United States Department of Agriculture

Agricultural Marketing Service
Commodity Procurement Program
1400 Independence Ave SW
Washington, DC 20250

USDA COMMODITY REQUIREMENTS

BAKERY FLOUR MIX
FOR USE IN DOMESTIC PROGRAMS

Effective Date: **December 2025**

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Part 1 COMMODITY SPECIFICATIONS

Section 1.1 COMMODITIES

Quality of Bakery Mix.

A. All wheat shall be tested for **Deoxynivalenol (DON) (a.k.a. vomitoxin)** in accordance with procedures approved by the **Federal Grain Inspection Service (FGIS)**. Any wheat testing higher than 2 parts per million (p.p.m.) for vomitoxin shall not be used in production of the commodity. The final product shall not contain more than 1 p.p.m. of vomitoxin.

B. Unless otherwise specified in the solicitation, bakery mix shall meet the requirements specified in the Commercial Item Description (CID) A-A-20181C (August 6, 2014) for Bakery Mixes, Prepared available at http://www.ams.usda.gov/grades-standards/cid/bakery-products

The Bakery Flour Mix shall be:

Type II
Class 2
Fat level D (Transfat free)
Sodium level 4 *
Gluten content a

***Sodium must not exceed 410 mg/45 grams (1/3 cup) Serving Size, or 911mg/100 gram serving.**

C. Except for the following:
(1) Maximum moisture level allowed is increased to 11.5 percent.
(2) Shortening shall be a hydrogenated vegetable shortening (excluding palm oil, palm kernel oil, and coconut oil).
(3) Specific volume shall be not less than 2.6.
(4) Buttermilk or whey may be used in place of nonfat dry milk. If whey is used, it shall be whey protein concentrate as defined in 21 CFR, Part 184.1979c and meet the following requirements:

Whey Protein Concentrate

Item	Requirements	
	Minimum	Maximum
Protein	---	29.0%
Moisture	---	4.0%
Fat	---	3.0%
Maximum ash	---	12.0%
A standard plate count of 50,000 per gram		
A maximum coliform count of 10 per gram		

A negative salmonella per 100 grams
A maximum scorched particles of 10 per milligram
A minimum 6.6 ph (1:9 dilution at 20˚ centigrade)
The whey shall be a free-flowing powder, cream to light yellow in color, and bland in flavor

Section 1.2 WARRANTY

The bakery mix shall have a shelf life of at least nine (9) months from date of manufacture. Product shall not be manufactured more than 30 days prior to shipping.

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) 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.

Section 1.4 KOSHER ONLY PRODUCTS

BAKERY FLOUR MIX LOWFAT PKG-20/20 OZ (110902) must be commercially kosher certified and contain one of the commercial kosher certification symbols in Exhibit 1 on its packaging.

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

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 AMS Master Solicitation for Commodity Procurement – Domestic Programs (MSCP-D).

(2) Primary container must include, at a minimum, two (2) colors, in addition to black and white and contain a graphic (photo or illustration) depicting the product/contents on the principal display panel OR 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 2.3 CONTAINERS AND PACKAGING MATERIALS

A. **Please see MSCP-D 452.211-76 Regulatory Requirements for Commodities and Packaging.**

Section 2.4 MATERIALS

Material Code	Product Description	Cases Per Truck	Net Weight Per Truck
110902	BAKERY FLOUR MIX LOWFAT PKG-20/20 OZ	1,404	35,100 lbs.

Exhibit 1 - Symbols for Kosher Products

http://oukosher.org/	http://trianglek.org/	http://www.ok.org/
http://www.skskosher.com/	http://www.kof-k.org/	http://www.cor.ca/
http://www.star-k.org/default.htm	http://scrollk.org/	http://www.crcweb.org/