

METRIC

A-A-20195C

February 25, 2004

SUPERSEDING

A-A-20195B

August 14, 1996

COMMERCIAL ITEM DESCRIPTION

SNACK FOODS

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

1. SCOPE. This CID covers snack foods, 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), and flavor(s) of snack foods 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 snack foods shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, and flavors.

Type I - Potato sticks

Type II - Pretzels

AMSC N/A

Style A - Bavarian or Hard

FSC 8940

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- Style B** - Rods
- Style C** - Sticks
- Style D** - Twists
- Style E** - Nuggets
- Style F** - Filled pretzels

- Flavor 1** - Cheddar cheese
- Flavor 2** - Nacho cheese
- Flavor 3** - Pizzeria cheese
- Flavor 4** - Other

Style G - Other

- Type III** - Crunchy cheese-flavored curls
- Type IV** - Corn chips
- Type V** - Baked snack crackers

- Flavor 1** - Cheddar cheese
- Flavor 2** - Hot and spicy cheese
- Flavor 3** - White cheddar cheese
- Flavor 4** - Chili cheese
- Flavor 5** - Sour cream and onion cheese
- Flavor 6** - Other

Type VI - 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 snack foods shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Finished products.

5.2.1 Type I - Potato sticks. The potato sticks shall be prepared from whole, fresh potatoes, free from rot, decay, attached dirty peels, and sprouts, which are processed into strips and cooked in partially hydrogenated vegetable oil (palm, soybean, cottonseed, and/or canola), containing a Food and Drug Administration approved antioxidant. The potato sticks shall be thin Julienne strips of whole potato, approximately 0.95 to 1.7 cm (3/8 to 11/16 inch) in width and 1.91 to 3.81 cm (¾ to 1- ½ inches) in length. Good commercial practice has shown that approximately 50 percent of potato sticks will be greater than 1 inch in length. Potato sticks shall be free from discolored and burnt units. The finished potato sticks shall possess a potato chip-like flavor and aroma, a golden-brown color, and a firm crispy texture.

5.2.2 Type II - Pretzels. The pretzels shall be prepared from ingredients such as, but not limited to, wheat flour, salt, malt, vegetable oil (partially hydrogenated soybean and/or cottonseed) or other suitable oils or fats, yeast, and baking soda.

5.2.2.1 Styles A-E Pretzels. Styles A-E pretzels shall possess a baked wheat pretzel flavor and aroma, a golden-brown color externally and creamy-white color internally, a hard surface, a dry center, and a crunchy texture. Fifty percent of pretzels per serving shall be 1 inch or greater in length.

5.2.2.2 Style F Filled Pretzels. Style F filled pretzels shall consist of a cylindrical pretzel shell surrounding a cheese filling. The percent filling shall be not less than 35 percent by weight of the filled pretzel. The pretzel shell shall possess a baked wheat pretzel flavor and aroma, a golden-brown color externally with a hard glossy surface and a crunchy texture. The filling shall be soft, slightly chalky and orange/brown in color. There shall be not more than 30 percent of broken filled pretzels per serving.

5.2.2.2.1 Flavor 1, Cheddar cheese. The pretzels filling shall have a mild, tangy cheddar cheese flavor.

5.2.2.2.2 Flavor 2, Nacho cheese. The pretzels filling shall have a tangy Mexican cheese flavor.

5.2.2.2.3 Flavor 3, Pizzeria cheese. The pretzels filling shall have a mild tomato and herb cheese flavor.

5.2.3 Type III - Crunchy cheese-flavored curls. The crunchy cheese-flavored curls shall be prepared from corn meal, vegetable oil (partially hydrogenated soybean, cottonseed, and/or peanut), dehydrated cheddar cheese, dehydrated blue cheese, salt, and other ingredients such as, but not limited to, whey, nonfat dry milk, sodium citrate, lactic acid, monosodium glutamate, natural flavor, and artificial color. The finished crunchy cheese-flavored curls shall possess a dehydrated tangy cheese flavor and aroma, a bright yellow/orange coating evenly dispersed, and a firm, crunchy texture. The crunchy cheese-flavored curls shall be of a porous structure with a

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slight curl or twist appearance. The crunchy cheese-flavored curls shall exhibit an elongated, tubular appearance. Fifty percent of crunchy cheese-flavored curls shall be greater than 1 inch in length per serving.

5.2.4 Type IV - Corn chips. The corn chips shall be prepared from ingredients such as, but not limited to, whole grain corn (which has been cooked in lime water), vegetable oil (partially hydrogenated soybean, cottonseed, peanut, partially hydrogenated sunflower, partially hydrogenated cottonseed), and salt. The finished corn chips shall possess a fresh limed and toasted corn flavor and aroma, a golden color, and firm, crispy texture. The corn chips shall exhibit an elongated flat to slightly curled appearance. Fifty percent of corn chips shall be greater than 1 inch in length per serving.

5.2.5 Type V - Baked snack crackers. The baked snack crackers shall be prepared from enriched flour, partially hydrogenated vegetable oil (soybean, cottonseed, and/or canola), and may contain the following: whey, salt, yeast, spices, paprika, citric acid, natural and artificial flavors, and other ingredients as applicable to the flavor. The finished baked snack crackers shall possess a symmetrical 1.91 to 3.18 cm ($\frac{3}{4}$ to 1- $\frac{1}{4}$ inch) size, a raised “air baked” appearance, and may have a docker hole, and perforated edges around the wafer. The baked snack crackers shall have a firm, crispy texture. The baked snack crackers may have slightly toasted areas. There shall be not more than 30 percent of broken baked snack crackers per serving.

5.2.5.1 Flavor 1, Cheddar cheese. The crackers shall have a fresh tangy dehydrated cheddar cheese flavor and a light to medium orange color; the crackers may have dispersed salt crystals on the outer shell.

5.2.5.2 Flavor 2, Hot and spicy cheese. The crackers shall have a spicy jalapeno dehydrated cheese flavor and a dark orange color; the crackers may have dispersed spice particles and salt crystals on the outer shell.

5.2.5.3 Flavor 3, White cheddar cheese. The crackers shall have a white dehydrated cheddar cheese flavor and a golden yellow color; the crackers may have dispersed salt crystals on the outer shell.

5.2.5.4 Flavor 4, Chili cheese. The crackers shall have a prominent salty, mild chili pepper, tomato, and dehydrated cheese flavor and a dark orange color; the crackers may have dispersed spice particles and salt crystals on the outer shell.

5.2.5.5 Flavor 5, Sour cream and onion. The crackers shall have a tangy, light onion and sour cream flavor and a golden yellow color; the crackers may have dispersed green onion particles and salt crystals on the outer shell.

5.3.6 Odor and flavor. The snack foods shall be free of rancid, or oxidized odors and flavors.

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 snack foods shall be processed and packaged not more than 21 days prior to delivery to the purchaser. Age requirements for 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 snack foods shall meet the requirements listed in Table I.

TABLE I. Analytical requirements (percent by weight)

Type	Moisture content (average maximum) percent	Sodium content (maximum) per 100g	Fat content (maximum) percent
Type I	3.4 <u>1/</u>	1000mg	44.0
Type II Styles A-E	5.5 <u>2/</u>	2700mg	----
Style F	2.6 <u>3/</u>	1200mg	----
Type III	2.9 <u>4/</u>	2700mg	----
Type IV	2.6 <u>5/</u>	500mg	38.0
Type V	4.4	1200mg	----

- 1/ Individual sample shall not exceed 3.9 percent
- 2/ Individual sample shall not exceed 6.0 percent
- 3/ Total moisture content
- 4/ Individual sample shall not exceed 3.4 percent
- 5/ Individual sample shall not exceed 3.1 percent

6.2 Product verification. When USDA verification of analytical requirements is specified in

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the solicitation, contract, or purchase order, the following procedures will be followed.

6.2.1 Analytical procedures. Eight filled and sealed packages of product shall be selected at random regardless of the lot size and tested individually.

6.2.2 Sample preparation. Crush the sample in the unopened pouch with a mallet or a rolling pin, taking care not to rupture the pouch. Continue crushing the sample until no discernible pieces can be felt.

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	927.05 or 985.14
Sodium	976.25 or 984.27
Fat (Types I and IV)	922.06 or 985.15

6.4 Test results. The test results shall be reported to the nearest 0.1 percent. 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 snack foods provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same snack foods offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered snack foods shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of snack foods within the commercial marketplace. Delivered snack foods 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 snack foods 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 on how it is packaged) shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the snack foods in accordance with agency procedures which include selecting random samples of the snack foods, 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 snack foods 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 samples of packaged snack foods, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).

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- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, the FGIS or PPB 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.c.greenwood@usda.gov or john.c.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.**

12.2 Analytical testing and technical information.

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.a.polston@usda.gov or tim.d.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.c.greenwood@usda.gov.**

12.2.2 Agricultural Marketing Service. For USDA, AMS technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, Science and Technology Programs (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>.**

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.access.gpo.gov/nara>.**

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

MILITARY INTERESTS:

Custodians

Army - GL

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, IHS
USDA - FV

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Navy - SA
Air Force - 35

VA - OSS

Review Activities

Army - MD, QM
Navy - MC

PREPARING ACTIVITY:

DLA - SS
(Project No. 8940-P100)

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