



FV308-CS1

May 2004

**United States
Department of
Agriculture**

Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

Washington, DC
20250

Commodity Specification

Dehydrated Products

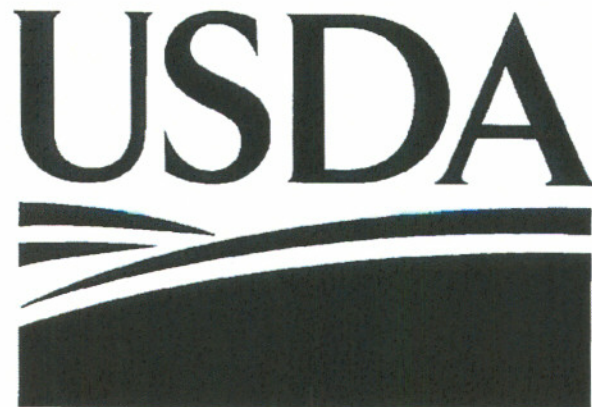


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I. General**A. Quality Requirements**

Dehydrated Products (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable Commercial Item Description (CID) A-A-20032 effective on the date of the Invitation for Offers to Sell (Invitation). The Quality Requirements are published separately (7 C.F. R. part 52) and are incorporated herein and made a part of this Commodity Specification.

B. Exceptions to Quality Requirements

Exceptions to the Quality Requirements for the Department of Agriculture (USDA) dehydrated Products 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-308.
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 contracts awarded by USDA. Such segregation plan must be made available 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 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, Processed Products Branch (USDA Grader) when requesting inspection service. USDA graders will select and review at least one code 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 US Code concerning falsification of information.

D. Manufacturing Practices**1) Good Manufacturing Practices**

All dehydrated potatoes 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. Contractors 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 Officer 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 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 dehydrated Products must be from the current packing season/crop year, unless otherwise specified in the applicable Invitation.

F. Grade of Dehydrated Products:

All dehydrated Products must meet requirements specified. Commercial Item Description (CID) A-A-20032 effective on the date of the invitation unless otherwise specified in Section II, Individual Product Specifications, herein or the applicable Invitation.

G. Fill of Container:

1. Contractor must meet either the net weight or the fill weight for the product as indicated under section II Individual Commodity Specification, item D-Net Weight Specification.
2. The average net weight must meet the net weight as printed on the label.

H. Packing, Labels Packaging and Markings

Commercial labels and packaging will be acceptable on all dehydrated potatoes to be purchased under this Announcement (FV308) as long as they meet the Food and Drug Administration requirement.

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

Intermingling of labeling methods will not be acceptable within a shipping unit (truckload).

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

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

The required product identification and record systems, including codes, must be reviewed and approved by USDA, Processed Products Branch. The USDA grader will include the product identification codes on the Fruit and Vegetable Grading Certificate that will accompany the product to destination.

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

The following applies to USDA labels and packaging requirement:

1. Primary Containers (packages)

The product shall be packed in new commercially acceptable containers that afford adequate protection against damage and moisture. They may be any of the following types: paperboard cartons, opaque (white) polyethylene bags, polyethylene-kraft laminated pouches, foil-kraft laminated pouches, or for product in 6/5-pound cans, No. 10 size cans (603 x 700). Polyethylene containers shall be 3 mils thick and comply with Federal Food Additives Regulations.

2. Secondary Container

1. The shipping containers for the product packed in 12/1-pound packages shall be constructed to withstand normal shipping and warehouse storage and shall meet the following minimum requirements:

Shipping cases for flakes shall be constructed of corrugated fiberboard that is rated at a minimum of 175 pounds per square inch bursting strength, B flute, with a full winged "U" divider constructed of the same type of corrugated fiberboard as the shipping case. The winged "U" divider shall cover 2/3 of the length of the case on one side and 1/3 of the length of the other side, shall divide the case into equal compartments, and shall be of the same height as the shipping case. "H" dividers will be acceptable. No divider in the shipping case is required for flakes packed in chipboard carton containers. Sheets of kraft paper shall be placed, top and bottom, inside the shipping cases. However, the kraft paper sheets may be omitted for products packed in chipboard cartons, or if longitudinal flaps of shipping cases are sealed with 2 inch wide sealing tape. Tack sealing is not acceptable.

2. The shipping containers for the product packed in 6/5-pound containers shall be constructed to withstand normal shipping and warehouse storage and shall meet the following minimum requirements:

Shipping cases shall be constructed of corrugated fiberboard that is rated at a minimum of 275 pounds per square inch bursting strength, with "Z" divider constructed of the same type of corrugated fiberboard as the shipping case. No divider in the shipping case is required for product packed in No. 10 size cans or chipboard cartons. The "Z" divider shall cover ½ of the length of the case on one side and ½ of the length of the other side, shall divide the case into equal compartments, and shall be of the same height as the inside height of the shipping case. "H" divider is acceptable. Sheets of kraft paper shall be placed, top and bottom, inside the shipping cases. However, the kraft paper sheets may be omitted, for products packed in No. 10 size cans chipboard cartons, or if longitudinal flaps of shipping cases are sealed with 2 inch wide sealing tape. Tack sealing is not acceptable.

3. Labels

1. For product packed 12/1-pound packages per case, the labels will be of two colors and of the type and design shown in mechanicals for base art and overlay. These mechanical layouts, suitable for reproduction, are available from the Contracting Officer upon request. All printing shall be made scuff resistant by the application of a varnish, lacquer, or synthetic coating to the label after printing. The Universal Product Code (UPC) bar code must be placed on the bag labels and on shipping cases. See Exhibit "H" for details. Contractors will be required to supply the nutritional labeling information required by Federal Regulations. The net weight shall be expressed in metric as well as avoirdupois units.

2. For product packed in cases of 6 No. 10 size cans, the can labels shall be printed with **DARK BLUE INK** on white paper stock suitable for use as labels. The printing on labels shall be arranged substantially as indicated on Exhibit "A". The wording on the labels is restricted to that shown in the exhibit. Labels shall be wrap-around, two-panel type at least 6 inches in height.

3. For product packed in 6/5-pound bags per case, each bag shall be marked with the words "**Instant Mashed Potatoes**" and "**Approximate Net Weight 5 pounds, and kilograms, or avoirdupois**". Commercially acceptable packaging material is required.

4. Case Markings

Cases must be marked in such a manner that they contain all of the symbols, statements and information contained in Exhibit B, "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 B.

Exhibit C 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 I, "Please Recycle" Symbol and Statement or Exhibit J, "Corrugated Recycles" Symbol and Statement.

5. **Instruction for Use and Nutritional Labeling Insert Sheet**

For product packed in 6/5-pound containers per case, an "**Instructions for Use Sheet**" shall be placed inside each shipping case. Included on this sheet is a panel covering "**Nutritional Labeling**" information as required by Federal Regulations. See Exhibit "C" - (front and back).

I. 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 E. The Contractor's UPC is not acceptable. The primary container UPC must be positioned on the can label as shown in Exhibit 1. The shipping container UPC must be marked on the case as shown in Exhibit 2.

J. Palletization Requirements

1. Pallets

Product 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 and in good condition. If pallet

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Dehydrated Potatoes

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 Dehydrated Products 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.

II. Individual Commodity Specifications

A. The dehydrated potatoes shall meet the salient characteristics specified in CID A-A-20032 effective on the date of the Invitation for Type I Diced, Style A without Peel, Type II Mashed, Style A Granules, Style B Flakes without Peel, Type III Sliced Style A Peeled 1/8 inch Style A without Peel as follows:

- 1. Additives or optional ingredients:
 - a. Sodium sulfite or sodium acid sulfite or other approved sulfiting agents: 500 parts per million (ppm) (Calculated as sulphur dioxide).
 - b. Any safe and suitable emulsifiers and/or antioxidants as permitted by provisions under the Federal Food, Drug, and Cosmetic Act.
- 2. Moisture: Not more than 9.0 percent.
- 3. Reducing sugars: Not more than 4.0 percent.

B. Test Procedures

Test procedures for moisture, shall be in accordance with the procedures outlined in CID A-A-20032 effective on the date of the Invitation for Offers to Sell (Invitation).

C. Lot Compliance

Compliance with product specifications shall be based on samples drawn and tested by USDA. If a lot fails to meet these specifications with respect to sulfur dioxide and/or defects; but is acceptable under the following schedules, the Contractor may tender such lot for delivery to USDA, and USDA will then, at its option, accept the lot and the contract price shall be reduced in accordance with the following schedule:

<u>Type of Deficiency</u>	<u>Test Results</u>	<u>Contract Price Reduced By</u>
Sulfur Dioxide	501 ppm or more	Fails/Rejected
FV308-CSI	10	May 2004

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100 ppm to 199 ppm	1 cent per pound
50 ppm to 99 ppm	2 cents per pound
0 ppm to 49 ppm	Fails/Rejected

Excessive Defects

Test Results

Contract Price Reduced By

1. Type I Diced, (Average discolorations and peel [Style A] greater than 4.1% or more 1/16-inch per 100 grams)	3.1% to 3.5% 3.6% to 4.0%	1 cent per pound 2 cents per pound Unacceptable
2. Type II Mashed, Style A Granules (Average of 71 specks on the surface of the product in 100 mm circle)	66 through 70 through 80 81 or more	1 cent per pound 2 cents per pound Unacceptable
3. Type II Mashed, Flakes (Average discolorations and peel [Style B] per 100 grams)	16 through 20 21 through 25 26 or greater	1 cent per pound 2 cents per pound Unacceptable
4. Type III Sliced (Average discolorations and peel [Style A] per 100 grams)	3.1% to 3.5% 3.6% to 4.0% 4.1% or more	1 cent per pound 2 cents per pound Unacceptable

D. Net Weight Specifications

1. For product packed 12/1-pound packages or 12.0 pounds/case, the sample average net weight shall meet the net weight requirements. No individual container shall have unreasonable shortage. Unreasonable net weight shall be:

<u>Net Weight Requirement</u>	<u>Unreasonable Net Weight</u>
16 ounces (1 pound)	15.7 ounces or less
12.0 pounds/case	11 pounds, 12 ounces or less/case

2. For product packed in cases of 6 No. 10 size cans, the containers shall be filled with dehydrated potatoes to an average net weight of 96.0 ounces per container, with no individual container weighing less than 94.5 ounces.

3. For product packed 6 bags per case, the bags shall be filled with dehydrated potatoes to an approximate weight of 80 ounces (5 pounds) per bag. The net weight of the 6 bags per case shall total 30 pounds with no individual case having a net weight less than 29 pounds, 11 ounces.

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 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 Dehydrated Products 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 Invitation.

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

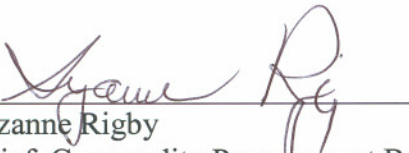
The Contractor must give the USDA Grader at least 7 days advance notice when scheduling inspection service. Prior to sampling, the Contractor must furnish the USDA Grader with a list of codes and the approximate number of cases per code.

D. Laboratory Tests

The contractor must allow 14 days after product sampling for laboratory test, when required, to be completed and returned.

IV. Failure to Meet Specifications

Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable for delivery, except as noted in A or B below. If any lot of Dehydrated Products fails to meet the product or packaging requirement noted below, 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 the minimum discount specified, depending upon the reason(s) for the failure to meet specifications.



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

V. Exhibits

**Exhibit A
Label for Dehydrated Flakes, 12/1 lb Pkg.**

ALL PRINTING MUST BE DARK BLUE INK

Front Panel

INSTANT
MASHED POTATOES
GRANULES

INGREDIENTS: 1/

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

NOT TO BE SOLD OR EXCHANGED

NET WEIGHT ___ 2/
CONTRACT NO. ___ 3/
STORE IN COOL, DRY PLACE
PACKED BY _____ 4/
_____ 5/

6/

- 1/ Ingredients shall be listed in descending order of predominance.
- 2/ Net weight shall be expressed in metric as well as avoirdupois units.
- 3/ Insert last five digits of contract number.
- 4/ Insert name of Packer.
- 5/ Insert Packer's Address - City, State, and Zip Code.
- 6/ Vendors who have proper certification are allowed to place the universally recognized Kosher symbol here.

Commodity Specification

Dehydrated Potatoes

Exhibit A (cont.)

Back Panel			
PREPARING INSTANT MASHED WHITE POTATO GRANULES			
100 Servings			
Ingredients	Weights	Measures	Directions
Boiling water mixing bowl.		1-3/4 gal	1. Pour liquids into
Reconstituted warm nonfat dry milk		2 qt 1-1/2 cups	
Potato granules	4 lb 2 oz	2 qt 1-1/2 cups	2. Add instant potato
granules;			
Butter or margarine and salt to	12 oz	1-1/2 cups	butter or margarine,
		2 Tbsp	liquids.
moisten			3. Mix 1/2 minute to
additional 1			potatoes. Beat an
			minute until fluffy.
(Use of a			mixer is
recommended.)			
			4. Serve.

SERVING: 1/2 cup--provides 1/2 cup vegetable.

NOTE: Since the starch content of potatoes can differ, adjustment of the liquid may be necessary. Increase or decrease the quantity of liquid as needed for a fluffy product. Manufacturer's directions may also be followed for preparing instant potatoes.

YIELD INFORMATION ON DEHYDRATED POTATO GRANULES

Food as purchased	Purchase unit	Servings Per	Serving size or Portion	Purchase units for 100 svgs.	Additional yield information
Granules	No. 10 can	151.5	1/2 cup reconstituted	.7	
	(96 oz)	303.0	1/4 cup reconstituted	.4	
	Pound	25.2	1/2 cup reconstituted	4.0	1 lb dry-
		50.5	1/4 cup reconstituted	2.0	2-1/4 cups

NUTRITIVE VALUES

Nutrition Information Per Serving

Serving Size=2/3 ounce dry (Makes 1/2 cup cooked)

Servings per No. 10 can=

Protein Riboflavin Thiamin

**Vitamin A Niacin Iron

**Vitamin C Calcium Sodium milligrams

* Contains less than 2% of the U.S. RDA of these nutrients ** Optional - not required

Percent of U.S. Recommended Daily Allowances (U.S. RDA)

Calories Carbohydrate grams

Proteingrams Fat grams

Exhibit B
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/
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 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. Dehydrated Potato etc.).
- 2/ Insert the size and number of packages per case, i.e. 6 /No. 10 cans, 6/5 pound bags, 12/46 ounce cans, 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 can be placed on the end panels or the side panels.
- 6/ Insert Universal Product Code (see Exhibit "5").
- 7/ Vendors who have proper certification are encouraged to place the universally recognized Kosher symbol here.

Exhibit C
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 D
Sample Alternative Label for Shipping Containers

Dehydrated Potato Flakes

12/1 lb. 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 11 07 15001 01196 8



Exhibit E (FLAKES)

(The following information is to be included in each case as a single sheet insert)

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD AND NUTRITION SERVICE
Washington, D.C.

DEHYDRATED INSTANT MASHED POTATOES

The dehydrated instant mashed potatoes now being offered to food assistance programs by the Department of Agriculture are in two forms, flakes and granules. The potatoes have been cooked, mashed, and dehydrated; resulting in a product not to exceed 9 percent moisture.

Flakes are packed in 5-pound (80 ounce) (2.26 kilograms) containers with 6 containers (30 pounds) (13.6 kilograms) per case.

Storage

Store potato granules and flakes forms of instant potatoes in a cool, dry place at 32°F to 70°F. Store opened potatoes in a refrigerator, in airtight containers.

Nutritive Value

Nutrition Information Per Serving
Serving Size = 2/3 ounce dry (Makes ½ cup cooked)
Servings per 5-pound container = 126.2

Calories	Carbohydrate	grams
Protein	Fat	grams
Sodium		milligrams

Percent of U.S. Recommended Daily Allowances (U.S. RDA)

Protein	Riboflavin
**Vitamin A	Niacin
**Vitamin C	Calcium
Thiamin	Iron

** Optional - not required

Exhibit E (cont.)

Reverse Side

PREPARING INSTANT MASHED WHITE POTATO FLAKES

Ingredients	50 Servings		100 Servings		Directions
	Weights	Measures	Weights	Measures	
Boiling water	:	:1 gal 2 c	:	:2-1/4 gal	:1. Pour liquids into mixing bowl.
Reconstituted warm nonfat dry milk	:	:1-1/2 qt:	:	: 3 qt	:
Potato flakes	:2 lb 1 oz	:	:4 lb 2 oz	:	:2. Add instant potato flakes,
Butter or margarine	: 6 oz	: 3/4 cup	: 12 oz	:1-1/2 c	: butter or margarine, and salt to liquids.
Salt	:	: 1 Tbsp:	:	:2 Tbsp	:
	:	:	:	:	:3. Mix 1/2 minute to moisten
	:	:	:	:	: potatoes. Stir an
	:	:	:	:	: additional 1/2 minute to
	:	:	:	:	: fluff. (Use of a mixer is
	:	:	:	:	: not recommended.)
	:	:	:	:	:4. Serve.

SERVING: 1/2 cup (No. 8 scoop) provides 1/2 cup vegetable.

NOTE: Since the starch content of potatoes can differ, adjustment of the liquid may be necessary. Increase or decrease the quantity of liquid as needed for a fluffy product. Manufacturer's directions may also be followed for preparing instant potatoes.

YIELD INFORMATION ON DEHYDRATED POTATO FLAKES AS DESCRIBED ABOVE

Food as purchased Additional	Purchase	Servings	Serving size or	Purchase	
	unit	Per	Portion	units for	yield
	:	:	:	: 100 svgs.	: information
Flakes	:No. 10 can	: 63.1	: 1/2 cup reconstituted	: 1.6	:
	: (40 oz)	: 126.2	: 1/4 cup reconstituted	: .8	:
	:	:	:	:	:
	:5-lb. pkg	: 126.2	: 1/2 cup reconstituted	: .8	:
	:	: 252.5	: 1/4 cup reconstituted	: .4	:
	:	:	:	:	:
	:Pound	: 25.2	: 1/2 cup reconstituted	: 4.0	:
	:	: 50.5	: 1/4 cup reconstituted	: 2.0	:

Exhibit F (SLICED, PEELED)

(The following information is to be included in each case as a single sheet insert)

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD AND NUTRITION SERVICE
Washington, D.C.

DEHYDRATED SLICED POTATOES

The dehydrated sliced potatoes now being offered to food assistance programs by the Department of Agriculture are available without peel and in two sizes, 1/8 inch thick round random cut and other. The potatoes have been sliced and dehydrated; resulting in a product not to exceed 9 percent moisture.

Slices are packed in 2-1/2 pound (40 ounce) (1.13 kilograms) containers with 6 containers (15 pounds) (6.8 kilograms) and in 5-pound (80 ounce) (2.26 kilograms) containers with 6 containers (30 pounds) (13.6 kilograms) per case.

Storage

Store sliced potatoes in a cool, dry place at 32°F to 70°F. Store opened potatoes in a refrigerator, in airtight containers.

Nutritive Value

Nutrition Information Per Serving

Serving Size = 2/3 ounce dry (Makes 1/2 cup cooked)

Servings per 5-pound container = 126.2

Calories	Carbohydrate	grams
Protein	Fat	grams
Sodium		milligrams

Percent of U.S. Recommended Daily Allowances (U.S. RDA)

Protein	Riboflavin
**Vitamin A	Niacin
**Vitamin C	Calcium
Thiamin	Iron

** Optional - not required

Exhibit F (cont.)

Reverse Side

PREPARING SLICED POTATOES

Ingredients	50 Servings		100 Servings		Directions
	: Weights	: Measures	: Weights	: Measures	
Boiling water	:	:2 gal	:	:4 gal	:1. Bring salted water to a
Salt	:	:1/4 cup	:	:1/2 cup	low boil.
Potato slices	:2-1/2 lbs	:	:5 lb	:	:2. Add dehydrated potato
	:	:	:	:	slices to boiling water.
	:	:	:	:	:3. Simmer until tender, 15
	:	:	:	:	to 20 minutes.
	:	:	:	:	:4. Drain well and use in
	:	:	:	:	any
	:	:	:	:	: recipe calling for
	:	:	:	:	cooked, sliced potatoes.
	:	:	:	:	:5. Serve.

SERVING: 1/2 cup (No. 8 scoop) provides 1/2 cup vegetable.

NOTE: To achieve best results: 1) be sure potatoes are covered with water during entire preparation time; 2) do not overcook potatoes to be used in recipes requiring further cooking; 3) drain potatoes after cooking and before proceeding with the recipe; and 4) for added convenience, prepare potato slices the day before and refrigerate overnight.

YIELD INFORMATION ON DEHYDRATED SLICED POTATOES AS DESCRIBED ABOVE

Food as purchased	: Purchase	: Servings	: Serving size or	: Purchase	:
Additional	: unit	: Per	: Portion	: units for	: yield
	:	:	:	: 100 svgs.	: informatio
	:	:	:	:	n
1/8 inch	:2-1/2 lbs	: 50	: 1/2 cup reconstituted	: 2	:
	: carton	: 100	: 1/4 cup reconstituted	: 1	:
	:	:	:	:	:
	:5-lb carton	: 100	: 1/2 cup reconstituted	: 1	:
	:	: 200	: 1/4 cup reconstituted	: .5	:

Exhibit G (DICED, PEELED)

(The following information is to be included in each case as a single sheet insert)

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD AND NUTRITION SERVICE
Washington, D.C.

DEHYDRATED DICED POTATOES

The dehydrated diced potatoes now being offered to food assistance programs by the Department of Agriculture are available without peel and in two sizes, 7/16 inch x 7/16 inch x 5/32 and 3/8 inch x 1/8 inch x 1/8 inch. The potatoes have been dehydrated; resulting in a product not to exceed 9 percent moisture.

Dices are packed in 2-1/2 pound (1.13 kilograms) containers with 6 containers (15 pounds) (6.8 kilograms) per case.

Storage

Store diced potatoes in a cool, dry place at 32°F to 70°F. Store opened potatoes in a refrigerator, in airtight containers.

Nutritive Value

Nutrition Information Per Serving

Serving Size = 2/3 ounce dry (Makes 1/2 cup cooked)

Servings per 5-pound container = 126.2

Calories	Carbohydrate	grams
Protein	Fat	grams
Sodium		milligrams

Percent of U.S. Recommended Daily Allowances (U.S. RDA)

Protein	Riboflavin
**Vitamin A	Niacin
**Vitamin C	Calcium
Thiamin	Iron

** Optional - not required

Exhibit G (cont.)

Reverse Side

PREPARING DICED POTATOES

Ingredients	50 Servings		100 Servings		Directions
	Weights	Measures	Weights	Measures	
Boiling water		:2-1/2 gal		:5 gal	:1. Add diced potatoes and salt to water. :2. Bring to a boil and simmer until potatoes are tender (10 to 15 minutes). Stir occasionally. :3. Drain well and use any diced, cooked potato. :4. Serve.
Salt		: 5 Tbsp	:10 Tbsp		

SERVING: 1/2 cup (No. 8 scoop) provides 1/2 cup vegetable.

NOTE: To achieve best results: 1) be sure potatoes are covered with water during entire preparation time; 2) do not overcook potatoes to be used in recipes requiring further cooking; 3) drain potatoes after cooking and before proceeding with the recipe; and 4) for added convenience, prepare potato slices the day before and refrigerate overnight.

Instant diced potatoes are the right size and shape for use in any recipe that calls for potatoes, such as soups, stews, salads, and hashbrowns.

YIELD INFORMATION ON DEHYDRATED POTATO DICES AS DESCRIBED ABOVE

Food as purchased	Purchase	Servings	Serving size or	Purchase	yield
Additional	unit	Per	Portion	units for	informat
				100 svgs.	ion
7/16 inch or 3/8 inch	:2-1/2 lb	: 58	: 1/2 cup reconstituted	: 1.7	:
	: carton	: 116	: 1/4 cup reconstituted	: .8	:

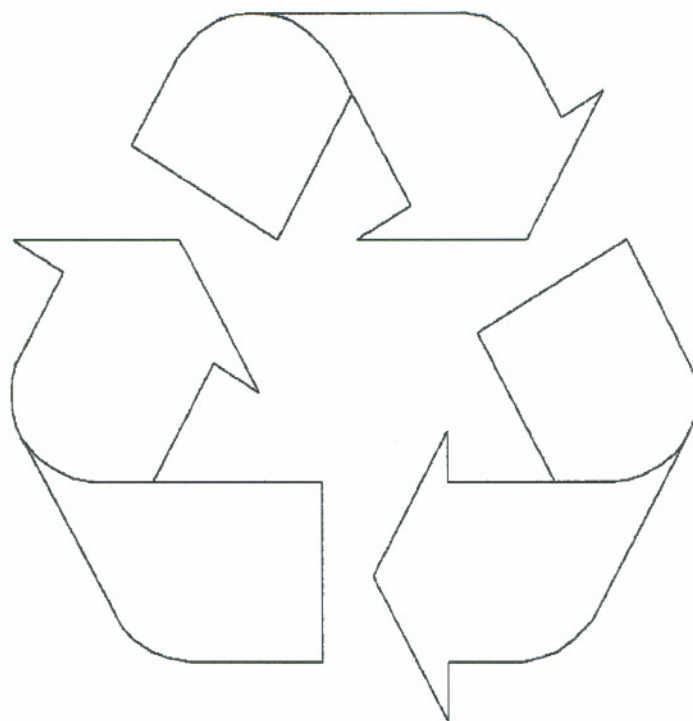
Exhibit H

Universal Product Codes

	<u>Primary Container</u>	<u>Secondary Container</u>
Dehydrated Flaked (12/1 lb.)	7 1500 101196 1	1 07 15001 01196 8
Dehydrated Flakes (6/5 lb.)	7 1500 101200 5	1 07 15001 01200 2
Dehydrated Granules (10/48 oz)	7 1500 101203 6	1 07 15001 01203 3
Dehydrated Diced	7 1500 101197 8	1 07 15001 01197 5
Dehydrated Sliced	7 1500 101216 6	1 07 15001 01216 3

Exhibit I

“Please Recycle” Symbol and Statement



**PLEASE
RECYCLE**

Exhibit J

“Corrugated Recycles” Symbol and Statement



**Corrugated
Recycles**

Exhibit K

USDA Symbol

