

METRIC

A-A-20211B

September 24, 2007

SUPERSEDING

A-A-20211A

April 18, 2002

COMMERCIAL ITEM DESCRIPTION

TOASTER PASTRIES, SHELF STABLE

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

1. SCOPE. This CID covers shelf stable toaster pastries, 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), flavor(s), fortification(s), shape(s), and serving(s) of toaster pastries required (Sec. 3).
- For Servings (c), the number of toaster pastries per serving packet (Sec. 3).
- When the age requirement at the time of delivery is other than specified (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 pastries shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, flavors, fortifications, shapes, and servings.

Type I - Regular

Type II - Low fat (21 CFR §101.62)

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Style A - Unfrosted

Flavor 1 - Strawberry

Flavor 2 - Blueberry

Flavor 3 - Brown sugar cinnamon

Flavor 4 - Apple cinnamon

Flavor 5 - Cherry

Flavor 6 - French toast

Flavor 7 - Other

Style B - Frosted

Flavor 1 - Strawberry

Flavor 2 - Blueberry

Flavor 3 - Brown sugar cinnamon

Flavor 4 - Apple

Flavor 5 - Cherry

Flavor 6 - Fudge

Flavor 7 - Raspberry

Flavor 8 - Grape

Flavor 9 - Chocolate vanilla crème

Flavor 10 - Chocolate and marshmallow

Flavor 11 - Berry

Flavor 12 - Chocolate chip

Flavor 13 - Cookies and crème

Flavor 14 - 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 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 toaster pastries shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

5.2 Ingredients. The toaster pastries shall contain fruit or other fillings averaging 33 percent by weight of the baked toaster pastry. The toaster pastries shall contain enriched wheat flour (in accordance with 21 CFR § 137.165), corn syrup, citric acid, dextrose, fruit, cocoa, or other filling ingredients (as appropriate), starch (wheat or corn), sugar, natural and artificial flavors and colors, and may contain hydrogenated or partially hydrogenated vegetable oil (soybean, cottonseed, canola, etc.).

5.3 Fortification. When specified in the solicitation, contract, or purchase order, the fortified toaster pastries shall meet the requirements for the use of the claim “fortified” specified in 21 CFR § 101.54. The fortified food shall contain at least 10 percent more of the Reference Daily Intake (RDI), for Vitamin A (Palmitate), Vitamin B₁ (Thiamine), Vitamin B₂ (Riboflavin), Vitamin B₆ (Pyridoxine), Niacin, and Iron per reference amount customarily consumed than the unfortified toaster pastries.

5.4 Finished product. The toaster pastries shall be fully baked, 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 pastries 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 filling shall be a sweet, sugary flavor, typical 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.

5.4.3 Appearance and color. The toaster pastries shall be light to golden brown in color. The filling shall be thick with a color typical of the flavor specified. The icing coating of Style B - Frosted toaster pastries shall be smooth and opaque. There shall be no top crust showing through the icing. The icing shall have no fissures or splits or color variation. The icing shall evenly coat the top crust within approximately 1207 mm (½ in) of the edges (not applicable to icing with a drizzle or swirl-like appearance). The icing coating shall be smooth, with or without colored sprinkles, or with a swirl-like appearance.

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5.4.4 Texture. The toaster pastries 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 or hard.

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 pastries shall be free from foreign material, such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

5.6 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the toaster pastries shall be processed and packaged not more than 180 days prior to delivery to the purchaser. Age requirements for the Department of Defense (DoD) procurements shall be specified in the solicitation, contract, or purchase order.

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

7. REGULATORY REQUIREMENTS. The delivered toaster pastries 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 pastries within the commercial marketplace. Delivered toaster pastries 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 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 pastries 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 pastries in accordance with agency procedures which include selecting random samples of the packaged toaster pastries, 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 pastries 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 pastries 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, 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: henry.greenwood@usda.gov or john.giler@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: terry.bane@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.gpoaccess.gov/nara/index.html>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **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 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-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: Sally.A.Gallagher@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 or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.**

MILITARY INTERESTS:

CIVIL AGENCY COORDINATING ACTIVITIES:

Custodians

Army - GL
Navy - SA
Air Force - 35

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

Review Activities

Army - MD, QM
Navy - MC

PREPARING ACTIVITY:

DLA - SS
(Project No. 8920-2007-001)

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