FV300-CS1

April 2004

United States
Department of
Agriculture

Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

Washington, DC
20250

Commodity Specification

Canned Fruit

Table of Contents

I. General

A. U.S. Standards

Canned fruit (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Canned Fruit (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 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 percent grown, processed, and packed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands, (hereinafter referred to as the United States). See Section I.F. of Announcement FV-300.

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, within 10 days of contract award, to representatives of the Agricultural Marketing Service (AMS).

3. The contractor must maintain positive written documentation records evidencing 100 percent domestic origin to the grower level. Contractors must also ensure that the documentation provided by any 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 U.S. Code concerning falsification of information.

D. Manufacturing Practices

1) Good Manufacturing Practices

All canned fruit must be produced in accordance with the Food and Drug Administration's Good Manufacturing Practices (21 C.F.R., Part 110).

2) Plant Audit 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 Processed Products Branch (PPB), AMS, Fruit and Vegetable Programs 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 procedures for PSA. Contractors must provide the Contracting Officer with a copy of an acceptable completed 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 will result in the contract being terminated for cause.

E. Packing Season

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

F. Holding Period

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

G. Grade of Canned Fruits:

All canned 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.

H. Packing Medium for Canned Fruits:

1. Unless otherwise specified in the applicable Invitation, packing media (as defined in the U. S. Standards) may be:
   - unsweetened fruit juice(s)*
   - unsweetened fruit juice(s) from concentrate*
   - light syrup
   - lightly sweetened fruit juice(s) and water**
   - lightly sweetened fruit juice(s)**

   (*) If the packing medium is unsweetened fruit juice(s) or unsweetened fruit juice(s) from concentrate, the Brix measurement must average not less than 10 degrees but not more than 18 degrees.

   (**) If the packing medium is lightly sweetened fruit juice(s) and water or lightly sweetened fruit juice(s) the Brix measurement must be comparable to light syrup for the product.
2. The label must declare the correct packing medium.
3. Food and Drug Standards of Identity (21 C.F.R. Parts 100-169) allow the optional ingredients of vinegar, lemon juice, or organic acids. The optional ingredient(s), if present in the product, must be declared on the label.
4. Specifications for retail size cans may allow canned fruit to be packed in extra light syrup. Invitations will specify canned fruit to be purchased under this option.

5. Natural flavoring may be added to improve or increase the natural flavor of the fruit. Components from natural sources may be used in combination to imitate the fruit being purchased.

I. 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. Standards unless otherwise indicated herein.
2. The average net weight must meet the net weight as printed on the label.

J. 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 FV300.

   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.

   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, #2 and #2.5 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 fruit 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 1-16. 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. **All printing must be scuff resistant by the application of a varnish, lacquer, or synthetic coating applied to the label after printing.**

3. Secondary Container (tray and case) Markings

   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.

K. 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.

L. 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 canned 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. The palletized product must be loaded in the conveyance in such a way that will prevent shifting and damage to the containers of product.

II. Individual Commodity Specifications

A. Applesauce

1. Grade: U.S. Grade A.
2. Color Type: Natural.
3. Flavor Type: Natural flavor.
4. Type of Pack : Unsweetened for #300 retail size containers.
   Sweetened for #10 institutional size containers.
5. Style: Regular (comminuted).
6. Net Weight: No. 300 size cans must average not less than 15.0 ounces, provided no individual sample has a net weight less than 14.5 ounces.

No. 10 size cans must average not less than 108.0 ounces, provided no individual sample has a net weight less than 106.0 ounces.

7. De-tinning: The canned applesauce must be packed in a manner so as to minimize de-tinning. This must be accomplished either by high vacuum or other means to minimize oxygen content.

B. Apple Slices

1. Grade: U.S. Grade A.
2. Style: Sliced.
3. Fill of Container: Must meet the recommended fill except that number 10 cans shall have a minimum drained weight of 92 ounces.
4. Packing Medium: Packed in water without salt or nutritive sweeteners.

C. Apricots

1. Grade: U.S. Grade B.
2. Type of Pack: Regular.
3. Style: Peeled or Unpeeled halves.

   Peeled or unpeeled diced, sliced, chunk, quartered or irregular.
4. Count: No more than 135 unpeeled halves per No. 10 size can.
5. Product packed in juice requires a BRIX level of 14% or higher.

D. Cherries, Red Tart Pitted

1. Grade: U.S. Grade B (Except must be U.S. Grade A for Pits).
2. Packing Medium: Water Pack.
3. Drained Weight: (a) The drained weight must average not less than 72.0 oz. and shall not be less than 71.2 oz. for No. 10 cans.

   (b)The drained weight for #300 size cans packed in water or juice must average not less than 9.9 oz. and shall not be less than 9.7 oz.

   (c) The drained weight for #300 size cans packed in syrup must average not less than 9.2 oz. and shall not be less than 8.9 oz.

E. Cranberry Sauce

1. Canned cranberry sauce must meet the requirements specified in the applicable United States Standards for Grades of Canned Cranberry Sauce. The sauce is the jellied or semi-jellied

product prepared from clean, sound, matured or fairly matured cranberries; a sweetening ingredient or sweetening ingredients, and water.

2. Style:	1-Jellied or strained (typical of a jellied product prepared from strained cranberries).
3. Grade:	A or U.S. Fancy.
4. Color:	Bright, dark red color typical of canned cranberries which color is free from any dullness.
5. Consistency and Texture:	The gel is tender to slightly firm and there may be evidence of a reasonable separation of free liquid.
6. Absence of Defects:	Free from defects.
7. Flavor and Odor:	The product possesses a good characteristic, slightly tart flavor typical of cooked cranberries and that the product is free from any trace of a caramelized flavor or odor of any kind.
8. Soluble Solids:	35 to 45 percent.
9. Pack Size:	6/#10 can and 24/#300 can. Each container must be filled as full as practicable with cranberry sauce and that the product occupy not less than 90 percent of the volume of the container.

F. Fruit Cocktail

1. Grade - U.S. Grade B.

G. Mixed Fruit

1. Grade: The canned mixed fruit must be equivalent to U.S. Grade B for the three fruit ingredients (see below), as defined in the U.S. Standards for Grades of Canned Fruit Cocktail.
2. Drained Weight: As specified in the U.S. Standards for Grades of Canned Fruit Cocktail.

Proportion of Fruit Ingredients:

Fruit ingredient	Style	Proportion (by weight)
Peaches (any yellow variety)	Diced	40 to 60 percent of drained fruit.
Pears (any variety)	Diced	20 to 45 percent of drained fruit.
Grapes (any seedless variety)	Whole	15 to 25 percent of drained fruit.

H. Peaches

1. Grade: U.S. Grade B.
2. Varietal type: Yellow Freestone (Lovell and Kim Elberta varieties excluded). Yellow Clingstone.
3. Styles: Halved, quartered, sliced, and diced. Canned peaches must be peeled.
4. Product packed in juice requires a BRIX of 11.8% or higher.

Peaches in Individual Serving Sizes

1. Grade: U.S. Grade B.
2. Style: Diced (3/8 to 1/2 inch).
3. Variety: Yellow Clingstone.
4. Size of Primary Container: Individual portion serving plastic cups.
5. Individual Net Weight: 4.4 ounces per cup. 96 cups per case.
6. The average drained weight shall not be less than 2.6 ounces.

I. Pears

1. Grade: U.S. Grade B (except must be U.S. Grade A for defects on diced pears).
2. Varietal type: Bartlett.
3. Styles: halved, quartered, sliced, and diced. Canned pears must be peeled.
5. Type of pack: Natural (no added spices or flavoring).
6. Count: The count of the halves must be no less than 26 nor more than 54 per No. 10 size can, not less than 4 nor more than 10 per No. 300 size can, and not less than 6 or more than 12 per No. 2-1/2 size can.
7. Weight: The drained weight for the No. 10 size cans of pear halves must average not less than 62.6 ounces, provided no individual can contains less than 60.7 ounces.

J. Plums

1. Grade: U.S. Grade B.
2. Varietal type: Purple.
3. Styles: (a) Whole, unpeeled, unpitted
   (b) Whole, unpeeled, pitted
   (c) Halves, unpeeled, pitted
4. Count: (a) Whole, unpeeled, unpitted must not exceed 95 per No. 10 can.
   (b) Whole, unpeeled, pitted - 95 per No. 10 can. 10 percent over allowed.
   (c) Unpeeled halves: Each No. 10 size can of unpeeled halves must be filled as full as practical without the impairment of quality with the product and packing medium occupying not less than 90 percent of the volume of the container.
5. Weight: (a) Whole, unpeeled, unpitted: drained weight must average not less than 54.7 ounces, per No. 10 can provided no individual can contains less than 52.5 ounces.
   (b) Whole, unpeeled, pitted same as (a) above.
   (c) Unpeeled, halves: drained weight must average not less than 60.2 ounces, per No. 10 can provided no individual can contains less than 58.0 ounces.
   (d) Pitted or unpitted No. 300 can must average not less 7.6 ounces provided no individual can contains less than 6.9 ounces.

K. Pineapple

1. Grade: U.S. Grade B for sliced, tidbits, cubes or chunk styles and U.S. Grade A for crushed style.
2. Style: Sliced, tidbits, cubes, chunk and crushed. Crushed pineapple must be coarse cut.
3. Packing Medium: Restricted to light syrup or pineapple juice or any combination thereof.
4. Fill of Container: All cans must be filled with pineapple as full as practicable without impairment of quality.
5. Drained Weight: The overall average must meet the requirements below and one half or more of containers must meet the recommended drained weight. There shall be no unreasonable shortage in the individual containers.
   (a) No. 2 cans: The sliced, tidbits, cube and chunks must have a minimum drained weight of 11.7 ounces. The

crushed style must be regular-pack and must have a minimum drained weight of 12.6 ounces.

(b) No. 10 cans: The sliced pineapple must have a minimum drained weight of 61.5 ounces. The chunks, cube and tidbits must have a minimum drained weight of 65.75 ounces for light syrup and 63.6 ounces for juice pack. The crushed style must be heavy-pack or solid pack and must have a minimum drained weight of 78.0 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 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 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.

Contractors may request in writing that the USDA accept delivery of a lot shipped without certification. The USDA, at its option, may accept delivery, provided that the lot passes inspection by a USDA Grader at the point of destination. If the USDA exercises this option, the contractor will be assessed a 10 percent liquidated damages and cost of inspection.

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 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 1-1
Can Label for Canned Applesauce, No. 10 size

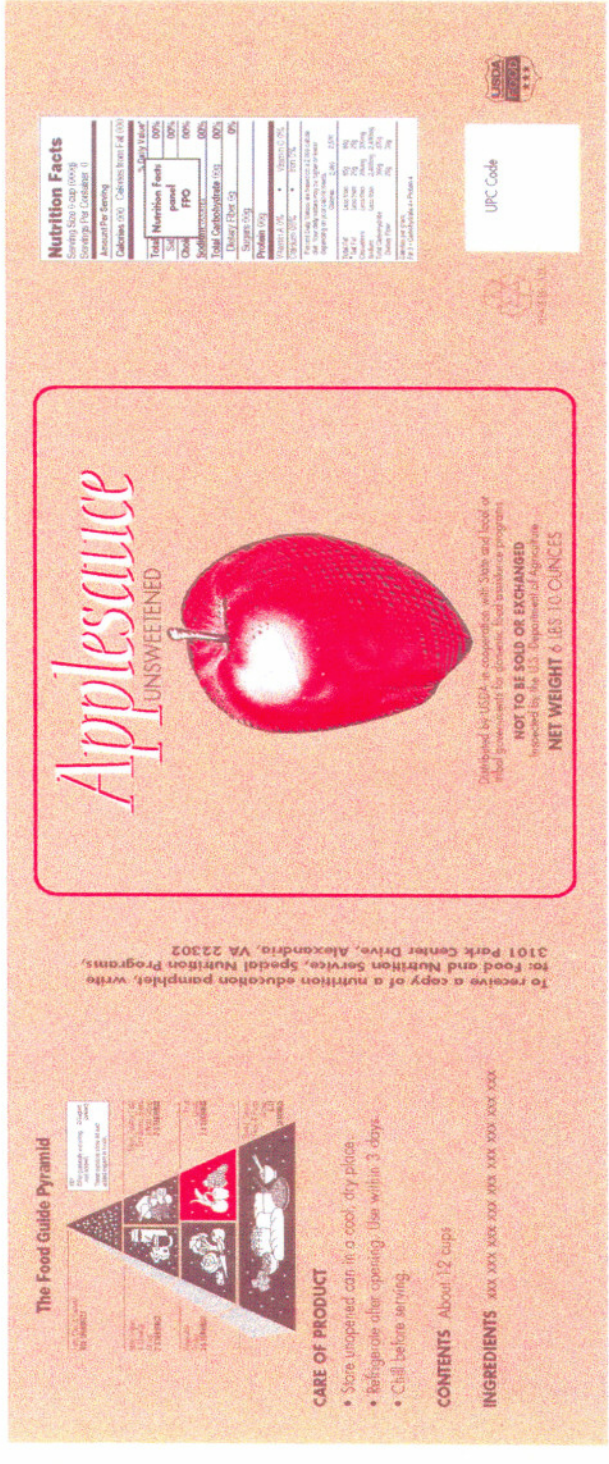


Exhibit 1-2

Can Label for Canned Applesauce, No. 300 size

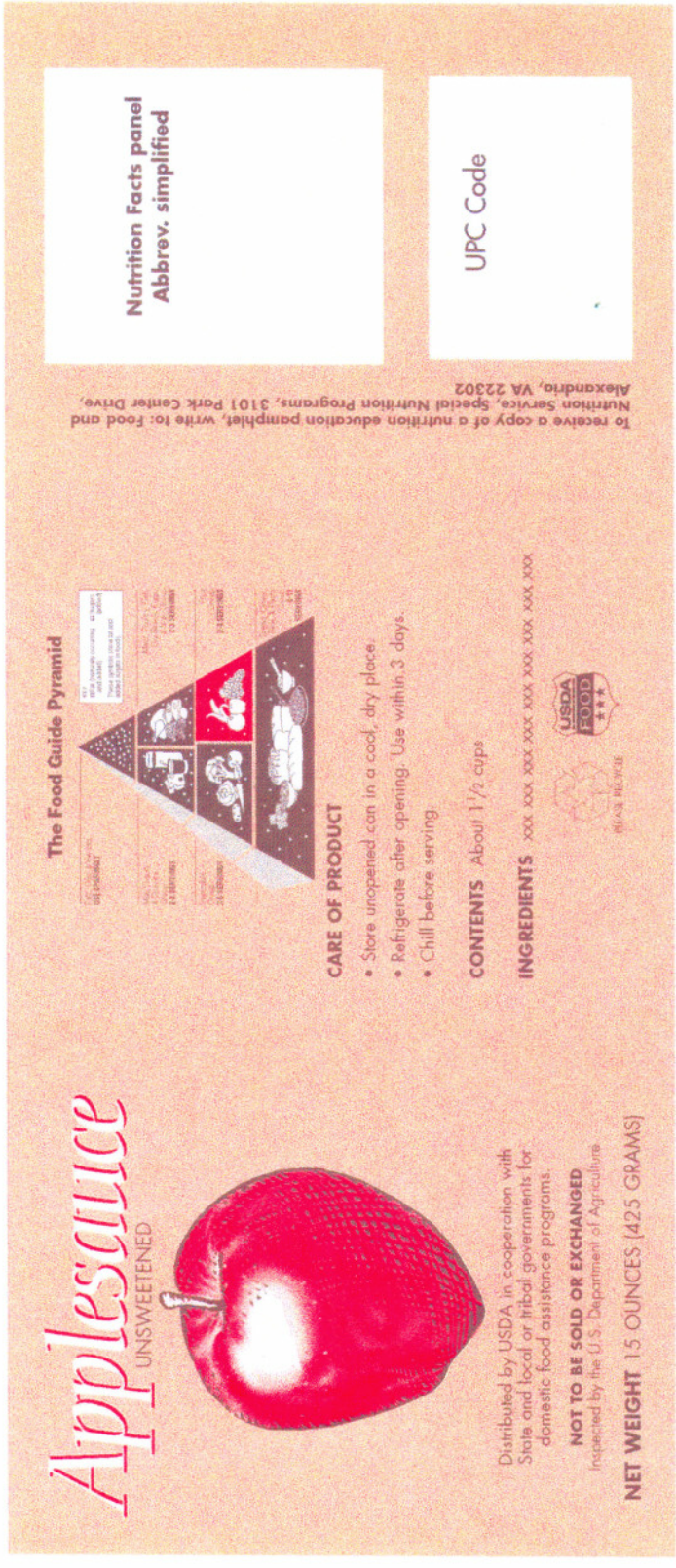


Exhibit 1-3

Can Label for Canned Apple Slices, No. 10 size

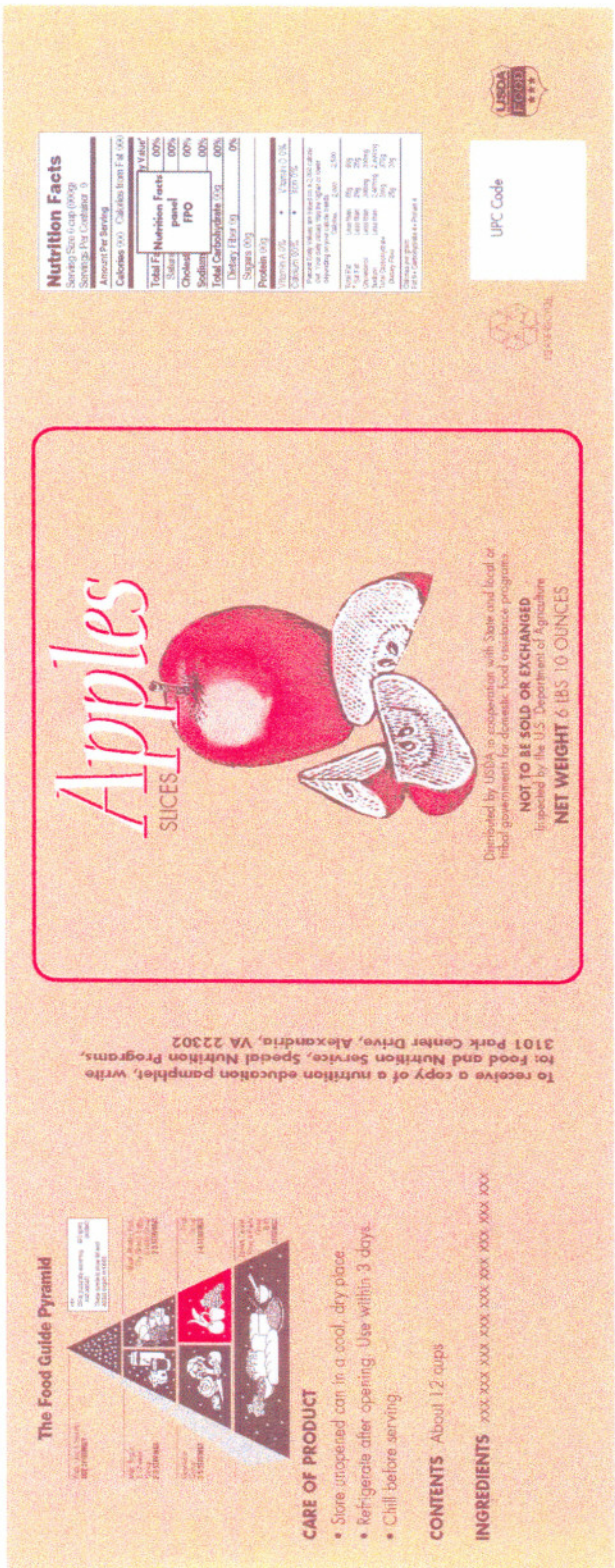


Exhibit 1-4

Can Label for Canned Apricots, No. 10 size

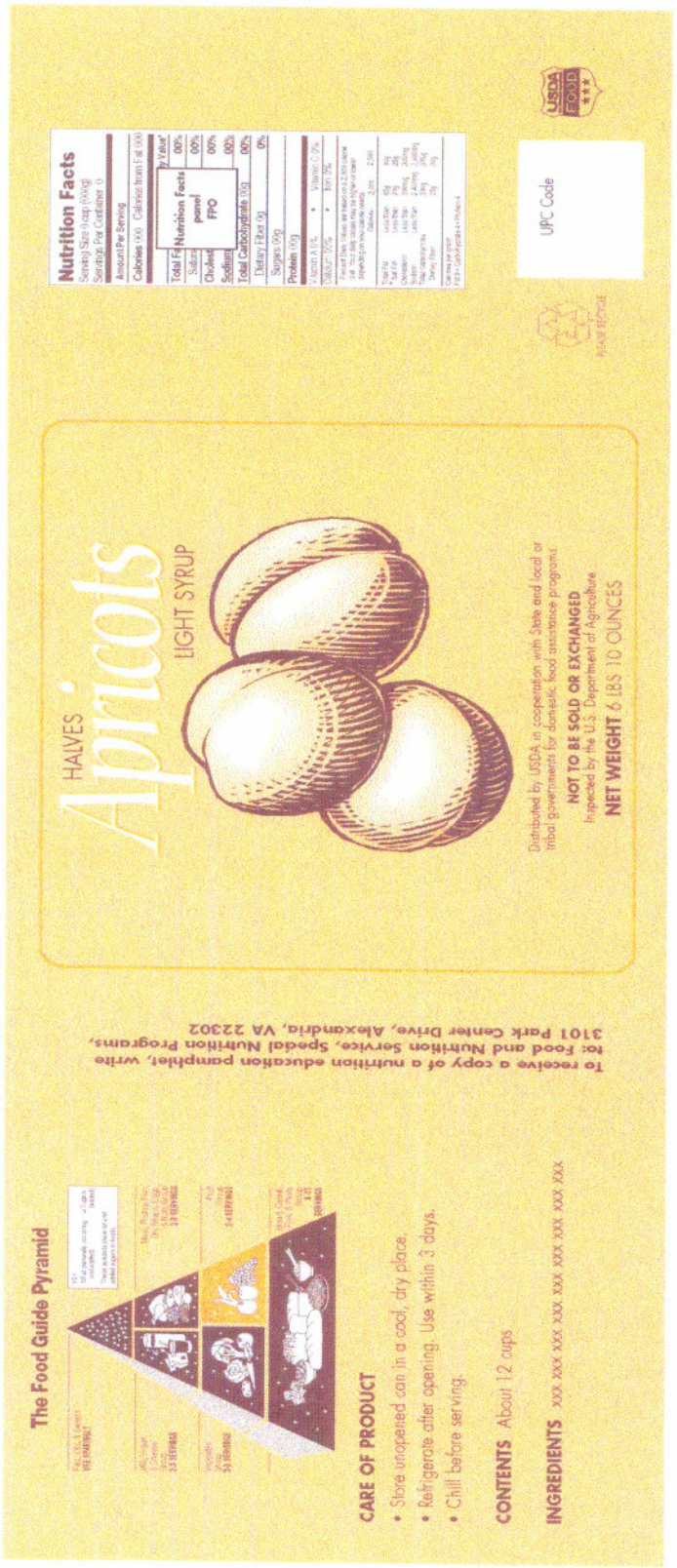


Exhibit 1-5

Can Label for Canned Apricots, No. 300 size

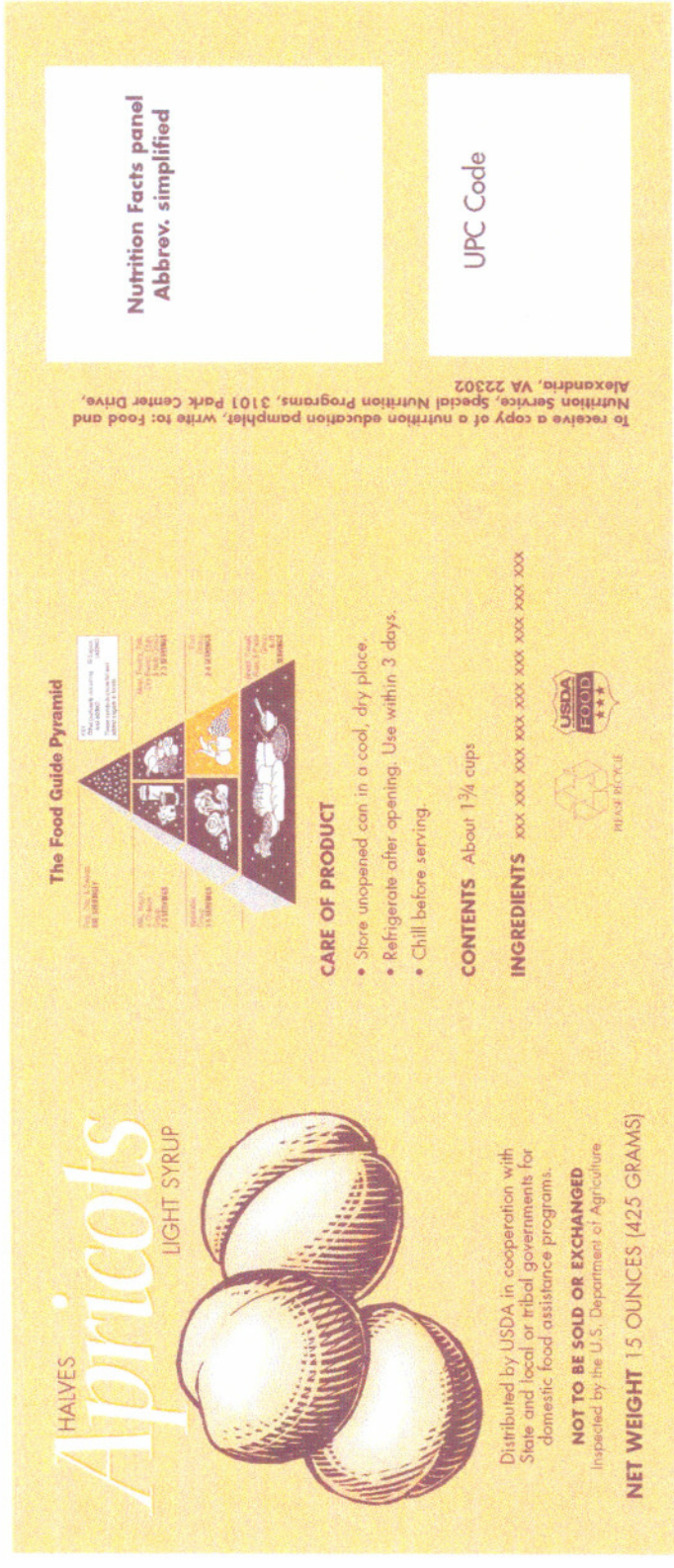


Exhibit 1-6

Can Label for Canned RTP Cherries, No. 10 size

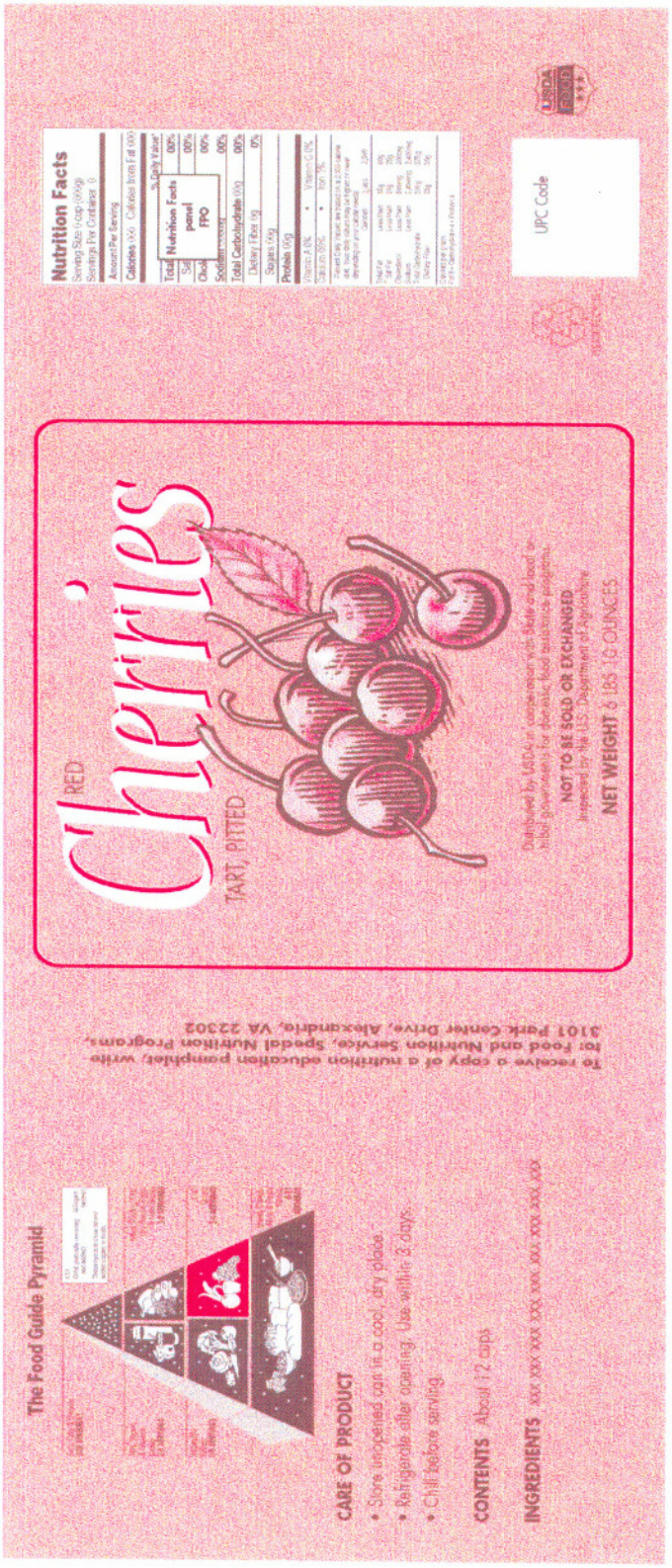


Exhibit 1-7

Can Label for Canned Fruit Cocktail, No. 300 size

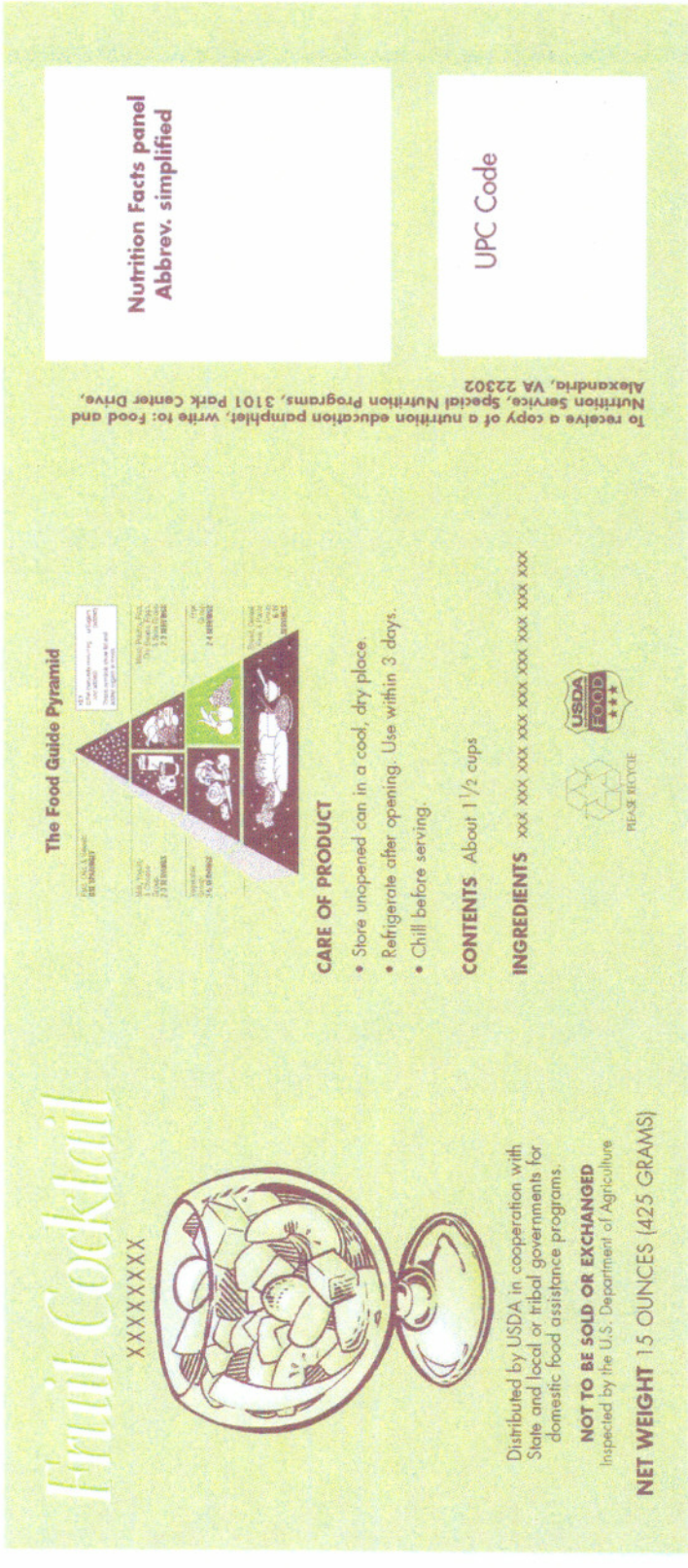


Exhibit 1-8

Can Label for Canned Mixed Fruit, No. 10 size

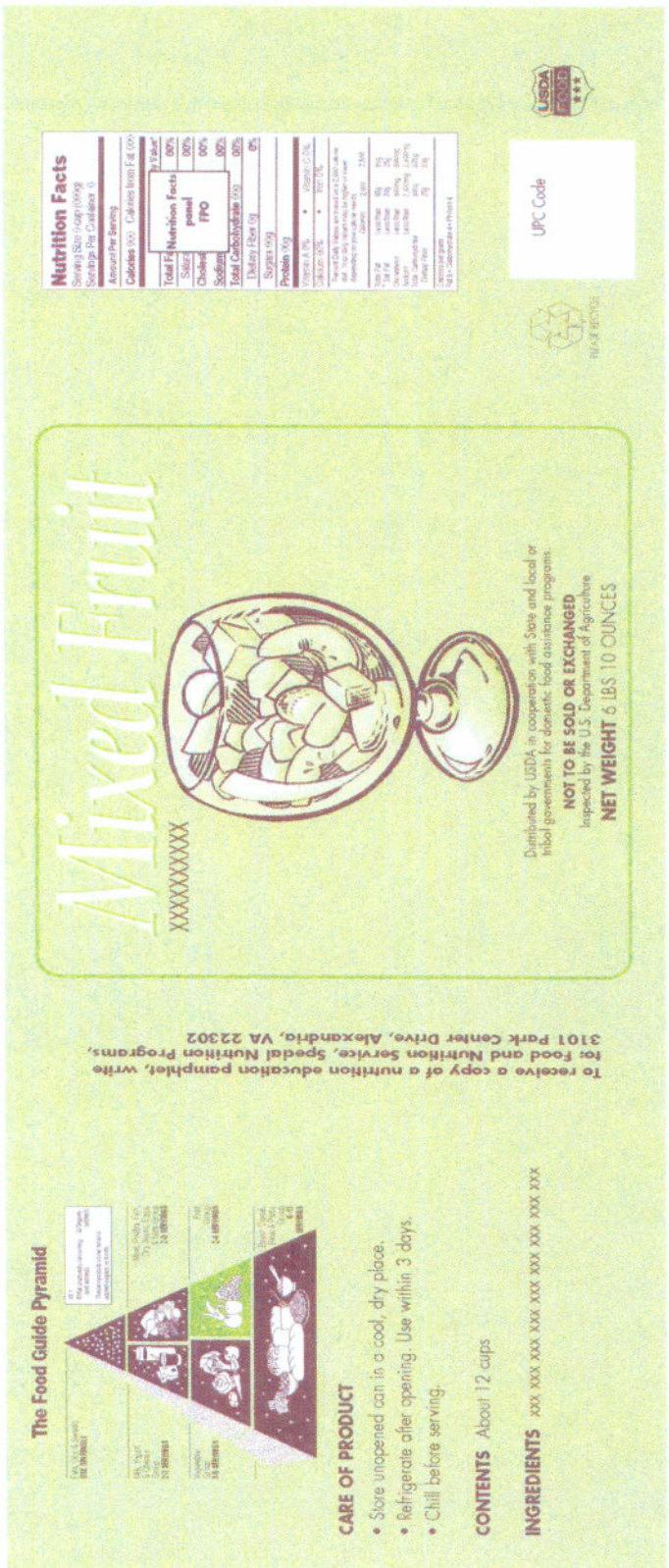


Exhibit 1-9

Can Label for Canned Peaches, No. 10 size

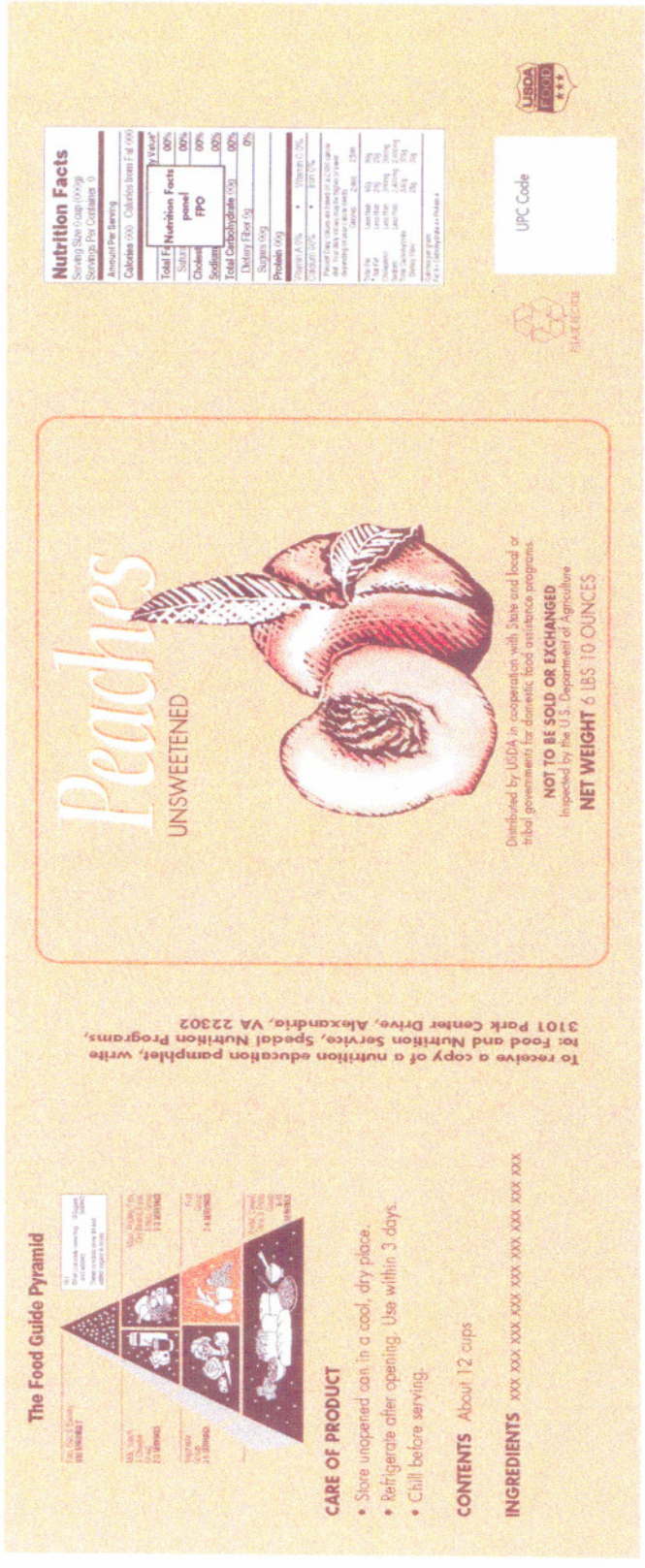


Exhibit 1-10

Can Label for Canned Peaches, No. 300 size

Exhibit 1-11
Can Label for Canned Pears, No. 10 size

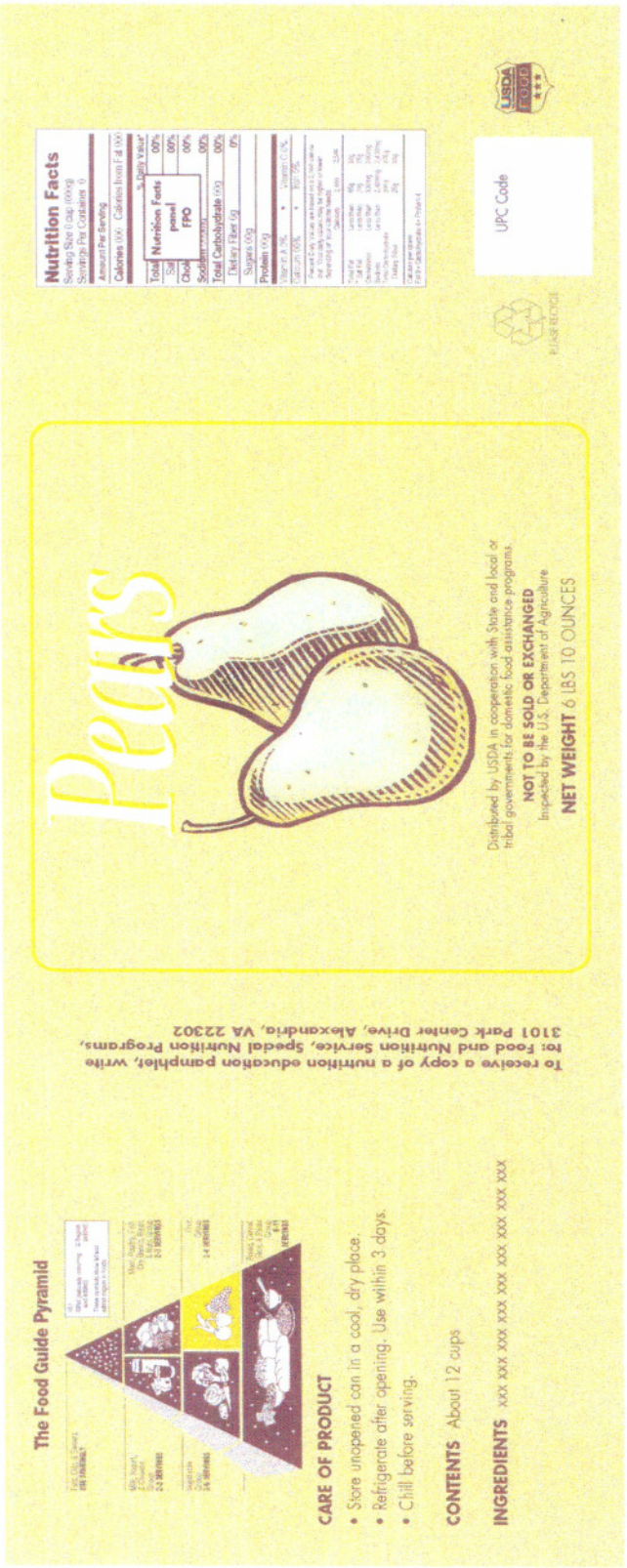


Exhibit 1-12

Can Label for Canned Pears, No. 300 size

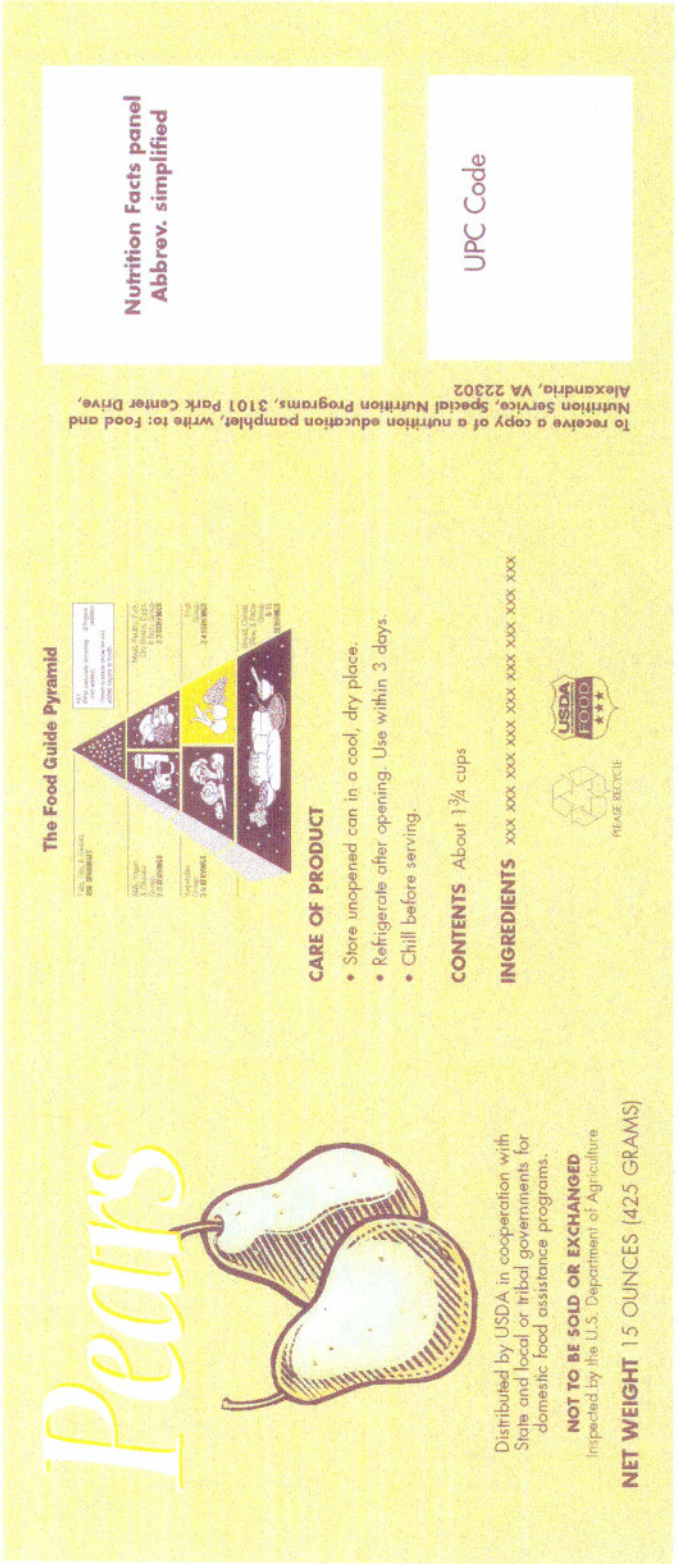


Exhibit 1-13

Can Label for Canned Plums, No. 10 size

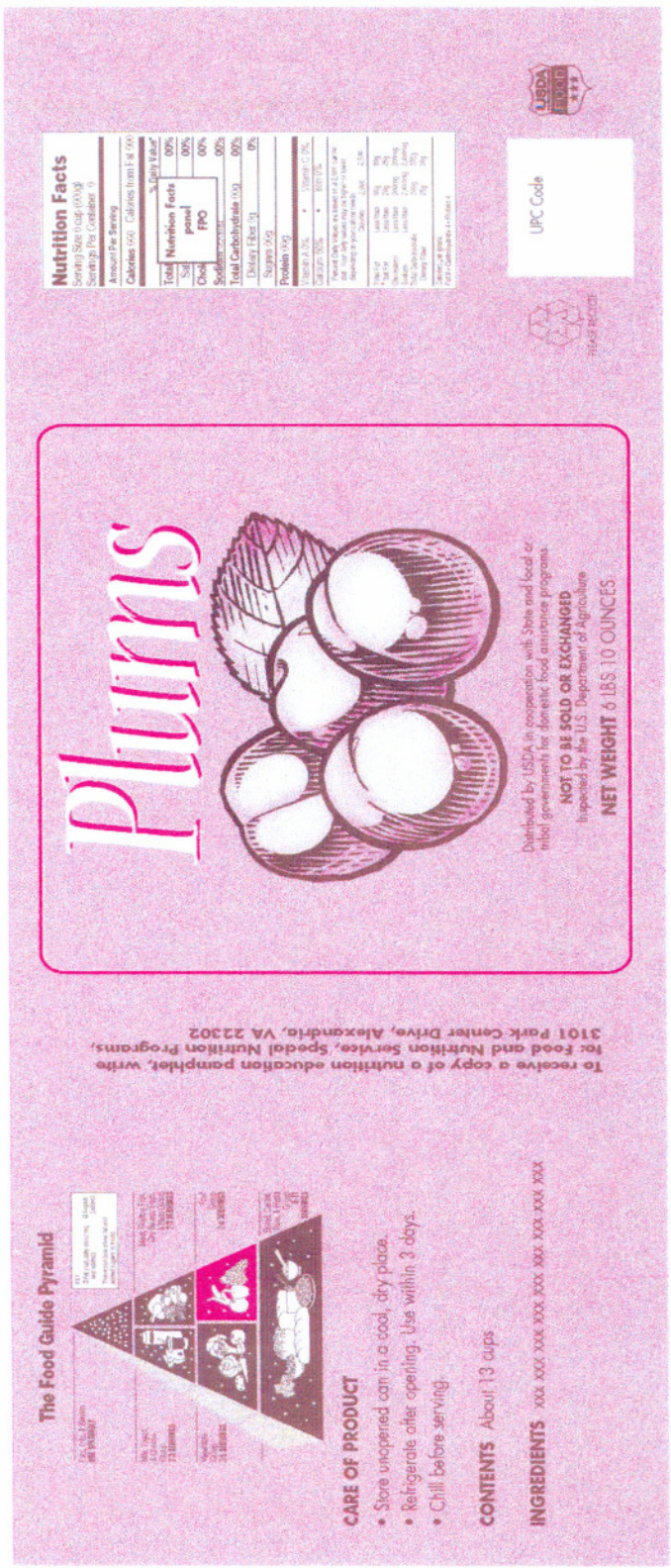


Exhibit 1-14
Can Label for Canned Plums, No. 300 size

Exhibit 1-15

Can Label for Canned Pineapple, No. 10 size

Exhibit 1-16

Can Label for Canned Pineapple, No. 2 size

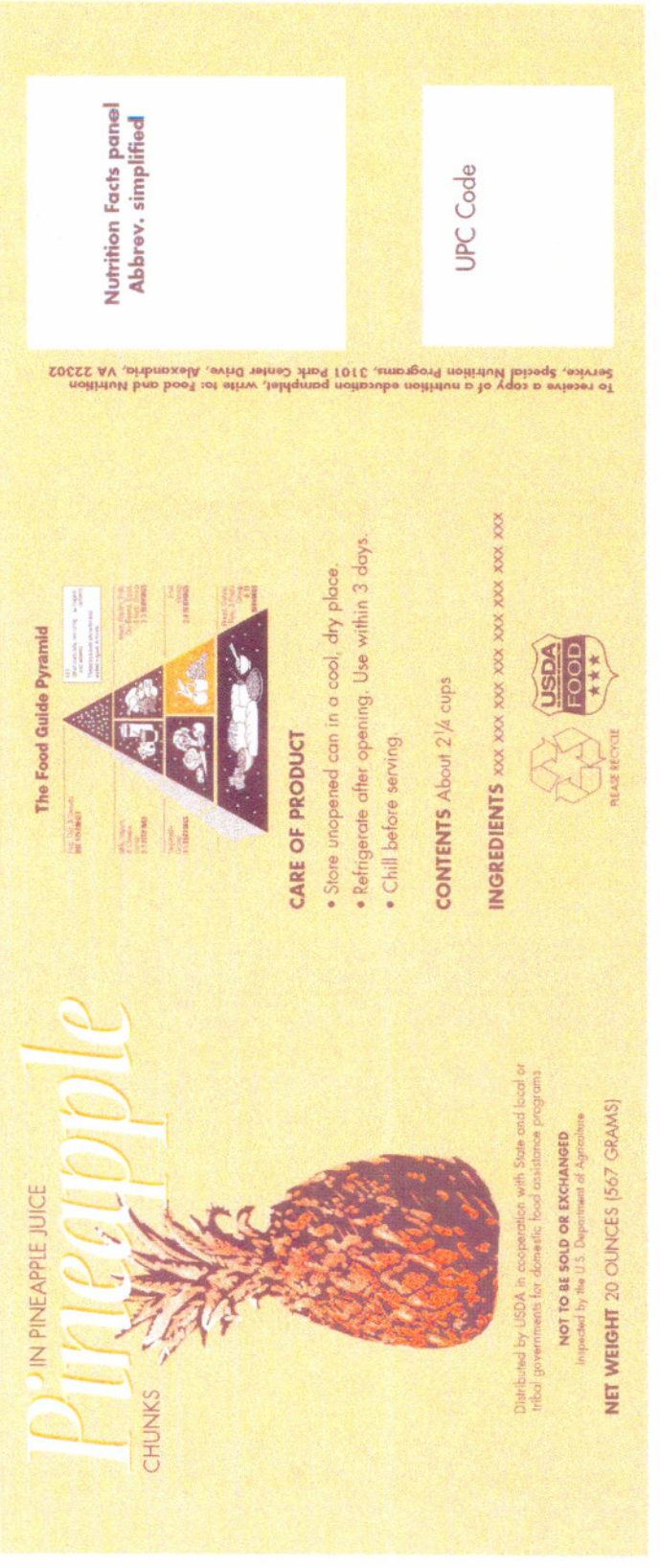


Exhibit 2

Required Markings for Non-Commercial Shipping Containers

ALL PRINTING TO BE IN BLACK INK

BOTH SIDE PANELS	BOTH END PANELS
PRODUCT NAME 1/ 2/	PRODUCT NAME CONTRACT NO. 3/ 4/
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 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. Freestone, Yellow, Cut, Chopped, 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").

Exhibit 3
Alternative Label for Shipping Containers
(Includes all Required Information)

Product Name
Style
Packing Media
Size/Number per case
Contract Number xxxxx

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

12345678910123456789 10

Exhibit 4

Sample Alternative Label for Shipping Containers

Canned Pears

Sliced

Packed in Unsweetened Pear Juice

6/No. 10 cans

Contract Number 25111

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

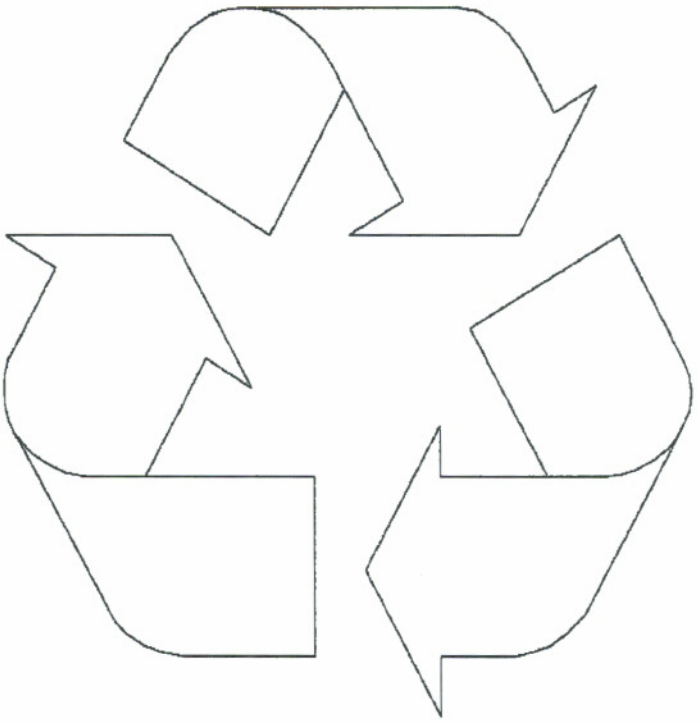
Exhibit 5

Universal Product Codes

24/300 cans	Primary Container	Secondary Container
Applesauce (Unsweetened)	7 1500101351 4	1 07 15001 01351 1
Apricots	7 1500101362 0	1 07 15001 01362 7
Apricots (Unpeeled Halves)	7 1500101353 8	1 07 15001 01353 5
Cherries	7 1500101388 0	1 07 15001 01388 7
Cranberry Sauce	7 1500101287 6	1 07 15001 01287 3
Fruit Cocktail	7 1500101401 6	1 07 15001 01401 3
Mixed Fruit	7 1500101404 7	1 07 15001 01404 4
Peaches, Clingstone	7 1500101412 2	1 07 15001 01412 9
Peaches, Freestone	7 1500101423 8	1 07 15001 01423 5
Pears	7 1500101439 9	1 07 15001 01439 6
Pineapple (24/2)	7 1500101446 7	1 07 15001 01446 4
Plums	7 1500101461 0	1 07 15001 01461 7
6/10 cans		
Applesauce	7 1500101350 7	1 07 15001 01350 4
Apple Slices	7 1500101345 3	1 07 15001 01345 0
Apricots	7 1500101360 6	1 07 15001 01360 3
Apricots(Peeled Diced)	7 1500101382 8	1 07 15001 01382 5
Cherries, RTP (Water Pack)	7 1500101363 7	1 07 15001 01363 4
Cranberry Sauce	7 1500101288 3	1 07 15001 01288 0
Mixed Fruit	7 1500101470 2	1 07 15001 01470 9
Peaches, Clingstone (Diced)	7 1500101409 2	1 07 15001 01409 9
Peaches, Clingstone (Slices)	7 1500101407 8	1 07 15001 01407 5
Peaches, Clingstone (Halves)	7 1500101414 6	1 07 15001 01414 3
Peaches, Freestone (Slices)	7 1500101427 6	1 07 15001 01427 3
Peaches, Freestone (Diced)	7 1500101423 8	1 07 15001 01423 5
Peaches, Freestone, (Halves)	7 1500101424 5	1 07 15001 01424 2
Pears (Canned)	7 1500101430 6	1 07 15001 01430 3
Pears (Slices)	7 1500101433 7	1 07 15001 01433 4
Pears (Diced)	7 1500101434 4	1 07 15001 01434 1
Pears (Halves)	7 1500101431 3	1 07 15001 01431 0
Pineapple (Canned)	7 1500101445 0	1 07 15001 01445 7
Pineapple (Chunks)	7 1500101448 1	1 07 15001 01448 8
Pineapple (Crushed)	7 1500101444 3	1 07 15001 01444 0
Pineapple (Tidbits)	7 1500101443 6	1 07 15001 01443 3
Plums	7 1500101463 4	1 07 15001 01463 1
Plums (Pitted)	7 1500101462 7	1 07 15001 01462 4

Exhibit 6

"Please Recycle" Symbol and Statement



PLEASE RECYCLE

Exhibit 7

"Corrugated Recycles" Symbol and Statement

Corrugated Recycles

Exhibit 8

USDA Symbol