

**METRIC**

**A-A-20211C**

**January 7, 2014**

**SUPERSEDING**

**A-A-20211B**

**September 24, 2007**

## **COMMERCIAL ITEM DESCRIPTION**

### **TOASTER PASTRIES, SHELF STABLE**

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

**1. SCOPE.** This CID covers shelf stable toaster pastries (toaster pastries), 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 *must specify* the following:**

- Type(s), style(s), flavors(s), icing option(s), topping option(s), grain composition(s), fortification(s), and serving(s) of toaster pastries required (Sec. 3).
- For servings (c), the number of toaster pastries per serving packet (Sec. 3).
- When the age requirement at the time of delivery is other than specified (Sec. 6.5).
- Manufacturer's/distributor's certification (Sec. 9.3) or Government certification (Sec. 9.4).

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

- Agricultural practice(s) of toaster pastries required (Sec. 3).
- Food Defense Section 9.1: Food Defense System Survey (FDSS) (Sec. 9.1.1), or Food Defense Addendum to Plant Systems Audit (PSA) (Sec. 9.1.2), or (Sec. 9.1.2 with 9.2.1).
- Manufacturer's quality assurance (Sec. 9.2 with 9.2.1) or (Sec. 9.2 with 9.2.2).
- Packaging requirements other than commercial (Sec. 10).

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

**Types, styles, flavors, icing options, topping options, grain compositions, fortifications, agricultural practices and servings.**

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**Type I** - Regular

**Type II** - Low fat (21 Code of Federal Regulations (CFR) §101.62)

**Style A** - Unfrosted

**Flavor 1** - Strawberry

**Flavor 2** - Blueberry

**Flavor 3** - Brown sugar cinnamon

**Flavor 4** - Apple cinnamon

**Flavor 5** - Cherry

**Flavor 6** - Peanut butter

**Flavor 7** - Other (*as specified by the purchaser*)

**Style B** - Frosted (icing)

**Flavor 1** - Strawberry

**Flavor 2** - Blueberry

**Flavor 3** - Brown sugar cinnamon

**Flavor 4** - Apple

**Flavor 5** - Cherry

**Flavor 6** - Fudge

**Flavor 7** - Raspberry

**Flavor 8** - Chocolate peanut butter

**Flavor 9** - Chocolate vanilla creme

**Flavor 10** - Berry

**Flavor 11** - Cookies and creme

**Flavor 12** - Chocolate chip

**Flavor 13** - Other (*as specified by the purchaser*)

**Icing option (a)** - Swirled or drizzled icing on top of evenly distributed icing

**Icing option (b)** - Evenly distributed frosting

**Icing option (c)** - Swirled and/or drizzled icing

**Icing option (d)** - Other (*as specified by the purchaser*)

**Topping option (a)** - With sprinkles

**Topping option (b)** - With cookie crumbles, oats, or granulated sugar

**Topping option (c)** - Other (*as specified by the purchaser*)

**Grain composition (1)** - Enriched wheat flour

**Grain composition (2)** - Whole wheat flour<sup>1</sup>

**Fortification a** - Fortified

**Fortification b** - Not fortified

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<sup>1</sup> Verify with supplier availability of toaster pastries with whole wheat flour.

**Agricultural practice i** - Conventional  
**Agricultural practice ii** - Organic

**Servings (a)** - Single serving packet  
**Servings (b)** - Double serving packet  
**Servings (c)** - Multiple serving packets

**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).
- 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. PROCESSING GUIDELINES.**

**5.1 Processing.** The toaster pastries must be processed in accordance with Current Good Manufacturing Practices (21 CFR Part 110).

**5.2 Food security.** The toaster pastries must be processed and transported in accordance with the Food and Drug Administration’s (FDA’s) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.*<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 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 toaster pastries.** When organic toaster pastries are specified in the solicitation, contract, or purchase order, the toaster pastries 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.

**6. SALIENT CHARACTERISTICS.**

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

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**6.1 Ingredients.** The toaster pastries must contain fruit or other fillings averaging 33 percent by weight of the baked toaster pastry. The toaster pastries must contain enriched wheat flour (in accordance with 21 CFR § 137.165) or whole wheat flour (in accordance with 21 CFR § 137.200), sweeteners, fillings (fruit, cocoa, peanut butter, or other fillings, as appropriate), leavening agents, thickeners, and may contain natural and artificial flavors and colors, vegetable oil, whole grain barley flour, in addition to other ingredients common to the baking industry. All ingredients shall be declared by their common or usual name in descending order of predominance by weight (21 CFR § 101.4 (a)) unless exempted by 21 CFR § 101.100. Food additives or generally recognized as safe (GRAS) substances shall be of Food Chemicals Codex Purity or US Pharmacopeia-National Formulary quality and meet the related FDA regulations on food additives or GRAS requirements.

**6.2 Fortification.** When specified in the solicitation, contract, or purchase order, the fortified toaster pastries must meet the requirements for the use of the claim “fortified” specified in 21 CFR § 101.54. The fortified food must contain at least 10 percent more of the Reference Daily Intake (RDI) for vitamin A (Palmitate), vitamin B<sub>1</sub> (Thiamine), vitamin B<sub>2</sub> (Riboflavin), vitamin B<sub>6</sub> (Pyridoxine), vitamin B<sub>3</sub> (Niacin), and Iron per reference amount customarily consumed than the unfortified toaster pastries.

**6.3 Finished product.** The toaster pastries must be fully baked, have a uniform crust and must not fall apart when handled from manufacturing through the normal transportation processes to the ultimate user.

**6.3.1 Size.** The toaster pastries must be rectangular in shape capable of being accepted by either commercial or home-style toasters, and weigh between 45 to 62 g (1.6 to 2.2 oz).

**6.3.2 Flavor and odor.** The filling must be a sweet, sugary flavor, typical of the kind specified. The pastry crust must have a baked flavor, be slightly sweet, typical of the kind specified. The icing must be sweet and sugary. There must be no foreign flavors or odors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

**6.3.3 Appearance and color.** The pastry crust must be light to golden brown in color. The pastry crust of Flavor 6, Fudge toaster pastries and Flavor 8, Chocolate Peanut Butter toaster pastries must be chocolate brown in color. The pastry crust of Flavor 11, Cookies and Creme toaster pastries must be dark chocolate brown in color. The filling must be thick with a color typical of the flavor specified. The icing of the Style B, Frosted toaster pastries, must be smooth and opaque. The icing coating must be smooth, with or without colored sprinkles, swirled or drizzled icing, cookie crumbles, oats or granulated sugar, as appropriate. For icing options (a) and (b), there must be no top crust showing through the icing. The evenly distributed icing must have no fissures or splits or color variation and must evenly coat the top crust within approximately 13 mm (½ in) of the edges.

**6.3.4 Texture.** The toaster pastries must be tender and firm but not hard, brittle, dry or soggy. The filling must be moist. The icing must be smooth with slight resistance but not glassy or hard.

**6.4 Foreign material.** All ingredients and finished product must be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The toaster pastries must be free from foreign material, such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

**6.5 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the toaster pastries must be processed and packaged not more than 180 days prior to delivery to the purchaser. Age requirements for the Department of Defense (DoD) procurements must be specified in the solicitation, contract, or purchase order.

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

**8. REGULATORY REQUIREMENTS.** The delivered toaster pastries 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 toaster pastries in the commercial marketplace. Delivered toaster pastries must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When agricultural practice ii, Organic, is specified in the solicitation, contract, or purchase order, the toaster pastries must comply with all applicable provisions of the National Organic Program. When a known allergen is included in the toaster pastries, the toaster pastries must comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act.

**9. QUALITY ASSURANCE PROVISIONS.** *Purchaser must specify 9.3, or 9.4; purchaser may specify 9.1 with 9.1.1, 9.1 with 9.1.2, 9.1.2 with 9.2.1, 9.2 with 9.2.1, or 9.2 with 9.2.2.*

**9.1 Food defense.** When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, Agricultural Marketing Service (AMS), Fruit and Vegetable Program (FV), 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 postproduction finished product. The plan must address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter, when applicable, and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) transportation, shipping, and receiving.

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**9.1.1 FDSS.** When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, FV, SCI Division. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. *(An AMS, FDSS verifies the participating company's adherence to the FDA's "Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.") For further information, see Sec. 12.1 and 12.2.2.*

**9.1.2 Food defense addendum to PSA.** When required in the solicitation, contract, or purchase order, a food defense addendum must be conducted by USDA, AMS, FV, 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. *(An AMS, FDSS, PSA 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 Sec. 12.1 and 12.2.2.*

**9.2 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchase order, the product manufacturer must 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.

**9.2.1 PSA.** A PSA conducted by USDA, AMS, or other audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(An 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.)*

**9.2.2 Plant survey.** A plant survey conducted by USDA, AMS, or other survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. *(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.)*

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

**9.4 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, USDA/Federal Grain Inspection Service (FGIS) (USDA/AMS for toaster pastries used in the operational rations) must be the certifying

agency. The agency inspectors must certify the quality and acceptability of the toaster pastries in accordance with agency procedures which include selecting random samples of the packaged toaster pastries, 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 must examine the toaster pastries for conformance to the U. S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

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

**11. USDA INSPECTION NOTES.** When Section 9.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of toaster pastries and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- 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 AMS certification, FDSS, Plant Survey, and PSA contact.** For a USDA AMS certification, FDSS, Plant Survey, and PSA, contact the **Chief, Inspection Branch, SCI Division, 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).**

**12.1.2 FGIS contact.** For USDA, FGIS certification, contact the **Policies, Procedures, and Market Analysis Branch, Field Management Division, Grain Inspection, Packers and Stockyards Administration (GIPSA), 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).**

**12.2 Sources of documents.**

**12.2.1 Source of information for nongovernmental documents is as follows:**

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877,**

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telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at:  
<http://www.usp.org>.

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

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199 and the Environmental Protection Agency Act are contained in 40 CFR Parts 141 to 149. 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 Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:**

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

Copies of this CID, and the U.S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Chief, Standardization Branch, SCI Division, FV, AMS, USDA, STOP 240, 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:**

[www.ams.usda.gov/CommercialItemDescription](http://www.ams.usda.gov/CommercialItemDescription).

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**MILITARY INTERESTS:****Custodians**

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

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**Review Activities**

Army - MD, QM  
 Navy - MC

**PREPARING ACTIVITY:**

DLA - SS  
 (Project No. 8920-2013-002)

**NOTE:** The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <https://assist.dla.mil>.

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