FV302-CS1 **April 2004**

United States
Department of
Agriculture

Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

Washington, DC
20250

Commodity Specification

Canned Vegetables

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I. General

A. U.S. Standards

Canned vegetables (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades and/or Commercial Item Descriptions of canned vegetables (U.S. Standards) 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) canned vegetable 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-302.
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 canned vegetables 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 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 a PPB plant survey/PSA for any other purpose within one year of 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 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 canned vegetables must be from the current packing season/crop year, unless otherwise specified in the applicable Invitation.

F. Holding Period

No shipment of canned vegetables may be made earlier than 14 days after packing.

G. Fill of Container

1) Contractor must meet either the drained weight or the fill 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

Commercial Labels and Packaging

1. Primary Containers (Cans and Labels)

   a. Vendors have the option to use commercial labeling and packaging which meets all applicable FDA requirements and contains a code which allows traceability of the product in the event of a recall or they may use USDA packaging and labeling as specified in Announcement FV302.

b. The processors' own commercially acceptable "brand" labels may be used on all invitations unless prohibited by the Invitation. Distributor's "brand" labels are not acceptable.

c. All products must be packed in new, commercially acceptable primary containers (cans). Canned vegetables shall be packed only in the container size and type specified in the applicable Invitation. The cans must be suitably code marked so that the product can be identified with related inspection certificates.

2. Secondary Containers (tray and case)

Commercially acceptable tray packs wrapped in polyethylene shrink wrap may be used on all invitations for #300, #303, and #1 cans. 24/#300 cases may be achieved by shrink wrapping together two 12/#300 tray packs.

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

Two or more different commercial labels will not be acceptable within a shipping unit (truck load).

USDA Label and Packaging

1. Primary Containers (cans)

All products must be packed in new, commercially acceptable primary containers (cans). Canned vegetables shall be packed only in the container size and type specified in the applicable Invitation.

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

2. Can Labels

USDA can labels are shown in Exhibits 1-1 through 1-23. 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.

3. Secondary Container (tray and case) Markings

Trays must be marked in such a manner that they contain processing company's name, and the last five-digits of the contract number is visible on opposite sides of the tray. Trays may be marked by printing, stenciling, or preprinted, self-adhesive stickers. Self-adhesive stickers must be affixed to the tray in such a manner that they cannot be removed intact.

If tray packs are not authorized or utilized, the cans 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 2, "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 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. 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 6, "Please Recycle" Symbol and Statement or Exhibit 7, "Corrugated Recycles" Symbol and Statement.

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 5. 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.

UPC's are **not** required for commercial labeling with tray pack shipping containers.

J. Palletization Requirements

1. Pallets

   Pallets 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 canned vegetables must be unitized. Shipping cases must be stacked and secured from top to bottom, so that each container and layer of containers becomes an integral part of the pallet. Either stretch wrapping with plastic film or "lock n pop" is acceptable.

II. Individual Commodity Specifications

A. Asparagus-6/10 size can, 24/300 size can, & 12/15oz. tall cans:

1. Grade – U.S. Grade A.
2. Sizes – Sizes (diameter of asparagus, cut spears, tips, and points large size classification) shall be 8/16 inch to 10/16 inch; Whole sizes (diameter of asparagus, spears, and points large size classification) shall be 6/16 to 12/16 inch.
3. Length of Cut – 1 ½ inches, plus or minus ¼ inch. Whole Length – minimum 3 ¾ inches.

B. Beans, Green-6/10 size can, & 24/300 size can:

1. Grade - U.S. Grade B or better.
2. Color - Green.
3. Type – Round.
4. Style – Whole, Sliced lengthwise (French style), and Cut provided that the cut style units must be one inch in length or longer.
5. Sizes – A single size or blend of sizes not exceeding size 5.
6. Fill of container – the sample average net weight shall be not less than 14.5 oz. for retail size.
7. Cut – There shall not be no more than 25 percent, by count of green bean units less than ¾ inch in length to comply with the "cut" style one inch or longer provision. Only one piece of extraneous vegetable material per 12 ounces of drained weight is allowable per sample unit.

C. Carrots - 6/10 size can, & 24/300 size can:

1. Grade – U.S. Grade A.
2. Style – Sliced or crinkle cut.
3. Size – The slices shall be less than 1-3/4 inches in diameter.

D. Corn, Whole Kernel-6/10 size can, & 24/300 size can:

1. Grade - U.S. Grade B Top.
2. Color - Golden or yellow.
3. Types of Pack – Liquid packing medium (regular pack) 24/300 & 6/10; vacuum-pack 6/10 only.
4. Tenderness and Maturity – score shall not be less than 34 points.
5. Absence of Defects – score shall not be less than 17 points.

E. Corn, Cream Style-6/10 size can, & 24/300 size can:

1. Grade – U.S. Grade B.
2. Color – Golden or yellow.
3. Net Weight – The cream style corn shall occupy not less than 90 percent of the lot capacity of the container. **6/10 size -** the average net weight of all sample units in a lot shall not be less than 106 ounces. No individual container shall weigh less than 104 ounces; **24/300 size** - the average net weight of all sample units in a lot shall not be less than 15.0 ounces. No individual container shall weigh less than 14.75 ounces.
4. Tenderness and Maturity score shall not be less than 25 points.
5. Defects score shall not be less than 17 points.

F. Mixed Vegetables-24/300 size can:

The canned mixed vegetables shall comply with CID A-A-20120 - Effective on the date of the invitation (published separately), the average drained weight shall not be less than 9.1 ounces.

G. Peas-6/10 size can, & 24/300 size can:

1. Grade - U.S. Grade B or better.
2. Types – Sweet, early.
3. Sizes – Mixed, combination, or unsized.

H. Potatoes-24/300 size can:

1. Grade – U.S. Grade A.
2. Style – Whole and sliced potatoes.
3. Size – Small.

I. Pumpkin-24/300 size can:

1. Grade – U.S. Grade A.

J. Salsa-6/10 size can:

Commercial Item Description – A-A-20210-Effective on the date of the invitation (published separately)
TYPE 1 – Shelf stable (cooked)
PUNGENCY C – Medium
STYLE 1 – Regular
Drained weight and washed drained weight – See Washed drained weight part 5.4.3.2

1. Quality – The quality of the tomatoes used to make the product shall be that of peeled tomatoes, tomato puree, fresh or dried onions, fresh green chile peppers, and fresh jalapenos properly ripened and wholesome. Spices and condiments added shall include: no more than 1.5% salt, vinegar or citric acid added to adjust pH between 3.8-4.2, and any mixture of green peppers, cilantro, cumin, coriander, xanthum gum, flavoring or modified starch.
2. Appearance – The salsa shall have the appearance of a uniform diced texture with dices of no less than 3/8 inch cube and no more than ½ inch cube for the tomatoes; ¼ to one inch dice for onions; no excess liquid media or weeping; and shall meet a 30 second time Bostwick of between 3.5 to 5.5 for consistency with no chunks blocking the gates. The spices and condiments added shall be evenly comminuted and free from lumps.
3. Brix- The brix level of the finished product media shall be 8 to 10 degrees with a one - percent adjustment for salt content, with no chunks blocking the gates.
4. Microbiological – The microbiological standard for the finished product shall conform to the Food and Drug Administration (FDA) standard for commercially sterile product.

K. Soups-24/1 size can:

1. Vegetarian - The canned soup shall comply with CID No. A-A-20145 - Effective on the date of the invitation (published separately), Type III, Healthy; Flavor E Other - Vegetarian Vegetable.
2. Tomato – Reduced sodium. The canned soup shall comply with CID No. A-A-20145 - Effective on the date of the invitation (published separately), except for Type III, Healthy, Flavor A, Tomato.

L. Spaghetti Sauce, Meatless-6/10 size can, & 24/300 size can:

CID – A-A-20133 Effective on the date of the invitation (published separately)
TYPE 1 – Regular
STYLE – Smooth
FLAVOR 1 – Traditional

Please note: Manufacturer's/distributor's products shall meet requirements including salient characteristics and analytical requirements.

1. Color – Bright, typical red-orange tomato color.
2. Can size - 6/10 size & 24/300 size.
3. Net weight – The spaghetti sauce (meatless) shall occupy not less than 90 percent of the volume capacity of the container and the average net weight of all samples in a lot shall be not less than 106 ounces. No individual container shall weigh less than 104 ounces.
4. Seasoning -The ingredients may include water, tomato products, sugar, olive oil, corn oil, soybean and/or cottonseed oil, onion powder, citric acid, natural flavoring, starches, and other ingredients.

M. Spinach-24/300 size can:

1. Grade – U.S. Grade A.
2. Style – Whole leaf, cut leaf, sliced, or chopped styles.
3. Fill of Container – The sample average net weight shall be not less than 14.0 ounces and no individual container shall have a net weight of less than 13.3 ounces.

N. Sweet Potatoes-6/10 size can, & 24/300 size can:

1. Grade - U.S. Grade A.
2. Color Type – Golden, yellow, mixed.
3. Type of Pack –
   (a)Regular – Liquid packing medium is added.
   (b) Solid sweet potatoes of the "mashed" style only, no packing medium may be added (6/10 size).
4. Style – **6/10 size –** Whole, sections, pieces/cuts, or mashed (as applicable).
   24/300 size - Whole or cut style.
5. Liquid packing medium – Light syrup (18 degrees or more, but less than 25 degrees).
6. The canned sweet potato style, except mashed, may be whole, sections, pieces, cut, or any combination thereof, provided that 90 percent (by count) of each of the sweet potato units weigh no more than 3 ounces, No sweet potato unit may weigh more than 4 ounces.

O. Tomatoes-6/10 size can, & 24/300 size can:

1. **Whole** - U.S. Grade B or better.

2. **Diced** - U.S. Grade B or better. Diced tomatoes shall meet all of the foregoing requirements except that the factor of "wholeness" is disregarded and in lieu thereof, the tomatoes shall be cut into recognizable units of approximately ¾ inch by ¾ inch dimensions and the factor of color is determined on the entire exposed areas.

P. Concentrated Crushed Tomatoes-6/10 size can:

Canned concentrated crushed tomatoes delivered under this announcement shall be processed only from fresh whole tomatoes passed through a screen no larger than ¼-inch in size. Canned concentrated crushed tomatoes reprocessed from tomato concentrates (tomato puree or tomato paste) are <u>not</u> acceptable. The finished product shall meet the following requirements:

1. Flavor and odor – Good flavor and odor. Based on the description for good flavor and odor as defined for Grade A Tomato Puree in the U.S. Standards for Grades of Canned Tomato Puree.
2. Color – Shall be equivalent to U.S. Grade A, based on the U.S. Standards for Grades as defined for Grade A Canned Tomato Puree. Color shall be determined on the exposed surface area of the undiluted product.

3. Defects - Shall be fairly free of defects, excluding the presence of peel and seeds. A maximum of 36 green, brown, dark brown or black specks in any combination are allowed. No dark or black particles shall exceed ¼-inch in length.
4. Tomato Soluble Solids (TSS) – Shall average not less than 12.0 percent TSS. No individual sample shall have a TSS content of less than 11.2 percent.
5. Finish – The undefined finished product made from fresh whole tomatoes shall be the appearance of a coarse finish with peel and seeds included. Products from concentrates are not allowed except to standardize the TSS.
6. Salt – No more than 1.3- percent salt. Products containing no added salt are acceptable.
7. Net weight – Average net weight not less than 106.0 ounces. No individual container shall have a net weight less than 104.5 ounces.

Q. Tomato Paste- 6/10 size can & 55-gallon drum:

1. Grade – U.S. Grade A.
2. Type of Pack – The tomato paste in **6/10 size** shall be of extra heavy, heavy, medium, or light concentration, fine or coarse texture.
3. Net weight **- 6/10 size** – The tomato paste shall occupy not less than 90 percent of the volume capacity of the container and the average net weight of a lot shall be not less than 111.0 ounces of tomato paste per can. No individual container shall weigh less than 109.5 ounces. **55-gallon drum** – The drums shall be filled to a net weight of 535 pounds, plus or minus 5 pounds.
4. No salt added.
5. Each lot of tomato paste in 55-gallon drums shall average 31 percent tomato soluble solids (TSS), and no containers shall be more than 33 percent TSS nor less than 29 percent TSS.
6. Commercially acceptable drums in fiber or metal.

R. Tomato Sauce-6/10 size can & 24/300 size can:

1. Grade - U.S. Grade A.
2. Net Weight – **6/10 size** --The tomato sauce shall occupy not less than 90 percent of the volume capacity of the container and the average net weight of any lot shall be not less than 106 ounces of tomato sauce per can. No individual container shall weigh less than 104.6 ounces**. 24/300 size** – The tomato sauce shall occupy not less than 90 percent of the volume capacity of the container and the average net weight of any lot shall be not less than 15.0 ounces of tomato sauce per can. No individual container shall weigh less than 14.7 ounces**.**
3. Seasoning – May be more than lightly seasoned by added salt and spices and to which may be added one or more nutritional sweetening ingredients, vinegar, onions, garlic, or other vegetable flavoring ingredient.

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 canned 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 Canned Fruit 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.

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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 canned vegetables fails to meet the product or packaging requirement, the Contractor may request in writing that USDA accept delivery ofthe 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 Vegetables Programs
Agricultural Marketing Service

V. Exhibits

Exhibit 1-1

Can Label for Canned Asparagus, No. 300 size

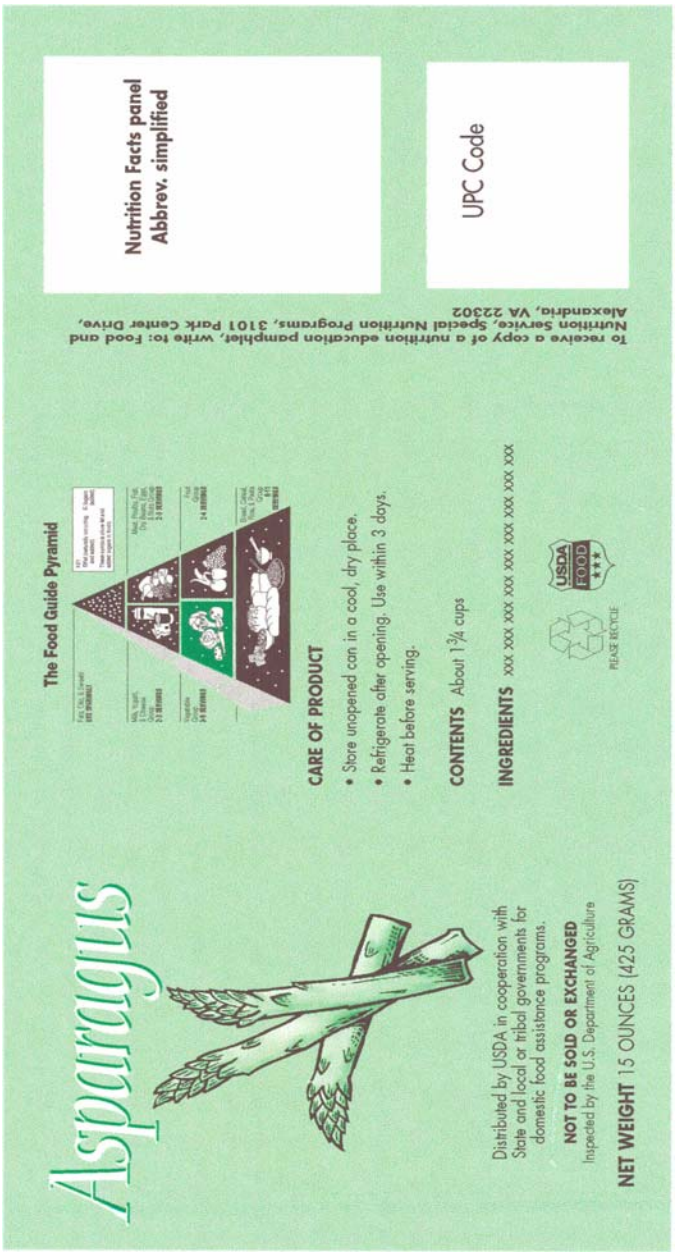


Exhibit 1-2

Can Label for Canned Green Beans, No. 10 size

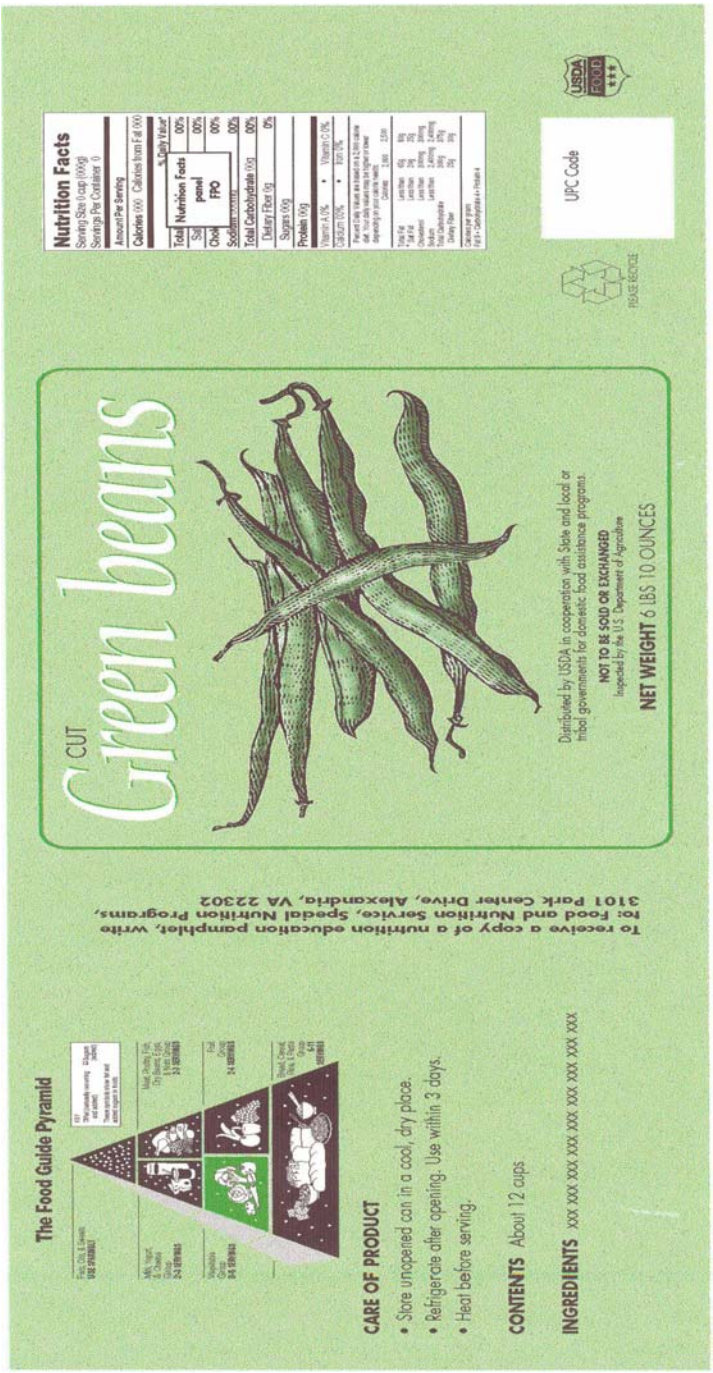


Exhibit 1-3

Can Label for Canned Green Beans, No. 300 size

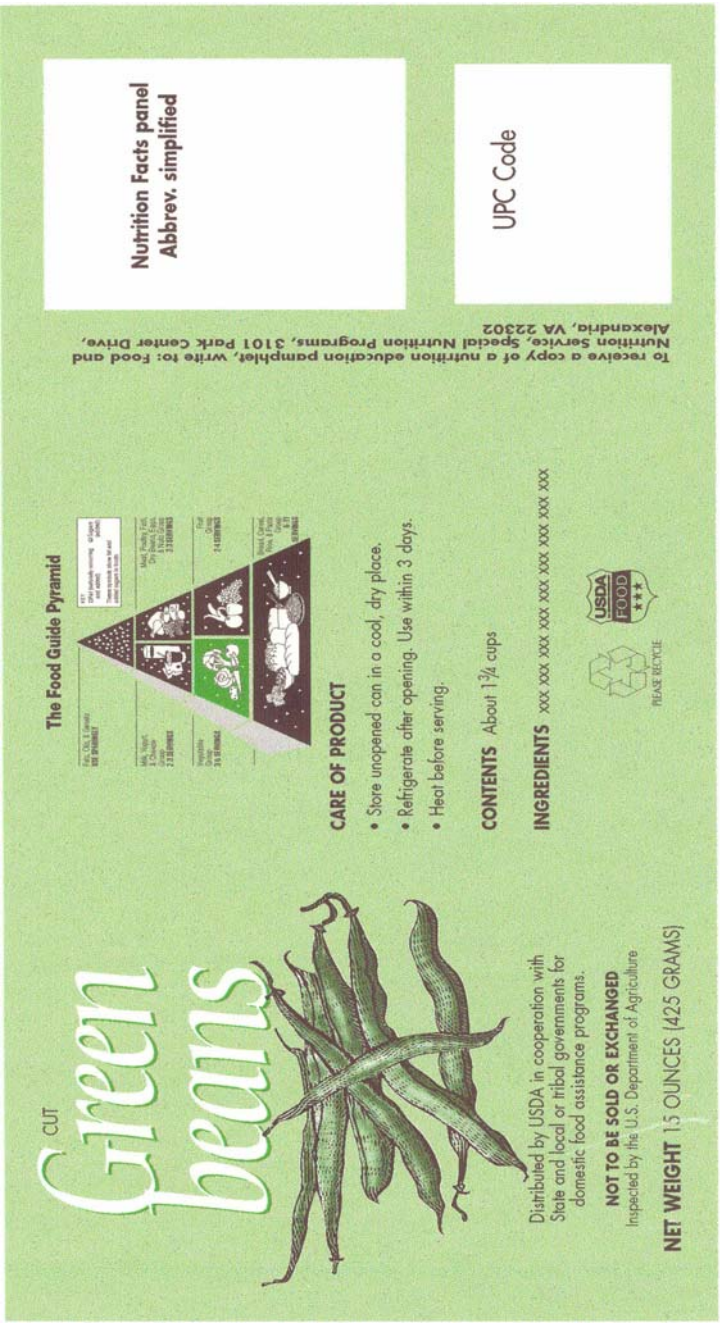


Exhibit 1-4

Can Label for Canned Carrots, No. 10 size

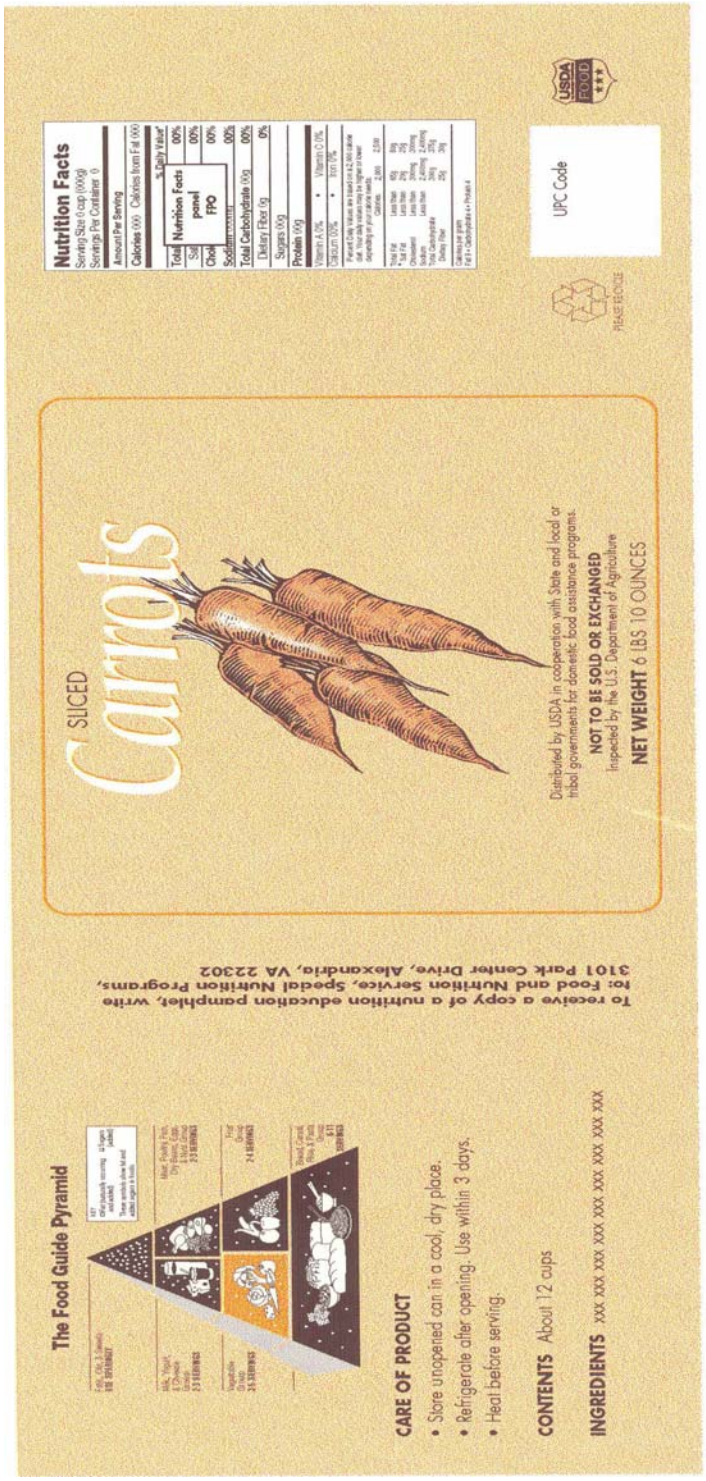


Exhibit 1-5

Can Label for Canned Carrots, No. 300 size

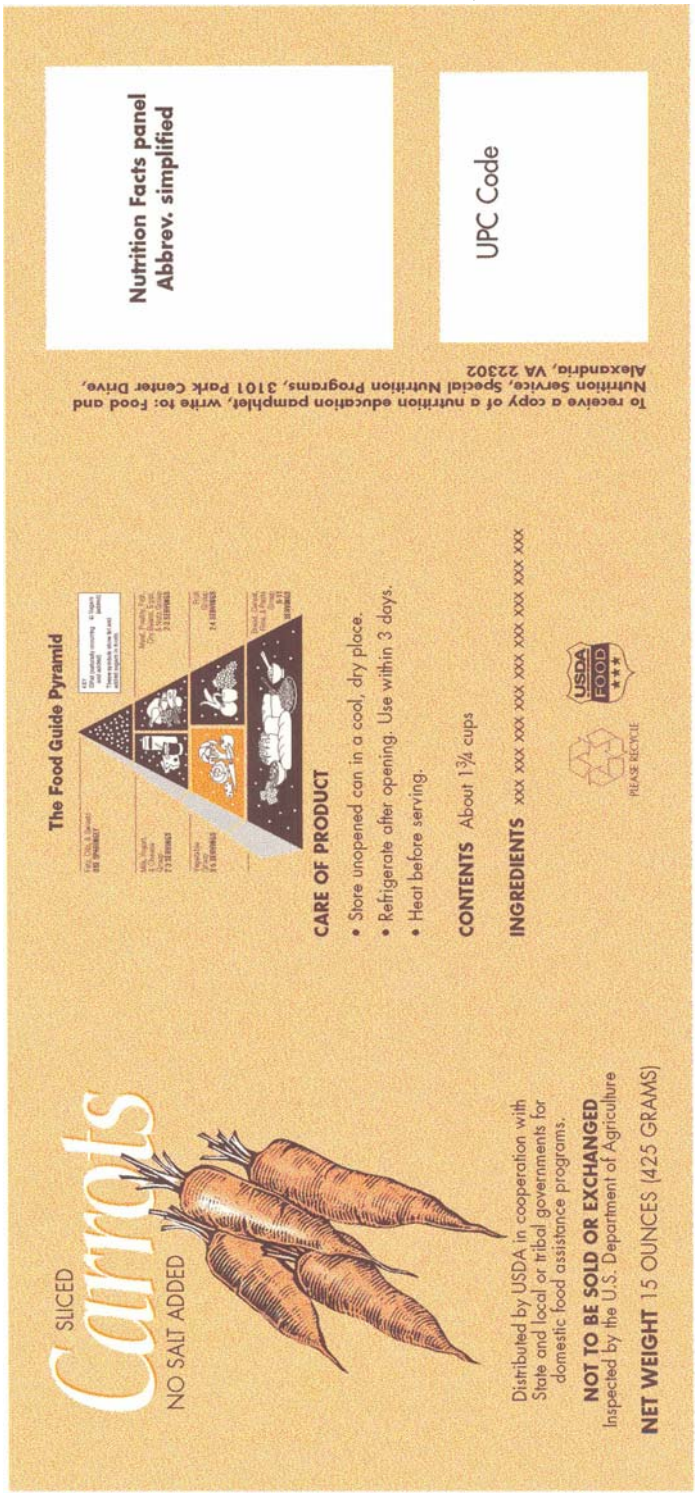


Exhibit 1-6

Can Label for Canned Whole Kernel Corn, No. 10 size

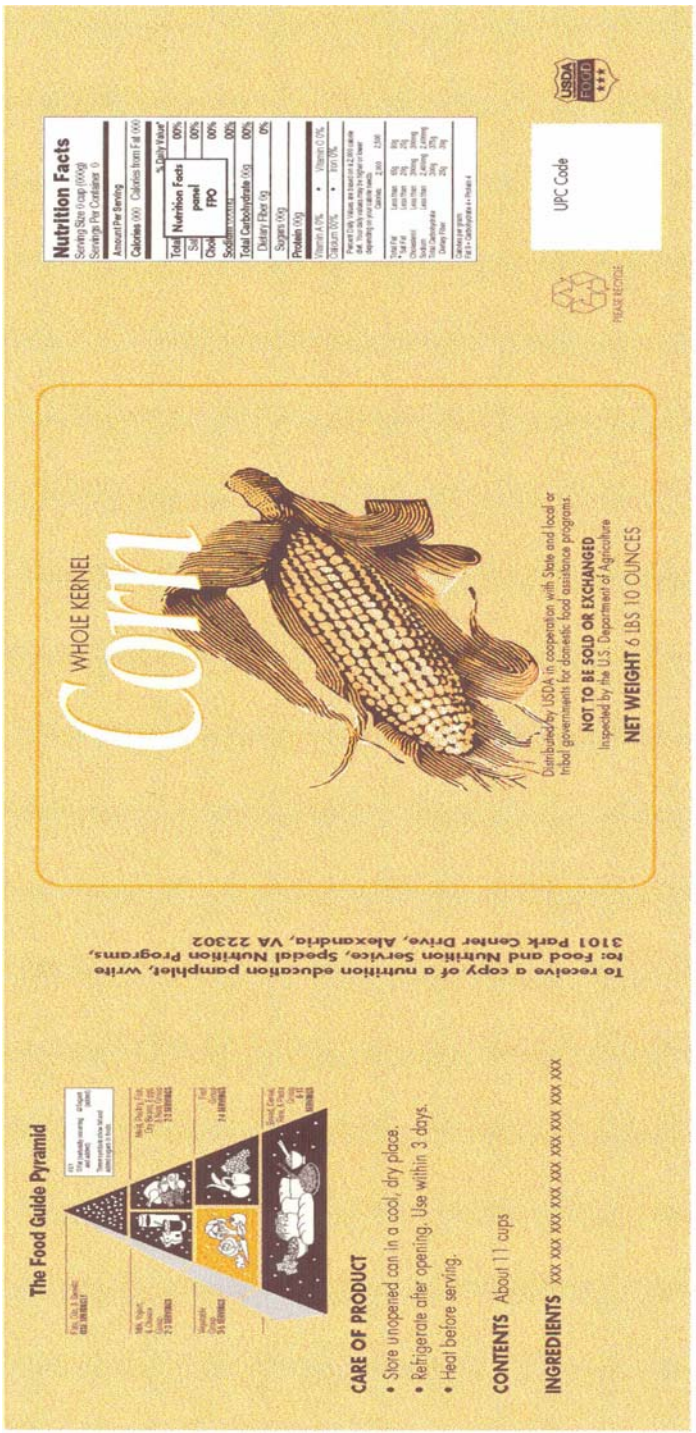


Exhibit 1-7

Can Label for Canned Whole Kernel Corn, No. 300 size

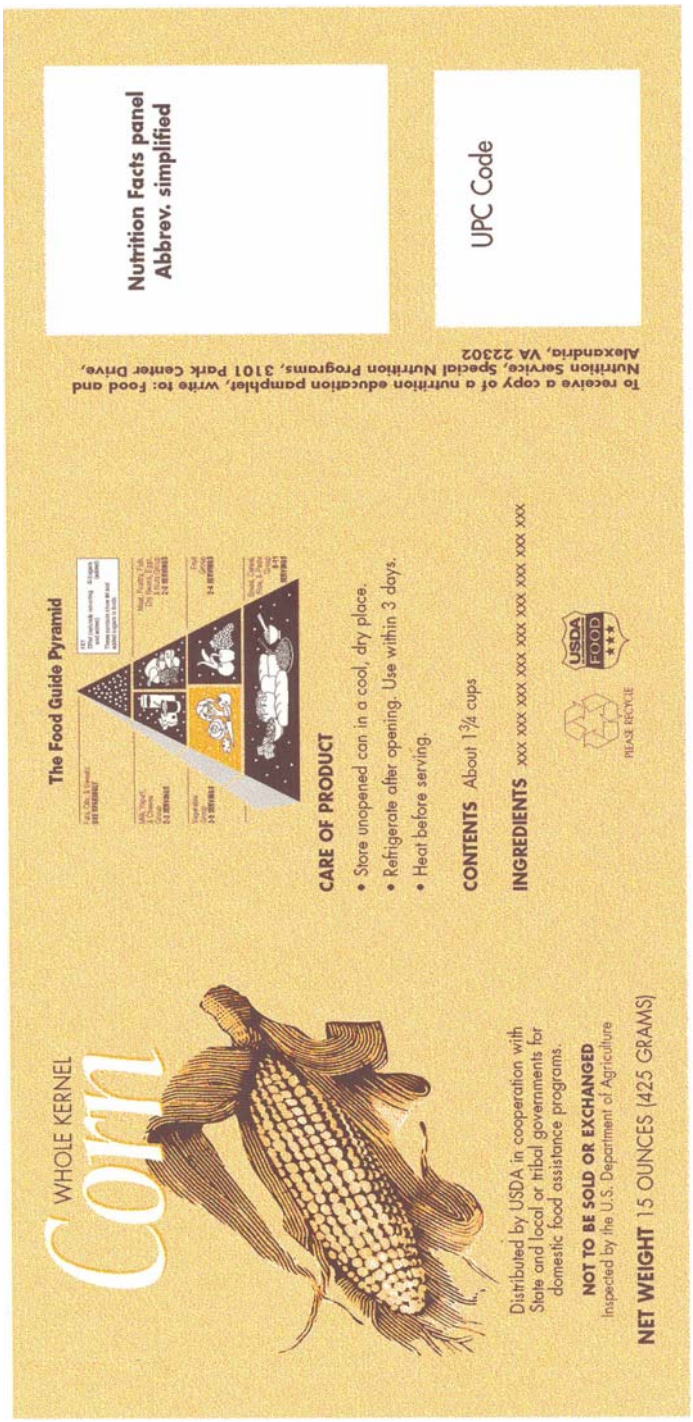


Exhibit 1-8

Can Label for Canned Cream Style Corn, No. 10 size

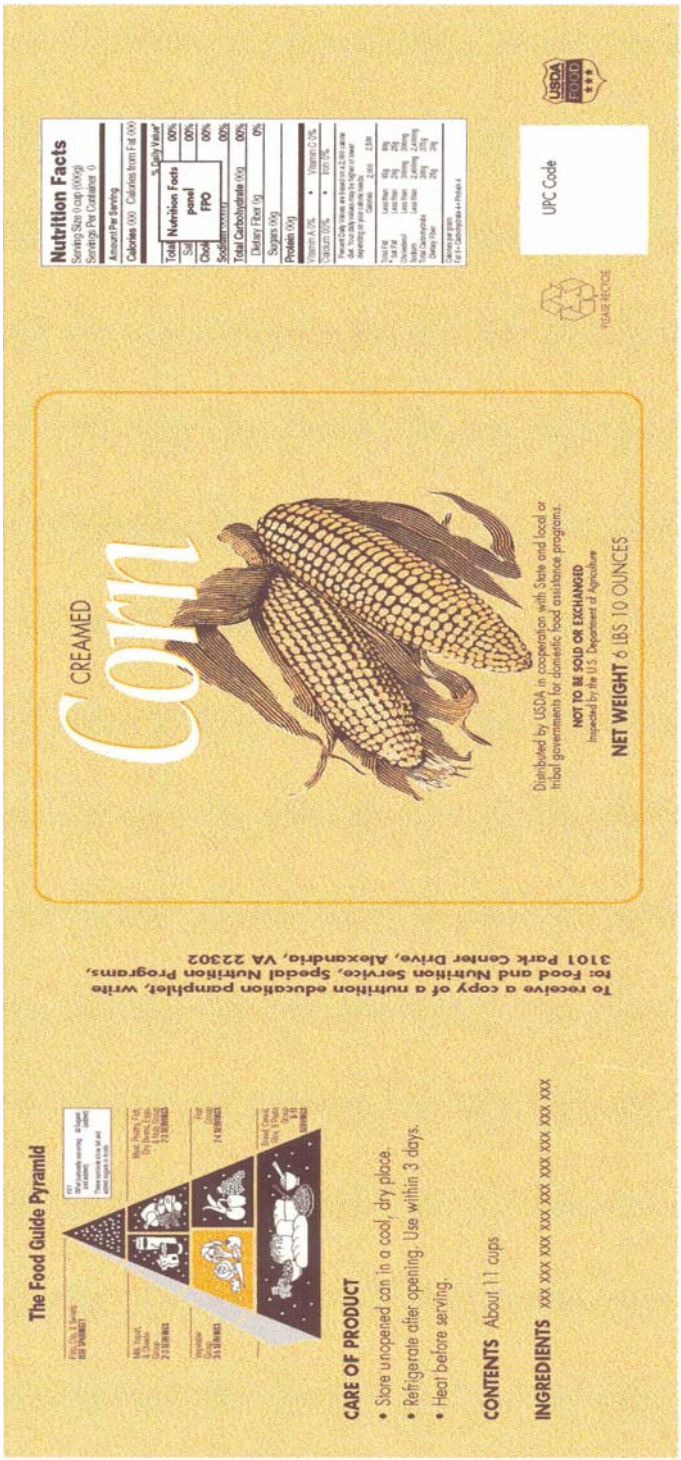


Exhibit 1-9

Can Label for Canned Cream Style Corn, No. 300 size

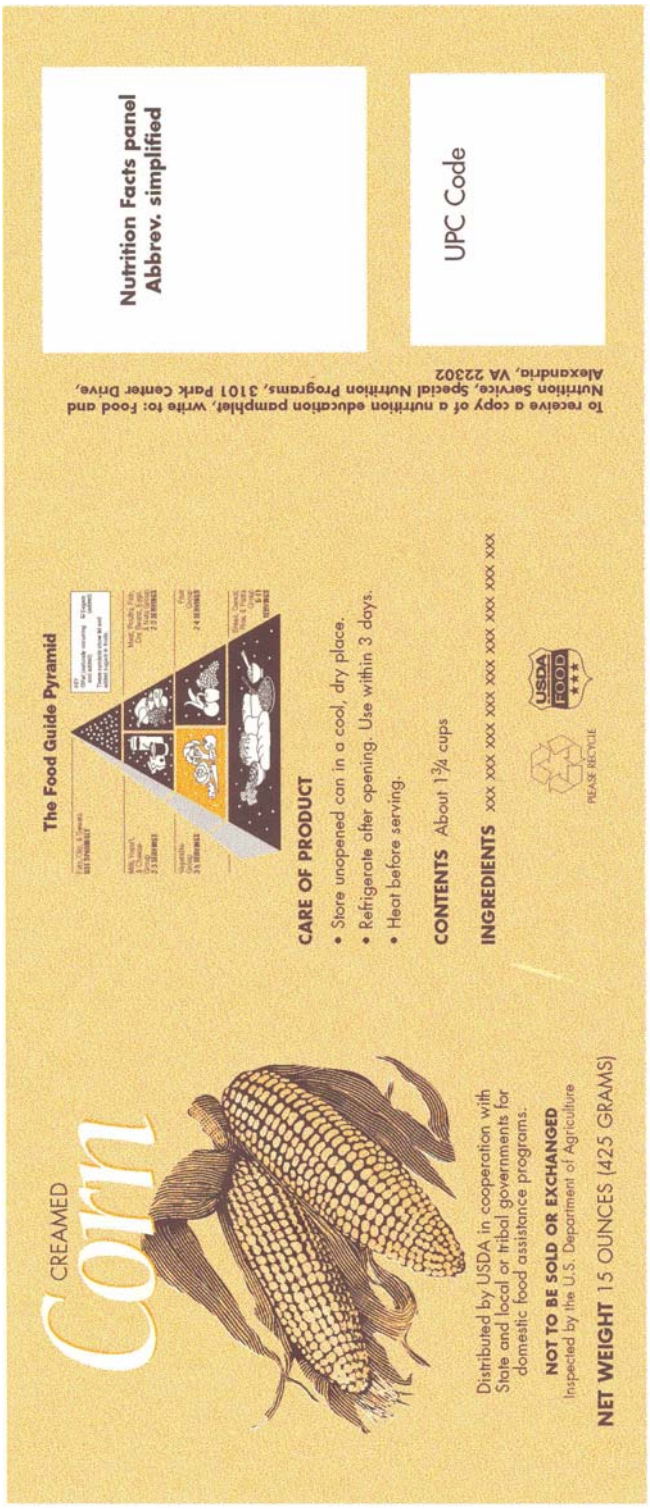


Exhibit 1-10

Can Label for Canned Peas, No. 10 size

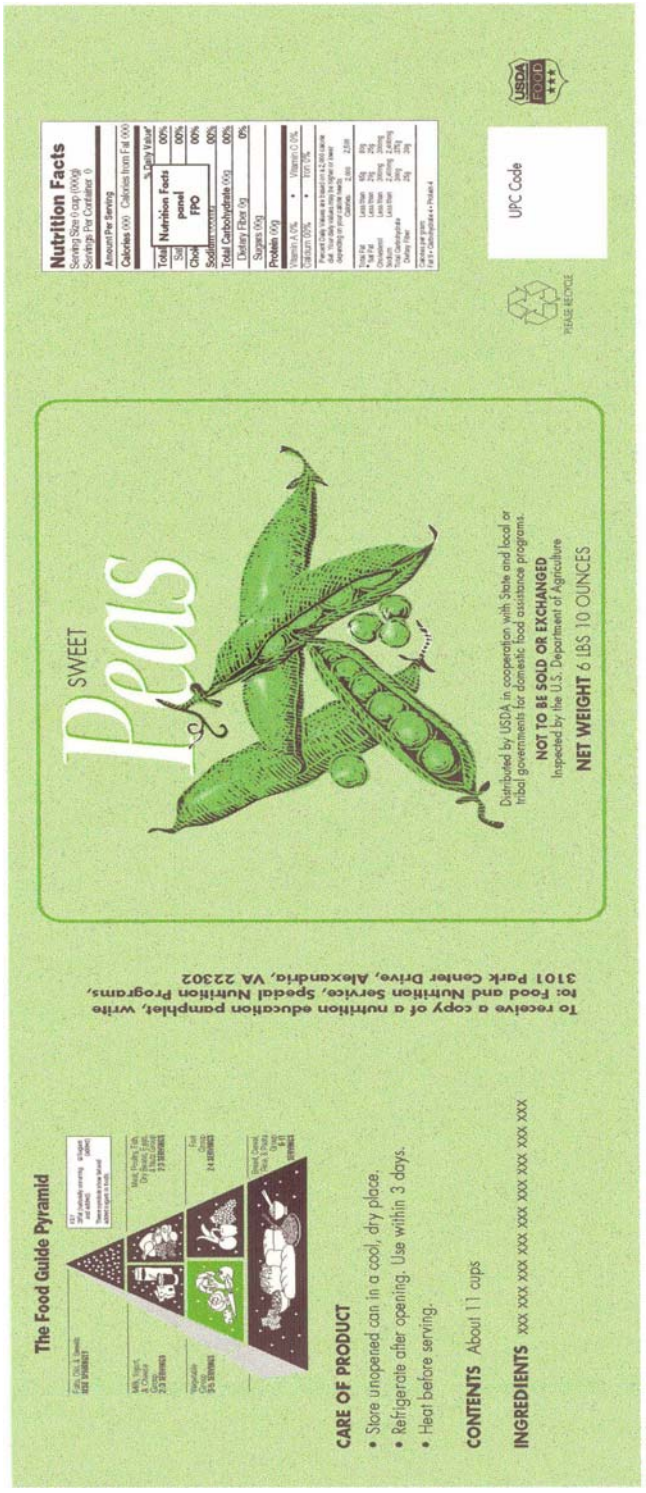


Exhibit 1-11

Can Label for Canned Peas, No. 300 size

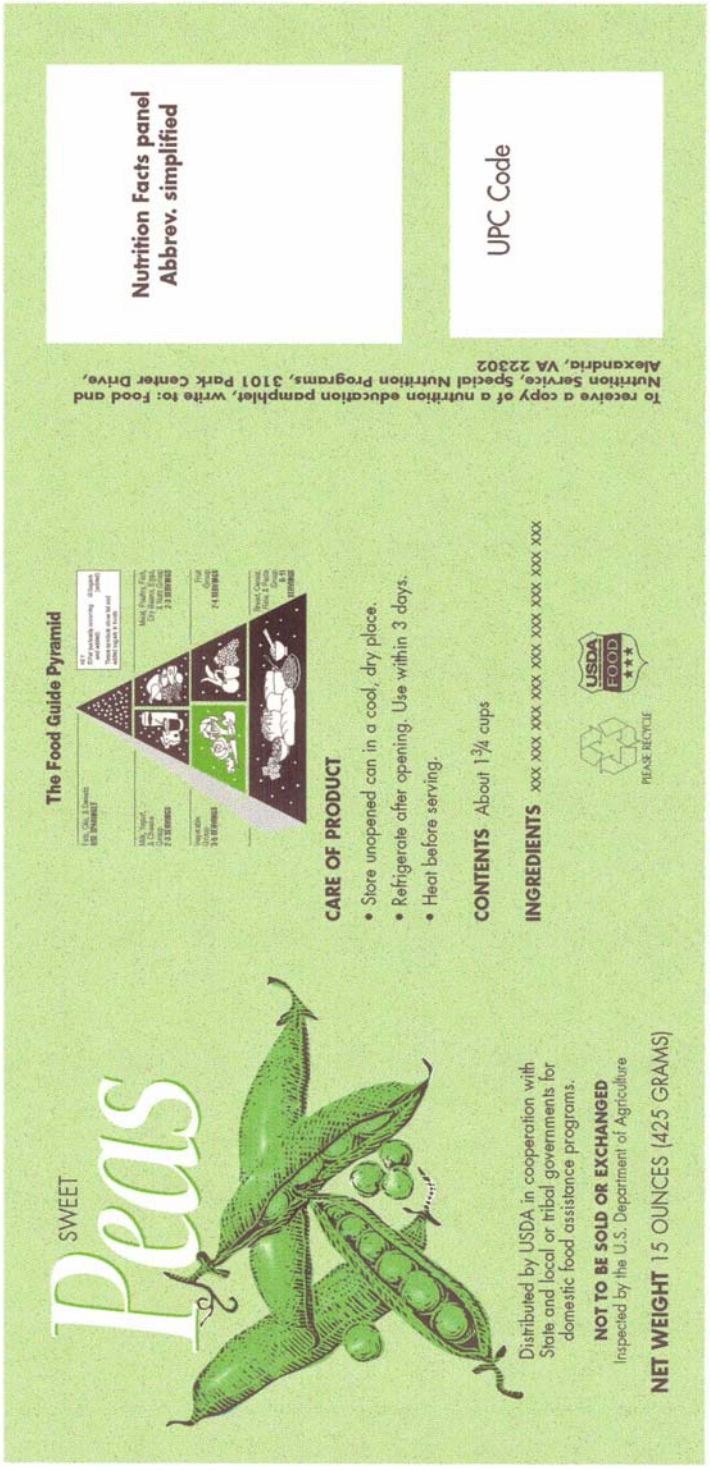


Exhibit 1-12

Can Label for Canned Potatoes, No. 300 size

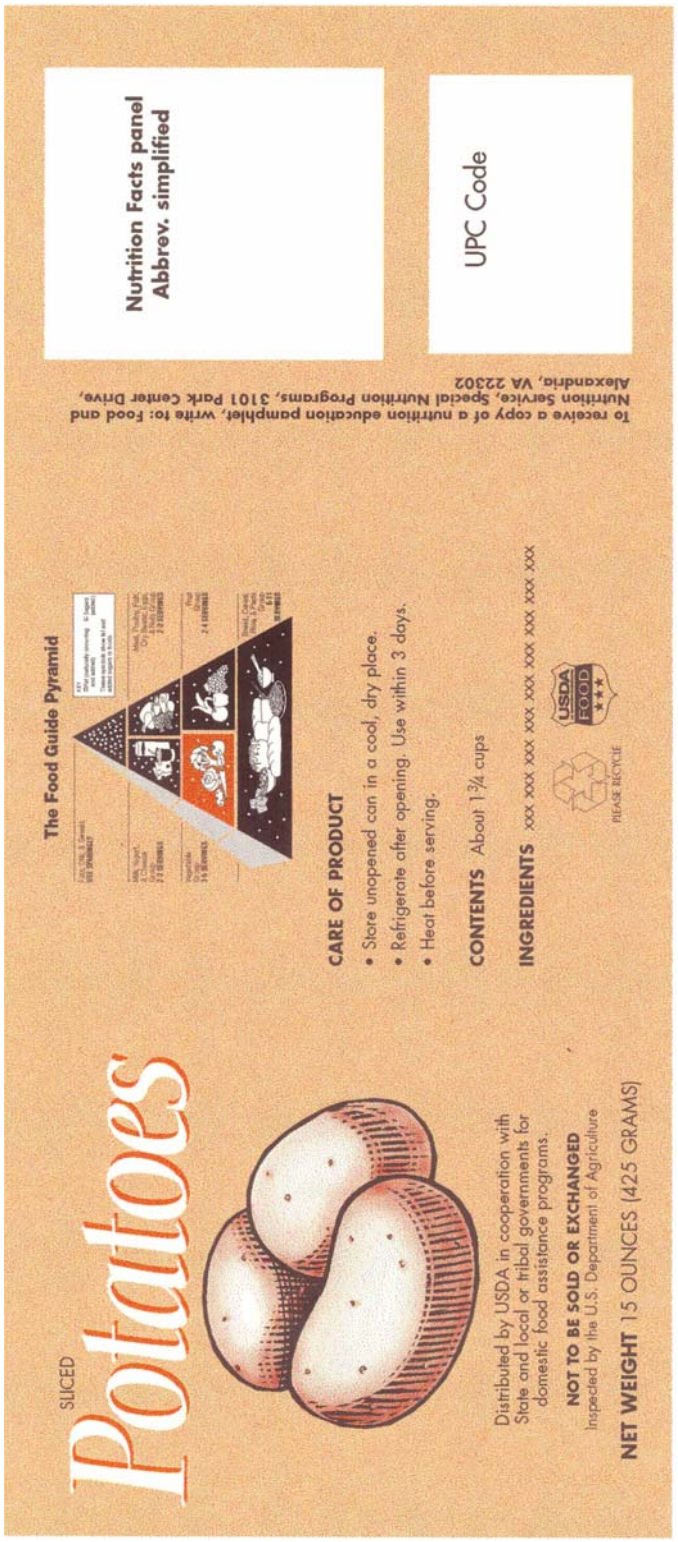


Exhibit 1-13

Can Label for Canned Pumpkin, No. 300 size

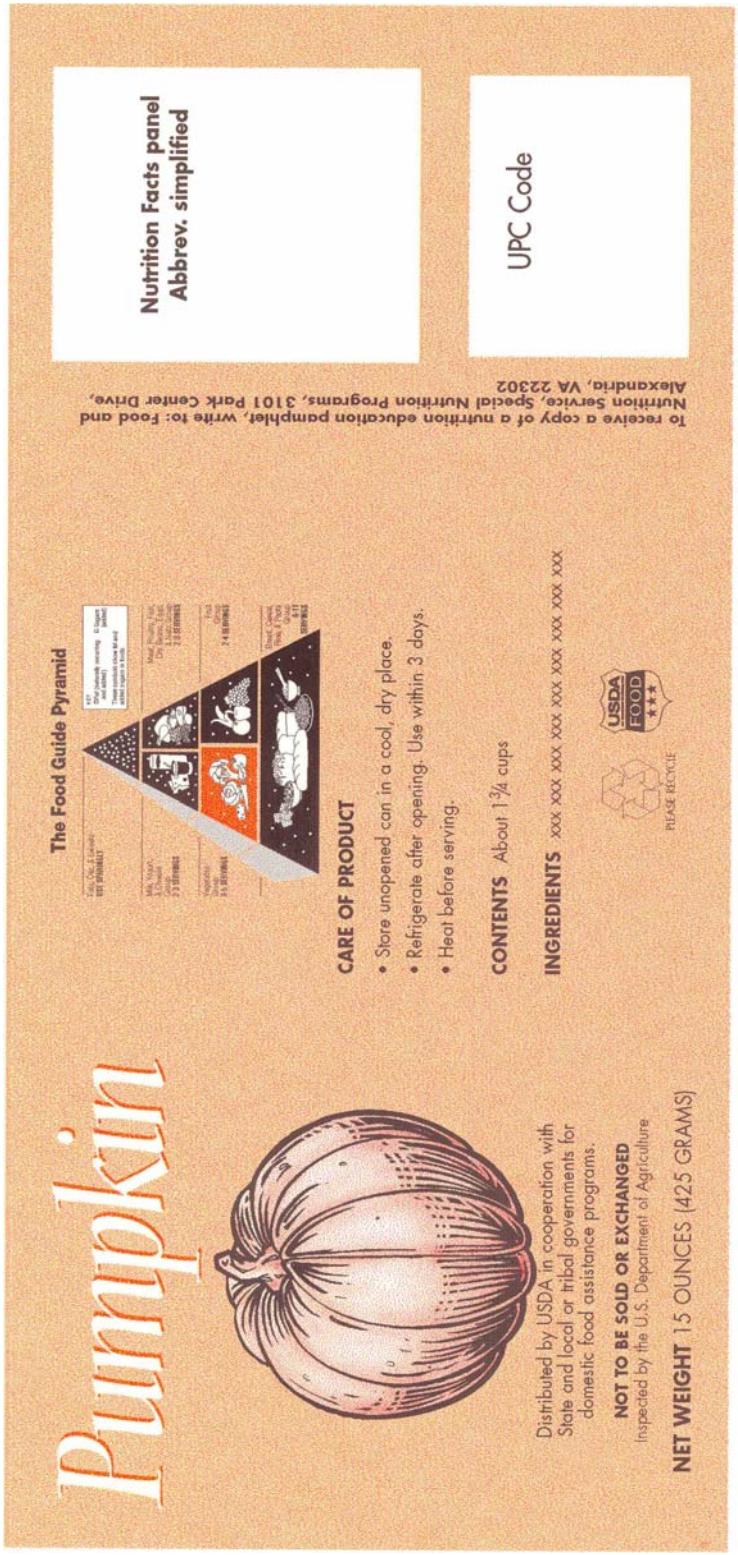


Exhibit 1-14

Can Label for Canned Salsa, No. 10 size

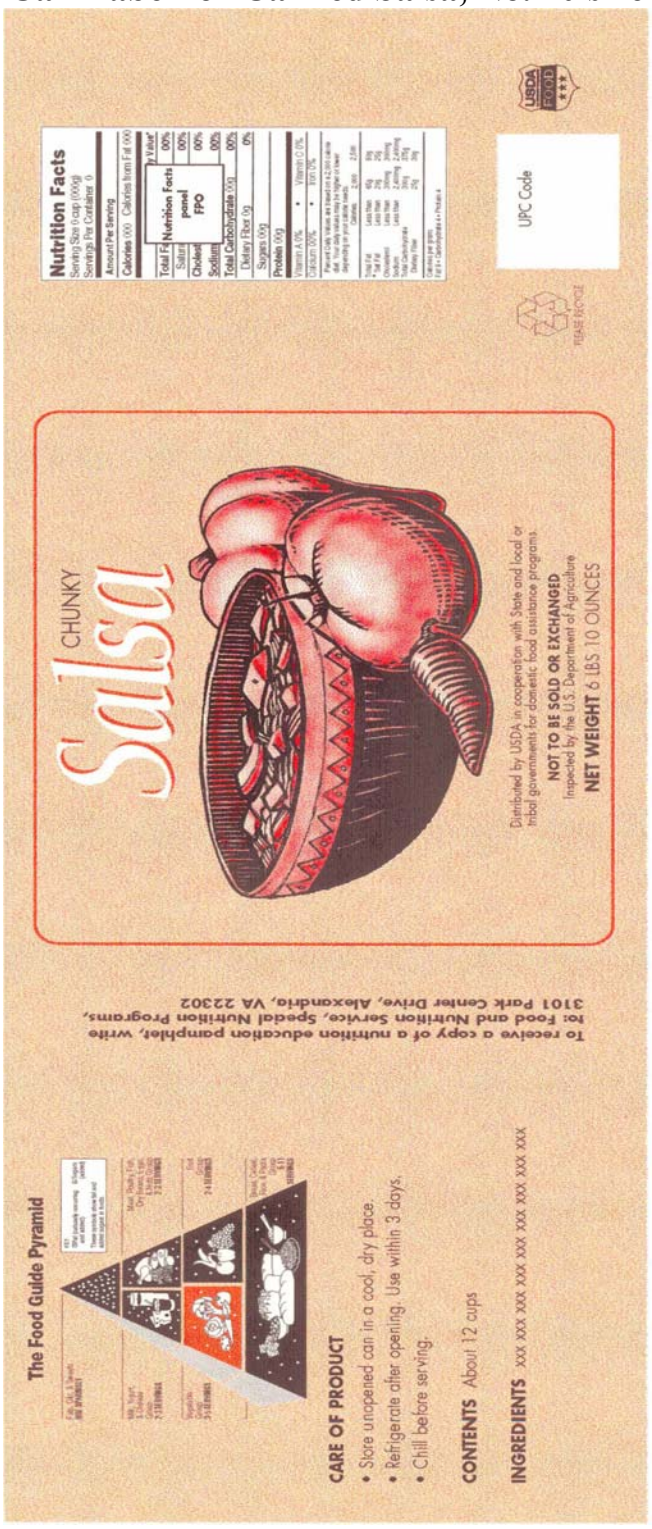


Exhibit 1-15

Can Label for Canned Spaghetti Sauce No. 10 size

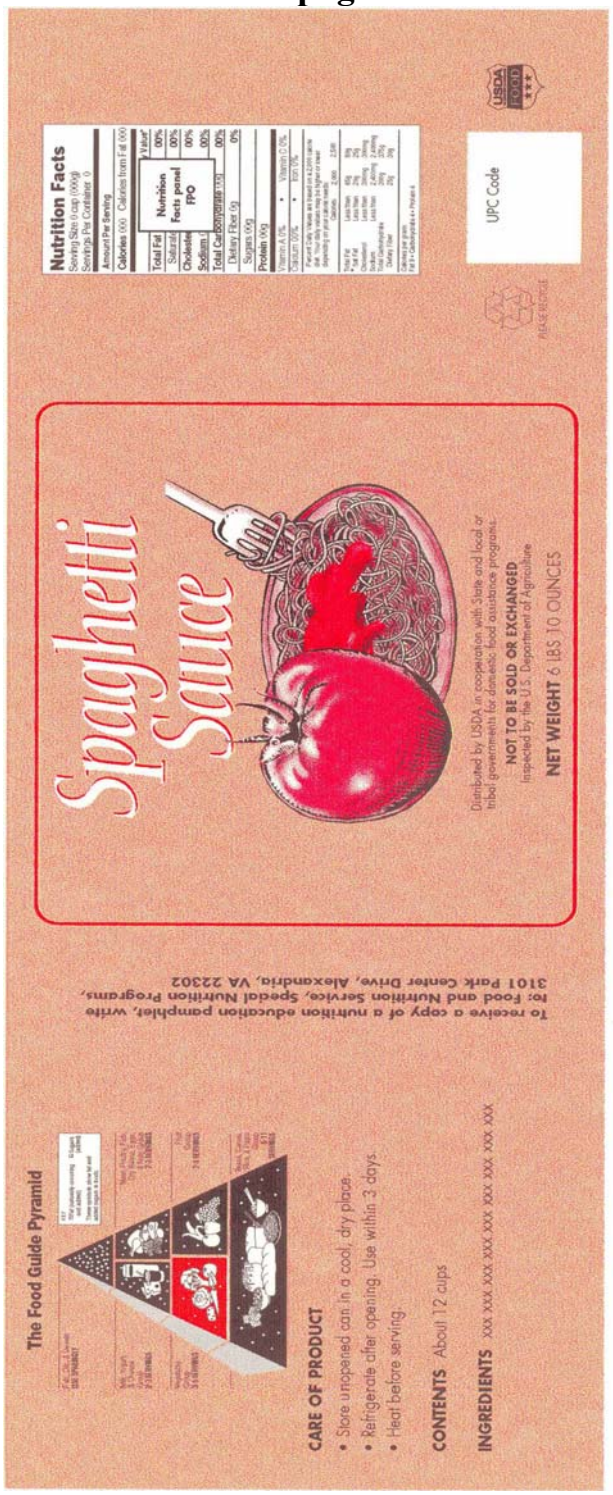


Exhibit 1-16

Can Label for Canned Spinach, No. 300 size

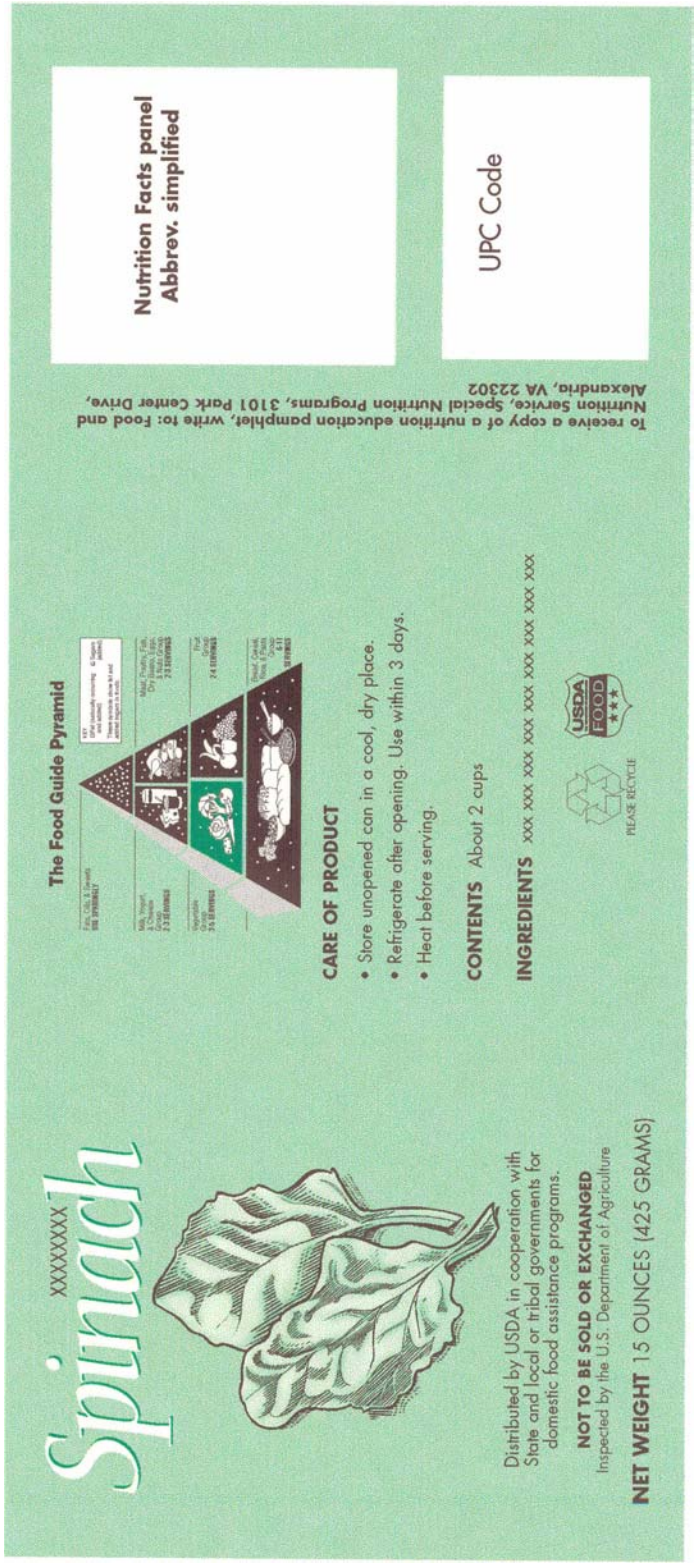


Exhibit 1-17

Can Label for Canned Sweet Potatoes, No. 10 size

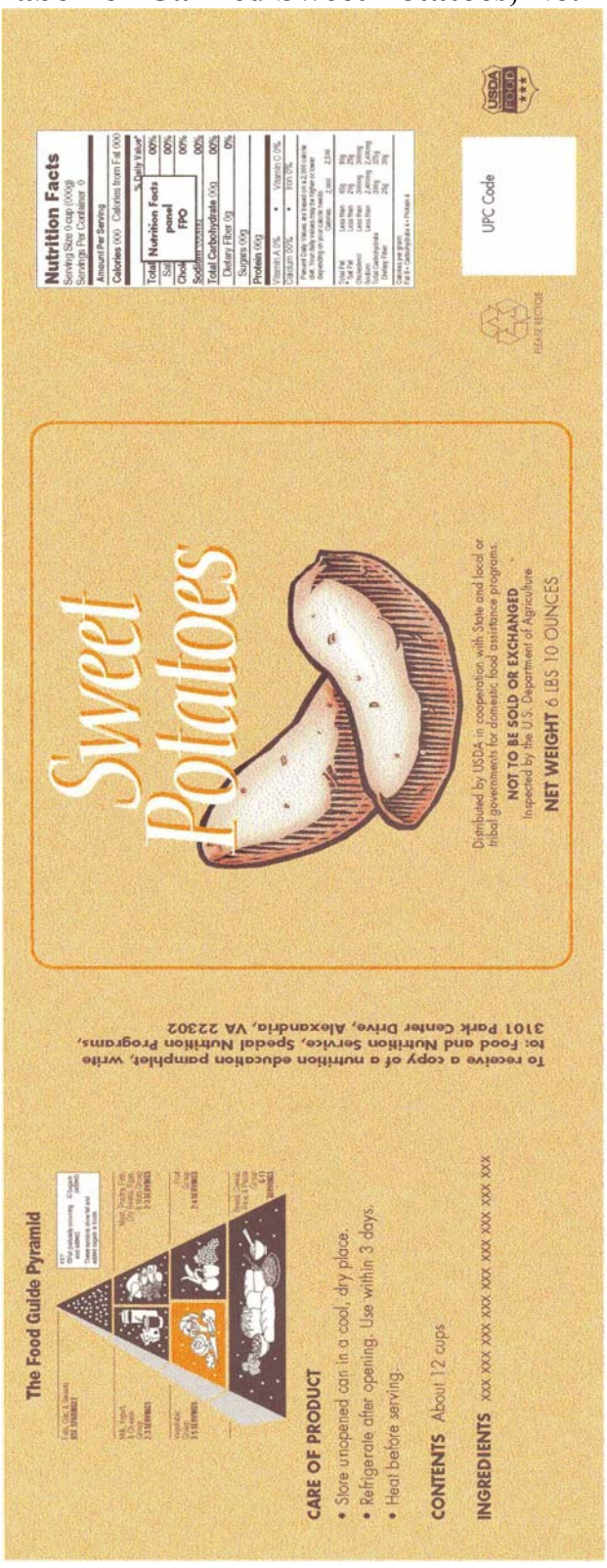


Exhibit 1-18

Can Label for Canned Sweet Potatoes, No. 300 size

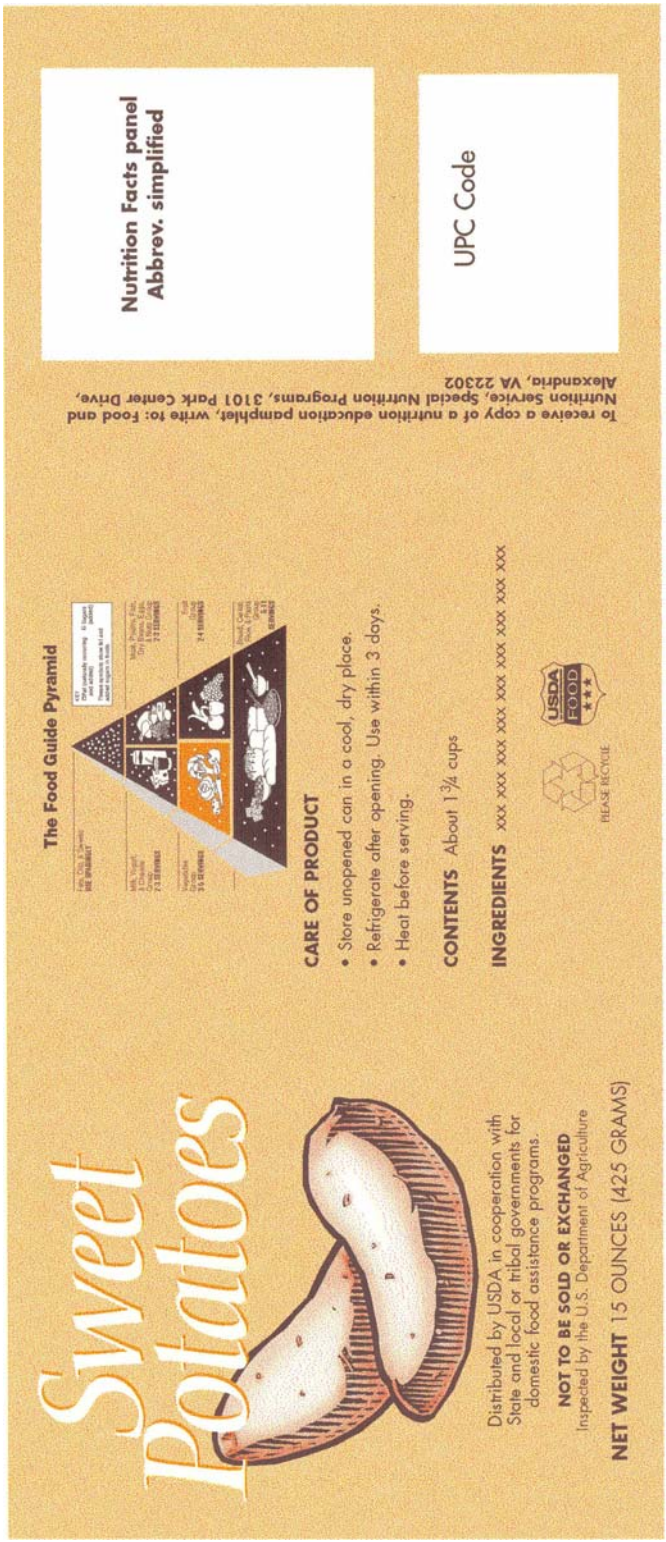


Exhibit 1-19

Can Label for Canned Tomatoes, No. 10 size

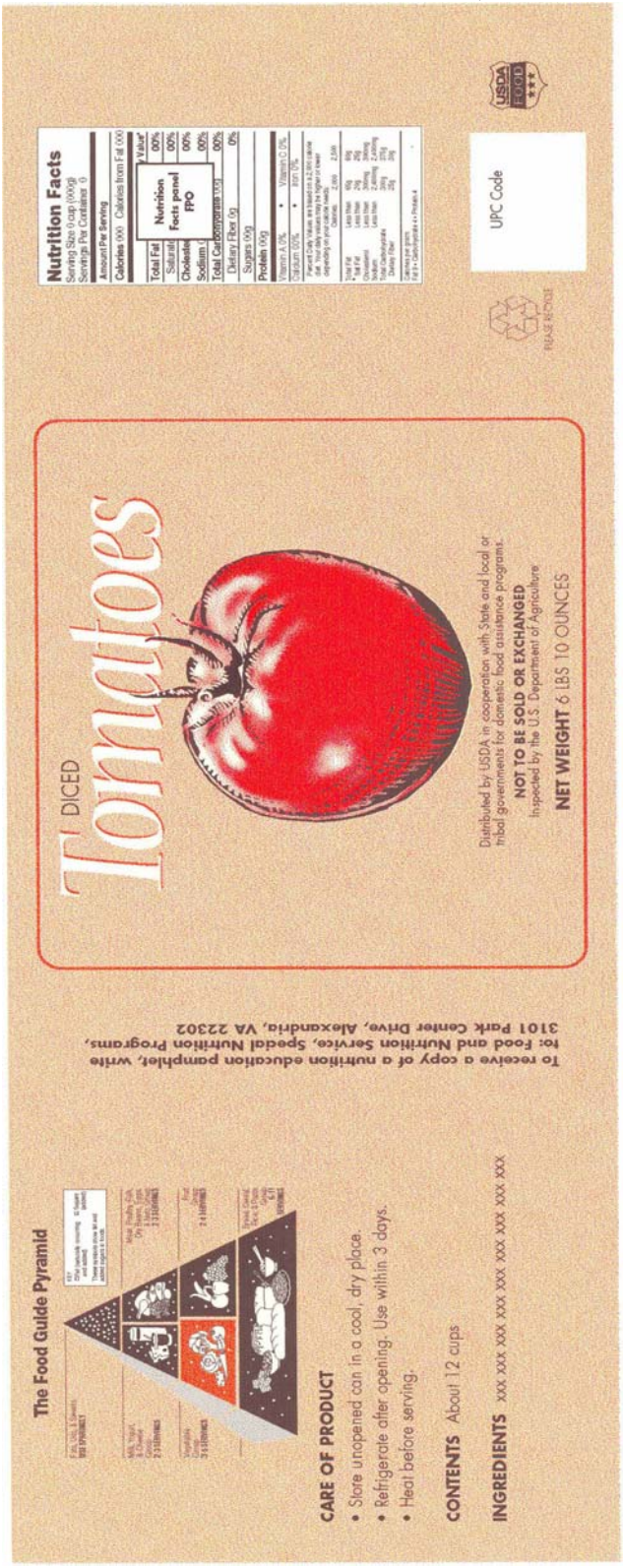


Exhibit 1-20

Can Label for Canned Tomatoes, No. 300 size

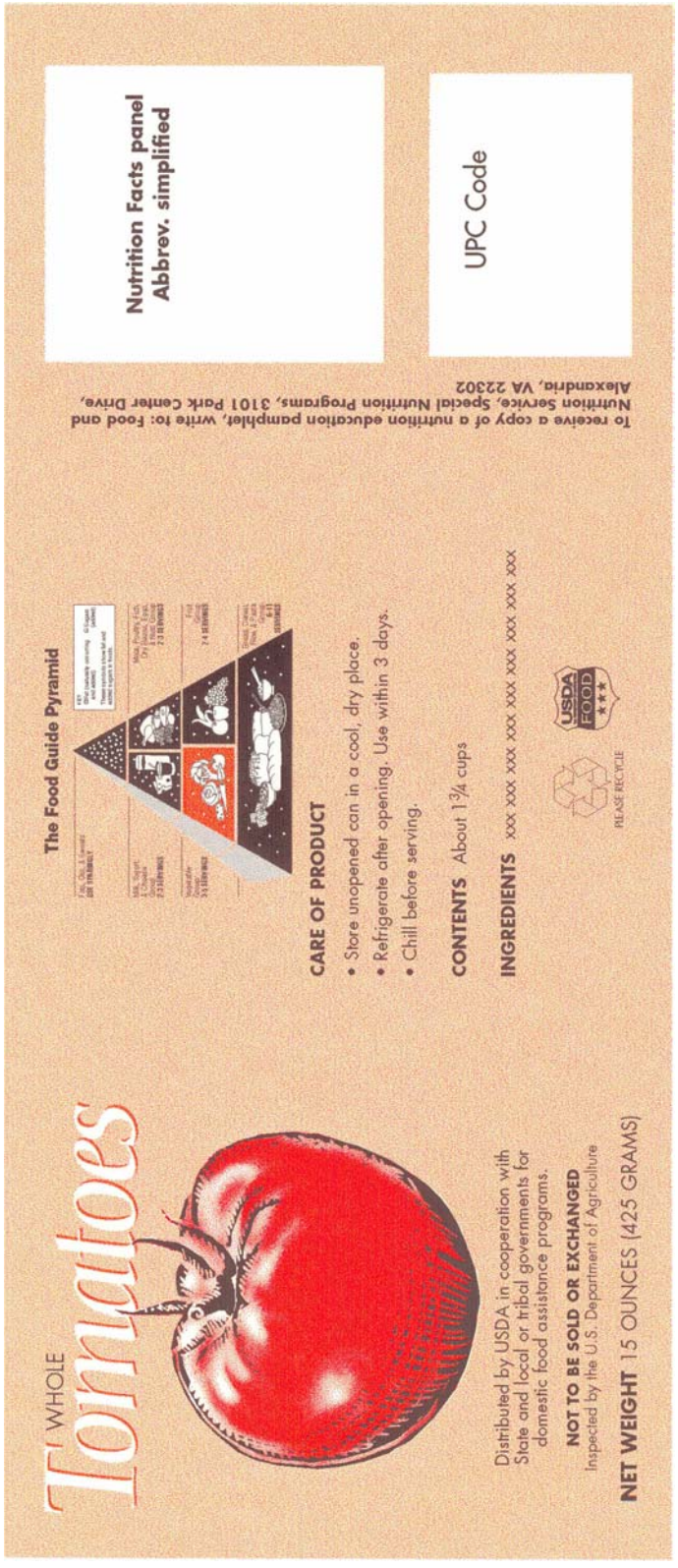


Exhibit 1-21

Can Label for Canned Tomato Paste, No. 10 size

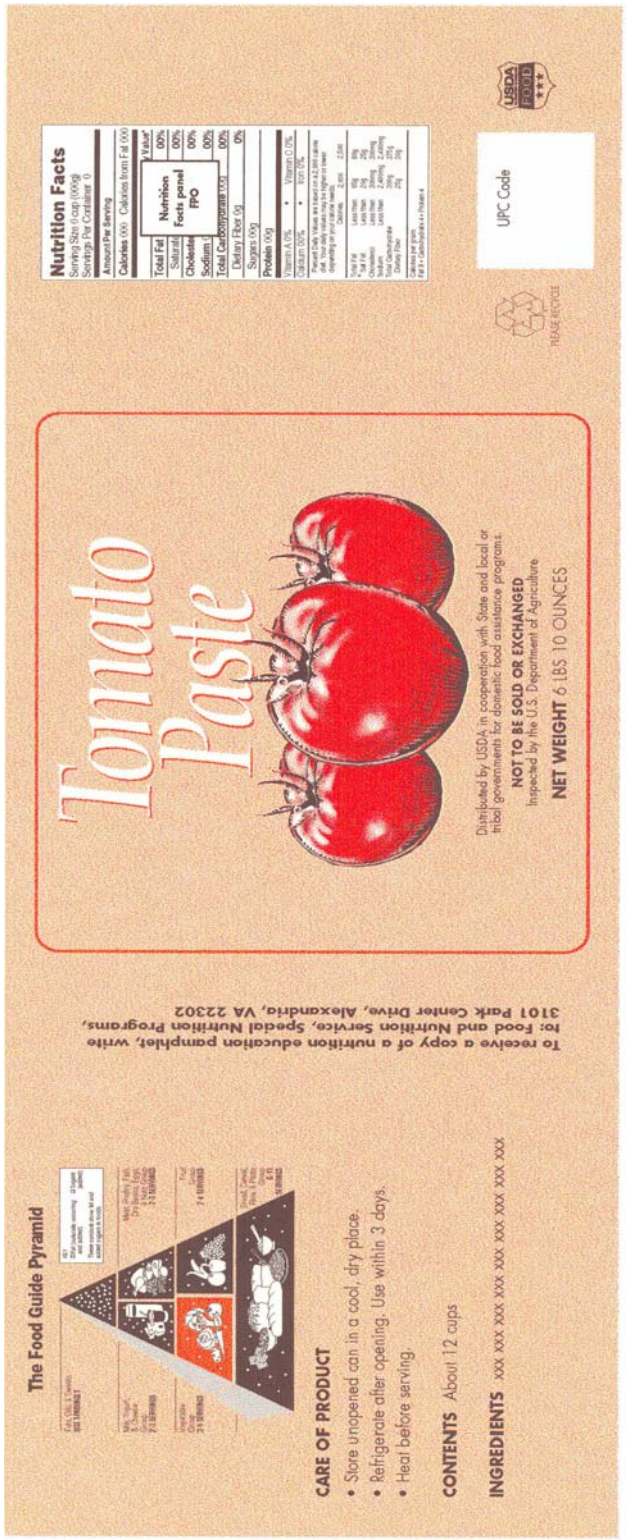


Exhibit 1-22

Can Label for Canned Tomato Sauce, No. 10 size

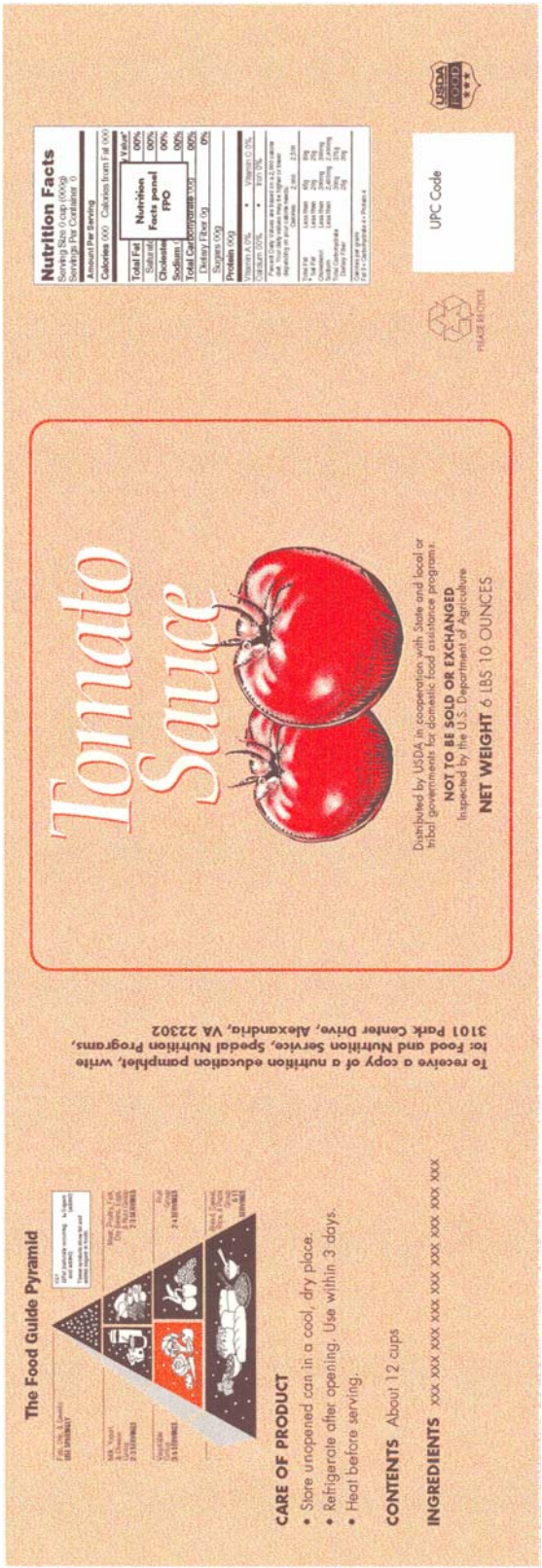


Exhibit 1-23

Can Label for Canned Tomato Sauce, No. 300 size

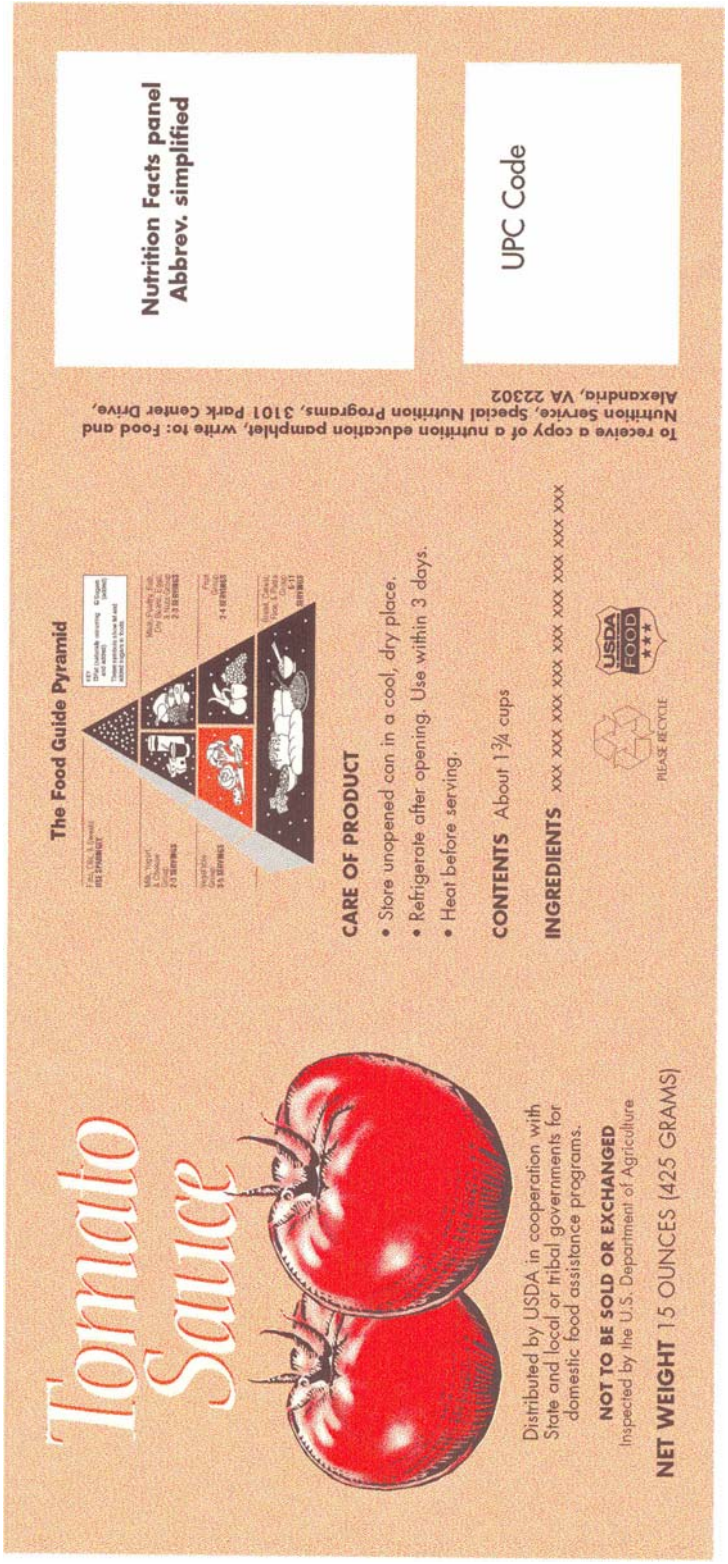


Exhibit 2

Required Markings for Shipping Containers

ALL PRINTING TO BE IN BLACK INK

BOTH SIDE PANELS	BOTH END PANELS
PRODUCT NAME 1/ 2/ USDA SYMBOL 5/ 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 CONTRACT NO. 3/ 4/ 6/

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. Diced, Sliced, 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 name of Packer and Packer's Address - City, State, and Zip Code. This information can be placed on the end panels or the side panels.

5/ Insert Universal Product Code (see Exhibit "5").

6/ Vendors who have proper certification are encouraged to place the universally recognized Kosher symbol here.

Exhibit 3

Alternative Label for Shipping Containers

(Includes all Required Information)

Product Name

Style

Packing Media

Size/Number per case

Contract Number xxxxxxxxx

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

12345678910 12345678910

Exhibit 4
Sample Alternative Label for Shipping Containers

Canned Peas

6/No. 10 cans
Contract Number 120292000
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 01434 1

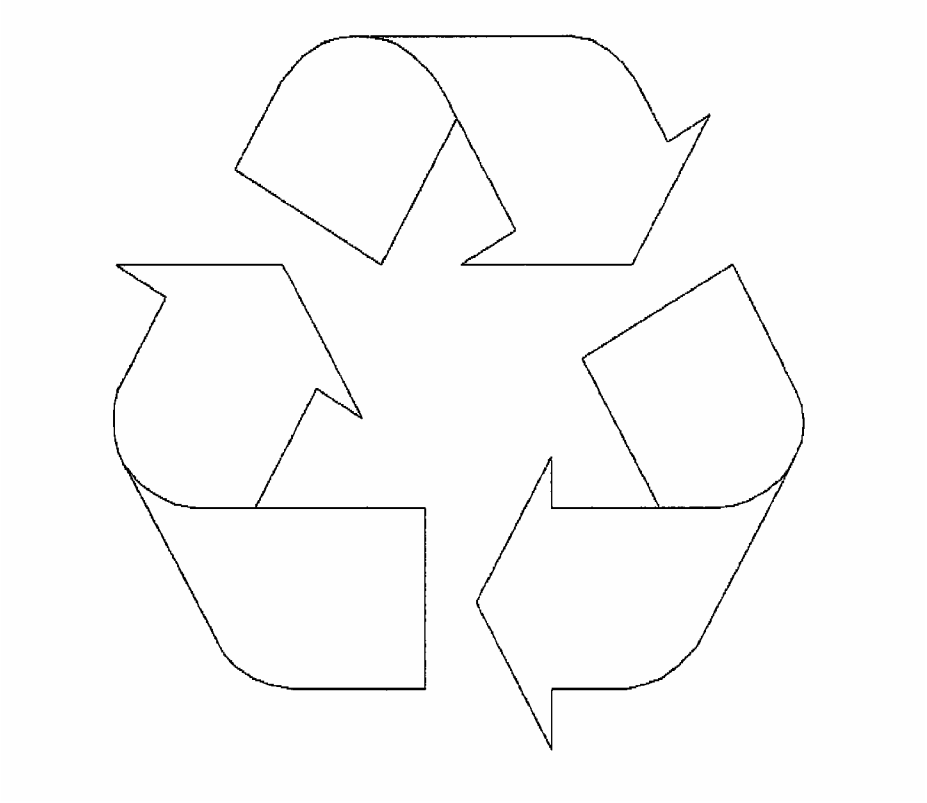
Exhibit 5

Universal Product Codes

24/300 cans	Primary Container	Secondary Container
Asparagus	7 1500101132 9	1 07 15001 01132 6
Green Beans	7 1500101059 9	1 07 15001 01059 6
Carrots	7 1500101098 8	1 07 15001 01098 5
Whole Kernel Corn	7 1500101119 0	1 07 15001 01119 7
Cream Style Corn	7 1500101122 0	1 07 15001 01122 7
Mixed Vegetables	7 1500101057 5	1 07 15001 01057 2
Peas	7 1500101144 2	1 07 15001 01144 9
Potatoes (sliced)	7 1500101170 1	1 07 15001 01170 7
Pumpkin	7 1500101164 0	1 07 15001 01164 7
Spaghetti Sauce	7 1500101236 4	1 07 15001 01236 1
Spinach	7 1500101167 1	1 07 15001 01167 8
Sweet Potatoes	7 1500101223 4	1 07 15001 01223 1
Tomatoes	7 1500101240 1	1 07 15001 01240 8
Tomato Sauce	7 1500101244 9	1 07 15001 01244 6
Tomatoes, Diced	7 1500101234 0	1 07 15001 01234 7
12/15 cans		
Asparagus	7 1500101136 7	1 07 15001 01218 3
24/1 cans		
Vegetable Soup	7 1500101218 0	1 07 15001 01218 3
Tomato Soup	7 1500101219 7	1 07 15001 01219 4
6/10 cans		
Asparagus	7 1500101133 6	1 07 15001 01133 3
Green Beans	7 1500101061 2	1 07 15001 01061 9
Carrots	7 1500101100 8	1 07 15001 01100 5
Whole Kernel Corn (liquid)	7 1500101110 7	1 07 15001 01110 4
Whole Kernel Corn (vacuum)	7 1500101115 2	1 07 15001 01115 9
Peas	7 1500101140 4	1 07 15001 01140 1
Salsa	7 1500101237 1	1 07 15001 01237 8
Spaghetti Sauce	7 1500101243 2	1 07 15001 01243 9
Sweet Potatoes (syrup)	7 1500101220 3	1 07 15001 01220 0
Sweet Potatoes (mashed)	7 1500101222 7	1 07 15001 01222 4
Tomatoes (crushed)	7 1500101242 5	1 07 15001 01242 2
Tomatoes (diced)	7 1500101241 8	1 07 15001 01241 5
Tomatoes (paste)	7 1500101252 4	1 07 15001 01252 1
Tomatoes (sauce)	7 1500101239 5	1 07 15001 01239 2
Tomatoes (whole)	7 1500101247 0	1 07 15001 01247 7

Exhibit 6

"Please Recycle" Symbol and Statement



PLEASE RECYCLE

Exhibit 7

"Corrugated Recycles" Symbol and Statement

Corrugated Recycles

Exhibit 8

USDA Symbol