

**NOTICE OF
VALIDATION**

**A-A-20055A
NOTICE 1
May 3, 1996**

COMMERCIAL ITEM DESCRIPTION

CAKE, FRESH OR FROZEN, INDIVIDUALLY PACKAGED

Commercial Item Description A-A-20055A, dated September 20, 1988, has been reviewed and determined to be valid for use in acquisition.

Preparing Activity:

DLA-SS

FSC 8920

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

A-A-20055A
September 20, 1988
SUPERSEDING
A-A-20055
September 21, 1981

COMMERCIAL ITEM DESCRIPTION

CAKE, FRESH OR FROZEN, INDIVIDUALLY PACKAGED

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description in lieu of Type I and Type II of Military Specification MIL-C-35075, Cake, Fresh, Baked, and Cake, Frozen, Baked, and replaces Commercial Item Description, A-A-20056, Cake, Frozen, Individually Packaged.

This Commercial Item Description (CID) covers individual fresh and frozen cakes, packed in commercially acceptable containers, suitable for use by the Federal Government.

Salient characteristics.

The product shall conform to the following types and classes as specified in the solicitation, contract, or purchase order.

Types.

Type I - Fresh
Type II - Frozen

Classes.

Class 1 - Coffee
Class 2 - Layer
Class 3 - Loaf
Class 4 - Round
Class 5 - Sheet

Type I shall be properly baked and shall not be soggy from underbaking or excessively dried out or burned from overbaking. Cakes shall be individually packaged after baking. The cakes shall be packaged to assure protection from physical damage, dirt, filth, or other contamination. When specified, the cakes shall contain fruits, candied fruits, chocolate pieces,

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candy pieces, pecans, walnuts, spices, or coconut. When the cakes are bisected vertically with a sharp knife, they shall show crumb, and filling (if used), in a nearly symmetrical pattern and uniform texture from side to side. The cakes and icing (if specified) shall be free from fissures or cracks other than those normally characteristic of the cake. The icing shall be uniform in thickness, covering the top, sides, or completely, as applicable to the type of cake specified, and shall show minimal adherence to the packaging material, so that the cake can be removed without damage. The cakes shall have a moist mouth feel, possess a flavor typical of the product, and shall be free from objectionable flavors and odors. The net weight and contents per containers shall be as specified. Cakes shall be shipped as soon as practical after packaging and in no case shall exceed 72 hours from date of pack to receipt.

Type II shall be as indicated for Type I. After baking and packaging to prevent freezer dehydration, the fresh cakes shall be placed in a freezer within 6 hours after baking and frozen to a maximum of 0°F within 48 hours after being placed in the freezer. Cakes shall be shipped as soon as practical after packing and freezing, and in no case shall exceed 180 days from date of pack to receipt. Shipping and storage temperature shall not exceed 0°F.

In addition to the requirements for Type I and Type II, Class 2 cakes shall have the number of layers indicated along with the predominant flavor or flavors of the layers. The icing on the top and sides of the cake shall be uniform in thickness. Filling in the center, between layers, shall be as uniform as practical.

Contractor's certification.

By submitting an offer, the contractor certifies that the product offered meets the specified salient characteristics and requirements of this CID; conforms to the producer's own specifications and standards, including product characteristics, manufacturing procedures, quality control procedures, and storage and handling practices; has a national or regional distribution from storage facilities located within the United States, its territories, or possessions; and is sold on the commercial market. The Government reserves the right to determine proof of such conformance prior to the first delivery from point of origin and any time thereafter, up to and including delivery at final destination, as may be necessary to determine conformance with the provisions of the contract.

Regulatory requirements.

The delivered product shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product in the commercial marketplace. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

Quality assurance.

When required in the solicitation, contract, or purchase order, the Federal Grain Inspection Service (FGIS), U.S. Department of Agriculture, will determine the quality assurance of the cakes according to FGIS procedures. The product shall be examined and/or analyzed in accordance with applicable provisions in the CID, and when applicable, the United States Standards for Condition of Food Containers currently in effect on the date of the solicitation.

Preservation, packaging, packing, labeling, and marking.

The cakes shall be preserved, packaged, packed, labeled, and case marked in accordance with good commercial practice. Commercial labeling and packaging, as may be augmented by the solicitation, contract, or purchase order, shall be acceptable. Shipping containers shall comply with National Motor Freight Classification or Uniform Freight Classification, as applicable.

For Department of Defense procurements.

The following requirements are applicable when specified by the contracting officer.

A. Commercial packaging. Commercial packaging is acceptable. Product shall be individually packaged to assure protection from physical damage, freezer dehydration, dirt, filth, or other contamination.

B. Commercial packing. Packing shall be in accordance with commercial packing complying with the Uniform Freight Classification or National Motor Freight Classification, as applicable.

C. Labeling. Commercial labeling shall be acceptable.

D. Marking. Marking of the shipping containers shall be in accordance with MIL-STD-129. For Type II cakes, the shipping containers shall be marked on top with the following precautionary markings, in letters not less than 1 inch high:

KEEP FROZEN (0°F or Below)

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Notes.

The contractor must specify:

- A. The type, class, and quantity of cake required.
- B. The net weight of the finished cake, and whether the cakes are to be sliced or unsliced.
- C. The cake flavor, number of layers, icing flavor, and when desired, additional ingredients.

Sources of information for nongovernmental documents are as follows:

Copies of the National Motor Freight Classification may be obtained from:

**National Motor Freight Traffic Association, Inc., Agent
National Motor Freight Classification
American Trucking Associations, Inc., Traffic Department
2200 Mill Road
Alexandria, VA 22314**

Copies of the Uniform Freight Classification may be obtained from:

**Uniform Classification Committee, Agent
Uniform Freight Classification
Uniform Classification Committee, Suite
1120 222 South Riverside Plaza
Chicago, IL 60606**

Sources of information for governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1-199. This three-volume set may be purchased from:

**Superintendent of Documents
U.S. Government Printing Office
Washington, DC 20402-0001**

Credit card (Master Charge or Visa) purchases may be made by calling the Superintendent of Documents on (202) 783-3238.

Copies of the United States Standards for Condition of Food Containers are available from:

**Chairman
Condition of Food Container Committee
Agricultural Marketing Service
U.S. Department of Agriculture
Room 0608, South Building
P.O. Box 96456
Washington, DC 20090-6456**

Civil agencies and other interested parties may obtain copies of this CID from:

**General Services Administration
Specifications Section (WFCIS)
Room 6662 7th and D Streets, SW
Washington, DC 20407**

Military activities should submit request for copies of this CID to:

**Naval Publications and Forms Center
5801 Tabor Avenue
Philadelphia, PA 19120-5099**

Comments and suggestions.

Comments and suggestions regarding this CID should be submitted to:

**U.S. Army Natick Research,
Development and Engineering Center
ATTN: STRNC-ES
Natick, MA 01760-5014**

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MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 50

Review Activities

Army - MD, TS
Navy - MC
DP - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

Army - GL

Project No. 8920-0506