Agricultural Marketing Service
Commodity Procurement Program
1400 Independence Ave SW
Room 3522-S, STOP-0239
Washington, DC 20250-0239

USDA COMMODITY REQUIREMENTS

CORN PRODUCTS

FOR USE IN DOMESTIC PROGRAMS

Effective Date: **October 2026**

USDA is an equal opportunity lender, provider, and employer.

USDA

USDA COMMODITY REQUIREMENTS

CORN PRODUCTS

FOR USE IN DOMESTIC PROGRAMS

Table of Contents

Part 1 COMMODITY SPECIFICATIONS 2

Section 1.1 COMMODITIES 2

Section 1.2 WARRANTY 3

Section 1.3 QUALITY ASSURANCE 3

Part 2 CONTAINER AND PACKAGING REQUIREMENTS 4

Section 2.1 GENERAL 4

Section 2.2 COMMERCIAL PACKAGING AND LABELING 4

Section 2.3 MATERIALS 5

Part 1 COMMODITY SPECIFICATIONS

Section 1.1 COMMODITIES

A. Quality of Cornmeal

Corn shall be tested for aflatoxin in accordance with procedures approved by the Federal Grain Inspection Service (FGIS). 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.

(1) The yellow or white cornmeal shall be degermed and may be produced from yellow or white corn.

(2) The yellow or white cornmeal, enriched, delivered shall meet the requirements as specified in the Commercial Item Description (CID) A-A-20066C, effective on the date of the solicitation, except for the following chemical and physical requirements[1]:

	Degermed Cornmeal	
	Min.	Max.
Moisture	---	13.5%
Fat[2]	---	1.5%
Ash[2]	---	0.70%
Material that will pass through a U.S. Standard Woven-Wire-Cloth-Sieve		
No. 20	99	---
No. 25	90	---
No. 45	30	---
No. 80	---	20

[1] All percentages are on the basis of weight.
[2] These limited values are on a moisture-free basis.

(3) The blue cornmeal delivered shall meet the requirements as specified in CID A-A-20066C, effective on the date of the solicitation, and shall be Type I, Type II, if requested, Class A, Color 3, Granulation a. The Blue Cornmeal may be Agricultural practice a – Conventional or Agricultural practice b – Organic.

The blue cornmeal shall meet the following physical granulation requirements:

Granulation a	**No. 12 Sieve**	**No. 20 Sieve**	**No. 25 Sieve**	**No. 73 Grit Sieve**
Coarse	NLT 95%	NLT 95%	NMT 45%	NMT 35%

The blue cornmeal shall meet the following analytical requirements:

Types	**Aflatoxin**	**Crude Fiber**	**Fat**	**Moisture**
Type 1 Whole Grain	NMT 20 ppb	NLT 1.2%	NLT 3.1%	NMT 16%
Type II Stone-ground	NMT 20 ppb	NLT 1.2%	NLT 3.1%	NMT 16%

B. Quality of Corn Grits

(1) Corn shall be tested for aflatoxin in accordance with procedures approved by FGIS. 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) The corn grits delivered shall meet the requirements as specified in CID A-A-20035E, effective on the date of the solicitation. The corn grits shall comply with FDA standards of Identity for Enriched Corn Meal, 21 CFR§ 137.260.

(3) No added Sodium is permitted.

Section 1.2 WARRANTY

A. Yellow/white degermed cornmeal must have a shelf-life of at least one year from date of manufacture when stored at room temperature.

B. Blue cornmeal must have a shelf-life of six months from the date of manufacture when stored frozen.

C. Yellow/white degermed cornmeal and blue cornmeal must not be manufactured more than 60 days prior to shipment.

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). The COA shall be maintained by the contractor. USDA requires the contractor to retain the COA for a minimum of seven years from the date of issuance.

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

C. 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.

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 AND LABELING

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) 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.

C. Container, packaging, and unitization requirements shall comply with Sections 4A52.211-3, 4A52.211-4, and 4A52.211-6 in the Master Invitation for Bids which is available at: https://www.ams.usda.gov/selling-food/solicitations.

Section 2.3 MATERIALS

Material Code	Product Description	Cases Per Truck	Net Weight Per Truck
111082	GRITS CORN WHITE BAG-12/2 LB	1,728	41,472 lbs.
111072	GRITS CORN YELLOW BAG-12/2 LB	1,728	41,472 lbs.
100471	CORNMEAL DEGERMED YELLOW BAG-8/5 LB	1,071	42,840 lbs.
110673	CORNMEAL BLUE (WHOLE GRAIN) BAG-12/2 LB	1,584	38,016 lbs.