

**USDA COMMODITY REQUIREMENTS**

**BF11  
BAKERY FLOUR PRODUCTS  
FOR USE IN DOMESTIC PROGRAMS**

Effective Date: **10/05/2011**

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## Part 1 COMMODITY SPECIFICATIONS

### Section 1.1 COMMODITIES

#### A. Quality of Bakery Flour.

- (1) All wheat shall be tested for vomitoxin in accordance with procedures approved by Federal Grain Inspection Service (FGIS). Any wheat testing higher than 2 parts per million (p.p.m.) shall not be used in production of the commodity. The final product shall not contain more than 1 p.p.m. of vomitoxin.
- (2) The bakery flour delivered shall meet the requirements as specified in the Commercial Item Description (CID) A-A-20126E (February 26, 2004) for flour products available at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELDEV3006569>, except for the following chemical and physical requirements:

#### Durum Flour

| Ingredient  | Minimum | Maximum |
|---|---------|---------|
| Protein (Nx 5.7) <sup>1</sup>                                   | 12.0%   | ---     |
| Ash <sup>1</sup>  | ---     | 0.90%   |
| Moisture  | ---     | 14.5%   |
| Carotenoid Color (ppm)  | 5       | ---     |
| Material through a U.S. Standard No. 70 Woven-Wire-Cloth-Sieve  | 98.0%   | ---     |
| Material through a U.S. Standard No. 100 Woven-Wire-Cloth-Sieve | 90.0%   | ---     |

#### Bakers Hard Wheat Flour

| Ingredient                          | Hearth Style |         | Bread   |         |
|-------------------------------------|--------------|---------|---------|---------|
|                                     | Minimum      | Maximum | Minimum | Maximum |
| Protein (Nx 5.7) <sup>2</sup>       | 13.3%        | 14.3%   | 11.3%   | 13.0%   |
| Ash <sup>2</sup>                    | ---          | 0.56%   | ---     | 0.50%   |
| Moisture                            | ---          | 14.1%   | ---     | 14.1%   |
| Falling Number (Range) <sup>2</sup> | 200          | 300     | 225     | 300     |

#### Bakers Soft Wheat Flour

| Ingredient                    | Bleached |         | Unbleached |         |
|-------------------------------|----------|---------|------------|---------|
|                               | Minimum  | Maximum | Minimum    | Maximum |
| Protein (Nx 5.7) <sup>3</sup> | ---      | 10.0%   | ---        | 10.0%   |

<sup>1</sup> These limiting values are on a 14.0 percent moisture basis.

<sup>2</sup> These limiting values are on a 14.0 percent moisture basis.

|                            |     |       |     |       |
|----------------------------|-----|-------|-----|-------|
| Ash <sup>3</sup>           | --- | 0.43% | --- | 0.43% |
| Moisture                   | --- | 14.0% | --- | 14.0% |
| Spread Factor <sup>4</sup> | 55  | 70    | 80  | 100   |
| pH Level                   | 4.3 | 4.7   | --- | ---   |

- (3) 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.” Bleached bakers soft wheat flour may be treated with chlorine using amounts and procedures that allow the product to attain performance specifications related to those for cake and cookie manufacture and be suitable for that use.
- (4) 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.
- (5) Durum flour shall be suitable for use in making pasta products.

**B. Bulk Flour Shipments**

- (1) 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.
- (2) 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 bakery flour 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 646-472-5365. A rabbinic supervisor will be sent to certify compliance of the manufacturing plant with the dietary (kosher) laws.

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<sup>3</sup> These limiting values are on a 14.0 percent moisture basis.

<sup>4</sup> As determined by AACC method 10-50.

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). 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.
  
- C. Contractors shall notify the Government immediately of lots that fail to meet contract requirements.

**Part 2 CONTAINER AND PACKAGING REQUIREMENTS**

**Section 2.1 GENERAL**

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

**Section 2.2 COMMERCIAL PACKAGING**

A. Contractors shall supply commercial brand products only and shall certify at the time of submission of an offer that the commercial product being delivered has a history of successful distribution and use in domestic commercial channels and is sold on the commercial market with an established level of consumer acceptance.

B. Container and packaging requirements are those used in the current commercial shipping practices and shall comply with:

- (1) Unitization requirements in Section 2.4.
- (2) At contractor’s option, a statement such as “Not for Retail Sale” may be printed on the principal display panel of the food label.
- (3) The manufacturer’s lot code/lot identification number shall be shown on the commercial bill of lading.
- (4) Shipping containers shall be marked to show the maximum safe stacking height. It is the responsibility of the contractor in cooperation with the shipping container manufacturers to determine the safe stacking height.
- (5) For identification upon receipt at delivery warehouses, all commercial-labeled product shipping documents shall specify “FOR USDA FOOD DISTRIBUTION PROGRAMS.”

**Section 2.3 CONTAINERS AND MATERIALS**

- A. All containers and packaging shall be constructed to meet the

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

- B. Questions concerning the containers and materials should be directed to:  
USDA/FSA/DACO  
Room 5755 – South Bldg, STOP 0551  
1400 Independence Avenue SW  
Washington, DC 20250-0551  
ATTN: Packaging
- C. If the contractor purchases packaging and container ingredients from a foreign country and/or the package and container is manufactured in a foreign country, the package and container SHALL NOT display country of origin labeling. Phrases similar to but not inclusive of, “Made in [Name of Foreign Country.]” or “Product of [Name of Foreign Country.]” are strictly prohibited.

#### **Section 2.4 UNITIZATION**

Shipments shall comply with the following unitization requirements:

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

- (1) Stacked in such a way as to minimize the amount that shipping containers overhang the edges of pallets.
- (2) Blocked and braced or otherwise loaded into the conveyance in a manner that prevents shifting during transit.