

USDA COMMODITY REQUIREMENTS

CP10
CORN PRODUCTS
FOR USE IN DOMESTIC PROGRAMS

Effective Date: **11/05/07**

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Part 1 COMMODITY SPECIFICATIONS

Section 1.1 COMMODITIES

A. Quality of Cornmeal

- (1) Corn shall be sampled and tested for the Cry 9C protein pursuant to Food and Drug Administration (FDA) guidelines, and such test results shall be negative.
- (2) Corn shall be tested for aflatoxin in accordance with procedures approved by Federal Grain Inspection Service (FGIS). If the aflatoxin test proves positive, a quantitative test shall be performed. If the result of the quantitative test exceeds 20 p.p.b., the corn shall not be used in the production of the commodity.
- (3) The cornmeal shall be regular, bolted, or degermed, and may be produced from white or yellow corn. Bolted cornmeal shall comply with FDA standards of Identity for Enriched Corn Meal, 21 CFR§ 137.260.
- (4) The cornmeal, enriched (yellow or white) delivered shall meet the requirements as specified in the Commercial Item Descriptions (CID) A-A-20066A (August 14, 2002) at <http://www.ams.usda.gov/fqa/aa20066A.htm>, except for the following chemical and physical requirements:¹

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

B. Quality of Corn Grits

- (1) Corn shall be sampled and tested for the Cry 9C protein pursuant to FDA guidelines, and such test results shall be negative.
- (2) Corn shall be tested for aflatoxin in accordance with procedures approved

¹ All percentages are on the basis of weight.

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

by Federal Grain Inspection Service (FGIS). If the aflatoxin test proves positive, a quantitative test shall be performed. If the result of the quantitative test exceeds 20 p.p.b., the corn shall not be used in the production of the commodity.

- (3) The corn grits delivered shall meet the requirements as specified in the Commercial Item Descriptions (CID) A-A-20035C (March 29, 2005) at <http://www.ams.usda.gov/fqa/aa20035c.htm>. The corn grits shall comply with FDA standards of Identity for Enriched Corn Meal, 21 CFR§ 137.260.

C. Quality of Instant Corn Masa Flour

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

Instant Corn Masa Flour		
Item	Minimum	Maximum
Moisture	---	13.0%

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

- (7) **Enrichment Requirement**
The product shall be blended thoroughly and homogeneously mixed with the following enrichment ingredients in the proportions specified.

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

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

Section 1.2 WARRANTY

The product must have a shelf life of at least one year from date of manufacturer. Product shall not be manufactured more than 30 days prior to shipping.

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:

³ Moisture-free basis.

- (1) Comply with applicable dietary (Kosher) laws as established by the “613 Council of Kashruth,” and
- (2) Contact the Board of Jewish Education of Greater New York at 646-472-5365. A rabbinic supervisor will be sent to visit the plant to certify compliance with the applicable dietary (Kosher) laws.

Section 1.4 QUALITY ASSURANCE

- A. The contractor shall perform the product testing and quality analysis to ensure that the product meets the commodity specifications. The results shall be evidenced by a Certificate of Analysis (COA). If quality discounts are provided in the contract, and the product to be delivered by the contractor falls within the quality discount table, those factors shall be identified by an asterisk on the copies of the COA.
- B. Contractors shall notify the Government immediately of lots that fail to meet contract requirements.
- C. Unless otherwise specified, test methods for the finished product, and any ingredients therein, shall be those of the AOAC INTERNATIONAL, the American Association of Cereal Chemists (AACC), or the American Oil Chemists’ Society (AOCS), as applicable and in effect on the date of issuance of the solicitation, or in accordance with methods that give equivalent results.

Section 1.5 QUALITY DISCOUNTS

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

Cornmeal Discounts

Excess Moisture - Regular, Bolted, or Degermed		Deficient Fat - Regular	
13.6% - 13.7%	\$0.10	3.4% - 3.2%	\$0.10
13.8% - 13.9%	\$0.20	3.1% - 3.0%	\$0.20
14.0%	\$0.35	2.9% - 2.8%	\$0.35
Deficient Fat - Bolted		Excess Fat – Degermed	
2.2% - 2.1%	\$0.10	1.6% - 1.7%	\$0.10
2.0% - 1.9%	\$0.20	1.8% - 1.9%	\$0.20
1.8%	\$0.35	2.0%	\$0.35
Excess Ash - Regular		Excess Ash - Bolted	
1.81% - 1.85%	\$0.10	1.26% - 1.27%	\$0.10
1.86% - 1.90%	\$0.20	1.28% - 1.29%	\$0.20
1.91% - 1.95%	\$0.35	1.30%	\$0.35
Excess Ash - Degermed			
0.71% - 0.72%	\$0.10		
0.73% - 0.74%	\$0.20		

0.75%	\$0.35		
Deficient Granulation thru a No. 20 Sieve - Regular, Bolted, or Degermed		Deficient Granulation thru a No. 25 Sieve - Regular, Bolted, or Degermed	
98.0%	\$0.10	89.0%	\$0.10
97.0%	\$0.20	88.0%	\$0.20
96.0%	\$0.35	87.0%	\$0.35
Deficient Granulation thru a No. 45 Sieve - Regular, Bolted, or Degermed		Excess Granulation thru a No. 80 Sieve - Regular, Bolted, or Degermed	
29.0% – 26.0%	\$0.10	21.0% – 24.0%	\$0.10
25.0% – 23.0%	\$0.20	25.0% - 27.0%	\$0.20
22.0% - 20.0%	\$0.35	28.0% - 30.0%	\$0.35

Instant Corn Masa Flour Discounts

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

Part 2 CONTAINER AND PACKAGING REQUIREMENTS

Section 2.1 GENERAL

This part provides the container specifications and packaging materials requirements used under this contract.

Section 2.2 CONTAINERS AND MATERIALS

- A. All containers and packaging shall be constructed to meet the requirements of the Food and Drug Administration (FDA) for**

safe contact with the packaged product. The contractor shall obtain and maintain documentation from the container or packaging material manufacturer to verify that the containers and packaging materials used in this contract were in compliance with the Government’s regulatory requirements for safe contact with food products as required in the Master Solicitation, Part 3, Section A, Number 3.

- B. Questions concerning the containers and materials should be directed to:
USDA/FSA/DACO
Room 5755 – South Bldg, STOP 0551
1400 Independence Avenue SW
Washington, DC 20250-0551
ATTN: Packaging**

- C. If the contractor purchases packaging and container ingredients from a foreign country and/or the package and container is manufactured in a foreign country, the package and container SHALL NOT display country of origin labeling. Phrases similar to but not inclusive of, “Made in [Name of Foreign Country.]” or “Product of [Name of Foreign Country.]” are strictly prohibited.**

Section 2.3 2-POUND, 5-POUND AND 10-POUND PAPER BAGS

- A. Two (2) or 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 24/2-pound, 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 REQUIREMENT

- 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) Forty-eight x forty (48 x 40), four-way or partial four-way, and reversible or nonreversible flush stringer.
 - (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% 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 shall supply commercial brand products only and shall certify at the time of submission of an offer that the commercial product being delivered has a history of successful distribution and use in domestic commercial channels and is sold on the commercial market with an established level of consumer acceptance.**
- B. Container and packaging requirements are those used in the current commercial shipping practices and shall comply with:
 - (1) Unitization requirement in Section 2.8.
 - (2) At contractor's option, a statement such as "Not for Retail Sale" may be printed on the principal display panel of the food label.
 - (3) The manufacturer's lot code/lot identification number shall be shown on the commercial bill of lading.
 - (4) Shipping containers shall be marked to show the maximum safe stacking height. It is the responsibility of the contractor in cooperation with the shipping container manufacturers to determine the safe stacking height.
 - (5) For identification upon receipt at delivery warehouses, all commercial-labeled product shipping documents shall specify "FOR USDA FOOD DISTRIBUTION PROGRAMS."