

METRIC

A-A-20295D  
April 30, 2013  
SUPERSEDING  
A-A-20295C  
August 10, 2007

## COMMERCIAL ITEM DESCRIPTION

### COOKIES

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

**1. SCOPE.** This CID covers cookies, 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), shape(s) (style D only), flavor(s), bake type(s), and class(es) of cookies 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 analytical requirements need to 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:**

- Agricultural practice(s) of cookies required (Sec. 3).
- Food Defense Section 10.1: Food Defense System Survey (FDSS) (Sec. 10.1.1), or Food Defense Addendum to Plant Systems Audit (PSA) (Sec. 10.1.2), or (Sec. 10.1.2 with 10.2.1).
- Manufacturer's quality assurance (Sec. 10.2 with 10.2.1) or (Sec. 10.2 with 10.2.2).
- Packaging requirements other than commercial (Sec. 11).

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

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**Types, styles, shapes, flavors, bake types, classes, and agricultural practices.**

**Type I** - Regular

**Type II** - Sugar free (21 Code of Federal Regulations (CFR) § 101.60 (c))

**Type III** - Low fat (21 CFR § 101.62 (b))

**Style A** - Shortbread cookies

**Flavor 1** - Plain

**Flavor 2** - Pecan

**Flavor 3** - Almond

**Flavor 4** - Chocolate stripe

**Flavor 5** - Dark chocolate almond

**Flavor 6** - Cashew

**Flavor 7** - Toffee

**Flavor 8** - Other (*as specified by the purchaser*)

**Style B** - Wafers

**Flavor 1** - Vanilla

**Flavor 2** - Chocolate with chocolate icing

**Flavor 3** - Chocolate mint with chocolate icing

**Flavor 4** - Gingersnaps

**Flavor 5** - Chocolate with pecans

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

**Style C** - Butter cookies

**Style D** - Sugar cookies

**Shape (a)** - Oval

**Shape (b)** - Patriotic (American themes, such as, but not limited to; Uncle Sam, Bald Eagle, Torch of Liberty, letters "USA", American flag, Statue of Liberty face, etc.)

**Shape (c)** - Animal

**Shape (d)** - Holiday/Seasonal (Easter, Halloween, Christmas, etc.)

**Shape (e)** - Other (*as specified by the purchaser*)

**Style E** - Sandwich cookies

**Flavor 1** - Lemon creme

**Flavor 2** - Peanut butter

**Flavor 3** - Strawberry creme

**Flavor 4** - Banana creme

**Flavor 5** - Vanilla with vanilla filling

**Flavor 6** - Vanilla with chocolate filling

**Flavor 7** - Chocolate with vanilla filling

- Flavor 8** - Chocolate with chocolate filling
- Flavor 9** - Combination vanilla creme (1 vanilla and 1 chocolate cookie)
- Flavor 10** - Dark chocolate covered chocolate cookies with vanilla filling
- Flavor 11** - Milk chocolate covered peanut butter cookies with peanut butter filling
- Flavor 12** - Dark chocolate covered chocolate cookies with mint creme filling
- Flavor 13** - Chocolate with peanut butter creme filling
- Flavor 14** - Chocolate with mint creme filling
- Flavor 15** - Other (*as specified by the purchaser*)

**Style F** - Coconut bar

**Style G** - Coconut macaroons

- Flavor 1** - Plain
- Flavor 2** - Chocolate chip
- Flavor 3** - Other (*as specified by the purchaser*)

**Style H** - Waffle sandwich wafers

- Flavor 1** - Vanilla wafer with vanilla filling
- Flavor 2** - Vanilla wafer with chocolate filling
- Flavor 3** - Vanilla wafer with strawberry filling
- Flavor 4** - Vanilla wafer with peanut butter filling
- Flavor 5** - Chocolate wafer with chocolate filling
- Flavor 6** - Strawberry wafer with strawberry filling
- Flavor 7** - Chocolate covered vanilla wafer with vanilla filling
- Flavor 8** - Milk chocolate covered chocolate wafer with chocolate chip filling
- Flavor 9** - Milk chocolate covered peanut butter wafer with peanut butter filling
- Flavor 10** - Dark chocolate covered chocolate wafer with vanilla filling
- Flavor 11** - Other (*as specified by the purchaser*)

**Style I** - Oatmeal cookies

- Flavor 1** - Plain
- Flavor 2** - Raisin
- Flavor 3** - Cranberry
- Flavor 4** - Iced
- Flavor 5** - Chocolate chip
- Flavor 6** - Chocolate chunk
- Flavor 7** - Other (*as specified by the purchaser*)

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**Style J** - Chocolate chip cookies (regular, chunk, or mini chips)

- Flavor 1** - Plain
- Flavor 2** - Nuts
- Flavor 3** - Chocolate chunks
- Flavor 4** - Coconut
- Flavor 5** - Peanut butter chocolate chunk
- Flavor 6** - Pan coated candy with chocolate chips
- Flavor 7** - Peanut butter with chocolate chips
- Flavor 8** - Peanut butter cup with peanut butter chips and chocolate chips
- Flavor 9** - Chocolate chunks with peanut butter chips
- Flavor 10** - Caramel with chocolate chips
- Flavor 11** - Chocolate-covered-crunchy-peanut-butter-candy with chocolate chips
- Flavor 12** - Other (*as specified by the purchaser*)

**Style K** - Kremsicle cookies

**Style L** - Toffee crunch cookies

**Style M** - Molasses cookies

**Style N** - Chocolate peanut butter chip cookies

**Style O** - Butterscotch chip cookies

- Flavor 1** - Plain
- Flavor 2** - Caramel
- Flavor 3** - Other (*as specified by the purchaser*)

**Style P** - Fig bar

**Style Q** - White chocolate chip cookies (regular, chunk, or mini chips)

- Flavor 1** - Raspberry
- Flavor 2** - With cranberries
- Flavor 3** - Other (*as specified by the purchaser*)

**Style R** - Chocolate covered cookies

- Flavor 1** - Milk chocolate covered chocolate cookie with caramel
- Flavor 2** - Milk chocolate covered chocolate cookie with peanut butter creme
- Flavor 3** - Milk chocolate covered chocolate cookie with coconut creme and almonds
- Flavor 4** - Dark chocolate covered chocolate cookie with peppermint creme
- Flavor 5** - Dark chocolate covered almond coconut cookie
- Flavor 6** - Dark chocolate covered peanut butter cup cookie
- Flavor 7** - Chocolate covered mint chocolate cookie
- Flavor 8** - Chocolate covered vanilla cookie with caramel
- Flavor 9** - Other (*as specified by the purchaser*)

**Style S** - Peanut butter cookies

- Flavor 1** - Plain
- Flavor 2** - With peanuts
- Flavor 3** - Other (*as specified by the purchaser*)

- Style T** - French toast cookies
- Style U** - Cookies with pan coated peanut butter disks
- Style V** - Other (*as specified by the purchaser*)

- Bake type a** - Crisp (Applicable to all styles except Styles G, M, and P.)<sup>1</sup>
- Bake type b** - Soft and chewy (Applicable to all styles except Styles A, B, C, D, E, F, H, K, L, N, Q, R, T, and U.)<sup>1</sup>

- Class 1** - Individual serving package
- Class 2** - Multiple serving packages

- Agricultural practice (A)** - Conventional
- Agricultural practice (B)** - Organic

**4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products shall 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 cookies shall be prepared in accordance with Current Good Manufacturing Practices (21 CFR Part 110).

**5.2 Food security.** The cookies shall be processed and transported in accordance to the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.<sup>2</sup> This guidance 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

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<sup>1</sup> The following styles may be crisp or soft and chewy: I (Flavor 4 is Bake type a), J (Flavor 10 is Bake type b, Flavor 11 is Bake type a), O, and S.

<sup>2</sup> <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>

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terrorist actions. The implementation of enhanced food security 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 postproduction finished product.

**5.3 Organic ingredients.** When organic cookies are specified in the solicitation, contract, or purchase order, the cookies shall 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 shall 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 cookies shall be processed and packaged not more than 120 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. SALIENT CHARACTERISTICS.

**6.1 Ingredients.** The cookies shall contain enriched wheat flour, sweeteners, vegetable oil or shortening or butter, leavening agents, in addition to those ingredients that are specific for the style and flavor of cookie. Other ingredients common to the baking industry may be used.

**6.1.1 Flour.** The wheat flour shall be enriched in accordance with 21 CFR § 137.165.

**6.1.2 Butter.** The butter used in the manufacture of the cookies shall be U.S. Grade A or better according to the U.S. Standards for Grades of Butter. All butter products shall be manufactured in a plant approved by the USDA, Agricultural Marketing Service (AMS), Dairy Programs (DP), Dairy Grading Branch, and listed in the most recent version of the publication *Dairy Plants Surveyed and Approved for USDA Grading Service*.

**6.1.3 Type II, Sugar free.** The sweetening ingredients for the Type II cookies shall consist of polyols singly or in combination, such as lactitol, maltitol, mannitol, and sorbitol, and/or artificial sweeteners such as, but not limited to, acesulfame potassium, aspartame, and sucralose.

**6.2 Finished product.** The cookies shall meet the characteristics specified below unless otherwise specified in the solicitation, contract, or purchase order.

**6.2.1 Appearance and color.** The cookies shall have a uniform color characteristic of the style and flavor of cookie. The cookies shall have typical volume, characteristic grain, and be evenly baked with color highlights without evidence of scorching or burning. There shall be no foreign color for the style and flavor of cookies. The delivered cookies shall not be crushed or broken.

**6.2.2 Style A, Shortbread cookies.**

**6.2.2.1 Flavor 1, Plain.** The cookies shall have a sweet, buttery aroma and flavor. The surface color shall be light tan to medium brown with the interior crumb having a lighter color than the surface. The cookies shall have a dense and tender texture.

**6.2.2.2 Flavor 2, Pecan; flavor 3, Almond; and flavor 6, Cashew.** The cookies shall have a sweet buttery and nut (as applicable) aroma and flavor. The cookies shall be light tan to medium brown with visible nut pieces. The cookies shall have a dense and tender texture.

**6.2.2.3 Flavor 4, Chocolate stripe.** The cookies shall have a sweet, buttery and chocolate aroma and flavor. The cookies shall be light tan and the top surface shall have narrow bands of chocolate flavored icing with the bottom surface completely coated with chocolate flavored icing. The cookies shall have a crisp and tender texture.

**6.2.2.4 Flavor 5, Dark chocolate almond.** The cookies shall have a sweet almond and dark chocolate aroma and flavor. The cookies shall contain pieces of almonds and dark chocolate and have a dense and tender texture.

**6.2.2.5 Flavor 7, Toffee.** The cookies shall have a sweet, buttery aroma and flavor. The cookies shall be light tan to medium brown and contain buttery toffee bits. The cookies shall have a dense and tender texture.

**6.2.3 Style B, Wafers.** The cookies shall be crisp, not crumbly, and have a disk shape with rounded tops.

**6.2.3.1 Flavor 1, Vanilla.** The cookies shall possess a vanilla aroma and flavor and be light brown in color.

**6.2.3.2 Flavor 2, Chocolate with chocolate icing.** The cookies shall have a chocolate aroma and flavor, be dark brown in color, with a smooth icing coating, free from cracks.

**6.2.3.3 Flavor 3, Chocolate mint with chocolate icing.** The cookies shall have a chocolate and mint aroma and flavor, be dark brown in color, with a smooth icing coating, free from cracks.

**6.2.3.4 Flavor 4, Gingersnaps.** The cookies shall possess a ginger and molasses aroma and flavor. The cookies shall have a medium to dark brown color and be free from hard and excessively dark centers or an open and crumbly grain.

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**6.2.3.5 Flavor 5, Chocolate with pecans.** The cookies shall have a slightly sweet, cocoa aroma and flavor with a mild pecan flavor. The cookies shall have a dark brown exterior and interior with pecan pieces throughout. The cookies shall be crisp and tender.

**6.2.4 Style C, Butter cookies.** The cookies shall have a distinct sweet butter flavor with a light tan color. The cookies shall be dense in texture and varied in shape.

**6.2.5 Style D, Sugar cookies.** The cookies shall be a uniform pale gold to tan color and varied in shape. The tops of the sugar cookies may contain sugar crystals. The cookies shall have a sweet, buttery and mild vanilla aroma and flavor. The cookies shall be crisp and tender.

**6.2.6 Style E, Sandwich cookies.** The cookies may be varied in shape with a smooth or design-embossed surface, and shall be flat, with tender crispness. The filling shall be creamy, evenly distributed and comprise a minimum of 20 percent by weight of each cookie. Flavors 10, 11, and 12 shall have an outer chocolate-flavored coating.

**6.2.6.1 Flavor 1, Lemon creme.** The cookies shall be light to medium yellow and impart a distinct sweet-tart lemon flavor.

**6.2.6.2 Flavor 2, Peanut butter.** The cookies shall be tan to medium brown and impart a peanut butter flavor.

**6.2.6.3 Flavor 3, Strawberry creme.** The cookies shall be light tan with a light to medium pink filling. The cookies shall impart a distinct strawberry flavor.

**6.2.6.4 Flavor 4, Banana creme.** The cookies shall be light brown with a light tan filling. The cookies shall impart a distinct banana flavor.

**6.2.6.5 Flavor 5, Vanilla with vanilla filling.** The cookies shall be light tan to light brown with a white to light cream-color filling. The cookies shall possess a vanilla flavor.

**6.2.6.6 Flavor 6, Vanilla with chocolate filling.** The cookies shall be light tan to light brown with a medium brown filling. The cookies shall possess a mild chocolate flavor.

**6.2.6.7 Flavor 7, Chocolate with vanilla filling.** The cookies shall be medium to dark brown/black with a white to light cream-color filling. The cookie shall possess a chocolate and vanilla flavor.

**6.2.6.8 Flavor 8, Chocolate with chocolate filling.** The cookies and filling shall be medium to dark brown/black and shall possess a distinct chocolate flavor.

**6.2.6.9 Flavor 9, Combination vanilla creme.** For combination vanilla creme cookies, the

outer cookies shall be the respective cookie flavor, and the filling shall possess a vanilla flavor and a white to light cream-color.

**6.2.6.10 Flavor 10, Dark chocolate covered chocolate cookies with vanilla filling.** The interior cookies shall be dark brown/black with a white to light cream-colored layer of vanilla creme filling. The exterior shall have a dark brown chocolate-flavored coating. The cookies shall have a dark chocolate and vanilla aroma and flavor.

**6.2.6.11 Flavor 11, Milk chocolate covered peanut butter cookies with peanut butter filling.** The interior cookies shall be tan to medium brown with a tan layer of peanut butter filling. The exterior shall be a medium brown chocolate-flavored coating. The cookies shall have a sweet milk chocolate and peanut butter aroma and flavor.

**6.2.6.12 Flavor 12, Dark chocolate covered chocolate cookies with mint creme filling.** The interior cookies shall be dark brown/black with a white to light cream-colored layer of mint flavored filling. The exterior shall have a dark brown chocolate-flavored coating. The cookies shall have a dark chocolate and mint aroma and flavor.

**6.2.6.13 Flavor 13, Chocolate with peanut butter creme filling.** The cookies shall be medium to dark brown/black with a tan filling. The cookies shall possess a chocolate and peanut butter flavor.

**6.2.6.14 Flavor 14, Chocolate with mint creme filling.** The cookies shall be medium to dark brown/black with a light green filling. The cookies shall possess a chocolate and mint flavor.

**6.2.7 Style F, Coconut bar.** The cookies are typically rectangular shaped, light tan in color, with tender crispness and a mild, coconut flavor.

**6.2.8 Style G, Coconut macaroons.** The cookies shall be round, soft and moist with flakes of coconut, light tan to light brown in color, and impart a creamy, sweet, distinct coconut flavor. For Flavor 2, the cookies shall have a uniform distribution of chocolate chips with a distinct chocolate flavor.

**6.2.9 Style H, Waffle, sandwich.** The cookies shall have a rectangular shape with a grated design and vary in color, depending on the flavor. The cookies shall be flat with tender crispness and creaminess. Each cookie shall have a minimum of 60 percent filling by weight that is creamy and uniformly distributed. The cookies shall have a unique flavor characteristic of that particular flavor. Flavors 7, 8, 9, and 10, shall have a chocolate-flavored coating.

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### **6.2.10 Style I, Oatmeal cookies.**

**6.2.10.1 Flavor 1, Plain.** The cookies shall have a distinct baked oatmeal flavor. The cookies shall have a light tan to medium brown exterior and interior crumb color. The cookies may have surface cracking. When bake type a is specified, the texture shall be a crispy, crunchy, and slightly crumbly, with a firm bite. When bake type b is specified, the texture shall be soft and slightly chewy.

**6.2.10.2 Flavor 2, Raisin.** The cookies shall have a sweet baked oatmeal and raisin flavor. The cookies shall have a light tan to medium brown exterior and interior crumb color. The cookies may have surface cracking. The cookies shall contain raisins distributed throughout and the raisins shall be chewy, not hard. When bake type a is specified, the texture shall be a crispy, crunchy, and slightly crumbly, with a firm bite. When bake type b is specified, the texture shall be soft and slightly chewy.

**6.2.10.3 Flavor 3, Cranberry.** The cookies shall have a sweet baked oatmeal and cranberry flavor. The cookies shall have a light tan to medium brown exterior and interior crumb color. The cookies may have surface cracking. The cookies shall contain cranberries distributed throughout and the cranberries shall be chewy, not hard. When bake type a is specified, the texture shall be a crispy, crunchy, and slightly crumbly, with a firm bite. When bake type b is specified, the texture shall be soft and slightly chewy.

**6.2.10.4 Flavor 4, Iced.** The cookies shall have a sweet baked oatmeal and vanilla flavor. The cookies shall have a light tan color underlying a uniform and smooth layer of white icing. The cookies shall be crispy, crunchy, and slightly crumbly.

**6.2.10.5 Flavor 5, Chocolate chip and flavor 6, chocolate chunk.** The cookies shall have a sweet baked oatmeal and chocolate flavor. The cookies shall have a light tan to medium brown exterior and interior crumb color. The cookies shall have chocolate chips or chocolate chunks distributed throughout the surface and interior. When bake type a is specified, the texture shall be a crispy, crunchy, and slightly crumbly, with a firm bite. When bake type b is specified, the texture shall be soft and slightly chewy.

### **6.2.11 Style J, Chocolate chip cookies (regular, chunk or mini-chips).**

**6.2.11.1 Flavors 1 through 9.** The cookies shall have a distinct chocolate flavor typical of the flavor specified. The cookies shall have a tan to medium brown color. The cookies shall have a uniform distribution of chocolate chips and when applicable nuts, chocolate chunks, peanut butter chips, pan coated candy, peanut butter cups, and chocolate-covered-crunchy-peanut-butter-candy. When bake type a is specified, the texture shall be crispy, crunchy, and slightly crumbly,

with a firm bite. Bake type a cookies may exhibit some surface cracking. When bake type b is specified, the texture shall be soft and slightly chewy.

**6.2.11.2 Flavor 10, Caramel with chocolate chips.** The cookies shall have a light tan color with a distinct caramel and chocolate flavor. The cookies shall have a uniform distribution of chocolate chips. The cookies shall be soft and slightly chewy.

**6.2.11.3 Flavor 11, Chocolate-covered-crunchy-peanut-butter-candy with chocolate chips.** The cookies shall have a sweet, buttery, and milk-chocolate-covered-crunchy-peanut-butter aroma and flavor. The cookies shall have a uniform distribution of chocolate chips and pieces of crunchy peanut butter chocolate candy with some surface cracking. The cookies shall be firm and crisp in texture.

**6.2.12 Style K, Kremsicle cookies.** The cookies shall have an uneven pale to medium golden brown exterior with some surface cracking and pale gold interior crumb with evenly distributed orange colored chips. The cookies shall have a sweet, buttery, mild orange flavor with orange flavored chips. The cookies shall be firm and crisp in texture.

**6.2.13 Style L, Toffee crunch cookies.** The cookies shall have an uneven pale to medium golden brown exterior and crumb with evenly distributed pieces of melted toffee candy bits and some surface cracking. The cookies shall have a sweet, buttery, toffee/vanilla flavor with toffee chips. The cookies shall be firm and crisp in texture.

**6.2.14 Style M, Molasses cookies.** The cookies shall have a dark gold/brown exterior and interior crumb. The flavor shall be of sweet, cooked molasses and mild spices. The cookies shall be slightly soft and chewy.

**6.2.15 Style N, Chocolate peanut butter chip cookies.** The cookies shall be round in shape, have a milk chocolate color with a cracked surface, and evenly dispersed peanut butter chips. The aroma and flavor shall be milk chocolate with peanut butter chips. The cookies shall be firm and crisp in texture.

**6.2.16 Style O, Butterscotch chip cookies.** The cookies shall be round in shape, tan to golden colored with a slightly cracked surface, and visible dark gold colored butterscotch morsels. Flavor 1 cookies shall have an aroma and flavor of sweet butterscotch. Flavor 2 cookies shall have an aroma of sweet butterscotch with a flavor of mild butterscotch and caramel. When bake type a is specified, the texture shall be firm, crispy, crunchy, and slightly crumbly. When bake type b is specified, the texture shall be slightly soft and chewy.

**6.2.17 Style P, Fig bar.** The cookies shall have a uniform bakery covering and fig filling. The cookies shall contain at least 50 percent by weight of fig filling. The bakery covering shall have a golden brown color and shall not be soggy. The filling shall be a dark golden brown color.

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The cookies shall have a sweet, baked fig aroma and flavor. The texture shall be soft, not dry or hard.

**6.2.18 Style Q, White chocolate chip cookies.** The cookies shall have a light tan to medium brown exterior and crumb. The cookies may have moderate surface cracking. The white chocolate chips shall have a soft bite and be distributed throughout the surface and interior. The cookies are typically round in shape. When bake type a is specified, the texture shall be crispy, crunchy, and slightly crumbly, with a firm bite.

**6.2.18.1 Flavor 1, Raspberry.** The cookies shall have a sweet raspberry and white chocolate aroma and flavor.

**6.2.18.2 Flavor 2, With cranberries.** The cookies shall have small cranberry pieces distributed throughout the surface and interior. The cookies shall have a sweet cranberry and white chocolate aroma and flavor.

**6.2.19 Style R, Chocolate covered cookies.** The cookies shall be a crisp cookie covered with a chocolate-flavored coating. The chocolate-flavored coating shall have a smooth mouth feel without grittiness and a waxy texture characteristic of high melt chocolate. The interior portion may contain a creamy layer which shall be evenly distributed. The cookies shall have a smooth surface except for Flavors 5 and 6, which shall have an uneven surface. The cookies shall be round in shape unless otherwise specified.

**6.2.19.1 Flavor 1, Milk chocolate covered chocolate cookie with caramel.** The cookies shall have a sweet milk chocolate and caramel flavor and aroma. The exterior shall be a medium brown color. The interior cookie shall be brown with a dark golden layer of caramel.

**6.2.19.2 Flavor 2, Milk chocolate covered chocolate cookie with peanut butter creme.** The cookies shall have a sweet milk chocolate and peanut butter creme flavor and aroma. The exterior shall be a medium brown color. The interior cookie shall be brown with a tan layer of peanut butter creme.

**6.2.19.3 Flavor 3, Milk chocolate covered chocolate cookie with coconut creme and almonds.** The cookies shall have a sweet milk chocolate, coconut, and toasted almond flavor and aroma. The exterior shall be a medium brown color. The interior cookie shall be brown with a white layer of coconut creme and almond bits mixed throughout.

**6.2.19.4 Flavor 4, Dark chocolate covered chocolate cookie with peppermint creme.** The cookies shall have a predominant peppermint flavor and aroma with hints of chocolate flavor.

The exterior shall be a dark brown color. The interior cookie shall be a similar dark brown with a white layer of peppermint creme.

**6.2.19.5 Flavor 5, Dark chocolate covered almond coconut cookie.** The cookies shall have a sweet chocolate, toasted coconut and almond flavor and aroma. The cookies shall have a dark brown chocolate coating that is glossy with a waxy sheen and a golden brown interior color. The cookies may be varied in shape and shall have an uneven surface with bits of almonds throughout.

**6.2.19.6 Flavor 6, Dark chocolate covered peanut butter cup cookie.** The cookies shall have a sweet chocolate and light peanut flavor and aroma. The cookies shall have a dark brown chocolate coating that is glossy with a waxy sheen and a tan interior color. The cookies may be varied in shape and shall have an uneven surface with bits of chocolate throughout.

**6.2.19.7 Flavor 7, Chocolate covered mint chocolate cookie.** The cookies shall have a sweet chocolate and mint flavor and aroma. The exterior shall be medium brown and the interior cookie shall be dark brown.

**6.2.19.8 Flavor 8, Chocolate covered vanilla cookie with caramel.** The cookies shall have a sweet chocolate and caramel flavor and aroma. The exterior shall be medium brown and the interior cookie shall be tan with a dark golden layer of caramel.

**6.2.20 Style S, Peanut butter cookies.** The cookies shall be round in shape, tan to golden colored with a cracked surface and possess a distinct peanut flavor. Flavor 2 shall be dispersed with peanut pieces. When bake type a is specified, the texture shall be crispy, crunchy, and slightly crumbly, with a firm bite. When bake type b is specified, the texture shall be soft and slightly chewy.

**6.2.21 Style T, French toast cookies.** The cookies shall be square shaped with two small indents on the side edges to impart the appearance of a slice of bread. The cookies shall have an exterior color of light tan to medium brown. The top surface shall contain cinnamon sugar crystals. The interior crumb shall have a lighter color than the surface. The cookies shall have a graham cracker, maple, sweet cinnamon sugar aroma and flavor. The cookies shall have a crisp and tender texture.

**6.2.22 Style U, Cookies with pan coated peanut butter disks.** The cookies shall have a light tan to medium brown exterior color and crumb. The cookies may have moderate surface cracking. The surface and interior shall have peanut butter pan coated candies evenly distributed throughout. The cookies are typically round in shape. The cookies shall have a sweet vanilla aroma and a brown sugar, peanut butter, and vanilla flavor. The texture shall be crispy, crunchy, and slightly crumbly with a firm bite with crunch from the pan coated candies.

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

**7. ANALYTICAL REQUIREMENTS.**

**7.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the Type I cookies shall be as follows:

**Table I. Moisture (percent by weight)<sup>3</sup>**

<b>Style</b>	<b>Flavor</b>	<b>Bake Type</b>	<b>Moisture</b>
A, Shortbread cookies	All	a	4.0
B, Wafers	1	a	6.0
B, Wafers	2 and 5	a	4.0
B, Wafers	3	a	5.0
B, Wafers	4	a	7.0
C, Butter cookies	-	a	4.0
D, Sugar cookies	-	b	6.0
E, Sandwich cookies	1-4	a	3.0
E, Sandwich cookies	5-14	a	5.0
F, Coconut bar	-	a	4.0
G, Coconut macaroons	1	b	5.0
G, Coconut macaroons	2	b	16.0
H, Waffle sandwich wafers	All	a	3.0
I, Oatmeal cookies	1-4, 6	a	5.0
I, Oatmeal cookies	All	b	6.0
I, Oatmeal cookies	5	a	7.0
J, Chocolate chip cookies	1-6	a	4.0
J, Chocolate chip cookies	7	a	7.0
J, Chocolate chip cookies	8-9	a	5.0
J, Chocolate chip cookies	1-6	b	6.0
J, Chocolate chip cookies	10	b	8.0
J, Chocolate chip cookies	11	a	7.0
K, Kreemsicle cookies	-	a	6.0
L, Toffee crunch cookies	-	a	6.0
M, Molasses cookies	-	b	8.5
N, Chocolate peanut butter chip cookies	-	a	7.0

<sup>3</sup> Not more than.

Table I. Moisture (percent by weight) continued<sup>3</sup>

<b>Style</b>	<b>Flavor</b>	<b>Bake Type</b>	<b>Moisture</b>
O, Butterscotch chip cookies	1	a	7.0
O, Butterscotch chip cookies	2	b	7.5
P, Fig bar	-	b	18.0
Q, White chocolate chip cookies	1	a	6.0
Q, White Chocolate chip cookies	2	a	7.0
R, Chocolate covered cookies	All	a	7.0
S, Peanut butter cookies	All	a	4.0
S, Peanut butter cookies	All	b	8.0
T, French toast cookies	-	a	4.0
U, Cookies with pan coated peanut butter discs	-	a	7.0

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

**7.2.1 Composite sample.** Analytical testing 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 package and shall contain the appropriate number of packages necessary to yield a 227 g sample when composited.

**7.2.1.1 Preparation of sample.** A composite sample shall be made by crushing, grinding, or mechanically breaking the cookies into roughly uniformly sized pieces as quickly as possible and storing in an air-tight container.

**7.3 Analytical testing.** Analysis shall be made in accordance with the following methods described in the AOAC International Official Methods of Analysis (OMA).

<u>Moisture</u>	<u>Method</u>
Styles A thru O and Styles Q thru U	925.45A <sup>4</sup> , 985.14
Style P	945.43 <sup>5</sup> , 985.14

**7.4 Test results.** The test results for moisture 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.

<sup>4</sup> The test shall be conducted for 16 hours at 70 °C (158 °F).

<sup>5</sup> Sample preparation shall be conducted in accordance with 935.36(b), not 926.04(b) as referenced.

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

**9. REGULATORY REQUIREMENTS.** The delivered cookies shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of cookies within the commercial marketplace. Delivered cookies 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 cookies shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act.

**10. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 10.3 or 10.4; purchaser may specify 10.1 with 10.1.1, or 10.1 with 10.1.2, or 10.2 with 10.2.1, or 10.2 with 10.2.2.*

**10.1 Food defense.** When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, Agricultural Marketing Service (AMS), Specialty Crops Inspection Division (SCI). 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 postproduction finished product. The plan shall 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 shall be conducted by USDA, AMS, SCI. 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.") For further information, see section 13.1 and 13.3.2.*

**10.1.2 Food defense addendum to PSA.** When required in the solicitation, contract, or purchase order, a Food defense addendum shall be conducted by USDA, AMS, SCI 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. *(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.") For*

*further information, see section 13.1 and 13.3.2.*

**10.2 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.

**10.2.1 PSA.** A PSA conducted by USDA/Federal Grain Inspection Service (FGIS), USDA/AMS, or another audit performed by a third party auditing service 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 21 CFR 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. (Perform with food defense addendum when required).)*

**10.2.2 Plant survey.** A plant survey conducted by USDA/FGIS, 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. *(An 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 Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

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

**10.4 USDA certification.** When required in the solicitation, contract, or purchase order that product quality, or acceptability or both be determined, FGIS/USDA or SCI, Fruit and Vegetable Program (FV), AMS, USDA shall be the certifying program. The agency inspectors shall certify the quality and acceptability of the cookies in accordance with agency procedures which include selecting random samples of the cookies, 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 cookies for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

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

**12. USDA INSPECTION NOTES.** When Section 10.4 is specified in the solicitation contract, or purchase order, USDA certification shall include evaluation of the quality and condition of the samples of cookies, 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. 7.1). When USDA analytical testing is specified, FGIS or AMS inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (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 certification contacts.

**13.1.1 Federal Grain Inspection Service.** For USDA, FGIS certification, contact the **Policy 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) 720-0277, Fax (202) 720-1015, or via E-mail: [andrew.s.greenfield@usda.gov](mailto:andrew.s.greenfield@usda.gov).**

**13.1.2 USDA certification, FDSS, Plant Survey, and PSA contact.** For USDA certification, FDSS, Plant Survey, and PSA contact the **Chief, Inspection Branch, SCI, FV, AMS, USDA, 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](mailto:Nathaniel.Taylor@ams.usda.gov).**

**13.2 Analytical testing and technical information.** For USDA technical information on analytical testing, contact **a member of the Technical Service Staff, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 720-5231 or via E-mail: [Alan.Post@ams.usda.gov](mailto:Alan.Post@ams.usda.gov) or [Ruihong.Guo@ams.usda.gov](mailto:Ruihong.Guo@ams.usda.gov).**

### 13.3 Sources of documents.

#### 13.3.1 Source of information for nongovernmental document is as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 481**

North Frederick Avenue, Suite 500, Gaithersburg, MD 20877-2471, telephone (301) 924-7077. Internet address: <http://www.aoac.org> for non-members and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.

### **13.3.2 Sources of information for governmental documents are as follows:**

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained 7 CFR Part 42, the General Specification for Dairy Plants Approved for USDA Inspection and Grading Service are contained in 7 CFR Part 58 Subpart B, 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.** 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 FDA's Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available 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 for Food Containers (7 CFR Part 42) are available from: **Chief, Standardization Branch, SCI, FV, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, Fax (202) 690-1527, via E-mail: [CIDS@ams.usda.gov](mailto:CIDS@ams.usda.gov), or on the Internet at:**

<http://www.ams.usda.gov/CommercialItemDescription>.

Copies of this CID are also available online at: **ASSIST Online (<https://assist.dla.mil>) or ASSIST Quick Search (<https://assist.dla.mil/quicksearch>) or from the Standardization Documents Order Desk, Defense Logistics Agency (DLA) Document Services, Building 4D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **DLA Troop Support, ATTN: DLA - FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: [dscpsubswweb@dlamil](mailto:dscpsubswweb@dlamil).**

**A-A-20295D**

**MILITARY INTERESTS:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35  
DLA - SS

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**Review Activities**

Army - MD, QM  
Navy - MC

**PREPARING ACTIVITY:**

DLA - SS  
(Project No. 8920-2013-001)

**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

October 21, 2013

SUBJECT: Document Changes to Commercial Item Description A-A-20295D, Cookies

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

Section 6.2, Finished product - delete “aroma” throughout the entire section and replace with “odor”.

(215) 737-2961 or DSN 444-2961 may be contacted if additional information is required

**A-A-20295D**

## **FOR DLA TROOP SUPPORT WEB POSTING**

DSCP-FTSA

December 2, 2013

MEMORANDUM FOR: SEE DISTRIBUTION

SUBJECT: Document Changes to A-A-20295D, Cookies

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

Section 7.1, Table I, add the following -

<b>Style</b>	<b>Flavor</b>	<b>Bake Type</b>	<b>Moisture</b>
D, Sugar cookies	-	a	3.5

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