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## **SECTION C**

This document covers cookies packaged in a polymeric tray for use by the Department of Defense as a component of operational rations.

### **C-1 ITEM DESCRIPTION**

#### **PACKAGING REQUIREMENTS AND QUALITY ASSURANCE PROVISIONS FOR CID A-A-20295C COOKIES PACKAGED IN POLYMERIC TRAY, SHELF STABLE**

Types, styles, flavors, bake types, and classes.

Type I, Style G, Flavor 2, Bake type b, Class 2 – Coconut macaroons, Chocolate chip, Regular, Soft and Chewy

Type I, Style I, Flavor 5, Bake type a, Class 2 – Oatmeal cookies, Chocolate chip, Regular, Crisp

Type I, Style J, Flavor 7, Bake type a, Class 2 – Chocolate chip cookies (regular, chunk, or mini chips), Peanut butter with chocolate chips, Regular, Crisp

Type I, Style J, Flavor 9, Bake type a, Class 2 – Chocolate chip cookies (regular, chunk, or mini chips), Chocolate, chocolate chunk cookies, Regular, Crisp

Type I, Style J, Flavor 10, Bake type b, Class 2 – Chocolate chip cookies (regular, chunk, or mini chips), Caramel with chocolate chip cookies, Regular, Soft and Chewy

Type I, Style N, Bake type a, Class 2 – Chocolate peanut butter chip cookies, Regular, Crisp

Type I, Style Q, Flavor 2, Bake type a, Class 2 – White chocolate chip cookies (regular, chunk, or mini chips), with Cranberries, Regular, Crisp

Type I, Style U, Bake type a, Class 2 – Cookies with pan coated peanut butter disks, Regular, Crisp

Class 2 – Multiple serving package

Packages.

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Package E – Unitized Group Ration™ Heat & Serve (UGR-H&S™)  
Package K – Unitized Group Ration™ – Express (UGR-E™)

## **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 the Packaging Requirements and Quality Assurance Provisions. 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 product shall meet the minimum shelf life requirement of 36 months at 80°F.

C. Odor and flavor. The packaged cookies shall be free from foreign odors and flavors.

D. Net weight.

(1) For Type I, Style G, Flavor 2, Bake type b, Class 2 – Chocolate Chip Macaroon Cookie, Regular, Soft and Chewy there shall be 34 cookies per polymeric tray. The net weight of an individual polymeric tray shall be not less than 30 ounces.

(2) For all other cookies there shall be 27 cookies per polymeric tray. The net weight of an individual polymeric tray shall be not less than 37 ounces.

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

F. Analytical requirements.

(1) Oxygen content. The oxygen content of the filled and sealed polymeric tray shall not exceed 0.30 percent.

**SECTION D**

**D-1 PACKAGING**

A. Preservation. Twenty seven (27) or thirty four (34) as specified, intact cookies plus the appropriate number of oxygen scavenger(s) shall be filled and sealed into polymeric trays and the trays shall conform to the requirements of section 3 of MIL-PRF-32004, Packaging of Food in Polymeric Trays, Type II Oven-baked Products. Verification testing and inspection of trays and lids shall be in accordance with Section 4 of MIL-PRF-32004 and the Quality Assurance Provisions of Section E of this document. The requirement for protective sleeves shall not apply to Type II Oven-baked Products.

B. Polymeric tray closure. The filled and sealed tray shall be securely closed.

C. Oxygen scavenger. The oxygen scavenger shall be constructed of materials that are safe for direct or indirect food contact and shall be suitable for use with edible products. The oxygen scavenger shall be in compliance with all applicable FDA regulations.

**D-2 LABELING**

A. Polymeric tray body. The polymeric tray body shall be clearly printed or stamped, in a manner that does not damage the tray, with permanent ink of any contrasting color, which is free of carcinogenic elements. One end of the polymeric tray (see figure 1 of MIL-PRF-32004) shall be marked with the product name and number of portions. If the tray body end markings are not readily legible in low light conditions, a small, easily legible label shall be applied, but not over any existing tray markings. All other markings may be applied along the tray body side. The product name, lot number and filling equipment number shall be applied at the time of tray sealing. 1/

Tray body markings shall include:

(1) Product name. Commonly used abbreviations may be used.

(2) Tray code includes: 2/  
Lot Number

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1/ As an alternate method, tray body markings may be clearly printed or stamped onto the polymeric tray lid at the time of tray sealing, in a manner that does not damage the lid, with permanent ink of any contrasting color, which is free of carcinogenic elements, provided that the required markings are applied onto the tray body prior to packing for shipment to ration assembler.

2/ The lot number shall be expressed as a four digit Julian code. The first digit shall indicate the year of production and the next three digits shall indicate the day of the year (Example, 15 February 2010 would be coded as 0045). The Julian code shall represent the day the product was packed into the tray and the tray sealed. Sublotting (when used) shall be represented by an alpha character immediately following the four digit Julian code. Following the four digit Julian code and the alpha character (when used), the other required code information shall be printed in the sequence as listed above.

B. Polymeric tray lid. The lid shall be clearly printed or stamped, in a manner that does not cause damage. Permanent ink of any contrasting color, which is free of carcinogenic elements, shall be used. As an alternate labeling method, a pre-printed self-adhering 0.002 inch thick clear polyester label printed with indelible contrasting color ink may be used.

Note: The font tested by Natick was Microsoft Helvetica. The font used shall be similarly clear/easy to read as Helvetica. The recommended font sizes are as follows: 22 for the product name, 14 for “yield” and “to heat in water.” If an additional note is required on the label, such as “fluff before serving,” it should also be in font size 14. All other information should be in font size 9.

(1) Lid labeling shall include:

Product name and flavor

Ingredients

Net weight

Name and address of packer

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

(2) Lid labeling shall also show the following statements:

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**YIELD:**

(1) For Type I, Style G, Flavor 1, Bake type b, Class 2 – Chocolate Chip Macaroon Cookie, Regular, Soft and Chewy yield statement shall be as follows:

Serves 17 portions of 2 cookies each.

(2) For all other cookies yield statement shall be as follows:

Serves 27 portions of 1 cookie each.

**TO OPEN:** Using a clean knife, cut the lidding around the inside perimeter of the tray seals.

**SUGGESTION:** Cut lid along 3 sides and fold over uncut portion. Fold back to keep unused portions protected.

**D-3 PACKING**

A. Packing. Four filled, sealed and processed polymeric trays shall be packed in a fiberboard box conforming to style RSC-L, of ASTM D 5118/D 5118M, Standard Practice for Fabrication of Fiberboard Shipping Boxes. The fiberboard shall conform to type CF, class D, variety SW, grade 275 of ASTM D 4727/D 4727M, Standard Specification for Corrugated and Solid Fiberboard Sheet Stock (Container Grade) and Cut Shapes. The trays shall be stacked with lids oriented upright. Fiberboard pads shall be placed between the trays and on the top and bottom of the stacked trays. The pad dimensions shall be not less than 1/8 inch of the full length and width inside dimensions of the box and shall be fabricated of class domestic, grade 275 fiberboard. The box shall be closed in accordance with ASTM D 1974 Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes.

**D-4 UNITIZATION**

A. Unit loads. Unit loads shall be as specified in DSCP FORM 3507, Loads, Unit: Preparation of Semiperishable Subsistence Items.

**D-5 MARKING**

A. Shipping containers and unit loads. Marking of shipping containers and unit loads shall be as specified in 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/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) 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 performance 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:

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US Army Research, Development and Engineering Command  
Natick Soldier Research, Development and Engineering Center  
RDNS-CFF  
15 Kansas Street  
Natick, MA 01760-5056

One lot of each item produced shall be randomly selected during each calendar month of production. Two (2) sample units shall be randomly selected from that one production lot. The two (2) sample units shall be shipped to Natick within five working days from the end of the production month and 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 product examination 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 in A-A-20295C and specified in Section C of this Packaging Requirements and Quality Assurance Provisions document utilizing the double sampling plans indicated in ANSI/ASQ Z1.4. The lot size shall be expressed in polymeric trays. The sample unit shall be the contents of one tray. The inspection level shall be S-3 and the acceptable quality level (AQL), expressed in terms of defects per hundred units, shall be 4.0 for major defects and 6.5 for minor defects. Defects and defect classifications are listed in table I below. The filled and sealed polymeric trays shall be brought to room temperature (65°F to 75°F).

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TABLE I. Product defects 1/ 2/

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| Category     |              | Defect  |
|--------------|--------------|---|
| <u>Major</u> | <u>Minor</u> | <u>General</u>  |
| 101          |              | Product not type, style, flavor, bake type or class as specified.   |
| 102          |              | Evidence of excessive baking (materially darkened or scorched).   |
| 103          |              | Polymeric tray does not contain intact oxygen scavenger(s). <u>3/</u>   |
| 104          |              | Crushed cookie(s). <u>4/</u>  |
|              | 201          | Broken cookie(s). <u>5/</u>   |
|              |              | <u>Type I, Style G, Flavor 2, Bake type b, Class 2 – Coconut macaroons, Chocolate chip, Regular, Soft and Chewy</u> |
| 105          |              | Chocolate chip macaroon(s) not a creamy, sweet, distinct coconut flavor with chocolate chips.                       |
|              | 202          | Chocolate chip macaroon(s) not light tan to light brown in color with coconut flakes.                               |
|              | 203          | Chocolate chip macaroon(s) not soft or not moist with flakes of coconut.  |
|              | 204          | Chocolate chip macaroon(s) does not have a uniform distribution of dark chocolate chunks.                           |
|              | 205          | Less than 34 chocolate chip macaroon cookies per tray.  |
|              | 206          | Net weight of an individual polymeric tray of chocolate chip macaroon cookies less than 30 ounces.                  |

TABLE I. Product defects 1/ 2/ - Continued

| Category | Defect |
|----------|--------|
|----------|--------|

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| <u>Major</u> | <u>Minor</u>  |
|--------------|---|
|              | <u>Type I, Style I, Flavor 5, Bake type a, Class 2 – Oatmeal cookies, Chocolate chip, Regular, Crisp</u>  |
| 106          | Oatmeal chocolate chip cookie(s) not a distinct oatmeal or chocolate flavor.  |
|              | 207 Oatmeal chocolate chip cookie(s) exterior color or crumb not a light tan to medium brown color.   |
|              | 208 Oatmeal chocolate chip cookie(s) not typically round in shape.  |
|              | 209 Oatmeal chocolate chip cookie(s) surface or crumb does not have chocolate chips distributed throughout.   |
|              | 210 Oatmeal chocolate chip cookie(s) not crispy, crunchy, or not slightly crumbly with a firm bite.   |
|              | <u>Type I, Style J, Flavor 7, Bake type a, Class 2 – Chocolate chip cookies (regular, chunk, or mini chips), Peanut butter with chocolate chips, Regular, Crisp</u> |
| 107          | Peanut butter chocolate chip cookie(s) not peanut butter with sweet chocolate odor or flavor.   |
|              | 211 Peanut butter chocolate chip cookie(s) not beige color with a slightly cracked surface.   |
|              | 212 Peanut butter chocolate chip cookie(s) not crispy, crunchy, or not slightly crumbly with a firm bite.   |
|              | 213 Peanut butter chocolate chip cookie(s) does not have a uniform distribution of chocolate chips.   |
|              | <u>Type I, Style J, Flavor 9, Bake type a, Class 2 – Chocolate chip cookies (regular, chunk, or mini chips), Chocolate, chocolate chunk cookies, Regular, Crisp</u> |

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TABLE I. Product defects 1/ 2/ - Continued

| Category     |              | Defect  |
|--------------|--------------|---|
| <u>Major</u> | <u>Minor</u> |   |
| 108          |              | Chocolate chocolate chunk cookie(s) not milk chocolate odor or flavor.  |
|              | 214          | Chocolate chocolate chunk cookie(s) not milk chocolate color with cracked surface or round shape.   |
|              | 215          | Chocolate chocolate chunk cookie(s) not crispy, crunchy, or not slightly crumbly with a firm bite.  |
|              | 216          | Chocolate chocolate chunk cookie(s) does not have a uniform distribution of dark chocolate chunks.  |
|              |              | <u>Style J, Flavor 10, Bake type b Soft and chewy – Chocolate chip cookies (regular, chunk, or mini chips), Caramel with chocolate chips, Regular, Soft and Chewy</u> |
| 109          |              | Caramel chocolate chip cookie(s) not sweet caramel or chocolate odor or mild caramel or milk chocolate flavor.  |
|              | 217          | Caramel chocolate chip cookie(s) not tan to golden color with a slightly cracked surface or not round shape.  |
|              | 218          | Caramel chocolate chip cookie(s) does not have visible chocolate chips.   |
|              | 219          | Caramel chocolate chip cookie(s) not soft or not slightly chewy.  |
|              |              | <u>Type I, Style N, Bake type a, Class 2 – Chocolate peanut butter chip cookies, Regular, Crisp</u>   |
| 110          |              | Chocolate peanut butter chip cookie(s) not milk chocolate with peanut butter chips odor or flavor.  |
|              | 220          | Chocolate peanut butter chip cookie(s) not milk chocolate color   |

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TABLE I. Product defects 1/ 2/ - Continued

| Category     |              | Defect   |
|--------------|--------------|--|
| <u>Major</u> | <u>Minor</u> |  |
|              |              | with cracked surface or not round shape.   |
|              | 221          | Chocolate peanut butter chip cookie(s) does not have a uniform distribution of peanut butter chips.  |
|              | 222          | Chocolate peanut butter chip cookie(s) not crispy or not firm.   |
|              |              | <u>Type I, Style Q, Flavor 2, Bake type a, Class 2 – White chocolate chip cookies (regular, chunk, or mini chips), with Cranberries Regular, Crisp</u> |
| 111          |              | White chocolate chip cookie(s) not a sweet cranberry or white chocolate odor or flavor.  |
|              | 223          | White chocolate chip cookie exterior or crumb not a light tan to medium brown color.   |
|              | 224          | White chocolate chip cookie not typically round in shape.  |
|              | 225          | White chocolate chips do not have a soft bite or not distributed throughout the surface or interior.   |
|              | 226          | Cranberry pieces not distributed throughout surface or interior.   |
|              | 227          | White chocolate chip cookie(s) not crispy, crunchy, or not slightly crumbly with a firm bite.  |
|              |              | <u>Type I, Style U, Bake type a, Class 2 – Cookies with pan coated peanut butter disks, Regular, Crisp</u>   |
| 112          |              | Cookie(s) with pan coated peanut butter disks not a sweet vanilla odor or not a brown sugar, peanut butter, or vanilla flavor.                         |
|              | 228          | Cookie(s) with pan coated peanut butter disks exterior or crumb not a light tan to medium brown color.   |

TABLE I. Product defects 1/ 2/ - Continued

| <u>Category</u> |              | <u>Defect</u>   |
|-----------------|--------------|---|
| <u>Major</u>    | <u>Minor</u> |   |
|                 | 229          | Cookie(s) with pan coated peanut butter not typically round in shape.   |
|                 | 230          | Pan coated peanut butter disks not evenly distributed throughout the surface or interior.   |
|                 | 231          | Cookie(s) with pan coated peanut butter disks not crispy, crunchy, or not slightly crumbly with a firm bite or not with a crunch from the pan coated candies. |
|                 |              | <u>Weight 6/</u>  |
|                 | 232          | Net weight of an individual polymeric tray less than 37 ounces.   |
|                 | 233          | Less than 27 cookies in a tray.   |

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

4/ Thirty (30) grams or more of cookie crumbs, i.e., not discernible pieces, per polymeric tray.

5/ More than half the cookies broken into three or more pieces.

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6/ Applies to all other varieties of cookies except for Type I, Style G, Flavor 2, Bake type b, Class 2 – Coconut macaroons, Chocolate chip, Regular, Soft and Chewy.

**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 hedonic scale to be considered acceptable.

(2) Net weight. The net weight of the filled and sealed polymeric tray shall be determined by weighing each sample unit on a suitable scale tared with a representative empty tray, appropriate number of oxygen scavengers, and lid. Results shall be reported to the nearest 1 ounce.

(3) Oxygen content testing. Eight filled and sealed polymeric trays shall be randomly selected from one production lot and individually tested for oxygen content. Testing shall be accomplished after the filled and sealed polymeric trays have been allowed to equilibrate at room temperature for not less than 72 hours from the time of sealing. Test results shall be reported to the nearest 0.01 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 cause for rejection of the lot.

(4) Moisture content testing. Moisture content testing shall be in accordance with A-A-20295C.

**E-6 QUALITY ASSURANCE PROVISIONS (PACKAGING AND PACKING MATERIALS, POLYMERIC TRAY)**

**A. Packaging and labeling.**

(1) Polymeric tray testing. For purposes of clarification, the polymeric tray without the lid will be referred to as the “tray” and the polymeric tray with the lid shall be referred to as the “container”. The container and container materials shall be examined for the characteristics listed in table I of MIL-PRF-32004, Packaging of Food in Polymeric Trays. The lot size, sample unit, and inspection level criteria are provided in table II below for each

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of the test characteristics. Any test failure shall be classified as a major defect and shall be cause for rejection of the lot. For rough handling survivability at frozen temperature, polymeric tray survival rate shall be at least 85 percent.

TABLE II. Polymeric tray quality assurance criteria

| <u>Prior to processing</u>            |                       |             |                  |
|---------------------------------------|-----------------------|-------------|------------------|
| Characteristic                        | Lot size expressed in | Sample unit | Inspection level |
| Tray configurations and dimensions    | Trays                 | 1 tray      | S-1              |
| Oxygen gas transmission rate of tray  | Trays                 | 1 tray      | S-1              |
| Oxygen gas transmission rate of lid   | Yards                 | 1/2 yard    | S-1              |
| Water vapor transmission rate of tray | Trays                 | 1 tray      | S-1              |
| Water vapor transmission rate of lid  | Yards                 | 1/2 yard    | S-1              |
| Camouflage                            | Containers            | 1 container | S-1              |

TABLE II. Polymeric tray quality assurance criteria - Continued

| <u>After processing</u>      |                       |             |                  |
|------------------------------|-----------------------|-------------|------------------|
| Characteristic               | Lot size expressed in | Sample unit | Inspection level |
| Processing                   | Trays                 | 1 tray      | S-2              |
| Rough handling survivability | Test containers       | 1 container | S-2              |
| Headspace (vacuum) <u>1/</u> | Containers            | 1 container | S-1              |
| Closure seal                 | Containers            | 1 container | S-1              |

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|                   |            |             |     |
|-------------------|------------|-------------|-----|
| Internal pressure | Containers | 1 container | S-1 |
| Lid opening       | Containers | 1 container | S-1 |

1/ Lack of visible gap between straight edge and lidding material along entire length of lidding or lack of tautness shall not be scored as a defect.

(2) Examination of container. The container shall be examined for the defects listed in table II of MIL-PRF-32004 and the labeling defects listed in table III below. The lot size shall be expressed in containers. The sample unit shall be one processed and labeled container. The inspection level shall be I and the AQL, expressed in terms of defects per hundred units, shall be 0.65 for major A defects, 2.5 for major B defects and 4.0 for minor defects. Fifty sample units shall be examined for critical defects. The finding of any critical defect shall be cause for rejection of the lot.

TABLE III. Container labeling defects

| Category       |              | Defect   |
|----------------|--------------|--|
| <u>Major A</u> | <u>Minor</u> |  |
| 101            |              | Polymeric tray lid or body labeling missing, incorrect or illegible.   |
|                | 201          | When a pre-printed self-adhering label is used, the label not adhering to tray lid (for example, label raised or peeled back from edge to corner) or presence of any areas of gaps along the perimeter of the label where the label is not properly adhered. |

(3) Label adhesive examination. When self-adhering labels are used, the adhesive shall be tested in accordance with ASTM D 3330/D 3330M, Standard Test Method for Peel Adhesion of Pressure Sensitive Tape. In lieu of testing, a certificate of conformance (COC) shall be provided.

**B. Packing.**

(1) Shipping container and marking examination. The filled and sealed shipping containers shall be examined for the defects listed in table IV 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 IV. Shipping container and marking defects

| Category     | Defect   |
|--------------|--|
| <u>Major</u> | <u>Minor</u>   |
| 101          | Marking missing or incorrect or illegible.                 |
| 102          | Inadequate workmanship. <u>1/</u>                          |
| 201          | Arrangement or number of polymeric trays not as specified. |

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.

C. Unitization.

(1) Unit load examination. The unit load shall be examined in accordance with the requirements of DSCP FORM 3507, Loads, Unit: Preparation of Semiperishable Subsistence Items. Any nonconformance shall be classified as a major defect.

**SECTION J REFERENCE DOCUMENTS**

Unless otherwise specified, the issues of these documents are those active on the date of the solicitation or contract.

DSCP FORMS

- DSCP FORM 3507      Loads, Unit: Preparation of Semiperishable Subsistence Items
- DSCP FORM 3556      Marking Instructions for Boxes, Sacks and  
Unit Loads of Perishable and Semiperishable Subsistence

MILITARY SPECIFICATIONS

- MIL-PRF-32004      Packaging of Food in Polymeric Trays

GOVERNMENT PUBLICATIONS

- Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder

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(21 CFR Parts 1-199) and (9 CFR Parts 1-391)

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY (ASQ) [www.asq.org](http://www.asq.org)

ANSI/ASQ Z1.4                      Sampling Procedures and Tables for Inspection by Attributes

ASTM INTERNATIONAL [www.astm.org](http://www.astm.org)

D 1974                                  Standard Practice for Methods of Closing, Sealing, and  
Reinforcing Fiberboard Boxes

D 3330/D 3330M                      Standard Test Method for Peel Adhesion of Pressure-  
Sensitive Tape

D 4727/D 4727M                      Standard Specification for Corrugated and Solid  
Fiberboard Sheet Stock (Container Grade) and Cut  
Shapes

D 5118/D 5118M                      Standard Practice for Fabrication of Fiberboard  
Shipping Boxes