

**USDA COMMODITY REQUIREMENTS**

**CR4  
CRACKER PRODUCTS  
FOR USE IN DOMESTIC PROGRAMS**

Effective Date: **04/23/08**

**USDA COMMODITY REQUIREMENTS  
CR4  
CRACKER PRODUCTS  
FOR USE IN DOMESTIC PROGRAMS**

**Table of Contents**

|               |   |          |
|---------------|---|----------|
| <i>Part 1</i> | <i>COMMODITY SPECIFICATIONS</i>             | <i>1</i> |
| Section 1.1   | COMMODITIES                                 | 1        |
| Section 1.2   | WARRANTY                                    | 1        |
| Section 1.3   | QUALITY ASSURANCE                           | 1        |
| <i>Part 2</i> | <i>CONTAINER AND PACKAGING REQUIREMENTS</i> | <i>1</i> |
| Section 2.1   | GENERAL                                     | 1        |
| Section 2.2   | COMMERCIAL PACKAGING REQUIREMENTS           | 1        |
| Section 2.3   | CONTAINERS AND MATERIALS                    | 2        |
| Section 2.4   | UNITIZATION REQUIREMENTS                    | 2        |

## **Part 1 COMMODITY SPECIFICATIONS**

### **Section 1.1 COMMODITIES**

The commodity delivered shall meet the requirements as specified in the Crackers, Type II, Saltine, Style A, Plain, Commercial Item Descriptions (CID), A-A-20286 (June 15, 1998) at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELDEV3006539>

### **Section 1.2 WARRANTY**

The product shall have a shelf life of at least six (6) months from date of manufacturer. Product shall not be manufactured more than 30 days prior to shipping.

### **Section 1.3 QUALITY ASSURANCE**

- A. The contractor shall perform the product testing and quality analysis to ensure that the product meets the commodity specifications. The results shall be evidenced by a Certificate of Analysis (COA).
- B. Contractors shall notify the Government immediately of lots that fail to meet contract requirements

## **Part 2 CONTAINER AND PACKAGING REQUIREMENTS**

### **Section 2.1 GENERAL**

This part provides the container specifications and packaging materials requirements used under this contract.

### **Section 2.2 COMMERCIAL PACKAGING REQUIREMENTS**

- A. Contractors shall supply commercial brand products only and shall certify at the time of submission of an offer that the commercial product being delivered has a history of successful distribution and use in domestic commercial channels and is sold on the commercial market with an established level of consumer acceptance.
- B. Container and packaging requirements are those used in the current commercial shipping practices and shall comply with:
  - (1) Unitization requirements in Section 2.4.
  - (2) At contractor's option, a statement such as "Not for Retail Sale" may be printed on the principal display panel of the food label.
  - (3) The manufacturer's lot code/lot identification number shall be shown on the commercial bill of lading.
  - (4) Shipping containers shall be marked to show the maximum safe stacking height. It is the responsibility of the contractor in cooperation with the shipping container manufacturers to determine the safe stacking height.
  - (5) For identification upon receipt at delivery warehouses, all commercial-labeled product shipping documents shall specify "FOR USDA FOOD DISTRIBUTION PROGRAMS."

**Section 2.3 CONTAINERS AND MATERIALS**

- A. All containers and packaging shall be constructed to meet the requirements of the Food and Drug Administration (FDA) for safe contact with the packaged product. The contractor shall obtain and maintain documentation from the container or packaging material manufacturer to verify that the containers and packaging materials used in this contract were in compliance with the Government’s regulatory requirements for safe contact with food products as required in the Master Solicitation, Part 3, Section A, Number 3.
  
- B. Questions concerning the containers and materials should be directed to:  
USDA/FSA/DACO  
Room 5755 – South Bldg, STOP 0551  
1400 Independence Avenue SW  
Washington, DC 20250-0551  
ATTN: Packaging
  
- C. If the contractor purchases packaging and container ingredients from a foreign country and/or the package and container is manufactured in a foreign country, the package and container SHALL NOT display country of origin labeling. Phrases similar to but not inclusive of, “Made in [Name of Foreign Country.]” or “Product of [Name of Foreign Country.]” are strictly prohibited.

**Section 2.4 UNITIZATION REQUIREMENTS**

Shipments shall comply with the following unitization requirements:

- A. Unless otherwise specified by the Government, all shipments of packaged products shall be unitized (palletized and stretch wrapped).
  
- B. Pallets shall be:
  - (1) Constructed to facilitate the safe handling and transportation of the packaged product, as a unit, without loss or damage.
  - (2) A Number 2, four-way, reversible flush stringer with no broken runners or slats.
  - (3) Suitable for use in the shipment of food products.
  
- C. Plastic stretch wrap shall be:
  - (1) Constructed of a plastic film which is to be stretched a minimum of 50 percent beyond its original length when stretched around the pallet load.
  - (2) Applied as tightly as possible around all tiers of the palletized shipping containers. The shipping containers shall be held firmly in place by the stretch wrap.
  
- D. Pallet loads shall be:

- (1) Stacked in such a way as to minimize the amount that shipping containers overhang the edges of pallets.
- (2) Blocked and braced or otherwise loaded into the conveyance in a manner that prevents shifting during transit.

**INCH-POUND**

**A-A-20286**  
**June 15, 1998**

## **COMMERCIAL ITEM DESCRIPTION**

### **CRACKERS**

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

#### **1. SCOPE.**

**1.1** This Commercial Item Description (CID) covers crackers, packed in commercially acceptable containers, suitable for use by Federal, State, and local governments and other interested parties.

#### **2. CLASSIFICATION.**

**2.1** The crackers shall conform to the type(s), style(s), enrichment type(s), level(s) of fat, and grain/bread serving size(s) in the following list which shall be specified, in the solicitation, contract, or purchase order.

#### **Types, styles, enrichment types, levels of fat, and grain/bread serving sizes.**

**Type I** - Soda  
**Style A** - Plain  
**Style B** - Salted

**Type II** - Saltine  
**Style A** - Plain  
**Style B** - Salted

**Type III** - Sodium Restricted

**FSC 8920**

**Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Programs, Agricultural Marketing Service, U.S. Department of Agriculture, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243 or telephone (202) 720-9939 or FAX (202) 690-0102.**

**DISTRIBUTION STATEMENT A.** Approved for public release; distribution is unlimited.

**A-A-20286**

**Type IV** - Oyster  
**Type V** - Graham (any shape)

**Style A** - Plain  
**Style B** - Honey  
**Style C** - Cinnamon  
**Style D** - Chocolate  
**Style E** - Apple Cinnamon  
**Style F** - Other

**Type VI** - Salad

**Enrichment type 1** - Enriched  
**Enrichment type 2** - Unenriched

**Level of fat a** - Regular  
**Level of fat b** - Reduced fat (21 CFR 101.62)  
**Level of fat c** - Low fat (21 CFR 101.62)  
**Level of fat d** - Fat free (21 CFR 101.62)

**Grain/bread serving size (I)** - ¼ serving = 5 g or 0.2 ounce 1/  
**Grain/bread serving size (II)** - ¼ serving = 6 g or 0.2 ounce 2/  
**Grain/bread serving size (III)** - ½ serving = 10 g or 0.4 ounce 1/  
**Grain/bread serving size (IV)** - ½ serving = 13 g or 0.5 ounce 2/  
**Grain/bread serving size (V)** - ¾ serving = 15 g or 0.5 ounce 1/  
**Grain/bread serving size (VI)** - ¾ serving = 19 g or 0.7 ounce 2/  
**Grain/bread serving size (VII)** - 1 serving = 20 g or 0.7 ounce 1/  
**Grain/bread serving size (VIII)** - 1 serving = 25 g or 0.9 ounce 2/

1/ Grain/bread requirements for all crackers except graham crackers.  
2/ Grain/bread requirements for graham crackers.

**3. SALIENT CHARACTERISTICS.**

**3.1 Processing:** The crackers shall be prepared in accordance with good manufacturing practices.

**3.2 Ingredients:** The crackers shall consist of flour, water, leavening ingredients, and vegetable shortening or oil. The crackers may consist of salt, emulsifiers or other stabilizers, flavors, and other ingredients appropriate for the type of crackers specified in the solicitation, contract, or purchase order.

**3.2.1 Enriched flour:** When the crackers are enriched, the wheat flour used for the crackers shall conform to the U.S. Standards of Identity for Enriched Flour (21 CFR 137.165).

**3.2.2 Additional ingredients:** The Type I, soda; Type II, saltine; Type III, sodium restricted; and Type IV, oyster crackers may also contain yeast. The Type V, graham crackers shall contain graham flour and sugar. The Type V, graham crackers may also contain cinnamon, honey, molasses, brown sugar, cocoa, chocolate, and corn syrup. The Type VI, salad crackers may contain sugar and/or brown sugar and corn syrup.

**3.3 Finished product:**

**3.3.1 Appearance and color:** The crackers shall have a uniformly brown crust characteristic of the product. The crackers shall have typical volume, characteristic grain, and be evenly baked with color highlights without evidence of scorching or burning. There shall be no foreign color to the product. The delivered crackers shall not be crushed or damaged.

**3.3.2 Odor and flavor:** The crackers shall have a flavor and aroma characteristic of the particular type of crackers. There shall be no foreign odors or flavors such as, but not limited to, scorched, stale, rancid, or moldy.

**3.3.3 Texture:** The texture of the crackers shall have a characteristic texture for crackers. The crackers shall possess a firm, crisp crust.

**3.3.4 Enrichment:** When enriched, the crackers shall have the enrichment ingredients evenly distributed in the finished product.

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

**3.4 Analytical requirements:** Unless otherwise specified, analytical requirements for the crackers shall be as follows:

**3.4.1 Sodium content:** The sodium content for Type III, sodium restricted crackers shall not exceed 140.0 mg of sodium per 50 g of product.

**3.4.2 Fat content:** The fat content for Type I, soda; Type II, saltine; Type III, sodium restricted; and Type V, graham crackers shall not be less than 8.0 percent. The fat content for Type IV, oyster crackers shall not be less than 5.0 percent. The fat content for Type VI, salad crackers shall not be less than 15.0 percent. All types and styles of reduced fat, low fat, and fat free shall meet the requirements of 21 CFR 101.62.



**A-A-20286**

**3.4.3 Moisture content:** The moisture content for Type I, soda and Type II, saltine crackers shall not exceed 4.0 percent. The moisture content for Type III, sodium restricted and Type V, graham crackers shall not exceed 6.0 percent. The moisture content for Type IV, oyster and Type VI, salad crackers shall not exceed 5.0 percent.

**3.4.4 Analytical procedure:** Twelve randomly selected consumer packages of crackers shall be selected and composited for analysis.

**3.4.5 Preparation of sample:** The 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.

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

| <u>Test</u> | <u>Method</u> |
|-------------|---------------|
| Sodium      | 969.23        |
| Fat         | 922.06        |
| Moisture    | 927.05        |

**3.4.7 Test results:** The sodium test results shall be reported to the nearest 0.1 milligram. The fat and moisture test results shall be reported to the nearest 0.1 percent. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

**4. REGULATORY REQUIREMENTS.**

**4.1** The delivered crackers shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the crackers within the commercial marketplace. Delivered crackers shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

**5. QUALITY ASSURANCE PROVISIONS.**

**5.1 Product conformance.** The crackers provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same crackers offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.

**5.2 Quality assurance.** When required in the solicitation, contract, or purchase order, the Federal Grain Inspection Service (FGIS), U.S. Department of Agriculture, shall determine the quality assurance of the crackers according to FGIS procedures. The crackers shall be examined or analyzed as applicable in accordance with applicable provisions in this CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers currently in effect on the date of the solicitation.

## **6. PACKAGING.**

**6.1 Preservation, packaging, packing, labeling, and case marking.** Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

## **7. NOTES.**

### **7.1 Purchasers shall specify:**

- Type(s), style(s), enrichment type(s), level(s) of fat, and grain/bread serving size(s) of crackers required.
- When analytical testing is to be done.

### **7.2 Sources of documents.**

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

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

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

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document may be purchased from: **Superintendent of Documents, 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.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, U.S. Department of Agriculture, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

**A-A-20286**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services Administration, Federal Supply Service, Specifications Section, Suite 8100, 470 East L'Enfant Plaza, SW, Washington, DC 20407.**

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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HHS - NIH, IHS  
USDA - FV  
VA - OSS

**PREPARING ACTIVITY:**

USDA - FV

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