

INCH-POUND

A-A-20245

March 10, 1997

COMMERCIAL ITEM DESCRIPTION

GRANOLA BARS

**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 granola 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 granola bars shall conform to the types, styles, flavors, coatings, and packages in the following list which shall be specified, in the solicitation, contract, or purchase order.

Types, styles, flavors, coatings, and packages.

Type I - Regular
Type II - Reduced fat
Type III - Low fat
Type IV - Fat free

Style A - Crunchy
Style B - Chewy
Style C - Other

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, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243 or telephone (202) 720-9939 or FAX (202) 690-0102.

FSC 8920

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

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Flavor 1 - Oats and Honey
Flavor 2 - Cinnamon
Flavor 3 - Peanut Butter
Flavor 4 - Chocolate Chip
Flavor 5 - Oatmeal Raisin
Flavor 6 - Peanut Butter and Chocolate Chip
Flavor 7 - Oatmeal Cookie
Flavor 8 - Chocolate Chunk
Flavor 9 - Other

Coating a - No coating
Coating b - Chocolate
Coating c - Fudge
Coating d - Caramel
Coating e - Other

Package (1) - Single bar package
Package (2) - Dual bar package

3. SALIENT CHARACTERISTICS.

3.1 Ingredients: The granola bars shall contain a granola mixture including oats, natural and artificial flavors, and leavening agents. The granola bars may contain: corn syrup, dextrose, thickening agents, partially hydrogenated vegetable oil (soybean, cottonseed, canola, etc.), sugar, colors, and peanut butter and other ingredients (as applicable to the flavor).

3.2 Fortification: The granola bars may be fortified with Vitamin A (Palmitate), Vitamin B₁ (Thiamine), Vitamin B₂ (Riboflavin), Vitamin B₆ (Pyridoxine), Niacin, Iron, and calcium carbonate.

3.3 Finished product: The granola bars shall not be crushed, broken, or materially fall apart when handled from manufacturing through the transportation process to the ultimate user.

3.3.1 Product descriptions: Unless otherwise specified in the solicitation, contract, or purchase order, the Type II, Style A, Flavors 1, 2, and 3, Coating a, shall met the following product descriptions.

3.3.1.1 Type II, Style A, Flavor 1, Coating a: The Oats and Honey granola bars shall be brown, granular, uneven, with distinct grains of oats; flavor is slightly sweet, toasted oats, slightly nutty and honey; texture is crunchy, slightly chewy, and granular.

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3.3.1.2 Type II, Style A, Flavor 2, Coating a: The Cinnamon granola bars shall be brown, granular, uneven surface with distinct grains of oats; flavor is slightly sweet, toasted oats, nutty and cinnamon; texture is crunchy, chewy, and granular.

3.3.1.3 Type II, Style A, Flavor 3, Coating a: The Peanut Butter granola bars shall be medium, golden-brown, uneven, with distinct grains of oats with an uneven, surface coating of peanut butter or chocolate (as specified); flavor is slightly sweet, toasted oats and nutty/peanut butter; texture is crunchy, slightly chewy, and granular.

3.3.2 Odor and flavor: The granola bars shall have no off-odors or off-flavors. The granola bars shall have odor and flavor typical of the flavor of the granola bar specified.

3.3.3 Color: The bar color shall be typical for the flavor/coating of the granola bar specified.

3.3.4 Texture: The texture shall be typical for the style of the granola bar specified.

3.3.5 Calories: The Type II, Style A, Flavors 1, 2, and 3, Coating a, granola bars shall have not less than 200 calories per 1.6 ounces (45.4 g).

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

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

3.5 Analytical requirements: The analytical requirements for the Type II, Style A, Flavors 1, 2, and 3, Coating a, granola bars shall be as follows:

3.5.1 Moisture content: Unless otherwise specified in the solicitation, contract, or purchase order, the moisture shall not exceed 4.5 percent for Type II, Style A, Flavors 1, 2, and 3, Coating a.

3.5.2 Preparation of sample: The composite sample shall be prepared according to the 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:

<u>Test</u>	<u>Method</u>
Moisture	925.09 <u>1/</u>

1/ Conduct test for 16 hours at 70°C under a pressure of not more than 100 mm Hg.

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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 shall be cause for rejection of the lot.

4. REGULATORY REQUIREMENTS.

4.1 The delivered granola 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 granola bars within the commercial marketplace. Delivered granola 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 Product conformance. The granola bars 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 granola bars 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 that product quality or acceptability or both be determined, the Processed Products Branch (PPB), 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 granola 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), style(s), flavor(s), coating(s), and package(s) of granola bars required.
- If granola bars are to be fortified.

7.2 Sources of documents.

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7.2.1 Source of information for nongovernmental document 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 Ave., 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.**

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

