

**METRIC**

**A-A-20307**

**November 20, 2000**

## **COMMERCIAL ITEM DESCRIPTION**

### **DOUGH, COOKIE, UNBAKED, REFRIGERATED OR FROZEN**

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

**1. SCOPE.** This Commercial Item Description (CID) covers refrigerated or frozen unbaked cookie dough, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers *shall specify* the following:**

- Type(s), style(s), form(s), flavor(s), unbaked weight(s), texture(s), and enrichment type(s) (Sec. 3).
- When butter or margarine shall be used in lieu of vegetable shortening in Styles A, B, and C (Sec. 5.3).
- When the age requirement is different 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).

**3. CLASSIFICATION.** The refrigerated or frozen unbaked cookie dough shall conform to the following list which shall be as specified in the solicitation, contract, or purchase order.

#### **Types, styles, forms, flavors, unbaked weights, textures, and enrichment types.**

**Type I** - Refrigerated

**Type II** - Frozen

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- Style A** - Regular
- Style B** - Reduced fat (21 CFR Part 101.62)
- Style C** - Low fat (21 CFR Part 101.62)
- Style D** - Fat free (21 CFR Part 101.62)

- Form 1** - Preformed dough (portioned)
- Form 2** - Non-preformed dough (bulk)

- Flavor 1** - Chocolate chip
- Flavor 2** - Sugar
- Flavor 3** - Oatmeal
- Flavor 4** - Oatmeal raisin
- Flavor 5** - Peanut butter
- Flavor 6** - Coconut crisp ("Ranger")
- Flavor 7** - Chocolate chocolate chip
- Flavor 8** - Chocolate white chip
- Flavor 9** - Chocolate chunk
- Flavor 10** - Chocolate chocolate chunk
- Flavor 11** - White chocolate chunk
- Flavor 12** - Chocolate chip with pecans
- Flavor 13** - Chocolate chunk with pecans
- Flavor 14** - White chocolate chip macadamia
- Flavor 15** - White chocolate chunk macadamia
- Flavor 16** - Chocolate chunk macadamia
- Flavor 17** - English toffee
- Flavor 18** - Pan coated chocolate candy
- Flavor 19** - Pan coated peanut butter candy
- Flavor 20** - Chocolate chunk with peanut butter
- Flavor 21** - Peanut butter chip
- Flavor 22** - Peanut butter chocolate
- Flavor 23** - Chocolate chip oatmeal
- Flavor 24** - Ginger
- Flavor 25** - Other

- Unbaked weight a** - 12.5 - 12.6 grams (0.44 - 0.45 ounces) 1/
- Unbaked weight b** - 19.0 grams (0.67 ounces) 1/
- Unbaked weight c** - 21.3 grams (0.75 ounces) 1/
- Unbaked weight d** - 28.4 grams (1.00 ounces) 1/

1/ Do not specify unbaked weights when Form 2, non-preformed dough is desired.

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<b>Unbaked weight e</b>	- 31.2 grams (1.10 ounces) <u>1/</u>
<b>Unbaked weight f</b>	- 35.4 grams (1.25 ounces) <u>1/</u>
<b>Unbaked weight g</b>	- 37.7 grams (1.33 ounces) <u>1/</u>
<b>Unbaked weight h</b>	- 42.5 grams (1.50 ounces) <u>1/</u>
<b>Unbaked weight i</b>	- 45.4 grams (1.60 ounces) <u>1/</u>
<b>Unbaked weight j</b>	- 56.7 grams (2.00 ounces) <u>1/</u>
<b>Unbaked weight k</b>	- 65.2 grams (2.30 ounces) <u>1/</u>
<b>Unbaked weight l</b>	- 70.9 grams (2.50 ounces) <u>1/</u>
<b>Unbaked weight m</b>	- 85.1 grams (3.00 ounces) <u>1/</u>
<b>Unbaked weight n</b>	- Other (specified by purchaser) <u>1/</u>

1/ Do not specify unbaked weights when Form 2, non-preformed dough is desired.

**Texture (1)** - Crisp  
**Texture (2)** - Soft and chewy

**Enrichment type (a)** - enriched flour (21 CFR 136.115)  
**Enrichment type (b)** - unenriched flour (21 CFR 136.110)

#### **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).

#### **5. SALIENT CHARACTERISTICS.**

**5.1 Definitions.** Flavors 1 through 25 generally fall under three different categories of cookies described in paragraphs 5.1.1, 5.1.2, and 5.1.3 below.

**5.1.1 Basic cookie.** A cookie that generally contains no butter, nuts, and less particulates.

**5.1.2 Standard cookie.** A cookie that generally contains a vegetable shortening blend with margarine or butter and more particulates.

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**5.1.3 Premium cookie.** A cookie that generally contains 100% butter or the majority of the shortening is butter, a high percentage of premium ingredients, and larger particulates.

**5.2 Processing.** The refrigerated or frozen unbaked cookie dough shall be prepared in accordance with good commercial practice (21 CFR Part 110).

**5.3 Ingredients.** The Styles A, B, and C refrigerated or frozen unbaked cookie dough shall consist of flour, sweeteners, water, salt, leavening agents, vegetable shortening, eggs, natural and artificial colors (FD & C Certified dyes or lakes), emulsifiers or other stabilizers, and other ingredients appropriate for the flavor of cookie dough specified in the solicitation, contract, or purchase order. When specified in the solicitation, contract, or purchase order, butter or margarine, as specified, shall be used in lieu of the vegetable shortening in Styles A, B, and C. The Style D refrigerated or frozen unbaked cookie dough shall consist of flour, water, sweeteners, salt, leavening agents, fat replacers to include but not limited to protein-based, carbohydrate-base, fat-based, and fruit based fat replacers, egg whites, emulsifiers or other stabilizers, and other ingredients appropriate for the flavor of cookie dough specified in the solicitation, contract, or purchase order. The refrigerated or frozen unbaked cookie dough may include mold inhibitors of proper levels as allowed by the Federal Food, Drug, and Cosmetic Act.

**5.3.1 Flour.** The flour may be bleached and malted and shall conform to the U.S. Standards of Identity for Flour (21 CFR Part 137.105). If the wheat flour used for the refrigerated or frozen unbaked cookie dough is specified as enriched, the wheat flour shall conform to the U.S. Standards of Identity for Enriched Flour (21 CFR Part 137.165) and shall be milled from a variety of hard and/or soft wheat.

**5.3.2 Eggs.** The eggs used in the refrigerated or frozen unbaked cookie dough shall conform to the applicable provisions of the Regulations Governing the Inspection of Eggs and Egg Products (9 CFR Part 590). The eggs shall be certified salmonella free.

**5.3.3 Butter.** The butter used in the manufacture of the refrigerated or frozen unbaked cookie dough shall be U.S. Grade A or better according to the U.S. Standards for Grades of Butter. All butter products shall be manufactured in a plant approved by the USDA, Agricultural Marketing Service (AMS), Dairy Programs (DP), Dairy Grading Branch, and listed in the publication Dairy Plants Surveyed and Approved for USDA Grading Service. The purchaser may request that the butter used in the manufacture of the refrigerated or frozen unbaked cookie dough be graded by the USDA, AMS, DP, Dairy Grading Branch.

**5.4 Finished product.**

**5.4.1 Appearance and color.** The refrigerated or frozen unbaked cookie dough shall have a uniform color characteristic of the product. When baked, the finished cookie shall be consistent

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in size and shall have an overall color and appearance characteristic of the particular flavor. There shall be no foreign color to the product. The delivered fresh or frozen unbaked cookie dough shall not be crushed or damaged.

**5.4.2 Flavor and odor.** The refrigerated or frozen unbaked cookie dough shall have a flavor and aroma characteristic of the particular style of unbaked cookie dough. There shall be no foreign odors or flavors such as, but not limited to, scorched, stale, rancid, or moldy. When baked, the finished cookie shall have an odor and flavor characteristic of the particular flavor.

**5.4.3 Texture.** The refrigerated or frozen unbaked cookie dough shall have a soft and ready-to-bake texture of unbaked cookie dough. When baked the texture of the refrigerated or frozen unbaked cookie dough shall be as specified in the solicitation or contract.

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

**5.5 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the refrigerated unbaked cookie dough shall be delivered within seven days after manufacturing. When frozen unbaked cookie dough is specified, the manufactured product shall be in a freezer immediately after processing and frozen to a maximum temperature of -17.8EC (0EF), -15EC to -20.6EC (" 5EF) and shall be at a temperature not higher than -12.2EC (10EF) within 12 hours after being placed in the freezer. Unless otherwise specified in the solicitation, contract, or purchase order, the frozen cookie dough shall be manufactured not more than 180 days prior to delivery and shall not have exceeded -9.4EC (15EF) at any time during storage and delivery.

## **6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the refrigerated or frozen cookie dough shall comply with the following tolerances:

<i>Salmonella</i>	Shall be negative
Aerobic (Standard) Plate Count	Less than 50,000 colony forming units (CFU) per gram
Coagulate positive <i>Staph. aureus</i>	Less than 10 per gram using the MPN (most probable number) technique
<i>Coliform</i>	Less than 100 per gram using the MPN technique
<i>E. coli</i>	Less than 10 per gram using the MPN technique

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Yeast and Mold	Less than 1000 CFU per gram
Fat	Shall not exceed the amount specified on the “Nutrition Facts” panel <u>2/</u>

2/ Fat shall be tested on the finished baked product for Style C Low fat and Style D Fat free.

**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 Sampling procedures.** USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

**6.2.2 Composite sample.** Analytical testing shall be performed on a composite sample. The composite sample shall be 454 grams (1 pound) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite sample shall be based on USDA procedures.

**6.3 Preparation of sample.** The composite sample shall be completely blended before sampling. The sample for the fat analysis shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 983.18(b).

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

<b><u>Test</u></b>	<b><u>Method</u></b>
<i>Salmonella</i>	967.25, Section C-7 <u>3/</u> 986.35, 996.08 or <u>4/</u>
Standard Plate Count	966.23 or 990.12
<i>E. coli</i> and <i>Coliform</i>	992.30, Section C and F <u>5/</u>
Coagulate positive <i>Staph. Aureus</i>	987.09
Yeast and Mold	997.02
Fat	922.06

3/ Chapter 5, 8<sup>th</sup> Edition, Food and Drug Administration (FDA) Bacteriological Analytical Manual (BAM).

4/ Any AOAC INTERNATIONAL Official Method of Analysis recognized as a rapid screening method that is appropriate for dough is permitted.

5/ Chapter 4, 8<sup>th</sup> Edition, FDA BAM.

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**6.5 Test results.** The test results for *salmonella* shall be reported as negative. Coagulase positive *Staph. aureus* shall be reported to the nearest MPN. The test results for standard plate count shall be reported to the nearest 2,500 CFU per gram. The test results for yeast and mold shall be reported to the nearest 10 CFU per gram. The test results for *E. coli* and *Coliform* shall be reported to the nearest MPN. The test results for fat shall be reported to the nearest 0.1 g. Any result not conforming to the analytical requirements shall be cause for rejection the lot.

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

**8. REGULATORY REQUIREMENTS.** The delivered refrigerated or frozen unbaked cookie dough shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of refrigerated or frozen unbaked cookie dough within the commercial marketplace. Delivered refrigerated or frozen unbaked cookie dough shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic 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) shall be conducted by USDA/Federal Grain Inspection Service (FGIS), USDA/AMS, or another audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An 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 have in place an internal quality assurance program. The 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.)*

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**9.1.2 Plant survey.** A plant survey shall be conducted by USDA/FGIS, USDA/AMS, or another survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An 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 refrigerated or frozen unbaked cookie dough 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 and acceptability or both be determined, the USDA/FGIS shall be the certifying program. FGIS inspectors shall certify the quality and acceptability of the refrigerated or frozen unbaked cookie dough in accordance with FGIS procedures which include selecting random samples of the packaged refrigerated or frozen unbaked cookie dough, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official FGIS score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, FGIS inspectors will examine the refrigerated or frozen unbaked cookie dough for conformance to the United States Standards for 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 samples of packaged refrigerated or frozen unbaked cookie dough, 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 inspection personnel shall select samples and submit them to the USDA, FGIS laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

## 12 REFERENCE NOTES.

**12.1 USDA certification contact.** For USDA certification, contact the **Branch Chief, Standards and Procedures Branch, Field Management Division, FGIS, Grain Inspection, Packers and Stockyards Administration (GIPSA), STOP 3632, 1400 Independence Avenue, SW, Washington, DC 20250-3632, telephone (202) 720-0252, or FAX (202) 720-1015, or via E-mail: [jgiler@gipsadc.usda.gov](mailto:jgiler@gipsadc.usda.gov).**

**12.2 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Technical Service Division, Analytical, Reference, and Testing Branch, USDA, GIPSA, FGIS Technical Center, 10383 North Executive Hills Blvd., Kansas City, MO 64153-1394, telephone (816) 891-0444 or (816) 891-0463, or via E-mail: [lpolsten@gipsakc.usda.gov](mailto:lpolsten@gipsakc.usda.gov) or [dkendall@gipsakc.usda.gov](mailto:dkendall@gipsakc.usda.gov).**

### 12.3 Sources of documents.

#### 12.3.1 Sources of information for nongovernmental documents is as follows :

Copies of the Official Methods of Analysis of the AOAC International and the FDA Bacteriological Analytical Manual (BAM) may be obtained from: **AOAC International, 481 North Fredrick 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 Regulations Governing the Inspection of Eggs and Egg Products are contained in 9 CFR Part 590. 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 on (202) 512-1803 or on the Internet at: <http://www.nara.gov/fedreg>.**

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from and/or provided to: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [FQAStaff@usda.gov](mailto:FQAStaff@usda.gov) or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

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Copies of the United States Standards for Grades of Butter are available from: **Dairy Standardization Branch, DP, AMS, USDA, STOP 0230, 1400 Independence Avenue, SW Washington, D.C. 20250-0230, telephone (202) 720- 7473 or on the Internet at: <http://www.ams.usda.gov/dairy/stand.htm>.**

Copies of Dairy Plants Surveyed and Approved for USDA Grading Service are available from: **Dairy Grading Branch, DP, AMS, USDA, STOP 0230, 1400 Independence Avenue, SW Washington, D.C. 20250-0230, telephone (202) 720-3171, or on the Internet at: <http://www.ams.usda.gov/dairy/grade.htm>.**

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

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