

**USDA COMMODITY REQUIREMENTS**

**DSM3  
DEHYDRATED SOUP MIX  
FOR USE IN EXPORT PROGRAMS**

Effective Date: **11/5/07**

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## **Part 1        COMMODITY SPECIFICATIONS**

### **Section 1.1    DEHYDRATED SOUP MIX REQUIREMENTS**

#### **A.        Quality of Dehydrated Soup Mix**

- (1)        The dehydrated soup mix shall meet the salient characteristics in Commercial Item Description (CID) for dehydrated soup mixes, A-A-20329A, dated August 24, 2000, for Type I, Type II or Type III, Style B, Flavor 1, Flavor Profile a; Plain (no flavoring) dehydrated soup mix, and be the same product offered for sale in the commercial marketplace. The Commercial Item Description is available at <http://www.ams.usda.gov/fqa/aa20329a.htm>.
  - a.        If a flavor such as spicy, chicken, beef, etc., is being purchased the flavor profile will be stated in the solicitation.
  - b.        Flavor shall meet the flavor profile characteristics as specified in Commercial Item Description A-A-20329A, dated August 24, 2000.
- (2)        The invitation will specify if the product is, or is not, to be nutritionally fortified.
- (3)        The product shall be prepared from properly matured, wholesome, clean vegetables. The vegetables used in the preparation of this product shall be prepared from the latest season's crops.
- (4)        The finished product shall not contain foreign material, shall not have a foreign odor or flavor, shall not have a foreign color, and shall be uniformly blended, and be a free flowing mixture.

#### **B.        Testing and Analysis**

- (1)        Contractors are authorized to utilize the services of a private, independently owned and operated laboratory capable of performing the analysis of the dehydrated soup mix.
- (2)        The Government reserves the right to ensure the validity of the independent laboratory's results through random and unannounced comparison tests.
- (3)        Analytical results obtained by the designated laboratory shall be submitted to the contracting officer on stationery bearing the laboratory's letterhead.
- (4)        The Government may randomly select, control, and submit laboratory samples to an independent laboratory designated by the contractor for analysis.

(5) Analytical requirements shall meet those specified in Commercial Item Description A-A-20329A, dated August 24, 2000.

C. Rehydrated Product

The rehydrated product shall have the color, odor, flavor, and appearance typical of vegetable soup, and be free from objectionable odors.

**Section 1.2 QUALITY ASSURANCE**

A. The contractor shall perform the product testing and quality analysis to ensure that the product meets the commodity specifications. The results shall be evidenced by a Certificate of Analysis (COA). Copies of the original COA must be submitted as part of the invoice package. The COA shall provide the results of all tests specified. If quality discounts are provided in the contract, and the product to be delivered by the contractor falls within the quality discount table, those factors shall be identified by an asterisk on the copies of the COA.

B. Contractors shall notify the Government immediately of lots that fail to meet contract requirements.

**Part 2 CONTAINER AND PACKAGING REQUIREMENTS**

**Section 2.1 COMMERCIAL PACKAGING**

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.** Container and packaging requirements for commercial products are those used in current commercial shipping practices for export and shall comply with the following unitization requirements:
- (1) Unless otherwise specified by the Government, all shipments of packaged products shall be unitized (palletized and stretch wrapped).
  - (2) Pallets shall be:
    - a. Constructed to facilitate the safe handling and transportation of the packaged product, as a unit, without loss or damage.
    - b. 48 X 40 inches, four-way or partial four-way, and reversible or nonreversible flush stringer.
    - c. Suitable for use in the shipment of food products.
  - (3) Plastic stretch wrap shall be:
    - a. 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.
    - b. Applied as tightly as possible around all tiers of the palletized shipping containers. The shipping containers shall be held firmly in place by the stretch wrap.
  - (4) Pallet loads shall be:
    - a. Stacked in such a way as to minimize the amount that shipping containers overhang the edges of pallets.
    - b. Blocked and braced or otherwise loaded into the conveyance in a manner that prevents shifting during transit.
- B.** Shipping containers shall be marked to show the maximum safe stacking height. It is the responsibility of the contractor in cooperation with the shipping container manufacturers to determine the safe stacking height.

### **Part 3 MARKING REQUIREMENTS**

#### **Section 3.1 COMMERCIAL MARKINGS**

- A.** The marking and labeling for commercial products shall be in accordance with good commercial practices.
- B.** At contractor’s option, a statement such as “NOT FOR RETAIL SALE” may be printed on the principal display panel of the food label.

- C. The manufacturer's lot code/lot identification shall be shown on the commercial bill of lading.