

METRIC

A-A-20195E

May 30, 2018

SUPERSEDING

A-A-20195D

August 28, 2009

COMMERCIAL ITEM DESCRIPTION

SNACK FOODS

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

1. SCOPE. This CID covers snack foods, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, other interested parties, and as a component of operational rations. **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), flavor(s) and agricultural practice(s) of snack foods desired (Sec. 3).
- When the age requirement at the time of delivery is other than specified (Sec. 5.4).
- When analytical requirements are different than specified (Sec. 7.1).
- When compliance with analytical requirements must be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (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 snack foods 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, flavors, and agricultural practices.²

Type I - Bagel chips/crisps

- Flavor 1** - Plain
- Flavor 2** - Sea salt
- Flavor 3** - Jalapeño
- Flavor 4** - Garlic
- Flavor 5** - Onion, garlic, poppy seed, sesame seed, salt (“Everything”)
- Flavor 6** - Garlic
- Flavor 7** - Cinnamon
- Flavor 8** - Cinnamon raisin
- Flavor 9** - Sesame
- Flavor 10** - Garlic Parmesan
- Flavor 11** - Sea salt and cracked pepper
- Flavor 12** - Other (*as specified by the purchaser*)

Type II - Pretzels

- Style A** - Bavarian or Hard
- Style B** - Rods

- Style C** - Sticks
- Flavor 1** - Plain, salted
- Flavor 2** - Onion and herb
- Flavor 3** - Honey wheat
- Flavor 4** - Pumpernickel
- Flavor 5** - Sesame
- Flavor 6** - Butter
- Flavor 7** - Cinnamon
- Flavor 8** - Other (*as specified by the purchaser*)

- Style D** - Twists
- Flavor 1** - Plain, salted
- Flavor 2** - Garlic
- Flavor 3** - Cheddar cheese
- Flavor 4** - Honey mustard
- Flavor 5** - Multigrain
- Flavor 6** - Other (*as specified by the purchaser*)

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

- Style E** - Nuggets
- Flavor 1** - Plain, salted
- Flavor 2** - Honey mustard and onion
- Flavor 3** - Cheese
- Flavor 4** - Other (*as specified by the purchaser*)

- Style F** - Filled pretzels
- Flavor 1** - Cheddar cheese
- Flavor 2** - Tomato and herb cheese
- Flavor 3** - Peanut butter
- Flavor 4** - Other (*as specified by the purchaser*)

- Style G** - Other (*as specified by the purchaser*)

- Type III** - Pita chips
- Flavor 1** - Plain
- Flavor 2** - Sea salt
- Flavor 3** - Garlic and herb
- Flavor 4** - Ranch
- Flavor 5** - Chili pepper
- Flavor 6** - Whole wheat
- Flavor 7** - Multigrain
- Flavor 8** - Italian
- Flavor 9** - Jalapeño
- Flavor 10** - Cinnamon sugar
- Flavor 11** - Other (*as specified by the purchaser*)

- Type IV** - Corn chips

- Type V** - Baked snack crackers
- Flavor 1** - Cheddar cheese
- Flavor 2** - Hot and spicy cheese
- Flavor 3** - White Cheddar cheese
- Flavor 4** - Chili cheese
- Flavor 5** - Sour cream and onion cheese
- Flavor 6** - Other (*as specified by the purchaser*)

- Type VI** - Toasted corn kernels
- Flavor 1** - Plain, salted
- Flavor 2** - Barbecue
- Flavor 3** - Jalapeño Cheddar
- Flavor 4** - Ranch

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- Flavor 5** - Chili
- Flavor 6** - Other (*as specified by the purchaser*)

Type VII - Cheese-filled crackers

- Flavor 1** - Cheddar cheese
- Flavor 2** - Pepperoni pizza
- Flavor 3** - Other (*as specified by the purchaser*)

Type VIII - Tortilla-type filled crackers

- Flavor 1** - Salsa/taco
- Flavor 2** - Other (*as specified by the purchaser*)

Type IX - Other (*as specified by the purchaser*)

Agricultural practice a - Conventional

Agricultural practice b - 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).
- Analytical requirements: *as specified by the purchaser* (Sec. 7).
- 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 snack foods must be processed in accordance with *Current Good Manufacturing Practice (CGMP)* (21 Code of Federal Regulations (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.

5.2 Food defense. The snack foods must be processed and transported in accordance with the Food and Drug Administration’s (FDA’s) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.³ This guidance document identifies the kinds of preventive measures food manufacturers, processors, or handlers may take

³ <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

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 snack foods are specified in the solicitation, contract, or purchase order, the snack foods 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 snack foods must be processed and packaged not more than 21 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements must be specified in the solicitation, contract, or purchase order.

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 Finished products.

6.2.1 Type I - Bagel chips/crisps.

6.2.1.1 Ingredients. The bagel chips/crisps must be prepared from ingredients such as, but not limited to, wheat flour, vegetable oil (canola, sunflower, palm fruit), salt, yeast, ascorbic acid and may contain the following: sugar, distilled vinegar, rosemary extract, cheese, sesame seed, poppy seed, dried onion, dried garlic, raisins, soy lecithin and other ingredients as applicable to the flavor.

6.2.1.2 Appearance and texture. The bagel chips/crisps must have a crunchy, dry texture, toasted edge, and may have salt crystals or seasonings on the surface. The bagel chips/crisps must be evenly baked with uniform color characteristic of the flavor. The bagel chips/crisps must have a ring shape (if horizontally sliced) or solid round shape (if vertically sliced).

6.2.1.3 Flavor and odor. The bagel chips/crisps must have a toasted wheat flour flavor and odor. Flavors 2-11 must possess a flavor and odor distinct to the flavor specified.

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6.2.2 Type II - Pretzels.

6.2.2.1 Ingredients. The pretzels must be prepared from ingredients such as, but not limited to, wheat flour, rye flour, oat flour, corn flour, barley flour, flax seeds, sesame seeds, salt, malt, vegetable oil (sesame, canola, palm, soybean, corn, cottonseed) or other suitable oils or fats, wheat gluten, yeast, baking soda, spices, natural and artificial flavors, and other ingredients as applicable to the flavor.

6.2.2.2 Styles A-D Pretzels.

6.2.2.2.1 Appearance and texture. All flavors of Styles A-D pretzels must have a hard surface, a dry center, a crunchy texture, and may have dispersed salt crystals on the surface. Flavor 1 pretzels must have an external golden-brown color, and a creamy-white internal color. Flavors 2-7 must have an interior and exterior appearance distinct to the flavor specified. There must be not more than 30 percent by weight of broken pretzels per serving.

6.2.2.2.2 Flavor and odor. Flavor 1 pretzels must possess a baked wheat flour flavor and odor. Flavors 2-7 pretzels must possess a flavor and odor distinct to the flavor specified.

6.2.2.3 Style E Nuggets.

6.2.2.3.1 Appearance and texture. All flavors of Style E pretzels must have a hard surface, a dry center, a crunchy texture, and may have dispersed salt crystals on the surface. There must be not more than 30 percent by weight of broken pretzels per serving. All flavors must have a golden-brown exterior color and a creamy white interior color. Flavor 2 and Flavor 3 must have a dusting of visible yellow spices.

6.2.2.3.2 Flavor and odor. Flavor 1 pretzel nuggets must have a baked wheat flour flavor and odor. Flavor 2 must have a baked wheat flour, slightly sweet, mustard and onion flavor and odor. Flavor 3 must have a baked wheat flour, mild cheese flavor and odor.

6.2.2.4 Style F Filled Pretzels.

6.2.2.4.1 Appearance and texture. Style F, Flavors 1-2 filled pretzels must consist of a puffed or extruded cylindrical pretzel shell surrounding a cheese filling. Flavor 3 filled pretzels must consist of an extruded puffed square pretzel shell surrounding a peanut butter filling. The percent filling must be not less than 32 percent by weight of the filled pretzel. The pretzels must have a golden-brown color externally with a hard glossy surface and a crunchy texture. Flavors 1-2 filling must be soft, slightly chalky and orange/brown in color. Flavor 3 filling must be smooth, creamy and tan/brown in color. There must be not more than 30 percent by weight of broken filled pretzels per serving. **NOTE:** The percent of filling must be verified with a Certificate of Conformance (COC).

6.2.2.4.2 Flavor and odor. The pretzel shell must possess a baked wheat flour flavor and odor. Flavor 1 pretzel filling must have a slight tangy Cheddar cheese flavor. Flavor 2 pretzel filling must have a mild tomato and herb cheese flavor. Flavor 3 pretzel filling must have a peanut butter flavor.

6.2.3 Type III - Pita chips.

6.2.3.1 Ingredients. The pita chips must be prepared from ingredients such as, but not limited to, wheat flour, vegetable oil (canola, sunflower, palm fruit), salt, yeast, ascorbic acid and may contain the following: sugar, rosemary extract, cheese, sesame seed, poppy seed, dried onion, dried garlic, dried tomato, garlic powder, thyme, wheat gluten, black pepper and other ingredients as applicable to the flavor.

6.2.3.2 Appearance and texture. The pita chips must have a crunchy, dry texture and may have salt crystals or seasonings on the surface. The pita chips must be evenly baked with uniform color characteristic of the flavor. The pita chips must be flat or slightly curved.

6.2.3.3 Flavor and odor. The pita chips must have a flavor and odor characteristic of the particular flavor.

6.2.4 Type IV - Corn chips.

6.2.4.1 Ingredients. The corn chips must be prepared from ingredients such as, but not limited to, whole grain corn (which has been cooked in lime water), vegetable oil, and salt.

6.2.4.2 Appearance and texture. The corn chips must have a golden color, and firm, crispy texture. The corn chips must exhibit an elongated flat to slightly curled appearance. Fifty percent of corn chips per serving must be greater than 2.54 centimeter (cm) (1 inch (in)) in length. There must be not more than 30 percent by weight of broken corn chips per serving.

6.2.4.3 Flavor and odor. The corn chips must possess a toasted corn flavor and odor.

6.2.2.4.2 Flavor and odor. The pretzel shell must possess a baked wheat flour flavor and odor. Flavor 1 pretzel filling must have a slight tangy Cheddar cheese flavor. Flavor 2 pretzel filling must have a mild tomato and herb cheese flavor. Flavor 3 pretzel filling must have a peanut butter flavor.

6.2.5 Type V - Baked snack crackers.

6.2.5.1 Ingredients. The baked snack crackers must be prepared from enriched flour, vegetable oil (soybean and palm), and may contain the following: whey, salt, yeast, spices, paprika, citric acid, natural and artificial flavors, and other ingredients as applicable to the flavor.

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6.2.5.2 Appearance and texture. The finished baked snack crackers must possess a symmetrical 1.9 - 3.2 cm ($\frac{3}{4}$ - 1 $\frac{1}{4}$ in) size, a raised “air baked” appearance, perforated edges around the wafer, and may have a dock hole. The baked snack crackers must have a firm, crispy texture. The baked snack crackers may have slightly toasted areas. There must not be more than 30 percent by weight of broken baked snack crackers per serving. Flavor 1 crackers must have a light to medium orange color; the crackers may have dispersed salt crystals on the outer shell. Flavor 2 crackers must have a dark orange color; the crackers may have dispersed spice particles and salt crystals on the outer shell. Flavor 3 crackers must have a golden yellow color; the crackers may have dispersed salt crystals on the outer shell. Flavor 4 crackers must have a dark orange color; the crackers may have dispersed spice particles and salt crystals on the outer shell. Flavor 5 crackers must have a golden yellow color; the crackers may have dispersed green onion particles and salt crystals on the outer shell.

6.2.5.3 Flavor and odor. The finished snack crackers must possess a baked wheat cracker flavor and odor. Flavor 1 crackers must have a tangy powdered sharp Cheddar cheese flavor. Flavor 2 crackers must have a spicy jalapeño and tangy powdered cheese flavor. Flavor 3 crackers must have a white powdered Cheddar cheese flavor. Flavor 4 crackers must have a prominent salty, mild chili pepper, tomato and powdered cheese flavor. Flavor 5 crackers must have a tangy, light onion and sour cream flavor.

6.2.6 Type VI - Toasted corn kernels.

6.2.6.1 Ingredients. The toasted corn kernels must be prepared from whole hybrid corn kernels that have been steam baked/toasted and salted. The toasted corn kernels must contain corn, vegetable oil and salt.

6.2.6.2 Appearance and texture. The kernels must be a medium size (approximately 75 kernels per ounce). The texture must be crispy and lightly crunchy but not hard. Flavor 1 toasted corn kernels must be a bright to moderate golden yellow color with fine grain salt on the surface. Flavor 2 toasted corn kernels must be a light to medium red color with fine grain salt and spice particles on the surface. Flavor 3 toasted corn kernels must be a light to medium yellow color with fine grain salt and spice particles on the surface. Flavor 4 toasted corn kernels must be a light yellow color with fine grain salt and spice particles on the surface. Flavor 5 toasted corn kernels must be a dark red color with fine grain salt and spice particles on the surface.

6.2.6.3 Flavor and odor. Flavor 1 kernels must have a toasted corn, salty, slight oil flavor. The toasted corn kernels must have a toasted corn odor. Flavor 2 kernels must have a mild spicy barbecue flavor and odor. Flavor 3 kernels must have a tangy Mexican cheese flavor and odor. Flavor 4 kernels must have a mild tangy buttermilk flavor and odor. Flavor 5 kernels must have a mild chili pepper, tomato flavor and odor.

6.2.7 Type VII - Cheese-filled crackers.

6.2.7.1 Ingredients. The cheese-filled crackers must be prepared from wheat flour, vegetable oil (palm kernel, palm, corn, and/or hydrogenated palm oil), whey, maltodextrin, modified food starch, cheese, leavening agents, dextrose, soy lecithin, colorants, natural and artificial flavors, yeast extract, citric acid and salt. The cheese-filled crackers may contain high fructose corn syrup, lactic acid, malic acid, lactose, cream, spices, onion, garlic powder, and other ingredients applicable to the flavor.

6.2.7.2 Appearance and texture. The cheese-filled crackers must consist of a cylindrical cracker shell surrounding a cheese filling. The percent filling must be not less than 32 percent by weight of the filled cracker. The cheese-filled crackers must have a golden brown color with salt crystals that adhere to the surface, and a crunchy, dry texture. The filling must be soft, slightly chalky and orange/brown in color. There must be not more than 30 percent by weight of broken cheese-filled crackers per serving. **NOTE:** The percent of filling must be verified with a COC.

6.2.7.3 Flavor and odor. The cracker shell must possess a baked wheat cracker flavor and odor. Flavor 1 filling must have a mild, tangy Cheddar cheese flavor. Flavor 2 filling must have a mild tomato, pepperoni and cheese flavor.

6.2.8 Type VIII - Tortilla-type filled crackers.

6.2.8.1 Ingredients. The tortilla-type filled crackers must be prepared from wheat flour, vegetable oil (palm kernel, palm, corn, and/or hydrogenated palm oil), corn flour, whey, maltodextrin, modified food starch, leavening agents, dextrose, soy lecithin, natural and artificial flavors, salt, citric acid, lactic acid, tomato, spices, onion, garlic, vinegar, and other ingredients applicable to the flavor.

6.2.8.2 Appearance and texture. The tortilla-type filled crackers must consist of a cylindrical cracker shell surrounding the specified filling. The percent filling must be not less than 32 percent by weight of the filled cracker. The crackers must have a crunchy, dry texture. The cracker shell of Flavor 1 must have a golden-yellow color externally. The filling must be soft and slightly chalky. Flavor 1 filling must have a pale orange color. There must be not more than 30 percent by weight of broken tortilla-type filled crackers per serving. **NOTE:** The percent of filling must be verified with a COC.

6.2.8.3 Flavor and odor. The filled tortilla-type cracker shell must possess a baked corn cracker flavor and odor. Flavor 1 filling must have a mild taco seasoning flavor.

6.3 Additional ingredients. 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 US Pharmacopeia (USP)-National

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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).

6.4 Appearance. The snack foods must be free of discolored, burnt, crushed, or very small pieces which materially distract from the overall appearance of the snack item.

6.5 Odor and flavor. The snack foods must be free from foreign odors and flavors, such as, but not limited to; burnt, scorched, rancid, stale, or moldy.

6.6 Aflatoxin testing. All corn kernels used in the Type VI toasted corn kernels must be tested by the Science and Technology Program (S&TP), Agricultural Marketing Service (AMS), USDA for aflatoxin. The aflatoxin content of the corn kernels used to produce the toasted corn kernels will not be greater than 15 parts per billion (ppb) as evidenced by an AMS, USDA certificate. When toasted corn kernels are certified by the manufacturer, a Certificate of Analysis as verification of aflatoxin testing will be provided by the manufacturer. The aflatoxin content of the corn kernels used to produce the toasted corn kernels must not be greater than 15 ppb.

6.7 Foreign material. All ingredients and finished product must be clean, sound, wholesome, and free from evidence of foreign material, such as, but not limited to, dirt, hair, wood, glass, metal, insects, insect pieces, or rodent or insect infestation. Any evidence of foreign material must be cause for rejection of the lot.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical requirements. Unless otherwise specified in the solicitation, contract or purchase order, the following analytical requirements for the snack foods must conform to those in Table I. At the user's discretion, any result not conforming to the analytical requirements may be cause for rejection of the lot.

TABLE I. Analytical requirements (percent by weight)

| Type | Moisture content (average maximum) percent | Moisture content (individual maximum) percent | Sodium content (maximum) per 100 grams (g) | Fat content (maximum) percent |
|--|---|--|---|--|
| Type I | --- | --- | 1,200 milligram (mg) | --- |
| Type II Style A-E | 5.5 | 6.0 | 2,700 mg | --- |
| Type II Style F | 2.6 | 3.1 | 1,200 mg | --- |
| Type III | --- | --- | 1,000 mg | --- |
| Type IV | 2.6 | 3.1 | 500 mg | 38.0 |
| Type V ⁴ Flavors 1 thru 5 | 4.4 | See footnote 4 | 1,200 mg | --- |
| Type VI ⁵ Flavor 1 | 2.5 | 3.0 | 1,200 mg | 20.0 |
| Type VI ⁵ Flavor 2 | 3.5 | 4.0 | 1,200 mg | 20.0 |
| Type VII | 2.6 | 3.1 | 1,200 mg | --- |
| Type VIII | 2.6 | 3.1 | 1,200 mg | --- |

7.2 Analytical verification. Purchaser must specify manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

7.3 USDA verification procedures. When USDA certification (Sec. 10.4) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

7.3.1 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, eight filled and sealed packages of product must be selected at random regardless of the lot size and tested individually.

7.3.2 Preparation of sample. Crush the sample in the unopened pouch with a mallet or a rolling pin, taking care not to rupture the pouch. Continue crushing the sample until no discernible pieces can be felt. Type VI toasted corn kernels may be too hard to crush effectively with this method without damaging the pouch. AOAC International Official Methods of Analysis (OMA) sample preparation methods are recommended with caution to minimize

⁴ Individual maximum percent moisture content for flavors 1 and 2 must not exceed 5.4 percent.

⁵ Analytical requirements apply only to flavor 1, plain and flavor 2, barbecue.

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moisture adsorption. At the user’s discretion, any result not conforming to the analytical requirements may be cause for rejection of the lot.

TABLE II. Analytical testing and reporting

| Test | Method | Reported as |
|-----------------------|-------------------------------------|----------------------|
| Moisture | 927.05 or 985.14 ⁶ | Nearest 0.1 percent |
| Sodium | 976.25, 985.35, 2011.14, or 2011.19 | Nearest mg per 100 g |
| Fat (Types IV and VI) | 922.06 | Nearest 0.1 percent |
| Aflatoxin | 991.31 or 998.03 | Nearest 1 ppb |

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

9. REGULATORY REQUIREMENTS. The delivered snack foods 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 snack foods in the commercial marketplace. Delivered snack foods 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 snack foods, the snack foods 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, 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

⁶ Disregard sample preparation method cited with (983.18) and proceed with sample preparation described in 7.3.2.

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, 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: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.⁷

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: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.⁷

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*

⁷ See foot note 3 on page 4.

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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 as applicable to the production facility, and verifies that the manufacturer has in place an internal quality assurance program.

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the snack foods delivered meet or exceed the requirements of this CID. The manufacturer/distributor must certify via a COC or other adequate documentation (*as specified by the purchaser*) that the snack foods meets the analytical requirements specified in Sec. 7 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, SCP, SCI Division inspectors, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the snack foods in accordance with SCI Division procedures, which include selecting random samples of the snack foods, 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 snack foods 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 snack foods and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, SCI Division inspection personnel must select samples and submit them to the USDA, AMS, S&TP laboratory for analysis.
- 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: **Associate Director, Inspection Operations, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: Nathaniel.Taylor@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 (202) 260-8927, or via E-mail: fvaudits@ams.usda.gov.**

13.1.3 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-4089 or via E-mail: KerryR.Smith@ams.usda.gov.**

13.2 Sources of documents.

13.2.1 Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, telephone (301) 924-7077.** Internet address: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.

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.**

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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: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance are available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:**
<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.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>.**

Copies of this CID are also available online at: **ASSIST Online (<https://assist.dla.mil>) or ASSIST Quick Search (<http://quicksearch.dla.mil>).**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **DLA Troop Support, ATTN: FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or via E-mail: dscpsubsweb@dlamail.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITY:

DOJ - BOP
HHS - FDA
USDA - SCP
VA - OSS

PREPARING ACTIVITY:

DLA - SS
(Project No. 8940-2016-002)

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 <https://assist.dla.mil/>.

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FOR DLA TROOP SUPPORT WEB POSTING

DSCP-FTSA

September 19, 2018

MEMORANDUM FOR: SEE DISTRIBUTION

SUBJECT: Document Changes to Commercial Item Description A-A-20195E, Snack Foods

The following changes are made to subject document for all current, pending, and future procurements until the document is formally revised or amended:

Page 4, Type IX delete “Other” and add “Protein puffs, ring shaped
Flavor 1 - Barbecue
Flavor 2 - Other”

Add “Type X - Other”

Page 9, add the following -

6.2.9 - Protein puffs, ring shaped

6.2.9.1 Ingredients. Flavor 1 ring shaped protein puffs must be prepared from soy protein isolate, potato flakes, soy flour, potato starch, sunflower oil, sugar, dextrose, autolyzed yeast, salt, tomato powder, fructose, spices, onion powder, garlic powder, natural flavor, citric acid, and extractives of paprika.

6.2.9.2 Appearance and texture. Flavor 1 ring shaped protein puffs must be a reddish-orange color and may contain flecks of seasoning. The puffs must be approximately ½ - ¾ inch in diameter. The interior must be an off-white color. The puffs must be crispy and crunchy with a dry center.

6.2.9.3 Flavor and odor. Flavor 1 ring shaped protein puffs must have a moderate smoky barbecue, paprika flavor and odor. The puffs must have slight to moderate heat and may have a slight soy flavor.

At the end of Table I add the following -

| Type | Moisture content (average maximum) percent | Moisture content (individual maximum) percent | Sodium content (maximum) per 100 grams (g) | Fat content (maximum) percent | Protein (minimum) percent |
|-------------|---|--|---|--------------------------------------|----------------------------------|
| Type IX | 6.0 | 6.5 | 1,200 mg | --- | 31.0 or 10 g per 32 g serving |

At the end of Table II add the following -

| Test | Method | Reported as |
|-------------|---------------|--------------------------------------|
| Protein | 992.23 | Nearest 0.1 percent or g per serving |

Telephone number (215) 737-2961, DSN 444-2961 may be contacted if additional information is required.