

METRIC

A-A-20000E

November 27, 2018

SUPERSEDING

A-A-20000D

December 22, 2008

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 (cereal), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties. **Please note: This document does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES.

2.1 Purchasers *must specify* the following:

- Type(s), class(es), style(s), grain composition(s), packaging type(s), and agricultural practice(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. 5.4).
- Manufacturer's/distributor's certificate (Sec. 10.3) or USDA certification (Sec. 10.4).

2.2 Purchasers *may specify* the following:

- When BHA and BHT preservatives may be used (Sec. 6.4).
- Food Defense (Sec. 10.1) and Manufacturer's Quality Assurance (Sec. 10.2). Purchaser may specify one of the following combinations: Sec. 10.1.1 with 10.2.1 or 10.1.2 with 10.2.2.
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The cereal must conform to the following list which must be specified in the solicitation, contract, or purchase order.

¹ USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

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Types, classes, styles, grain compositions, when applicable, nutrient content, packaging types, and agricultural practices.²

Type I - Wheat products

- Class 1** - Shredded whole wheat
 - Style A** - Large shredded wheat biscuits
 - Style B** - Small shredded wheat biscuits
 - 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 (*as specified by the purchaser*)
- 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 (*as specified by the purchaser*)

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)

² Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

- Class 9 - Corn cereal (expanded/extruded), coated
- Class 10 - Corn cereal with oats, small biscuits (oven-puffed)
- Class 11 - Other (*as specified by the purchaser*)

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 (*as specified by the purchaser*)

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 (*as specified by the purchaser*)

Type V - Rye Products

- Class 1 - Rye flakes
- Class 2 - Other (*as specified by the purchaser*)

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Type VI - Barley Products

- Class 1** - Barley flakes
- Class 2** - Other (*as specified by the purchaser*)

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 (*as specified by the purchaser*)

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 gram (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 ounce (oz)).

Sugar b) - Made with 21.2 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 28.2 g sucrose and other sugars per 100 g dry cereal (more than 9 g per dry oz).

Fat (1) - Contains less than or equal to 9.1 to 9.3 g of fat per 100 g serving.

Fat (2) - Contains more than 9.4 g of fat per 100 g serving.

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

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

Packaging type (i) - Individual serving cup³

Packaging type (ii) - Individual serving box³

Packaging type (iii) - Individual serving bowl³

Packaging type (iv) - Multiple serving box³

Packaging type (v) - Multiple serving gusseted bag³

Packaging type (vi) - Multiple serving bag without gussets³

Packaging type (vii) - Other (*as specified by the purchaser*)

Agricultural practice (aa) - Conventional

Agricultural practice (bb) - Organic

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products must meet the requirements of the:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 8).
- Regulatory requirements (Sec. 9).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 10).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec.11).

5. PROCESSING GUIDELINES.

5.1 Processing. The cereal must be processed in accordance with *Current Good Manufacturing Practice* (CGMP) (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility.

³ Product weight depends on the class and style of cereal specified by the purchaser.

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5.2 Food defense. The cereal must be processed and transported in accordance with the Food and Drug Administration's (FDA's) *Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration*.⁴ This guidance document identifies the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food defense preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and post-production finished product.

5.3 Organic ingredients. When organic cereal is specified in the solicitation, contract, or purchase order, the organic cereal must be produced, handled, and labeled in accordance with the USDA organic regulations by an operation that is certified organic in accordance with the requirements of the National Organic Program (7 CFR Part 205). A Certificate of Organic Production or Handling must be provided to verify that the product was processed and handled in accordance with the USDA organic regulations.

5.4 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the cereal must be processed and packaged not more than 90 days prior to delivery to the purchaser.

6. SALIENT CHARACTERISTICS.

6.1 Labeling. All ingredients must be declared by their common or usual name in descending order of predominance by weight (21 CFR §101.4(a)) unless exempted by 21 CFR §101.100.

6.2 Health claims. When the cereal label bears the health claim of "*Whole Grain Foods with Moderate Fat Content*," the cereal must: (1) contain a minimum of 51 percent whole grains (using dietary fiber as a marker); (2) meet the 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 customarily consumed.

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

6.4 Additional processing ingredients. When specified in the solicitation, contract, or purchase order, BHA and/or BHT may be used. When used, all additional ingredients must meet the standards specified in the Food Chemicals Codex (FCC) or, in the absence of FCC

⁴ <https://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinformation/ucm562216.htm>.

specification at a minimum, meet the specifications for quality set by the U.S. Pharmacopeia (USP)-National Formulary quality. The additional ingredients must be approved for those particular uses by FDA's regulations on food additives (21 CFR Part 170) or Direct Food Substances Affirmed as Generally Recognized as Safe (GRAS) requirements (21 CFR Part 184).

6.5 Flavor and aroma. The cereal must have good characteristic taste and aroma and must be free from rancid, musty, sour, and other undesirable tastes and odors.

6.6 Foreign material. All ingredients must be clean, sound, wholesome, and free from foreign material, such as, but not limited to, extraneous plant material, dirt, plastic, insects, insect pieces or rodent or insect infestation.

7. ANALYTICAL REQUIREMENTS. NOT APPLICABLE.

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

9. REGULATORY REQUIREMENTS. The delivered cereal must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the cereal in the commercial marketplace. Delivered cereal must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the cereal, the cereal must comply with the allergen labeling requirements of the FD&C Act. Major allergens identified in the FD&C Act include: wheat, fish, milk, soy, tree nuts, eggs, peanuts, and shellfish or those in effect on the date of the solicitation, contract, or purchase order.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.3, or 10.4. Purchaser may specify one of the following combinations: 10.1.1 with 10.2.1, or 10.1.2 with 10.2.2.*

10.1 Food defense. When required in the solicitation, contract, or purchase order, a Food Defense Systems Survey (FDSS) must be conducted by USDA, Agricultural Marketing Service (AMS), Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division. Food defense requirements include a documented and operational food defense plan that provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials and other ingredients and post-production finished product. The plan must address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter, when applicable, and processing,

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including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) transportation, shipping, and receiving.

10.1.1 FDSS. When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, SCP, SCI Division. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. An AMS FDSS verifies the participating company's adherence to the FDA's *Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration*.⁵

10.1.2 Food defense section of the Plant Systems Audit (PSA). When required in the solicitation, contract, or purchase order, a food defense audit will be conducted as part of the PSA. The audit will be conducted by USDA, AMS, SCP, SCI Division auditors. This verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. The food defense section of the PSA verifies the participating company's adherence to the FDA's *Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration*.⁵

10.2 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer will 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 the awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

10.2.1 Plant survey. A plant survey conducted by USDA, AMS, or other survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. The plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility.

10.2.2 PSA. A PSA conducted by USDA, AMS, or other audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. The PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with CGMP (21 CFR Part 110) or the *Current Good Manufacturing Practice, Hazard Analysis and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) in effect on the date of the solicitation, contract, or purchase order, and as applicable to the production facility, and verifies that the manufacturer has in place an internal quality assurance program.

⁵ See footnote 4 on page 6.

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the cereal delivered meets or exceeds the requirements of this CID.

10.4 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, AMS, Federal Grain Inspection Service (FGIS) Program inspectors, must be the certifying program. FGIS inspectors must certify the quality and acceptability of the cereal in accordance with FGIS procedures, which include selecting random samples of the cereal, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official FGIS score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, FGIS inspectors will examine the cereal for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

11. PACKAGING. Preservation, packaging, packing, labeling, and case marking must be commercial unless otherwise specified in the solicitation, contract, or purchase order.

12. USDA INSPECTION NOTES. When Sec. 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of cereal and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Packaging requirements (Sec. 11 or *as specified in the solicitation, contract, or purchase order*).

13. REFERENCE NOTES.

13.1 USDA services.

13.1.1 USDA certification. For USDA certification contact: **Policies, Procedures, and Market Analysis Branch, FGIS, AMS, USDA, Room 2419 South Building, 1400 Independence Avenue, SW, Washington, DC 20250, telephone (816) 659-8403, fax (816) 872-1258, or via E-mail: Patrick.J.McCluskey@ams.usda.gov.**

13.1.2 USDA FDSS, plant survey, and PSA. For a USDA FDSS, plant survey, and PSA contact the **Chief, Auditing Services Branch, SCI Division, SCP, AMS, USDA, Room 0711 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5021, fax (866) 230-9168, or via E-mail: SCAudits@ams.usda.gov.**

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13.2 Sources of documents.

13.2.1 Source of information for nongovernmental document is as follows:

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at: <http://www.usp.org>.**

13.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, the National Organic Program are contained in 7 CFR Part 205, 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 979050, St. Louis, MO 63197-9000. 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. These documents may also be obtained free of charge on the Internet at: <http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.**

Copies of Guidance for Industry: Mitigation Strategies to Protect Food Against Intentional Adulteration is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at: <https://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinformation/ucm562216.htm>.**

Copies of this CID and the U. S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, D.C. 20250-0240, via E-mail: CIDS@ams.usda.gov or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.gpo.gov/fdsys/pkg/CFR-2015-title7-vol2/pdf/CFR-2015-title7-vol2-part42.pdf>.**

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