



Commercial Requirements Documents (CRDs) March 3, 2022

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USDA Dairy Program and Commodity Procurement

Dairy Program's Mission

The mission of the Dairy Program is to facilitate the efficient marketing of milk and dairy products

Commodity Program's Mission

AMS Commodity Procurement facilitates marketing opportunities of 100% domestic agricultural products through the purchase of food for Domestic and International nutrition assistance programs Feeding the hungry in the U.S. and around the world.

Topics of Discussion

- Commercial Item Descriptions (CIDs)**
- Commodity Requirement Documents (CRDs)**
- CRD update Process**
- Quality Assurance**

Commercial Item Descriptions (CIDs)

What are CIDs? **Overview**

Commercial Item Descriptions (CIDs) are documents that describe the most important characteristics of a commercial product, such as the types and styles of products available. CIDs may also include information about analytical tests and requirements for food safety and quality for the product. CIDs are used by purchasers during the procurement process to specify the product they want to buy.

For information on how to use CIDs go to

https://www.ams.usda.gov/sites/default/files/media/FactSheet_CIDS.pdf

Visit the CIDs website at <https://www.ams.usda.gov/grades-standards/cids> to view the list of current CIDs.

Commodity Requirements Documents CRDs



Agricultural Marketing Service
Commodity Procurement Program
P.O. Box 419205, Mailstop 8718
Kansas City, MO 64141-6205

Part 1 COMMODITY SPECIFICATIONS

Section 1.1 COMMODITIES

A. Quality of Product

The fluid milk shall be Group I, pasteurized; type(s) shall be as stated in the Invitation for Bid (IFB), and meet the specifications of the Commercial Item Description (CID) A-A-20338, in effect on the date of the solicitation, which is available at

<https://www.ams.usda.gov/sites/default/files/media/CIDMilkFluid.pdf>.

USDA COMMODITY REQUIREMENTS

DFM2
FLUID MILK

FOR USE IN DOMESTIC PROGRAMS

Effective Date: **November 15, 2018**

- Some of CRD's will reference Commercial Item Description Documents (CID)'s

Commercial Item Descriptions (CIDs)

Sections in CIDs: **Page 1**

- **Scope**
- **Purchase Notes**
- **Classification**
- **Manufacturer's Distribution Notes**
- **Processing Guidelines**
- **Salient Characteristics**
- **Analytical Requirements**

Commercial Item Descriptions (CIDs)

Sections in CIDs: **Page 2**

- **Manufacturer's/Distributor's Product Assurance**
- **Regulatory Requirements**
- **Quality Assurance Provisions**
- **Packaging**
- **USDA Inspection Notes**
- **Reference Notes**

Commodity Requirement Documents (CRDs)

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Why are CRDs important to CP?

- CRD use guidance from Standard of Identity, Quality Standards, Specifications and CID documents
- Used in all CP purchases of USDA foods for institutional feeding
- Use as a supplement to CP Master Solicitation Process
- Outline Quality Assurance expectation of the product

Commodity Requirement Documents (CRDs) Page

- **CP** has 12 different Commercial Requirement Documents (CRDs) for dairy products

Evaporated Milk (EVD4)	Infant Formula (IFD4)	Instant Nonfat Dry Milk (IMD4)
Fluid Milk (DFM2)	Mozzarella Cheese (DMOZ7)	Natural American Cheese (DNAC6)
Natural Pepper Jack Cheese Effective October 2020	Package Butter Effective March 2020*	Pasteurized Process American Cheese (DPPC5)
Natural Swiss Cheese Effective August 2020	Ultra-High Temperature Milk Effective February 2021	Yogurt Products Effective October 2020

Commodity Requirement Documents (CRDs)

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CRD Sections

- Physical Analysis
- Quality Assurance
- Packing and Labeling Requirements
- Marking Requirements
- Material Codes

USDA COMMODITY REQUIREMENTS

NATURAL SWISS CHEESE

FOR USE IN DOMESTIC PROGRAMS

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Commodity Requirement Documents (CRDs)

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USDA COMMODITY REQUIREMENTS

NATURAL SWISS CHEESE

Part 1 Commodity Specifications

Part 1 COMMODITY SPECIFICATIONS

Section 1.1 COMMODITIES

Section 1.1 COMMODITIES

I. Product Requirements/Product Specifications

I. Product Requirements

- Reference to the SOI in CFR
- U.S. Grade Standards or Specifications
- Unique requirements for the Product

A. Swiss cheese. The product shall:

- (1) Comply with all applicable Federal regulations including, but not limited to, those contained in [21 CFR § 133.195](#) for Swiss and Emmentaler Cheese.
- (2) Be U.S. Grade A and conform to the [United States Standards for Grades of Swiss Cheese, Emmentaler Cheese](#).
- (3) Be prepared and packaged in accordance with good manufacturing practices (21 CFR Part 117).
- (4) Comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the cheese within the commercial marketplace.

B. For sliced cheese (material code 111312), individual cheese slices shall weigh 0.5 to 1.0 ounce. Slice weights must be consistent within a package and within a truckload.

Commodity Requirement Documents (CRDs)

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Part 1 Commodity Specifications

USDA COMMODITY REQUIREMENTS

II. Production Requirements

NATURAL SWISS CHEESE

- Specific Requirements for the Commodity
- Domestic Ingredient Sources
- Plants Survey and Approved by DGB

II. Production Requirements

- A. The cheese delivered to the Government shall have been manufactured from pasteurized milk that was produced in the United States and not previously owned by the Government, and in plants that were inspected and approved by the Dairy Grading Branch (DGB), Dairy Programs (DP), Agricultural Marketing Service (AMS), USDA. The USDA AMS plant approval code must match the appropriate product or operation code for the commodity being offered. All manufacturers are required to give at least seven days advance notice of Commodity Procurement production schedules to Dairy Grading Branch.
- B. All dairy ingredients shall be pasteurized at a temperature of not less than 71.7°C (161°F) for a period of not less than 15 seconds, or for a time and at a temperature equivalent thereto in phosphatase destruction.
- C. Dairy ingredients used in the manufacture of cheese shall originate from a plant that has been approved by the Dairy Grading Branch (DGB), Dairy Programs (DP), Agricultural Marketing Service (AMS), USDA. The USDA AMS plant approval code must match the appropriate product or operation code for the dairy ingredient being used.

Commodity Requirement Documents (CRDs)

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Part 1 Commodity Specifications

III. Product Age and Temperature Requirements

- Each Product may have special age requirements
- Each Product has specific temperature and storage requirements

USDA COMMODITY REQUIREMENTS

NATURAL SWISS CHEESE

III. Product Age and Temperature Requirements

Cheese product age and temperature requirements shall comply with the following:

Requirement	Description
Product Age	Cheese shall be at least 60 days old and conform to the provisions of 21 CFR 133.195. The cheese shall be stored at 36° to 38°F (2.2° to 3.3°C) prior to inspection.
Temperature	At the time of delivery, the cheese shall have a temperature of no higher than 41°F.

Commodity Requirement Documents (CRDs)

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Part 1 Commodity Specifications

IV. Composition Requirements

- Unique to each product

V. Microbial Requirements

- Special requirements for certain products

USDA COMMODITY REQUIREMENTS

NATURAL SWISS CHEESE

IV. Composition Requirements

Swiss cheese shall meet the composition requirements in Section 1.1, Product Requirements, Part A:

Composition	Swiss Cheese
pH	5.5-5.9
Moisture	36-41%
Fat (dry basis)	43-54%
Salt	0.3-1.2%

V. Microbiological Requirements

The product prior to conversion to slices and blocks shall meet the following microbiological requirements:

Coliform or EB (Enterobacteriaceae)	Coliform: ≤ 100 cfu/g or EB: ≤ 100 cfu/g
Yeast & Mold	<100 cfu/g
E. coli	<10 cfu/g
Staphylococcus aureus	<10 cfu/g
Listeria	Negative in 125 grams
Salmonella	Negative in 375 grams
Shiga-toxin producing E. coli	Negative in 375 grams

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USDA COMMODITY REQUIREMENTS

Part 1 Commodity Specifications

VI. Physical Analysis

- Salient Characteristics
- Grading U.S. Standards or Specifications
- Other Product Requirements
 - Meltability
 - Spoilage/Quality Deterioration

NATURAL SWISS CHEESE

Swiss Cheese

Flavor: Shall be a pleasing and desirable characteristic Swiss cheese flavor, consistent with the age of the cheese, and free from undesirable flavors. A flavor profile that includes a sweet, nutty flavor profile, balanced with sour flavors from lactic acid fermentation. There may be some minor bitterness, but should not be a pronounced part of the flavor. Excessive bitter and unclean Swiss cheese flavor shall be rejected.

Body: Shall be uniform, firm, and smooth.

Eyes and Texture: The cheese shall be properly set and shall possess well-developed round or slightly oval-shaped eyes which are relatively uniform in size and distribution. The majority of the eyes shall be 3/8 to 13/16 inch in diameter. The cheese may possess the following eye characteristics to a very slight degree: dull, rough, and shell; and the following texture characteristics to a very slight degree: checks, picks, and streuble. For sliced Swiss cheese there is a minimum expectation of at least 1 eye per every 2 slices in each package of 3/8 to 13/16 inch in diameter. There shall not be an excessive number of individual Swiss cheese slices without eyes per package.

Finish, Appearance: (i) *Rind.* The rind shall be sound, firm, and smooth, providing good protection to the cheese. The surface of the cheese may exhibit mold to a very slight degree. There shall be no indication that mold has penetrated into the interior of the cheese.

(ii) *Rindless.* Rindless blocks of Swiss cheese should be reasonably uniform in size, and well-shaped. The wrapper or covering shall adequately and securely envelop the cheese, be neat, unbroken, and fully protect the surface of the cheese, but may be slightly wrinkled. The surface of the cheese may exhibit mold to a very slight degree. There shall be no indication that mold has penetrated into the interior of the cheese.

Color: Shall be natural, attractive, and uniform. The cheese shall be white to light yellow in color.

A. The cheese shall be evaluated through a qualitative procedure to measure the characteristics of the melting profile. The cheese shall melt completely and evenly.

B. Manufacturer's/Distributor's Product Assurance. The manufacturer/distributor shall certify that the cheese provided shall meet the requirement of this CRD, conform to their own specifications, standards, and quality assurance practices, and be the same cheese offered for sale in the commercial market. The USDA reserves the right to require proof of conformance.

The contractor shall be liable for losses due to excessive deterioration, mold development, or spoilage, which are discovered within 120 days for shreds and slices and 150 days for blocks from pack date.

Commodity Requirement Documents (CRDs)

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USDA COMMODITY REQUIREMENTS

Section 1.2 QUALITY ASSURANCE

I. Inspection, Testing and Certification Requirements

- USDA Inspection when Specified
 - End-line Inspection (Section I Plants)
 - On-line Inspection (Section II Plants)
 - USDA Certification (Official Certificates)

NATURAL SWISS CHEESE

Section 1.2 QUALITY ASSURANCE

I. Inspection, Testing, and Certification Requirements

- A. Manufacturers must request for AMS Dairy Program to evaluate samples of finished product for each production run in Section One plants of the Dairy Plants Surveyed and Approved for USDA Grading Service list. Manufacturers must request AMS Dairy Program to be present for continuous online inspection for each production run in Section Two plants of the Dairy Plants Surveyed and Approved for USDA Grading Service list. The quality, date(s) of manufacture, and weight of the cheese will be evidenced by grading certificates issued by AMS. (See Section 2.3 for package weights.)
- B. All laboratory testing shall be performed by AMS National Science Laboratory, an independent commercial laboratory using AOAC International approved methodology, or the contractor's laboratory that complies with the inspection clause in the contract. The results shall be evidenced by a Certificate of Analysis (COA) maintained by the contractor. The contracting officer may require submission of COAs representing contract performance.
- C. Contractors shall notify the Government immediately of lots that fail to meet contract requirements.
- D. Manufacturer's/distributor's certification. When the contractor performs quality assurance, the manufacturer/distributor will certify that the cheese distributed meets or exceeds the requirements of this CRD.
- E. USDA certification. When AMS performs quality assurance, the USDA, AMS, DP, DGB, shall be the certifying program. DGB inspectors shall certify the quality and acceptability of the cheese in accordance with DGB procedures which include selecting random samples of the cheese, evaluating the samples for conformance with the salient characteristics of this CRD and other contractual requirements, and documenting the findings on official DGB certificates. In addition, when required in the solicitation, contract, or purchase order, DGB inspectors will examine the cheese for conformance to the United States Standards for Condition for Food Containers in effect on the date of the solicitation. To qualify for this option the plant must be listed in Dairy Plants Surveyed and Approved for USDA Grading Service. The USDA AMS plant approval code must match the appropriate product or operation code for the commodity being manufactured.

Commodity Requirement Documents (CRDs)

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Part 2 CONTAINER AND PACKAGING REQUIREMENTS

Section 2.1 Commercial Packaging and Labeling

- I. Packaging and Labeling Requirements
 - Commercial Packaging
 - Lot Code/Identification On Bill of Lading
 - Safe Stacking Height (LIMIT:1 HIGH)
 - Shipping Documents **“FOR USDA FOOD DISTRIBUTION PROGRAMS”**
 - Master Solicitation
 - Container, Packaging, and Utilization Requirements

USDA COMMODITY REQUIREMENTS

NATURAL SWISS CHEESE

Part 2 CONTAINER AND PACKAGING REQUIREMENTS

Section 2.1 COMMERCIAL PACKAGING AND LABELING

I. Packaging and Labeling Requirements

- A. Contractors shall supply commercial brand products only and shall certify at the time of submission of an offer that the commercial product being delivered has a history of successful distribution and use in domestic commercial channels and is sold on the commercial market with an established level of consumer acceptance.
- B. Container and packaging requirements are those used in the current commercial shipping practices and shall comply with:
 - (1) At contractor's option, a statement such as "Not for Retail Sale" may be printed on the principal display panel of the food label.
 - (2) The manufacturer's lot code/lot identification number shall be shown on the commercial bill of lading.
 - (3) Shipping containers shall be marked to show the maximum safe stacking height. It is the responsibility of the contractor in cooperation with the shipping container manufacturers to determine the safe stacking height.
 - (4) For identification upon receipt at delivery warehouses, all commercial-labeled product shipping documents shall specify "FOR USDA FOOD DISTRIBUTION PROGRAMS."
- C. Container, packaging, and unitization requirements shall comply with Section 4A52.211-3, 4A52.211-4, and 4A52.211-6 in the Master Solicitation for Commodity Procurement-Domestic Programs which is available at <https://www.ams.usda.gov/sites/default/files/media/MSCP.pdf>.

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Part 2 CONTAINER AND PACKAGING REQUIREMENTS

USDA COMMODITY REQUIREMENTS

NATURAL SWISS CHEESE

Section 2.2 MONTH/YEAR OF PACK

Marking/Coding Requirements

- Production Date (Day/Month/Year) on primary packaging and secondary shipping containers
- Lot Code/ Official Certificate Inspection Number
- State and Plant Number

Section 2.2 MONTH/YEAR OF PACK

I. Marking Requirements

- A. The month/year of pack shall be shown on all primary packaging (immediate containers) and shipping containers.
- B. A date fill code may be applied in addition to, but not in lieu of, the month, day, year, and time of pack.

Section 2.3 LOT CODE/CERTIFICATE NUMBER

A lot code or official inspection certificate number shall be legibly marked on all primary shipping materials. Contractors may use any type of lot coding system, provided a unique code is used to identify each lot under a contract. When requested contractors shall provide to the Government an explanation of the lot coding system utilized.

Section 2.4 STATE AND PLANT NUMBER

The State and plant number shall be printed on each shipping container. The State and plant number is assigned by the State and reported by AMS in "Dairy Plants Surveyed and Approved for USDA Grading Service."



Commodity Requirement Documents (CRDs)

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Part 2 CONTAINER AND PACKAGING REQUIREMENTS

USDA COMMODITY REQUIREMENTS

NATURAL SWISS CHEESE

MATERIALS

I. Material Codes

- Product Size/Type
- Cases Per Truck Load
- Net Weight for each Product Size/Type

Material Code	Product Description	Cases Per Truck	Net Weight Per Truck
111312	Natural Swiss Cheese Slices - 6/24 oz	4,290 cases	38,610 lbs.
111310	Natural Swiss Cheese Blocks - 12/1 lb	3,360 cases	40,320 lbs.

Commodity Requirement Documents (CRDs)

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Reasons for creating or updating product specifications

- USDA is purchasing a new product
- Alignment with commercial practice
- Market conditions
- Pack size changes
- Optimize truckload configuration

Commodity Requirement Documents (CRDs)

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Process of creating or updating CRDs

- Draft Version sent to Industry, Trade Groups, Academia
- Request for Feedback on Proposed Changes
- Review Feedback/Changes if necessary
- Final Draft Version Posted to CP website and second request sent to Interested Parties for Feedback

Quality Assurance of Dairy Product Page 1

- Plant Survey**
- Grading Services**
- Condition of Container**

Quality Assurance of Dairy Products Page 2

Plant Survey

- A plant that satisfactorily meets the requirements of the General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service.
- Evaluated twice a year by the Dairy Grading Branch Plant approval is determined by unannounced inspections covering a wide range of items such as:
 - Milk supply
 - Plant facilities
 - Condition of equipment
 - Sanitary practices
 - Processing procedures

Quality Assurance of Dairy Products Page 3

Grading Services

USDA Dairy Grading Branch Inspector

Checking cheese coming off in single (ribbons) rows during Process Cheese On-line Inspection



Quality Assurance of Dairy Products Page 4

Grading Services

Inspector securing a sample box of Process Cheese—

- 1320 Cases in a Load
- 30 Samples Selected for Condition of Container
- 4 Samples Selected for further evaluation
 - Flavor
 - Body & Texture
 - Color



Questions?

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Open Purchase Requests <https://www.ams.usda.gov/open-purchase-request>

CRDs <https://www.ams.usda.gov/selling-food/product-specs>

CIDs <https://www.ams.usda.gov/grades-standards/cid/dairy-eggs>

For information on how to use CIDs go to [CIDs Fact Sheet \(pdf\)](#)

US Standards <https://www.ams.usda.gov/grades-standards/dairy-products>

Dairy Quality Specifications <https://www.ams.usda.gov/grades-standards/dairy-product-quality-specifications>