



United States
Department of
Agriculture

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Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

Washington, DC
20250

Commodity Specification

Frozen Potato Products



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I. General**A. U.S. Standards**

Frozen Potatoes (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Frozen Potatoes (U.S. Standards) and/or the Commercial Item Description (CID) effective on the date of the Invitation for Offers to Sell (Invitation). The U.S. Standards are published separately (7 C.F. R. Part 52) and are incorporated herein and made a part of this Commodity Specification.

B. Exceptions to U.S. Standards

Exceptions to the U.S. Standards for the Department of Agriculture (USDA) for Frozen Potatoes 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 310.
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 Frozen Potatoes must be produced in accordance with the Food and Drug Administration's Good Manufacturing Practices (21 C.F.R., Part 110).

- 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 survey/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 Frozen Potatoes must be from the current packing season/crop year, unless otherwise specified in the applicable Invitation.

F. Shipment

Frozen potatoes must be at 0 degrees or below before shipment.

G. Grade of Frozen Potatoes

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

H. Packing, Labels and Packaging

Commercial labels and packaging will be acceptable on all frozen potatoes to be purchased under this Announcement (FV310) as long as they meet the Food and Drug Administration requirements.

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

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

A. Primary Containers (bags)

The product shall be packed in unmarked primary containers of commercially acceptable quality containing approximately 5 pounds of each product as applicable. The primary containers shall be completely sealed (tack sealing is not acceptable). Kraft paper containers without polyethylene liners are not acceptable.

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

B. Secondary Containers

Construction. The construction of shipping cases shall be corrugated fiberboard, “C” flute, adequate to withstand normal refrigerated shipping and cold storage rated at a minimum of 275 pounds per square inch (p.s.i.) bursting strength or 44 edge crush test (ECT) with moisture resistant adhesives and medium. Two hundred pounds p.s.i. bursting strength shall be acceptable for cartons with corrugated fiberboard dividers.

Tape Sealing of Shipping Containers. Shipping cases may be sealed by plastic tape in lieu of glue. The tape must be of sufficient width and strength that is used commercially to be acceptable by common carriers for safe transportation to destinations. The tape must extend down the sides or ends without interfering with the case markings. A tape of the see-through type may be used. The tape must be able to withstand normal refrigerated shipping and cold storage temperatures.

C. Case Markings

The bags shall be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe transportation to destinations. 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 1, “Required Markings for Shipping Containers”.

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

Self-adhesive stickers must be affixed to the case in such a manner that they cannot be removed intact.

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 1.

Exhibit 2 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. This placard must be affixed to the case in such a manner that it cannot be removed intact.

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

I. Universal Product Codes (UPC)

Contractor's UPC is acceptable for commercial labels and packaging.

Shipping container UPC for USDA products are listed in Exhibit 4. The Contractor's UPC is not acceptable. 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. 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 pallet of Frozen Potatoes 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. Frozen French Fried Strips

Grade - U.S. Grade A.

Fry Color - USDA colors: **Oven Type 0 to 2.**

No artificial colors may be used. **FDA approved additives for color may be used.**

Type of Pack – Institutional.

Style – Strips – Crinkle cut.

Cross Sectional Dimension – Not less than 3/8 x 3/8 and not more than 1/2 x 1/2 inch.

Length - Medium or longer.

Oven Heating- Oven type only – The product shall be so processed as to retain sufficient oil to allow proper preparation by oven heating.

Solids Requirements – Product shall contain a solids percentage of 28 percent by weight. Minimum of 5 readings per 70,000 pounds of product shall be made.

Net weight - Cases shall be packed with 6 primary containers. The average net weight of the cases of crinkle cut shall be no less than 30 pounds and no individual cases shall weigh less than 29.4 pounds.

Free Fatty Acids – At no time shall the free fatty acid content of the processing oil be above 1.5 percent.

Note: – Not more than 10 percent by count of units present of Frozen French Fried Strips, except chips, may consist of small pieces, slivers, and/or irregular pieces.

- B. Preformed Rounds: Preformed Rounds shall be in accordance with the Commercial Item Description, CID A-A-20038 – Preformed Rounds, effective at the date of the Invitation.

Style – (a) Round.

Type of Pack – (b) Institutional

Prefry Color – **Extra Light to Medium Light. FDA approved additives for color may be used.**

Flavor – (b) Unflavored

Reheating Method – (a) Oven.

Fortification – (b) Unfortified.

Size and Count – (a) Cross-sectional dimension: $\frac{3}{4}$ to 1 inch in diameter.

(b) Length: 1 to 1-1/4 inches.

(c) Count: 47-54 units per pound.

Net Weight – Cases shall be packed with 6 primary containers each. The average net weight of the cases shall be no less than 30 pounds. No individual secondary container shall weigh less than 29.4 pounds.

Free Fatty Acids – At no time shall the free fatty acid content of the processing oil be above 1.5 percent.

Notes:

1. No artificial color may be added.
2. Preservatives or flavor enhancers such as monosodium glutamate are not permitted.
3. The product shall be so processed as to allow proper preparation by oven heating.
4. Not more than 15 percent by count of units present, excluding chips, may consist of irregular shaped units, small pieces, and small clusters. Clusters and chips shall be evaluated on an overall appearance basis and may no more than slightly detract from the appearance of the product.

- C. Individually Quick Frozen (IQF) Frozen Cut Potato Wedges. Shall be prepared from mature, sound, russet potatoes which have been washed, sorted and trimmed as necessary to assure a clean and wholesome product. The potatoes shall be cut into wedges on the lengthwise axis and blanched.

TYPE I: water/oil blanched
 TYPE II: water blanched; prebaked

Grade - U.S. Grade A.

Fry Color – USDA Color: Oven-Type-0 and 1

Variety – Russets

Type of Pack – Institutional

For Prebaked – USDA Color: Light color, little or no browning

Cooking Method – Oven baked

Flavor – Good

Length – Medium

Unit size – 8 or 10 cuts per whole potato

Unit size – 1,320 case

Pack size – 30 pound cases (6-5 lb. Bags)

Solids Requirement – Product shall contain a solids percentage of 28 percent by weight.

A minimum of 5 readings per 70,000 pounds of product shall be made.

Net Weight – Cases shall be packed with 6 primary containers each. The average net weight of the cases shall be no less than 30 pounds. No individual case shall weigh less than 29.4 pounds.

Free Fatty Acids – At no time shall the free fatty acid content of the processing oil be above 1.5 percent.

Temperature – All frozen foods shall be held, and stored at an air temperature of 0 degrees F, or lower. The internal product temperature of the frozen potato wedges shall be maintained a 0 degrees, and at time of loading may not exceed 10 degrees F. Carrier temperature shall be determined after the product is loaded.

Additional Quality Factors. Definitions of these terms are contained in CID A-A-20038, Potato Products, Preformed, Precooked, Frozen, effective at the date of the Invitation.

1. Defects. The product shall be U.S. Grade A in accordance with the United States Standards for Grades of Frozen French Fried Potatoes, except that, in addition, any mechanically damaged unit with its interior portion exposed is scored as a major defect. The allowance for defectives is contained in the United States Standards for Grades of Frozen French Fried Potatoes, Table 1, Institutional Type.
2. Texture. The product shall be U.S. Grade A in accordance with the United States Standards for Grades of Frozen French Fried Potatoes, except that the product may contain slightly more moisture. After preparation, the product shall have an internal appearance of having individual bits and pieces of properly blanched potatoes.

3. Flavor. The product shall be U.S. Grade A in accordance with the United States Standards for Grades of Frozen French Fried Potatoes.

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 frozen potato products must be performed not more than 60 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 Canned 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 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.

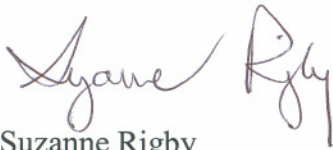
C. Procedures

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.

IV. Failure to Meet Specifications

Any lot which fails applicable specifications prescribed herein, as determined by the USDA Grader, will be rejected as not acceptable for delivery. If any lot of frozen potatoes fail 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 the discount, to be determined by the Contracting Officer, depending upon the reason(s) for the failure to meet specifications.

A handwritten signature in cursive script, appearing to read "Suzanne Rigby".

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/
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. French Fried Potatoes, Potato Rounds, Potato Wedges).
- 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 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



Frozen Potato Rounds

6/5 lb.

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**



11 07 15001 01204 0

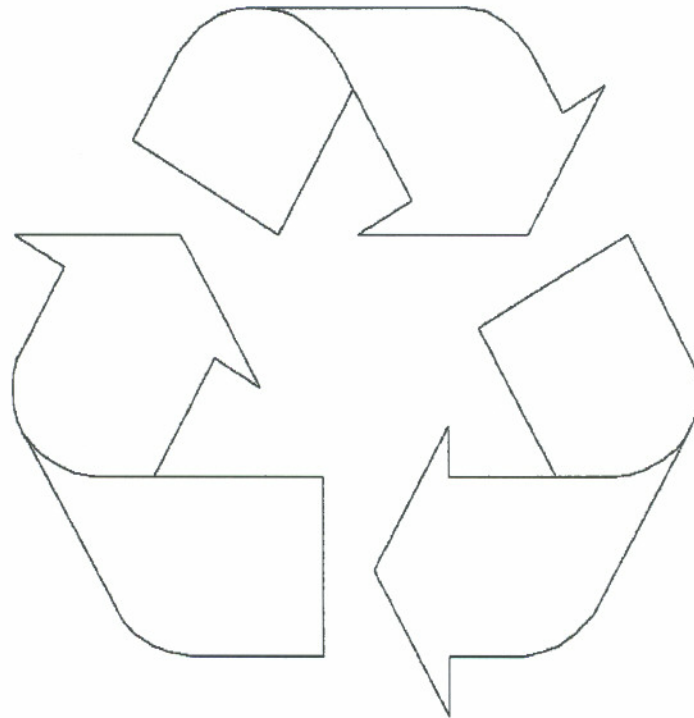
Exhibit 4

Universal Product Codes

<u>6/5 lb.</u>	<u>Shipping Container Code</u>
French Fried Oven-Type	1 07 15001 01210 1
Potato Rounds	1 07 15001 01204 0
Frozen Potato Wedges	1 07 15001 01174 6

Exhibit 5

“Please Recycle” Symbol and Statement



**PLEASE
RECYCLE**

Exhibit 6

“Corrugated Recycles” Symbol and Statement



**Corrugated
Recycles**

Exhibit 7

USDA Symbol

