

**INCH-POUND**

**A-A-20212**  
**September 7, 1995**

## **COMMERCIAL ITEM DESCRIPTION**

### **FRUIT BARS**

**The U.S. Department of Agriculture has authorized the use of this commercial item description as a replacement for Military Specification MIL-F-44279A by all Federal agencies.**

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

**1.1** This Commercial Item Description (CID) covers fruit bars, packed in commercially acceptable containers including flexible pouches, suitable for use by the Federal Government and as a component of operational rations.

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

**2.1** The fruit bars shall conform to the types, flavors, and classes in the following list which shall be specified, in the solicitation, contract, or purchase order.

##### **Types, flavors, and classes.**

**Type I** - Low fat

**Type II** - Fat free

**Type III** - Regular

**Flavor A** - Strawberry

**Flavor B** - Blueberry

**Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2506, South Building, P.O. Box 96456, Washington, DC 20090-6456 or FAX (202) 690-0102.**

**FSC 8920**

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

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- Flavor C** - Peach
- Flavor D** - Apple
- Flavor E** - Raspberry
- Flavor F** - Fig
- Flavor G** - Other

- Class 1** - Individual serving package
- Class 2** - Multiple serving package

**3. SALIENT CHARACTERISTICS.**

**3.1 Ingredients:** The Type I and Type II fruit bars shall contain fruit filling averaging 33 percent by weight of the fruit bars with either a cereal or bakery covering. The Type III fig bars shall contain at least 50 percent by weight fig filling and shall have a bakery covering. The fruit bars shall contain: flour, fruit, natural and artificial flavors, and leavening agents. The fruit bars may contain: corn syrup, dextrose, thickening agents, partially hydrogenated vegetable oil (soybean, cottonseed, canola, etc.), sugar, and colors.

**3.2 Fortification:** The fruit bars may be fortified with Vitamin A (Palmitate), Vitamin B<sub>1</sub> (Thiamine), Vitamin B<sub>2</sub> (Riboflavin), Vitamin B<sub>6</sub> (Pyridoxine), Niacin, and Iron.

**3.3 Finished product:** The fruit bars shall have a uniform cereal or bakery covering and fruit filling. The fruit bars shall not be crushed, broken, or fall apart when handled from manufacturing through the transportation process to the ultimate user. The cereal or bakery covering shall not be soggy. Two Type III fruit bars shall have a net weight of 54.0 grams and shall have dimensions of 3.5 inches (8.89 cm) long, 1.7 inches (4.32 cm) wide, and 0.7 inches (1.78 cm) high (thick). The moisture content of the Type III fruit bars shall not exceed 18.0 percent.

**3.3.1 Odor and flavor:** The fruit bars shall have no off-odors or off-flavors and shall have odor and flavor typical of its kind.

**3.3.2 Color:** The fruit color shall be typical for the flavor of the fruit bar specified. The cereal or bakery covering shall have a golden brown color.

**3.3.3 Texture:** Texture shall be soft, not dry or hard.

**3.3.4 Foreign material:** There shall be no evidence of foreign material in the product.

**3.4 Age requirement:** Unless otherwise specified, the fruit bars shall be processed and packaged not more than 90 days prior to shipment.

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**3.5 Analytical requirements:** Unless otherwise specified, analytical requirements for the Type III fruit bars shall be as follows:

**3.5.1 Analytical procedure:** Eight filled and sealed flexible pouches shall be selected at random.

**3.5.2 Preparation of sample:** The sample shall be prepared according to the current Official Methods of Analysis of the AOAC International, Method 983.18 (a).

**3.5.3 Analytical testing:** Analysis shall be made in accordance with the following Official Methods of Analysis of the AOAC International method:

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

1/ Conduct test at 70°C.

**3.5.4 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 fruit bars shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the fruit bars within the commercial marketplace. Delivered fruit bars shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

#### **5. QUALITY ASSURANCE PROVISIONS.**

**5.1 Contractor's certification.** The contractor shall certify and maintain substantiating evidence that the fruit bars offered meet the salient characteristics of this CID, and that the fruit bars conform to the producer's own drawings, specifications, standards, and quality assurance practices, and are the same fruit bars offered for sale in the commercial marketplace. The Government reserves the right to require proof of such conformance prior to first delivery and thereafter as may be otherwise provided for under the provisions of the contract.

**5.2 Quality assurance.** When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Products Branch (PPB),

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Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The fruit bars shall be examined or analyzed or both 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 in effect on the date of solicitation.

### **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), flavor(s), and class(es) of fruit bars required.
- If flour is to be other than enriched wheat or whole wheat.
- If fruit bars are to be fortified.

#### **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, 2200 Wilson Boulevard, Suite 400, Arlington, VA 22201-3301.**

##### **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, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2506, South Building, P.O. Box 96456, Washington, DC 20090-6456.**

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.**

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

**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 - NIH, IHS

USDA - FV

VA - OSS

**PREPARING ACTIVITY:**

USDA - FV