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INCH-POUND

A-A-20286
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COMMERCIAL ITEM DESCRIPTION

CRACKERS

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 crackers, packed in commercially acceptable containers, suitable for use by Federal, State, and local governments and other interested parties.

2. CLASSIFICATION.

2.1 The crackers shall conform to the type(s), style(s), enrichment type(s), level(s) of fat, and grain/bread serving size(s) in the following list which shall be specified, in the solicitation, contract, or purchase order.

Types, styles, enrichment types, levels of fat, and grain/bread serving sizes.

Type I - Soda
Style A - Plain
Style B - Salted

Type II - Saltine
Style A - Plain
Style B - Salted

Type III - Sodium Restricted

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.

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Type IV - Oyster
Type V - Graham (any shape)

Style A - Plain
Style B - Honey
Style C - Cinnamon
Style D - Chocolate
Style E - Apple Cinnamon
Style F - Other

Type VI - Salad

Enrichment type 1 - Enriched
Enrichment type 2 - Unenriched

Level of fat a - Regular
Level of fat b - Reduced fat (21 CFR 101.62)
Level of fat c - Low fat (21 CFR 101.62)
Level of fat d - Fat free (21 CFR 101.62)

Grain/bread serving size (I) - ¼ serving = 5 g or 0.2 ounce 1/
Grain/bread serving size (II) - ¼ serving = 6 g or 0.2 ounce 2/
Grain/bread serving size (III) - ½ serving = 10 g or 0.4 ounce 1/
Grain/bread serving size (IV) - ½ serving = 13 g or 0.5 ounce 2/
Grain/bread serving size (V) - ¾ serving = 15 g or 0.5 ounce 1/
Grain/bread serving size (VI) - ¾ serving = 19 g or 0.7 ounce 2/
Grain/bread serving size (VII) - 1 serving = 20 g or 0.7 ounce 1/
Grain/bread serving size (VIII) - 1 serving = 25 g or 0.9 ounce 2/

1/ Grain/bread requirements for all crackers except graham crackers.
2/ Grain/bread requirements for graham crackers.

3. SALIENT CHARACTERISTICS.

3.1 Processing: The crackers shall be prepared in accordance with good manufacturing practices.

3.2 Ingredients: The crackers shall consist of flour, water, leavening ingredients, and vegetable shortening or oil. The crackers may consist of salt, emulsifiers or other stabilizers, flavors, and other ingredients appropriate for the type of crackers specified in the solicitation, contract, or purchase order.

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3.2.1 Enriched flour: When the crackers are enriched, the wheat flour used for the crackers shall conform to the U.S. Standards of Identity for Enriched Flour (21 CFR 137.165).

3.2.2 Additional ingredients: The Type I, soda; Type II, saltine; Type III, sodium restricted; and Type IV, oyster crackers may also contain yeast. The Type V, graham crackers shall contain graham flour and sugar. The Type V, graham crackers may also contain cinnamon, honey, molasses, brown sugar, cocoa, chocolate, and corn syrup. The Type VI, salad crackers may contain sugar and/or brown sugar and corn syrup.

3.3 Finished product:

3.3.1 Appearance and color: The crackers shall have a uniformly brown crust characteristic of the product. The crackers shall have typical volume, characteristic grain, and be evenly baked with color highlights without evidence of scorching or burning. There shall be no foreign color to the product. The delivered crackers shall not be crushed or damaged.

3.3.2 Odor and flavor: The crackers shall have a flavor and aroma characteristic of the particular type of crackers. There shall be no foreign odors or flavors such as, but not limited to, scorched, stale, rancid, or moldy.

3.3.3 Texture: The texture of the crackers shall have a characteristic texture for crackers. The crackers shall possess a firm, crisp crust.

3.3.4 Enrichment: When enriched, the crackers shall have the enrichment ingredients evenly distributed in the finished product.

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

3.4 Analytical requirements: Unless otherwise specified, analytical requirements for the crackers shall be as follows:

3.4.1 Sodium content: The sodium content for Type III, sodium restricted crackers shall not exceed 140.0 mg of sodium per 50 g of product.

3.4.2 Fat content: The fat content for Type I, soda; Type II, saltine; Type III, sodium restricted; and Type V, graham crackers shall not be less than 8.0 percent. The fat content for Type IV, oyster crackers shall not be less than 5.0 percent. The fat content for Type VI, salad crackers shall not be less than 15.0 percent. All types and styles of reduced fat, low fat , and fat free shall meet the requirements of 21 CFR 101.62.

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3.4.3 **Moisture content:** The moisture content for Type I, soda and Type II, saltine crackers shall not exceed 4.0 percent. The moisture content for Type III, sodium restricted and Type V, graham crackers shall not exceed 6.0 percent. The moisture content for Type IV, oyster and Type VI, salad crackers shall not exceed 5.0 percent.

3.4.4 **Analytical procedure:** Twelve randomly selected consumer packages of crackers shall be selected and composited for analysis.

3.4.5 **Preparation of sample:** The sample shall be prepared by the following method: Crush the sample into roughly uniform sized pieces as quickly as possible to minimize exposure to atmospheric conditions and store in an air-tight container.

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

Test	Method
Sodium	969.23
Fat	922.06
Moisture	927.05

3.4.7 **Test results:** The sodium test results shall be reported to the nearest 0.1 milligram. The fat and moisture test results shall be reported to the nearest 0.1 percent. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

4. REGULATORY REQUIREMENTS.

4.1 The delivered crackers shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the crackers within the commercial marketplace. Delivered crackers 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 crackers 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 crackers offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

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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 crackers according to FGIS procedures. The crackers 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.

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), enrichment type(s), level(s) of fat, and grain/bread serving size(s) of crackers required.
- When analytical testing is to be done.

7.2 Sources of documents.

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, 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, U.S. Department of Agriculture, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

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A-A-20286

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.**

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