

FORTIFIED MILLED RICE

FOR USE IN INTERNATIONAL FOOD ASSISTANCE PROGRAMS

Effective: January 27, 2016

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Part I COMMODITY SPECIFICATIONS

Section 1.1 COMMODITY SPECIFICATIONS

- A. The Government will accept offers for long or medium grain milled rice. The milled rice may include U.S. #5 or better, maximum 20 percent broken kernels; #3 or better, maximum 15 percent broken kernels; or #2 or better; maximum 7 percent maximum broken kernels and will be specifically stated in the solicitation. The rice shall meet the specifications of the class and grade offered as defined in the "Official United States Standards for Rice," in effect at the time the applicable solicitation for offers is issued.
- B. If the rice-premix is being achieved using the coating technology, the rice-based carrier grains to produce the fortified milled rice should meet a minimum grade of U.S. #2 or better. The standards are available at: <u>USDA Grain Inspection</u>, <u>Packers and Stockyard Administration Federal Grain Inspection Service US Standards for Rice</u>.
- C. Dusting technology should not be used, as the resulting fortified rice would not withstand pre-washing, a step in the cooking process in many of the target countries where the fortified rice will be used.
- D. Offers for parboiled rice will be accepted when specifically stated in the solicitation. No specialty rice, including but not limited to aromatic rice, will be acceptable unless specified in the solicitation.
- E. The Government will accept delivery of rice grading better than the specified contract grade, but:
 - (1) No adjustment in contract price will be made for rice grading better than the contract grade.
 - (2) No substitution of one class of rice for another class of rice will be allowed after a contract has been awarded.

Section 1.2 FORTIFICATION

- **A.** For the purpose of this CRD, the following definitions apply:¹
 - (1) Fortificant: source of each micronutrient
 - (2) **Fortificant mix**: blend of all the fortificants
 - (3) **Micronutrient-premix**: fortificant mix ready for use directly in rice fortification
 - (4) **Rice-premix**: rice grains highly fortified with the fortificant mix

¹ Academy for Educational Development. 2008. Rice Fortification in Developing Countries: A Critical Review of the Technical and Economic Feasibility.

- (5) Retail rice: polished rice packaged at the rice mills
- (6) **Fortified rice**: retail rice combined with micronutrient premix or the rice premix
- **B.** When the solicitation calls for Fortified Milled Rice, the following requirements apply:
 - (1) Offers will be accepted for fortified rice fortified with rice-premix using technologies which will result in a final product that has been demonstrated to be effective, from the standpoints of end food preparation and utilization. Thus, rice-premix shall have scientific evidence from which scientific conclusions can be drawn, or is sufficient to demonstrate, that rice-premix and its use will deliver the requisite levels of micronutrients in one or more appropriate conditions of the intended use. It shall be, therefore, part of the pre-award survey to provide supportive documentation on such evidence.
 - (2) Rice-premix shall be sourced from U.S. companies, producing such micronutrient-premixes in the U.S. and using domestic raw material/ingredients, unless such ingredients are deemed to be unavailable, in which case waivers shall be granted, in accordance to U.S. food aid procurement guidelines.
 - (3) Any rice-premix, other than dusted rice, and meeting the requirements of B.(1) above, are acceptable, as long as the following requirements are met:
 - a. Evidence shall be provided that rice-premix will closely approximate the size, shape, color, and density of the rice they are intended to fortify in both dry and cooked state. Physicochemical characterization using reproducible and quantitative measurements should be provided, when applicable.
 - b. Micronutrient premix shall be loaded to a rice based carrier by any means that proves cost-effective and conforms to the quality standards in this CRD.
 - (4) The fortificant-mix shall be added to a rice based carrier to form the ricepremix.
 - (5) Other food grade additives may be included in the micronutrient premix formulation as long as they do not impart a different flavor or appearance that would detract from the end product acceptability. Rice-premix should not, however, present any significant organoleptic (texture, taste, color, appearance) differentiation in a way that it would result unappealing to the

average consumer. For instance, color differentiation of the rice-premix against the rice grains intended to be fortified could cause rejection of fortified rice in countries where it is a culture to pick uncharacteristic (color, shape and size) grains before further pre-washing for final cooking. Thus it is a very relevant requirement to obtain color, size and shape homogeneity.

- (6) Final fortified rice blend shall come pre-blended with traditional rice, with no modifications to traditional rice preparation and cooking required. Fortified rice shall withstand final preparation process (i.e., pre-washing, heat, high moisture, agitation, etc.) without compromising functionality of encapsulated or extruded rice-premix.
- **C.** The rice-premix will be thoroughly blended with the milled rice to ensure a uniform disbursement. The fortified blended rice will achieve the minimum levels of micronutrients shown in Table 1.

Table 1. Target levels of micronutrients and suggested chemical forms in fortified milled rice per gram of rice premix (or per 100 grams of finished product)².

Micronutrient	Analytical Target/ gram of premix [1] ³	Label Claims/ gram of premix	Recommended Chemical Form [2] ^{/4}
Vitamin A	500 IU	500 IU	Micro-encapsulated vitamin A Palmitate ⁵
Vitamin BI	0.5 mg	0.5 mg	Thiamine Mononitrate
Vitamin B3	7.0 mg	7.0 mg	Niacinamide
Vitamin B6	0.60 mg	0.60 mg	Pyridoxine Hydrochloride
Folic Acid	0.13 mg	0.13 mg	Folic Acid
Vitamin BI2	l mcg	l mcg	Vitamin B12 0.1% WS
Iron	4.0 mg	4.0 mg	Micronized Ferric Pyrophosphate, or other iron forms if same or better bioavailability can

² A plus and minus 20% variation is allowed, assuming a blending ratio of one grain of fortified kernel per each 100-200 grains of unfortified rice (1:100-200). Values should be the result of pulling composite samples throughout production lots.

³Levels shown are target levels unless otherwise specified in the solicitation. Alternative levels may be specified in individual solicitations based on the national and beneficiary consumption level of rice, nutritional needs and regulatory requirements in the destination country. These average fortificant levels shall be guaranteed at the end of 24-month shelf life at 30°C (86°F) supported by appropriate data, from uncooked samples. Appropriate overages should be used to compensate for potency loss over the shelf life period due to storage and packaging conditions.

⁴Alternative forms will only be used when they can be formulated and appropriately demonstrated to achieve equivalent bioavailability to the recommended chemical form.

⁵ The selection of the product formulation (oily Vitamin A, spray dried Vitamin A, encapsulated Vitamin A in a beadlet) depends on the fortified kernels and the technology to produce them. The producer of the fortified kernels (either fortified by coating technology or extrusion technology) has to ensure that the vitamin A loss during storage at 30°C 65% relative humidity is below 5% per month. However, accumulated variation around the mean of Vitamin A allowed from the moment of production up to one year of storage under the specified conditions should not be less than 20% or over 40%.

			be demonstrated
Zinc	6.0 mg	6.0 mg	Zinc oxide
Carrier and binding	Report usage in formulation	Report usage in formulation	Must be GRAS-approved and must not
			The dilution forten about the adjusted to
Fortification Ratio	1:77 - 1:177		optimum payload, which would allow best
			sensorial characteristics and fortificant
			nomogenous distribution

- D. The government reserves the right to perform verification testing for all micronutrients specified in Section 1.2.C. Table I, but will routinely test for only Vitamin A and Iron if the contractor submits a Certificate of Analysis for the rice-premix which indicates the appropriate level of all micronutrients specified in Table I.
- **E.** Shelf Life. Considering the lengthy handling through supply chain of fortified rice intended to be used in international nutrition programs, the expected shelf life is an average of twenty four (24) months from the date of packaging. This should guarantee that there is no change in product odor or color and that commodity is in compliance with FDA CFR 137.350 standard of identity for enriched rice.

Section 1.3 QUALITY ASSURANCE

- **A.** Rice premix production shall comply with corresponding food safety requirements. For instance, if microencapsulation or granulation of particular micronutrients is necessary, processing sites should be GMP-ready. If rice premix is sourced, suppliers should provide CoAs from ISO-approved labs.
- **B.** Certificate of Analysis of the rice-premix shall include lot/batch number. While, specific data verifying the rinse resistant and cook resistant properties of each fortificant is not required for each lot/batch, an annual testing shall be done indicating levels of retention of at least 90 percent after rinsing and at least 80 percent of each nutrient listed in 1.2.C. Table I after cooking.
- **C.** Copies of the original Certificates of Analysis of the rice-premix with the blending validation description must be submitted as part of the invoice package.
- **D.** CoA from rice-premix suppliers should provide certificate as proof of the levels of each micronutrient within the rice-premix.

- **E.** There should be a certificate provided by the processor, certifying that the proper amount of rice-premix was added to the shipment to meet the USDA fortification requirements.
- F. Fortified milled rice blend should comply with Codex standards. The processor must be able to demonstrate by principle and practice the adoption, implementation and recording of Good Manufacturing Practice (GMP), Hazard Analysis Critical Control Point program (HACCP). Thus, vendor should agree on allowing USDA Food Safety/Quality Inspectors to visit the factory without prior notice during any period when USDA/USAID product is being manufactured, to check that the GMP and HACCP systems are in place. The Inspector may request to see records such as:
 - I.Names of people in charge of the process and quality control, temperatures of the process, mixing times / quantity, cleaning schedules, etc).
 - 2. Procedures (e.g. cleaning, personnel hygiene, HACCP, sampling and analysis).
 - 3.Instructions (e.g. standard operating procedures, sanitation standard operating procedures). The quality manual for the process or factory.

G. Microbiology and Contaminants

In addition to minimum levels of micronutrients, fortified rice suppliers shall provide microbiological tests which shall not to exceed the following levels of microbiological contamination in the finished product:

Table 2: Limit of microorganisms and Contaminants in Fortified Rice							
Microbiological Test	IC/SU	n	С	m	M	Report Unit	Ref. Methods
Salmonella (cfu/25g)	C/25	10	0	0	0	/250g	AACC 42-25B
Escherichia coli (cfu/g)	1/10	I	0	0	0	/g	AOAC 991.14
Staphylococcus aureus (cfu/g)	1/10	I	0	0	0	/g	AACC 42-30B
Yeasts and molds	I/25	I	0	100	100	/g	ICC No 146 AACC 42-50
Aflatoxin B1, B2, G1 and G2. (ppb)	1/25	I	0	10	10	/g	AACC 45-16
Annotations:							
 IC: Whether the testing sample is individual (I) or composite (c) SU: Sample Units n: Number of sub-samples to be examined 							

- c: Number of acceptable sample units between m and M
- **m:** maximum of cfc of the organism per gram that are of no concern
- **M**: Maximum allowable number of microorganism (cfu) per gram in any one sub-sample. Any sub-sample with a number above M causes the rejection of the lot under consideration.

Section I.4 FUMIGATION

- A. Not more than ten (10) days prior to packaging, the milled rice shall be funigated in a quantity and manner which will effect a kill in all stages of weevil or other insect infestation.
- B. The Contractor shall submit with his invoice for payment a statement certifying that the rice was fumigated in accordance with this requirement.

Section 1.5 INSPECTION

- A. The contractor shall be responsible for arranging and obtaining Federal Grain Inspection Service (FGIS), or any other organization designated by FGIS, official domestic and export weight and grade certificates. Procedures to follow, additional information and points of contact for these services may be obtained at: <u>http://www.gipsa.usda.gov/fgis/insp_weigh/ricestandsvc.html</u>. Contractors are required to notify the Government immediately of lots that fail to meet contract requirements.
- B. The average net weight of the sampled shipping units as determined by FGIS shall not be less than 98 percent of the marked net weight. Failure of the lot to meet the average net weight requirement shall cause rejection of the involved lot pursuant to FAR clause 52.212-4(a)⁶. (Contract Terms and Conditions—Commercial Items).
- C. If the product fails to meet contract specifications on one or more factors on the first inspection, the Contractor may arrange with FGIS for subsequent inspections of the commodity. The inspections may be conducted at origin or a subsequent point of delivery if the provisions of <u>Title 7 CFR 868.50 through</u> <u>868.63</u>, with respect to retest, appeal, and new inspections can be met. When subsequent inspections of the product are made, the results of the last inspection will be used as the basis for payment under the contract.
- D. FGIS will perform a condition of container examination in accordance with the <u>United States Standards for Condition of Food Containers (7 CFR Part 42)</u> and the Agricultural Marketing Service Handbook for Inspection of the Condition of Food Containers.
- E. For Fortified Milled Rice, FGIS will include the statement "This Milled Rice is Fortified", in the results section of the inspection certificate.
- F. For Fortified Milled Rice, the contractor shall perform product testing and analysis to ensure that the product meets the micronutrient requirements specified in 1.2.C. Table 1. The result of the contractor's testing shall be evidenced by:

⁶ http://www.gpo.gov/fdsys/pkg/CFR-2002-title48-vol2/pdf/CFR-2002-title48-vol2-sec52-212-4.pdf

- (1) Certificate of Analysis of the Micronutrient premix that indicates the level and chemical form for each fortificant.
- (2) Certificate of Analysis of the rice-premix that indicates the levels of each micronutrient in the fortificant.
- (3) Declaration of coefficient of variation and description of the methodology used to validate the blend.
- (4) Copies of the original Certificates of Analysis of the micronutrient premix and the fortificant along with the blending validation description must be submitted as part of the invoice package.

Part 2 CONTAINER AND PACKAGING REQUIREMENTS

Section 2.1 GENERAL

This part provides the container specifications and packaging materials requirements to be used for contracts under this Requirements Document.

Section 2.2 CONTAINERS AND MATERIALS

- A. All containers and packaging shall be constructed to meet the requirements of the Food and Drug Administration (FDA) for safe contact with the packaged product. The contractor shall obtain and maintain documentation from the container or packaging material manufacturer to verify that the containers and packaging materials used in this contract were in compliance with the Government's regulatory requirements for safe contact with food products as required in the Master Solicitation, Part 3, Section A, Number 3.
- B. Questions concerning the containers and materials should be directed to: USDA/FSA/DACO Room 5755 – South Bldg, STOP 0551 1400 Independence Avenue SW Washington, DC 20250-0551 ATTN: Packaging
- C. If the contractor purchases packaging and container ingredients from a foreign country and/or the package and container is manufactured in a foreign country, the package and container SHALL NOT display country of origin labeling. Phrases similar to but not inclusive of, "Made in [Name of Foreign Country]" or "Product of [Name of Foreign Country]" are strictly prohibited.
- D. In addition, all containers and packaging materials shall be constructed to comply with the sum concentration levels of lead, cadmium, mercury, and hexavalent chromium addressed by the Coalition of Northeast Governors (CONEG) model legislation. The sum of the concentration levels of lead, cadmium, mercury and/or hexavalent chromium present in any package or packaging component shall not exceed 100 parts per million. Concentration levels shall be determined

using American Standard of Testing Materials test methods, as revised, or U.S. Environmental Protection Agency test methods for evaluating solid waste, S-W 846, as revised.

Section 2.3 50-KILOGRAM WOVEN POLYPROPYLENE BAGS

Contractors may utilize woven polypropylene fabric and circular-woven style bags but are not limited to these constructions. If woven poly bags are used, the following is to apply:

- A. The color of the fabric shall be white, unless otherwise specified. At the contractor's discretion, it may use fabric containing marker yarns as a means of identifying the manufacturer of the fabric.
- B. The polymer in the fabric shall be 100 percent virgin polypropylene with no recycled material. Rework product will be limited to excess material produced during the initial extrusion process and will be limited to the amount produced during normal continuous operation. A system to identify and document this process must be in place for review by the Government's audit personnel.
- C. The fabric in an unstressed state shall permit a minimum air flow of 3 cubic feet per minute per square foot and a maximum of 30 cubic feet per minute per square foot, when tested in accordance with ASTM Test Method D737, as amended.
- D. The fabric shall be finished by coating or other suitable method to prevent slippage. Individual test results shall be 28 degrees or greater, when tested in accordance with TAPPI Test Method T-503-OM-84. The fabric shall accept and retain printing ink that will not rub or flake off to a degree where legibility is impaired.
- E. The fabric shall be capable of resisting ultraviolet deterioration for a minimum of 200 hours of exposure in a weather meter, when tested in accordance with Test Method 5804-Federal Standard 191, as amended. The fabric shall retain 70 percent of its original minimum tensile strength in each direction, after 200 hours exposure, when tested in accordance with Test Method ASTM D 5034 (Grab Test), as amended.
- F. Bags may be flat tube or gusseted.
- G. Bags may be extrusion coated. Extrusion coated bags shall have the proper number, size and location of micro perforations to achieve the air permeability rate required for product stability and fumigation, as well as filling efficiency.

Section 2.4 SEWING OF BAG SEAMS

A. All bag seams shall be sewn in a manner which prevents the product from leaking through the seams during handling, storage, and distribution.

- B. The color of the sewing thread shall be natural or white. The tensile strength of the sewn seams shall not be less than the tensile strength of the fabric in the body of the bag.
- C. The top and bottom of the bag shall be heat cut or otherwise finished to prevent fraying or unraveling of the fabric during distribution. The bottom seam shall be constructed in accordance with Federal Standard 751a, SSn-1 Single Turnover, as amended. A minimum of 4 stitches per inch is required.

Section 2.5 PERFORMANCE TEST PROCEDURES

- A. All bags shall be capable of withstanding the following performance test for impact resistance.
 - (1) Ten filled and sealed bags shall each survive a single drop test on the butt and side on a shock machine that produces for each test a velocity change of 195 inches per second using a shock duration of .002 seconds without loss of product.
 - (2) Testing shall be conducted under standard temperature (73.4 ° F plus or minus 1.8 ° F) and relative humidity (50% plus or minus 2%) conditions.
 - (3) Filled bags shall be placed in the conditioned atmosphere for sufficient time before the tests are conducted for the bag materials to come to equilibrium.
 - (4) Bags submitted under this performance specification shall conform to all other applicable material, construction, and performance specifications.
- B. Test Laboratories

The contractor may use any independent or private laboratory that is capable of conducting the performance test for impact resistance described in Section 2.5. However, the Government is aware of only the following domestically located independent or private laboratories that have such capability:

Michigan State University	Lansmont Corporation
School of Packaging	17 Mandeville Court
130 Packaging Building	Monterey, CA 93940
East Lansing, MI 48824-1223	(831) 655-6600
(517) 355-9580	www.lansmont.com
http://www.packaging.msu.edu/	
research/testing_services/	

Rutgers University Center for Packaging Science and Engineering Busch Campus 137 Winchester Road, Piscataway, NJ 08854-8029 (732) 445-3224 http://catalogs.rutgers.edu/gene rated/nbgrad_0810/pg24361.html Ten-E Packaging Services, Inc. 1666 County Road 74 Newport, MN 55055 (651) 459-0671 <u>http://www.ten-</u> e.com/index.php/package-testing/

Section 2.6 TEST FREQUENCY

- A. All testing specified shall be performed and documented.
- B. The air permeability and ultraviolet resistance tests shall, as a minimum, be performed annually and when a change in the formulation/design of the fabric is being made.
- C. The performance test for impact resistance shall be performed when a change in the formulation/design of the fabric is being made.
- D. The slide angle test shall, as a minimum, be performed in-house for every 10,000 lineal meters of fabric production. Testing performed in-house is not required to be performed under the specified temperature and humidity requirements. In addition, the slide angle test shall, as a minimum, be performed annually by an outside testing facility and when a change in the formulation/design of the fabric is being made. This testing shall be performed in accordance with all contract requirements, including the specified temperature and humidity.
- E. All supporting test and quality control documentation shall be retained and made available for review by the Government for a minimum of three years after final payment under the contract.

Part 3 MARKING REQUIREMENTS

Section 3.1 MARKINGS

A. The bag shall be marked in the color specified in the markings exhibits. Any markings not shown on the exhibits shall be printed in blue. When printed on the bag, the colors blue and red shall match the Pantone Matching System (PMS) chart numbers 294 and 200, respectively, to the extent practicable.

- B. All dimensions are approximate. Unless otherwise specified, all characters shall be in normal block print.
- C. The U.S. Flag shall be 7 inches high and 12 3/4 inches in total width, on the back of the applicable bag, see exhibits.
- D. The USAID vertical identity, including the logo, brand name, and tagline, shall be printed in the same style as shown in the markings exhibits, sized approximately 7 1/2 inches high and 9 3/8 inches in total width. The USAID logo shall be 4 1/4 inches in diameter. The USAID brand name shall be 2 inches in height. The tagline "FROM THE AMERICAN PEOPLE" shall be 1/2 inch in height. The USAID vertical identity is available to download at http://www.usaid.gov/branding/. Note USAID has updated logos available as of March 11, 2016.
- E. The commodity name shall be 1 1/2 inch print. Immediately below the commodity name on the front and back panels insert additional commodity description in 5/8 inch print, if applicable. See Exhibit A for appropriate commodity name/additional commodity description that shall be printed on each bag.
- F. The net weight, contract number and the statement "NOT TO BE SOLD OR EXCHANGED" shall be 3/4 inch print. The bag dimensions and Standard Marking Requirement (SMR) or Language Marking Requirement (LMR) number shall be 1/2 inch print. The contract number, net weight, and SMR or LMR number shall be at the bottom of the bag, centered. See exhibits.
- G. The symbol indicating "USE NO HOOKS" shall be 2 3/4 inches in height. See exhibits.
- H. The letters or symbols used in the language markings for LMR-1 and LMR-3 should be sized approximately 1 5/8 inches, see exhibits. The language marking for LMR-2 should be sized to fit as shown in the exhibits.
- I. Lot codes unique to each lot offered for inspection shall be legibly marked on each individual primary container and shipping container. Commodity suppliers may use any type of lot coding system provided a unique code is used to identify each lot offered for inspection under contract.

Section 3.2 MARKING DESCRIPTIONS

The Government shall furnish required markings within two business days after the date of the contract. The procurement of containers should be deferred for at least two business days after the date of the contract.

The following standard marking requirements for USAID may be requested under the contract (USDA has similar requirements):

Standard Marking Requirement #1 (SMR-1)

USAID – Distribution

Front: U.S. Flag, the commodity name, the words "NOT TO BE SOLD OR EXCHANGED," USAID logo, contract number, net weight, dimensions, "SMR-I," and use no hooks symbol. See exhibit SMR-I, front Back: Identical to front. See exhibit SMR-I, back.

Standard Marking Requirement #3 (SMR-3)

USAID – Monetization

Front: U.S. Flag, the commodity name, USAID logo, contract number, net weight, dimensions, "SMR-3," and use no hooks symbol. See exhibit SMR-3, front. Back: Identical to front. See exhibit SMR-3, back.

Language Marking Requirement #1 (LMR-1) – COMING SOON

USAID – Distribution for North Korea

Front: U.S. Flag, the commodity name, the words "NOT TO BE SOLD OR EXCHANGED," USAID logo, contract number, net weight, dimensions, and "LMR-1." See exhibit LMR-1, front.

Back: U.S. Flag, the commodity name, North Korean language panel, and "LMR-I" only. See exhibit LMR-I, back.

Language Marking Requirement #2 (LMR-2) – COMING SOON

USAID – Distribution for Afghanistan, with Pashtu and Dari Front: U.S. Flag, the commodity name, the words "NOT TO BE SOLD OR EXCHANGED," USAID logo, contract number, net weight, dimensions, and "LMR-2." See exhibit LMR-2, front.

Back: U.S. Flag, the commodity name, Pashtu and Dari language panel, and "LMR-2" only. See exhibit LMR-2, back.

Language Marking Requirement #4 (LMR-4) – COMING SOON USAID – Distribution for Iraq with Arabic

Front: U.S. Flag, the commodity name, the words "NOT TO BE SOLD OR EXCHANGED," USAID logo, contract number, net weight, dimensions, and "LMR-4." See exhibit LMR-4, front.

Back: U.S. Flag, the commodity name, Arabic language panel, and "LMR-4" only. See exhibit LMR-4, back.

Section 3.3 EMPTY BAG DIMENSIONS

A. All bags shall be marked with the empty dimensions as follows:

Gusseted Bags	Face Width X Gusseted Width X Finished Length
Flat Tube Bags	Face Width X Finished Length

- B. The dimensions shall be printed at the bottom of the bag, centered, see exhibits.
- C. The finished size of the circular woven polypropylene bags will be determined by the contractor, unless otherwise specified by the contracting officer.

Section 3.4 CONTAINERS WITH INCORRECT MARKINGS

- A. Any labels, bags, cans, can lids, cases, or any other type of packaging (hereinafter referred to as "containers") displaying incorrect markings may be used under a Government contract provided that the incorrect markings are obliterated and correct markings are applied in a permanent manner with approval of the contracting officer.
- B. The appearance of containers in commercial or other channels either filled or unfilled bearing markings identifying the containers as part of a Government contract may cause the Government expense in determining whether commodities have been diverted from authorized use and in answering inquiries. The contractor shall take all necessary action to prevent the appearance in commercial or other channels of containers and container materials bearing any markings required under a Government contract, including those held by the contractor or others; e.g., overruns misprints, etc. The contractor shall ensure that any container from a Government contract that appears in commercial or other channels shall have all markings required under this contract permanently obliterated.

Exhibit A

List of Commodity Names Printed on 50 Kilogram Woven Polypropylene Bags

Commodity	Commodity Name	Commodity	Commodity Name
Requirements	-	Requirements	-
Bulgur / Soy-	BULGUR	Dry Edible	BLACK BEANS
Fortified Bulgur	SOY-FORTIIFIED BULGUR	Beans (DEB)	BLACKEYE BEANS
Buckwheat (BWP)			DARK RED KIDNEY BEANS
Buckwheat (BVII)	BUCKWHEAT GRITS		LIGHT RED KIDNEY BEANS
		-	GARBANZO BEANS
Bagged Grain	WHEAT		GREAT NORTHERN BEANS
(KCBG)	HARD RED WINTER		
(PEA BEANS
	WHEAT HARD RED SPRING		PINK BEANS
	WHEAT NORTHERN SPRING		PINTO BEANS
	SORGHUM		SMALL RED BEANS
	YELLOW CORN		SMALL WHITE BEANS
	YELLOW CORN		
	YELLOW SOYBEANS	-	
Milled Rice (MR)	MILLED RICE LONG GRAIN	Peas and Lentils (PI)	LENTILS
	MILLED RICE MEDIUM GRAIN	(1-)	SPLIT GREEN PEAS
	MILLED RICE PARBOILED		SPLIT YELLOW PEAS
	FORTIFIED MILLED RICE		SMOOTH GREEN DRY PEAS
			SMOOTH YELLOW DRY PEAS
Wheat Flour/	FLOUR	1	
Bread Flour		-	
(WFBF)	BREAD FLOUR		
50 KG	WHEAT		
Polypropylene	CORN		
Bags (KCPBAGS)	SORGHUM		
	SOYBEANS	1	
	SOYBEAN MEAL	1	

Exhibits SMR-1 through SMR-3 and LMR-1 through LMR-4: The following images display the standard marking requirements and language marking requirements for USAID commodity bags that may be requested under the contract, described under Section 3.2 Marking Descriptions. USDA has similar marking requirements for its commodity bags. Images LMR-1 through LMR-4 coming soon.



