

**INCH-POUND**

**A-A-20295**

**August 13, 1998**

## **COMMERCIAL ITEM DESCRIPTION**

### **COOKIES**

**The U.S. Department of Agriculture has authorized the use of this Commercial Item Description as a replacement for Military Performance-based Contract Requirements PCR-S-0001.**

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

**1.1** This Commercial Item Description (CID) covers cookies packed in commercially acceptable containers suitable for use by Federal, State, local governments, and other interested parties, in addition, as a component of operational rations.

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

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

##### **Types, styles, flavors, bake types, and classes.**

**Type I** - Regular

**Type II** - Other

**Style A** - Shortbread

**Flavor 1** - Plain

**Flavor 2** - Pecan

**Flavor 3** - Almond

**Flavor 4** - Chocolate stripe

**Flavor 5** - Other

**Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, Defense Supply Center Philadelphia, 2800 South 20th Street, ATTN: DSCP-HSL, Philadelphia, PA 19145-5099 or FAX (215) 737-2963.**

**AMSC N/A**

**FSC 8920**

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

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### **Style B - Wafers**

- Flavor 1** - Vanilla
- Flavor 2** - Chocolate with chocolate icing
- Flavor 3** - Chocolate mint with chocolate icing
- Flavor 4** - Gingersnaps
- Flavor 5** - Other

### **Style C - Butter cookies**

### **Style D - Sugar cookies**

### **Style E - Sandwich cookies**

- Flavor 1** - Lemon cream
- Flavor 2** - Peanut butter
- Flavor 3** - Strawberry cream
- Flavor 4** - Banana cream
- Flavor 5** - Vanilla with vanilla filling
- Flavor 6** - Vanilla with chocolate filling
- Flavor 7** - Chocolate with vanilla filling
- Flavor 8** - Chocolate with chocolate filling
- Flavor 9** - Combination vanilla cream (1 vanilla and 1 chocolate cookie)
- Flavor 10** - Other

### **Style F - Coconut bar**

### **Style G - Coconut macaroons**

### **Style H - Waffle sandwich wafers with vanilla, chocolate, peanut butter, or strawberry filling**

- Flavor 1** - Vanilla
- Flavor 2** - Chocolate
- Flavor 3** - Peanut butter
- Flavor 4** - Strawberry
- Flavor 5** - Other

### **Style I - Oatmeal cookies**

- Flavor 1** - Plain
- Flavor 2** - Raisin
- Flavor 3** - Iced
- Flavor 4** - Other

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**Style J** - Chocolate chip cookies (regular, chunk, or mini chips)

**Flavor 1** - Plain

**Flavor 2** - Chocolate with chocolate chips

**Flavor 3** - Nuts

**Flavor 4** - Chocolate chunks

**Flavor 5** - Coconut

**Flavor 6** - Peanut butter chocolate chunk

**Flavor 7** - Other

**Style K** - Other

**Bake type a** - Crisp 1/

**Bake type b** - Soft and chewy 1/

1/ Applicable to Styles D, I, and J.

**Class 1** - Individual serving package

**Class 2** - Multiple serving package

### 3 . SALIENT CHARACTERISTICS.

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

**3.2 Ingredients:** The cookies shall contain enriched wheat flour and sugar. Other ingredients common to the baking industry may be used, which are appropriate for the style and flavor of cookie.

**3.2.1 Flour:** The wheat flour shall be enriched in accordance with 21 CFR 137.165.

**3.3 Finished product:** The following product descriptions are applicable for Type I cookies. The cookies shall meet the characteristics for the styles, flavors, and bake types specified below unless otherwise specified in the solicitation, contract, or purchase order.

**3.3.1 Appearance and color:** The cookies shall have a uniform color characteristic of the style and flavor of cookie. The cookies 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 for style and flavor of cookies. The delivered cookies shall not be crushed or damaged.

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**3.3.2 Style A, Shortbread:** The shortbread cookies shall have a sweet, buttery odor and flavor. The surface color shall be light tan to medium brown with the interior crumb having a lighter color than the surface. **Flavors 1**, Plain; **2**, Pecan; and **3**, Almond typically have rounded or square-shapes. The top surface may be smooth or embossed with a pattern. The cookies shall have a dense and tender texture. **Flavors 2**, Pecan and **3**, Almond shall contain nut pieces and have a distinct nutty flavor with a crunchy texture. **Flavor 4**, Chocolate strip may be varied in shape and shall possess a chocolate flavor. The top surface shall have narrow bands of chocolate flavored icing with the bottom surface completely coated with chocolate flavored icing.

**3.3.3. Style B, Wafers:** The wafers shall be crisp, not crumbly, and have a disk shape with rounded tops. **Flavor 1**, Vanilla shall possess a vanilla flavor and be light brown in color. **Flavors 2**, Chocolate with chocolate icing and **3**, Chocolate mint with chocolate icing shall be dark brown in color, with a smooth icing coating, free from cracks. **Flavor 3**, Chocolate mint with chocolate icing shall possess a chocolate mint flavor. **Flavor 4**, Gingersnaps shall possess a mild ginger flavor and be free from hard and excessively dark centers or open and crumbly grain.

**3.3.4 Style C, Butter cookies:** The cookies shall have a distinct sweet butter flavor with a light tan color. The cookies shall be dense in texture and varied in shape.

**3.3.5. Style D, Sugar cookies:** The cookies shall be light tan in color and varied in shape. The tops of the sugar cookies may contain sugar crystals. The cookies shall have a texture unique to the applicable kind. The cookies shall have a sweet, vanilla flavor.

**3.3.6 Style E, Sandwich cookies:** The sandwich cookies may be varied in shape with a smooth or design-embossed surface, and shall be flat, with tender crispness. The filling shall be creamy, evenly distributed and comprise a minimum of 20 percent by weight of each cookie. **Flavor 1**, Lemon cream shall have a light to medium yellow color and impart a distinct sweet-tart lemon flavor. **Flavor 2**, Peanut butter shall have a tan to medium brown color and impart a peanut butter flavor. **Flavor 3**, Strawberry cream shall impart a distinct strawberry flavor, light tan cookie and a light to medium pink filling. **Flavor 4**, Banana cream shall impart a distinct banana flavor, light brown cookie and a light tan filling. **Flavor 5**, Vanilla with vanilla filling shall possess a vanilla flavor, light tan to light brown cookie and a white to light cream-color filling. **Flavor 6**, Vanilla with chocolate filling shall possess a mild chocolate flavor, light tan to light brown cookie and a light to medium brown filling. **Flavor 7**, Chocolate with vanilla filling and **Flavor 8**, Chocolate with chocolate filling cookies shall be medium to dark brown/black in color. **Flavor 7**, Chocolate with vanilla filling shall possess a vanilla flavor with a white to light cream-color. **Flavor 8**, Chocolate with chocolate filling shall impart a distinct chocolate flavor. For **Flavor 9**, Combination vanilla cream the outer cookies shall be the respective cookie flavor, and the filling shall possess a vanilla flavor and a white to light cream-color.

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**3.3.7 Style F, Coconut bar:** The cookies are typically rectangular shaped, light tan in color, with tender crispness and a mild, coconut flavor.

**3.3.8 Style G, Coconut macaroons:** The cookies shall be round, soft, and moist with flakes of coconut, light tan to light brown in color, and impart a creamy, sweet, distinct coconut flavor.

**3.3.9 Style H, Waffle sandwich wafers with vanilla, chocolate, peanut butter, or strawberry filling:** The cookies shall have a rectangular shape with a grated-design and vary in color, depending on the flavor. The cookies shall be flat with tender crispness and creaminess. Each cookie shall have a minimum of 60 percent filling that is creamy and uniformly distributed. The cookies shall have a unique flavor characteristic of that particular variety.

**3.3.10 Style I, Oatmeal cookies:** The cookies shall have a distinct oatmeal flavor and be tan to medium brown in color. The cookies may be varied in shape. The cookies shall have a texture and flavor unique to the applicable kind.

**3.3.11 Style J, Chocolate chip cookies (regular, chunk, or mini chips):** The cookies may be varied in shape and have a distinct chocolate flavor with a tan to medium brown color. The cookies shall have a uniform distribution of chocolate chips. The cookies shall have a texture and flavor unique to the applicable kind.

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

**3.5 Age requirement:** Unless otherwise specified in the solicitation, contract, or purchase order, the cookies shall be processed and packaged not more than 120 days prior to receipt at destination.

**3.6 Analytical requirements:** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the cookies shall be as follows.

**3.6.1 Moisture content:** The moisture content for **Style D**, Sugar (Bake type a); **Style E**, Sandwich, **Flavor 1**, Lemon cream, **Flavor 2**, Peanut butter, **Flavor 3**, Strawberry cream, and **Flavor 4**, Banana cream; and **Style H**, Waffle sandwich wafer cookies shall not exceed 3.0 percent. The moisture content for **Style A**, Shortbread; **Style B**, Wafers, **Flavor 2**, Chocolate with chocolate icing; **Style C**, Butter; **Style F**, Coconut bar; and **Style J**, Chocolate chip (Bake type a) cookies shall not exceed 4.0 percent. The moisture content for **Style B**, Wafers, **Flavor 3**, Chocolate mint with chocolate icing; **Style E**, Sandwich, **Flavor 5**, Vanilla with vanilla filling, **Flavor 6**, Vanilla with chocolate filling, **Flavor 7**, Chocolate with vanilla filling, **Flavor 8**, Chocolate with chocolate filling, **Flavor 9**, Combination vanilla cream; **Style G**, Coconut macaroons; and **Style I**, Oatmeal (Bake type a) cookies shall not exceed 5.0 percent. The

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moisture content for **Style B**, Wafers, **Flavor 1**, Vanilla; **Style D**, Sugar (Bake type b); **Style I**, Oatmeal (Bake type b); and **Style J**, Chocolate chip (Bake type b) shall not exceed 6.0 percent. The moisture content for **Style B**, Wafers, **Flavor 4**, Gingersnaps shall not exceed 7.0 percent.

**3.6.2 Analytical procedure:** Eight cookies shall be selected at random. Each of the eight sample cookies shall be selected from different primary containers.

**3.6.3 Preparation of sample:** A composite sample of the eight cookies shall be made by crushing, grinding, or mechanically breaking the cookies into roughly uniformly sized pieces as quickly as possible and stored in an air-tight container.

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

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

1/ The test shall be conducted for 16 hours at 70° C.

**3.6.5 Test results:** The test results for moisture shall be reported to the nearest 0.1 percent. Any result not conforming to the analytical requirement shall be cause for rejection of the lot.

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

**4.1** The delivered cookies shall comply with all applicable Federal State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and be the same cookies offered for sale within the commercial marketplace. Delivered cookies 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 cookies 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 cookies 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

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quality assurance of the cookies according to FGIS procedures. The cookies 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:

- Types, styles, flavors, bake types, classes, shapes, and sizes required.
- When analytical requirements do not need to be verified.

### 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, 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, U.S. Department of Agriculture, 1400 Independence Avenue, 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.**

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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

### CIVIL AGENCY COORDINATING ACTIVITIES:

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

### PREPARING ACTIVITY:

#### Review Activities

Army - MD, QM  
Navy - MC

DLA - SS  
(Project No. 8920-P031)

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