

METRIC

A-A-20181B

June 20, 2008

SUPERSEDING

A-A-20181A

December 16, 1996

COMMERCIAL ITEM DESCRIPTION

BAKERY MIXES, PREPARED

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

1. SCOPE. This CID covers bakery mixes, 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), and package(s) of bakery mixes required (Sec. 3).
- When analytical and physical requirements are different than specified (Sec. 6.1).
- When analytical and physical 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 bakery mixes shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, classes, and packages.

Type I - Cake mixes

Style A - White

Style B - Yellow

Style C - Devil's food

Style D - Gingerbread

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- Style E** - Pound
- Style F** - Angel food
- Style G** - Banana
- Style H** - Spice
- Style I** - Carrot
- Style J** - German chocolate
- Style K** - Basic mix
- Style L** - Chocolate
- Style M** - Cherry
- Style N** - Cinnamon streusel
- Style O** - Crème
- Style P** - Yellow pudding
- Style Q** - Chocolate pudding
- Style R** - Lemon
- Style S** - Orange
- Style T** - Other

Type II - Quick bread mixes

Class 1 - Pancake and waffle mixes

- Style A** - Buttermilk
- Style B** - Buckwheat
- Style C** - Regular
- Style D** - Blueberry
- Style E** - Whole wheat and honey
- Style F** - Sweet potato
- Style G** - Multigrain
- Style H** - Oat bran
- Style I** - Whole wheat blend
- Style J** - Whole wheat
- Style K** - Other

Class 2 - Biscuit mix

Class 3 - Yellow corn bread mix

Class 4 - Other

Type III - Doughnut mixes

Class 1 - Cake doughnuts

- Style A** - Vanilla
- Style B** - Chocolate
- Style C** - Sour cream

- Style D** - Cherry
- Style E** - Blueberry
- Style F** - Buttermilk
- Style G** - Other

Class 2 - Yeast doughnuts

Type IV - Yeast-leavened mixes

Class 1 - Sweet dough

Class 2 - Roll

Type V - Muffin mixes

- Style A** - Plain
- Style B** - Bran
- Style C** - Oat bran
- Style D** - Blueberry
- Style E** - Banana
- Style F** - Banana nut
- Style G** - Almond poppyseed
- Style H** - Lemon blueberry
- Style I** - Chocolate chip
- Style J** - Orange cranberry
- Style K** - Strawberry
- Style L** - Apple cinnamon
- Style M** - Corn
- Style N** - Carrot
- Style O** - Chocolate
- Style P** - Lemon poppyseed
- Style Q** - Whole wheat
- Style R** - Honey and bran
- Style S** - Other

Type VI - Chocolate brownie mix

Type VII - Cookie mixes

- Style A** - Plain
- Style B** - Chocolate
- Style C** - Oatmeal

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Style D - Sugar

Style E - Other

Package a - 2.27 kg (5 lb) polyester/polypropylene bags (6 bags/case)

Package b - 2.27 kg (5 lb) polyester/polypropylene bags in a box (6 boxes/case)

Package c - 11.34 kg (25 lb) plastic lined, multi-layered “Kraft” bags

Package d - 22.68 kg (50 lb) plastic lined, multi-layered “Kraft” bags

Package e - No. 10 containers 2.27 kg (5 lb)

Package f - 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 bakery mixes shall be prepared in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Ingredients. The bakery mixes shall contain flour, leavening agents, and other ingredients appropriate for the type(s), style(s), and class(es) of bakery mixes specified in the solicitation, contract, or purchase order.

5.2.1 Dried whole eggs, dried egg whites, and dried egg yolks. Dried whole eggs, dried egg whites, and dried egg yolks shall conform to the U.S. Standards of Identity Regulations 21 CFR Part 160, Eggs and Egg Products. When dried whole eggs, dried egg whites, or dried egg yolks are used in the bakery mixes, they shall be processed and labeled in accordance with the Regulations Governing the Inspection of Eggs and Egg Products (7 CFR Part 590) as evidence by the USDA egg products inspection shield on the label. All coconut and dried egg ingredients shall be certified as *Salmonella* negative.

5.2.2 Dairy ingredients. All ingredients derived from milk shall be manufactured in a plant approved by the Dairy Grading Branch, Dairy Division, Agricultural Marketing Service (AMS), USDA and the manufacturing plant shall be listed in Section I of the publication Dairy Plants Surveyed and Approved for USDA Grading Service.

5.3 Finished product. When the bakery mixes are prepared according to the manufacturer’s directions, they shall produce a product typical of the bakery mix used. Instructions for preparation in high altitudes shall be printed on the package label.

5.3.1 Appearance and color. When prepared, the bakery mix shall produce a finished product possessing characteristic appearance and color typical of the type, style, or class of bakery mix used.

5.3.2 Odor and flavor. The odor and flavor of the prepared finished product shall be characteristic of the type, style, or class of bakery mix used. There shall be no foreign odors or flavors such as, but not limited to, rancid, bitter, raw, starchy, sour, or other undesirable odors or flavors.

5.3.3 Texture. When prepared, the bakery mix shall produce a finished product possessing texture typical of the type, style, or class of bakery mix used.

5.4 Foreign material. All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The product shall be free from 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 bakery mixes shall be manufactured not more than 90 days prior to delivery. Age requirements for Department of Defense (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 bakery mixes shall be as follows:

TABLE I. Moisture requirements (percent by weight)

Type and class	Moisture (maximum)
Type I - Cakes <u>1/</u>	6.0
Type II - Quick Breads	
Class 1 - Pancakes and waffles	10.0
Class 2 - Biscuits	10.0
Class 3 - Yellow corn bread	9.5

1/ Style I, Carrot cake and Style J, German chocolate cake shall not exceed 4.8 percent.

TABLE I. Moisture requirements (percent by weight) (continued)

Type and class	Moisture (maximum)
Type III - Doughnuts	
Class 1 - Cake	9.5
Class 2 - Yeast	9.5
Type IV - Yeast leavened	
Class 1 - Sweet dough	9.5
Class 2 - Roll	12.0
Type V - Muffins	9.0
Type VI - Chocolate brownies	4.0
Type VII - Cookies	6.0

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 113.4 g (4 oz) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one bag/container and shall contain the appropriate number of bags/containers to yield a 113.4 g (4 oz) sample when composited.

6.3 Analytical testing. Analytical testing shall be made in accordance with the following methods described in the Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Sample preparation	920.175(a)
Moisture	925.45a <u>2/</u>

2/ Modified for conformance to the moisture requirement of the applicable product and the temperature of the vacuum oven is 65° C.

6.4 Test results. The test result for moisture 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 bakery mixes provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same bakery mixes for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS.

8.1 The egg for the bakery mixes shall have been processed according to the provisions of the Egg Products Inspection Act and regulations promulgated thereunder. The delivered bakery mixes shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of bakery mixes within the commercial marketplace. Delivered bakery mixes 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 bakery mixes shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act.

8.2 The dairy ingredients used in the bakery mixes shall conform to any applicable Standard(s) of Identity Regulations in 21 CFR Part 131, Milk and Cream. In addition, the dairy ingredients shall comply with all applicable requirements of the “Grade A Pasteurized Milk Ordinance - 2007 Recommendations of the United States Public Health Service” or latest revision thereof, 7 CFR Part 58 Subpart B - General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service, or regulations substantially equivalent thereto.

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, 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 shall be 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*

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accordance with 21 CFR 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food Regulations.)

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished bakery mixes 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, 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 bakery mixes in accordance with agency procedures which include selecting random samples of the bakery mixes, 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 bakery mixes 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 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 bakery mixes, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDA analytical testing 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.**

12.1.2 Agricultural Marketing Service. For USDA, AMS certification, contact the **Branch Chief, Processed Products Branch (PPB), Fruit and Vegetable Programs (FV), 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 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.** 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.**

12.3 Sources of documents.

12.3.1 Sources of information for nongovernmental documents are 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 or on the Internet at: <http://www.aoac.org>.**

12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of Regulations Governing the Inspection of Egg and Egg Products (Egg Products Inspection Act) is contained in 9 CFR Part 590. 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>.**

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Copies of “Grade A Pasteurized Milk Ordinance - 2007 Recommendations of the United States Public Health Service” may be obtained from: **Milk Safety Branch, HFS 626, 5100 Paint Branch Parkway, College Park, MD 20740-3835.**

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, FV, AMS, USDA, STOP 0247, 1400 Independence Ave., SW, Washington, DC 20250-0247, telephone (202) 720- 9939, Fax (202) 690-1527, via E-mail: FQASStaff@usda.gov or on the Internet at: www.ams.usda.gov/fv/fvqual.htm.**

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/>.**

MILITARY INTERESTS:

CIVIL AGENCY COORDINATING ACTIVITIES:

Military Coordinating Activity

Army - GL

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

Custodians

Army - GL
Navy - SA
Air Force - 35

PREPARING ACTIVITY:

USDA - FV

Review Activities

Army - MD, QM
Navy - MC

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