

METRIC

A-A-20234B
October 30, 2007
SUPERSEDING
A-A-20234A
September 20, 2001

COMMERCIAL ITEM DESCRIPTION

GRIDDLE BREADS, SHELF STABLE AND HEAT AND SERVE, FROZEN (WAFFLES, PANCAKES, FRENCH TOAST, BELGIAN WAFFLES)

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID) and replaces A-A-20282, Griddle Breads, Heat and Serve, Frozen.

1. SCOPE. This CID covers shelf stable (water activity stabilized) griddle breads and frozen heat and serve griddle breads (griddle breads), packed in commercially acceptable containers including flexible pouches, suitable for use by Federal, State, local governments and other interested parties, and as a component of operational rations.

2. PROCUREMENT NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s), style(s), class(es), flavor(s), and shape(s) of griddle breads required (Sec. 3).
- When child nutrition meal pattern requirements must be met (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

2.2 Purchasers *may specify* the following:

- Manufacturer's quality assurance (Sec 9.1 with 9.1.1) or (Sec 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The griddle breads shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, classes, flavors, shapes, and when applicable, child nutrition meal pattern contribution requirements.

AMSC N/A

FSC 8920

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Type I - Shelf stable

Type II - Frozen (Heat and serve)

Style A - Regular

Style B - Low fat (21 CFR § 101.62 (b)(2))

Class 1 - Waffles

Flavor A - Plain 1/

Flavor B - Blueberry

Flavor C - Buttermilk

Flavor D - Apple cinnamon

Flavor E - Chocolate

Flavor F - Oat bran

Flavor G - Multi grain

Flavor H - Cinnamon

Flavor I - Strawberry

Flavor J - Maple

Flavor K - Banana

Flavor L - Chocolate chip

Flavor M - Other

Class 2 - Pancakes

Flavor A - Plain

Flavor B - Blueberry 1/

Flavor C - Buttermilk

Flavor D - Chocolate

Flavor E - Maple

Flavor F - Whole grain

Flavor G - Sweet potato

Flavor H - Other

Class 3 - French toast

Flavor A - Plain

Flavor B - Cinnamon

Flavor C - Whole grain

Flavor D - Other

Class 4 - Belgian waffles

Flavor A - Plain

Flavor B - Other

1/ Shelf stable flavors

- Shape 1 - Round - 10.16 cm (4 in)
- Shape 2 - Mini round - 3.18 cm (1-1/4 in)
- Shape 3 - Square - 9.53 cm x 9.53 cm (3-3/4 in x 3-3/4 in)
- Shape 4 - Small rectangle - 6.67 cm x 9.21 cm (2.63 in x 3.63 in)
- Shape 5 - Large rectangle - 9.21 cm x 10.80 cm (3.63 in x 4-1/4 in)
- Shape 6 - Strip or stick - 2.54 cm x 10.16 cm (1 inch x 4 inches)
- Shape 7 - Novelty shapes (mini bread, dinosaurs, etc.)
- Shape 8 - Other

When child nutrition meal pattern contribution information is required:

- Grain/bread serving sizes (I) - 1/4 serving = 8 g or 0.3 oz 2/
- Grain/bread serving sizes (II) - 1/4 serving = 16 g or 0.6 oz 3/
- Grain/bread serving sizes (III) - 1/2 serving = 16 g or 0.6 oz 2/
- Grain/bread serving sizes (IV) - 1/2 serving = 31 g or 1.1 oz 3/
- Grain/bread serving sizes (V) - 3/4 serving = 23 g or 0.8 oz 2/
- Grain/bread serving sizes (VI) - 3/4 serving = 47 g or 1.7 oz 3/
- Grain/bread serving sizes (VII) - 1 serving = 31 g or 1.1 oz 2/
- Grain/bread serving sizes (VIII) - 1 serving = 63 g or 2.2 oz 3/

2/ Grain/bread requirements for plain waffles and pancakes (without fruit/nuts/chips/etc.).

3/ Grain/bread requirements for waffles and pancakes (with fruit/nuts/chips/etc.) and French toast (without fruit/nuts/chips/etc.).

4. MANUFACTURER’S/DISTRIBUTOR’S NOTES. Manufacturer’s/distributor’s products *shall meet the requirements of the:*

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer’s/distributor’s product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec.10).

5. SALIENT CHARACTERISTICS.

5.1 Processing. The griddle breads shall be prepared in accordance with good manufacturing practices (21 CFR Part 110). Validated processing conditions result in a *Salmonella* negative product.

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5.2 Ingredients. The griddle bread ingredients shall include enriched flour or bread, water, sugar, egg, vegetable oil, salt, flavorings, whey, leavening agents, and emulsifiers or other stabilizers. The griddle breads may contain other safe and suitable ingredients such as whole wheat flour, wheat bran, buttermilk, skim milk, sweeteners other than sugar, fruit pieces, natural colors and flavorings, artificial colors and flavorings, cocoa, and xanthan gum or glycerol. Griddle breads in which the egg is sprayed onto the bread are not acceptable. Chocolate and cocoa ingredients shall be certified *Salmonella* free.

5.2.1 Flour. The flours used in either the batters or breads shall conform to the U.S. Standard for Enriched Flour (21 CFR § 137.165) or the U.S. Standard for Whole Wheat Flour (21 CFR § 137.200), as applicable.

5.2.2 Egg. The egg used in the griddle breads shall conform to pasteurized egg product produced in accordance with the applicable provisions of the Regulations Governing the Inspection of Eggs and Egg Products (9 CFR Part 590). The egg products in their final packaged form shall be sampled and analyzed for the presence of *Salmonella* in accordance with regulatory requirements (9 CFR § 590.580) by the manufacturer of the egg product. The egg products used shall be certified according to 9 CFR § 590.402 as to their conformance as inspected egg products that bear official identification, therefore representing that the egg product has been officially inspected.

5.3 Finished product.

5.3.1 Appearance and color. The griddle breads shall be fully baked with no evidence of excessive heating (materially darkened or scorched). There shall be no foreign color to the product.

5.3.1.1 Class 1 - Waffles. The waffles shall have a light to medium golden-brown exterior and an off white to tan interior with the following exceptions. Flavor B - Blueberry and Flavor I - Strawberry waffles shall also have pieces of real fruit dispersed throughout the surface and interior. Flavor D - Apple cinnamon, Flavor F - Oat bran, Flavor G - Multi grain, and Flavor H - Cinnamon waffles shall have a brown exterior and a tan interior. Flavor E - Chocolate flavored waffles shall have a moderately dark chocolate exterior and interior color. Flavor L - Chocolate chip waffles shall have small chocolate pieces dispersed throughout the surface and interior.

5.3.1.2 Class 2 - Pancakes. The pancakes shall have a golden brown exterior and a pale white/yellow cake like interior with the following exceptions. Flavor B - Blueberry pancakes shall have pieces of real blueberries dispersed throughout the surface and interior. Flavor D - Chocolate pancakes shall have a dark brown exterior and interior color. Flavor G - Sweet potato pancakes shall have a golden-yellow brown exterior and golden yellow interior color. Griddle marks may be present on the exterior of the pancakes.

5.3.1.3 Class 3 - French toast. The French toast shall have a golden brown exterior and golden yellow interior color.

5.3.1.4 Class 4 - Belgian waffles. The Belgian waffles shall have a light to dark golden interior and exterior color.

5.3.2 Flavor and odor. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, musty, or moldy. There shall be no evidence of oxidation, rancidity, or staling.

5.3.2.1 Type I - Waffles. The odor and flavor of the waffles shall be characteristic of the particular flavor specified which shall include a predominantly sweet flavor complemented by mild egg and vanilla flavors and a sweet odor.

5.3.2.2 Type II - Pancakes. The odor and flavor of the pancakes shall be characteristic of the particular flavor specified which shall include a sweet vanilla odor and a sweet, slight egg flavor.

5.3.2.3 Type III - French toast. The French toast shall have a slightly sweet egg and vanilla flavor and odor.

5.3.2.4 Type IV - Belgian waffles. The Belgian waffles shall have a very sweet dough flavor and odor.

5.3.3 Texture. Type I and Type II griddle breads, when prepared in accordance with the manufacturer's directions, shall not be excessively crumbly, dry, and/or crisp, shall not have gummy centers or soggy areas, and shall have no raw portions.

5.3.3.1 Type I - Waffles. The waffles shall be moist and tender, not dry or rubbery. Flavor B - Blueberry waffles and Flavor I - Strawberry waffles shall have soft, moist fruit pieces. Flavor D - Chocolate waffles may be slightly dry and spongy with a chewy interior. Flavor L - Chocolate chip waffles shall have small chocolate pieces with a soft bite.

5.3.3.2 Type II - Pancakes. The pancakes shall be slightly firm, slightly moist, and have a soft chew. Flavor B - Blueberry pancakes shall have pieces of soft, moist blueberries.

5.3.3.3 Type III - French toast. The French toast shall be slightly firm and crisp with a soft chew.

5.3.3.4 Type IV - Belgian waffles. The Belgian waffles shall be dense and firm, with a soft chew.

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5.4 Foreign material. All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The griddle breads shall be free from foreign material, such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

5.5 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the griddle breads shall be processed and packaged not more than 120 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. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the griddle breads shall be as follows:

6.1.1 Water activity. The water activity (A_w) for the Type I shelf stable griddle breads shall be 0.80 to 0.86.

6.1.2 Salmonella. The griddle breads shall be *Salmonella* negative.

6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

6.2.1 Sampling procedures for Salmonella testing. Testing for *Salmonella* shall be performed on a composite sample. The composite sample shall be 227 g (8 oz) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one griddle bread and shall contain the appropriate number of griddle breads necessary to yield a 227 g (8 oz) sample when composited. *Salmonella* testing shall take place in a Federal Grain Inspection Service (FGIS) or Agricultural Marketing Service (AMS) laboratory.

6.2.2 Sampling procedures for A_w . Eight filled and sealed pouches shall be selected at random from the lot regardless of lot size and shall be individually tested for A_w . A_w testing shall take place in a FGIS or AMS laboratory not less than four days but not more than fourteen days after packaging to allow moisture equilibration in the product. The sample unit shall be one waffle or pancake selected from the core center of the middle row of the middle layer in the pouch. A_w shall be determined from the center of the sample unit.

6.3 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses shall be made in accordance with the following methods from the Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
<i>Salmonella</i>	967.25, 967.26, 986.35, 996.08, 2004.03, or 2003.09
Water Activity (A_w)	978.18

6.4 Test results. The test results for *Salmonella* shall be reported as positive or negative. The test results for A_w shall be reported to the nearest 0.01 value. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

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

8. REGULATORY REQUIREMENTS.

8.1 The egg for the griddle breads shall have been processed according to the provisions of the Egg Products Inspection Act and regulations promulgated thereunder. The delivered griddle breads shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of griddle breads within the commercial marketplace. Delivered griddle breads shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. The delivered griddle breads shall comply with the allergen labeling requirements of the Food Allergen Labeling and Consumer Protection Act. When the griddle breads are used for the School Breakfast Program, the griddle breads must comply with all applicable provisions of the Child Nutrition Programs.

8.2 The dairy ingredients used in the griddle breads shall comply with all applicable requirements of the “Grade A Pasteurized Milk Ordinance - 2003 Recommendations of the United States Public Health Service” or latest revision thereof, or regulations substantially equivalent thereto.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

9.1 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

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the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

9.1.1 Plant systems audit. A plant systems audit (PSA) conducted by USDA/FGIS, USDA/AMS, or another audit performed by a third party auditing service, and 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.)*

9.1.2 Plant survey. A plant survey shall be conducted by USDA/FGIS, USDA/AMS, or another survey performed by a third party auditing service and 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 21 CFR 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food Regulations.)*

9.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished griddle breads distributed meets or exceeds the requirements of this CID.

9.3 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 program. The agency inspectors shall certify the quality and acceptability of the griddle breads in accordance with agency procedures which include selecting random samples of the shelf stable griddle breads, 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 griddle breads for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

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

11. USDA INSPECTION NOTES. When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and

condition of samples of packaged griddle breads, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDA analytical testing is specified, FGIS or AMS inspection personnel shall select samples and submit them to the USDA, FGIS or AMS laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contact.

12.1.1 Federal Grain Inspection Service. For USDA, FGIS certification, contact the **Policies and Procedures Branch, Field Management Division, FGIS, Grain Inspection, Packers and Stockyard Administration (GIPSA), USDA, STOP 3630, 1400 Independence Avenue, SW, Washington, DC 20250-3630, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail: henry.greenwood@usda.gov or john.giler@usda.gov.**

12.1.2 Agricultural Marketing Service. For USDA, AMS certification, contact the **Branch Chief, 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.**

12.2 Analytical testing and technical information contacts.

12.2.1 Federal Grain Inspection Service. For USDA, FGIS technical information on analytical testing, contact the **Branch Chief, Technical Service Division, Analytical Reference and Testing Branch, FGIS Technical Center, GIPSA, USDA, 10383 North Ambassador Drive, Kansas City, Missouri 64153-1349, telephone (816) 891-0444 or via E-mail: lynn.polston@usda.gov or tim.norden@usda.gov.** For USDA, FGIS technical information contact: **Policies and Procedures Branch, FGIS, GIPSA, USDA, STOP 3630, Washington, DC 20250-3630, telephone (202) 720-1732, Fax (202) 720-1015, or via E-mail: henry.greenwood@usda.gov.**

12.2.2 Agricultural Marketing Service. For USDA, AMS technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621.**

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12.3 Sources of documents.

12.3.1 Sources of information for nongovernmental documents are 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, telephone (301) 924-7077 or on the Internet at: <http://www.aoac.org>.**

12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of Regulations Governing the Inspection of Egg and Egg Products (Egg Products Inspection Act) is contained in 9 CFR Part 590. The Child Nutrition Programs are contained in 7 CFR Parts 210, 220, 225, and 226 (Child Nutrition Program serving sizes are based on the Food Buying Guide for Child Nutrition Programs, available online at <http://teammnutrition.usda.gov/Resources/foodbuyingguide.html>). 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, 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 “Grade A Pasteurized Milk Ordinance - 2003 Recommendations of the United States Public Health Service” may be obtained from: **Milk Safety Team (HFS-626), Food and Drug Administration, 200 C Street, SW, Washington, DC 20204.**

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: 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/quickserch/>.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

DLA - SS
(Project No. 8920-2006-004)

NOTE: The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <http://assist.daps.dla.mil>.

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