

**METRIC**

**A-A-20282**

**December 23, 1998**

## **COMMERCIAL ITEM DESCRIPTION**

### **GRIDDLE BREADS, HEAT AND SERVE, FROZEN**

**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 frozen heat and serve griddle breads, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

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

**2.1** The frozen heat and serve griddle breads shall conform to the types, styles, flavors, shapes, and when applicable, child nutrition meal pattern contribution requirements in the following list which shall be specified in the solicitation, contract, or purchase order.

**Types, styles, flavors, shapes, and when applicable, child nutrition meal pattern  
contribution requirements.**

**Type I - Waffles**  
**Type II - Pancakes**  
**Type III - French toast**  
**Type IV - Belgian waffle**

**Style A - Regular**  
**Style B - Low fat**

**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 Programs, 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** - Plain (unflavored)
- Flavor 2** - Buttermilk
- Flavor 3** - Oat bran
- Flavor 4** - Blueberry
- Flavor 5** - Multi-grain
- Flavor 6** - Cinnamon
- Flavor 7** - Fruit (Flavor to be specified by purchaser)
- Flavor 8** - Other

- Shape a** - Round - 10.16 cm (4 inches)
- Shape b** - Mini round - 3.18 cm (1-¼ inches)
- Shape c** - Square - 9.53 cm x 9.53 cm (3-¾ inches x 3-¾ inches)
- Shape d** - Small rectangle - 6.67 cm x 9.21 cm (2-⅝ inches x 3-⅝ inches)
- Shape e** - Large rectangle - 9.21 cm x 10.80 cm (3-⅝ inches x 4-¼ inches)
- Shape f** - Strip or stick - 2.54 cm x 10.16 cm (1 inch x 4 inches)
- Shape g** - Novelty shapes (mini bread, dinosaurs, etc.)
- Shape h** - Other

**When child nutrition meal pattern contribution information is required:**

- Grain/bread serving sizes (I)** - ¼ serving = 8 g or 0.3 ounce 1/
- Grain/bread serving sizes (II)** - ¼ serving = 16 g or 0.6 ounce 2/
- Grain/bread serving sizes (III)** - ½ serving = 16 g or 0.6 ounce 1/
- Grain/bread serving sizes (IV)** - ½ serving = 31 g or 1.1 ounce 2/
- Grain/bread serving sizes (V)** - ¾ serving = 23 g or 0.8 ounce 1/
- Grain/bread serving sizes (VI)** - ¾ serving = 47 g or 1.7 ounce 2/
- Grain/bread serving sizes (VII)** - 1 serving = 31 g or 1.1 ounce 1/
- Grain/bread serving sizes (VIII)** - 1 serving = 63 g or 2.2 ounce 2/

1/ Grain/bread requirements for waffles and pancakes.

2/ Grain/bread requirements for french toast.

**3. SALIENT CHARACTERISTICS.**

**3.1 Processing:** The frozen heat and serve griddle breads shall be prepared in accordance with good commercial practice. Validated processing conditions result in a Salmonella negative product.

**3.2 Ingredients:** The frozen heat and serve griddle bread ingredients shall include enriched flour or bread, sugar, eggs, vegetable oil, whey, water, flavorings, leavening agents, and emulsifiers or other stabilizers. The frozen heat and serve griddle bread ingredients may include

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buttermilk, skim milk, fruit pieces, and sweeteners other than sugar. Griddle breads in which the egg is sprayed onto the bread, are not acceptable.

**3.2.1 Flour:** The flour used in either the batters or breads shall conform to the U.S. Standards for Enriched Flour (21 CFR 137.165).

**3.2.2 Eggs:** The eggs used in the prepared frozen heat and serve griddle breads shall conform to the applicable provisions of the Regulations Governing the Inspection of Eggs and Egg Products (7 CFR Part 59). The eggs shall be certified salmonella free. Processed product must be tested by the manufacturer at a statistical frequency to verify the process.

**3.3 Finished product:**

**3.3.1 Appearance and color:** The griddle breads shall have a light to medium golden brown exterior and an off white to tan interior color. The griddle breads shall show no evidence of excessive heating (materially darkened or scorched). There shall be no foreign color to the product.

**3.3.2 Odor and flavor:** The griddle breads shall have a predominantly sweet flavor complimented by mild egg and vanilla flavors and a sweet odor with no evidence of oxidation, rancidity, or staling. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

**3.3.3 Texture:** The texture of the heat and serve griddle breads shall not be excessively crumbly, dry, and/or crisp, shall not have gummy centers or soggy areas, and shall have no raw portions. When heated, the griddle breads shall be moist and tender, not dry or rubbery

**3.3.4 Foreign material:** All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

**3.4 Age requirement:** Unless otherwise specified in the solicitation, contract, or purchase order, the food item shall be manufactured not more than 120 days prior to delivery.

**3.5 Analytical requirements:** Unless otherwise specified, analytical requirements for the frozen heat and serve griddle breads shall be as follows:

**3.5.1 Salmonella:** The frozen heat and serve griddle breads shall be salmonella free.

**3.5.2 Fat content:** The fat content of the frozen heat and serve griddle breads shall not exceed the amount specified on the "Nutrition Facts" panel.

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**3.5.3 Analytical procedure:** One frozen heat and serve griddle bread shall be selected at random.

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

**3.5.5 Analytical testing:** When specified in the solicitation, contract, or purchase order, analyses shall be made in accordance with the following Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Salmonella	967.25, 967.26, 986.35, or 996.08
Fat	922.06

**3.5.6 Test results:** The test results for salmonella shall be negative. The test results for fat shall be reported to the nearest 0.1 g. Any result not conforming to the finished product requirements shall be cause for rejection the lot.

#### **4. REGULATORY REQUIREMENTS.**

**4.1** The eggs for frozen heat and serve griddle breads shall have been processed according to the provisions of the Egg Products Inspection Act and regulations promulgated thereunder. The delivered frozen heat and serve griddle breads shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the frozen heat and serve griddle breads within the commercial marketplace. Delivered frozen heat and serve griddle breads shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder. When the frozen heat and serve griddle breads are used for the School Breakfast Program, the frozen heat and serve griddle breads must comply with all applicable provisions of the Child Nutrition Programs.

**4.2** The dairy ingredients used in the frozen heat and serve griddle breads shall comply with all applicable requirements of the "Grade A Pasteurized Milk Ordinance - 1995 Recommendations of the United States Public Health Service" or latest revision thereof, or regulations substantially equivalent thereto.

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**5. QUALITY ASSURANCE PROVISIONS. *Purchaser may specify 5.1 or 5.2.***

**5.1 Product conformance.** The frozen heat and serve griddle breads 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 frozen heat and serve griddle breads offered for sale in the commercial market. The purchaser reserves the right to require proof of such conformance.

**5.2 USDA certification.** When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Processed Products Branch (PPB), USDA, shall be the certifying activity and shall make the determination in accordance with applicable PPB procedures. The frozen heat and serve griddle breads 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 the 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), shape(s), and grain/bread serving size(s) of frozen heat and serve griddle breads as required.
- When analytical testing is to be done.
- Certification by PPB for frozen heat and serve griddle breads.

**7.2 USDA certification contact.**

For USDA certification, contact the Head, Food Quality Assurance Staff, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243 or telephone (202) 720-9939 or FAX (202) 690-0102.

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### **7.3 Sources of documents.**

#### **7.3.1 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.

#### **7.3.2 Sources of information for governmental documents are as follows:**

Applicable provisions of Regulations Governing the Inspection of Egg and Egg Products (Egg Products Inspection Act) is contained in 7 CFR Part 59. The Child Nutrition Programs are contained in 7 CFR Parts 210, 220, 225, and 226. The Federal Food, Drug, and Cosmetic Act is 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 may be made by calling the Superintendent of Documents on (202) 512-1803 or on the Internet at: <http://www.nara.gov/fedreg>.

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

Copies of "Grade A Pasteurized Milk Ordinance - 1995 Recommendations of the United States Public Health Service" may be obtained from: **Milk Safety Team (HFS-626), Food and Drug Administration, 200 C Street, SW, Washington, DC 20204.**

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.**

#### **CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP  
HHS - NIH, IHS  
USDA - FV  
VA - OSS

#### **PREPARING ACTIVITY:**

USDA - FV

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