April 8, 2016

## **AMENDMENT NO. 2**

# COMMODITY SPECIFICATION DRIED FRUIT – AUGUST 2014

The purpose of this amendment is to make the following additions in the Commodity Specification:

- Add a link for the FDA Food Labeling Guidance and Regulations
- Add minimum labeling requirements

Agricultural

Marketing

- Add primary container labeling/packaging color requirements
- Added an optional packaging type for the new size 1.16 oz. Dried Cranberries
- Add pictorial requirement when using opaque packaging for 1.16 oz. Dried Cranberries,
- Added new package size for Dried Cranberries
- Add a standard composition for Dried Fruit and Nut Mix and Dried Fruit Mix
- Add a new individual commodity for Dried (evaporated) Apples

The additions are shown in **blue**:

#### I. General

### H. Packing, Labels and Packaging

- 1. Commercial Labels and Packaging
  - a. Primary Containers
    - (1) Vendors have the option to use commercial/retail labeling and packaging which meets all applicable FDA requirements (link to: <u>FDA Food</u> <u>Labeling Regulations</u>) 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 the Master Solicitation.
- 2. USDA Label and Packaging
  - a. Primary Containers
    - (1) All products must be packed in new, commercially acceptable primary containers which meets all applicable FDA packaging and labeling requirements (link to: FDA Food Labeling Regulations). Product

labeling/packaging shall also have at least 2 colors other than black and/or white.

- (2) Minimum labeling requirements are:
  - Statement of identity, or name of the food
  - Net quantity statement
  - Ingredient statement
  - Manufacturer or distributer location statement
  - Allergen declaration (if product contains a major allergen).
- 7. Dried Cranberries
  - c. 1.16 ounce bags.

Opaque metallized film (PET or PP) may also be used. Product labels shall include a picture representation or photo of the product.

- **II. Individual Commodity Specifications**
- N. Dried Cranberries
  - 2. Sizes:
    - c. 300/1.16 ounce bags.
- O. Dried Fruit and Nut Mix and Dried Fruit Mix
  - 1. Ingredients: All the ingredients contained in the Dried Fruit and Nut Mix or Dried Fruit Mix shall meet the requirements contained in the Commodity Specification for Dried Fruit and the ingredients shall also meet the requirements in the Commodity Specification for Shelled Nuts. The composition will be specified in the Solicitation/IFB as follows:

Description	Composition	WBSCM Material Number
Dried Fruit Mix	Up to 5 dried fruits from a-h, shown below in equal percentage.	24/1-lb.: 110160
Dried Fruit Mix	25% each dried apples, dried cherries, dried cranberries, and raisins.	5/5-lb.: 110161
Dried Fruit Nut Mix	Up to 4 dried fruits from a-h shown below and one of the nuts i or j, shown below.	24/1-lb.: 100297 5/5-lb.: 100296

### Ingredients that may be used in the mixes are:

- a. Dried (evaporated) apples
- b. Dried cherries
- c. Dried cranberries
- d. Natural (sun-dried) seedless raisins (must be coated with vegetable oil)
- e. Dried apricot pieces (diced/pieces)
- f. Dried date pieces, diced, chopped/extruded
- g. Dried fig pieces
- h. Dried plum pieces
- i. Dried natural almond pieces (splits and/or doubles)
- j. Shelled walnut pieces

### R. Dried (evaporated) Apples

- 1. Grade: U.S. Grade B or Better.
- 2. Exceptions to the U.S. standard:
  - a. Size approximately  $1/2 \times 3/8 \times 1/4$  or  $3/4 \times 1/2 \times 1/4$  inch dices.
  - b. Moisture content not more than 26% by weight when tested with the DFA moisture meter.
  - c. Sodium Sulfite or Potassium Metabisulfite- no more than 1500 ppm.
  - d. Alternative (antioxidant) abscorbic acid, citric acid.

All other terms and conditions remain unchanged.