

USDA COMMODITY REQUIREMENTS

**WF9
WHEAT FLOUR PRODUCTS
FOR USE IN DOMESTIC PROGRAMS**

Effective Date: 09/01/05

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Part 1 COMMODITY SPECIFICATIONS

Section 1.1 COMMODITIES

A. Quality of the 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 commodity 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 analytical and physical requirements:

Commodity	Protein Level	Ash Level	Moisture Maximum	Falling Number Units	
	Minimum ¹	Maximum ¹		Minimum	Maximum
All Purpose Flour	9.0%	0.50%	14.0%	225	300
Bread Flour	11.3%	0.50%	14.0%	225	300
Whole Wheat Flour	12.0%	1.90%	14.0%	250	---

- (3) Bulk Flour Shipments.
 - a. 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.
 - b. 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 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

¹ These limiting values are on a 14.0 percent moisture basis.

- 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:

**All Purpose Wheat Flour
(General Purpose Flour)**

Excess Ash		Excess Moisture	
0.51% - 0.52%	\$0.15	14.1% - 14.2%	\$0.15
0.53% - 0.54%	\$0.25	14.3% - 14.4%	\$0.25
0.55%	\$0.40	14.5% - 14.6%	\$0.40
Excess Falling No. Range Units		Deficient Falling No. Range Units	
301 – 320	\$0.10	224 - 217	\$0.10
321 - 340	\$0.20	216 – 209	\$0.20
341 - 360	\$0.30	208 - 201	\$0.30

Bread Flour

Deficient Protein		Excess Ash	
11.2% - 11.1%	\$0.15	0.51% – 0.52%	\$0.15
11.0% - 10.9%	\$0.25	0.53% – 0.54%	\$0.25
10.8% - 10.7%	\$0.40	0.55%	\$0.40
Excess Moisture			
14.1% – 14.2%	\$0.15		
14.3% – 14.4%	\$0.25		
14.5% – 14.6%	\$0.40		
Excess Falling No. Range Units		Deficient Falling No. Range Units	
301 – 320	\$0.10	224 – 217	\$0.10
321 – 340	\$0.20	216 – 209	\$0.20
341 – 360	\$0.30	208 – 201	\$0.30

Whole Wheat Flour

Deficient Protein		Excess Ash	
11.9% - 11.8%	\$0.15	2.0% – 2.1%	\$0.15
11.7% - 11.6%	\$0.25	2.2% – 2.3%	\$0.25
11.5%	\$0.40	2.4%	\$0.40
Excess Moisture		Deficient Falling No. Range Units	
14.1% – 14.2%	\$0.15	249 - 248	\$0.10
14.3% – 14.4%	\$0.25	247 – 246	\$0.20

14.5% – 14.6%	\$0.40	245	\$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 Building, Stop 0551
1400 Independence Avenue, SW
Washington, D.C. 20250-0551
ATTN: Packaging

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 5-POUND AND 10-POUND PAPER BAGS

- A. Five (5) pounds of product shall be packed in bags constructed of 60-pound basis weight natural kraft or extensible paper.
- B. Ten (10) pounds of product shall be packed in bags constructed of 70-pound basis weight natural kraft or extensible paper.
- C. The side seam of each bag shall be adhered with a moisture-resistant adhesive. The finished seam shall be capable of withstanding immersion in water at 73.5° Fahrenheit, plus or minus 5° Fahrenheit, for a period of not less than six (6) hours without the glued seam separating voluntarily. If the seam is separated manually after the immersion period, the paper at the seam shall show evidence of fiber tear.
- D. The bag closures shall be secured to prevent the product from leaking out of the bags during distribution. Closure by means of gummed tape is not acceptable.

Section 2.4 25-POUND BAGS

Twenty-five (25) pounds of product shall be packed in bags constructed of a minimum of three (3) walls of natural kraft paper having a minimum combined basis weight of 150 pounds. The bag closures shall be secured to prevent the product from leaking out of the bags during distribution.

Section 2.5 2/25-POUND PAPER BAGS

Twenty-five (25) pounds of product shall be packed in bags constructed of a minimum of

one (1) wall of natural kraft paper or extensible draft paper having a minimum combined basis weight of 95 pounds. The bags shall be Style Delta-Seal. The bag closures shall be secured to prevent the product from leaking out of the bags during distribution. Balers shall be used to unitize 2/25-pound bags.

Section 2.6 50-POUND AND 100 POUND PAPER BAGS

Fifty (50) or 100 pounds of product shall be packed in bags of a type normally used in commercial channels and constructed in compliance with the applicable carrier rules and regulations. The bag closures shall be secured to prevent the product from leaking out of the bags during distribution.

Section 2.7 BALERS

- A. Paper or plastic balers shall be used for 8/5-pound, 4/10-pound, and 2/25-pound bags. Balers shall provide a compact, solid, and securely-held unit to prevent shifting of the bags within the baler during handling, stacking, and shipment.
- B. Plastic balers may have holes in the seal area only. These holes are not acceptable if they allow the bags to become loose or fall from the baler.
- C. Markings are not required on the plastic balers.

Section 2.8 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 2.9 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 2.8.
 - (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 and paper balers shall be plainly marked in accordance with Exhibits A through I. 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 5- AND 10-POUND BAGS OF ALL-PURPOSE, BREAD, AND WHOLE-WHEAT FLOUR

- A. The base art shall be in black ink. The overlays shall be printed the color as identified in the Pantone Matching System (PMS):
- (7) All-purpose flour: red ink similar to Pantone 185 U 2X.
 - (8) Bread flour: red ink similar to Pantone Red 032 U.
 - (9) Whole-wheat flour: orange ink similar to Pantone Orange 021 U.
- B. The markings as shown in Exhibits A through D 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:

Commodity	Pack Size	Primary Container Code	Shipping Container Code
All Purpose Flour	5-Pound	7 15001 02170 0	1 07 15001 02170 7
All Purpose Flour	10-Pound	7 15001 02180 9	1 07 15001 02180 6
Bread Flour	10-Pound	7 15001 02230 1	1 07 15001 02230 8
Whole Wheat Flour	10-Pound	7 15001 02350 6	1 07 15001 02350 3

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.

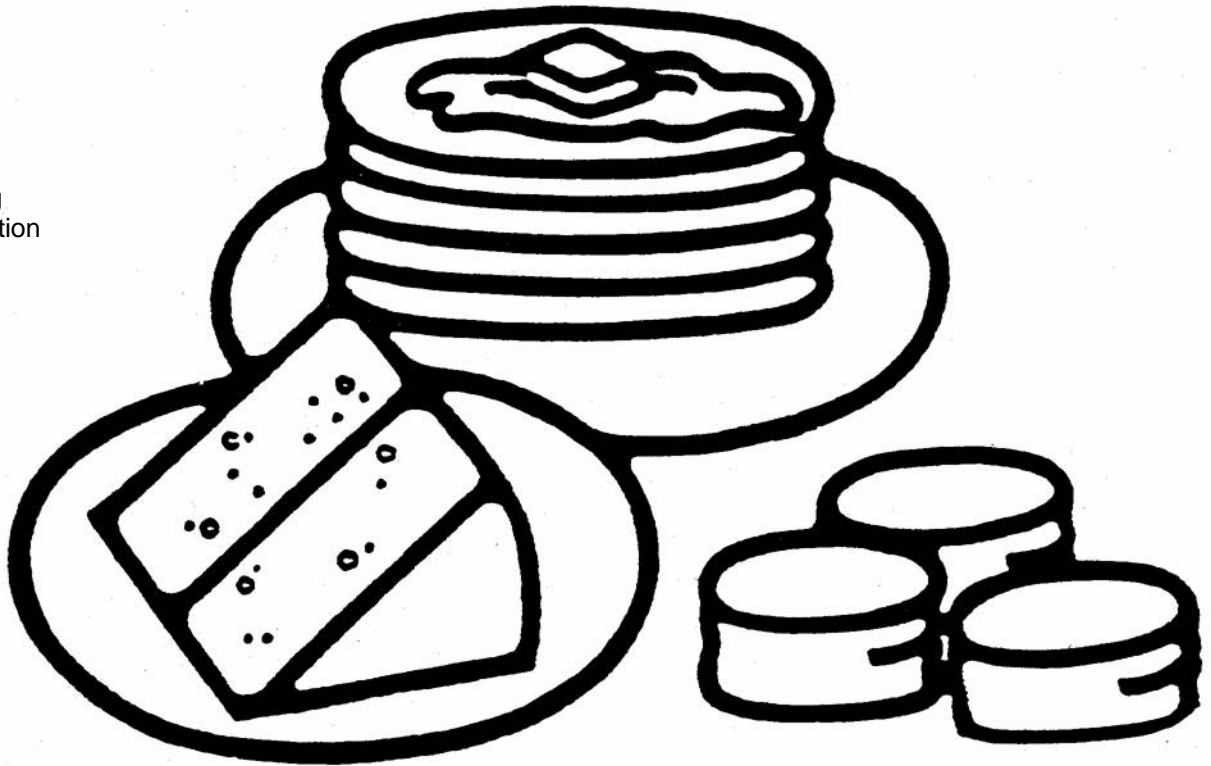
- B. The appearance of containers in commercial or other channels either filled or unfilled bearing markings identifying the containers as part of a Government contract may cause the Government expense in determining whether commodities have been diverted from authorized use and in answering inquiries. 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.

MARKING REQUIREMENTS FOR 5- AND 10-LB. PAPER BAGS

FRONT PANEL

ENRICHED
**ALL-PURPOSE
FLOUR**
BLEACHED

Serving
suggestion



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/}

^{1/} Insert 5- or 10-lbs., as applicable.

SEE EXHIBITS A-1 AND A-2 FOR CONTINUATION OF MARKING REQUIREMENTS FOR 5- AND 10-LB. BAGS OF ALL-PURPOSE FLOUR (Bleached).

**ALL-PURPOSE (Bleached)
EXHIBIT A-1**

CONTINUATION OF MARKING REQUIREMENTS FOR 5- AND 10-LB. PAPER BAGS

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.

Use All-Purpose Flour for all types of baked products including yeast bread and rolls, quick breads, cakes, cookies, and pastry.

NOTE: USE UNSIFTED FLOUR IN THESE RECIPES.

After opening, keep unused flour in tightly covered containers. Store in a cool, dry place.



SIDE PANEL

CONFECTIONERS SUGAR ICING

1/3 cup margarine or butter
1/4 cup fluid milk
1/4 teaspoon salt
1 teaspoon vanilla
About 2-1/2 cups of
confectioners sugar

Mix all ingredients except sugar.
Mix in 1 cup of the sugar. Beat well.
Mix in rest of sugar, as needed, to make icing that will spread well and stay on cake.
Put on cooled cake.
Makes about 1-1/2 cups icing.

CHOCOLATE ICING

Use recipe for Confectioners Sugar Icing. Mix in 1/4 cup cocoa before adding the sugar. Only about 2 cups sugar is needed.

SEE EXHIBITS A AND A-2 FOR CONTINUATION OF MARKING REQUIREMENTS FOR 5- AND 10-LB. BAGS OF ALL-PURPOSE FLOUR (Bleached).

CONTINUATION OF MARKING REQUIREMENTS FOR 5- AND 10-LB. PAPER BAGS



① Stir flour lightly with a fork.

BACK PANEL

TO MEASURE FLOUR



② Spoon flour lightly into a cup until high. Do not use the cup as a scoop, or shake or tap full cup.



③ Level off top of full cup with straight edge of knife.

**TO MAKE SELF-RISING FLOUR
(ONE POUND)**

- 4 cups flour
- 2 teaspoons salt
- 2 tablespoons double-acting baking powder

Mix all ingredients well. Store in tightly covered can or jar and use soon. Use in any recipe calling for self-rising flour.

DROP BISCUITS

- 2 cups flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1/3 cup fat (shortening)
- 3/4 cup fluid milk

Mix flour, baking powder, and salt.
Mix in fat with a fork or two knives until crumbly.
Add milk. Mix enough to wet dry ingredients.
Drop dough from a tablespoon on greased baking pan.
Bake at 450°F (very hot oven) 10 to 12 minutes until lightly browned.
Makes 12 biscuits.

PANCAKES

- 2 cups flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons sugar
- 1 egg
- 1-1/2 cups fluid milk
- 1/3 cup melted fat or oil

Mix flour, baking powder, salt, and sugar in a large bowl. Set aside.
Beat eggs and add milk. Add fat or oil. Add to flour mixture and stir just until mixed, leaving batter lumpy.
Cook pancakes on heated, greased fry pan until covered with bubbles.
Turn pancakes and brown the other side.
Makes 12 medium-size pancakes.

YELLOW CAKE

- 2 cups flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1/2 cup margarine, softened
- 1-1/4 cups sugar
- 2 eggs
- 3/4 cup fluid milk
- 1 teaspoon vanilla

Mix the flour, baking powder, and salt. Set aside.
Add sugar slowly to fat in a large bowl, beating well (300 times). Beat in one egg until smooth. Add other egg and beat well (300 times).
Add half the flour mixture, half the milk, and the vanilla. Mix (50 times).
Add rest of flour mixture and milk. Mix until smooth (200 times).
Fill a greased, floured baking pan or 2 layer pans no more than half full.
Bake at 375°F (moderate oven) 25 to 35 minutes until cake springs back when lightly touched near center.

CHOCOLATE CAKE

- 1-1/2 cups flour
- 1/2 cup cocoa
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1 teaspoon salt
- 1/2 cup softened fat
- 1-1/4 cups sugar
- 2 eggs
- 1 teaspoon vanilla
- 3/4 cup fluid milk

Mix flour, cocoa, baking powder, baking soda, and salt. Set aside.
Beat fat and sugar in a large bowl until smooth. Add eggs and vanilla.
Beat well.
Add half the flour mixture and half the milk. Mix well.
Mix in rest of flour mixture and milk until smooth.
Fill a greased floured baking pan or 2 layer pans no more than half full.
Bake at 375°F (moderate oven) 25 to 35 minutes until cake springs back when lightly touched near center.

**SEE EXHIBITS A AND A-1 FOR CONTINUATION OF MARKING REQUIREMENTS
FOR 5- AND 10-LB. BAGS OF ALL-PURPOSE FLOUR (Bleached).**

MARKING REQUIREMENTS 10-LB. PAPER BAGS

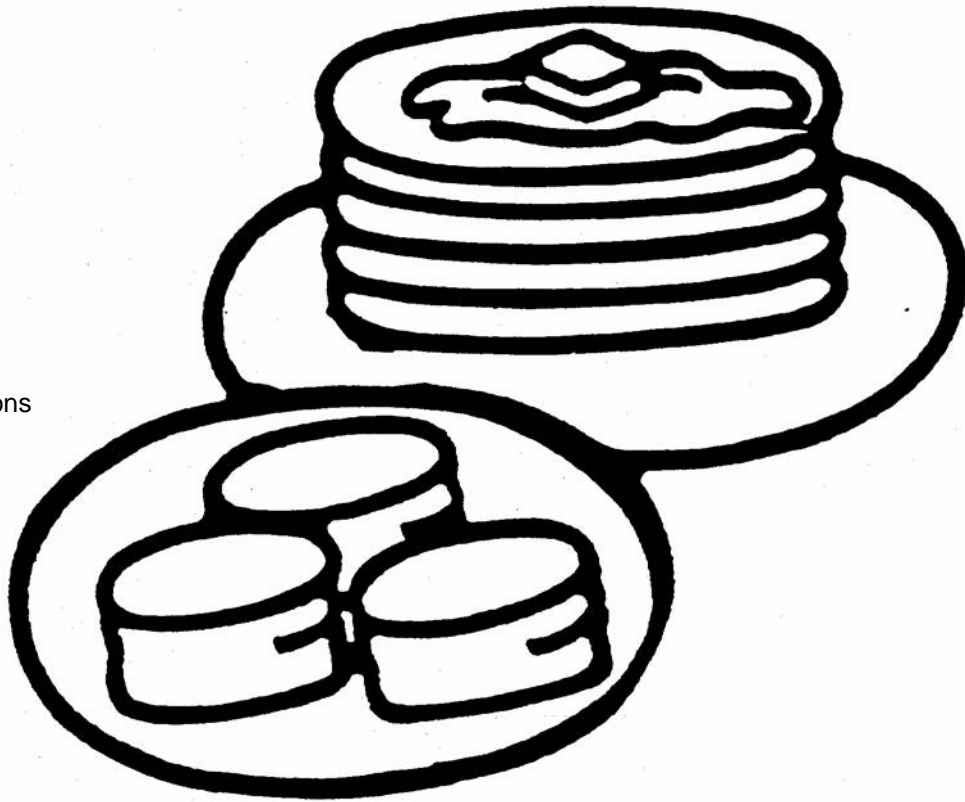
FRONT PANEL

ENRICHED

**ALL-PURPOSE
FLOUR**

UNBLEACHED

Serving
suggestions



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 – 10 POUNDS

SEE EXHIBITS B-1 AND B-2 FOR CONTINUATION OF MARKING REQUIREMENTS FOR 10-LB. BAGS OF ALL-PURPOSE FLOUR (Unbleached).

CONTINUATION OF MARKING REQUIREMENTS FOR 10-LB. PAPER BAGS

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.

Unbleached flour is not recommended for use in cake baking.

NOTE: USE UNSIFTED FLOUR IN THESE RECIPES.

After opening, keep unused flour in tightly covered containers.
Store in a cool, dry place.



SEE EXHIBITS B AND B-2 FOR CONTINUATION OF MARKING REQUIREMENTS FOR 10-LB. BAGS OF ALL-PURPOSE FLOUR (Unbleached).

CONTINUATION OF MARKING REQUIREMENTS FOR 10-LB. PAPER BAGS



① Stir flour lightly with a fork.

BACK PANEL

TO MEASURE FLOUR



② Spoon flour lightly into a cup until high. Do not use the cup as a scoop, or shake or tap full cup.



③ Level off top of full cup with straight edge of knife.

TO MAKE SELF-RISING FLOUR
(ONE POUND)

4 cups flour
2 teaspoons salt
2 tablespoons double-acting baking powder

Mix all ingredients well. Store in tightly covered can or jar and use soon. Use in any recipe calling for self-rising flour.

DROP BISCUITS

2 cups flour
1 tablespoon baking powder
1 teaspoon salt
1/3 cup fat (shortening)
3/4 cup fluid milk

Mix flour, baking powder, and salt.
Mix in fat with a fork or two knives until crumbly.
Add milk. Mix enough to wet dry ingredients.
Drop dough from a tablespoon on greased baking pan.
Bake at 450°F (very hot oven) 10 to 12 minutes until lightly browned.
Makes 12 biscuits.

PANCAKES

2 cups flour
4 teaspoons baking powder
1 teaspoon salt
2 tablespoons sugar
1 egg
1-1/2 cups fluid milk
1/3 cup melted fat or oil

Mix flour, baking powder, salt, and sugar in a large bowl. Set aside.
Beat eggs and add milk. Add fat or oil. Add to flour mixture and stir just until mixed, leaving batter lumpy.
Cook pancakes on heated, greased fry pan until covered with bubbles.
Turn pancakes and brown the other side.
Makes 12 medium-size pancakes.

SEE EXHIBITS B AND B-1 FOR CONTINUATION OF MARKING REQUIREMENTS FOR 10-LB. BAGS OF ALL-PURPOSE FLOUR (Unbleached)

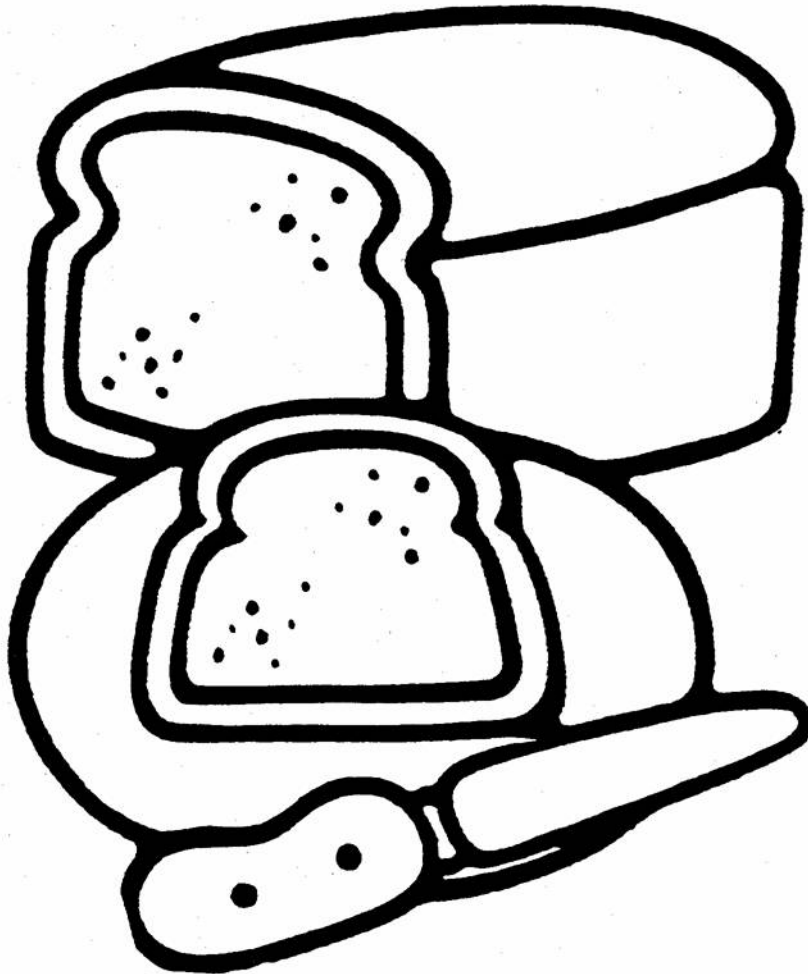
**BREAD FLOUR
(Bleached or Unbleached)
EXHIBIT C**

MARKING REQUIREMENTS FOR 5- AND 10-LB. PAPER BAGS

FRONT PANEL

**ENRICHED
BREAD FLOUR**
_____ ^{1/}

Serving
suggestion



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 – _____ ^{2/}

^{1/} Insert "BLEACHED" or "UNBLEACHED," as applicable.

^{2/} Insert 5- or 10-lbs., as applicable.

SEE EXHIBIT C-1 FOR CONTINUATION OF MARKING REQUIREMENTS FOR 5- AND 10-LB. BAGS OF BREAD FLOUR (Bleached and Unbleached).

**BREAD FLOUR
(Bleached and Unbleached)
EXHIBIT C-1**

CONTINUATION OF MARKING REQUIREMENTS FOR 5- AND 10-LB. PAPER BAGS

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 MEASURE FLOUR

①



Stir flour lightly with a fork.

②



Spoon flour lightly into a cup until high. Do not use the cup as a scoop, or shake or tap full cup.

③



Level off top of full cup with straight edge of knife.

BACK PANEL

Use Bread Flour for making yeast breads and rolls.
NOTE: Use unsifted flour in these recipes. After opening, keep unused Flour in tightly covered containers. Store in cool, dry place.

YEAST BREAD

About 6 cups flour
¼ cup sugar
1 tablespoon salt
1 package active dry yeast
1 cup water
1 cup fluid milk
¼ cup shortening

Mix 3 cups of the flour with the sugar, salt and yeast in a large bowl. Heat water, milk, and shortening in a pan until just warm. Stir milk mixture into the flour mixture. Beat at least 300 times. Stir in more flour a little at a time until dough is soft and leaves sides of bowl. Knead dough about 300 times or about 10 minutes (see "How to Knead"). Put dough in a greased bowl. Turn so all the dough will be greased. Cover. Let rise in warm place until double in size, about 1 hour. Punch dough down in bowl to remove air bubbles. Let stand 15 minutes. Shape dough into 2 loaves and put in greased loaf pan. Cover loosely with greased wax paper. Let rise in warm place until loaves double in size, about 1 hour. Bake at 400°F (hot oven) about 30 minutes until bread is well browned and sounds hollow when tapped with finger. Remove from pans and cool on rack.
Makes 2 loaves.

HOW TO KNEAD: Put a little flour on a smooth surface and on hands. Put dough on surface. Fold far side of dough toward you. Then with heels of hands push down into dough and away from you with a rolling motion. Fold over and push down 2 or 3 times and turn slightly. Use a little flour when needed to keep dough from sticking. Continue kneading and turning about 300 times or 10 minutes until dough is no longer sticky and springs back when lightly pressed with finger.

YEAST ROLLS

3-3/4 to 4-1/4 cups flour
1/4 cup sugar
1 teaspoon salt
1 package active dry yeast
1 cup fluid milk
¼ cup shortening
1 egg

Mix 2 cups of the flour with the sugar, salt and yeast in a large bowl. Heat milk and shortening in a pan until just warm. Stir milk mixture into the flour mixture. Beat 100 times. Add egg. Beat 200 times. Stir in more flour a little at a time until dough is soft and leaves sides of bowl. Knead dough about 300 times or about 10 minutes (see "How to Knead"). Put dough in a greased bowl. Turn so all the dough will be greased. Cover. Let rise in warm place until double in size, about 1 hour. Punch dough down in bowl to remove air bubbles. Divide dough into 24 pieces. Shape each piece into a smooth ball. Place on greased baking pans 1-inch apart. Cover with greased wax paper. Let rise in warm place until rolls double in size, about 45 minutes. Bake at 400°F (hot oven) about 15 minutes until lightly browned. Remove from pan immediately.
Makes 24 rolls.



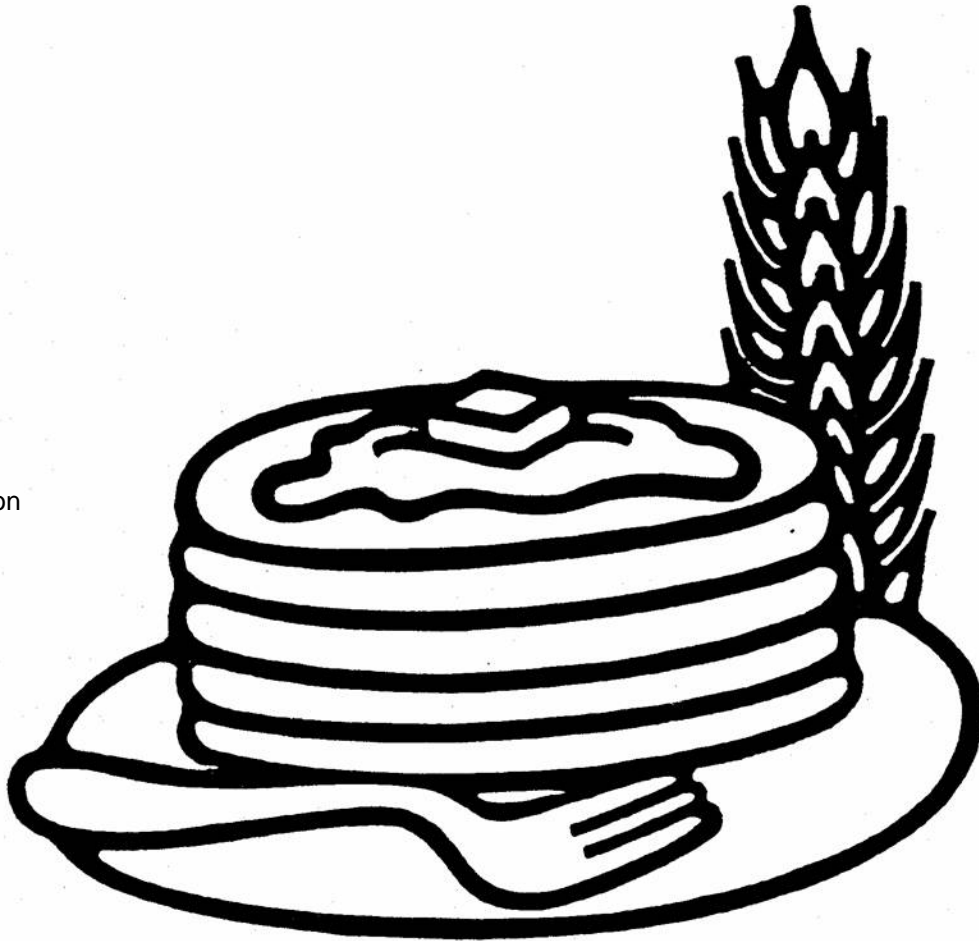
KNEAD:
Fold-Push-Turn

MARKING REQUIREMENTS FOR 5- AND 10-LB. PAPER BAGS

FRONT PANEL

**WHOLE-WHEAT
FLOUR**

Serving
suggestion



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/}

^{1/} Insert 5- or 10-lbs., as applicable.

**SEE EXHIBITS D-1 AND D-2 FOR CONTINUATION OF MARKING REQUIREMENTS FOR
5- AND 10-LB. BAGS OF WHOLE-WHEAT FLOUR.**

**WHOLE-WHEAT FLOUR
EXHIBIT D-1**

CONTINUATION OF MARKING REQUIREMENTS FOR 5- AND 10-LB. PAPER BAGS

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.

WHOLE-WHEAT BISCUITS

2 cups whole-wheat flour
1 tablespoon baking powder
1 teaspoon salt

1/3 cup softened fat
3/4 cup fluid milk

Mix flour, baking powder, and salt in a large bowl. Add fat and mix well with a fork. Mix in milk. Put a little flour on smooth surface and on hands. Put dough on surface; knead about 10 times.

To Knead: (1) Gently press the dough away from you and back with palms of hands; (2) Turn dough slightly around. Pat or roll out dough to 1/2 to 3/4-inch thickness. Cut with a floured biscuit cutter or cut into squares with a knife. Place on ungreased baking pan. Bake at 450°F (very hot oven) about 15 minutes. *Makes about 12 biscuits.*



KNEAD:

Push – Turn

Use Whole-Wheat Flour for making yeast bread, rolls, and quick breads.

Store in a cool, dry place. Use within 60 days or refrigerate. After opening, keep unused flour in tightly covered containers.

SEE EXHIBITS D AND D-2 FOR CONTINUATION OF MARKING REQUIREMENTS FOR 5- AND 10-LB. BAGS OF WHOLE-WHEAT FLOUR.

**WHOLE-WHEAT FLOUR
EXHIBIT D-2**

CONTINUATION OF MARKING REQUIREMENTS FOR 5- AND 10-LB. PAPER BAGS

BACK PANEL

WHOLE-WHEAT PANCAKES

1 egg
1-1/2 cups fluid milk
2 tablespoons melted fat or oil
2 cups whole-wheat flour
4 teaspoons baking powder
1 teaspoon salt
2 tablespoons sugar

Beat egg in a large bowl. Add milk and fat or oil. Mix flour, baking powder, salt and sugar and add to egg mixture.

Stir just enough to mix. Pour spoonfuls of batter onto heated greased fry pan.

Cook pancakes until top is covered with bubbles.

Turn pancakes and brown the other side.

Makes about 15 pancakes.

NOTE: This makes a thick pancake. Add more milk if a thinner pancake is desired.

**WHOLE-WHEAT
PEANUT BUTER BREAD**

2 cups whole-wheat flour
4 teaspoons baking powder
1 teaspoon salt
1/3 cup sugar
1 cup peanut butter
1-1/2 cups fluid milk
2 eggs

Mix flour, baking powder, salt and sugar in a large bowl. Add peanut butter and mix with a fork until mixture looks like cornmeal.

Add milk and eggs and stir just until mixed. Pour into greased loaf pan.

Bake at 350°F (moderate oven) for 50 minutes, until browned.

WHOLE-WHEAT YEAST BREAD

3 cups whole-wheat flour
2 cups all-purpose flour
2 tablespoons sugar
2 teaspoons salt
2 packages active dry yeast
½ cup water
1-1/2 cups fluid milk
¼ cup molasses
¼ cup fat (margarine or butter)

In a large bowl, thoroughly mix 2 cups whole-wheat flour and 1 cup all-purpose flour, sugar, salt and yeast.

Combine water, milk, molasses and fat in a pan. Heat over low heat until warm (fat does not need to melt).

Add the water mixture to the flour mixture a little at a time.

When mixed in, beat 300 times.

Add rest of whole-wheat flour and beat 300 times.

Add rest of all-purpose flour and beat until dough leaves sides of bowl. Dough will be slightly sticky.

Put a little flour on a smooth surface and on hands. Put dough on surface and knead.

TO KNEAD: (1) Firmly press the dough away from you with palms of hands, first pushing it and then pulling it back toward you; (2) Turn dough slightly around. Keep kneading, by repeating these two steps for 10 minutes, until dough is smooth.

Shape dough into a ball and put in greased bowl. Turn dough over to grease top.

Cover and let rise in warm place until doubled in size, about 1 hour.

Punch dough down. Let stand 15 minutes.

Divide dough in half. Shape each half into a loaf. Put each loaf in a well-greased pan.

Cover: let rise in warm place until doubled in size, about 1 hour.

Bake at 400°F (hot oven) about 30 minutes or until bread is browned and sounds hollow when tapped with finger.

Remove bread from pans at once and cool.



SEE EXHIBITS D AND D-1 FOR CONTINUATION OF MARKING REQUIREMENTS FOR 5- AND 10-LB. BAGS OF WHOLE-WHEAT FLOUR.

**ALL-PURPOSE, BREAD, AND
WHOLE-WHEAT FLOUR
EXHIBIT E**

MARKING REQUIREMENTS FOR 40-LB. PAPER BALERS

FRONT PANEL

SIDE PANELS

_____ 1/
ENRICHED, _____ 2/
STORE IN A COOL DRY PLACE
DISTRIBUTED BY USDA
IN COOPERATION WITH STATE AND LOCAL
OR TRIBAL GOVERNMENTS FOR
DOMESTIC FOOD ASSISTANCE PROGRAMS
NOT TO BE SOLD OR EXCHANGED
(NUMBER AND SIZE OF PACKAGES) _____ 3/ NET WEIGHT – 40 LBS.
(MONTH/YEAR) _____ 4/

(TO BE PRINTED ALONG THE LENGTH OF
THE BALER)

_____ 1/
ENRICHED, _____ 2/
USE NO HOOKS

The USDA symbol, Exhibit H, is to be placed on the front panel or on the back panel. All markings shall be of sufficient size to stand out prominently. The markings shall be arranged substantially as shown in this exhibit, and shall be in direct proportion to the available printing surface.

NOTE: ALL LETTERING SHALL BE AS FOLLOWS: ALL-PURPOSE (RED); BREAD (BLUE); WHOLE-WHEAT (BLACK).

- 1/ Insert commodity name (All-Purpose, Bread, or Whole-Wheat Flour).
- 2/ Insert "BLEACHED" or "UNBLEACHED," as applicable.
- 3/ Insert 8/5-lb. or 4/10-lb., as applicable.
- 4/ The month and year of pack shall be the contract shipment month and may be placed on the front panel or the side panel.

The name, package size, and net weight of the product may also be placed at the bottom of the baler; but only the commodity name and type is allowed on side panels. Side panel markings should be easily read when balers are stacked. If transparent polyethylene shipping balers are used, no baler markings need be applied. However, the month and year of contract shipment month must appear on each inner bag.

**ALL-PURPOSE AND
BREAD FLOUR
EXHIBIT F**

MARKINGS REQUIRED FOR 25-, 50-, AND 100-LB. PAPER BAGS

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

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

The USDA symbol, Exhibit H, is to be placed on the front panel or on the back panel. All markings shall be of sufficient size to stand out prominently. The markings shall be arranged substantially as shown in this exhibit, and shall be in direct proportion to the available printing surface.

NOTE: ALL LETTERING SHALL BE AS FOLLOWS: ALL-PURPOSE (RED); BREAD (BLUE).

- 1/ Insert commodity name.
- 2/ Insert "BLEACHED" or "UNBLEACHED," as applicable.
- 3/ Insert 25-, 50-, or 100-lbs., as applicable.
- 4/ The month and year of pack shall be the contract shipment month and may be placed on the front panel or the side panel.

The name, package size, and net weight of the product may also be placed at the bottom of the bag; but only the commodity name and type is allowed on the side panels. Side panel markings should be easily read when bags are stacked.

NOTE: Nutritional information must also appear on 50-pound bags. 100-pound bags are exempt from this requirement.

**WHOLE-WHEAT FLOUR
EXHIBIT G**

MARKINGS REQUIRED FOR 25-, 50-, AND 100-LB. PAPER BAGS

FRONT PANEL	BACK PANEL	SIDE PANELS
WHOLE-WHEAT FLOUR 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 _____ LBS. <u>1/</u> (MONTH/YEAR) _____ <u>2/</u> USE NO HOOKS	WHOLE-WHEAT FLOUR STORE IN A COOL DRY PLACE AFTER OPENING, KEEP UNUSED FLOUR IN TIGHTLY COVERED CONTAINERS USE FOR MAKING YEAST BREAD, ROLLS, AND QUICK BREADS USE NO HOOKS	(TO BE PRINTED ALONG THE LENGTH OF THE BAG) WHOLE-WHEAT FLOUR <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> Insert nutritional information in accordance with the nutrition labeling regulations of the Food and Drug Administration (FDA) as specified in 21 CFR Part 101. </div>

The USDA symbol, Exhibit H, is to be placed on the front panel or on the back panel. All markings shall be of sufficient size to stand out prominently. The markings shall be arranged substantially as shown in this exhibit, and shall be in direct proportion to the available printing surface.

NOTE: ALL LETTERING SHALL BE IN BLACK INK ONLY.

1/ Insert 25-, 50-, or 100-lbs., as applicable.

2/ The month and year of pack shall be the contract shipment month and may be placed on the front panel or the side panel.

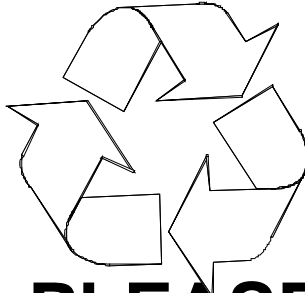
The name, package size, and net weight of the product may also be placed at the bottom of the bag; but only the commodity name and type is allowed on the side panels. Side panel markings should be easily read when bags are stacked.

NOTE: Nutritional information must also appear on 50-pound bags. 100-pound bags are exempt from this requirement.

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