



UNITED STATES
DEPARTMENT OF
AGRICULTURE

AGRICULTURAL
STABILIZATION AND
CONSERVATION SERVICE

KANSAS CITY COMMODITY OFFICE
POST OFFICE BOX 419205
KANSAS CITY, MO. 64141-6205

January 12, 1994

TO: INSTANT NONFAT DRY MILK MANUFACTURERS

Enclosed is Announcement IMA-1 (which supersedes Announcement KC-M-8) for the purchase of instant nonfat dry milk at an announced price under the Dairy Price Support Program. The effective date is January 31, 1994.

The reasons for issuing IMA-1 are to:

1. Update KC-M-8 and incorporate Amendments 1 through 5.
2. Include all certifications, representations, and warranties in Appendix 1.
3. Include applicable packaging and marking requirements in Appendix 2.

Appendix 1, (Certifications, Representations, and Warranties for Dairy Commodity Procurements) must be completed, signed and submitted annually to the Kansas City Commodity Office (KCCO). Offerors are responsible for updating the Appendix 1 as may be necessary. **NOTE:** *The Appendix 1 on file with the KCCO will be applicable for all dairy announcements as indicated in paragraph 1 of Appendix 1. It is not necessary to complete a separate Appendix 1 for each announcement.*

Appendix 2, (Packaging and Marking Specifications) replaces DACO-DAIRY Handbook "Packaging of Dairy Products" for instant nonfat dry milk.

An invitation for offers will not be issued under this Announcement. The procedures and information required to submit offers are included in the Announcement. Any changes in contractual requirements will be in the form of an amendment to the Announcement. Any changes in program requirements will be in the form of a "Notice to the Dairy Industry."

Although most of the changes are listed above, other language changes have been made. We urge you to read the Announcement and the Appendixes to the Announcement carefully.

/s/

Norman D. Houser
Director
Kansas City Commodity Office

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KANSAS CITY
COMMODITY OFFICE
P.O. BOX 419205
KANSAS CITY, MO 64141-6205

EFFECTIVE: JANUARY 31, 1994

ANNOUNCEMENT IMA-1

**PURCHASE OF INSTANT NONFAT DRY MILK
AT AN ANNOUNCED PRICE
FOR USE IN DOMESTIC DONATION
PROGRAMS**



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INSTANT NONFAT DRY MILK

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TELEGRAM/TELEX/TWX
467094-USDA CI

EASYLINK
62140250

COMMUNICATIONS CENTER
TELEPHONE 816-823-1012

DAIRY DIVISION
TELEPHONE 816-926-6050

ANNOUNCEMENT IMA-1
PURCHASE OF INSTANT NONFAT DRY MILK
AT AN ANNOUNCED PRICE
FOR USE IN DOMESTIC DONATION PROGRAMS
(Supersedes Announcement KC-M-8)

1. GENERAL

A. Under this Announcement the Commodity Credit Corporation (CCC) will purchase, at an announced price in accordance with the Dairy Price Support Program, instant nonfat dry milk (INDM/or commodity), for use in domestic donation programs. Certain provisions of "General Terms and Conditions for the Procurement of Agricultural Commodities or Services", Revision No. 2, dated November 1984, as amended (USDA-1), are incorporated as specified in section 5 of this Announcement. Offerors are cautioned to carefully read all applicable terms and conditions of USDA-1 and this Announcement.

B. Offered Lots

Offers must be in multiples of approximately 52,800 pounds net weight of INDM. A "lot" as used in this Announcement consists of 52,800 pounds net weight of INDM. Each offer shall cover identifiable lots, and if the offer is accepted by CCC, the identical lots offered must be delivered.

C. Certifications, Representations, and Warranties

Appendix 1 to this Announcement contains certifications, representations, and warranties that must be certified and submitted annually to CCC prior to or with an offer. In addition to an annual submission, offerors must submit an updated Appendix 1 as changes in the certifications, representations, and warranties submitted to CCC occur throughout the year.

D. Packaging and Marking Specifications

Appendix 2 to this Announcement contains detailed packaging and marking specifications, and related requirements, applicable to the commodity delivered under this Announcement.

E. Commercial Item Description (CID)

Appendix 3 to this Announcement is the "Commercial Item Description, Instant Nonfat Dry Milk", A-A-20085A, dated March 20, 1987.

2. SUBMISSION OF OFFERS

A. How to Submit Offers

(1) Offers must be submitted by:

- (a) Letter in duplicate,
- (b) Mailgram,
- (c) Facsimile, (816) 926-6381,
- (d) Telegram, Telex, or TWX (467094-USDA CI), or
- (e) Easylink, 62140250.

(2) If an offer is mailed or delivered by hand, place the notation "Offer under IMA-1" in the lower left corner of the envelope.

B. Where and When to Submit Offers

(1) Offers, modifications, or withdrawals of offers must be submitted to:

Kansas City Commodity Office
P.O. Box 419205
Kansas City, Missouri 64141-6205

(2) Express mail and hand delivered offers must be submitted to the Kansas City Commodity Office (KCCO), 9200 Ward Parkway, Kansas City, Missouri 64114-3315. An offer may be canceled at any time by either CCC or the offeror without any obligation to offeror or to CCC if delivery has not been made as specified in section 11 of this Announcement. At delivery the parties are obligated to perform in accordance with the Announcement and other contract terms. See section 5.

C. What to Submit¹

Each offer must include the following statement and information:

- (1) Offer is subject to the terms and conditions of Announcement IMA-1.
- (2) Total quantity in whole net pounds of INDM offered.
- (3) The pack type and size of the INDM.
- (4) The location of the INDM when inspected by USDA. If the INDM is stored in a CCC-approved warehouse, provide the name and location of the warehouse.
- (5) Name and location of the processing plant, location of shipping point if different from the plant, railroads serving the shipping point, and the railroad switching the plant.
- (6) Grading certificate number for each lot offered.
- (7) The grade of the INDM as shown on each grading certificate.
- (8) Total number of units as shown on each grading certificate.
- (9) The net weight in whole pounds as shown on each grading certificate.
- (10) The date through which storage has been paid by the offeror if the INDM is offered in-store in a CCC-approved warehouse.
- (11) The dates of manufacture for each lot.
- (12) Full business name, complete address, telephone number and facsimile number of offeror. The name, address and telephone number of individual to receive "Notice to Deliver" (Form KC-269), if other than person submitting offer.
- (13) Annual Representations and Certifications (see Appendix 1 and Exhibit A of Appendix 2).
- (14) Signature and title of person, if mailed or hand carried, or name and title of person authorized to execute contracts on behalf of offeror, if offer is submitted by telegram, mailgram, Easylink, TWX, facsimile, or Telex. (See Article 6 of USDA-1.)

¹ Exhibit A of Appendix 2, Form KC-327-IMA, provides the format for offerors to submit the required information. Offerors are requested to reproduce and use this form to submit offers. Exhibit A-1 is an example of a completed offer form.

3. PRICE

The price, shipping point basis, to be paid for the INDM is not required to be submitted in offers since the price will be the announced price in the appropriate "Notice to the Dairy Industry" issued by the Dairy Division, ASCS-USDA, P.O. Box 2415, Washington, DC, 20013-2415. If offers contain prices, those that vary from the announced purchase price will be nonresponsive, and will not be considered. The purchase price may be obtained from the Director of the Dairy Division, at the above address, or the KCCO.

4. ACCEPTANCE OF OFFERS

Acceptance of offers by CCC will be made by prepaid telegram, Telex, TWX, Easylink, facsimile, mail, or mailgram within two business days following receipt of offers. The date of acceptance by CCC is the contract date.

5. PROVISIONS OF CONTRACT

The contract resulting from the delivery of INDM pursuant to section 11 of the Announcement consists of the Announcement (including Appendixes 1, 2, and 3), the contractor's offer, the acceptance by CCC, and USDA-1 except Articles 7, 16, 18 (a), (b), (d), (e), and (f), 19, 25, 30, 55, 56 (a), (d), and (e), 63, 64, 65, 67, 68, 79, and all Articles of part E. If the provisions of USDA-1 and the Announcement are not consistent, those of this Announcement will prevail.

6. PROTECTING THE GOVERNMENT'S INTEREST WHEN SUBCONTRACTING WITH CONTRACTORS DEBARRED, SUSPENDED, OR PROPOSED FOR DEBARMENT

A. The Government suspends or debar contractors to protect the Government's interests. Contractors must not enter into any subcontract equal to or in excess of the small purchase limitation of \$25,000 with a contractor that has been debarred, suspended, or proposed for debarment unless the acquiring agency's head or designee determines there is a compelling reason for such action (FAR 9.405).

- B. The contractor will require each proposed first-tier subcontractor, whose subcontract shall exceed the small purchase limitation of \$25,000, to disclose to the contractor, in writing, whether as of the time of award of the subcontract, the subcontractor, or its principals, is or is not debarred, suspended, or proposed for debarment by the federal government.
- C. A corporate officer or a designee of the contractor must notify the contracting officer, in writing, before entering into a subcontract with a party that is debarred, suspended, or proposed for debarment (See FAR 9.404 for information on the list of Parties Excluded from Procurement Programs). The notice must include the following:
 - (1) The name of the subcontractor.
 - (2) The contractor's knowledge of the reasons for the subcontractor being on the list of Parties Excluded from Procurement Programs;
 - (3) The compelling reason(s) for doing business with the subcontractor notwithstanding its inclusion on the list of Parties Excluded from Procurement Programs;
 - (4) The systems and procedures the contractor has established to ensure that it is fully protecting the Government's interests when dealing with such subcontractor in view of the specific basis for the party's debarment, suspension, or proposed debarment.

7. PRODUCTION REQUIREMENTS

- A. The bulk NDM used in processing the INDM shall have been manufactured by the spray process from fluid milk produced in the United States in plants which have been approved by the Dairy Grading Branch, Dairy Division, Agricultural Marketing Service, USDA (AMS) and shall not have been previously owned by CCC.
- B. The INDM shall have been processed in plants which were approved by AMS prior to submission of offer.

8. COMMODITY SPECIFICATIONS

A. The INDM shall comply with the requirements of Appendix 3 to this Announcement, except as they may be augmented or altered under this Announcement.

B. INDM Quality Specifications

The INDM shall not be more than 60 days old on the date it is offered to CCC. The INDM shall be fortified with Vitamins A and D, and shall be U.S. Extra Grade as set forth in the United States Standards for Instant Nonfat Dry Milk, as amended, provided that:

- (1) The density shall be in the range of 25 to 35 grams (100 ml sample) as determined by AMS; and
- (2) The moisture content shall not exceed 4.0 percent. INDM with moisture content in excess of 4.0 percent, but not more than 4.5 percent, will be accepted at the following discounts below the contract price:

DISCOUNTS FOR EXCESS MOISTURE CONTENT	
Moisture Content (Percent)	Discount Per Pound (Cents)
4.1	0.1
4.2	0.2
4.3	0.3
4.4	0.4
4.5	0.5

C. Level of Vitamin Fortification

The INDM shall be fortified by either the wet process or the dry process in such a manner as to assure even distribution of the vitamins at the rate of not less than 2,200 International Units (IU) of Vitamin A and 440 IU of Vitamin D per 100 grams of INDM. The vitamins shall be added at a sufficient level to provide for loss in vitamin potency during processing. INDM containing more than 5,100 or less than 2,200 IU of Vitamin A per 100 grams will be rejected by CCC.

D. Vitamin Sources for Dry Process Fortification

- (1) The vitamins shall be Vitamin A Palmitate (Retinyl Palmitate) or Vitamin A Acetate (Retinyl Acetate), and Vitamin D₂ (Ergocalciferol, or activated Ergosterol), or D₃ (activated 7-Dehydro Cholesterol). The ratio of vitamins added to the INDM shall be 5 IU of Vitamin A to 1 IU of Vitamin D. The vitamins added shall be suitably blended in a bland, dry, edible carrier capable of being readily dispersed when the NDM is reconstituted. Suitable carriers shall be used as permitted by the Food and Drug Administration (FDA).
- (2) The contractor shall obtain a certification from the vitamin supplier (which the contractor, by delivering the INDM warrants to be correct) that the supply of vitamins to be delivered to the milk processor has been tested and found to be substantially without flavor, readily dispersible and suitable for use in milk products.

E. Vitamin Sources for Wet Process Fortification

- (1) The Vitamins shall be Vitamin A Palmitate (Retinyl Palmitate), and Vitamin D₂ (Ergocalciferol or activated Ergosterol) and D₃ (activated) 7-Dehydro Cholesterol). The ratio of vitamins added to the NDM shall be 5 IU of Vitamin A to 1 IU of Vitamin D. A small amount of suitable bland, edible oil, may be used as a diluent and solvent for the purpose of adjusting potency to give not less than one million United States Pharmacopoeia (USP) units per gram. Suitable food grade antioxidant to stabilize the vitamins and food grade emulsifier shall be used as permitted by FDA.
- (2) Only hydrogenated coconut oil conforming to the provisions of FDA and the following requirements shall be used to further dilute the vitamins before they are added to the fluid skim milk in accordance with the vitamin supplier's instructions:

FLAVOR	CLEAN AND BLAND
REFRACTIVE INDEX AT 104 DEGREES F	1.448 TO 1.452
IODINE VALUE	4.0
MAXIMUM MELTING POINT	98 TO 102 DEGREES F
SAPONIFICATION VALUE	250 TO 260 MAXIMUM

- (3) The contractor shall obtain a certification from the vitamin supplier that the supply of vitamins to be delivered to the milk processor has been tested and found to be substantially without flavor, and suitable for use in milk products; and that the vitamin assays for Vitamin A (Palmitate), Vitamin D₂ (Ergocalciferol or synthetic Oleo Vitamin D₂), and Vitamin D₃ (activated 7-Dehydro Cholesterol) are not less than the label claim when tested by methods prescribed in USP XIX. The contractor, by delivering the INDM, warrants the certification to be correct.

9. INSPECTION

- A. The inspection required by Article 54 of USDA-1 will be performed by AMS. On the quality of the INDM, only inspection of the finished product characteristics as specified in section 8. of this Announcement is required. However, continuous inspection of all processing operations may be requested at the option of the contractor. Procedures to be followed and schedule of fees for these services may be obtained by contacting AMS. Subject to Article 54(o) of USDA-1, the quality, weight, and packaging of the commodity shall be evidenced by certificates issued by AMS.
- B. The INDM cannot be shipped until the containers, labels, and markings meet the Acceptable Quality Level (AQL) of the United States Standards for Condition of Food Containers (Title 7, Code of Federal Regulations (C.F.R.), Part 42). Notice by AMS that a lot scheduled for shipment does not meet the AQL constitutes rejection of such lot. Except with respect to shipments which do not meet the AQL standards, and notwithstanding Article 56(b) of USDA-1, the contractor may ship the INDM prior to receipt of the inspection results if the contractor assumes all risks and liabilities which arise with respect to the failure of the shipped INDM to meet contract specifications.
- C. If the INDM fails to meet contract specifications of one or more factors on the first inspection, the contractor may arrange for an appeal inspection of the INDM at origin or a subsequent point of delivery if the provisions set forth in 7 C.F.R., Part 58, issued under the Agricultural Marketing Act of 1946, as amended, with respect to appeal inspections can be met. At the option of the contractor, rejected lots may be reworked by correcting packaging deficiencies, removing unsatisfactory containers, and other similar actions. Reworked lots may be resubmitted for AMS reinspection. For purposes of payment under the contract, the latest inspection will prevail.

10. CONTAINER NET WEIGHT REQUIREMENTS

- A. The INDM shall be packaged in 4-pound cartons or bags and shipping containers which meet the specifications set forth in Appendix 2 of this Announcement.
- B. Individual shipping containers shall be packed with 6 four-pound cartons or bags and shall weigh not less than 23.88 pounds net weight. The total net weight of all shipping containers test weighed by AMS within a lot, must not vary more than one-tenth (.1) of one percent under the aggregate marked net weight of all shipping containers within a lot.
- C. Discounts For Test Weight Shortage
- (1) Any lot of INDM with test weight shortage in excess of one-tenth (.1) of one percent, but not more than one (1.0) percent, under the marked net weight of all shipping containers within the lot will be accepted by CCC at the following specified discounts below the contract price:

DISCOUNTS FOR TEST WEIGHT SHORTAGE	
PERCENTAGE OF TEST WEIGHT SHORTAGE	DISCOUNT PER LOT
GREATER THAN .1% UP TO AND INCLUDING .2%	\$25.00
GREATER THAN .2% UP TO AND INCLUDING .3%	\$50.00
GREATER THAN .3% UP TO AND INCLUDING .4%	\$75.00
GREATER THAN .4% UP TO AND INCLUDING .5%	\$110.00
GREATER THAN .5% UP TO AND INCLUDING .6%	\$145.00
GREATER THAN .6% UP TO AND INCLUDING .7%	\$180.00
GREATER THAN .7% UP TO AND INCLUDING .8%	\$230.00
GREATER THAN .8% UP TO AND INCLUDING .9%	\$280.00
GREATER THAN .9% UP TO AND INCLUDING 1.0%	\$330.00

- (2) Any lot with weight shortages in excess of one (1.0) percent of the aggregate marked net weight of all shipping containers within the lot will be rejected or, at the discretion of the contracting officer, accepted at discounts set forth in an amendment to the contract.

- (3) In addition to the discounts specified above, individual shipping containers of INDM included in the sample test weighed in a lot which do not meet the minimum net weight requirements as specified in paragraph B. of this section will result in discounts by CCC of \$10 for the first shipping container and \$5 for each additional shipping container. No amendment will be required to reduce the contract quantity to reflect the aggregate of test weight shortages.

11. SHIPMENT AND DELIVERY - TRANSFER OF TITLE - RISK OF LOSS

A. Shipment and Delivery

Shipment and delivery must be made in accordance with this Announcement, and Article 56(b) and 56(c) of USDA-1. KCCO will issue a Notice to Deliver within seven business days after date of acceptance of an offer. The contractor will deliver, as directed by KCCO, the identical INDM offered within seven business days after receipt of instructions. If delivery is not made within seven business days, the contractor must notify CCC and advise CCC of contractor's intentions for delivery. Delivery will be directed by KCCO in accordance with the following provisions:

(1) CCC-Approved Warehouse

- (a) If INDM, at the time it is offered for sale to CCC, is in a CCC-approved warehouse, delivery will be made at CCC's option: 1) in-store in such warehouse with storage charges through date of delivery to CCC and in-and-out handling charges prepaid by contractor; or 2) f.o.b. with the mode of conveyance, railcars or trucks, at CCC's option.
- (b) When CCC exercises its option to require delivery in-store, the contractor must promptly arrange for the warehouseman to execute Section II, "Warehouse or Consignee Receipt" on Form KC-269-A covering the commodity. Storage and in-and-out handling charges prepaid by the contractor shall accrue to the benefit of CCC.

(2) Manufacturer's Plant or Non-CCC-Approved Warehouse

If the INDM is in the offeror's plant or in a non-CCC-approved warehouse, delivery must be made f.o.b. with the mode of conveyance, railcars or trucks, at CCC's option.

(3) CCC's Option, F.O.B. Railcars or Trucks

- (a) When delivery f.o.b. railcars or trucks is required, contractor must pay all necessary dunnage and bracing charges. Sample and reserve sample containers must be loaded in the doorway of the railcar or truck. The sample containers must be clearly identified to each lot when shipping more than one lot per railcar. When delivery by rail is requested and contractor's plant is not serviced by a railroad, transportation and other charges necessary to place the commodity f.o.b. railcars will be for the account of contractor.
- (b) INDM delivered f.o.b. trucks must be loaded and braced in accordance with good commercial practices. Commodity delivered f.o.b. railcars must be loaded and braced in accordance with the provisions of the American Association of Railroads Loading Pamphlets applicable to such commodity. The quantity on the bill of lading must be the same as the total net weight on the grading certificates, except when the number of containers shipped is less than the number of containers on such certificates.
- (c) Railcars and trucks must be clean and in serviceable condition to adequately protect the INDM while in transit.
- (d) The consignee's receipt is evidence of the conditions of loading, bracing, and the quantity of the INDM loaded and shipped.

- (e) If CCC orders the INDM shipped by rail and rail transportation is not available due to causes beyond the control and without the fault or negligence of the contractor, including freight embargoes, strikes, floods, and acts of god, but excluding the fact that the plant or warehouse is not serviced by a railroad, the contractor must so notify CCC and may request authorization to ship the INDM by truck, (either the contractor's own or contract carrier), to a destination specified by CCC. Contractor must pay trucking charges if the shipment is by contract carrier and CCC will reimburse the contractor for the cost incurred for such transportation. In no event will reimbursement exceed the published common carrier truck rate applicable to the contract carlot quantity for such services by the most economical route. If contractor uses his own truck, CCC will pay contractor for such transportation services at rates not in excess of the lower of the published common carrier truck rates applicable to the contract carlot quantity for such services by the most economical route, or the rates customarily charged by the contractor for similar services.

B. Transfer of Title and Risk of Loss

Subject to the rights of rejection as provided in Article 60 of USDA-1 and paragraphs 8.C., 9.B., and 10.C. of this Announcement, transfer of title and risk of loss to any INDM offered under this Announcement will pass to CCC on the date of delivery.

(1) F.O.B. Origin Delivery

With respect to f.o.b. origin deliveries, the date of delivery is the date provided by the carrier, on the bill of lading when the carrier accepts the INDM.

(2) In-store Delivery

With respect to instore deliveries, the date of delivery is the date the warehouseman signs Section II, "Warehouse or Consignee Receipt" on form KC-269-A. Forward or postdating the delivery date is a serious contract violation that may also result in criminal prosecution.

12. INVOICES AND PAYMENT

Invoicing and payment are handled in accordance with Article 70, USDA-1. Invoices are to be mailed to:

Kansas City Financial Management Office
Fiscal Operations Division
Processed Commodity Branch
P.O. Box 419205
Kansas City, Missouri 64141-6205

Telephone: (816) 926-6205

13. INQUIRIES

Inquiries pertaining to USDA-1 and this Announcement are to be directed to:

Kansas City Commodity Office
Dairy Division
P.O. Box 419205
Kansas City, Missouri 64141-6205

Telephone: (816) 926-6050

/s/

Norman D. Houser
Director
Kansas City Commodity Office

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EFFECTIVE: JANUARY 31, 1994

APPENDIX 2

Packaging and Marking Specifications

ANNOUNCEMENT IMA-1

PURCHASE OF INSTANT NONFAT DRY MILK

AT AN ANNOUNCED PRICE

FOR USE IN DOMESTIC DONATION

PROGRAMS



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**APPENDIX 2 TO ANNOUNCEMENT IMA-1
PURCHASE OF INSTANT NONFAT DRY MILK
AT AN ANNOUNCED PRICE
FOR USE IN DOMESTIC DONATION PROGRAMS**

Packaging and Marking Specifications

PART 1. BASIC PROVISIONS

1.1 PURPOSE

- A. This Appendix outlines the packaging and marking requirements, container specifications, and procedures for the approval of containers and packaging materials used to package instant nonfat dry milk (INDM) under the United States Department of Agriculture (USDA) domestic donation programs.
- B. This Appendix supersedes all previous packaging requirements and specifications, outlined in handbooks, announcements, or notices, for use in shipments of INDM.
- C. Changes to this Appendix will be issued periodically in the form of amendments to the Announcement. Contractors are advised to ensure that all subcontractors, e.g., container and packaging material manufacturers, are familiar with the requirements on a contract-by-contract basis.

1.2 USDA RESPONSIBILITIES

- A. The Deputy Administrator, Commodity Operations (DACO), USDA-ASCS, Washington, D.C., is responsible for approving the use of all containers and packaging materials.
- B. The Agricultural Marketing Service (AMS) is responsible for examining the containers and packaging materials according to the:
 - (1) Specifications in this Appendix.
 - (2) U.S. Standards for Condition of Food Containers.
 - (3) AMS Handbook for Inspection of the Condition of Food Containers.

- C. The Kansas City Commodity Office (KCCO) is responsible for accepting or rejecting commodities, containers, and packaging materials on a contract-by-contract basis

1.3 APPROVAL OF ALTERNATIVE PACKAGING

- A. To request approval of alternative containers or packaging materials, commodity suppliers or package manufacturers must submit a written request to DACO, including the package construction specification and any supporting evidence of performance such as:
 - (1) Laboratory test data.
 - (2) Reports of field testing.
 - (3) History of successful use in commercial channels.
- B. The supporting evidence must show that the proposed alternative container or packaging material will perform as well as the container(s) or packaging material(s) currently authorized for use.
- C. In response to requests, DACO will do one or more of the following:
 - (1) Request that samples of the container or packaging material be sent for evaluation to a package testing laboratory designated by DACO.
 - (2) Require test shipments of filled containers.
 - (3) Authorize the use of the container or packaging material, in writing, based on the information submitted and/or completion of successful testing.

1.4 INQUIRIES

Inquiries concerning these specifications or the approval of alternative containers should be directed to:

USDA/ASCS/DACO
Contract Management Branch
P.O. Box 2415
Washington, D.C. 20013-2415
ATTN: Packaging

1.5 QUALITY CONTROL

To verify that containers or packaging materials continue to meet the applicable construction and performance specifications approved by DACO, the following steps are in effect under the authority of Article 54 of USDA-1.

- A. At the contractor's plant, AMS will select random samples of the containers or packaging materials intended for use in shipment of the product.
- B. AMS will send the samples to a package testing laboratory designated by DACO.
- C. The number of samples selected and the frequency of laboratory testing will be determined by DACO.
- D. Samples may or may not be evaluated at the laboratory prior to the packaging and shipment of the product.
- E. Containers or packaging materials found to be in noncompliance may be rejected to CCC's contractor.
- F. All samples will be held at the laboratory for future reference and will be examined, as deemed necessary, to determine compliance.

1.6 LIABILITY

In accordance with Article 60 of USDA-1, CCC's contractor will be liable if containers or packaging materials do not meet contract requirements.

1.7 GSA REGIONAL BUSINESS SERVICE CENTERS

Exhibit G is a list of General Services Administration (GSA) Regional Business Service Centers that supply copies of referenced Federal specifications and standards.

PART 2. GENERAL REQUIREMENTS

2.1 CONTAINERS AND MATERIALS

- A. Unless otherwise specified, all containers and packaging materials must be:
- (1) Constructed as specified in this Appendix and any referenced specifications, or as authorized in writing by DACO.
 - (2) New and made of components and by processes which will not impart an odor, flavor, color, or other objectionable characteristic to the product being packaged.
 - (3) Constructed to meet the requirements of the Food and Drug Administration (FDA) for safe contact with the packaged product.
 - (4) Of a type normally used in commercial channels and constructed and closed in compliance with the applicable carrier rules and regulations.
 - (5) Constructed from the maximum amount of recycled materials practicable without jeopardizing performance or food safety.
- B. All containers and packaging materials must be manufactured and assembled in the United States. The components that make up the fabricating materials of the containers and packaging materials must 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/ASCS/DACO
Contract Management Branch
P.O. Box 2415
Washington, D.C. 20013-2415
ATTN: Packaging
- C. The contractor must maintain records to verify that during the contract shipping period, at the point of packaging, the containers and packaging materials were in compliance with paragraph 2.1,B. See Article 76 of USDA-1.

- D. Filled containers must be safe for individuals coming in contact with them during handling, stacking, and storage operations.
- E. The weight capacity of a container, e.g., 4-pound carton, is defined as a container designed to hold 4 pounds of product.

2.2 CERTIFICATION OF COMPLIANCE

- A. A Certification of Compliance (C.O.C.) must be provided by the container or packaging material manufacturer for each contract.
- B. The C.O.C. must state that all containers or packaging materials meet the requirements of this Appendix.
- C. AMS will determine whether the contractor has obtained a C.O.C. from the appropriate container or packaging material manufacturer.
- D. The C.O.C. must be either printed on each individual container or provided in writing for review by AMS. When printed on the container, the C.O.C. must be as small as possible, yet legible.
- E. The C.O.C. must read:

"THIS CONTAINER IS CONSTRUCTED IN COMPLIANCE WITH DACO PACKAGING REQUIREMENTS"

or

"THIS PACKAGING MATERIAL IS CONSTRUCTED IN COMPLIANCE WITH DACO PACKAGING REQUIREMENTS"

- F. The C.O.C. may be printed in either upper or lower case lettering.

PART 3. CONTAINER AND PACKAGING REQUIREMENTS

3.1 PERFORMANCE REQUIREMENTS

The package must be constructed from barrier type materials to ensure a minimum one year shelf life.

3.2 CARTONS

A. Type I

Four pounds of INDM must be packed into a paperboard carton with sealed ends. The carton must conform to Federal Specification PPP-B-566, as amended, Variety I, Style I. The carton must be constructed of a minimum 0.026 inch solid food grade fiberboard. The outer flaps, top and bottom, must be either: (1) fully overlapping, or (2) short or economy type with a minimum one inch overlap. The flaps must be closed with an odor-free, nontoxic adhesive. The carton must have an interior bridge to prevent bulging. The interior bridge must be a minimum of 7 inches in length. A pour spout must be located in the upper portion of a side panel. The carton must be sized to minimize headspace.

B. Type II

The carton must be as specified in paragraph 3.2.A., however; the board stock must be a minimum 0.028 inch and the carton must have an innerliner. An interior bridge is not required.

C. Type III

The carton must be as specified in paragraph 3.2.A., however; the board stock must be a minimum 0.026 inch natural manila (brightness 60-63) bleached on the outside and the carton must have a strut to prevent bulging. The strut must be constructed from the same material as the carton and must be a minimum of 5 inches in length.

D. Type IV

The carton must be as specified in paragraph 3.2.A., however; the board stock must be a minimum 0.030 bleached or unbleached, food grade, bending chipboard. An interior bridge is not required.

3.3 CARTON OVERWRAPS

The overwrap constructions listed below must have a white outside surface:

A. Type A

The overwrap must be constructed of a lamination of:
(1) 28-pound special opaque sulphite paper,
(2) 10 pounds of polyethylene, (3) 0.00035 inch aluminum foil, and (4) 11 pounds of high-gloss, heat sealing wax with a minimum of 4 pounds on any one side.

B. Type B

The overwrap must be constructed of a lamination of:
(1) 25-pound opaque sulphite paper, (2) 15 pounds of polyethylene, (3) 0.00035 inch aluminum foil, and (4) 11 pounds of high gloss, heat sealing wax applied with a minimum of 4 pounds on any one side.

C. Type C

The overwrap must be constructed of a lamination of:
(1) 25-pound opaque sulphite paper, (2) 10 pounds of polyethylene, and (3) 0.00030 inch aluminum foil. The outer surface must be coated with a high gloss, wax copolymer blend of at least 1.5 pounds. The aluminum foil surface must be coated with 8 pounds of sealant.

D. Type D

The overwrap must be constructed of a lamination of:
(1) 26-pound pigment coated kraft paper, (2) 12 pounds of a wax laminating blend, and (3) 0.00035 inch aluminum foil. The wrapper must be coated on two sides with a total of 10 pounds of high gloss heat sealing wax.

E. Type E

The overwrap must be constructed of a lamination of:
(1) 25-pound special opaque bleached sulphite paper,
(2) 6 pounds of low density polyethylene,
(3) 0.00030 inch aluminum foil, (4) 14-1/2 pound bleached sulphite tissue, and (5) 25 pounds of high gloss, heat sealing wax. The wax must be applied with a minimum of 5 pounds on the outside surface and 4 pounds on the inside tissue surface. The tissue side of the wrapper must face the carton.

3.4 BAGS

As an alternative to cartons, the bag constructions listed below may be used to package 4 pounds of INDM:

A. Type A

The bag must be a gusseted open-mouth bag with a single or double folded heat-sealed bottom. The top of the bag must be shear cut. The base stock or outer wall must be 40-pound extensible, bleached kraft paper with lamination of: (1) 7-1/2 pound polyethylene, (2) 0.00035 inch aluminum foil, and (3) 15 pounds of polyethylene. The 15 pounds of polyethylene must face the product.

B. Type B

The bag must be a double-wall automatic self-opening style bag. The outer wall must be a minimum 50-pound machine finish white kraft, and the inner wall must be a minimum 40-pound natural kraft. All seams must be pasted. A separate polyethylene film pouch having a thickness of not less than 0.0015 inch must be inserted in each double-wall kraft bag. A goose-neck tie is acceptable, provided, no leakage of INDM occurs when reasonable pressure is applied to the side of the polyethylene pouch. After the pouch is closed, the top of the double-wall paper bag must be folded down and secured in place by means of a commercial tie.

C. Type C

The bag must be a gusseted, open-mouth, pinch bottom bag with a single folded stepped bottom which is secured to the back of the bag. The top must be shear cut. The base stock or outer wall must be 35-pound bleached kraft paper with a lamination of: (1) 7-1/2 pound polyethylene, (2) 0.00035 inch aluminum foil, and (3) 15 pounds of polyethylene. The 15-pound polyethylene side must face the product.

D. Type D

The bag must be a gusseted open mouth bag with a single fold, heat-sealed bottom. The top must be shear cut. The base stock or outer wall must be 50-pound bleached kraft coated with 4 pounds per ream of a laytex-clay base. Seven pounds of polyvinylidene chloride (PVDC) must be applied to the coated surface of the base sheet and 22 pounds of low density polyethylene must be extruded over the PVDC surface. The 22-pound polyethylene side must face the product. All seals, longitudinal back seals and bottoms, must be fin-polyethylene to polyethylene-seals.

3.5 **SHIPPING CONTAINERS**

- A. Shipping containers must be packed with six cartons or bags, in an upright position, and arranged in two rows of three each.
- B. Shipping containers must conform to Rule 41, as amended, of the Uniform Freight Classification (UFC) Rules and Regulations and be constructed of a minimum 40-pound edge crush test (ECT) corrugated fiberboard. The shipping containers must be regular slotted containers.
- C. Half slotted partitions must be provided for the packaging of bags. They must form individual snug-fitting cells for each bag and extend to the top of the shipping container.
- D. The closure and sealing of outer flaps with tape or adhesive must be in accordance with UFC Rule 41, Section 9, as amended.
 - (1) Staples or wire stitching is not permitted.
 - (2) The inner and outer flaps must be drawn together as closely as possible to ensure a compact and tight pack.

PART 4. MARKING REQUIREMENTS

4.1 GENERAL REQUIREMENTS

A. 4-Pound Bags and Cartons

- (1) The bags, cartons, or overwraps (when used) must be clearly marked in accordance with Exhibits B-1 (4 lb. carton), and C-1 (4 lb. bag). Exhibits B-2 and C-2 are overlays.
- (2) The markings must be printed in WATERPROOF, PERMANENT, BLACK AND BLUE INK (CF/1cb/10-solid color) as identified in the IPI Color Finder.

B. Shipping Containers

The shipping containers must be clearly marked in WATERPROOF, PERMANENT, BLACK OR BLUE INK, in accordance with Exhibit D.

4.2 STATE AND PLANT NUMBER

The State and plant number must be printed on each shipping container. The State and plant number is assigned by the State and reported by AMS in "Dairy Plants Surveyed and Approved for USDA Grading Service."

4.3 MONTH/YEAR OF PACK

The month/year of pack must appear on all shipping containers.

4.4 LOT CODE

A lot code must appear on all shipping containers. Lot codes relate to the day of production. Contractors may use any type of lot coding system, provided, it can identify the day of production in the contractor's records.

4.5 SAFE STACKING INSTRUCTIONS

Corrugated fiberboard shipping containers must 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.

4.6 UNIVERSAL PRODUCT CODE

- A. A Universal Product Code (UPC) and symbol must appear on each primary package, and a UPC shipping container code called Interleaved 2 of 5 (I 2/5) must 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) must appear on each primary package and a 14-digit I 2/5 bar code must appear on each shipping container. For contrast in scanning, a white patch or block must 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
INDM	4 pound	7 15001 02090 1	1 07 15001 02090 8

- C. The complete code including the check digit (the last digit of the applicable UPC code) must be printed in machine-readable and human-readable form. The start and stop indicators must 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. USDA has acquired a unique manufacturer's identification number for this application.
- D. Further information concerning UPC codes and symbols may be obtained by contacting the:

Uniform Code Council, Inc. (UCC)
8163 Old Yankee Road, Suite J
Dayton, Ohio 45458
Phone (513) 435-3870

Contractors need not join the UCC.

4.7 KOSHER CERTIFICATION

When specified in the invitation, vendors under rabbinical supervision must either:

- A. Place a Kosher certification symbol on individual packages and shipping containers. (The symbol shall attest to compliance with applicable dietary (Kosher) laws.)
- B. Provide a letter to the consignee certifying compliance with applicable dietary (Kosher) laws.

4.8 RECYCLE SYMBOLS

- A. The contractor must 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 USDA packaging materials are widely recycled and should be marked with the symbol and statement in accordance with Exhibit F:
 - (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.
- C. In addition to the recycle symbol and "PLEASE RECYCLE" statement, plastic containers must also be marked in accordance with the appropriate plastic material codes shown in Exhibit F. Reusable plastic overcaps must be marked with the appropriate plastic materials code only. The recycle symbol and "PLEASE RECYCLE" statement must be of sufficient size to be legible.

4.9 CERTIFICATION OF COMPLIANCE

A C.O.C. may be printed on each individual container. When printed on the container, the C.O.C. must be applied in accordance with Paragraph 2.2 of this Appendix.

4.10 CONTAINERS WITH INCORRECT MARKINGS

- A. Containers displaying incorrect markings may be used provided that the incorrect markings are obliterated and correct markings are applied in a permanent manner.

- B. The contractor must take necessary action, in accordance with USDA-1, Article 62, to prevent the appearance in commercial or other channels of containers and container materials bearing markings required under the contract, including those held by the contractor or others, e.g., overruns.

FAX No. 816-926-6381
Contracting Officer
Kansas City Commodity Office
USDA, ASCS, Dairy Division, Procurement & Warehouse Branch
P.O. Box 419205
Kansas City, Missouri 64141-6205

VDR/PL	_____
COM/PK	_____
PRICE	_____
WHSE	_____

- Offer is subject to the terms and conditions of Announcement IMA-1.
- Total net quantity offered: _____ pounds.
- The applicable pack type/size: _____
- Location of instant NDM when inspected by USDA: _____
(Show warehouse name if the commodity is stored in a CCC-approved warehouse.)
- Truck shipping point: _____
(Name) (Address) (City/State/ZIP)
- Rail shipping point: _____
(If different than truck) (Name) (Address) (City/State/ZIP)
- Serving Railroad(s): _____ Switching Railroad: _____

6. CERTIFICATE NUMBER	7. GRADE	8. UNITS	9. NET WEIGHT	10. STORAGE PAID THROUGH DATE	11. MANUFACTURE DATE(S)

- Full business name of offeror, complete address, telephone number and FAX number:

Name, address, telephone number and FAX number of person to receive the "Notice to Deliver", if different:

- Representations and Certifications**

a. By signing the offer, the offeror certifies that annual representations and certifications *(check one)*:

Dated _____ *(insert date of signature of submission)*, which are incorporated herein by reference, have been submitted to the KCCO and that submittal is current, accurate, and complete as of the date of this offer, except as follows *(insert changes that affect only this offer; if "none", so state)*:

Are enclosed.

b. By signing the offer, the offeror understands that any fraudulent certification or misrepresentation in this offer will render offeror subject to criminal prosecution and civil frauds liability.

14.

SIGNATURE	TITLE	DATE

FAX No. 816-926-6381
Marketing Officer

Kansas City Commodity Office
USDA, ASCS, Dairy Division, Procurement & Warehouse Branch
P.O. Box 419205
Kansas City, Missouri 64141-6205

FOR KCCO USE ONLY

VDR/PL	_____
COM/PK	_____
PRICE	_____
WHSE	_____

Offer is subject to the terms and conditions of Announcement IMA-1.

2. Total net quantity offered: 105,600 pounds.

3. The applicable pack type/size: 4-lb. carton

4. Location of instant NDM when inspected by USDA: Fresno, California
(Show warehouse name if the commodity is stored in a CCC-approved warehouse.)

5. Truck shipping point: Sunny Place Dairy, 1000 Main Street, Fresno, CA 10203
(Name) (Address) (City/State/ZIP)

Rail shipping point: Sunny Place Dairy, 516 State Ave., Fresno, CA 10205
(If different than truck) (Name) (Address) (City/State/ZIP)

Serving Railroad(s): ATSF Switching Railroad: BN

6. CERTIFICATE NUMBER	7. GRADE	8. NET WEIGHT	9. NET WEIGHT	10. STORAGE PAID THROUGH DATE	11. MANUFACTURE DATE(S)
456789	EXT	2200	52,800		1-12-94
457698	EXT	2200	52,800		1-13-94

SAMPLE COPY

12. Full business name of offeror, complete address, telephone number and FAX number:
Sunny Place Dairy
1000 Main Street
Fresno, CA 10203

Name, address, telephone number and FAX number of person to receive the "Notice to Deliver", if different:
SAME

13. Representations and Certifications

a. By signing the offer, the offeror certifies that annual representations and certifications (check one):

Dated 1-20-94 (insert date of signature of submission), which are incorporated herein by reference, have been submitted to the KCCO and that submittal is current, accurate, and complete as of the date of this offer, except as follows (insert changes that affect only this offer; if "none", so state):

None

Are enclosed.

b. By signing the offer, the offeror understands that any fraudulent certification or misrepresentation in this offer will render offeror subject to criminal prosecution and civil frauds liability.

SIGNATURE	TITLE	DATE
<u>Thomas Johnson</u>	<u>Plant Manager</u>	<u>1-20-94</u>

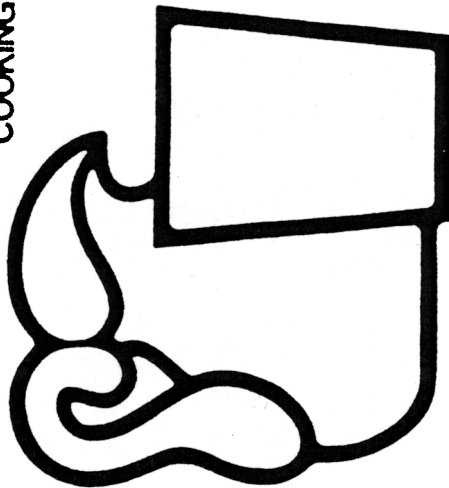


INSTANT NONFAT DRY MILK

LECHE INSTANTANEA EN POLVO SIN GRASA

VITAMINS A AND D ADDED

GOOD FOR DRINKING AND COOKING



PASTEURIZED



Donated by the people of the U.S.A. for Food Assistance Program NOT TO BE SOLD OR EXCHANGED

NET WEIGHT - 4 POUNDS



LINE ART - SOLID BLACK

LINE ART - SOLID BLACK

Same Size

Pouring Spout
¡¡¡¡¡ Para Verter



There is a mark on the glass. Open pouring spout after use. After mixing with water, when you keep fluid milk in this refrigerator. (Guarde en un vaso limpio y fresco. Cierre el pico del envase después de beberlo. Después de beberlo, abra el pico del envase y guárdelo en el refrigerador.)

RECETA PARA BEBIDA COCAINA

1.0 LECHE INSTANTANEA Leche de Leche Instantánea en Polvo sin Grasa puede usarse en lugar de la leche fresca para hacer la bebida. Cuando se prepara la bebida, asegúrese de volver a la leche instantánea para tenerla fresca.

Mezcle la leche en polvo con agua que pasa por un colador.

BEBIDA DE COCAINA (CHOCOLATE)

- 1.0 taza de leche instantánea
- 1.0 taza de agua
- 6 cucharaditas de azúcar en polvo sin graso
- 1.0 cucharadita de extracto de vainilla
- 2.0 cucharaditas de cacao

Mezcle el chocolate y el extracto de vainilla con el agua. Agregue el azúcar y la leche instantánea. Revuelva bien. Agregue el agua y la leche instantánea. Revuelva bien. Agregue el cacao y la leche instantánea. Revuelva bien. Agregue el extracto de vainilla y la leche instantánea. Revuelva bien. Agregue el cacao y la leche instantánea. Revuelva bien.

PURINE DE VANILLA

- 1.0 taza de leche instantánea
- 1.0 taza de agua
- 1.0 cucharadita de extracto de vainilla
- 1.0 cucharadita de cacao
- 1.0 cucharadita de azúcar en polvo sin graso

Mezcle la leche instantánea con el agua y el extracto de vainilla. Agregue el cacao y la leche instantánea. Revuelva bien. Agregue el azúcar y la leche instantánea. Revuelva bien. Agregue el cacao y la leche instantánea. Revuelva bien.

(BASEART) "A"

HOW TO MAKE FLUID MILK
(COMO SE HACE LA LECHE LIQUIDA)

DRY MILK - 1/10 cup + WATER - 4 cups = Fluid milk (leche líquida)

(LECHE EN POLVO - 1/10 taza + AGUA - 4 tazas)



Put 1/10 cup (tablespoon) dry milk in a large jar, pitcher or other container. Add 4 cups (1 quart) of water. Stir with a spoon. Use 1/10 cup for every 4 cups of fluid milk in the refrigerator. Use within 3 to 5 days.

TO MAKE ONE CUP FLUID MILK Use 1/10 cup (tablespoon) dry milk and 1 cup water

Para hacer una taza de leche líquida: Use 1/10 de taza de leche en polvo en polvo y 1 taza de agua.

FLUID MILK made from Instant Nonfat Dry Milk can be used in place of fresh milk for drinking and cooking.

For drinking, the milk should be served well chilled. The milk for cooking, it should be heated slowly at a low temperature.

Use clean drinking water for mixing this milk.

VANILLA CREAM PUDDING

- 2 tablespoons marshmallows
 - 1/2 cup sugar
 - 1/2 cup fluid milk
 - 2 eggs
 - 1 tablespoon (1/2 ounce) cornstarch
 - 1 teaspoon vanilla
- Mix cornstarch, sugar, and milk in a pan. Stir until thick and add milk. Stir until mixture is thick. Cook and stir until mixture has thickened. Stir in hot and vanilla. Cook before serving. Allow 8 servings. 1/2 cup each.

VEGETABLE IN CREAM SAUCE

- 2 tablespoons fat (margarine or butter)
 - 2 tablespoons flour
 - 1 cup fluid milk
 - 1/2 cup green beans, lima beans, or spinach
 - 1/2 cup green peas, lima beans, or spinach
 - 1/2 cup peas, lima beans, or spinach
- Mix butter and flour. Add milk and stir until mixture is thickened. Add vegetables and stir until mixture is thickened. Allow 8 servings. 1/2 cup each.

CHOCOLATE MILK

Use the recipe for the recipe. Do not heat after adding the milk. Cook quickly. Stir before serving.

EASY TO MIX
¡¡¡¡¡ PARA MEZCLAR

Instant Nonfat Dry Milk is made by removing the water and fat from fresh milk. All the protein, vitamins, and B vitamins of fresh milk remain.

NUTRITIONAL INFORMATION
Serving Size: 1/10 Cup (1 Tablespoon)
Amount Per Serving: 1/10 Cup (1 Tablespoon)

Calories	80
Calories from Fat	0
Total Fat	0g
Total Protein	12g
Total Carbohydrate	12g
Total Sugar	0g
Total Fiber	0g
Total Fat	0g
Total Protein	12g
Total Carbohydrate	12g
Total Sugar	0g
Total Fiber	0g

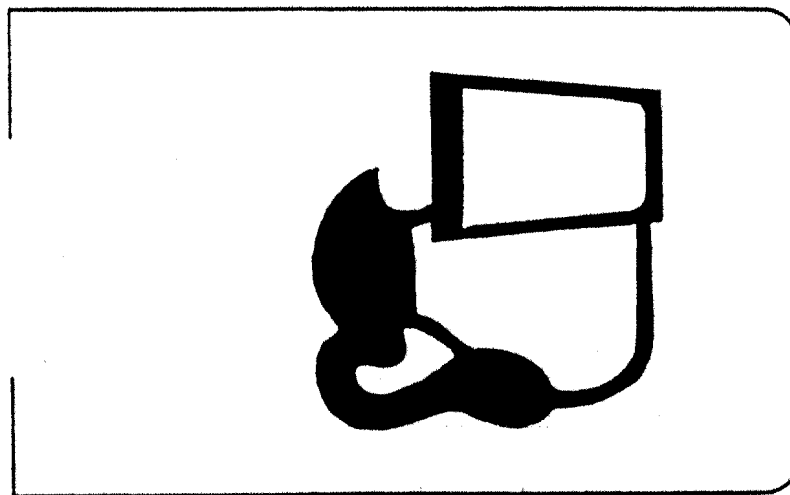
PERCENTAGE OF U.S. RECOMMENDED DAILY ALLOWANCES (U.S. RDA)

Protein	20%
Vitamin A	10%
Vitamin C	10%
Thiamin	10%
Riboflavin	10%
Niacin	10%
Calcium	10%
Iron	10%
Vitamin B ₆	10%
Vitamin B ₁₂	10%
Phosphorus	10%
Potassium	10%
Sodium	10%
Acid	10%

* Contains less than 1 gram of fat.
** Contains less than 1% U.S. RDA.



⊕



⊕

(OVERLAY) "A"
CF/1cb/10
SOLID COLOR



⊕

(OVERLAY) "A"

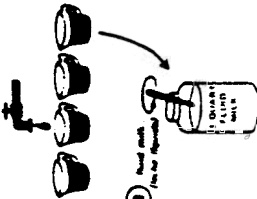
CF/1cb/10
SOLID COLOR

HOW TO MAKE FLUID MILK
(CUMPLESE HACER LA LECHE LIQUIDA)

1 DRY MILK 1 1/2 cups
LECHE EN POLVO 1 1/2 tazas



2 WATER 4 cups
AGUA 4 tazas



3 Heat milk
Poner a hervir

4 TO MAKE ONE CUP FLUID MILK Use
1/2 cup milk powder, 1 cup water and 1 cup milk.

Para 1 1/2 tazas de leche en polvo en polvo se necesitan 4 tazas de agua y 1 taza de leche. Agregar el agua al agua y mezclar. Hervir un tiempo (4 tazas de leche líquida). Usar inmediatamente o en un recipiente refrigerado.

PARA HACER UNA TAZA DE LECHE LIQUIDA Use 1/2 taza de leche en polvo en polvo y 1 taza de agua.

Fluid Milk made from Instant Nonfat Dry Milk can be used in place of fresh milk for drinking and cooking.

For drinking, the milk should be served well-chilled. When used for cooking, it should be heated slowly at a low temperature.

Use clean drinking water for mixing this milk.

BUTTERMILK
3 cups buttermilk fluid with low heat
1 1/2 cup fresh buttermilk

Mix fluid milk and buttermilk thoroughly. Heat to desired temperature about 8 hours until thickened. Stir until smooth. Cover and chill.

Makes 2 1/2 cups.

Note: Use buttermilk water to make fluid milk with milk powder.

HOT COCOA
1/2 cup sugar
8 cups water
1/2 cup instant milk powder
Salt to taste

Mix sugar and water in a pan. Stir in milk powder. Heat to boiling and cook 5 minutes. Remove from heat. Add rest of water. Sprinkle dry milk on top and heat on low heat until thick. Add salt and stir.

Makes 8 servings, about 7 cup each.

CHOCOLATE MILK
Use the recipe for Hot Cocoa. Add 1/2 cup instant milk powder. Heat until thick. Stir before serving.

VEGETABLE OR CREAM SAUCE
2 tablespoons fat (margarine or butter)
1 cup milk
1/2 cup instant milk powder

Heat fat in a pan. Add milk and milk powder. Add salt and pepper and vegetables. Cook and stir until mixture is thickened. Add salt and pepper and vegetables. Heat.

Makes 8 servings, 1/2 cup each.

Se puede usar en su lugar y agua. Como leche para beber o para cocinar. Cuando se use para cocinar, se debe calentar lentamente a fuego lento.

BUENA PARA BEBER Y COCINAR

LA LECHE LIQUIDA hecha de leche instantánea en polvo sin grasa puede usarse para beber o para cocinar. Cuando se use para cocinar, debe calentarse a fuego lento.

FACIL PARA MEZCLAR

BEBIDA DE COCOA (CHOCOLATE)
1/2 taza de azúcar
8 tazas de agua
1/2 cucharadita de polvo instantáneo de leche
Sal a gusto

Mezcle el azúcar y el agua en una cacerola. Añada luego el polvo instantáneo de leche. Hervir a ebullición y cocinar 5 minutos. Retirar del fuego. Añadir el resto del agua y mezclar. Salpimentar a gusto y calentar a fuego lento.

Mezcle el azúcar y el agua en una cacerola. Añada luego el polvo instantáneo de leche. Hervir a ebullición y cocinar 5 minutos. Retirar del fuego. Añadir el resto del agua y mezclar. Salpimentar a gusto y calentar a fuego lento.

Makes 8 servings, de 1 1/2 tazas cada una.

SOPA DE CREMA DE MAIZ

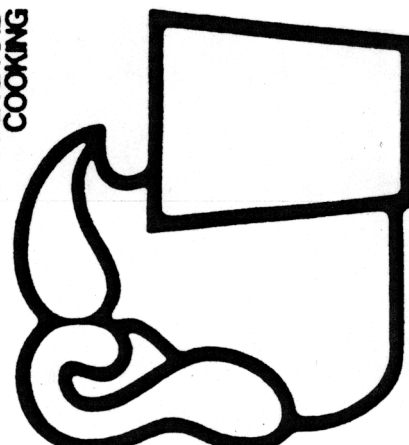
1 rodaja grande
1/2 taza de leche, puede ser pasteurizada
1 taza de agua
2 tazas de leche en polvo instantáneo
1/2 cucharadita de sal

Poner la rodaja y la leche en un recipiente grande bien ahogado. Añadir el agua y hervir hasta que se ablanden. Añadir el polvo instantáneo de leche y la sal. Hervir a ebullición y cocinar 5 minutos. Retirar del fuego y servir.

Makes 8 porciones de 1 1/2 tazas cada una.

INSTANT NONFAT DRY MILK
LECHE INSTANTANEA EN POLVO SIN GRASA
VITAMINS A AND D ADDED

GOOD FOR DRINKING AND COOKING



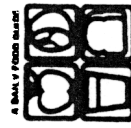
PASTEURIZED
Donated by the people of the U.S.A. for Food Assistance Programs
NET WEIGHT - 4 POUNDS

NUTRITION INFORMATION
Serving Size - 1/2 cup (solid) cup water to make 1 fluid ounce (liquid)

Per Serving	
Calories	80
Total Fat	0 g
Cholesterol	15 mg
Fat	0 g

PERCENTAGE OF U.S. RECOMMENDED DAILY ALLOWANCES (U.S. RDA)	
Protein	20
Vitamin A	18
Vitamin C	2
Iron	8
Calcium	11
Niacin	11
Choline	30
Iron	11
Vitamin B	26
Vitamin B ₆	6
Phosphorus	11
Thiamine	25
Riboflavin	8
Potassium	11
Protein	20
Ascorbic Acid	8

* Contains less than 1 gram.
** Contains less than 7% U.S. RDA.



A MILK FOOD MADE
By the
Milkmaid Brand
Milk Company, INCORPORATED
MILKMAID BRAND

Store in a cool, dry place. After opening, keep top of lid and tightly sealed. After serving, reseal lid and keep fluid milk in the refrigerator.

EASY TO MIX

Instant Nonfat Dry Milk is ready by combining the water and has been found to be rich in the protein, calcium and B Vitamins of whole milk.

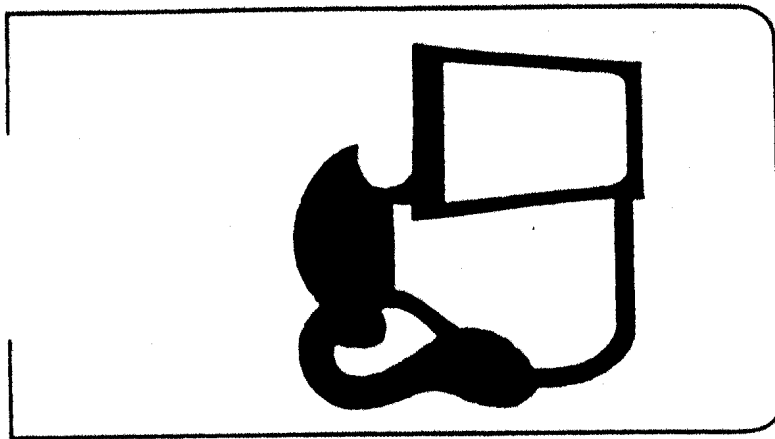
LINE ART - SOLID BLACK

LINE ART - SOLID BLACK

SAME SIZE

(BASEART) "B"

(BASEART) "B"



(OVERLAY) "B"



CF/1cb/10
SOLID COLOR

CF/1cb/10
SOLID COLOR

(OVERLAY) "B"



SHIPPING CONTAINER MARKINGS FOR INSTANT DRY MILK
FORTIFIED WITH VITAMINS A & D

BOTH SIDE PANELS

ONE END PANEL

OTHER END PANEL

USDA SYMBOL 4/

INSTANT NONFAT DRY MILK

INSTANT NONFAT DRY MILK

FORTIFIED WITH VITAMINS A & D

FORTIFIED WITH VITAMINS A & D

DONATED BY _____ 1/

NET WEIGHT _____ LBS.

DO NOT STACK ABOVE _____ TIERS

THE PEOPLE OF THE U.S.A.

PLANT NUMBER _____ 2/

PER PALLET, _____ PALLETS HIGH 5/

FOR FOOD ASSISTANCE PROGRAMS

MONTH AND YEAR PACKED 3/

NOT TO BE SOLD OR EXCHANGED

STORE IN A COOL, DRY PLACE

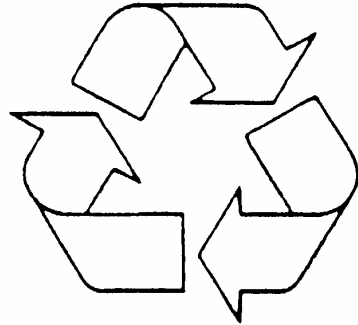
- 1/ Insert "SIX 4-POUND CARTONS" or "SIX 4-POUND BAGS," as applicable.
- 2/ Insert the applicable State and Plant number as listed in "Dairy Plants Surveyed and Approved for USDA Grading Service."
- 3/ Insert the month and year packed on one side panel or on one end panel.
- 4/ Insert the USDA Symbol shown in Exhibit E. The symbol must be centered and be as large as possible in direct proportion to the available printing surface.
- 5/ Safe stacking height to be indicated by contractor.

EXHIBIT D

USDA SYMBOL



RECYCLE SYMBOL FOR PAPER PRODUCTS AND CANS



**PLEASE
RECYCLE**

PLASTIC MATERIALS CODE SYSTEM

CODE

MATERIAL



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

GSA REGIONAL BUSINESS SERVICE CENTERS 1

GSA Business Service Center Areas of Service, Addresses, and Phone Numbers:**National Capital Region**

District of Columbia, nearby Maryland and Virginia:

7th and D Sts., SW
Room 1050
Washington, D.C. 20407
(202) 472-1804

Region 1

Connecticut, Maine, Vermont, New Hampshire,
Massachusetts, Rhode Island:

Boston Federal Office Building
10 Causeway St.
Boston, MA 02222
(617) 565-8100

Region 2

New Jersey, New York, Puerto Rico, Virgin Islands:

Jacob K. Javits Building
26 Federal Plaza
New York, NY 10278
(212) 264-1234

Region 3

Pennsylvania, Delaware, West Virginia, Virginia and
Maryland except the District of Columbia metro area:

9th and Market Streets
Room 5151
Philadelphia, PA 19107
(215) 597-9613

Region 4

Alabama, Florida, Kentucky, Georgia, Mississippi,
North Carolina, South Carolina and Tennessee:

75 Spring Street SW
Atlanta, GA 30303
(404) 331-5103-3032

Region 5

Illinois, Indiana, Ohio, Michigan, Minnesota and
Wisconsin:

230 South Dearborn Street
Chicago, IL 60604
(312) 353-5383

Region 6

Iowa, Kansas, Missouri and Nebraska:

1500 East Bannister Road
Kansas City, MO 64131-3088
(816) 926-7203

Region 7

Arkansas, Louisiana, Texas, New Mexico, and
Oklahoma:

819 Taylor Street
Fort Worth, TX 76102
(817) 334-3284

Region 8

Colorado, North Dakota, South Dakota, Utah, Montana
and Wyoming:

Denver Federal Center
P.O. Box 25006
Room 145
Denver, CO 80225-0006
(303) 236-7408

Region 9

Northern California, Hawaii, all of Nevada except Clark
County:

525 Market Street
San Francisco, CA 94105
(415) 974-0523

Los Angeles, Southern California, Arizona and Clark
County, Nevada:

300 North Los Angeles Street
Room 3259
Los Angeles, CA 90012-2000
(213) 894-3210

Region 10

Alaska, Idaho, Oregon and Washington:

Room 2413
15th and C Streets, SW
Auburn, WA 98001
(206) 931-7956

1 If copies of specifications and/or standards are not available from the above-listed centers, write to the following:

General Services Administration
Specifications Section
Room 6654
7th and D Sts., SW
Washington, DC 20407

A-A-20085A
March 20, 1987
SUPERSEDES
A-A-20085
March 16, 1983

COMMERCIAL ITEM DESCRIPTION

MILK, DRY, NONFAT; AND
MILK, DRY, NONFAT, INSTANT (SPRAY PROCESS)

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description in preference to Federal Specification C-M-350C.

This Commercial Item Description (CID) covers spray process nonfat dry milk and instant nonfat dry milk suitable for use by agencies of the Federal Government.

Salient characteristics.

A. Types and classes.

The product shall conform to the types and classes in the following list which shall be specified, as required, in the solicitation, contract, or purchase order. The "Preservation, packaging, packing, labeling, and marking" section shows a listing of all packaging styles required by all Federal agencies, including those specified by the Department of Defense.

Type I - Nonfat Dry Milk.

- Class 1 - Low Heat.
- Class 2 - Medium Heat.
- Class 3 - High Heat.

Type II - Nonfat Dry Milk, Fortified with Vitamins A and D.

- Class 1 - Low Heat.
- Class 2 - Medium Heat.
- Class 3 - High Heat.

Type III - Instant Nonfat Dry Milk, Low Heat.

Type IV - Instant Nonfat Dry Milk, Low Heat, Fortified with Vitamins A and D.

B. Finished product description.

The nonfat dry milk shall possess the qualities and characteristics of U.S. Extra grade product defined in the United States Standards for Grades of Nonfat Dry Milk. (Official Grading is optional).

The instant nonfat dry milk shall possess the qualities and characteristics of U.S. Extra grade product defined in the United States Standards for Instant Nonfat Dry Milk. (Official grading is optional). If lactose is used to aid in the instantizing process, the amount of lactose shall be the minimum required to produce the desired effect, but in no case shall exceed 2.0 percent of the weight of the nonfat dry milk.

The Federal Food and Drug Administration's Standard of Identity for nonfat dry milk fortified with Vitamins A and D requires that, when prepared in accordance with label directions, each quart of the reconstituted product contain 2000 International Units of Vitamin A and 400 International Units of Vitamin D. When specified by the purchaser, the vitamin fortification may be at a greater level.

Contractor's certification.

By submitting an offer, the contractor certifies that the product offered meets the specified salient characteristics and requirements of this CID; conforms to the producer's own specifications and standards, including product characteristics, manufacturing procedures, quality control procedures, and storage and handling practices; has a national or regional distribution from storage facilities located within the United States, its territories, or possessions; and is sold on the commercial market. The Government reserves the right to determine proof of such conformance prior to the first delivery from point of origin and any time thereafter, up to and including delivery at final destination, as may be necessary to determine conformance with the provisions of the contract.

Regulatory requirements.

The delivered product shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

The nonfat dry milk and instant nonfat dry milk shall comply with the Federal Food and Drug Administration's Standard of Identity, 21.CFR 131.125. The nonfat dry milk and instant nonfat dry milk fortified with Vitamins A and D shall comply with Federal Food and Drug Administration's Standard of Identity, 21 CFR 131.127 unless otherwise specified.

Quality assurance.

Prior to award of contracts, the instantizing plant and the plants which manufacture the nonfat dry milk shall be approved by the Dairy Grading Section, Dairy Division, Agricultural Marketing Service, U.S. Department of Agriculture (USDA). When required in the solicitation, contract, or purchase order, the Dairy Grading Section will determine the quality of the nonfat dry milk and instant nonfat dry milk according to the applicable United States grade

standards. The product shall be examined and/or analyzed in accordance with applicable provisions in the CID, and when applicable, the United States standards for Condition of Food Containers currently in effect on the date of solicitation.

Preservation, packaging, packing, labeling, and marking.

The nonfat dry milk and/or instant nonfat dry milk shall be preserved, packaged, packed, and marked in accordance with good commercial practice. Commercial labeling and packaging, as may be augmented by the solicitation, contract, or purchase order, shall be acceptable. Shipping containers shall comply with the National Motor Freight Classification or Uniform Freight Classification, as applicable.

TABLE I. Packaging for nonfat dry milk

CLASSIFICATION	NET WEIGHT (pounds)	PACKAGE	NUMBER PER SHIPPING BOX
Type I	4	603 x 700 can	6
	25	5 gallon square can	2
	50	bag	---
	100	bag	---
Type II	4	603 x 700 can	6
	50	bag	---
	100	bag	---
Type III	1.6	box with overwrap	12
	2.4	box with overwrap	12
	2.8	box with overwrap	12
	4	box with overwrap	6
	5	box with overwrap	6
	25	bag	---
	50	bag	---
Type IV	1.0	401 x 508 or 401 x 411 can	24
	1.6	box with overwrap	12
	2.4	box with overwrap	12
	2.8	box with overwrap	12
	3	603 x 700 can	6
	4	box with overwrap	6
	5	box with overwrap	6
	25	bag	---
	50	bag	---

For Department of Defense Procurements.

Unless otherwise specified, nonfat dry milk shall not be more than 60 days old from date of drying until delivery at the first receiving location.

Instant nonfat dry milk shall not be more than 60 days old from date of instantizing until delivery at the first receiving location and the conventional nonfat dry milk used in its manufacture shall not be more than 30 days old at time of instantizing.

The following requirements are applicable when specified by the contracting officer.

A. Commercial packaging. Product shall be packaged in accordance with good commercial practice in package sizes specified in Table I.

B. Commercial packing. Cans and boxes, of the number specified in Table I, shall be packed in fiberboard boxes complying with National Motor Freight Classification or Uniform Freight Classification. Fifty and 100-pound bags shall comply with the applicable freight classification.

C. Export packaging.

Cans - Product shall be packaged in open top style, round metal cans with soldered or welded side seam and compound-lined, double-seamed ends. Cans shall have a sufficient base weight and temper to protect the product during shipment and storage. Cans shall be coated overall on the outside with a coating conforming to Type I, or when specified, Type III of Federal Specification TT-C-495.

Boxes - Product shall be packaged in paperboard cartons which shall be completely overwrapped with a moisture vapor barrier material.

Bags - Product shall be packaged in a multiwall paper shipping bag which has a polyethylene liner to serve as a moisture vapor barrier.

D. Export packing. Cans or boxes shall be packed in a fiberboard box constructed, closed, and reinforced in accordance with Style RSC, Grade V3c, V3s, or V4s of Federal Specification PPP-B-636. Reinforcement shall be restricted to non-metallic strapping or pressure-sensitive, adhesive, filament-reinforced tape in accordance with the appendix of PPP-B-636. Packing shall comply with the applicable freight classification.

E. Unit loads. Shipping containers shall be arranged in unit loads in accordance with MIL-L-35078. When unit loads are strapped, strapping shall be limited to nonmetallic strapping, except for Type II, Class F loads.

F. Labeling. Commercial labeling shall be acceptable. In addition, the following information shall appear:

Types I and II. The lid or side panel of each container for Type I or Type II milk shall have the following information:

Nonfat Dry Milk (Conventional)
Directions for Use
(Low or Medium Heat, For Beverage or Cooking)
(High Heat, For Baking)

Step 1. Add 13 ounces (3 cups) of nonfat dry milk to 1 1/4 quarts of cool water. Stir the milk with a wire whip until all the nonfat dry milk is dissolved.

Step 2. Add an additional 2 1/2 quarts of cool water and stir. Refrigerate before serving as a beverage.

Yield: Approximately 1 gallon reconstituted skim milk.

Note: Prepared milk should be handled in the same manner as fresh milk.

Types III and IV. The lid or side panel of each container for Type III or Type IV milk shall have the following information:

Nonfat Dry Milk (Instantized)
Directions for Use
(Low Heat, For Beverage or Cooking)

Step 1. Add 13 ounces (5 1/3 cups) of nonfat dry milk to 1 1/4 quarts of cool water. Stir the milk with a wire whip until all the nonfat dry milk is dissolved.

Step 2. Add an additional 2 1/2 quarts of cool water and stir. Refrigerate before serving as a beverage.

Yield: Approximately 1 gallon reconstituted skim milk.

Note: Prepared milk should be handled in the same manner as fresh milk.

G. Marking. Marking of shipping container and unit load shall be in accordance with MIL-STD-129.

Notes:

Purchaser shall specify:

- Product type and class.
- Package size.
- Labeling requirements, if different from good commercial practice.

For Department of Defense procurements additionally specify:

- Packaging and packing.
- Unit load.
- When can coating conforming to Type III of Federal Specification TT-C-495 is required for export packaging.

Purchaser may specify:

- Bulk density of the product.
- That USDA is to determine the U.S. Grade.
- That USDA is to perform a Condition of Food Containers inspection.
- A vitamin fortification level higher than that contained in the Standard of Identity.
- The maximum age of the product at time of delivery.

Sources of documents:

Sources of nongovernmental documents are as follows:

Copies of National Motor Freight Classification may be obtained from:

National Motor Freight Traffic Association, Inc., Agent
National Motor Freight Classification
American Trucking Associations, Inc., Traffic Department
2200 Mill Road
Alexandria, VA 22314

Copies of the uniform Freight Classification may be obtained from:

Uniform Classification Committee
Uniform Freight Classification
Uniform Classification Committee, Suite 1120
222 South Riverside Plaza
Chicago, IL 60606

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1-199. This three-volume set may be purchased from:

Superintendent of Documents
U.S. Government Printing Office
Washington, DC 20402

Civil agencies and others may obtain copies of this CID from:

General Services Administration
Specification Unit (WFCIS)
Room 6039
7th & D Streets, SW
Washington, DC 20407

Military activities should submit request for copies of this CID to:

Naval Publications and Forms Center
5801 Tabor Avenue
Philadelphia, PA 19120

Copies of General Specifications for Approved Dairy Plants and Standards for Grades of Dairy products may be obtained from:

Dairy Standardization Section
Dairy Division, Room 2750-S
Agricultural Marketing Service
U.S. Department of Agriculture
Washington, DC 20250

Copies of the U.S. Standards for Condition of Food Containers may be obtained from:

Director
Market Research & Development Division
Agricultural Marketing Service
U.S. Department of Agriculture
Washington, DC 20250

Comments and suggestions.

Comments and suggestions regarding this CID may be submitted to:

Director
Market Research & Development Division
Agricultural Marketing Service
U.S. Department of Agriculture
Washington, DC 20250

A-A-20085A

MILITARY INTERESTS:

CIVIL AGENCY COORDINATING ACTIVITIES:

Military Coordinating Activity

Army - GL

DOJ - BOP
HHS - FDA, NIH
USDA - MRD
VA - OSS

Custodians

Army - GL
Navy - SA
Air Force - 50

PREPARING ACTIVITY:

USDA - DA

Review Activities

Army - MD, TS
Navy - MC, MS
DP - SS