

METRIC

A-A-20195D

August 28, 2009

**SUPERSEDING**

A-A-20195C

February 25, 2004

## 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, 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), and flavor(s) of snack foods required (Sec. 3).
- When the age requirement at the time of delivery is other than specified (Sec. 5.6).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.3).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

##### **2.2 Purchasers *may specify* the following:**

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

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

#### **Types, styles, and flavors.**

**Type I** - Potato sticks

**Type II** - Pretzels

AMSC N/A

Style A - Bavarian or Hard

FSC 8940

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**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** - Other

**Style D** - Twists

- Flavor 1** - Plain, salted
- Flavor 2** - Garlic
- Flavor 3** - Cheddar cheese
- Flavor 4** - Honey mustard
- Flavor 5** - Multigrain
- Flavor 6** - Other

**Style E** - Nuggets

- Flavor 1** - Plain, salted
- Flavor 2** - Honey mustard
- Flavor 3** - Other

**Style F** - Filled pretzels

- Flavor 1** - Cheddar cheese
- Flavor 2** - Nacho cheese
- Flavor 3** - Tomato and herb cheese
- Flavor 4** - Peanut butter
- Flavor 5** - Other

**Style G** - Other

**Type III** - Crunchy cheese-flavored curls

**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

**Type VI** - Toasted corn kernels

**Flavor 1** - Plain, salted

**Flavor 2** - Barbecue

**Flavor 3** - Nacho cheese

**Flavor 4** - Ranch

**Flavor 5** - Chili

**Flavor 6** - Salsa

**Flavor 7** - Other

**Type VII** - Cheese filled crackers

**Flavor 1** - Cheddar cheese

**Flavor 2** - Pepperoni pizza

**Flavor 3** - Other

**Type VIII** - Other

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

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

**5. SALIENT CHARACTERISTICS.**

**5.1 Processing.** The snack foods shall be processed in accordance with Food and Drug Administration (FDA) Current Good Manufacturing Practice (21 CFR Part 110).

**5.2 Finished products.**

**5.2.1 Type I - Potato sticks.** The potato sticks shall be prepared from whole, fresh potatoes, free from rot, decay, attached dirty peels, and sprouts, which are processed into strips and cooked in partially hydrogenated vegetable oil (palm, soybean, cottonseed, and/or canola), containing a FDA approved antioxidant. The potato sticks shall be thin Julienne strips of whole potato, approximately 0.95 to 1.7 cm (3/8 to 11/16 in) in width and 1.905 to 3.81 cm (0.75 to 1.5 in) in length. Fifty percent of potato sticks shall be greater than 2.54 cm (1 in) in length per serving. Potato sticks shall be free from discolored and burnt units. The finished potato sticks shall

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possess a potato chip-like flavor and aroma, a golden-brown color, and a firm crispy texture.

**5.2.2 Type II - Pretzels.** The pretzels shall 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 partially hydrogenated vegetable oil (corn, canola, soybean, 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.

**5.2.2.1 Styles A-E Pretzels.** All flavors of Styles A-E pretzels shall have a hard surface, a dry center, a crunchy texture, and may have dispersed salt crystals on the surface. Flavor 1 pretzels shall possess a baked wheat pretzel flavor and aroma, a golden-brown color externally, and a creamy-white color internally. Flavors 2-6 pretzels shall possess a flavor and aroma distinct to the flavor specified. Flavors 2-6 shall have an interior and exterior appearance distinct to the flavor specified. There shall be not more than 30 percent of broken pretzels per serving.

**5.2.2.2 Style F Filled Pretzels.** Style F, Flavors 1-3 filled pretzels shall consist of a puffed or extruded cylindrical pretzel shell surrounding a cheese filling. Flavor 4, filled pretzels shall consist of an extruded puffed square pretzel shell surrounding a peanut butter filling. The percent filling shall be not less than 35 percent by weight of the filled pretzel. The pretzel shell shall possess a baked wheat pretzel flavor and aroma, a golden-brown color externally with a hard glossy surface and a crunchy texture. Flavors 1-3 filling shall be soft, slightly chalky and orange/brown in color. Flavor 4 filling shall be smooth, creamy and tan/brown in color. There shall be not more than 30 percent of broken filled pretzels per serving. **NOTE:** The percent of filling shall be verified with a Certificate of Conformance (COC).

**5.2.2.2.1 Flavor 1, Cheddar cheese.** The pretzel filling shall have a slight tangy cheddar cheese flavor.

**5.2.2.2.2 Flavor 2, Nacho cheese.** The pretzel filling shall have a tangy Mexican cheese flavor.

**5.2.2.2.3 Flavor 3, Tomato and herb cheese.** The pretzel filling shall have a mild tomato and herb cheese flavor.

**5.2.2.2.4 Flavor 4, Peanut butter.** The pretzel filling shall have a peanut butter flavor.

**5.2.3 Type III - Crunchy cheese-flavored curls.** The crunchy cheese-flavored curls shall be prepared from corn meal, vegetable oil (partially hydrogenated soybean, cottonseed, and/or peanut), dehydrated cheddar cheese, dehydrated blue cheese, salt, and other ingredients such as, but not limited to, whey, nonfat dry milk, sodium citrate, lactic acid, monosodium glutamate, natural flavor, and artificial color. The finished crunchy cheese-flavored curls shall possess a dehydrated tangy cheese flavor and aroma, a bright yellow/orange coating evenly dispersed, and a firm, crunchy texture. The crunchy cheese-flavored curls shall be of a porous structure with a

slight curl or twist appearance. The crunch cheese-flavored curls shall exhibit an elongated, tubular appearance. Fifty percent of crunchy cheese-flavored curls shall be greater than 2.54 cm (1 in) in length per serving.

**5.2.4 Type IV - Corn chips.** The corn chips shall be prepared from ingredients such as, but not limited to, whole grain corn (which has been cooked in lime water), vegetable oil (partially hydrogenated soybean, cottonseed, peanut, partially hydrogenated sunflower, partially hydrogenated cottonseed), and salt. The finished corn chips shall possess a toasted corn flavor and aroma, a golden color, and firm, crispy texture. The corn chips shall exhibit an elongated flat to slightly curled appearance. Fifty percent of corn chips shall be greater than 2.54 cm (1 in) in length per serving.

**5.2.5 Type V - Baked snack crackers.** The baked snack crackers shall be prepared from enriched flour, partially hydrogenated vegetable oil (soybean, cottonseed, and/or canola), and may contain the following: whey, salt, yeast, spices, paprika, citric acid, natural and artificial flavors, and other ingredients as applicable to the flavor. The finished snack crackers shall possess a baked wheat cracker flavor and aroma. The finished baked snack crackers shall 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 shall have a firm, crispy texture. The baked snack crackers may have slightly toasted areas. There shall be not more than 30 percent of broken baked snack crackers per serving.

**5.2.5.1 Flavor 1, Cheddar cheese.** The crackers shall have a fresh tangy dehydrated cheddar cheese flavor and a light to medium orange color; the crackers may have dispersed salt crystals on the outer shell.

**5.2.5.2 Flavor 2, Hot and spicy cheese.** The crackers shall have a spicy jalapeño dehydrated cheese flavor and a dark orange color; the crackers may have dispersed spice particles and salt crystals on the outer shell.

**5.2.5.3 Flavor 3, White cheddar cheese.** The crackers shall have a white dehydrated cheddar cheese flavor and a golden yellow color; the crackers may have dispersed salt crystals on the outer shell.

**5.2.5.4 Flavor 4, Chili cheese.** The crackers shall have a prominent salty, mild chili pepper, tomato and dehydrated cheese flavor and a dark orange color; the crackers may have dispersed spice particles and salt crystals on the outer shell.

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**5.2.5.5 Flavor 5, Sour cream and onion.** The crackers shall have a tangy, light onion and sour cream flavor and a golden yellow color; the crackers may have dispersed green onion particles and salt crystals on the outer shell.

**5.2.6 Type VI - Toasted corn kernels.** The toasted corn kernels shall be prepared from whole hybrid corn kernels that have been steam baked/toasted and salted. The toasted corn kernels shall contain corn, vegetable oil (or partially hydrogenated vegetable oil) and salt. The kernels shall be a medium size (approximately 75 kernels per ounce). The texture shall be crispy and lightly crunchy but not hard.

**5.2.6.1 Flavor 1, Plain, salted.** The toasted corn kernels shall be a bright to moderate golden yellow color with fine grain salt on the surface. The kernels shall have a toasted, salty, slight oil flavor.

**5.2.6.2 Flavor 2, Barbecue.** The toasted corn kernels shall be a light to medium red color with fine grain salt and spice particles on the surface. The kernels shall have a mild spicy flavor.

**5.2.6.3 Flavor 3, Nacho cheese.** The toasted corn kernels shall be a light to medium yellow color with fine grain salt and spice particles on the surface. The kernels shall have a tangy Mexican cheese flavor.

**5.2.6.4 Flavor 4, Ranch.** The toasted corn kernels shall be a light yellow color with fine grain salt and spice particles on the surface. The kernels shall have a mild tangy buttermilk flavor.

**5.2.6.5 Flavor 5, Chili.** The toasted corn kernels shall be a dark red color with fine grain salt and spice particles on the surface. The kernels shall have a mild chili pepper, tomato flavor.

**5.2.6.6 Flavor 6, Salsa.** The toasted corn kernels shall be a medium red color with fine grain salt and spice particles on the surface. The kernels shall have a sweet tomato, spicy pepper flavor.

**5.2.7 Type VII - Cheese filled crackers.** The cheese filled crackers shall consist of a cylindrical cracker shell surrounding a cheese filling. The percent filling shall be not less than 35 percent by weight of the filled cracker. The cracker shell shall possess a baked wheat cracker flavor and aroma, a golden brown color with salt crystals that adhere to the surface, and a crunchy, dry texture. The filling shall be soft, slightly chalky and orange/brown in color. There shall be not more than 30 percent of broken cheese filled crackers per serving. **NOTE:** The percent of filling shall be verified with a COC.

**5.2.7.1 Flavor 1, Cheddar cheese.** The filling shall have a mild, tangy cheddar cheese flavor.

**5.2.7.2 Flavor 2, Pepperoni pizza.** The filling shall have a mild tomato, pepperoni and cheese flavor.

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

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

**5.5 Foreign material.** All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The snack foods shall be free from foreign material, such as, but not limited to; dirt, hair, wood, glass, or metal. Any evidence of foreign material shall be cause for rejection of the lot.

**5.6 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the snack foods shall be manufactured and packaged not more than 21 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements shall be specified in the solicitation, contract, or purchase order.

**6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the snack foods shall meet the requirements listed in Table I.

**TABLE I. Analytical requirements (percent by weight)**

| Type                 | Moisture content (average maximum) percent | Moisture content (individual maximum) percent | Sodium content (maximum) per 100g | Fat content (maximum) percent |
|----------------------|--|---|-----------------------------------|-------------------------------|
| Type I               | 3.4  | 3.9   | 1000mg                            | 44.0                          |
| Type II<br>Style A-E | 5.5  | 6.0   | 2700mg                            | ----                          |
| Style F              | 2.6  | 3.1   | 1200mg                            | ----                          |
| Type III             | 2.9  | 3.4   | 2700mg                            | ----                          |

**TABLE I. Analytical requirements (percent by weight) (continued)**

| <b>Type</b>                   | <b>Moisture content<br/>(average<br/>maximum)<br/>percent</b> | <b>Moisture content<br/>(individual<br/>maximum)<br/>percent</b> | <b>Sodium content<br/>(maximum)<br/>per 100g</b> | <b>Fat content<br/>(maximum)<br/>percent</b> |
|-------------------------------|---|--|--|--|
| Type IV                       | 2.6   | 3.1  | 500mg  | 38.0   |
| Type V<br>Flavors 1<br>thru 5 | 4.4   | <u>1/</u>  | 1200mg   | ----   |
| Type VI <u>2/</u>             | 1.1   | 1.6  | 800mg  | 20.0   |
| Type VII                      | 2.6   | 3.1  | 1200mg   | ----   |

1/ For flavors 1 and 2, individual sample shall not exceed 5.4 percent.

2/ Analytical requirements apply only to flavor 1, plain, salted corn kernels.

**6.2 Aflatoxin testing.** All corn kernels used in the Type VI finished products shall be sampled by the Fresh Products Branch (FPB), Fruit and Vegetable Programs (FV), Agricultural Marketing Service (AMS), USDA, for aflatoxin testing. The corn kernels shall be tested for aflatoxin by the Science and Technology Programs (STP), AMS, USDA. Failure to meet FDA guidelines for aflatoxin shall be cause for rejection of the lot. All Type VI products shall meet FDA guidelines of 20 ppb, the maximum level allowed in processed corn products.

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

**6.3.1 Analytical procedures.** Eight filled and sealed packages of product shall be selected at random regardless of the lot size and tested individually.

**6.3.2 Sample preparation.** 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 sample preparation methods are recommended with caution to minimize moisture adsorption.



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

| <u>Test</u>               | <u>Method</u>             |
|---------------------------|---------------------------|
| Moisture                  | 927.05 or 985.14          |
| Sodium                    | 976.25, 984.27, or 985.35 |
| Fat (Types I, IV, and VI) | 922.06 or 985.15          |
| Aflatoxin                 | 991.31 or 998.03          |

**6.5 Test results.** The test results for moisture and fat shall be reported to the nearest 0.1 percent. The test result for sodium shall be reported to the nearest mg per 100g. The test results for aflatoxin shall meet FDA guidelines. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

**7. MANUFACTURER’S/DISTRIBUTOR’S PRODUCT ASSURANCE.** The manufacturer/distributor shall certify that the snack foods provided shall meet 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.

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

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

**9.1 Manufacturer’s quality assurance.** When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid, or no later than 10 business days from the date of awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

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**9.1.1 Plant systems audit.** A plant systems audit (PSA) conducted by USDA, Agricultural Marketing Service (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. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID if the products of interest are identified at the time of the PSA.)*

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

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

**9.3 USDA certification.** When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, USDA/FGIS or USDA/AMS (depending on how the product is packaged) shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the snack foods in accordance with agency procedures which include selecting random samples of the snack foods, 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 snack foods for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

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

**11. USDA INSPECTION NOTES.** When Section 9.3 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged snack foods and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, the FGIS or PPB inspection personnel shall select samples and submit them to the USDA, FGIS or AMS laboratory for analysis. Aflatoxin samples shall be selected by USDA FPB and submitted to the AMS laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

## 12. REFERENCE NOTES.

### 12.1 USDA certification contacts.

**12.1.1 Federal Grain Inspection Service.** For USDA, FGIS certification, contact the **Policy and Procedures Branch, Field Management Division, Grain Inspection, Packers and Stockyard Administration (GIPSA), STOP 3632, 1400 Independence Avenue, SW, Washington, DC 20250-3632, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail: [Henry.C.Greenwood@usda.gov](mailto:Henry.C.Greenwood@usda.gov).**

**12.1.2 USDA raw corn certification.** For USDA raw corn certification, contact the **Branch Chief, FPB, FV, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5870, Fax (202) 720-5136, or via E-mail: [leanne.skelton@ams.usda.gov](mailto:leanne.skelton@ams.usda.gov).**

**12.1.3 USDA finished product certification.** For USDA finished product certification, contact the **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: [terry.bane@ams.usda.gov](mailto:terry.bane@ams.usda.gov).**

### 12.2 Analytical testing and technical information.

**12.2.1 Federal Grain Inspection Service.** For USDA, FGIS technical information on analytical testing, contact the **GIPSA, FGIS, Technical Service Division, Analytical, Reference and Testing Branch, FGIS Technical Center, 10383 North Ambassador Drive, Kansas City, MO 64153-1394, telephone (816) 891-0452 or via E-mail: [Luke.A.Shoker@usda.gov](mailto:Luke.A.Shoker@usda.gov).** For USDA, FGIS technical information contact: **Policy and Procedures Branch, FGIS, GIPSA, USDA, STOP 3632, Washington, DC 20250-3632, telephone (202) 720-1732, Fax (202) 720-1015.**

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

### **12.3 Sources of documents.**

#### **12.3.1 Source of information for nongovernmental document is as follows:**

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077 or on the Internet at: <http://www.aoac.org>.**

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

Applicable provisions of the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (Visa, MasterCard, Discover/Novus, and American Express) purchases may be made by calling the Superintendent of Documents (866) 512-1800, (202) 512-1800, or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [FQASTaff@usda.gov](mailto:FQASTaff@usda.gov) or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: [Sally.A.Gallagher@dla.mil](mailto:Sally.A.Gallagher@dla.mil).**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094, or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.**

**MILITARY INTERESTS:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**Review Activities**

Army - MD, QM  
Navy - MC

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**PREPARING ACTIVITY:**

DLA - SS  
(Project No. 8940-2009-001)

**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 <http://assist.daps.dla.mil>.

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## FOR DSCP WEB POSTING

DSCP-FTSA

June 2, 2010

SUBJECT: Document Changes to Commercial Item Description A-A-20195D, 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:

Section 3, Type VIII - delete "Other" and insert "Tortilla-type filled crackers". Add "Type IX - Other".

Section 5.2.2.2 - third sentence, delete "35" and insert "32".

Section 5.2.7 - second sentence, delete "35" and insert "32".

Add the following new type - **5.2.8 Type VIII - Tortilla-type filled crackers**. The tortilla-type filled crackers shall consist of a cylindrical cracker shell surrounding the specified filling. The percent filling shall be not less than 32 percent by weight of the filled cracker. The filled tortilla-type cracker shell shall possess a baked corn cracker flavor and aroma. The crackers shall have a crunchy, dry texture. The cracker shell of Flavor 1 shall have a golden-yellow color externally. The cracker shell of Flavor 2 shall have a golden-brown color externally. The filling shall be soft and slightly chalky. Flavor 1 filling shall have an orange-brown color. Flavor 2 filling shall have an orange-red color. There shall be not more than 30 percent of broken tortilla-type filled crackers per serving. **NOTE:** The percent of filling shall be verified with a COC.

**5.2.8.1 Flavor 1, Jalapeno cheddar**. The filling shall have a jalapeno and cheese flavor and shall elicit a sensation of low to medium heat.

**5.2.8.2 Flavor 2, Salsa**. The filling shall have a mild tomato with traces of onion and garlic flavor.

Section 6.1 first column of TABLE I, after "Type VII" add "and Type VIII".

## FOR DLA TROOP SUPPORT WEB POSTING

DSCP-FTSA

October 20, 2010

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

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

Table I, Type VI, Delete “1.1” for average maximum moisture content and insert “2.5”.

Table I, Type VI, Delete “1.6” for individual maximum percent and insert “3.0”.

Table I, Type VI, Delete “800” for sodium content and insert “1200”.

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

DSCP-FTSA

October 11, 2012

**SUBJECT:** Document Changes to Commercial Item Description A-A-20195D, 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:

Type II - Pretzels, Style E - Nuggets

Flavor 2, change to “Honey mustard and onion”. Flavor 3, change to “Cheese”. Add “Flavor 4 - Other”.

5.2.2.1 Change header and first sentence to “Styles A-D”. Second sentence after “baked wheat”, delete “pretzel” and insert “flour”.

After 5.2.2.1 insert the following:

5.2.2.2 Style E Nuggets. All flavors of Styles E pretzels shall have a hard surface, a dry center, a crunchy texture, and may have dispersed salt crystals on the surface. There shall be not more than 30 percent of broken pretzels per serving.

5.2.2.2.1 Flavor 1, Plain, salted. The pretzel nuggets shall have a baked wheat flour flavor and aroma, a golden-brown exterior color and a creamy white interior color.

5.2.2.2.2 Flavor 2, Honey mustard and onion. The pretzel nuggets shall have a baked wheat flour, slightly sweet, mustard and onion flavor and aroma. The pretzels shall have a golden-brown exterior color, a creamy white interior color and a dusting of visible yellow spices.

5.2.2.2.3 Flavor 3, Cheese. The pretzel nuggets shall have a baked wheat flour, mild cheese flavor and aroma. The pretzels shall have a golden-brown exterior color, a creamy white interior color and a dusting of visible light yellow spices.

Renumber remaining sections.

5.2.2.2 (renumbered as 5.2.2.3) Style F Filled Pretzels. Fourth sentence after “baked wheat”, delete “pretzel” and insert “flour”.



5.2.6.2 (renumbered as 5.2.7.2) Flavor 2, Barbecue. Second sentence after “spicy”, add “barbecue”.

6.1, Table I - change Type VI requirements as follows:

| <b>Type</b>       | <b>Moisture content<br/>(average<br/>maximum)<br/>percent</b> | <b>Moisture content<br/>(individual<br/>maximum)<br/>percent</b> | <b>Sodium content<br/>(maximum)<br/>per 100g</b> | <b>Fat content<br/>(maximum)<br/>percent</b> |
|-------------------|---|--|--|--|
| Type VI <u>2/</u> |   |  |  |  |
| Flavor 1          | 2.5   | 3.0  | 1200   | 20.0   |
| Flavor 2          | 3.5   | 4.0  | 1200   | 20.0   |

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

**A-A-20195D**

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

DSCP-FTSA

July 25, 2013

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

The following changes are made to subject document (including document changes dated June 2, 2010 and Oct. 11, 2012) for all current, pending, and future procurements until the document is formally revised or amended:

1. Delete “aroma” and replace with “odor” throughout the document.
2. Section 5.2.6.1, second sentence after “toasted” insert “corn”.  
Add a third sentence - “The toasted corn kernels shall have a toasted corn odor.”
3. Sections 5.2.6.2, 5.2.6.3, 5.2.6.4, 5.2.6.5, and 5.2.6.6: second sentence after “flavor” add “and odor”.

Contact (215) 737-2961 or DSN 444-2961 if additional information is required.