

COMMERCIAL ITEM DESCRIPTION



CANDY AND CHOCOLATE CONFECTIONS

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

1. SCOPE. This Commercial Item Description (CID) covers candy and chocolate confections, 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), flavor(s), and shape(s) of candy and chocolate confections required (Sec. 3).
- 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 candy and chocolate confections shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, flavors, and shapes.

- Type I** - Caramels, vanilla flavored
Type II - Toffee rolls, chocolate flavored

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Type III - Toffee, assorted flavors

Type IV - Hard candy fruit tablets

Style A - Square or rectangular 1 ounce bar

Style B - Square 1.6 ounce bar

Type V - Hard candy jackets with soft centers, assorted flavor centers and shapes

Type VI - Pan coated candy

Shape A - Disks

Flavor 1 - Chocolate, plain

Flavor 2 - Fruit flavored

Flavor 3 - Chocolate with crisped rice

Flavor 4 - Chocolate with peanut butter

Flavor 5 - Peanut butter, plain

Flavor 6 - Other

Shape B - Oval/Round

Flavor 1 - Chocolate with peanuts

Flavor 2 - Other

Type VII - Milk chocolate bar, heat resistant

Type VIII - Starch jelly candy, assorted flavors

Type IX - Peanut bar

Type X - Other

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 candy and chocolate confections shall be processed in accordance with good manufacturing practice (21 CFR Part 110).

5.2 Dairy ingredients. Dairy ingredients used in the manufacture of products provided for in this CID shall originate from a plant that has been approved by the Dairy Grading Branch, Dairy Programs (DP), Agricultural Marketing Service (AMS), USDA. The manufacturing plants shall be eligible for listing in the most recent version of the publication Dairy Plants Surveyed and Approved for USDA Grading Service.

5.3 Finished products.

5.3.1 Type I - Caramels, vanilla flavored bars. The vanilla flavored caramel bars shall contain condensed skim milk, corn syrup, sugar, partially hydrogenated vegetable oil, whey solids, salt, and artificial and/or natural flavors. The vanilla flavored caramel bar may contain cream and coconut oil. The product shall not adhere to wrappers when subjected to 38° C (100° F) for 2 hours. The vanilla flavored caramels shall be individually wrapped and overwrapped in units of six to form a 35.4g (1.25 oz) bar **or the vanilla flavored caramels shall be individual wrapped and overwrapped loose in a bag with a minimum net weight of 35.4 g (1.25 oz)''.**

5.3.2 Type II - Toffee rolls, chocolate flavored. The chocolate flavored toffee rolls shall contain corn syrup, sugar, partially hydrogenated soybean oil, condensed skim milk, cocoa, whey, lecithin, and artificial and natural flavors. The chocolate flavored toffee rolls may contain chocolate liquor. The texture of the toffee rolls shall be chewy. The inside portion shall be grainy in appearance and the outside portion shall be smooth. The product shall not adhere to the wrappers. The chocolate flavored toffee shall be individually wrapped as a 14g (.50 oz) roll.



5.3.3 Type III - Toffee, assorted flavors. The assorted flavor toffees shall contain sugar, corn syrup, milk, partially hydrogenated coconut oil, and consist of approximately equal amounts of vanilla, chocolate, rum butter, orange, and maple flavors. The assorted flavor toffees may contain cream, lecithin, salt, fruit juice concentrate, chocolate liquor, partially hydrogenated cottonseed oil, and artificial colors. The product shall not adhere to the wrappers. The finished product shall be uniform in shape and shall be of such size that not less than 55, not more than 90 pieces are in one pound. The toffee candy pieces shall be individually wrapped in cellophane.

5.3.4 Type IV - Hard candy fruit tablets. The hard candy fruit tablets shall contain sugar, corn syrup, citric or malic acid, and natural and/or artificial flavors and may contain sodium lactate. Natural or U.S. FD&C certified colors shall be used for coloring. Style A hard candy fruit tablets of assorted flavors may contain turmeric coloring and cream of tartar. Styles A and B hard candy tablets shall consist of various fruit flavors. Style A tablets shall be individually wrapped in cellophane and overwrapped in units of ten to form a 28.35g (1.0 oz) bar. Style B tablets shall be individually wrapped in foil/paper laminate and overwrapped in foil/paper laminate in units of ten to form a 45.4g (1.6 oz) bar.

5.3.5 Type V - Hard candy jackets with soft centers. The hard candy jackets shall contain sugar, corn syrup, citric or malic acid, and natural and/or artificial flavors. The soft centers shall

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be (a) dark-sweet chocolate, (b) chocolate cream, or (c) confectioners' apple-jam flavored with raspberry, strawberry, orange, lemon, lime, or pineapple as applicable. The mix shall consist of (a) and (c) or (b) and (c) or (a), (b), and (c) in approximately equal distribution. Any combination of five of the fruit flavored centers under (c) will be acceptable. The hard candy jackets shall consist of assorted shapes, colors, and flavors. The jacket shall average not more than 75 percent by weight of the finished piece. The count per pound for individual shapes shall not be less than 100, not more than 150, but the mixture shall average not less than 115 per pound. The hard candy shall be individually wrapped in cellophane.

5.3.6 Type VI - Pan coated candy. The pan coated candy shall contain sugar, corn syrup, and natural and/or artificial flavors. The pan coated candy shall show minimal seepage of material through the coating and retain a glossy sheen. The coating shall be free from pits (a pit shall be defined as a hole or air bubble that is as great or greater than the head of a common pin), holes, cracks, and shall be of such hardness that it cannot be easily crushed or cracked. The pan coated candy shall have a candy shell that should have excellent gloss and the colors should be vibrant and not mottled.

5.3.6.1 Shape A, Disks. The pan coated disks shall resemble a double-convex lens in shape.

5.3.6.1.1 Flavor 1, Chocolate, plain. The chocolate disks shall consist of sweet milk chocolate or one of the other standardized chocolates. The mixture shall consist of at least five different colors with the finished product testing Salmonella negative. The count per pound shall not be less than 480, not more than 540 with the bulk weight of the packaged product not to exceed 2 percent broken or crushed pieces. The chocolate disks shall have 42.5g (1.50 oz) of loose disks packed in a bag.

5.3.6.1.2 Flavor 2, Fruit flavors. The fruit flavored disks shall consist of texturizing agent, U.S. FD&C certified colors, ascorbic acid, and may contain partially hydrogenated vegetable oil, fruit juice from concentrate, citric acid, and dextrin. The centers shall be firm yet chewy, not hard or brittle. The package shall contain pieces of candy of five various fruit flavors and colors. The count per pound shall not be less than 420, not more than 460. The fruit flavored disks shall have 59.5-62.4g (2.1-2.2 oz) of loose disks packed in a bag.

5.3.6.1.3 Flavor 3, Chocolate with crisped rice. The chocolate disks with crisped rice shall consist of a crisp rice center coated with chocolate and covered with a thin candy shell. The candies shall consist of at least five different colors with the finished product testing Salmonella negative. The count per pound shall not be less than 375, not more than 500. The weight of an individual bag shall be 42.5g (1.5 oz).

5.3.6.1.4 Flavor 4, Chocolate with peanut butter. The chocolate disks with peanut butter shall consist of a peanut butter center coated with chocolate and covered with a thin candy shell. The

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candies should be uniformly shaped and shall consist of at least five different colors with the finished product testing Salmonella negative. The count per pound shall not be less than 225, not more than 350. The weight of an individual bag shall be 46.2g (1.63 oz).

5.3.6.1.5 Flavor 5, Peanut butter, plain. The plain disks with peanut butter shall consist of a peanut butter center with a thin candy shell. The candies should be uniformly shaped and shall consist of at least three different colors with the finished product testing Salmonella negative. The count per pound shall not be less than 225, not more than 350. The weight of an individual bag shall be 46.2g (1.63 oz).

5.3.6.2 Shape B, Oval/Round.

5.3.6.2.1 Flavor 1, Chocolate with peanuts. The chocolate oval/round candies with peanuts shall consist of a roasted peanut center coated with chocolate and covered with a thin candy shell. The candies shall consist of at least five different colors with the finished product testing Salmonella negative. The count per pound shall not be less than 155, not more than 225. The weight of an individual bag shall be 49.3g (1.74 oz).

5.3.7 Type VII - Milk chocolate bar, heat resistant. The heat resistant milk chocolate bar shall be composed of ingredients used within the levels specified in the FDA standard of identity for milk chocolate, except that specific functional ingredients may be added that will assure heat resistance and extend the acceptable shelf life of the product. These additional ingredients include: egg albumen (whites), sodium caseinate, water, and safe and suitable emulsifiers (at a level not to exceed 2.0 percent). When egg whites are used, they shall be processed and labeled in accordance with the Regulations Governing the Inspection of Eggs and Egg Products (Egg Products Inspection Act) (9 CFR Part 590) as evidenced by the USDA egg products inspection shield on the label. The egg whites shall be certified as Salmonella negative. The bar shall retain its shape when subjected to temperatures of 49° C (120° F) for 16 hours. The finished product shall be a 28.35g (1.0 oz) bar. The 28.35g (1.0 oz) heat resistant, milk chocolate bar shall be packed in a heat-sealable, polyolefin bag.

5.3.8 Type VIII - Starch jelly candy, assorted flavors. The starch jelly candy shall be made from a blend of corn syrup solids, starch, artificial and natural flavors, and may contain mono- and diglycerides. The candy shall be sanded with commercial type sanding sugar. No acids shall be used, however sodium citrate may be used up to 0.1 percent to adjust pH. If the open cook method is practiced, cream of tartar may be used. The starch jelly candy shall not sweat when exposed to a temperature of 38° C (100° F) for 24 hours in their prescribed wrappers. The starch jelly candy pieces shall be either individually wrapped in cellophane or five pieces laid end to end and overwrapped in cellophane to form a 56.7g (2.0 oz) bar. The five piece package shall contain at least four of the following flavors: orange, lemon, lime, cherry, pineapple, or grape.

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5.3.9 Type IX - Peanut bar. The peanut bar shall be made of whole and half pieces of peanuts in a cooked sugar matrix made from sugar, corn syrup, salt, lecithin, and preservatives. The bar may contain butter or margarine. The peanut bar shall be hard, glossy, and shall have a golden color. The peanuts shall have a fresh peanut flavor and odor, and shall have no trace of rancidity.

The bar shall contain no less than 40.0 percent by weight of peanuts. The 39.7-48.2g (1.4-1.7 oz) peanut bar shall be individually overwrapped in a metalized bag.

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

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the candy and chocolate confections shall be as follows:

TABLE I. Analytical requirements

Type		Moisture (percent by weight)	pH
Type I	Caramels, vanilla flavored	5.0 - 9.5	---
Type II	Toffee rolls, chocolate flavored	5.0 - 8.0	---
Type III	Toffee, assorted flavors	5.0 - 8.0	---
Type VI			
Shape A	Pan coated disks, flavor 2	---	2.0 - 4.0
Type VII	Milk chocolate bar, heat resistant	5.0 (NMT) <u>1/</u>	---
Type VIII	Starch jelly candy, assorted flavors	10.0 - 15.0	5.0 - 6.5

1/ NMT = 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 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 227 grams (8 ounces) and prepared from subsamples drawn from

randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures.

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

<u>Test</u>	<u>Method</u>	
Moisture		
Type I, II, and III	925.45A	Recommend 65° C (149° F)
Type VII	931.04	
Type VIII	934.06	1 st paragraph (use a 2-3 gram sample with sand)
Salmonella		
Type VI and VII	967.26(e) or 996.08	
pH		
Type VI, Shape A, flavor 2 and Type VIII	981.12 <u>1/</u>	

1/ In determining the pH 10 grams of sample and 10 mL of water shall be used.

6.4 Test results. The test result for moisture shall be reported to the nearest 0.1 percent. The test result for salmonella shall be reported as detected or not detected. The test result for pH shall be reported to the nearest 0.1 value. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

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

8. REGULATORY REQUIREMENTS. The delivered candy and chocolate confections shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of candy and chocolate confections within the commercial marketplace. Delivered candy and chocolate confections shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

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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, Agricultural Marketing Service (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 verifies that the manufacturer has 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.)*

9.1.2 Plant survey. A plant survey conducted by 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 candy and chocolate confections 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 Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the candy and chocolate confections in accordance with PPB procedures which include selecting random samples of the packaged candy and chocolate confections, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the candy and chocolate confections for

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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 candy and chocolate confections, 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, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) 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, PPB, 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: james.rodeheaver@usda.gov.

12.2 Analytical testing and technical information. For USDA 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, or via E-mail: anita.okrend@usda.gov.

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>.

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12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Egg Products Inspection Act are contained in 9 CFR Part 590. The Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503. 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) 512-1800 or on the Internet at: <http://www.nara.gov/fedreg>.**

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

Copies of the General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service are available from: **Branch Chief, Dairy Standardization Branch, DP, AMS, USDA, Stop 0230, 1400 Independence Ave., SW, Washington, DC 20250-0230, telephone (202) 720-7473 or on the Internet at: <http://www.ams.usda.gov/dairy/stand.htm>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **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 or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

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-HSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: sagallagher@dscp.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.**

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MILITARY INTERESTS:

Custodians

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP

Army - GL
Navy - SA
Air Force - 35

HHS - NIH, IHS
USDA - FV
VA - OSS

Review Activities

Army - MD, QM
Navy - MC

PREPARING ACTIVITY:

DLA - SS

(Project No. 8925-P081)

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To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, Room 326-W, Whitten Building, 14th and Independence Avenue, SW, Washington, DC 20250-9410 or call (202) 720-5964 (voice and TDD). USDA is an equal opportunity provider and employer.

DSCP-HSL

June 3, 2002

MEMORANDUM FOR: SEE DISTRIBUTION

SUBJECT: Document Changes to Commercial Item Description A-A-20177B, Candy and Chocolate Confections

The following technical changes shall be made to the subject document for all current, pending, and future procurements until the document is formally revised.

Page 2, Type VI, Shape A, Flavor 6 - Delete "Other" and insert "Cinnamon". Add "Flavor 7 - Other".

Page 5, add the following: "5.3.6.1.6 Flavor 6, Cinnamon. The cinnamon flavored disks shall consist of a hard center covered with a hard candy shell. The candies shall be uniformly shaped, red in color, with a hot cinnamon flavor. The count per pound shall not be less than 504, not more than 568. The weight of an individual bag shall be 65.2 g (2.3 oz).

Please contact Sally Gallagher on DSN 444-2961, commercial (215) 737-2961, if additional information is required.

Sincerely,

JOHN WOLOSZYN
Ch, Standardization Management
Product Services Srvs
Directorate of Subsistence

Cc:

Ray Valvano, Natick
Don Hamlin, Natick
Mary Friel, Natick
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LTC Forman, HQ Army Med Com
John Lund, USDA
Lynne Yedinak, USDA, Mike Malason, DSCP
AMSRD-NSC-CF-F (MacDonald/5186)

26 August 2004

TO: DSCP-HRAC (Galligan/3625)

SUBJECT: ES04-094; DSCP-SS-04-05590; Request For Changes; CID A-A-20299A, Fruits, Osmotically Dried; Packaging and Quality Assurance Provisions for CID A-A-20299A, Fruits,

Osmotically Dried; CID A-A-20177B, Candy and Chocolate Confections; Packaging and Quality Assurance Provisions for CID A-A-20177B, Candy and Chocolate Confections

1. Date received: 10 August 2004
Date Due: 20 August 2004
Extension due date: 27 August 2004 (Galligan)
Reply date: 26 August 2004

2. This is to confirm phone conversation between Sally Gallagher, DSCP, and Karen MacDonald, 17 August 2004, subject as above. NSC concurs with Ameriqua's request for: package size change of subject items; defects for net weight of candy to be minors; and allowing overwrapped caramels to be packaged loose in a pouch. As discussed with S. Gallagher, additional changes are provided to Osmotic Fruits for clarification purposes.

3. The following changes are provided for all current, pending and future procurements and a contract modification should be implemented by DSCP of the changes highlighted in the attached files for the MRE 24 option contract until the subject documents are formally amended or revised:

Packaging and Quality Assurance Provisions for CID A-A-20299A, Fruits, Osmotically Dried

Page 2

Paragraph D-1,A.(1)b, line 2: Delete "4 inches wide by 7 inches long" and substitute "5 inches long by 7-1/4 inches long".

CID A-A-20299A, Fruits, Osmotically Dried

Page 3

Delete paragraph 5.2.1 in its entirety and substitute:

"5.2.1 Osmotic Preservation

5.2.1.1 Types I-VIII. The osmotically dried fruits may be infused with sugar or other sweeteners as appropriate for the type of fruit. Flavors (including acids) and colors may be used as appropriate.

5.2.1.2 Type IX. The raisins (dried) may be infused with sugar, juice concentrates, or other sweeteners."

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Page 3

Paragraph 5.3.1, line 6: After "(1.25 oz) bar" insert "or the vanilla flavored caramels shall be individually wrapped and overwrapped loose in a bag with a minimum net weight of 35.4 g (1.25 oz)".

Packaging and Quality Assurance Provisions for CID A-A-20177B, Candy and Chocolate Confections

Page 2

Paragraph D-1,A.(1)b, line 2: Delete “4 inches wide by 7 inches long” and substitute “5 inches long by 7-1/4 inches long”.

Pages 5-7

Defects 104, 106, 109, 110, 113, 115, 117, 119, 123, 126, 128: Change from major to minor defects and renumber accordingly.

4. The requested “defect 109 - Candy not individually wrapped and overwrapped in a bag with a minimum net weight of 1.4 oz. (40.0g) ” for type III, flavor 2, toffee w/walnuts is not part of the current B version and will be included in the new PKG&QAP for A-A-20177C.

5. Attached are the PKG & QA documents for Osmotic Fruits and Candy with changes requested. The attached PKG & QA for Osmotic Fruit includes the new raisins type to be used in MRE 25. It should be noted that the Candy PKG & QA document will be updated for MRE 25 to incorporate the new Walnettos candy to the revised CID A-A-20177C and sent separately.

6. The POC for this action is Mrs. Karen MacDonald, X-5186.

2 Encls

DONALD A. HAMLIN
Team Leader
DoD Food Engineering
Services Team

(K MACDONALD)

CF: NSC:
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MFriel
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VLoveRidge

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