

Lentils

These are dry whole lentils with seedcoat. They can be used in all program categories.

1. NUTRITIONAL VALUES (per 100 g)

These are average values, taken from the U.S. Department of Agriculture, Agricultural Research Service (USDA:ARS) 1998 USDA Nutrient Database, Release 12, Laboratory Home Page, (<http://www.nal.usda.gov/fnic/foodcomp>). These nutrient values are provided as a guide for use in the calculation of food aid rations; users should be aware that shipments of food aid may vary from these exact values.

2. COMPONENTS

100% Lentils, unprocessed, whole

3. SPECIFICATIONS

Lentils shall be grade U.S. No. 3 or better.

(Source: USDA:FSA:PDD:EOB December, 1997.
Contact 202-690-3565
<http://www.fas.usda.gov/excredits/pl480/commodities/peabeans.htm>)

4. PACKAGING

50 kg (110.23 lb.) woven polypropylene bags. This fabric contains an inhibitor to resist ultra-violet absorption along with an anti-skid coating.

5. SHELF LIFE

One year. See "Section III: Storage/Shelf Life Specifications" for more information.

Nutrient	Amount	Unit
Water	11.2	g
Energy	338.0	Kcal
Protein	28.1	g
Total Lipid	1.0	g
Carbohydrate	57.1	g
Fiber, total dietary	30.5	g
Ash	2.7	g
Calcium	51	mg
Iron	9.02	mg
Magnesium	107	mg
Phosphorus	454	mg
Potassium	905	mg
Sodium	10.0	mg
Zinc	3.6	mg
Copper	0.9	mg
Manganese	1.4	mg
Selenium	8	mcg
Vitamin C	6	mg
Thiamin	0.48	mg
Riboflavin	0.25	mg
Niacin	2.62	mg
Pantothenic acid	1.8	mg
Vitamin B-6	0.5	mg
Folate	433	mcg
Vitamin B-12	0	mcg
Vitamin A	39	IU
Vitamin E	0.3	mg-ATE
Vitamin D	n/a	IU
Iodine	n/a	mcg

Peas

These unprocessed commodities are used as protein sources in all categories of programs. Local tastes and preferences differ. Peas are available as whole or split, green or yellow varieties. Please specify pea variety (including color and whether whole or split peas) preferred and any alternates that are culturally acceptable.

1. NUTRITIONAL VALUES (per 100 g)

These are average values, taken from the U.S. Department of Agriculture, Agricultural Research Service (USDA:ARS) 1998 USDA Nutrient Database, Release 12, Laboratory Home Page, (<http://www.nal.usda.gov/fnic/foodcomp>). These nutrient values are provided as a guide for use in the calculation of food aid rations; users should be aware that shipments of food aid may vary from these exact values.

2. COMPONENTS

100% Whole or Split Green or Yellow Peas.

3. SPECIFICATIONS

Whole dry peas shall be Grade U.S. No. 2 or better, except U.S. No. 3 or better because of cracked seed oats. Split peas shall grade U.S. No. 2 or better.

(Source: USDA:FSA:PDD:EOB December, 1997.
Contact 202-690-3565
<http://www.fas.usda.gov/excredits/pl480/commodities/peabeans.htm>)

4. PACKAGING

50 kg (110.23 lb.) woven polypropylene bags. This fabric contains an inhibitor to resist ultra-violet absorption along with an anti-skid coating.

5. SHELF LIFE

At least one year. See "Section III: Storage/Shelf Life Specifications" for more information.

Nutrient	Amount	Unit
Water	11.3	g
Energy	341.0	Kcal
Protein	24.6	g
Total Lipid	1.2	g
Carbohydrate	60.4	g
Fiber, total dietary	25.5	g
Ash	2.7	g
Calcium	55	mg
Iron	4.4	mg
Magnesium	115	mg
Phosphorus	366	mg
Potassium	981	mg
Sodium	15	mg
Zinc	3.0	mg
Copper	0.9	mg
Manganese	1.4	mg
Selenium	1.6	mccg
Vitamin C	1.8	mg
Thiamin	0.7	mg
Riboflavin	0.2	mg
Niacin	2.9	mg
Pantothenic acid	1.8	mg
Vitamin B-6	0.2	mg
Folate	273.8	mccg
Vitamin B-12	0	mccg
Vitamin A	149	IU
Vitamin E	0.3	mg-ATE
Vitamin D	n/a	IU
Iodine	n/a	mccg

Rice

(Non-parboiled)

This processed, milled commodity is used in all categories of programs as a staple food

1. NUTRITIONAL VALUES (per 100 g)

These are average values, taken from the U.S. Department of Agriculture, Agricultural Research Service (USDA:ARS) 1998 USDA Nutrient Database, Release 12, Laboratory Home Page, (<http://www.nal.usda.gov/fnic/foodcomp>). These nutrient values are provided as a guide for use in the calculation of food aid rations; users should be aware that shipments of food aid may vary from these exact values.

2. COMPONENTS

100% Rice.

3. SPECIFICATIONS

Milled from short, long, or medium grain rice, U.S. Grade No. 5 or better, containing not more than 20 percent broken kernels. Not more than ten days prior to packaging, fumigate with Methyl Bromide or Phostoxin to inhibit infestation by weevils or other insects. The rice shall be long, medium, or short grain milled rice grading U.S. No. 5 or better, except the rice shall be reasonably well-milled and not contain more than 20 % broken kernels.

Unless otherwise specified, milled rice of the special grades "parboiled light" or "parboiled" which meet class and grade specifications shall be acceptable. No specialty rice, including but not limited to aromatic rice, shall be acceptable unless specified in the applicable invitation for offers.

(Source: USDA:FSA:PDD:EOB April, 1996.

Contact 202-690-3565

<http://www.fas.usda.gov/excredits/pl480/commodities/no5rice.htm>)

4. PACKAGING

50 kg (110.23 lb.) woven polypropylene bags. This fabric contains an inhibitor to resist ultra-violet absorption along with an anti-skid coating.

Nutrient	Amount	Unit
Water	11.6	g
Energy	365.0	Kcal
Protein	7.1	g
Total Lipid	0.7	g
Carbohydrate	80.0	g
Fiber, total dietary	1.3	g
Ash	0.6	g
Calcium	28	mg
Iron	0.80	mg
Magnesium	25	mg
Phosphorus	115	mg
Potassium	115	mg
Sodium	5.0	mg
Zinc	1.1	mg
Copper	0.2	mg
Manganese	1.1	mg
Selenium	15	mcg
Vitamin C	0	mg
Thiamin	0.07	mg
Riboflavin	0.05	mg
Niacin	1.60	mg
Pantothenic acid	1.0	mg
Vitamin B-6	0.2	mg
Folate	8	mcg
Vitamin B-12	0	mcg
Vitamin A	0	IU
Vitamin E	0.1	mg-ATE
Vitamin D	n/a	IU
Iodine	n/a	mcg

5. SHELF LIFE

At least one year. See "Section III: Storage/Shelf Life Specifications" for more information.

Rice

(Parboiled)

This processed, milled commodity is used in all categories of programs as a staple food

1. NUTRITIONAL VALUES (per 100 g)

These are average values, taken from the U.S. Department of Agriculture, Agricultural Research Service (USDA:ARS) 1998 USDA Nutrient Database, Release 12, Laboratory Home Page, (<http://www.nal.usda.gov/fnic/foodcomp>). These nutrient values are provided as a guide for use in the calculation of food aid rations; users should be aware that shipments of food aid may vary from these exact values.

2. COMPONENTS

100% Rice.

3. SPECIFICATIONS

Milled from short, long, or medium grain rice, U.S. Grade No. 5 or better, containing not more than 20 percent broken kernels. Not more than ten days prior to packaging, fumigate with Methyl Bromide or Phostoxin to inhibit infestation by weevils or other insects. The rice shall be long, medium, or short grain milled rice grading U.S. No. 5 or better, except the rice shall be reasonably well-milled and not contain more than 20 % broken kernels.

Unless otherwise specified, milled rice of the special grades "parboiled light" or "parboiled" which meet class and grade specifications shall be acceptable. No specialty rice, including but not limited to aromatic rice, shall be acceptable unless specified in the applicable invitation for offers.

(Source: USDA:FSA:PDD:EOB April, 1996.

Contact 202-690-3565

<http://www.fas.usda.gov/excredits/pl480/commodities/no5rice.htm>)

4. PACKAGING

50 kg (110.23 lb.) woven polypropylene bags. This fabric contains an inhibitor to resist ultra-violet absorption along with an anti-skid coating.

Nutrient	Amount	Unit
Water	10.2	g
Energy	371.0	Kcal
Protein	6.8	g
Total Lipid	0.6	g
Carbohydrate	81.7	g
Fiber, total dietary	1.7	g
Ash	0.8	g
Calcium	60.0	mg
Iron	1.5	mg
Magnesium	31.0	mg
Phosphorus	136.0	mg
Potassium	120.0	mg
Sodium	5.0	mg
Zinc	1.0	mg
Copper	0.2	mg
Manganese	0.9	mg
Selenium	23.0	mcg
Vitamin C	0.0	mg
Thiamin	0.1	mg
Riboflavin	0.1	mg
Niacin	3.6	mg
Pantothenic acid	1.1	mg
Vitamin B-6	0.4	mg
Folate	17.0	mcg
Vitamin B-12	0.0	mcg
Vitamin A	0.0	IU
Vitamin E	0.1	mg-ATE
Vitamin D	n/a	IU
Iodine	n/a	mcg

5. SHELF LIFE

At least one year. See "Section III: Storage/Shelf Life Specifications" for more information.

Sorghum

This unprocessed whole grain is intended primarily for distribution in emergency situations and in Food for Work programs in those areas where sorghum is a common staple food.

1. NUTRITIONAL VALUES (per 100 g)

These are average values, taken from the U.S. Department of Agriculture, Agricultural Research Service (USDA:ARS) 1998 USDA Nutrient Database, Release 12, Laboratory Home Page, (<http://www.nal.usda.gov/fnic/foodcomp>). These nutrient values are provided as a guide for use in the calculation of food aid rations; users should be aware that shipments of food aid may vary from these exact values.

2. COMPONENTS

100% Yellow or white grain sorghum grown in the United States.

3. SPECIFICATIONS

Class: Yellow or white. Dehulled or degermed.

Grade: No. 2 or better

4. PACKAGING

50 kg (110.23 lb.) woven polypropylene bags. This fabric contains an inhibitor to resist ultra-violet absorption along with an anti-skid coating.

5. SHELF LIFE

At least one year. See "Section III: Storage/Shelf Life Specifications" for more information.

Nutrient	Amount	Unit
Water	9.2	g
Energy	339.0	Kcal
Protein	11.3	g
Total Lipid	3.3	g
Carbohydrate	74.6	g
Fiber, total dietary	n/a	g
Ash	1.57	g
Calcium	110.0	mg
Iron	3	mg
Magnesium	n/a	mg
Phosphorus	287.00	mg
Potassium	350	mg
Sodium	6	mg
Zinc	n/a	mg
Copper	n/a	mg
Manganese	n/a	mg
Selenium	n/a	mcg
Vitamin C	0	mg
Thiamin	0	mg
Riboflavin	0.26	mg
Niacin	3.53	mg
Pantothenic acid	n/a	mg
Vitamin B-6	n/a	mg
Folate	150.0	mcg
Vitamin B-12	0	mcg
Vitamin A	2205	IU
Vitamin E	0.00	mg-ATE
Vitamin D	n/a	IU
Iodine	n/a	mcg

Sorghum Grits, Soy-Fortified

This processed commodity is generally used for emergency programs, and where sorghum is a local staple food, for other categories.

1. NUTRITIONAL VALUES (per 100 g)

These are average values, taken from the U.S.

Department of Agriculture, Agricultural Research Service (USDA:ARS) 1998 USDA Nutrient Database, Release 12, Laboratory Home Page, (<http://www.nal.usda.gov/fnic/foodcomp>). These nutrient values are provided as a guide for use in the calculation of food aid rations; users should be aware that shipments of food aid may vary from these exact values. The values for thiamin, riboflavin, niacin, vitamin A, calcium and iron represent the minimum levels of enrichment nutrients (converted to a 100 g basis) as listed in Specifications below.

2. COMPONENTS

- 85% Sorghum Grits: Sorghum Yellow or white grain sorghum which has seedcoat, hulls, and germ removed.
- 15% Soy Beans: Cracked, dehulled, defatted and toasted, (or expeller) processed from selected soybeans.

3. SPECIFICATIONS

- Class:** Yellow or white grain sorghum as defined by "Official United States Standards for Grain," revised February 1970, pages 6.1-6.4, except that the grain must contain no more than 2% of kernels having brown subcoats.
- Grade:** US No. 1, US No. 2, or US No. 3, if downgraded because of moisture only.
- Other:** The grain must be thoroughly cleaned to remove stones, sticks, trash, weed seeds, and shriveled kernels; dehulled; degermed; and reduced to grits. The sorghum must be milled to remove seed coat so that the product color and general appearance will be that of typical sorghum grits which are reasonably well-milled. (See Table next page.)

Nutrient	Amount	Unit
Water	8.9	g
Energy	337.2	Kcal
Protein	17.3	g
Total Lipid	3.0	g
Carbohydrate	68.5	g
Fiber, total dietary	n/a	g
Ash	2.3	g
Calcium	110	mg
Iron	2.90	mg
Magnesium	n/a	mg
Phosphorus	345	mg
Potassium	655	mg
Sodium	8.1	mg
Zinc	n/a	mg
Copper	n/a	mg
Manganese	n/a	mg
Selenium	n/a	mcg
Vitamin C	0	mg
Thiamin	0.44	mg
Riboflavin	0.26	mg
Niacin	3.53	mg
Pantothenic acid	n/a	mg
Vitamin B-6	n/a	mg
Folate	150	mcg
Vitamin B-12	0	mcg
Vitamin A	2205.00	IU
Vitamin E	0.0	mg-ATE
Vitamin D	n/a	IU
Iodine	n/a	mcg

4. PACKAGING

25 kg (55 lb.) multi-wall paper bags. Three plies of paper (minimum) with an inner polyethylene plastic liner. The outer paper ply is treated to provide wet strength.

5. SHELF LIFE

At least one year. See "Section III: Storage/Shelf Life Specifications" for more information.

CHEMICAL AND PHYSICAL REQUIREMENTS

ITEM	REQUIREMENT¹	
	Minimum	Maximum
Moisture, %	--	13.5
Protein (Nx6.25), % ²	15.0	--
Crude Fat, % ²	--	2.0
Ash, % ²	--	³
Crude Fiber, % ²	--	2.1
Total bacterial count per gram ⁴	--	50,000
Material that will pass through a U.S. Standard No. 8 woven-wire-cloth sieve, %	90.0	--
Material that will pass through a U.S. Standard No. 14 woven-wire-cloth sieve, %	--	35.0
Material that will pass through a U.S. Standard No. 30 woven-wire-cloth sieve, %	--	5.0

¹ All percentages are on the basis of weight.

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

³ For maximum ash see Table on "Maximum Ash Allowable Without Discount at Specified Calcium Levels" (paragraph 9.D) in USDA Specifications.

⁴ Bacterial plate count in excess of 50,000 per gram will constitute rejection. However, at contractor's request only, the following additional requirements will apply: If the bacterial plate count is higher than 50,000 per gram but not more than 500,000 per gram, product will be rejected, unless coliform count does not exceed 100 organisms per gram of product. If the bacterial plate count is higher than 500,000 per gram but not more than 1,000,000 per gram, product will be rejected, unless the product is proved to contain:

1. No more than 100 coliform per gram.
2. No more than 10 staph aureus per gram.
3. No salmonella in 20 grams of product.

If bacterial plate counts higher than 1,000,000 organisms per gram, product will be rejected. Cost of additional testing required for acceptance of product having plate counts in excess of 50,000 per gram will be for contractor's account.

ENRICHMENT INGREDIENTS	Minimum	Maximum
Thiamine, mg/lb.	2.0	3.0
Riboflavin, mg/lb.	1.2	1.8
Niacin or niacinamide, mg/lb.	16.0	24.0
Iron (reduced iron, 325 mesh to be used as the iron source), mg/lb.	13.0	26.0
Vitamin A Palmitate, IU/lb.	10,000	12,000
Calcium (in harmless and assimilable form), mg/lb.	500	750

(Source: USDA:FSA:PDD:EOB January 12, 1998. Contact 202-690-3565;
SFG9: PURCHASE OF SOY-FORTIFIED SORGHUM GRITS FOR USE IN EXPORT PROGRAMS –
SPECIFICATIONS)

Soybeans

Soybeans are used primarily for their high protein content. They can be used in all categories of programs.

1. NUTRITIONAL VALUES (per 100 g)

These are average values, taken from the U.S. Department of Agriculture, Agricultural Research Service (USDA:ARS) 1998 USDA Nutrient Database, Release 12, Laboratory Home Page, (<http://www.nal.usda.gov/fnic/foodcomp>). These nutrient values are provided as a guide for use in the calculation of food aid rations; users should be aware that shipments of food aid may vary from these exact values.

2. COMPONENTS

100% Soybeans, mature seeds

3. SPECIFICATIONS

Class: Yellow
Grade: No. 2 or Better
Moisture (Max.): 14.0 %
Test weight (Min.): 54.0 lbs./bu.

(Source: USDA:FSA:PDD:EOB April, 1996.
Contact 202-690-3565
<http://www.fas.usda.gov/excredits/pl480/commodities/soybeans.htm>)

4. PACKAGING

50 kg (110.23 lb.) woven polypropylene bags. This fabric contains an inhibitor to resist ultra-violet absorption along with an anti-skid coating.

5. SHELF LIFE

At least one year. See "Section III: Storage/Shelf Life Specifications" for more information.

Nutrient	Amount	Unit
Water	8.5	g
Energy	416.0	Kcal
Protein	36.5	g
Total Lipid	19.9	g
Carbohydrate	30.2	g
Fiber, total dietary	9.3	g
Ash	4.9	g
Calcium	277.0	mg
Iron	15.7	mg
Magnesium	280.0	mg
Phosphorus	704.0	mg
Potassium	1797.0	mg
Sodium	2.0	mg
Zinc	4.9	mg
Copper	1.7	mg
Manganese	2.5	mg
Selenium	17.8	mcg
Vitamin C	6.0	mg
Thiamin	0.9	mg
Riboflavin	0.9	mg
Niacin	1.6	mg
Pantothenic acid	0.8	mg
Vitamin B-6	0.4	mg
Folate	375.1	mcg
Vitamin B-12	0.0	mcg
Vitamin A	24.0	IU
Vitamin E	2.0	mg-ATE
Vitamin D	n/a	IU
Iodine	n/a	mcg

Soybean Meal

Soybean meal is used primarily for its high protein content. It can be used in all categories of programs.

1. NUTRITIONAL VALUES (per 100 g)

These are average values, taken from the U.S. Department of Agriculture, Agricultural Research Service (USDA:ARS) 1998 USDA Nutrient Database, Release 12, Laboratory Home Page, (<http://www.nal.usda.gov/fnic/foodcomp>). These nutrient values are provided as a guide for use in the calculation of food aid rations; users should be aware that shipments of food aid may vary from these exact values.

Nutrient	Amount	Unit
Water	6.9	g
Energy		

2. COMPONENTS

100% Soybean Meal, defatted, raw.

3. SPECIFICATIONS

The soybean meal shall meet the standard specifications of the National Oilseeds Processing Association (NOPA) trading rules of August 1, 1989.

(See Table next page.)

4. PACKAGING

50 kg (110.23 lb.) woven polypropylene bags. This fabric contains an inhibitor to resist ultra-violet absorption along with an anti-skid coating.

5. SHELF LIFE

At least one year. See "Section III: Storage/Shelf Life Specifications" for more information.

Vitamin D	198.00	IU
Iodine	56.88	mcg

¹ 0.17 mg added as Pyridoxine HCL

CHEMICAL AND PHYSICAL REQUIREMENTS

ITEM	REQUIREMENT ¹	
	Minimum	Maximum
Moisture, %	--	11.0
Protein (Nx6.25), %	20.0	--
Crude Fat, %	6.0	--
Ash, %	--	6.6
Crude Fiber, %	--	2.5
Lysine, %	0.9	--
Total Bacteria Count per gram	--	50,000
Material that will pass through a U.S. Standard No. 8 woven-wire-cloth sieve, %	97.0	--
Salmonella, E. Coli and Coagulase Positive Staphylococci will be negative		

¹ Unless otherwise specified, all analyses except moisture are expressed on a moisture-free basis.
(Source: USDA:FSA:PDD:EOB, December, 1997. Contact 202-690-3565
<http://www.fas.usda.gov/excredits/wheatsoy.html>)

4. PACKAGING

25 kg (55 lb.) multi-wall paper bags. Three plies of paper (minimum) with an inner polyethylene or polypropylene plastic liner. The outer paper ply is treated to provide wet strength and must have a plastic liner facing the product of 3 mil (minimum) low density polyethylene.

5. SHELF LIFE

At least one year.