

**INCH-POUND**

**A-A-20053B**

**August 31, 1998**

**A-A-20053A**

**April 25, 1986**

## **COMMERCIAL ITEM DESCRIPTION**

### **ROLLS, BREAD, BAKED, FRESH OR FROZEN**

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

#### **1. SCOPE.**

**1.1** This Commercial Item Description (CID) covers fresh or frozen baked bread rolls, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

#### **2. CLASSIFICATION.**

**2.1** The fresh or frozen bread rolls shall conform to the type(s), class of roll(s), style(s) of rolls, product state, bake type(s), slice type(s), and seed type(s) in the following list which shall be specified in the solicitation, contract, or purchase order.

#### **Types, class of rolls, styles of rolls, product state, bake types, slice types, and seed types.**

**Type I** - Enriched (21 CFR 136.115)

**Type II** - Unenriched (21 CFR 136.110)

**Class of roll A** - French

**Class of roll B** - "Parkerhouse"

**Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, Defense Supply Center Philadelphia, 2800 South 20th Street, ATTN: DSCP-HSL, Philadelphia, PA 19145-5099 or FAX (215) 737-2963.**

**AMSC N/A**

**FSC 8920**

**DISTRIBUTION STATEMENT A.** Approved for public release; distribution is unlimited.

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**Class of roll C** - Sandwich (hamburger)

- Style of roll 1** - White
- Style of roll 2** - Whole wheat
- Style of roll 3** - Part whole wheat
- Style of roll 4** - Multigrain
- Style of roll 5** - Potato
- Style of roll 6** - Other

**Class of roll D** - Finger (hot dog)

- Style of roll 1** - White
- Style of roll 2** - Potato
- Style of roll 3** - Wheat
- Style of roll 4** - Other

**Class of roll E** - Pan (dinner)

- Style of roll 1** - White
- Style of roll 2** - Potato
- Style of roll 3** - Wheat
- Style of roll 4** - Other

**Class of roll F** - Variety specialities

- Style of roll 1** - Foot long hot dog
- Style of roll 2** - Grinder
- Style of roll 3** - Hoagie
- Style of roll 4** - Italian
- Style of roll 5** - Kaiser
- Style of roll 6** - Submarine
- Style of roll 7** - Torpedo
- Style of roll 8** - Other

**Class of roll G** - Other

**Bake type a** - Pan baked

**Bake type b** - Hearth baked

**Slice type (i)** - Sliced

**Slice type (ii)** - Unsliced

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**Product state (a)** - Fresh  
**Product state (b)** - Frozen

**Seed type (I)** - Seedless  
**Seed type (II)** - Poppy  
**Seed type (III)** - Sesame  
**Seed type (IV)** - Caraway  
**Seed type (V)** - Other

### 3. SALIENT CHARACTERISTICS.

**3.1 Processing:** The fresh or frozen bread rolls shall be prepared in accordance with good manufacturing practice.

**3.2 Ingredients:** The fresh or frozen bread rolls shall consist of flour, water, salt, leavening agent, emulsifiers or other stabilizers, preservatives, and other ingredients appropriate for the type of bread rolls specified in the solicitation, contract, or purchase order.

**3.2.1 Enriched flour:** When the bread rolls are enriched, the wheat flour used for the bread rolls shall conform to the U.S. Standards for Enriched Flour (21 CFR 137.165) and shall be milled from a variety of hard and/or soft wheat.

#### **3.3 Finished product:**

**3.3.1 Appearance and color:** Each individual fresh or frozen bread roll shall have a uniformly brown crust characteristic of the product. Each individual fresh or frozen bread roll shall have a typical volume, characteristic grain, and be evenly baked without evidence of scorching or burning. The fresh or frozen bread rolls shall be sliced when specified. There shall be no foreign color to the product. The delivered fresh or frozen bread rolls shall not be crushed or damaged.

**3.3.2 Odor and flavor:** The fresh or frozen bread rolls shall have a flavor and aroma characteristic of the particular type of bread rolls. The fresh or frozen bread rolls shall be free from foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

**3.3.3 Texture:** The texture of the fresh or frozen bread rolls shall have a characteristic texture for the type of bread roll. The fresh or frozen bread rolls shall be firm, tender, uniformly brown crust characteristic of the product, except Class of roll A, French bread rolls, which shall have a firm, crisp crust.

**3.3.4 Solids content:** Each type of fresh or frozen bread roll shall have total solids content that is in accordance with the Standards of Identity for baked products.

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**3.3.5 Enrichment:** Enriched fresh or frozen bread rolls shall have the enrichment ingredients evenly distributed in the finished product.

**3.3.6 Foreign material:** All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

**3.4 Age requirement:** Unless otherwise specified in the solicitation, contract, or purchase order, the fresh bread rolls shall be delivered within 72 hours after baking. When frozen bread rolls are specified, the fresh product shall be in a freezer within 12 hours after baking and frozen to a maximum temperature of 0EF (-17.8EC),  $\pm 5$ EF (-15EC to -20.6EC) and shall be at a temperature not higher than 10EF (-12.2EC) within 12 hours after being placed in the freezer. Unless otherwise specified in the solicitation, contract, or purchase order, the frozen bread rolls shall be manufactured not more than 120 days prior to delivery and shall not have exceeded 15EF (-9.4EC) at any time during storage and delivery.

**4. REGULATORY REQUIREMENTS.**

**4.1** The delivered fresh or frozen bread rolls shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the fresh or frozen bread rolls within the commercial marketplace. Delivered fresh or frozen bread rolls shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

**5. QUALITY ASSURANCE PROVISIONS.**

**5.1 Product conformance.** The fresh or frozen bread rolls provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same fresh or frozen bread rolls offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

**5.2 Quality assurance.** When required in the solicitation, contract, or purchase order, the Federal Grain Inspection Service (FGIS), U.S. Department of Agriculture, shall determine the quality assurance of the fresh or frozen bread rolls according to FGIS procedures. The fresh or frozen bread rolls shall be examined, or analyzed as applicable in accordance with applicable provisions in this CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers currently in effect on the date of the solicitation.

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## **6. PACKAGING.**

**6.1 Preservation, packaging, packing, labeling, and case marking.** Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

## **7. NOTES.**

### **7.1 Purchasers shall specify:**

- Type(s), class of roll(s), style(s) of rolls, product type, bake type(s), slice type(s), and seed type(s) of bread rolls required.

### **7.2 Sources of documents.**

#### **7.2.1 Sources of information for governmental documents are as follows:**

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1803 or on the Internet at: <http://www.nara.gov/fedreg>.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, U.S. Department of Agriculture, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service, Specifications Section, Suite 8100, 470 East L'Enfant Plaza, SW, Washington, DC 20407.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation Printing Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

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**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

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