

W/change August 10, 2004

METRIC

A-A-20211A

April 18, 2002

SUPERSEDING

A-A-20211

March 29, 1995

COMMERCIAL ITEM DESCRIPTION



TOASTER PASTRY

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

1. SCOPE. This Commercial Item Description (CID) covers toaster pastry 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), class(es), flavor(s), fortification, shape(s), and serving(s) of toaster pastry required (Sec. 3).
- For Servings (c), the number of toaster pastries per serving packet (Sec. 3).
- The age requirement at the time of delivery (Sec. 5.6).
- Manufacturer's/distributor's certification (Sec. 8.2) or USDA certification (Sec. 8.3).

2.2 Purchasers may specify the following:

- Manufacturer's quality assurance (Sec. 8.1 with 8.1.1) or (Sec. 8.1 with 8.1.2).
- Packaging requirements other than commercial (Sec. 9).

3. CLASSIFICATION. The toaster pastry shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, classes, flavors, fortification, shapes, and servings.

Type I - Regular

Type II - Low fat (21 CFR §101.62)

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Style A - Unfrosted
Class 1 - Shelf stable
Flavor a - Strawberry
Flavor b - Blueberry
Flavor c - Brown Sugar Cinnamon
Flavor d - Apple Cinnamon
Flavor e - Cherry
Flavor f - Other

Style B - Frosted
Class 1 - Shelf stable
Flavor a - Strawberry
Flavor b - Blueberry
Flavor c - Brown Sugar Cinnamon
Flavor d - Apple
Flavor e - Cherry
Flavor f - Fudge
Flavor g - Raspberry
Flavor h - Grape
Flavor i - Chocolate Vanilla Creme
Flavor j - Chocolate and Marshmallow
Flavor k - Berry
Flavor l - Other

Style C - Frosting separate from pastry
Class 2 - Frozen
Flavor a - Blueberry
Flavor b - Raspberry
Flavor c - Cherry
Flavor d - Apple
Flavor e - Cinnamon
Flavor f - Other

Fortification a - Fortified
Fortification b - Not fortified

Shape i - Rectangular
Shape ii - Round

- Servings (a) - Single serving packet
- Servings (b) - Double serving packet
- Servings (c) - Multiple serving packets

4. MANUFACTURER’S/DISTRIBUTOR’S NOTES. Manufacturer’s/distributor’s products shall meet the requirements of the:

- Salient characteristics (Sec. 5).
- Manufacturer’s/distributor’s assurance (Sec. 6).
- Regulatory requirements (Sec. 7).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 8).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 9).

5. SALIENT CHARACTERISTICS.

5.1 Processing. The toaster pastry shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Ingredients. The toaster pastry shall contain fruit or other fillings averaging 33 percent by weight of the baked toaster pastry. The toaster pastry should contain enriched wheat flour, corn syrup, dextrose, fruit or cocoa (as appropriate), starch (wheat or corn), partially hydrogenated vegetable oil (soybean, cottonseed, canola, etc.), sugar, natural and artificial flavors and colors, and citric acid. The toaster pastry should not contain artificial characterizing flavors.

5.3 Fortification. When specified in the solicitation, contract, or purchase order, the toaster pastry shall be fortified with 10 percent of the daily value (DV) for Vitamin A (Palmitate), Vitamin B₁ (Thiamine), Vitamin B₂ (Riboflavin), Vitamin B₆ (Pyridoxine), Niacin, and Iron.

5.4 Finished product. The toaster pastry shall have a uniform crust and shall not fall apart when handled from manufacturing through the normal transportation processes to the ultimate user.

5.4.1 Size. The toaster pastry shall be rectangular or round in shape capable of being accepted by either commercial or home style toasters, and weigh between 45 to 62 g (1.6 to 2.2 oz).

5.4.2 Flavor and odor. The toaster pastry shall have no off-odors nor off-flavors and shall have a flavor typical of its kind.

5.4.3 Appearance and color. The baked toaster pastry shall be light to golden brown in color. The icing coating of Style B toaster pastry shall be smooth, with or without colored sprinkles, or with a swirl-like appearance.

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5.5 Foreign material. All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The toaster pastry shall be free from foreign material, such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

5.6 Age requirement (Void in DOD contracts). Unless otherwise specified in the solicitation, contract, or purchase order, the toaster pastry shall be processed and packaged not more than 180 days prior to delivery to the purchaser.

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

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

8. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 8.2 or 8.3; purchaser may specify 8.1 with 8.1.1 or 8.1 with 8.1.2.*

8.1 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 with 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.

8.1.1 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 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.)*

8.1.2 Plant survey. A plant survey 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. *(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.)*

8.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished toaster pastry distributed meets or exceeds the requirements of this CID.

8.3 USDA certification. When required in the solicitation, contract, or purchase order that product quality and 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 toaster pastry in accordance with agency procedures which include selecting random samples of the packaged toaster pastry, evaluating the samples for conformance with the salient characteristics 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 toaster pastry for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

9. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

10. USDA INSPECTION NOTES. When Section 8.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged toaster pastry and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Packaging requirements (Sec. 9 or as specified in the solicitation, contract, or purchase order).

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11. REFERENCE NOTES.

11.1 USDA certification contacts.

11.1.1 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 3632, 1400 Independence Avenue, SW Washington, DC 20250-3632, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail: hgreenwo@gipsadc.usda.gov or jgiler@gipsadc.usda.gov.**

11.1.2 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: james.rodehaver@usda.gov.**

11.2 Sources of documents.

11.2.1 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. 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-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.

MILITARY INTERESTS:

CIVIL AGENCY COORDINATING ACTIVITIES:

Custodians

Army - GL
Navy - SA
Air Force - 35

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

Review Activities

Army - MD, QM
Navy - MC

PREPARING ACTIVITY:

DLA - SS
(Project No. 8920-P072)

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DSCP-FTSL

MEMORANDUM FOR: SEE DISTRIBUTION

SUBJECT: Document Changes to Commercial Item Description A-A-20211A,
Toaster Pastry

The following changes are made to subject document for all current, pending, and future procurements until the document is formally revised or amended:

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5.4.2 Flavor and odor. delete entire sentence and insert “The filling shall be a sweet, sugary flavor, characteristic of the kind specified. The pastry crust shall have a baked flavor and be slightly sweet. The icing shall be sweet and sugary. There shall be no foreign flavors or odors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.”

Page 3

5.4.3 Appearance and color. After “brown in color.” insert “The filling shall be thick with a color characteristic of the flavor specified. The icing shall be smooth and opaque and evenly coat the top crust within approximately ½ inch of the edges. The icing shall not be excessively thick nor shall there be any top crust showing through without a thin coating of icing. The icing shall have no fissures or splits or color variation.”

Page 3, insert paragraph

“5.4.4 Texture. The baked toaster pastry shall be tender and firm but not hard, brittle, dry or soggy. The filling shall be moist. The icing shall be smooth with slight resistance but not glassy, hard or excessively thick.”

Ms. Floree Whitters, telephone number (215) 737-4436 or DSN 444-4436 may be contacted if additional information is required.

/signed/
JOHN L. WOLOSZYN
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