

COMMERCIAL ITEM DESCRIPTION

CHEESECAKE, FROZEN AND MIX, NO BAKE

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description (CID) and replaces CID, A-A-20169, Cake Mix, Cheese, Unbaked.

1. SCOPE. This CID covers no bake cheesecake mix and frozen cheesecake packed in commercially acceptable containers, suitable for use by the Federal Government, state, local governments, and other interested parties.

2. PURCHASER NOTES.

2.1 Purchasers *shall* specify the following:

- Type(s), crusts(s), flavor(s), cut(s), and packaging required (Sec. 3).
- When the age requirement at the time of delivery is other than specified (Sec. 5.5).
- 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 cheesecake shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, crusts, flavors, cuts, and packaging.

- Type I** - Light type cheesecake (ex: French style)
Type II - Dense type cheesecake (ex: New York style)
Type III - Instant, no bake cheesecake mix
Type IV - Other

Crust A - Graham cracker

Crust B - Other

Flavor 1 - Plain

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Flavor 2 - With fruit filling (Purchaser may specify fruit filling flavor)

Flavor 3 - Other

Cut a - Uncut

Cut b - Pre-cut

Packaging (1) - Round

Packaging (2) - Tray pack

Packaging (3) - Other

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. 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 no bake cheesecake mix and frozen cheesecake shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Descriptions.

5.2.1 Type I, Light type cheesecake. The light type cheesecake contains cream cheese, and or a combination of cheeses including cottage cheese or ricotta cheese, sweeteners and flavorings and is usually made with varying amounts of egg white meringue to produce maximum volume and a light texture in the baked product.

5.2.2 Type II, Dense type cheesecake. The dense type cheesecake contains cream cheese, whole eggs, sweeteners, flavorings and may contain sour cream and is usually made without beaten egg whites to produce a thicker, denser texture in the baked product.

5.2.3 Type III, Instant, no bake cheesecake mix. The no bake cheesecake mix is prepared by hydrating the mix, mixing, pouring, chilling, and serving. No baking is necessary. Ingredients include, but not limited to, dried cream cheese, dried milk, and sugar.

5.3 Ingredients.

5.3.1 Cream cheese. The cream cheese shall conform to the definitions and standards of

identity for cream cheese (21 CFR § 133.333).

5.3.2 Sour Cream. The sour cream shall conform to the definitions and standards of identity for sour cream (21 CFR § 131.60).

5.3.3 Other dairy ingredients. Other dairy ingredients used in the manufacture of cheesecake shall conform to the applicable definitions and standards of identity.

5.3.4 Flour. When flour is used, it shall be enriched in accordance with 21 CFR § 137.165.

5.3.5 Eggs. The eggs used in the cheesecake shall be pasteurized egg products. The egg products shall be processed in accordance with the Regulations Governing the Inspection of Eggs and Egg Products (9 CFR Part 590) in plants operating under the Egg Products Inspection Program, Food Safety Inspection Service (FSIS). Ingredients and additives used in egg products shall be food grade and approved for use in egg products in accordance with the Food and Drug Administration and USDA, FSIS requirements.

5.3.6 Pasteurization. All dairy ingredients shall be pasteurized at a temperature of not less than 71.7°C (161°F) for a period of not less than 15 seconds, or for a time and at a temperature equivalent thereto in phosphatase destruction.

5.3.7 Graham cracker meal. The graham cracker meal shall be a fine powder from commercial graham crackers containing enriched flour. The graham cracker meal shall have an odor, color, and flavor characteristic of graham crackers.

5.4 Finished product.

5.4.1 Appearance and color.

5.4.1.1 Types I and II. The cheesecake shall have a color characteristic of the flavor of cheesecake. The cheesecake shall have a typical volume, characteristic grain, and be evenly baked without evidence of scorching or burning. The cheesecake shall show no evidence of surface cracks.

5.4.1.2 Type III. When the no-bake cheesecake mix is prepared according to package directions, the prepared cheesecake mix shall produce a finished product possessing characteristic appearance and color typical of the flavor of cheesecake mix used.

5.4.2 Odor and flavor.

5.4.2.1 Types I and II. The cheesecake shall have a pleasing cheese-like sweet flavor and aroma that is characteristic of the specific flavor of cake. There shall be no foreign odors or

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flavors such as, but not limited to, sour, burnt, scorched, stale, rancid, or moldy.

5.4.2.2 Type III. When the no-bake cheesecake mix is prepared according to package directions, the prepared cheesecake mix shall be characteristic of the flavor of cheesecake mix used. There shall be no foreign odors or flavors, such as, but not limited to: rancid, bitter, raw, starchy, and sour.

5.4.3 Texture.

5.4.3.1 Types I and II. Type I cheesecake shall have a smooth, light, and airy texture. Type II cheesecake shall have a smooth, thick, and dense texture.

5.4.3.2 Type III. The no bake cheesecake dry mix shall be free from caking and lumps which do not fall apart under light pressure. When the cheesecake mix is prepared according to package directions, the prepared cheesecake mix shall produce a finished product possessing texture typical of the type and flavor of cheesecake mix used.

5.4.4 Foreign material. The finished frozen cheesecake and no bake cheesecake mix 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, Type I and Type II frozen cheesecake shall be manufactured not more than 90 days prior to delivery and shall not have exceeded -17.7°C (0°F) at any time during storage and delivery. Type III no bake cheesecake mix shall be manufactured not more than 90 days prior to delivery. Age requirements for DoD procurements shall be specified in the solicitation, contract or purchase order.

5.6 Shelf life. Type I and Type II cheesecake held at less than or equal to -17.7°C (0°F) shall have a shelf life of at least one year without loss of quality (flavor or texture loss). After thawing, the cheesecake must be stable for at least two weeks under normal refrigeration. Within this period, the product may be refrozen and thawed without loss of quality. Type III no bake cheesecake mix shall have a shelf life of at least one year at room temperature.

6. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the no bake cheesecake mix and frozen cheesecake provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same no bake cheesecake mix and prepared frozen cheesecake offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

7. REGULATORY REQUIREMENTS. The delivered no bake cheesecake mix and frozen cheesecake shall comply with all applicable Federal, State, and local mandatory requirements

and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of no bake cheesecake mix and frozen cheesecake within the commercial marketplace. Delivered no bake cheesecake mix and frozen cheesecake 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 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.

8.1.1 Plant systems audit A plant system audit conducted by USDA, Federal Grain Inspection Service (FGIS), or USDA, 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, or 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 no bake cheesecake mix and finished frozen cheesecake 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, the USDA, FGIS, or USDA, AMS (depending on how it is packaged) shall be the certifying program. The agency inspectors shall certify the quality and acceptability of the no bake cheesecake mix and the frozen cheesecake in accordance with agency procedures which include selecting random samples of the packaged no

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bake cheesecake mix and the frozen cheesecake, 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 no bake cheesecake mix and the frozen cheesecake 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 no bake cheesecake mix and frozen cheesecake, 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).

11. REFERENCE NOTES.

11.1 USDA certification contacts.

11.1.1 Federal Grain Inspection Service. For USDA certification, contact the **Policies 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.**

11.1.2 Agricultural Marketing Service. For USDA, AMS 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: Terry.Bane@usda.gov.**

11.3 Sources of documents.

12.3.1 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, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases are made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at:**

<http://www.access.gpo.gov/nara>.

Copies of this CID and beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this CID are available from and/or provided to: **Head, Food Quality Assurance Staff, Fruit and Vegetable Programs, Agricultural Marketing Service, USDA, STOP 0243, 1400 Independence Avenue, 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>.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

CIVIL AGENCY COORDINATING ACTIVITIES:

Military Coordinating Activity

Army - GL

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

Custodians

Army - GL
Navy - SA
Air Force - 35

PREPARING ACTIVITY:

USDA - FV

Review Activities

Army - MD, QM
Navy - MC
DLA - SS

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