

EE-D-575B

July 24, 1979

SUPERSEDING

Fed. Spec. EE-D-575a

October 14, 1964

FEDERAL SPECIFICATION

DOUGHNUTS, FRESH

This specification was approved by the Commissioner, Federal Supply Service, General Services Administration, for the use of all Federal agencies.

1. SCOPE AND CLASSIFICATION

1.1 Scope. This specification covers the requirements for doughnuts for use by Federal agencies.

1.2 Classification.

1.2.1 Types. Fresh doughnuts shall be of the following types, as specified (see 6.1 and 6.2).

Type I - Plain
Type II - Coated
Type III - Filled

2. APPLICABLE DOCUMENTS

2.1 The following documents, of the issue in effect on date of invitation for bids or request for proposal, form a part of this specification to the extent specified herein:

Federal Standard:

FED-STD-102 - Preservation, Packaging, and Packing Levels.

(Activities outside the Federal Government may obtain copies of Federal Specifications, Standards, and Handbooks as outlined under General Information in the Index of Federal Specifications and Standards and at the prices indicated in the Index. The Index, which includes cumulative monthly supplements as issued, is for sale on a subscription basis by the Superintendent of Documents, U.S. Government Printing Office, Washington, DC 20402.

FSC 8920

EE-D-575B

(Single copies of this specification and other Federal specifications required by activities outside the Federal Government for bidding purposes are available without charge from General Services Administration, Business Service Centers in Boston, New York, Philadelphia, Washington, DC, Atlanta, Chicago, Kansas City, MO, Fort Worth, Houston, Denver, San Francisco, Los Angeles, and Seattle, WA. ;

(Federal Government activities may obtain copies of Federal Specifications, Standards, and Handbooks and the Index of Federal Specifications and Standards from established distribution points in their agencies.)

Military Standards:

- MIL-STD-105 - Sampling Procedures and Tables for Inspection by Attributes.
- MIL-STD-1105 - Sanitary Standards for Bakeries.

(Copies of Military specifications and standards required by contractors in connection with specific procurement functions should be obtained from the procuring activity or as directed by the contracting officer.)

LAWS AND REGULATIONS

US Department of Health, Education and Welfare

Federal Food, Drug, and Cosmetic Act and Regulations Promulgated Thereunder

(The Code of Federal Regulations (CFR) and the Federal Register (FR) are for sale on a subscription basis by the Superintendent of Documents, U.S. Government Printing Office, Washington, DC 20402. When indicated, reprints of certain regulations may be obtained from the Federal agency responsible for issuance thereof.)

2.2 Other publications. The following documents form a part of this specification to the extent specified herein. Unless a specific issue is identified, the issue in effect on date of invitation for bids or request for proposal shall apply:

National Motor Freight Traffic Association, Inc., Agent

National Motor Freight Classification

(Application for copies should be addressed to the American Trucking Associations, Inc., Traffic Department, 1616 P Street, N.W., Washington, DC 20036.)

Uniform Classification Committee, Agent

Uniform Freight Classification

(Application for copies should be addressed to the Uniform Classification Committee, Room 1106, 222 South Riverside Plaza, Chicago, IL 60606.)

3. REQUIREMENTS

3.1 Materials. All ingredients used in the making of doughnuts shall be of edible grade and of high quality. The presence of foreign material, evidence of insect infestation, or objectionable flavors or odors shall be cause for rejection of the lot.

3.2 Finished product doughnuts shall be made in accordance with good commercial practice. The crust of the fried dough or batter portion of the doughnut shall not be burned or scorched. The crust shall have a color normally associated with the product variety and shall have a dry, non-greasy appearance. When the fried doughnut is cut vertically or horizontally with a sharp knife, the doughnut shall not be greasy nor show grease over 1/8 inch (3 mm) in depth at any place on the cut surface. It shall have no raw, stringy or gelatinized center, but shall have a fairly uniform cooked texture. Coatings if used, shall adhere to the crust when subjected to ordinary shocks of transportation. Filling or coating, if used, shall be retained either on or within the crust so that it does not adhere to the packaging material or adjacent doughnut. The product shall have a characteristic fresh taste and pleasant flavor and odor.

3.3 All deliveries shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and General Regulations for Its Enforcement.

3.4 Workmanship.

3.4.1 For Civil agencies. The processing plant, ground, equipment, personnel practices, and sanitary practices used in the production, shall be such as to minimize the possibility of contamination of the product through microbial growth, dust, pests, rodents, condensate, or other unsanitary sources. All equipment shall be cleaned daily or after each operating shift. The product shall be prepared and processed with minimum delay between the various stages in production.

3.4.2 For Military agencies. The product shall be processed in establishments meeting the requirements of MIL-STD-1105. It shall be prepared and processed with minimum delay between the various stages in production.

EE-D-575B

4. QUALITY ASSURANCE PROVISIONS

4.1 Responsibility for inspection. Unless otherwise specified in the contract or purchase order, the contractor is responsible for the performance of all inspection requirements as specified herein. Except as otherwise specified in the contract or order, the contractor may use his own or any other facilities suitable for the performance of the inspection requirements specified herein, unless disapproved by the Government. The Government reserves the right to perform any of the inspections set forth in the specification where such inspections are deemed necessary to assure supplies and services conform to prescribed requirements.

4.2 Plant qualification.

4.2.1 Civil agencies. Inspection of plants producing the product will be conducted upon request of the contracting officer to the appropriate Government inspection agency. Award of contracts will be limited to establishments known to maintain proper sanitary conditions or which have received prior sanitary approval recommended by the inspection agency.

4.2.2 Military agencies. The product shall be unacceptable if not produced in plants which meet the requirements specified in 3.4.2.

4.3 Quality conformance inspection. Sampling for inspection shall be performed in accordance with MIL-STD-105, except where otherwise indicated hereinafter.

4.3.1 Component and material inspection. In accordance with 4.1, components and materials shall be inspected in accordance with the requirements of referenced standards unless otherwise excluded, amended, modified or qualified in this specification or applicable purchase document.

4.3.1.1 Examination of materials. A 1-pound (0.45 kg) composite of each material, derived from five primary containers, or from the number of primary containers available when less than five primary containers comprise the lot, shall be examined to determine compliance with the requirements specified in 3.1. Any nonconformance shall be cause for the elimination of the involved ingredient or rejection of the finished product made therefrom as applicable.

4.3.2 Examination of the end item. Classification of defects found during examination shall be in accordance with tables II through IV. The inspection levels, sample units, expression of lot sizes, and the acceptable quality levels (AQLs), for these tables shall be as shown in table I. Acceptable quality levels shall be expressed in defects per hundred units.

EE-D-575B

TABLE I. Criteria for end item examination

Table	Inspection level	Sample unit	Lot size expressed in	AQLs		
				Major	Minor	Total
II	I	Primary container	Primary containers	1.5	-	2.5
III	S-3	One doughnut	Doughnuts	1.5	-	6.5
IV	S-3	Primary container	Primary containers	-	2.5	-

TABLE II. External examination of primary container

Category		Defect
Major	Minor	
151		Not completely enclosing product.
152		Not type wrapping material specified.
153		Tear or hole in wrapping material.
154		Nomenclature or date of packaging missing.
	201	Other information missing, incorrect, or illegible.

TABLE III. Examination of finished product 1/

Category		Defect
Major	Minor	
151		Not type doughnut specified.
152		Burned or scorched.
153		Color or crust not typical for product.
154		Crust greasy.
155		Doughnut cut horizontally and vertically shows grease penetration over 1/8 inch (3 mm).
156		Center stringy or gelatinized.
157		Not uniformly cooked.
	201	Coating or filling improperly applied, i.e., substantial amount of filling or coating adhering to adjacent product or packaging material.

1/ Presence of foreign material, e.g., metal, wood, glass, filth, insects, etc., shall be cause for rejection of the lot.

E E-D-575B

TABLE IV. Examination for net weight 1/

<u>Category</u>	<u>Defect</u>
<u>Minor</u>	
201	Net weight more than 5 percent under indicated weight on package (container one pound (0.45 kg or less)).
202	Net weight more than 2 percent under indicated weight on package (container more than one pound (0.45 kg) but not more than 10 pounds (4.5 kg)).

1/ Lot shall be rejected if sample date indicates a lot average net weight less than labeled net weight.

5. PACKAGING

5.1 Preservation-packaging. Preservation-packaging shall be level C, as specified (see 6.1).

5.1.1 Level C. The product, in standard commercial quantities, shall be placed in greaseproof, moisture-resistant, paperboard trays or other suitably acceptable commercial containers. The trays and product shall be protected with commercial moisture-vapor resistant packaging materials such as waxed paper, regenerated cellulose film, or plastic film. The product shall be so packaged that protection from dirt, filth, or other contamination is ensured.

5.2 Packing. Packing shall be level C, as specified (see 6.1).

5.2.1 Level C. The shipping container shall be in accordance with Uniform Freight Classification or National Motor Freight Classification, as applicable.

5.3 Labeling and marking. Commercial labeling will be acceptable provided that the date of packaging (day and month) which may be abbreviated, is shown in an easily discernible location, and is in compliance with the Federal Food, Drug and Cosmetic Act and Regulations Promulgated Thereunder.

6. NOTES

6.1 Ordering data. Purchasers should exercise any desired options offered herein and procurement documents should specify the following:

- (a) Title, number, and date of this specification.
- (b) Type of product required (see 1.2.1).
- (c) When other than the contractor is required to perform the examinations and tests (see 4.1).
- (d) When plant sanitation inspection is required by Civil agencies (see 4.2.1).
- (e) Selection of preservation-packaging and packing levels required (see 5.1 and 5.2).

6.2 Typical commercial names for the types specified herein, are as follows:

- Type I - Plain - Home style fried doughnut.
- Type II - Coated - Icings, frostings, glazes, powders, candy pieces, sliced nuts, spices coronet, etc.
- Type III - Filled - Filling such as jelly, cream or other.

6.3 Destination inspection. When the finished product has been inspected and passed at point other than destination, the contract should require that the product be inspected at destination for condition and quantity only.

Custodians:

Army - GL
Navy - SA
Air Force - 50

Preparing activity:

Army - GL

Civil Agency Coordinating Activities:

Review activities:

Army - 'MD'
Navy - 'MC'

USDA - AMS
VA - DMS
GSA - FSS
HEW - FDA, NIH

Project No. 8920-0409

U.S. GOVERNMENT PRINTING OFFICE : 1979 - 281-172/1052

Orders for this publication are to be placed with General Services Administration, acting as an agent for the Superintendent of Documents. See section 2 of this specification to obtain extra copies and other documents referenced herein.