A-A-20094A
December 4, 1987
SUPERSEDING
A-A-20094
February 9, 1983

COMMERCIAL ITEM DESCRIPTION

BAKING POWDER

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description in preference to Type I of Federal Specification EE-B-25.

This Commercial Item Description (CID) covers baking powder in commercially acceptable containers, suitable for use by the Federal Government.

Salient characteristics.

Baking powder shall be manufactured from clean, white, free-flowing, highly purified, food grade materials and shall be comprised of acid-reacting materials, sodium bicarbonate, and cornstarch. Edible modifiers such as calcium lactate or calcium silicate may be used. Materials shall meet the standards prescribed by the Food Chemicals Codex.

The acid-reacting components shall be mixtures of calcined sodium aluminum sulfate and calcium phosphate, monobasic. The available carbon dioxide shall be not less than 12 percent, by weight, of the baking powder. The baking powder may contain Food Chemicals Codex purity calcium carbonate or calcium sulphate. If calcium sulfate is used, it shall not replace more than 35 percent, by weight, of the cornstarch filler.

Physical properties.

One hundred percent of the baking powder shall pass through a U.S. Standard No. 80 sieve when the following procedure is used. Place a 25 gram sample in a U.S. No. 80 sieve, attach cover and catch pan. With one hand hold the sieve at an approximate 30 degree angle from horizontal so that the upper edge of the tilted pan is towards the other hand. Shake by striking the side of the sieve with short sharp strokes. Strike at the rate of about 150 times per minute. After each 25 strokes, turn the sieve assembly 1/6 of a revolution in the same direction. Continue shaking for 2 minutes. Weigh and calculate the percentage of material which remains on the sieve. (Note: A fine brush may be used to break up any sieve openings that contain product.)

Analytical requirements.

Chemical analysis shall be made in accordance with the following method in the Official Methods of Analysis of the Association of the Official Analytical Chemists.

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

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Test Source Method

Carbon Dioxide Chapter: Baking Powders and Available CO2

Baking Chemicals

Contractor's certification.

By submitting an offer, the contractor certifies that the product offered meets the specified salient characteristics and requirements of this CID; conforms to the producer's own specifications and standards, including product characteristics, manufacturing procedures, quality control procedures, and storage and handling practices; has a national or regional distribution from storage facilities located within the United States, its territories, or possessions; and is sold on the commercial market. The Government reserves the right to determine proof of such conformance prior to the first delivery from point of origin and any time thereafter, up to and including delivery at final destination, as may be necessary to determine conformance with the provisions of the contract.

Regulatory requirements.

The delivered product shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product in the commercial marketplace. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

Quality assurance.

When required in the solicitation, contract, or purchase order, the Processed Products Branch, Fruit and Vegetable Division, Agricultural Marketing Service, United States Department of Agriculture will determine the quality assurance of the baking powder according to Processed Products Branch procedures. The product shall be examined and/or analyzed in accordance with applicable provisions in the CID, and when applicable, the United States Standards for Condition of Food Containers currently in effect on the date of the solicitation.

Preservation, packaging, packing, labeling, and marking.

The baking powder shall be preserved, packaged, packed, labeled, and case marked in accordance with good commercial practice. Commercial labeling and packaging, as may be augmented by the solicitation, contract, or purchase order, shall be acceptable. Shipping containers shall comply with National Motor Freight Classification or Uniform Freight Classification, as applicable.

For Department of Defense procurements.

The following requirements are applicable when specified by the contracting officer:

- A. <u>Commercial packaging</u>. Baking powder shall be packaged in 12-, 14-, or 16-ounce hermetically sealed metal cans in accordance with good commercial practice. When required, one reusable plastic lid will be provided with each can.
- B. <u>Commercial packing</u>. Cans shall be packed in fiberboard boxes complying with Uniform Freight Classification or National Motor Freight Classification.
- C. Export packaging. Baking powder shall be packaged in 12-, 14-, or 16-ounce hermetically sealed metal cans. When required, one reusable plastic lid will be provided with each can. The product shall be packaged in an open-top style, round metal can, with a soldered or welded side seam and compound-lined, double-seamed ends. The can body and ends shall be made from not less than 0.25 pound per base box electrolytic tin plate. The can shall be of sufficient base plate weight and temper to protect the product during shipment and storage. The can shall be coated overall on the outside with a coating conforming to Type I, or when specified, Type III of TT-C-495.
- D. Export packing. Twenty-four 12-, 14-, or 16-ounce metal cans of product shall be packed into a snug-fitting fiberboard box, constructed, closed, and reinforced in accordance with Style RSC, V3c, V3s, or V4s of PPP-B-636. Tiered cans shall be separated with a full length and width fiberboard pad. Each shipping container shall be reinforced with a nonmetallic strapping or pressure-sensitive adhesive, filament-reinforced tape in accordance with the appendix of PPP-B-636.
- E. <u>Unit loads</u>. Shipping containers shall be arranged in unit loads in accordance with MIL-L-35078. When unit loads are strapped, the strapping shall be limited to nonmetallic strapping, except for Type II, Class F loads.
- F. Labeling (commercial and export). Commercial labeling shall be acceptable.
- G. Marking (commercial and export). Marking of shipping containers and unit loads shall be in accordance with MIL-STD-129.

Notes.

Sources of documents:

Sources of information for nongovernmental documents are as follows:

Copies of the Official Methods of Analysis of the Association of Official Analytical Chemists may be obtained from:

Association of Official Analytical Chemists 1111 North 19th Street Suite 210 Arlington, VA 22209

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Copies of the Food Chemicals Codex may be purchased from:

National Academy Press 2101 Constitution Avenue, NW Washington, DC 20418

Copies of the National Motor Freight Classification may be obtained from:

National Motor Freight Traffic Association, Inc., Agent National Motor Freight Classification American Trucking Associations, Inc., Traffic Department 2200 Mill Road Alexandria, VA 22314

Copies of the Uniform Freight Classification may be obtained from:

Uniform Classification Committee, Agent Uniform Freight Classification Uniform Classification Committee, Suite 1120 222 South Riverside Plaza Chicago, IL 60606

Sources of governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1-199. This three-volume set may be purchased from:

Superintendent of Documents U.S. Government Printing Office Washington, DC 20402

Copies of the United States Standards for Condition of Food Containers are available from:

Director
Market Research and Development Division
Agricultural Marketing Service
U.S. Department of Agriculture
P.O. Box 96456
Washington, DC 20090-6456

Civil agencies and other interested parties may obtain copies of this CID from:

General Services Administration Specifications Section (WFCIS) Room 6662 7th and D Streets, SW Washington, DC 20407

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Military activities should submit request for copies of this CID to:

Naval Publications and Forms Center 5801 Tabor Avenue Philadelphia, PA 19120

Comments and suggestions.

Comments and suggestions regarding this CID may be addressed to:

U.S. Army Natick Research,
Development and Engineering Center
ATTN: STRNC-ESS
Natick, MA 01760-5014

MILITARY INTERESTS:

Custodians

Army - GL Navy - SA Air Force - 50

Review activities

Army - MD, TS Navy - MC DP - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP DOT - CGS HHS - FDA, NIH USDA - MRD VA - OSS

PREPARING ACTIVITY:

Army - GL

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