

METRIC

A-A-20055B

March 28, 2005

SUPERSEDING

A-A-20055A

September 20, 1988

COMMERCIAL ITEM DESCRIPTION

CAKES, FRESH OR FROZEN

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

1. SCOPE. This CID covers cakes packed in commercially acceptable containers, suitable for use by the Federal Government, state, local governments, and other interested parties.

2. PURCHASER NOTES.

2.1 Purchasers shall specify the following:

- Type(s), shape(s), size(s), option(s), flavor (s), style(s), and cut(s) required (Sec. 3).
- When the age requirement at the time of delivery is other than specified (Sec. 5.5).
- Manufacturer's/distributor's certification (Sec. 8.2) or USDA certification (Sec. 8.3).

2.2 Purchasers may specify the following:

- Manufacturer's quality assurance (Sec. 8.1 with 8.1.1) or (Sec. 8.1 with 8.1.2).
- Packaging requirements other than commercial (Sec. 9).

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

Types, shapes, sizes, options, flavors, styles, and cuts.

Type I - Frozen

Type II - Fresh

Shape A - Round layer

Shape B - Square layer

Size 1 - 20.32 cm (8 inch)

Size 2 - 22.86 cm (9 inch)

Size 3 - Other

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Option a - Single layer

Option b - 2 layers

Option c - 3 layers

Option d - Other

Shape C - 1/4 sheet

Shape D - Half sheet

Shape E - Full sheet

Flavor 1 - Yellow

Flavor 2 - Chocolate

Flavor 3 - White

Flavor 4 - Carrot

Flavor 5 - Red Velvet

Flavor 6 - Other

Style (a) - With icing (frosting) (Purchaser may specify icing flavor)

Style (b) - Without icing (frosting)

Cut (1) - Un-cut

Cut (2) - Pre-cut

Shape E - Loaf Cake

Flavor 1 - Pound

Flavor 2 - Lemon poppyseed

Flavor 3 - Blueberry

Flavor 4 - Banana Walnut

Flavor 5 - Other

Shape F - Other

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

- Salient characteristics (Sec. 5).
- Manufacturer's/distributor's product assurance (Sec. 6).
- Regulatory requirements (Sec. 7).

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- Quality assurance provisions: *as specified by the purchaser* (Sec. 8).
- Packaging requirements other than commercial: as specified by the purchaser (Sec. 9).

5. SALIENT CHARACTERISTICS.

5.1 Processing. The cakes shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Ingredients. The cake ingredients shall include but not limited to: sugar, enriched wheat flour, eggs, flavoring ingredients, and leavening agents.

5.2.1 Flour. The wheat flour shall be enriched in accordance with 21 CFR§137.165.

5.2.2 Eggs. The eggs used in the cake shall be pasteurized liquid and/or frozen egg products. The egg products shall be processed in accordance with the Regulations Governing the Inspection of Eggs and Egg Products (9 CFR Part 590) in plants operating under the Egg Products Inspection Program, Food Safety Inspection Service (FSIS). Ingredients and additives used in egg products shall be food grade and approved for use in egg products in accordance with the Food and Drug Administration and USDA, FSIS requirements.

5.3 Finished product.

5.3.1 Appearance and color. The cake crumb and surface shall have a uniform color characteristic of the flavor of the cake. The cake shall have a typical volume, characteristic grain, and be evenly baked without evidence of scorching or burning. The cakes and icing (if specified) shall be free from fissures or cracks other than those normally characteristic of the cake. The icing shall be uniform in thickness, covering the top, sides, or completely, as applicable to the type of cake specified, and shall show minimal adherence to the packaging material, so that the cake can be removed without damage. The cakes shall be packaged to assure protection from physical damage, filth, or other contamination.

5.3.2 Odor and flavor. The cake shall have a pleasing sweet flavor and aroma that is characteristic of the specific flavor of cake. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

5.3.3 Texture. The texture of the cake shall have a slightly moist, light and tender crumb. The cakes shall not be soggy from underbaking or excessively dried out or burned from overbaking. When the cake includes nuts, fruits, poppyseed, etc., there shall be an even distribution throughout the crumb. When the cakes are bisected vertically with a sharp knife, they shall show crumb, and filling (if used), in a nearly symmetrical pattern and uniform texture from side to side.

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11. REFERENCE NOTES.

11.1 USDA certification contacts.

11.1.1 Federal Grain Inspection Service. For USDA, FGIS certification, contact the **Policies and Procedures Branch, Field Management Division, FGIS, Grain Inspection, Packers and Stockyards Administration (GIPSA), STOP 3630, 1400 Independence Avenue, SW, Washington, DC 20250-3630, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail: henry.c.greenwood@usda.gov or john.c.giler@usda.gov.**

11.1.2 Agricultural Marketing Service. For USDA, AMS certification, contact the **Branch Chief, PPB, 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@usda.gov.**

11.3 Sources of documents.

12.3.1 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. 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 (MasterCard or Visa) purchases are made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: <http://www.access.gpo.gov/nara>.**

Copies of this CID and beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this CID are available from and/or provided to: **Head, Food Quality Assurance Staff, Fruit and Vegetable Programs, Agricultural Marketing Service, USDA, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQASStaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

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

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MILITARY INTERESTS:

Military Coordinating Activity

Army - GL

Custodians

Army - GL

Navy - SA

Air Force - 35

Review Activities

Army - MD, QM

Navy - MC

DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP

HHS - FDA, NIH

USDA - FV

VA - OSS

PREPARING ACTIVITY:

USDA - FV

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