

METRIC

A-A-20052C

February 17, 2021

SUPERSEDING

A-A-20052B

May 11, 1998

COMMERCIAL ITEM DESCRIPTION

BREAD, FRESH OR FROZEN

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

1. SCOPE. This CID covers fresh or frozen bread (bread), 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), style(s), product state(s), loaf size(s), bake type(s), shape(s), slice type(s), enrichment type(s), seed type(s), when applicable, child nutrition meal pattern contribution(s), and agricultural practice(s) desired (Sec. 3).
- When the age requirement at the time of delivery is other than specified (Sec. 5.5).
- Manufacturer's/distributor's certificate (Sec. 10.3) or USDA certification (Sec. 10.4).

2.2 Purchasers *may specify* the following:

- 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 bread 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, styles, product states, loaf sizes, bake types, shapes, slice types, enrichment types, seed types, when applicable, child nutrition meal pattern contributions, and agricultural practices.²

- Type I** - White, enriched (21 Code of Federal Regulations (CFR) §136.115)
- Style A** - Thin
- Style B** - Regular
- Style C** - Thick (for “Texas toast”)

- Type II** - Whole wheat (21 CFR §136.180)
- Type III** - White wheat
- Type IV** - Wheat
- Type V** - Raisin (21 CFR §136.160)
- Type VI** - Rye
- Type VII** - French
- Type VIII** - Pumpernickel
- Type IX** - Marble (rye swirl or pumpernickel)
- Type X** - Buttermilk
- Type XI** - Italian
- Style A** - Seasoned with garlic and butter
- Style B** - Unseasoned

- Type XII** - White, enriched, reduced calorie³
- Type XIII** - Wheat, reduced calorie³
- Type XIV** - Other (*as specified by the purchaser*)

- Product state 1** - Fresh (21 CFR §101.95)
- Product state 2** - Frozen (21 CFR §101.95)

- Loaf size a** - 454 grams (g) (16 ounces (oz))
- Loaf size b** - 510 g (18 oz)
- Loaf size c** - 567 g (20 oz)
- Loaf size d** - 680 g (24 oz)
- Loaf size e** - 908 g (32 oz)
- Loaf size f** - Other (*as specified by the purchaser*)

- Bake type 1)** - Pan baked
- Bake type 2)** - Hearth baked

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

³ Reduced calorie food contains at least 25 percent fewer calories per reference amount customarily consumed (RACC) than an appropriate reference food (21 CFR §101.60(b)(4)(i)). (The reference food may not be *low calorie*.)

Shape a) - Round top⁴

Shape b) - Sandwich⁴

Slice type (1) - Sliced

Slice type (2) - Unsliced

Enrichment type (a) - Meet the standard for enrichment in 21 CFR §136.115, Enriched bread, rolls, and buns

Enrichment type (b) - Unenriched

Seed type (i) - Seeded⁵

Seed type (ii) - Seedless⁵

When child nutrition meal pattern contribution information is required:⁶

Grain (ounce equivalent (oz eq)) aa) - ¼ oz eq = 7 g (0.25 oz)

Grain oz eq bb) - ½ oz eq = 14 g (0.5 oz)

Grain oz eq cc) - ¾ oz eq = 21 g (0.75 oz)

Grain oz eq dd) - 1 oz eq = 28 g (1.0 oz)

Agricultural practice i) - Conventional

Agricultural practice ii) - 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 bread must be processed in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117).

⁴ Applicable to Types I, II, III, IV, V, VI XII, XIII.

⁵ Applicable to Types VI, VIII, and XI.

⁶ The bread must be made from enriched and/or whole grains.

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5.2 Food defense. The bread must be processed and transported in accordance with *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121). This regulation 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 bread is specified in the solicitation, contract, or purchase order, the organic bread 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 Temperature. When frozen bread is specified, the fresh product must be frozen within 24 hours of baking and reach a temperature lower than -12°C (10°F) within 24 hours after being placed in the freezer.

5.5 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the fresh bread must be delivered within 48 hours after baking. Unless otherwise specified in the solicitation, contract, or purchase order, the frozen bread must be manufactured not more than 365 days prior to delivery and must not exceed -12°C (10°F) at any time during storage and delivery.

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 Ingredients. The bread must consist of flour, water, salt, yeast, leavening agents, emulsifiers or other stabilizers, mold inhibitors, and other ingredients appropriate for the type of bread specified in the solicitation, contract, or purchase order. When enriched bread is specified in the solicitation, contract, or purchase order, the bread will conform to the U.S. Standards of Identity for Enriched bread, rolls, and buns (21 CFR §136.115) and the flour must be milled from a variety of hard and/or soft wheat.

6.3 Additional processing ingredients. The mold inhibitors must be of proper levels as allowed by the Federal Food, Drug, and Cosmetic (FD&C) Act. When used, all additional ingredients must meet the standards specified in the Food Chemicals Codex (FCC) or, in the absence of FCC specification at a minimum, meet the specifications for quality set by the U.S.

Pharmacopeia (USP)-National Formulary. The additional ingredients must be approved food additives (21 CFR Part 170) or meet Generally Recognized as Safe (GRAS) requirements (21 CFR Parts 182 and 184) for those uses by Food and Drug Administration (FDA).

6.4 Finished product.

6.4.1 Appearance and color. The bread must have a uniformly brown crust characteristic of the product. The bread must have a typical volume, characteristic grain, and be evenly baked without any evidence of scorching, burning, or foreign color. When specified in the solicitation, contract, or purchase order, the bread must be sliced. The delivered bread must not be crushed or damaged.

6.4.2 Flavor and aroma. The bread must have a flavor and aroma characteristic of the type of bread specified in the solicitation, contract, or purchase order. There must not be any foreign odors or flavors such as but not limited to burnt, scorched, stale, rancid, or moldy.

6.4.3 Texture. The texture of the bread must have a characteristic texture for the type of bread specified in the solicitation, contract, or purchase order. The bread must be firm, tender, uniformly brown crust characteristic of the product, except Type VII, French bread which must have a firm, crisp crust. The baked bread must not contain specks of flour on the bottom.

6.4.4 Enrichment. The bread must have the enrichment ingredients evenly distributed in the finished product.

6.5 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 bread provided meets the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same bread offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

9. REGULATORY REQUIREMENTS. The delivered bread 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 bread in the commercial marketplace. Delivered bread must comply with all applicable provisions of the Federal FD&C Act, the Fair Packaging and Labeling Act, the Food Allergen Labeling and Consumer Protection Act (FALCPA), and regulations promulgated thereunder. The allergen statement must be provided

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in a format which complies with FALCPA for any product which contains wheat, fish, milk, soy, tree nuts, eggs, peanuts, and Crustacean shellfish or those in effect on the date of the solicitation, contract, or purchase order. When the bread is used for the National School Lunch Program, the bread must comply with all applicable provisions of the Child Nutrition (CN) Program. When a CN label is specified, the label must be approved in its final format by the Agricultural Marketing Service (AMS).

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) or audit must be conducted by USDA, 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) processing, 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 *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

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 *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

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 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 *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117).

10.2.2 PSA. A PSA conducted by USDA, AMS 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 *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) and verifies that the manufacturer has in place an internal quality assurance program that meets or exceeds USDA requirements.

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the bread 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, SCI Division inspectors, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the bread in accordance with SCI Division procedures, which include selecting random samples of the bread, evaluating the samples for conformance with the salient characteristics and analytical requirements of this CID and other contractual requirements, and documenting the findings on official SCI Division score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI Division inspectors will examine the bread for conformance to the 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 bread 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: **Inspection Operations, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (800) 811-2373, fax (202) 720-0393, or via E-mail: SCIinspectionoperations@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 1566 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@usda.gov.**

13.2 Sources of documents.

13.2.1 Sources of information for nongovernmental documents are 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 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 at (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 this CID and the 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, DC 20250-0240, via E-mail: CIDS@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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