INCH-POUND

A-A-20052B
May 11, 1998
SUPERSEDING
A-A-20052A
April 25, 1986

COMMERCIAL ITEM DESCRIPTION

BREAD, FRESH OR FROZEN

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

1. SCOPE.

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

2. CLASSIFICATION.

2.1 The fresh or frozen bread shall conform to the type(s), style(s), product state(s), loaf size(s), bake type(s), shape(s), slice type(s), enrichment type(s), and seed type(s), in the following list which shall be specified in the solicitation, contract, or purchase order.

Types, styles, product states, loaf sizes, bake types, shapes, slice types, enrichment types, and seed types

Type I - White, enriched

Style A- Thin
Style B- Regular
Style C- Thick (for "Texas toast")

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to Commander, Defense Supply Center Philadelphia, 2800 South 20th Street, ATTN: DPSC-HSL, Philadelphia, PA 19145-5099 or FAX (215) 737-2963.

AMSC N/A **FSC 8920**

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Type II - Whole wheat
Type III - Wheat
Type IV - Raisin
Type V - Rye
Type VI - French, white
Type VII - Pumpernickel
Type VIII - Marble (rye swirl on pumpernickel)
Type IX - Buttermilk
Type X - Italian

Style A - Seasoned with garlic and butter
Style B - Unseasoned

Type XI - White, enriched, reduced calorie
Type XII - Wheat, reduced calorie
Type XIII - Other

Product state 1 - Fresh
Product state 2 - Frozen

Loaf size a - 16 ounce
Loaf size b - 18 ounce
Loaf size c - 20 ounce
Loaf size d - 24 ounce
Loaf size e - 32 ounce
Loaf size f - Other

Bake type (i) - Pan baked
Bake type (ii) - Hearth baked

Shape (a) - Round top **1/**
Shape (b) - Sandwich **1/**

1/ Applicable to Types I, II, III, IV, V, XI, and XII.

Slice type (I) - Sliced
Slice type (II) - Unsliced

Enrichment type (A) - Enriched
Enrichment type (B) - Unenriched

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Seed type (1) - Seeded 1/
Seed type (2) - Seedless 1/

1/ Applicable to Types V, VII, and X.

3. SALIENT CHARACTERISTICS.

3.1 Processing: The fresh or frozen bread shall be prepared in accordance with good manufacturing practice.

3.2 Ingredients: The fresh or frozen bread shall consist of flour, water, salt, yeast, emulsifiers or other stabilizers, and other ingredients appropriate for the type of bread specified in the solicitation, contract, or purchase order. The fresh or frozen bread shall include mold inhibitors of proper levels as allowed by the Federal Food, Drug and Cosmetic Act.

3.2.1 Enriched flour: When the bread is enriched, the wheat flour used for the bread shall conform to the U.S. Standards of Identity for Enriched Flour (21 CFR 137.165) and shall be milled from a variety of hard and/or soft wheat.

3.3 Finished product

3.3.1 Appearance and color: The fresh or frozen bread shall have a uniformly brown crust characteristic of the product. The fresh or frozen bread shall have a typical volume, characteristic grain, and be evenly baked without evidence of scorching or burning. The fresh or frozen bread shall be sliced when specified. There shall be no foreign color to the product. The delivered fresh or frozen bread shall not be crushed or damaged.

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

3.3.3 Texture: The texture of the fresh or frozen bread shall have a characteristic texture for the type of bread. The fresh or frozen bread shall be firm, tender, uniformly brown crust characteristic of the product, except Type VI bread which shall have a firm, crisp crust. The baked product shall not contain specks of flour on the bottom of the bread.

3.3.4 Total solids content: The fresh and frozen bread total solids content of each type of bread shall be in accordance with the Standards of Identity for baked products.

3.3.5 Enrichment: The fresh and frozen bread shall have the enrichment ingredients evenly distributed in the finished product.

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

3.4 Age requirement Unless otherwise specified in the solicitation, contract, or purchase order, the fresh bread shall be delivered within 48 hours after baking. When frozen bread is specified, the fresh product shall be in a freezer within 6 hours after baking and frozen to a temperature of 0°F (-17.8°C), ± 5°F (± 15°C) and shall be at a temperature not higher than 10°F (-12.2°C) within 6 hours after being placed in the freezer. Unless otherwise specified in the solicitation, contract, or purchase order, the frozen bread shall be manufactured not more than 90 days prior to delivery and shall not have exceeded 10°F (-12.2°C) at any time during storage and delivery.

4. REGULATORY REQUIREMENTS.

4.1 The delivered fresh or frozen bread 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 fresh or frozen bread within the commercial marketplace. Delivered fresh or frozen bread shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS.

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

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

6. PACKAGING.

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

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7. NOTES.

7.1 Purchasers shall specify

- Type(s), style(s), product state(s), loaf size(s), bake type(s), shape(s), slice type(s), enrichment(s), seed type(s), of bread as required.

7.2 Sources of documents.

7.2.1 Sources of information for governmental documents are as follows

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document may be purchased from **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800.

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

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

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation Printing Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITIES:

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

PREPARING ACTIVITY:

DLA - SS

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