

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

SECTION C

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

C-1 ITEM DESCRIPTION

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

Types and Flavors.

Type I - Cakes

- Flavor 1 - Vanilla pound cake
- Flavor 2 - Lemon pound cake
- Flavor 3 - Orange pound cake
- Flavor 4 - Pineapple pound cake
- Flavor 5 - Chocolate mint pound cake with chocolate drops
- Flavor 6 - Lemon poppy seed pound cake
- Flavor 7 - Spice pound cake
- Flavor 8 - Almond poppy seed pound cake
- Flavor 9 - Pumpkin pound cake
- Flavor 10 - Carrot pound cake
- Flavor 11 - Marble pound cake

Type II - Brownies

- Flavor 1 - Fudge brownie with chocolate drops

Type III - Muffin tops

- Flavor 1 - Chocolate banana nut
- Flavor 2 - Maple

Packages.

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

Package A - Meal, Cold Weather (MCW)
Package B - Food Packet, Long Range Patrol (LRP)
Package C - Meal, Ready-to-Eat™ (MRE™)

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 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. Appearance.

(1) General. The finished product 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 dense crumb compression streaks. The finished product shall be free from foreign materials.

(2) Type I.

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

b. Flavor 2. The lemon pound cake shall have a light golden surface and a yellow crumb.

c. Flavor 3. The orange pound cake shall have a medium orange surface and a light orange crumb.

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

- d. Flavor 4. The pineapple pound cake shall have a light golden tan surface and a pale yellow crumb.
- e. Flavor 5. The chocolate mint pound cake with chocolate drops shall have a dark brown surface and crumb and shall have chocolate drops distributed throughout.
- f. Flavor 6. The lemon poppy seed pound cake shall have a light golden surface and a yellow crumb with poppy seeds distributed throughout.
- g. Flavor 7. The spice pound cake shall have a medium beige surface and a light beige crumb and may have flecks of spices.
- h. Flavor 8. The almond poppy seed pound cake shall have a golden brown surface and a medium golden brown crumb with poppy seeds distributed throughout.
- i. Flavor 9. The pumpkin pound cake shall have a golden brown surface and a golden brown crumb.
- j. Flavor 10. The carrot pound cake shall have a medium brown to golden brown surface and a medium golden brown crumb containing small pieces of orange carrot.
- k. Flavor 11. The marble pound cake shall have a light golden brown to dark brown swirled surface and crumb.
- (3) Type II. Flavor 1 fudge brownie with chocolate drops shall have a very dark brown surface and crumb and shall have chocolate drops distributed throughout.
- (4) Type III.
- a. Flavor 1. The chocolate banana nut muffin top shall be round and shall have a dark brown surface and crumb containing off white to pale yellow banana flavored drops and walnut pieces evenly distributed throughout.
- b. Flavor 2. The maple muffin top shall be round and shall have a light to medium golden brown surface and a pale yellow crumb. Muffin top may have pale yellow maple flecks on the surface. The crumb may contain air structure pockets.
- D. Odor and flavor. The packaged food shall be free from foreign odors and flavors.

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

(1) Type I.

- a. Flavor 1. The vanilla pound cake shall have a sweet vanilla odor and flavor.
- b. Flavor 2. The lemon pound cake shall have a sweet, mild lemon odor and flavor.
- c. Flavor 3. The orange pound cake shall have a sweet, mild orange odor and flavor.
- d. Flavor 4. The pineapple pound cake shall have a sweet, mild pineapple odor and flavor.
- e. Flavor 5. The chocolate mint pound cake with chocolate drops shall have a semi-sweet chocolate and mild mint odor and flavor.
- f. Flavor 6. The lemon poppy seed pound cake shall have a sweet, mild lemon and poppy seed odor and flavor.
- g. Flavor 7. The spice pound cake shall have a sweet spice odor and flavor.
- h. Flavor 8. The almond poppy seed pound cake shall have a sweet almond and poppy seed odor and flavor.
- i. Flavor 9. The pumpkin pound cake shall have a sweet pumpkin spice odor and flavor.
- j. Flavor 10. The carrot pound cake shall have a sweet, caramelized spiced odor and flavor with cinnamon, nutmeg, and cloves.
- k. Flavor 11. The marble pound cake shall have a semi-sweet chocolate and sweet vanilla odor and flavor.

(3) Type II. Flavor 1 fudge brownie with chocolate drops shall have a sweet, slightly bitter chocolate odor and flavor.

(4) Type III.

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

a. Flavor 1. The chocolate banana nut muffin top shall have a sweet, mild cocoa odor and flavor with banana flavored drops and walnuts.

b. Flavor 2. The maple muffin top shall have a sweet, maple odor and flavor.

E. Texture.

(1) Type I.

a. Flavors 1 to 4, 7, 9, and 11. The cake shall have a dense, firm, tender, moist, fine grain crumb texture.

b. Flavor 5. The chocolate mint pound cake with chocolate drops shall have a dense, firm, tender, moist, fine grain crumb texture with chocolate drops.

c. Flavor 6 and flavor 8. The cake shall have a dense, firm, tender, moist, fine grain crumb texture with slightly crunchy poppy seeds.

d. Flavor 10. The carrot pound cake shall have a dense, firm, tender, moist, fine grain crumb texture with pieces of soft carrot.

(2) Type II. Flavor 1 fudge brownie with chocolate drops shall have a very dense, firm, moist texture with chocolate drops.

(3) Type III.

a. Flavor 1. The chocolate banana nut muffin top shall have a tender, moist, fine grain crumb texture with slightly firm banana drops and firm walnuts.

b. Flavor 2. The maple muffin top shall have a tender, moist, fine grain crumb texture. Maple flecks may be slightly crunchy.

F. Size. Type I cakes and type II brownies shall be not greater than 4-3/4 inches long and 3-1/4 inches wide. Type III muffin tops shall be not greater than 4-1/4 inches in diameter ~~and 3/4 inches thick.~~

Comment [MN1]: Follow-Up to ES10-032(DSCP-SS-10-13244)change 01, 22 Jan 10, Delete "and 3/4 inches thick"

G. Net weight.

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

(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 brownies shall be not less than 3.0 ounces (85 grams). The net weight of an individual pouch shall be not less than 2.6 ounces (74 grams).

(3) Type III. The average net weight of type III 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 content. The fat content shall be not less than 18.0 percent.

(2) Moisture content.

(a) The moisture content for type I cakes shall be not less than 13.0 percent.

(b) The moisture content for type II brownies with chocolate drops shall be not less than 15.0 percent.

(c) The moisture content for type III, flavor 1 chocolate banana muffin tops shall be not less than 10.0 percent. The moisture content for type III, flavor 2 maple muffin tops shall be not less than 13.0 percent.

(3) Water activity (Aw). The water activity of the packaged product shall be not greater than 0.85.

(4) Oxygen content. The oxygen content of the filled and sealed flexible pouch shall not exceed 0.3 percent.

C-3 MISCELLANEOUS INFORMATION

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

THE FOLLOWING INGREDIENTS ARE FOR INFORMATION ONLY. THIS IS NOT A MANDATORY CONTRACT REQUIREMENT.

A. Ingredients and formulation. Ingredients and formulation for type I cakes flavors 1 to 6 and type II brownies may be as follows:

| <u>Ingredient</u> | <u>Cake Flavors</u> | | | | | | <u>Brownies</u> |
|-------------------------------------|---------------------|----------|----------|----------|----------|----------|-----------------|
| | <u>1</u> | <u>2</u> | <u>3</u> | <u>4</u> | <u>5</u> | <u>6</u> | <u>1</u> |
| Flour, cake | 24.12 | 24.06 | 23.98 | 24.00 | 16.33 | 23.58 | 13.79 |
| Sugar, granulated | 27.69 | 27.65 | 27.65 | 27.65 | 24.91 | 27.10 | 24.25 |
| Starch, instant, granular | 1.00 | 1.00 | 1.00 | 1.00 | 1.00 | 0.98 | 1.00 |
| Maltodextrin | 2.50 | 2.50 | 2.50 | 2.50 | 2.50 | 2.45 | --- |
| Salt | 0.34 | 0.34 | 0.34 | 0.34 | 0.30 | 0.33 | 0.28 |
| Baking powder | 0.15 | 0.15 | 0.15 | 0.15 | 0.13 | 0.14 | --- |
| Xanthan gum | 0.03 | 0.03 | 0.03 | 0.03 | 0.03 | 0.03 | 0.11 |
| Guar gum | 0.03 | 0.03 | 0.03 | 0.03 | 0.03 | 0.03 | 0.11 |
| Potassium sorbate | 0.05 | 0.05 | 0.05 | 0.05 | 0.05 | 0.05 | 0.05 |
| Shortening, high ratio | 16.25 | 16.25 | 16.25 | 16.25 | 13.73 | 15.93 | --- |
| Eggs | 17.28 | 17.28 | 17.28 | 17.28 | 15.57 | 16.93 | 11.26 |
| Water | 6.91 | 6.91 | 6.91 | 6.91 | 6.23 | 6.77 | 13.57 |
| Glycerol | 3.46 | 3.46 | 3.46 | 3.46 | 3.12 | 3.39 | 2.13 |
| Cocoa | --- | --- | --- | --- | 6.00 | --- | 6.46 |
| Flavoring, cream | 0.04 | 0.04 | 0.04 | 0.04 | 0.04 | 0.04 | --- |
| Flavoring, vanilla, double strength | 0.15 | 0.11 | 0.11 | 0.11 | 0.10 | 0.11 | --- |
| Flavoring, vanilla, single strength | --- | --- | --- | --- | --- | --- | 0.94 |
| Lemon oil | --- | 0.05 | --- | --- | --- | 0.05 | --- |
| Orange oil | --- | --- | 0.07 | --- | --- | --- | --- |
| <u>Ingredient</u> | <u>Cake Flavors</u> | | | | | | <u>Brownies</u> |
| <u>1</u> | <u>2</u> | <u>3</u> | <u>4</u> | <u>5</u> | <u>6</u> | <u>1</u> | |
| Flavoring, pineapple | --- | --- | --- | 0.07 | --- | --- | --- |
| Flavoring, chocolate mint | --- | --- | --- | --- | 0.30 | --- | --- |
| Chocolate drops | --- | --- | --- | --- | 9.90 | --- | 10.79 |
| Yellow lake dispersion | --- | 0.02 | --- | 0.01 | --- | 0.02 | --- |
| Orange lake dispersion | --- | --- | 0.08 | --- | --- | --- | --- |
| Citric acid, anhydrous | --- | 0.07 | 0.07 | 0.12 | --- | 0.07 | --- |
| Shortening, vegetable | --- | --- | --- | --- | --- | --- | 15.02 |

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

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| Emulsifier | --- | --- | --- | --- | --- | --- | 0.12 |
| Sodium steroyl-2-lactylate | --- | --- | --- | --- | --- | --- | 0.12 |
| Poppy seeds | --- | --- | --- | --- | --- | 2.00 | --- |

B. Ingredients.

(1) Ingredients for Type I, flavor 7. The spice pound cake may be as follows: Sugar, bleached enriched flour (bleached flour, reduced iron, niacin, thiamine mononitrate, riboflavin, folic acid), vegetable shortening (emulsified, partially hydrogenated soybean oil and/or cottonseed oil, mono and diglycerides), water, glycerol, maltodextrin, may contain 2 percent or less of the following: food starch-modified, salt, baking powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), potassium sorbate (a mold inhibitor), xanthan gum, guar gum, egg whites, artificial flavor, cinnamon, allspice, ginger.

(2) Ingredients for Type I, flavor 8. The almond poppy seed pound cake may be as follows: Sugar, bleached and enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin folic acid), whole eggs, vegetable shortening (partially hydrogenated soybean and cottonseed oils with mono and diglycerides), water, glycerol, egg whites, maltodextrin. Contains 2 percent or less of the following: Poppy seeds, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), xanthan gum, guar gum, potassium sorbate, natural and artificial flavors, caramel color.

(3) Ingredients for Type I, flavor 9. The pumpkin pound cake may be as follows: Sugar, bleached and enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), whole eggs, vegetable shortening (partially hydrogenated soybean and cottonseed oils with mono and diglycerides), pumpkin, water, glycerol, egg whites, maltodextrin. Contains 2 percent or less of the following: modified food starch, salt, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), xanthan gum, guar gum, potassium sorbate, natural and artificial flavors, spice.

(4) Ingredients for Type I, flavor 10. The carrot pound cake may be as follows: Bleached and enriched wheat flour, (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, vegetable shortening (partially hydrogenated soybean and/or cottonseed oil with mono and diglycerides), dried carrots, water, whole eggs, wheat germ nuts (partially hydrogenated soybean oil, wheat germ, sugar, wheat gluten, sodium caseinate, soy protein, natural and artificial flavors, yellow 5 lake, red 40 lake, blue 1 lake), egg whites, pineapple, molasses, glycerol. Contains 2 percent or less of the following: modified food starch, soy oil,

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

spice, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), salt, artificial flavors, xanthan gum, guar gum, potassium sorbate, caramel color.

(5) Ingredients for Type I, flavor 11. The marble pound cake may be as follows: Enriched wheat flour bleached (flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, partially hydrogenated vegetable oil (soybean and/or cottonseed oil), nonfat milk, whole eggs, egg whites, alkali processed cocoa, corn syrup solids, dextrose, soy lecithin, salt, artificial flavor, leavening (baking soda, monocalcium phosphate, sodium acid pyrophosphate), mono & diglycerides, water, wheat starch, propylene glycol mono & diesters, xanthan gum, sodium propionate, and potassium sorbate and sodium benzoate (preservatives), tragacanth gum, citric acid, propylene glycol, corn starch, beta carotene as color.

(6) Ingredients for type III, flavor 1. The chocolate banana nut muffin top may be as follows: Enriched bleached flour, vegetable shortening, sugar, banana drops, eggs, water, walnuts, glycerol, cocoa, food starch and other ingredients common to the baking industry.

(7) Ingredients for type III, flavor 2. The maple muffin top may be as follows: Sugar, enriched bleached flour (wheat flour, reduced iron, niacin, thiamine mononitrate, riboflavin, folic acid), egg, margarine [partially hydrogenated soybean oil, water, partially hydrogenated cottonseed oil, salt, mono- and diglycerides, annatto/tumeric (color), calcium disodium EDTA (preservative), artificial flavor, Vitamin A palmitate], soybean oil, water, maple drops (sugar, partially hydrogenated palm kernel and palm oil, nonfat milk powder, soy lecithin, artificial color, artificial flavor, annatto color), dextrose, contains 2 percent or less of the following: glycerol, natural flavor, xanthan gum, modified corn starch, leavening (sodium acid pyrophosphate, baking soda, monocalcium phosphate, nonfat dry milk, salt, potassium sorbate (preservative).

SECTION D

D-1 PACKAGING

A. Packaging. One unit of product and one oxygen scavenger shall be packaged in a preformed or form-fill-seal barrier pouch as described below.

(1) Preformed pouches.

a. Pouch material. The preformed pouch shall be fabricated from 0.002 inch thick ionomer or polyethylene film laminated or extrusion coated to 0.00035 inch thick aluminum

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

foil which is then laminated to 0.0005 inch thick polyester. 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 when heat sealed or fabricated into pouches. The material shall be suitably formulated for food packaging and shall not impart an odor or flavor to the product. For package A (MCW), the complete exterior surface of the pouch shall be colored white overall with a color in the range of 37778 through 37886 of FED-STD-595, Colors Used in Government Procurement. For package B (LRP) and package C (MRE™) the complete exterior surface of the pouch shall be uniformly colored in the range of 20219, 30219, 30227, 30279, 30313, 30324, or 30450 of FED-STD-595.

b. Pouch construction. The pouch shall be a flat style preformed pouch having maximum inside dimensions of 5-1/2 inches wide by 6-3/4 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 side and bottom 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 when tested as specified in E-6,B(1),a. Alternatively, the filled and sealed pouch shall exhibit no rupture or seal separation greater than 1/16 inch or seal separation that reduces the effective closure seal width to less than 1/16 inch when tested for internal pressure resistance as specified in E-6,B(1),c. 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. One unit of product and one oxygen scavenger shall be inserted into the pouch. The filled pouch shall be sealed. 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 when tested as specified in E-6,B(1),b. Alternatively, the filled and sealed pouch shall exhibit no rupture or seal separation greater than 1/16 inch or seal separation that reduces the effective closure seal width to less than 1/16 inch when tested for internal pressure resistance as specified in E-6,B(1),c.

(2) Horizontal form-fill-seal pouches.

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-

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

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 D 1238, Standard Test Method for Flow Rates of Thermoplastics by Extrusion Plastometer and a density range of 0.918 to 0.922 g/cc in accordance with ASTM D 1505, Standard Test Method for Density of Plastics by 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 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 color requirements of the exterior (oriented polypropylene or polyester side) of the laminate shall be as specified in D-1,A(1),a. The material shall show no evidence of delamination, degradation, or foreign odor when heat sealed or fabricated into pouches. The material shall be suitably formulated for food packaging and shall not impart any odor or flavor to the product.

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. One unit of 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 closure 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 when tested as specified in E-6,B(1),b. Alternatively, the filled and sealed pouch shall exhibit no rupture or seal separation greater than 1/16 inch or seal separation that reduces the effective closure seal width to less than 1/16 inch when tested for internal pressure resistance as specified in E-6,B(1),c. 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

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

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 and 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. Pouches. Each pouch shall be correctly and legibly printed. 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 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 a four digit code beginning with the final digit of the current year followed by the three digit Julian day code. For example, 14 February 2010 would be coded as 0045. The Julian day 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 D 5118/D 5118M, Standard Practice for Fabrication of Fiberboard Shipping Boxes. The fiberboard shall conform to type CF, class D, variety SW, grade 200 of ASTM D 4727/D 4727M, Standard Specification for Corrugated and Solid Fiberboard Sheet Stock (Container Grade) and Cut Shapes. Each box shall be closed in accordance with ASTM D1974, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes.

D-5 MARKING

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

A. Shipping containers. Shipping containers shall be marked in accordance with 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) 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 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:

US Army Research, Development and Engineering Command

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

Natick Soldier Research, Development, and Engineering Center
RDNS-CFF
15 Kansas Street
Natick, MA 01760-5018

One lot shall be randomly selected during each calendar month of production. Six (6) sample units of each item produced shall be randomly selected from that one production lot. The six (6) 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 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.

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

TABLE I. Product defects 1/ 2/

| Category | | Defect |
|--------------|--------------|--|
| <u>Major</u> | <u>Minor</u> | |
| | | <u>General</u> |
| 101 | | Cake or brownie or muffin top not type or flavor specified. |
| 102 | | Evidence of excessive heating (materially darkened or scorched). |
| 103 | | Pouch does not contain one intact oxygen scavenger. <u>3/</u> |
| | 201 | Net weight of any individual type I cake less than 2.3 ounces (65 grams). <u>4/</u> |
| | 202 | Net weight of any individual type II brownie less than 2.6 ounces (74 grams). <u>5/</u> |
| | 203 | Net weight of any individual type III muffin top less than 2.0 ounces (57 grams) <u>6/</u> |
| | 204 | Cake or brownie or muffin top not dimensions as specified. |
| | 205 | Cake or brownie or muffin top not intact. |
| | 206 | Product does not have a uniform cell (crumb) structure. |
| | 207 | Evidence of dense crumb compression streaks. |
| | | <u>Type I, Flavor 1 – Vanilla pound cake</u> |
| 104 | | Cake odor or flavor not a sweet vanilla. |
| | 208 | Cake not a light tan surface or not a pale off-white crumb. |
| | 209 | Cake not dense or not firm or not tender or not moist or not a fine grain crumb. |

TABLE I. Product defects 1/ 2/ - Continued

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

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

| <u>Major</u> | <u>Minor</u> | |
|--------------|--------------|--|
| 105 | | <u>Type I, Flavor 2 – Lemon pound cake</u> Cake odor and flavor not a sweet mild lemon. |
| | 210 | Cake not a light golden surface or not a yellow crumb. |
| | 211 | Cake not dense or not firm or not tender or not moist or not a fine grain crumb. |
| 106 | | <u>Type I, Flavor 3 – Orange pound cake</u> Cake odor or flavor not a sweet, mild orange. |
| | 212 | Cake not a medium orange surface or not a light orange crumb. |
| | 213 | Cake not dense or not firm or not tender or not moist or not a fine grain crumb. |
| 107 | | <u>Type I, Flavor 4 – Pineapple pound cake</u> Cake odor or flavor not a sweet, mild pineapple. |
| | 214 | Cake not a light golden tan surface or not a pale yellow crumb. |
| | 215 | Cake not dense or not firm or not tender or not moist or not a fine grain crumb. |
| 108 | | <u>Type I, Flavor 5 Chocolate mint pound cake with chocolate drops</u> Cake odor or flavor not a semi-sweet chocolate with mild mint. |
| | 216 | Cake not a dark brown surface or not a dark brown crumb with chocolate drops distributed throughout. |
| | 217 | Cake not dense or not firm or not tender or not moist or not a fine grain crumb or not with chocolate drops. |

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

TABLE I. Product defects 1/ 2/ - Continued

| Category | Defect |
|--------------|---|
| <u>Major</u> | <u>Minor</u> |
| 109 | <u>Type I, Flavor 6 – Lemon poppy seed pound cake</u> Cake odor or flavor not a sweet mild lemon and poppy seed. |
| | 218 Cake not a light golden surface or not a yellow crumb with poppy seeds throughout. |
| | 219 Cake not dense or not firm or not tender or not moist or not a fine grain crumb or not with slightly crunchy poppy seeds. |
| 110 | <u>Type I, Flavor 7 – Spice pound cake</u> Cake odor or flavor not a sweet spice. |
| | 220 Cake not a medium beige surface or not a light beige crumb. |
| | 221 Cake not dense or not firm or not tender or not moist or not a fine grain crumb. |
| 111 | <u>Type I, Flavor 8 – Almond poppy seed pound cake</u> Cake odor or flavor not a sweet almond and poppy seed. |
| | 222 Cake not a golden brown surface or not a medium golden brown crumb with poppy seeds. |
| | 223 Cake not dense or not firm or not tender or not moist or not a fine grain crumb or not with slightly crunchy poppy seeds. |
| 112 | <u>Type I, Flavor 9 – Pumpkin pound cake</u> Cake odor or flavor not a sweet pumpkin spice. |
| | 224 Cake not a golden brown surface or not a golden brown crumb. |
| | 225 Cake not dense or not firm or not tender or not moist or not a fine grain crumb. |

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

TABLE I. Product defects 1/ 2/ - Continued

| Category | Defect |
|--------------|--|
| <u>Major</u> | <u>Minor</u> |
| | <u>Type I, Flavor 10 – Carrot pound cake</u> |
| 113 | Cake odor or flavor not a sweet, caramelized spiced odor and flavor with cinnamon, nutmeg, and cloves. |
| | 226 |
| | Cake not a medium brown to golden brown surface or not a medium golden brown crumb containing small pieces of orange carrot. |
| | 227 |
| | Cake not a dense or not firm or not tender or not moist or not a fine grain crumb texture or not with pieces of soft carrot. |
| | <u>Type I, Flavor 11 Marble pound cake</u> |
| 114 | Cake odor or flavor not a semi-sweet chocolate or sweet vanilla. |
| | 228 |
| | Cake not a light golden brown to dark brown swirled surface and crumb. |
| | 229 |
| | Cake not dense or not firm or not tender or not moist or not a fine grain crumb. |
| | <u>Type II, Flavor 1 – Fudge brownie with chocolate drops</u> |
| 115 | Brownie odor or flavor not a sweet, slightly bitter chocolate. |
| | 230 |
| | Brownie not a very dark brown surface or not a very dark brown crumb with chocolate drops distributed throughout. |
| | 231 |
| | Brownie not very dense or not firm or not moist or not with chocolate drops. |
| | <u>Type III, Flavor 1 – Chocolate banana nut muffin top</u> |
| 116 | Muffin top not a sweet, mild cocoa odor or flavor with banana flavored drops and walnuts. |

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

TABLE I. Product defects 1/ 2/ - Continued

| Category | Defect |
|--------------|--|
| <u>Major</u> | <u>Minor</u> |
| | 232 Muffin top not round or not a dark brown surface or crumb not containing off white to pale yellow banana flavored drops or not with walnut pieces evenly distributed throughout. |
| | 233 Muffin top not tender or not moist or not a fine grain crumb texture or not with slightly firm banana drops or not with firm walnuts. |
| 117 | <u>Type III, Flavor 2 – Maple muffin top</u> Muffin top not a sweet maple odor or flavor. |
| | 234 Muffin top not round or not a light to medium golden brown surface or not a pale yellow crumb. |
| | 235 Muffin top not tender or not moist or not a fine grain crumb texture. |

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

4/ Sample average net weight less than 2.5 ounces (71 grams) shall be cause for rejection of the lot.

5/ Sample average net weight less than 3.0 ounces (85 grams) shall be cause for rejection of the lot.

6/ Sample average net weight less than 2.2 ounces (62 grams) shall be cause for rejection of the lot.

B. Methods of inspection.

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

(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 shall be determined by weighing each sample unit on a suitable scale tared with a representative empty pouch and an oxygen scavenger. The results for the average net weight shall be reported to the nearest 0.1 ounce or to the nearest 1 gram. The results for the individual pouch 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 or 985.15 |
| Moisture | 925.45A or AACC 44-40 |

Test results shall be reported to the nearest 0.1 percent. Government verification will be conducted through actual testing by a Government laboratory. Any non conforming analytical requirements shall be cause for rejection of the lot.

(4) Water activity (Aw) testing. Eight filled and sealed pouches shall be randomly selected from one production lot and tested for Aw in accordance with the latest edition of the Official Methods of Analysis (OMA) of AOAC International, method 978.18, using an electric hygrometer system self temperature controlled (at 25°C) or an equivalent instrument. Water activity shall be determined not less than 4 days 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 Aw. Government verification will be conducted through actual testing by a Government laboratory. Any nonconforming Aw result shall be cause for rejection of the lot.

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

(5) Oxygen content 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 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 CoC may be accepted as evidence that the characteristics conform to the specified requirements.

| <u>Requirement</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 D 2103 <u>1/</u> |
| Aluminum foil thickness | D-1,A(1)a and D-1,A(2)a | ASTM B 479 <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 | FED-STD-595 <u>3/</u> |

1/ ASTM D 2103 Standard Specification for Polyethylene Film and Sheeting

2/ ASTM B 479 Standard Specification for Annealed Aluminum and Aluminum-Alloy Foil for Flexible Barrier, Food Contact, and Other Applications

3/ FED-STD-595 Colors Used in Government Procurement

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

(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/

| Category | | Defect |
|--------------|--------------|---|
| <u>Major</u> | <u>Minor</u> | |
| 101 | | Tear or hole or open seal. |
| 102 | | Seal width less than 1/16 inch. 2/ |
| 103 | | Presence of delamination. 3/ |
| 104 | | Unclean pouch. 4/ |
| 105 | | Pouch has foreign odor. |
| 106 | | Any impression or design on the heat seal surfaces which conceals or impairs visual detection of seal defects. 5/ |
| 107 | | Not packaged as specified. |
| 108 | | Presence of stress cracks in the aluminum foil. 6/ 7/ |
| | 201 | Label missing or incorrect or illegible. |

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

| Category | | Defect |
|--------------|--------------|--|
| <u>Major</u> | <u>Minor</u> | |
| | 202 | Tear nick or notch or serrations missing or does not facilitate opening. |
| | 203 | Seal width less than 1/8 inch but greater than 1/16 inch. |

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

204 Presence of delamination. 3/

1/ Any evidence of rodent or insect infestation shall be cause for rejection of the lot.

2/ The effective closure seal is defined as any uncontaminated, fusion bonded, continuous path, minimum 1/16 inch wide, from side seal to side seal 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 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 - 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. All other minor outer ply delamination in the pouch seal area or 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.

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

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 closure seal surface that could conceal or impair visual detection of seal defects, 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 seals shall be tested for seal strength as required in a, b, or c, as applicable.

a. Unfilled preformed pouch seal testing. The seals of the unfilled preformed pouch shall be tested for seal strength in accordance with ASTM F 88, Standard Test Method for Seal Strength of Flexible Barrier Materials. The lot size shall be expressed in pouches. The sample unit shall be one pouch. The sample size shall be the number of pouches indicated by

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

inspection level S-1. Three adjacent specimens shall be cut from each of the three sealed sides of each pouch in the sample. The average seal strength of any side shall be calculated by averaging the three specimens cut from that side. 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. Pouch closure seal testing. The closure seals of the pouches shall be tested for seal strength in accordance with ASTM F 88. The lot size 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. For the closure seal on preformed pouches, three adjacent specimens shall be cut from the closure seal of each pouch in the sample. For form-fill-seal pouches, 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, end or closure shall be calculated by averaging the three specimens cut from that side, end or closure. 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.

c. Internal pressure test. The internal pressure resistance shall be determined by pressurizing the pouches while they are restrained between two rigid plates. The lot size 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. 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 side and bottom seals of the pouch. 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. The pouches shall then be examined for separation or yield of the heat seals. Any rupture of the pouch or evidence of seal separation greater than 1/16 inch in the pouch manufacturer's seal shall be considered a test failure. Any seal separation that reduces the effective closure seal width to less than 1/16 inch (see table II, footnote 2/) shall be considered a test failure and shall be classified as a major defect and shall be cause for rejection of the lot.

B. Packing.

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

(1) Shipping container and marking examination. The filled and sealed shipping containers shall be examined for the defects listed in table III 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 III. 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 | 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 issues of these documents are those active on the date of the solicitation or contract.

DSCP FORMS

DSCP FORM 3556 Marking Instructions for Boxes, Sacks, and Unit Loads of Perishable and Semiperishable Subsistence

FEDERAL STANDARD

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

FED-STD-595 Colors Used in Government Procurement

NON-GOVERNMENTAL STANDARDS

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

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

ASTM INTERNATIONAL www.astm.org

| | |
|----------------|---|
| B 479 | Standard Specification for Annealed Aluminum and Aluminum-Alloy Foil for Flexible Barrier, Food Contact, and Other Applications |
| D 1238 | Standard Test Method for Melt Flow Rates of Thermoplastics by Extrusion Plastometer |
| D 1505 | Standard Test Method for Density of Plastics by the Density-Gradient Technique |
| D 1974 | Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes |
| D 2103 | Standard Specification for Polyethylene Film and Sheeting |
| 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 |
| F 88 | Standard Test Method for Seal Strength of Flexible Barrier Materials |

AOAC INTERNATIONAL www.aoac.org

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

Official Methods of Analysis (OMA) of AOAC International

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.)

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

For DSCP Website Posting

RDNS-CF-F

SUBJECT: Follow-Up to ES10-032 (DSCP-SS-10-13244); Document change request for Size Requirements for Maple Muffin Tops, Type III, Flavor 2; PCR-C-007D, Cakes, Brownies, and Muffin Tops, MRE™ 30

1. Reference: Memo from RDNS-CF-F to DSCP-FTRE, dated 11 January 2010, SUBJECT: ES10-032 (DSCP-SS-10-13244); Document change request for Appearance and Size Requirements for Maple Muffin Tops, Type III, Flavor 2; PCR-C-007D, Cakes, Brownies, and Muffin Tops, MRE™ 30
2. The vendor through DSCP has requested the following document changes to PCR-C-007D for the Maple Muffin Top:
 - a. Page 5, C-2, F. Line 3: Change Type III thickness to "not greater than 1 inch thick at any point" from the current requirement of not greater than 3/4 inches thick.
3. All items within PCR-C-007D, Cakes, Brownies, and Muffin Tops have a dimension and weight requirement. The muffin top is the only item with an additional thickness requirement.
4. Natick discussions with USDA verified that the current dimension and weight requirement have been sufficient to provide acceptable product and maintain standardization. The additional thickness requirement is redundant and does not provide additional quality assurance. Removal of the thickness requirement will allow for standardization of size requirements for products included in PCR-C-007D, Cakes, Brownies, and Muffin Tops.
5. Natick recommends removal of the "3/4 inch thickness requirement" from PCR-C-007D for section C-2, F. Type III muffin top.
6. Natick submits the following change to the subject document for all current, pending and future contracts until the document is formally amended or revised:

PCR-C-007D
16 September 2009
W/Change 01 22 January 10
SUPERSEDING
PCR-C-007C
21 October 2004

a. Section C-2, F. Line 2: Delete “and 3/4 inches thick”.

7. Attached is PCR-C-007D, Cakes, Brownies, and Muffin Tops, Packaged in a Flexible Pouch, Shelf Stable with Change 01 dated 22 January, 2010 with changes highlighted.

8. The Service reps were contacted and their replies were:

Army: concurs with Natick
Marines: concurs with Natick
Air Force: no reply, yet
Navy: no reply, yet