

Agricultural Marketing Service Commodity Procurement Program 1400 Independence Ave SW Room 3522-S, STOP-0239 Washington, DC 20250-0239

USDA COMMODITY REQUIREMENTS

WHEAT FLOUR AND BAKERY FLOUR PRODUCTS

FOR USE IN DOMESTIC PROGRAMS

Effective Date: July 2021



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Table of Contents

Part 1 COM	MODITY SPECIFICATIONS	3
	COMMODITIES	
Section 1.2	WARRANTY	5
Section 1.3	KOSHER ONLY PRODUCTS	5
Section 1.4	QUALITY ASSURANCE	5
Part 2 CONT	TAINER AND PACKAGING REQUIREMENTS	5
	GENERAL	
Section 2.2	COMMERCIAL PACKAGING	6

Part 1 COMMODITY SPECIFICATIONS

Section 1.1 COMMODITIES

- A. Quality of the Commodity
 - (1) All wheat shall be tested for vomitoxin in accordance with procedures approved by the Federal Grain Inspection Service (FGIS). Any wheat testing higher than 2 parts per million (ppm) shall not be used in production of the commodity. The final product shall not contain more than 1 part per million (ppm) of vomitoxin.
 - (2) The commodity delivered shall meet the requirements as specified in the Commercial Item Description (CID) **A-A-20126H** (May 23, 2019) for flours, cereal grain products available at https://www.ams.usda.gov/sites/default/files/media/AA20126H_Flours_Cereal_Grain.pdf except for the following analytical and physical requirements:

Material Codes	Pack Size	Material Description	Protein Level ¹		Ash Level		Moisture	Falling Number Units	
			Min	Max	Min	Max	Max	Min	Max
100400	8/5 lb. bag	Flour, All Purpose, Enriched, Bleached	8.70%	11.80%	0.50%	0.56%	14.00%	250	350
100409	50 lb. bag	Flour, 100% Whole Wheat (Red wheat only)	11.50%	14.40%	1.56%	1.90%	14.00%	300	
100413	50 lb.	Flour, Bakers Hard Wheat, Unbleached Flour, Bakers Hard Wheat, Bleached							
100418	Bulk		10.50%	12.00%	0.50%	0.56%	14.00%	250	350
100417	Bulk								
110855	50 lb. bag	Flour, 100% White Whole Wheat	11.50%	14.40%	1.56%	1.90%	14.00%	300	
110857	8/5 lb. bag		11.30%	14.40%	1.30%	1.90%	14.00%	300	
100420	Bulk	Flour, Bakers Hard Wheat, Hearth, Unbleached	10.50%	12.00%	0.50%	0.56%	14.00%	250	350
100421	Bulk	Flour, Bakers Soft Wheat, Unbleached	6.30%	10.00%	0.50%	0.56%	14.00%	250	350
100912	Bulk	Flour, Bread	12.00%	14.00%	0.50%	0.56%	14.00%	300	
110482	50 lb.	Flour, High Gluten	12.50%	14.50%	0.50%	0.56%	14.00%	300	350
110208	25 lb. bag	Flour, White Whole Wheat/ Enriched 60/40 Blend ²							
110211	8/5 lb. bag		11.00%	13.50%	1.10%	1.40%	14.00%	250	350

- (3) Storage conditions: 70 degrees F., 70 percent humidity,
- (4) Sifting specifications: See FDA definitions in 21 CFR 137.200.
- (5) Bakery flour shall be enriched, bleached, or unbleached. The enrichment and bleaching requirements shall be those listed in the latest "Food and Drug Standards of Identity." chlorine using amounts and procedures that allow the product to attain performance specifications related to those for cake and cookie

 $^{^{1}}$ Based on 14% \pm 0.20% moisture. Ash level tolerance + 0.02%

² White Whole Wheat/Enriched Flour Blend shall consist of 60% White Whole Wheat Flour plus 40% All Purpose Flour containing niacin, iron, folic acid. (All approved by the Association of Cereal Chemists).

manufacture and be suitable for that use.

(6) Bakers hard wheat bread flour shall be suitable for use in continuous and conventional baking processes or, in the case of hearth-style, may contain potassium bromate added in a quantity not exceeding 25 parts to each million parts of finished enriched flour to achieve maximum quality commercially acceptable hearth-type bread products.

(7) Bulk Flour Shipments

- i. At the time of shipment, the contractor shall furnish to the destination consignee a mill laboratory analysis that the flour meets all the testing and quality requirements of the contract.
- ii. For bulk shipments by railroad car or truck, the weight of the quantity shipped shall be evidenced by an official weight certificate and included with the invoice. If official weights are not available at the plant location, the contractor shall obtain the official weight certificates at an intermediate point or at destination.

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 30 days prior to shipping.

Section 1.3 KOSHER ONLY PRODUCTS

"Kosher Only" products will be identified in the solicitation. Kosher only products shall comply with applicable dietary (kosher) laws as established by the "613 Council of Kashruth." Manufacturing plants shall be certified for compliance with the aforementioned requirement by contacting the Board of Jewish Education of Greater New York (BJENY) at 646-472-5368. At no cost to the vendor, a rabbinic supervisor will be sent to certify compliance of the manufacturing plant with the dietary (kosher) laws.

Offeror shall certify that their manufacturing plant is capable of meeting applicable dietary (kosher) laws as established by the "613 Council of Kashruth" and certification by BJENY.

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). The COA shall be maintained by the contractor. USDA requires the contractor to retain the COA for a minimum of seven years from the date of issuance. 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.

Part 2 CONTAINER AND PACKAGING REQUIREMENTS

Section 2.1 GENERAL

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

Section 2.2 COMMERCIAL PACKAGING

- 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 commerciallabeled product shipping documents shall specify "FOR USDA FOOD DISTRIBUTION PROGRAMS."
- 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.