USDA

United States Department of Agriculture

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USDA COMMODITY REQUIREMENTS

PP1
PEANUT PRODUCTS
FOR USE IN INTERNATIONAL FOOD
ASSISTANCE PROGRAMS

FedBizOpps Posting Date:

Effective Date: January 27, 2016

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Part 1   COMMODITY SPECIFICATIONS

Section 1.1   COMMODITIES

A.   Quality of Peanuts

     (1)   This specification follows the Commercial Item Description (CID) A-A-20164D. Anything not specified below shall conform to the requirements set forth in CID A-A-20164D.

     (2)   Shelled peanuts used in the manufacture of roasted peanuts shall be:

         a.   Tested for aflatoxin and shall not exceed 15 parts per billion (ppb).

         b.   From current crop year stocks or as specified in the solicitation.

         c.   Peanut grade and variety acceptable for use in Roasted Peanuts are outlined in Table 1. Within the requirements of current grades as outlined in Table 1 below, provided that a tolerance of not more than 2 percent by weight will be permitted for minor defects and damage combined, including not more than 1.25 percent for damage.

            (i)   Peanuts may contain not more than 3 percent split or broken kernels upon initial inspection of the lot.

            (ii) For lots removed from cold storage or remilled prior to usage, peanuts may contain not more than 6 percent split or broken kernels.

Table 1
Peanut Grades And Minimum Sizes For Roasted Peanuts

U.S. Standards for Grades of Shelled Peanuts and American Peanut Shellers Association (APSA) Grades including minimum screen sizes for peanuts that may be processed for roasted peanuts are:	
U.S. Seg. 1 Jumbo Runner	21/64 x 3/4 inch slot

         d.   Roasted peanuts requirements are:

            (i)   All items shall be UNSALTED

            (ii) Shall meet the Microbiological Standards as shown in Table 2

            (iii) Shall be of the following types and the maximum percentage by weight which may be splits are shown in Table 3:

Table 2
Microbiological Standards

Salmonella	Negative
E. Coli	**<3.6/g Most Probable Number (MPN)**
Coliform	<10/g MPN
Aerobic Plate Count	<10,000/g
Yeast	<100/gram
Mold	<100/gram
Aflatoxin	**<15 parts per billion (ppb)**

Table 3
Maximum Number of splits

Regular/Oil Roasted	Percentage by Weight
Runner, blanched	50

> (2)   Not more than 4 percent by weight will consist of small pieces. A small piece is defined as any piece less than 1/4 peanut.
>
> (3)   The blanched peanuts shall be practically free from skins either loose or attached.
>
> (4)   Shall be crisp, palatable, and free from bitter, musty, sour, rancid, or other objectionable tastes and odors.
>
> (5)   Free of mildew stains, filth, or other extraneous material.
>
> (6)   Medium brown in color, but not lighter than USDA Color 2 nor darker than USDA Color 3

Section 1.2   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). Copies of the COA must be submitted as part of the invoice package. The COA shall provide the results of all tests specified in Table 2.

B.   The government reserves the right to perform verification testing for all requirements.

C.   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.

B. Container and packaging requirements are those used in the current commercial shipping practices and shall comply with:
   (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. The primary package shall contain twenty-eight grams of peanuts in commercially labeled packages. Individual packages shall be stuffed in strong cardboard carton suitable for multiple handlings.

B. All containers and packaging materials shall be constructed to meet the requirements of the Food and Drug Administration for safe contact with the packaged product.

C. In addition, all containers and packaging materials shall be constructed to comply with the sum concentration levels of lead, cadmium, mercury, and hexavalent chromium addressed by the Coalition of Northeast Governors (CONEG) model legislation. The sum of the concentration levels of lead, cadmium, mercury, and/or hexavalent chromium present in any package or packaging component shall not exceed 100 parts per million. Concentration levels shall be determined using American Standard of Testing Materials test methods, as revised, or U.S. Environmental Protection Agency test methods for evaluating solid waste, S-W 846, as revised.

D. Questions concerning the containers and materials should be directed to:
   USDA/FSA/DACO
   Room 5755 – South Bldg, STOP 0551
   1400 Independence Avenue SW
   Washington, DC 20250-0551
   ATTN: Packaging

E.	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 SHELF LIFE, SHIPPING, AND STORAGE

Dry, roasted peanuts shall have a shelf life of at least six months from date of manufacturer when stored dry at ambient temperatures prevalent in the country of destination. Product shall not be manufactured more than 60 days prior to shipping.

Section 2.5   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.