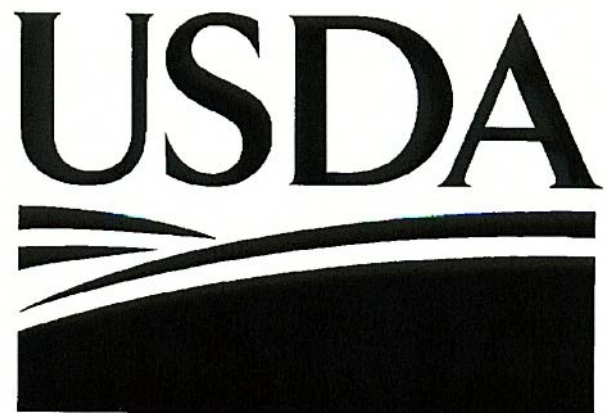


# **Commodity Specification**

## **Dried Fruit**

**April, 2012**



## Table of Contents

<b>I. GENERAL .....</b>	<b>4</b>
A. U.S. Standards.....	4
B. Exceptions to U.S. Standards.....	4
C. Product Origin.....	4
D. Kosher Products .....	5
E. Packing Season .....	5
F. Grade of Dried Fruit: .....	5
G. Fill of Container:.....	5
H. Packing, Labels and Packaging.....	6
I. Universal Product Codes (UPC).....	10
J. Palletization Requirements .....	10
K. Fumigation Statement .....	10
L. Shipment and Delivery.....	12
<b>II. INDIVIDUAL COMMODITY SPECIFICATIONS .....</b>	<b>11</b>
A. Processed Raisins .....	11
B. Processed Dried Plums .....	11
C. Whole Unpitted Plums.....	11
D. Whole Pitted Plums .....	12
E. Plum Pieces.....	12
F. Plum Puree.....	13
G. Whole Figs.....	13
H. Fig Pieces.....	14
I. Fig Puree .....	15
J. Fig Paste.....	15
K. Date Pieces .....	16
L. Whole Pitted Dates .....	17
M. Dried Cherries.....	17
N. Dried Cranberries .....	18
O. Dried Fruit and Nut Mix.....	18
P. Dried Blueberries.....	19

**III. INSPECTION AND CHECKLOADING..... 20**

- A. Requirements..... 20
- B. Certification..... 20
- C. Procedures ..... 21
- D. Laboratory Test..... 21

**IV. FAILURE TO MEET SPECIFICATIONS ..... 21**

**V. EXHIBITS ..... 22**

- Required Markings for Non-Commercial Shipping Containers ..... 22
- Alternative Label for Shipping Containers ..... 23
- Sample Alternative Label for Shipping Containers ..... 24
- Universal Product Codes..... 25
- “Please Recycle” Symbol and Statement..... 26
- “Corrugated Recycles” Symbol and Statement ..... 27
- USDA Symbol ..... 28

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

Dried fruit (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Dried Fruit (U.S. Standards) or applicable Commercial Item Description (CID) effective on the date of the Solicitation/Invitation for Bid (IFB). The U.S. Standards and CIDs are published separately and are incorporated herein and made a part of this Commodity Specification and are available from the Processed Products Division, Fruit and Vegetable Program, Agricultural Marketing Service (AMS) or the internet at [www.ams.usda.gov/standards](http://www.ams.usda.gov/standards).

**B. Exceptions to U.S. Standards**

Exceptions to the U.S. Standards for the Department of Agriculture (USDA) dried fruit purchases are found in Section II, Individual Product Specifications, of this document. Additional exceptions may be specified in the applicable Solicitation/IFB. Any exceptions contained in the applicable Solicitation/IFB shall have precedence over the requirements contained herein, for that Solicitation/IFB 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.E. of the Master Solicitation.
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 purchase orders awarded by USDA. Such segregation plan must be made available, within 10 days of purchase order 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 subcontractors 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 Program, Processed Products Division (USDA Inspector) when requesting inspection service. USDA Inspectors will select and review at least one code for each purchase order to determine compliance with the Agency's domestic origin requirements.
5. Such records must be available for review by the Government in accordance with FAR 52.214-26. 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 subcontractors will not be accepted.
7. Failure to observe this requirement may lead to suspension or debarment, purchase order termination, and penalties at Title 18, Section 1001 of the U.S. Code concerning falsification of information.

**D. Kosher Products**

Occasionally, purchase units will be identified on Solicitation/IFBs as “Kosher Only” and will be so identified in the Solicitation/IFB. Offerors must not bid on these purchase units unless they are properly certified to produce kosher products. Vendors must comply with the applicable dietary (KOSHER) laws as established by the “613 COUNCIL OF KASHRUTH.”

Vendors receiving purchase order items identified as “KOSHER” must contact the Board of Jewish Education of Greater New York (BJENY) at telephone 646-472-5365 **prior to submitting a bid** to certify compliance with the applicable dietary (kosher) laws.

**A rabbinic supervisor will be sent by the BJENY to certify compliance with the applicable dietary (KOSHER) laws.**

**E. Packing Season**

All dried fruit must be from the current packing season/crop year, unless otherwise specified in the applicable Solicitation/IFB.

**F. Grade of Dried Fruit:**

All dried 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 Solicitation/IFB.

**G. Fill of Container**

1. Contractor must meet 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 and the Individual Commodity Specification Section II.

**H. Packing, Labels and Packaging**

## Commercial Labels and Packaging

## 1. Primary Containers

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 the Master Solicitation.

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

All products must be packed in new, commercially acceptable primary containers. Dried fruit shall be packed only in the container size and type specified in the applicable Solicitation/IFB. The packaging must be suitably code marked so that the product can be identified with related inspection certificates.

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

## 2. Secondary Containers (tray and case)

**Mixing and matching of USDA and commercial labeling methods will not be acceptable.**

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

**USDA Label and Packaging**

## 1. Primary Containers

All products must be packed in new, commercially acceptable primary containers. Dried fruit shall be packed only in the container size and type specified in the applicable Solicitation/IFB. Net weight shall be expressed in metric as well as avoirdupois units.

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

**A. Raisin**1. **1.5 oz:**

a. Bags: the plastic bag must be of such size as to hold 1.5 ounces of raisins and sealed in a manner comparable to that in commercial use. The material used in manufacture of the bag shall be 250 k-cello/adhesive/ 0.00125 low density white poly (EVA) or equivalent.

b. Boxes: The box must be manufactured of the same quality material and be of the same construction as is used by the raisin industry commercially to prevent wicking and secure the package. The boxes must be overwrapped with transparent packaging material in-groups of six.

2. **15 oz:**

Poly film bags may be used inside the 15 oz. carton. The cartons must be new, of standard commercial quality, chipboard lined on both sides with manila, or solid pulpboard capable of fulfilling label requirements.

If poly film bags are not used inside the carton, the boxes must be treated with a sizing material to reduce wicking of product moisture and overwrapped with clear cellophane.

Laminated or lined with at least 1 mil polyethylene on both sides to reduce wicking of product moisture and the ends of the carton must be heat sealed or glued.

3. **6/5 – lb. Bags:**

The seedless raisins and Zante currant raisins must be packed in six 5-lb commercially acceptable laminated polyethylene or nylon bags of 1.5 or 2.0 mil linear low-density polyethylene (LLDPE) laminated to either 250 K-cello or 48 GA polyester.

**B. Dried Figs and Plums**

1. One and Two pound packages. The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat sealed.
2. Twenty Five and Thirty Pound Bulk Cases. The product must be packaged in polyethylene bags of a quality no less than that in normal use by the industry and of such size to allow a complete over-lapping closure (to prevent moisture loss). These bags must be packed in new, good quality, domestic fiberboard shipping cases constructed with a minimum bursting strength of 200 pounds, lined with a single layer collar of the same quality (or better) as the case, and adequate to ensure sanitation. Shipping cases can be sealed with tape or glue. Tack sealing is not acceptable.

**C. Fig Puree and Plum Puree**

1. Packaging: The single strength puree shall be packaged in new, clean, FDA approved food grade two-gallon plastic pails.

**D. Date Pieces**

1. 30-pound packages: The date pieces must be packed in commercially acceptable polyethylene bags, with commercially acceptable closures.

**E. Whole Pitted Dates**

1. Cup: the product must be packed in new, commercially primary containers. The plastic cups must meet industry standards. All containers must be completely sealed.
2. The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat sealed.
3. Alternative packing maybe commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low-density polyethylene (LLDPE) laminated to 0.48 mil saran coated polyester (KPET) or equivalent. The bag must also have a reclosable zipper.

**F. Dried Cherries**

1. **Bag:** The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat sealed; or
2. Alternative packing maybe commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low-density polyethylene (LLDPE) laminated to 0.48 mil saran coated polyester (KPET) or equivalent. The bag must also have a resealable zipper; or  
  
Packed in a cardboard box with a poly bag liner which is folded over on the top (to prevent moisture loss); the box will be sealed on the top and bottom with tape or glue.

**G. Dried Cranberries**

1. **Bag:** The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat-sealed.
2. Alternative packing maybe commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low-density polyethylene (LLDPE) laminated to 0.48 mil saran coated polyester (KPET) or equivalent. The bag must also have a resealable zipper.

**H. Dried Fruit and Nut Mix - May be labeled with nutritional information.**

1. The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The bag must be heat sealed and label applied or printed on the bag.
2. Alternative packing may be commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low-density polyethylene (LLDPE) laminated to 0.48 mil saran coated polyester (KPET) or equivalent. The bag must also have a resealable zipper.



**I. Dried Blueberries**

1. Bag: The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat-sealed.
2. Alternative packing maybe commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low-density polyethylene (LLDPE) laminated to 0.48 mil saran coated polyester (KPET) or equivalent. The bag must also have a resealable zipper.

2. Labels

USDA labels are shown in Exhibits 1-1 through 1-5. 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 (case) Markings

**Note:** Where applicable, the see-through bags must be packed 24 per case, in new domestic 200 pound test corrugated fiberboard cases with an S, H, or Snake type divider of the same test, constructed so as to ensure acceptance by common carrier for safe transportation for domestic shipment.

Or a 300 pound burst strength case maybe used with the following provisions:

1. The cases will be constructed using 76/36/76 kraft paper.
2. The first three layers of cases on the pallets will be stacked in columns to avoid excessive bulging of the cases. All remaining layers will be alternate-interlock stacked.

The cases must be new, of good quality, and of domestic fiber 200 pound test cases, using a 33 pound kraft medium (42-33-42) or equivalent, with a 275 pound test collar 1/8 inch greater in height than the inside container depth (69-33-69) or 275 lb. bursting strength (44 edge crush test) so as to ensure acceptance by common carrier for safe transportation. Closures should be adequate to ensure sanitary storage.

Packages 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.

#### **J. 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.

#### **K. 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. **Broken or damaged pallets are unacceptable.** 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.

#### **L. Fumigation Statement**

Fumigation of Dried Fruits. Fumigation of all dried products must occur as near as possible, but not exceed 30 days before packing; and the processed and packaged product must be fumigated within 20 days of shipment. Such practices must be performed under the observation and to the satisfaction of the USDA Inspector.

**M. Shipment and Delivery**

## 1. Quantity Tolerance

Contractor will be allowed a tolerance on the final delivery of plus or minus 50 cases of **each product**, from **each shipping point** named in the purchase order.

**II. Individual Commodity Specifications****A. Processed Raisins**

1. Grade: U.S. Grade B or better.

2. Types:

A. TYPE I - Seedless Raisins.

1. Natural.

2. Vine-dried (without the application of drying chemicals or materials) Blending of Type I (1), Type I (2) is not permissible.

B. TYPE V – Zante Currant Raisins, Unseeded.

3. Size: Each lot of natural seedless raisins must be of select size with no more than 3% (by weight) of the raisins will not pass through round perforations 32-64 inch in diameter screen size.

4. Net Weight:

	Package Size		
	1.5	15	30
Minimum Sample Average	1.5 oz.	15 oz.	30 lb.
Lower Individual Limit	1.25 oz.	14.2 oz.	29 lb. 11 oz.

5. Cartons or bags must show Julianne date for 1.5 and 15 oz. only.

6. The raisins may be coated with vegetable oil for use in Dried Fruit and Nut Mix.

**B. Processed Dried Plums**

The processed plums must be treated with potassium sorbate or sorbic acid to the extent that the finished product contains not less than 400 ppm and not more than 1000 ppm potassium sorbate or sorbic acid when tested in accordance with USDA methods.

**C. Whole Unpitted Plums**

1. Grade: U.S. Grade B or better.

2. Size: Each carlot of dried plums must be solely of one size. The Solicitation/IFB will specify the sizes to be purchased. The sizes will be “Large”, “Medium”, or “Small” as defined in the United States Standards, except that, the count per pound of 10 ounces of the smallest plums in a sample of 100 ounces must not vary from the count per pound of 10 ounces of the largest plums in such sample by more than 35 plums per pound. Also, for the “Small” size, the average count

of plums in the lot shall not exceed 80 plums per pound. "Breakfast" size will be synonymous with "Small" size as defined herein.

3. Moisture. The moisture content of the dried plums shall not be less than 26 percent by weight nor more than 30 percent by weight. The moisture content of dried plums to the percentage of moisture by weight in the finished product, exclusive of the pit when tested by the Dried Fruit Association of California (DFA) moisture meter.

#### D. Whole Pitted Plums

1. Grade: U.S. Grade B or Better.
2. Pits may not have an average of 2% or more as outlined in the FDA Defect Action Level.
3. The plums must be plunger pitted.
4. Size: The plums, before pitting, must range in size from 40 to 85 per pound.
5. Moisture: The moisture content of pitted plums must not be more than 33 percent by weight when tested with the DFA moisture meter.
6. Net Weight:

Package Size				
	1.5 oz.	16 oz.	2 lb.	25 lb.
Minimum Sample Average	1.5 oz.	16 oz.	32 oz.	25 lb.
Lower Individual Limit	1.25 oz.	15.20 oz.	31.2 oz.	24 lb. 11 oz.

Pitted Plums in 1.5-Ounce Bags. There must be approximately six pitted plums per bag. The average count per case must not be less than 300 bags and an individual case must not be less than 294 bags

#### E. Plum Pieces

1. Made from U.S. Grade B or better.
2. **Inspection:** Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (PPB) will perform inspection/grading of the Pitted Plums in accordance with the United States Standards for Grades of Dried Plums, Style (b) Whole Pitted and the requirements of the individual Solicitation/IFB. Additionally, the PPB Inspector will determine the quality of the plum pieces in accordance with the requirements of the individual Solicitation/IFB.
3. Uniform cut into ¼ to ½ inch pieces.
4. Coating: Coated with **white** rice flour, or corn flour. The product is to be screened to eliminate excess coating material and small pieces.
5. Sorbic acid is not required for whole dried plums destined for dried plum pieces used in Dried Fruit and Nut Mix.

6. Pits: Allow not more than 0.1 percent pit or 0.1 percent pit fragment in a sample unit.
7. Moisture: The moisture content of plum pieces must not be more than 24 percent by weight when tested with the DFA moisture meter.

#### F. Plum Puree

The plums used to produce the puree shall be wholesome and edible. The puree shall be processed with no additives or preservatives (other than potassium sorbate or sorbic acid) and produced under good manufacturing practices in the packaging medium specified below. The manufacturer shall guarantee a minimum shelf life for the puree of nine months from the date of delivery.

1. Quality: Per CID AA-20252, in effect at the date of the Solicitation/IFB.
2. **Moisture:** 28%  $\pm$  2% (as determined by DFA moisture meter), or  
**Moisture:** 30% Maximum (as determined by DFA moisture meter).
3. Color: Dark brown.
4. Flavor: Mild fruity flavor; no yeasty, burnt, or off-flavored taste.
5. Consistency: Lump-free pliable paste, fairly thick and finished smoothly.
6. Brix: 43-degree minimum average.
7. pH Range: 3.15-3.94, maximum 4.0.
8. Composition: Plums: 17.2 percent (Solids)  
Plum juice concentrate: 52.7 percent (Solids)  
Potassium sorbate or sorbic acid: not less than 400 ppm and not more than 1000 ppm  
Water: 30 percent <sup>1</sup>
9. Defects: The finished puree shall be free of pit fragments and shall meet the requirements of the Food Drug and Cosmetic Act for foreign material.

#### G. Whole Figs

1. U.S. Grade A as defined in the U.S. Standards.
2. Type: (a) White Figs: Adriatic, Calimyrna or Kadota  
(b) Black Figs: Mission
3. Style I (a), Whole loose figs.
4. Choice or larger, No. 5 size.
  - a. White Figs: 14/16 inch to, but not including, 1-1/16 inches in width.
  - b. Black Figs: 12/16 inch to, but not including, 15/16 inches in width.
5. Group II - Moisture 30 percent, maximum (DFA Moisture Method).
6. Not less than 400 ppm and not more than 1000 ppm potassium sorbate.

<sup>1</sup> The actual amount of water added is based on the moisture content of the dried plum (plum) puree.

## 7. Net Weight:

Package Size		
	16 oz.	30 lb.
Minimum Sample Average	16 oz.	30 lb.
Lower Individual Limit	15.20 oz.	29 lb. 11 oz.

**H. Fig Pieces**

1. Type: (a) White Figs: Adriatic, Calimyrna or Kadota.  
(b) Black Figs: Mission.
2. Group I as defined in the U.S. Standards. (DFA Moisture Method).
3. Size: Not to exceed 3/8" x 3/8" x 3/4".
4. Ingredients: Figs and rice flour or corn syrup solids or dextrose.
5. Coating: Coated with **white** rice flour, or corn flour. The product is to be screened to eliminate excess coating material and small pieces.
6. Free flowing with minimal clumps and stickiness.
7. Not less than 400 ppm and not more than 1000 ppm potassium sorbate is required for whole figs destined for fig pieces.

Moisture: The moisture content for fig pieces must not be more than 24 percent by weight when tested with the DFA moisture meter.

8. Pieces must meet U.S. FDA tolerances for "Defect Action Levels" for Figs and may be either:
  - a. Diced.
    1. Made from U.S. Grade B or better.
    2. Must meet U.S. tolerances for "Defect Action Levels" for Figs.
  - b. Extruded.
    1. May be made from figs of mixed varieties.
    2. Figs must meet the requirements of U.S. Grade B or better for maturity.
    3. Stem count not to exceed 5 per pound.
    4. Must possess good flavor and odor as defined in the U.S. Standards for Grades of Dried Figs.
    5. Must meet U.S. tolerances for "Defect Action Levels" for Fig Paste.

9. Net Weight:

Package Size		
	16 oz.	25 lb.
Minimum Sample Average	16 oz.	25 lb.
Lower Individual Limit	15.20 oz.	24 lb. 11 oz.

### I. Fig Puree

1. Meet U.S. FDA tolerances for “Defect Action Levels” for fig paste, FDA/CPG 550.350 8/96.
2. Type: (a) White Figs: Adriatic, Calimyrna or Kadota.  
(b) Black Figs: Mission.
3. Not less than 400 ppm and not more than 1000 ppm potassium sorbate.
4. Color: Medium to dark brown.
5. Flavor: Mild fruity flavor; no yeasty, burnt, musty, or off-flavored taste.
6. Consistency: Pliable and free of hard lumps, homogeneous, lumps shall be maximum of ¼.
7. Brix: 45 degree minimum average.
8. pH: 3.2 to 4.2.
9. Grade: U.S. B Grade or better for maturity.
10. Net Weight:

Package Size			
	2 lb.	10 lb.	20 lb.
Minimum Sample Average	2 lb.	10 lb.	20 lb.
Lower Individual Limit		9 lb. 12 oz.	19 lb. 14 oz.

### J. Fig Paste

1. Meet U.S. FDA tolerances for “Defect Action Levels” for fig paste, FDA/CPG 550.350 8/96.
2. Type: (a) White Figs: Adriatic, Calimyrna, or Kadota.  
(b) Black Figs: Mission.
3. Not less than 400 ppm and not more than 1000 ppm potassium sorbate.
4. Color: Medium to dark brown.
5. Flavor: Mild fruity flavor; no yeasty, musty, or off-flavored taste.
6. Consistency: Pliable and free of hard lumps, homogeneous, lumps shall be maximum of 1/16” and soft in texture.

7. Moisture: 24 percent maximum by weight (DFA Moisture Method).
8. Stem count not to exceed 5 per pound.
9. Net Weight:

Package Size		
	20 lb.	40 lb.
Minimum Sample Average	20 lb.	40 lb.
Lower Individual Limit	19 lb. 12 oz.	39 lb. 8 oz.

#### K. Date Pieces

1. Variety: Deglet Noor or Zahidi.
2. Grade: U.S. Grade C (Dry) or better.
3. The purchase order requirements for date products must be certified under continual on-line grading by a USDA Inspector.
4. Style: Diced or chopped/extruded dates.
5. Moisture:
  - a. Diced: 11 to 15 percent by weight, when tested with the DFA moisture meter.
  - b. Chopped/extruded: 14 to 18 percent by weight, when tested with the DFA moisture meter.
6. Size:
  - a. Diced: Not greater than 3/8 inch in width and not to exceed 3/4 inch in length.
  - b. Chopped/extruded: Not greater than 5/16 inch in width and not to exceed 3/4 inch in length.
7. Coating: Coated with **white** rice flour, or corn flour. The product is to be screened to eliminate excess coating material and small pieces.
8. Defects: Calyxes must be removed before dates are chopped/extruded or diced with a tolerance of no more than 14 pieces of calyx per 25 ounce sample unit in any single sample, and an average of not more than 8 pieces of calyx per 25 ounces for all samples drawn from a specified lot.
9. The average net weight per case must not be less than 30 pounds and an individual case must not be less than 29 pounds, 11 ounces.
10. Pits: Allow an average of not more than 1 pit or 1 pit fragment per 25 ounce sample unit with no more than 1 pit or 1 pit fragment in any individual 25 ounce sample.



**L. Whole Pitted Dates**

1. Variety: Deglet Noor.
2. Size: a. 24/1 lb. cups or bags.
3. Grade: U.S. Grade B or Better.
4. Minimum USDA score of at least 84 (nothing less than 84).
5. Moisture Tolerance: (Stored and Refrigerated).
  - a. Maximum – 20%

**M. Dried Cherries**

1. **Type:** Type I - Pitted Red Tart Cherries.  
**Style A - Whole**
2. **Size:** 4/4 lb. bags.  
8/2 lb. bags.

Specifications for dried cherries will be set forth in the individual Solicitations/IFBs.

Specifications for dried cherries will be set forth in the individual Solicitations/IFBs.

3. **Quality:** The dried cherries shall be Type I, Style A as in CID A-A-20299 (in effect at the date of the Solicitation/IFB), Fruits, Infused and Dried, except that the character of the frozen red tart pitted cherries used as an ingredient shall be determined in accordance with the requirements of the United States Standards for Grades of Frozen Red Tart Pitted Cherries. The character of the frozen red tart pitted cherries shall meet the requirements of U.S. Grade B or better. The pit score shall be not more than 1 per 80 ounces in the finished dried product.
4. **Inspection:** Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (PPB) will perform inspection/grading of the frozen red tart pitted cherries prior to drying to ensure Grade B character. Additionally, the PPB will perform inspection/grading of the finished dried product to ensure pit score shall not be more than 1 per 80 ounces and will determine that the quality of the dried cherries produced are in accordance with requirements of the commodity specifications.
5. Grade: Made from frozen cherries, U.S. Grade B or better for character and U.S. Grade A for pits for the U.S. Standards for Grades of Frozen RTP Cherries.
6. Fumigation is not required.
7. Added Oil: Shall be 0.2 to 1.0 percent.

**N. Dried Cranberries**

Specifications for dried cranberries will be set forth in the individual Solicitation/IFBs.

1. **Quality:** Per CID A-A-20299 (in effect at the date of the Solicitation/IFB).
2. **Sizes:** 16/30 oz. bags.  
5/5 lb. bags.
3. **Type:** Type VII Cranberries  
**Style:** Style B – sliced
4. **Grade:** Made from frozen cranberries, U.S. Grade B or better
5. **Inspection:** Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (PPB) will perform inspection of the frozen cranberries in accordance with the United States Standards for Grades of Frozen Cranberries and the requirements of the individual Solicitation/IFB. The PPB Inspector will also determine the quality of the dried cranberries in accordance with the requirements of the commodity specifications.
6. Fumigation is not required for dried cranberries.
7. Added Oil: Shall be 0.2 to 1.0 percent.

**O. Dried Fruit and Nut Mix and Dried Fruit Mix**

**The purchase order requirements for Dried Fruit and Nut Mix and Fruit Mix must be certified under continual on-line grading by a USDA Inspector.**

1. **Ingredients:** Composed of any combination of the following ingredients (as specified in the Solicitation/IFBs) in equal portions. All the ingredients contained in the Dried Fruit and Nut Mix or Dried Fruit Mix shall meet the requirements contained in the Commodity Specifications for Dried Fruit and for Shelled Nuts.

Dried natural almond pieces (splits and/or doubles)

Dried apricot pieces (diced/pieces)

Dried cherries

Dried cranberries

Dried date pieces, diced, chopped/extruded

Dried fig pieces

Dried plum pieces

Natural (sun-dried) seedless raisins, (must be coated with vegetable oil)

Natural English walnut (small) pieces

2. **Size:** Composed of the ingredients (as specified in the Solicitation/IFB) in accordance with the requirements contained in the Commodity Specifications FV407-CS1, for the dried fruit ingredients and FV412-CS1, for the nut ingredients.
  - a. 24/1 lb. bags.  
**Ingredients:** As specified in the Solicitation/IFB.
  - b. 25 lb. carton <sup>2</sup>(5/5 lb. bags).  
**Ingredients:** As specified in the Solicitation/IFB.
3. Nitrogen flushing is optional.
4. **Inspection:** Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (PPB) will determine the quality of the Dried Fruit and Nut Mix in accordance with the requirements of the individual Solicitation/IFB.
5. **Mixture Tolerance:** Plus or minus 2 percent of each ingredient.
6. **Fumigation of Dried Fruit:** Fumigation for all dried products used in Dried Fruit and Nut Mix is to occur as near as possible but not to exceed 30 days before packing and must be performed under the observation and to the satisfaction of the PPB Inspector.
  - a. Fumigation is not necessary on dried cherries or dried cranberries prior to being compiled into the Dried Fruit and Nut Mix. However, the boxes of the finished product must still be fumigated, within 20 days of shipment.
7. All natural almonds must be treated with propylene oxide (PPO) or “plasticized” (heating to soften the nut prior to slicing or slivering), in order to protect from salmonella contamination. Certification that one of the two methods has been performed must be provided to the USDA inspector. Sampling by the USDA inspector will be performed prior to treatment. Copies of the forms may be obtained from the Almond Board of California.

**P. Dried Blueberries**

Specifications for dried blueberries will be set forth in the individual Solicitation/IFBs.

1. Quality: Per CID A-A-20299 (in effect at the date of the Solicitation/IFB).
  2. Sizes: 10 lb. bags.  
8/2 lb. bags.  
25 lb. bags.
  3. Type: Type IV – Whole Blueberries
  4. Variety: Variety A – Cultivated  
Variety B – Wild
  5. Grade: Made from frozen blueberries, U.S. Grade B or better.
-

6. Inspection: Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (PPB) will perform inspection of the frozen blueberries in accordance with the United States Standards for Grades of Frozen Blueberries and the requirements of the individual Solicitation/IFB. The PPB Inspector will also determine the quality of the dried blueberries in accordance with the requirements of the commodity specifications.
7. Fumigation is not required.

#### Q. Apricot Pieces

1. Grade: Made from apricots equivalent to U.S. Grade B or better, low-moisture apricots.
2. Apricots shall **not** be subjected to sulfur treatment.
3. Style: Diced or pieces.
4. Moisture: The moisture content must not exceed 20.0 percent by weight when tested with the DFA moisture meter.
5. Size:
  - a. Diced: cube-shapes of 1/4 inch to 5/8 and not to exceed 3/4 inch on one surface dimension.
  - b. Pieces: units must pass through 0.625 (5/8 inch) square opening.
6. Free flowing with minimal clumps and stickiness.
7. Color: Characteristic of unsulfured low-moisture apricots.
7. Coating: May be coated with white rice flour or corn flour. The product is to be screened to eliminate excess coating material and small pieces.
8. Fumigation: Fumigation is not required.
9. Net Weight:

Package Size				
	1.5 oz.	16 oz.	2 lb.	25 lb.
Minimum Sample Average	1.5 oz.	16 oz.	32 oz.	25 lb.
Lower Individual Limit	1.25 oz.	15.20 oz.	31.2 oz.	24 lb. 11 oz.

Alternate Size Packaging:

1. **Size:** 4/4 lb. bags. 16/30 oz. bags.  
5/5 lb. bags. 8/2 lb. bags.

### III. Inspection and Checkloading

#### A. Requirements

Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (USDA Inspector) must perform the inspection and checkloading. See section IX. A of the Master Solicitation. **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 dried products must be performed not more than 90 days prior to shipment. Whether each lot offered meets the product and container requirements of the purchase order 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 Dried 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 Solicitation/IFB. With respect to the Dried Fruit and Nut Mix, product must also be inspected after blending of the applicable individual components to ensure specification requirements are met.

Case stamping in lieu of checkloading is acceptable, at the USDA Inspector's discretion and may be performed at any time up to 28 calendar days prior to shipment of the product. Contractors must be aware that if this option is exercised, and an AMS Inspector does not perform checkloading, the Contractor assumes all risk for these shipments and deliveries.

## **B. Certification**

Subject to See section IX.A of the Master Solicitation, the acceptability of the quality, weight, packaging, and checkloading of the product must be evidenced by certificates issued by the USDA Inspector.

No product shall be shipped unless the USDA Inspector informs the Contractor that a designated lot is acceptable. Notice by the USDA Inspector that a designated lot scheduled for shipment does not meet requirements of the purchase order 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 Inspector 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 Inspector at least 7 days advance notice when scheduling inspection service. Prior to sampling, the Contractor must furnish the USDA Inspector with a list of codes and the approximate number of cases per code.

Contractors are encouraged to submit requests for inspection in writing with verifiable receipt notice, such as fax log, to alleviate possible mis-communication.

## **D. Laboratory Tests**

The Contractor must allow 14 calendar days after product sampling for laboratory tests (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. If any lot of dried 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 purchase order price less a discount, to be determined by the Contracting Officer.

#### V. Exhibits

##### Exhibit 1

#### Required Markings for Non-Commercial Shipping Containers ALL PRINTING TO BE IN BLACK INK

BOTH SIDE PANELS	BOTH END PANELS
PRODUCT NAME	PRODUCT NAME
1/	PURCHASE ORDER NO. 3/
2/	
	4/
USDA SYMBOL	5/
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. 1.5 oz. package, 6/5 pound bags, 24/1 pound bag, 1/25 pound bag.
- 3/ Purchase order 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 "4").

Recycle symbols and statements can be placed on bottom panels (Exhibits "5" and "6").



Exhibit 2

**Alternative Label for Shipping Containers**  
(Includes all Required Information)

**Product Name**

**Style**

**Packing Media**

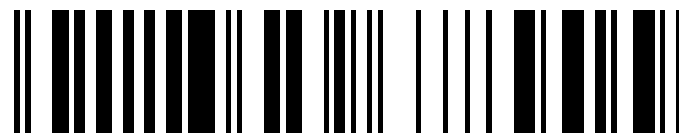
**Size/Number per case**

**Purchase Order Number xxxxx**

**Packed by: ABC Growers**

**Any Town, CA 99999**

**STORE IN A COOL DRY PLACE**



1234567891012345678910

Exhibit 3

Sample Alternative Label for Shipping Containers



# Dried Plums

**24/1 pound pkg.**

**Purchase Order Number XXXXX**

**Packed by: ABC Growers**

**Any Town, CA 99999**

**STORE IN A COOL DRY PLACE**



**10715001002904**



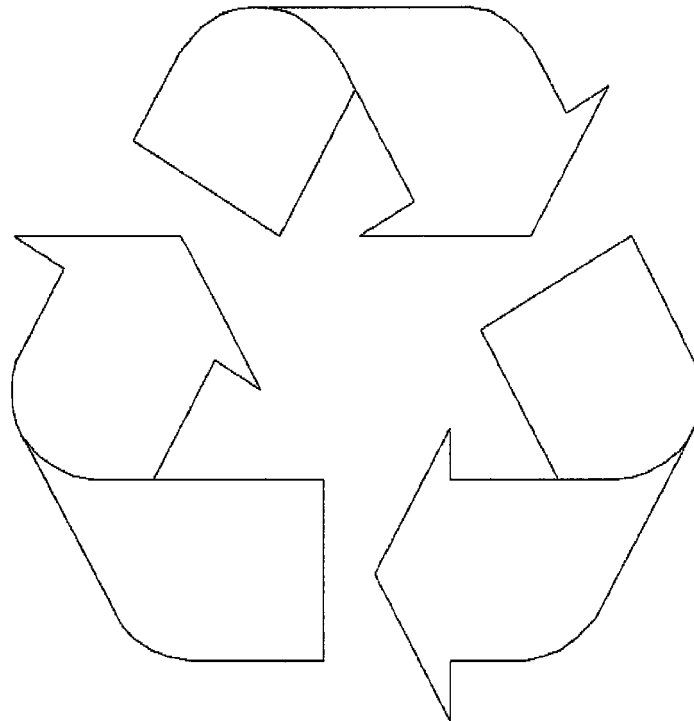
## Exhibit 4

## Universal Product Codes

<b>Dried Fruit</b>	<b>WBSCM Material</b>	<b>Primary Container</b>	<b>Secondary Container</b>
Blueberries, Cultivated (10 lb.)	100302	715001003027	10715001003024
Blueberries, Cultivated (8/2 lb.)	100903	715001009036	10715001009033
Blueberries, Cultivated (25 lb.)	100303	715001003034	10715001003031
Cherries (4/4 lb.)	100299	715001002990	10715001002997
Cherries (8/2 lb.)	100298	715001002983	10715001002980
Cranberries (16/30 oz.)	100300	715001003003	10715001003000
Cranberries (5/5 lb.)	100301	715001003010	10715001003017
Dates, Whole (24/1-lb.)	100287	715001002877	10715001002874
Figs, Mission (25 lb. bulk)	110144	715001101440	10715001101447
Figs, Whole (24/1 lb.)	100288	715001002884	10715001002881
Fig Pieces (24/1 lb.)	100289	715001002891	10715001002898
Plums, (25 lb.)	100291	715001002914	10715001002911
Plums, Dried Pitted (24/1-lb.)	100290	715001002907	10715001002904
Raisins (48/1-lb.)	100292	715001002921	10715001002928
Raisins (30-lb. bulk)	100294		10715001002942
Raisins (24/15-oz.)	100295	715001002952	10715001002959
Raisins (144/1.33-oz. bags)	100293	715001002938	10715001002935
Dried Fruit and Nut Mix (24/1-lb.)	100297	715001002976	10715001002973
Dried Fruit and Nut Mix (5/5 lb.)	100296	715001002969	10715001002966
Dried Fruit Mix (24/1-lb.)	110160	715001101600	10715001101607
Dried Fruit Mix (5/5 lb.)	110161	715001101617	10715001101614

Exhibit 5

**“Please Recycle” Symbol and Statement**



**PLEASE  
RECYCLE**

Exhibit 6

**“Corrugated Recycles” Symbol and Statement**



**Corrugated  
Recycles**

Exhibit 7

USDA Symbol

