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

# WHEAT FLOUR AND BAKERY FLOUR PRODUCTS

# FOR USE IN DOMESTIC PROGRAMS

Effective Date: **October 2026**

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# WHEAT FLOUR AND BAKERY FLOUR PRODUCTS

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# Part 1 COMMODITY SPECIFICATIONS

## Section 1.1 COMMODITIES

A. Quality of the Commodity

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

(2) **Potassium Bromate is prohibited from being used in the manufacture of any flour material governed by this commodity requirements document.**

(3) The commodity delivered shall meet the requirements as specified in the Commercial Item Description (CID) A-A-20126H, effective on the date of the solicitation, for flours, cereal grain products available at https://www.ams.usda.gov/sites/default/files/media/AA20126H_Flours_Cereal_Grain.pdf except for the following analytical and physical requirements:

| Material Codes | Pack Size | Material Description | Protein Level[1] | | Ash Level | | Moisture | Falling Number Units | |
|---|---|---|---|---|---|---|---|---|---|
| | | | *Min* | *Max* | *Min* | *Max* | *Max* | *Min* | *Max* |
| 100400 | 8/5 lb. bag | Flour, All Purpose, Enriched, Bleached | 8.70% | 11.80% | 0.50% | 0.56% | 14.00% | 250 | 350 |
| 100409 | 50 lb. bag | Flour, 100% Whole Wheat (Red wheat only) | 11.50% | 14.40% | 1.56% | 1.90% | 14.00% | 300 | |
| 100418 | Bulk | Flour, Bakers Hard Wheat, Unbleached | 10.50% | 12.00% | 0.50% | 0.56% | 14.00% | 250 | 350 |
| 100417 | Bulk | Flour, Bakers Hard Wheat, Bleached | | | | | | | |
| 110855 | 50 lb. bag | Flour, 100% White Whole Wheat | 11.50% | 14.40% | 1.56% | 1.90% | 14.00% | 300 | |
| 110857 | 8/5 lb. bag | | | | | | | | |
| 100420 | Bulk | Flour, Bakers Hard Wheat, Hearth, Unbleached | 10.50% | 12.00% | 0.50% | 0.56% | 14.00% | 250 | 350 |
| 100912 | Bulk | Flour, Bread | 12.00% | 14.00% | 0.50% | 0.56% | 14.00% | 300 | |
| 110482 | 50 lb. bag | Flour, High Gluten | 12.50% | 14.50% | 0.50% | 0.56% | 14.00% | 300 | 350 |
| 110208 | 25 lb. bag | Flour, White Whole Wheat/ Enriched 60/40 Blend[2] | 11.00% | 13.50% | 1.10% | 1.40% | 14.00% | 250 | 350 |
| 110211 | 8/5 lb. bag | | | | | | | | |

i. The RVA (Rapid Visco Analyzer) is an acceptable mill laboratory analysis standard industry device used to measure ingredient performance. Fungal α-amylase and α-amylase (from malt flour) are enzymes used to improve flour performance and dough consistency in milling and baking applications. The RVA can be used to measure relative enzyme activity per Cereals and Grains Association (formerly AACC International,

[1] Based on 14% ± 0.20% moisture. Ash level tolerance ± 0.02%

[2] White Whole Wheat/Enriched Flour Blend shall consist of 60% White Whole Wheat Flour plus 40% All Purpose Flour containing niacin, iron, folic acid. (All approved by the Association of Cereal Chemists).

American Association of Cereal Chemists).

ii. Formulations using *fungal α-amylase*:

a. Contractors shall adhere to the following when the RVA is used to measure fungal α-amylase activity:

- Establish baseline values for treated and untreated flours. The baseline values will vary based on enzyme treatment level and flour products for individual milling operations.
- Flours with the optimum levels of fungal α-amylase enzyme activity will yield lower Final Viscosity (FV) values at least two standard deviations (SD) apart from the established baseline value of untreated flours.
- Maintain records for both treated and untreated flours and provide documentation to the government upon request.

iii. Formulations using *malt flour*:

b. Contractors shall adhere to the following when the RVA is used to measure α-amylase activity via Stirring Number (SN) method:

- The SN value will decrease as malt flour addition amounts increase.
- Flours with the optimum levels of α-amylase activity will yield the following estimated SN values below, which correlates with the Falling Number Units found in the chart on page 4:

| Stirring Number (+/-3%) | |
|---|---|
| Min | Max |
| 100 RVU or<br>1200 cP | 120 RVU or<br>1440 cP |

Note: Final Viscosity (FV) values are expressed as Rapid Visco Units (RVU) or centipoise (cP).

- Maintain records for both treated and untreated flours and provide documentation to the government upon request.

(4) Storage conditions: 70 degrees F., 70 percent humidity,

(5) Sifting specifications: See FDA definitions in 21 CFR 137.200.

(6) Bakery flour shall be enriched, bleached, or unbleached. The enrichment and bleaching requirements shall be those listed in the latest "Food and Drug Standards of Identity." chlorine using amounts and procedures that allow the product to attain performance specifications related to those for cake and cookie manufacture and be suitable for that use.

(7) Bakers' hard wheat bread flour shall be suitable for use in continuous and conventional baking processes.

(8) Bulk Flour Shipments

i. At the time of shipment, the contractor shall furnish to the destination consignee a mill laboratory analysis that the flour meets all the testing and quality requirements of the contract.

ii. 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 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). 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.

## Part 2 CONTAINER AND PACKAGING REQUIREMENTS

### Section 2.1 GENERAL

This part provides the container specifications and packaging materials requirement 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) 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) 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.

C. Container, packaging, and unitization requirements shall comply with Section 4A52.211-3, 4A52.211-4, and 4A52.211-6 in the Master Invitation for Bids-

Domestic Programs which is available at https://www.ams.usda.gov/selling-food/solicitations.