



FORMS

Whole
Sliced

SIZES

Petite or bagelettes: 0.9 oz to 2 oz

Regular: 3½ 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 ½-inch thick

Thick-sliced loaf (Texas toast), slices
approximately 1-inch thick

SIZES

1-lb round top bread, 18 slices per loaf

1¼-lb round top bread, 22 slices per loaf

1½-lb sandwich sliced, 26 slices per loaf

1½-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) A-A-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, WHEAT AND WHITE

FRESH OR FROZEN (CON'T)

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

.....
BREAD, LOAF, WHOLE-WHEAT,
.....
FRESH: loaf size 1¼ lb; 22 slices per loaf;
.....
code date provided.
.....

SAMPLE DESCRIPTION

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

ENGLISH MUFFINS

FRESH OR FROZEN



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.
.....



HOAGIE BUNS, WHEAT

FRESH OR FROZEN

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.

HOAGIE BUNS, WHEAT

FRESH OR FROZEN (CON'T)

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

$\frac{3}{4}$ oz to $5\frac{1}{2}$ 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 $4\frac{1}{2}$ 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:

	SIZE	FAT
Banana nut	2 oz	4.5 gm
Corn	$1\frac{1}{3}$ oz	4.2 gm
Bran	$1\frac{1}{3}$ oz	5.1 gm
Blueberry	$1\frac{1}{3}$ oz	4.3 gm
English	2 oz	1.1 gm
Lowfat blueberry	$2\frac{1}{4}$ oz	2 gm

- 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.

PASTA, EGG ENRICHED



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

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.

- 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.

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.
.....

PASTA, VEGETABLE ENRICHED



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.*
.....

PASTA, 100% WHOLE-WHEAT



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.
.....

ROLLS, WHEAT

FRESH OR FROZEN

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.

RYE BREAD, LOAF

FRESH (CON'T)

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:

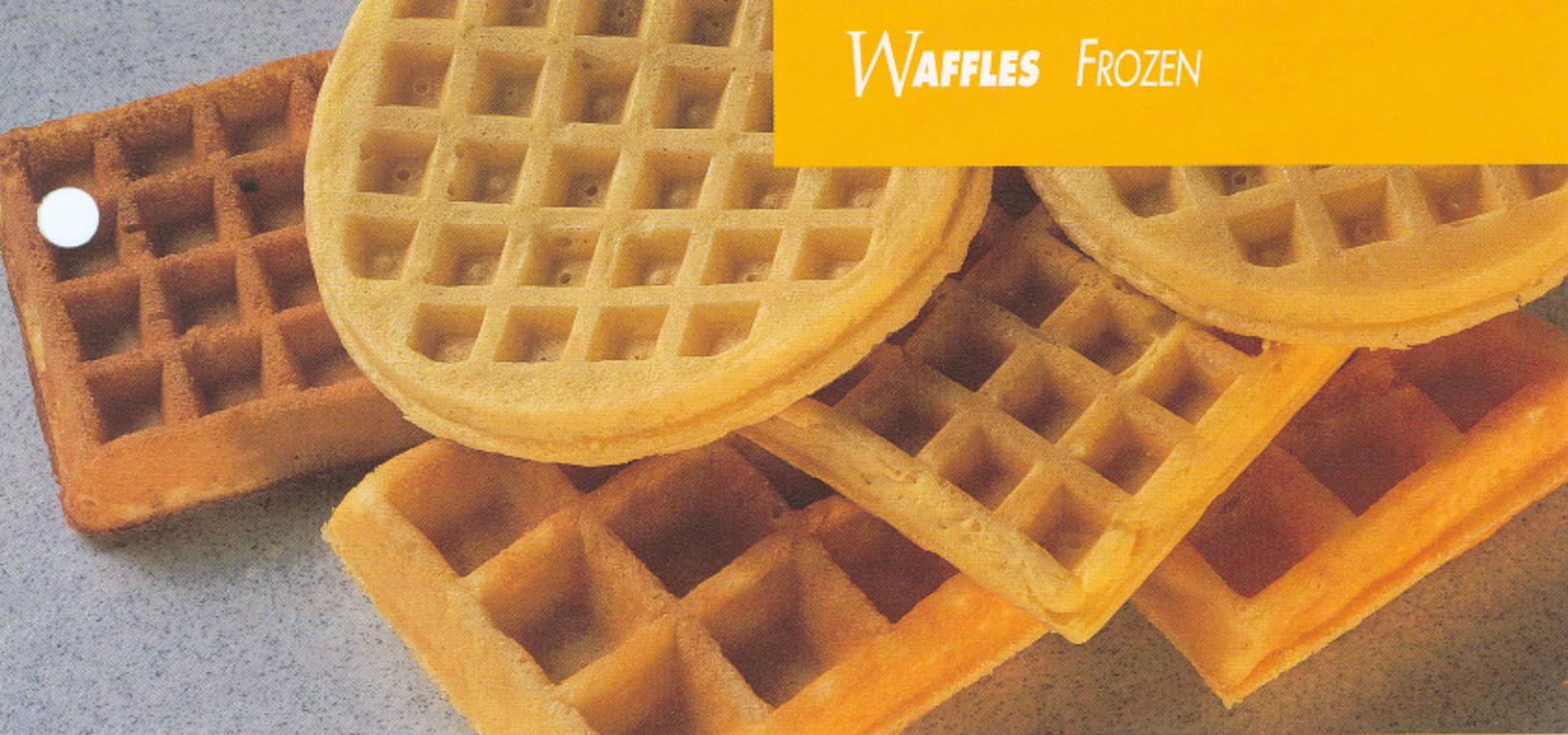
rye without seeds; white flour to be

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

HOW PACKED

96 count per case
120 count per case
144 count per case

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.
.....