

INCH-POUND

A-A-20108A
September 25, 1997
SUPERSEDING
A-A-20108
August 3, 1984

COMMERCIAL ITEM DESCRIPTION

CEREALS, WHEAT, QUICK-COOKING AND INSTANT

**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 quick-cooking and instant wheat cereals, packed in commercially acceptable containers, suitable for use by Federal, State, and local governments and other interested parties.

2. CLASSIFICATION.

2.1 The quick-cooking and instant wheat cereals shall conform to the types, styles, and flavors in the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles and flavors.

Type I - Enriched farina

Style A - Quick-cooking

Flavor 1 - Unflavored

Style B - Instant

Flavor 1 - Unflavored

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, Defense Personnel Support Center, 2800 South 20th Street, ATTN: DPSC-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.

A-A-20108A

Flavor 2 - Brown Sugar Cinnamon
Flavor 3 - Maple Brown Sugar
Flavor 4 - Apple and Cinnamon
Flavor 5 - Other

Type II - Enriched farina with malt
Style A - Quick cooking
Flavor 1 - Unflavored
Flavor 2 - Maple and Brown Sugar
Flavor 3 - Apple and Cinnamon
Flavor 4 - Chocolate
Flavor 5 - Other

Type III - Rolled wheat
Style A - Quick cooking

Type IV - Whole wheat cereal with malt
Style A - Quick cooking

3. SALIENT CHARACTERISTICS.

3.1 Raw ingredients: The quick-cooking and instant wheat cereals shall be prepared from clean, sound, and scoured wheat, other dm mixed wheat, durum wheat or red durum wheat as defined in the United States Standards for Wheat, and free from evidence of rodent or insect infestation.

3.1.1 Type I: Type I quick-cooking and instant farina wheat cereal shall be produced by grinding and bolting wheat, with the bran and germ substantially removed. Type I quick-cooking farina wheat cereal shall pass through a U.S. Standard No. 20 sieve but not more than 3 percent shall pass through a U.S. Standard No. 100 sieve. Type I instant farina wheat cereal may contain salt, thickeners, appropriate natural and artificial flavors, preservatives, and emulsifiers. The quick-cooking and instant farina wheat cereal shall comply with the U.S. Standard of Identity for Enriched Farina, 21 CFR Part 137.305, in all respects, except maximum moisture level for Type I quick-cooking farina wheat cereal shall be limited to 14.0 percent.

3.1.2 Type II: Type II enriched farina with malt, quick-cooking wheat cereal shall contain added malt and meet all other requirements given above for Type I.

3.1.3 Type III: Type III quick-cooking rolled wheat cereal shall be prepared from wheat which shall not contain more than 4.0 percent damaged kernels as defined in the United States

Standards for Wheat. The quick-cooking rolled wheat cereal shall be prepared by pressing wheat into flakes of reasonably uniform size. Not more than 0.5 percent of the flakes shall be thicker than 0.06 inch (0.152 cm). Not more than 4.0 percent of the quick-cooking rolled wheat cereal shall pass through a U.S. Standard No. 45 sieve. The quick-cooking rolled wheat cereal shall contain not more than 0.10 percent of total foreign material (all material other than wheat) and not more than 0.70 percent foreign material, except other gains (including grain hulls either attached or detached). However, any hulls attached to quick-cooking wheat cereal should be detached therefrom before inclusion in the hull fraction. The quick-cooking rolled wheat cereal shall contain not more than 0.05 percent unrolled kernels or pieces of kernels. The Type III quick-cooking rolled wheat cereal shall have a maximum moisture level of 13.5 percent, a minimum protein (N x 5.7) level of 10.5 percent (on a moisture-free basis), and crude fiber levels between 2.0 and 3.0 percent (on a moisture-free basis). All percentages are on the basis of weight.

3.1.4 Type IV: Type IV quick-cooking whole wheat cereal with malt shall be prepared from wheat without material removal of the bran or germ. The quick-cooking whole wheat cereal shall contain added malt. The proportions of the natural constituents of the wheat, other than moisture, shall remain essentially unaltered. The quick-cooking whole wheat cereal with malt shall be prepared by grinding wheat into granules of such fineness that all will pass through a U.S. Standard No. 10 sieve, but not more than 25 percent shall pass through a U.S. Standard No. 35 sieve, and not more than 3.0 percent shall pass through a U.S. Standard No. 100 sieve.

3.2 Finished Product: The quick-cooking wheat cereals shall be quick cooking and ready for table use by boiling in water in an open vessel for not more than five minutes. The instant wheat cereals shall be quick-cooking and ready for table use by following the manufactures directions.

3.2.1 Appearance and color: The unflavored quick-cooking and instant wheat cereals shall possess a characteristic appearance and wheat color. The flavored quick-cooking and instant wheat cereals shall possess a characteristic appearance and color for the flavor.

3.2.2 Odor and flavor: When prepared as directed on the package, the unflavored quick-cooking and instant wheat cereal shall possess a characteristic wheat odor and flavor. The flavored quick-cooking and instant wheat cereals shall possess a characteristic odor and flavor for the flavor. There shall be no foreign odors or flavors such as, but not limited to, rancid, bitter, raw, starchy, sour, or other undesirable odors and flavors.

3.2.3 Texture: When prepared as directed on the package, the quick-cooking and instant wheat cereal shall possess a characteristic texture for the flavor.

3.3 Foreign material: There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

3.4 Age requirement: Unless otherwise specified in the solicitation, contract, or purchase order, the quick-cooking and instant wheat cereals shall be manufactured not more than 60 days prior to delivery.

3.5 Analytical requirements: Unless otherwise specified, analytical requirements for the quick-cooking and instant wheat cereals shall be as stated above:

3.5.1 Analytical procedure: Select containers at random from each lot using the Federal Grain Inspection Service (FGIS) procedures for determining the quality of quick-cooking and instant wheat cereals.

3.5.2 Preparation of sample: The sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 945.38. The sample analyzed will be derived from a composite sample obtained using FGIS procedures.

3.5.3 Analytical testing: The sample shall be analyzed using the following methods:

<u>Test</u>	<u>Method</u>
Moisture	925.09B
Protein (N x 5.7)	984.13
Crude Fiber	962.09E

3.5.4 Test results: The test results shall be reported to the nearest .01 percent Any result not conforming to the finished product requirements shall be cause for rejection of the lot

4. REGULATORY REQUIREMENTS.

4.1 The delivered quick-cooking and instant wheat cereals shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the quick-cooking and instant wheat cereals within the commercial marketplace. Delivered quick-cooking and instant wheat cereals 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 quick-cooking and instant wheat cereals provided shall

meet the salient characteristics of this CID, conform to the producers own specifications, standards, and quality assurance practices, and be the same quick-cooking and instant wheat cereals 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, FGIS, U.S. Department of Agriculture, shall determine the quality assurance of the quick-cooking and instant wheat cereals according to FGIS procedures. The quick-cooking and instant wheat cereals 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), and flavor(s) desired.
- Special protein, vitamin, or mineral fortification.
- Labeling requirements, if different from normal commercial practice.
- When the age requirement of the cereal is different than specified.

7.2 Source 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, 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) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

Copies of the Official U.S. Standards for Grain are available from: **Federal Grain Inspection Service, Animal and Plant Health Inspection Service, MSD-HSB, PDMS, Room IA28, 4700 River Road, Riverdale, MD 20737 or on the Internet at: <http://www.usda.gov/gipsa>.**

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.**

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

Review Activities

Army -MD, QM
Navy -MC

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

DLA - SS
(Project No. 8920-P017)