

INCH-POUND

A-A-20181A
December 16, 1996
SUPERSEDING
A-A-20181
April 30, 1990

COMMERCIAL ITEM DESCRIPTION

BAKERY MIXES, PREPARED

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 bakery mixes, packed in commercially acceptable containers, suitable for use by the Federal Government.

2. CLASSIFICATION.

2.1 The bakery mixes shall conform to the types, styles, and classes in the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, and classes:

Type I - Cake mixes

Style A - White

Style B - Yellow

Style C - Devil's food

Style D - Gingerbread

Style E - Pound

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, Defense Personnel Support Center, 2800 South 20th Street, ATTN: DPSC-HSL, Philadelphia, PA 19145-5099.

FSC 8920

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- Style F** - Angel food
- Style G** - Banana
- Style H** - Spice
- Style I** - Carrot
- Style J** - German chocolate
- Style K** - Basic mix
- Style L** - Other

Type II - Quick bread mixes

- Style A** - Pancake and waffle mixes

- Class 1** - Buttermilk
- Class 2** - Buckwheat
- Class 3** - Regular

- Style B** - Biscuit mix
- Style C** - Yellow corn bread mix
- Style D** - Other

Type III - Cake doughnut mixes

Type IV - Yeast-leavened mixes

- Style A** - Sweet dough
- Style B** - Roll

Type V - Muffin mixes

- Style A** - Plain muffin mixes
- Style B** - Bran muffin mixes
- Style C** - Oat bran muffin mixes
- Style D** - Blueberry muffin mixes
- Style E** - Other

Type VI - Chocolate brownie mix

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3. SALIENT CHARACTERISTICS.

3.1 Raw ingredients: The bakery mixes shall contain flour, leavening agents, and other ingredients appropriate for the type(s), style(s), and class(es) of bakery mixes specified in the solicitation, contract, or purchase order.

3.1.1 Dried whole eggs, dried egg whites, and dried egg yolks: When dried whole eggs, dried egg whites, or dried egg yolks are used in the bakery mixes, they shall be processed and labeled in accordance with the Regulations Governing the Inspection of Eggs and Egg Products (7 CFR Part 59) as evidenced by the USDA egg products inspection shield on the label. Also, all coconut and dried egg ingredients shall be certified as Salmonella negative.

3.1.2 Milk ingredients: All ingredients derived from milk shall be manufactured in a plant approved by the Dairy Grading Branch, Dairy Division, Agricultural Marketing Service, U.S. Department of Agriculture and the manufacturing plant shall be listed in the publication Dairy Plants Surveyed and Approved for USDA Grading Service.

3.2 Finished product: When the bakery mixes are prepared according to label directions, they shall produce a product typical of the bakery mix used.

3.2.1 Appearance and color: When prepared, the bakery mix shall produce a finished product possessing characteristic appearance and color typical of the type, style, or class of bakery mix used.

3.2.2 Odor and flavor: The odor and flavor of the prepared finished product shall be characteristic of the type, style, or class of bakery mix used. There shall be no foreign odors or flavors such as, but not limited to, rancid, bitter, raw, starchy, sour, or other undesirable odors or flavors.

3.2.3 Texture: When prepared, the bakery mix shall produce a finished product possessing texture typical of the type, style, or class of bakery mix used.

3.2.4 Specific volume: When specified in the solicitation, contract, or purchase order, the specific volume for baked product from prepared bakery mixes shall be as follows: White, yellow, Devil's food, spice, German chocolate cakes, and cakes made from basic cake mixes shall be not less than 3.0; banana cake shall be not less than 2.5; carrot cake shall be not less than 2.4; gingerbread shall be not less than 2.0; and pound cake shall be not less than 1.9. Cake doughnut mix specific volume shall be not less than 2.6, biscuit mix shall be not less than 2.4, and yellow corn bread mixes shall be not less than 2.0. The mixing and baking instructions for the prepared mix shall be strictly followed when performing this test.

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3.2.5 Product volume: When specified in the solicitation, contract, or purchase order, the product volume for baked product from prepared yeast-leavened bakery mixes shall be as follows: sweet dough mixes shall be not less than 2,050 milliliters and roll mixes shall be not less than 2,400 milliliters. The mixing and baking instructions for the prepared mix shall be strictly followed when performing this test.

3.2.6 Moisture: The moisture content of the dry bakery mixes shall be as follows: cakes, except carrot and German chocolate cake mixes, shall not contain more than 6.0 percent and carrot and German chocolate cake mixes shall contain not more than 4.8 percent; pancake and waffle, and biscuit mixes shall not contain more than 10.0 percent; cake doughnut and muffin mixes, shall contain not more than 9.0 percent; sweet dough mixes and yellow corn bread mixes shall contain not more than 9.5 percent; roll mixes shall not contain more than 12.0 percent; and chocolate brownie mixes shall contain not more than 4.0 percent.

3.2.7 Foreign material: All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

3.3 Age requirement: Unless otherwise specified in the solicitation, contract, or purchase order, the bakery mixes shall be manufactured not more than 90 days prior to delivery.

3.4 Analytical requirements: Unless otherwise specified, analytical requirements for the bakery mixes shall be as stated in paragraph 3.2.6.

3.4.1 Analytical procedure: Three containers shall be selected at random.

3.4.2 Preparation of sample: The sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 920.175(a). The sample to be analyzed shall be 8 ounces (226.8 g) derived from a composite of the three containers.

3.4.3 Analytical testing: The sample shall be analyzed using the following method:

<u>Test</u>	<u>Method</u>
Moisture	925.45a <u>1/</u>

1/ Modified for conformance to the moisture requirement of the applicable product and the temperature of the vacuum oven is 65EC.

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3.4.4 Test results: The test results shall be reported to the nearest 0.1 percent. Any result not conforming to the finished product requirements, as indicated by USDA test results, shall be cause for rejection the lot.

4. REGULATORY REQUIREMENTS.

4.1 The delivered bakery mixes shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the bakery mixes within the commercial marketplace. Delivered bakery mixes 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 bakery mixes 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 bakery mixes 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 bakery mixes according to FGIS procedures. The bakery mixes 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.

5.3 Specific volume and product volume test procedures.

When required in the solicitation, contract, or purchase order, determination of specific volume or product volume shall be accomplished by a loaf volumeter (8-inch round cake size) or equivalent or by the rapeseed method (see below). Avoid any vibrations that would tend to pack the rapeseed.

- (a) Remove parchment if used, and place cooled product in a container.
- (b) Fill the void space in the container containing the product with rapeseed so that the rapeseed is level with the top edge of the container. Measure this amount of rapeseed in whole milliliters, using a graduated cylinder or equivalent measuring device.
- (c) Remove product from the container and weigh the product. The weight shall be calculated in terms of whole grams.

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(d) Fill the empty container with rapeseed so that the rapeseed is level with the top edge of the container. Measure the amount of rapeseed as specified in (b) above. Alternatively, container volume may be established in the above manner, prior to putting baked or fried product (i.e., doughnuts) in a container.

(e) Calculate specific volume and product volume as follows:

$$\frac{\text{Volume of rapeseed (d)} - \text{Volume of rapeseed (b)}}{\text{Weight of product (c)}} = \text{Specific volume}$$

$$\text{Volume of rapeseed (d)} - \text{Volume of rapeseed (b)} = \text{Product volume}$$

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), style(s), and class(es) of bakery mix required.
- When specific volume and product volume tests are to be performed.

7.2 Sources of documents.**7.2.1 Source of information for nongovernmental documents is as follows:**

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

7.2.2 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, ATTN: 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) 512-1800.

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

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Copies of the Regulations Governing the Inspection of Eggs and Egg Products (Egg Products Inspection Act) (7 CFR Part 59) may be obtained from: **Egg Products Inspection Division, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 0615, South Building, 1400 Independence Avenue, SW, Washington, DC 20250-3700.**

Copies of General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service, Dairy Plants Surveyed and Approved for USDA Grading Service may be obtained from: **Standardization Branch, Dairy Division, STOP 0230, 1400 Independence Avenue, SW, Washington, DC 20250-0230.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service Bureau, Specifications Section, Suite 8100, 470 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.**

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
(Project 8920-P005)