

METRIC

A-A-20000C
October 13, 2005
SUPERSEDING
A-A-20000B
March 14, 1995

COMMERCIAL ITEM DESCRIPTION

CEREAL, PREPARED, READY-TO-EAT

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

1. SCOPE. This CID covers prepared ready-to-eat cereal, 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), class(es), style(s), and grain composition(s) desired (Sec. 3).
- When nutrient content(s) must be met (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), (Sec. 8.1 with 8.1.2), or (Sec. 8.1 with 8.1.3).
- Special labeling and packaging requirements (Sec. 9).

3. CLASSIFICATION. The prepared, ready-to-eat cereal shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, classes, styles, grain compositions, and when applicable, nutrient contents.

Type I - Wheat products

Class 1 - Shredded whole wheat

Style A - Large shredded wheat biscuits

Style B - Small shredded wheat biscuits

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- Style C** - Loose shredded wheat
- Style D** - Medium shredded wheat biscuits
- Style E** - Small shredded wheat biscuits, coated
- Style F** - Medium shredded wheat biscuits, coated
- Style G** - Small shredded wheat biscuits, fruit-filled
- Style H** - Other

- Class 2** - Pressed-flake whole-wheat biscuits
- Class 3** - Wheat flakes
- Class 4** - Malted wheat flakes
- Class 5** - Bran flakes (25 to 40 percent)
- Class 6** - Bran flakes (25 to 40 percent) and raisins
- Class 7** - Wheat bran (prepared)
- Class 8** - Puffed wheat (gun-puffed)
- Class 9** - Puffed wheat (gun-puffed), coated
- Class 10** - Malted cereal granules
- Class 11** - Malted cereal granules and raisins
- Class 12** - Wheat bran biscuits
- Class 13** - Wheat cereal (expanded/extruded), coated
- Class 14** - Wheat flakes, dried fruit and nuts
- Class 15** - Wheat flakes with raisins
- Class 16** - Bran flakes with fruit
- Class 17** - Wheat bran with fruit and nuts
- Class 18** - Other

Type II - Corn products

- Class 1** - Corn flakes
- Class 2** - Corn flakes, coated
- Class 3** - Corn cereal (gun-puffed)
- Class 4** - Corn cereal (gun-puffed), coated, with or without fruit or cinnamon or other flavorings, with or without dried fruit
- Class 5** - Shredded corn, small biscuits (oven-puffed)
- Class 6** - Corn cereal (oven-puffed)
- Class 7** - Corn cereal with oats, small biscuits (oven-puffed), coated or uncoated
- Class 8** - Corn cereal (expanded/extruded)
- Class 9** - Corn cereal (expanded/extruded), coated
- Class 10** - Corn cereal with oats, small biscuits (oven-puffed)
- Class 11** - Other

Type III - Rice products

- Class 1** - Puffed rice (gun-puffed)
- Class 2** - Rice cereal (oven-puffed)
- Class 3** - Rice cereal (oven-puffed), coated, with or without cocoa

- Class 4** - Rice flakes
- Class 5** - Rice flakes or granules, protein enriched
 - Style A** - High rice component
 - Style B** - Low rice component
- Class 6** - Shredded rice, small biscuits (oven-puffed)
- Class 7** - Puffed rice (gun-puffed), coated
- Class 8** - Rice flakes with rye and raisins
- Class 9** - Rice cereal (expanded/extruded)
- Class 10** - Other

Type IV - Oat products

- Class 1** - Oat cereal (oven- or gun-puffed)
- Class 2** - Oat cereal (oven- or gun-puffed), coated
- Class 3** - Oat cereal (other than oven- or gun-puffed)
 - Style A** - Biscuits
 - Style B** - Flakes or granules
- Class 4** - Oat flakes
- Class 5** - Oat cereal (expanded/extruded), coated
- Class 6** - Granola cereal (agglomerate of rolled oats with optional ingredients including coconut, brown sugar, honey, nuts, sesame seeds, etc.)
- Class 7** - Granola cereal and dried fruit (agglomerate of rolled oats with optional ingredients including coconut, brown sugar, honey, nuts, sesame seeds, etc.)
- Class 8** - Oat cereal with soy and corn flours, small biscuits, oven puffed, cooked
- Class 9** - Oatmeal flakes with fruit and nuts
- Class 10** - Oat bran flakes
- Class 11** - Oat bran flakes with raisins
- Class 12** - Oat bran flakes with fruit
- Class 13** - Oat bran flakes with fruit and nuts
- Class 14** - Other

Type V - Rye Products

- Class 1** - Rye flakes
- Class 2** - Other

Type VI - Barley Products

- Class 1** - Barley flakes
- Class 2** - Other

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Type VII - Combination grain products. Product may be a combination of two or more grains.

- Class 1** - Wheat and barley flakes
- Class 2** - Whole wheat and buckwheat flakes
- Class 3** - Puffed oat and wheat
- Class 4** - Puffed corn and oats
- Class 5** - Oat and soy squares or biscuits
- Class 6** - Cinnamon oat and soy squares or biscuits
- Class 7** - Wheat bran and corn squares or biscuits
- Class 8** - Corn, oat, wheat, and rice flakes
- Class 9** - Whole wheat, corn, rice, and oat flakes
- Class 10** - Whole wheat, corn, rice, and oat flakes with fruits and nuts
- Class 11** - Rice and wheat flakes
- Class 12** - Corn bran and oat
- Class 13** - Rice and corn flakes with raisins and almonds
- Class 14** - Barley, oat, wheat, corn, and rice cereal with fruit and nuts
- Class 15** - Puffed corn, wheat, and oat
- Class 16** - Wheat bran and oat bran nuggets
- Class 17** - Corn and rice biscuits
- Class 18** - Rice and rye flakes with fruit
- Class 19** - Barley, oat, wheat, corn, and rice cereal
- Class 20** - Corn and oat biscuits, presweetened
- Class 21** - Granola cereal, low fat (agglomerate of whole grain oats and whole grain wheat with optional ingredients including brown sugar, raisins, rice, and almonds)
- Class 22** - Other

Grain composition a - Made from whole grains

Grain composition b - Made from a combination of whole and refined grains

Grain composition c - Made from refined grains

When nutrient content must be met:

Fiber 1) - Made with at least 2.5 - 5.0 g per serving as a good source.

Fiber 2) - Made with 5.1 g or more per serving as a high fiber source.

Sugar a) - Made with less than or equal to 21.1 g sucrose and other sugars per 100 g dry cereal (less than or equal to 6 g per dry oz.)

Sugar b) - Made with 21.1 to 28.1 g sucrose and other sugars per 100 g dry cereal (6 to 8 g per dry oz)

Sugar c) - Made with more than 28.1 g sucrose and other sugars per 100 g dry cereal (more than 9 g per dry oz).

Fat (1) - Shall contain less than or equal to 9 g of fat per 100 g serving.

Fat (2) - Shall contain more than 9.3 g of fat per 100 g serving.

Sodium (a) - Shall contain less than or equal to 600 mg of sodium per 100 g serving.

Sodium (b) - Shall contain more than 600 mg of sodium per 100 g serving.

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 prepared, ready-to-eat cereal shall be prepared in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Grain composition. When *grain composition a* is selected, the prepared, ready-to-eat cereal shall contain a minimum of 51 percent whole grain ingredients. In addition, the primary ingredient(s) shall be whole grains, i.e., whole wheat, whole oats, etc. When *grain composition b* is selected, the primary ingredients of the prepared, ready-to-eat cereal shall be prepared from a combination of whole and refined grains. When *grain composition c* is selected, the prepared, ready-to-eat cereal shall be prepared from refined grains.

5.3 Taste and odor. The prepared, ready-to-eat cereal shall be of good characteristic taste and odor and shall be free from rancid, musty, sour, and other undesirable tastes and odors.

5.4 Foreign material. There shall be no evidence of foreign material in the prepared, ready-to-eat cereal.

5.5 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the prepared, ready-to-eat cereal shall be manufactured not more than 90 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 prepared, ready-to-eat cereal label bears the health claim of "*Whole-Grain Foods with Moderate Fat Content*," the prepared, ready-to-eat 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 g total fat and 0.5 g or less *trans* fat per reference amount

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customarily consumed.

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

7. REGULATORY REQUIREMENTS. The delivered prepared, ready-to-eat cereal 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 prepared, ready-to-eat cereal within the commercial marketplace. Delivered prepared, ready-to-eat cereal 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, 8.1 with 8.1.2, or 8.1 with 8.1.3.*

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 systems audit (PSA) conducted by USDA, Federal Grain Inspection Service (FGIS), 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 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 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 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 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.)*

8.1.3 Total Quality Systems Audit. A total quality systems audit (TQSA) conducted by USDA/Farm Service Agency (FSA) is required within 12 months prior to the date of the awarding of the contract. *(A FSA TQSA 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 FSA TQSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the TQSA.)*

8.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the prepared, ready-to-eat cereal 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 or acceptability or both be determined, FGIS, USDA, shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the prepared, ready-to-eat cereal in accordance with agency procedures which include selecting random samples of the prepared, ready-to-eat cereal, 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 prepared, ready-to-eat cereal for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.

9. 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.

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 prepared, ready-to-eat cereal, 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.

11.1.1 USDA certification contact. 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.Greenwood@usda.gov or Robert.Lijewski@usda.gov.**

11.2 Sources of documents.

11.2.1 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>.**

11.2.2 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 (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1803 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

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: **Head, Food Quality Assurance Staff, Fruit and Vegetable Programs, AMS, 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, 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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