When creamed, the cottage cheese shall be uniformly mixed with the creaming mixture which is properly absorbed into or adhering onto the curd. The added condiments to Class b, cottage cheese shall be distributed uniformly throughout the product.

**6.2.4 Body and texture.** The cottage cheese body and texture shall be smooth and velvety and shall not be mealy, grainy, crumbly, pasty, sticky, mushy, weak, watery, rubbery, over firm, or slimy.

**6.2.5 Curd size.** The Style (i), small curd cottage cheese, cut with 0.635 cm (1/4 in) knives,

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<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>

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shall have curd particles approximately 0.635 cm (1/4 in) or less in size (as determined by approximate visual measurement). The Style (ii), large curd cottage cheese, cut with 0.953 - 1.27 cm (3/8 - 1/2 in) knives, shall have curd particles approximately 0.953 - 1.27 cm (3/8 - 1/2 in) or more in size (as determined by approximate visual measurement). Curd particles shall be generally uniform in size.

**6.2.6 Keeping quality requirement.** When stored at 7.2°C (45°F), Subgroup A, normal shelf life, cottage cheese shall have a keeping quality of not less than 14 days and Subgroup B, extended shelf life, cottage cheese shall have a keeping quality of not less than 21 days. The keeping quality requirements are met when the cottage cheese, after storage at 7.2°C (45°F) for a 14 or 21 day period shall possess a satisfactory flavor and appearance and shall be free from bitter, sour, fruity, or other objectionable flavors and odors. The surface shall not be discolored, translucent, slimy, or show any other objectionable conditions.

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

**8. REGULATORY REQUIREMENTS.** The delivered cottage cheese shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of cottage cheese within the commercial marketplace. The delivered cottage cheese 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 cottage cheese shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act. When the cottage cheese is used for the National School Lunch Program, the cheese must comply with all applicable provisions of the Child Nutrition Programs.

**9. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 9.2, 9.3 or 9.4; purchaser may specify 9.1.*

**9.1 Food Defense.** When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, AMS, Fruit and Vegetable Program (FV), Specialty Crops Inspection Division (SCI). Food Defense requirements include a documented and operational food defense plan that provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials and other ingredients and postproduction finished product. The plan shall address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter, when applicable, and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9)

transportation, shipping, and receiving. When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, AMS, FV, SCI. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. *(An AMS, FDSS verifies the participating company's adherence to the FDA's "Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.") For further information, see section 12.1.2 and 12.2.*

**9.2 Manufacturer's quality assurance and plant survey.** When required in the solicitation, contract, or purchaser order, the product 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 plant survey verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with 21 CFR 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.)*

**9.3 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the cottage cheese distributed meets or exceeds the requirements of this CID.

**9.4 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and 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 cottage cheese in accordance with DGB procedures which include selecting random samples of the cottage cheese, 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 cottage cheese for conformance to the U.S. Standards for Condition for 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. 9.2).

**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 9.4 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of the cottage cheese and compliance with requirements in the following areas.

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- Processing guideline (Sec. 5).
- Salient characteristics (Sec. 6).
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

## **12. REFERENCE NOTES.**

### **12.1 USDA Contacts.**

**12.1.1 USDA certification contact.** For USDA certification, contact the **Branch Chief, DGB, DP, AMS, USDA, STOP 0230, 1400 Independence Ave., SW, Washington, DC 20250-0230**, telephone (202) 720-3171 or on the Internet at: [www.ams.usda.gov/dairygrading](http://www.ams.usda.gov/dairygrading).

**12.1.2 USDA FDSS contact.** For an USDA FDSS, contact the **Chief, Inspection Branch, SCI, FV, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240**, telephone (202) 720-2482, Fax (202) 720-0393, or via E-mail: [Nathaniel.Taylor@ams.usda.gov](mailto:Nathaniel.Taylor@ams.usda.gov).

**12.1.3 CN meal pattern requirements contact.** For CN crediting information, contact the **Head, Technical Assistance Section, Child Nutrition Division, Food and Nutrition Service, 3101 Park Center Drive, Alexandria, VA 22302**, telephone (703) 305-2609 or on the Internet at: <http://www.fns.usda.gov/fns>.

### **12.2 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 General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service are contained in 7 CFR Part 58 Subpart B, the Child Nutrition Programs are contained in 7 CFR Parts 210, 220, 225, 226, and Appendices A and C; the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503; and the Federal Food, Drug, and Cosmetic Act is 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>.

Copies of Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:** <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocument/foodDefenseandEmergencyResponse/ucm083075.htm>.

Copies of the General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service, and *Dairy Plants Surveyed and Approved for USDA Grading Service* are available from: **Dairy Grading Branch, Dairy Programs, AMS, USDA, STOP 0230, 1400 Independence Ave., SW, Washington, DC 20250-0230, telephone (202) 720-3171 or on the Internet at:**

<http://www.ams.usda.gov/AMSV1.0/ams.fetchTemplateData.do?template=TemplateL&navID=DairyPublications&rightNav1=DairyPublications&topNav=&leftNav=&page=DairyPublications&resultType=&acct=dgeninfo>.

Copies of this CID, the U.S. Standards for Condition of Food Containers (7 CFR Part 42), and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from and/or provided to: **Chief, Standardization Branch, SCI, FV, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, Fax (202) 690-1527, via E-mail:**

[Robin.Chilton@ams.usda.gov](mailto:Robin.Chilton@ams.usda.gov), or on the Internet at:  
<http://www.ams.usda.gov/CommercialItemDescription>.

**CIVIL AGENCY COORDINATING ACTIVITIES:**

- DOJ - BOP
- HHS - NIH, FDA
- USDA - FV, DA, FSA, FNS
- VA - OSS

**PREPARING ACTIVITY:**

- USDA - FV

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