

METRIC

A-A-20296A

June 16, 2004

**SUPERSEDING**

A-A-20296

August 13, 1998

## COMMERCIAL ITEM DESCRIPTION

### SANDWICH CRACKERS

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

**1. SCOPE.** This CID covers sandwich crackers, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers shall specify the following:**

- Type(s), style(s), class(es), and shape(s) of sandwich crackers 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 sandwich crackers shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

#### **Types, styles, classes, and shapes, and, when applicable, child nutrition meal pattern contributions.**

**Type I** - Peanut Butter Filling  
**Style A** - Cheese Crackers  
**Style B** - Malt Crackers

**AMSC N/A**  
**Style C** - Toasted Crackers

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**Style D** - Wheat Crackers

**Style E** - Other

**Type II** - Cheddar Cheese Filling

**Style A** - Cheese Crackers

**Style B** - Toasted Crackers

**Style C** - Wafer Crackers

**Style D** - Wheat Crackers

**Style E** - Other

**Type III** - Cream Cheese with Chives Filling

**Style A** - Wafer Crackers

**Style B** - Other

**Type IV** - Cheddar Cheese with Jalapeño Filling

**Style A** - Toasted Crackers

**Style B** - Other

**Type V** - Medium Spicy (Nacho) Cheese Filling

**Style A** - Toasted Crackers

**Style B** - Other

**Type VI** - Cheddar Cheese with Bacon Filling

**Style A** - Cheese Crackers

**Style B** - Other

**Type VII** - Other

**Class 1** - Four (4) sandwich crackers per package

**Class 2** - Six (6) sandwich crackers per package

**Class 3** - Multiple sandwich crackers per package

**Class 4** - Other

**Shape a** - Square

**Shape b** - Rectangular

**Shape c** - Round

**Shape d** - Oval

**Shape e** - Mini

**Shape f** - Other

**When child nutrition meal pattern contribution information is required:**

- Grain/bread serving size (I)** - ¼ serving = 5 g or 0.2 oz 1/
- Grain/bread serving size (II)** - ½ serving = 10 g or 0.4 oz 1/
- Grain/bread serving size (III)** - ¾ serving = 15 g or 0.5 oz 1/
- Grain/bread serving size (IV)** - 1 serving = 20 g or 0.7 oz 1/

1/ The sandwich crackers must be made from enriched grains.

**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 sandwich crackers shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

**5.2 Ingredients.** The crackers shall contain enriched wheat flour and/or whole wheat flour, vegetable oil and/or shortening, salt, leavening, in addition to those ingredients that are specific to each type and style. Other ingredients common to the baking industry may be used.

**5.2.1 Flour.** The wheat flour shall be enriched in accordance with 21 CFR§137.165. Whole wheat flour can be used without enrichment.

**5.3 Finished product.** The sandwich crackers shall consist of two crackers that are the same style filled with one of the following fillings: peanut butter, cheddar cheese, cream cheese with chives, cheddar cheese with jalapeño, medium spicy (nacho) cheese, or cheddar cheese with bacon to form a sandwich.

**5.3.1 Appearance and color.** The surface of the crackers shall contain small, evenly spaced perforations through which the filling may or may not be visible. Color of the sandwich crackers shall be typical of the type and style specified. The fillings of Types III, IV, V, and VI may contain visible flecks of seasonings (i.e. chives, red pepper) specific to the type. Color of the filling shall be typical of the type and style specified. The delivered sandwich crackers shall not be crushed, broken, or damaged.

**5.3.2 Odor and flavor.** The sandwich crackers shall have an odor and flavor characteristic of

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the particular type of sandwich cracker. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

**5.3.3 Texture.** The crackers shall be crisp, not hard or soggy. The filling may be dry or soft but not runny, and may be smooth, or slightly grainy.

**5.3.4 Weight.** The net weight of each sandwich cracker shall be 6.0 to 8.0 g (0.21 to 0.28 oz), which includes a filling weight of 1.0 to 3.0 g (0.04 to 0.11 oz). The weight of each mini sandwich cracker shall be 2.0 to 3.0 g (0.07 to 0.11oz), which includes a filling weight of 0.4 to 1.4 g (0.014 to 0.05 oz).

**5.4 Foreign material.** All ingredients and finished products shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

**5.5 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the sandwich crackers shall be processed and packaged not more than 90 days prior to delivery to the purchaser. Age requirements for 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 sandwich crackers shall be as follows:

**6.1.1 Moisture content.** The moisture content in the sandwich crackers shall not exceed 4.0 percent.

**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.** USDA inspection service will select the number of product containers based on USDA inspection service sampling procedures and plans.

**6.2.2 Composite sample.** Analytical testing shall be performed on a composite sample. The composite sample shall be 227g (8 oz) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite shall be based on USDA procedures or the composite shall be prepared from a minimum of five randomly selected containers to yield a 227g (8 oz) sample when composited.

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

<u>Test</u>	<u>Method</u>
Moisture	926.08

**6.4 Test results.** The test results for moisture content shall be reported to the nearest 0.1 percent. Any result not conforming to the analytical requirement shall be cause for rejection of the lot.

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

**8. REGULATORY REQUIREMENTS.** The delivered sandwich crackers shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of sandwich crackers within the commercial marketplace. Delivered sandwich crackers shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

**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 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/Federal Grain Inspection Service (FGIS), USDA/Agricultural Marketing Service (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*

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*under this CID, if the products of interest are identified at the time of the PSA.)*

**9.1.2 Plant survey.** A plant survey 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 Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

**9.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished sandwich crackers 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 or acceptability or both be determined, USDA/FGIS or USDA/AMS (depending on how it is packaged) shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the sandwich crackers in accordance with agency procedures which include selecting random samples of the sandwich crackers, 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 sandwich crackers for conformance to the United States Standards of 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 sandwich crackers, and compliance with requirements in the following areas:**

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). 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 contacts.**

**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 20250-3632, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail: [henry.c.greenwood@usda.gov](mailto:henry.c.greenwood@usda.gov) or [john.c.giler@usda.gov](mailto:john.c.giler@usda.gov).**

**12.1.2 Agricultural Marketing Service.** For USDA, AMS certification, contact the **Branch Chief, Processed Products Branch (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](mailto:terry.bane@usda.gov).**

**12.2 Analytical testing and technical information.**

**12.2.1 Federal Grain Inspection Service.** For USDA, FGIS technical information on analytical testing the **Branch Chief, Technical Service Division, Analytical Reference and Testing Branch, FGIS Technical Center, GIPSA, USDA, 10383 North Ambassador Drive, Kansas City, Missouri 64153-1394, telephone (816) 891-0444 or via E-mail: [lynn.a.polston@usda.gov](mailto:lynn.a.polston@usda.gov) or [tim.d.norden@usda.gov](mailto:tim.d.norden@usda.gov).** For USDA, FGIS technical information contact: **Policy and Procedures Branch, FGIS, GIPSA, USDA, STOP 3632, Washington, DC 20250-3632, telephone (202) 720-1732, Fax (202) 720-1015, or via E-mail: [henry.c.greenwood@usda.gov](mailto:henry.c.greenwood@usda.gov).**

**12.2.2 Agricultural Marketing Service.** For USDA, AMS technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, Science and Technology Programs (S&TP), AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: [anita.okrend@usda.gov](mailto:anita.okrend@usda.gov).**

**12.3 Sources of documents.**

**12.3.1 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, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.**

**12.3.2 Sources of information for governmental documents are as follows:**

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Applicable provisions of: 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 this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720- 9939, Fax (202) 690-0102, via E-mail: [FQAStaff@usda.gov](mailto:FQAStaff@usda.gov) or on the Internet at: <http://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-FTSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: [Sally.A.Gallagher@dla.mil](mailto: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.**

**MILITARY INTERESTS:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**Review Activities**

Army - MD, QM  
Navy - MC

**PREPARING ACTIVITY:**

DLA - SS  
(Project No. 8920-P111)

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