**U.S. DEPARTMENT OF AGRICULTURE**

**Agricultural Marketing Service**
**Commodity Procurement Program**

**International Commodity**
**Procurement Division**
1400 Independence Ave., SW,
Room 3522-S, STOP 0239
Washington, DC 20250-0239

# (CSBP5)
# USDA COMMODITY REQUIREMENTS
# CORN SOY BLEND PLUS
# FOR USE IN
# INTERNATIONAL FOOD ASSISTANCE PROGRAMS

Effective Date: May 20, 2021

Document Revision History: This CSBP5 commodity requirements document supersedes the CSBP4 commodity requirements document, dated November 1, 2019.

# (CSBP5)
# CORN SOY BLEND PLUS

## Table of Contents

## LIST OF ABBREVIATIONS AND ACRONYMS

Below is an Abbreviations Key to the numerous specialized acronyms and abbreviations used in this reference material.

| | |
|---|---|
| ASTM | American Society for Testing and Materials |
| cfu | Colony-forming unit |
| COA | Certificate of Analysis |
| CONEG | Coalition of Northeast Governors |
| CRD | Commodity Requirements Document |
| FAS | Foreign Agricultural Service |
| FDA | Food and Drug Administration |
| FGIS | Federal Grain Inspection Service |
| G | Gram |
| GMP | Good Manufacturing Practices |
| HACCP | Hazard Analysis and Critical Control Point |
| ISO | International Organization for Standardization |
| IU | International Units |
| LMR | Language Marking Requirement |
| Mcg, µg | Microgram, micron |
| MG | Milligram |
| ppb | Parts Per Billion |
| SMR | Standard Marking Requirement |
| TAPPI | Technical Association of the Pulp and Paper Industry |
| USAID | United States Agency for International Development |
| USDA | United States Department of Agriculture |
| WBSCM | Web Based Supply Chain Management System |

## CONTACT INFORMATION

**Agricultural Marketing Service (AMS), Commodity Procurement Program (CPP)**
**International Commodity Procurement Division (ICPD)**
**Phone: 816-926-6707 (During Normal Business Hours)**

**Mailing Address:**
UNITED STATES DEPARTMENT OF AGRICULTURE
Attention: Agricultural Marketing Service
International Commodity Procurement Division
MAILSTOP 8738
P.O. Box 419205
Kansas City, MO 64141-6205

**Express Delivery:**
UNITED STATES DEPARTMENT OF AGRICULTURE
Attention: Agricultural Marketing Service
International Commodity Procurement Division
MAILSTOP 8738
2312 East Bannister Road
Kansas City, MO 64131-3011

**Web-Based Supply Chain Management (WBSCM)**

**WBSCM Helpdesk Level 1-Technical Issues**
Phone: 877-WBSCM-4U or 877-927-2648 (During Normal Business Hours)
Email: WBSCM.servicedesk@caci.com

**FSA Level 2 Help Desk – Functional Issues**
(i.e., New Vendor, Bid, Invoice Issues…)
Phone: 816-823-4249 or Email: FSAWBSCMServiceRequest@kcc.usda.gov
Normal hours of operation are 7:00 am to 4:30 pm Central Time

**USDA Website:**
http://www.usda.gov/wps/portal/usda/usdahome

**First time, Registered Users Only:**
Service Desk email address is WBSCM.servicedesk@caci.com.
On the Log-in prompt enter your email address for both the *User ID* and *Password* (all lower case for password) fields, and then change your password when prompted.

If you have any questions, please contact the WBSCM Service Desk at:
**Phone:** 877-WBSCM-4U or 877-927-2648
**Email:** WBSCM.servicedesk@caci.com

## PRODUCT DESCRIPTION

Corn Soy Blend Plus (CSB+) is a blended specialized food product suitable for emergency and development food assistance programs. Various formulations of corn soy-based and wheat soy-based fortified blended flours have been used in food aid for many years, evolving with the advances in scientific evidence of their nutritional value and impact.

CSB+ is also provided as a fortified supplement to traditional complementary foods for children 6-24 months and to pregnant and lactating women (PLW) in Maternal and Child Health Programs to prevent nutritional deficiencies, address wasting, and promote child growth (prevent stunting) during the first 1,000 days and for treatment of children 6-59 months who are moderately malnourished. CSB+ is usually included with a grain, a pulse, and Fortified Vegetable Oil to increase nutrient values and caloric density of the ration and to supplement the local diet. **Corn Soy Blend Plus is NOT a breast milk substitute.**

CSB+ is prepared from heat-treated corn and soybeans, vitamins, and minerals and should be further cooked. If CSB+ is consumed as a porridge or gruel, it should be prepared by mixing an appropriate proportion of flour and clean water (i.e., 40 g of CSB+ with 250 g of water) followed by a boiling time at simmering point from five to ten minutes.

## PART 1 COMMODITY SPECIFICATIONS

### 1.1 SPECIFICATIONS

A. CSB+ shall be processed as a partially pre-cooked food under conditions which permit improvements in the digestibility of starches and proteins, specifically, the de-activation of trypsin inhibitors in soy, as indicated by the urease test. Preferred heat treatments include wet extrusion, dry extrusion or roasting.

### 1.2 FORMULATION

A. CSB+ shall be manufactured according to the following formulation:

**Table 1: CSB+ Formulation**

| No | Ingredients[1],[2] | Percentage (*by Weight*) |
|---|---|---|
| 1 | Corn (white or yellow) | 78.47 |
| 2 | Whole Soybeans | 20 |
| 3 | Micronutrient Premix (see Table 2) | 0.20 |
| 4 | Tri-Calcium Phosphate | 1.16 |
| 5 | Potassium Chloride | 0.17 |

[1] Corn and Soybeans have varying levels of protein and fat depending on origin. To ensure that the nutritional targets for protein and fat are met, the processor should check the fat and protein content of soy and if necessary, make **adjustments** to the ratio of corn to soy in the formulation

[2] Requirements of potassium chloride and tri-calcium phosphate are: Particle size for potassium chloride min 60% <250 um (microns). Particle size for tri-calcium phosphate min 95% <250 µm (microns).

B. CSB+ shall be manufactured from fresh corn and soybeans of good quality, free from foreign materials, substances hazardous to health, excessive moisture, insect damage and fungal contamination. Additional requirements for the raw materials are:

(1) Corn shall be tested for aflatoxin in accordance with procedures approved by the appropriate United States Department of Agriculture Agricultural Marketing Service (USDA/AMS) Federal Grain Inspection Service (FGIS) standard. If a qualitative aflatoxin test proves positive, a quantitative test shall be performed. If the result of the quantitative test exceeds 20 ppb, the corn shall not be used in the production of the commodity.

(2) Corn and soybeans shall be stored under dry, ventilated and hygienic conditions. Only Government (Federal, State and/or local)-approved fumigants may be used when fumigation is necessary. Fumigation must be performed in accordance with all applicable laws and regulations.

(3) CSB+ shall be fortified with a micronutrient premix containing the following micronutrient levels **per 100 grams** of finished product (Table 2).

(a) Micronutrient premixes shall be procured from a GAIN-approved premix facility. https://gpf.gainhealth.org/suppliers/current-suppliers

(b) Micronutrient premixes shall be delivered to the processor of CSB+ with a complete Certificate of Analysis (COA) as well as a Proof of Purchase of premixes.

(c) Micronutrient premixes shall be stored in a dry, cool and clean place where the temperature is a maximum of 25°C.

(d) Alternative chemical forms will be considered but shall be approved by the contracting officer. Variable levels of micronutrients (i.e., iron, zinc, etc.) naturally present in corn and soy may lead to variable amounts of micronutrients in finished product.

**Table 2: Micronutrient Premix Composition per 100 g finished product**

| Vitamin/Mineral | Required Level[3,4] | Chemical Form |
|---|---|---|
| Vitamin A RE (Retinol Equivalents) | 3460 IU | Dry Vitamin A Palmitate 250 Cold Water Dispersible Stabilized |
| Vitamin D3 | 441.6 IU | Dry Vitamin D3 100 Water Dispersible Stabilized |
| Vitamin E TE (Tocopherol Equivalents) | 8.3 mg | Dry Vitamin E Acetate 50% Water Dispersible |
| Vitamin K1 | 30 µg | Dry Vitamin K1 5% Water Dispersible |
| Vitamin B1 | 0.2 mg | Thiamine mononitrate |
| Vitamin B2 | 1.4 mg | Vitamin B2 fine powder |
| Vitamin B6 | 1 mg | Pyridoxine Hydrochloride |
| Vitamin C | 90 mg | Ascorbic Acid |
| Pantothenic Acid | 1.6 mg | Calcium D-Pantothenate |
| Folic acid *(as Dietary Folate Requirements)* | 110 µg | Folic Acid[5] |
| Niacin | 8 mg | Niacinamide |
| Vitamin B12 | 2 µg | Vitamin B12 0.1% or 1% Spray Dried |
| Biotin | 8.2 µg | Biotin 1% |
| Iodine | 40 µg | Potassium Iodide[5] |
| Iron (total) | 6.5 mg | |
| Iron (a) | 4 mg | Ferrous Fumarate fine powder |
| Iron (b) | 2.5 mg | Iron-Sodium EDTA |
| Zinc | 5 mg | Zinc Sulphate Monohydrate |
| *Carrier* | | Corn Maltodextrin |
| **Other Minerals** | | |
| Potassium | 140 mg | Potassium Chloride with 0.5% Silicon Dioxide as anticaking agent, compliant with food chemical codex, min 90%<425 micron and min 60%<250 micron |
| Calcium | 452 mg | Tri-Calcium Phosphate |
| Phosphorous | 290 mg | |

[3] Premix variation (except for vitamin A and Iron): The permitted variation in premix content is -10 to +15% for other added vitamins and minerals for acceptance.
[4] See Table 3 Vitamin A and Iron Ranges.
[5] Adequate dilution must be used in order to guarantee premix homogeneity

**Table 3: Finished Product Vitamin A and Iron ranges:**

| Item | Minimum | Maximum |
|---|---|---|
| Vitamin A (including intrinsic and premix contributions) | 2930 IU | 4329 IU |
| Iron (including intrinsic iron) | 9.0 mg/100g | 21.0 mg/100g |

C. Microbiological Release Criteria, Contaminants and Reference Methods in the Finished Product

**Table 4: Limit of Microorganisms in CSB+**

| Analyses/Tests | Required level (Mandatory test for CoA) | Monitoring Requirements (Not mandatory for release)[6] | Reference Methods[7] |
|---|---|---|---|
| Mycotoxins | | | |
| Aflatoxin (total) | 10 ppb (total of B1, B2, G1, G2) (maximum) | | AACC 45-16 ISO 16050 |
| Deoxynivalenol (DON) | 0.2 ppm (maximum)[8] | | AOAC 986.17 / AOAC 986.18 |
| Fumonisin | | 2 ppm (maximum)[9] | AOAC 995.15 |
| Ochratoxin | | 4 ppb (maximum) | AOAC 2000.03 |
| Zearalenone | | 75 ppb (maximum) | AOAC 985.18 / AACC 45-21.01 |
| Microorganisms | | | |
| Yeasts and molds | 1,000 cfu per g (maximum) | | ICC No 146 / AACC 42-50 / ISO 21527-2 / AOAC 2014.05 |

D. Additional Requirements

(1) Shelf life: The product and packaging shall have a shelf life of 18 months when stored dry at ambient conditions prevalent in the country of destination and considering the product supply chain. The supplier should conduct shelf life studies. Any major change in production processes, suppliers, ingredients, or packaging should be addressed in the change management protocol and a clear definition of triggers requiring a new shelf-life study should be included. Samples from each production (product and packaging can be separate) should be retained for the shelf-

[6] Testing is not mandatory for lot release, but supplier monitoring is required and should be based on a HACCP-based risk analysis. Suppliers are to work with the USG contracting officer and food technologists to outline an appropriate monitoring plan.
[7] Or equivalent.
[8] The 0.2 ppm level requirement for DON is based on Codex recommendations on food for all cereal- based formulations intended for infants (up to 12 months) and young children (12 to 36 months).www.fao.org/input/download/standards/17/CXS_193e_2015.pdf
[9] www.fao.org/input/download/standards/17/CXS_193e_2015.pdf

life of the product.

(2) Homogeneity and process capability: Producers shall have evidence of appropriate mixing capability with coefficient of variation ≤10%. Supplier shall have evidence of machine qualification and validation of the manufacturing process (process capability).

(3) Dispersibility: It shall be free from lumping or balling when mixed with water of ambient temperature.

E. Storing

CSB+ must be stored and transported under dry, ventilated, and hygienic conditions.

## 1.3 FINISHED PRODUCT REQUIREMENTS

A. The final product shall have an energy content of 380 kcal minimum per 100 g dry matter.

B. The final product shall meet the analytical requirements contained in Table 5 below (required in CoA):

**Table 5: List of Analytical Requirements**

| No. | Analyses/Tests | Required level | Reference Methods[10] |
|---|---|---|---|
| ***Main composition*** | | | |
| 1 | Moisture | 10% *(maximum)* | ISO 712: 2009<br>AOAC 925.10 / AACC 44-15A / AOCS Ba 2a-38 |
| 2 | Protein | 14% (N x 6.25 *(minimum)* | AOAC 992.23/ AACC 46-30.01/ AOCS Ba 4e-93ISO 20483 |
| 3 | Fat | 6% *(minimum)* | AOCS Standard Procedure Am 5-04 / ISO 11085 |
| 4 | Crude Fiber | 5% *(maximum)* | AOCS Standard Procedure Ba 6a-05 / ISO 5498 / AOAC 962.09 |
| ***Chemical and physical characteristics of Finished Product*** | | | |
| 5 | Peroxide value | 10 meq/kg fat *(maximum)* | AOAC 965.33 / AOCS Cd 8b-90 |
| 6 | Urease index | 0.20 pH units *(maximum)* | AOCS Ba 9-58 / AACC 22-90.01 |
| 7 | Particle size | - 95% must pass through a 600 micron sieve.<br>- 100% must pass through a 1,000 micron sieve | |
| 8 | Organoleptic (smell, taste, color) | Pleasant smell and palatable taste, typical color. | |
| 9 | Viscosity (Bostwick flow rate) | Min 55 mm/30 s (15% dry matter porridge) at 45ºC and at the proposed preparation dosage (i.e., 40 g of product plus 250 g water after boiling at simmering point for five minutes). | Mouquet & Treche, 2006 |
| ***Vitamins & Minerals***[11] | | | |
| 10 | Vitamin A | 2930 – 4329 IU/100 grams | AOAC 992.04 / AACC 86-03 |
| 11 | Iron | 9.0 - 21.0 mg/100grams | AOAC 944.02 / AACC 40-41B / AOAC 2011.14 |
| **Monitoring Requirement (Not mandatory for release)** | | | |
| | Fat Acidity (FA)[12] | Not more than 80 mg of potassium hydroxide shall be required to neutralize the free fatty acids in 100 g flour (maximum) on a dry matter basis in raw material corn meal. Finished product monitoring also requested. | ISO 7305:1986 / AOAC 939.05 |

C. Products that do not meet specifications may be rejected. Reasons for rejection

[10] Or equivalent.
[11] See acceptable ranges Table 3 above
[12] Testing is not mandatory for lot release, but supplier monitoring is required and should be based on a HACCP-based risk analysis. Suppliers are to work with the USG contracting officer and food technologists to outline an appropriate monitoring plan.

include, but are not limited to, the following:

(1) Protein and fat shall not exceed minus five percent of the specified value using standard analytical techniques

(2) Moisture and crude fiber shall not exceed five percent of the specified values

## 1.4 QUALITY ASSURANCE

A. Quality control measures must be established and implemented to ensure that food and food packaging materials are safe and suitable for intended use.

B. Contractors shall notify the Government ***immediately*** of lots that fail to meet contract requirements.

C. During production of CSB+, the continuous on-site presence of FGIS inspectors is not required. However, purchasers will continue monitoring food safety and quality (Tables 4 and 5). Supplier will perform the sampling and ship samples to the FGIS laboratory or an agreed upon ISO 17025-certified laboratory. Samples will be submitted and analyzed on a per-lot-basis, defining the maximum size of a lot as two railcars.

D. A Certificate of Analysis must be issued by an ISO 17025 laboratory or FGIS laboratory. Unless otherwise specified, test methods for the finished product, and any ingredients therein, shall be those of the AOAC INTERNATIONAL, the American Association of Cereal Chemists (AACC), or the American Oil Chemists' Society (AOCS), as applicable and in effect on the date of issuance of the solicitation, or in accordance with methods that are validated and give equivalent results.

E. General Safety Parameters: CSB+ shall be free from objectionable matter, not contain any substances originating from micro-organisms or any other poisonous or deleterious substances such as antinutritional factors, heavy metals or pesticide residues, in amounts which may represent a hazard to health. Applicable food safety and quality standards include, but are not limited to:

(1) Compliance with the U.S. Food and Drug Administration (FDA) Regulations and the Food Safety Modernization Act (FSMA)
(2) Compliance with FSSC 22000, a recognized Global Food Safety Initiative (GFSI) Auditing Standard
(3) Guidelines on Formulated Supplementary Foods for Older Infants and Young Children, CAC/GL 08-1991 of the Codex Alimentarius (Except nutrients requirements in the annex of the guidelines)
(4) General principles for addition of essential nutrients to foods: CAC/GL 09-

1987 (amended 1991), of the Codex Alimentarius

(5) Recommended International Code of Practice. General Principles of Food Hygiene CAC/RCP 1-1969, Rev. 4-2003

(6) Code of Hygienic Practices for low-moisture Foods. CAC/RCP 75-2015. Adopted in 2015.

(7) General standard for contaminants and toxins in food and feed: CODEX STAN 193- 1995.

F. Compliance and Auditing

The Contractor shall be responsible to implement preventive food safety and quality assurance, in compliance with both FDA Food Safety Modernization Act (FSMA) for processed foods and FSSC 2200, using a HACCP-based approach. The U.S. Government will perform audits to processing facilities to verify compliance with the above systems. The contractor shall perform continuous product monitoring, testing, food safety and quality analysis to ensure that the product meets the commodity specifications. The results shall be evidenced by a COA issued from the supplier and/or U.S. Government Agency. A copy of the original COA shall be submitted as part of the invoice package. The COA shall provide the results of all tests specified. Any factor that falls outside of the specified range shall be identified by an asterisk on the copies of the COA.

## PART 2 CONTAINER AND PACKAGING REQUIREMENTS

### 2.1 GENERAL

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

### 2.2 CONTAINERS AND MATERIALS

A. All containers and packaging materials shall be constructed to meet the requirements of the Food and Drug Administration (FDA) for safe contact with the packaged product (21 C.F.R 177.1520, as amended). 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.

B. All containers and packaging materials shall be manufactured and assembled in the United States. The components that make up the fabricating materials of the containers and packaging shall be of U.S. origin to the extent that they are commercially available.

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, but not limited to "Made in [Name of Foreign Country.]" or

"Product of [Name of Foreign Country.]" are strictly prohibited.

D. Packaging receipt protocols shall be established and implemented to assure materials are safe and suitable for intended use.

## 2.3 HIGH PERFORMANCE HYBRID PACKAGING

A. Bags shall contain 25 kg or 1.5-12.5 kg[13] net weight of product per bag as specified by the contract. USAID and USDA support environmental sustainability. The use of recycled and other materials, and design for minimal packaging use, to improve environmental sustainability can be considered providing that the performance requirements are met and the material used is compliant with the FDA regulation for food contact materials.

B. Per lot, the product shall not, on average, weigh less than the weight declared on the package.

C. A deviation of not more than + or – 2% of the net weight shall be allowed per individual bag.

D. Bags must be micro-perforated in such a manner as to allow air evacuation while preventing pest infestation.

E. Bags may be gusseted and have the following approximate dimensions:

(1) Gusseted bags:

i. For 25 kg bags: 16 X 4 X 34 inches (Face width x Gusseted width x Finished length);

ii. For 12.5 kg bags: 13 X 4 X 26 inches (Face width x Gusseted width x Finished length).

F. The bottom and top of the bag shall be closed to provide a tight seal which prevents leaking or contamination, and minimizes infestation, through the seams during handling, storage, and distribution.

[13] Smaller packaging shall be discussed with USG contracting officer and food technologists in advance of making changes; requirements will be specified in the solicitation/contract.

## 2.4 MATERIAL AND PERFORMANCE TEST PROCEDURES

A. All bags shall be capable of withstanding the following performance test for impact resistance. Testing shall be conducted at 104°F (plus or minus 1.8°F) and 75% relative humidity.

(1) Ten filled and sealed bags shall each survive a single drop test on the butt and side on a shock machine that produces for each test a velocity change of 195 in. per second using a shock duration of .002 s without loss of product.

(2) The material should be breakage resistant and have puncture resistance of at least 600 g from the outside when tested in accordance with Test method ASTM D1709 (Dart Drop Test, Test Method B).

(3) Filled bags shall be placed in the conditioned atmosphere for sufficient time before the tests are conducted for the bag materials to reach equilibrium.

(4) Bags submitted under this performance specification shall conform to all other applicable material, construction, and performance specifications.

B. The material used should have a maximum oxygen transmission rate of 140 mL per 100 $in^2$ per day and a maximum water vapor transmission rate of 0.25 g per 100 $in^2$ in 24 hr at 90% relative humidity and a temperature of 100°F plus or minus 5°F in order to preserve the nutrient content and prevent lipid oxidation.

C. Bags must be made of flexible packaging that allows heat sealing pressure of 40 PSI/1.0 s at an initiation temperature of 230°F and achieving fusion at 260°F.

D. All bags shall have a sufficient amount of anti-block. It shall be free from any blocking at 50°C (122°F) and not subject to re-block at 70°C (158°F).

E. Static coefficient of friction shall be a minimum of 0.5 (ISO 8295 or ASTM D1894).

F. The outer ply shall be finished by coating or other suitable method to prevent slippage. Individual test results shall be 28°or greater, when tested in accordance with the TAPPI Test Method Y-503-OM-84.

G. All packaging (primary and secondary, if applicable) shall accept and retain printing ink, including but not limited to bar or QR code, lot code, and best used by dates. These items need to be of sufficient durability as to not flake or rub off to a degree that legibility is impaired.

H. The outer ply shall be capable of resisting ultraviolet deterioration for a minimum of 200 hours of exposure in a weather meter, when tested in accordance with Test Method 5804-Federal Standard 191, as amended. The fabric shall retain 70 percent of its original minimum tensile strength in each direction after 200 hours exposure, when tested in accordance with Test Method ASTM D 5034 (Grab Test) as amended. Equivalent, validated methods for UV resistance and tensile strength may be used.

I. Test Laboratories

Contractors may use any independent or private laboratory that is capable of conducting the performance test for impact resistance described in Section 2.4. However, the Government is aware of the following domestically located independent or private laboratories that have such capability:

| | |
|---|---|
| Michigan State University<br>School of Packaging<br>East Lansing, MI 48824-1223<br>(517) 355-9580<br>www.canr.msu.edu/packaging/ | Lansmont Corporation<br>17 Mandeville Court<br>Monterey, CA 93940<br>831-655-6622<br>www.lansmont.com |
| Rutgers University<br>Packaging Testing Laboratory<br>732-445-5234<br>www.packaging.rutgers.edu/testing-facility | Ten-E Packaging Services,<br>Inc.1666 County Road 74<br>Newport, MN 55055<br>(651) 459-0671<br>www.ten-e.com |

## 2.5 LABELING

For traceability purposes, contract number, manufacturer's lot code, supplier name and best if used by date shall appear on all packaging. Supplier names on bags shall be applied in the same manner as the lot number. The following formats should be followed for primary packaging labeling (not necessarily in this order):

Contract number: 123456789
Lot Code: SUPPLIER-SPECIFIED FORMAT
Supplier Name: SUPPLIER XYZ
Best if used by date: MM YYYY

Commodity contractors may either use preprinted bags or utilize an online ink-jet printer to print the contract number, manufacturer's lot code, supplier name, month of manufacture (if required), and best if used by date. If ink-jet printing is used, the information shall be no smaller than one-half inch, printed near the top of either one or both sides of the bag, and shall not overlap any other bag markings. The ink-jet markings shall be printed in black ink.

Questions concerning the specifications should be directed to:

| | |
|---|---|
| USAID/BHA<br><br>555 12th St NW<br>Washington, DC 20004<br>ATTN: Nutrition & Food Technology Team<br>bha.tpq.foodtech@usaid.gov | USDA/AMS<br><br>International Commodity Procurement Division<br>P.O. Box 419205, Mailstop 8738<br>Kansas City, MO 64141-6205<br>AMS-IntlCommSpec@usda.gov |

## PART 3 MARKING REQUIREMENTS

### 3.1 GENERAL

This section provides guidance for commodities using 25 kg bags. Before batch printing a newly created or edited design, suppliers are encouraged to share design mockups with their procurement officer to ensure they meet the marking requirements outlined in this document.

**Logo Files**

Note: Ensure that you are using the most current logo files, available here:

- USAID: usaid.gov/branding/resources#downloads
- USDA: usda.gov/style-guide/logo
- U.S. Flag: brand.america.gov/d/WrAFnKrhEEfk/our-brand#/visual-elements/the-u-s-flag

### 3.2 MARKINGS

A. Colors shall match the Pantone Matching System (PMS) numbers as indicated below, to the extent practical. Any markings not shown on the exhibits shall be printed in blue.

- USAID: Blue: 294; Red: 200
- USDA: Blue: 288; Green 343 (When reproduced in one color, the symbol shall be black or blue)

B. With the exception of the U.S. flag and USDA/USAID logos, all dimensions in this document are approximate.

C. Unless otherwise specified, all characters shall be in normal block print using Gill Sans.

D. **U.S. Flag**
The U.S. Flag shall be 5 inches high and 9 ½ inches in total width on the front and back of the applicable bag.

E. **USDA Logo**
The USDA logo shall be approximately 6 inches high and 8 ½ inches in total

width.

F. **USAID Logo**
The USAID vertical identity, including the logo, brand name, and tagline, shall be printed in the same style as shown in the marking exhibits, sized approximately 7 ½ inches high and 9 ⅜ inches in total width. The USAID logo shall be 4 1/4 inches in diameter.

G. **Commodity Name**
The commodity name shall be 1¼ inch print. The name may run to a second line if needed, with a ¾ inch between lines. Immediately below the commodity name on the front and back panels, insert additional commodity description in ⅝ inch print, if applicable.

H. **Additional Text**

- The statement "NOT TO BE SOLD OR EXCHANGED" shall be ⅝ inch print (if applicable, per SMR-1 and SMR-2)
- The net weight, bag dimensions, and the Standard Marking Requirements (SMR) or Language Marking Requirements (LMR) number shall be centered at the bottom of the bag in ½ inch print.
- Refer to Section 2.5 for labeling specifications (lot number, supplier name, best used by date, etc.). Note that labels are not included in the exhibits but must be included on printed bags.

I. **Geometric Symbols**
The 25 kg bags use geometric symbols to correspond with a specific commodity. The geometric symbols must be included on both sides of the bag and on both gussets. CSB+ is as follows:

Corn Soy Blend Plus (CSBP) = Red Diamond

J. **Gussets**
The appropriate geometric symbol shall appear in both gussets, as indicated in the 25 kg bag graphic document.

USDA: The USDA logo shall be 3 inches high and printed in both gussets.

USAID: The USAID typemark identity shall be a total of 2 ¾ inches in height and 8 ½ inches in total width and printed in both gussets.

## 3.3 STANDARD MARKING AND LANGUAGE MARKING REQUIREMENTS

A. **Standard Marking Requirement (SMR)**: The following SMRs may be requested under the contract:

Standard Marking Requirement #1 (SMR-1)
**USAID – Distribution**
Front: U.S. Flag, the commodity name, the words "NOT TO BE SOLD OR EXCHANGED," USAID logo, net weight, dimensions, "SMR- 1".
Back: Identical to front.

Standard Marking Requirement #2 (SMR-2)
**FAS - Distribution**
Front: U.S. Flag, the commodity name, the words "NOT TO BE SOLD OR EXCHANGED," USDA logo, net weight, dimensions, "SMR-2".
Back: Identical to front.

Standard Marking Requirement #3 (SMR-3)
**USAID – Monetization**
Front: U.S. Flag, the commodity name, USAID logo, net weight, dimensions, "SMR-3".
Back: Identical to front.

Standard Marking Requirement #4 (SMR-4)
**FAS - Monetization**
Front: U.S. Flag, the commodity name, USDA logo, net weight, dimensions, "SMR-4".
Back: Identical to front.

B. **Language Marking Requirement (LMR)**: LMR specifications and mockups can be accommodated on an as-needed basis. Contact your procurement officer to request the necessary markings.

## 3.4 EMPTY BAG DIMENSIONS

A. All bags shall be marked with the empty dimensions as follows:

| | |
|---|---|
| Gusseted Bags | Face Width X Gusseted Width X Finished Length |
| Flat Tube Bags | Face Width X Finished Length |

## 3.5 BAG CLOSURE GUIDE LOCATION BARS

**Bag closure guide location (BCGL) bars shall be printed on the front panel of all bags. The BCGL bars should be plainly visible, approximately one inch in**

**length, printed in blue in two parallel rows across the entire width of the bag. The BCGL bars are to be used as visual quality control verification. Visually identifying two bars or no bars on the bag would indicate a bag closure failure. Visually identifying one bar would indicate a proper bag closure.**

## 3.6 CONTAINERS WITH INCORRECT MARKINGS

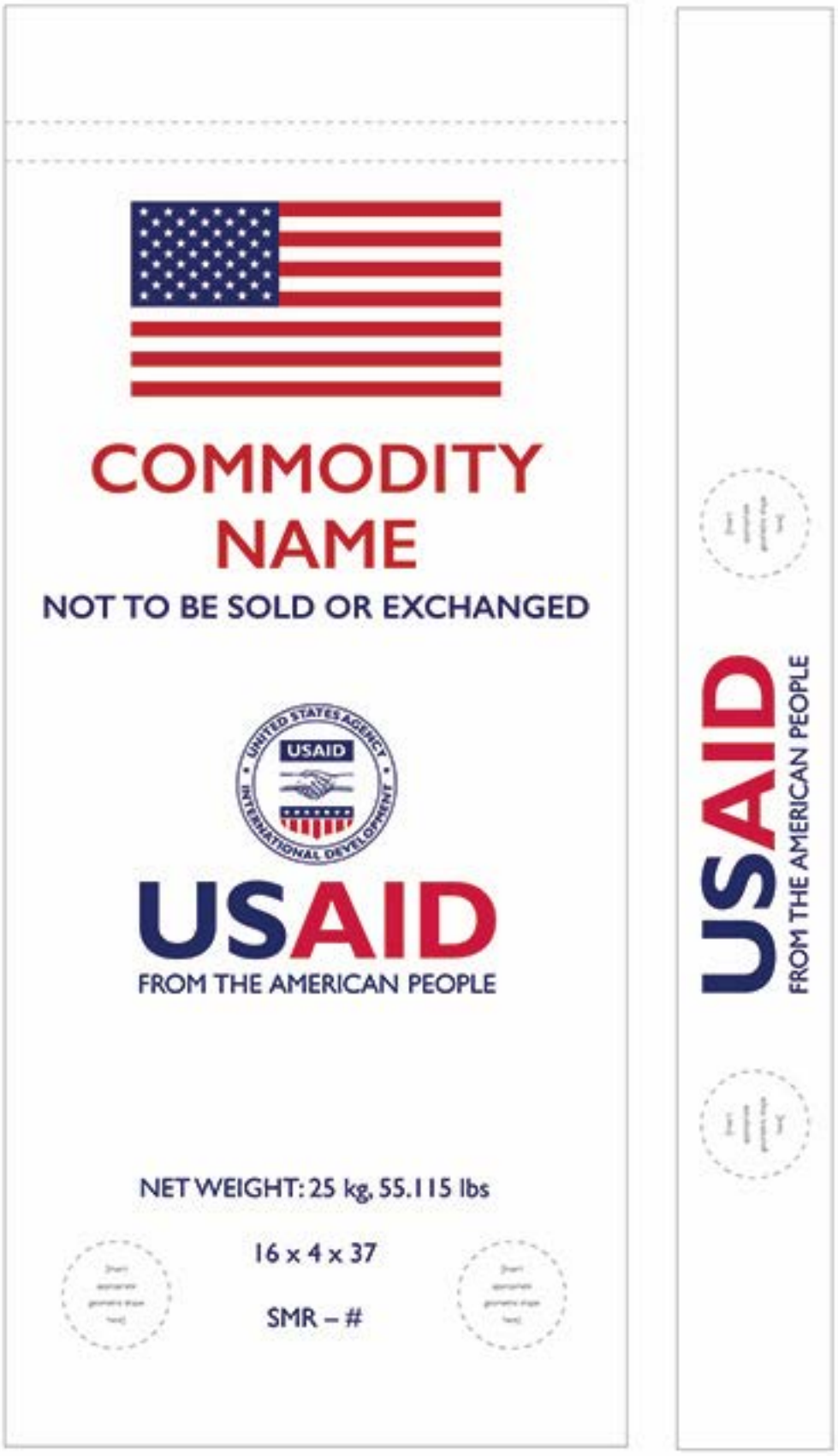
A. Any labels, bags, cans, can lids, cases, or any other type of packaging (hereinafter referred to as "containers") displaying incorrect markings may be used under a Government contract provided that the incorrect markings are obliterated, and correct markings are applied in a permanent manner with approval of the contracting officer.

B. The appearance of containers in commercial or other channels either filled or unfilled bearing markings identifying the containers as part of a Government contract may cause the Government expense in determining whether commodities have been diverted from authorized use and in answering inquiries. The contractor shall take all necessary action to prevent the appearance in commercial or other channels of containers and container materials bearing any markings required under a Government contract, including those held by the contractor or others; e.g., overruns, misprints, etc. The contractor shall ensure that any container from a Government contract that appears in commercial or other channels shall have all markings required under this contract permanently obliterated.

## 3.7 MARKING EXHIBITS

These exhibits provide a general framework for markings on the 25 kg bags. It is important to note that they are not inclusive of all marking/labeling requirements. It is incumbent on the supplier to reference the information in this document to ensure bag designs meet the respective requirements for each application.

A. USAID Example



B. USDA Example