

USDA COMMODITY REQUIREMENTS

**CP10
CORN PRODUCTS
FOR USE IN DOMESTIC PROGRAMS**

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Part 1 COMMODITY SPECIFICATIONS

Section 1.1 COMMODITIES

A. Quality of Cornmeal

- (1) Corn shall be sampled and tested for the Cry 9C protein pursuant to Food and Drug Administration (FDA) guidelines, and such test results shall be negative.
- (2) Corn shall be tested for aflatoxin in accordance with procedures approved by Federal Grain Inspection Service (FGIS). If the aflatoxin test proves positive, a quantitative test shall be performed. If the result of the quantitative test exceeds 20 p.p.b., the corn shall not be used in the production of the commodity.
- (3) The cornmeal shall be regular, bolted, or degermed, and may be produced from white or yellow corn. Bolted cornmeal shall comply with FDA standards of Identity for Enriched Corn Meal, 21 CFR§ 137.260.
- (4) The cornmeal, enriched (yellow or white) delivered shall meet the requirements as specified in the Commercial Item Descriptions (CID) A-A-20066A (August 14, 2002) at <http://www.ams.usda.gov/AMSV1.0/ams.fetchTemplateData.do?template=TemplateR&page=FQASCIDListingBakery&description=Bakery+and+Cereal+Products+CIDs>, except for the following chemical and physical requirements:¹

	Regular Whole Ground		Bolted Whole Ground		Degermed	
	Min.	Max.	Min.	Max.	Min.	Max.
Moisture	---	13.5%	---	13.5%	---	13.5%
Fat ²	3.5%	---	2.3%	---	---	1.5%
Ash	---	1.80%	---	1.25%	---	0.70%
Material that will pass through a U.S. Standard Woven-Wire-Cloth-Sieve						
No. 20	99	---	99	---	99	---
No. 25	90	---	90	---	90	---
No. 45	30	---	30	---	30	---
No. 80	---	20	---	20	---	20

B. Quality of Corn Grits

- (1) Corn shall be sampled and tested for the Cry 9C protein pursuant to FDA guidelines, and such test results shall be negative.

¹ All percentages are on the basis of weight.

² These limited values are on a moisture-free basis.

- (2) Corn shall be tested for aflatoxin in accordance with procedures approved by Federal Grain Inspection Service (FGIS). If the aflatoxin test proves positive, a quantitative test shall be performed. If the result of the quantitative test exceeds 20 p.p.b., the corn shall not be used in the production of the commodity.
- (3) The corn grits delivered shall meet the requirements as specified in the Commercial Item Descriptions (CID) A-A-20035C (March 29, 2005) at <http://www.ams.usda.gov/AMSV1.0/ams.fetchTemplateData.do?template=TemplateR&page=FQASCIDListingBakery&description=Bakery+and+Cereal+Products+CID>. The corn grits shall comply with FDA standards of Identity for Enriched Corn Meal, 21 CFR§ 137.260.

C. Quality of Instant Corn Masa Flour

- (1) Corn shall be sampled and tested for the Cry 9C protein pursuant to FDA guidelines, and such test results shall be negative.
- (2) Corn shall be tested for aflatoxin in accordance with procedures approved by Federal Grain Inspection Service (FGIS). If the aflatoxin test proves positive, a quantitative test shall be performed. If the result of the quantitative test exceeds 20 p.p.b., the corn shall not be used in the production of the commodity.
- (3) The instant corn masa flour delivered shall be milled and delivered from points within the continental United States, except that such vitamins and minerals as designated by the Government in writing may be of domestic or foreign production.
- (4) The instant corn masa flour shall be produced from white or yellow corn, which is clean, sound, essentially free from other grains, weed seeds, and other foreign material, defined in the “Official United States Standards for Grain,” which are available at: <http://151.121.3.117/reference-library/standards/standards.htm>. The corn shall be processed into instant corn masa flour by cooking with lime (calcium hydroxide, P.C.C. grade) and water, grinding, and drying.
- (5) The instant corn masa flour shall be essentially free from foreign material, and shall have a good characteristic taste and odor, free from rancid, musty, bitter, sour, and other undesirable or foreign tastes or odors.
- (6) The product is designed for use in the preparation of tortillas and similar products to be consumed by both children and adults. The product shall conform to the following chemical and physical requirements.

Instant Corn Masa Flour

Item	Minimum	Maximum
Moisture	---	13.0%
Fat ³	3.0%	---
Ash	---	2.2%
pH	6.7	8.2
Material that will pass through a U.S. Standard No. 16 Woven-Wire-Cloth-Sieve	95	---
Material that will pass through a U.S. Standard No. 30 Woven-Wire-Cloth-Sieve	55	---
Material that will pass through a U.S. Standard No. 50 Woven-Wire-Cloth-Sieve	35	---
Material that will pass through a U.S. Standard No. 100 Woven-Wire-Cloth-Sieve	15	---
Suitable for mass production of commercially acceptable taco shells and nacho chips.	Certified by Manufacturer	
Color (typical)	Yellow/white	---
Flavor (typical)	Lime-corn	---
Total bacterial count (per gram)	----	50,000

(7) **Enrichment Requirement**

The product shall be blended thoroughly and homogeneously mixed with the following enrichment ingredients in the proportions specified.

Ingredient	Minimum	Maximum
Iron (harmless & assimilable form)	13.0 mg/lb.	26.0 mg/lb.
Niacin or Niacinamide	16.0 mg/lb.	---
Riboflavin	1.2 mg/lb.	---
Thiamine	2.0 mg/lb.	---

- (8) The contractor shall pretest each lot of instant corn masa flour to certify its functionality for use in mass production of taco shells and nacho chips in high speed commercial equipment. Mixing time shall be about 10 minutes (slow speed). Water absorption shall be about 90 – 110 pounds water per 100 pounds of instant corn masa flour. The dough shall be pliable and cohesive to facilitate high speed mechanical cutting, forming, and frying equipment. Masa products shall have a medium-coarse texture and pleasing lime-corn flavor. Masa products shall have sufficient structural integrity for high speed packaging without excessive fracture.

Section 1.2 WARRANTY

The product must 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.

³ Moisture-free basis.

Section 1.3 KOSHER ONLY PRODUCTS

“Kosher Only” products will be identified in the solicitation. Kosher only products shall comply with applicable dietary (kosher) laws as established by the “613 Council of Kashruth.” Manufacturing plants shall be certified for compliance with the aforementioned requirement by contacting the Board of Jewish Education of Greater New York (BJENY) at 646-472-5365. A rabbinic supervisor will be sent to certify compliance of the manufacturing plant with the dietary (kosher) laws.

Offeror shall certify that their manufacturing plant is capable of meeting applicable dietary (kosher) laws as established by the “613 Council of Kashruth” and certification by BJENY.

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 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.
- C. Unless otherwise specified, test methods for the finished product, and any ingredients therein, shall be those of the AOAC INTERNATIONAL, the American Association of Cereal Chemists (AACC), or the American Oil Chemists’ Society (AOCS), as applicable and in effect on the date of issuance of the solicitation, or in accordance with methods that give equivalent results.

Section 1.5 QUALITY DISCOUNTS

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

Cornmeal Discounts

Excess Moisture - Regular, Bolted, or Degermed		Deficient Fat - Regular	
13.6% - 13.7%	\$0.10	3.4% - 3.2%	\$0.10
13.8% - 13.9%	\$0.20	3.1% - 3.0%	\$0.20
14.0%	\$0.35	2.9% - 2.8%	\$0.35
Deficient Fat - Bolted		Excess Fat – Degermed	
2.2% - 2.1%	\$0.10	1.6% - 1.7%	\$0.10
2.0% - 1.9%	\$0.20	1.8% - 1.9%	\$0.20
1.8%	\$0.35	2.0%	\$0.35

Excess Ash - Regular		Excess Ash - Bolted	
1.81% - 1.85%	\$0.10	1.26% - 1.27%	\$0.10
1.86% - 1.90%	\$0.20	1.28% - 1.29%	\$0.20
1.91% - 1.95%	\$0.35	1.30%	\$0.35
Excess Ash - Degermed			
0.71% - 0.72%	\$0.10		
0.73% - 0.74%	\$0.20		
0.75%	\$0.35		
Deficient Granulation thru a No. 20 Sieve - Regular, Bolted, or Degermed		Deficient Granulation thru a No. 25 Sieve - Regular, Bolted, or Degermed	
98.0%	\$0.10	89.0%	\$0.10
97.0%	\$0.20	88.0%	\$0.20
96.0%	\$0.35	87.0%	\$0.35
Deficient Granulation thru a No. 45 Sieve - Regular, Bolted, or Degermed		Excess Granulation thru a No. 80 Sieve - Regular, Bolted, or Degermed	
29.0% - 26.0%	\$0.10	21.0% - 24.0%	\$0.10
25.0% - 23.0%	\$0.20	25.0% - 27.0%	\$0.20
22.0% - 20.0%	\$0.35	28.0% - 30.0%	\$0.35

Instant Corn Masa Flour Discounts

Excess Moisture		Excess Ash	
13.1%	\$0.10	2.3% - 2.4%	\$0.10
13.2%	\$0.20	2.5% - 2.6%	\$0.20
13.3%	\$0.35	2.7%	\$0.35
Excess or Deficient pH Factor			
Off 0.1%	\$0.05		
Off 0.2%	\$0.10		
Off 0.3%	\$0.20		
Deficient Granulation thru a No. 16 Sieve		Deficient Granulation thru a No. 30 Sieve	
94.0%	\$0.10	54.0% - 52.0%	\$0.10
93.0%	\$0.20	51.0% - 49.0%	\$0.20
92.0%	\$0.35	48.0% - 46.0%	\$0.35
Deficient Granulation thru a No. 50 Sieve		Excess Granulation thru a No. 100 Sieve	
34.0% - 32.0%	\$0.10	14.0% - 11.0%	\$0.10
31.0% - 29.0%	\$0.20	10.0% - 7.0%	\$0.20
28.0% - 26.0%	\$0.35	6.0% - 3.0%	\$0.35

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 COMMERCIAL PACKAGING

- A. Contractors shall supply commercial brand products only and 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) Unitization requirements in Section 2.4.
 - (2) At contractor's option, a statement such as "Not for Retail Sale" may be printed on the principal display panel of the food label.
 - (3) The manufacturer's lot code/lot identification number shall be shown on the commercial bill of lading.
 - (4) 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.
 - (5) For identification upon receipt at delivery warehouses, all commercial-labeled product shipping documents shall specify "FOR USDA FOOD DISTRIBUTION PROGRAMS."

Section 2.3 CONTAINERS AND MATERIALS

- A. All containers and packaging shall be constructed to meet the requirements of the Food and Drug Administration (FDA) for safe contact with the packaged product. 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 regulatory requirements for safe contact with food products as required in the Master Solicitation, Part 3, Section A, Number 3.
- B. Questions concerning the containers and materials should be directed to:
USDA/FSA/DACO
Room 5755 – South Bldg, STOP 0551
1400 Independence Avenue SW
Washington, DC 20250-0551
ATTN: Packaging
- C. If the contractor purchases packaging and container ingredients from a foreign country and/or the package and container is manufactured in a foreign country, the package and container SHALL NOT display country of origin

labeling. Phrases similar to but not inclusive of, “Made in [Name of Foreign Country.]” or “Product of [Name of Foreign Country.]” are strictly prohibited.

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.