

**USDA COMMODITY REQUIREMENTS**

**PP11  
PEANUT 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 Peanuts

- (1) Shelled peanuts used in the manufacture of peanut butter, roasted peanuts, and peanut granules shall be:
  - a. Tested for aflatoxin and shall not exceed 15 parts per billion (ppb).
  - b. From current crop year stocks or as specified in the solicitation.
  - c. Within the requirements of current grades as outlined in Table 1 or Table 2 below, provided that a tolerance of not more than 2 percent by weight will be permitted for minor defects and damage combined, including not more than 1.25 percent for damage.
    - (i) For lots required to be U.S. Number 1 Grade or better, peanuts may contain not more than 3 percent split or broken kernels upon initial inspection of the lot.
    - (ii) For lots removed from cold storage or remilled prior to usage, peanuts may contain not more than 6 percent split or broken kernels.

**Peanut Grades For Peanut Butter And Peanut Granules**

American Peanut Shellers Association (APSA) grades that may be used for peanuts to be processed into peanut butter or peanut granules are:	
U.S. Runner Splits	APSA Runner Grades with Splits
U.S. Spanish Splits	APSA Number 1 Runner
U.S. Virginia Splits	APSA Select Runner
U.S. Number 1 Runner	APSA Medium Runner
U.S. Number 1 Spanish	APSA Jumbo Runner
U.S. Number 1 Virginia	APSA Mill Run Runner
U.S. Medium Virginia	APSA Runner Grades
U.S. Extra Large Virginia	APSA Runner Splits
U.S. Number 2 Virginia (minimum 80 percent splits)	Valencia Peanuts

**Peanut Grades And Minimum Sizes For Roasted Peanuts**

The grade and minimum screen sizes for peanuts to be processed from roasted peanuts are:	
U.S. Number 1 Runner	18/64 x 3/4 inch slot
U.S. Number 1 Spanish	15/64 x 3/4 inch slot
U.S. Number 1 Virginia	18/64 x 1 inch slot
U.S. Medium Virginia	18/64 x 1 inch slot
U.S. Extra Large Virginia	20/64 x 1 inch slot
APSA Medium Runner	18/64 x 3/4 inch slot
APSA Jumbo Runner	21/64 x 3/4 inch slot
Valentia	15/64 x 3/4 inch slot

- (2) Except for lots which the finished product is to be unblanched roasted Spanish peanuts, the contractor may elect to blanch the peanuts en route. It shall be the contractor's responsibility to provide advance notice to custom blanchers. Advance notice shall include:
  - a. Dates the lots will arrive at the blanching plants.
  - b. Manifest.
  - c. Lot identification.
  - d. Name of prime contractor.
  - e. Solicitation number under which the lot is being tendered and the type of end product to be manufactured for delivery to the Government.

**B. Quality of Peanut Butter**

The peanut butter shall:

- (1) Be equivalent to the requirements for U.S. Grade A as defined in the "United States Standards for Grades of Peanut Butter," in effect at the time the applicable solicitation for offers is issued. The standards are available at <http://www.ams.usda.gov/standards/peanutbu.pdf>.
- (2) Be finely ground and have smooth texture. For chunky peanut butter, the texture will be partially fine or partially grainy with substantial amounts of peanut particles larger than 1/16 inch in any dimension.
- (3) Have the consistency to spread uniformly without tearing or breaking fresh white bread, and be free of any gelatin-like condition.
- (4) Be made of peanuts which have been blanched with the majority of the hearts and germs removed.
- (5) Be medium brown in color, but not lighter than USDA Color 2 nor darker than USDA Color 3, as described in the "U.S. Standards for Grades of Peanut Butter."
- (6) Be of a stabilized type and contain a sufficient amount of stabilizers derived solely from vegetable sources so as to prevent oil separation. Vegetable oils shall be produced from non-tropical sources; i.e., coconut, palm, and palm kernel. U.S. origin certification is not required for sweeteners and stabilizers used in the manufacture of the finished product.
- (7) Not exceed 1.5 meg/kg for the peroxide value.
- (8) Not exceed the microbiological requirements contained in the table below:

<b>Microbiological Standards</b>	
Salmonella	Negative
E. Coli	<3.6/g MPN
Coliform	<10/g MPN
Aerobic Plate Count	<10,000/g
Yeast	<100/gram
Mold	<100/gram

**C. Quality of Roasted Peanuts**

The roasted peanuts requirements are:

- (1) Shall be of the following types and the maximum percentage by weight which may be splits:

<b>Maximum Number Of Splits</b>	
<b>Regular/Oil Roasted</b>	<b>Percentage by Weight</b>
Runner, blanched	50
Spanish, blanched	50
Spanish, unblanched	25

- (2) Not more than 4 percent by weight will consist of small pieces. A small piece is defined as any piece less than 1/4 peanut.
- (3) The blanched peanuts shall be practically free from skins either loose or attached.
- (4) The unblanched Spanish type shall be practically free from blanched kernels.
- (5) The Spanish, Virginia, and Runner types shall be:
- Medium to heavy roasted. The peanuts may be slightly coated with oil and the blanched peanuts will be bright.
  - Crisp, palatable, and free from bitter, musty, sour, rancid, sprouty, or other objectionable tastes and odors.
  - Free of mildew stains, filth, or other extraneous material.
  - Medium brown in color, but not lighter than USDA Color 2 nor darker than USDA Color 3, as described in the "U.S. Standards for Grades of Peanut Butter."
- (6) Types of peanuts:
- "Runner" roasted peanuts are defined as blanched roasted Runner or blanched roasted Virginia peanuts.
  - "Regular" roasted peanuts are defined as a generic product. Either of the two types of roasted peanuts listed in paragraph (1) above may be used.
  - "Spanish" roasted peanuts shall be unblanched U.S. No. 1 or better Spanish roasted peanuts.

**D. Quality of Peanut Granules**

The peanuts shall be:

- Medium dry or medium oil roasted, blanched, with the hearts and germs removed.
- Chopped into particles approximately 1/8 inch in diameter so that not more than 10 percent by weight will be retained on a U.S. Number 4 sieve and not more than 5 percent by weight will pass through a U.S. Number 12 sieve. The sieving test shall consist of placing 100 grams of peanut granules on a U.S. Number 4 sieve nested on a U.S. Number 12 sieve and tipping back and forth through a 90 degree arc 25 times.
- Medium brown in color, but not lighter than USDA Color 2, nor darker than USDA Color 3, as described in the "U.S. Standards for Grades of Peanut Butter."

- (4) Bright, crisp, palatable, and free from bitter, musty, sour, rancid, sprouty, or other objectionable tastes and odors
- (5) Practically free from skins and show no dullness, mildew stains, skins, filth, or other extraneous material.

E. Quality of Roasting Oil

The roasting oil shall be refined peanut oil and shall:

- (1) Be thoroughly refined, deodorized, and free from rancidity and objectionable flavor after heating to 400 degrees Fahrenheit.
- (2) Have a free-fatty acid content of not more than .08 percent as oleic acid prior to its first use.
- (3) Be stabilized using additives of a kind and at levels permitted in edible oil products under the Federal Food, Drug, and Cosmetic Act.
- (4) Start with new or freshly filtered oil and clean roasting tanks for each daily production.

**Section 1.2 WARRANTY**

The product shall have a shelf life of at least one year from date of manufacturer.

Product shall not be manufactured more than 60 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:

- A. Comply with applicable dietary (Kosher) laws as established by the “613 Council of Kashruth,” and
- B. 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).
- B. Contractors shall notify the Government immediately of lots that fail to meet contract requirements.

**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 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 requirements in Section 2.4.
  - (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.”

**Section 2.3 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 2.4 UNITIZATION REQUIREMENTS**

Shipments shall comply with the following unitization requirements:

- A. Unless otherwise specified by the Government, all shipments of packaged products shall be unitized (palletized and stretch wrapped).
  
- B. Pallets shall be:
  - (1) Constructed to facilitate the safe handling and transportation of the packaged product, as a unit, without loss or damage.
  - (2) A Number 2, four-way, reversible flush stringer with no broken runners or slats.
  - (3) Suitable for use in the shipment of food products.
  
- C. Plastic stretch wrap shall be:
  - (1) Constructed of a plastic film which is to be stretched a minimum of 50 percent beyond its original length when stretched around the pallet load.
  - (2) Applied as tightly as possible around all tiers of the palletized shipping containers. The shipping containers shall be held firmly in place by the stretch wrap.
  
- D. Pallet loads shall be:
  - (1) Stacked in such a way as to minimize the amount that shipping containers overhang the edges of pallets.
  - (2) Blocked and braced or otherwise loaded into the conveyance in a manner that prevents shifting during transit.