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USDA COMMODITY REQUIREMENTS

PP16 PEANUT PRODUCTS

FOR USE IN DOMESTIC PROGRAMS

Effective Date: **October 2019**



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Table of Contents

Part 1 COMMODITY SPECIFICATIONS1

 Section 1.1 COMMODITIES 1

 Section 1.2 WARRANTY5

 Section 1.3 KOSHER PRODUCTS.....5

 Section 1.4 QUALITY ASSURANCE5

Part 2 CONTAINER AND PACKAGING REQUIREMENTS.....6

 Section 2.1 COMMERCIAL PACKAGING AND LABELING.....6

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. Peanut grades acceptable for use in Peanut Butter are outlined in Table 1. Within the requirements of current grades as outlined in Table 1 below, provided that a tolerance of not more than 3.5 percent by weight will be permitted for minor defects and damage combined.

**Table 1
Peanut Grades for Peanut Butter**

U.S. Standards for Grades of Shelled Peanuts and American Peanut Shellers Association (APSA) grades that may be used for peanuts to be processed into peanut butter 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- Number 1, Jumbo, Splits

- d. Peanut grades acceptable for use in Roasted Peanuts are outlined in Table 2. Within the requirements of current grades as outlined in Table 2 below, provided that a tolerance of not more than 3.5 percent by weight will be permitted for minor defects and damage combined.
 - (i) Peanuts may contain no more than 3 percent by weight 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 no more than 6 percent by weight split or broken kernels.

Table 2
Peanut Grades and Minimum Sizes for Roasted Peanuts

U.S. Standards for Grades of Shelled Peanuts and American Peanut Shellers Association (APSA) Grades including minimum screen sizes for peanuts that may be processed for 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
Valencia- Number 1, Jumbo	15/64 x 3/4 inch slot

- e. Peanut grades acceptable for use in Peanut Granules are outlined in Table 3. Within the requirements of current grades as outlined in Table 3 below, provided that a tolerance of not more than 3.5 percent by weight will be permitted for minor defects and damage combined.

Table 3
Peanut Grades for Peanut Granules

U.S. Standards for Grades of Shelled Peanuts and American Peanut Shellers Association (APSA) grades that may be used for peanuts to be processed into 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- Number 1, Jumbo, Splits

- (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/sites/default/files/media/Peanut_Butter_Standards%5B1%5D.pdf
- (2) Be finely ground and have smooth texture.
- (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 contain partially hydrogenated oils.
- (8) For product offered in primary package sizes 5 lbs or smaller, contain 36-140 mg sodium per serving (defined as 2 tablespoons) as evidenced by the nutrition facts panel.
- (9) Not exceed 3 g total sugars per serving (defined as 2 tablespoons) as evidenced by the nutrition facts panel.
- (10) **Not exceed the microbiological requirements contained in Table 4:**

Table 4 Microbiological Standards

Salmonella	Negative
E. Coli	<3.6/g Most Probable Number (MPN)
Coliform	<10/g MPN
Aerobic Plate Count	<10,000/g
Yeast	<100/gram
Mold	<100/gram
Aflatoxin	<15 parts per billion (ppb)

C. Quality of Roasted Peanuts

The roasted peanuts requirements are:

- (1) All items for roasted peanuts shall be UNSALTED.
- (2) Shall be of the following types and the maximum percentage by weight which may be splits as shown in Table 5:

Table 5	
Maximum Number of Splits	
Regular/Oil Roasted	Percentage by Weight
Runner, blanched	50
Spanish, blanched	50
Spanish, unblanched	25

- (3) 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.
- (4) The blanched peanuts shall be practically free from skins either loose or attached.
- (5) The unblanched Spanish type shall be practically free from blanched kernels.
- (6) The Spanish, Virginia, and Runner types shall be:
 - a. Medium to heavy roasted. The peanuts may be slightly coated with oil and the blanched peanuts will be bright.
 - b. Crisp, palatable, and free from bitter, musty, sour, rancid, sprouty, or other objectionable tastes and odors.
 - c. Free of mildew stains, filth, or other extraneous material.
 - d. 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."
- (7) Types of peanuts:
 - a. "Runner" roasted peanuts are defined as blanched roasted Runner or blanched roasted Virginia peanuts.
 - b. "Regular" roasted peanuts are defined as a generic product. Either of the two types of roasted peanuts listed above in paragraph (6) may be used.
 - c. "Spanish" roasted peanuts shall be unblanched U.S. No. 1 or better Spanish roasted peanuts.
 - d. Not exceed the microbiological requirements contained in Table 4:

D. Quality of Peanut Granules

The peanuts shall be:

- (1) Medium dry or medium oil roasted, blanched, with the hearts and germs removed.
- (2) 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
- (3) 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, sprout, or other objectionable tastes and odors
- (5) Practically free from skins and show no dullness, mildew stains, skins,

- filth, or other extraneous material.
- (6) Not exceed the microbiological requirements contained in Table 4.

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 manufacture. Product shall not be manufactured more than 60 days prior to shipping.

Section 1.3 KOSHER PRODUCTS

Kosher products require that the offered product meet one of the following acceptable symbols for Kosher, as indicated below. Offeror shall certify that their manufacturing plant is capable of meeting applicable dietary (kosher) laws.

 http://oukosher.org/	 http://www.star-k.org/	 http://www.ok.org/
 http://www.kof-k.org/	 http://www.crcweb.org/	 https://trianglek.org/

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 COMMERCIAL PACKAGING AND LABELING

- 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) At contractor's option, a statement such as "Not for Retail Sale" may be printed on the principal display panel of the food label.
 - (2) The manufacturer's lot code/lot identification number shall be shown on the commercial bill of lading.
 - (3) 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.
 - (4) For identification upon receipt at delivery warehouses, all commercial-labeled product shipping documents shall specify "FOR USDA FOOD DISTRIBUTION PROGRAMS."
 - (5) All items for 500-pound barrels of peanut butter must use drums that are 23 inches in diameter.
 - (6) Products offered in primary package sizes 18oz or smaller must include labeling with at least two colors other than black and/or white.
 - (7) For individual serving sizes, must include an easy open feature, such as a scored tab for portion cups, or a tear nick, notch, or serration for portion packets, to facilitate opening.
- C. **Container, packaging and unitization requirements shall comply with Section 4A52.211-3, 4A52.211-4, and 4A52.211-6 in the Master Solicitation for Commodity Procurement-Domestic Programs which is available at <https://www.ams.usda.gov/sites/default/files/media/MSCP.pdf>.**