

**USDA COMMODITY REQUIREMENTS**

**BF8  
BAKERY FLOUR PRODUCTS  
FOR USE IN DOMESTIC PROGRAMS**

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## Part 1 COMMODITY SPECIFICATIONS

### Section 1.1 COMMODITIES

#### A. Quality of Bakery Flour.

- (1) All wheat shall be tested for vomitoxin in accordance with procedures approved by Federal Grain Inspection Service (FGIS). Any wheat testing higher than 2 parts per million (p.p.m.) shall not be used in production of the commodity. The final product shall not contain more than 1 p.p.m. of vomitoxin.
- (2) The bakery flour delivered shall meet the requirements as specified in the Commercial Item Description (CID) A-A-20126E (February 26, 2004) for flour products available at <http://www.ams.usda.gov/fqa/aa20126e.htm>, except for the following chemical and physical requirements:

#### Durum Flour

Ingredient	Minimum	Maximum
Protein (Nx 5.7) <sup>1</sup>	12.0%	---
Ash <sup>1</sup>	---	0.90%
Moisture	---	14.5%
Carotenoid Color (ppm)	5	---
Material through a U.S. Standard No. 70 Woven-Wire-Cloth-Sieve	98.0%	---
Material through a U.S. Standard No. 100 Woven-Wire-Cloth-Sieve	90.0%	---

#### Bakers Hard Wheat Flour

Ingredient	Hearth Style		Bread	
	Minimum	Maximum	Minimum	Maximum
Protein (Nx 5.7) <sup>2</sup>	13.3%	14.3%	11.3%	13.0%
Ash <sup>2</sup>	---	0.56%	---	0.50%
Moisture	---	14.1%	---	14.1%
Falling Number (Range) <sup>2</sup>	200	300	225	300

#### Bakers Soft Wheat Flour

Ingredient	Bleached		Unbleached	
	Minimum	Maximum	Minimum	Maximum
Protein (Nx 5.7) <sup>3</sup>	---	10.0%	---	10.0%
Ash <sup>3</sup>	---	0.43%	---	0.43%

<sup>1</sup> These limiting values are on a 14.0 percent moisture basis.

<sup>2</sup> These limiting values are on a 14.0 percent moisture basis.

<sup>3</sup> These limiting values are on a 14.0 percent moisture basis.

Moisture	---	14.0%	---	14.0%
Spread Factor <sup>4</sup>	55	70	80	100
pH Level	4.3	4.7	---	---

- (3) Bakery flour shall be enriched, bleached, or unbleached. The enrichment and bleaching requirements shall be those listed in the latest “Food and Drug Standards of Identity.” Bleached bakers soft wheat flour may be treated with chlorine using amounts and procedures that allow the product to attain performance specifications related to those for cake and cookie manufacture and be suitable for that use.
- (4) Bakers hard wheat bread flour shall be suitable for use in continuous and conventional baking processes or, in the case of hearth-style, may contain potassium bromate added in a quantity not exceeding 25 parts to each million parts of finished enriched flour to achieve maximum quality commercially acceptable hearth-type bread products.
- (5) Durum flour shall be suitable for use in making pasta products.

**B. Bulk Flour Shipments**

- (1) At the time of shipment, the contractor shall furnish to the destination consignee a mill laboratory analysis that the flour meets all the testing and quality requirements of the contract.
- (2) For bulk shipments by railroad car or truck, the weight of the quantity shipped shall be evidenced by an official weight certificate and included with the invoice. If official weights are not available at the plant location, the contractor shall obtain the official weight certificates at an intermediate point or at destination.

**Section 1.2 WARRANTY**

The bakery flour product shall have a shelf life of at least one year from date of manufacturer. Product shall not be manufactured more than 30 days prior to shipping.

**Section 1.3 KOSHER ONLY PRODUCTS**

“Kosher Only” products will be identified in the solicitation. Offerors shall not bid on these products unless they are properly certified to produce Kosher products. If awarded a contract, contractors shall:

- (1) Comply with applicable dietary (Kosher) laws as established by the “613 Council of Kashruth,” and
- (2) Contact the Board of Jewish Education of Greater New York at 646-472-5365. A rabbinic supervisor will be sent to visit the plant to certify compliance with the applicable dietary (Kosher) laws.

**Section 1.4 QUALITY ASSURANCE**

- A. The contractor shall perform the product testing and quality analysis to ensure that the product meets the commodity specifications. The results shall be evidenced by a Certificate of Analysis (COA). If quality discounts are

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<sup>4</sup> As determined by AACC method 10-50.

provided in the contract, and the product to be delivered by the contractor falls within the quality discount table, those factors shall be identified by an asterisk on the copies of the COA.

- B. Contractors shall notify the Government immediately of lots that fail to meet contract requirements.

**Section 1.5 QUALITY DISCOUNTS**

If the product does not meet the specifications of this contract but falls within the discounts listed below, the product may be delivered to the Government, but the purchase price will be reduced in accordance with the following schedule of discounts for each 100 pounds of commodity delivered:

<b>Bakers Hard Wheat Flour</b>			
<b>Bread Flour</b>			
<b>Excess Ash</b>		<b>Deficient Protein</b>	
0.51% - 0.52%	\$0.15	11.2% - 11.1%	\$0.15
0.53% - 0.54%	\$0.25	11.0% - 10.9%	\$0.25
0.55%	\$0.40	10.8%	\$0.40
<b>Hearth Style Flour</b>			
<b>Excess Ash</b>		<b>Deficient Protein</b>	
0.57% - 0.58%	\$0.15	13.2% - 13.1%	\$0.15
0.59% - 0.60	\$0.25	13.0% - 12.6%	\$0.25
0.61%	\$0.40	12.5%	\$0.40

<b>Bread</b>			
<b>Excess Falling Number Range</b>		<b>Deficient Falling Number Range</b>	
301 units – 320 units	\$0.10	224 units – 217 units	\$0.10
321 units – 340 units	\$0.20	216 units – 209 units	\$0.20
341 units – 360 units	\$0.30	208 units – 201 units	\$0.30

**Part 2 CONTAINER AND PACKAGING REQUIREMENTS**

**Section 2.1 GENERAL**

This part provides the container specifications and packaging materials requirements used under this contract.

**Section 2.2 CONTAINERS AND MATERIALS**

- A. All containers and packaging materials shall be manufactured and assembled in the United States. The components that make up the fabricating materials of the containers and packaging materials shall be of U.S. origin to the extent that they are commercially available. Questions concerning the availability of a material should be directed to:

USDA/FSA/DACO  
Room 5755 – South Bldg, STOP 0551

1400 Independence Avenue SW  
Washington, DC 20250-0551  
ATTN: Packaging

- B. Constructed to meet the requirements of the Food and Drug Administration (FDA) for safe contact with the packaged product.
- B. The contractor shall obtain and maintain documentation from the container or packaging material manufacturer to verify that the containers and packaging materials used in this contract were in compliance with the Government's requirements.

**Section 2.3 50-POUND AND 100-POUND PAPER BAGS**

- A. Fifty (50) or 100 pounds of product shall be packed in multiwall paper bags conforming to Federal Specification UU-S-48, Level C packing, as amended. The use of recycled materials is not required if performance or food safety is jeopardized.
- B. The bags shall be of a type normally used in commercial channels and constructed and closed in compliance with the applicable carrier rules and regulations.

**Section 2.4 UNITIZATION REQUIREMENTS**

Shipments shall comply with the following unitization requirements:

- A. Unless otherwise specified by the Government, all shipments of packaged products shall be unitized (palletized and stretch wrapped).
- B. Pallets shall be:
  - (1) Constructed to facilitate the safe handling and transportation of the packaged product, as a unit, without loss or damage.
  - (2) A Number 2, four-way, reversible flush stringer with no broken runners or slats.
  - (3) Suitable for use in the shipment of food products.
- C. Plastic stretch wrap shall be:
  - (1) Constructed of a plastic film which is to be stretched a minimum of 50 percent beyond its original length when stretched around the pallet load.
  - (2) Applied as tightly as possible around all tiers of the palletized shipping containers. The shipping containers shall be held firmly in place by the stretch wrap.
- D. Pallet loads shall be:
  - (1) Stacked in such a way as to minimize the amount that shipping containers overhang the edges of pallets.
  - (2) Blocked and braced or otherwise loaded into the conveyance in a manner that prevents shifting during transit.

## **Section 2.5 COMMERCIAL PACKAGING REQUIREMENTS**

- A. Contractors supplying commercial brand products shall certify at the time of submission of an offer that the commercial product being delivered has a history of successful distribution and use in domestic commercial channels and is sold on the commercial market with an established level of consumer acceptance.
- B. Container and packaging requirements are those used in the current commercial shipping practices and shall comply with:
  - (1) U.S. domestic origin of containers and packaging materials in Section 2.2.
  - (2) Unitization requirement in Section 2.4.
  - (3) At contractor's option, a statement such as "Not for Retail Sale" may be printed on the principal display panel of the food label.
  - (4) The manufacturer's lot code/lot identification number shall be shown on the commercial bill of lading.
  - (5) Shipping containers shall be marked to show the maximum safe stacking height. It is the responsibility of the contractor in cooperation with the shipping container manufacturers to determine the safe stacking height.
  - (6) For identification upon receipt at delivery warehouses, all commercial-labeled product shipping documents shall specify "FOR USDA FOOD DISTRIBUTION PROGRAMS."

## **Part 3 MARKING REQUIREMENTS**

### **Section 3.1 GENERAL REQUIREMENTS**

Primary containers, corrugated fiberboard shipping containers, and paper balers shall be plainly marked in accordance with Exhibits. All markings shall be of sufficient size to stand out prominently. The markings shall be arranged substantially as shown in the exhibits and shall be in direct proportion to the available printing surface. No markings are required on plastic balers.

### **Section 3.2 VENDOR CODE**

A vendor code, furnished by the Government, shall appear on all primary containers, corrugated fiberboard shipping containers, and paper balers. The vendor code identifies the contractor but does not always identify the plant of origin. In addition to the vendor code, contractors have the option of printing the plant code on all containers.

### **Section 3.3 MONTH/YEAR OF PACK**

- A. The month/year of pack shall appear on all primary containers having a net weight greater than ten (10) pounds and shall appear on all primary containers, regardless of net weight, when transparent plastic balers are utilized.
- B. The month/year of pack shall appear on all corrugated fiberboard shipping containers and paper balers.

- C. The month/year of pack shall be the month/year of shipment as required under the contract.
- D. A date fill code may be applied in addition to, but not in lieu of, the month/year of pack.

### **Section 3.4 LOT CODE**

A lot code unique to each lot shall be legibly marked on all primary containers, corrugated fiberboard shipping containers, and paper balers. Contractors may use any type of lot coding system provided a unique code is used to identify each lot under a contract. Contractors shall provide the Government's audit personnel or the contracting officer with an explanation of the lot coding system utilized.

### **Section 3.5 NUTRITIONAL INFORMATION**

Nutritional information shall be applied to all primary containers in accordance with the nutrition labeling regulations of the Food and Drug Administration (FDA) as specified in 21 CFR Part 101.

### **Section 3.6 SAFE STACKING INSTRUCTIONS**

Corrugated fiberboard shipping containers shall be marked to show the maximum safe stacking height. This should be expressed as follows: "Do not stack above \_\_\_ tiers per pallet, \_\_\_pallets high." It is the responsibility of the contractor in cooperation with the shipping container manufacturers to determine the safe stacking height.

### **Section 3.7 CARRIER REGULATIONS**

Containers may be marked with a certification or stamp to indicate compliance with the applicable freight classification or other carrier shipping requirements.

### **Section 3.8 RECYCLE SYMBOLS**

- A. The contractor shall place the recycle symbol and the words "PLEASE RECYCLE" somewhere on the surface of each primary and shipping container which is widely recycled. By "widely recycled," it is meant recycled in most communities. The words "PLEASE RECYCLE" are to be placed under the recycle symbol. The following packaging materials are widely recycled and should be marked with the symbol and statement in accordance with Exhibit I.
  - (1) Corrugated fiberboard (cardboard) boxes.
  - (2) Steel (tin) cans.
  - (3) High density polyethylene (e.g., vegetable oil and liquid shortening bottles)
- B. Packaging materials which are not required under the contract to be printed (e.g., certain plastic pouches, bags, and stretch films) need not be marked even though they can be recycled in many communities.



**Section 3.9 OTHER MARKINGS**

- A. The contractor's company name and/or the container manufacturer's name may be printed on each container as small as possible, yet legibly.
- B. On exhibits where U.S. RDA Percentages are required, it is acceptable for the contractor to place an asterisk beside the nutrient(s) and to footnote on the panel "\* content less than 2% U.S. RDA of these nutrients."
- C. No markings other than those permitted under this contract shall appear on containers unless required or approved by the Government.

**Section 3.10 CONTAINERS WITH INCORRECT MARKINGS**

- A. Any labels, bags, cans, can lids, cases, or any other type of packaging (hereinafter referred to as "containers") displaying incorrect markings may be used under a Government contract provided that the incorrect markings are obliterated and correct markings are applied in a permanent manner with approval of the contracting officer.
- B. The appearance of containers in commercial or other channels either filled or unfilled bearing markings identifying the containers as part of a Government contract may cause the Government expense in determining whether commodities have been diverted from authorized use and in answering inquiries. The contractor shall take all necessary action to prevent the appearance in commercial or other channels of containers and container materials bearing any markings required under a Government contract, including those held by the contractor or others; e.g., overruns, misprints, etc. The contractor shall ensure that any container from a Government contract that appears in commercial or other channels shall have all markings required under this contract permanently obliterated.

**BAKERY FLOUR  
EXHIBIT A**

**MARKINGS REQUIRED ON 50- AND 100-LB. PAPER BAGS**

<b>PANEL</b>	<b>FRONT PANEL</b>	<b>SIDE PANELS</b>	<b>BACK</b>
		(TO BE PRINTED ALONG THE LENGTH OF THE BAG)	
	_____ <u>1/</u>	_____ <u>1/</u>	_____ <u>1/</u>
	ENRICHED, _____ <u>2/</u>	ENRICHED, _____ <u>2/</u>	ENRICHED, _____ <u>2/</u>
	DISTRIBUTED BY USDA IN COOPERATION		STORE IN A COOL DRY PLACE
	WITH STATE AND LOCAL OR TRIBAL		USE NO HOOKS
	GOVERNMENTS FOR DOMESTIC FOOD		
	ASSISTANCE PROGRAMS		
	NOT TO BE SOLD OR EXCHANGED		
	NET WEIGHT _____ <u>3/</u>		
	(MONTH/YEAR) _____ <u>4/</u>		
	USE NO HOOKS		

The USDA symbol, Exhibit B, is to be underneath the markings on the front panel and/or on the back panel of the bag and shall be of sufficient size to stand out prominently. The markings shall be arranged substantially as shown in this Exhibit. The markings shall be centered, and the spacing and size of the printing shall be such that each element stands out prominently.

**ALL LETTERING SHALL BE IN BLUE INK ONLY.** For identification, insert in a conspicuous place a company code number which will be furnished by the Kansas City Commodity Office.

- 1/ Insert commodity name.
- 2/ Insert "BLEACHED" or "UNBLEACHED", as applicable.
- 3/ Insert 50 or 100 POUNDS, as applicable.
- 4/ The month and year of pack shall be the contract shipment month.

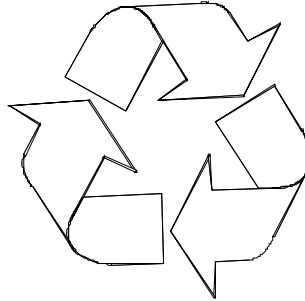
**NOTE:** Nutritional information must also appear on 50-pound bags.

**BAKERY FLOUR  
EXHIBIT B**

**USDA SYMBOL**



**EXHIBIT C**  
**RECYCLABLE SYMBOL**





**PLEASE  
RECYCLE**


**PLASTIC MATERIALS CODE SYSTEM**


CODE


MATERIAL


 ----- Poly-Ethylene Terephthalate (PET)  
PETE


 ----- High Density Polyethylene  
HDPE

 ----- Vinyl/Polyvinyl Chloride (PVC)  
V

 ----- Low Density Polyethylene  
LDPE

 ----- Polypropylene  
PP

 ----- Polystyrene  
PS

 ----- All Other Resins  
OTHER