

METRIC

A-A-20245A

January 10, 2003

**SUPERSEDING**

A-A-20245

**March 10, 1997**

## COMMERCIAL ITEM DESCRIPTION

### GRANOLA BARS

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

**1. SCOPE.** This CID covers granola bars, 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), flavor(s), class(es), and package(s) of granola bars required (Sec. 3).
- When the age requirement at the time of delivery is other than specified (Sec. 5.4).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- 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 granola bars shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

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

**Type I** - Regular

**Type II** - Low Fat (21 CFR § 101.62 (b))

AMSC N/A

FSC 8920

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**Style A** - Crunchy

- Flavor 1** - Oats and Honey
- Flavor 2** - Cinnamon
- Flavor 3** - Maple and Brown Sugar
- Flavor 4** - Other

**Style B** - Chewy

**Class a** - Uncoated

- Flavor 1** - Apple
- Flavor 2** - Apple Berry
- Flavor 3** - Blueberry
- Flavor 4** - Chocolate Chip
- Flavor 5** - Chocolate Chunk
- Flavor 6** - Fruit and Nut
- Flavor 7** - Oatmeal Raisin
- Flavor 8** - Peanut Butter
- Flavor 9** - Peanut Butter and Chocolate Chunk
- Flavor 10** - Raspberry
- Flavor 11** - Strawberry
- Flavor 12** - Other

**Class b** - Chocolate coated

- Flavor 1** - Caramel Nut
- Flavor 2** - Chocolate Fudge
- Flavor 3** - Coconut
- Flavor 4** - Peanut Butter
- Flavor 5** - Peanut Butter and Chocolate Chip
- Flavor 6** - Other

**Package (a)** - Single bar package

**Package (b)** - Dual bar package

**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 granola bars shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

**5.2 Ingredients.** The granola bars shall contain a granola mixture including oats, natural and artificial flavors, and leavening agents. The granola bars may contain: corn syrup, dextrose, thickening agents, partially hydrogenated vegetable oil (soybean, cottonseed, canola, etc.), sugar, colors, and peanut butter and other ingredients (as applicable to the flavor).

**5.3 Finished product.** The granola bars shall not be crushed, broken, or materially fall apart when handled from manufacturing through the normal transportation process to the ultimate user. The granola bars shall possess a granular, uneven surface with distinct grains of oats except for Style B, Class b granola bars which shall have a rippled surface coating of chocolate. Style A granola bars shall be crunchy, slightly chewy, and granular. Style B granola bars shall be slightly soft, chewy, and granular.

**5.3.1 Flavor and odor.** The granola bars shall have an odor and flavor typical of the flavor of the granola bar specified. The granola bars shall have no off-odors or off-flavors.

**5.3.2 Color.** The color shall be typical for the flavor/coating of the granola bar specified.

**5.3.3 Foreign material.** All ingredients shall be clean, sound, wholesome, and free from foreign material, and free from evidence of rodent or insect infestation.

**5.4 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the granola bars shall be processed and packaged not more than 90 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 granola bars shall be as follows:

<u>Test</u>	<u>Requirement</u>
Moisture content, Style A	Shall not exceed 4.5 percent.



**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.

**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 and 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 and 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 granola bars 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/Federal Grain Inspection Service (FGIS) or USDA/AMS (depending on how it is packaged) shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the granola bars in accordance with agency procedures which include selecting random samples of the granola bars, evaluating the samples for conformance with the salient characteristic 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,

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contract, or purchase order, agency inspectors will examine the granola bars for conformance to the United States Standards of 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 the samples of granola bars, and compliance with requirements in the following areas:

- Salient Characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDA analytical testing is specified, FGIS or AMS inspection personnel shall select samples and submit them to the USDA, FGIS or 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, FGIS, Grain Inspection, Packers and Stockyard Administration (GIPSA), USDA, STOP 3632, 1400 Independence Avenue, SW, Washington, DC 20250-3632, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail: [HenryC.Greenwood@usda.gov](mailto:HenryC.Greenwood@usda.gov) or [JohnC.Giler@usda.gov](mailto:JohnC.Giler@usda.gov).**

**12.1.2 Agricultural Marketing Service.** For USDA, AMS certification, contact the **Branch Chief, Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), 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@usda.gov](mailto:Terry.Bane@usda.gov).**

### 12.2 Analytical testing and technical information contacts.

**12.2.1 Federal Grain Inspection Service.** For USDA, FGIS technical information on analytical testing, contact the **Branch Chief, Technical Service Division, Analytical Reference and Testing Branch, FGIS Technical Center, GIPSA, USDA, 10383 North Ambassador Drive, Kansas City, Missouri 64153-1394, telephone (816) 891-0444 or via E-mail: [LynnA.Polston@usda.gov](mailto:LynnA.Polston@usda.gov) or [TimD.Norton@usda.gov](mailto:TimD.Norton@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, or via E-mail: [HenryC.Greenwood@usda.gov](mailto:HenryC.Greenwood@usda.gov).

**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: [anita.okrend@usda.gov](mailto:anita.okrend@usda.gov).**

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

#### **12.3.1 Sources of information for nongovernmental documents is as follows :**

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Fredrick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: <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. 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, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: <http://www.access.gpo.gov/nara/cfr/index.html>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, 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-HSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or FAX (215) 737-2963, or via E-mail: [Sally.A.Gallagher@dscp.dla.mil](mailto:Sally.A.Gallagher@dscp.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.**

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**MILITARY INTERESTS:**

**Custodians**

Army - GL  
Navy - SA  
Air Force - 35

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**Review Activities**

Army - MD, QM  
Navy - MC

**PREPARING ACTIVITY:**

DLA - SS  
(Project No. 8920-P083)

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