

RETURN BIDS TO:
RETOURNER LES SOUMISSIONS À:

Bid Receiving
PWGSC
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5
Bid Fax: (905) 615-2095

LETTER OF INTEREST
LETTRE D'INTÉRÊT

Comments - Commentaires

Vendor/Firm Name and Address
Raison sociale et adresse du
fournisseur/de l'entrepreneur

Issuing Office - Bureau de distribution
Public Works and Government Services Canada
Ontario Region
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5

Title - Sujet Bread and Baked Products		
Solicitation No. - N° de l'invitation E6TOR-13RM07/A		Date 2014-01-24
Client Reference No. - N° de référence du client E6TOR-13RM07		GETS Ref. No. - N° de réf. de SEAG PW-\$TOR-033-6529
File No. - N° de dossier TOR-3-36227 (033)	CCC No./N° CCC - FMS No./N° VME	
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2015-03-31		Time Zone Fuseau horaire Eastern Standard Time EST
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input type="checkbox"/> Other-Autre: <input type="checkbox"/>		
Address Enquiries to: - Adresser toutes questions à: Martin, Lesley		Buyer Id - Id de l'acheteur tor033
Telephone No. - N° de téléphone (905) 615-2076 ()		FAX No. - N° de FAX (905) 615-2060
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction:		

Instructions: See Herein

Instructions: Voir aux présentes

Delivery Required - Livraison exigée	Delivery Offered - Livraison proposée
Vendor/Firm Name and Address Raison sociale et adresse du fournisseur/de l'entrepreneur	
Telephone No. - N° de téléphone Facsimile No. - N° de télécopieur	
Name and title of person authorized to sign on behalf of Vendor/Firm (type or print) Nom et titre de la personne autorisée à signer au nom du fournisseur/ de l'entrepreneur (taper ou écrire en caractères d'imprimerie)	
Signature	Date

Solicitation No. - N° de l'invitation

E6TOR-13RM07/A

Amd. No. - N° de la modif.

Buyer ID - Id de l'acheteur

tor033

Client Ref. No. - N° de réf. du client

E6TOR-13RM07

File No. - N° du dossier

TOR-3-36227

CCC No./N° CCC - FMS No/ N° VME

SEE ATTACHED DOCUMENT

FQS-34 Bread and Baked Products

Description:

Bread: A stable food prepared by cooking dough made with flour and water and other ingredients dependent upon the type of bread. Loaves of bread procured shall be sweet and wholesome, well risen and well baked with even bloom. They shall be free from burned crust and be uniform in size. The crumb shall be a good even texture and the bread shall be free from dough spots, lumps or indication of mould or rope.

Table 1.0 Types of Bread

Type	Description	Requirements
White Bread	Made by baking a yeast-leavened dough prepared with flour and water and may contain: salt; shortening, lard, butter or margarine; milk or milk product; whole egg, egg-white; egg-yolk, (fresh, dried, or frozen); a sweetening agent; and other ingredients indicated in Food and Drug Regulation Division 13 B.13.021 . White bread shall be white and creamy in colour and free of grayness.	Must comply with Food and Drug Regulation Division 13 B.13.021 . The minimum guaranteed shelf life after delivery shall be 72 hours. Shall not weigh less than 450 grams unless otherwise specified.
Enriched White Bread	Made from dough in which enriched flour is the only wheat flour used and contains ingredients of the type and amounts indicated in the Food And Drug Regulations Division 13 B.13.022 . Enriched white bread shall be white and creamy in colour and free of grayness.	Must comply with Food and Drug Regulation Division 13 B.13.022 . The minimum guaranteed shelf life after delivery shall be 72 hours. Shall not weigh less than 450 grams unless otherwise specified.
Whole Wheat Bread	Made from dough of which the named percentage of the flour used shall be whole wheat flour and shall contain not less than 60 per cent whole wheat in relation to the total flour used and contains ingredients of the type and amounts indicated in the Food And Drug Regulations Division 13 B.13.026 .	Must comply with Food and Drug Regulation Division 13 B.13.026 . The minimum guaranteed shelf life after delivery shall be 72 hours. Shall not weigh less than 450 grams unless otherwise specified.
Brown Bread	Bread coloured by the use of whole wheat flour, graham flour, bran, molasses or caramel.	Must comply with Food and Drug Regulation Division 13 B.13.027 . The minimum guaranteed shelf life after

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		delivery shall be 72 hours. Shall not weigh less than 450 grams unless otherwise specified.
Raisin Bread	Bread that contains for each 100 parts by weight of flour used not less than 50 parts by weight of seeded or seedless raisins, or raisins and currants of which not less than 35 parts shall be raisins and may contain spices or peel.	Must comply with Food and Drug Regulation Division 13 B.13.025 . The minimum guaranteed shelf life after delivery shall be 72 hours. Shall not weigh less than 450 grams unless otherwise specified.

Description:

Specialty Breads:

Bread containing ingredients that are either not permitted in the general standard for bread (such as fruits, nuts, seeds and flavours) or other ingredients (mostly various flours, meals and starches) that are permitted in greater amounts than in the general standard.

Table 2.0 Specialty Breads

Type of Bread	Specialty Ingredient	Minimum amount of Specialty Ingredient as % of Flour	Requirements
Graham Bread	Graham Flour	150	Must comply with Food and Drug Regulation Division 13 B.13.029 . The minimum guaranteed shelf life after delivery shall be 72 hours.
Milk Bread	Milk Solids	6	Must comply with Food and Drug Regulation Division 13 B.13.029 The minimum guaranteed shelf life after delivery shall be 72 hours.
Potato Bread	Potato	5	Must comply with Food and Drug Regulation Division 13 B.13.029 . The minimum guaranteed shelf life after delivery shall be 72 hours.
Honey Bread	Honey	5	Must comply with Food and Drug Regulation Division 13 B.13.029 , The minimum guaranteed shelf life after delivery shall be 72 hours.
Cheese Bread	Cheese	12	Must comply with Food and Drug Regulation Division 13 B.13.029 . The minimum guaranteed shelf life after delivery shall be 72 hours.
Oatmeal Bread	Oats	20	Must comply with Food and Drug

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				<u>Regulation Division 13 B.13.029.</u> The minimum guaranteed shelf life after delivery shall be 72 hours.
Cracked Wheat Bread	Cracked Wheat		20	Must comply with <u>Food and Drug Regulation Division 13 B.13.029.</u> The minimum guaranteed shelf life after delivery shall be 72 hours.
Wheat Germ Bread	Wheat Germ		2	Must comply with <u>Food and Drug Regulation Division 13 B.13.029.</u> The minimum guaranteed shelf life after delivery shall be 72 hours.
Egg Bread	Whole Egg Solids		1.5	Must comply with <u>Food and Drug Regulation Division 13 B.13.029.</u> The minimum guaranteed shelf life after delivery shall be 72 hours.
Fruit Bread or Loaf	Fruit		40	Must comply with <u>Food and Drug Regulation Division 13 B.13.029.</u> The minimum guaranteed shelf life after delivery shall be 72 hours.
Triticale Bread	Triticale Flour		20	Must comply with <u>Food and Drug Regulation Division 13 B.13.029.</u> The minimum guaranteed shelf life after delivery shall be 72 hours.
Rye Bread	Rye Flour		20	Must comply with <u>Food and Drug Regulation Division 13 B.13.029.</u> The minimum guaranteed shelf life after delivery shall be 72 hours. Shall not weigh less than 450 grams unless otherwise specified. If light rye bread is specified at least 10% of the flour shall be rye flour. If dark rye is specified at least 30% of the

				flour shall be rye.
Raisin Bread	Seedless Raisins	50		Must comply with Food and Drug Regulation Division 13 B.13.029 . The minimum guaranteed shelf life after delivery shall be 72 hours. Shall not weigh less than 450 grams unless otherwise specified.
Raisin Bread	or a mixture of Raisins Currants	35 plus – 15 (maximum)		Must comply with Food and Drug Regulation Division 13 B.13.029 . The minimum guaranteed shelf life after delivery shall be 72 hours. Shall not weigh less than 450 grams unless otherwise specified.
Bran Bread	> 2 g dietary fibre from wheat bran per serving	> 2 g dietary fibre from wheat bran per serving		Must comply with Food and Drug Regulation Division 13 B.13.029 . The minimum guaranteed shelf life after delivery shall be 72 hours.
Protein Bread	Must have a protein rating of 20 or more.	Must have a protein rating of 20 or more.		Must comply with Food and Drug Regulation Division 13 B.13.029 . The minimum guaranteed shelf life after delivery shall be 72 hours.

Description:

Bread Products:

Products made with flour and water and the addition of other ingredients dependent on the product. Salt, fat and leavening agents such as yeast and baking soda are common ingredients. Bread products may contain other ingredients, such as milk, egg, sugar, spice, fruit (such as raisins), vegetables (such as onion), nuts (such as walnuts) or seeds (such as poppy).

Table 3.0 Bread Products

Type of Bread Product	Description	Requirements
Bagel	Bagel is a bread product, traditionally shaped by hand into the form of a ring from yeasted wheat dough, roughly hand-sized. Bagels are first boiled water and then baked .Bagels have a dense, chewy, doughy interior with a browned and sometimes crisp exterior. Bagels may be topped with seeds such as poppy or sesame seeds baked on the outer crust. Bagels maybe also be made from dough types such as whole-grain or rye.	The minimum guaranteed shelf life after delivery shall be 72 hours.
English Muffins	An English muffin is a small, round, flat (or thin) type of yeast-leavened bread which is commonly served split horizontally. English muffins maybe made with white or whole-grain dough and are available in flavours such as cinnamon.	The minimum guaranteed shelf life after delivery shall be 72 hours.
Pita	Pita is a round slightly leavened pocket bread. The "pocket" in pita bread is created by steam, which puffs up the dough. As the bread cools and flattens, a pocket is left in the middle. Pita bread is either round or oval and varies in size.	The minimum guaranteed shelf life after delivery shall be 72 hour.
Tortilla	The Mexican tortilla is made from specially treated maize flour. Tortillas are also commonly made from wheat flour. The maize and wheat tortillas have different textures. The maize (corn) version is somewhat thicker and heartier in texture, while the wheat version is less easily broken due to its high gluten content, and can be made larger in circumference and thinner without breaking.	The minimum guaranteed shelf life after delivery shall be 72 hour.
Croissants	Croissants are a buttery flaky bread roll with a distinctive crescent shape. Croissants are made of yeast-leavened dough layered with butter, rolled and folded several times in succession, then rolled into a sheet, in a technique called laminating. The process results in a layered, flaky texture, similar to a puff pastry.	The minimum guaranteed shelf life after delivery shall be 72 hours.

Type of Bread Product	Description	Requirements
Bread Rolls	Bread rolls are yeast leavened bread products that are available in various sizes and shapes.	Bread rolls shall keep sweet, sound and palatable for 72 hours after delivery, with the exception of hard dinner rolls, which shall keep sound and palatable for 48 hours after delivery.
White rolls		Made from enriched white flour meeting the specifications in the Food and Drug Regulations, Division 13 B13.001. White rolls shall be white to creamy in colour and free from grayness.
Enriched white rolls		Shall meet the requirements for white rolls and contain, for each 100 parts of flour used, not less than 2 parts by mass of skim milk solids, or 4 parts by mass of dried whey powder.
Whole Wheat rolls		Shall be made from a blend in which not less than 60 % of the flour shall be good quality whole wheat flour.
Hard dinner rolls		Shall be baked to a hard crusty finish on the complete surface and shall be of the size and shape specified.
Soft dinner rolls		Shall be made from dough that contains, for each part of flour, not less than 2 parts by mass of sugar or dextrose and not less than 2 parts by mass of shortening or lard. The crust shall be soft to the touch. The rolls shall be of the mass, size and shape specified.
Hot dog rolls		Shall meet the same requirements as soft dinner rolls except that they shall be of the shape required for hot dogs and shall be at least 150mm long.
Hamburger rolls		Shall meet the same requirements as soft dinner rolls except that they shall be of a flattened round shape required for hamburgers and shall have a diameter on not less than 75 mm unless otherwise specified. The crust on top shall be soft to the touch.

All bread, specialty breads and bread products procured in Canada:

- must be of the type and pack size specified;
- must have a shelf life as specified in Tables 1.0, 2.0 and 3.0;
- bread and specialty bread must be drawn from the oven not less than 12 hours or more than 24 hours before delivery;
- must not have been previously frozen unless otherwise specified;
- must meet the requirements as indicated in Tables 1.0, 2.0 and 3.0 when appropriate, unless otherwise specified;
- must comply with relevant sections of Acts and Regulations listed under [Canada Food and Drugs Act](#), [Food and Drug Regulations](#), [Canada Agricultural Products Act and Related Regulations](#), [Canadian Food Inspection Agency Act](#), [Canada Grain Act](#), and [Canada Grain Regulations under the Act](#);
- must comply with fundamental principle related to Health and Safety listed under [Canada Agricultural Products Act - Processed Products Regulations](#);
- must comply with the relevant sections listed under [Canadian Food Inspection Agency - Food Safety](#);
- must comply with all requirement listed under [Canadian Grain Commission](#);
- must comply with food additive regulations listed under [Food and Drug Regulations - Division 16](#);
- must comply with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and [Consumer Packaging and Labelling Regulations](#);
- must comply with the relevant sections listed under, [Canadian Food Inspection Agency - Guide to Food Labelling and Advertising](#) and [Canadian Food Inspection Agency - Chapter 9 - Supplementary Information on Specific Products](#);
- must be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under - [Recommended International Code of Practice - General Principles of Food Hygiene - CODEX ALIMENTARIUS](#), including Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines; and
- must comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

All bread, specialty breads and bread products procured outside Canada:

- must only be procured from countries that meet federal acts and regulations govern the importation of food under Canadian Food Inspection Agency - Guide to Importing Food Commercially;
- must be of the type and pack size specified;
- must have a shelf life as specified in Tables 1.0, 2.0 and 3.0;
- must not have been previously frozen;
- must meet the requirements as indicated in Tables 1.0, 2.0 and 3.0 when appropriate, unless otherwise specified;
- must comply with relevant sections of Acts and Regulations (or the equivalent in the country where procured) listed under [Canada Food and Drugs Act, Food and Drug Regulations, Canada Agricultural Products Act and Related Regulations, Canadian Food Inspection Agency Act, Canada Grain Act, and Canada Grain Regulations under the Act](#);
- must comply with fundamental principle related to Health and Safety listed under [Canada Agricultural Products Act - Processed Products Regulations](#);
- must comply with the relevant sections listed under [Canadian Food Inspection Agency - Food Safety, and Agriculture and Agri - Food Canada](#);
- must comply with all requirement listed(or the equivalent in the country where procured) under [Canadian Grain Commission](#);
- must comply with food additive regulations listed under [Food and Drug Regulations - Division 16](#); and/or
- must comply with food additive classes listed under [General Standard for Food Additives \(Codex Stan 192-1995\)](#);
- must comply with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#), and/or [Consumer Packaging and Labelling Regulations](#),
- must comply with the relevant sections listed under, [Canadian Food Inspection Agency - Guide to Food Labelling and Advertising](#) and [Canadian Food Inspection Agency - Chapter 9 - Supplementary Information on Specific Products](#); and/or,
- must comply with all the requirement listed under [General Standard for the Labelling of Prepackaged Foods \(Codex Stan 1-1985\)](#);
- must be prepared and handled in accordance with essential principles of food hygiene applicable throughout the food chain (including primary production through to the final consumer), ensuring that food is safe and suitable for human consumption listed under - [Recommended International Code of Practice - General Principles of Food Hygiene - CODEX ALIMENTARIUS](#), including Annex on Hazard Analysis and Critical Control Point (HACCP) system and guidelines;
- must comply with others relevant Codes of Hygienic Practice and Codes of Practice recommended by the Codex Alimentarius Commission relevant to bread;
- must comply with all the requirement listed under [Guidelines for the Use of Flavours \(Codex CAC/GL 66-2008\)](#); and

- meet all requirements of applicable local food legislation whenever those requirements are stricter. All bread must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

Size:

The usual retail and commercial standard size available in the market applicable for fresh bread and baked products unless otherwise specified.

Packaging:

Fresh bread and baked products shall be packaged in normal retail and commercial packaging, packing, labelling and marking which safeguard the hygienic, nutritional, technological and organoleptic qualities of the food. Packaging material must be made of substances which are safe and suitable for their intended use and does not impart any toxic substance or undesirable odour or flavour to the product.

Storage and Distribution:

All products must be delivered in clean, sanitary vehicles and in cartons, packages or trays that protects the product from dust and contamination in transit.

Applicable Regulations and Resources for Bread and Baked Products

[Canada Food and Drugs Act](#)

[Food and Drug Regulations under the Act](#)

[Food and Drug Regulation Division 13](#)

[Canada Agricultural Products Act](#)

[Canada Agricultural Products Act - Processed Products Regulations](#)

[Agriculture and Agri-Food Canada - The Canadian Bread and Bakery Industry](#)

[Canadian Food Inspection Agency Act](#)

[Canadian Food Inspection Agency - Food Safety](#)

[Food and Drug Regulations - Division 16](#)

[Canadian Food Inspection Agency - Chapter 9 - Supplementary Information on Specific Products- 9.8](#)

[Canadian Food Inspection Agency - Guide to Food Labelling and Advertising](#)

[Canadian Food Inspection Agency - Guide to Food Labelling and Advertising - Chapter 9 - Supplementary Information on Specific Products](#)

[Consumer Packaging and Labelling Act](#)

[Consumer Packaging and Labelling Regulations under the Act](#)

[Canada Grain Act](#)

[Canada Grain Regulations under the Act](#)

[Canadian Grain Commission](#)

[Recommended International Code of Practice- General Principles of Food Hygiene \(Codex Alimentarius - CAC/RCP 1969\)](#)

[General Standard for the Labelling of Prepackaged Foods \(Codex Stan 1-1985\)](#)

[General Standard for Food Additives \(Codex Stan 192-1995\)](#)

[Guidelines for the Use of Flavours \(Codex CAC/GL 66-2008\)](#)