

UNITED STATES
DEPARTMENT OF
AGRICULTURE

MARCH 20, 2001

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

ANNOUNCEMENT MCD3
(Supersedes Announcement MCD2)

**Purchase of
Mozzarella Cheese
For Use in Domestic Programs**



TABLE OF CONTENTS

MOZZARELLA CHEESE

	<u>Page</u>
1. GENERAL	1
2. ELIGIBILITY OF OFFERORS	2
3. SUBMISSION OF OFFERS	3
4. ACCEPTANCE OF OFFERS	4
5. RESPONSIBILITY AND PAST PERFORMANCE OF OFFEROR	4
6. PROVISIONS OF CONTRACT	5
7. NAICS CODE AND SMALL BUSINESS SIZE STANDARD	5
8. RESPONSES TO ILLEGAL OR IMPROPER ACTIVITY	6
9. PROTECTING THE GOVERNMENT'S INTEREST WHEN SUBCONTRACTING WITH CONTRACTORS DEBARRED, SUSPENDED, OR PROPOSED FOR DEBARMENT	8
10. COMMODITY SPECIFICATIONS	8
11. QUALITY ASSURANCE	14
12. PACKAGING AND NET WEIGHT REQUIREMENTS	14
13. SHIPMENT AND DELIVERY	15
14. LIQUIDATED DAMAGES	15
15. INVOICES AND PAYMENT	16
16. INQUIRIES	18
CERTIFICATIONS, REPRESENTATIONS, AND WARRANTIES	APPENDIX 1
PACKAGING AND MARKING SPECIFICATIONS	APPENDIX 2
COMMERCIAL ITEM DESCRIPTION LITE MOZZARELLA CHEESE	APPENDIX 3
DOMESTIC OFFER FORM	APPENDIX 4



ANNOUNCEMENT MCD3
PURCHASE OF MOZZARELLA CHEESE
FOR USE IN DOMESTIC PROGRAMS

1. GENERAL

A. Invitation for Offers

- (1) The United States Department of Agriculture (USDA) will from time to time issue an invitation for offers under this announcement to sell either frozen or unfrozen, low moisture part-skim mozzarella cheese or lite mozzarella cheese to USDA for use in domestic programs.
- (2) The invitation will specify the office to which offers are to be submitted, the closing time for receipt of offers, and provisions applicable to the proposed procurement which are in addition to or different from those set forth herein.

B. Terms and Conditions

- (1) Provisions of "General Terms and Conditions For the Procurement of Agricultural Commodities or Services," USDA-1, Revision No. 2, as amended (USDA-1), are incorporated as specified in Section 5 of this announcement.
- (2) Offerors are cautioned to read all terms and conditions of USDA-1, TQSA Supplier Guidelines, this announcement, the appendixes to this announcement and the invitation.

C. Certifications, Representations, and Warranties

Appendix 1 to this announcement contains certifications, representations, and warranties that must be certified and submitted annually to USDA 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 USDA occur throughout the year.

D. Packaging and Marking Specifications

Appendix 2 to this announcement contains the detailed packaging and marking specifications, and other requirements, applicable to the product delivered under this announcement.

E. Commercial Item Description

Appendix 3 to this announcement is the Commercial Item Description (CID) for **Lite Mozzarella Cheese, A-A-20248 dated June 10, 1997.**

F. Domestic Offer Form

Appendix 4 to this announcement contains the domestic offer form.

2. ELIGIBILITY OF OFFERORS

To be eligible to submit an offer under this announcement, the offeror must:

- A. Submit a completed "Solicitation Mailing List Application" (Standard Form 129) to the contracting officer prior to a first offer. Offeror must complete all portions of form SF-129, except Item 18, and include the following additional information for:
- (1) Item 8. Identify all affiliates including any parent company. Provide full name and main office address. A "parent" company is one that owns or controls the activities and basic business policies of the bidder. An "affiliate" is defined on the back of the form.
 - (2) Item 10. Identify the commodities/products the offeror is interested in supplying.
 - (3) Items 19 and 20. Must be an officer of the company.
- B. Resubmit form SF-129 as necessary when the information requires updating.
- C. Affirmatively demonstrate responsibility as defined in Federal Acquisition Regulation (FAR) 9.104-1. The USDA may request a pre-award survey for the purpose of evaluating the offeror's ability to perform the contract.
- D. Meet the definitions of a nonmanufacturer or manufacturer as defined below.
- (1) Manufacturer means a person that owns, operates, or maintains a factory or establishment that produces on the premises the materials, supplies, articles, or equipment required under the contract and of the general character described by the specifications.
 - (2) Nonmanufacturer means a person that is primarily engaged in the wholesale or retail trade and normally sells the items being supplied to the general public; and will supply the end item of a small business manufacturer or processor made in the United States, or obtains a waiver of such requirement pursuant to 13 CFR Part 121.406.
- E. Maintain a bona fide business office in the United States for the purpose of selling to USDA the product described in this announcement. Additionally, the offeror must maintain an office, employee, or agent for service of process.
- F. Meet the requirements of the Total Quality Systems Audit (TQSA) Program. Offerors shall only be allowed to offer from plants that have been audited under TQSA and have received a score of at least 70 points. The Total Quality Systems Audit Supplier Guidelines setting forth the TQSA requirements may be obtained at the Internet location www.fsa.usda.gov/daco/TQSA/tqsa.htm or by contacting:

TQSA Coordinator
USDA/FSA/PDD/Stop 0551
1400 Independence Avenue, SW
Washington, DC 20250-0551

Phone number: 202-690-2534
Fax number: 202-690-1809

3. SUBMISSION OF OFFERS

A. How to Submit Offers

- (1) Offers must be submitted by regular mail, express mail, or hand delivered. **(The invitation will specify the office to which offers are to be submitted).** Offers must include a signed original and one copy of the offer form contained in Appendix 4. Reproductions of the offer form are acceptable.
- (2) Envelopes containing the offers are to be sealed and marked with the name and address of the offeror in the upper left corner. Offers submitted by express mail must be sealed inside a second envelope. All envelopes are to have Optional Form OF-17, Offer Label, filled in and attached or must be plainly marked with the following statement: **"DO NOT OPEN UNTIL PRESCRIBED TIME UNDER ANNOUNCEMENT MCD3 DOMESTIC INVITATION (Enter Appropriate Invitation Number)."** If overnight/express service is utilized, this statement must be printed clearly on the outer express envelope, not the mailing label.
- (3) Modifications, withdrawals of offers, and price adjustments may be submitted by letter, express mail, facsimile, or hand delivered. Market price adjustments must be submitted on offer form KC-327.
- (4) Modifications, withdrawals of offers, and price adjustments may be submitted via facsimile at the offeror's risk. USDA will not be responsible for any failure attributed to the transmission or receipt of facsimile changes including, but not limited to the following:
 - (a) Receipt garbled or incomplete.
 - (b) Availability or condition of the receiving facsimile equipment.
 - (c) Incompatibility between the sending and receiving equipment.
 - (d) Delay in transmission or receipt of price changes.
 - (e) Failure of the bidder to properly identify the information.

(f) Illegibility of the information.

(g) Security of data.

(5) Changes by facsimile must contain the required signatures.

B. Where and When to Submit Offers

(1) Offers, modifications, or withdrawals of offers must be submitted to the Kansas City Commodity Office (KCCO) and received by the date and local time specified in the invitation for receipt of offers. In the event such date falls on a business day when KCCO is officially closed, offers must be received by the specified time on the next succeeding business day.

(2) If mailed, express mailed or hand delivered, time of receipt will be the time recorded by the Kansas City Administrative Office (KCAO) mailroom's time stamp.

(3) If sent by facsimile, time of receipt will be the time recorded by the KCAO Communication Center's equipment.

C. Basis of Offer

Offers are invited f.o.b. destination. Certain destinations require delivery by TRUCK ONLY or RAIL ONLY. Destinations asterisked together in the invitation indicate carlot combinations, and offers are requested for delivery to all points indicated in the combination. Offerors may rearrange destination sequence on carlot combinations provided the offer is for all parts of the carlot combination. A single price shall be offered for each item. Offers for less than quantity requested per item will not be accepted. **USE OF OPEN VAN CARRIERS IS NOT ALLOWED.**

4. ACCEPTANCE OF OFFERS

A. USDA will notify successful offerors on the date specified in the invitation. The date of acceptance by USDA will be the contract date.

B. In addition to the price, factors considered in accepting offers will include the time of shipment, the total cost to the Government to deliver the product to the ultimate destination, and the responsibility of the offeror as demonstrated by prior contract performance.

C. USDA may accept or reject any or all offers, or portions thereof.

5. RESPONSIBILITY AND PAST PERFORMANCE OF OFFEROR

A. Offerors are cautioned not to bid on product quantities exceeding a level that the offeror can reasonably expect to deliver in accordance with the contract schedule. Deliveries must be made during the contracted delivery period and no extensions will be granted due to weekends or Federal holidays. On-time delivery is imperative because this product is used in domestic food programs. Late deliveries cause serious and substantial damages to USDA and to other agencies that use this commodity. Contractors delivering late on contracts must

immediately notify the contracting officer of late deliveries and how soon delivery can be expected.

- B. The offeror must certify to timely performance on current contracts in Item 6 of the domestic offer certification form. A determination that the late performance is beyond the control or negligence of the Contractor will be made by the contracting officer prior to bid opening. An offeror may be deemed nonresponsible if the offeror is delivering late on contracts with USDA and the late delivery is not due to causes beyond the Contractor's control. This provision, as it pertains to small business, is a deviation from FAR 9.103(b) and Subpart 19.6.

6. PROVISIONS OF CONTRACT

- A. The contract consists of:
 - (1) Contractor's offer.
 - (2) USDA's acceptance.
 - (3) The applicable invitation.
 - (4) This announcement, including Appendixes 1-4.
 - (5) TQSA Supplier Guidelines.
 - (6) USDA-1, except Articles 50 and 55 and all of Part E. Articles 56, 65 and 67 are applicable, except that contracts will be executed on a delivery basis. All words referring to "ship," "shipping," "shipments," and "shipped" shall be "deliver," "delivering," "deliver(ies)," and "delivered."
- B. If the provisions of USDA-1, TQSA Supplier Guidelines, and this announcement are not consistent, the provisions of this announcement will prevail. If the provisions of USDA-1, this announcement, TQSA Supplier Guidelines and the invitation are not consistent, those of the invitation will prevail. If the Commercial Item Description is not consistent with the specifications in Section 10, the provisions contained in Section 10 of this announcement will prevail.
- C. No interpretation or amendment of this announcement is valid or enforceable unless such interpretation or amendment is in writing and executed by the contracting officer. No other determination or opinion shall be a contract interpretation even if it came from another USDA official.

7. NAICS CODE AND SMALL BUSINESS SIZE STANDARD

- A. The North American Industry Classification System (NAICS) code for this acquisition and the small business size standard is:

Commodity	NAICS Code	Corresponding Sic Code	Size Standard (Employees)
Cheese	311513	2022	500

- B. The small business size standard for a concern which submits an offer in its own name, but which proposes to furnish a product which it did not itself manufacture, is 500 employees.
- C. The U.S. Small Business Administration (SBA) has implemented the Procurement Marketing and Access Network (PRO-Net). PRO-Net is a procurement related Internet-based electronic search engine for locating small, small disadvantaged, and women-owned small business sources. The PRO-Net Internet address (URL) is (<http://pro-net.sba.gov>). Companies that do not have access to the Internet may register for PRO-Net through your local SBA office. The PRO-Net is a free electronic gateway linked to the Commerce Business Daily, government agency home pages, and other sources of procurement opportunities.

8. RESPONSES TO ILLEGAL OR IMPROPER ACTIVITY

A. Cancellation, Rescission, and Recovery of Funds for Illegal or Improper Activity

- (1) If the Government receives information that a Contractor or a person has engaged in conduct constituting a violation of subsection (a), (b), (c), or (d) of Section 27 of the Office of Federal Procurement Policy Act (41 U.S.C. 423) (the Act), as amended by section 4304 of the 1996 National Defense Authorization Act for Fiscal Year 1996 (Pub. L. 104-106), the Government may:
 - (a) Cancel the solicitation, if the contract has not yet been awarded or issued; or
 - (b) Rescind the contract with respect to which:
 - 1) The Contractor or someone acting for the Contractor has been convicted for an offense where the conduct constitutes a violation of subsection 27 (a) or (b) of the Act for the purpose of either:
 - a) Exchanging the information covered by such subsections for anything of value; or
 - b) Obtaining or giving anyone a competitive advantage in the award of a Federal agency procurement contract; or
 - 2) The head of the contracting activity has determined, based upon a preponderance of the evidence, that the Contractor or someone acting for the Contractor has engaged in conduct constituting an offense punishable under subsections 27(e)(1) of the Act.
- (2) If the Government rescinds the contract under paragraph A. (1) of this clause, the Government is entitled to recover, in addition to any penalty prescribed by law, the amount expended under the contract.
- (3) The rights and remedies of the Government specified herein are not exclusive, and are in addition to any other rights and remedies provided by law, regulation, or under this contract.

B. Price or Fee Adjustment for Illegal or Improper Activity

- (1) The Government, at its election, may reduce the price of a fixed-price type contract and

the total cost and fee under a cost-type contract by the amount of profit or fee determined as set forth in paragraph B. (2) of this clause if the head of the contracting activity or a designee determines that there was a violation of subsection 27 (a), (b), or (c) of the Office of Federal Procurement Policy Act, as amended (41 U.S.C. 423), as implemented in section 3.104 of the Federal Acquisition Regulation.

- (2) The price or fee reduction referred to in paragraph B. (1) of this clause shall be:
 - (a) For cost-plus-fixed-fee contracts, the amount of the fee specified in the contract at the time of award;
 - (b) For cost-plus-incentive-fee-contracts, the target fee specified in the contract at the time of award, notwithstanding any minimum fee or “fee floor” specified in the contract;
 - (c) For cost-plus-award-fee contracts:
 - 1) The base fee established in the contract at the time of contract award;
 - 2) If no base fee is specified in the contract, 30 percent of the amount of each award fee otherwise payable to the Contractor for each award fee evaluation period or at each award fee determination point.
 - (d) For fixed-price-incentive contracts, the Government may:
 - 1) Reduce both the contract target price and contract target profit by an amount equal to the initial target profit specified in the contract at the time of contract award; or
 - 2) If an immediate adjustment to the contract target price and contract target profit would have a significant adverse impact on the incentive price revision relationship under the contract, or adversely affect the contract financing provisions, the contracting officer may defer such adjustment until establishment of the total final price of the contract. The total final prices established in accordance with the incentive price revision provisions of the contract award and such reduced price shall be the total final contract price.
 - (e) For firm-fixed-price contracts, 10 percent of the initial contract price or a profit amount determined by the contracting officer from records or documents in existence prior to the date of the contract award.
- (3) The Government may, at its election, reduce a prime Contractor’s price or fee in accordance with the procedures of paragraph B. (2) of this clause for violations of the Act by its subcontractors by an amount not to exceed the amount of profit or fee reflected in the subcontract at the time the subcontract was first definitively priced.
- (4) In addition to the remedies in paragraphs B. (1) and B. (3) of this clause, the Government may terminate this contract for default. The rights and remedies of the Government specified herein are not exclusive, and are in addition to any other rights and remedies provided by law or under this contract.

9. 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 at 48 C.F.R. § 9.405).
- B. The Contractor must 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 Federal 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 Federal Procurement Programs;
 - (3) The compelling reason(s) for doing business with the subcontractor notwithstanding its inclusion on the List of Parties Excluded from Federal 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.

10. COMMODITY SPECIFICATIONS

A. Domestic Origin

- (1) The product delivered under this announcement must be produced in the United States from commodities produced in the United States.
- (2) For purposes of this section, the following definition applies:

"Produced in the United States" means manufactured, processed, mined, harvested, or otherwise prepared for sale or distribution, from components originating in the United States. Components originating in the United States which have been exported, and subsequently imported back into the United States, will not be considered as having been produced in the United States.
- (3) The Contractor must maintain records to verify that during the contract shipping period,

at the point of packaging or, in the case of bulk commodities, at the point of delivery to USDA, the product was in compliance with the domestic origin requirements of this section of the announcement. (See Article 76 of USDA-1.)

- (4) USDA will randomly conduct domestic origin compliance reviews to determine if the product delivered to USDA was produced and manufactured in the U.S. from materials produced and manufactured in the U.S. Upon request, the Contractor must submit documentation substantiating compliance to the contracting officer for review. This documentation may include procurement, production, inventory, delivery, and any other pertinent records. Onsite reviews may also be performed, at the discretion of USDA.

B. Regulatory

Except as otherwise required by this announcement or the applicable invitation, mozzarella cheese delivered to USDA must comply with all regulations issued pursuant to the Federal Food, Drug, and Cosmetic Act, relevant to mozzarella cheese, and the definitions and standards of identity, at 21 C.F.R. § 133.155 through § 133.158, as appropriate, for the type mozzarella cheese specified in the offer accepted by USDA.

C. Production Requirements

- (1) The mozzarella cheese delivered to USDA must have been manufactured from pasteurized milk that was produced in the United States and not previously owned by USDA, and in plants that were inspected and approved by the Dairy Grading Branch, Dairy Programs, Agricultural Marketing Service (AMS), USDA, prior to submission of offer.
- (2) The curd manufacturing must be performed at the same plant as the mixing and molding.
- (3) Subject to the provisions of Articles 60 and 68 of USDA-1, mozzarella cheese which deviates from the specifications of this announcement and the discount schedule will be rejected, or at the discretion of the contracting officer, accepted at discounts to be determined by USDA.

D. Product Age and Temperature Requirements

Low Moisture Part-Skim and Lite mozzarella cheese product age and temperature requirements shall comply with the following:

Requirement	Description
Aging	Mozzarella cheese shall be aged not less than 3 days and not more than 15 days at 38-42 degrees F (3.5 to 5.5 degrees C), unless the mozzarella is manufactured and immediately shredded and frozen (i.e. IQF).
Product Testing and Inspection	Immediately after the aging process is completed, the following must be performed: <ul style="list-style-type: none"> • product samples pulled and submitted for product testing • physical analysis.
Frozen	<p>Immediately after physical analysis is completed, cheese must be placed in a freezer and the product temperature reduced to 20 degrees F (-6.7 degrees C) within a 24-hour period and held at such temperature until delivered.</p> <p>Exception: If such freezer space is unavailable at the manufacturing plant, the Contractor may transport the cheese to a freezer facility at another location provided that the shipment to such facility is completed within 24 hours after the physical analysis is completed. During transportation, the cheese must be maintained at temperatures not higher than 35 degrees F (1.7 degrees C). Contractors are cautioned to take care that the cheese is not crushed or misshaped during the transport from the plant to the freezer facility. Once the cheese is delivered to the location, it must be placed in a freezer and the product temperature reduced to 20 degrees F (-6.7 degrees C) and held at such temperature until delivered.</p> <p>Mozzarella cheese may be manufactured and frozen prior to offering to USDA. All frozen cheese may not be more than 180 days old on the date of delivery based on the date of manufacture as shown.</p>
Unfrozen	<p>Cheese to be delivered unfrozen must be maintained at a temperature between 32 and 36 degrees F (0 to 2.2 degrees C) after the physical analysis has been completed.</p> <p>All unfrozen cheese must be delivered within 19 days of manufacture date.</p>

E. Composition Requirements

Low Moisture Part-Skim and Lite Mozzarella Cheese composition requirements shall comply with the following:

COMPOSITION	LOW MOISTURE PART-SKIM MOZZARELLA	LITE MOZZARELLA
Total percent milkfat by weight of the solids	Greater than or equal to 30%, but less than 45%	Not more than 10.8%
Moisture %	Greater than 45%, but equal to or less than 50%	Greater than or equal to 52%, but not more than or equal to 60%
Salt %	Greater than or equal to 1.2%, but less than or equal to 2.0%	Greater than or equal to 1.2%, but less than or equal to 1.8%
pH *	Greater than or equal to 5.0, but less than or equal to 5.4	Not to exceed 5.3

* If a re-test of the product is required, the quinhydrone method will be used by the Agriculture Marketing Service (AMS) laboratories.

Discounts for salt, moisture and pH deviations from the commodity specifications will only be in accordance with the following schedule of discounts for each pound of mozzarella cheese delivered:

SCHEDULE OF DISCOUNTS

FACTOR	TYPE	PERCENT SALT CONTENT RANGE	DISCOUNT PER POUND
Salt	LMPS	0.90 to 0.99	\$0.0050
		1.00 to 1.09	\$0.0030
		1.10 to 1.19	\$0.0020
		Factor: Not less than 1.2% but not more than 2.0%	
		2.01 to 2.09	\$0.0025
		2.10 to 2.19	\$0.0050
		2.20 to 2.29	\$0.0100
		2.30 to 2.39	\$0.0200
		2.40 to 2.50	\$0.0300
	LITE	0.90 to 0.99	\$0.0050
		1.00 to 1.09	\$0.0030
		1.10 to 1.19	\$0.0025
		Factor: Not less than 1.2% but not more than 1.8%	
		1.81 to 1.89	\$0.0025
		1.90 to 1.99	\$0.0050
	2.00 to 2.10	\$0.0100	
FACTOR	TYPE	PERCENT MOISTURE CONTENT RANGE	DISCOUNT PER POUND
Moisture	LMPS	Factor: More than 45% but not more than 50%	
		50.01 to 50.5	\$0.0200
		50.51 to 51.0	\$0.0300
		51.01 to 51.5	\$0.0400
		51.51 to 52.0	\$0.0500
		52.01 to 52.5	\$0.0600
		52.51 to 53.0	\$0.0700
FACTOR	TYPE	pH VALUE CONTENT RANGE	DISCOUNT PER POUND
pH	LMPS	4.1- 4.3	.0100
		4.4 -4.6	.0075
		4.7 - 4.9	.0025
		Factor: Greater than or equal to 5.0 but not greater than 5.4	
		5.41 - 5.42	.0025
		5.43 - 5.45	.0075
		5.46 - 5.47	.0100
		5.48 -5.50	.0150
	LITE	Factor: Not exceeding 5.3	
		5.31- 5.35	.0025
		5.36 - 5.45	.0075

- Notwithstanding the other provisions of this section, the presence of any extraneous material in the mozzarella cheese will be the basis for rejection.

F. Physical Analysis

The following physical attributes are required to meet contract specification for low moisture part-skim and lite mozzarella cheese:

General Requirements	
Physical Attributes	Description for All Mozzarella Unless Specifically Noted
Flavor and odor	<ul style="list-style-type: none"> • Must have a mild pleasing flavor and may possess a slight acid and slight feed flavors, but not possess any undesirable flavors or odors. • Vinegar flavor will not be acceptable.
Color	<ul style="list-style-type: none"> • Must have a natural white to light cream, uniform bright color, and an attractive sheen. • The loaf style, may possess waviness to a very slight degree and may have a slight variation in color due to salt penetration.
Body & Texture	<p>Loaf style:</p> <ul style="list-style-type: none"> • A slice or plug drawn shall be flexible. (Except for lite mozzarella.) • Must be smooth and pliable, and must not possess sweet holes or be gassy. • Must be free from all foreign and extraneous materials • May possess the following defects to a slight degree: <ul style="list-style-type: none"> • open • lacking flexibility • mealy • weak. <p>Note: Lite mozzarella may also be sticky and rubbery to a slight degree.</p>
Meltability	<ul style="list-style-type: none"> • When a pizza is prepared with <u>lite mozzarella</u> cheese is placed in a preheated oven at 450 degrees F (232 degrees C) for 10 minutes, OR when a pizza is prepared with <u>LMPS mozzarella</u> is placed in a preheated oven at 425 degrees F (218 degrees C) for 10 minutes, the cheese must: <ul style="list-style-type: none"> • melt completely • not exhibit shreds of unmelted cheese or excessive blistering. • stretch to a minimum of 3 inches of unbroken strings. • be chewy but not gummy <p>Lite mozzarella may also:</p> <ul style="list-style-type: none"> • possess a slightly darker color than the color of the cheese before cooking but must not exhibit burnt areas or excessive browning.
Appearance	<ul style="list-style-type: none"> • No visible signs of mold.

Additional Shredded Requirements	
Body & Texture	<ul style="list-style-type: none"> • May also be coarse and pasty to a slight degree. • Shall be shredded to a nominal: <ul style="list-style-type: none"> • height and width of: <ul style="list-style-type: none"> • 1/8 inch x 1/8 inch • 1/16 inch x 1/16 inch • length of 1/8 inch to 1 ½ inches. • Shall be loose and free from clumps except those that readily break up with slight pressure. • Shall be free flowing and shall not be matted. An approved anticaking agent may be used as a processing aid. If an anticaking agent is used, the amount used shall be the minimum required to produce the desired effect, but shall not exceed 2.0 percent of the weight of the cheese.
Fines	<ul style="list-style-type: none"> • Shall contain not more than 8.0 percent fines. • Fines shall be tested using a Standard Test Sieve (USA) Sieve: <ul style="list-style-type: none"> • #8 for a size greater than 1/16 inch x 1/16 inch shreds. • #14 (1.4 mm) for 1/16 inch x 1/16 inch shreds or less.

G. Liability

The Contractor will be liable for losses due to excessive deterioration, mold development, or spoilage, which are discovered within 120 days of the date of delivery to USDA, in accordance with the provisions of Article 61 of USDA-1.

11. QUALITY ASSURANCE

- A. The Contractor or AMS shall perform the product testing and quality analysis to ensure that the product meets the specifications described in Section 10. The results must be evidenced by a Certificate of Analysis. The Contractor must retain the Certificates of Analysis and furnish a copy to USDA with the invoice package. Contractors are required to notify KCCO immediately of lots that fail to meet contract requirements. The Meltability, percentage of moisture, milkfat, salt, fines and pH value will be evidenced by certificates issued by AMS, an independent commercial laboratory using AOAC approved methodology, or the Contractor's TQSA compliant laboratory. The quality, date(s) of manufacture, and weight of the mozzarella cheese will be evidenced by grading certificates issued by the Contractor.
- B. The TQSA program is a method of Contractor verification and shall not relieve Contractors of their responsibility to deliver a product which complies with all contractual and specification requirements.
- C. If Contractor becomes TQSA non-compliant after contract is awarded and through execution of contract, the contracting officer may terminate contract for default.

12. PACKAGING AND NET WEIGHT REQUIREMENTS

The mozzarella cheese must be packaged as indicated in the chart below.

TYPE OF MOZZARELLA	SHREDDED, FROZEN OR UNFROZEN	NET WEIGHT PACKAGING OPTIONS
Low Moisture Part Skim	Shredded, Frozen	30-pound box
	Frozen	8/6-pound loaves
	Unfrozen	96/10-pound tote 3/20-pound tote 2/20-pound tote 48/20-pound tote 8/6-pound poly pack
Lite	Shredded, Frozen	30-pound box
	Frozen	8/6-pound loaves

13. SHIPMENT AND DELIVERY

- A. Shipment and delivery must be made in accordance with this announcement and Articles 56 and 64 of USDA-1.
- B. Title and risk of loss will pass to USDA on the date of delivery, as evidenced by signed and dated consignee's receipt, warehouse receipt, dock receipt, or other similar document acceptable to USDA.
- C. The quantity of the product delivered in good condition must be evidenced by signed and dated consignee's receipt, warehouse receipt, dock receipt, or other similar document acceptable to USDA, and such document must be retained by the Contractor.
- D. If product to be delivered by the Contractor falls within the quality discount table as outlined in Section 10, Commodity Specifications, a Certificate of Analysis on the analytical results must be submitted with the invoice package, and these factors must be asterisked.
- E. Contractors are required to make **TWO** notifications for each shipment (See Article 56(c) of USDA-1):
 - (1) The State Agency, "Consign To" party shown on the Notice to Deliver (N/D), must be **FAXED** on the day of shipment.

(2) The receiving warehouse, "Care Of" party shown on the N/D, must be called 24 hours in advance to schedule an unloading appointment. (This is not required for rail shipments.) Contractors must notify the contracting officer in advance if deliveries will not be made by the final delivery date under the contract, in accordance with Article 67(a) of USDA-1.

F. Consignees may request upgrading of delivery service; for example, delivery within the doors of the consignee's premises or to a specific room within a building. Contractors are alerted that such delivery terms are beyond contractual requirements. If an upgrade of delivery services is requested and agreed to, additional charges must be billed to the party requesting the service.

14. LIQUIDATED DAMAGES

A. Compensation to Contractor for Late Issuance of Notice to Deliver

Liquidated damages for delay in delivery due to late issuance of "Notice to Deliver" (KC-269), will be payable in accordance with Article 65 of USDA-1, and will be at the rate of \$0.45 per 100 pounds (net weight) per day.

B. Compensation to USDA for Delay in Delivery

Liquidated damages for delay in shipment will be payable in accordance with Article 67 of USDA-1, and will be at the rate of \$0.45 per 100 pounds (net weight) per day.

15. INVOICES AND PAYMENT

A. Invoicing and payment will be handled in accordance with Article 70, USDA-1 except that a properly prepared invoice package must include the following supporting documents:

- (1) A signed and dated Form KC-269 (reverse side) which includes the "Contractor's Invoice Certification" evidencing the date of delivery and quantity (units) delivered in good condition, OR
- (2) A signed and dated commercial invoice evidencing the date of delivery and quantity (units) delivered in good condition which must include the following statement (either as a part of the commercial invoice or an attachment to):

"Contractors Invoice Certification"

"I certify that this invoice presented for payment is true. This certification is executed with full knowledge of the provision of 15 U.S.C. 714m(a), which provides a fine of not to exceed \$10,000 or imprisonment of not more than five years or both, for making any statement knowing it to be false, for the purpose of influencing in any way the action of the United States Department of Agriculture, and with full knowledge of the

provisions of 31 U.S.C. 3729 imposing civil liability upon any person who shall make or cause to be made a false, fictitious, or fraudulent claim against the United States.”

Authorized signature

Date

- (3) Commercial bill of lading with lot numbers.
- (4) Commodity Inspection Certificate or Cheese Graders Memorandum, and; Certificate of Analysis issued by AMS, an independent commercial laboratory using AOAC International approved methodology, or Contractors TQSA compliant laboratory.

Quality, weight, and laboratory results that do not meet specifications as required in section 10, Commodity Specifications, must be asterisked on the appropriate documents submitted with the invoice package.

- (5) If the Contractor does not complete a “Contractor’s Invoice Certification,” then proof of delivery as evidenced by one or more of the following documents will be required as a part of the invoice package:
 - (a) A copy of the Bill of Lading with lot numbers signed and dated by the recipient
 - (b) A copy of the commercial receipt evidencing delivery signed and dated by the recipient.

Invoices must be mailed to:

Kansas City Finance Office
Financial Operations Division. Payment Certification Branch
P.O. Box 419205 Stop Code 8578
Kansas City, MO 64141-6205

- B. The Debt Collection Act of 1996 amended 31 USC 3332 to require Federal agencies to convert all Federal payments from checks to electronic fund transfers. Payments may be made directly to a financial banking institution. To receive payments electronically, Standard Form 3881, ACH Vendor/Miscellaneous Payment Enrollment Form must be completed. If you have any questions or would like this form mailed to you, contact Financial Operations Division, Payment Certification Branch.

16. INQUIRIES

Inquiries pertaining to USDA-1 and this announcement should be directed to:

Kansas City Commodity Office
Dairy and Domestic Operations Division
P.O. Box 419205 Stop Code 8718
Kansas City, MO 64141-6205
816-926-6050

George Aldaya
Director

UNITED STATES
DEPARTMENT OF
AGRICULTURE

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

APPENDIX 1

Certifications, Representations, and Warranties for DOMESTIC COMMODITY PROCUREMENTS



APPENDIX 1

Certifications, Representations, and Warranties

These Certifications concern matters within the jurisdiction of an agency of the United States and the making of a false, fictitious, or fraudulent certification may render the maker subject to prosecution under the United States Code, including Title 18, U.S.C., Section 1001 and Title 15, U.S.C., Section 714m.

- The certifications, representations, and warranties listed in this appendix are required for submission of offers. The Kansas City Commodity Office (KCCO) will retain this appendix on file as the offeror's certifications, representations, and warranties for subsequent invitations for offers under the announcement(s) checked in the table below. By signing an offer under the announcement(s) checked as applicable, by the offeror in the table below, the offeror certifies and warrants that the appendix on file with KCCO contains the current status of the offeror. Offerors are responsible for updating this appendix as may be necessary prior to, or with any applicable offer submission by the offeror.

Dairy Announcements (Check ✓ applicable announcements)						
BUTTER		CHEESE			MILK	
	DAIRY-5 Announced Price		DAIRY-5 Announced Price		DAIRY-5 Announced Price	
	PBA-1 Print Butter		PCA2 Process Cheese		IMA-1 Instant NDM	
	PBP-1 Repackage Butter		PCD4 Process Cheese		IMD-1 Instant NDM	
	KC-B-6 Process Butteroil		BCD2 Bulk Cheese		M-13 NDM Domestic	
	PBD-1 Packaged Butter		MCD3 Mozzarella		WME-1 Dry Whole Milk	
			KC-C-7 Processing		M-14 Instant Whole Milk	
					EVD-1 Evaporated Milk	
					IFD-1 Infant Formula	
					IMP-1 Process Instant NDM	

2. Notice of Requirements for Certification of Nonsegregated Facilities

By signing an offer under the announcement(s) indicated in paragraph 1 of this appendix, the offeror shall be deemed to have agreed to the provisions of the "Certification of Nonsegregated Facilities" in Article 31 of USDA-1.

3. Manufacturer *(Check One) (Not applicable to announced price procurement)*

Offeror represents and certifies that it is is not a manufacturer.

Manufacturer, means a person that owns, operates, or maintains a factory or establishment that produces on the premises the materials, supplies, articles, or equipment required under the contract and of the general character described by the specifications.

4. Nonmanufacturer *(Check One) (Not applicable to announced price procurement)*

Offeror represents and certifies it is is not a nonmanufacturer.

Nonmanufacturer, means a person that is primarily engaged in the wholesale or retail trade and normally sells the items being supplied to the general public; and will supply the end item of a small business manufacturer or processor made in the United States, or obtains a waiver of such requirement pursuant to 13 CFR Part 121.406.

5. Notice of Total Small Business Set-Aside (Applicable if procurement is a Total Small Business Set Aside)

A. Definition

"Small business concern," as used in this clause, means a concern, including its affiliates, that is independently owned and operated, not dominant in the field of operation in which it is bidding on Government contracts, and qualified as a small business under the criteria and size standards in Title 13 CFR 121.

B. General

SET-ASIDE ITEM NUMBERS ARE THOSE IN THE 700-900 SERIES. Offers received from other than a small business for small business set-aside item numbers will not be considered unless USDA is unsuccessful in contracting for those item numbers under set-aside provisions. In that event, USDA may award the set-aside item numbers to other than small businesses.

C. Agreement

A manufacturer or nonmanufacturer submitting an offer in its own name warrants that it will furnish in performing the contract, only small business set-aside end items manufactured or produced by small business concerns inside the United States, its territories and possessions, the Commonwealth of Puerto Rico, or the Trust Territory of the Pacific Islands.

6. **Notice of Total HUBZone Set-Aside** (Applicable if procurement is a Total Small Business Set Aside)

A. Definition

“HUBZone small business concern,” as used in this clause, means a small business concern that appears on the List of Qualified HUBZone Small Business Concerns maintained by the Small Business Administration (SBA).

- (1) The following FAR clauses concerning HUBZones are incorporated by reference, with the same force and effect as if they were given in full text.

FAR 52.219-4 Notice of Price Evaluation Preference for HUBZone Small Business Concerns.

FAR 52.219-8 Utilization of Small Business Concerns.

FAR 52.219-9 Small Business Subcontracting Plan (*Alternate I*).

- (2) Upon request, the contracting officer will make their full text available. Also, the full text of a clause may be accessed electronically at the following FAR home page address: <http://www.arnet.gov/far/>

2. General

- (1) Offers are solicited only from HUBZone small business concerns. Offers received from concerns that are not HUBZone small business concerns shall not be considered.
- (2) Any award resulting from this solicitation will be made to a HUBZone small business concern.

3. Agreement

- (1) Supplies (other than acquisition from a nonmanufacturer of the supplies), at least 50 percent of the cost of manufacturing, excluding the cost of materials, will be performed by the concern or other HUBZone small business concern.
- (2) A HUBZone joint venture agrees that, in the performance of the contract, the applicable percentage as specified in paragraph C (1) above will be performed by the HUBZone small business participant or participants.

- (3) A HUBZone small business concern nonmanufacturer agrees to furnish in performing this contract only end items manufactured or produced by HUBZone small business manufacturer concerns.

7. HUBZone Set-aside *(Check One)*

Offeror is is not a HUBZone small business concern listed, on the date of this representation, on the List of Qualified HUBZone Small Business Concerns maintained by the Small Business Administration, and no material change in ownership and control, principal place of ownership, or HUBZone employee percentage has occurred since it was certified by the Small Business Administration in accordance with 13 CFR part 126; and Offeror is is not a joint venture that complies with the requirements of 13 CFR part 126, and the representation in the above paragraph of this provision is accurate for the HUBZone small business concern or concerns that are participating in the joint venture. *(The offeror shall enter the name or names of the HUBZone small business concern or concerns that are participating in the joint venture: _____.)*
Each HUBZone small business concern participating in the joint venture shall submit a separate signed copy of the HUBZone representation

8. Small Business Concern Representation *(Check One)*

- A. Offeror represents and certifies as part of its offer that it is is not a small business concern as defined in paragraph 5.A. of this appendix.
- B. If offeror is a small business concern, manufacturer or nonmanufacturer, it also represents that all not all end items to be furnished must be manufactured or produced by a small business concern in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territory of the Pacific Islands.

9. Small Disadvantaged Business Concern Representation *(Check One)*

Offeror is is not a small disadvantaged business concern as defined in Article 45 of USDA-1.

10. Women-Owned Small Business Representation *(Check One)*

Offeror is is not a women-owned small business concern as defined in Article 42 of USDA-1.

11. Contingent Fee Representation *(Check One) (Not applicable to announced price procurement)*

The offeror represents that, except for full-time bona fide employees working solely for the offeror, the offeror:

- A. Has Has not employed or retained any person or firm to solicit or obtain this contract;
- B. Has Has not paid or agreed to pay to any person or firm employed or retained to solicit or obtain this contract any commission, percentage, brokerage, or other fee contingent upon or resulting from the award of this contract.

12. Clean Air and Water Certification *(Check One)*

Offeror certifies as follows:

- A. Any facility to be used in the performance of this proposed contract is is not listed on the Environmental Protection Agency (EPA) List of Violating Facilities.
- B. Offeror must immediately notify the contracting officer, before award, of the receipt of any communication from the Administrator, or a designee of the EPA, indicating that any facility that the offeror proposes to use for the performance of the contract is under consideration to be listed on the EPA List of Violating Facilities.
- C. Offeror must include a certification substantially the same as this certification, including this paragraph, in every nonexempt subcontract. (Article 47 of USDA-1 contains the Clean Air and Water Clause.)

13. Affirmative Action Compliance *(Check One)*

Offeror represents that it:

- A. Has Has not developed and has does not have on file, at each establishment, affirmative action programs required by the rules and regulations of the Secretary of Labor (Title 41 CFR 60-1 and 60-2);
- B. Has Has not previously had contracts subject to the written affirmative action program requirement of the rules and regulations of the Secretary of Labor.

14. Previous Contracts and Compliance Reports (*Check One*)

Offeror represents that it:

- A. Has Has not participated in a previous contract or subcontract subject either to the "Equal Opportunity" clause in Article 41 of USDA-1, the clause originally contained in Section 310 of Executive Order No. 10925, or the clause contained in Section 201 of Executive Order No. 11114;
- B. Has Has not filed all required compliance reports;
- C. Must obtain representations indicating submission of required compliance reports signed by proposed subcontractors prior to subcontract awards.

15. Certificate of Independent Price Determination (*Check A or B*) (*Not applicable to announced price procurement*)

- A. Offeror certifies that the person submitting this bid, as identified in Section 17, is the person in offeror's organization responsible for determining the prices being offered in this bid and that the signatory has not participated and will not participate in any action contrary to subparagraphs (a)(1) through (a)(3) of the "Certificate of Independent Price Determination" in Article 30 of USDA-1;
- B. Offeror certifies that the person submitting this bid, as identified in Section 17, is an authorized agent for (_____) and does certify that the principal named above has not participated and will not participate in any action contrary to subparagraphs (a)(1) through (a)(3); and, as agent, has not personally participated and will not participate in any action contrary to subparagraphs (a)(1) through (a)(3) of the "Certificate of Independent Price Determination."

16. Certification and Disclosure Regarding Payments to Influence Certain Federal Transactions

- A. The definitions and prohibitions contained in the clause "Limitation on Payments to Influence Certain Federal Transactions" in FAR 52.203-12, are hereby incorporated, by reference, in this certification.
- B. The offeror, by signing its offer, hereby certifies to the best of his or her knowledge and belief that:
 - (1) No federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress on his or her behalf in connection with the awarding of a contract resulting from this solicitation;

(2) If any funds, other than federal appropriated funds (including profit or fee received under a covered federal transaction), have been paid, or will be paid, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress on his or her behalf in connection with this solicitation, the offeror must complete and submit, with its offer, "Disclosure of Lobbying Activities" (OMB Standard Form LLL), to the contracting officer;

(3) The language of this certification must be included in all subcontract awards at any tier and require that all recipients of subcontract awards in excess of \$100,000 shall certify and disclose accordingly.

C. Submission of this certification and disclosure is a prerequisite for making or entering into this contract imposed by Title 31, U.S.C., Section 1352. Any person who makes an expenditure prohibited under this provision or who fails to file or amend the disclosure form to be filed or amended by this provision, shall be subject to a civil penalty of not less than \$10,000, and not more than \$100,000, for each such failure.

17. Certification Regarding Debarment, Suspension, Proposed Debarment, and Other Responsibility Matters *(Check One)*

A. The offeror certifies, to the best of his or her knowledge and belief, that:

(1) The offeror and/or any of its principals:

(a) Are Are not presently debarred, suspended, proposed for debarment, or declared ineligible for the award of contracts by any federal agency;

(b) Have Have not within a three-year period preceding this offer, been convicted of or had a civil judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (federal, state, or local) contract or subcontract; violation of federal or state antitrust statutes relating to the submission of offers; or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;

(c) Are Are not presently indicted for, or otherwise criminally or civilly charged by a governmental entity with, commission of any of the offenses enumerated in Subdivision A(1)(b) of this provision.

(2) The offeror has has not within a three-year period preceding this offer, had one or more contracts terminated for default by any federal agency.

B. "Principals," for the purpose of this certification means officers, directors, owners, partners, and/or persons having primary management or supervisory responsibilities within a business

entity (e.g., general manager, plant manager, head of a subsidiary, division, or business segment, and similar positions).

- C. The offeror must provide immediate written notice to the contracting officer if, at any time prior to contract award, the offeror learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
- D. A certification where any items in paragraph A. of this provision exists shall not necessarily result in withholding of an award under this solicitation. However, certification shall be considered in connection with a determination of the offeror's responsibility. Failure of the offeror to furnish a certification or provide such additional information as requested by the contracting officer may render the offeror nonresponsive.
- E. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render, in good faith, the certification required by paragraph A. of this provision. The knowledge and information of an offeror is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
- F. The certification in paragraph A. of this provision is a material representation of fact upon which reliance was placed when making the award. If it is later determined that the offeror knowingly rendered an erroneous certification, in addition to other remedies available to the Government, the contracting officer may terminate the contract resulting from this solicitation for default.

18. Taxpayer Identification

A. Definitions

- (1) "Common parent," as used in this solicitation provision, means that corporate entity that owns or controls an affiliated group of corporations that files its Federal income tax returns on a consolidated basis, and of which the offeror is a member.
- (2) "Corporate status," as used in this solicitation provision, means a designation as to whether the offeror is a corporate entity or an unincorporated entity (e.g., sole proprietorship or partnership).
- (3) "Taxpayer Identification Number (TIN)," as used in this solicitation provision, means the number required by the Internal Revenue Service (IRS) to be used by the offeror in reporting income tax and other returns.

- B. All offerors are required to submit the information required in paragraphs C. through E. of this section in order to comply with reporting requirements of 26 U.S.C. 6041, 6041A, and 6050M and implementing regulations issued by the IRS. If the resulting contract is subject to the reporting requirements described in FAR 4.903, the failure or refusal by the offeror to furnish the information may result in a 31 percent reduction of payments otherwise due under the contract.

C. Taxpayer Identification Number (TIN)

TIN: _____

- TIN has been applied for.

TIN is not required because: _____

D. Corporate Status (*Check One*)

Corporation	
Sole Proprietorship	
Partnership	

E. Common Parent

- Offeror is not owned by a common parent as defined in paragraph A.

Common parent name: _____

Common parent TIN: _____

19. The certifications, warranties, and representations as set forth in this appendix to the announcement(s) indicated as applicable in paragraph 1 of this appendix and Part C of USDA-1, are hereby made.

IN WITNESS WHEREOF, the undersigned has executed this offer this _____ day of _____, 20____.

NAME OF FIRM

SIGNATURE ^{1/}

TITLE

TYPED NAME

Officer or Employee Responsible for the Offer

Additional Representatives Authorized to Sign Offers	
Signature	Typed Name

ADDRESS

CITY

STATE

ZIP CODE

TELEPHONE NO.

FAX NO.

EMAIL ADDRESS

^{1/} Before signing this Appendix, see Article 6 of USDA-1.

UNITED STATES
AGRICULTURE

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

APPENDIX 2
Packaging and Marking Specifications

ANNOUNCEMENT MCD3
PURCHASE OF
MOZZARELLA CHEESE
FOR USE IN DOMESTIC PROGRAMS



TABLE OF CONTENTS

APPENDIX 2

	<u>Page</u>
PART 1. BASIC PROVISIONS	1
1.1 PURPOSE	1
1.2 USDA RESPONSIBILITIES	1
1.3 LIABILITY	1
1.4 COMMERCIAL PACKAGING AND MARKING S SPECIFICATIONS	1
PART 2. GENERAL REQUIREMENTS	2
2.1 CONTAINERS AND MATERIALS	3
PART 3. CONTAINER AND PACKAGING REQUIREMENTS	4
3.1 UNITIZATION REQUIREMENT	4
PART 4. MARKING REQUIREMENTS	5
4.1 MONTH/YEAR OF PACK	5
4.2 LOT CODE/CERTIFICATE NUMBER	5

**APPENDIX 2 TO ANNOUNCEMENT MCD3
PURCHASE OF MOZZARELLA CHEESE
FOR USE IN DOMESTIC 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 in shipments of mozzarella cheese under the domestic food distribution programs.
- B. 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.

1.2 USDA RESPONSIBILITIES

- A. The Deputy Administrator, Commodity Operations (DACO), USDA-FSA, Washington, D.C., is responsible for reviewing the use of all containers and packaging materials.
- B. 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 LIABILITY

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

1.4 COMMERCIAL PACKAGING AND MARKING SPECIFICATIONS

- A. The primary and secondary packaging materials and shipping containers must be of a type normally utilized in commercial channels. All closures and sealing methods must be in accordance with good commercial practice.
- B. The marking and labeling must be in accordance with good commercial practices.
- C. At Contractor's option, a statement such as "NOT FOR RETAIL SALE", may be printed on the principal display panel of the food label.
- D. Nutrition Facts must be applied to all primary containers in accordance with the nutrition labeling regulations of the Food and Drug Administration (FDA) as specified in 21 CFR Part 101.

PART 2. GENERAL REQUIREMENTS

2.1 CONTAINERS AND MATERIALS

- A. Unless otherwise specified, all containers and packaging materials must be:
- (1) 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.
 - (2) Constructed to meet the requirements of the Food and Drug Administration (FDA) for safe contact with the packaged product.
 - (3) 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/FSA/DACO/PDD
Contract Management Branch
STOP 0551
1400 Independence Avenue SW
Washington, D.C. 20250-0551
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., 5-pound carton, is defined as a container designed to hold 5 pounds of the commodity.

PART 3. CONTAINER AND PACKAGING REQUIREMENTS

3.1 UNITIZATION REQUIREMENT

Unless otherwise specified by USDA, all shipments of packaged products must be unitized (palletized and stretch wrapped) as follows:

- A. Pallets must be:
 - (1) Constructed to facilitate the safe handling, stacking, and transportation of the packaged product, as a unit, without loss or damage;
 - (2) 48 x 40 inches, four-way or partial four-way, and reversible or nonreversible flush stringer; and
 - (3) Suitable for use in the shipment of food products.

- B. Plastic stretch-wrap must 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 must be held firmly in place by the stretch-wrap.

- C. Pallet loads must be:
 - (1) Stacked in such a way as to minimize the amount that shipping containers overhang the edges of pallets. (While shipping containers may overhang the edges of pallets, Contractors are reminded that they are responsible for the safe shipment and delivery of the product.)
 - (2) Blocked and braced or otherwise loaded into the conveyance in a manner that prevents shifting during transit.

PART 4. MARKING REQUIREMENTS

4.1 MONTH/YEAR OF PACK

- A. The month/year of pack must appear on all shipping containers.
- B. The month/year of pack must appear on all corrugated fiberboard shipping containers.
- C. A date fill code may be applied in addition to, but not in lieu of, the month/year of pack.

4.2 LOT CODE/CERTIFICATE NUMBER

A lot code or official USDA inspection certificate number must be legibly marked on all primary shipping containers. Contractors may use any type of lot coding system, provided, it can identify the day of production in the Contractor's records. If Contractors use AMS inspection services, Contractor must provide AMS with an explanation of the lot coding system utilized.

The manufacturer's lot code/lot identification number must be shown on the commercial bill of lading.

APPENDIX 3
Commercial Item Description
Cheese, Mozzarella Lite

ANNOUNCEMENT MCD3

A-A-20248 Dated June 10, 1997



COMMERCIAL ITEM DESCRIPTION

CHEESE, MOZZARELLA, LITE

**The U.S. Department of Agriculture has authorized
the use of this Commercial Item Description.**

1. SCOPE

1.1 This Commercial Item Description (CID) covers lite mozzarella cheese, packed in commercially acceptable containers, suitable for use by the Federal Government.

2. CLASSIFICATION

2.1 The lite mozzarella cheese shall conform to the styles in the following list, which shall be specified, as required, in the solicitation, contract, or purchase order.

Styles

Style I- Loaf

Style II- Shredded

3. SALIENT CHARACTERISTICS.

3.1 **Finished product:** The lite mozzarella cheese contains a minimum of 50 percent less fat than that of mozzarella cheese and complies with all applicable Federal regulations including those contained in 21 CFR 133.155 for mozzarella cheese, 21 CFR 101.56 for nutrient content claims for "light" or "lite", and 21 CFR 130.10 for foods named by use of a nutrient content claim and a standardized term.

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Head, Food Quality Assurance Staff, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243 or telephone (202) 720-9939 or FAX (202) 690-0102.

FSC 8910

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

- 3.1.1 Milkfat content:** The lite mozzarella cheese shall contain not more than 10.8 percent milkfat (as marketed).
- 3.1.2 Moisture content:** The moisture content shall not be less than 52.0 percent and not more than 60.0 percent.
- 3.1.3 Salt content:** The cheese shall contain not less than 1.2 percent but not more than 1.8 percent salt.
- 3.1.4 Anticaking agent:** If an anticaking agent is used, the amount used shall be the minimum required to produce the desired effect, but shall not exceed 2.0 percent by weight of the shredded cheese.
- 3.1.5 pH:** The lite mozzarella cheese shall not have a pH value exceeding 5.3 using the quinhydrone method.
- 3.1.6 Pasteurization:** All dairy ingredients shall be pasteurized at a temperature of not less than 161°F (71.7°C) for a period of not less than 15 seconds, or for a time and at a temperature equivalent thereto in phosphate destruction.
- 3.1.7 Shelf life:** The shelf life of the loaf form lite mozzarella cheese shall not be less than 120 days after manufacture and the shelf life of shredded lite mozzarella cheese shall not be less than 90 days after manufacture, when stored between 35 to 42°F (1.7 to 5.6°C).

3.2 Quality specifications:

- 3.2.1 Flavor and odor:** The cheese shall have a mild pleasing flavor. The cheese may possess slight acid and feed flavors, but shall not possess any undesirable flavors or odors.
- 3.2.2 Body and texture:** The loaf style shall possess a smooth, pliable body and shall not contain sweet holes or be gassy. The cheese shall be free from all foreign and extraneous materials. The cheese may have the following body and texture characteristics to a slight degree: open (caused by entrapped steam), lacking flexibility, mealy, weak, sticky, and rubbery. If shredded, the cheese shall be shredded to a nominal height and width of 1/8 inch x 1/8 inch or 1/16 inch x 1/16 inch and the length should be 1/8 inch to 1½ inches. The cheese shall be free flowing and shall not be matted.
- 3.2.3 Appearance:** No visible signs of mold shall be permitted.
- 3.2.4 Color:** The cheese shall have a natural white to light cream, uniform bright color, and an attractive sheen. Cheese in the loaf style may be wavy to a very slight degree, and may have a slight variation color due to salt penetration.

3.2.5 Meltability: The lite mozzarella cheese shall melt completely, shall not exhibit shreds of unmelted cheese or excessive blistering, and shall stretch to a minimum of 3 inches of unbroken strings. The melted cheese may be chewy but not gummy. The cheese may possess a slightly darker color than the color of cheese before cooking but shall not exhibit burnt areas or excessive browning.

3.2.6 Fines: Lite mozzarella cheese in shredded form shall contain not more than 6.0 percent fines. Fines shall be tested using a Standard Test Sieve (USA) sieve #8 (2.36 mm) for 1/8 inch x 1/8 inch shreds or sieve #14 (1.4 mm) for 1/16 inch x 1/16 inch shreds.

3.3 Age and storage requirements: The cheese shall be aged no less than 5 days at 38 - 42°F (3.3 to 5.6°C) prior to inspection unless the cheese is shredded and frozen. If the shredded cheese is not frozen immediately after manufacture, the cheese shall be stored at 38 - 42°F (3.3 - 5.6°C) until frozen.

3.4 Analytical requirements:

3.4.1 Preparation of sample: A minimum of 100g must be blended to uniformity in a minimum time using a Robot Coupe food processor (AOAC 983.18) or equivalent. This uniform sample may then be used in the analyses for fat, moisture, salt, and pH. For the meltability test using a loaf, either manually shred about 100g through a 1/4 inch shredder or a mechanical shredder. No further processing is required for the meltability testing of the shredded samples (Style II).

3.4.2 Analytical testing: Chemical and laboratory analysis procedures shall be made in accordance with the following methods described in the Official Methods of Analysis of the AOAC International 1/ and the latest edition of the Standard Methods for the Examination of Dairy Products 2/.

<u>Test</u>	<u>Method</u>	<u>Source</u>
Fat	933.05	<u>1/</u>
Moisture	926.08 or 977.11	<u>1/</u>
Salt	935.43 or 983.14	<u>1/</u>
pH	Quinhydrone	<u>2/</u>

3.4.3 Test results: The test results for fat, moisture, and salt shall be reported to the nearest 0.1 percent and for pH to the nearest 0.1 value. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

- 3.4.4 Physical testing:** Physical analysis procedures shall be made in accordance with the following methods described in the latest edition of the DA INSTRUCTION 918-RL, Resident Grading Quality Control Service Programs and Laboratory Analysis 1/.

<u>Test</u>	<u>Source</u>
Meltability*	<u>1/</u>
Fines	<u>1/</u>

* A pizza prepared with lite mozzarella cheese shall be placed in an oven preheated to 450°F (232°C) and baked at that temperature for 10 minutes.

4. REGULATORY REQUIREMENTS

- 4.1** The delivered lite mozzarella cheese shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the lite mozzarella cheese within the commercial marketplace. Delivered lite mozzarella cheese shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS

- 5.1 Product conformance.** The lite mozzarella cheese provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same lite mozzarella cheese offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.
- 5.2 Quality assurance.** Prior to award of contract, the plant which manufactures and the plant which shreds and packages the lite mozzarella cheese shall be approved by the Dairy Grading Branch, Dairy Division, Agricultural Marketing Service, U.S. Department of Agriculture (USDA). Approved plants must satisfactorily meet the requirements contained in the General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service (7 CFR Part 58) and shall be eligible for listing in the publication, Dairy Plants Surveyed and Approved for USDA Grading Service. When required in the solicitation, contract, or purchase order, the Dairy Grading Branch shall determine the acceptability of the lite mozzarella cheese according to the requirements of this CID. The lite mozzarella cheese shall be examined or analyzed in accordance with applicable provisions in this CID, solicitation, contract, or purchase order, and when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

6. PACKAGING

- 6.1 **Preservation, packaging, packing, labeling, and case marking.** Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

7. NOTES

7.1 **Purchasers shall specify:**

- Product style(s).
- Package size.
- Labeling, packaging, and other requirements if different from normal commercial requirements practice.

7.2 **Sources of documents**

7.2.1 **Sources of information for nongovernmental documents are as follows:**

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.**

Copies of the Standard Methods for the Examination of Dairy Products may be obtained from: **American Public Health Association, 1015 Fifteen Street, NW, Washington, DC 20005.**

7.2.2 **Sources of information for governmental documents are as follows:**

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This three-volume set may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: **Chairperson, Condition of Container Committee, STOP 0234, 1400 Independence Ave., SW, Washington, DC 20250-0234.** Copies of the General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service, Dairy Plants Surveyed and Approved for USDA Grading Service, and DA INSTRUCTION 918-RL, Resident Grading Quality Control Service Programs and Laboratory Analysis are available from: **Dairy Standardization Branch, Dairy Division, STOP 0230, 1400 Independence Ave., SW, Washington, DC 20250-0230.**

Civil agencies and other interested parties may obtain copies of this CID from:
**General Services Administration, Federal Supply Service, Specifications
Section, Suite 8100, 470 East L'Enfant Plaza, SW, Washington, DC 20407.**

Military activities should submit requests for copies of this CID to:
**Standardization Documents Order Desk, Defense Automated Printing
Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

**CIVIL AGENCY COORDINATING
ACTIVITIES:**

Military Coordinating Activity

Army - GL

DOJ - BOP
HHS - NIH, IHS
VA - OSS
USDA - FV

Custodians

Army - GL
Navy - SA
Air Force - 35

PREPARING ACTIVITY:

USDA - DA, FV

Review Activities

Army - MD, QM
Navy - MC
DLA - SS

UNITED STATES
DEPARTMENT OF
AGRICULTURE

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

**APPENDIX 4
DOMESTIC OFFER FORM**

**ANNOUNCEMENT MCD3
MOZZARELLA CHEESE
FOR USE IN DOMESTIC PROGRAMS**



KC-327-MCD (03-16-01) <div style="text-align: center;">DOMESTIC OFFER FORM</div>	ANNOUNCEMENT NO. <div style="text-align: center; font-size: 1.2em;">MCD3</div>	INVITATION NO.	PAGE <div style="text-align: center; font-size: 1.5em;">1</div>
--	--	----------------	---

TO BE COMPLETED BY OFFEROR			
IF SMALL BUSINESS, ENTER "SB"	VENDOR NO.	VENDOR NAME	
CCC USE ONLY BIDDER NUMBER	PLANT NO.	LOCATION	PLANT NO.
			LOCATION

Subject to the terms and conditions of this invitation, Announcement MCD3, and USDA-1, Revision No. 2, as amended, the undersigned offers to sell and deliver the following quantities at the differential price quoted.

16. Enter differential price per pound.

PRODUCT DESCRIPTION →	UNFROZEN	FROZEN			
	Low Moisture Part-Skim	Low Moisture Part-Skim SHREDDED	LITE	LITE SHREDDED	Low Moisture Part-Skim
PACK SIZE →	PROCESSOR PACK*	30 LB. BOX	8/6 LB LOAVES	30 LB. BOX	8/6 LB LOAVES
Alabama					
Arizona					
Arkansas					
California					
Colorado					
Connecticut					
Delaware					
District of Columbia					
Florida					
Georgia					
Idaho					
Illinois					
Indiana					
Iowa					
Kansas					
Kentucky					
Louisiana					
Maine					
Maryland					
Massachusetts					
Michigan					
Minnesota					
Mississippi					

Continued on next page

KC-327-MCD (03-16-01) DOMESTIC OFFER FORM	ANNOUNCEMENT NO. MCD3	INVITATION NO.	VENDOR/PLANT NO.	PAGE 2
---	-------------------------------------	----------------	------------------	----------------------

1. Enter differential price per pound.

PRODUCT DESCRIPTION →	UNFROZEN		FROZEN		
	Low Moisture Part-Skim	Low Moisture Part-Skim SHREDDED	LITE	LITE SHREDDED	Low Moisture Part-Skim
PACK SIZE →	PROCESSOR PACK *	30 LB. BOX	8/6 LB LOAVES	30 LB. BOX	8/6 LB LOAVES
Missouri					
Montana					
Nebraska					
Nevada					
New Hampshire					
New Jersey					
New Mexico					
New York City/Long Island					
New York State					
North Carolina					
North Dakota					
Ohio					
Oklahoma					
Oregon					
Pennsylvania					
Rhode Island					
South Carolina					
South Dakota					
Tennessee					
Texas					
Utah					
Vermont					
Virginia					
Washington					
West Virginia					
Wisconsin					
Wyoming					
PRICE RANGE →	FROM	FROM	FROM	FROM	FROM
	TO	TO	TO	TO	TO

* Substitutable pack size: PROCESSOR PACK - Includes 3/20 lb., 96/10 LB TOTE, 48/20 LB TOTE, 8/6 lb.(POLY PACK) , 2/20 lb.

KC-327-MCD <small>(03-16-01)</small> DOMESTIC OFFER FORM	ANNOUNCEMENT NO. MCD3	INVITATION NO.	VENDOR/PLANT NO.	PAGE 3
--	-------------------------------------	----------------	------------------	----------------------

2. Delivery period constraints.

PRODUCT DESCRIPTION →	UNFROZEN	FROZEN				
	Low Moisture Part-Skim	LOW MOISTURE PART-SKIM SHRED	LITE	LITE SHRED	Low Moisture Part-Skim	
PACK SIZE → (Check pack sizes you will deliver.)	ALL <input type="checkbox"/> A 3/20 LB. <input type="checkbox"/> B 96/10 LB TOTE <input type="checkbox"/> C 48/20 LB TOTE <input type="checkbox"/> D 8/6 LB POLY BAG <input type="checkbox"/> E 2/20 LB	<input type="checkbox"/> 30 LB. BOX	<input type="checkbox"/> 8/6 LB.	<input type="checkbox"/> 30 LB. BOX	<input type="checkbox"/> 8/6 LB.	(Optional) TOTAL MAXIMUM POUNDS FOR ALL PACK SIZES

PREPACKAGED FROZEN MOZZARELLA OFFER

Indicate the amount of FROZEN LMPS 8/6 LB LOAVES available for July, August and September delivery. This amount SHOULD BE IN ADDITION TO the capacities for July through June delivery periods shown below.

Additional Quantity Offered→

DELIVERY PERIOD 1/	Enter maximum pounds per pack size and delivery period.					
May 2001	01-15					
May 2001	16-31					
Jun 2001	01-15					
Jun 2001	16-30					
Jul	01-15					
	16-31					
Aug	01-15					
	16-31					
Sep	01-15					
	16-30					
Oct	01-15					
	16-31					
Nov	01-15					
	16-30					
Dec	01-15					
	16-31					
Jan	01-15					
	16-31					
Feb	01-15					
	16-28					
Mar	01-15					
	16-31					
Apr	01-15					
	16-30					
May	01-15					
	16-31					
Jun	01-15					
	16-30					

1/ Shaded months indicate peak CCC delivery periods. Vendor should consider this when offering their maximum capacity.

KC-327-MCD <small>(03-16-01)</small> DOMESTIC OFFER FORM	ANNOUNCEMENT NO. MCD3	INVITATION NO.	VENDOR/PLANT NO.	PAGE 4
--	---------------------------------	----------------	------------------	------------------

3. Commercial Brand:

4. Annual Representations and Certifications - Sealed Bidding

The bidder certifies that annual representations and certifications (Check One):

A. Dated _____ (insert date of signature of submission), which are incorporated herein by reference, have been submitted to the contracting office issuing this solicitation and that the submittal is current, accurate, and complete as of the date of this bid, except as follows (insert changes that affect only this solicitation; if none, so state):

B. Are enclosed.

5. Commercial Product Certification - By signing this offer, the bidder certifies that the product delivered meets the specifications as stated in Announcement MCD3, paragraph 9, Commodity Specifications.

6. Timely Performance (Check One):

Offeror has has not delivered all products required under contracts with CCC that have a not-later-than date prior to this bid opening.

7. Offeror acknowledges receipt of amendments to invitation by entering the amendment number and date.

AMENDMENT NO.	DATE	AMENDMENT NO.	DATE
AMENDMENT NO.	DATE	AMENDMENT NO.	DATE

KC-327-MCD <small>(03-16-01)</small> DOMESTIC OFFER FORM	ANNOUNCEMENT NO. MCD3	INVITATION NO.	VENDOR/PLANT NO.	PAGE 5
--	---------------------------------	----------------	------------------	------------------

Before *signing* this offer, see Article 6 of USDA-1.

The certifications, warranties, and representations as set forth in this invitation and part C of USDA-1, Revision No. 2, as amended, are hereby made.

IN WITNESS WHEREOF, the undersigned has executed this offer this _____ day of _____, 19_____.

NAME OF FIRM

SIGNATURE

TITLE

Typed Name of the Officer or Employee Responsible for the Offer:

TYPE OF FIRM (Corporation, Partnership, or Sole Proprietorship)

ADDRESS

CITY

STATE

ZIP CODE

E-MAIL ADDRESS

FAX NO.

TELEPHONE NO.

AFTER HOURS CONTACT (Name)

TELEPHONE NO.

PRIVACY ACT AND PUBLIC BURDEN STATEMENTS

The following statements are made in accordance with the Privacy Act of 1974 (5 USC 552a) and the Paperwork Reduction Act of 1995, as amended. The authority for requesting the information is 7CFR, Chapter 14. The information will be used to evaluate bids to purchase processed commodities. Furnishing the requested information is voluntary. Failure to furnish the requested information will result in nonconsideration. This information may be provided to other agencies, IRS, Department of Justice, or other State and Federal Law enforcement agencies, and in response to a court magistrate or administrative tribunal. The provisions of criminal and civil fraud statutes, including 18 USC 286, 287, 371, 641, 651, 1001; 15 USC 714m; and 31 USC 3729, may be applicable to the information provided.

Federal Agencies may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a currently valid OMB control number. Public reporting burden for this collection of information is estimated to average 30 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to Department of Agriculture, Clearance Officer, OIRM (OMB No. 0560-0177), Stop 7630, Washington, D.C. 20250-7630.

NONDISCRIMINATION STATEMENT

The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or family status. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD).

To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, Room 326-W, Whitten Building, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410 or call (202) 720-5964 (voice or TDD). USDA is an equal opportunity provider and employer.