

**METRIC**  
**A-A-20286A**  
**March 14, 2013**  
**SUPERSEDING**  
**A-A-20286**  
**June 15, 1998**

## **COMMERCIAL ITEM DESCRIPTION**

### **CRACKERS**

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

**1. SCOPE.** This CID covers crackers, packed in commercially acceptable containers, suitable for use by Federal, State, local governments and other interested parties.

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers *shall specify* the following:**

- Type(s), style(s), enrichment type(s), level(s) of fat, sodium level(s), crackers size(s), and agricultural practice(s) of crackers desired (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When analytical requirements need to be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

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

- When Child Nutrition (CN) meal patterns need to be met (whole grain-rich equivalents or grain/bread serving sizes) (Sec. 3).
- Food Defense Section 10.1: Food Defense System Survey (FDSS) (Sec 10.1.1), or Food Defense Addendum to Plant Systems Audit (PSA) (Sec 10.1.2), or (Sec. 10.1.2 with 10.2.1).
- Manufacturer's quality assurance (Sec. 10.2 with 10.2.1) or (Sec. 10.2 with 10.2.2).
- Packaging requirements other than commercial (Sec. 11).

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

**Types, styles, enrichment types, levels of fat, sodium levels, cracker sizes, agricultural practices, and grain/bread serving sizes.**<sup>1</sup>

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<sup>1</sup> Not all options are available for all types. Check with the manufacturer/distributor for availability.

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

**Type II** - Saltine  
**Style A** - Plain  
**Style B** - Salted  
**Style C** - Unsalted  
**Style D** - Whole wheat

**Type III** - Gluten free

**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 (*as specified by the purchaser*)

**Type VI** - Salad

**Type VII** - Whole wheat

**Type VIII** - Whole grain

**Type IX** - Multigrain

**Type X** - Other (*as specified by the purchaser*)

**Enrichment type 1** - Made with enriched flour (21 Code of Federal Regulations (CFR) §§ 104.20 and 137.165)

**Enrichment type 2** - Not made with enriched flour

**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)

**Sodium level (i)** - Regular

**Sodium level (ii)** - Low Sodium (21 CFR § 101.61(b)(4))

**Sodium level (iii)** - Reduced Sodium (21 CFR § 101.61(b)(6))

- Cracker size (A)** - Regular  
**Cracker size (B)** - Miniature (at least 1/3 smaller in size than the corresponding regular product)  
**Cracker size (C)** - Other (*as specified by the purchaser*)

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

**When CN meal pattern contribution information is required (upon request), the manufacturer/distributor shall supply the information to prove crediting.**

**Requirements Effective July 1, 2013<sup>2</sup>:**

- Whole grain-rich ounce equivalent (a)** - 1 oz. eq = 22g (0.8oz)<sup>3</sup>  
**Whole grain-rich ounce equivalent (b)** - 1 oz. eq = 28g (1.0 oz)<sup>4</sup>  
**Alternate method<sup>2</sup>** - 16 g per serving for Groups A-G; 28 g per serving for Group H; and the volume or weight specified for Group I

**Requirements prior to June 30, 2013:**

- Grain/bread serving size (c)** - 1 serving = 20g (0.7oz)<sup>3</sup>  
**Grain/bread serving size (d)** - 1 serving = 25g (0.9oz)<sup>4</sup>  
**Alternate method<sup>5</sup>** - 14.75 g per serving for Groups A-G; 25 g per serving for Group H; and the volume or weight, whichever is less for Group I

**4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products shall meet the requirements of the:**

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements: *as specified by the purchaser* (Sec. 7).
- Manufacturer's/distributor's product assurance (Sec. 8).
- Regulatory requirements (Sec. 9).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 10).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 11).

**5. PROCESSING GUIDELINES.**

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<sup>2</sup> For information on these requirements and the effective dates please see FNS guidance memo SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program (<http://www.fns.usda.gov/cnd/governance/Policy-Memos/2012/SP30-2012os.pdf>).

<sup>3</sup> Grain/bread requirements for all crackers except graham crackers.

<sup>4</sup> Grain/bread requirements for graham crackers.

<sup>5</sup> Exhibit A in the Food Buying Guide for Child Nutrition Programs, Section 3, Grains/Breads ([http://teamnutrition.usda.gov/Resources/FBG\\_Section\\_3-GrainsBreads.pdf](http://teamnutrition.usda.gov/Resources/FBG_Section_3-GrainsBreads.pdf)).

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

**5.2 Food security.** The crackers should be processed and transported in accordance to the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.<sup>6</sup> This guidance identifies the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food security preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and postproduction finished product.

**5.3 Organic Crackers.** When organic crackers are specified in the solicitation, contract, or purchase order, the crackers shall be produced, handled, and labeled in accordance with the USDA organic regulations by an operation that is certified organic in accordance with the requirements of the National Organic Program (7 CFR Part 205). A Certificate of Organic Production or Handling shall be provided to verify that the product was processed and handled in accordance with the USDA organic regulations.

## 6. SALIENT CHARACTERISTICS.

**6.1 Ingredients.** The crackers shall contain flour, and vegetable shortening or oil. The crackers may contain leavening ingredients, salt, emulsifiers or stabilizers, flavors and/or spices, and other ingredients appropriate for the type of crackers specified in the solicitation, contract, or purchase order. When used, the additional ingredients shall be of Food Chemicals Codex purity or US Pharmacopeia-National Formulary quality and meet the related FDA regulations on food additives or generally recognized as safe (GRAS) requirements.

**6.1.1 Enriched flour.** When the flour used to make the crackers is enriched wheat flour it shall conform to the FDA's Fortification Policy (21 CFR § 104.20) and the U.S. Standards of Identity for Enriched Flour (21 CFR § 137.165).

### 6.1.2 Additional ingredients.

**6.1.2.1 Types I, II, and IV.** The Type I, soda, Type II, saltine, and Type IV, oyster crackers may contain yeast or other ingredients appropriate for the type of cracker specified.

**6.1.2.2 Type III.** The Type III, gluten free crackers, shall not contain wheat, rye, barley, triticale and any other cross bred hybrids of these grains and other ingredients that contain

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<sup>6</sup><http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>.

gluten. The products shall comply with FDA's regulation on the term, "gluten-free" when finalized.<sup>7</sup>

**6.1.2.3 Type V.** The Type V, graham crackers shall contain graham flour and sugar and may contain cinnamon, honey, molasses, brown sugar, cocoa, chocolate, corn syrup, and other ingredients appropriate for graham crackers.

**6.1.2.4 Type VI.** The Type VI, salad crackers may contain sugar or brown sugar, corn syrup, and other ingredients appropriate for salad crackers.

**6.1.2.5 Type VII.** The Type VII, whole wheat crackers shall contain at least 8 g of whole wheat (endosperm, germ, and bran) flour per serving or at least 51 percent of the grain must be whole grain wheat and they may contain other ingredients appropriate for whole wheat crackers.

**6.1.2.6 Type VIII.** The Type VIII, whole grain crackers, shall contain at least 8 g of whole grain (endosperm, germ, and bran) per serving, or at least 51 percent of the grain must be whole grain, and they may contain other ingredients appropriate for whole grain crackers.

**6.1.2.7 Type IX.** The Type IX, multigrain crackers, shall contain at least 2 different grains and may contain other ingredients appropriate for multigrain crackers.

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

## **6.2 Finished product.**

**6.2.1 Appearance and color.** The crackers shall have a uniformly colored crust characteristic of the product. The crackers shall have appropriate size, and volume characteristic of the grains used to make the product and shall be evenly baked with proper color development without evidence of scorching or burning. There shall be no foreign color to the product. The delivered crackers shall not be crushed or damaged.

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

**6.2.3 Texture.** The crackers shall have a characteristic texture of crackers. The crackers shall possess a firm, crisp crust.

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<sup>7</sup> See the proposed rule on "gluten-free" labeling at: <https://www.federalregister.gov/articles/2007/01/23/E7-843/food-labeling-gluten-free-labeling-of-foods>.

**7. ANALYTICAL REQUIREMENTS.**

**7.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the crackers shall comply with the following ranges and tolerances:

<u>Test</u>	<u>Tolerance</u>
Sodium	
Sodium level (ii)	Shall not exceed 140.0 mg per 50.0 g of product
Sodium level (iii)	Shall have 25.0 percent less per reference amount
Fat <sup>8</sup>	
Types I, II, IV, and V	Fat shall not be less than 8.0 percent
Type III	Fat shall not be less than 2.0 percent
Types VI	Fat shall not be less than 15.0 percent
Type VII	Fat shall not be less than 11.0 percent
Type VIII	Fat shall not be less than 14.0 percent
Type IX	Fat shall not be less than 8.0 percent
Moisture	
Types I, II, III, and V	Moisture shall not exceed 5.0 percent
Types VI, VII, and VIII	Moisture shall not exceed 4.0 percent
Types IV and IX	Moisture shall not exceed 6.0 percent

**7.2 Product verification sampling.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on a composite sample formed from 12 randomly selected consumer packages of crackers. 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.

**7.3 Analytical testing.** When specified in the solicitation, contract, or purchase order, the analyses shall be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) as specified below.

<u>Test</u>	<u>Method</u>
Sodium	976.25, 985.35, or 2011.14
Fat	920.39, 920.85, 922.06, 2003.06, 2007.04, or 2008.06
Moisture	925.09, 925.10, 925.45, 2007.04, or 2008.06

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<sup>8</sup> All types and styles of crackers bearing claims of reduced fat, low fat, or fat free shall meet the requirements of 21 CFR § 101.62.

**7.4 Test results.** The sodium test results shall be reported to the nearest 0.1 mg. 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.

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

**9. REGULATORY REQUIREMENTS.** 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, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When agricultural practice (ii), organic, is specified in the solicitation, contract, or purchase order, the crackers shall comply with all applicable provisions of the National Organic Program. When a known allergen is included in the crackers, the crackers shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act. When the crackers are used for the National School Lunch Program, the crackers shall comply with all applicable provisions of the Child Nutrition (CN) Programs.

**10. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 10.3 or 10.4; purchaser may specify 10.1 with 10.1.1, or 10.1 with 10.1.2, or 10.1.2 with 10.2.1, or 10.2 with 10.2.1 or 10.2 with 10.2.2.*

**10.1 Food Defense.** When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, Agricultural Marketing Service (AMS), Fruit and Vegetable Program (FV), Specialty Crop Inspection Division (SCI). Food Defense requirements include a documented and operational food defense plan that provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials and other ingredients and postproduction finished product. The plan shall address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter, when applicable, and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) transportation, shipping, and receiving.

**10.1.1 FDSS.** When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, AMS, FV, SCI. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. *(A FDSS verifies the participating company's adherence to the*

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FDA's "Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.") For further information, see Sec. 13.1 and 13.3.2.

**10.1.2 Food Defense Addendum to PSA.** When required in the solicitation, contract, or purchase order, a Food Defense Addendum shall be conducted by USDA, AMS, FV, SCI auditors. This verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. (A FDSS verifies the participating company's adherence to the FDA's "Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.") For further information, see Sec. 13.1 and 13.3.2.

**10.2 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.

**10.2.1 PSA.** A PSA conducted by USDA, AMS, FV, SCI, or other audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. (An AMS PSA verifies the manufacturer's capability to produce products in a clean sanitary environment in accordance with 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program.)

**10.2.2 Plant survey.** A plant survey conducted by USDA, AMS, FV, SCI, or other survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. (An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean sanitary environment in accordance with 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)

**10.3 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the crackers distributed meet or exceed the requirements of this CID.

**10.4 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the SCI, FV, AMS, USDA, shall be the certifying program. SCI inspectors shall certify the quality and acceptability of the crackers in accordance with SCI procedure, which includes selecting random samples of the crackers, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official SCI score sheets and/or



certificates. In addition, when required in the solicitation, contract, or purchase order, SCI inspectors will examine the crackers for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation.

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

**12. USDA INSPECTION NOTES.** When Section 10.4 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of crackers, and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, SCI inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 11 or as specified in the solicitation, contract, or purchase order).

**13. REFERENCE NOTES.**

**13.1 USDA certification, FDSS, Plant Survey, and PSA contact.** For a USDA certification, FDSS, Plant Survey, and PSA, contact the **Chief, Inspection Branch, SCI, FV, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: [Nathaniel.Taylor@ams.usda.gov](mailto:Nathaniel.Taylor@ams.usda.gov).**

**13.2 Analytical testing and technical information contact.** For USDA technical information on analytical testing, contact **the Science & Technology Program (S&TP), AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 720-5231 or via E-mail: [Alan.Post@ams.usda.gov](mailto:Alan.Post@ams.usda.gov) or [Ruihong.Guo@ams.usda.gov](mailto:Ruihong.Guo@ams.usda.gov).**

**13.3 Sources of documents.**

**13.3.1 Source of information for nongovernmental documents are as follows:**

Copies of the AOAC International OMA may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877-2417, telephone (301) 924-7077. Internet address: <http://www.aoac.org> for non members and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.**

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Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877, telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at: <http://www.usp.org>.**

Information on whole grain products is available from the **Whole Grains Council website online at: <http://www.wholegrainscouncil.org/whole-grains-101/existing-standards-for-whole-grains>.**

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

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, the CN Programs are contained in 7 CFR Parts 210, 220, 225, and 226, the National Organic Program are contained in 7 CFR Part 205, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and 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, New Orders, P.O. Box 979050, St. Louis, MO 63197-9000. Credit card (Visa, MasterCard, Discover/ NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800. These documents may also be obtained free of charge on the Internet at: <http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.**

Child Nutrition Program serving sizes are based on the Food Buying Guide for Child Nutrition Programs, available at <http://teamnutrition.usda.gov/Resources/foodbuyingguide.html>, and the FNS guidance memo SP 30-2012, Grain Requirements for the National School Lunch Program and School Breakfast Program, available at: <http://www.fns.usda.gov/cnd/governance/Policy-Memos/2012/SP30-2012os.pdf>.

Copies of Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available online from: **FDA, CFSAN on the Internet at: <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>.**

Information on the draft whole grain labeling guidance is available online at: <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodLabelingNutrition/ucm059088.htm>.

Information on the gluten free labeling proposal is available online at: <http://www.fda.gov/Food/LabelingNutrition/FoodAllergensLabeling/GuidanceComplianceRegulatoryInformation/ucm111487.htm>.

Copies of this CID, the U.S. Standards for Condition of Food Containers (7 CFR Part 42), and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from or provided to: **Chief, Standardization Branch, SCI, FV, AMS, USDA, STOP 240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, Fax (202) 690-1527, via E-mail: [CIDS@ams.usda.gov](mailto:CIDS@ams.usda.gov), or on the Internet at: [www.ams.usda.gov/CommercialItemDescription](http://www.ams.usda.gov/CommercialItemDescription).**

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**PREPARING ACTIVITY:**

USDA - FV

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