

**USDA COMMODITY REQUIREMENTS**

**PA8  
PASTA PRODUCTS AND EGG NOODLES  
FOR USE IN DOMESTIC PROGRAMS**

Effective Date: 11/03/06

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## **Part 1      COMMODITY SPECIFICATIONS**

### **Section 1.1    COMMODITIES**

#### **A.      Quality of Commodity**

- (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 commodities delivered shall meet the requirements as specified in the following Commercial Item Descriptions (CID):
  - (a) Pasta Products, Enriched and Whole Wheat, (CID) A-A-20062D (May 20, 2005), available at <http://www.ams.usda.gov/fqa/aa20062d.htm>, except only semolina flour shall be used.
  - (b) Noodles, Egg, Enriched, (CID) A-A-20063C (June 3, 1997) for Noodles, Egg, Enriched, available at <http://www.ams.usda.gov/fqa/aa20063c.htm>, except that enriched egg noodles shall be 1/2 inch wide.

### **Section 1.2    WARRANTY**

The product shall have a shelf life of at least one year from date of manufacturer. Product shall not be manufactured more than 45 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 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 quality 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>Pasta Products</b>			
<b>Excess Ash</b>		<b>Excess Checks, Broken, Units &amp; Black Specs</b>	
1.11% - 1.15%	\$0.10	11 through 15	\$0.10
1.16% - 1.19%	\$0.20	16 through 20	\$0.20
1.20% - 1.25%	\$0.35	21 through 25	\$0.35
<b>Excess Moisture</b>			
13.1%	\$0.05		
13.2%	\$0.10		
13.3%	\$0.15		
13.4%	\$0.20		
13.5%	\$0.25		

**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.
- C. 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 1-POUND, 2-POUND, AND 2.5-POUND BAGS**

One (1), two (2), and 2 1/2 pounds of product shall be packaged in a minimum two (2) mil. polyethylene or polypropylene bag conforming to the requirements of Federal Specification PPB-B-26, Type II, Grade A, Style I, as amended.

### **Section 2.4 1-POUND AND 2-POUND PAPERBOARD CARTONS**

One (1) and two (2) pounds of product shall be packed in a folding paperboard carton with sealed ends. The cartons shall be constructed of at least 0.016 inch solid food grade fiberboard with a white outer surface.

### **Section 2.5 4-POUND, 5-POUND, 10-POUND, AND 20-POUND BAGS**

Four (4), five (5), ten (10), and 20 pounds of product shall be packed in a minimum three (3) mil. polyethylene or polypropylene bag. The bag shall be closed with a twist tie or by folding down on the product. If the bag is closed by folding, it shall be folded twice at the top with 180 degree folds. After folding, the excess bag material shall be tucked between the product and one side of the bag interior.

### **Section 2.6 CORRUGATED FIBERBOARD SHIPPING CONTAINERS**

- A. Shipping containers shall be packed with 20/1-pound, 24/1-pound, 12/2-pound, 10/2-pound, 8/2.5-pound, 5/4-pound, 4/5-pound, 2/10-pound, and 1/20-pound bags or cartons.
- B. Shipping containers shall conform to Rule 41, as amended, of the Uniform Freight Classification (UFC) Rules and Regulations and shall be constructed of a minimum 32-pound ECT corrugated fiberboard. The shipping containers shall be regular slotted containers or five-panel folder.
- C. The closure and sealing of outer flaps with tape or adhesive shall be in accordance with UFC Rule 41, Section 9, as amended. The inner and outer flaps shall be drawn together as closely as possible to ensure a compact and tight pack.

### **Section 2.7 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 2.8 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 requirements in Section 2.7.
- (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**

Bags, cartons, and shipping containers shall be plainly marked in accordance with Exhibits A through F. 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 1-POUND, 2-POUND, 2.5 POUND BAGS AND CARTONS**

A. The base art shall be in black ink. The underlay panels (bags only) shall be printed in solid white ink.

- B. The markings as shown in Exhibits A through C illustrate base art only. In addition, the applicable nutritional information shall be printed in the space provided.

### **Section 3.3 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 3.4 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 3.5 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 3.6 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 3.7 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 3.8 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 3.9 UNIVERSAL PRODUCT CODE**

- A. A Universal Product Code (UPC) and symbol shall appear on each primary package, and a UPC shipping container code called Interleaved 2 of 5 (I 2/5) shall appear on each shipping container as specified below. In accordance with the UPC guidelines published by the Uniform Code Council, Incorporated, a 12-digit UPC (code and symbol) shall appear on each primary package and a 14-digit I 2/5 bar code shall appear on each shipping container. For contrast in scanning, a white patch or block shall be used as background for bar codes applied directly to metal containers. A high degree of contrast is required for bar codes applied directly to plastic containers. The UPC guidelines describe the requirements for the proper placement, printing, readability, and scanability for bar coding.
- B. The format and code to be used is as follows:

<b>Commodity</b>	<b>Pack Size</b>	<b>Primary Container Code</b>	<b>Shipping Container Code</b>
Macaroni	1 Pound	7 15001 02410 7	1 07 15001 02410 4
Spaghetti	1 Pound	7 15001 02839 6	1 07 15001 02839 3
Spaghetti	2 Pounds	7 15001 02835 8	1 07 15001 02835 5

- C. The complete code including the check digit (the last digit of the applicable UPC code) shall be printed in machine-readable and human-readable form. The start and stop indicators shall be included in the bar code symbols. The UPC system is a commonly used method of bar coding merchandise in commercial channels. Package manufacturers, printers, and film master suppliers are familiar with this symbology. The Government has acquired a unique manufacturer's identification number for this application.
- D. Contractors need not join the UCC. Further information concerning UPC codes and symbols may be obtained by contacting the:

GS1 US  
7887 Washington Village Drive, Suite 300  
Dayton, OH 45459-8605

Phone: (937) 435-3870  
Fax: (937) 435-7317  
Website: <http://www.gs1us.org/>

**Section 3.10 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 3.11 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 3.12 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.

**MACARONI  
EXHIBIT A**

**MARKINGS REQUIRED ON 1-LB. RECTANGULAR/SQUARE  
POLYETHYLENE OR POLYPROPYLENE BAGS**

**BACK PANEL**

**FRONT PANEL**

**BACK PANEL**

**TO COOK MACARONI**

**ENRICHED**

**NUTRITION FACTS**

6 cups water  
1 teaspoon salt  
2 cups macaroni

Add the salt in the water and heat to boiling.  
Stir in the macaroni  
Boil uncovered 5 to 10 minutes until tender.  
Drain off cooking water, and Rinse with cool water.

*Makes 4 cups cooked macaroni.*

Serve with margarine or butter, or your favorite sauce or gravy, as you like.



**QUICK COOK MACARONI  
AND CHEESE**

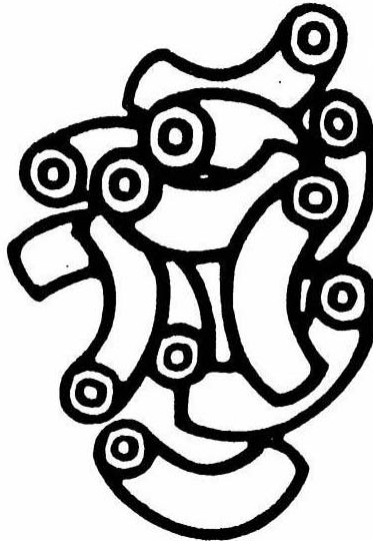
3 cups hot, cooked macaroni (about 1-1/2 cups, uncooked)  
2/3 cups evaporated milk  
1-1/2 cups cut-up cheese

Follow directions for cooking macaroni as given. Drain, rinse with cool water, and return drained macaroni to cooking pan. Add evaporated milk and cheese. Cook and stir gently until cheese melts.  
For a thinner sauce, add a little more evaporated milk.

*Makes 6 servings, about 2/3 cups each.*

**MACARONI**

1/



**DISTRIBUTED BY USDA IN COOPERATION  
WITH STATE AND LOCAL OR TRIBAL GOVERNMENTS  
FOR DOMESTIC FOOD ASSISTANCE PROGRAMS**

**NOT TO BE SOLD OR EXCHANGED**

**NET WEIGHT – 1 LB.**

Insert nutritional information in accordance with the nutrition labeling regulations of the Food and Drug Administration (FDA) as specified in 21 CFR Part 101.

Ingredients

Everyday eat food from each group. MACARONI is in the Bread-Cereal Group.

Use cooked Macaroni plain with butter or margarine and dash of garlic salt. Use cooked Macaroni baked with meat in a casserole or cold in a salad with crunchy vegetables.

*After opening, store Macaroni in a tightly covered container. Store in a cool, dry place.*

1/ Enter the word LONG or ELBOW (as applicable) centered.

**ALL LETTERING SHALL BE IN BLACK INK ONLY.** For identification, insert in a conspicuous place a company number which will be furnished by the Kansas City Commodity Office. The UPC code and symbol must also be printed.

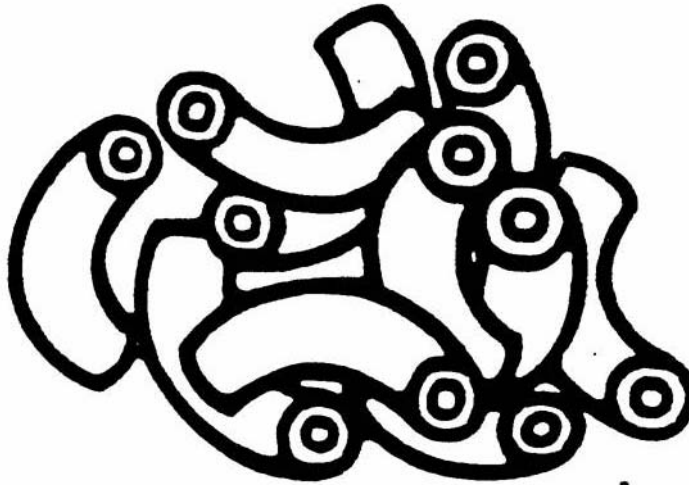
MARKING EXHIBITS A THROUGH F

MARKINGS REQUIRED ON 1-LB. PAPERBOARD CARTONS

FRONT PANEL

ENRICHED  
**MACARONI**

1/



DISTRIBUTED BY USDA IN COOPERATION  
WITH STATE AND LOCAL OR TRIBAL GOVERNMENTS  
FOR DOMESTIC FOOD ASSISTANCE PROGRAMS.

**NOT TO BE SOLD OR EXCHANGED**

**NET WEIGHT – 16 OUNCES (1 LB.)**

**ALL LETTERING SHALL BE IN BLACK INK ONLY.**

For identification, insert in a conspicuous place a company code number which will be furnished by the Kansas City Commodity Office. The UPC code and symbol must also be printed.

1/ Enter the word LONG or ELBOW (as applicable) centered.

**SEE EXHIBIT B-1 FOR CONTINUATION OF MARKING REQUIREMENTS.**

**MACARONI  
EXHIBIT B-1**

**CONTINUATION OF MARKINGS REQUIRED ON 1-LB. PAPERBOARD CARTONS**

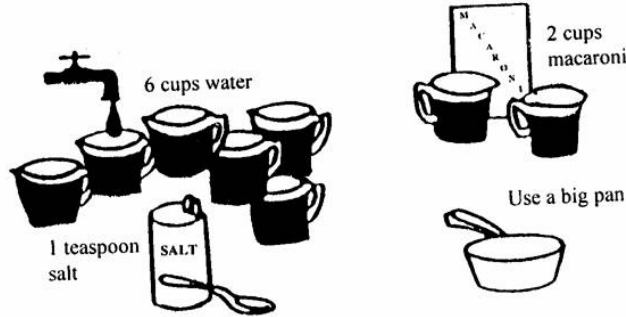
**SIDE PANEL**

**BACK PANEL**

**SIDE PANEL**

Insert nutritional information in accordance with the nutrition labeling regulations of the Food and Drug Administration (FDA) as specified in 21 CFR Part 101.

**TO COOK MACARONI**



**MEAT, EGG AND  
MACARONI SCRAMBLE**

½ small onion, if you like  
2 tablespoons fat  
4 eggs (see Note)  
¼ cup fluid milk  
1 cup cooked macaroni  
1 cup cut-up canned luncheon meat

Add the salt to the water and heat to boiling. Stir in macaroni. Boil uncovered 5 to 10 minutes until tender. Drain off cooking water, and rinse with cool water.  
*Makes 4 cups cooked macaroni.*

Serve with margarine or butter, or your favorite sauce or gravy, as you like.

Use cooked Macaroni plain with butter or margarine and a dash of garlic salt. Use cooked Macaroni baked with meat in a casserole or cold in a salad with crunchy vegetables.

After opening, store Macaroni in a tightly covered container. Store in a cool, dry place.

**QUICK MACARONI AND CHEESE**

3 cups hot, cooked macaroni (about 1-1/2 cups, uncooked)  
2/3 cups evaporated milk  
1-1/2 cups cut-up cheese

Follow directions for cooking macaroni as given. Drain and leave macaroni in cooking pan. Add evaporated milk and cheese. Cook and stir gently until cheese melts. For a thinner sauce, add a little more evaporated milk.  
*Makes 6 servings, about 2/3 cup each.*

Chop onion (if used). Brown lightly in fat in a heated fry pan. Put eggs and milk in a bowl. Beat until well mixed. Add macaroni and meat. Put egg mixture in the pan. Cook over medium heat about 5 minutes until eggs are well cooked. Turn a few times during cooking, but do not stir.  
*Makes 6 servings, about 2/3 cup each.*

**NOTE: In place of eggs and milk, 1 cup packed dry egg mix and 1 cup warm water may be used.**

**SEE EXHIBIT B FOR CONTINUATION OF MARKING REQUIREMENTS.**

**SPAGHETTI  
EXHIBIT C**

**MARKING REQUIREMENTS FOR 1-LB. PAPERBOARD CARTON AND POLYETHYLENE  
OR POLYPROPYLENE BAGS \***

**END  
PANEL**

**SIDE PANEL**

**END  
PANEL**

**NUTRITIONAL INFORMATION**

Insert nutritional information in accordance with the nutrition labeling regulations of the Food and Drug Administration (FDA) as specified in 21 CFR Part 101.



Store in a cool, dry place. After opening store unused SPAGHETTI in a tightly covered container.

DISTRIBUTED BY USDA IN COOPERATION WITH STATE AND LOCAL OR TRIBAL GOVERNMENTS FOR DOMESTIC FOOD ASSISTANCE PROGRAMS.

INSPECTED BY THE U.S. DEPARTMENT OF AGRICULTURE

**NOT TO BE SOLD OR EXCHANGED**

**NET WEIGHT -**

ENRICHED  
SPAGHETTI

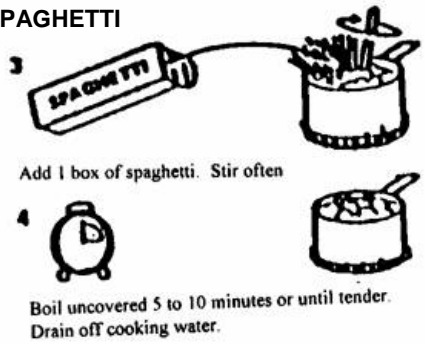
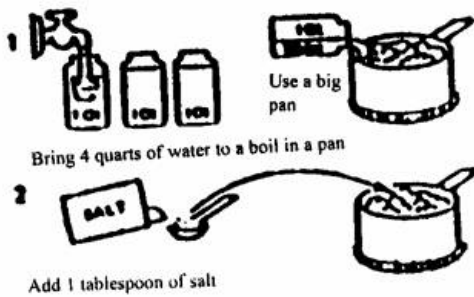
ENRICHED  
**SPAGHETTI**



ENRICHED  
SPAGHETTI

ENRICHED  
**SPAGHETTI**

**HOW TO PREPARE SPAGHETTI**



\* Arrangement of data on polyethylene or polypropylene bags is flexible as long as each element stands out prominently.

**ALL LETTERING SHALL BE IN BLACK INK ONLY.** For identification, insert in a conspicuous place a company code number which will be furnished by the Kansas City Commodity Office. The UPC code and symbol must also be printed.

EXHIBIT D

MARKINGS REQUIRED ON SHIPPING CONTAINERS –  
MACARONI/SPAGHETTI/ROTINI/ROTELLE

ONE SIDE PANEL	FRONT AND BACK PANELS	ONE SIDE PANEL <u>4/</u>	Top flap <u>5/</u>
<p>DISTRIBUTED BY USDA IN COOPERATION</p> <p>WITH STATE AND LOCAL OR TRIBAL GOVERNMENTS</p> <p>FOR DOMESTIC FOOD ASSISTANCE PROGRAMS</p> <p><b>NOT TO BE SOLD OR EXCHANGED</b></p>	<p><u>1/</u></p> <p><b>ENRICHED</b></p> <p>STORE IN A COOL, DRY PLACE</p> <p>NET WEIGHT _____ LBS. <u>2/</u></p> <p>(MONTH/YEAR) _____ <u>3/</u></p> <p>USE NO HOOKS</p>	<div style="border: 1px solid black; padding: 5px;"> <p>Insert nutritional information in accordance with the nutrition labeling regulations of the Food and Drug Administration (FDA) as specified in 21 CFR Part 101.</p> </div>	<p><b>COOKING INSTRUCTIONS</b></p> <p>Use 1 gallon water and 1-tablespoon salt (optional) for each pound of pasta. Boil water. Add salt slowly. Add pasta and stir. Bring to boil again; cook uncovered for about 5 to 10 minutes or until tender and firm. Drain immediately, rinse in cool water. Do not overcook.</p>

- 
- 1/ Print shall be no less than one inch in height. Insert macaroni, spaghetti, rotini, or rotelle as applicable.
  - 2/ Insert 10, 20, 4/5, 5/4, 10/2, 2/10, 8/2-1/2, 12/2, or 24/1, as applicable. If 24/1, change line to read 24/1-LB. PACKAGES; if 20/1, 4/5, etc., change line to read 20/1-LB., 4/5-LB., etc., PACKAGES.
  - 3/ The month and year of pack shall be the contract shipment month.
  - 4/ Not required on 12/2 or 24/1-lb. shipping container.
  - 5/ Not required on 12/2 or 24/1-lb. shipping container. The spacing and size of the printing shall be such that each element stands out prominently.

The USDA symbol, Exhibit E shall be placed below the front and back panel and shall be of sufficient size to stand out prominently. The markings shall be centered and the spacing and size of the printing shall be such that each element stands out prominently. Markings are to be arranged substantially as shown.

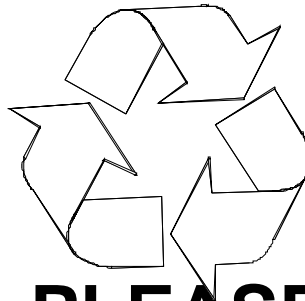
**ALL LETTERING SHALL BE IN BLACK INK ONLY.**

For identification insert in a conspicuous place a company code number which will be furnished by the Kansas City Commodity Office. The UPC code and symbol must also be printed on the 12/2-lb. and 24/1-lb. containers.

USDA SYMBOL










# RECYCLABLE SYMBOL



**PLEASE  
RECYCLE**

## PLASTIC MATERIALS CODE SYSTEM

<u>CODE</u>	<u>MATERIAL</u>
 PETE	----- Poly-Ethylene Terephthalate (PET)
 HDPE	----- High Density Polyethylene
 V	----- Vinyl/Polyvinyl Chloride (PVC)
 LDPE	----- Low Density Polyethylene
 PP	----- Polypropylene
 PS	----- Polystyrene
 OTHER	----- All Other Resins