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Commodity Specification

Dried Fruit



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I. General

A. U.S. Standards

Dried fruit (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Dried Fruit (U.S. Standards) or the applicable Commercial Item Description (CID) effective on the date of the Invitation for Offers to Sell (Invitation). The U.S. Standards are published separately and are incorporated herein and made a part of this Commodity Specification and are available from the Processed Products Branch (PPB), Fruit and Vegetable Programs, Agricultural Marketing Service (AMS) or the internet at www.ams.usda.gov/standards.

B. Exceptions to U.S. Standards

Exceptions to the U.S. Standards for the Department of Agriculture (USDA) Dried Fruit purchases are found in Section II, Individual Product Specifications, of this document. Additional exceptions may be specified in the applicable Invitation. Any exceptions contained in the applicable Invitation shall have precedence over the requirements contained herein, for that Invitation only.

C. Product Origin

1. Commodities delivered pursuant to this Commodity Specification shall have originated from crops that have been 100% 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 Announcement FV-307.
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 not be used to fulfill contracts awarded by USDA. Such segregation plan must be made available to representatives of 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 sub-contractors 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 Fruit and Vegetable Programs, PPB (USDA Grader) when requesting inspection service. USDA graders will select and review a minimum of one code mark per product for each 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 Article 76 of USDA-1. 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 sub-contractors will not be accepted.
7. Failure to observe this requirement may lead to suspension or debarment, contract termination, and penalties at Title 18, Section 1001 of the U.S. Code concerning falsification of information.

D. Manufacturing Practices

- 1) Good Manufacturing Practices

All dried fruit must be produced in accordance with the Food and Drug Administration's Good Manufacturing Practices.

- 2) Plant Survey or Plant Systems Audit (PSA)

Successful bidders are required to undergo an annual plant survey or PSA.

The primary purpose of conducting a plant survey or PSA is to ensure that the contractor produces products in a clean, sanitary environment. Contracts are required to maintain process operations records that are sufficiently detailed as to allow AMS, Fruit and Vegetable Programs, PPB to determine past and current sanitation practices.

The AMS, Fruit and Vegetable Programs, PPB will conduct the plant surveys/PSA. PPB personnel will follow the procedures found in the most current version of PPB File Code 159-A-1, Plant Sanitation or the most current procedure for PSA. Contractors must provide the Contracting Office with a copy of an acceptable completed plant survey/PSA. An acceptable plant survey/PSA will be valid for one year.

Contractors who have a PPB inspector in-plant through a contract service agreement will be considered to have met the plant survey/PSA requirement, since a plant survey/PSA is a prerequisite to a contract service agreement. Similarly, contractors who have a completed an acceptable PPB plant survey/PSA for any other purpose within one year of the award will also be deemed to have satisfied this requirement.

Completion of the plant survey/PSA prior to the submission of a bid is suggested, but not required. If a firm submitting a bid receives an award, and has not had a plant survey/PSA within the past year, it must provide proof of an acceptable plant survey/PSA not later than 10 business days from the date of the contract.

Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

E. Packing Season

All dried fruit must be from the current packing season/crop year, unless otherwise specified in the applicable Invitation.

F. Grade of Dried Fruits

All dried fruit must be U.S. Grade B (as defined in the U. S. Standards) unless otherwise specified in Section II, Individual Product Specifications, herein or the applicable Invitation.

G. Fill of Container

1. Contractor must meet the net weight for the product as specified in the applicable U.S. Standard unless otherwise indicated herein.
2. The average net weight must meet the net weight as printed on the label.

H. Packing, Labels and Packaging

1. USDA Packaging and Labeling

A. Primary Containers

All products must be packed in new, commercially acceptable primary containers. Dried fruit shall be packed only in the container size and type specified in the applicable Invitation. Net weight shall be expressed in metric as well as avoirdupois units.

The packages must be suitably code marked so that the product can be identified with related inspection certificates.

◆ **RAISINS**

1. 1.5 oz:
 - a. Bags: the plastic bag must be of such size as to hold 1.5 ounces of raisins and sealed in a manner comparable to that in commercial use. The material used in manufacture of the bag shall be 250 k-cello/adhesive/0.00125 low density white poly (EVA) or equivalent.
 - b. Boxes: The box must be manufactured of the same quality material and be of the same construction as is used by the raisin industry commercially to prevent wicking and secure the package. The boxes must be overwrapped with transparent packaging material in-groups of six.

2. **15 oz.:** Poly film bags may be used inside the 15 oz. carton. The cartons must be new, of standard commercial quality, chipboard lined on both sides with manila, or solid pulpboard capable of fulfilling label requirements.

If poly film bags are not used inside the carton, the boxes must be treated with a sizing material to reduce wicking of product moisture and overwrapped with clear cellophane. The cellophane overwrap must be new, of good quality, and not less than 0.9 mils. (0.0009 inch thickness); and or

Laminated or lined with at least 1 mil polyethylene on both sides to reduce wicking of product moisture and the ends of the carton must be heat sealed or glued.

3. **6/5 – lb. Bags:** The seedless raisins and Zante currant raisins must be packed in six 5-lb commercially acceptable laminated polyethylene or nylon bags of 1.5 or 2.0 mil linear low-density polyethylene (LLDPE) laminated to either 250 K-cello or 48 GA polyester.

◆ DRIED FIGS AND PLUMS

1. One and Two pound packages. The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat sealed.
2. Twenty Five and Thirty Pound Bulk Cases. The product must be packaged in polyethylene bags of a quality no less than that in normal use by the industry and of such size to allow a complete over-lapping closure (to prevent moisture loss). These bags must be packed in new, good quality, domestic fiberboard shipping cases constructed with a minimum bursting strength of 200 pounds, lined with a single layer collar of the same quality (or better) as the case, and adequate to ensure sanitation. Shipping cases can be sealed with tape or glue. Tack sealing is not acceptable.

◆ FIG PUREE AND PLUM PUREE

1. **Packaging:** The single strength puree shall be packaged in new, clean, FDA approved food grade two-gallon plastic pails.

◆ DATE PIECES

1. **30-pound packages:** The date pieces must be packed in commercially acceptable polyethylene bags, with commercially acceptable closures.

◆ WHOLE PITTED DATES

1. Cup: the product must be packed in new, commercially primary containers. The plastic cups must meet industry standards. All containers must be completely sealed.
2. The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat sealed.
3. Alternative packing maybe commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low-density polyethylene (LLDPE) laminated to 0.48 mil seran coated polyester (KPET) or equivalent. The bag must also have a reclosable zipper.

◆ DRIED CHERRIES

1. **Bag:** The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat sealed; or
2. Alternative packing maybe commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low-density polyethylene (LLDPE) laminated to 0.48 mil saran coated polyester (KPET) or equivalent. The bag must also have a resealable zipper; or

Packed in a cardboard box with a poly bag liner which is folded over on the top (to prevent moisture loss); the box will be sealed on the top and bottom with tape or glue.

◆ DRIED CRANBERRIES

1. **Bag:** The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat-sealed.
2. Alternative packing maybe commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low-density polyethylene (LLDPE) laminated to 0.48 mil saran coated polyester (KPET) or equivalent. The bag must also have a resealable zipper.

◆ DRIED FRUIT AND NUT MIX - May be labeled with nutritional information.

1. The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The bag must be heat sealed and label applied or printed on the bag.

2. Alternative packing may be commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low-density polyethylene (LLDPE) laminated to 0.48 mil saran coated polyester (KPET) or equivalent. The bag must also have a resealable zipper.

◆ **DRIED BLUEBERRIES**

1. **Bag:** The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat-sealed.
2. Alternative packing maybe commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low-density polyethylene (LLDPE) laminated to 0.48 mil saran coated polyester (KPET) or equivalent. The bag must also have a resealable zipper.

B. Labels

USDA labels are shown in Exhibits 1-1 through 1-5. The wording and design of the labels is restricted to that shown in the exhibit. The labels must be printed in ink of the color specified, on commercially acceptable, white paper stock.

C. Secondary Container (case) Markings

NOTE: Where applicable, the see-through bags must be packed 24 per case, in new domestic 200 pound test corrugated fiberboard cases with an S, H, or Snake type divider of the same test, constructed so as to ensure acceptance by common carrier for safe transportation for domestic shipment.

Or

A 300 pound burst strength case maybe used with the following provisions:

1. The cases will be constructed using 76/36/76 kraft paper
2. The first three layers of cases on the pallets will be stacked in columns to avoid excessive bulging of the cases. All remaining layers will be alternate-interlock stacked.

The secondary containers must be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe transportation to destinations.

The cases must be new, of good quality, and of domestic fiber 200 pound test cases, using a 33 pound kraft medium (42-33-42) or equivalent, with a 275 pound test collar 1/8 inch greater in height than the inside container depth (69-33-69) or 275 lb. bursting strength (44 edge crush test) so as to ensure acceptance by

common carrier for safe transportation. Closures should be adequate to ensure sanitary storage.

Flaps, gaps and other openings may not exceed 1 inch and must be fully glued or sealed with tape. If tape is used in lieu of glue, it must be clear and of commercially acceptable width and strength. The tape must extend at least two inches down the sides or ends.

Cases must be marked in such a manner that they contain all of the symbols, statements and information contained in Exhibit 2, "Required Markings for Shipping Containers".

Cases may be marked by printing or stenciling or by preprinted, self-adhesive stickers.

Exact arrangement and adherence to font size is not required. The case markings must be clearly marked, easily read, and substantially the same as specified in Exhibit 2.

Exhibit 3 shows an alternative placard that may be applied to a new, corrugated fiberboard case acceptable by common or other carriers for safe transportation to destinations.

Cases must have the recycling statement shown in Exhibit 5, "Please Recycle" Symbol and Statement or Exhibit 6, "Corrugated Recycles" Symbol and Statement.

RAISINS: For 1.5 Ounce Packages. The shipping cases must contain 200 plastic bags or 144 boxes, as applicable, be of RSC style, 200 pound bursting strength each, and of such size as to hold the bags or boxes firmly for shipment in accordance with good commercial practice.

For 15 or 16 Ounce Packages. The shipping cases must contain 48/15 oz. cartons and be of at least the equivalent strength used in commerce for such cartons of similar use.

DRIED FIGS AND PLUMS: The one-pound, see-through bags must be packed 24 per case, in new domestic 200 pound test corrugated fiberboard cases with an S, H, or Snake type divider of the same test, constructed so as to ensure acceptance by common carrier for safe transportation for domestic shipment. Shipping cases can be sealed with tape or glue. Tack sealing is not acceptable.

Two Pound Packages. The two pound packages must be packed 16 per case, in new domestic 200 pound test corrugated fiberboard cases with an S, H, or Snake type divider of the same test, constructed so as to ensure acceptance by common carrier for safe transportation for domestic shipment.

DATE PIECES: 30-pound packages - The shipping cases must be new, good quality, domestic fiberboard with a bursting strength of 200 pounds test, as determined by a box manufacturer, using a 33 pound kraft medium (42-33-42) or equivalent, with a 275-pound test collar 1/8 inch greater in height than the inside container depth (69-33-69) so as to ensure acceptance by common carrier for safe transportation and closure adequate to ensure sanitary storage;
or

Use a 300 pound burst strength cases with no collar or divider in lieu of above, providing the cases are constructed using 76/36/76 kraft paper.
Tack sealing is not acceptable.

WHOLE PITTED DATES: The 24/1 lb. see-through bags must be packed 24 per case in new domestic 200 pound test corrugated fiberboard cases with an S, H, or Snake type divider of the same test, constructed so as to ensure acceptance by common carrier for safe transportation for domestic shipment. Shipping cases can be sealed with tape or glue. Tack sealing is not acceptable.
or

A 300 pound burst strength case may be used with the following provisions:

1. The cases will be constructed using 76/36/76 kraft paper
2. The first three layers of case on the pallets will be stacked in columns to avoid excessive bulging of the cases. All remaining layers will be alternate-interlock stacked.

DRIED CHERRIES: The 4 lb. see-through bags or boxes must be packed 4 per case; the 2 lb. see-through bags or boxes must be packed 8 per case in new domestic 200 pound test corrugated fiberboard cases with an S, H, or Snake type divider of the same test, constructed so as to ensure acceptance by common carrier for safe transportation for domestic shipment. Shipping cases can be sealed with tape or glue. Tack sealing is not acceptable.

DRIED CRANBERRIES: The 30 oz. see-through bags must be packed 16 per case; the 5 lb. see-through bags must be packed 5 per case in new domestic 200 pound test corrugated fiberboard cases with an S, H, or Snake type divider of the same test, constructed so as to ensure acceptance by common carrier for safe transportation for domestic shipment. Shipping cases can be sealed with tape or glue. Tack sealing is not acceptable.

DRIED FRUIT AND NUT MIX: The 24/1 lb. see-through bags must be packed 24 per case and the 5/5 lb. see-through bags must be packed 5 per case, in new domestic 200 pound test corrugated fiberboard cases with an S, H, or Snake type divider of the same test, constructed so as to ensure acceptance by common carrier for safe transportation for domestic shipment. Shipping cases can be sealed with tape or glue. Tack sealing is not acceptable.

DRIED BLUEBERRIES: The 10 lb. see-through bags must be packed 1 per case; the 2 lb. see-through bags must be packed 8 per case; the 25 lb. see-through bags must be packed 1 per case in new domestic 200 pound test corrugated fiberboard cases with an S, H, or Snake type divider of the same test, constructed so as to ensure acceptance by common carrier for safe transportation for domestic shipment. Shipping cases can be sealed with tape or glue. Tack sealing is not acceptable.

2. Commercial Packaging and Labeling

•Manufacturer's own commercially packaged and labeled product is acceptable, as long as it meets all of the requirements of the Food and Drug Administration and contains an identification code that allows for traceability of the product.

•All other commercially acceptable containers will comply with the marking requirements of that Announcement.

•Distributor's "brand" labels are not acceptable.

•Intermingling of labeling methods will not be acceptable within a shipping unit (truck load).

•Commercial and USDA labels may not be mingled within a shipping unit (truck load).

•Two or more different commercial labels are not allowed within a shipping unit (truck load).

•The manufacturer must establish a product identification coding system and record system that clearly links product by place and date of manufacture to specific USDA contracts and destinations.

•The required product identification and record system, including codes, must be reviewed and approved by the Processed Products Branch. The USDA Grader will include the product identification codes on the USDA Fruit and Vegetable Grading Certificate.

•The product identification codes for traceability must be placed in a visible location on all primary containers in such a manner that it may not be removed.

I. Universal Product Codes (UPC)

USDA labeled packaging and shipping containers: Primary label and shipping container Universal Product Codes for USDA products are listed in Exhibit 4. The Contractor's UPC is not acceptable for USDA's labels and packaging requirements. 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.

Commercially labeled packages and shipping containers must be labeled in accordance with the requirements of the Food and Drug Administration and contain an

identification code that allows for traceability of the product. Contractor's UPC is acceptable for commercially labeled and packaged.

J. 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. 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 dried fruit 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.

K. Fumigation Statement

Fumigation of Dried Fruits. Fumigation of all dried products must occur as near as possible, but not exceed 30 days before packing; and the processed and packaged product must be fumigated within 20 days of shipment. Such practices must be performed under the observation and to the satisfaction of the USDA Grader.

II. Individual Commodity Specifications

A. Processed Raisins

1. Grade: U.S. Grade B or better.
2. Types:
 - a. Type I - Seedless Raisins.
 1. Natural.
 2. Vine-dried (DOV).
 - b. Type V – Zante Currant Raisins, Unseeded.
3. Size: Each lot of natural seedless raisins must be of select size with no more than 3% (by weight) of the raisins will not pass through round perforations 32-64 inch in diameter screen size.

4. Net Weight:

	Package Size		
	1.5	15	30
Minimum Sample Average	1.5 oz.	15 oz.	30 lb.
Lower Individual Limit	1.25 oz.	14.2 oz.	29 lb. 11 oz.

5. The raisins may be coated with vegetable oil for use in Dried Fruit and Nut Mix.

B. Processed Dried Plums

The processed plums must be treated with potassium sorbate or sorbic acid to the extent that the finished product contains not less than 400 ppm and not more than 1000 ppm potassium sorbate or sorbic acid when tested in accordance with USDA methods.

C. Whole Unpitted Plums

1. Grade: U.S. Grade B or better.
2. Size: Each carlot of dried plums must be solely of one size. The Invitation will specify the sizes to be purchased. The sizes will be “Large”, “Medium”, or “Small” as defined in the United States Standards, except that, the count per pound of 10 ounces of the smallest plums in a sample of 100 ounces must not vary from the count per pound of 10 ounces of the largest plums in such sample by more than 35 plums per pound. Also, for the “Small” size, the average count of plums in the lot shall not exceed 80 plums per pound. “Breakfast” size will be synonymous with “Small” size as defined herein.
3. Moisture. The moisture content of the dried plums shall not be less than 26 percent by weight nor more than 30 percent by weight. The moisture content of dried plums to the percentage of moisture by weight in the finished product, exclusive of the pit when tested by the Dried Fruit Association of California (DFA) moisture meter.

D. Whole Pitted Plums

1. Grade: U.S. Grade B or Better.
2. Pits may not have an average of 2% or more as outlined in the FDA Defect Action Level.
3. The plums must be plunger pitted.
4. Size: The plums, before pitting, must range in size from 40 to 85 per pound.
5. Moisture: The moisture content of pitted plums must not be more than 33 percent by weight when tested with the DFA moisture meter.

6. Net Weight:

Package Size				
	1.5 oz.	16 oz.	2 lb.	25 lb.
Minimum Sample Average	1.5 oz.	16 oz.	32 oz.	25 lb.
Lower Individual Limit	1.25 oz.	15.20 oz.	31.2 oz.	24 lb. 11 oz.

Pitted Plums in 1.5-Ounce Bags. There must be approximately six pitted plums per bag. The average count per case must not be less than 300 bags and an individual case must not be less than 294 bags.

E. Plum Pieces

1. Made from U.S. Grade B or better.
2. **Inspection:** Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (PPB) will perform inspection/grading of the Pitted Plums in accordance with the United States Standards for Grades of Dried Plums, Style (b) Whole Pitted and the requirements of the individual Invitation. Additionally, the PPB grader will determine the quality of the plum pieces in accordance with the requirements of the individual Invitation.
3. Uniform cut into $\frac{1}{4}$ to $\frac{1}{2}$ inch pieces.
4. May be coated with dextrose.
5. Sorbic acid is not required for whole dried plums destined for dried plum pieces used in Dried Fruit and Nut Mix.
6. Pits: Allow not more than 0.1 percent pit or 0.1 percent pit fragment in a sample unit.
7. Moisture: The moisture content of plum pieces must not be more than 24 percent by weight when tested with the DFA moisture meter.

F. Plum Puree

The plums used to produce the puree shall be wholesome and edible. The puree shall be processed with no additives or preservatives (other than potassium sorbate or sorbic acid) and produced under good manufacturing practices in the packaging medium specified below. The manufacturer shall guarantee a minimum shelf life for the puree of nine months from the date of delivery.

1. Quality: Per CID AA-20252, in effect at the date of the Invitation.
2. **Moisture:** 28% \pm 2% (as determined by DFA moisture meter), or
Moisture: 30% Maximum (as determined by DFA moisture meter).
3. Color: Dark brown.
4. Flavor: Mild fruity flavor; no yeasty, burnt, or off-flavored taste.
5. Consistency: Lump-free pliable paste, fairly thick and finished smoothly.
6. Brix: 43-degree minimum average.

- 7. pH Range: 3.15-3.94, maximum 4.0.
- 8. Composition: Plums: 17.2 percent (Solids)
 Plum juice concentrate: 52.7 percent (Solids)
 Potassium sorbate or sorbic acid: not less than 400 ppm and not more than 1000 ppm
 Water: 30 percent ¹
- 9. Defects: The finished puree shall be free of pit fragments and shall meet the requirements of the Food Drug and Cosmetic Act for foreign material.

G. Whole Figs

- 1. U.S. Grade A as defined in the U.S. Standards.
- 2. Type: (a) White Figs: Adriatic, Calimyrna or Kadota
 (b) Black Figs: Mission
- 3. Style I (a), Whole loose figs.
- 4. Choice or larger, No. 5 size.
 - a. White Figs: 14/16 inch to, but not including, 1-1/16 inches in width.
 - b. Black Figs: 12/16 inch to, but not including, 15/16 inches in width.
- 5. Group II - Moisture 30 percent, maximum (DFA Moisture Method).
- 6. Not less than 400 ppm and not more than 1000 ppm potassium sorbate.
- 7. Net Weight:

Package Size		
	16 oz.	30 lb.
Minimum Sample Average	16 oz.	30 lb.
Lower Individual Limit	15.20 oz.	29 lb. 11 oz.

H. Fig Pieces

- 1. Type: (a) White Figs: Adriatic, Calimyrna or Kadota.
 (b) Black Figs: Mission.
- 2. Group I as defined in the U.S. Standards. (DFA Moisture Method).
- 3. Size: Not to exceed 3/8"x3/8"x3/4".
- 4. Ingredients: Figs and rice flour or corn syrup solids or dextrose.
- 5. Coating: Coated with rice flour or corn syrup solids or dextrose (product to be screened to eliminate excess coating material).
- 6. Free flowing with minimal clumps and stickiness.
- 7. Not less than 400 ppm and not more than 1000 ppm potassium sorbate. If over 24 percent moisture, not less than 400 ppm.

¹ The actual amount of water added is based on the moisture content of the dried plum (plum) puree.

8. Pieces must meet U.S. FDA tolerances for “Defect Action Levels” for Figs and may be either:
 - a. Diced.
 1. Made from U.S. Grade B or better.
 - b. Extruded.
 1. May be made from figs of mixed varieties.
 2. Figs must meet the requirements of U.S. Grade B or better for maturity.
 3. Stem count not to exceed 5 per pound.
 4. Must possess good flavor and odor as defined in the U.S. Standards for Grades of Dried Figs.
9. Net Weight:

Package Size		
	16 oz.	25 lb.
Minimum Sample Average	16 oz.	25 lb.
Lower Individual Limit	15.20 oz.	24 lb. 11 oz.

I. Fig Puree

1. Meet U.S. FDA tolerances for “Defect Action Levels” for fig paste, FDA/CPG 550.350 8/96.
2. Type: (a) White Figs: Adriatic, Calimyrna or Kadota.
(b) Black Figs: Mission.
3. Not less than 400 ppm and not more than 1000 ppm potassium sorbate.
4. Color: Medium to dark brown.
5. Flavor: Mild fruity flavor; no yeasty, burnt, musty, or off-flavored taste.
6. Consistency: Pliable and free of hard lumps, homogeneous, lumps shall be maximum of ¼.
7. Brix: 45 degree minimum average.
8. pH: 3.2 to 4.2.
9. Grade: U.S. B Grade or better for maturity.
10. Net Weight:

Package Size			
	2 lb.	10 lb.	20 lb.
Minimum Sample Average	2 lb.	10 lb.	20 lb.
Lower Individual Limit		9 lb. 12 oz.	19 lb. 14 oz.

J. Fig Paste

1. Meet U.S. FDA tolerances for “Defect Action Levels” for fig paste, FDA/CPG 550.350 8/96.
2. Type: (a) White Figs: Adriatic, Calimyrna, or Kadota.
(b) Black Figs: Mission.
3. Not less than 400 ppm and not more than 1000 ppm potassium sorbate.
4. Color: Medium to dark brown.
5. Flavor: Mild fruity flavor; no yeasty, musty, or off-flavored taste.
6. Consistency: Pliable and free of hard lumps, homogeneous, lumps shall be maximum of 1/16” and soft in texture.
7. Moisture: 0.24 percent maximum by weight (DFA Moisture Method).
8. Stem count not to exceed 5 per pound.
9. Net Weight:

Package Size		
	20 lb.	40 lb.
Minimum Sample Average	20 lb.	40 lb.
Lower Individual Limit	19 lb. 12 oz.	39 lb. 8 oz.

K. Date Pieces

1. Variety: Deglet Noor
2. Grade: U.S. Grade C (Dry) or better.
3. The contract requirements for date products must be certified under continual on-line grading by a USDA Grader.
4. Style: Diced or chopped/extruded dates.
5. Moisture:
 - a. Diced: 11 to 15 percent by weight, when tested with the DFA moisture meter.
 - b. Chopped/extruded: 14 to 18 percent by weight, when tested with the DFA moisture meter.
6. Size:
 - a. Diced: Not greater than 3/8 inch in width and not to exceed 3/4 inch in length.
 - b. Chopped/extruded: Not greater than 5/16 inch in width and not to exceed 3/4 inch in length.
7. Coating: Coated with dextrose. Product must be screened to remove loose coating material and small pieces.
8. Defects: Calyxes must be removed before dates are chopped/extruded or diced with a tolerance of no more than 14 pieces of calyx per 25 ounce sample unit in any single sample, and an average of not more than 8 pieces of calyx per 25 ounces for all samples drawn from a specified lot.
9. The average net weight per case must not be less than 30 pounds and an individual case must not be less than 29 pounds, 11 ounces.

10. Pits: Allow an average of not more than 1 pit or 1 pit fragment per 25 ounce sample unit with no more than 1 pit or 1 pit fragment in any individual 25 ounce sample.

L. Whole Pitted Dates

1. Variety: Deglet Noor.
2. Size: a. 24/1 lb. cups or bags.
3. Grade: U.S. Grade B or Better.
4. Minimum USDA score of at least 84 (nothing less than 84).
5. Moisture Tolerance: (Stored and Refrigerated).
 - a. Maximum – 20%.

M. Dried Cherries

1. **Type:** Pitted Red Tart Cherries.
2. **Size:** 4/4 lb. bags.
8/2 lb. bags.
Specifications for dried cherries will be set forth in the individual Invitations.
3. **Quality:** The dried cherries shall be Type I, Style A as in CID A-A-20299 (in effect at the date of the Invitation), Fruits, Osmotically Dried, except that the character of the frozen red tart pitted cherries used as an ingredient shall be determined in accordance with the requirements of the United States Standards for Grades of Frozen Red Tart Pitted Cherries. The character of the frozen red tart pitted cherries shall meet the requirements of U.S. Grade B or better. The pit score shall be not more than 1 per 80 ounces in the finished dried product.
4. **Inspection:** Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (PPB) will perform inspection/grading of the frozen red tart pitted cherries prior to drying to ensure Grade B character. Additionally, the PPB will perform inspection/grading of the finished dried product to ensure pit score shall not be more than 1 per 80 ounces and will determine that the quality of the dried cherries produced are in accordance with requirements of the commodity specifications.
5. Grade: Made from frozen cherries, U.S. Grade B or better for character and U.S. Grade A for pits for the U.S. Standards for Grades of Frozen RTP Cherries.
6. Fumigation is not required.

N. Whole Cranberries

Specifications for dried cranberries will be set forth in the individual Invitations.

1. **Quality:** Per CID A-A-20299 (in effect at the date of the Invitation).
2. **Sizes:** 16/30 oz. bags.
5/5 lb. bags.
3. **Type:** Type VII (sweetened).
4. **Grade:** Made from frozen cranberries, U.S. Grade B or better

5. **Inspection:** Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (PPB) will perform inspection of the frozen cranberries in accordance with the United States Standards for Grades of Frozen Cranberries and the requirements of the individual Invitation. The PPB grader will also determine the quality of the dried cranberries in accordance with the requirements of the commodity specifications.
6. Fumigation is not required.
7. pH Range: shall be between 2.6 – 3.8.
8. Added Oil: Shall be 0.2 to 1.0 percent.

O. Dried Fruit and Nut Mix

The contract requirements for Dried Fruit and Nut Mix must be certified under continual on-line grading by a USDA Grader.

1. **Ingredients:** Composed of any combination of the following ingredients (as specified in the Invitations) in equal portions. All the ingredients contained in the Dried Fruit and Nut Mix shall meet the requirements contained in the Commodity Specifications FV307-CS1, for Dried Fruit and FV312-CS1, for Shelled Nuts.
 - Dried almond pieces (splits and/or doubles)
 - Dried cherries
 - Dried cranberries
 - Dried date pieces, diced, chopped/extruded
 - Dried fig pieces
 - Dried plum pieces
 - Natural (sun-dried) seedless raisins, (must be coated with vegetable oil)
 - English walnut (small) pieces
2. **Size:** Composed of the ingredients (as specified in the invitation) in accordance with the requirements contained in the Commodity Specifications FV307-CS1, for the dried fruit ingredients and FV312-CS1, for the nut ingredients.
 - a. 24/1 lb. bags.
 - Ingredients:** As specified in the Invitation.
 - b. 25 lb. carton ²(5/5 lb. bags).
 - Ingredients:** As specified in the Invitation.
3. Nitrogen flushing is optional.
4. **Inspection:** Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (PPB) will determine the quality of the Dried Fruit and Nut Mix in accordance with the requirements of the individual Invitation.
5. **Mixture Tolerance:** Plus or minus 2 percent of each ingredient.
6. **Fumigation of Dried Fruit:** Fumigation for all dried products used in Dried Fruit and Nut Mix is to occur as near as possible but not to exceed 30 days before packing and must be performed under the observation and to the satisfaction of the PPB grader.

² 5/5 lb. bags in a 25 lb. carton

- a. Fumigation is not necessary on dried cherries or dried cranberries prior to being compiled into the Dried Fruit and Nut Mix. However, the boxes of the finished product must still be fumigated, within 20 days of shipment.
7. All natural almonds must be treated with propylene oxide (PPO) or “plasticized” (heating to soften the nut prior to slicing or slivering), in order to protect from salmonella contamination. Certification that one of the two methods has been performed must be provided to the USDA inspector prior to inspection. Copies of the forms may be obtained from the Almond Board of California.

P. Dried Blueberries

Specifications for dried blueberries will be set forth in the individual Invitations.

1. Quality: Per CID A-A-20299 (in effect at the date of the Invitation).
2. Sizes: 10 lb. bags.
8/2 lb. bags.
25 lb. bags.
3. Type: Type IV.
4. Variety: Cultivated (Variety A).
5. Grade: Made from frozen blueberries, U.S. Grade B or better.
6. Inspection: Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (PPB) will perform inspection of the frozen blueberries in accordance with the United States Standards for Grades of Frozen Blueberries and the requirements of the individual Invitation. The PPB grader will also determine the quality of the dried blueberries in accordance with the requirements of the commodity specifications.
7. Fumigation is not required.

III. Inspection and Checkloading

A. Requirements

Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (USDA Grader) must perform the inspection and checkloading required by Articles 54 and 55 of USDA-1. **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 dried products must be performed not more than 90 days prior to shipment. Whether each lot offered meets the product and container requirements of the contract 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 Dried Fruits and Vegetables and Related Products, and United States Standards for Condition of Food Containers, effective on the date of the Invitation. With respect to the Dried Fruit and Nut Mix, product must also be inspected after blending of the applicable individual components to ensure specification requirements are met.

B. Certification

Subject to Articles 54 and 55 of USDA-1, the acceptability of the quality, weight, packaging, and checkloading of the product must be evidenced by certificates issued by the USDA Grader.

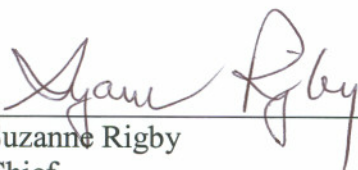
No product shall be shipped unless the USDA Grader informs the Contractor that a designated lot is acceptable. Notice by the USDA Grader that a designated lot scheduled for shipment does not meet requirements of the contract shall constitute rejection of such lot.

C. Procedures

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

IV. Failure to Meet Specifications

Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable for delivery. If any lot of dried fruit 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 contract price less a discount, to be determined by the Contracting Officer.



Suzanne Rigby
Chief
Commodity Procurement Branch
Fruit and Vegetable Programs
Agricultural Marketing Service

V. Exhibits

Exhibit 1
Required Markings for Shipping Containers
ALL PRINTING TO BE IN BLACK INK

BOTH SIDE PANELS	BOTH END PANELS
PRODUCT NAME 1/ 2/	PRODUCT NAME CONTRACT NO. 3/ PACKED IN 4/ BY 5/ 7/
USDA SYMBOL 6/	
DISTRIBUTED BY USDA IN COOPERATION WITH STATE AND LOCAL OR TRIBAL GOVERNMENTS FOR DOMESTIC FOOD ASSISTANCE PROGRAMS	
NOT TO BE SOLD OR EXCHANGED STORE IN COOL, DRY PLACE	

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 clearly legible. 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. Freestone, Yellow, Cut, Chopped, etc.).
- 2/ Insert the size and number of packages per case, i.e. 6 /No. 10 s, 6/5 pound bags, 12/46 ounce s, 1/25 pound bag.
- 3/ Insert the last five digits of contract number.
- 4/ Insert month and year packed (The first month of packing season is acceptable).
- 5/ Insert name of Packer and Packer's Address - City, State, and Zip Code. This information be placed on the end panels or the side panels.
- 6/ Insert Universal Product Code (see Exhibit "4").
- 7/ Vendors who have proper certification are encouraged to place the universally recognized Kosher symbol here.

Exhibit 2
Alternative Label for Shipping Containers
(Includes all Required Information)



Product Name

Style

Size/Number per case

Contract Number xxxxxxxxx

Packed in: Month Year

Packed by: ABC Growers

Any Town, CA 99999

**DISTRIBUTED BY USDA IN COOPERATION
WITH STATE AND LOCAL OR TRIBAL
GOVERNMENTS FOR DOMESTIC FOOD
ASSISTANCE PROGRAMS**

NOT TO BE SOLD OR EXCHANGED

STORE IN A COOL DRY PLACE



1234567891012345678910

Exhibit 3
Sample Alternative Label for Shipping Containers



Dried Plums

24/1 pound pkg.

Contract Number 120292000

Packed in: November 1999

Packed by: ABC Growers

Any Town, CA 99999

**DISTRIBUTED BY USDA IN
COOPERATION WITH
STATE AND LOCAL OR
TRIBAL GOVERNMENTS FOR DOMESTIC
FOOD ASSISTANCE PROGRAMS**

**NOT TO BE SOLD OR EXCHANGED
STORE IN A COOL DRY PLACE**



1 07 15001 01480 8

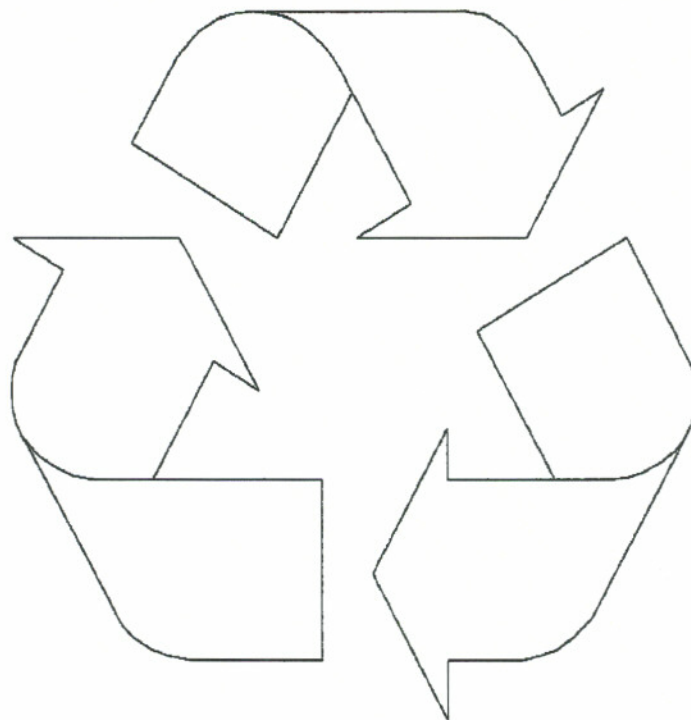
Exhibit 4

Universal Product Codes

Dried Fruit	Primary Container	Secondary Container
Blueberries, Cultivated (10 lb.)	7 1500101309 5	1 07 15001 01309 2
Blueberries, Cultivated (8/2 lb.)	7 1500101307 1	1 07 15001 01307 8
Blueberries, Cultivated (25 lb.)	7 1500101310 1	1 07 15001 01310 8
Cherries (4/4 lb.)	7 1500101293 7	1 07 15001 01293 4
Cherries (8/2 lb.)	7 1500101292 0	1 07 15001 01292 7
Cranberries (16/30 oz.)	7 1500101289 0	1 07 15001 01289 7
Cranberries (5/5 lb.)	7 1500101291 3	1 07 15001 01291 0
Date Pieces (30 lb. bulk)		1 07 15001 01472 3
Dates, Whole (24/1-lb.)	7 1500101471 9	1 07 15001 01471 6
Figs, Mission (25 lb. bulk)		1 07 15001 01475 4
Fig Puree (2 gal. Pails)	7 1500101478 8	1 07 15001 01478 5
Figs, Whole (24/1 lb.)	7 1500101476 4	1 07 15001 01476 1
Plum Puree (1 gal. Pails)	7 1500101483 2	1 07 15001 01483 9
Plums (24/1-lb.)	7 1500101480 1	1 07 15001 01480 8
Plums, (25 lb.)	7 1500101490 0	1 07 15001 01490 7
Plums (16/2-lb.)	7 1500101481 8	1 07 15001 01481 5
Plums (300/1.5-oz.)	7 1500101485 6	1 07 15001 01485 3
Plums, Dried Pitted (24/1-lb.)	7 1500101489 4	1 07 15001 01489 1
Raisins (48/1-lb.)	7 1500101502 0	1 07 15001 01502 7
Raisins (30-lb. bulk)		1 07 15001 01500 3
Raisins (24/15-oz.)	7 1500101501 3	1 07 15001 01501 0
Raisins (144/1.33-oz. bags)	7 1500101504 4	1 07 15001 01504 1
Raisins (200/1.33-oz. bag)	7 1500101506 8	1 07 15001 01506 5
Dried Fruit and Nut Mix (24/1-lb.)	7 1500101260 9	1 07 15001 01260 6
Dried Fruit and Nut Mix (5/5 lb.)	7 1500101261 6	1 07 15001 01261 3
Zante Currants (6/5)		1 07 15001 01497 6
Zante Currants (30-lb. bulk)		1 07 15001 01497 6

Exhibit 5

“Please Recycle” Symbol and Statement



**PLEASE
RECYCLE**

Exhibit 6

“Corrugated Recycles” Symbol and Statement



**Corrugated
Recycles**

Exhibit 7

USDA Symbol

