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Service

Specialty  
Crops  
Program

Specialty  
Crops  
Inspection  
Division

# Commodity Specification for Frozen Fruit

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## **I. General**

### **A. U.S. Standards**

Frozen fruit (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Frozen Fruit (U.S. Standards) effective on the date of the Solicitation/Invitation for Bid (IFB). The U.S. Standards are published separately and are incorporated herein and made a part of this Commodity Specification.

### **B. Exceptions to the U.S. Standards and/or or Commercial Item Description**

Exceptions to the U.S. Standards for the Department of Agriculture (USDA) frozen fruit purchases and/or Commercial Item Description are found in Section II, Individual Commodity Specifications, of this document. Additional exceptions may be specified in the applicable Solicitation/IFB. Any exceptions contained in the applicable Solicitation/IFB shall have precedence over the requirements contained herein, for that Solicitation/IFB only.

#### **1. Order of Precedence**

The contract will incorporate the Master Solicitation including: the applicable IFB; the applicable Commodity Specification and/or Supplement; the Contractor's offer; and the Purchase Order. If the contract documents are inconsistent or contradictory, the following order of precedence will prevail: IFB, Master Solicitation, Amendments to Commodity Specifications, Commodity Specifications and/or Supplement(s).

### **C. Product Origin**

1. Commodities delivered pursuant to this Commodity Specification shall have originated from crops that have been 100 percent grown, processed, and packed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands, (hereinafter referred to as the United States). See Section I., F. of the Master Solicitation.

2. If the contractor handles any commodity originating from sources other than the United States, the contractor must have a written plan to segregate the commodity. This segregation plan will include an identification and record system for all commodities to ensure they are completely segregated and cannot be used to fulfill purchase orders awarded by USDA. Such segregation plan must be made available, within 10 days of purchase order award, to representatives of the Agricultural Marketing Service (AMS).

3. The contractor must maintain positive written documentation records evidencing 100 percent domestic origin to the grower level. Contractors must also

ensure that the documentation provided by any subcontractors demonstrates the same level of traceability. The burden of proof of compliance is on the contractor.

Documentation may include load or warehouse storage receipts for raw product (i.e., bin tags), product blend (formulation) records, product coding explanations, finished product warehousing records, shipping or payment records, or other documentation or evidence that clearly establishes the product's domestic origin.

4. Contractors must provide the domestic origin certification and supporting documentation records to representatives of the AMS Specialty Crops Program, Specialty Crops Inspection (SCI) Division (USDA Inspector) when requesting inspection service. USDA Inspectors will select and review at least one code for each purchase order or IDIQ contract to determine compliance with the Agency's domestic origin requirements.

5. Such records must be available for review by the Government in accordance with FAR 52.214-26. In the event of an audit, AMS auditors will examine as many codes as is necessary to verify compliance.

6. Self-certifications by contractors and subcontractors will not be accepted.

7. Failure to observe this requirement may lead to suspension or debarment, purchase order termination, and penalties at Title 18, Section 1001 of the U.S. Code concerning falsification of information.

#### **D. Kosher Products**

Occasionally, USDA solicits offers to sell KOSHER products. Such products are identified on the solicitation with the letter "K" incorporated into the WBSCM material descriptions. Vendors must comply with the applicable dietary (KOSHER) laws as established by the "613 COUNCIL OF KASHRUTH" in the production of these commodity products. Vendors must not bid on these purchase units unless they can be properly verified.

Vendors receiving purchase order items identified as "KOSHER" must contact the Board of Jewish Education of Greater New York (BJENY) at telephone 646-472-5365 **prior to manufacturing** the commodity product to arrange for certification of compliance with the applicable dietary (kosher) laws.

#### **E. Packing Season**

All frozen fruit must be from the current packing season/crop year, unless otherwise specified in the applicable Solicitation/IFB.

#### **F. Shipment**

Shipment of frozen fruit must be at 0 degrees F (plus or minus 10 degrees F).

**G. Grades of Frozen Fruit**

All frozen fruit must be from the current packing season/crop year, unless otherwise specified in the applicable Solicitation/IFB.

**H. Fill of Container**

1. Contractor must meet the net weight for the product as specified in the applicable U.S. Standards unless otherwise indicated herein.
2. The average net weight must meet the net weight as printed on the label and Individual Commodity Specification Section II.

**I. Packing, Labels and Packaging****1. Primary Containers**

- a. Vendors have the option to use commercial/retail labeling and packaging which meets all applicable FDA requirements ([link to: FDA Food Labeling Regulations](#)) and contains a code which allows traceability of the product in the event of a recall. Retail labels must meet minimum requirements as specified in the Master Solicitation and minimum FDA labeling requirements shown below.
- b. The processors' own commercially acceptable "brand" labels may be used on all Solicitations/IFBs unless prohibited by the Solicitation. Distributors' "brand" labels are not acceptable.
- c. All products must be packed in new, commercially acceptable primary containers

Minimum FDA labeling requirements are:

- Statement of identity, or name of the food
  - Net quantity statement
  - Ingredient statement
  - Manufacturer or distributor location statement
  - Allergen declaration (if product contains a major allergen)
  - A "Keep Frozen" statement
  - Contains a code which allows traceability of the product in the event of a recall
- d. For containers with net weight of 3 pounds or less.
    - Product will be packed in poly bags and effectively sealed so as not to leak when thawed

- Product labeling/packaging shall also have at least 2 colors other than black and/or white and a visual representation of the product if the container is not clear
- Suitably code marked so that the product can be identified with related inspection certificates

## **2. Secondary Container (case) and Markings**

- Primary containers shall be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe transportation to destinations
- Case flaps, gaps, and other openings may not exceed 1 inch and must be fully sealed with tape. Tape must be clear and of commercially acceptable width and strength. The tape must extend at least two inches down the sides or ends
- Mixing and matching of USDA and commercial labeling methods will not be acceptable
- Two or more different commercial labels are not allowed within a shipping unit (truckload)
- For institutional/foodservice pack sizes (larger than 3 lbs. net weight) minimum labeling information listed above must appear on the secondary container if not included on the primary packing
- The construction of shipping cases shall be adequate to withstand normal refrigerated shipping and cold storage
- Corrugated fiberboard construction, rated at a minimum of 275 pounds per square inch bursting strength for 30-pound cartons and 40 pound cases and 225 pounds PSI for 20 and 25 pound cases
- Markings for Non-Commercial Shipping Containers must meet requirements of Exhibit 1

## **J. Universal Product Codes (UPC)**

Contractor UPC's are acceptable for primary containers of product shipped utilizing commercial labels and/or secondary fiberboard cases enclosing commercially labeled product.

Primary label and shipping container Universal Product Codes for USDA products are listed in Exhibit 4. The Contractor's UPC is not acceptable. The primary container UPC must be positioned on the label as shown in Exhibit 1. The shipping container UPC must be marked on the case as shown in Exhibit 2.

## **K. Palletization Requirements**

1. Pallets

Products must be on 48 X 40 inch, non-reversible, flush stringer, and partial four-way entry. New pallets must be good quality wood. Used pallets must be No.1 hardwood or its equivalent in new softwood. **Broken or damaged pallets are unacceptable.** If pallet exchange is desired, the contractor shall arrange for pallet exchange with consignees. USDA is in no way responsible for arrangement of pallet exchange.

2. Unitization

Each delivery unit of canned vegetables must be unitized. Shipping cases must be stacked and secured from top to bottom, so that each container and layer of containers becomes an integral part of the pallet. Either stretch wrapping with plastic film or “lock ‘n pop” is acceptable. The palletized product must be loaded in the conveyance in such a way that will prevent shifting and damage to the containers of product.

**L. Shipment and Delivery**

1. Quantity Tolerance

Contractor will be allowed a tolerance on the final delivery of plus or minus 50 cases of **each product**, from **each shipping point** named in the purchase order.

## **II. Individual Commodity Specifications**

**A. Apple slices**

1. Grade – U.S. Grade A.
2. Style – Sliced.
3. Type of Pack – Individually Quick Frozen (IQF).
4. Net Weight –
  - a. 30 pounds per case.
  - b. 30 pounds per case (12/2.5) pound bags.
5. Sulfites cannot be substituted for ascorbic acid and citric acid.

**B. Apricots**

1. Grade – U.S. Grade A.
2. Style – Sliced.



3. Pack Formula – The fruit shall be packed into syrup at a ratio of 5+1 fruit to sugar, resulting in a final average Brix measurement of 60 degrees. Ascorbic acid and citric acid may be added.
4. Net Weight –
  - a. 20 pounds per case.
  - b. 32 pound plastic containers.
  - c. 40 pounds per case.
  - d. 30 pounds per case (6/5 lb. bags).

### **Frozen Apricots in Individual Serving Sizes**

1. Grade – U.S. Grade B or better, except for U.S. Grade A for defects.
2. Style – Diced (3/8 to 1/2 inch) or machine-pitted.
3. Individual Net Weight – 4.5 ounces per cup, 96 cups per case.
4. Size of Primary Container – Individual portion serving cups. Cups **must** show suitable code marking.
5. Pack Formula – The fruit shall be packed into syrup at a ratio of 5+1 fruit to sugar, resulting in a final average Brix measurement of 60 degrees or composed of apricot puree. Ascorbic acid and citric acid may be added.
6. There shall be **NO** cooked product of any kind used.

### **C. Blackberries**

1. Grade –U.S. Grade B or better, except U.S. Grade A for defect.
2. Style – Individually Quick Frozen (IQF).
3. Variety –
  - a. Sweet – Marion, Kotata, Black Diamond.
  - b. Tart – Silvan, Chester, Evergreen.
4. Net Weight – 30 pounds per case.

### **D. Blueberries**

1. Grade – U.S. Grade B or better.
2. Variety – Cultivated or native (as specified in the Solicitation/IFB).

3. Net Weight –
  - a. 30 pounds per case.
  - b. 30 pounds per case (12/2.5 lb.).
  - c. 24 pounds per case (8/3 lb.).
  - d. (TBD) pound poly lined tote bin.

**E. Blackberry Puree**

1. Grade – Made from frozen blackberries, U.S. Grade B or Better for Manufacturing. The blackberry puree shall be produced from U.S. Grade B or Better for manufacturing blackberries as determined in accordance with the requirements of the United States Standards for Grades of Frozen Berries.
2. Inspection – Inspection/grading of the frozen blackberries shall be performed by representatives of the AMS, Fruit and Vegetable Program, Specialty Crops Inspection (SCI) Division prior to the blackberries being processed into puree. The SCI will inspect/grade the puree to ensure the quality of the puree produced is in accordance with the requirements of the individual Solicitation/IFB and the commodity specifications.
3. Pasteurized – processed puree will be accepted in lieu of inspection prior to processing if the puree is in accordance with all other requirements of the individual Solicitation/IFB and commodity specifications as determined by the SCI Division.
4. Variety – Evergreen or Marion.
5. Color – The blackberry pulp shall be reasonably bright and the typical reddish purple to dark purple color of ripened blackberries.
6. Flavor and Aroma – The flavor and aroma of the pulp will be characteristic of the blackberry types, tart, free from fermentation, and any off flavors or odors.
7. Brix – The minimum single strength berry puree Brix will be stated below for each berry type, with no sugar or water added, measured by a refractometer.
  - a. Blackberries, Evergreen – 10.5 degrees.
  - b. Blackberries, Marion – 10.0 degrees.
8. pH Range –
  - a. Blackberries, Evergreen – 3.2 to 4.0.
  - b. Blackberries, Marion – 2.9 to 3.6.
  - c. The puree shall be processed and packed in accordance with good

manufacturing practices, under strict sanitary conditions. The berries will be finished by passing them through one or more finishing machines with the final screen opening not to exceed 0.033 inches. The puree will be packaged as specified below, frozen immediately and kept frozen at 0 degrees F to -10 degrees F.

9. Absence of Defects – The finished puree shall be practically free of defect material; not more than 3 pieces of brown, black, green or other discolored tissue including seeds that is readily noticeable in a 16-ounce sample unit. The finished puree shall not include more than 1 piece that is over 3/16 inch in any dimension.
10. Consistency – The consistency of the single strength, seedless puree will be fairly thick and reasonably smooth with a slight amount of free liquid at the edge of the mass. Product may flow fairly quickly on a tray tilted to a 30-degree angle but should exhibit not watery quality.
11. Howard Mold Count – The mold count as determined by the Howard Method will not exceed an average of 30 percent positive fields, with a maximum of 37 percent positive fields for any individual count.
12. Analytical Requirements – Analytical and microbiological requirements for blackberry puree shall comply with the following:
  - a. Aerobic (Standard) plate count – Less than 50,000 per gram in any sample.
  - b. Yeast – Less than 10,000 Colony Forming Units (CFU) per gram.
  - c. Mold – Less than 10,000 CFU per gram.
  - d. Coliform – Less than 100 per gram using the MPN (Most Probable Number) technique.
  - e. E. coli – Less than 3 per gram using the MPN technique.
  - f. Salmonella – Negative per 25 grams.

#### **F. Red Raspberry Puree**

1. Grade – Made from frozen raspberries, U.S. Grade B or Better for Manufacturing. The red raspberry puree shall be produced from U.S. Grade B or Better for Manufacturing raspberries as determined in accordance with the requirements of the United States Standards for Grades of Frozen Raspberries.
2. Inspection – Inspection/grading of the frozen raspberries shall be performed by representatives of the AMS, Fruit and Vegetable Program, Specialty Crops Inspection (SCI) Division prior to the raspberries being processed into puree. SCI will inspect/grade the puree to ensure the quality of the puree produced is in

accordance with the requirements of the individual Solicitation/IFB and the commodity specifications.

3. Pasteurized – Processed puree will be accepted in lieu of inspection prior to processing if the puree is in accordance with all other requirements of the individual Solicitation/IFB and commodity specifications as determined by SCI.
4. Color – The red raspberry pulp shall be reasonably bright, red to reddish purple color typical of ripened red raspberries.
5. Flavor and Aroma – The flavor and aroma of the pulp will be characteristic of red raspberry, tart, free from fermentation and any off flavors or odors.
6. Brix – The minimum single strength berry puree Brix will be as stated below for each berry type, with no sugar or water added, measured by refractometer 8.0 degrees.
7. pH Range – 2.9 to 3.7.
8. The puree shall be processed and packed in accordance with good manufacturing practices, under strict sanitary conditions. The berries will be finished by passing them through one or more finishing machines with the final screen opening not to exceed 0.033 inches. The puree will be packaged as specified below, frozen immediately and kept frozen at 0 degree F to –10 degree F.
9. Absence of Defects – The finished puree shall be practically free of defect material; not more than three pieces of brown, black, green or other discolored tissue including seeds that is readily noticeable in a 16-ounce sample unit. They shall not include more than one piece that is over 3/16 inch in any dimension.
10. Consistency – The consistency of the single strength, seedless puree will be fairly thick and reasonably smooth with a slight amount of free liquid at the edge of the mass. Product may flow fairly quickly on a tray tilted to a 30-degree angle but should exhibit not watery quality.
11. Howard Mold Count – The mold count as determined by the Howard Method will not exceed an average of 30 percent positive fields, with a maximum of 37 percent positive fields for any individual count.
12. Analytical Requirements – Analytical and microbiological requirements for raspberry puree shall comply with the following:

- a. Aerobic (Standard) plate count – Less than 50,000 per gram in any sample.
- b. Yeast – Less than 10,000 Colony Forming Units (CFU) per gram.
- c. Mold – Less than 10,000 CFU per gram.
- d. Coliform – Less than 100 per gram using the MPN (Most Probable Number) technique.
- e. E. coli – Less than 3 per gram using the MPN technique. Salmonella – Negative per 25 grams

#### **G. Cherries**

1. Grade – U.S. Grade B or better, except U.S. Grade A for Pit Score.
2. Pit Score – A tolerance of not more than one pit per 160 ounces is permitted.
3. Type of Pack – Regular 5+1 or Individually Quick Frozen (IQF).
4. Variety
  - a. Red Tart, Pitted (RTP) - Regular 5+1 or Unsweetened Individually Quick Frozen (IQF) as specified in IFB/Solicitation.
  - b. Sweet Cherries, Pitted, Unsweetened - IQF only.
5. Net Weight
  - a. Regular - (RTP)
    - i. One 30-pound plastic container. 30 pounds per container.
    - ii. Twelve-two and a half pound clear bags per box (12/2 ½-lb). 30 pounds per container.
  - b. IQF - (RTP)
    - i. One 40-pound plastic container. 40 pounds per container.
    - ii. Twelve- two and a half pound clear bags per box (12/2 ½-lb). 30 pound per container.
  - c. IQF - (Sweet Cherries)
    - i. Twelve- two and a half pound-bags per box (12/2 ½-lb). 30 pound per container.
6. Nutrition – Must be fully ripe for natural antioxidants benefit.

#### **H. Peaches**

##### **20 Pound Frozen Sliced Freestone Peaches**

1. Grade – U.S. Grade A. Character shall be category II, Firm ripe – except may include 20 percent soft ripe fruit. Mushy peaches will not be allowed.
2. Style – Sliced.
3. Variety – Yellow Freestone.
4. Net Weight – 20 pounds per case.
5. Pack Formula – 11.5+1 (by weight) fruit to sugar ratio. The packing media may consist of: syrup, peach puree, dry sugar, ascorbic acid, or citric acid.

#### **Frozen Freestone Peaches in Individual Serving Sizes**

1. Grade U.S. Grade B or better, except for U.S. Grade A for defects.
2. Style – Diced (3/8 to 1/2 inch).
- ii. Variety – Yellow Freestone.
4. Individual Net Weight – 4.4 ounces per cup. 96 cups per case.
5. Size of Primary Container – Individual portion serving cups. Cups must show Julian date.
6. Pack Formula – The pack ration must be 11.5+1 fruit to sugar ratio packing media is sugar, syrup, ascorbic acid and citric acid, or juice. The packing media must be 5.5 + 1 fruit to sugar ratio where the packing media is 45 degrees brix syrup and may also be composed of peach puree, sugar, ascorbic acid and citric acid.
7. There shall be NO cooked product of any kind used.
8. Average Drained Weight – Shall be a minimum of 55 percent of the net weight.

#### **Two-pound (2-pound) Frozen Sliced Freestone Peaches**

1. Grade – U.S. Grade A, except Grade B for Character.
2. Style – Sliced.
3. Pack Formula – The pack ratio must be 11.5+1 fruit to sugar ratio where the packing media is sugar, syrup, ascorbic acid and citric acid, or juice. The packing media must be 5.5 + 1 fruit to sugar ratio where the packing media is 45 degrees brix syrup composed of peach puree, sugar, ascorbic acid and citric acid.

4. Variety – Yellow Freestone.
5. Net Weight – 24 pounds per case. 12/2-pound cartons per case.

**I. Red Raspberries**

1. Grade – U.S. Grade A.
2. Style – Individually Quick Frozen (IQF).
3. Net Weight – 25 or 30 pounds per case, as specified in the Solicitation/IFB.

**J. Strawberries**

1. Grade – U.S. Grade A.
2. Style
  - a. IQF Frozen Whole
  - b. IQF Frozen Sliced
    - i. Slice size (approximately 3/8 to 1/2 inch)
    - ii. Net Weight – 6/5 pound poly bags as specified in IFB/Solicitation
3. Type of Pack – Individual Quick Frozen (IQF).
4. Size – Medium (over 5/8 inch to units that will pass through a 2 inch diameter circle in any direction).
5. Net Weight – 30 pounds per case.
6. Mold Count – should be in accordance with FDA requirements.
7. Frozen Strawberries, IQF, the average net weight of the case shall be no less than 30 pounds and individual case shall weigh less than 29.4 pounds.

**Strawberries (11.5 + 1)**

1. Grade – U.S. Grade A.
2. Style – Sliced.
3. Net Weight –
  - a. 24 pounds per case
    - i. Size – 12/2 pound plastic tubs.
  - b. 30 pounds per pail/case

- c. 39 pounds per case
  - i. Size – 6/6.5 pound plastic tubs.
- 4. Fruit/Sugar Ratio – 11.5 + 1 (when required).

### **Frozen Strawberries in Individual Serving Sizes**

1. Grade – Equivalent to U.S. Grade A based on tolerances established in the U.S. Standards for Grades of Frozen Strawberries, sliced style.
2. Style – Diced (3/8 to 1/2 inch).
3. Individual Net Weight – 4.5 ounces per cup, 96 cups per case.
4. Size of Primary Container – Individual portion serving cups. Cups must be suitably code marked.
5. Pack Formula – The pack ratio must be 11.5+1 fruit to sugar ratio where the packing media is sugar, syrup, ascorbic acid and citric acid, or juice.  
or,  
The packing media must be 5.5 + 1 fruit to sugar ratio where the packing media is 45 degrees Brix syrup and may also be composed of strawberry puree, sugar, ascorbic acid and citric acid.
6. There shall be **NO** cooked product of any kind used.
7. The primary containers or lids will contain the name of product, ingredient statement, the net weight in pounds and kilograms, and a keep frozen statement. Identity coding must be on the cases and primary containers.
8. Product must meet FDA Defect Action Level.
9. USDA Inspection shall be made during on-line production or repacking of the product.
10. Drained Weight – Shall be a minimum of 60 percent.

### **K. Whole Cranberries**

1. Grade – U.S. Grade B or better.
2. Net Weight – 40 pounds per container.
3. Nutrition – Must be fully ripe for natural antioxidants benefit.



## L. Mixed Berry Cup

### Individual Serving (11.5 + 1)

1. Grade
  - a. Blueberries – U.S. Grade B or better – Variety – Cultivated or native (as specified in the Solicitation/IFB).
  - b. Strawberries - Equivalent to U.S. Grade A based on tolerances established in the U.S. Standards for Grades of Frozen Strawberries, sliced style.
2. Style
  - a. Blueberries – IQF whole.
  - b. Strawberries –IQF diced (approximately 3/8 to 1/2 inch).
3. Proportion of ingredients: 50% Whole Blueberries and 50% Diced Strawberries (by weight) - Tolerance of proportions: (+ or –) 10%.
4. Individual Net Weight - 4.0 ounces per cup, 96 cups per case.
5. Size of Primary Container - Individual portion serving cups. Cups must be suitably code marked so that the product can be identified with related inspection
6. Pack Formula

The pack ratio must be 11.5+1 fruit to sugar ratio where the packing media is sugar, syrup, ascorbic acid and citric acid.

or,

The packing media must be 5.5 + 1 fruit to sugar ratio where the packing media is 45 degrees Brix syrup and may also be composed of strawberry puree, sugar, ascorbic acid and citric acid
7. There shall be **NO** cooked product of any kind used.
8. Identity coding must be on the cases and primary containers.
9. Product must meet FDA Defect Action Level.
10. USDA Inspection shall be made during on-line production or repacking of the product.
11. Drained Weight – Shall be a minimum of 60 percent of net weight.

## III. Inspection and Checkloading

### **A. Requirements**

Representatives of the AMS, Specialty Crops Program, Specialty Crops Inspection (SCI) Division (USDA Inspector) must perform the inspection and checkloading. See section X of the Master Solicitation. **The cost of inspection, samples taken for inspection, mailing of review samples submitted for evaluation, and any chemical analysis required for testing shall be for the account of the Contractor.**

Inspection of frozen products must be performed not more than 60 days prior to shipment. Whether each lot offered meets the product and container requirements of the purchase order must be determined on the basis of representative sample units. Representative sample units will be graded according to the Regulations Governing Inspection and Certification of Frozen Fruits and Vegetables and Related Products (7 C.F.R. Part 52), and United States Standards for Condition of Food Containers (7 C.F.R. Part 42.140), effective on the date of the Solicitation/IFB.

### **B. Certification**

Subject to (See section X of the Master Solicitation) the acceptability of the quality, weight, packaging, and checkloading of the product must be evidenced by certificates issued by the USDA Inspector.

No product shall be shipped unless the USDA Inspector informs the Contractor that a designated lot is acceptable. Notice by the USDA Inspector that a designated lot scheduled for shipment does not meet requirements of the purchase order shall constitute rejection of such lot.

### **C. Procedures**

The Contractor must give the USDA Inspector at least 7 days advance notice when scheduling inspection service. Prior to sampling, the Contractor must furnish the USDA Inspector with a list of codes and the approximate number of cases per code.

Contractors are encouraged to submit requests for inspection in writing with verifiable receipt notice, such as fax log, to alleviate possible miscommunication.

### **D. Laboratory Tests**

The Contractor must allow 14 days after product sampling for laboratory tests (when required) to be completed and returned.

### **E. Failure to Meet Specifications**

Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable for delivery. If any lot of canned vegetables fails to meet the product or packaging requirement, the Contractor may request in writing that USDA accept delivery of the lot. USDA may, at its option, accept delivery, provided that the purchase price is the purchase order price less a discount, to be determined by the Contracting Officer.

## **V. Exhibits**

**Exhibit 1**  
**Required Markings for Non-Commercial Shipping Containers**

**ALL PRINTING TO BE IN BLACK INK**

<b>BOTH SIDE PANELS</b>	<b>BOTH END PANELS</b>
<p>PRODUCT NAME 1/ 2/</p>	<p>PRODUCT NAME PURCHASE ORDER NO. 3/</p>
<p>USDA SYMBOL                      5/</p>	<p>4/</p>
<p>KEEP FROZEN</p>	

Product name must be printed or stenciled on a separate line in letters at least three-fourths inch high, and all other information must be in letters less than three-fourths inch but at least three-eighths inch high. The USDA Food Symbol must be printed, stamped, or labeled and be of sufficient size to stand out prominently. Case markings must be limited to case codes and those contained in this Exhibit.

- 1/ Insert any additional product style, pack, packing media, or further definition as applicable; (i.e. IQF, Yellow, Cut, Chopped, etc.).
- 2/ Insert the size and number of packages per case, i.e. 30 pound, 6/5 pound bags, 20 pound
- 3/ Insert the last 5 digits of purchase order number.
- 4/ Insert name of Packer and Packer's Address - City, State, and Zip Code. This information can be placed on the end panels or the side panels.
- 5/ Insert Universal Product Code (see Exhibit "4").

Recycle symbols and statements can be placed on bottom panels (Exhibit "5" and "6")

**Exhibit 2**  
**Alternative Label for Shipping Containers**

(Includes all Required Information)



**Product Name**  
**Style**  
**Packing Media**  
**Size/Number per case**  
**Purchase Order Number xxxxx**

**Packed by: ABC Growers**

**Any Town, CA 99999**

**KEEP FROZEN**



1234567891012345678910

**Exhibit 3**  
**Sample Alternative Label for Shipping Containers**



**Frozen Peaches**  
**Sliced**  
**20 pounds**  
**Purchase Order Number xxxxx**

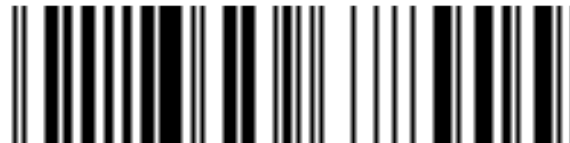
**Packed by: ABC**

**Growers**

**Any Town, CA**

**99999**

**KEEP FROZEN**



1 11 07 15001 01434 1

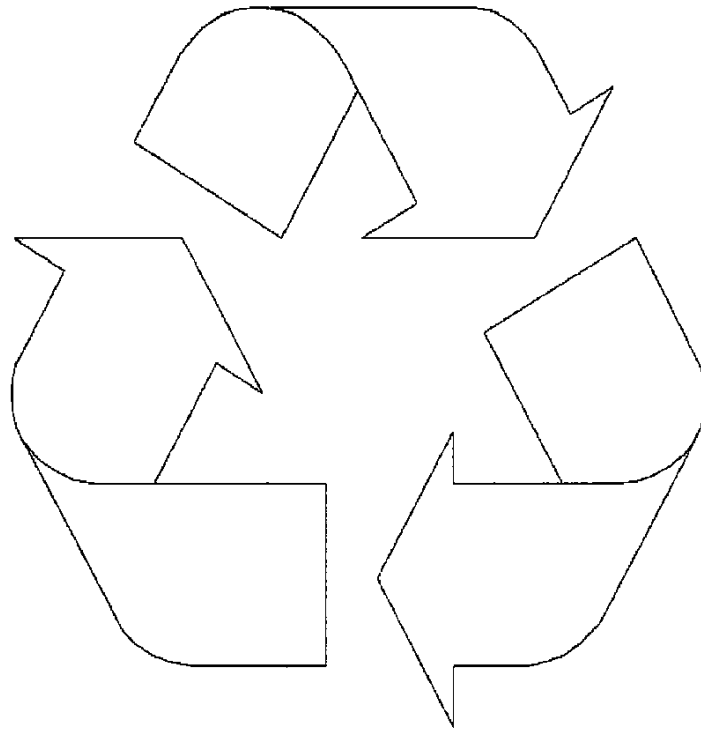
### Exhibit 4 Universal Product Codes

Frozen Fruit	WBSC Material	Primary container	Secondary Container
Apple Slices (30-lbs.)	100258		1 07 15001 00258 4
Apple Slices (12/2.5-lbs)	110470	7 15001 10470 0	1 07 15001 10470 7
Apricots (20-lb.)	100259		1 07 15001 00259 1
Apricots (96/4.5 oz. cups)	100261	7 15001 100261 7	1 07 15001 00261 1
Apricots, IQF (6/5 lb)	110862	7 15001 10862 3	1 07 15001 10862 0
Blackberries (30-lb.)	100245		1 07 15001 00245 1
Cultivated Blueberries (30-lb.)	100244		1 07 15001 00244 7
Cultivated Blueberries (12/2.5 lb.)	100263	7 15001 00263 9	1 07 15001 00263 8
Native Blueberries (30-lb.)	100243		1 07 15001 00243 0
Native Blueberries (8/3 lb.)	100242	7 15001 00242 4	1 07 15001 00242 3
Evergreen Blackberry Puree (6/5-3/4)	100251	7 15001 00251 8	1 07 15001 00251 5
Marion Blackberry Puree(6/5-3/4)	100252	7 15001 00252 5	1 07 15001 00252 2
RTP Cherries, IQF (40-lb.)	100237		1 07 15001 00237 9
RTP Cherries, IQF (12/2.5lb.)	100236	7 15001 00236 5	1 07 15001 00236 2
Sweet Cherries, IQF (12/2.5 lb)	110872	7 15001 10872 2	1 07 15001 10872 9
Cranberries, Whole Frozen (40 lb.)	100262		1 07 15001 00262 1
Mixed Berry Cup (96/4.0 ounce cup)	110859	7 15001 10859 3	1 07 15001 10859 0
Peaches. Freestone (2-lb)	100238		1 07 15001 00238 6
Peaches, Freestone (20-lb)	100239		1 07 15001 00239 3
Peaches, Freestone (96/4.4 oz. cups)	100241	7 15001 00241 1	1 07 15001 00241 6
Peaches, Freestone (96/4.4 oz. cups) Kosher	110056	7 15001 10026 4	1 07 15001 00056 6
Red Raspberries (25-lb.)	100248		1 07 15001 00248 5
Red Raspberry Puree (6/5-3/4 lb)	100250	7 15001 00250 1	1 07 15001 00250 8
Strawberries (30-lb.)	100253		1 07 15001 00253 9
Strawberries (30-lb. plastic)	100254		

Strawberries (96/4.5 oz. cups)	100256	7 15001 00256 3	
Strawberries, Whole, IQF (6/5 lb)	110846	7 15001 10846 3	1 07 15001 10846 0
Strawberries, Sliced, IQF (6/5 lb)	110860	7 15001 10860 9	1 07 15001 10860 6



**Exhibit 5**  
**“Please Recycle” Symbol and Statement**



**PLEASE  
RECYCLE**

**Exhibit 6**  
**“Corrugated Recycles” Symbol and Statement**



**Corrugated  
Recycles**

**Exhibit 7**  
**USDA Symbol**

