

SECTION C

Comment [p1]: Natick case ES06-055 DSCP-ss-06-52090 change 01 5 May 06. Various changes through the document. See end for document for a summary of changes.

This document covers fortified crackers packaged in a flexible pouch for use by the Department of Defense as a component of operational rations.

C-1 ITEM DESCRIPTION

PCR-C-037, CRACKERS, FORTIFIED, PACKAGED IN A FLEXIBLE POUCH, SHELF STABLE

Types.

- Type I - Plain
- Type II - Vegetable

Packages.

- Package A - Meal, Cold Weather (MCW)
- Package B - Food Packet, Long Range Patrol (LRP)
- Package C - Meal, Ready-To-Eat (MRE)

C-2 PRODUCT REQUIREMENTS

A. Product standard. A sample shall be subjected to first article (FA) or product demonstration model inspection (PDM) as applicable, in accordance with the tests and inspections of Section E of this Product Contract Requirements (PCR) document. The approved sample shall serve as the product standard. Should the contractor at any time plan to, or actually produce the product using different raw material or process methodologies from the approved Product Standard, which result in a product non comparable to the Product Standard, the contractor shall arrange for a new or alternate FA or PDM approval. In any event, all product produced must meet all requirements of this document including Product Standard comparability.

B. Shelf life. The packaged crackers shall meet the minimum shelf life requirement of 36 months at 80°F.

C. Appearance.

(1) General. The finished product shall be crackers prepared from enriched flour and fortified with calcium. The packaged food shall be free from foreign materials.

(2) Type I. The fortified plain cracker shall be flat and intact. The surface shall have docker holes and may be slightly uneven. The color shall be light tan to medium tan. The interior crumb shall be a paler color than the surface.

(3) Type II. The fortified vegetable cracker shall be flat and intact. The surface shall have docker holes and may be slightly uneven. The surface shall be a light tan to medium tan color with visible particles of dehydrated vegetables distributed throughout. The interior crumb shall be a paler color with visible particles of dehydrated vegetables distributed throughout.

D. Odor and flavor.

(1) General. The fortified crackers shall be free from foreign odors and flavors.

(2) Type I. The fortified plain cracker shall have a salty to bland cracker flavor and a slightly toasted yeast-like cracker odor.

(3) Type II. The fortified vegetable cracker shall have the distinct odor and flavor of the vegetable blend without strong hay-like or grassy notes.

E. Texture. The fortified crackers shall be dry and crisp.

F. Size. The fortified cracker dimensions shall be not greater than 4 inches long and 4 inches wide.

G. Weight. The net weight of an individual pouch, or two crackers, shall be not less than 1.33 ounces (37.8 g).

H. Analytical requirements.

(1) Calcium content. The calcium content shall be not less than ~~175~~ 460 milligrams (mg) and not greater than ~~250~~ 665 mg per ~~pouch, or two crackers~~ 100 grams.

(2) Moisture content. The moisture content shall be not less than 1.5 percent and not greater than 4.0 percent.

(3) pH value. The pH value shall be not less than 6.5 and not greater than 8.0.

(4) Fat content. The fat content shall be not less than ~~5.0 grams per pouch, or two crackers~~ 13.2 percent.

I. Palatability and overall appearance. The finished product shall be equal to or better than the approved product standard in palatability and overall appearance.

J. Cracker formulation. The crackers may be prepared by the sponge-dough or straight dough method from ingredients in the following proportions:

<u>Ingredients</u>	<u>Pounds</u>
Wheat flour, enriched <u>1/</u>	200
Shortening	28
Yeast, dried, inactive	3
Salt	1-1/2
Leavening yeast	As required
Baking soda	As required
Water	As required
Malt, preparation, protease enzyme, yeast food (if necessary)	As required
Calcium carbonate (CaCO ₃)	<u>2/</u>
Dehydrated vegetable blend	As required <u>3/</u>

1/ Ground crackers derived from clean but broken or otherwise defective crackers from previous runs of this formulation may be added to each batch in an amount not to exceed 5 percent of the flour ingredient.

2/ Add calcium carbonate at a rate to yield 2.5 grams of calcium per pound of finished crackers.

3/ Add to Type II vegetable cracker only in quantity sufficient to achieve a finished product flavor and odor.

SECTION D

D-1 PACKAGING

A. Packaging. The fortified crackers shall be packaged in a form-fill-seal barrier pouch as described below.

(1) Horizontal form-fill-seal pouches.

a. Pouch material. The horizontal form-fill-seal pouch shall consist of a formed tray-shaped body with a flat sheet, heat sealable cover or a tray-shaped body with a tray-shaped heat sealable cover. The tray-shaped body and the tray-shaped cover shall be fabricated from a 3-ply flexible laminate barrier material consisting of, from outside to inside, 0.0009 inch thick oriented polypropylene bonded to 0.0007 inch thick aluminum foil

with 10 pounds per ream pigmented polyethylene or adhesive and bonding the opposite side of the aluminum foil to 0.003 inch thick ionomer or a blend of not less than 50 percent linear low density polyethylene and polyethylene. The linear low density polyethylene portion of the blend shall be the copolymer of ethylene and octene-1 having a melt index range of 0.8 to 1.2 g/10 minutes in accordance with ASTM D1238-04, Standard Test Method for Melt Flow Rates of Thermoplastics by Extrusion Plastometer and a density range of 0.918 to 0.922 g/cc in accordance with ASTM D1505-03, Standard Test Method for Density of Plastics by the Density Gradient Technique. Alternatively, 0.0005 inch thick polyester may be used in place of the oriented polypropylene as the outer ply of the laminate. The flat sheet cover shall be made of the same 3-ply laminate as specified for the tray-shaped body except the aluminum foil thickness may be 0.00035 inch. Tolerances for thickness of plastic films shall be plus or minus 20 percent and tolerance for foil layer shall be plus or minus 10 percent. The material shall show no evidence of delamination, degradation, or foreign odor when heat sealed or fabricated into pouches. The material shall be suitably formulated for food packaging and shall not impart any odor or flavor to the product. For package A (MCW), the complete exterior surface of the pouch shall be colored white overall with a color in the range of 37778 through 37886 of FED-STD-595, Colors Used in Government Procurement. For package B (LRP) and package C (MRE), the complete exterior surface of the pouch shall be uniformly colored in the range of 20219, 30219, 30227, 30279, 30313, 30324, or 30450 of FED-STD-595.

b. Pouch construction. The tray-shaped body and the tray-shaped cover shall be formed by drawing the flexible laminate material into an appropriately shaped cavity. The flat cover shall be in the form of a flat sheet of the barrier material taken from roll stock. One unit of fortified crackers shall be placed into the tray-shaped body of the pouch. The pouch shall be hermetically sealed under a vacuum of not less than 15 inches or more than 20 inches of mercury. Pouch closure shall be effected by heat sealing together the cover and body along the entire pouch perimeter. The closure seal width shall be a minimum of 1/8 inch. The closure seal shall have an average seal strength of not less than 6 pounds per inch of width and no individual specimen shall have a seal strength of less than 5 pounds per inch of width when tested as specified in E-6,A,(4),a. Alternatively, the filled and sealed pouch shall exhibit no rupture or seal separation greater than 1/16 inch or seal separation that reduces the effective closure seal width to less than 1/16 inch when tested for internal pressure resistance as specified in E-6,A,(4),b. The maximum outside dimensions of the sealed pouch shall be 6 inches wide by 6 inches long. A tear notch or serrations shall be provided on one or two edges of the pouch to facilitate opening of the filled and sealed pouch. The sealed pouch shall not show any evidence of material degradation, aluminum stress cracking, delamination or foreign odor. Heat seals shall be free of entrapped matter that reduces the effective closure seal width to less than 1/16 inch. Seals shall be free of impression or design on the seal surface that would conceal or impair visual detection of seal defects.

D-2 LABELING

A. Pouches. Each pouch shall be correctly and legibly labeled. Printing ink shall permanent black ink or other, dark, contrasting color which is free of carcinogenic elements. The label shall contain the following information:

- (1) Name of product (letters not less than 1/8 inch high)
- (2) Ingredients
- (3) Date 1/
- (4) Net Weight
- (5) Contractor's name and address
- (6) "Nutrition Facts" label in accordance with the Nutrition Labeling and Education Act (NLEA) and all applicable FDA/USDA regulations.

1/ Each pouch shall have the date of pack noted by using a four digit code beginning with the final digit of the current year followed by the three digit Julian day code. For example, 23 December 2004 would be coded as 4358. The Julian day code shall represent the day the product was packaged into the pouch.

D-3 PACKING

A. Packing for shipment to ration assembler. Not more than 18 pounds of pouched product shall be packed flat in layers in a fiberboard shipping container constructed in accordance with style RSC-L, class domestic, variety SW, grade 200 of ASTM D5118/D5118M-95 (2001), Standard Practice for Fabrication of Fiberboard Shipping Boxes. Each container shall be securely closed in accordance with ASTM D1974-98, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes.

D-4 MARKING

A. Shipping containers. Shipping containers shall be marked in accordance with DSCP FORM 3556, Marking Instructions for Boxes, Sacks and Unit Loads of Perishable and Semiperishable Subsistence.

SECTION E INSPECTION AND ACCEPTANCE

The following quality assurance criteria, utilizing ANSI/ASQC Z1.4-1993, Sampling Procedures and Tables for Inspection by Attributes, are required. Unless otherwise specified, Single Sampling Plans indicated in ANSI/ASQCZ1.4-1993 will be utilized. When required, the manufacturer shall provide the certificate(s) of conformance to the appropriate inspection activity. Certificate(s) of conformance not provided shall be cause for rejection of the lot.

A. Definitions.

(1) Critical defect. A critical defect is a defect that judgment and experience indicate would result in hazardous or unsafe conditions for individuals using, maintaining, or depending on the item; or a defect that judgment and experience indicate is likely to prevent the performance of the major end item, i.e., the consumption of the ration.

(2) Major defect. A major defect is a defect, other than critical, that is likely to result in failure, or to reduce materially the usability of the unit of product for its intended purpose.

(3) Minor defect. A minor defect is a defect that is not likely to reduce materially the usability of the unit of product for its intended purpose, or is a departure from established standards having little bearing on the effective use or operation of the unit.

B. Classification of inspections. The inspection requirements specified herein are classified as follows:

(1) Product standard inspection. The first article or product demonstration model shall be inspected in accordance with the provisions of this document and evaluated for overall appearance and palatability. Any failure to conform to the product requirements or any appearance or palatability failure shall be cause for rejection of the lot. The approved first article or product demonstration model shall be used as the product standard for periodic review evaluations. All food components that are inspected by the USDA shall be subject to periodic review sampling and evaluation. The USDA shall select sample units during production of contracts and submit them to the following address for evaluation:

US Army Research, Development and Engineering Command
Natick Soldier Center
AMSRD-NSC-CF-F
15 Kansas Street
Natick, MA 01760-5018

One lot shall be randomly selected during each calendar month of production. Six (6) sample units of each item produced shall be randomly selected from that one production lot. The six (6) sample units shall be shipped to Natick within five (5) working days upon completion of all USDA inspection requirements. The sample units will be evaluated for the characteristics of appearance, odor, flavor, texture and overall quality.

(2) Conformance inspection. Conformance inspection shall include the examinations and the methods of inspection cited in this section.

E-5 QUALITY ASSURANCE PROVISIONS (PRODUCT)

A. Product examination. The finished product shall be examined for compliance with the product requirements specified in Section C of this document utilizing the double sampling plans indicated in ANSI/ASQC Z1.4 - 1993. The lot size shall be expressed in pouches or pouch equivalents (one pouch equivalent = two crackers). The sample unit shall be the contents of one pouch. The inspection level shall be S-3 and the acceptable quality level (AQL), expressed in terms of defects per hundred units, shall be 1.5 for major defects and 4.0 for minor defects. Defects and defect classifications are listed in Table I.

TABLE I. Product defects 1/ 2/

Category		Defect
<u>Major</u>	<u>Minor</u>	
101		Product not type specified or not fortified crackers prepared from enriched flour. <u>3/</u>
		<u>Appearance</u>
	201	Crackers not flat. <u>4/</u>
	202	Crackers not a light tan to medium tan color.
	203	Cracker surface does not exhibit docker holes.
102		One or more crushed crackers. <u>5/</u>
	204	One or more broken crackers. <u>6/</u>
	205	Cracker interior crumb not paler than the surface.
	206	No visible particles of dehydrated vegetables distributed throughout Type II cracker.
		<u>Odor and flavor</u>
103		The Type I, fortified plain cracker not a salty to bland flavor or not a slightly toasted yeast-like cracker odor.
104		The Type II, fortified vegetable cracker not a distinct odor or not a flavor of the vegetable blend.
105		Presence of strong hay-like or grassy notes.

TABLE I. Product defects 1/ 2/

Category		Defect
<u>Major</u>	<u>Minor</u>	
		<u>Texture</u>
106		Cracker not dry or not crisp.
		<u>Size</u>
	207	Cracker dimensions greater than 4 inches long and 4 inches wide.
		<u>Weight</u>
	208	Net weight of an individual pouch, or two crackers, less than 1.33 ounces (37.8 grams).

1/ Presence of any foreign materials for example, dirt, insect parts, hair, wood, glass, metal, or any foreign odors or flavors such as, but not limited to burnt, scorched, rancid, sour, or stale shall be cause for rejection of the lot.

2/ Finished product not equal to or better than the approved product standard in palatability and overall appearance shall be cause for rejection of the lot.

3/ The enriched wheat flour shall be verified with the statement of ingredients on the label.

4/ Slight bowing of crackers is acceptable.

5/ Crushed crackers is any unit where more than 1/8 of cracker volume is destroyed.

6/ A broken cracker is one that is broken into three or more pieces other than along cracker score lines.

B. Methods of inspection.

(1) Shelf life. The contractor shall provide a certificate of conformance that the product has a 3 year shelf life when stored at 80°F. Government verification may include storage for 6 months at 100°F or 36 months at 80°F. Upon completion of either storage period, the product will be subjected to a sensory evaluation panel for appearance and palatability and must receive an overall score of 5 or higher based on a 9 point hedonic scale to be considered acceptable.

(2) Net weight. The net weight shall be determined by weighing each sample unit on a suitable scale tared with a representative empty pouch. Results shall be reported to the nearest 0.1 ounce or 0.1 gram.

(3) Analytical. The sample to be analyzed shall be a composite of eight filled and sealed pouches, or eight pouch equivalents, which have been selected at random from the lot. The composited sample shall be prepared by the following method: Crush the sample into roughly uniform sized pieces as quickly as possible to minimize exposure to atmospheric conditions and store in an air tight container.

- a. For calcium and fat. The sample shall be a composite of eight filled and sealed pouches, or eight pouch equivalents, which have been selected at random from the lot.
- b. For moisture and pH. The sample unit shall be one filled and sealed pouch. The lot size shall be expressed in pounds. The sample size shall be the number of sample units indicated by inspection level S-2.

The sample composited or individual samples shall be analyzed for fat and calcium content in accordance with the following methods of the Official Methods of Analysis of AOAC International:

<u>Test</u>	<u>Method Number</u>
Calcium	944.03 or 985.35 <u>1/</u>
Fat	920.85 or 985.15 <u>1/</u>
Moisture	925.45A
pH	943.02

Test results shall be reported to the nearest milligram for calcium, 0.1 gram percent for fat, 0.1 percent for moisture, and 0.1 value for pH. Verification will be conducted through actual testing by a Government laboratory. Any nonconforming result shall be cause for rejection of the lot.

1/ Tests will be conducted for calcium and fat on the first production lot and USDA will verify the formula. A certificate of conformance will be provided on all future lots. If the formula is changed or a new contract starts, then another set of tests shall be conducted for calcium and fat, a Certificate of Analysis will be provided and USDA will verify the formula.

E-6 QUALITY ASSURANCE PROVISIONS (PACKAGING AND PACKING MATERIALS)

A. Packaging.

(1) Pouch material certification. Material listed below may be accepted on the basis of a contractor's certification of conformance to the indicated requirements. In addition, compliance to the requirements for inside pouch dimensions and dimensions of manufacturer's seals may be verified by certificate of conformance.

<u>Requirement</u>	<u>Requirement paragraph</u>	<u>Test procedure</u>
Thickness of films for laminated material	D-1,A.(1)a.	As specified in ASTM D2103-03 <u>1/</u>
Aluminum foil thickness	D-1,A.(1) a.	As specified in ASTM B479-00 <u>2/</u>
Laminated material identification and construction	D-1,A.(1)a.	Laboratory evaluation
Color of laminated material	D-1,A.(1)a.	Visual evaluation by FED-STD-595 <u>3/</u>

1/ ASTM D2103-03 Standard Specification for Polyethylene Film and Sheeting

2/ ASTM B479-00 Standard Specification for Annealed Aluminum and Aluminum-Alloy Foil For Flexible Barrier, Food Contact, and Other Applications

3/ FED-STD-595 Colors Used in Government Procurement

(2) Pouch vacuum examination. Not less than 96 hours after filling and sealing, the filled and sealed pouch shall be visually examined for conformance to the vacuum requirements in D-1,A.(1),b. The sealed pouch shall continue to exhibit tight adherence to the large flat surfaces of the contents when a pulling force is applied at the center of each side seal. This force shall be applied by holding each side seal between the thumb and forefinger of each hand, simultaneously exerting a slight pull with both hands. Any evidence of loss of vacuum shall be classified as a major defect. The lot size shall be expressed in pouches. The sample unit shall be one filled and sealed pouch. The inspection level shall be I and the AQL, expressed in terms of defects per hundred units, shall be 0.65.

(3) Filled and sealed pouch examination. The filled and sealed pouches shall be examined for the defects listed in table II. The lot size shall be expressed in pouches. The sample unit shall be one pouch. The inspection level shall be I and the AQL, expressed in terms of defects per hundred units, shall be 0.65 for major defects and 4.0 for minor defects.

TABLE II. Filled and sealed pouch defects 1/

Category		Defect
<u>Major</u>	<u>Minor</u>	
101		Tear, hole, or open seal.
102		Seal width less than 1/16 inch. <u>2/</u>
103		Presence of delamination. <u>3/</u>
104		Unclean pouch. <u>4/</u>
105		Pouch has foreign odor.
106		Any impression or design on the heat seal surfaces which conceals or impairs visual detection of seal defects. <u>5/</u>
107		Not packaged as specified.
108		Presence of stress cracks in the aluminum foil. <u>6/</u>
	201	Label missing, incorrect, or illegible.
	202	Tear notch or serrations missing or does not facilitate opening.
	203	Seal width less than 1/8 inch, but greater than 1/16 inch.
	204	Presence of delamination. <u>3/</u>

1/ Any evidence of rodent or insect infestation shall be cause for rejection of the lot.

2/ The effective closure seal is defined as any uncontaminated, fusion bonded, continuous path, minimum 1/16 inch wide, from side seal to side seal that produces a hermetically sealed pouch.

3/ Delamination defect classification:

Major - Delamination of the outer ply in the pouch seal area that can be propagated to expose aluminum foil at the food product edge of the pouch after manual flexing of the delaminated area. To flex, the delaminated area shall be held between the thumb and forefinger of each hand with both thumbs and forefingers touching each other. The delaminated area shall then be rapidly flexed 10 times by rotating both hands in alternating

clockwise- counterclockwise directions. Care shall be exercised when flexing delaminated areas near the tear notches to avoid tearing the pouch material. After flexing, the separated outer ply shall be grasped between thumb and forefinger and gently lifted toward the food product edge of the seal or if the separated area is too small to be held between thumb and forefinger, a number two stylus shall be inserted into the delaminated area and a gentle lifting force applied against the outer ply. If separation of the outer ply can be made to extend to the product edge of the seal with no discernible resistance to the gentle lifting, the delamination shall be classified as a major defect. Additionally, spot delamination of the outer ply in the body of the pouch that is able to be propagated beyond its initial borders is also a major defect. To determine if the laminated area is a defect, use the following procedure: Mark the outside edges of the delaminated area using a bold permanent marking pen. Open the pouch and remove the contents. Cut the pouch transversely not closer than 1/4 inch ($\pm 1/16$ inch) from the delaminated area. The pouch shall be flexed in the area in question using the procedure described above. Any propagation of the delaminated area, as evidenced by the delaminated area exceeding the limits of the outlined borders, shall be classified as a major defect.

Minor - Minor delamination of the outer ply in the pouch seal area is acceptable and shall not be classified as a minor defect unless it extends to within 1/16 inch of the food product edge of the seal. All other minor outer ply delamination in the pouch seal area or isolated spots of delamination in the body of the pouch that do not propagate when flexed as described above shall be classified as minor defects.

4/ Outer packaging shall be free from foreign matter which is unwholesome, has the potential to cause pouch damage (for example, glass, metal filings) or generally detracts from the clean appearance of the pouch. The following examples shall not be classified as defects for unclean:

- a. Foreign matter which presents no health hazard or potential pouch damage and which can be readily removed by gently shaking the package or by gently brushing the pouch with a clean dry cloth.
- b. Dried product which affects less than 1/8 of the total surface area of one pouch face (localized and aggregate).
- c. Water spots.

5/ If doubt exists as to whether or not the sealing equipment leaves an impression or design on the closure seal surface that could conceal or impair visual detection of seal defects, samples shall be furnished to the contracting officer for a determination as to acceptability.

6/ The initial examination shall be a visual examination of the closed package. Any suspected visual evidence of stress cracks in the aluminum foil (streaks, breaks, or other disruptions in the laminated film) shall be verified by the following physical examination. To examine for stress cracks, the inside surface of both tray-shaped bodies shall be placed over a light source and the outside surface observed for the passage of light. Observation of light through the pouch material in the form of a curved or straight line greater than 2 mm in length shall be evidence of the presence of stress cracks. Observation of light through the pouch material in the form of a curved or straight line 2 mm in length or smaller or of a single pinpoint shall be considered a pinhole. Observation of ten or more pinholes per pouch shall be evidence of material degradation.

(4) Seal testing. The pouch seals shall be tested for seal strength as required in a or b, as applicable.

a. Pouch closure seal testing. The closure seals of the pouches shall be tested for seal strength in accordance with ASTM F88-00, Standard Test Method for Seal Strength of Flexible Barrier Materials. The lot size shall be expressed in pouches. The sample size shall be the number of pouches indicated by inspection level S-1. Three specimens shall be cut from each side and each end of each pouch in the sample. The average seal strength shall be calculated by averaging the test results of the three specimens cut from that seal. Any average seal strength of less than 6 pounds per inch of width or any test specimen with a seal strength of less than 5 pounds per inch of width shall be classified as a major defect and shall be cause for rejection of the lot.

b. Internal pressure test. The internal pressure resistance shall be determined by pressurizing the pouches while they are restrained between two rigid plates. The sample size shall be the number of pouches indicated by inspection level S-1. If a three seal tester (one that pressurizes the pouch through an open end) is used, the closure seal shall be cut off for testing the side and bottom seals of the pouch. For testing the closure seal, the bottom seal shall be cut off. The pouches shall be emptied prior to testing. If a four-seal tester (designed to pressurize filled pouches by use of a hypodermic needle through the pouch wall) is used, all four seals can be tested simultaneously. The distance between rigid restraining plates on the four-seal tester shall be equal to the thickness of the product $\pm 1/16$ inch. Pressure shall be applied at the approximate uniform rate of 1 pound per square inch gage (psig) per second until 14 psig pressure is reached. The 14 psig pressure shall be held constant for 30 seconds and then released. The pouches shall then be examined for separation or yield of the heat seals. Any rupture of the pouch or evidence of seal separation greater than 1/16 inch in the pouch manufacturer's seal shall be considered a test failure. Any seal separation that reduces the effective closure seal width to less than 1/16 inch (see table II, footnote 2/) shall be considered a test failure. Any test failure shall be classified as a major defect and shall be cause for rejection of the lot.

B. Packing.

(1) Shipping container and marking examination. The filled and sealed shipping containers shall be examined for the defects listed in table III below. The lot size shall be expressed in shipping containers. The sample unit shall be one shipping container fully packed. The inspection level shall be S-3 and the AQL, expressed in terms of defects per hundred units, shall be 4.0 for major defects and 10.0 for total defects.

TABLE III. Shipping container and marking defects

Category		Defect
<u>Major</u>	<u>Minor</u>	
101		Marking omitted, incorrect, illegible, or improper size, location sequence or method of application.
102		Inadequate workmanship. <u>1/</u>
	201	More than 18 pounds of product.

1/ Inadequate workmanship is defined as, but not limited to, incomplete closure of container flaps, loose strapping, inadequate stapling, improper taping, or bulged or distorted container.

SECTION J REFERENCE DOCUMENTS

DSCP FORMS

DSCP FORM 3556 Marking Instructions for Boxes, Sacks and Unit Loads of Perishable and Semiperishable Subsistence

FEDERAL STANDARD

FED-STD-595 Colors Used in Government Procurement

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY CONTROL (ASQC)

ANSI/ASQCZ1.4-1993 Sampling Procedures and Tables for Inspection by Attributes

AMERICAN SOCIETY FOR TESTING AND MATERIALS (ASTM)

B 479-00	Standard Specification for Annealed Aluminum and Aluminum-Alloy Foil For Flexible Barrier, Food Contact, and Other Applications
D 1238-04	Standard Test Method for Melt Flow Rates of Thermoplastics by Extrusion Plastometer
D 1505-03	Standard Test Method for Density of Plastics by the Density-Gradient Technique
D 1974-98(2003)	Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes
D 2103-03	Standard Specification for Polyethylene Film and Sheeting
D 5118/D5118M-95 (2001)	Standard Practice for Fabrication of Fiberboard Shipping Boxes
F 88-00	Standard Test Method for Seal Strength of Flexible Barrier Materials
AOAC INTERNATIONAL	Official Methods of Analysis of the AOAC International

For DSCP Website posting

AMSRD-NSC-CF-F

5 May 2006

TO: DSCP-FTRAC

SUBJECT: ES06-055; DSCP-SS-06-52090 Technical Inquiry; Corrections required to analytical requirements and testing for PCR-C-037; Crackers, Fortified

1. DSCP submitted paragraphs needing corrections or clarifications with justifications for the subject document. Natick reviewed the proposals and is making changes to the analytical testing methods.

2. Natick submits the following changes for the subject document for all current, pending, and future procurements:

a. Section C-2, G. Weight. Delete "1.3" insert "1.33" and insert "(37.8 grams)" after 1.33 ounces.

b. Section C-2, H. Analytical requirements. (3) Calcium content. Delete "175" and insert "460"; Delete "250" and insert "665"; Delete "per pouch, or two crackers" and insert "per 100 grams".

c. Section C-2, H. Analytical requirements. (4) Fat content. Delete "5.0 grams per pouch, or two crackers" and insert "13.2 percent".

d. Section E-5, Table I. Product defects. Minor defect 208, delete 1.3 and add "1.33" before "ounces", and add (37.8 grams) after 1.33 ounces.

e. Section E-5, B (2) Net weight. After "ounce" add "or 0.1" gram.

f. Section E-5, B (3) Analytical. Delete first two sentences, "The composited sample shall be a composite ... store in an air tight container".

g. Section E-5, B (3) Analytical. Add two new sub-paragraphs:

"a. For calcium and fat. The sample shall be a composite of eight filled and sealed pouches, or eight pouch equivalents, which have been selected at random from the lot."

“b. For moisture and pH. The sample unit shall be one filled and sealed pouch. The lot size shall be expressed in pounds. The sample size shall be the number of sample units indicated by inspection level S-2.”

h. Section E-5, B (3) Analytical. In the third sentence after “The” delete “sample” and insert “composited or individual samples” and delete “for fat and calcium content”.

i. Section E-5, B (3) Analytical. Within table of Official Methods of Analysis of AOAC International, add 1/ after “944.03 or 985.35” and add 1/ after “920.85 or 985.15”.

j. Section E-5, B (3) Analytical. First sentence of paragraph after table of AOAC methods, delete “gram” after “0.1” and insert “percent” before “for fat”.

k. Section E-5, B (3) Analytical. Add new footnote after second paragraph:

1/ Tests will be conducted for calcium and fat on the first production lot and USDA will verify the formula. A certificate of conformance will be provided on all future lots. If the formula is changed or a new contract starts, then another set of tests shall be conducted for calcium and fat, a Certificate of Analysis will be provided and USDA will verify the formula.