

METRIC

A-A-20108C

April 16, 2008

SUPERSEDING

A-A-20108B

November 7, 2005

## COMMERCIAL ITEM DESCRIPTION

### CEREALS, WHEAT, QUICK-COOKING AND INSTANT

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

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

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers shall specify the following:**

- Type(s), style(s), and flavor(s) (Sec. 3).
- When the grain/bread equivalents are required (Sec. 3).
- When the age requirement at the time of delivery is other than specified (Sec. 5.5).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.3).
- 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).
- Special labeling and packaging requirements (Sec. 10).

**3. CLASSIFICATION.** The quick-cooking and instant wheat cereals shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

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**Types, styles, and flavors.**

- Type I** - Enriched farina  
  **Style A** - Quick-cooking  
  **Flavor 1** - Unflavored  
  **Style B** - Instant  
  **Flavor 1** - Unflavored  
  **Flavor 2** - Brown sugar and cinnamon  
  **Flavor 3** - Maple and 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 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

- Type V** - Other

When child nutrition meal pattern contribution information is required:

**Grain/bread equivalents 1** - 1 serving = ½ cup cooked (or 25 gm dry) 1/, 2/, 3/

**Grain/bread equivalents 2** - Other 1/, 2/, 3/

- 1/ Only the cooked volume of whole, enriched, or fortified grain or the weight of dry whole, enriched, or fortified grain is creditable. Sweeteners, dried fruit, nuts, cream, or other non-grain ingredients may not count toward the ½ cup volume of cooked cereal or 25 grams of dry whole, enriched, or fortified grain used to provide one grains/breads serving.
- 2/ Quick-cooking and instant wheat cereals must be either enriched or fortified. Enrichment or fortification of the quick-cooking and instant wheat cereals shall be in accordance with 21 CFR § 101.54(e).

- 3/** For products other than 100% grain, manufacturers should prepare and have available a formulation statement that is on company letterhead, certifies the information provided is true and correct, and is signed by a company official in order for Child Nutrition Programs to document the grains/bread contribution toward reimbursable meals. The formulation statement would include (1) the dry weight of one batch of product, (2) the dry weight of whole, enriched or fortified grain in one batch of product, (3) the number of portions in one batch, (4) the dry weight of one portion of cereal as purchased, (5) the dry weight of the whole, enriched or fortified grain in one portion of the product, (6) preparation instructions, (7) the cooked volume of the cereal with added ingredients in one portion of the product, (8) the cooked volume of just the grain component, without added ingredients, in one portion of the product, and (9) the number of grains/breads serving in one portion of the product as served.

**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 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 quick-cooking and instant wheat cereals shall be prepared in accordance with good manufacturing practices (21 CFR Part 110).

**5.2 Raw ingredients.** The quick-cooking and instant wheat cereals shall be prepared from clean, sound, and scoured wheat, other than 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.

**5.2.1 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 § 137.305, in all respects, except maximum moisture level for Type I quick-cooking farina wheat cereal shall be limited to 14.0 percent.

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**5.2.2 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.

**5.2.3 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 0.152 cm (0.06 in). 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 grains (including grain hulls either attached or detached). However, any hulls attached to quick-cooking wheat cereal should be detached before inclusion in the full fraction. The quick-cooking rolled wheat cereal shall contain not more than 0.05 percent unrolled kernels or pieces of kernels. All percentages are on the basis of weight.

**5.2.4 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.

**5.3 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 manufacturers' directions.

**5.3.1 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.

**5.3.2 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.

**5.3.3 Texture.** When prepared as directed on the package, the quick-cooking and instant wheat cereals shall possess a characteristic texture for the flavor.

**5.4 Foreign material.** There shall be no evidence of foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

**5.5 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 to the purchaser. Age requirements for Department of Defense (DoD) procurements shall be specified in the solicitation, contract, or purchase order.

**5.6 Labeling.** When the quick-cooking and instant wheat cereal label bears the health claim of “*Whole-Grain Foods with Moderate Fat Content*,” the quick-cooking and instant wheat cereal must: (1) contain a minimum of 51 percent whole grains (using dietary fiber as a marker); (2) meet the regulatory definitions for “low saturated fat” and “low cholesterol; (3) bear quantitative *trans* fat labeling; and (4) contain less than 6.5 grams total fat and 0.5 gram or less *trans* fat per reference amount customarily consumed.

## 6. ANALYTICAL REQUIREMENTS.

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the quick-cooking and instant wheat cereals shall meet the requirements listed in Table I.

**TABLE I. Analytical requirements (percent by weight)**

<b>Types</b>	<b>Maximum moisture content</b>	<b>Minimum protein (N x 5.7) <u>4/</u></b>	<b>Crude Fiber <u>4/</u></b>
Type I	14.0	----	----
Type II	14.0	----	----
Type III	13.5	10.5	2.0 to 3.0
Type IV	----	-----	----

4/ The minimum protein and crude fiber shall be determined on a moisture-free basis.

**6.2 Product verification.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on a composite sample. The composite sample shall be 113.5 g (4 oz) and be prepared from subsamples drawn from randomly selected containers. Subsamples shall be a minimum of one box/envelope and shall contain the appropriate numbers of boxes/envelopes to yield a 113.5 g (4 oz) sample when composited.

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**6.3 Analytical testing.** Unless otherwise specified in the solicitation, contract, or purchase order, the sample shall be analyzed using the following Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Sample preparation	945.38
Moisture	925.09B
Protein (N x 5.7)	984.13
Crude Fiber	962.09E

**6.4 Test results.** The test results for moisture, protein, and crude fiber shall be reported to the nearest 0.1 percent. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

**7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/distributor shall certify that the quick-cooking and instant wheat cereals provided shall meet the salient characteristics of this CID, conform to their 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 purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The delivered quick-cooking and instant wheat cereals shall comply with all applicable Federal, State, and local 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, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. The delivered quick-cooking and instant wheat cereals shall comply with the allergen labeling requirements of the Federal Food, Drug and Cosmetic Act.

**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 quick-cooking and instant wheat cereals 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 quick-cooking and instant wheat cereals in accordance with agency procedures which include selecting random samples of the quick-cooking and instant wheat cereals, 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 quick-cooking and instant wheat cereals for 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 in accordance with good commercial packaging 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 quick-cooking and instant wheat cereals, and compliance with requirements in the following areas:



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- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing of quick-cooking and instant wheat cereals is specified, FGIS or AMS 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 contact.

**12.1.1 Federal Grain Inspection Service.** For USDA, FGIS certification, contact the **Policy and Procedures Branch, Field Management Division, Grain Inspection, Packers and Stockyards Administration (GIPSA), STOP 3632, 1400 Independence Avenue, SW, Washington, DC 20250-3632, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail: [HenryC.Greenwood@usda.gov](mailto:HenryC.Greenwood@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](mailto:terry.bane@usda.gov).**

### 12.2 Analytical testing and technical information contacts.

**12.2.1 Federal Grain Inspection Service.** For USDA, FGIS technical information on analytical testing, contact the **GIPSA, FGIS, Technical Service Division, Analytical, Reference, and Testing Branch, FGIS Technical Center, 10383 North Ambassador Drive, Kansas City, MO 64153-1394, telephone (816) 891-0452, or via E-mail: [Luke.A.Shoker@usda.gov](mailto:Luke.A.Shoker@usda.gov).** For USDA, FGIS technical information contact: **Policy and Procedures Branch, FGIS, GIPSA, USDA, STOP 3632, Washington, DC 20250-3632, telephone (202) 720-1732, Fax (202) 720-1015.**

**12.2.2 Agricultural Marketing Service.** For USDA, AMS technical information on analytical testing, contact: **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: [shirleyj.wright@usda.gov](mailto:shirleyj.wright@usda.gov).**

## 12.2 Sources of documents.

### 12.2.1 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, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.**

### 12.2.2 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, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (Visa, MasterCard, Discover/NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Grains/breads servings for Child Nutrition Programs are based on the FCS Instruction 783.1 Rev. 2; excerpts of which can be found in the *Food Buying Guide for Child Nutrition Programs* available online at: <http://teammnutrition.usda.gov/Resources/foodbuyingguide.html>. The amount of cooked cereal served in Child Nutrition Programs is determined based on the meal pattern requirements contained in 7 CFR Parts 210, 220, 225, and 226, which can be found online at: <http://www.fns.usda.gov/cnd/>.

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this CID are available from and/or provided to: **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Ave., SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [FQAStaff@usda.gov](mailto:FQAStaff@usda.gov) or on the Internet at: <http://www.ams.usda.gov/FQAS>.**

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 or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.**

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**MILITARY INTERESTS:**

**Military Coordinating Activity**

Army - GL

**Custodians**

Army - GL

Navy - SA

Air Force - 35

**Review Activities**

Army - MD, QM

Navy - MC

DLA - SS

**CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP

HHS - NIH, FDA

USDA - FV

VA - OSS

**PREPARING ACTIVITY:**

USDA - FV

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