



United States Department of Agriculture

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**Agricultural Marketing Service**

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## **USDA COMMODITY REQUIREMENTS**

**VP10**

### **VEGETABLE OIL PRODUCTS FOR USE IN DOMESTIC PROGRAMS**

Effective Date: January 22, 2016

**USDA COMMODITY REQUIREMENTS  
VP10 VEGETABLE OIL PRODUCTS  
FOR USE IN DOMESTIC PROGRAMS**

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## Part 1 COMMODITY SPECIFICATIONS

### Section 1.1 COMMODITIES

The commodity delivered shall meet the requirements as specified in the Commercial Item Descriptions (CID) as follows:

- A. Salad Oils, Vegetable, CID A-A-20091D (May 7, 2002) at:  
<http://www.ams.usda.gov/sites/default/files/media/CID%20Salad%20Oils%20Vegetable.pdf>  
Types I and IV, Style A or B, except those requirements of Sections 9, 10, 11, and 12.1
- (1) Peanut oil is excluded from the list of oils allowed under Section 3 of the CID.
  - (2) Salad oils (vegetable) shall meet the following net weight requirements:

Vegetable Oil Net Weight			
Pack Size	Unit Net Weight	Allowable Unit Variation	Under-Fill Limit
48 fluid ounces	2.9 pounds	0.1 pounds	2.8 pounds
1 gallon	7.7 pounds	0.2 pounds	7.5 pounds

- (3) Low saturated fat vegetable oil cannot exceed one (1) gram of saturated fat per one (1) tablespoon serving as defined by the Food and Drug Administration in 21 CFR 101.62. The vegetable oil shall be manufactured and labeled “low saturated fat” in accordance with National Labeling and Education Act (NLEA) guidelines cited in 21 CFR 101.9.
  - (4) Bulk oils are limited to Type 1 soybean oil only.
- B. Mayonnaise, Salad Dressing, and Tartar Sauce, CID A-A-20140D (June 25, 2008) at:  
<http://www.ams.usda.gov/sites/default/files/media/CID%20Mayonnaise%2C%20Salad%20Dressing%2C%20and%20Tartar%20Sauce.pdf>
- (1) Salad dressings, reduced calorie salad dressings and fat free salad dressings (mayonnaise type), except those requirements for packaging, labeling, and markings.
  - (2) Reduced calorie and fat free salad dressings (mayonnaise type) shall also meet the following microbiological requirements:

Aerobic Plate Count	Less than 1,000/gram
Acid Tolerant Micro-organisms	Less than 10/gram
Yeast and Molds	Less than 10/gram

- C. Buttery Spreads, CID A-A-20357 (November 6, 2008), at:

<http://www.ams.usda.gov/sites/default/files/media/CID%20Buttery%20Spreads.pdf> Type II (Light), Style A (Tub) Size (Retail).

- D. Bulk Oil Shipments  
For bulk shipments by railroad car or truck, the weight of the quantity shipped shall be evidenced by an official weight certificate and included with the invoice. If official weights are not available at the plant location, the contractor shall obtain the official weight certificates at an intermediate point or at destination.

**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 30 days prior to shipping.

**Section 1.3 “KOSHER ONLY” PRODUCTS**

“Kosher Only” products will be identified in the solicitation. Kosher only products shall comply with applicable dietary (kosher) laws as established by the “613 Council of Kashruth.” Manufacturing plants shall be certified for compliance with the aforementioned requirement by contacting the Board of Jewish Education of Greater New York (BJENY) at 646-472-5365. A rabbinic supervisor will be sent to certify compliance of the manufacturing plant with the dietary (kosher) laws.

Offeror shall certify that their manufacturing plant is capable of meeting applicable dietary (kosher) laws as established by the “613 Council of Kashruth” and certification by BJENY.

**Section 1.4 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).
- 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 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:
- C.
  - (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:  
Senior Contracting Officer  
Ray Boyd-Phone: (816) 926 2612-Email Address: [Roy.Boyd@ams.usda.gov](mailto:Roy.Boyd@ams.usda.gov)
- 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 REQUIREMENTS**

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.