

INCH-POUND

A-A-52217C
February 7, 2012
SUPERSEDING
A-A-52217B
October 31, 2006

COMMERCIAL ITEM DESCRIPTION

TRAY, MESS, COMPARTMENTED

The General Services Administration has authorized the use of this Commercial Item Description (CID) for all Federal agencies.

1. SCOPE.

1.1 Scope. This CID covers disposable, compartmented mess trays manufactured for one-time use by Federal, State, local governments, and other interested parties; and as a component in military feeding systems.

2. CLASSIFICATION.

2.1 Trays. The disposable, compartmented mess trays shall conform to the following types and classes:

Type I - 5 compartment tray

Type II - 3 compartment tray

Class 1 - White or natural (not a component in military feeding systems)

Class 2 - Green

Class 3 - Tan or sand

3. SALIENT CHARACTERISTICS.

3.1 Design and construction. The 5 compartment mess tray shall be rectangular, have five food compartments, and shall be approximately 8-1/2 inches in width and 12-1/2 inches in length. The tray shall have a compartment for the entrée that is approximately 2/3 the length and 1/2 the

Beneficial comments, recommendations, additions, deletions, clarifications, etc. and any other data which may improve this document should be sent to: Defense Logistics Agency (DLA) Troop Support, ATTN: FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092.

A-A-52217C

width of the tray. The four remaining compartments shall each be approximately 1/3 the length and 1/2 the width of the tray. The 3 compartment mess tray shall be approximately 8-1/4 inches by 9-1/2 inches. The compartment for the entrée shall be approximately 1/2 the tray. The other two compartments shall each be approximately 1/4 of the tray. All compartments shall be approximately 1 inch deep.

3.1.1 Materials. The material used shall meet the requirements of the Federal Food, Drug and Cosmetic Act as amended: Title 21, CFR 176.170.

3.1.2 Rigidity. The trays shall be rigid and the average force needed to deflect the tray a distance of 1 cm shall be no less than 450 grams in the length direction and no less than 500 grams in the width direction when tested as specified in 5.3.1.

3.1.3 Water resistance. The trays shall not show total penetration, ply separation, delamination or blistering, when in contact with a 2% saline solution for 30 minutes and at temperatures between 160°F and 162°F when tested as specified in 5.3.2. Total penetration is defined as the wetting and staining of the bond paper under the tray.

3.1.4 Odor and taste. The trays shall not have any objectionable odor nor impart any objectionable taste to food items during use (see 5.3.3).

3.1.5 Grease resistance. The trays shall be grease resistant and shall not show evidence of total penetration by oil when tested as specified in 5.3.4. Total penetration is defined as the wetting and staining of the bond paper under the tray.

3.2 Color. The color of the class 1 mess tray shall be white or natural. The color of the class 2 mess tray (green) shall approximate any of the following colors of FED-STD-595: 34373, 34441, 34491, 34504, 34516, 34518, 34558 or 34670. The color of the class 3 tray (tan/sand) shall approximate any of the following colors of FED-STD-595: 20450, 22563 or 23531.

3.3 Identification marking. The trays shall be marked with the manufacturer's name, trade name, or trademark.

3.4 Workmanship. All stock for the trays shall be protected from contamination during and after processing. The finished trays shall be clean and free of holes, tears, cuts, cracks, scuffs, buckled areas, delamination, blisters, distortion, malformation or warpage.

4. REGULATORY REQUIREMENTS.

4.1 Contractor recovered materials and biobased products. The offeror/contractor is encouraged to use recovered materials and biobased products to the maximum extent practicable, in

A-A-52217C

accordance with paragraph 23.403 of the Federal Acquisition Regulation (FAR). The trays shall meet the United States Department of Agriculture's (USDA's) required minimum biobased content standard.

5. PRODUCT CONFORMANCE PROVISIONS.

5.1 Product conformance. The products provided shall meet the salient characteristics of this commercial item description, shall conform to the producer's own drawings, specifications, standards and quality assurance practices, and be the same product that has been sold in the commercial market place for over two years, or is the same product that has successfully been delivered to the Government on a previous contract or purchase order. The Government reserves the right to require proof of such conformance prior to first delivery, and thereafter as may be otherwise provided for under the provisions of the contract.

5.2 Market acceptance criteria. Market acceptability criteria has been determined to be necessary to document the quality of the product to be provided under this CID. Acceptance criteria is based on the company having sold at least 10,000 items meeting the CID requirements herein in the commercial or Government marketplace over the past 2 years.

5.3 Tests.

5.3.1 Rigidity test.

5.3.1.1 Apparatus. Cup and Plate Rigidity Tester manufactured by Paper Machinery Corp., or equivalent (see 7.4).

5.3.1.2 Procedure. All samples are to be conditioned in accordance with TAPPI method, T402 OM-93. Load cell is to be set up and the test performed in accordance with the instructions furnished with the testing device to meet the requirements in 3.1.2.

5.3.2 Water resistance test. A mixture of tap water and common table salt, forming a solution of 2% saline (38.8 grams of salt to ½ gallon U.S. of water), shall be heated to a temperature between 160°F and 162°F and poured onto the tray surfaces to a depth approximately equal to one-half the depth of the tray. The tray shall rest on a flat sheet of double-faced corrugated board or other suitable paper support, approximately 1/4 inch thick, with a sheet of clean white bond paper between the tray and supporting surface. After 30 minutes, the water in the test tray shall be drained and discarded. The test tray shall be examined for evidence of delamination. Separation of plies extending more than 1/4 inch in any direction or formation of blisters greater than 1/4 inch in diameter shall be considered delamination. The bond paper shall be examined for visible evidence of water penetration to determine compliance with 3.1.3.

A-A-52217C

5.3.3 Odor and taste certification. The manufacturer shall certify that the trays meet the requirements specified in 3.1.4.

5.3.4 Grease resistance test. Cooking grade corn oil shall be heated to $160^{\circ}\text{F} \pm 2^{\circ}\text{F}$ and poured onto the tray surfaces to a depth approximately equal to one-half the depth of the tray. The tray shall rest on a flat sheet of double-faced corrugated board or other suitable paper support, approximately 1/4 inch thick, with a sheet of clean white bond paper between the tray and supporting surface. After 30 minutes, drain the oil and examine the bond paper for any evidence of penetration, to determine compliance with 3.1.5.

6. PACKAGING.

6.1 Packaging. Preservation, packing and marking requirements shall be as specified in the contract or purchase order (see 7.1).

7. NOTES.

7.1 Ordering data. Purchasers should select the preferred options permitted herein and include the following information in procurement documents (if applicable).

- a. Title, number and date of this CID
- b. Type and class of item required (see 2.1)
- c. Packaging requirements (see 6.1)

7.2 Sources for documents.

7.2.1 Sources for Government publications.

Copies of the Federal Food, Drug, and Cosmetic Act, 21 CFR Parts 170-199, are available from: Superintendent of Documents, ATTN: New Orders, P.O. Box 979050, St. Louis, MO 63197-5000, telephone (866) 512-1800. Internet: www.gpoaccess.gov/nara/index.html.

Copies of FED-STD-595 - Colors Used in Government Procurement, are available from: Standardization Documents Order Desk, DLA Document Services, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.

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

A-A-52217C

7.2.2 Source for non-government association document.

Standard T402 SP-08 - Standard Conditioning and Testing Atmospheres for Paper, Board, Pulp Handsheets, and Related Products, are available from: Technical Association of the Pulp and Paper Industry, 15 Technology Parkway South, Norcross, GA 30092, telephone (770) 446-1400, Fax (770) 446-6947. Internet: www.tappi.org.

7.3 Sources of supply. Manufacturers whose products are known to meet requirements of this CID are listed below; however, competition is not limited to these companies:

Huhtamaki, Inc., 9201 Packaging Drive, De Soto, KS 666018, telephone (913) 583-3025. Internet: www.us.huhtamaki.com.

Pactiv Corporation, 1900 W. Field Court, Lake Forest, IL 60045, telephone (888) 828-2850.

7.4 Source of Rigidity Tester. The apparatus referred to in 5.3.1.1 may be obtained from Paper Machinery Corporation, 8900 West Bradley Road, Milwaukee, WI 53224, telephone (414) 354-8050, Fax (414) 354-8614. Internet: www.papermc.com.

MILITARY INTERESTS:

CIVIL AGENCY COORDINATING ACTIVITY:

Custodians

GSA - FAS

Army - GL

Navy - SA

Air Force - 99

PREPARING ACTIVITY:

DLA - SS

Review Activities

(Project No. 7350-2011-001)

Army - MD1, QM1

Navy - MC

Air Force - 03, 84

NOTE: The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <https://assist.daps.dla.mil>.