

Agricultural Marketing Service International Commodity Procurement Division P.O. 419205, Mailstop 8738 Kansas City, MO. 64141-6205

(CSBP3) USDA COMMODITY REQUIREMENTS CORN SOY BLEND PLUS FOR USE IN INTERNATIONAL FOOD ASSISTANCE PROGRAMS

Effective Date: August 30, 2019

CORN SOY BLEND PLUS (CSBP3)

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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 Microgram MG Milligram

p.p.b. 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

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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 FBFs have been used in food aid for almost 50 years, evolving with the advances in scientific evidence of their nutritional value and impact. CSB Plus 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. 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., 40g 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	Percentage (by Weight)
1	Corn (white or yellow)	78.47
2	Whole Soybeans ¹	20
3	Micronutrient Premix (see Table 2)	0.20
4	Tri-Calcium Phosphate ²	1.16
5	Potassium Chloride ²	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 µm (microns). Particle size for Tri-Calcium Phosphate min 95% <250 µm (microns).</p>

- 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. 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) standard. If the 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 micronutrient premix listed in Table 2.
 - (a) 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.
 - (b) Micronutrient premixes shall be stored in a dry, cool and clean place where the temperature is a maximum of 25°C.
 - (c) 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 Rate and Chemical Form

Vitamin A RE (Retinol Equivalents) ⁴ 3460 IU Dry Vitamin A Palmitate 250 Cold Water Dispersible Stabilized Vitamin D3 441.6IU 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 E Acetate 50% 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 Foliate Requirements) 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) ⁴ 6.5 mg Iron (a) 4 mg Ferrous Fumarate fine powder Iron (b) 2.5 mg Zinc Sulphate Monohydrate Carrier Corn Maltodextrin Other Minerals Potassium Chloride with 0.5	Vitamin/Mineral	Required Level ³	Chemical Form
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Calcium 452 mg Tri-Calcium Phosphate			
	Calcium	452 mg	
	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.

Note: Alternative chemical forms will be considered but must 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.

⁴ See Table 3 Vitamin A and Iron Ranges.

⁵ Adequate dilution must be used in order to guarantee premix homogeneity

Table 3: 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. Finished Product Characteristics

- (1) Particle size shall have a uniform fine texture with the following particle distribution:
 - (a) 95% must pass through a 600 micrometer sieve
 - (b) 100% must pass through a 1,000 micrometer sieve.
- (2) Organoleptic: it shall have a pleasant smell and palatable taste.
- D. Microbiological Release Criteria, Contaminants and Reference Methods in the Finished Product

Table 4: Limit of Microorganisms in CSB Plus

Analyses/Tests	Required level	Reference Methods ⁶
Mycotoxins		
Aflatoxin (total)	10 ppb (total of B1, B2, G1, G2), (maximum)	AACC 45-16
Deoxynivalenol (DON)	0.2 ppm (maximum) ⁷	AOAC 986.17 and AOAC 986.18
Microorganisms		
Yeasts and molds	1,000 cfu per g (maximum)	ICC No 146 AACC 42-50

⁶ Or equivalent.

E. Additional Requirements

- (1) Shelf life: The product shall have a shelf life of 18 months at 80 degrees Fahrenheit, and it shall retain all commodity specification qualities included in this requirements document for at least 12 months from date of manufacture when stored dry at ambient temperatures prevalent in the country of destination.
- (2) Dispersiveness: It shall be free from lumping or balling when mixed with water of ambient temperature.

⁷ 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

(3) Additional safety parameters: CSB Plus 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.

F. Storing

CSB *Plus* must be stored under dry, ventilated and hygienic conditions.

1.3 FINISHED PRODUCT REQUIREMENTS

- A. The final product shall have an energy content of 380kcal minimum per 100g dry matter.
- B. The final product shall meet the analytical requirements contained in Table 5 below:

Table 5: List of Analytical Requirements

No.	Analyses/Tests	Required level	Reference Methods ⁸
Main	composition		
1	Moisture	10% (maximum)	ISO 712: 2009
2	Protein	14% (N x 6.25 (minimum)	AOAC 981.10
			ISO 20483:2006
3	Fat	6% (minimum)	AOAC 954.02
			ISO 11085:2008
4	Crude Fiber	5% (maximum)	AOAC 992.16
			AOAC 985.29
			AOAC 962.09
		aracteristics of Finished Pro	
5	Peroxide value	10 meq/kg fat, (maximum)	AOAC 965.33
6	Urease index	0.20 pH units (maximum)	AOCS Ba 9-58 (1997)
7	Particle size	- 95% must pass through a	
		600 microns sieve.	
		- 100% must pass	
		through a 1,000 microns	
		sieve	
8	Organoleptic (smell,	Pleasant smell and palatable	
	taste, color)	taste, typical color.	
9	Viscosity (Bostwick	Min 55mm /30s (15% dry	Mouquet & Treche,
	flow rate)	matter porridge) at 45°C	2006
		and at the proposed	
		preparation dosage (i.e.	
		40g of product plus 250g	
		water after boiling at	
		simmering point for five	
		minutes).	

Table 5: List of Analytical Requirements (Continued)

No.	Analyses/Tests	Required level	Reference Methods ⁸	
Vitan	nins ⁹			
10	Vitamin A	2930 - 4329IU/100 grams	AOAC 992.04	
			AACC 86-03	
Mine	Minerals ⁹			
11	Iron	9.0 -21.0mg/100grams	AOAC 944.02	
		_	AACC 40-41B	

⁸ Or equivalent

- C. Products exceeding the following variations will be rejected:
 - (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
- D. Organoleptic properties: CSB+ shall have a pleasant smell and palatable taste
- E. Dispersiveness: CSB+ shall be free from lumping or balling when mixed with water of ambient temperature.
- F. Storage: CSB+ must be stored under dry, ventilated and hygienic conditions.

1.4 QUALITY ASSURANCE

- A. Contractors shall notify the Government <u>immediately</u> of lots that fail to meet contract requirements.
- B. 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 give equivalent results.
- C. 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:

⁹ See acceptable ranges in Section B, Table 2 above.

- (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.

D. 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 as required in the Master Solicitation, Part 3,

Section A, Number 3.

Questions concerning the containers and materials should be directed to:

USAID/FFP	USDA/AMS
555 12 th St NW	Room 5755 – South Building, Stop 0551
Washington, DC 20004	1400 Independence Avenue SW
ATTN: Food Technology Section	Washington, DC 20250-0551

B. 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.

2.3 PACKAGING - 25-KILOGRAM HIGH PERFORMANCE PACKAGING

- A. Bags shall contain 25 kg or 12.5 kg net weight of product per bag as specified by the contract. The use of recycled materials is not required if performance or food safety is jeopardized.
- 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. Multiwall paper bag construction: inner layer consisting of a high-strength, sealable HDPE / LDPE COEX, two (2) plies of 50-pound NMK paper, and one (1) outer ply of 41# coated white craft paper with a backside lamination of 100 GA BON.
- E. Bags must be micro-perforated in such a manner as to allow air evacuation while preventing pest infestation.
- F. 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).
- G. The bottom and top of the bag shall be closed to provide a tight seal which prevents leaking through the seams during handling, storage, and distribution.

2.4 PERFORMANCE TEST PROCEDURES

- A. All bags shall be capable of withstanding the following performance test for impact resistance. Testing shall be conducted at 104 degrees Fahrenheit (plus or minus 1.8 degrees) and 75 percent 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 inches per second using a shock duration of .002 seconds without loss of product.
 - (2) The material should be breakage resistant and have puncture resistance of at least 600 grams 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 milliliters per one hundred square inches per day and a maximum water vapor transmission rate of 0.25 grams per one hundred square inches in twenty-four hours at ninety percent relative humidity and a temperature of one hundred degrees Fahrenheit plus or minus five degrees 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 second at an initiation temperature of 230 degrees Fahrenheit and achieving fusion at 260 degrees Fahrenheit.
- D. All bags shall have a sufficient amount of anti-block. It shall be free from any blocking at 50 degrees Celsius and not subject to re-block at 70 degrees Celsius.
- E. The outer ply shall be finished by coating or other suitable method to prevent slippage. Individual test results shall be 28 degrees or greater, when tested in accordance with the TAPPIU Test Method Y-503-OM-84.
- F. All packaging 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.

G. 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.

H. 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	Lansmont
School of Packaging	Corporation 1287
East Lansing, MI 48824-1223	Reamwood
	Sunnyvale, CA 94089
(517) 355-9580	
	(408) 734-9724
http://packaging.msu.edu/	
	Lansmont Corporation
	6539 Westland Way, Suite 24
	Lansing, MI 48917
	(888) 526-7666
	www.lansmont.com
Putgoro University	
Rutgers University	Ten-E Packaging Services, Inc.
Packaging Science and	1666 County Road 74
Engineering Dept.	Newport, MN 55055
P.O. Box 909	
Piscataway, NJ 08854	(651) 459-0671
(201) 932-3679	<u>www.ten-e.com</u>

PART 3 MARKING REQUIREMENTS

25 kg bags shall be uniquely marked with a one (1) inch blue stripe located approximately three (3) inches above the letters 'USA" and extending around the width of each bag marked.

3.1 MARKINGS

A. The bags shall be marked in the color specified in the markings exhibits. Any markings not shown on the exhibits shall be printed in blue. When printed on the bag, the colors blue and red shall match the Pantone Matching System (PMS) chart numbers 294 and

- 200, respectively, to the extent practicable.
- B. All dimensions are approximate. Unless otherwise specified, all characters shall be in normal block print.
- C. The US Flag shall be 5 inches high and 9 inches in total width on the front and back of the applicable bag, see exhibits.
- D. The letters USA shall be Univers black (75) oblique, or Helvetica extra bold with 70% scaling and -70 tracking or equivalent to match the style as shown in the exhibits. The letters USA shall be 4 3/4 inches high and 9 3/4 inches in total width. The three stripes adjacent USA shall be 1 inch high and must extend to the edge of the panel.
- E. 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 1/2 inches high and 9 3/8 inches in total width. The USAID logo shall be 4 1/4 inches in diameter.
- F. The USAID brand name shall be 2 inches in height. The tagline "FROM THE AMERICAN PEOPLE" shall be 1/2 inch in height. The USAID vertical identity is available to download https://www.usaid.gov/branding/resources#downloads
- G. The USDA logo shall be 4 1/2 inches high and 6 1/2 inches in total width. See exhibits.
- H. The commodity name shall be 1 1/4 inch print. Immediately below the commodity name on the front and back panels, insert additional commodity description in 5/8 inch print, if applicable.
- I. The contract number and the statement "NOT TO BE SOLD OR EXCHANGED" shall be 3/4 inch print. 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 1/2 inch print. See exhibits. The contractor shall obtain a waiver, in writing, from the Government to print the contract number using on-line printing on filled bags.
- J. The letters or symbols used in the language markings for LMR-1, LMR-3 and LMR-4, LMR-5, LMR-7, and LMR-8 should be sized approximately 1 5/8 inches. The language markings for LMR-2 and LMR-6 should be sized to fit as shown in the exhibits.
- K. Lot numbers, production codes or any other means of identification required to meet the traceability requirement shall be printed as small as possible, yet legible.
- L. Gussets. The geometric symbols shall appear in both gussets, adjacent to USAID, as shown in the applicable exhibits. The USAID identity shall be a total of 2 3/4 inches in height and 8 1/2 inches in total width and printed in both gussets. The letters "USAID" shall be 1 3/4 inches high and the tagline "FROM THE AMERICAN PEOPLE" shall be 3/8 inch high.
- M. Gussets. The geometric symbols shall appear in both gussets, adjacent to USA, as shown in the applicable exhibits. The letters USA shall be 3 inches high and printed in both gussets.

N. Bag Closure Guide Location Bars (BCGL) shall be printed on the front panel of all multi-wall paper bags, as shown in the exhibits. The BCGL bars shall be plainly visible, approximately one inch in length, printed in blue in two parallel rows evenly spaced over 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. (Exhibits A & B)

3.2 MARKING DESCRIPTIONS

- A. The Government shall furnish required markings within two business days after the date of the contract. The procurement of containers should be deferred for at least two business days after the date of the contract.
- B. The following standard marking requirements may be requested under the contract:

Standard Marking Requirement #1 (SMR-1)

USAID – Distribution

Front: US Flag, the commodity name, the words "NOT TO BE SOLD OR EXCHANGED," USAID logo, contract number, net weight, dimensions, "SMR- 1". See exhibit SMR-1, front.

Back: Identical to front. See exhibit SMR-1, back.

Standard Marking Requirement #2 (SMR-2)

FAS - Distribution

Front: USA with stripes, the commodity name, the words "NOT TO BE SOLD OR EXCHANGED," USDA logo, contract number, net weight, dimensions, "SMR-2". See exhibit SMR-2, front.

Back: Identical. See exhibit SMR-2, back.

Standard Marking Requirement #3 (SMR-3)

USAID – Monetization

Front: US Flag, the commodity name, USAID logo, contract number, net weight, dimensions, "SMR-3". See exhibit SMR-3, front.

Back: Identical to front. See exhibit SMR-3, back.

Standard Marking Requirement #4 (SMR-4)

FAS or USAID - Monetization

Front: USA with stripes, the commodity name, contract number, net weight, dimensions, "SMR-4". See exhibit SMR-4, front.

Back: Identical. See exhibit SMR-4, back.

Language Marking Requirement #1 (LMR-1)

USAID – Distribution for North Korea

Front: US Flag, the commodity name, the words "NOT TO BE SOLD OR EXCHANGED," USAID logo, contract number, net weight, dimensions, and "LMR-1.". See exhibit LMR-1, front.

Back: US Flag, the commodity name, USAID logo with translated tagline, and "LMR- 1" only. See exhibit LMR-1, back.

Language Marking Requirement #2 (LMR-2)

USAID – Distribution for Afghanistan, with Pashtu and Dari

Front: US Flag, the commodity name, the words "NOT TO BE SOLD OR EXCHANGED," USAID logo, contract number, net weight, dimensions, and "LMR-2." See exhibit LMR-2, front.

Back: US Flag, the commodity name, USAID logo with translated tagline, and "LMR-2" only. See exhibit LMR-2, back.

Language Marking Requirement #3 (LMR-3)

USAID – Distribution for South Africa Region

Front: US Flag, the commodity name, the words "NOT TO BE SOLD OR EXCHANGED," USAID logo, contract number, net weight, dimensions, and "LMR-3." See exhibit LMR-3, front.

Back: US Flag, the commodity name, USAID logo with translated tagline, and "LMR-3" only. See exhibit LMR-3, back.

<u>Language Marking Requirement #4 (LMR-4)</u>

USAID – Distribution for Iraq with Arabic

Front: US Flag, the commodity name, the words "NOT TO BE SOLD OR EXCHANGED," USAID logo, contract number, net weight, dimensions, and "LMR-4." See exhibit LMR-4, front.

Back: US Flag, the commodity name, USAID logo with translated tagline, and "LMR-4" only. See exhibit LMR-4, back.

Language Marking Requirement #5 (LMR-5)

FAS – Distribution for North Korea

Front: USA with stripes, the commodity name, the words "NOT TO BE SOLD OR EXCHANGED," USDA logo, contract number, net weight, dimensions, and "LMR-5." See exhibit LMR-5, front.

Back: USA with stripes, the commodity name, North Korean language panel, and "LMR-5" only. See exhibit LMR-5, back.

<u>Language Marking Requirement #6 (LMR-6)</u>

FAS - Distribution for Afghanistan, with Pashtu and Dari

Front: USA with stripes, the commodity name, the words "NOT TO BE SOLD OR EXCHANGED," USDA logo, contract number, net weight, dimensions, and "LMR-6." See exhibit LMR-6, front.

Back: USA with stripes, the commodity name, Pashtu and Dari language panel, and "LMR-6" only. See exhibit LMR-6, back.

Language Marking Requirement #7 (LMR-7)

FAS – Distribution for South Africa Region

Front: USA with stripes, the commodity name, the words "NOT TO BE SOLD OR EXCHANGED," USDA logo, contract number, net weight, dimensions, and "LMR-7." See exhibit LMR-7, front.

Back: USA with stripes, the commodity name, English language panel, and "LMR-7" only. See exhibit LMR-7, back.

Language Marking Requirement #8 (LMR-8)

FAS - Distribution for Iraq with Arabic

Front: USA with stripes, the commodity name, the words "NOT TO BE SOLD OR EXCHANGED," USDA logo, contract number, net weight, dimensions, and "LMR-8." See exhibit LMR-8, front

Back: USA with stripes, the commodity name, Arabic language panel, and "LMR-8" only. See exhibit LMR-8, back.

3.3 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

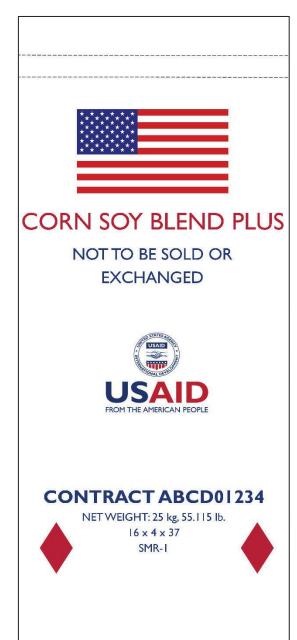
B. The bag dimensions shall be centered at the bottom of the bag, as small as possible, yet legible.

3.4 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.

3.5 MARKING EXHIBITS

SMR-1 FRONT SMR-1 BACK









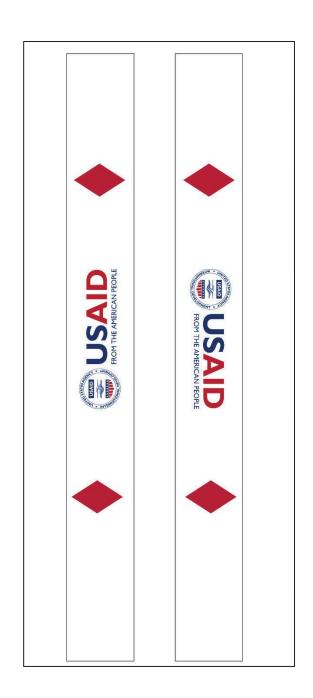
SMR-2



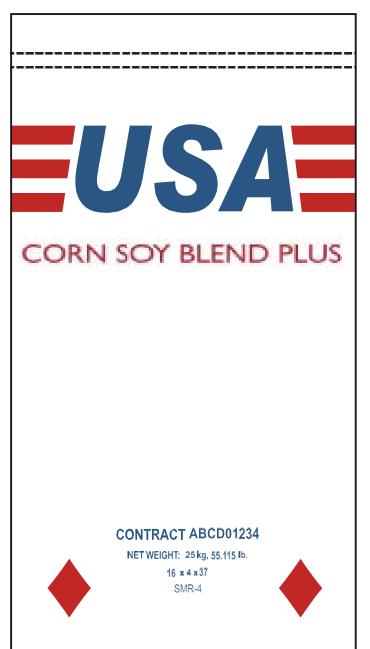




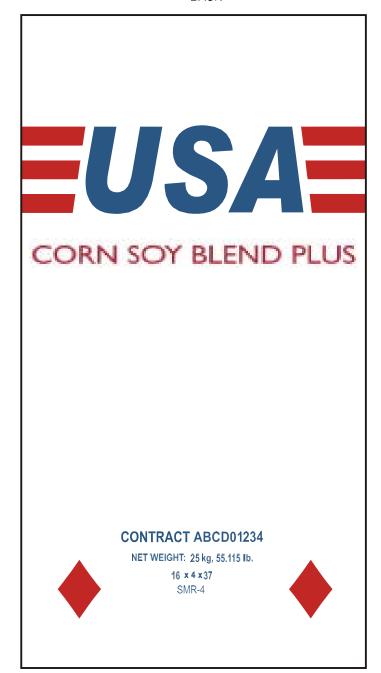






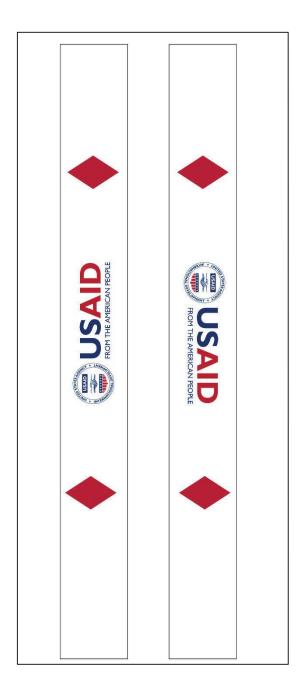














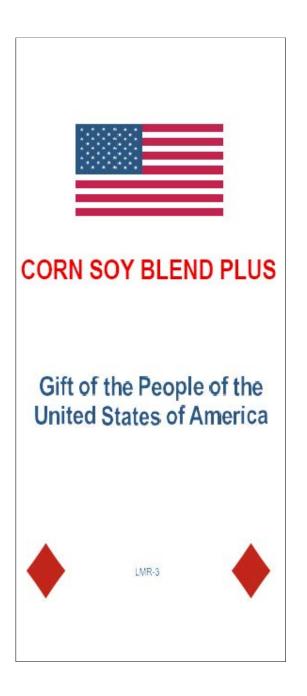




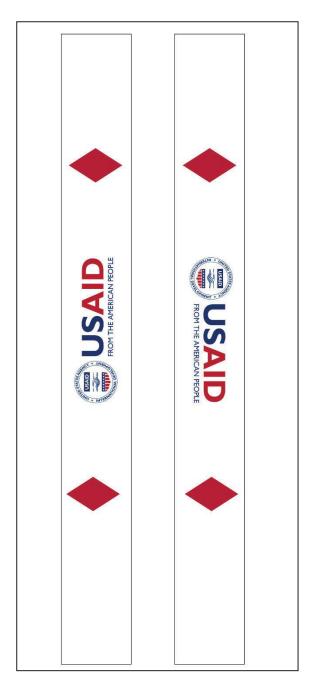










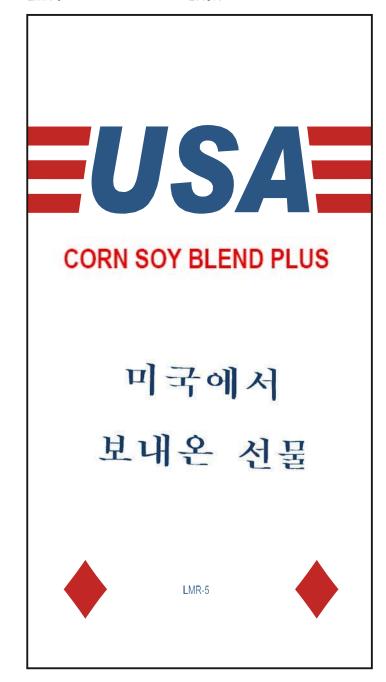




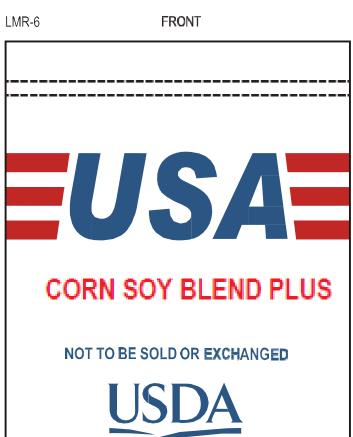
BACK













CONTRACT ABCD01234

NET WEIGHT: 25 kg, 55,115 lb. 16 x 4 x 37 LMR-6







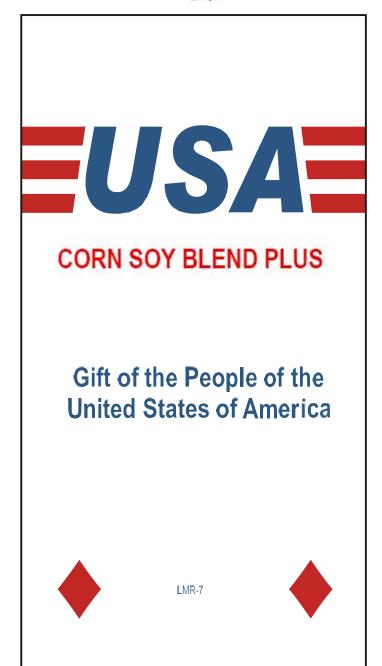
















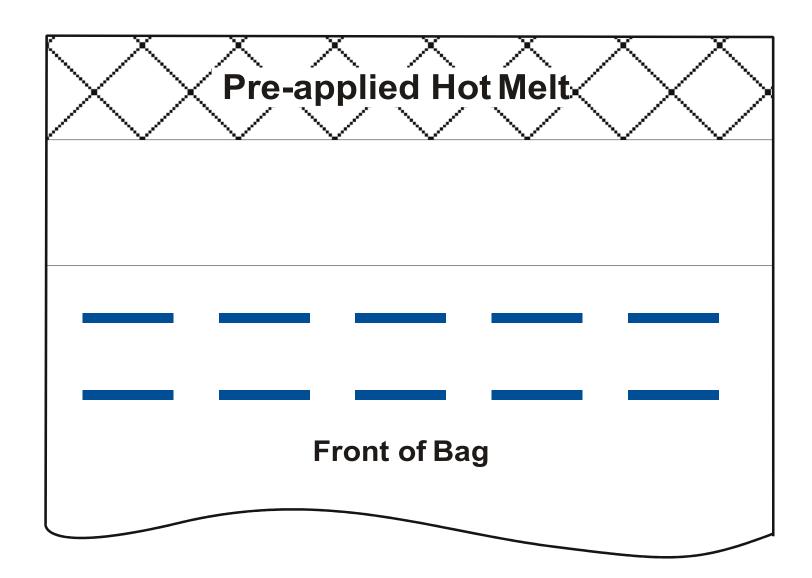








Bag Closure Guide Location



High Performance Bags:

1 inch blue stripe

