



United States  
Department of  
Agriculture

Farm and Foreign  
Agricultural  
Services

Farm Service  
Agency

Commodity  
Credit  
Corporation

Kansas City  
Commodity Office  
P.O. Box 419205  
Kansas City,  
Missouri  
64141-6205

December 2, 2002

AMENDMENT 5 TO  
ANNOUNCEMENT PCA-1  
PURCHASE OF PASTEURIZED PROCESS  
AMERICAN CHEESE  
AT AN ANNOUNCED PRICE  
FOR USE IN DOMESTIC DONATION  
PROGRAMS



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The purpose of this amendment is to:

- Change Appendix 2, Part 3, Container and Packaging Requirements, to add Section 3.5, UNITIZATION REQUIREMENT.

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Pursuant to the Notice to the Dairy Industry, D&DOD-142, Issued November 22, 2002, this amendment is effective for process cheese produced on or after November 15, 2002.

Any inquiries pertaining to USDA-1 and this Announcement are to be directed to Dairy Procurement & Inventory Branch at 816-926-6050.

George W. Aldaya  
Director

Enclosure

## **PART 3. CONTAINER AND PACKAGING REQUIREMENT**

### **3.5 UNITIZATION REQUIREMENT**

Unless otherwise specified by CCC, all shipments of packaged products must be unitized (palletized and stretch wrapped) as follows:

- A. Pallets must be:
  - (1) Constructed to facilitate the safe handling, stacking, and transportation of the packaged product, as a unit, without loss or damage.
  - (2) 48 x 40 inches, four-way, Number 2, reversible flush stringer with no broken runners or slats.
  - (3) Suitable for use in the shipment of food products.
- B. Plastic stretch wrap must 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 must be held firmly in place by the stretch wrap.
- C. Pallet loads must be:
  - (1) Stacked in such a way as to minimize the amount that shipping containers overhang the edges of pallets. (While shipping containers may overhang the edges of pallets, contractors are reminded that they are responsible for the safe shipment and delivery of the product.)
  - (2) Blocked and braced or otherwise loaded into the conveyance in a manner that prevents shifting during transit.



United States  
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Domestic and Foreign  
Agricultural Services

Commodity  
Credit  
Corporation

Kansas City  
Finance Office  
P.O. Box 419205  
Kansas City, Missouri  
64141-6205

January 31, 2001

AMENDMENT 4 TO

ANNOUNCEMENT PCA-1  
PURCHASE OF PASTEURIZED PROCESS AMERICAN CHEESE  
FOR USE IN DOMESTIC PROGRAMS



The purpose of this amendment is to:

- Delete Commercial Item Description, Appendix 3
- Change Section 7, Commodity Specifications as follows:

Domestic Origin requirements have been added, see Part A.

The weighted average age of all the natural cheeses in a blend changed from "at least 30 days old or greater" to "at least 20 days old or greater", see Part B.(5)

Remove references to No. 1 and No. 2 melts, see Part C. (5)

This amendment is effective with contracts awarded on or after the date of issuance.

George W. Aldaya  
Director

Enclosure

**THE COMMERCIAL ITEM DESCRIPTION, APPENDIX 3 IS DELETED.**

**SECTION 7, COMMODITY SPECIFICATIONS IS AMENDED TO READ AS FOLLOWS:**

**7. COMMODITY SPECIFICATIONS**

**A. Domestic Origin**

- (1) The product delivered under this announcement must be produced in the United States from commodities produced in the United States.
- (2) For purposes of this section, the following definition applies:  
"Produced in the United States" means manufactured, processed, mined, harvested, or otherwise prepared for sale or distribution, from components originating in the United States. Components originating in the United States which have been exported, and subsequently imported back into the United States, will not be considered as having been produced in the United States.
- (3) The contractor must maintain records to verify that during the contract shipping period, at the point of packaging or, in the case of bulk commodities, at the point of delivery to CCC, the product was in compliance with the domestic origin requirements of this section of the announcement. (See Article 76 of USDA-1.)
- (4) CCC will randomly conduct domestic origin compliance reviews to determine if the product delivered to CCC was produced and manufactured in the U.S. from materials produced and manufactured in the U.S. Upon request, the contractor must submit documentation substantiating compliance to the contracting officer for review. This documentation may include procurement, production, inventory, delivery, and any other pertinent records. Onsite reviews may also be performed, at the discretion of CCC.

**B. Natural Cheeses Used in Processing**

- (1) The natural cheese for processing must have been manufactured in plants approved by the Dairy Grading Branch, Dairy Division, Agricultural Marketing Service (AMS) from pasteurized, heat-treated, or raw milk produced in the United States. The cheese used for processing must not have been previously owned by CCC.

(2) The process cheese, must be made from commercial styles of cheddar cheese, cheddar cheese for manufacturing, colby cheese, colby cheese for manufacturing, granular (stirred curd) cheese, granular cheese for manufacturing, or any mixture of two or more of these cheeses. The flavor of the cheese must be free of all flavor defects except feed, acid, and bitter which are permitted to a slight degree.

(3) Cheese trimmings from the cutting of natural cheese at AMS-approved cheese packaging operations may be used in the blend provided that satisfactory arrangements are made at the contractor's expense for unannounced AMS inspections to check and verify that:

(a) The kind of cheese and the cheese quality conforms to paragraphs B.(1) and (2) of this section.

(b) The trimmings are clean and free of mold, soft spots, etc.

(4) When ready for grinding, the natural cheese or cheeses used to produce process cheese must be properly cleaned; free from all impurities, mold, rind rot, thick dry rind, paraffin, soft spots, cheese pests, and any objectionable surface flavor or condition which may detract from the quality of the finished product. The cheese must be pasteurized at a temperature of not less than 165 degrees Fahrenheit for a period of not less than 30 seconds.

(5) Age of The Natural Cheese

Except for cheeses used in the processing of ribbon-sliced, the weighted average age of all the natural cheeses in a blend must be at least 20 days old or greater.

(6) "Rework" Process Cheese

"Rework" process cheese, which was generated at the same plant from production runs intended for sale to CCC, may be used in the blend of natural cheeses in limited amounts so as to not adversely affect the finished product meeting the specifications in paragraph C. of this section.

C. Pasteurized Process American Cheese

(1) Plant Requirements

The process cheese must be processed in plants which were approved by AMS prior to submission of offer and comply with section 7.A. of this announcement.

(2) Product Age and Temperature Requirements

- (a) Product must not be manufactured more than 60 days prior to date of offer.
- (b) Process cheese (other than ribbon-sliced), immediately after filling and closing the containers, must be stored in such manner as to permit ample circulation of air between the individual packages to effectuate rapid cooling. The temperature of the cheese must be cooled to 100 degrees Fahrenheit, or less, within 24 hours from the time the cheese is packaged. Immediately after the rapid cooling, the cheese must be further cooled to 60 degrees Fahrenheit, or lower prior to loading for shipment in accordance with shipping instructions, or placed in cooler space with an approximate temperature of 40 degrees Fahrenheit in order to reduce further the temperature of the cheese. At the time of delivery to CCC, the cheese must have a temperature of no higher than 60 degrees Fahrenheit.
- (c) Ribbon-sliced process cheese must be stored immediately after packaging between 30 and 40 degrees Fahrenheit.

(3) Regulatory

The pasteurized process American cheese, must comply with 21 CFR part 133.169 and with all applicable Federal regulations issued pursuant to the Federal Food, Drug, and Cosmetic Act, relevant to process cheese (21 CFR Parts 1-199).

- (4) Pasteurized process American cheese composition requirements shall comply with the following:

<b>COMPOSITION</b>	<b>PROCESS CHEESE</b>
<b>Total percent fat by weight of the solids</b>	Not less than 50%
<b>Moisture</b>	Not more than 40%*
<b>Salt</b>	Not more than 2.0%
<b>PH</b>	Between 5.3 – 5.8
<b>* Cheese with moisture content exceeding 40 percent but not more than 40.3 percent may be accepted by CCC at a discount of \$.035 per pound. Cheese with moisture content of more than 40.3 percent will not be accepted by CCC.</b>	

(5) Physical Analysis

Pasteurized process American cheese physical analysis requirements shall comply with the following:

<b>PASTEURIZED PROCESS AMERICAN CHEESE</b>				
<b>ITEM</b>	<b>FLAVOR</b>	<b>BODY &amp; TEXTURE</b>	<b>COLOR</b>	<b>MELTABILITY</b>
<b>Loaves</b>	Its flavor must be pleasing and characteristic of process cheese made from mild to medium-cured American cheese, and must be free from undesirable flavors and odors.	The body must be smooth, medium firm, resilient, and free of pinholes, crystals or openings except those caused by trapped steam. Its texture must be close and free from lumps, graininess, or uncooked particles, must slice freely, show not more than slight brittleness or roughness, and the cheese must not stick to the knife or break when cut into approximately 1/8-inch slices. Ribbon-sliced cheese must contain 160 half-ounce slices. The slices must be staggered stacked and must easily separate from the stack.	The process cheese must have a uniform medium yellow color and an attractive sheen. No visible signs of mold shall be permitted.	The process cheese must have been tested by AMS for meltability in accordance with Methods of Laboratory Analysis, DA Instruction No. 918-RL, section C.5, and must be at Number 3 or higher.
<b>Slices</b>				

D. Liability

- (1) The contractor will be liable for losses due to excessive deterioration, mold development, or spoilage, which are discovered within 180 days of the date of delivery to CCC, in accordance with the provisions of Article 61 of USDA-1.
- (2) By submitting an offer, the contractor certifies that the requirements and specifications outlined in Section 7 of this Announcement were followed and complied with in the manufacture of process cheese.



United States  
Department of  
Agriculture

December 6, 1999

Farm and Foreign  
Agricultural Services

Farm Service Agency

Kansas City  
Commodity Office  
P.O. Box 419205  
Kansas City,  
Missouri  
64141-6205

AMENDMENT 3 TO  
ANNOUNCEMENT PCA1  
PURCHASE OF PASTEURIZED PROCESS AMERICAN CHEESE  
FOR USE IN DOMESTIC DONATION PROGRAMS

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The purpose of this Amendment is to change the offered lot quantity, and add commercial packaging and marking requirements.

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1. Section 1, General, Part B, is amended to read as follows:

B. Offered Lots

Offers must be in multiples of approximately 39,600 pounds net weight of process cheese. A lot as used in the Announcement consists of 39,600 pounds net weight of process cheese. Each offer shall cover identifiable lots, and if the offer is accepted by CCC, the identical lots offered must be delivered.

2. Appendix 2, Part 1, Basic Provisions is amended to add Section 1.8 as follows:

**1.8 COMMERCIAL PACKAGING AND MARKING SPECIFICATIONS**

1. Commercial packaging and markings must comply only with requirements of this section.
2. Commercial packaging and markings must comply with the following parts of this appendix:
  - c Part 2.1 CONTAINERS AND MATERIALS
  - c Part 4.3 MONTH/YEAR OF PACK
  - c Part 4.4 LOT CODE



- C. Nutritional information must be applied to all primary containers in accordance with the nutrition labeling regulations of the Food and Drug Administration (FDA) as specified in 21 CFR Part 101.
- D. The primary and secondary packaging materials and shipping containers must be of a type normally utilized in commercial channels. All closures and sealing methods must be in accordance with good commercial practices.
- E. The marking and labeling must be in accordance with good commercial practices.

This Amendment is effective with contracts made on or after the date of issuance.

Alan King  
Director

October 20, 1994



United States  
Department of  
Agriculture

Commodity  
Credit  
Corporation

Kansas City Commodity Office  
P. O. Box 419205  
Kansas City, Missouri 64141-6205

**AMENDMENT 2 TO ANNOUNCEMENT PCA-1**  
**PURCHASE OF PASTEURIZED PROCESS AMERICAN CHEESE**  
**FOR USE IN DOMESTIC DONATION PROGRAMS**

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**Purpose**

This Amendment changes Appendix 2, Part 3., **CONTAINER AND PACKAGING REQUIREMENTS**, Part 4., **MARKING REQUIREMENTS**, and Exhibits B and B-1 as follows:

- Change the construction requirements for the pouches for 5-pound ribbon-sliced cheese.
- Change the paragraph reference in Part 3., paragraph 3.2 and 3.3.
- The following requirements for 5-pound ribbon-sliced cheese have been changed:
  - (1) Ribbon-sliced cheese will not be required to be packaged in a carton; and
  - (2) The Universal Product Code for the primary container for 5-pound ribbon-sliced cheese is deleted.
- Clarify the general requirements for markings, require the certificate number to be printed on film pouches marked in accordance with Exhibit B, and the certificate number and/or lot number to be printed on film pouches marked in accordance with Exhibit B-1.

**Changes**

Part 3., paragraph 3.1, B., Construction Requirements, is amended as follows:

B. Construction Requirements

- (1) Two-pound loaves and 5-pound loaves must be completely wrapped in a transparent film pouch constructed of either 210 or 250-yield polyvinylidene chloride-coated cellophane. One side of the film must be coated with a thermoplastic composition (wax and rubber) and with a light application of starch dust or equivalent antiblock to prevent sticking to the product. The pouch ends must be heat-sealed.

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**Changes  
(cont'd)**

- (2) Five-pound ribbon-sliced loaves must be completely wrapped in a transparent film pouch of a type normally used in commercial channels. The pouch ends must be heat-sealed.

Part 3., paragraph 3.2, **TWO-POUND CARTONS**, first sentence, is amended as follows:

Two-pound loaves, wrapped as specified in paragraph 3.1, must be packed in a full-telescoping carton with a full-seal Brightwood blank bottom.

Part 3., paragraph 3.3, **FIVE-POUND CARTONS**, first sentence, is amended as follows:

Five-pound loaves, wrapped as specified in paragraph 3.1, must be packed in one of the following carton configurations:

Part 4., paragraph 4.1, **GENERAL REQUIREMENTS**, is amended as follows:

The film pouches, cartons, and shipping containers must be clearly marked in **WATERPROOF, PERMANENT, BLUE OR BLACK INK**, in accordance with Exhibits B, or B-1, and C, D, E, and F. All film pouches within a lot must contain the same markings.

Part 4., paragraph 4.4, **LOT CODE**, is amended as follows:

**4.4 LOT CODE/CERTIFICATE NUMBER**

A lot code or official USDA inspection certificate number must appear on all film pouches and shipping containers as shown in Exhibits B, B-1, and D. Lot codes relate to the day of production. Contractors may use any type of lot coding system, provided, it can identify the day of production in the contractor's records.

Part 4., paragraph 4.6, **UNIVERSAL PRODUCT CODE**, subparagraph B., is amended to delete the UPC code for primary containers for 5-pound sliced cheese.

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**Attachments**

Attached are Exhibits B and Exhibit B-1, dated October 20, 1994, to change the markings for film pouches.

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**Effective**

This Amendment is effective for all contracts made on or after November 1, 1994.

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*Norman D. Houser*

Norman D. Houser  
Director  
Kansas City Commodity Office

Attachments

**DOMESTIC MARKINGS FOR CHEESE POUCHES 1/**

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**PASTEURIZED PROCESS AMERICAN CHEESE 2/**

**KEEP REFRIGERATED  
(30°F - 40°F)**

**PLANT NUMBER \_\_\_\_\_ 3/**

**\_\_\_\_\_ 4/**

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All words shall be of sufficient size to stand out prominently. However, the plant number and certificate number, which may be placed separately from other information anywhere on the pouch, may be smaller print size providing they are clearly legible.

- 1/ Process cheese manufacturers may use Exhibit A or Exhibit A-1 markings for inner pouches. Also, the inner pouches, labeled in accordance with Exhibit A, may contain company logos and other commercial markings.
- 2/ Insert " - **SLICED**" if applicable.
- 3/ State assigned State and Plant Number as reported for the plant by AMS in "Dairy Plants Surveyed and Approved for USDA Grading Service."
- 4/ Certificate number.

**DOMESTIC MARKINGS FOR CHEESE POUCHES 1/**

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**PASTEURIZED PROCESS AMERICAN CHEESE 2/**

**DONATED BY**

**THE PEOPLE OF THE U.S.A.**

**FOR FOOD ASSISTANCE PROGRAMS**

**NOT TO BE SOLD OR EXCHANGED**

**KEEP REFRIGERATED  
(30°F - 40°F)**

**PLANT NUMBER \_\_\_\_\_ 3/**

**\_\_\_\_\_ 4/**

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All words shall be in capital letters and of sufficient size to stand out prominently.

- 1/ Process cheese manufacturers may use Exhibit A or Exhibit A-1 markings for inner pouches.
- 2/ Insert " - **SLICED**" if applicable.
- 3/ Insert the applicable State and Plant number as listed in "Dairy Plants Surveyed and Approved for USDA Grading Service."
- 4/ Certificate number or lot code number (certificate number preferred).



MAY 19, 1994

AMENDMENT 1 TO ANNOUNCEMENT PCA-1

PURCHASE OF PASTEURIZED PROCESS AMERICAN CHEESE  
AT ANNOUNCED PRICES  
FOR USE IN DOMESTIC DONATION PROGRAMS

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**Purpose** This Amendment changes section 7, **COMMODITY SPECIFICATIONS**, as follows:

- o Increases the discount for process cheese having a meltability of Number 2 from 1.0 cent to 2.0 cents per pound,
  - o Allows for the acceptance of process cheese with a meltability of Number 1 at discounts determined by Commodity Credit Corporation, and
  - o Requires the slices to be easily separated from the sliced process cheese loaf.
- 

**Changes** o Section 7, **COMMODITY SPECIFICATIONS**, subparagraph B.(3) is amended as follows:

(3) Ribbon-sliced cheese must contain 160 half-ounce slices. The slices must be staggered stacked and must easily separate from the stack.

- o Section 7. **COMMODITY SPECIFICATIONS**, subparagraph B.(7), Meltability, is amended as follows:

(7) Meltability

The process cheese must have been tested by AMS for meltability in accordance with Methods of Laboratory Analysis, DA Instruction No. 918-RL, section D. 1.j, and must be at Number 3 or higher. Process cheese which tests Number 2 will be accepted by CCC at a discount of two (2.0) cents below the contract price. Process cheese which tests Number 1 will be rejected, or at the discretion of the Contracting Officer, accepted at discounts to be determined by CCC.

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**Effective** This Amendment is effective for all contracts made  
**Date** on or after May 19, 1994.

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Norman D. Houser  
Director  
Kansas City Commodity Office



UNITED STATES  
DEPARTMENT OF  
AGRICULTURE

AGRICULTURAL  
STABILIZATION AND  
CONSERVATION SERVICE

KANSAS CITY COMMODITY OFFICE  
POST OFFICE BOX 419205  
KANSAS CITY, MO. 64141-6205

February 2, 1994

**TO: PROCESS CHEESE MANUFACTURERS**

Enclosed is Announcement PCA-1 (which supersedes Announcement KC-C-10) for the purchase of pasteurized process American cheese at an announced price under the Dairy Price Support Program. The effective date is February 14, 1994.

The reasons for issuing PCA-1 are to:

1. Update KC-C-10 and incorporate Amendments 1 through 9.
2. Include all certifications, representations, and warranties in Appendix 1.
3. Include applicable packaging and marking requirements in Appendix 2.

Appendix 1, (Certifications, Representations, and Warranties for Dairy Commodity Procurements) must be completed, signed and submitted annually to the Kansas City Commodity Office (KCCO). Offerors are responsible for updating the Appendix 1 as may be necessary. **NOTE:** *The Appendix 1 on file with the KCCO will be applicable for all dairy announcements as indicated in paragraph 1 of Appendix 1. It is not necessary to complete a separate Appendix 1 for each announcement.*

Appendix 2, (Packaging and Marking Specifications) replaces DACO-DAIRY Handbook "Packaging of Dairy Products" for process cheese.

An invitation for offers will not be issued under this Announcement. The procedures and information required to submit offers are included in the Announcement. Any changes in contractual requirements will be in the form of an amendment to the Announcement. Any changes in program requirements will be in the form of a "Notice to the Dairy Industry."

Although most of the changes are listed above, other language changes have been made. We urge you to read the Announcement and the Appendixes to the Announcement carefully.

Norman D. Houser  
Director  
Kansas City Commodity Office

UNITED STATES  
DEPARTMENT OF  
AGRICULTURE

AGRICULTURAL  
STABILIZATION AND  
CONSERVATION SERVICE

KANSAS CITY  
COMMODITY OFFICE  
P. O. BOX 419205  
KANSAS CITY, MO 64141-6205

EFFECTIVE: FEBRUARY 14, 1994

**ANNOUNCEMENT PCA-1**

**PURCHASE OF PASTEURIZED PROCESS  
AMERICAN CHEESE  
AT AN ANNOUNCED PRICE  
FOR USE IN DOMESTIC DONATION PROGRAMS**



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**ANNOUNCEMENT PCA-1**  
**PURCHASE OF PASTEURIZED PROCESS AMERICAN CHEESE**  
**AT AN ANNOUNCED PRICE**  
**FOR USE IN DOMESTIC DONATION PROGRAMS**  
(Supersedes Announcement KC-C-10)

**1. GENERAL**

A. Under this Announcement the Commodity Credit Corporation (CCC) will purchase, at an announced price in accordance with the Dairy Price Support Program, pasteurized process American cheese (process cheese/or commodity), for use in domestic donation programs. Certain provisions of "General Terms and Conditions for the Procurement of Agricultural Commodities or Services", Revision No. 2, dated November 1984, as amended (USDA-1), are incorporated as specified in section 5 of this Announcement. Offerors are cautioned to carefully read all applicable terms and conditions of USDA-1 and this Announcement.

B. Offered Lots

Offers must be in multiples of approximately 37,200 pounds net weight of process cheese. A "lot" as used in this Announcement consists of 37,200 pounds net weight of process cheese. Each offer shall cover identifiable lots, and if the offer is accepted by CCC, the identical lots offered must be delivered.

C. Certifications, Representations, and Warranties

Appendix 1 to this Announcement contains certifications, representations, and warranties that must be certified and submitted annually to CCC prior to or with an offer. In addition to an annual submission, offerors must submit an updated Appendix 1 as changes in the certifications, representations, and warranties submitted to CCC occur throughout the year.

D. Packaging and Marking Specifications

Appendix 2 to this Announcement contains detailed packaging and marking specifications, and related requirements, applicable to the commodity delivered under this Announcement.

E. Commercial Item Description (CID)

Appendix 3 to this Announcement is the "Commercial Item Description, Cheese", A-A-20084, dated October 12, 1982.

**2. SUBMISSION OF OFFERS**

A. How to Submit Offers

(1) Offers must be submitted by:

- (a) Letter in duplicate,
- (b) Mailgram,
- (c) Facsimile, (816) 926-6381,
- (d) Telegram, Telex, or TWX (467094-USDA CI),  
or
- (e) Easylink, 62140250.

(2) If an offer is mailed or delivered by hand, place the notation "Offer under PCA-1" in the lower left corner of the envelope.

B. Where and When to Submit Offers

(1) Offers, modifications, or withdrawals of offers must be submitted to:

Kansas City Commodity Office  
P.O. Box 419205  
Kansas City, Missouri 64141-6205

(2) Express mail and hand delivered offers must be submitted to the Kansas City Commodity Office (KCCO), 9200 Ward Parkway, Kansas City, Missouri 64114-3315. An offer may be canceled at any time by either CCC or the offeror without any obligation to offeror or to CCC if delivery has not been made as specified in section 10 of this Announcement. At delivery the parties are obligated to perform in accordance with the Announcement and other contract terms. See section 5.

C. What to Submit<sup>1</sup>

Each offer must include the following statement and information:

- (1) Offer is subject to the terms and conditions of Announcement PCA-1.
- (2) Total quantity in whole net pounds of process cheese offered.
- (3) The pack type/size of the process cheese.
- (4) The location of the process cheese when inspected by USDA. If the process cheese is stored in a CCC-approved warehouse, provide the name and location of the warehouse.
- (5) Name and location of the processing plant, location of shipping point if different from the plant, railroads serving the shipping point, and the railroad switching the plant.
- (6) Grading certificate number for each lot offered.
- (7) Total number of units as shown on each grading certificate.
- (8) The net weight in whole pounds as shown on each grading certificate.
- (9) The date through which storage has been paid by the offeror if the process cheese is offered in-store in a CCC approved warehouse.
- (10) The dates of manufacture for each lot.
- (11) Full business name, complete address, telephone number and facsimile number of offeror. The name, address and telephone number of individual to receive "Notice to Deliver" (Form KC-269), if other than person submitting offer.
- (12) Annual Representations and Certifications (see Appendix 1 and Exhibit A of Appendix 2).
- (13) Signature and title of person, if mailed or hand carried, or name and title of person authorized to execute contracts on behalf of offeror, if offer is submitted by telegram, mailgram, Easylink, TWX, facsimile, or Telex. (See Article 6 of USDA-1.)

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<sup>1</sup>

Exhibit A of Appendix 2, Form KC-327-PCA, provides the format for offerors to submit the required information. Offerors are requested to reproduce and use this form to submit offers. Exhibit A-1 is an example of a completed offer form.

### **3. PRICE**

The price, shipping point basis, to be paid for the process cheese is not required to be submitted in offers since the price will be the announced price in the appropriate "Notice to the Dairy Industry" issued by the Dairy Division, ASCS-USDA, P.O. Box 2415, Washington, DC, 20013-2415. If offers contain prices, those that vary from the announced purchase price will be nonresponsive, and will not be considered. The purchase price may be obtained from the Director of the Dairy Division, at the above address, or the KCCO.

### **4. ACCEPTANCE OF OFFERS**

Acceptance of offers by CCC will be made by prepaid telegram, Telex, TWX, Easylink, facsimile, mail, or mailgram within two business days following receipt of offers. The date of acceptance by CCC is the contract date.

### **5. PROVISIONS OF CONTRACT**

The contract resulting from the delivery of process cheese pursuant to section 10 of the Announcement consists of the Announcement (including Appendixes 1, 2, and 3), the contractor's offer, the acceptance by CCC, and USDA-1 except Articles 7, 16, 18 (a), (b), (d), (e), and (f), 19, 25, 30, 55, 56 (a), (d), and (e), 63, 64, 65, 67, 68, 79, and all Articles of part E. If the provisions of USDA-1 and the Announcement are not consistent, those of this Announcement will prevail.

### **6. PROTECTING THE GOVERNMENT'S INTEREST WHEN SUBCONTRACTING WITH CONTRACTORS DEBARRED, SUSPENDED, OR PROPOSED FOR DEBARMENT**

- A. The Government suspends or debar contractors to protect the Government's interests. Contractors must not enter into any subcontract equal to or in excess of the small purchase limitation of \$25,000 with a contractor that has been debarred, suspended, or proposed for debarment unless the acquiring agency's head or designee determines there is a compelling reason for such action (FAR 9.405).
- B. The contractor will require each proposed first-tier subcontractor, whose subcontract shall exceed the small purchase limitation of \$25,000, to disclose to the contractor, in writing, whether as of the time of award of the subcontract, the subcontractor, or its principals, is or is not debarred, suspended, or proposed for debarment by the federal government.

- C. A corporate officer or a designee of the contractor must notify the Contracting Officer, in writing, before entering into a subcontract with a party that is debarred, suspended, or proposed for debarment (See FAR 9.404 for information on the list of Parties Excluded from Procurement Programs). The notice must include the following:
- (1) The name of the subcontractor.
  - (2) The contractor's knowledge of the reasons for the subcontractor being on the list of Parties Excluded from Procurement Programs;
  - (3) The compelling reason(s) for doing business with the subcontractor notwithstanding its inclusion on the list of Parties Excluded from Procurement Programs;
  - (4) The systems and procedures the contractor has established to ensure that it is fully protecting the Government's interests when dealing with such subcontractor in view of the specific basis for the party's debarment, suspension, or proposed debarment.

## 7. COMMODITY SPECIFICATIONS

### A. Natural Cheeses Used In Processing

- (1) The natural cheeses used for processing shall have been manufactured in plants approved by the Dairy Grading Branch, Dairy Division, Agricultural Marketing Service (AMS) from pasteurized, heat-treated, or raw milk produced in the United States. The cheese used for processing shall not have been previously owned by CCC.
- (2) The process cheese shall be made from commercial styles of Cheddar cheese, Cheddar cheese for manufacturing, Colby cheese, Colby cheese for manufacturing, granular (stirred curd) cheese, granular cheese for manufacturing, or any mixture of two or more of these cheeses. The flavor of the cheese shall be free of all flavor defects except feed, acid and bitter which are permitted to a slight degree.

- (3) Cheese trimmings from the cutting of natural cheese at AMS-approved cheese packaging operations may be used in the blend provided that satisfactory arrangements are made at the contractor's expense for unannounced AMS inspections to check and verify that:
  - (a) The kind of cheese and the cheese quality conforms to paragraphs A.(1) and (2) of this section.
  - (b) The trimmings are clean and free of mold, soft spots, etc.
- (4) When ready for grinding, the natural cheese or cheeses used to produce process cheese shall be properly cleaned; free from all impurities, mold, rind rot, thick dry rind, paraffin, soft spots, cheese pests, and any objectionable surface flavor or condition which may detract from the quality of the finished product. The cheese shall be pasteurized at a temperature of not less than 165 degrees F for a period of not less than 30 seconds.
- (5) Age of The Natural Cheese

Except for cheeses used in the processing of ribbon-sliced process cheese, the weighted average age of all the natural cheeses in a blend shall be at least 30 days, with no cheese less than 20 days old.
- (6) "Rework" Process Cheese

"Rework" process cheese, which was generated at the same plant from production runs intended for sale to CCC, may be used in the blend of natural cheeses in limited amounts so as to not adversely affect the finished product meeting the specifications in paragraph B. of this section.

B. Pasteurized Process American Cheese

- (1) The process cheese shall be processed in plants which were approved by AMS prior to submission of offer(s).

- (2) The process cheese shall comply with the requirements of Appendix 3 to this Announcement, except as those requirements may be augmented or revised by this Announcement.
- (3) Ribbon-sliced cheese shall contain 160 half-ounce slices. The slices shall be staggered stacked and should easily separate from the stack.
- (4) The process cheese shall have a uniform medium yellow color. Its body shall be smooth, medium firm, resilient, and free of pinholes or openings except those caused by trapped steam. Its texture shall be close and free from lumps, graininess, or uncooked particles, shall slice freely, show not more than slight brittleness or roughness, and the cheese shall not stick to the knife or break when cut into approximately 1/8-inch slices. Its flavor shall be pleasing and characteristic of process cheese made from mild to medium-cured American cheese, and shall be free from undesirable flavors and odors.
- (5) Cooling
  - (a) Process cheese (other than ribbon-sliced), immediately after filling and closing the containers, shall be stored in such manner as to permit ample circulation of air between the individual packages to effectuate rapid cooling. The temperature of the cheese shall be cooled to 100 degrees F, or less, within 24 hours from the time the cheese is packaged. Immediately after the rapid cooling, the cheese shall be further cooled to 60 degrees F, or lower prior to loading for shipment in accordance with shipping instructions, or placed in cooler space with an approximate temperature of 40 degrees F in order to reduce further the temperature of the cheese. At the time of delivery to CCC, the cheese must have a temperature of no higher than 60 degrees F.
  - (b) Ribbon-sliced cheese shall be placed in cooler storage with an approximate temperature of 40 degrees F immediately after packaging.

(6) Moisture and Milkfat

The process cheese shipped shall contain no more than 40 percent moisture and not less than 50 percent milkfat on the waterfree basis.

(a) Process cheese with moisture content exceeding 40 percent but not more than 40.3 percent will be accepted by CCC at a discount of \$.035 per pound.

(b) Process cheese with moisture content of more than 40.3 percent will be rejected by CCC or, at the discretion of the Contracting Officer, accepted at discounts set forth in an amendment to the contract.

(7) Meltability

The process cheese shall have been tested by AMS for meltability in accordance with Methods of Laboratory Analysis, DA Instruction No. 918-RL, section D. 1.j, and shall be at the Grade 3 or higher level. Process cheese which tests at the Grade 2 level will be accepted by CCC at a discount of one (1.0) cent below the contract price. Process cheese which tests at the Grade 1 level will be rejected.

C. Liability

(1) The contractor shall be liable for losses due to excessive deterioration, mold development, or spoilage, which are discovered within 180 days of the date of shipment to CCC, in accordance with the provisions of Article 61 of USDA-1.

(2) By submitting an offer, the contractor certifies that the requirements and specifications outlined in section 7. of this Announcement were followed and complied with in the manufacture of process cheese.

**8. INSPECTION**

A. The inspection required by Article 54 of USDA-1 will be performed by AMS. All processing operations shall be under continuous inspection by AMS. Procedures to be followed and a schedule of fees for these services may be obtained by contacting AMS. Subject to Article 54(o) of USDA-1, certificates issued by AMS is evidence of the quality, composition, moisture, meltability, weight, date(s) of manufacture, and packaging of the process cheese provided to CCC under the Announcement.

- B. The process cheese cannot be shipped until the containers, labels, and markings meet the Acceptable Quality Level (AQL) of the United States Standards for Condition of Food Containers (Title 7, Code of Federal Regulations (C.F.R.), Part 42). Notice by AMS that a lot scheduled for shipment does not meet the AQL constitutes rejection of such lot. Except with respect to shipments which do not meet the AQL standards, and notwithstanding Article 56(b) of USDA-1, the contractor may ship the process cheese prior to receipt of the inspection results if the contractor assumes all risks and liabilities which arise with respect to the failure of the shipped process cheese to meet contract specifications.
- C. If the process cheese fails to meet contract specifications of one or more factors on the first inspection, the contractor may arrange for an appeal inspection of the process cheese at origin or a subsequent point of delivery if the provisions set forth in 7 C.F.R., Part 58, issued under the Agricultural Marketing Act of 1946, as amended, with respect to appeal inspections can be met. At the option of the contractor, rejected lots may be reworked by correcting packaging deficiencies, removing unsatisfactory containers, and other similar actions. Reworked lots may be resubmitted for AMS reinspection. For purposes of payment under the contract, the latest inspection will prevail.

## 9. CONTAINER NET WEIGHT REQUIREMENTS

- A. The process cheese shall be packaged in 5-pound loaves, 5-pound ribbon-sliced loaves, or 2-pound loaves, whichever is stated in the offer accepted by CCC. Shipping containers shall be packed with 6/5-pound loaves, 12/2-pound loaves, or 15/2-pound loaves, whichever is applicable. The containers shall meet the specifications set forth in Appendix 2 of this Announcement.
- B. Individual shipping containers packed with 6/5-pound packs or 15/2-pound packs of process cheese shall not weigh less than 29.85 pounds net weight. Individual shipping containers packed with 12/2-pound packs shall weigh not less than 23.88 pounds net weight. The total net weight of all shipping containers test weighed by AMS from a lot shall not vary more than one-tenth (.1) of one percent under the aggregate marked net weight of all shipping containers within the lot.

C. Discounts For Test Weight Shortage

- (1) Any lot of process cheese with test weight shortage in excess of one-tenth (.1) of one percent, but not more than one (1.0) percent, under the marked net weight of all shipping containers within the lot will be accepted by CCC at the following specified discounts below the contract price:

DISCOUNTS FOR TEST WEIGHT SHORTAGE	
PERCENTAGE OF TEST WEIGHT SHORTAGE	DISCOUNT PER LOT
GREATER THAN .1% UP TO AND INCLUDING .2%	\$25.00
GREATER THAN .2% UP TO AND INCLUDING .3%	\$50.00
GREATER THAN .3% UP TO AND INCLUDING .4%	\$75.00
GREATER THAN .4% UP TO AND INCLUDING .5%	\$110.00
GREATER THAN .5% UP TO AND INCLUDING .6%	\$145.00
GREATER THAN .6% UP TO AND INCLUDING .7%	\$180.00
GREATER THAN .7% UP TO AND INCLUDING .8%	\$230.00
GREATER THAN .8% UP TO AND INCLUDING .9%	\$280.00
GREATER THAN .9% UP TO AND INCLUDING 1.0%	\$330.00

- (2) Any lot with weight shortages in excess of one (1.0) percent of the aggregate marked net weight of all shipping containers within the lot will be rejected or, at the discretion of the Contracting Officer, accepted at discounts set forth in an amendment to the contract.
- (3) In addition to the discounts specified above, individual shipping containers of process cheese included in the sample test weighed in a lot which do not meet the minimum net weight requirements as specified in paragraph B. of this section will result in discounts by CCC of \$10 for the first shipping container and \$5 for each additional shipping container. No amendment will be required to reduce the contract quantity to reflect the aggregate of test weight shortages.

## 10. SHIPMENT AND DELIVERY - TRANSFER OF TITLE - RISK OF LOSS

### A. Shipment and Delivery

Shipment and delivery must be made in accordance with this Announcement, and Article 56(b) and 56(c) of USDA-1. KCCO will issue a Notice to Deliver within seven business days after date of acceptance of an offer. The contractor will deliver, as directed by KCCO, the identical process cheese offered within seven business days after receipt of instructions. If delivery is not made within seven business days, the contractor must notify CCC and advise CCC of contractor's intentions for delivery. Delivery will be directed by KCCO in accordance with the following provisions:

#### (1) CCC-Approved Warehouse

- (a) If process cheese, at the time it is offered for sale to CCC, is in a CCC-approved warehouse, delivery will be made at CCC's option: 1) in-store in cooler space in such warehouse with storage charges through date of delivery to CCC and in-and-out handling charges prepaid by contractor; or 2) f.o.b. with the mode of conveyance, railcars or trucks, at CCC's option.
- (b) When CCC exercises its option to require delivery in-store, the contractor must promptly arrange for the warehouseman to execute Section II, "Warehouse or Consignee Receipt" on Form KC-269-A covering the commodity. Storage and in-and-out handling charges prepaid by the contractor shall accrue to the benefit of CCC.

#### (2) Manufacturer's Plant or Non-CCC-Approved Warehouse

If the process cheese is in the offeror's plant or in a non-CCC-approved warehouse, delivery must be made f.o.b. with the mode of conveyance, railcars or trucks, at CCC's option.

(3) CCC's Option, F.O.B. Railcars or Trucks

- (a) When delivery f.o.b. railcars or trucks is required, contractor must pay all necessary dunnage and bracing charges. Sample and reserve sample containers must be loaded in the doorway of the railcar or truck. The sample containers must be clearly identified to each lot when shipping more than one lot per railcar. When delivery by rail is requested and contractor's plant is not serviced by a railroad, transportation and other charges necessary to place the commodity f.o.b. railcars will be for the account of contractor.
- (b) Process cheese delivered f.o.b. trucks must be loaded and braced in accordance with good commercial practices. Commodity delivered f.o.b. railcars must be loaded and braced in accordance with the provisions of the American Association of Railroads Loading Pamphlets applicable to such commodity. The quantity on the bill of lading must be the same as the total net weight on the grading certificates, except when the number of containers shipped is less than the number of containers on such certificates.
- (c) Railcars and trucks must be clean and in serviceable condition to adequately protect the process cheese while in transit.
- (d) The consignee's receipt is evidence of the conditions of loading, bracing, and the quantity of the process cheese loaded and shipped.
- (e) If CCC orders the process cheese shipped by rail and rail transportation is not available due to causes beyond the control and without the fault or negligence of the contractor, including freight embargoes, strikes, floods, and acts of God, but excluding the fact that the plant or warehouse is not serviced by a railroad, the contractor must so notify CCC and may request authorization to ship the process cheese by truck, (either the contractor's own or contract carrier), to a destination specified by CCC. Contractor

must pay trucking charges if the shipment is by contract carrier and CCC will reimburse the contractor for the cost incurred for such transportation. In no event will reimbursement exceed the published common carrier truck rate applicable to the contract carlot quantity for such services by the most economical route. If contractor uses his own truck, CCC will pay contractor for such transportation services at rates not in excess of the lower of the published common carrier truck rates applicable to the contract carlot quantity for such services by the most economical route, or the rates customarily charged by the contractor for similar services.

- (f) Protective Service - The contractor will specify on the bill of lading or other shipper/carrier documentation the following as applicable to truck or rail:

If truck: "Non-frozen commodity, load only in mechanically refrigerated truck. Optimum temperature inside truck, 40 degrees F before loading, while enroute and until unloading begins."

If rail: "Mechanical protective service. Non-frozen Commodity Rule 710. Pre-cooled load optimum temperature inside car, 40 degrees F."

B. Transfer of Title and Risk of Loss

Subject to the rights of rejection as provided in Article 60 of USDA-1 and paragraphs 8.B. and 9.C. of this Announcement, transfer of title and risk of loss to any process cheese offered under this Announcement will pass to CCC on the date of delivery.

(1) F.O.B. Origin Delivery

With respect to f.o.b. origin deliveries, the date of delivery is the date provided by the carrier, on the bill of lading when the carrier accepts the process cheese.

(2) In-store Delivery

With respect to instore deliveries, the date of delivery is the date the warehouseman signs Section II, "Warehouse or Consignee Receipt" on form KC-269-A. Forward or postdating the delivery date is a serious contract violation that may also result in criminal prosecution.

**11. INVOICES AND PAYMENT**

Invoicing and payment are handled in accordance with Article 70, USDA-1. Invoices are to be mailed to:

Kansas City Financial Management Office  
Fiscal Operations Division  
Processed Commodity Branch  
P.O. Box 419205  
Kansas City, Missouri 64141-6205

Telephone: (816) 926-6205

**12. INQUIRIES**

Inquiries pertaining to USDA-1 and this Announcement are to be directed to:

Kansas City Commodity Office  
Dairy Division  
P.O. Box 419205  
Kansas City, Missouri 64141-6205

Telephone: (816) 926-6050

Norman D. Houser  
Director  
Kansas City Commodity Office

UNITED STATES  
DEPARTMENT OF  
AGRICULTURE

EFFECTIVE: January 1, 2004

KANSAS CITY  
COMMODITY OFFICE  
P.O. BOX 419205  
KANSAS CITY, MO 64141-6205

## APPENDIX 1

# Representations, Certifications, and Other Statements of Offerors or Respondents for

## DAIRY COMMODITY PROCUREMENTS

<http://www.fsa.usda.gov/daco/Announcement/dairy/Appendix1.pdf>



UNITED STATES  
DEPARTMENT OF  
AGRICULTURE

AGRICULTURAL  
STABILIZATION AND  
CONSERVATION SERVICE

KANSAS CITY  
COMMODITY OFFICE  
P. O. BOX 419205  
KANSAS CITY, MO. 64141-6205

EFFECTIVE: FEBRUARY 14, 1994

## **APPENDIX 2**

# **Packaging and Marking Specifications**

### **ANNOUNCEMENT PCA-1**

## **PURCHASE OF PASTEURIZED PROCESS AMERICAN CHEESE**

### **AT AN ANNOUNCED PRICE**

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



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**APPENDIX 2 TO ANNOUNCEMENT PCA-1  
PURCHASE OF PASTEURIZED PROCESS AMERICAN CHEESE  
AT AN ANNOUNCED PRICE  
FOR USE IN DOMESTIC DONATION PROGRAMS**

**Packaging and Marking Specifications**

**PART 1. BASIC PROVISIONS**

**1.1 PURPOSE**

- A. This Appendix outlines the packaging and marking requirements, container specifications, and procedures for the approval of containers and packaging materials used to package pasteurized process American cheese under the United States Department of Agriculture (USDA) domestic donation programs.
- B. This Appendix supersedes all previous packaging requirements and specifications, outlined in handbooks, announcements, or notices, for use in shipments of pasteurized process American cheese.
- C. Changes to this Appendix will be issued periodically in the form of amendments to the Announcement. Contractors are advised to ensure that all subcontractors, e.g., container and packaging material manufacturers, are familiar with the requirements on a contract-by-contract basis.

**1.2 USDA RESPONSIBILITIES**

- A. The Deputy Administrator, Commodity Operations (DACO), USDA-ASCS, Washington, D.C., is responsible for approving the use of all containers and packaging materials.
- B. The Agricultural Marketing Service (AMS) is responsible for examining the containers and packaging materials according to the:
  - (1) Specifications in this Appendix.
  - (2) U.S. Standards for Condition of Food Containers.
  - (3) AMS Handbook for Inspection of the Condition of Food Containers.
- C. The Kansas City Commodity Office (KCCO) is responsible for accepting or rejecting commodities, containers, and packaging materials on a contract-by-contract basis.

### 1.3 APPROVAL OF ALTERNATIVE PACKAGING

- A. To request approval of alternative containers or packaging materials, commodity suppliers or package manufacturers must submit a written request to DACO, including the package construction specification and any supporting evidence of performance such as:
- (1) Laboratory test data.
  - (2) Reports of field testing.
  - (3) History of successful use in commercial channels.
- B. The supporting evidence must show that the proposed alternative container or packaging material will perform as well as the container(s) or packaging material(s) currently authorized for use.
- C. In response to requests, DACO will do one or more of the following:
- (1) Request that samples of the container or packaging material be sent for evaluation to a package testing laboratory designated by DACO.
  - (2) Require test shipments of filled containers.
  - (3) Authorize the use of the container or packaging material, in writing, based on the information submitted and/or completion of successful testing.

### 1.4 INQUIRIES

Inquiries concerning these specifications or the approval of alternative containers should be directed to:

USDA/ASCS/DACO  
Contract Management Branch  
P.O. Box 2415  
Washington, D.C. 20013-2415  
ATTN: Packaging

### 1.5 QUALITY CONTROL

To verify that containers or packaging materials continue to meet the applicable construction and performance specifications approved by DACO, the following steps are in effect under the authority of Article 54 of USDA-1.

- A. At the contractor's plant, AMS will select random samples of the containers or packaging materials intended for use in shipment of the product.
- B. AMS will send the samples to a package testing laboratory designated by DACO.
- C. The number of samples selected and the frequency of laboratory testing will be determined by DACO.
- D. Samples may or may not be evaluated at the laboratory prior to the packaging and shipment of the product.
- E. Containers or packaging materials found to be in noncompliance may be rejected to CCC's contractor.
- F. All samples will be held at the laboratory for future reference and will be examined, as deemed necessary, to determine compliance.

#### 1.6 **LIABILITY**

In accordance with Article 60 of USDA-1, CCC's contractor will be liable if containers or packaging materials do not meet contract requirements.

#### 1.7 **GSA REGIONAL BUSINESS SERVICE CENTERS**

Exhibit G is a list of General Services Administration (GSA) Regional Business Service Centers that supply copies of referenced Federal specifications and standards.

## PART 2. GENERAL REQUIREMENTS

### 2.1 CONTAINERS AND MATERIALS

- A. Unless otherwise specified, all containers and packaging materials must be:
- (1) Constructed as specified in this Appendix and any referenced specifications, or as authorized in writing by DACO.
  - (2) New and made of components and by processes which will not impart an odor, flavor, color, or other objectionable characteristic to the product being packaged.
  - (3) Constructed to meet the requirements of the Food and Drug Administration (FDA) for safe contact with the packaged product.
  - (4) Of a type normally used in commercial channels and constructed and closed in compliance with the applicable carrier rules and regulations.
  - (5) Constructed from the maximum amount of recycled materials practicable without jeopardizing performance or food safety.
- B. All containers and packaging materials must be manufactured and assembled in the United States. The components that make up the fabricating materials of the containers and packaging materials must be of U.S. origin to the extent that they are commercially available. Questions concerning the availability of a material should be directed to:
- USDA/ASCS/DACO  
Contract Management Branch  
P.O. Box 2415  
Washington, D.C. 20013-2415  
ATTN: Packaging
- C. The contractor must maintain records to verify that during the contract shipping period, at the point of packaging, the containers and packaging materials were in compliance with paragraph 2.1,B. See Article 76 of USDA-1.
- D. Filled containers must be safe for individuals coming in contact with them during handling, stacking, and storage operations.

- E. The weight capacity of a container, e.g., 5-pound carton, is defined as a container designed to hold 5 pounds of the commodity.

## 2.2 CERTIFICATION OF COMPLIANCE

- A. A Certification of Compliance (C.O.C.) must be provided by the container or packaging material manufacturer for each contract.
- B. The C.O.C. must state that all containers or packaging materials meet the requirements of this Appendix.
- C. AMS will determine whether the contractor has obtained a C.O.C. from the appropriate container or packaging material manufacturer.
- D. The C.O.C. must be either printed on each individual container or provided in writing for review by AMS. When printed on the container, the C.O.C. must be as small as possible, yet legible.
- E. The C.O.C. must read:

"THIS CONTAINER IS CONSTRUCTED IN COMPLIANCE WITH DACO PACKAGING REQUIREMENTS"

or

"THIS PACKAGING MATERIAL IS CONSTRUCTED IN COMPLIANCE WITH DACO PACKAGING REQUIREMENTS"

- F. The C.O.C. may be printed in either upper or lower case lettering.

## PART 3. CONTAINER AND PACKAGING REQUIREMENTS

### 3.1 FILM POUCHES

#### A. Performance Requirements

- (1) The film utilized for 2 and 5-pound loaves must have a maximum oxygen transmission rate (OTR) of 3 cc/100 sq. inches/24 hours. The film utilized for 5-pound ribbon-sliced loaves must have a maximum OTR of 4 cc/100 sq. inches/24 hours. Testing must be performed in accordance with ASTM D3985 and performed at 0% relative humidity and 73 degrees F.
- (2) All film must have a maximum water vapor transmission rate of 1 gram/100 sq. inches/24 hours. Testing must be performed in accordance with ASTM F1249 or ASTM E96 and performed at 90% relative humidity and 100 degrees F.
- (3) The film must pass the appropriate FDA extraction test.

#### B. Construction Requirements

2-pound loaves, 5-pound loaves, and 5-pound ribbon-sliced loaves must be completely wrapped in a transparent film pouch constructed of either 210 or 250-yield polyvinylidene chloride-coated cellophane. One side of the film must be coated with a thermoplastic composition (wax and rubber) and with a light application of starch dust or equivalent antiblock to prevent sticking to the product. The pouch ends must be heat-sealed.

### 3.2 TWO-POUND CARTONS

Two-pound loaves, wrapped as specified in paragraph 3.2, must be packed in a full-telescoping carton with a full-seal Brightwood blank bottom. The bottom must be constructed of either: (1) a minimum 0.045-inch, single or double-skimmed, news-lined chipboard, or (2) 26-pound edge crush test (ECT) corrugated fiberboard. The cover must be constructed of a minimum 0.020-inch, double-skimmed, news-lined chipboard.

### 3.3 FIVE-POUND CARTONS

Five-pound and 5-pound ribbon-sliced loaves, wrapped as specified in paragraph 3.2, must be packed in one of the following carton configurations:

#### A. Full-telescoping carton

- (1) The bottom must be either: (1) a full seal and Brightwood blank bottom, or (2) a quad-stay blank bottom. The bottom must be constructed of either: (1) a minimum 125-pound burst test fiberboard, or (2) a minimum 32-pound ECT corrugated fiberboard.
- (2) The cover must be either: (1) diagonal out-folded, (2) telescoping Brightwood blank not out-folded, or (3) telescoping quad-stay blank style. The cover must be constructed of a minimum 0.020-inch single or double-skimmed news-lined chipboard.

#### B. Two-piece carton

The two-piece carton must be constructed of: (1) a full-seal end Brightwood blank bottom of a minimum 125-pound burst test fiberboard, and (2) a glued-on partial cover. The cover must be constructed of a minimum 0.020-inch chipboard, which shall overlap not less than 1-3/4 inches on the front and back of the bottom. The cover must be perforated and scored flat blank to incorporate a easy opening and a tuck-in reclosure feature.

#### C. Three-piece carton

- (1) The cover and bottom must be constructed of a minimum 0.026-inch, single or double-skimmed, news-lined chipboard.
- (2) The sleeve must be constructed of either:
  - (1) a minimum 0.080-inch double jute, (2) a minimum 32-pound ECT corrugated fiberboard (flutes to run in the short direction), or (3) solid fiberboard of a minimum 200-pound burst test.

D. Partial-telescoping carton

- (1) The bottom must be either: (1) a full seal and Brightwood blank bottom, or (2) a quad-stay blank bottom. The bottom must have a short flap glued to the outside and extend upward from the bottom a minimum distance of 1-3/4 inches or half the depth of the bottom. The bottom must be constructed of a minimum 125-pound burst test fiberboard.
- (2) The cover must be either: (1) a diagonal out-fold, (2) a telescoping Brightwood blank, or (3) a telescoping quad-stay blank with a depth of not less than 1-3/4 inches or half the depth of the bottom. The cover must be constructed of a minimum 0.020-inch, single or double-skimmed, news-lined chipboard.

3.4 **SHIPPING CONTAINERS**

- A. Shipping containers must be packed with 6/5-pound loaves, 6/5-pound ribbon sliced loaves, 15/2-pound loaves, or 12/2-pound loaves, as applicable.
- B. Shipping containers must conform to Rule 41, as amended, of the Uniform Freight Classification (UFC) Rules and Regulations and be constructed of a minimum 32-pound ECT corrugated fiberboard.
- C. The closure and sealing of outer flaps with tape or adhesive must be in accordance with UFC Rule 41, Section 9, as amended.
  - (1) Staples or wire stitching is not permitted
  - (2) The inner and outer flaps must be drawn together as closely as possible to ensure a compact and tight pack.

## PART 4. MARKING REQUIREMENTS

### 4.1 GENERAL REQUIREMENTS

The film pouches, cartons, and shipping containers must be clearly marked in WATERPROOF, PERMANENT, BLUE OR BLACK INK, in accordance with Exhibits B, B-1, C, D, and E. Alternatively, film pouches may be marked with commercial type markings, however, all film pouches within a lot must contain the same markings.

### 4.2 STATE AND PLANT NUMBER

The State and plant number must be printed on each shipping container. The State and plant number is assigned by the State and reported by AMS in "Dairy Plants Surveyed and Approved for USDA Grading Service."

### 4.3 MONTH/YEAR OF PACK

The month/year of pack must appear on all shipping containers.

### 4.4 LOT CODE

A lot code must appear on all shipping containers. Lot codes relate to the day of production. Contractors may use any type of lot coding system, provided, it can identify the day of production in the contractor's records.

### 4.5 SAFE STACKING INSTRUCTIONS

Corrugated fiberboard shipping containers must be marked to show the maximum safe stacking height. This should be expressed as follows: "Do not stack above \_\_\_\_\_ tiers per pallet, \_\_\_\_\_ pallets high." It is the responsibility of the contractor in cooperation with the shipping container manufacturers to determine the safe stacking height.

4.6 UNIVERSAL PRODUCT CODE

A. A Universal Product Code (UPC) and symbol must appear on each primary package, and a UPC shipping container code called Interleaved 2 of 5 (I 2/5) must appear on each shipping container as specified below. In accordance with the UPC guidelines published by the Uniform Code Council, Incorporated, a 12-digit UPC (code and symbol) must appear on each primary package and a 14-digit I 2/5 bar code must appear on each shipping container. For contrast in scanning, a white patch or block must be used as background for bar codes applied directly to metal containers. A high degree of contrast is required for bar codes applied directly to plastic containers. The UPC guidelines describe the requirements for the proper placement, printing, readability, and scanability for bar coding.

B. The format and code to be used is as follows:

COMMODITY	PACK SIZE	PRIMARY CONTAINER CODE	SHIPPING CONTAINER CODE
Process Cheese	6/5-lb Loaves	7 15001 02060 4	1 07 15001 02060 1
Process Cheese	6/5-lb Sliced	7 15001 02059 8	1 07 15001 02059 5
Process Cheese	12/2-lb Loaves	7 15001 02061 1	1 07 15001 02061 8
Process Cheese	15/2-lb Loaves	7 15001 02062 8	1 07 15001 02062 2

C. The complete code including the check digit (the last digit of the applicable UPC code) must be printed in machine-readable and human-readable form. The start and stop indicators must be included in the bar code symbols. The UPC system is a commonly used method of bar coding merchandise in commercial channels. Package manufacturers, printers, and film master suppliers are familiar with this symbology. USDA has acquired a unique manufacturer's identification number for this application.

D. Further information concerning UPC codes and symbols may be obtained by contacting the:

Uniform Code Council, Inc. (UCC)  
8163 Old Yankee Road, Suite J  
Dayton, Ohio 45458  
Phone (513) 435-3870

Contractors need not join the UCC.

#### 4.7 KOSHER CERTIFICATION

When specified in the invitation, vendors under rabbinical supervision must either:

- A. Place a Kosher certification symbol on individual packages and shipping containers. The symbol shall attest to compliance with applicable dietary (Kosher) laws.
- B. Provide a letter to the consignee certifying compliance with applicable dietary (Kosher) laws.

#### 4.8 RECYCLE SYMBOLS

- A. The contractor must place the recycle symbol and the words "PLEASE RECYCLE" somewhere on the surface of each primary and shipping container which is widely recycled. By "widely recycled," it is meant recycled in most communities. The words "PLEASE RECYCLE" are to be placed under the recycle symbol. The following USDA packaging materials are widely recycled and should be marked with the symbol and statement in accordance with Exhibit F:
  - (1) Corrugated fiberboard (cardboard) boxes
  - (2) Steel (tin) cans
  - (3) High density polyethylene (e.g., vegetable oil and liquid shortening bottles)
- B. Packaging materials which are not required under the contract to be printed (e.g., certain plastic pouches, bags, and stretch films) need not be marked even though they can be recycled in many communities.
- C. In addition to the recycle symbol and "PLEASE RECYCLE" statement, plastic containers must also be marked in accordance with the appropriate plastic material codes shown in Exhibit F. Reusable plastic overcaps must be marked with the appropriate plastic materials code only. The recycle symbol and "PLEASE RECYCLE" statement must be of sufficient size to be legible.

#### 4.9 CERTIFICATION OF COMPLIANCE

A C.O.C. may be printed on each individual container. When printed on the container, the C.O.C. must be applied in accordance with Paragraph 2.2 of this Appendix.

FAX No. 816-926-6381  
Contracting Officer  
Kansas City Commodity Office  
USDA, ASCS, Dairy Division, Procurement & Warehouse Branch  
P.O. Box 419205  
Kansas City, Missouri 64141-6205

VDR/PL _____
COM/PK _____
PRICE _____
WHSE _____

1. Offer is subject to the terms and conditions of Announcement PCA-1.

2. Total net quantity offered: \_\_\_\_\_ pounds.

3. The applicable pack type/size: \_\_\_\_\_

4. Location of process cheese when inspected by USDA: \_\_\_\_\_  
(Show warehouse name if the commodity is stored in a CCC-approved warehouse.)

5. Truck shipping point: \_\_\_\_\_  
(Name) (Address) (City/State/ZIP)

Rail shipping point: \_\_\_\_\_  
(If different than truck) (Name) (Address) (City/State/ZIP)

Serving Railroad(s): \_\_\_\_\_ Switching Railroad: \_\_\_\_\_

6. CERTIFICATE NUMBER	7. UNITS	8. NET WEIGHT	9. STORAGE PAID THROUGH DATE	10. MANUFACTURE DATE(S)

11. Full business name of offeror, complete address, telephone number and FAX number:

Name, address, telephone number and FAX number of person to receive the "Notice to Deliver", if different:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

12. Representations and Certifications

a. By signing the offer, the offeror certifies that annual representations and certifications (check one):

G Dated \_\_\_\_\_ (insert date of signature of submission), which are incorporated herein by reference, have been submitted to the KCCO and that submittal is current, accurate, and complete as of the date of this offer, except as follows (insert changes that affect only this offer; if "none", so state):

G Are enclosed.

b. By signing the offer, the offeror understands that any fraudulent certification or misrepresentation in this offer will render offeror subject to criminal prosecution and civil frauds liability.

13.

SIGNATURE	TITLE	DATE

FOR KCCO USE ONLY

VDR/PL	_____
COM/PK	_____
PRICE	_____
WHSE	_____

FAX No. 816-926-6381  
Contracting Officer  
Kansas City Commodity Office  
USDA, ASCS, Dairy Division, Procurement & Warehouse Branch  
P.O. Box 419205  
Kansas City, Missouri 64141-6205

- Offer is subject to the terms and conditions of Announcement PCA-1.
- Total net quantity offered: 111,600 pounds.
- The applicable pack type/size: 6/5#
- Location of process cheese when inspected by USDA: Big Cheese Company - Midwest, MN  
(Show warehouse name if the commodity is stored in a CCC-approved warehouse.)
- Truck shipping point: Big Cheese Company 321 Main Midwest, MN 54321  
(Name) (Address) (City/State/ZIP)
- Rail shipping point: Cold Pack Warehouse 567 Main Midwest, MN 54321  
(If different than truck) (Name) (Address) (City/State/ZIP)
- Serving Railroad(s): BN, SP Switching Railroad: SP

SAMPLE COPY

6. CERTIFICATE NUMBER	7. UNITS	8. NET WEIGHT	9. STORAGE PAID THROUGH DATE	10. MANUFACTURE DATE(S)
10010	1240	37,200	1/31/94	12/15-16/93
10011	1240	37,200	2/04/94	12/10, 13/93
10012	1240	37,200	2/06/94	12/12/93

- Full business name of offeror, complete address, telephone number and FAX number: FAX 612-555-1678, Big Cheese Company  
321 Main Street, Midwest, MN 54321  
PHONE 612-555-2769
- Name, address, telephone number and FAX number of person to receive the "Notice to Deliver", if different: SAME

- Representations and Certifications
  - By signing the offer, the offeror certifies that annual representations and certifications *(check one)*:
    - Dated 10/25/93 (insert date of signature of submission), which are incorporated herein by reference, have been submitted to the KCCO and that submittal is current, accurate, and complete as of the date of this offer, except as follows (insert changes that affect only this offer; if "none", so state):  
NONE
    - Are enclosed.
  - By signing the offer, the offeror understands that any fraudulent certification or misrepresentation in this offer will render offeror subject to criminal prosecution and civil frauds liability.

3. SIGNATURE | TITLE | DATE

John Smith | President | 12-16-93

---

**PASTEURIZED PROCESS AMERICAN CHEESE 2/**

**KEEP REFRIGERATED**  
**(30°F - 40°F)**

**PLANT NUMBER \_\_\_\_\_ 3/**

**\_\_\_\_\_ 4/**

---

All words shall be of sufficient size to stand out prominently. However, the plant number and certificate number, which may be placed separately from other information anywhere on the pouch, may be smaller print size providing they are clearly legible.

- 1/ Process cheese manufacturers may use Exhibit B or Exhibit B-1 markings for inner pouches. Also, the inner pouches may contain company logos and other commercial markings.
- 2/ Insert " - SLICED, " if applicable.
- 3/ State assigned State and Plant Number as reported for the plant by AMS in "Dairy Plants Surveyed and Approved for USDA Grading Service. "
- 4/ Certificate number.

DOMESTIC MARKINGS FOR CHEESE POUCHES 1/

---

PASTEURIZED PROCESS AMERICAN CHEESE 2/

DONATED BY

THE PEOPLE OF THE U. S. A.

FOR FOOD ASSISTANCE PROGRAMS

NOT TO BE SOLD OR EXCHANGED

KEEP REFRIGERATED

(30°F - 40°F)

---

All words shall be in capital letters and of sufficient size to stand out prominently.

1/ Process cheese manufacturers may use Exhibit B or Exhibit B-1 markings for inner pouches. Also, the inner pouches may contain company logos and other commercial markings.

2/ Insert " - SLICED, " if applicable.

---

DOMESTIC CARTON MARKINGS

---

TOP PANEL

BOTH SIDE PANELS

PASTEURIZED PROCESS AMERICAN CHEESE 1/

DONATED BY

THE PEOPLE OF THE U. S. A.

FOR FOOD ASSISTANCE PROGRAMS

NOT TO BE SOLD OR EXCHANGED

KEEP REFRIGERATED  
(30°F - 40°F)

NET WEIGHT \_\_\_\_\_ POUNDS 2/

---

All words shall be in capital letters and of sufficient size to stand out prominently.

1/ Insert "- SLICED," if applicable.

2/ Insert 2 or 5, whichever is applicable.

# SHIPPING CONTAINER MARKINGS FOR PASTEURIZED PROCESS AMERICAN CHEESE

PACKED IN 2-POUND AND 5-POUND CARTONS

---

## BOTH SIDE PANELS

PASTEURIZED PROCESS AMERICAN CHEESE 1/

DONATED BY

THE PEOPLE OF THE U. S. A.

FOR FOOD ASSISTANCE PROGRAMS

NOT TO BE SOLD OR EXCHANGED

KEEP REFRIGERATED  
(30EF - 40EF)

## ONE END PANEL

PASTEURIZED PROCESS AMERICAN CHEESE 1/

2/ \_\_\_ POUND CARTONS GROSS WT. \_\_\_ LBS.

PLANT NO. \_\_\_\_\_ 3/

MONTH AND YEAR PACKED - PACKAGING CODE 4/

## OTHER END PANEL

USDA SYMBOL 5/

DO NOT STACK ABOVE \_\_\_\_\_ TIERS

PER PALLET, \_\_\_\_\_ PALLETS HIGH 6/

---

1/ Insert " - SLICED, " if applicable.

2/ Insert 12/2, 15/2, or 6/5, as applicable.

3/ Insert the applicable State and Plant number as listed in "Dairy Plants Surveyed and Approved for USDA Grading Service."

4/ Mark bottom line either on one side panel or on one end panel.

5/ Insert the USDA Symbol shown in Exhibit E. The symbol must be centered and as large as possible in direct proportion to the available printing surface.

6/ Insert the safe stacking height to be indicated by contractor.

ALL MARKINGS SHALL BE IN WATERPROOF PERMANENT BLACK OR BLUE INK. All words shall be of sufficient size to stand out prominently.

## EXHIBIT D

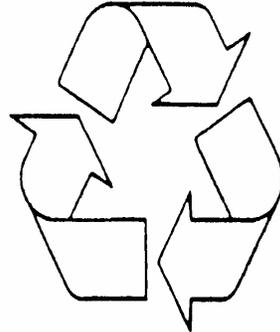
Appendix 2 PCA-1  
February 14, 1994

USDA SYMBOL

EXHIBIT E  
Appendix 2 PCA-1  
February 14, 1994



# RECYCLE SYMBOL FOR PAPER PRODUCTS AND CANS



**PLEASE  
RECYCLE**

## PLASTIC MATERIALS CODE SYSTEM

CODE

MATERIAL



----- Poly-Ethylene Terephthalate (PET)



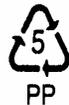
----- High Density Polyethylene



----- Vinyl/Polyvinyl Chloride (PVC)



----- Low Density Polyethylene



----- Polypropylene



----- Polystyrene



----- All Other Resins

**GSA Business Service Center Areas of Service, Addresses, and Phone Numbers:****Regional Capital Region**

District of Columbia, nearby Maryland and Virginia:

7<sup>th</sup> and D Sts., SW  
Room 1050  
Washington, D.C. 20407  
(202) 472-1804**Region 1**Connecticut, Maine, Vermont, New Hampshire,  
Massachusetts, Rhode Island:Boston Federal Office Building  
10 Causeway St.  
Boston, MA 02222  
(617) 565-8100**Region 2**

New Jersey, New York, Puerto Rico, Virgin Islands:

Jacob K. Javits Building  
26 Federal Plaza  
New York, NY 10278  
(212) 264-1234**Region 3**Illinois, Pennsylvania, Delaware, West Virginia, Virginia and  
Maryland and except the District of Columbia metro area:9<sup>th</sup> and Market Streets  
Room 5151  
Philadelphia, PA 19107  
(215) 597-9613**Region 4**Alabama, Florida, Kentucky, Georgia, Mississippi,  
North Carolina, South Carolina and Tennessee:75 Spring Street SW  
Atlanta, GA 30303  
(404) 331-5103-3032**Region 5**Illinois, Indiana, Ohio, Michigan, Minnesota and  
Wisconsin:230 South Dearborn Street  
Chicago, IL 60604  
(312) 353-5383**Region 6**

Iowa, Kansas, Missouri and Nebraska:

1500 East Bannister Road  
Kansas City, MO 64131-3088  
(816) 926-7203**Region 7**

Arkansas, Louisiana, Texas, New Mexico, and Oklahoma:

819 Taylor Street  
Fort Worth, TX 76102  
(817) 334-3284**Region 8**Colorado, North Dakota, South Dakota, Utah, Montana  
and Wyoming:Denver Federal Center  
P.O. Box 25006  
Room 145  
Denver, CO 80225-0006  
(303) 236-7408**Region 9**Northern California, Hawaii, all of Nevada except Clark  
County:525 Market Street  
San Francisco, CA 94105  
(415) 974-0523Los Angeles, Southern California, Arizona and Clark  
County, Nevada:300 North Los Angeles Street  
Room 3259  
Los Angeles, CA 90012-2000  
(213) 894-3210**Region 10**

Alaska, Idaho, Oregon and Washington:

Room 2413  
15<sup>th</sup> and C Streets, SW  
Auburn, WA 98001  
(206) 931-7956

Copies of specifications and/or standards are not available from the above-listed centers, write to the following:

General Services Administration  
Specifications Section  
Room 6654  
7<sup>th</sup> and D Sts., SW  
Washington, DC 20407

A-A-20084  
October 12, 1982

### COMMERCIAL ITEM DESCRIPTION

CHEESE, AMERICAN, PROCESS, PASTEURIZED; and  
CHEESE, PIMENTO, PROCESS, PASTEURIZED

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description in preference to Federal Specification C-C-291F.

This Commercial Item Description (CID) covers pasteurized process American cheese, and pasteurized process pimento cheese suitable for use by the Federal Government.

#### Salient Characteristics.

The product shall conform to the types, classes, and styles in the following list which shall be specified, as required, in the contract or purchase order. (Note: The list below contains common commercial pack and packaging options. Other pack and packaging options may be available and may be specified by the purchaser.)

#### Type I - Pasteurized Process American Cheese.

##### Class 1 - Sliced.

- Style A - 3 pound sliced, packed 4 units per case.
- Style B - 3 pound sliced, packed 8 units per case.
- Style C - 3 pound sliced, packed 12 units per case.
- Style D - 5 pound sliced, packed 4 units per case.
- Style E - 5 pound sliced, packed 6 units per case.
- Style F - 5 pound sliced, packed 8 units per case.

##### Class 2 - Loaf (wrapped and cartoned).

- Style A - 2 pound loaf, packed 12 loaves per case.
- Style B - 2 pound loaf, packed 15 loaves per case.
- Style C - 5 pound loaf, packed 4 loaves per case.
- Style D - 5 pound loaf, packed 6 loaves per case.
- Style E - 5 pound loaf, packed 8 loaves per case.

#### Type II - Pasteurized Process Pimento Cheese.

##### Class 1 - Sliced.

- Style A - 3 pound sliced, packed 4 units per case.
- Style B - 3 pound sliced, packed 8 units per case.
- Style C - 3 pound sliced, packed 12 units per case.
- Style D - 5 pound sliced, packed 4 units per case.
- Style E - 5 pound sliced, packed 6 units per case.
- Style F - 5 pound sliced, packed 8 units per case.

The natural cheese used in the production of the process cheese shall be free of all non-edible portions. Packaging material, surface defects, unclean areas, and mold shall be removed prior to further processing.

The pasteurized process American cheese shall possess a pleasing and desirable mild to medium cheese flavor which is characteristic of the variety or varieties of cheese ingredients used. If additional optional ingredients are used, they shall be incorporated with good commercial practices, and the flavor imparted shall be pleasing and desirable. The product may have a slight cooked or acid or very slight emulsifier flavor and be free from any undesirable tastes and odors.

The pasteurized process American cheese shall have a medium firm, smooth, and velvety body free from uncooked cheese particles. It shall be resilient and not tough, brittle, short, weak, or sticky. The product shall be free from pinholes or openings except those caused by trapped steam. The cheese shall slice freely, and shall not stick to the knife or break when cut into approximately 1/8 inch slices.

When manufactured in sliced form, the slices shall separate readily and be of a reasonably uniform dimension and thickness throughout. Unless otherwise requested by the purchaser, the slices shall not be individually wrapped.

To achieve pasteurization, a temperature of 150°F is required for 30 seconds. When requested by the purchaser, the product may be pasteurized at 165°F for 30 seconds.

The pasteurized process American cheese may be colored or uncolored but shall be uniform throughout. If colored, the product shall possess a medium yellow-orange color and be bright and not dull or faded. The wrapper may be slightly wrinkled but shall envelop the cheese, adhere closely to the surface, and be completely sealed and not broken or soiled.

Pasteurized process pimento cheese shall meet all of the requirements listed for pasteurized process American cheese. In addition, the pasteurized process pimento cheese shall contain pimentos that have been chopped or diced into small particles that are uniformly distributed throughout the product. There shall be a sufficient amount of pimentos to impart a desirable characteristic flavor and comply with the applicable Standard of Identity.

#### Contractor's Certification.

By submitting an offer, the contractor certifies that the product offered meets the specified salient characteristics of this CID; conforms to the producer's own specifications and standards, including product characteristics, manufacturing procedures, quality control procedures, and storage and handling practices; has a national or regional distribution from storage facilities located within the United States, its territories or possessions; and is sold on the commercial market. The Government reserves

the right to determine proof of such conformance prior to first delivery from point of origin and any time thereafter, up to and including delivery at final destination, as may be necessary to determine conformance with the provisions of the contract.

#### Regulatory Requirements.

The delivered product shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace. The product shall comply with all regulations pursuant to the provisions of the Food, Drug, and Cosmetic Act (21 CFR Parts 1 - 199).

The pasteurized process American cheese shall comply with the Federal Food and Drug Administration's Standard of Identity, 21 CFR 133.169. The pasteurized process pimento cheese shall comply with the Federal Food and Drug Administration's Standard of Identity, 21 CFR 133.171.

#### Quality Assurance.

The product shall be processed in a plant approved by the Dairy Grading Branch, Dairy Division, Agricultural Marketing Service, U.S. Department of Agriculture (USDA).

When required in the contract or purchase order, the quality assurance of pasteurized process American cheese and/or pasteurized process pimento cheese shall be determined by the Dairy Grading Branch, Agricultural Marketing Service, USDA. The product shall be examined and/or tested in accordance with the applicable provisions in the CID and when applicable, the United States Standards for Condition of Food Containers currently in effect on the date of solicitation, and in accordance with the requirements in the applicable regulations.

#### Preservation, Packaging, Packing, Labeling and Marking.

The pasteurized process American cheese and/or pasteurized process pimento cheese shall be preserved, packaged, packed, and case marked in accordance with good commercial practice. Commercial labeling and packaging, as may be augmented by the contract or purchase order, shall be acceptable. Shipping containers shall comply with the National Motor Freight Classification or Uniform Freight Classification, as applicable.

#### For Department of Defense (DoD) Procurements.

The following requirements are applicable when specified by the contracting officer. (Copies of specifications, standards, and publications required by contractors in connection with specific procurement functions should be

obtained from the procuring activity or as directed by the contracting officer.)

Packaging.

A. Commercial packaging. Three and five pounds of Class 1 product of Types I or II or five pounds of Type I, Class 2 product shall be packaged in accordance with commercial practice.

B. Commercial packing. Not more than 40 pounds of product of one description shall be packed in one case. Metal fasteners shall not be used in the final closure of fiberboard boxes.

C. Export packaging. Same as commercial packaging.

D. Export packing. Not more than 40 pounds of product of one description only shall be packed in a snug-fitting fiberboard box, constructed, closed, and reinforced in accordance with style RSC, or RSC-L as applicable, grade V3c, V3s, or V4s of PPP-B-636; Boxes, Shipping, Fiberboard. Alternatively, the shipping container shall be constructed in accordance with style RSC or RSC-L, as applicable, class I, type SWCFI, grade 275 of PPP-B-1163; Box, Corrugated Fiberboard, High Compression Strength, Weather Resistant, Wax Resin Impregnated. Each shipping container packed with sliced cheese shall be provided with a fiberboard box liner as specified in PPP-B-636. In lieu of the box liner, fiberboard separators made of the same materials as the shipping container may be used, provided the product is separated into individual compartments. When box flaps are closed by stitches, a paperboard pad shall be placed between the sliced cheese and the stitches. The PPP-B-1163 box shall be closed with hot melt adhesive and shall be reinforced with two lengthwise bands and one girthwise band in accordance with the appendix of PPP-B-636. All shipping containers shall be reinforced with nonmetallic strapping or pressure-sensitive adhesive filament reinforced tape in accordance with the appendix of PPP-B-636.

E. Labeling (commercial and export). Labeling of cans shall be in accordance with commercial practice and be in compliance with the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

F. Marking of shipping containers (commercial and export). Commercial markings for shipping containers are acceptable provided the following information is included:

National Stock Number	Date of Packaging (month/year)
Item Description	Contract Number
Quantity, Unit of Issue	Name, Address, and Zip Code of Contractor

In addition, the following precautionary markings shall appear in capital letters of equal height on top of each container:

KEEP REFRIGERATED  
(BELOW 45°F)  
DO NOT FREEZE

Notes:

A-A-20084

Purchaser shall specify:

- Product types, classes, and styles, as appropriate.

Purchaser may specify:

- The temperature of the product to be cooled to 100°F or less within 24 hours after processing and delivered at a temperature not to exceed 60°F (recommended delivery temperature 32° - 45°F).
- The average age of the natural cheese used in the blend to be at least 30 days old with no natural cheese less than 20 days old.
- Melting characteristics of the product (recommended reference Tentative DA Instruction No. 918-102-3, Methods of Laboratory Analysis for Meltability of Process Cheese).
- The U.S. Grade of cheese used in the manufacture of pasteurized process American cheese or pasteurized process pimento cheese.
- The medium yellow-orange color required in the product to be alternatively described as being within the color range of 5-8 as depicted by the National Cheese Institute Cheese Color Standards.
- That the slices of the sliced cheese be wrapped individually.
- A pasteurization temperature of 165°F for 30 seconds.
- Age of product at time of delivery to first receiving activity, DoD only (recommended not to exceed 90 days from date of manufacture).

Sources of Documents:

Sources of information for nongovernmental documents are as follows:

Copies of the National Cheese Institute Cheese Color Standards may be obtained from:

National Cheese Institute  
110 North Franklin Street  
Chicago, IL 60606

Copies of National Motor Freight Classification and Uniform Freight Classification may be obtained from:

National Motor Freight Traffic Association, Inc., Agent  
National Motor Freight Classification  
American Trucking Associations, Inc., Traffic Department  
1616 P Street, NW  
Washington, DC 20036

A-A-20084

Uniform Classification Committee, Agent  
Uniform Freight Classification  
Uniform Classification Committee, Room 1106  
222 South Riverside Plaza  
Chicago, IL 60606

Sources of information for governmental documents are as follows:

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1-199. This three-volume set may be purchased from the Superintendent of Documents, U.S. Government Printing Office, Washington, DC 20402.

Civil agencies may obtain copies of the Commercial Item Description from:

General Services Administration  
Specification Unit (WFIS)  
Room 6039  
7th and D Streets, SW  
Washington, DC 20407  
Telephone: (202) 472-2205

Military activities should submit request for copies to:

Naval Publications and Forms Center  
5801 Tabor Avenue  
Philadelphia, PA 19120

Plants approved by the Dairy Grading Branch, Agricultural Marketing Service, USDA, must meet the requirements contained in the General Specifications for Approved Dairy Plants and Standards for Grades of Dairy Products. Copies of these requirements may be obtained from:

Dairy Standardization Branch  
Dairy Division, Room 2963-S  
Agricultural Marketing Service  
U.S. Department of Agriculture  
Washington, DC 20250

Copies of the U.S. Standards for Condition of Food Containers may be obtained from:

Director  
Food Quality Assurance Division  
Agricultural Marketing Service  
U.S. Department of Agriculture  
Washington, DC 20250

Copies of the Tentative DA Instruction No. 918-102-3, Methods of Laboratory Analysis for Maltability of Process Cheese may be obtained from:

Dairy Grading Branch  
Dairy Division, Room 2945-S  
Agricultural Marketing Service  
U.S. Department of Agriculture  
Washington, DC 20250

Activity Symbols:

MILITARY INTEREST:

Military Coordinating Activity:

Army - GL

Custodians:

Army - GL  
Navy - SA  
Air Force - 50

Review Activities:

Army - MD, TS  
Navy - MC, MS  
DP - SS

Civil Agency Coordinating Activities:

DOJ - BOP  
DOT - CGS  
HHS - FDA, NIH  
USDA - FQA  
VA - OSS

Preparing Activity:

USDA - DA