

INCH-POUND

A-A-20254
July 8, 1997

COMMERCIAL ITEM DESCRIPTION

**BAKING MIX, ALL PURPOSE, LOWFAT,
WITH FRUIT-BASED FAT REPLACERS**

**The U.S. Department of Agriculture has authorized
the use of this Commercial Item Description.**

1. SCOPE.

1.1 This Commercial Item Description (CID) covers lowfat all purpose baking mix with fruit-based fat replacers, packed in commercially acceptable containers, suitable for use by the Federal Government.

2. CLASSIFICATION.

2.1 The all purpose baking mix shall conform to the type of pack in the following list which shall be specified in the solicitation, contract, or purchase order.

Type of pack.

- Type I** - 5 pound polyester/polypropylene bags (6 bags/case)
- Type II** - 20 pound plastic lined, multi-layered "Kraft" bags
- Type III** - 25 pound plastic lined, multi-layered "Kraft" bags
- Type IV** - 35 pound polyester/polypropylene bag in a box (1/box)
- Type V** - 50 pound plastic lined, multi-layered "Kraft" bags
- Type VI** - No. 10 containers
- Type VII** - Other

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243 or telephone (202) 720-9939 or FAX (202) 690-0102.

FSC 8920

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

3. SALIENT CHARACTERISTICS.

3.1 Finished product: The all purpose baking mix shall be a dry, free-flowing baking mix to which water or nonfat milk and other ingredients are to be added.

3.2 Product characteristics:

3.2.1 Appearance and color: The all purpose baking mix shall be a cream-colored powder.

3.2.2 Odor and flavor: The odor and flavor of the all purpose baking mix shall be slightly buttery. There shall be no foreign odors or flavors such as, but not limited to, rancid, bitter, raw, starchy, sour, or other undesirable odors or flavors.

3.2.3 Texture: The all purpose baking mix shall be uniform in texture. The mix may, however, have some small pea-size lumps of shortening evenly distributed.

3.2.4 Baked product: When prepared as biscuits, the baked product shall increase in height by at least 67 percent during the baking process [i.e. 3/4 inches (1.9 cm) high unbaked biscuit should rise to at least 1-1/4 inch (3.2 cm) during baking]. The surface of the baked product should be light golden brown.

3.3 Age requirement: The all purpose baking mix shall be manufactured not more than 120 days prior to delivery.

3.4 Analytical requirements: Unless otherwise specified, analytical requirements for the all purpose baking mix shall be as follows:

3.4.1 Moisture content: The moisture content of the all purpose baking mix shall not exceed 14.0 percent.

3.4.2 Preparation of sample: The sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method 920.175(a).

3.4.3 Analytical testing: The sample shall be analyzed using the following method:

<u>Test</u>	<u>Method</u>
Moisture	925.45a

3.4.4 Test results: The test results shall be reported to the nearest 0.1 percent. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

3.4.5 Bake test: When prepared as biscuits, the baked product shall rise during baking by a minimum of 67 percent of their original (rolled) height. Baking instructions shall be printed on the package label. Biscuits may be prepared following the directions on page 4 of this CID or the baking instructions printed on the package label.

4. REGULATORY REQUIREMENTS.

4.1 The delivered all purpose baking mix shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the all purpose baking mix within the commercial marketplace. Delivered all purpose baking mix shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS.

5.1 Product conformance. The all purpose baking mix provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same all purpose baking mix offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

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

6. PACKAGING.

6.1 Preservation, packaging, packing, labeling, and case marking. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

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7. NOTES.

7.1 **Formulation.** It is noted that the following formulation provides a satisfactory product:

<u>Ingredient 1/</u>	<u>Percent of Dry Mix</u>
Unbleached Enriched All-Purpose Flour	81.7
Vegetable Shortening	6.5
Buttermilk Powder (high heat)	3.3
Fruit Powder Blend	2.6
Salt	1.9
Baking Soda	1.5
Sodium Aluminum Phosphate	1.1
Monocalcium Phosphate-anhydrous	0.8
Dextrose	0.5
Natural Butter Flavor (heat stable)	0.1

1/ Additional information regarding this formulation may be obtained from the California Prune Board, P.O. Box 10157, 5990 Stoneridge Drive, Suite 101, Pleasanton, CA 94588, or telephone (510) 734-0150.

7.2 **Preparation of biscuits.** Per 16 ounces (454 g) of dry mix, add 1-1/4 cup (300 g) of water or nonfat milk. Stir in milk to form a dough ball and turn out onto a floured surface. Knead the dough about 10 times to form a flattened cylinder. Dust the surface of the flattened cylinder lightly with flour or biscuit mix and roll to 5/8 to 3/4 inch (1.6 to 1.9 cm) thickness. Cut the rolled dough with a 2-1/2 inch (6.35 cm) biscuit cutter. Bake at 450°F (232.2°C) (convection oven at 380°F [193.3°C]) for 7-10 minutes or until the surface is a light golden brown. Follow the package instructions for larger quantities.

7.3 **Additional recipes.** Additional recipes are available from the California Prune Board, P.O. Box 10157, 5990 Stoneridge Drive, Suite 101, Pleasanton, CA 94588, or telephone (510) 734-0150.

7.4 **Sources of documents.**

7.4.1 **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.

7.4.2 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 to 199. This document 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 on (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service, Specifications Section, Suite 8100, 470 East L'Enfant Plaza, SW, Washington, DC 20407.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation Printing Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

Military Coordinating Activity

Army - GL

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - MD, QM
Navy - MC
DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

USDA - FV