

SECTION C

This document covers shelf stable cakes and muffin tops packaged in a flexible pouch for use by the Department of Defense as a component of operational rations.

C-1 ITEM DESCRIPTION

PCR-C-007G, CAKES AND MUFFIN TOPS, PACKAGED IN A FLEXIBLE POUCH, SHELF STABLE

Types and flavors.

Type I - Cakes

- Flavor 1 - Vanilla
- Flavor 2 - Marble
- Flavor 3 - Applesauce

Type II - Muffin tops

- Flavor 1 - Maple, whole grain
- Flavor 2 - Cinnamon

C-2 PERFORMANCE REQUIREMENTS

A. Product standard. A sample shall be subjected to first article (FA) or product demonstration model (PDM) inspection as applicable, in accordance with the tests and inspections of Section E of this Performance-based 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 noncomparable to the product standard, the contractor shall submit a replacement FA or PDM for approval. In any event, all product produced must meet all requirements of this document including product standard comparability.

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

C. Appearance.

(1) General. The finished product shall be produced using high oleic oil or shortening and shall be intact. The product shall show no signs of excessive heating (materially darkened or scorched). The product surface may have slightly browned edges. The product shall have a uniform cell (crumb) structure and shall show no evidence of compression streaks. The finished product shall be free from foreign materials.

(2) Type I. The cakes shall be rectangular or round.

a. Flavor 1. The vanilla cake shall have a light tan surface and a pale, off-white crumb.

b. Flavor 2. The marble cake shall have a light golden brown to dark brown swirled surface and crumb.

c. Flavor 3. The applesauce cake shall have a golden brown surface and a light to medium beige crumb with dark tan apple pieces distributed throughout.

(3) Type II. The muffin tops shall be round and the crumb may contain air structure pockets.

a. Flavor 1. The whole grain maple muffin top shall have a light to medium golden brown surface and a pale to golden yellow crumb. The muffin top may have pale yellow maple flakes distributed throughout.

b. Flavor 2. The cinnamon muffin top shall have a light to medium golden brown surface and a light to medium beige crumb with medium to dark brown cinnamon flakes and specks of brown cinnamon spice distributed throughout.

D. Odor and flavor. The packaged food odor and flavor shall be moderately sweet. The packaged food shall be free from foreign odors and flavors.

(1) Type I.

a. Flavor 1. The vanilla cake shall have a slight to moderate vanilla odor and flavor.

b. Flavor 2. The marble cake shall have a moderate chocolate and vanilla odor and flavor.

c. Flavor 3. The applesauce cake shall have a moderate cooked apple and brown spice odor and flavor.

(2) Type II.

a. Flavor 1. The whole grain maple muffin top shall have a moderate maple odor and flavor.

b. Flavor 2. The cinnamon muffin top shall have a moderate cinnamon odor and flavor.

E. Texture.

(1) Type I. The cakes shall have a dense, firm, tender, moist, fine grain crumb.

a. Flavor 3. The apple pieces shall be soft.

(2) Type II. The muffin tops shall have a tender, moist, fine grain crumb.

a. Flavor 1. The maple flakes, if present, may be slightly crunchy.

b. Flavor 2. The cinnamon flakes shall be granular.

F. Dimensions. Type I cakes shall be not greater than 4-3/4 inches long and 3-1/4 inches in width for rectangular product or not greater than 4-1/4 inches in diameter for round product. Type II muffin tops shall be not greater than 4-1/4 inches in diameter.

G. Net weight.

(1) Type I. The average net weight of type I cakes shall be not less than 2.5 ounces (71 grams). The net weight of an individual pouch shall be not less than 2.3 ounces (65 grams).

(2) Type II. The average net weight of type II muffin tops shall be not less than 2.2 ounces (62 grams). The net weight of an individual pouch shall be not less than 2.0 ounces (57 grams).

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

I. Analytical requirements.

(1) Fat.

a. The total fat content for Type I, and Type II, flavor 1, shall be not less than 18.0 percent.

b. The total fat content for Type II, flavor 2, shall be not less than 14.0 percent.

c. The saturated fat content shall be not greater than 3.0 percent.

(2) Moisture. The moisture content shall be not less than 13.0 percent.

(3) Water activity. The water activity (a_w) shall be not greater than 0.85.

(4) Oxygen. The oxygen content of the filled and sealed pouch shall not exceed 0.30 percent.

J. Vegan requirement (Type II, flavor 2 only). Type II, flavor 2 product shall NOT contain any animal or animal by-products, honey or honeybee products, insects or products from insects such as silk or dyes or be processed with any animal products or by-products. This includes, but is not limited to oils, fats, fatty acids and their esters, flavorings, gelling agents, coagulants, binders, emulsifiers, extenders, fatty alcohol, aldehydes, and ketones, lactones, glycerol, amino acids, hydrolyzed proteins, enzymes, and enzyme modified products. Furthermore, these products shall NOT contain any ethyl alcohol, or ingredients derived from or containing methyl alcohol.

SECTION D

D-1 PACKAGING

A. Packaging. Product and one intact oxygen scavenger shall be packaged in a preformed or form-fill-seal barrier pouch.

(1) Preformed pouch.

a. Pouch material. The preformed pouch shall be fabricated from 0.002 inch thick ionomer or polyolefin film laminated or extrusion coated to 0.00035 inch thick aluminum foil which is then laminated to 0.0005 inch thick polyester. Tolerances for thickness of plastic

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films shall be plus or minus 20 percent and tolerance for the foil layer shall be plus or minus 10 percent. The material shall show no evidence of delamination, degradation, or foreign odor. The material shall be suitably formulated for food packaging and shall not impart an odor or flavor to the product. The complete exterior surface of the pouch shall be uniformly colored and shall conform to number 20219, 30219, 30227, 30279, 30313, 30324, or 30450 of SAE AMS-STD-595, Colors Used in Government Procurement.

b. Pouch construction. The pouch shall be a flat style preformed pouch having maximum outside dimensions of 6 inches wide by 6 inches long. The pouch shall be made by heat sealing three edges with 3/8 inch (-1/8 inch, +3/16 inch) wide seals. The seals 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. A tear nick, notch, or serrations shall be provided to facilitate opening of the filled and sealed pouch. A 1/8 inch wide lip may be incorporated at the open end of the pouch.

c. Pouch filling and sealing. The product and one oxygen scavenger shall be inserted into the pouch. The filled pouch shall be sealed. The closure seal width shall be a minimum of 1/8 inch. The closure seal shall be free of foldover wrinkles or 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. The average seal strength shall be 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.

(2) Horizontal form-fill-seal pouch.

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, 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, 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

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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. The material shall be suitably formulated for food packaging and shall not impart any odor or flavor to the product. The complete exterior surface of the pouch shall be uniformly colored and shall conform to number 20219, 30219, 30227, 30279, 30313, 30324, or 30450 of SAE AMS-STD-595, Colors Used in Government Procurement.

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. The product and one oxygen scavenger shall be placed into the tray-shaped body of the pouch. 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 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. The maximum outside dimensions of the sealed pouch shall be 6 inches wide by 6 inches long. A tear nick, notch, or serrations shall be provided 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.

(3) Oxygen scavenger. The oxygen scavenger shall be constructed of materials that are safe for direct food contact. The oxygen scavenger shall be in compliance with all applicable Food and Drug Administration (FDA) regulations.

D-2 LABELING

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

- (1) Name and flavor of product (letters not less than 1/8 inch high)
- (2) Ingredients
- (3) Date 1/
- (4) Net weight
- (5) Name and address of packer

(6) “Nutrition Facts” label in accordance with the Nutrition Labeling and Education Act (NLEA) and all applicable FDA regulations

1/ Each pouch shall have the date of pack noted by using either a four-digit code or five-digit code. When using the four-digit code, begin with the final digit of the current year followed by the three-digit Julian code. For example, 14 February 2050 would be coded as 0045. When using the five-digit code, begin with the decade digit of the current year followed by the three-digit Julian code. For example, 14 February 2050 would be coded as 50045. The Julian code shall represent the day the product was packaged into the pouch.

D-3 PACKING

A. Packing. Not more than 40 pounds of product shall be packed in a fiberboard shipping box constructed in accordance with style RSC-L of ASTM D5118/D5118M, Standard Practice for Fabrication of Fiberboard Shipping Boxes. The fiberboard shall conform to type CF, class D, variety SW, minimum burst grade 200 or ECT 32 of ASTM D4727/D4727M, Standard Specification for Corrugated and Solid Fiberboard Sheet Stock (Container Grade) and Cut Shapes. Each box shall be closed in accordance with ASTM D1974/D1974M, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes.

D-5 MARKING

A. Shipping containers. Shipping containers shall be marked in accordance with DLA Troop Support 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/ASQ Z1.4, Sampling Procedures and Tables for Inspection by Attributes, are required. Unless otherwise specified, single sampling plans indicated in ANSI/ASQ Z1.4 will be utilized. When required, the manufacturer shall provide the Certificate(s) of Conformance to the appropriate inspection activity. Certificate(s) or 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 appearance, odor, flavor, and texture. Any failure to conform to the performance requirements or any appearance or palatability failure shall be cause for rejection of the lot.

(2) Periodic review evaluation. 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 U.S. Department of Agriculture (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:

COMBAT CAPABILITIES DEVELOPMENT COMMAND (DEVCOM) SOLDIER CENTER
FCDD-SCD-SCR
10 GENERAL GREENE AVENUE
NATICK, MA 01760-5000

One lot shall be randomly selected during each calendar month of production or as otherwise specified in the contract. Three (3) sample units shall be randomly selected from that one production lot. The three (3) sample units shall be shipped to DEVCOM Soldier Center within five (5) working days from the end of the production month from which they are randomly selected and upon completion of all USDA inspection requirements. The sample units will be evaluated for overall quality against the current first article or product demonstration model.

(3) Conformance inspection. Conformance inspection shall include the product examination/tests 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 performance requirements specified in Section C of this Performance-based Contract Requirements document utilizing the double sampling plans indicated in ANSI/ASQ Z1.4. The lot size shall be expressed in pouches. 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/ 3/

Category		Defect
<u>Major</u>	<u>Minor</u>	
		<u>General</u>
101		Product not type or not flavor as specified.
102		Evidence of excessive heating (materially darkened or scorched).
103		Pouch does not contain one intact oxygen scavenger. <u>4/</u>
	201	Product not intact. <u>5/</u>
	202	Product does not have a uniform cell (crumb) structure.
	203	Evidence of compression streaks.
		<u>Appearance</u>
	204	Type I cakes not rectangular or not round.
	205	Type I, flavor 1 vanilla cake does not have a light tan surface or does not have a pale, off-white crumb.
	206	Type I, flavor 2 marble cake does not have a light golden brown to dark brown swirled surface or crumb.

TABLE I. Product defects 1/ 2/ 3/ - Continued

Category		Defect
<u>Major</u>	<u>Minor</u>	
	207	Type I, flavor 3 applesauce cake does not have a golden brown surface or does not have a light to medium beige crumb or not with dark tan apple pieces or not distributed throughout.
	208	Type II muffin tops not round.
	209	Type II, flavor 1 whole grain maple muffin top does not have a light to medium golden brown surface or does not have a pale to golden yellow crumb. <u>6/</u>
	210	Type II, flavor 2 cinnamon muffin top does not have a light to medium golden brown surface or does not have a light to medium beige crumb or not with medium to dark brown cinnamon flakes or not specks of brown cinnamon spice or not distributed throughout. <u>7/</u>
<u>Odor and flavor</u>		
104		The packaged food odor or flavor is not moderately sweet.
105		Type I, flavor 1 vanilla cake does not have a slight to moderate vanilla odor or flavor.
106		Type I, flavor 2 marble cake does not have a moderate chocolate or not vanilla odor or flavor.
107		Type I, flavor 3 applesauce cake does not have a moderate cooked apple or not brown spice odor or flavor.
108		Type II, flavor 1 whole grain maple muffin top does not have a moderate maple odor or flavor.
109		Type II, flavor 2 cinnamon muffin top does not have a moderate cinnamon odor or flavor.

TABLE I. Product defects 1/ 2/ 3/ - Continued

Category		Defect
<u>Major</u>	<u>Minor</u>	
		<u>Texture</u>
	211	Type I cakes not dense or not firm or not tender or not moist or not a fine grain crumb.
	212	Type I, flavor 3 apple pieces not soft.
	213	Type II muffin tops not tender or not moist or not a fine grain crumb.
	214	Type II, flavor 2 cinnamon flakes not granular.
		<u>Dimensions</u>
	215	Dimensions not as specified.
		<u>Net weight</u>
	216	Net weight of any individual type I pouch less than 2.3 ounces (65 grams). <u>8/</u>
	217	Net weight of any individual type II pouch less than 2.0 ounces (57 grams). <u>9/</u>

1/ Presence of any foreign materials such as, but not limited to dirt, insect parts, hair, glass, wood, or metal, or any foreign odors or flavors such as, but not limited to burnt, scorched, rancid, sour, stale, musty or moldy 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/ Verification that the finished product contains high oleic oil or shortening shall be with the statement of ingredients on the label.

4/ Construction of the oxygen scavenger and compliance with FDA regulations will be verified by Certificate of Conformance (CoC).

5/ Product that is broken into two or more pieces shall be considered not intact.

6/ Verification that the maple muffin tops are produced with whole grain enriched wheat flour shall be with the statement of ingredients on the label. Any nonconforming result shall be cause for rejection of the lot.

7/ For Type II, Flavor 2, compliance with the vegan requirement shall be verified by a CoC. Any product not conforming to the requirement shall be cause for rejection of the lot.

8/ Type I, sample average net weight less than 2.5 ounces (71 grams) shall be cause for rejection of the lot.

9/ Type II, sample average net weight less than 2.2 ounces (62 grams) shall be cause for rejection of the lot.

B. Methods of inspection.

(1) Shelf life. The contractor shall provide a Certificate of Conformance that the product has a 36 month 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 quality 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 and an oxygen scavenger. Results shall be reported to the nearest 0.1 ounce or to the nearest 1 gram.

(3) Analytical. The sample to be analyzed shall be a composite of eight filled and sealed pouches which have been selected at random from the lot. The composite sample shall be prepared and analyzed in accordance with the following methods of the Official Methods of Analysis (OMA) of AOAC International or approved methods of the American Association of Cereal Chemists (AACC):

<u>Test</u>	<u>Method Number</u>
Fat	922.06, 991.36, or AACC 30-10
Saturated Fat	996.06 <u>1/</u>
Moisture	925.45A or 2008.06

Test results shall be reported to the nearest 0.1 percent. Government verification will be conducted through actual testing by a Government laboratory. Any result not conforming to the analytical requirement shall be cause for rejection of the lot.

1/ Tests will be conducted for saturated fat on the first production lot of a contract cycle. USDA will perform verification testing and obtain a copy of the formulation used in the production of that lot. A Certificate of Conformance (CoC) will be provided on all future lots. If the formula is changed or a new contract starts, then another set of tests for saturated fat shall be conducted by USDA and USDA will obtain a copy of the formulation.

(4) Water activity (a_w) testing. Eight filled and sealed pouches shall be randomly selected from one production lot and tested for a_w in accordance with the latest edition of the OMA of AOAC International, method 978.18, using an electric hygrometer system self-temperature at 77°F (25°C) or an equivalent instrument. Water activity shall be determined not less than 96 hours but not more than 14 days after baking to allow moisture equilibration in the product. The sample unit shall be a specimen from the center of the product. Test results shall be reported to the nearest 0.01. Government verification will be conducted through actual testing by a Government laboratory. Any result not conforming to the requirement shall be cause for rejection of the lot.

(5) Oxygen testing. Eight filled and sealed pouches shall be randomly selected from one production lot and individually tested for oxygen content. Testing shall be accomplished after the filled and sealed pouches have been allowed to equilibrate at room temperature for not less than 48 hours from the time of sealing. Test results shall be reported to the nearest 0.1 percent. Government verification will be conducted through actual testing by a Government laboratory. Any individual result not conforming to the oxygen content requirement shall be classified as a major defect and shall be cause for rejection of the lot.

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

A. Packaging.

(1) Pouch material certification. The pouch material shall be tested for these characteristics. A Certificate of Conformance (CoC) may be accepted as evidence that the characteristics conform to the specified requirements.

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<u>Characteristic</u>	<u>Requirement paragraph</u>	<u>Test procedure</u>
Thickness of films for laminated material	D-1,A(1)a and D-1,A(2)a	ASTM D2103 <u>1/</u>
Aluminum foil thickness	D-1,A(1)a and D-1,A(2)a	ASTM B479 <u>2/</u>
Laminated material identification and construction	D-1,A(1)a and D-1,A(2)a	Laboratory evaluation
Color of laminated material	D-1,A(1)a and D-1,A(2)a	SAE AMS-STD-595 <u>3/</u>

1/ Standard Specification for Polyethylene Film and Sheeting

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

3/ Colors Used in Government Procurement

(2) Unfilled preformed pouch certification. A CoC may be accepted as evidence that unfilled pouches conform to the requirements specified in D-1,A(1)a and b. When deemed necessary by the USDA, testing of the unfilled preformed pouches for seal strength shall be as specified in E-6,B(1)a.

(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 2.5 for minor defects.

TABLE II. Filled and sealed pouch defects 1/

<u>Category</u>		<u>Defect</u>
<u>Major</u>	<u>Minor</u>	
101		Tear or hole or open seal.
102		Seal width less than 1/16 inch. <u>2/</u>
103		Presence of delamination. <u>3/</u>

TABLE II. Filled and sealed pouch defects 1/ - Continued

Category		Defect
<u>Major</u>	<u>Minor</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/ 7/</u>
	201	Label missing or incorrect or illegible.
	202	Tear nick or notch or serrations missing or does not facilitate opening.
	203	Seal width less than 1/8 inch but greater than or equal to 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/ Effective seals are defined as any uncontaminated, fusion bonded, continuous path, minimum 1/16 inch wide, 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 in the body of the pouch 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 - 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. 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).

5/ If doubt exists as to whether or not the sealing equipment leaves an impression or design on the seal surface that could conceal or impair visual detection of seal defects, score the impression and/or design as a major defect, retain the sample, and contact the Government agency supervisor or the contracting officer for instruction. Samples shall be furnished to the contracting officer for a determination as to acceptability.

6/ Applicable to form-fill-seal pouches only.

7/ 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.

B. Methods of Inspection.

(1) Seal testing. The pouch integrity shall be tested as required in a or b, as applicable. The lot shall be expressed in pouches. The sample unit shall be one pouch. The sample size shall be the number of pouches indicated by inspection level S-1.

a. Seal strength test. The seals of the pouches shall be tested for seal strength in accordance with ASTM F88/F88M, Standard Test Method for Seal Strength of Flexible Barrier Materials. Three adjacent specimens shall be cut from each side and each end of each pouch in the sample. The average seal strength of any side or end shall be calculated by averaging the three specimens cut from that side or end. 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. 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 sides and bottom of the pouch and the distance between restraining plates shall be 1/2 inch. 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 +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. Any test failing to reach and maintain 14 psig for 30 seconds during testing shall be considered a test failure. The pouches shall then be examined for separation or yield of the heat seals. Any evidence of seal separation greater than 1/16 inch in the seal shall be considered a test failure. Any seal separation that reduces the effective seal width to less than

1/16 inch shall be considered a test failure. Any test failure shall be cause for rejection of the lot.

C. Packing.

(1) Shipping container and marking examination. The filled and sealed shipping containers shall be examined for the defects listed in table III. 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. <u>Shipping container and marking defects</u>		
<u>Category</u>		<u>Defect</u>
<u>Major</u>	<u>Minor</u>	
101		Marking missing or incorrect or illegible.
102		Inadequate workmanship. <u>1/</u>
	201	More than 40 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

Unless otherwise specified, the applicable version of these documents is that which is active on the date of the solicitation or contract.

DLA Troop Support Form

Form 3556	Marking Instructions for Boxes, Sacks, and Unit Loads of Perishable and Semiperishable Subsistence
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NON-GOVERNMENTAL STANDARDS

AMERICAN ASSOCIATION OF CEREAL CHEMISTS (AACC)

Approved Methods of the American Association of Cereal Chemists

(Application for copies should be addressed to: American Association of Cereal Chemists, 3340 Pilot Knob Road, St. Paul, MN 55121.)

AMERICAN SOCIETY FOR QUALITY (ASQ) www.asq.org

ANSI/ASQ Z1.4	Sampling Procedures and Tables for Inspection by Attributes
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AOAC INTERNATIONAL www.aoac.org

Official Methods of Analysis (OMA) of AOAC International

ASTM INTERNATIONAL www.astm.org

B479	Standard Specification for Annealed Aluminum and Aluminum-Alloy Foil for Flexible Barrier, Food Contact, and Other Applications
D1238	Standard Test Method for Melt Flow Rates of Thermoplastics by Extrusion Plastometer
D1505	Standard Test Method for Density of Plastics by the Density-Gradient Technique

PCR-C-007G
30 June 2025
SUPERSEDING
PCR-C-007F
3 July 2013

D1974/D1974M	Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes
D2103	Standard Specification for Polyethylene Film and Sheeting
D4727/D4727M	Standard Specification for Corrugated and Solid Fiberboard Sheet Stock (Container Grade) and Cut Shapes
D5118/D5118M	Standard Practice for Fabrication of Fiberboard Shipping Boxes
F88/F88M	Standard Test Method for Seal Strength of Flexible Barrier Materials

SAE INTERNATIONAL www.sae.org

SAE-AMS-STD-595	Colors Used in Government Procurement
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