

**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

**SOLICITATION AMENDMENT**  
**MODIFICATION DE L'INVITATION**

The referenced document is hereby revised; unless otherwise indicated, all other terms and conditions of the Solicitation remain the same.

Ce document est par la présente révisé; sauf indication contraire, les modalités de l'invitation demeurent les mêmes.

**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

<b>Title - Sujet</b> Flour and Cake, Pancake, Waffle Mix	
<b>Solicitation No. - N° de l'invitation</b> E6TOR-13RM19/A	<b>Amendment No. - N° modif.</b> 001
<b>Client Reference No. - N° de référence du client</b> E6TOR-13RM19	<b>Date</b> 2015-03-30
<b>GETS Reference No. - N° de référence de SEAG</b> PW-\$TOR-033-6517	
<b>File No. - N° de dossier</b> TOR-3-36240 (033)	<b>CCC No./N° CCC - FMS No./N° VME</b>
<b>Solicitation Closes - L'invitation prend fin</b> <b>at - à 02:00 PM</b> <b>on - le 2015-09-30</b>	
<b>Time Zone</b> Fuseau horaire Eastern Standard Time EST	
<b>F.O.B. - F.A.B.</b> <b>Plant-Usine:</b> <input type="checkbox"/> <b>Destination:</b> <input type="checkbox"/> <b>Other-Autre:</b> <input type="checkbox"/>	
<b>Address Enquiries to: - Adresser toutes questions à:</b> Martin, Lesley	<b>Buyer Id - Id de l'acheteur</b> tor033
<b>Telephone No. - N° de téléphone</b> (905) 615-2033 ( )	<b>FAX No. - N° de FAX</b> (905) 615-2060
<b>Destination - of Goods, Services, and Construction:</b> <b>Destination - des biens, services et construction:</b>	

**Instructions: See Herein**

**Instructions: Voir aux présentes**

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

Solicitation No. - N° de l'invitation

E6TOR-13RM19/A

Amd. No. - N° de la modif.

001

Buyer ID - Id de l'acheteur

tor033

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

E6TOR-13RM19

File No. - N° du dossier

TOR-3-36240

CCC No./N° CCC - FMS No/ N° VME

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**SEE ATTACHED DOCUMENT**

### **FQS-37 Flour and Cake, Pancake and Waffle Mixes**

#### **Description:**

#### **Flour:**

Flour is made by grinding cereal grains, other seeds or roots. Flour is mainly from wheat, although it can be milled from corn, rice, nuts, legumes etc. Vitamins and minerals are added to flour to restore some of the nutrients lost during processing.

Table 1.0

Type of Flour	Description	Requirement
White Flour, Enriched Flour and Enriched White Flour	White Flour, Enriched Flour and Enriched White Flour are the acceptable naming options for the common name of the same food. This flour must contain added thiamine, riboflavin, niacin, folic acid and iron at the levels prescribed by in the <a href="#">Canadian Food And Drug Regulations Division 13, B.13.001</a> . In addition, vitamin B <sub>6</sub> , d-pantothenic acid, magnesium and calcium may also be added to levels indicated in the <a href="#">Canadian Food And Drug Regulations Division 13, B.13.001</a> . When any of these nutrients are added to flour, a claim may be made to that effect in advertising and on the label as per the <a href="#">Food and Drug Regulations</a> [D.01.004]. Added nutrients must be declared in the Nutrition Facts table.	Must meet the specifications as set out in the <a href="#">Canadian Food And Drug Regulations Division 13, B.13.001</a> and <a href="#">CFIA - Chapter 9 - Supplementary Information on Specific Products</a> .
Whole Wheat Flour	Flour prepared by the grinding and bolting of cleaned, milling grades of wheat from which a part of the outer bran or epidermis layer may have been separated. This flour shall contain the natural constituents of the wheat berry to the extent of not less than 95 per cent of the total weight of the wheat from which it is milled.	Must meet the specifications as set out in the <a href="#">Canadian Food and Drug Regulations Division 13, B.13.005</a> and <a href="#">CFIA - Chapter 9 - Supplementary Information on Specific Products</a> .

Graham Flour	Flour to which has been added part of the bran and other constituents of the wheat berry.	Must meet the specifications as set out in the <a href="#">Canadian Food and Drug Regulations Division 13, B.13.006</a> and <a href="#">CFIA - Chapter 9 - Supplementary Information on Specific Products</a>
Gluten Flour	Gluten flour is food obtained by removing from flour a part of the starch.	Must meet the specifications as set out in the <a href="#">Canadian Food and Drug Regulations Division 13, B.13.007</a> and <a href="#">CFIA - Chapter 9 - Supplementary Information on Specific Products</a>
All Purpose Flour	All Purpose flour (also known as Top Patent Spring) is enriched flour as described above. This flour is obtained by grinding and mixing different varieties of hard and soft winter wheat. It has approximately 9 - 12% protein content. The exact protein content varies by brand, by region, and also by country. It can be used for any purpose, as its name indicates.	Must meet the specifications as set out in the <a href="#">Food and Drug Regulations- Part B-Division 13- Grain and Bakery Products</a> and <a href="#">CFIA - Chapter 9 - Supplementary Information on Specific Products</a>
Bread Flour	Bread flour is known as hard or strong flour because it is a high protein or gluten flour. It has approximately 14 - 16% protein content. The exact protein content varies by brand, by region, and also by country. The flour is usually made with a greater percentage of hard red winter or hard red spring wheat which has higher gluten content giving the bread dough the elastic quality necessary for greater product volume.	Must meet the specifications as set out in the <a href="#">Food and Drug Regulations- Part B-Division 13- Grain and Bakery Products</a> and <a href="#">CFIA - Chapter 9 - Supplementary Information on Specific Products</a>
Cake and Pastry Flour	Cake and Pastry Flour is milled from soft winter wheat and has a soft texture and smooth feel. It has a low protein or gluten content. It has approximately 7-10% protein content. The exact protein content varies by brand, by region, and also by country. It Is made from soft wheat.	Must meet the specifications as set out in the <a href="#">Food and Drug Regulations- Part B-Division 13- Grain and Bakery Products</a> and <a href="#">CFIA - Chapter 9 - Supplementary Information on Specific Products</a>
Rye Flour	Rye Flour ground from the cereal grass grain rye (Gramineae). It is grown in the northern part of the United States, Canada, Eastern Europe and Russia. It has very low gluten content (less than 2%) and is usually blended with wheat flour to produce a lighter loaf.	Must meet the specifications as set out in the <a href="#">Food and Drug Regulations- Part B-Division 13- Grain and Bakery Products</a> and <a href="#">CFIA - Chapter 9 - Supplementary Information on</a>

	<a href="#">Specific Products</a>
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Table 2.0

Type of Mixes	Description	Requirements
Cake Mixes	Cake mixes consist of premixed ingredients consisting of flour, sugar, flavouring, baking powder, and sometimes some form of fat and require the addition of other ingredients, usually eggs, water, and sometimes vegetable oil or butter.	The minimum guaranteed storage life of the cake mixes under cool dry storage conditions must be nine months from the date of delivery. When baked according to the manufacturer's directions the finished product shall have the colour, texture, and flavour and characteristics of their type.
Pancakes and Waffle Mixes	Dry mixes used in the preparation of pancakes and waffles by the addition of either water or water and eggs. Mixes consist of flour, sugar or other sweetening ingredients, leavening agents, salt, shortening, dried skim milk, buttermilk or whey. Mixes may also contain flavourings, spices, emulsifying agents and other food additives. Where the mix requires the addition of only water, the mix shall also contain dried eggs, egg yolks or egg whites. Mixes may be available as wheat or buckwheat.	The mixes must have a shelf life of twelve months from the date of delivery. When prepared according to the manufactures directions the pancakes or waffles shall be light and tender, of good colour and texture and free from pastiness, bitterness or mustiness. Waffles mixes when prepared according to directions shall produce waffles with crisp, dry texture with even brown colour on both sides. Wheat pancakes shall contain at least 45% wheat flour by mass and not more than 45% by mass of other flours from barley, corn, rice, rye or soybeans. Buckwheat pancake mixes shall contain at least 30% by mass of buckwheat flour and not more than 50% by mass of other flours from barley, wheat, corn, rice or soybean.

All flour and mixes procured in Canada:

- must be of the type and pack size specified;
- must comply with [Food and Drug Regulations- Part B-Division 13- Grain and Bakery Products](#);
- must meet the description and requirements as indicated in Tables 1.0 and 2.0 for the applicable product;
- 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 food additive regulations listed under [Food and Drug Regulations - Division 16](#);
- must comply with Pesticide and Pesticide Management Program listed under [Agriculture and Agri-Food Canada's Pest Management Centre](#) and [Health Canada - Pest Management Regulatory Agency](#);
- must comply with all the requirements listed under [Plant Protection Act](#) and [Plant Protection Regulations](#);
- 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 flour and mixes procured outside of 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 comply with [Food and Drug Regulations- Part B-Division 13- Grain and Bakery Products](#) (or the equivalent in the country where procured);
- must meet the description and requirements as indicated in Tables 1.0 and 2.0 for the applicable product;
- 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](#);
- 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 Pesticide and Pesticide Management Program listed under [Agriculture and Agri-Food Canada's Pest Management Centre and Health Canada - Pest Management Regulatory Agency](#) ;
- must comply with all the requirements listed under [Plant Protection Act](#) and [Plant Protection Regulations](#) (or the equivalent in the country where procured);
- must comply with food packaging and labelling requirements listed under [Consumer Packaging and Labelling Act](#) and [Consumer Packaging and Labelling Regulations](#); and/or
- must comply with the relevant sections listed under the [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 Codex Alimentarius standards relevant to flour such as: [Codex Standard for Wheat Flour](#) and [Codex Standard for Durum Wheat Semolina and Durum Wheat Flour](#);
- must comply with all the requirement listed under [Guidelines for the Use of Flavours](#) (Codex CAC/GL 66-2008);
- must be free from heavy metal and comply with those maximum residue limits and maximum mycotoxin limits established by the Codex Alimentarius Commission relevant to flour;
- 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); 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 flour, cake, pancake and waffle mixes unless otherwise specified.

#### **Packaging:**

Flour shall be packaged in normal retail and commercial packaging, packing, labelling and marking which safeguard the hygienic, nutritional, technological and organoleptic qualities of the product. 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. If the product is packaged in sacks, these must be clean, sturdy and strongly sewn or sealed.

Wheat flour and most other milled grain products are typically packaged in multi-layered paper bags or polypropylene jute bags.

#### **Storage and Distribution:**

Product is to be stored and distributed in a clean, dry area at temperatures of 16-20° and 60% relative humidity. Maximum recommended product age limit is 12 months. Lower moisture limits may be required for certain destinations in relation to the climate, duration of transport and storage.



## **Applicable Regulations and Resources for Flour & Cakes & Pastry Mixes**

[Canada Food and Drugs Act](#)  
[Food and Drug Regulations under the Act](#)  
[Food and Drug Regulations- Part B-Division 13- Grain and Bakery Products](#)  
[Canada Agricultural Products Act](#)  
[Canada Agricultural Products Act - Processed Products Regulations](#)  
[Food and Drug Regulations - Division 16](#)  
[Agriculture and Agri-Food Canada's Pest Management Centre](#)  
[Health Canada - Pest Management Regulatory Agency](#)  
[Plant Protection Act](#)  
[Plant Protection Regulations under the Act](#)  
[Canadian Food Inspection Agency Act](#)  
[Canadian Food Inspection Agency - Food Safety](#)  
[Canadian Food Inspection Agency - Guide to Food Labelling and Advertising](#)  
[Canadian Food Inspection Agency -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](#)  
[Recommended International Code of Practice- General Principles of Food Hygiene \(Codex Alimentarius - CAC/RCP 1969\)](#)  
[Canadian Food Inspection Agency - Guide to Importing Food Commercially - Section A - Canadian Food Legislation](#)  
[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 \(Codex CAC/GL 66-2008\)](#)  
[Codex Standard for Wheat Flour](#)  
[Codex Standard for Durum Wheat Semolina and Durum Wheat Flour](#)

A-85-269-002/FP-Z01-CF Food Quality Specifications  
FQS 37 Flour & Cake and Pastry Mixes

#### **Additional References**

[Canadian Grain Commission](#)  
[Canadian National Millers Association](#)  
[World of Flours and Flour Milling](#)  
[Agriculture and Agri - Food Canada - The Canadian Cereal Grain Flour Industry](#)