

### **Agricultural Marketing Service Commodity Procurement Program**

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# USDA COMMODITY REQUIREMENTS

## **CORN PRODUCTS**

## FOR USE IN DOMESTIC PROGRAMS

Effective Date: June 2021



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#### 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 (June 24, 2015) at <a href="http://www.ams.usda.gov/sites/default/files/media/CID%20Cornmeal%20%28Yellow%20or%20White%29.pdf">http://www.ams.usda.gov/sites/default/files/media/CID%20Cornmeal%20%28Yellow%20or%20White%29.pdf</a> except for the following chemical and physical requirements<sup>1</sup>:

	Degermed Cornmeal				
	Min.	Max.			
Moisture		13.5%			
Fat <sup>2</sup>		1.5%			
Ash <sup>2</sup>		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			

<sup>&</sup>lt;sup>1</sup> All percentages are on the basis of weight.

<sup>&</sup>lt;sup>2</sup> 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 (June 24, 2015) at <a href="http://www.ams.usda.gov/sites/default/files/media/CID%20Cornmeal%20">http://www.ams.usda.gov/sites/default/files/media/CID%20Cornmeal%20</a> <a href="https://www.ams.usda.gov/sites/default/files/media/CID%20Cornmeal%20">https://www.ams.usda.gov/sites/default/files/media/CID%20Cornmeal%20</a> <a href="https://www.ams.usda.gov/sites/default/files/media/CID%20Cornmeal%20">https://www.ams.usda.gov/sites/defa

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%

NOTE: There are no quality discounts for blue cornmeal factors which fail to meet commodity specifications.

#### 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 (October 23, 2015) at <a href="http://www.ams.usda.gov/grades-standards/cid/bakery-items">http://www.ams.usda.gov/grades-standards/cid/bakery-items</a> or direct to <a href="http://www.ams.usda.gov/sites/default/files/media/CID%20Hominy%20G">http://www.ams.usda.gov/sites/default/files/media/CID%20Hominy%20G</a> <a href="mailto:rits%2C%20Enriched.pdf">rits%2C%20Enriched.pdf</a>. The corn grits shall comply with FDA standards of Identity for Enriched Corn Meal, 21 CFR§ 137.260.

#### 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 **OUALITY 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). If quality discounts are provided in the contract, and the product to be delivered by the contractor falls within the quality discount table, those factors shall be identified by an asterisk on the copies of the 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) 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 Sections 4A52.211-3, 4A52.211-4, and 4A52.211-6 in the Master Solicitation for Commodity Procurement-Domestic Programs which is available at <a href="https://www.ams.usda.gov/sites/default/files/media/MSCP.pdf">https://www.ams.usda.gov/sites/default/files/media/MSCP.pdf</a>.