FORMS
Whole
Sliced

SIZES
Petite or bagelettes: 0.9 oz to 2 oz
Regular: 3 3/8 oz to 4 oz

POPULAR VARIETIES
Blueberry, cinnamon raisin, honey wheat, plain, and wheat

HOW PACKED
6 count per package most common

PURCHASING TIPS
- Bagel is a fermented bakery food, roughly doughnut shaped, cooked in boiling water 30 seconds to 2 minutes before baking.
- Contact bakery for package and bagel sizes and varieties. Request code for pack date. Brand pre-approval recommended.
- The bid unit should be each.
- The description should require enriched flour.

RECEIVING
- Fresh: Check date code.
- Frozen: Solid frozen, no evidence of thawing.

STORING
- Store fresh product at room temperature; use as soon as possible.
- Store frozen product in freezer; use as soon as possible.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
BAGEL, FRESH: sliced; 4 oz size; honey wheat variety; enriched flour; pack code date to be provided.
Bread, Wheat and White
Fresh or Frozen

**Forms**
- Round top, traditional loaf
- Flat top, pullman or sandwich loaf
- Sliced loaf, slices approximately 1/8-inch thick
- Thick-sliced loaf (Texas toast), slices approximately 1-inch thick

**Sizes**
- 1-lb round top bread, 18 slices per loaf
- 1 1/4-lb round top bread, 22 slices per loaf
- 1 1/2-lb sandwich sliced, 26 slices per loaf
- 1 1/2-lb loaf Texas toast sliced, 15 to 17 slices per loaf
- 2-lb sandwich sliced, 28 slices per loaf

**Popular Varieties**
- **Wheat bread:** Blend usually 20% to 40% whole-wheat flour and 60% to 80% white flour.
- **White bread:** Made from white flour produced from wheat endosperm, usually enriched.

**Enriched white bread:** Contains added thiamin, riboflavin, niacin, and iron. Federal regulations determine amounts and also allow added calcium.

**Whole-wheat bread:** Made with 100% whole-wheat flour using the whole-wheat grain.

**Purchasing Tips**
- Product should be evenly baked and have firm texture; uniformly brown crust; good volume, grain and texture; and flavor and aroma characteristic of variety. There should be no flour specks on bottom of loaf.
- Large volume purchasers may use USDA's Commercial Item Description (CID) AA-20052A.

**Summary:**
Bread, wheat, pan baked, round top or sandwich, sliced, fresh or frozen. Product prepared from combination of hard wheat flour, whole-wheat flour, water, salt, and optional ingredients, if desired. The grain ingredients shall be not less than 25% nor more than 50% whole-wheat flour. Bread shall be baked as individual loaves in rectangular pans.
Bread, white, enriched, pan baked, round top or sandwich sliced, fresh or frozen. Product prepared from enriched hard wheat flour, water, salt, yeast and optional ingredients, if desired, and baked in loaves in rectangular pans.

- Fresh bread should be no more than 24 hours old (48 hours if delivery day follows a day business is closed).
- Frozen bread should be frozen within 6 hours of baking, delivered within 90 days.
- Product size and characteristics will vary with bakery.
- Optional ingredients include bleaching agents, emulsifiers, and preservatives. The purpose is to prolong shelf life, produce better volume and texture, and make white bread whiter.
- Pullman loaf is baked in pan with a lid to produce square slices.
- Contact bakery for loaf and slice sizes and ingredients. Request code for pack date.
- Most bakeries close 2 days a week. Arrange delivery to follow baking day, if possible.
- White wheat bread is available. Product is made with white wheat flour without bran. Soy fiber replaces bran. Product is more nutritious and more expensive than whole wheat bread.
- Bread should be packaged in moisture-proof wrapper or bag.
- White bread should require enrichment to replace the nutrients lost when whole grain is milled.

RECEIVING
- Fresh bread: Check date code.
- Frozen bread: Keep frozen until ready to serve.

STORING
- Store fresh product at room temperature; use as soon as possible.
- Store frozen bread in freezer; use as soon as possible.

STANDARD OF IDENTITY REFERENCE
Title 21 CFR 136.110, 136.115, and 136.180

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

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BREAD, LOAF, WHOLE-WHEAT,
FRESH: loaf size 1½ lb; 22 slices per loaf; code date provided.

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SAMPLE DESCRIPTION

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BREAD, PULLMAN LOAF, WHITE
ENRICHED, FRESH: loaf size 1½ lb;
26 slices per loaf; code date provided.
**Forms**
Whole, Split

**Sizes**
1 oz, 2 oz, 2¼ oz, and 3½ oz

**Popular Varieties**
Plain, wheat, honey wheat, and raisin

**How Packed**
6, 12, and 72 count per package

**Purchasing Tips**
- English muffins are made from yeast dough, usually baked on both sides on a griddle; texture coarse and open; crust dusted with cornmeal; usually served toasted or grilled.
- The description should require all flour except whole-wheat to be enriched.
- English muffins are lower in fat than quick-bread muffins. Plain enriched English muffin of 42 gm has 1.1 gm fat; quick-bread muffin of 45 gm has 4 to 6 gm fat.
- Contact bakery for muffin and pack sizes and varieties. Request code for pack date.
- The bid unit should be each.

**Receiving**
- Fresh: Check for product damage and date code.
- Frozen bread: Solid frozen, no evidence of thawing.

**Storing**
- Store fresh product at room temperature; use as soon as possible.
- Store frozen bread in freezer; use within 6 to 12 months.

**Standard of Identity Reference**
None

**Grade Standard Reference**
None

**Sample Description**
ENGLISH MUFFIN, WHEAT, FRESH: made with 20% to 40% whole-wheat flour; other flour to be enriched; 2 oz each; pack code date to be provided.
**Forms**
Sliced or unsliced
Seeded or seedless

**Sizes**
6 inch
7 inch

**How packed**
4 per bag
6 per bag

**Purchasing tips**
- Product should have firm texture, uniformly brown crust, and be evenly baked. It should also have good volume, grain, texture, flavor, and aroma characteristic of wheat bread. No flour specks on bottom of roll.
- No more than 24 hours old (48 hours if delivery day follows a day business is closed).
- Frozen buns should be frozen within 6 hours of baking, delivered within 90 days.
- Product size and characteristics will vary with bakery; no federal or industry standard. Purchaser should specify length.

- Hoagie and submarine buns may be the same, or submarine buns may be longer and scored.
- No 100% whole-wheat bun available. Wheat bun is blend of 20% to 40% whole-wheat and 60% to 80% white flour.
- Description should require that white flour is enriched.
- Contact bakery for bun and pack sizes and ingredients. Request code for pack date.
- Most bakeries close 2 days a week. Arrange delivery to follow baking day, if possible.
- The bid unit should be per dozen.

**Receiving**
- Fresh bread: Check for crushing. Check date code.
- Frozen bread: Receive in hard frozen state. Check date code.

**Storing**
- Store fresh product at room temperature; use as soon as possible.
- Store frozen product in freezer.
STANDARD OF IDENTITY REFERENCE
Title 21 CFR 136.110, 136.115 and 136.180

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

HOAGIE BUNS, WHEAT, FRESH:

sliced; seedless; 7 inch length; white flour to be enriched; packing code to be provided.
FORMS
Round
Rectangular

SIZES
¾ oz to 5½ oz

POPULAR VARIETIES
Bran
Fruit
Lowfat fruit
Plain

HOW PACKED
Individually Quick Frozen (IQF) and wrapped: 24 and 48 count popular packs
Bulk pack: 24, 48, and 72 count popular packs

PURCHASING TIPS
- Muffin should have texture, color, and flavor typical of variety.
- Large volume purchasers may use USDA's Commercial Item Description (CID) A-A-20139.
  Summary: Muffin weight 3 oz to 4½ oz.
  Prepared by baking chemically leavened dough made by moistening enriched flour with water and one or more optional ingredients approved for use by Federal Food, Drug and Cosmetic Act, to include mold inhibitors at proper level.
  Frozen muffins placed in freezer within 6 hours of baking, frozen to 0°F or below.
  Product should be no older than 90 days and temperature should never have exceeded 0°F.
  Finished muffin: top rounded, pebbled surface; good color, interior color typical of muffin; fruits evenly distributed; pleasing flavor.

- Many muffins are relatively high in fat. Following are comparisons:

<table>
<thead>
<tr>
<th></th>
<th>SIZE</th>
<th>FAT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Banana nut</td>
<td>2 oz</td>
<td>4.5 gm</td>
</tr>
<tr>
<td>Corn</td>
<td>1½ oz</td>
<td>4.2 gm</td>
</tr>
<tr>
<td>Bran</td>
<td>1½ oz</td>
<td>5.1 gm</td>
</tr>
<tr>
<td>Blueberry</td>
<td>1½ oz</td>
<td>4.3 gm</td>
</tr>
<tr>
<td>English</td>
<td>2 oz</td>
<td>1.1 gm</td>
</tr>
<tr>
<td>Lowfat blueberry</td>
<td>2½ oz</td>
<td>2 gm</td>
</tr>
</tbody>
</table>

- The term "lowfat" means 3 gm of fat or less per 100 gm of muffin. Lowfat muffins use fruit puree and/or egg whites to replace some of the fat.
- Contact bakery for pack size information. Pre-approval of brands recommended.
- The bid unit should be per dozen.
- The description should require enriched flour.

RECEIVING
- Check for product damage and date code.
- Receive solid frozen, no evidence of thawing.

STORING
Store frozen muffins in freezer; use within 6 to 12 months.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None
SAMPLE DESCRIPTION

MUFFINS, FROZEN: blueberry fruit muffin; enriched flour; lowfat; fat per muffin not to exceed 2 gms; round style; minimum 2 oz, maximum 2½ oz each; produced by commercial bakery methods in commercial bakery; bulk pack only.

SAMPLE DESCRIPTION

MUFFINS, FROZEN: bran; enriched flour; fat per muffin not to exceed 5 gms; round style; minimum 1 oz, maximum 2 oz; bulk pack only; produced by commercial bakery methods in commercial bakery.
FORMS
Approximately 100 different forms available.
Macaroni: Tube shaped, hollow, diameter 0.11 to 0.27 inch
Spaghetti: Solid, cylindrical, diameter 0.11 to 0.27 inch, length varies
Vermicelli: Solid, cylindrical, diameter no greater than 0.06 inch, length varies
Other forms available: Linguine, shell, rotini (spiral), rigatoni (corrugated), lasagna

HOW PACKED
Macaroni: 10-lb or 20-lb box
Spaghetti: 10-lb or 20-lb box
Shell, rotini, rigatoni, lasagna, vermicelli, linguine: 20-lb box

PURCHASING TIPS
• Pasta products are either macaroni type or noodle type.
  Macaroni is the term used for pasta made with semolina, durum flour, farina, wheat flour, or any combination of two or more with water and with or without two or more optional allowed ingredients.
  The term noodles is used for pasta products made with the same ingredients as macaroni plus eggs.
• Semolina makes the best pasta due to stronger gluten, which produces a firmer product after cooking. Products made from other flours are soft and mushy after cooking. Semolina is the relatively coarse, purified middlings from durum wheat.

• Pasta label must state ingredients used in making the product, including semolina durum wheat, if used.
• Product labeled “egg noodles” must contain minimum of 5½% egg solids by weight.
• Product labeled “milk used” must contain a minimum of 3.8% milk solids by weight.
• Pasta must contain 13% protein or more.
• Large volume purchasers may USDA’s Commercial Item Description (CID) A-A-20062B.
• The description should require enriched flour.
• The bid unit should be per lb.

STANDARD OF IDENTITY REFERENCE
Title 21 CFR 139.110, 115, 150, and 155

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
PASTA: spaghetti; made from enriched semolina and durum wheat flour; 20 lb only.
**FORMS**

*Egg noodles:* Flat, ribbon shaped (width varies: medium, wide, extra wide)

*Egg spaghetti:* Rod shaped

*Egg vermicelli:* Very small rod shaped

*Egg macaroni:* Hollow tubes

*Egg fettuccini:* .155-inch wide and 10-inch long, folded

- Best quality noodles are made from semolina durum. Semolina is the relatively coarse, purified middlings from durum wheat.
- Label must declare ingredients used in the product and will show if the product is made with semolina.
- The description should require enriched flour.

**HOW PACKED**

10-lb box

**PURCHASING TIPS**

- Pasta products are either macaroni type or noodle type. Noodles are made from same ingredients as macaroni, plus eggs. Forms may or may not be the same for noodles as for macaroni.
- Noodles must meet enrichment standards and may contain (as optional ingredients) vitamin D, calcium, and partially defatted wheat germ.
- Product labeled "egg" must contain minimum of 5½% egg solids by weight.

**RECEIVING**

Check for breakage and crushing.

**STORING**

- Cool dry storage.
- Allow for air circulation.

**STANDARD OF IDENTITY REFERENCE**

Title 21 CFR 139.150 and 139.155

**GRADE STANDARD REFERENCE**

None

**SAMPLE DESCRIPTION**

NOODLES, EGG, ENRICHED: flat ribbon shape; medium width; made from enriched semolina durum flour; 10 lb box.
FORMS
Vegetable macaroni
Vegetable spaghetti
Vegetable vermicelli
Vegetable macaroni product (other forms not of shape listed above)

HOW PACKED
20-lb bag
10-lb bag

POPULAR VARIETIES
Tomato, spinach, beet, carrot, parsley, and artichoke

PURCHASING TIPS
• Pasta should have hard, brittle texture; rod type should arch before breaking.
• Pasta must contain vegetable solids of not less than 3% by weight.
• Semolina makes the best pasta due to stronger gluten, which produces a firmer product after cooking. Products made from other flours are soft and mushy after cooking. Semolina is the relatively coarse, purified middlings from durum wheat.

• Label must state ingredients used in products. Label will state if semolina is used.
• The description should require enriched flour.
• The bid unit should be per lb.

STANDARD OF IDENTITY REFERENCE
Title 21 CFR 139.110, 115, 125, 135, 155, and 165

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
PASTA, VEGETABLE, ENRICHED:
spinach vegetable added to equal 3% of weight; made from enriched durum flour (semolina); macaroni form; 20 lb only.
FORMS
Macaroni: Tube shaped
Spaghetti: Solid, rod shaped, diameter .055 to .083 inch, length 8½ to 11 inch
Vermicelli: Very thin spaghetti

HOW PACKED
10 lb box

PURCHASING TIPS
• Federal regulations require that pasta labeled whole wheat be made with 100% whole-wheat flour.
• Market availability of whole-wheat pasta is limited.
• Whole-wheat pastas must conform to the same shape and size specifications as other pastas.
• Optional ingredients permitted in regular pasta are not used in whole-wheat pasta.
• Whole-wheat flour or whole durum wheat flour are the only wheat ingredients in whole-wheat pasta.

STORING
Whole-wheat pasta products tend to get rancid; keep low inventory.

STANDARD OF IDENTITY REFERENCE
Title 21 CFR 139.110 and 139.138

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
PASTA, WHOLE-WHEAT: macaroni; to be made from whole-wheat flour or whole durum wheat flour or both; 10 lb only.
FORMS
Pocket bread
Flat or foldover

SIZES
8 inch; 3 oz
6 inch; 1½ oz to 3 oz

POPULAR VARIETIES
Plain or white, enriched
Wheat

HOW PACKED
60 count per pack
72 count per pack
96 count per pack
120 count per pack

PURCHASING TIPS
• Pita should have firm and tender texture, uniformly brown-colored crust, and flavor and aroma characteristic of product.
• Fresh pita should be delivered no more than 24 hours old (48 hours if delivery day follows a day business is closed).
• Frozen pita should be frozen within 6 hours of baking, delivered within 90 days.
• Pita or pocket bread is made from lean dough with little or no sugar, milk, or shortening. After fermentation, dough is flattened into an oval shape and baked in a very hot oven (600°F to 800°F) for 2 minutes or less. Dough expands rapidly, creating a large cavity or pocket which collapses after removal from the oven.
• Pita foldover, the flat form, usually is thicker than pocket pita.
• Some bakers make varieties such as high fiber, onion, sesame, and sour dough. Contact bakery for package and pita sizes and varieties available. Request code for pack date.
• The description should require enriched flour.
• If the description does not specify pack size, the bid unit should be each.

RECEIVING
• Fresh: Check date code.
• Frozen bread: Solid frozen, no evidence of thawing.

STORING
• Store fresh product at room temperature; use as soon as possible.
• Store frozen bread in freezer; use as soon as possible.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
PITA BREAD, FRESH: pocket bread; oval shape; 6 inch or 2 oz to 3 oz weight; wheat variety; other flour to be enriched; code date to be furnished with bid or quote.
**FORMS**
Rolls, dinner or Parkerhouse
Hot dog and hamburger buns not usually available in whole wheat

**SIZES**
*Dinner rolls:* 1 oz to 3 oz  
*Hamburger buns:* 4- to 5-inch diameter  
*Hot dog buns:* 6-inch long

**HOW PACKED**
12 count per pack  
24 count per pack  
Varies with manufacturer

**PURCHASING TIPS**
- Product should have firm texture, uniformly brown crust; good volume, grain, and texture; flavor and aroma characteristic of wheat bread, no flour specks on bottom of roll.
- Fresh rolls should be no more than 24 hours old (48 hours if delivery day follows a day business is closed).
- Frozen rolls should be frozen within 6 hours of baking, delivered within 90 days.
- Federal regulations require that products labeled whole wheat contain 100% whole-wheat flour.
- Some bakeries produce a honey wheat hamburger bun but not a whole-wheat bun.
- A product that is 20% to 40% whole-wheat flour and 60% to 80% enriched white flour may be more acceptable to students.
- The description should require that the white flour be enriched.
- Purchaser should specify sliced or unsliced hamburger or hot dog buns.
- Contact bakery for roll and pack sizes and ingredients. Request code for pack date.
- The bid unit should be per dozen.

**RECEIVING**
Check for crushing. Check date code.

**STORING**
- Store fresh rolls at room temperature; use within 24 hours or freeze.
- Store frozen rolls in freezer; use as soon as possible.

**STANDARD OF IDENTITY REFERENCE**
Title 21 CFR 136.110 and 136.115

**GRADE STANDARD REFERENCE**
None

**SAMPLE DESCRIPTION**
**ROLLS, DINNER, WHOLE-WHEAT,**
FRESH: 1 oz; pack date code to be furnished.

**SAMPLE DESCRIPTION**
**HAMBURGER BUNS, HONEY WHEAT,**
FRESH: 4 inch; sliced; flour to be enriched; pack date code to be furnished.

**SAMPLE DESCRIPTION**
**ROLLS, DINNER, WHEAT, FRESH:**
1 oz; 20% to 40% whole-wheat flour; 60% to 80% enriched other flour; pack date code to be furnished.
**Forms**
Seeded or seedless
Round top, traditional loaf
Flat top, pullman or sandwich loaf
Club loaf, largest size

**Sizes**
1½-lb sandwich sliced, 26 slices per loaf
2-lb club loaf, 28 slices per loaf

**Purchasing tips**
- Product should have firm texture; uniformly brown crust typical of rye bread; good volume, flavor and aroma characteristic of rye bread; no flour specks on bottom of bread; caraway seeds either whole or crushed.
- Large volume purchasers may use USDA's Commercial Item Description (CID) A-A-20052A.
  Summary:
  Product shall be prepared from hard wheat flour, rye flour, water, salt, yeast, shortening, sugar, and desired optional ingredients. The grain ingredients shall not be less than 20% nor more than 40% rye flour.
- If hearth baked, shall be directly on oven surface or on perforated sheet pans or in baskets.
- If pan baked, bread shall be baked as individual loaves in rectangular pans and the round top variety.
- No more than 24 hours old (48 hours if delivery day follows a day business is closed).
- Rye bread is made from rye flour, usually 20% to 40%. Rye meal is coarsely ground using the whole rye kernel. Rye flakes are coarsely ground whole rye grain flattened. Rye flour, rye meal, and rye flakes may be used in rye bread.
- Some bakeries add caramel to enhance brown color.
- Pullman/sandwich bread is baked in rectangular pan with lid to produce flat top.
- Contact bakery for loaf sizes, slices per loaf, and ingredients. Request code for pack date.
- The bid unit should be per loaf.
- The white flour used should be enriched to replace nutrients lost during the milling process.
RECEIVING
Check date code.

STORING
Store at room temperature and use immediately; freeze if not used within 24 hours.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

BREAD, RYE, LOAF, SLICED, FRESH:
rye without seeds; white flour to be enriched; pullman loaf; 26 - 0.9 oz
minimum size slices per loaf; 1½ lb loaf;
moisture proof wrapping; code date provided.
FORMS
Round
Square
Rectangular
Stick or strip
(May be whole, scored in quarters or halves)

SIZES
0.6 oz to 1½ oz, "mini" to "jumbo"

POPULAR VARIETIES
Belgian, 1-inch thick or more
Regular
  Blueberry
  Buttermilk
  Homestyle
  Nutrigrain
  Oatbran
  Plain
  Roman meal

PURCHASING TIPS
- Appearance: Light to medium brown exterior; no sign of scorching.
- Texture: Moist and tender, not dry or rubbery or crumbly; no gummy center or soggy portions.
- Flavor and odor: Sweet flavor complemented by mild egg and vanilla flavor; no evidence of rancidity or staleness; other flavors characteristic of variety.
- Packaging: Plastic pouches that retain flavor and odor and keep out odors of other foods.
- Contact manufacturer for waffle sizes and case packs.
- Fruit waffles must contain 5% fruit by weight.
- The description should require enriched flour.
- If the description does not specify a pack size, bid unit should be per dozen.
RECEIVING
Product should be 10°F or below when received; no ice crystals.

STORING
Store in freezer until heated for serving.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
WAFFLES, FROZEN: regular; plain; square or round; enriched flour; 0.8 oz each; poly pouch packed; 144 ct/case only.

SAMPLE DESCRIPTION
WAFFLES, FROZEN: Belgian; square; enriched flour; minimum size 1 oz each; poly pouch packed.