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**Agricultural Marketing Service**  
**Commodity Procurement Program**  
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## **USDA COMMODITY REQUIREMENTS**

### **YOGURT PRODUCTS**

### **FOR USE IN DOMESTIC PROGRAMS**

Effective Date: **November 2024**

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## USDA COMMODITY REQUIREMENTS

### YOGURT PRODUCTS

#### FOR USE IN DOMESTIC PROGRAMS

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# Part 1 COMMODITY SPECIFICATIONS

## Section 1.1 COMMODITIES

### I. Product Requirements

A. The yogurt delivered must conform to the Standard of Identity as specified for yogurt in 21 CFR 131.200, must be high protein as specified in 21 CFR 101.54(b), must be Type II (high protein) Subtype A and B as defined in the Commercial Item Description (CID), A-A-20364, and must meet the requirements pertaining to “non-fat” in 21 CFR 101.62(b)(1)(i) and labeling of fat in 21 CFR 130.10(e).

B. For contracts awarded through June 30, 2025, in accordance with meal pattern requirements at 7 CFR 226.20 (a)(5)(iii), yogurt must contain no more than 23 grams of total sugars per 6 oz. For example, no more than 15 grams per 4 oz. serving.

For contracts awarded July 1, 2025, and later, in accordance with the new Child Nutrition Final Rule amending meal pattern requirements at 7 CFR 226.20 (a)(5)(iii), yogurt must contain no more than 12 grams of added sugars per 6 oz (2 grams of added sugars per ounce). For example, no more than 8 grams of added sugars per 4 oz. serving. Non-nutritive sweeteners (e.g., stevia leaf extract) are prohibited.

Flavor options to be specified in the schedule of supply. When a fruit or dessert flavor option is specified, flavoring shall be CID-Flavor style a (Blended/stirred/set), using Sweetener type a. Product shall be maintained at 35 – 42 degrees Fahrenheit during storage and transportation.

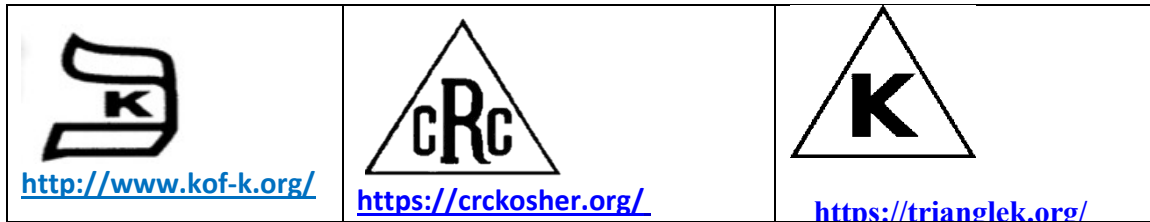
C. The plants in which the product is to be processed shall be in compliance with the requirements of the latest revision of the United States Public Health Service / FDA Grade "A" Pasteurized Milk Ordinance (PMO) and listed in the current Interstate Milk Shippers Domestic Firm List or under the jurisdiction of other states’ regulatory programs.

## Section 1.2 KOSHER REQUIREMENTS

### I. Kosher Requirements

**Yogurt Products shall be certified Kosher and include the registered Kashrut certification symbol of the certifying agent on the label. List of acceptable Kosher certifications:**

 <a href="http://oukosher.org">http://oukosher.org</a>	 <a href="http://www.star-k.org/">http://www.star-k.org/</a>	 <a href="http://www.ok.org/">http://www.ok.org/</a>
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### Section 1.3 WARRANTY

#### I. Shelf-life Requirements

The product shall have a shelf-life of at least 50 days from date of manufacture. The product shall not have been manufactured more than 10 days prior to the date of delivery to the Government.

### Section 1.4 QUALITY ASSURANCE

#### I. Certification Requirements

- 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. **All COAs shall be retained by the contractor. USDA requires the contractor to retain all COAs for a minimum of seven years from the date of issuance.**
- C. Contractors shall notify the Government immediately of lots that fail to meet contract requirements.

## 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) **Container, Packaging, and Unitization requirements in the Master Solicitation.**
  - (2) **All individual primary containers' labels must also meet the following criteria:**

- **Must include, at a minimum, two (2) colors, in addition to black and white.**
  - **Must incorporate a graphic (photo or illustration) depicting the product/contents on the principal display panel OR contain a clear viewing window so product/contents are visible.**
- (3) At contractor’s option, a statement such as “Not for Retail Sale” may be printed on the principal display panel of the food label.
  - (4) The manufacturer’s lot code/lot identification number shall be shown on the commercial bill of lading.
  - (5) 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.
  - (6) For identification upon receipt at delivery warehouses, all commercial-labeled product shipping documents shall specify “FOR USDA FOOD DISTRIBUTION PROGRAMS.”

**Section 2.2 MATERIALS**

I. Material Codes

<b>Material Code</b>	<b>Product Description</b>	<b>Minimum Order Quantity Per Delivery Location</b>	<b>Maximum Case Quantity Per Truck</b>
<b>111750</b>	<b>YOGURT HI PROTEIN VANILLA TUB-6/32 OZ</b>	<b>300 cases (3,600 lbs.)</b>	<b>2,940 cases (35,280 lbs.)</b>
110400	YOGURT HI PROTEIN BLUEBERRY CUP-24/4 OZ	420 cases (2,520 lbs.)	4,900 cases (29,400 lbs.)
110401	YOGURT HI PROTEIN STRAWBERRY CUP-24/4 OZ	420 cases (2,520 lbs.)	4,900 cases (29,400 lbs.)
110402	YOGURT HI PROTEIN VANILLA CUP-24/4 OZ	420 cases (2,520 lbs.)	4,900 cases (29,400 lbs.)