

<b>METRIC</b>
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**A-A-20295C****August 10, 2007****SUPERSEDING****A-A-20295B****February 9, 2004****COMMERCIAL ITEM DESCRIPTION****COOKIES**

**The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).**

**1. SCOPE.** This CID covers cookies, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

**2. PURCHASER NOTES.****2.1 Purchasers *shall specify* the following:**

- Type(s), style(s), shape(s) (style D only), flavor(s), bake type(s), and class(es) of cookies required (Sec. 3).
- When the age requirement at the time of delivery is other than specified (Sec. 5.5).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

**2.2 Purchasers *may specify* the following:**

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

**3. CLASSIFICATION.** The cookies shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

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

**Type I** - Regular

**Type II** - Sugar free (21 CFR § 101.60 (c))

**A-A-20295C****Type III** - Low fat (21 CFR § 101.62 (b))**Type IV** - Fat free (21 CFR § 101.62 (b))**Style A** - Shortbread cookies

- Flavor 1** - Plain
- Flavor 2** - Pecan
- Flavor 3** - Almond
- Flavor 4** - Chocolate stripe
- Flavor 5** - Cinnamon swirl
- Flavor 6** - Caramel pecan swirl
- Flavor 7** - Other

**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

- Shape (a)** - Oval
- Shape (b)** - Patriotic (American themes, such as, but not limited to; Uncle Sam, Bald Eagle, Torch of Liberty, letters "USA", American flag, Statue of Liberty face, etc.)
- Shape (c)** - Animal
- Shape (d)** - Holiday/Seasonal (Easter, Halloween, Christmas, etc.)
- Shape (e)** - Other

**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** - Dark chocolate covered chocolate cookies with vanilla filling

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- Flavor 11** - Milk chocolate covered peanut butter cookies with peanut butter filling
- Flavor 12** - Dark chocolate covered chocolate cookies with mint crème filling
- Flavor 13** - Other

**Style F** - Coconut bar

**Style G** - Coconut macaroons

- Flavor 1** - Plain
- Flavor 2** - Chocolate chip

**Style H** - Waffle sandwich wafers

- Flavor 1** - Vanilla wafer with vanilla filling
- Flavor 2** - Vanilla wafer with chocolate filling
- Flavor 3** - Vanilla wafer with strawberry filling
- Flavor 4** - Vanilla wafer with peanut butter filling
- Flavor 5** - Chocolate wafer with chocolate filling
- Flavor 6** - Strawberry wafer with strawberry filling
- Flavor 7** - Chocolate covered vanilla wafer with vanilla filling
- Flavor 8** - Milk chocolate covered chocolate wafer with chocolate chip filling
- Flavor 9** - Milk chocolate covered peanut butter wafer with peanut butter filling
- Flavor 10** - Dark chocolate covered chocolate wafer with vanilla filling
- Flavor 11** - Other

**Style I** - Oatmeal cookies

- Flavor 1** - Plain
- Flavor 2** - Raisin
- Flavor 3** - Iced
- Flavor 4** - Cranberry
- Flavor 5** - Other

**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** - Peanut butter with chocolate chips
- Flavor 8** - Chocolate mint with chocolate chips
- Flavor 9** - Chocolate chocolate chunk
- Flavor 10** - Caramel with chocolate chips

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- Flavor 11** - White fudge with chocolate chunks
- Flavor 12** - Chocolate chunks with peanut butter chips
- Flavor 13** - Pan coated candy with chocolate chips
- Flavor 14** - Other

- Style K** - Kremsicle cookies
- Style L** - Toffee crunch cookies
- Style M** - Molasses cookies
- Style N** - Chocolate peanut butter chip cookies

- Style O** - Butterscotch chip cookies

- Flavor 1** - Plain
- Flavor 2** - Caramel

- Style P** - Fig bar

- Style Q** - White chocolate chip raspberry cookies

- Style R** - Chocolate covered cookies

- Flavor 1** - Milk chocolate covered chocolate cookie with caramel
- Flavor 2** - Milk chocolate covered chocolate cookie with peanut butter crème
- Flavor 3** - Milk chocolate covered chocolate cookie with coconut crème and almonds
- Flavor 4** - Dark chocolate covered chocolate cookie with peppermint crème
- Flavor 5** - Dark chocolate covered almond coconut cookie
- Flavor 6** - Dark chocolate covered peanut butter cup cookie
- Flavor 7** - Chocolate covered mint chocolate cookie
- Flavor 8** - Chocolate covered vanilla cookie with caramel
- Flavor 9** - Other

- Style S** - Peanut butter cookies

- Flavor 1** - Plain
- Flavor 2** - With peanuts

- Style T** - French toast cookies

- Style U** - Other

**Bake type a** - Crisp (Applicable to all styles except Styles G, M, and P.) 1/

**Bake type b** - Soft and chewy (Applicable to all styles except Styles A, B, C, E, F, H, K, R, and T.) 1/

1/ The following styles may be crisp or soft and chewy: D, I, J, L, N, O, Q, and S.

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**Class 1** - Individual serving package

**Class 2** - Multiple serving package

**4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products shall meet the requirements of the:**

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

**5. SALIENT CHARACTERISTICS.**

**5.1 Processing.** The cookies shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

**5.2 Ingredients.** The cookies shall contain sugar, except for Type II sugar free, and enriched wheat flour. The sweetening ingredients for the Type II cookies shall consist of polyols singly or in combination, such as lactitol, maltitol, mannitol, and sorbitol, and/or artificial sweeteners such as acesulfame potassium, aspartame, and sucralose. Other ingredients common to the baking industry may be used, which are appropriate for the style and flavor of cookie.

**5.2.1 Flour.** The wheat flour shall be enriched in accordance with 21 CFR § 137.165.

**5.3 Finished product.** The cookies shall meet the characteristics specified below unless otherwise specified in the solicitation, contract, or purchase order.

**5.3.1 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 the style and flavor of cookies. The delivered cookies shall not be crushed or broken.

**5.3.2 Style A, Shortbread cookies.** The 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.

**5.3.2.1 Flavor 1, Plain, flavor 2, Pecan and flavor 3, Almond.** The cookies typically have rounded or square-shapes. The top surface may be smooth or embossed with a pattern. The

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cookies shall have a dense and tender texture. Flavors 2 and 3 shall contain nut pieces and have a distinct nutty flavor with a crunchy texture.

**5.3.2.2 Flavor 4, Chocolate stripe.** The cookies 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.

**5.3.2.3 Flavor 5, Cinnamon swirl and flavor 6, Caramel swirl.** The cookies typically have rounded shapes. The cookies shall have a dense and tender texture. Flavor 5 shall have a swirl of cinnamon. Flavor 6 shall have a swirl of caramel mixed with pecan pieces. The swirl pattern shall be present throughout the cookie.

**5.3.3 Style B, Wafers.** The cookies shall be crisp, not crumbly, and have a disk shape with rounded tops.

**5.3.3.1 Flavor 1, Vanilla.** The cookies shall possess a vanilla flavor and be light brown in color.

**5.3.3.2 Flavor 2, Chocolate with chocolate icing and flavor 3, Chocolate mint with chocolate icing.** Both flavors shall be dark brown in color, with a smooth icing coating, free from cracks. Flavor 3 shall possess a chocolate mint flavor.

**5.3.3.3 Flavor 4, Gingersnaps.** The cookies shall possess a mild ginger flavor and be free from hard and excessively dark centers or an open and crumbly grain.

**5.3.4 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.

**5.3.5 Style D, Sugar cookies.** The cookies shall be a uniform pale gold to tan color and varied in shape. The tops of the sugar cookies may contain sugar crystals. The cookies shall be crisp and tender. The cookies shall have a sweet, buttery and mild vanilla odor and flavor.

**5.3.6 Style E, Sandwich cookies.** The 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. Flavors 10, 11, and 12 shall have an outer chocolate coating.

**5.3.6.1 Flavor 1, Lemon cream.** The cookies shall have a light to medium yellow color and impart a distinct sweet-tart lemon flavor.

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**5.3.6.2 Flavor 2, Peanut butter.** The cookies shall have a tan to medium brown color and impart a peanut butter flavor.

**5.3.6.3 Flavor 3, Strawberry cream.** The cookies shall impart a distinct strawberry flavor, light tan cookie and a light to medium pink filling.

**5.3.6.4 Flavor 4, Banana cream.** The cookies shall impart a distinct banana flavor, light brown cookie and a light tan filling.

**5.3.6.5 Flavor 5, Vanilla with vanilla filling.** The cookies shall possess a vanilla flavor, light tan to light brown cookie and a white to light cream-color filling.

**5.3.6.6 Flavor 6, Vanilla with chocolate filling.** The cookies shall possess a mild chocolate flavor, light tan to light brown cookie and a light to medium brown filling.

**5.3.6.7 Flavor 7, Chocolate with vanilla filling.** The cookies shall be medium to dark brown/black in color and shall possess a chocolate and vanilla flavor with a white to light cream-color filling.

**5.3.6.8 Flavor 8, Chocolate with chocolate filling.** The cookies shall be medium to dark brown/black in color and shall impart a distinct chocolate flavor.

**5.3.6.9 Flavor 9, Combination vanilla cream.** For combination vanilla cream cookies, the outer cookies shall be the respective cookie flavor, and the filling shall possess a vanilla flavor and a white to light cream-color.

**5.3.6.10 Flavor 10, Dark chocolate covered chocolate cookies with vanilla filling.** The cookies shall have a sweet chocolate and vanilla odor and flavor. The exterior shall have a dark brown chocolate coating. The interior cookies shall be dark brown/black with a white to light cream-colored layer of vanilla crème filling.

**5.3.6.11 Flavor 11, Milk chocolate covered peanut butter cookies with peanut butter filling.** The cookies shall have a sweet milk chocolate and peanut butter odor and flavor. The exterior shall have a medium brown chocolate coating. The interior cookies shall be tan to medium brown with a tan layer of peanut butter filling.

**5.3.6.12 Flavor 12, Dark chocolate covered chocolate cookies with mint crème filling.** The cookies shall have a sweet chocolate and mint odor and flavor. The exterior shall have a dark brown chocolate coating. The interior cookies shall be dark brown/black with a white to light cream-colored layer of mint flavored filling.

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

**5.3.8 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. For Flavor 2, the cookies shall have a uniform distribution of chocolate chips with a distinct chocolate flavor.

**5.3.9 Style H, Waffle, sandwich.** 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 by weight that is creamy and uniformly distributed. The cookies shall have a unique flavor characteristic of that particular flavor. Flavors 7, 8, 9, and 10, shall have an outer coating of chocolate.

**5.3.10 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 flavor.

**5.3.11 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 with a flavor unique to the applicable flavor. When bake type a is specified, the texture shall be crispy, crunchy, and slightly crumbly, with a firm bite. When bake type b is specified, the texture shall be soft and slightly chewy.

**5.3.11.1 Flavor 7, Peanut butter cookies with chocolate chips.** The cookies shall have a distinct peanut flavor.

**5.3.11.2 Flavor 8, Chocolate mint cookies with chocolate chips.** The cookies shall have a dark brown color and distinct chocolate mint flavor.

**5.3.11.3 Flavor 9, Chocolate chocolate chunk.** The cookies shall be round in shape with a cracked surface. The cookies shall have a uniform light milk chocolate color with dark chocolate morsels. The odor and flavor shall be milk chocolate with rich dark chocolate bites.

**5.3.11.4 Flavor 10, Caramel with chocolate chips.** The cookies shall have a light tan color with a distinct caramel and chocolate flavor.

**5.3.12 Style K, Kreamsicle cookies.** The cookies shall have an uneven pale to medium golden brown exterior with some surface cracking and pale gold interior crumb with evenly distributed



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orange colored chips. The cookies shall have a sweet, buttery, mild orange flavor with orange flavored chips. The cookies shall be firm and crisp in texture.

**5.3.13 Style L, Toffee crunch cookies.** The cookies shall have an uneven pale to medium golden brown exterior and crumb with evenly distributed pieces of melted toffee candy bits and some surface cracking. The cookies shall have a sweet, buttery, toffee/vanilla flavor with toffee chips. When bake type a is specified, the cookies shall be firm and crisp in texture.

**5.3.14 Style M, Molasses cookies.** The cookies shall have a dark gold/brown exterior and interior crumb. The flavor shall be of sweet, cooked molasses and mild spices. The cookies shall be slightly soft and chewy.

**5.3.15 Style N, Chocolate peanut butter chip cookies.** The cookies shall be round in shape, have a milk chocolate color with a cracked surface, and evenly dispersed peanut butter chips. The odor and flavor shall be milk chocolate with peanut butter chips. When bake type a is specified, the texture shall be crispy and firm.

**5.3.16 Style O, Butterscotch chip cookies.** The cookies shall be round in shape, tan to golden colored with a slightly cracked surface, and visible dark gold colored butterscotch morsels. Flavor 1 cookies shall have an odor and flavor of sweet butterscotch. Flavor 2 cookies shall have an odor of sweet butterscotch with a flavor of mild butterscotch and caramel. When bake type a is specified, the texture shall be firm, crispy, crunchy, and slightly crumbly. When bake type b is specified, the texture shall be slightly soft and chewy.

**5.3.17 Style P, Fig bar.** The cookies shall have a uniform bakery covering and fig filling. The cookies shall contain at least 50 percent by weight of fig filling. The bakery covering shall have a golden brown color and shall not be soggy. The cookies shall have a color, odor, and flavor typical of fig bars. The texture shall be soft, not dry or hard.

**5.3.18 Style Q, White chocolate chip raspberry cookies.** The cookies shall have an exterior color of light tan to medium brown and may have moderate surface cracking. The surface shall have white chocolate chips evenly distributed throughout. The interior crumb shall have a lighter color than the surface and shall have white chocolate chips uniformly distributed throughout. The cookies shall have a sweet raspberry and white chocolate odor and flavor. When bake type a is specified, the cookies shall have a crisp and tender texture. The white chocolate chips shall have a soft bite.

**5.3.19 Style R, Chocolate covered cookies.** The cookies shall be a crisp cookie covered with a chocolate coating. The chocolate coating shall have a smooth mouth feel without grittiness and a waxy texture characteristic of high melt chocolate. The interior portion may contain a creamy layer which shall be evenly distributed. The cookies shall have a smooth surface except for Flavors 5 and 6, which shall have an uneven surface. The cookies shall be round in shape unless

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otherwise specified.

**5.3.19.1 Flavor 1, Milk chocolate covered chocolate cookie with caramel.** The cookies shall have a sweet milk chocolate and caramel flavor and odor. The exterior shall be a medium brown color. The interior cookie shall be brown with a dark golden layer of caramel.

**5.3.19.2 Flavor 2, Milk chocolate covered chocolate cookie with peanut butter crème.** The cookies shall have a sweet milk chocolate and peanut butter crème flavor and odor. The exterior shall be a medium brown color. The interior cookie shall be brown with a tan layer of peanut butter crème.

**5.3.19.3 Flavor 3, Milk chocolate covered chocolate cookie with coconut crème and almonds.** The cookies shall have a sweet milk chocolate, coconut, and toasted almond flavor and odor. The exterior shall be a medium brown color. The interior cookie shall be brown with a white layer of coconut crème and almond bits mixed throughout.

**5.3.19.4 Flavor 4, Dark chocolate covered chocolate cookie with peppermint crème.** The cookies shall have a predominant peppermint flavor and odor with hints of chocolate flavor. The exterior shall be dark chocolate brown. The interior cookie shall be a similar dark brown with a white layer of peppermint crème.

**5.3.19.5 Flavor 5, Dark chocolate covered almond coconut cookie.** The cookies shall have a sweet chocolate, toasted coconut and almond flavor and odor. The cookies shall have a dark brown chocolate coating that is glossy with a waxy sheen and a golden brown interior color. The cookies may be varied in shape and shall have an uneven surface with bits of almonds throughout.

**5.3.19.6 Flavor 6, Dark chocolate covered peanut cup cookie.** The cookies shall have a sweet chocolate and light peanut flavor and odor. The cookies shall have a dark brown chocolate coating that is glossy with a waxy sheen and a tan interior color. The cookies may be varied in shape and shall have an uneven surface with bits of chocolate throughout.

**5.3.19.7 Flavor 7, Chocolate covered mint chocolate cookie.** The cookies shall have a sweet chocolate and mint flavor and odor. The exterior shall be medium brown and the interior cookie shall be dark brown.

**5.3.19.8 Flavor 8, Chocolate covered vanilla cookie with caramel.** The cookies shall have a sweet chocolate and caramel flavor and odor. The exterior shall be medium brown and the interior cookie shall be tan with a dark golden layer of caramel.

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**5.3.20 Style S, Peanut butter cookies.** The cookies shall be round in shape, tan to golden colored with a cracked surface and possess a distinct peanut flavor. Flavor 2 may be dispersed with peanut pieces.

**5.3.21 Style T, French toast cookies.** The cookies shall be square shaped with two small indents on the side edges to impart the appearance of a slice of bread. The cookies shall have an exterior color of light tan to medium brown. The top surface shall contain cinnamon sugar crystals. The interior crumb shall have a lighter color than the surface. The cookies shall have a graham cracker, maple, sweet cinnamon sugar odor and flavor. The cookies shall have a crisp and tender texture.

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

**5.5 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 delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements shall be specified in the solicitation, contract or purchase order.

## 6. ANALYTICAL REQUIREMENTS.

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

**Table I. Moisture (percent by weight) 2/**

Style	Flavor	Bake Type	Moisture
A, Shortbread cookies	All	a	4.0
B, Wafers	1	a	6.0
B, Wafers	2	a	4.0
B, Wafers	3	a	5.0
B, Wafers	4	a	7.0
C, Butter cookies	-	a	4.0
D, Sugar cookies	-	a	3.5
D, Sugar cookies	-	b	6.0

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**Table I. Moisture (percent by weight) continued 2/**

<b>Style</b>	<b>Flavor</b>	<b>Bake Type</b>	<b>Moisture</b>
E, Sandwich cookies	1-4	a	3.0
E, Sandwich cookies	5-9	a	5.0
F, Coconut bar	-	a	4.0
G, Coconut macaroons	1	b	5.0
G, Coconut macaroons	2	b	10.0
H, Waffle sandwich wafers	All	a	3.0
I, Oatmeal cookies	All	a	5.0
I, Oatmeal cookies	All	b	6.0
J, Chocolate chip cookies	1-6	a	4.0
J, Chocolate chip cookies	7, 9	a	7.0
J, Chocolate chip cookies	8	a	6.0
J, Chocolate chip cookies	1-6	b	6.0
J, Chocolate chip cookies	10	b	8.0
K, Kremsicle cookies	-	a	6.0
L, Toffee crunch cookies	-	a	6.0
M, Molasses cookies	-	b	8.5
N, Chocolate peanut butter chip cookies	-	a	7.0
O, Butterscotch chip cookies	1	a	7.0
O, Butterscotch chip cookies	2	b	7.5
P, Fig bar	-	b	18.0
Q, White chocolate chip raspberry cookies	-	a	6.0
R, Chocolate covered cookies	All	a	7.0

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**Table I. Moisture (percent by weight) continued 2/**

<b>Style</b>	<b>Flavor</b>	<b>Bake Type</b>	<b>Moisture</b>
S, Peanut butter cookies	All	a	4.0
S, Peanut butter cookies	All	b	8.0
T, French toast cookies	-	a	4.0

2/ Not more than.

**6.2 Product verification.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

**6.2.1 Composite sample.** Analytical testing shall be performed on a composite sample. The composite sample shall be 227 grams (8 oz) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one package and shall contain the appropriate number of packages necessary to yield a 227 gram sample when composited.

**6.2.1.1 Preparation of sample.** A composite sample 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.

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

<b><u>Moisture</u></b>	<b><u>Method</u></b>
Styles A thru O and Styles Q thru T Style P	925.45A <u>3/</u> 945.43

3/ The test shall be conducted for 16 hours at 70°C (158°F).

**6.4 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.

**7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/distributor shall certify that the cookies provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same cookies offered for sale in the commercial market. The purchaser reserves the right to

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require proof of conformance.

**8. REGULATORY REQUIREMENTS.** 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 sale of cookies within the commercial marketplace. Delivered cookies shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act and regulations promulgated thereunder.

**9. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

**9.1 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

**9.1.1 Plant systems audit.** A plant systems audit (PSA) conducted by USDA/Federal Grain Inspection Service (FGIS), USDA/Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(A FGIS or AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The FGIS or AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

**9.1.2 Plant survey.** A plant survey conducted by USDA/FGIS, USDA/AMS, or another survey performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(A FGIS or AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

**9.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished cookies distributed meets or exceeds the requirements of this CID.

**9.3 USDA certification.** When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, USDA/FGIS or USDA/AMS (depending

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on how it is packaged) shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the cookies in accordance with agency procedures which include selecting random samples of the cookies, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, agency inspectors will examine the cookies for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.

**10. PACKAGING.** Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract or purchase order.

**11. USDA INSPECTION NOTES.** When Section 9.3 is specified in the solicitation contract, or purchase order, USDA certification shall include evaluation of the quality and condition of the samples of cookies, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, FGIS or AMS inspection personnel shall select samples and submit them to the USDA, FGIS or AMS laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

## **12. REFERENCE NOTES.**

### **12.1 USDA certification contacts.**

**12.1.1 Federal Grain Inspection Service.** For USDA, FGIS certification, contact the **Policy and Procedures Branch, Field Management Division, FGIS, Grain Inspection, Packers and Stockyard Administration (GIPSA), USDA, STOP 3630, 1400 Independence Avenue, SW, Washington, DC 20250-3630, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail: [henry.greenwood@usda.gov](mailto:henry.greenwood@usda.gov) or [john.giler@usda.gov](mailto:john.giler@usda.gov).**

**12.1.2 Agricultural Marketing Service.** For USDA, AMS certification, contact the **Branch Chief, Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: [terry.bane@usda.gov](mailto:terry.bane@usda.gov).**

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## **12.2 Analytical testing and technical information contacts.**

**12.2.1 Federal Grain Inspection Service.** For USDA, FGIS technical information on analytical testing, contact the **Branch Chief, Technical Service Division, Analytical Reference and Testing Branch, FGIS Technical Center, GIPSA, USDA, 10383 North Ambassador Drive, Kansas City, Missouri 64153-1394, telephone (816) 891-0444 or via E-mail: [lynn.polston@usda.gov](mailto:lynn.polston@usda.gov) or [tim.norden@usda.gov](mailto:tim.norden@usda.gov).** For USDA, FGIS technical information contact: **Policy and Procedures Branch, FGIS, GIPSA, USDA, STOP 3630, Washington, DC 20250-3630, telephone (202) 720-1732, Fax (202) 720-1015, or via E-mail: [henry.greenwood@usda.gov](mailto:henry.greenwood@usda.gov).**

**12.2.2 Agricultural Marketing Service.** For USDA, AMS technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621.**

## **12.3 Sources of documents.**

### **12.3.1 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, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.**

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

Applicable provisions of: The Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503 and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents 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 (202) 512-1800 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Ave., SW, Washington, DC 20250-0247, telephone (202) 720- 9939, Fax (202) 690-0102, via E-mail: [FQASStaff@usda.gov](mailto:FQASStaff@usda.gov) or on the Internet at: [www.ams.usda.gov/fv/fvqual.htm](http://www.ams.usda.gov/fv/fvqual.htm).**



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Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: [Sally.A.Gallagher@dla.mil](mailto:Sally.A.Gallagher@dla.mil).**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation And Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.**

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Army - GL  
Navy - SA  
Air Force - 35

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

**Review Activities****PREPARING ACTIVITY:**

Army - MD, QM  
Navy - MC

DLA - SS  
(Project No. 8920-2007-002)

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