

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, 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), shape(s), flavor(s), bake type(s), class(es), and agricultural practice(s) (Sec. 3).
- When the age requirement at 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:

- Agricultural practice(s) of cookies required (Sec. 3).
- Food Defense (Sec. 10.1) and Manufacturer's Quality Assurance (Sec. 10.2). Purchaser may specify on of the following combinations: Sec. 10.1.1, or 10.1.2, or 10.1.2 with 10.2.1.
- Packaging requirements other than commercial (Sec. 11).

3. CLASSIFICATION. The cookies 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>.

A-A-20295E

Types, styles, shapes, flavors, bake types, classes, and agricultural practices.²

Type I - Regular

Type II - Sugar free

Type III - Low fat

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 crème

Flavor 2 - Peanut butter

Flavor 3 - Strawberry crème

Flavor 4 - Banana crème

Flavor 5 - Vanilla with vanilla filling

Flavor 6 - Vanilla with chocolate filling

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

- Flavor 7** - Chocolate with vanilla filling
- Flavor 8** - Chocolate with chocolate filling
- Flavor 9** - Combination vanilla crème (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 crème filling
- Flavor 13** - Chocolate with peanut butter crème filling
- Flavor 14** - Chocolate with mint crème 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*)

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

- Flavor 1** - Plain
- Flavor 2** - Nuts

A-A-20295E

- 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 chunks
- 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 crème
- Flavor 3** - Milk chocolate covered chocolate cookie with coconut crème and almonds
- Flavor 4** - Dark chocolate covered chocolate cookie with peppermint crème
- 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)

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)

Class 1 - Individual serving package

Class 2 - Multiple serving packages

Agricultural practices (A) - Conventional

Agricultural practices (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 cookies must be processed in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117).

5.2 Food defense. The cookies must be processed and transported in accordance with *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121). This document 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

A-A-20295E

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 organic cookies are specified in the solicitation, contract, or purchase order, the cookies 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 cookies must be processed and packaged not more than 120 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 Definitions.

6.1.1 Sugar free. Sugar free is defined in 21 CFR 101.60(c) as a claim that may be used on a food that contains less than 0.5 grams (g) of sugars, as defined in § 101.9(c)(6)(ii), per reference amount customarily consumed (21 CFR §101.12) and per labeled serving.

6.1.2 Low fat. Low fat is defined in 21 CFR 101.62 as a claim that may be used on a food that contains 3 g or less of fat per reference amount customarily consumed.

6.2 Labeling. All ingredients must be declared by their common or usual name in descending order of predominance by weight (21 CFR §101.4) unless exempted by 21 CFR §101.100.

6.3 Ingredients. The cookies must 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 cookie. Other ingredients common to the baking industry may be used.

6.3.1 Flour. The wheat flour must be enriched in accordance with the 21 CFR § 137.165.

6.3.2 Butter. The butter used in the manufacture of the cookies must be U.S. Grade A or better according to the U.S. Standards for Grades of Butter. All butter products must 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 of *Dairy Plants Surveyed and Approved for USDA Grading Service*³.

6.3.3 Type II, Sugar free. The sweetening ingredients for the Type II cookies must 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.

6.4 Finished product. The cookies must meet the characteristics specified below unless otherwise specified in solicitation, contract, or purchase order.

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

6.4.2 Style A, Shortbread cookies.

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

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

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

6.4.2.4 Flavor 5, Dark chocolate almond. The cookies must have a sweet almond and dark chocolate odor and flavor. The cookies must contain pieces of almonds and dark chocolate, and have a dense and tender texture.

6.4.2.5 Flavor 7, Toffee. The cookies must have a sweet, buttery odor and flavor. The cookies must be light tan to medium brown and contain buttery toffee bits. The cookies must have a dense and tender texture.

6.4.3 Style B, Wafers. The cookies must be crisp, not crumbly, and have a disk shape with rounded tops.

³ The Dairy Plants Surveyed and Approved for USDA Grading Service is available at: <https://apps.ams.usda.gov/dairy/ApprovedPlantList/>

A-A-20295E

6.4.3.1 Flavor 1, Vanilla. The cookies must possess a vanilla odor and flavor and be light brown in color.

6.4.3.2 Flavor 2, Chocolate with chocolate icing. The cookies must have a chocolate odor and flavor. The cookies must be brown in color, with a smooth icing coating, and free from cracks.

6.4.3.3 Flavor 3, Chocolate mint with chocolate icing. The cookies must have a chocolate and mint flavor odor and flavor. The cookies must be brown in color, with a smooth icing coating, and free from cracks.

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

6.4.3.5 Flavor 5, Chocolate with pecans. The cookies must have a slightly sweet, cocoa odor and flavor with mild pecan flavor. The cookies must have a dark brown exterior and interior with pecan pieces throughout. The cookies must be crisp and tender.

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

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

6.4.5.1 Shape (b), Patriotic. The patriotic sugar cookies must have at least three different patriotic shapes in each package.

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

6.4.6.1 Flavor 1, Lemon crème. The cookies must be light to medium yellow and impart a distinct sweet-tart lemon flavor.

6.4.6.2 Flavor 2, Peanut butter. The cookies must be tan to medium brown and impart a peanut butter flavor.

6.4.6.3 Flavor 3, Strawberry crème. The cookies must be light tan with a medium pink filling. The cookies must impart a distinct strawberry flavor.

6.4.6.4 Flavor 4, Banana crème. The cookies must be light brown with a light tan filling. The cookies must impart a distinct banana flavor.

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

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

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

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

6.4.6.9 Flavor 9, Combination vanilla crème. For combination vanilla crème cookies, the outer cookies must be the respective cookie flavor, and the filling must possess a vanilla flavor and a white to light cream-color.

6.4.6.10 Flavor 10, Dark chocolate covered chocolate cookies with vanilla filling. The interior cookies must be dark brown/black with a white to light cream-colored layer of vanilla crème filling. The exterior must have a dark brown chocolate-flavored coating. The cookies must have a dark chocolate and vanilla odor and flavor.

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

6.4.6.12 Flavor 12, Dark chocolate covered chocolate cookies with mint crème filling. The interior cookies must be dark brown/black with a white to light cream-colored layer of mint flavored filling. The exterior must have a dark brown chocolate-flavored coating. The cookies must have a dark chocolate mint odor and flavor.

6.4.6.13 Flavor 13, Chocolate with peanut butter crème filling. The cookies must be medium to dark brown/black with a tan filling. The cookies must possess a chocolate and peanut butter flavor.

6.4.6.14 Flavor 14, Chocolate with mint crème filling. The cookies must be medium to dark brown/black with a light green filling. The cookies must possess a chocolate and mint flavor.

A-A-20295E

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

6.4.8 Style G, Coconut macaroons. The cookies must 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 must have a uniform distribution of chocolate chips with a distinct chocolate flavor.

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

6.4.10 Style I, Oatmeal Cookies.

6.4.10.1 Flavor 1, Plain. The cookies must have a distinct sweet baked oatmeal odor and flavor. The cookies must have a light tan to medium brown exterior and interior crumb color. The cookies may have surface cracking. When baked type a is specified, the texture must be crispy, crunchy, and slightly crumbly, with a firm bite. When bake type b is specified, the texture must be soft and slightly chewy. Saturated fat content must not exceed 3 percent.

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

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

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

6.4.10.5 Flavor 5, Chocolate chip. The cookies must have a sweet baked oatmeal and chocolate flavor. The cookies must have a light tan to medium brown exterior and interior

crumb color. The cookies must have chocolate chips distributed throughout the surface and interior. When bake type a is specified, the texture must be a crispy, crunchy, and slightly crumbly, with a firm bite. When bake type b is specified, the texture must be soft and slightly chewy.

6.4.10.6 Flavor 6, Chocolate chunk. The cookies must have a sweet baked oatmeal and chocolate flavor. The cookies must have a light tan to medium brown exterior and interior crumb color. The cookies must have chocolate chunks distributed throughout the surface and interior. When bake type a is specified, the texture must be crispy, crunchy, and slightly crumbly, with a firm bite. When bake type b is specified, the texture must be soft and slightly chewy. Saturated fat content must not exceed 3.0 percent.

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

6.4.11.1 Flavors 1 through 9. The cookies must have a distinct chocolate flavor typical of the flavor specified. The cookies must have a tan to medium brown color. The cookies must 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 baked type a is specified, the texture must 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 must be soft and slightly chewy.

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

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

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

6.4.13 Style L, Toffee crunch cookies. The cookies must 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 must have a sweet, buttery, toffee/vanilla flavor with toffee chips. The cookies must be firm and crisp in texture.

A-A-20295E

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

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

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

6.4.17 Style P, Fig bar. The cookies must have a uniform bakery covering and fig filling. The cookies must contain at least 5 percent by weight of fig filling. The bakery covering must have a golden brown color and must not be soggy. The filling must be dark golden brown in color. The cookies must have a sweet, baked fig odor and flavor. The texture must be soft, not dry or hard.

6.4.18 Style Q, White chocolate chip cookies. The cookies must have a light tan to medium brown exterior and interior crumb. The cookies may have moderate surface cracking. The white chocolate chips must 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 must be crispy, crunchy, and slightly crumbly, with a firm bite.

6.4.18.1 Flavor 1, raspberry. The cookies must have a sweet raspberry and white chocolate odor and flavor.

6.4.18.2 Flavor 2, With cranberries. The cookies must have small cranberry pieces distributed throughout the surface and interior. The cookies must have a sweet cranberry and white chocolate odor and flavor.

6.4.19 Style R, Chocolate covered cookies. The cookies must be a crisp cookie covered with a chocolate-flavored coating. The chocolate-flavored coating must 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 must be evenly distributed. The cookies must have a smooth surface except for Flavors 5 and 6, which must have an uneven surface. The cookies must be round in shape unless otherwise specified.

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

6.4.19.2 Flavor 2, Milk chocolate covered chocolate cookie with peanut butter crème. The cookies must have a sweet milk chocolate and peanut butter crème flavor and odor. The exterior must be a medium brown color. The interior cookie must be brown with a tan layer of peanut butter crème.

6.4.19.3 Flavor 3, Milk chocolate covered chocolate cookies with coconut crème and almonds. The cookies must have a sweet milk chocolate, coconut, and toasted almond flavor and odor. The exterior must be a medium brown color. The interior cookie must be brown with a white layer of coconut crème and almond bits mixed throughout.

6.4.19.4 Flavor 4, Dark chocolate covered chocolate cookie with peppermint crème. The cookies must have a predominant peppermint flavor and odor with hints of chocolate flavor. The exterior must be a dark brown color. The interior cookie must be a similar dark brown with a white layer of peppermint crème.

6.4.19.5 Flavor 5, Dark chocolate covered almond coconut cookie. The cookies must have a sweet chocolate, toasted coconut, and almond flavor and odor. The cookies must 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 must have an uneven surface with bits of almonds throughout.

6.4.19.6 Flavor 6, Dark chocolate covered peanut butter cup cookie. The cookies must have a sweet chocolate and light peanut flavor and odor. The cookies must 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 must have an uneven surface with bits of chocolate throughout.

6.4.19.7 Flavor 7, Chocolate covered mint chocolate cookie. The cookies must have a sweet chocolate and mint flavor and odor. The exterior must be medium brown and the interior cookie must be dark brown.

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

6.4.20 Style S, Peanut butter cookies. The cookies must be round in shape, tan to golden colored with a cracked surface and possess a distinct peanut flavor. Flavor 2 must be dispersed with peanut pieces. When bake type a is specified, the texture must be crispy, crunchy, and

A-A-20295E

slightly crumbly, with a firm bite. When bake type b is specified, the texture must be soft and slightly chewy.

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

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

6.5 Foreign material. All ingredients must be clean, sound, wholesome, and free from foreign material. The finished cookies must be clean, sound, wholesome, and free from foreign material such as, but not limited to extraneous plant material, hair, plastic pieces, metal contaminants, and evidence of rodent or insect infestation.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical requirements. Unless otherwise specified in the solicitation, contract or purchase order, the following analytical requirements for the cookies must conform to those in Table I:

TABLE I. Moisture (percent by weight)

Style	Flavor	Bake Type	Moisture (less than)
Style A, Shortbread cookies	All	a	4.0
Style B, Wafers	1	a	6.0
Style B, Wafers	2 and 5	a	4.0
Style B, Wafers	3	a	5.0
Style B, Wafers	4	a	7.0

Style	Flavor	Bake Type	Moisture (less than)
Style C, Butter cookies	-	a	4.0
Style D, Sugar cookies	-	a	3.5
Style D, Sugar cookies	-	b	6.0
Style E, Sandwich cookies	1-4	a	3.0
Style E, Sandwich cookies	5-14	a	5.0
Style F, Coconut bar	-	a	4.0
Style G, Coconut macaroons	1	b	5.0
Style G, Coconut macaroons	2	b	16.0
Style H, Waffle sandwich wafers	All	a	3.0
Style I, Oatmeal cookies	1-4, 6	a	5.0
Style I, Oatmeal cookies	all	b	6.0
Style I, Oatmeal cookies	5	a	7.0
Style J, Chocolate chip cookies	1-6	a	4.0
Style J, Chocolate chip cookies	7	a	7.0
Style J, Chocolate chip cookies	8-9	a	5.0
Style J, Chocolate chip cookies	1-6	b	6.0
Style J, Chocolate chip cookies	10	b	8.0
Style J, Chocolate chip cookies	11	a	7.0
Style K, Kreamsicle cookies	-	a	6.0
Style L, Toffee crunch cookies	-	a	6.0

A-A-20295E

Style	Flavor	Bake Type	Moisture (less than)
Style M, Molasses cookies	-	b	8.5
Style N, Chocolate peanut butter chip cookies	-	a	7.0
Style O, Butterscotch chip cookies	1	a	7.0
Style O, Butterscotch chip cookies	2	b	7.5
Style P, Fig bar	-	b	18.0
Style Q, White chocolate chip cookies	1	a	6.0
Style Q, White chocolate chip cookies	2	a	7.0
Style R, Chocolate covered cookies	All	a	7.0
Style S, Peanut butter cookies	All	a	4.0
Style S, Peanut butter cookies	All	b	8.0
Style T, French toast cookies	-	a	4.0
Style U, Cookies with pan coated peanut butter discs	-	a	7.0

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

7.2.1 Composite sample. Analytical testing must be performed on a composite sample. The composite sample must be 227 grams (g) (8 oz [ounce]) prepared from five randomly selected subsamples. Subsamples must be a minimum of one package and must 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 must 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 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, analytical testing must be performed on subsamples of packages randomly selected from the lot. The number of subsamples must be based on USDA inspection service sampling procedures and plans (7 CFR §52.38). The contents of each will be used to create a composite sample that will be used in the analytical testing.

7.4 Analytical testing and reporting. When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the Association of Official Analytical Collaboration (AOAC) International Official Methods of Analysis (OMA) or as specified in Table II. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

TABLE II. Analytical testing and reporting

Style	Test	Method	Reported as
A thru O and Q thru U	Moisture	925.45A ⁴ , 985.14	Nearest 0.1 percent
P	Moisture	945.43 ⁵ , 985.14	Nearest 0.1 percent

8. MANUFACTURER’S/DISTRIBUTOR’S PRODUCT ASSURANCE. The manufacturer/distributor must certify that the cookies provided 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 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 cookies in the commercial marketplace. Delivered cookies must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, Food Allergen Labeling and Consumer Protection Act (FALCPA) and the Food Allergy Safety, Treatment, Education, and Research (FASTER) Act for any product which contains wheat, fish, milk, soy, tree nuts, eggs, peanuts, sesame, and Crustacean shellfish as well as any food ingredient that contains protein derived from one of those foods, with the exception of highly refined oils, as “major food allergens”.

⁴ The test will be conducted for 16 hours at 70 °C (158 °F).

⁵ Sample preparation will be conducted in accordance with 935.26(b), not 926.04(b) as referenced.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.3 or 10.4. Purchaser may specify one of the following combinations: 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 Food Defense Systems Survey (FDSS) or audit must be conducted by USDA, Agricultural Marketing Service (AMS), Specialty Crops Program (SCP), or 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 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) 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 Food Defense Systems Survey (FDSS). When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, SCP, or SCI Division auditors. 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 *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

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, or 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 *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

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 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 *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117).

10.2.2 Plant Systems Audit (PSA). A PSA conducted by USDA, AMS 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 *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) and verifies that the manufacturer has in place an internal quality assurance program that meets or exceeds USDA requirements.

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the cookies delivered meet or exceed the requirements of this CID. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the purchaser*) that the cookies meet 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 graders must be the certifying program. AMS Division inspectors must certify the quality and acceptability of the cookies in accordance with approved SCI Division procedures, which include selecting random samples of cookies, evaluating the samples for conformance with 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 graders will examine the cookies for conformance to the 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 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). When USDA analytical testing is specified, SCI Division inspection personnel must select samples and submit them to the USDA, AMS, Science and Technology Program (S&T) 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 information contact: **National Program Mission Support, SCI Division, SCP, AMS, USDA, via E-mail: SCIinspectionoperations@usda.gov.**

13.1.2 USDA FDSS, plant survey, and PSA. For a USDA FDSS, plant survey, and PSA contact the **USDA, AMS, SCP, SCI Division, Auditing Service Branch, Room 1566 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5021, fax (866) 230-9168, or via E-mail: SCAudits@usda.gov.**

13.1.3 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **USDA, AMS, S&T Laboratory Approval and Testing Division, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-4089 or via E-mail: LATD@usda.gov.** Samples for specified USDA analytical testing should be sent to the USDA, AMS, S&T laboratory for analysis at: **USDA, AMS, S&T, National Science Laboratory, 801 Summit Crossing Place, Suite B, Gastonia, NC 28054.**

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: <https://www.aoac.org>.

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: <https://www.usp.org>.**

13.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of the 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 Food and Nutrition Service (FNS) Regulations are contained in 7 CFR Part 210, APPENDIX C to Part 210, 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 at (866) 512-1800, (202) 512-1800. These documents may also be obtained free of charge on the Internet at: <https://www.ecfr.gov/>.

Copies of this CID and the Standards for Condition of Food Containers (7 CFR Part 42) are available from: **USDA, AMS, SCP, SCI Division, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240**, via E-mail: CIDS@usda.gov or on the Internet at: <https://www.ams.usda.gov/grades-standards/cids> and <https://www.ams.usda.gov/grades-standards/cids> and <https://www.ecfr.gov/current/title-7/subtitle-B/chapter-I/subchapter-A/part-42>.

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: SubsistenceFTSA@dlamail.

MILITARY INTERESTS:

Custodians

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

CIVIL AGENCY COORDINATING ACTIVITY:

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

Review Activities

Army - MD, QM
Navy - MC

PREPARING ACTIVITY:

DLA - SS
(Project No. 8920-2025-001)

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A-A-20295E

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