

AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT

1. CONTRACT ID CODE	PAGE	OF	PAGES
	1		21

2. AMENDMENT/MODIFICATION NO. 0002	3. EFFECTIVE DATE	4. REQUISITION/PURCHASE REQ. NO. See Block 14	5. PROJECT NO. (If applicable)
6. ISSUED BY DLA TROOP SUPPORT SUBSISTENCE SUPPLY CHAIN 700 ROBBINS AVENUE PHILADELPHIA PA 19111-5096	CODE SPE3S1	7. ADMINISTERED BY (If other than Item 6) CODE	

8. NAME AND ADDRESS OF CONTRACTOR (No., street, county, State and ZIP Code)	(X)	9A. AMENDMENT OF SOLICITATION NO. SPE3S117R0004
	<input checked="" type="checkbox"/>	9B. DATED (SEE ITEM 11) 2017 APR 17
	<input type="checkbox"/>	10A. MODIFICATION OF CONTRACT/ORDER NO.
	<input type="checkbox"/>	10B. DATED (SEE ITEM 13)
CODE	FACILITY CODE	

11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS

The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offers is extended, is not extended.

Offers must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended, by one of the following methods:
 (a) By completing Items 8 and 15, and returning 1 copies of the amendment; (b) By acknowledging receipt of this amendment on each copy of the offer submitted; or (c) By separate letter or telegram which includes a reference to the solicitation and amendment numbers. FAILURE OF YOUR ACKNOWLEDGMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. If by virtue of this amendment you desire to change an offer already submitted, such change may be made by telegram or letter, provided each telegram or letter makes reference to the solicitation and this amendment, and is received prior to the opening hour and date specified.

12. ACCOUNTING AND APPROPRIATION DATA (If required)

13. THIS APPLIES ONLY TO MODIFICATIONS OF CONTRACTS/ORDERS. IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.

CHECK ONE	A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.
<input type="checkbox"/>	
<input type="checkbox"/>	B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET FORTH IN ITEM 14, PURSUANT TO THE AUTHORITY OF FAR 43.103(b).
<input type="checkbox"/>	C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF:
<input type="checkbox"/>	D. OTHER (Specify type of modification and authority)

E. IMPORTANT: Contractor is not, is required to sign this document and return _____ copies to issuing office.

14. DESCRIPTION OF AMENDMENT/MODIFICATION (Organized by UCF section headings, including solicitation/contract subject matter where feasible.)

Opening/Closing Date Changed to:
 2017 APR 17 / 2017 MAY 31
 TIME 3:00 PM
 See Attached Continuation Sheet(s).

Except as provided herein, all terms and conditions of the document referenced in Item 9A or 10A, as heretofore changed, remains unchanged and in full force and effect.

15A. NAME AND TITLE OF SIGNER (Type or print)	16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print)		
15B. CONTRACTOR/OFFEROR	15C. DATE SIGNED	16B. UNITED STATES OF AMERICA	16C. DATE SIGNED
_____ (Signature of person authorized to sign)		_____ (Signature of Contracting Officer)	

SECTION B - SUPPLIES OR SERVICES AND PRICES OR COSTS

B-1 SUPPLIES

Line Description/NSN

- 0001 MODULAR OPERATIONAL RATION ENHANCEMENT, HOT WEATHER
3 menus, 8 packs/menu, 24 packs/case
ACR-F-002B, Type II
NSN: 8970-01-599-4327
- 0002 MODULAR OPERATIONAL RATION ENHANCEMENT, COLD
ALTITUTDE
3 menus, 8 packs/menu, 24 packs/case
ACR-F-002B, Type I.
NSN: 8970-01-581-2505

Quantity Requirements

0001 HOT MORE

Min IQC Quantity (1 Tier): 3,058 cs
 Estimated Quantity (1 Tier): 12,232 cs
 Max IQC Quantity (All Tiers): 107,030 cs

0002 COLD MORE

Min IQC Quantity (1 Tier): 1,551 cs
 Estimated Quantity (1 Tier): 6,202 cs
 Max IQC Quantity (All Tiers): 54,270 cs

Delivery Schedule

<u>Line Item</u>		<u>RDD</u>
0001	HOT MORE	60 Days ADO
0002	COLD MORE	60 Days ADO
 <u>Set-Aside Status</u>	 <u>NAICS</u>	 <u>SB EMPLOYEE #</u>
Unrestricted	311422	1,250

B-2 General Information

The effective period of the contract for the first tier will be from effective date of award through 365 days. The contract contains five(5), one-year tiers.

The quantity above in B-1 (B) represents the estimated quantity. The supplies in paragraph B-1 (D) above represent the minimum and maximum quantities to be purchased.

Offerors are requested to submit offers for all five tiers for one or both line items. Each offeror may also submit an alternative offer on an “all-or-none” basis, with pricing that is based on the condition that the offeror is awarded both items or just one item under this solicitation. Offerors may submit their offered prices within Section L of the solicitation or using their own similar format.

B-3 Indefinite Quantity Contract:

This solicitation will result in an Indefinite-Quantity Contract (IQC), as provided in FAR Clause 52.216-22 Indefinite Quantity. In an IQC, the Government awards a range of quantities rather than a single fixed quantity. The bottom of the range is the minimum (the IQC minimum quantity), which the Government is obliged to order and which is all it is committed to order. The top of the range is the maximum (The IQC maximum quantity) which is the largest quantity the Government may order, and which the contractor agrees to provide if ordered. The Government may order a quantity within that range. Sometimes an estimated quantity is stated also; this may be the same as the minimum or the maximum, or it may be a quantity within the IQC range.

B-4 Pricing Tiers**Price Tiers:**

This acquisition contains five(5) price tiers each with a length of a year (365 days). A modification to the contract will be made to reflect the new price when the next tier is reached.

Tier Pricing:

Failure to indicate offer of the tier by annotating the offeror's tier pricing in the schedule at Section L will be deemed as non-acceptance of the tier and could result in rejection of the offeror's entire proposal. Offerors may submit different unit prices per tier.

B-6 Product Demonstration Models (PDMs):

Acceptable PDMs, also referred to as approved PDMs, will be used as production standards by both the Contractor and the Government. The production lots/product-codes used as the production standards by both the Contractor and the Government shall be identical. The approval of any PDM will not constitute a waiver of the requirement that all delivered product must meet all other contractual requirements such as but not limited to analytical requirements, physical requirements, microbiological requirements and/or performance requirements unless specifically stated by the Contracting Officer. The Contractor shall be responsible for the shipment of PDM samples to Natick, to DLA Troop Support, and as required, to Government Quality Assurance Representatives (GQAR).

As required by this solicitation/contract, for each component item requiring a PDM, each Contractor shall possess said Contractor's own set of approved PDMs and shall be responsible for the retention and distribution of said PDMs to Government entities.

Initial PDM:

PDMs must be submitted prior to the close of the solicitation and found to meet the standards as referenced elsewhere in the solicitation. **If a PDM for the same item has been approved for another DLA Troop Support contract within a one-year period, a PDM for that item may not need to be submitted for this contract. An assembled case may be required to determine if menu and pack casing are adequate.** Refer to Sections L and M for submission and evaluation instructions for PDMs.

New PDM:

During the course of contract performance, new items may be introduced for delivery during the next delivery period. PDMs are required for all new food items and shall be submitted 45 days prior to end of the current delivery period and the start of the delivery period in which the new items will be incorporated into the MORE. If technical requirement documents for new food items are not available to meet this requirement, PDMs shall be submitted within 30 days from the date the requirements document is published. Offerors shall certify that the PDM(s) conforms to all specification/production description characteristics, or shall adequately describe any differences the PDM may have from the requirements of the product description or specification(s). Failure of models to conform to the specification may result in rejection of the offer. Offerors shall also warrant that product submitted under any resultant contract shall conform to all packaging, labeling and packing requirements as well as analytical requirements. The Government shall not accept product from any resultant contract that does not conform to all requirements.

CONTINUED ON NEXT PAGE

Replacement PDM:

Changes in production methodology or packaging, such as implementation of new technology, may result in a product with one or more observable characteristics differing from the production standard.

If it is determined by the contractor that any change in a product characteristic, other than changes to shape or dimension compatible with performance requirements, results in a product that is no longer comparable to the production standard, the contractor shall submit a replacement. If it is determined that any changes to shape or dimension impact on the ability to compare the new product to the production standard in terms of the performance requirements designated for appearance, odor, flavor, and texture, the contractor shall submit a replacement. The contractor shall submit a replacement if determined necessary by the Government. Offerors shall certify that the PDM(s) conforms to all specification/production description characteristics, or shall adequately describe any differences the PDM may have from the requirements of the product description or specification(s). Failure of models to conform to the specification may result in rejection of the offer. Offerors shall also warrant that product submitted under any resultant contract shall conform to all packaging, labeling and packing requirements as well as analytical requirements. The Government shall not accept product from any resultant contract that does not conform to all requirements.

Upon approval by DLA Troop Support, the Replacement PDM will become the product standard.

Replenishment PDM:

Every 12 months, or as needed, for finished-product components inspected by the Government at origin, the Government Quality Assurance Representative (GQAR) shall replenish the Government's supply of PDM's at origin with 70 samples randomly selected from a lot inspected and accepted by the Government for all contractual requirements. In addition, the GQAR shall randomly select from the lot 32 replenishment samples for Natick and 4 replenishment samples for DLA Troop Support.

Upon approval by DLA Troop Support, the Replenishment PDM will become the product standard.

Submission Process for New, Replacement, and Replenishment PDMs:

A total of 106 PDMs of each item shall be submitted as follows:

A total of 32 PDMs of each item shall be sent to:

DEPARTMENT OF THE ARMY
RDNS-SEC-EMR (Jill Bates)
NATICK SOLDIER SYSTEMS CENTER
10 GENERAL GREENE AVENUE
NATICK, MA 01760

Note: The end or side of the Case should have a sticker, or be printed on the Case, with the following information:

Product Demonstration Model
Contract Number
Product Identity
Lot#
Company Name and Address
Point of Contact Name and Phone Number

Inside the Case, along with the 32 PDMs, should be the required paperwork fully identifying the item; the lot number; the contractor; the subcontractor (i.e., supplier of CFM accessory-pack food items and bulk-packed food items¹); the contract number; the type of ration; the type of PDM (New, Replenishment, or Replacement); the current PDM lot number; USDA certification as applicable; analytical and microbiological test results performed by contractor and/or Government; any other information to assist in identifying the product and conducting the evaluation. Analytical and microbiological test results, wherever required, must be submitted with PDMs.

For items requiring Government origin inspection:

a. The contractor shall submit a total of 70 New or Replacement PDMs to the cognizant in-plant Government inspector (GQAR) for Government use. In this instance, the offeror shall advise the Government inspector prior to production of the PDMs and shall obtain a signed statement from the inspector confirming possession of the PDMs and identifying the PDMs as from the same production lot as those submitted to

CONTINUED ON NEXT PAGE

Natick. The offeror shall submit this statement(s) along with three PDMs to DLA Troop Support (c/o the applicable Contract Specialist). These three PDMs must come from the same product-code as those submitted to Natick and to the USDA Government inspector.

b. The GQAR shall collect a total of 70 Replenishment PDMs for Government use. The offeror shall submit four PDMs to DLA Troop Support (c/o the applicable Contract Specialist). These 4 PDMs must come from the same product-code as those submitted to Natick and collected by the GQAR.

Contractors may possess their own sets of approved PDMs that were derived from identical finished-component production lots and/or identical bulk-component production lots; to be referred to as in-common product-code PDMs. The submitting Contractor will send written notification of in-common product-code submissions, endorsed by each participating Contractor, to DLA Troop Support for approval by the Contracting Officer. DLA Troop Support shall notify Natick as to which contractors are submitting what in-common product-codes. Once notified of Contracting Officer approval, the submitting Contractor shall include in its submission package the identity of the Contractors for whom the submission pertains. The submitting Contractor shall also be responsible for the distribution and shipment of any in-common product-code PDM samples to Natick, to DLA Troop Support, and, for items requiring Government origin inspection, to on-site and off-site GQARs. The GQAR at each participating Contractor shall receive their required 70 PDM samples.

¹Bulk-packed means packing prior to finished-product packaging.

Evaluation Process for New, Replacement, and Replenishment PDMs:

A Natick PDM evaluation panel shall evaluate New and Replacement PDMs for compliance with product specifications and for compliance with the sensory characteristics designated and defined in the product's technical documents. These sensory characteristics, namely appearance, odor, flavor, and texture (or combination thereof where dictated by the product's technical documents), shall represent distinct sensory characteristic categories and shall be evaluated by category by panelist. Each panelist shall assign to each sensory characteristic category a quality rating by using a 9-point quality scale, where 9 is the highest rating and 1 the lowest rating. The mean value of the panelist's ratings for each sensory characteristic category shall be determined.

Natick shall assign an overall quality scale rating to each New and Replacement PDM that it evaluates. The overall rating shall be equal to the mean score of the lowest-rated sensory characteristic category. For each New PDM, an overall quality rating of 6.00 through 9.00 shall indicate an acceptable rating and an overall quality rating of 1.00 through 5.99 shall indicate an unacceptable rating. For each Replacement PDM, an overall quality rating of 6.00 through 9.00 shall indicate an acceptable rating and an overall quality rating of 1.00 through 5.99 shall indicate an unacceptable rating. In addition, for a Replacement PDM to be found "acceptable", its overall quality rating shall be equal to or higher than the original overall quality scale assigned to the Initial, New, or Replacement PDM representing the item to be replaced. A lower overall quality rating shall indicate an unacceptable Replacement rating.

Natick shall evaluate Replenishment PDMs for appearance, odor, flavor and texture; and the evaluation must determine the Replenishment PDM to be equal to or better than the existing product standard for all characteristics in order to be rated as "Acceptable".

The results of Natick's PDM evaluations shall be reported to DLA Troop Support as "Acceptable" or "Unacceptable". An "Acceptable" PDM-rating shall not constitute a waiver of any specification requirement unless specifically stated by the Contracting Officer.

B-7 Component Items

Food Packet, Hot Weather:

CFM Items:

Applesauce, Carbohydrate Enhanced, Sweetened, Regular Style
 Applesauce, Carbohydrate Enhanced, Sweetened, Regular Style, Cinnamon
 Caffeinated Chocolate Pudding
 Chewing Gum, Tablet or Disk, With Caffeine, Regular Peppermint
 Cranberries, Osmotically Dried, Sliced
 Almonds, Unblanched, Smoke Flavored
 Pretzels, Cheddar Cheese Filled
 Nuts and Raisins with Pan Coated Chocolate Disks
 First Strike™ Bar Mocha, Mini
 First Strike™ Bar, Chocolate, Regular
 Toasted Corn Kernels, Plain, Salted
 Energy Gel, Mixed Berry
 Energy Gel, Lemon-Lime
 Energy Gel, Orange

CONTINUED ON NEXT PAGE

Beverage Powder, Carbohydrate Electrolyte, Fruit Punch
Beverage Powder, Carbohydrate Electrolyte, Grape
Beverage Powder, Carbohydrate Electrolyte, Lemon-Lime
Beverage Powder, Carbohydrate Electrolyte, Orange

Food Packet, Cold Weather

CFM Items:

Applesauce, Carbohydrate Enhanced, Sweetened, Regular Style
Baked Snack Crackers, Hot and Spicy Cheese
Beverage Powder, Carbohydrate, Tropical Punch
Beverage Powder, Carbohydrate, Grape
Beverage Powder, Carbohydrate, Lemon-Lime
Beverage Powder, Carbohydrate, Orange
Caffeinated Chocolate Pudding
Chewing Gum, Tablet or Disk, With Caffeine, Regular, Cinnamon
Toasted Corn Kernels, Plain, Salted
Crackers, Fortified, Plain
Energy Gel, Mixed Berry
Energy Gel, Lemon-Lime
First Strike Bar, Mocha, Mini
First Strike Bar, Chocolate, Regular
Meat and Poultry Snacks, Cured Beef, Fermented, Chopped and Formed, Sticks, Teriyaki
Nuts and Raisins with Pan Coasted Chocolate Disks
Filled Pretzels, Cheddar Cheese
Spread Soup Mix, Cheddar Potato with Artificial Bacon Bits
Toaster Pastry, Brown Sugar Cinnamon, Frosted

(Further description and detail on the above items can be found in Section C or the separate attachment, ACR-F-002B).

B-8 New Items

Continuous menu improvements in the Operational Rations program may result in new menu items over the life of this contract. The replacement of one product for another will be accomplished through a unilateral change order in accordance with clause 52.243-1, Changes Fixed Price. Requests for adjustment to the contract price upward or downward, if any, shall be submitted to the Administrative Contracting Officer. Also, see clause 52.243-7 Notification of Changes in section I.

SECTION C - SPECIFICATIONS/SOW/SOO/ORD**CONTINUED ON NEXT PAGE**

Technical Data For MORE Assembly And For Contractor Furnished Material (CFM) Components

Technical Data for Food Packet, Modular Operational Ration Enhancement (MORE) Assembly and for Contractor Furnished Material (CFM) Components Specifications and related technical documents related to this solicitation/contract can be found at:

<http://www.dla.mil/TroopSupport/Subsistence/Operational-rations/frozen/>

The applicable component item descriptions for this solicitation/contract are listed in SPE3S1-17-R-0004, SECTION C – DESCRIPTION/SPECIFICATIONS, TECHNICAL DATA FOR MORE ASSEMBLY AND FOR CONTRACTOR FURNISHED MATERIAL (CFM) COMPONENTS until such time as changed by future amendment/modification. The specifications listed in Table I of the ACR-F-002 are for reference to the base documents only, not to the applicable version and revision for the referenced specification that is operative.

Note: The abbreviation “PKG&QAP” below in the Item Descriptions denotes the associated Packaging Requirements and Quality Assurance Provisions for that specific Commercial Item Description (CID).

DESCRIPTION/SPECIFICATION (ASSEMBLED MORE)

A. FOOD PACKET, MODULAR OPERATIONAL RATION ENHANCEMENT (MORE), HIGH ALTITUDE/COLD WEATHER, 3 menus, 8 packs each menu, 24 packs/box, ACR-F-002, Type I

NSN: 8970-01-581-2505

B. FOOD PACKET, MODULAR OPERATIONAL RATION ENHANCEMENT (MORE), HOT WEATHER, 3 menus, 8 packs each menu, 24 packs/box, ACR-F-002, Type II.

NSN: 8970-01-599-4327

DESCRIPTION/SPECIFICATION CONTRACTOR FURNISHED MATERIAL (CFM) COMPONENTS

ALMONDS, UNBLANCHED, SMOKE FLAVORED; 19 gm flex pg, CID A-A-20164, PKG&QAP, Type IX, Style C, 8925-01-525-3597

APPLESAUCE, CARBOHYDRATE ENHANCED, SWEETENED, REGULAR STYLE; 4.5 oz (128 gm) flex pg, PCR-F-002, Type VII, 8915-01-492-5548

APPLESAUCE, CARBOHYDRATE ENHANCED, SWEETENED, REGULAR STYLE, CINNAMON; 4.5 oz (128 gm) flex pg, PCR-F-002, Type IX, 8915-01-583-3201

CONTINUED ON NEXT PAGE

BAKED SNACK CRACKERS, HOT AND SPICY CHEESE; 47 gm flex pg, CID A-A-20195 PKG&QAP, Type V, Flavor 2, 8940-01-556-9440

BEEF SNACKS, STICKS, CURED, FERMENTED, TERIYAKI; 27 gm flex pg, A-A-20298, PKG&QAP, Variety A, Type IV, Style a, Class 2, Flavor (b), 8940-01-650-9581

BEVERAGE BASES (POWDERED), FORTIFIED WITH ASCORBIC ACID AND ENHANCED WITH MALTODEXTRIN, GRAPE; 47 gm flex pg, PCR-B-055, Formulation b, Flavor 2, Design B, 8960-01-545-9643

BEVERAGE BASES (POWDERED), FORTIFIED WITH ASCORBIC ACID AND ENHANCED WITH MALTODEXTRIN, LEMON-LIME; 47 gm flex pg, PCR-B-055, Formulation b, Flavor 3, Design B, 8960-01-545-9639

BEVERAGE BASES (POWDERED), FORTIFIED WITH ASCORBIC ACID AND ENHANCED WITH MALTODEXTRIN, ORANGE; 47 gm flex pg, PCR-B-055, Formulation b, Flavor 4, Design B, 8960-01-545-9635

BEVERAGE BASES (POWDERED), FORTIFIED WITH ASCORBIC ACID AND ENHANCED WITH MALTODEXTRIN, TROPICAL PUNCH; 47 gm flex pg, PCR-B-055, Formulation b, Flavor 5, Design B, 8960-01-545-9646

BEVERAGE POWDER, CARBOHYDRATE ELECTROLYTE, FRUIT PUNCH; 24 gm flex pg, PCR-B-013, Design B, Flavor I, 8960-01-505-4234

BEVERAGE POWDER, CARBOHYDRATE ELECTROLYTE, GRAPE; 24 gm flex pg, PCR-B-013, Design B, Flavor II, 8960-01-505-4236

BEVERAGE POWDER, CARBOHYDRATE ELECTROLYTE, LEMON-LIME; 24 gm flex pg, PCR-B-013, Design B, Flavor III, 8960-01-505-4238

BEVERAGE POWDER, CARBOHYDRATE ELECTROLYTE, ORANGE; 24 gm flex pg, PCR-B-013, Design B, Flavor IV, 8960-01-505-4240

CAFFEINATED CHOCOLATE PUDDING; 4.5 oz (128 gm) flex pg, PCR-C-081, 8940-01-583-3833

CHEWING GUM, TABLET OR DISK, WITH CAFFEINE, REGULAR, CINNAMON; 5 pcs/ fin-seal flex pg, 8925-01-530-1219

CID A-A-20175, PKG&QAP, Type VII, Size B, Style (2), Class 1, Flavor c

CID A-A-20175, PKG&, QAP, Type I, Size C, Style (2), Class 1, Flavor c

CHEWING GUM, TABLET OR DISK, WITH CAFFEINE, REGULAR PEPPERMINT, 8925-01-646-6184

CID A-A-20175, PKG&QAP, Type VII, Size B, Style (2), Class 1, Flavor a

CID A-A-20175, PKG&QAP, Type I, Size C, Style (2), Class 1, Flavor a

CRANBERRIES, OSMOTICALLY DRIED, SLICED; 57 gm (2 oz) flex pg, CIDD A-A-20299, PKG&QAP, Type VII, Style B, Flavor 1, Fortification a, Class (1), 8915-01-514-9298

CORN KERNELS, PLAIN; 57 gm flex pg, CID A-A-20195, PKG&QAP, Type VI, Flavor 1, 8940-01-578-8895

CRACKERS, FORTIFIED, PLAIN; 2/pg, 1.33 oz (37.8 gm) flex and vac pg, PCR-C-037, Type I, 8920-00-149-0795

ENERGY GEL, MIXED BERRY; 2.1 oz (60 gm) flex pg, PCR-E-018, Flavor I, 8940-01-585-2043

ENERGY GEL, LEMON-LIME; 2.1 oz (60 gm) flex pg, PCR-E-018, Flavor II, 8940-01-585-2046

ENERGY GEL, ORANGE; 2.1 oz (60 gm) flex pg, PCR-E-018, Flavor III, 940-01-585-2053

FIRST STRIKE™ BAR, CHOCOLATE, REGULAR; 2.3 oz (65 gm) flex pg, PCR-F-001, Flavor I, Style A, 8940-01-551-6059

FIRST STRIKE™ BAR MOCHA, MINI; 1.2 oz (35 gm) flex pg, PCR-F-001, Flavor V, Style B, 8940-01-551-6021

NUTS AND RAISINS WITH PAN COATED CHOCOLATE DISKS; 66 gm (2.3 oz) flex pg, PCR-N-003, Type II, 8940-01-523-0786

NUTS AND RAISINS WITH PAN COATED CHOC DISKS; 66 gm (2.3 oz) flex pg,

PCR-N-003, Type II, 8940-01-523-0786

PRETZELS, CHEDDAR CHEESE FILLED; 51 gm flex pg, CID A-A-20195, PKG&QAP, Type II, Style F, Flavor 1, 8940-01-479-1850

SPREAD SOUP MIX, CHEDDAR POTATO WITH ARTIFICIAL BACON BITS; 1.5 oz (42.5 gm) flex pg, PCR-S-023, Type II, 8950-01-585-5534

TOASTER PASTRY, BROWN SUGAR CINNAMON, FROSTED; 45 gm ind serv flex pg, CID A-A-20211, PKG&QAP, Type I, Fort b, Shape i, Grain Comp (1), Serv (a), Style B, Flavor 3, Frosting Option (B), 8920-01-583-3244

DATE OF PACK

RATION ASSEMBLY

For assembled ration: Acceptance will be limited to assembled rations containing components which have been processed and packed subsequent to date of award, except as otherwise specified below.

For crackers at the ration assembly: The crackers shall not be more than 90 days old at time of unit packaging

No product shall be older than 180 days (from date of product production) at time of final assembly, unless authorized by the contracting officer. These timelines are not applicable if a shorter time is required by the contract or the product document (ACR, PCR, CID, etc.)

RATION COMPONENTS

Acceptance of components other than wet pack fruit will be limited to product processed and packed subsequent to date of award.

Acceptance of wet pack fruit will be limited to product processed and packed subsequent to date of award from fruit of latest year's crop.

MISCELLANEOUS REQUIREMENTS

COMPLIANCE WITH APPLICABLE REGULATIONS

The Contractor shall comply with 21 CFR §110 "Current Good Manufacturing Practice in Manufacturing, Packaging, or Holding Human Food" and all applicable regulations. The Contractor shall insure all sub-contractors comply with all applicable regulations. Compliance with the provisions contained in 21 CFR §110 "Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food" and all regulations referenced herein is required. In addition, the contractor is required to comply with all with all applicable parts of the regulation. For example, for low-acid canned-food manufacturers, 21 CFR §110 and §113 are applicable.

All products shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, processing, thermoprocessing, packaging, labeling, packing, storage, and distribution of those products.

PERFORMANCE, PACKAGING AND QUALITY SPECIFICATIONS

This solicitation incorporates the individual Performance-Based Contract Requirements (PCR), Commercial Item Descriptions (CID), and Packaging Requirements and Quality Assurance Provisions (PKG&QAP) to form an integrated technical data package.

Individual quality assurance and packaging provisions are contained in PCRs and PKG&QAPs.

Unless otherwise specified in Section C, D, or E of this document, Section C, D, and E of the ACR are applicable in their entirety.

ALL requirements, including Performance Requirements, Quality Assurance Provisions, and Packaging Requirements for the applicable acquisition document apply.

Unless otherwise specified in individual PCRs or PKG&QAPs, the thermoprocessing or hot-fill processing of wet packed fruits and caffeinated puddings shall be in accordance with MIL-PRF-44073, Packaging of Food in Flexible Packages.

PRODUCT SANITARILY APPROVED SOURCE REQUIREMENTS

As required by 48 CFR §246. 408-70, Subsistence; AR 40-657 / NAVSUP 4355.4H / MCO P10110.31H, Veterinary/Medical Food Safety, Quality Assurance, and Laboratory Service; DLAR 4155.3, Inspection of Subsistence Supplies and Services; DLAD 52.246-9044, Sanitary Conditions; and as clarified by the Armed Forces Food Risk Evaluation Committee, all Operational Ration Food Components shall originate from establishments sanitarily approved for supplying the specific food item.

Sanitary approval is established by:

Listing in the Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement (Worldwide Directory) as established by the U.S. Army Public Health Center (USAPHC) or

An establishment specifically exempted from listing in the Worldwide Directory by AR 40-657 / NAVSUP 4355.4H / MCO P10110.31H paragraph 2-15a(2)(a) through (i).

This requirement applies to all Operational Rations and all Government Furnished Materiel (GFM) and CFM Operational Ration food components.

Requests for inspection and Worldwide Directory listing by USAPHC will be routed through DLA Troop Support-FTR for coordination and action. Situations involving sole sources of supply, proprietary supply sources, and commercial Brand Name items will be evaluated directly by the Chief, DLA Troop Support-FTR, in coordination with the Chief, Approved Sources Division, USAPHC.

In addition to the above, all producers of MORE food components shall be listed in the Worldwide Directory.

NUTRITIONAL REQUIREMENTS

A nutritional analysis for each product requiring a PDM shall be provided to the U.S. Army Natick Soldier Research, Development & Engineering Center (NSRDEC) within two weeks of the award of the contract and each time there is a major formulation change.

The Nutritional analysis shall be generated by the Genesis® R&D Food Analysis and Labeling Software (ESHA Research, Salem, OR, USA), version 9.0 or higher. The analysis shall be sent electronically to NSRDEC (attn.: Julie Smith (julie.e.smith30.civ@mail.mil)). The Genesis® food list files shall be provided for a 100 gm portion.

The Genesis® food list files shall be provided for a 100 gm portion.

CONTINUED ON NEXT PAGE

Genesis[®] food item files shall be included in the analysis file.

The ingredients and weight of each ingredient shall be included for each formulation.

Nutrients included shall be:

Nutrient	Measurement		Nutrient	Measurement
Weight	gram		Kilocalorie	C
Protein	gram		Carbohydrate	gram
Dietary Fiber	gram		Fat (Total)	gram
Cholesterol	milligram		Fat (Saturated)	gram
Water	gram		Fat (Monounsaturated)	gram
Ash	gram		Fat (Polyunsaturated)	gram
Vitamin A	IU		Fat (Trans)	gram
Riboflavin	milligram		Thiamin (B ₁)	milligram
Vitamin B ₆	milligram		Niacin (B ₃)	milligram
Vitamin C	milligram		Vitamin B ₁₂	milligram
Vitamin E (α-equivalents)	IU		Vitamin D	IU
Calcium	milligram		Folate	microgram
Iron	milligram		Copper	milligram
Phosphorus	milligram		Magnesium	milligram
Sodium	milligram		Potassium	milligram
Zinc	milligram			

The nutrients as required under the Nutrient Content paragraph and the verification of the nutrients as required under the Methods of Inspection paragraph in each PCR is mandatory.

Nutrient measurements shall be to the first decimal.

INTEGRATED PEST MANAGEMENT PROGRAM REQUIREMENTS

The “Integrated Pest Management (IPM) Program Requirements for Operational Rations,” of April 2011 is applicable to this DLA Troop Support Subsistence contract, except as specifically exempted in Section E of this solicitation/contract. The IPM program shall be in existence prior to contract award. The IPM plan and the associated pesticide labels and MSDS documents are not to be submitted to DLA Troop Support, unless specifically requested by the Contracting Officer. The contractor shall have these documents available for on-site review during a Quality Systems Management Visit (QSMV) or Quality Systems Compliance Audit. Evidence of any insect, rodent or pest infestation discovered in contact with materials or equipment used in the production of or found in an end-item component or assembly lot shall be cause for rejection of the involved lot. DLA Troop Support shall be notified when such pest activity has been found and informed of the corrective actions taken. IPM program requirements are found on the DLA Troop Support website at:

<http://www.dla.mil/TroopSupport/Subsistence/FoodSafety/FoodQuality.aspx>

CONTINUED ON NEXT PAGE

FOOD DEFENSE

The submission and implementation of a Food Defense Plan is required for this DLA Troop Support Subsistence contract. A Food Defense Plan shall be in existence prior to start of production. The plan shall address those areas of concern listed in the DLA Troop Support Food Defense Checklist applicable to the contractor's facility/operation. To download a copy of the DLA Troop Support Food Defense Checklist, <http://www.dla.mil/TroopSupport/Subsistence/FoodSafety/FoodQuality.aspx> or contact the applicable DLA Troop Support Contracting Officer or the Quality Audits & Food Defense Branch (DLA Troop Support-FTSB). Submit Food Defense Plans to the applicable DLA Troop Support Contracting Officer. The Quality Audits & Food Defense Branch (DLA Troop Support-FTSB) is the only DLA Troop Support office authorized to review and approve Food Defense Plans. All Food Defense Plans are maintained and secured by FTSB.

CONTRACTOR SANITATION PROGRAM

The "Contractor Sanitation Program – Operational Rations," of November 2015 is applicable to this DLA Troop Support Subsistence contract, except as specifically exempted in Section E of this solicitation/contract. The Contractor Sanitation Program shall be in existence prior to contract award. The program is not to be submitted to DLA Troop Support unless specifically requested by the applicable DLA Troop Support Contracting Officer. The contractor shall have the program available for on-site review during a QSMV or Quality Systems Compliance Audit. Evidence of any insect, rodent or pest infestation; foreign material; or contamination discovered in contact with an end-item component or assembly lot shall be cause for rejection of the involved lot. Contractor Sanitation Program requirements are found on the DLA Troop Support website at: <http://www.dla.mil/TroopSupport/Subsistence/FoodSafety/FoodQuality.aspx>

ADDITIONAL REQUIREMENTS

Approval or acceptance of a Product Demonstration Model (PDM) shall not constitute a waiver of any specification requirement unless specifically stated by the Contracting Officer.

Components shall be utilized in assembly operation on oldest-date-of-pack basis. Contractor shall be solely responsible for the proper care and storage of all components.

All items thermostabilized by retorting shall be sealed and in the retort process within two hours of filling.

Maximum stacking height of assembled ration unit loads shall not be greater than four high.

In view of the fact that the ANSI/ASQC Z1.4, Sampling Procedures and Tables for Inspection by Attributes, does not contain the definitions for critical, major, and minor defects, the following definitions become contractually binding through their inclusion here:

Critical defect. A critical defect is a defect that judgment and experience indicate would result in hazardous or unsafe conditions for individuals using, maintaining, or depending on the item; or a defect that judgment and experience indicate is likely to prevent the performance of the major end item, i.e., the consumption of the ration.

CONTINUED ON NEXT PAGE

Major defect. A major defect is a defect, other than critical, that is likely to result in failure, or reduce materially the usability of the unit of product for its intended purpose.

Minor defect. A minor defect is a defect that is not likely to reduce materially the usability of the unit of product for its intended purpose, or is a departure from established standards having little bearing on the effective use of operation of the unit.

AGE OF INGREDIENTS: Contractors formulating and producing end-item operational rations food items, and for each item that is manufactured, shall maintain a list of ingredients (generic name, brand name, producer name, or supplier name in case of bulk packed plant or animal ingredients, country of origin) and the time and temperature serviceability limitations the contractor will impose on each ingredient. Each ingredient's time limitation is to be calculable using its date of pack as the starting point. A copy of this list will be made available to the Contracting Officer or to the in-plant Government Quality Assurance Representative (GQAR) upon either's request. This paragraph does not modify time and/or temperature limitations specified for ingredients elsewhere in this solicitation/contract, including its technical data package and product specifications.

INGREDIENTS FROM FOREIGN SOURCES: When ingredients are from a foreign country, the contractor shall have that ingredient listed on their "Master List of Ingredients from Foreign Sources". For each ingredient, the Master List shall list the ingredient, the country of origin, and the product(s) in which the ingredient is used. The Master List shall be updated as necessary. The Master List shall be provided to the in-plant GQAR and, upon request, to DLA Troop Support Contracting Officer.

SHIPPING AND COMINGLING OF LOTS

Formation of Lots: In order to facilitate lot traceability at the assembler's plant, the following is required:

Lots shall be shipped on a first produced (and accepted) first out basis. No product shall be older than three months at time of shipments, except when a product at the manufacturer's plant is pending disposition instructions and/or action (request for waiver, deviation, rework, reinspection, etc.) and/or as authorized by the Contracting Officer.

Assemblers shall assemble one (1) component lot at a time, i. e., one (1) component lot shall be used at each assembly line until it becomes necessary to place another lot of the same component on the assembly line to maintain assembly flow. Assemblers shall assemble on a first produced (and accepted) first out basis.

A "mixed code lot" is defined as a lot consisting of small quantities of components representing different lots. Mixed code lots shall be periodically shipped to the assembler(s). Mixed code lots shall be shipped to the assembler only when an entire unit load is completed of that single item or on a quarterly basis, whichever occurs first. Mixed code lot shipments may be less than a full unit load.

CONTINUED ON NEXT PAGE

Mixed Code Lots: In addition to the above, the following requirements shall apply to the shipment of “mixed code lots”:

Mixed lots are small quantities of components representing different lots. These lots may be received from suppliers and/or may include component material from the salvage operation or other sources that has been determined to be conforming and authorized for use in assembly.

Unit loads containing mixed code lots shall be identified as such by the use of unit load marking panels. The unit load marking panels shall list all the lots contained on the pallet; they shall be affixed to two sides of the unit load.

The assembly contractor may periodically assemble the mixed lots into one lot. Mixed lot components shall be exhausted by assembling them into a final lot at least once every quarter but may be assembled into two consecutive production days if not more than once a month. For the purpose of precluding residual mixed lot components, all mixed lots components in-house prior to the final week of scheduling assembly production, shall be used in final assemblies delivered under this contract. When the original lot of a component is still available at the assembly plant, components, including inspection samples, will be returned to their original lot for assembly into finals.

ADDITIONS, DELETIONS, AND/OR SUBSTITUTIONS

Fat Testing.

For All documents that cite the Association of Official Analytical Chemists’ Official Method of Analysis 985.15 (AOAC OMA 985.15 - Fat (Crude) in Meat and Poultry Products (Rapid Microwave-Solvent Extraction Method)) for fat testing, add the following Alternate Test Methods:

991.36 - Fat (Crude) in Meat and Poultry Products (Solvent Extraction (Submersion) Method)

2007.04 - Fat, Moisture, and Protein in Meat and Meat Products Using the FOSS FoodScan™ Near-Infrared (NIR) Spectrophotometer

2008.06 - Moisture and Fat in Meats by Microwave and Nuclear Magnetic Resonance Analysis

Nut and Fruit Mix, Packaged in a Flexible Pouch.

The following changes apply to PCR-N-003A, Nut and Fruit Mix, Packaged in a Flexible Pouch, Shelf Stable:

CONTINUED ON NEXT PAGE

Page 5, C-2, I, Microbiological requirement. Delete in entirety.

Page 14, E-5, A, Table I Product Defects, footnote 7/. Delete in entirety.

Page 15, E-5, B,(5), Salmonella testing. Delete in entirety.

Page 16, E-5,B,(6), Aflatoxin content testing. Delete in entirety and insert:

“(6) Aflatoxin content testing. Compliance with aflatoxin testing requirements can be achieved in either of the two methods (A) or (B) described below. Note that method (B) requires certain conditions to be met.

Method (A): The sample to be analyzed shall be a composite of the finished product taken from a set of eight filled and sealed pouches which have been selected at random from the lot. The composited sample shall be prepared and analyzed in accordance of the OMA of AOAC International, method 991.31(HPLC) or 998.03, with preparation of the sample performed according to AOAC Official Method 977.16. Test results shall be reported to the nearest whole number. Government verification will be conducted through actual testing by a Government laboratory. Any result not conforming to the requirement shall be cause for rejection of the lot.

Method (B): For prepackaged product (Types I, II, or III) received from a supplier that is not further processed or repackaged, the contractor will furnish a Certificate of Analysis that the aflatoxin in the finished product is not greater than 15 parts per billion (ppb). No additional testing is required. Results shall be reported to the nearest whole number.

For roasted peanuts, almonds, filberts, walnuts, and sunflower kernels received in bulk (to be used in finished product for Types I, II, or III), the contractor can accept a USDA certificate that the aflatoxin in the bulk ingredient lot is not greater than 15 ppb. (See the note at the bottom of this section.) If a USDA certificate does not accompany the ingredient bulk lot, the following alternate method of inspection may be used. The contractor shall have the bulk shipment sampled and tested by USDA. (Sampling of nut and kernel ingredients shall take place at the contractor location where the finished product will be placed into the pouch.) Steps (i) through (v) below apply to roasted peanut bulk lots. Step (vi) applies to almonds, filberts, walnuts, and sunflower kernels.

Three sets of representative, independently-drawn samples shall be submitted to the laboratory for testing – the number of sampling points and quantity of peanuts per sampling point to be determined using USDA procedures. Each of the three sets of samples shall be composited and respectively designated as test sample 1, test sample 2, and test sample 3.

Lots will be reported as negative for aflatoxin if test sample 1 has an aflatoxin level at or below 5 ppb. If test sample 1 is at or above 25 ppb the lot fails. If the aflatoxin level for test sample 1 is above 5 ppb and less than 25 ppb, test sample 2 may be analyzed. Test results for test sample 1 and 2 will be averaged. If the average aflatoxin level for test samples 1 and 2 is 10 ppb or less the lot will be reported as negative for aflatoxin, but fails if the aflatoxin level is at or above 20 ppb.

If the average value for test samples 1 and 2 is above 10 ppb but less than 20 ppb, test sample 3 may be analyzed. The results of test samples 1, 2 and 3 will be averaged. If the average aflatoxin level for test samples 1, 2, and 3 is 15 ppb or less the lot will be reported as negative for aflatoxin. If the average aflatoxin level for test samples 1, 2, and 3 is above 15 ppb the lot fails.

Bulk lots determined to be conforming for aflatoxin as evidenced by a USDA certificate, in accordance with the above procedures will be considered acceptable for use as ingredients as long as both the bulk and end item lots' identities have been preserved and the bulk lot has been maintained under acceptable conditions (i.e., between approximately 40°F to 50°F at low humidity). Results shall be reported to the nearest whole number. Bulk roasted peanuts with aflatoxin greater than 15 ppb shall not be used as ingredients.

Bulk ingredient lots of almonds, filberts, walnuts, and sunflower kernels shall be sampled using USDA/AMS sampling procedures to yield one or two 10-pound composites, depending on the lot size. The number of sample points accessed to create the 10-pound composite(s) will be based on the bulk lot size in pounds and USDA/AMS sampling procedures. The composites will be tested by the USDA/AMS laboratory using the designated methods, and reported on a USDA/AMS laboratory report. Bulk ingredient lots with aflatoxin results not greater than 15 ppb will be considered acceptable for use as long as the bulk and end item lots' identities have been preserved and the ingredients are maintained under acceptable conditions (i.e., between approximately 40°F to 50°F at low humidity). Results shall be reported to the nearest whole number. Bulk lots of almonds, filberts, walnuts, or sunflower kernels with aflatoxin greater than 15 ppb shall not be used as ingredients.

NOTE: A USDA Certificate of Analysis on roasted peanuts, almonds, filberts, walnuts, and sunflower kernels from the most recent crop year which have been kept in cold storage (between approximately 40°F to 50°F at low humidity) is acceptable. Contractor must attest to these storage conditions. If storage conditions for roasted peanuts are not established, a USDA certificate of analysis for aflatoxin on roasted peanuts will be considered current if not more than 30 days have elapsed since the date of the analysis.”

Snack Foods.

The following change applies to PKG&QAP A-A-20195, Snack Foods:

a. Page 15, on line immediately following paragraph (2), insert:

“If the conditions in (1) and (2) are not met, the following conditions apply for aflatoxin testing on toasted corn kernels:

a. For toasted corn kernels lots received in bulk, the contractor shall have each bulk lot sampled and tested by USDA. 1/ If (a) the bulk lot shipment is not more than 2 ppb for aflatoxin as evidenced by a USDA Certificate, (b) the end item lots are manufactured using that bulk product, and (c) both the bulk and end item lots' identities have been preserved, then no further aflatoxin testing is required.

b. For finished package end item toasted corn kernel lots received, the contractor shall have the shipment sampled and tested by USDA. If (a) the shipment is not more than 2 ppb for aflatoxin as evidenced by a USDA Certificate, then no further aflatoxin testing is required.

c. If the conditions in (a) and (b) are not met, each end item lot must be sampled and tested by USDA.

Method of inspection: Three sample sets of representative independently drawn samples shall be submitted to the laboratory for testing – the exact quantity of samples per sample set (whether bulk product or pouched product) to be determined using USDA procedures. Each of the three sample sets shall be composited and respectively designated as test sample 1, test sample 2, and test sample 3. Lots will be reported as negative for aflatoxin if test sample 1 has an aflatoxin level at or below 5 ppb. If test sample 1 is at or above 25 ppb the lot fails. If the aflatoxin level for test sample 1 is above 5 ppb and less than 25 ppb, test sample 2 may be analyzed. Test results for test sample 1 and 2 will be averaged. If the average aflatoxin level for test samples 1 and 2 is 10 ppb or less the lot will be reported as negative for aflatoxin, but fails if the aflatoxin level is at or above 20 ppb. If the average value for test samples 1 and 2 is above 10 ppb but less than 20 ppb, test sample 3 may be analyzed. The results of test samples 1, 2, and 3 will be averaged. If the average aflatoxin level for test samples 1, 2, and 3 is 15 ppb or less the lot will be reported as negative for aflatoxin. If the average level for test samples 1, 2, and 3 is above 15 ppb the lot fails. End item lots determined to be negative for aflatoxin as evidenced by a USDA certificate will be considered acceptable. Bulk lots with aflatoxin greater than 15 ppb shall not be used as to produce finished product lots.

1/ Sampling may be conducted by Army Veterinary Inspectors using USDA procedures.

Nuts, Shelled, Roasted.

The following change applies to A-A-20164, Nuts, Shelled, Roasted:

Page 2, Section 5.1.1 Almonds. Delete: "U.S. No 1" and insert: "U.S. Select Shell Runner"

The following change applies to PKG&QAP A-A-20164D, Packaging Requirements and Quality Assurance Provisions for CID A-A-20164D Nuts, Shelled, Roasted:

Page 7, E-5, B(3) Aflatoxin testing for all types. Delete (3) entirely and insert:

“(3) Aflatoxin testing for all types. The product shall be tested as specified in A-A-

20164D, with preparation of the sample performed according to AOAC Official Method 977.16, and these NOTES applied to that testing process:

NOTE 1: Compliance with aflatoxin testing requirements can be achieved in either of the two methods (A) or (B) described below. Note that method (B) requires certain conditions to be met.

Method (A): The sample to be analyzed shall be a composite of the finished product taken from a set of eight filled and sealed pouches which have been selected at random from the lot. The composited sample shall be prepared and analyzed in accordance of the OMA of AOAC International, method 991.31(HPLC) or 998.03, with preparation of the sample performed according to AOAC Official Method 977.16. Test results shall be reported to the nearest whole number. Government verification will be conducted through actual testing by a Government laboratory. Any result not conforming to the requirement shall be cause for rejection of the lot.

Method (B): For prepackaged product (Types I, II, or III) received from a supplier that is not further processed or repackaged, the contractor will furnish a Certificate of Analysis that the aflatoxin in the finished product is not greater than 15 parts per billion (ppb). No additional testing is required. Results shall be reported to the nearest whole number.

For roasted peanuts, almonds, filberts, walnuts, and sunflower kernels received in bulk (to be used in finished product for Types I, II, or III), the contractor can accept a USDA certificate that the aflatoxin in the bulk ingredient lot is not greater than 15 ppb. (See the note at the bottom of this section.) If a USDA certificate does not accompany the ingredient bulk lot, the following alternate method of inspection may be used. The contractor shall have the bulk shipment sampled and tested by USDA. (Sampling of nut and kernel ingredients shall take place at the contractor location where the finished product will be placed into the pouch.) Steps (i) through (v) below apply to roasted peanut bulk lots. Step (vi) applies to almonds, filberts, walnuts, and sunflower kernels.

Three sets of representative, independently-drawn samples shall be submitted to the laboratory for testing – the number of sampling points and quantity of peanuts per sampling point to be determined using USDA procedures. Each of the three sets of samples shall be composited and respectively designated as test sample 1, test sample 2, and test sample 3.

Lots will be reported as negative for aflatoxin if test sample 1 has an aflatoxin level at or below 5 ppb. If test sample 1 is at or above 25 ppb the lot fails. If the aflatoxin level for test sample 1 is above 5 ppb and less than 25 ppb, test sample 2 may be analyzed. Test results for test sample 1 and 2 will be averaged. If the average aflatoxin level for test samples 1 and 2 is 10 ppb or less the lot will be reported as negative for aflatoxin, but fails if the aflatoxin level is at or above 20 ppb.

If the average value for test samples 1 and 2 is above 10 ppb but less than 20 ppb, test sample 3 may be analyzed. The results of test samples 1, 2 and 3 will be averaged. If the average aflatoxin level for test samples

CONTINUED ON NEXT PAGE

1, 2, and 3 is 15 ppb or less the lot will be reported as negative for aflatoxin. If the average aflatoxin level for test samples 1, 2, and 3 is above 15 ppb the lot fails.

Bulk lots determined to be conforming for aflatoxin as evidenced by a USDA certificate, in accordance with the above procedures will be considered acceptable for use as ingredients as long as both the bulk and end item lots' identities have been preserved and the bulk lot has been maintained under acceptable conditions (i.e., between approximately 40°F to 50°F at low humidity). Results shall be reported to the nearest whole number. Bulk roasted peanuts with aflatoxin greater than 15 ppb shall not be used as ingredients.

Bulk ingredient lots of almonds, filberts, walnuts, and sunflower kernels shall be sampled using USDA/AMS sampling procedures to yield one or two 10-pound composites, depending on the lot size. The number of sample points accessed to create the 10-pound composite(s) will be based on the bulk lot size in pounds and USDA/AMS sampling procedures. The composites will be tested by the USDA/AMS laboratory using the designated methods, and reported on a USDA/AMS laboratory report. Bulk ingredient lots with aflatoxin results not greater than 15 ppb will be considered acceptable for use as long as the bulk and end item lots' identities have been preserved and the ingredients are maintained under acceptable conditions (i.e., between approximately 40°F to 50°F at low humidity). Results shall be reported to the nearest whole number. Bulk lots of almonds, filberts, walnuts, or sunflower kernels with aflatoxin greater than 15 ppb shall not be used as ingredients.

NOTE 2: A USDA Certificate of Analysis on roasted peanuts, almonds, filberts, walnuts, and sunflower kernels from the most recent crop year which have been kept in cold storage (between approximately 40°F to 50°F at low humidity) is acceptable. Contractor must attest to these storage conditions. If storage conditions for roasted peanuts are not established, a USDA certificate of analysis for aflatoxin on roasted peanuts will be considered current if not more than 30 days have elapsed since the date of the analysis.”