



United States Department of Agriculture

Farm Service Agency
Kansas City Commodity Office
P.O. Box 419205, MS 8718
Kansas City, MO 64141-6205

USDA COMMODITY REQUIREMENTS

PA12 PASTA PRODUCTS AND EGG NOODLES FOR USE IN DOMESTIC PROGRAMS

Effective Date: 11/22/2014

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Part 1 COMMODITY SPECIFICATIONS

Section 1.1 COMMODITIES

A. Quality of Commodity

- (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 commodities delivered shall meet the requirements as specified in the following Commercial Item Descriptions (CID):

- a) **Pasta Products, Enriched and 100% Whole Grain, (CID) A-A-20062E (January 6, 2009), available at http://www.ams.usda.gov/sites/default/files/media/A-A-20062E_Pasta_Products.pdf except only semolina flour shall be used. For 100% whole grain pasta, the commodity must meet the following additional requirements:**
 1. First and primary ingredient must consist of whole durum wheat, and the remaining ingredients may be other whole grains.
 2. The quality of the whole durum wheat ingredient must be U.S. No. 1
 3. After the whole grain pasta is cooked, it must maintain texture, shape, and taste in accordance with the requirements of the Commercial Item Description.
 4. Whole grain pasta must have a tan to light brown distinction in color.
 5. Maximum ash: 2.0 percent, moisture free basis.

- b) **Whole Grain Enriched Blend Pasta, (CID) A-A-20062E (January 6, 2009), available at http://www.ams.usda.gov/sites/default/files/media/A-A-20062E_Pasta_Products.pdf shall also meet the following additional requirements:**
 1. Pasta must contain 51-65% Whole Durum Wheat Flour and the remaining grains must be enriched.
 2. The quality of the whole durum wheat ingredient must be U.S. No. 1
 3. After the whole grain pasta is cooked, it must maintain texture, shape, and taste in accordance with the requirements of the Commercial Item Description.
 4. Whole grain pasta must have a tan to light brown distinction in color.
 5. Maximum ash: 2.0 percent, moisture free basis.

- c) **Noodles, Egg, Enriched, (CID) A-A-20063C (June 3, 1997) for Noodles, Egg, Enriched, available at <http://www.ams.usda.gov/sites/default/files/media/CID%20Noodles%2C%20Egg%2C%20Enriched.pdf>except that enriched egg noodles shall be 1/2 inch wide.**

Section 1.2 WARRANTY

The product shall have a shelf life of at least one year from date of manufacturer. Product shall not be manufactured more than **60** days prior to shipping.

Section 1.3 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) maintained by the contractor.
- B. Contractors shall notify the Government immediately of lots that fail to meet contract requirements.

Part 2 CONTAINER AND PACKAGING REQUIREMENTS

Section 2.1 GENERAL

This part provides the container specifications and packaging materials 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.