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Programs

Agricultural
Marketing
Service

Specialty
Crops
Program

Commodity Specification for Bulk Products for Further Processing

May 2019

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Commodity Specification for Bulk Products for Further Processing
Table of Contents

| | |
|--|-----------|
| General | 1 |
| U.S. Standards..... | 1 |
| Exceptions to U.S. Standards..... | 1 |
| Product Origin..... | 1 |
| Kosher Products..... | 2 |
| Packing Season..... | 2 |
| Containers and Packing..... | 2 |
| Palletization Requirements | 3 |
| Pallets..... | 3 |
| Unitization..... | 3 |
| Prerequisites..... | 3 |
| Individual Commodity Specifications | 4 |
| Bulk Apples for Further Processing (sliced apples) | 4 |
| Fresh Potatoes for Dehydration | 7 |
| Potatoes for Processing..... | 8 |
| Sweet Potatoes for Processing | 9 |
| Tomatoes for Processing..... | 10 |
| Inspection and Check-Loading | 10 |
| Requirements | 10 |
| Procedures..... | 11 |
| Failure to Meet Specifications | 11 |
| Exhibits | 12 |
| Exhibit 1 - Symbols for Kosher Products | 12 |

GENERAL

U.S. Standards

All products (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades (U.S. Standards) or 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.

Exceptions to U.S. Standards

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.

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 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, Specialty Crops Program, Specialty Crops Inspection 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.

Kosher Products

Occasionally, USDA solicits offers to sell KOSHER products. Such products are identified on the solicitation with the letter “K” incorporated into the WBSCM material descriptions. These products shall comply with applicable dietary (kosher) laws as established by the “613 Council of Kashruth.” Manufacturing plants shall be certified for compliance with the aforementioned requirement by contacting the Board of Jewish Education of Greater New York (BJENY) at 646-472-5366. At no cost to the vendor, a rabbinic supervisor will be sent to certify compliance of the manufacturing plant with the dietary (kosher) laws. Vendors must not bid on these purchase units unless they can be properly certified.

For other products, when commercial Kosher certification is requested in the solicitation, products must bear one of the Kosher certification symbols illustrated in Exhibit 1.

Packing Season

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

Containers and Packing

- 1. For products loaded directly onto the conveyance (Bulk): the conveyance must be well maintained, clean, and covered.**
- 2. All other products shall be packed in new, good, clean, quality containers (bins, totes, cartons, etc.) so constructed as to ensure acceptance by common carrier or other carrier for safe transportation for domestic shipment.**
- 3. Vendors have the option to use commercial labeling on the containers; however, they must meet all applicable FDA requirements and contain a code which allows traceability of the product in the event of a recall. When the containers are labeled: In addition to any commercial markings, each container shall show the grower or shipper name and address. If a specific variety, color, grade, and/or size are required per the solicitation, those factors shall also be listed on the container.**

4. Cartons shall be of the same dimensions as those used in normal commercial transaction. These packing requirements provide that pack shall be at least fairly well filled. The tolerances applicable under such packing requirements shall apply.
5. The containers and case markings shall meet the United States Standards for Condition of Food Containers (7 CFR Part 42).

PALLETIZATION REQUIREMENTS

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.

Unitization

Each delivery unit 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.

Prerequisites

All vendors and/or suppliers providing fresh fruit and vegetables shall undergo a good agricultural practices and good handling practices audit of their operations. The audit must be conducted by the USDA, AMS, Specialty Crops Program, Specialty Crops Inspection Products Division or licensed Federal-State auditors providing services under a cooperative agreement with USDA oversight. The audit conducted may be either the USDA Good Agricultural Practices & Good Handling Practices (GAP&GHP) audit, the Produce GAPs Harmonized Food Safety Audit, or the Tomato Audit Protocol audit, whichever is applicable to the commodity being purchased.

1. The audit must cover all parts of the operation which are applicable to the commodity being purchased. For example, a tomato purchase would require an audit of the fields, packing house, and storage facilities.
2. A copy of the three acceptable audit standards is available on the USDA website at www.ams.usda.gov/gapghp, or from your local USDA or Federal-State inspection office. A listing of USDA and Federal-State inspection offices are also available on the website listed above.

INDIVIDUAL COMMODITY SPECIFICATIONS

All inspection to be performed at destination unless otherwise specified in the applicable Solicitation/IFB. It is the contractor's responsibility to arrange for the inspection.

Bulk Apples for Further Processing (sliced apples)

Part One - General (Universal) requirements applicable to all destinations unless otherwise specified.

Inspection of Apples for Further Processing will occur at the destination point by a Federal or Federal - State inspector.

1. Grade: All apples must meet the U.S. No. 1 standards or better, as defined and graded by the United States Standards for Grades of Apples, with the following exceptions below as noted.
2. Crop Year - All Apples must be of current crop year and 100% product of the U.S.A.
3. All apples must be free of dirt or other extraneous matter.
4. Packaging (bulk containers): Standard (36" maximum height) industry bulk fruit bins in clean wood, tri-wall corrugated fiber, or plastic. All types of bins must be commercially acceptable and in good serviceable condition. The destination (receiver/processor) will make all bins available for pick-up by the vendor (supplier/conveyance) within a mutually agreeable time frame established between the destination and the supplier to not exceed 90 days from delivery to the destination. The bins and pallets must also meet the requirements stated in the Commodity Specification for Bulk Products for Further Processing May 2019. **Please see destination specific packaging requirements for further packaging conditions.**
5. Container Markings: Each bulk container will be labeled or marked with the following minimum information:
 - a. Apple Variety
 - b. Harvest, Receipt, or Pack Date
 - c. Suitable code mark that allows traceability of the product
 - d. Net weight of apples - When scales are not available to the shipper or when bins are delivered directly to the destination from harvest operations, commercial certified scale tickets listing empty and loaded weights of the trailer will be accepted in lieu of net weight markings on the bin ticket

- e. Apple Size declaration
- f. Grower's or shipper's name and address
- g. Country of origin

Noted Exceptions / Additions to U.S. No. 1 Standards

1. Size - Specified in the destination specific requirements.
2. Shape - Fairly Well.
3. Defects - Definitions and tolerances will be in accordance with the United States Standards for Grades of Apples (U.S. No. 1 or better) unless otherwise specified below.
4. Russeting - See United States Standards for Grades of Apples, U.S. No. 1 or better for definitions and tolerances.
5. Decay - 1% (*2% for destinations Shelby, MI and Richland Center, WI*)
6. Internal Browning - 0% - (*2% for destinations Shelby, MI and Richland Center, WI*)
7. Internal Water Core - 0% - (*2% for destinations Shelby, MI and Richland Center, WI*)
8. Damage Defects - 8%
9. Serious Damage Defects - 5%
10. Total Defects - Specified in the destination specific requirements.
11. Varieties - Approved varieties are specified in the destination specific requirements below.
12. Maturity/Condition - Representative samples for each lot will be collected and pressure tested at destination. Pressure per fruit will be no less than 14 pounds with a minimum average of 15 pounds in each sample. Not more than one sample shall contain fruit not meeting this requirement. Furthermore, if two or more individual samples fail to meet the pressure requirements of the general or destination specific specifications, the entire lot will then fail. Flesh cannot be mealy even if meeting pressure requirements. The number of samples collected will be determined based on the size of the lot being inspected. Each lot will be sampled separately.
13. *See specifications for the destination Dauberville, PA and Hartford, MI for alternate pressure testing requirements.*
14. Taste - The taste must have no foreign taste or odors that would indicate contamination.

15. Transportation - The apples will be transported to destination in compliance with FDA's FSMA Final Rule on Sanitary Transportation of Human and Animal Food (current edition), and, the USDA, AMS Master Solicitation for Commodity Procurements – Domestic Programs (MSCP-D) (current edition). When the FSMA rule requires refrigerated shipment the Federal or Federal-State inspector will record temperatures during destination inspection and will fail any loads not meeting the temperature requirements.
16. The Federal or Federal–State inspector will fail any load that does not meet these requirements.

Part Two - Destination Specific Requirements

Destination - Dauberville, PA –

1. Varieties - Gala, Jonagold, Pink Lady, Empire.
2. Size range - 88 to 113 count.
3. Total Defects - 8%.
4. Maturity/Condition - Pressure per fruit will be no less than 13 pounds with a minimum average of 14 pounds in each sample.
5. Packaging - Standard (36" maximum height) industry bins in clean wood, cardboard or plastic in good condition. Plastic bin liners cannot be used in bins.

Destination - Shelby, MI –

1. Varieties - Empire, Jonagold, Romes (Non-Bleeding). The variety Law Romes is 100% prohibited and not acceptable.
2. Sizing - 80% will be between 2.5 inches and 3.5 inches for Jonagolds and Romes (non-Bleeding) and 70% minimum will be between 2.5 inches and 3.5 inches for Empires.
3. Total Defects - 12%.
4. Packaging - Apple industry standard stackable (minimum 18 bushel, 36" maximum height) bins in clean wood, or plastic bins of good condition with no broken sections allowable. Corrugate tote bins are not acceptable. Plastic bin liners cannot be used.

Destination - Richland Center, WI -

1. Varieties - Empire, Jonagold, Gala.

Effective Date: May 2019

Page 7 of 12

2. Sizing - 80% will be between 2.5 inches and 3.5 inches.
3. Total Defects - 12%.
4. Packaging - Standard (36" maximum height) industry bins in clean wood or plastic. Plastic bin liners can be used but must be left open, they cannot be closed or sealed at the top.

Destination - Hartford, MI -

1. Varieties - Empire, Jonagold, Rome's (non-law - non-bleeding), Ida Red, Granny Smith, Golden Delicious, Gala, and Jonathan.
2. Sizing - Minimum size = 2.5 inches.
3. Total Defects - 8%.
4. Maturity/Condition - Representative samples for each lot will be collected and pressure tested at destination. Pressure per fruit will be no less than 12 pounds with a minimum average of 13 pounds in each sample.
5. Packaging - Standard (36" maximum height) industry bins in clean wood or plastic. Plastic bin liners cannot be used.

Destination - Stockton, CA -

1. Varieties - Gala, Pink Lady, Lady Alice, Pacific Rose.
2. Size range - 88 to 125 count.
3. Total Defects - 8%.
4. Packaging - Standard (36" maximum height) industry bins in clean & in good repair plastic bins or corrugated in good condition (No Wood Bins or Crushed Corrugated Bins). Corrugated bins must have a corrugated top. Approximately 800lbs. of fruit per bin.

Fresh Potatoes for Dehydration

1. Grade- U.S. No. 2 or better.
2. Pack – Bulk
3. Crop Year - The potatoes shall be from the current packing season/crop year.

4. Size – Whole potatoes shall be specified not less than 1 ½ inches in diameter in accordance with the U.S Standards for Grades of Potatoes for Processing (usable pieces not less than 4 ounces in weight).
5. Varieties - Shepody, Ranger, Umatilla, Alturas, Norkotah, Atlantic, Goldrush, Snowden, Pike, Reba, Marcy, Millenium, Superior, Freedom, and Russet Burbank. Varieties cannot be mixed.
6. Specific Gravity Specification - All varieties 1.0723 (19.1% solids) or higher.
7. Defects, Serious Damage and Foreign Material:
 - a. No lot should be less than 40% bruise-free.
 - b. The method of calculating the term “bruise-free” shall be evaluated for bruising by the Federal or Federal-State Inspector.
 - c. Any load of potatoes found to contain broken glass or foreign substance, which may be harmful to health or adulterates the finished product, will be rejected.
 - d. Any load of potatoes will be rejected if potatoes have more than 10% dry rot.

Potatoes for Processing

1. Grade- U.S. No. 2 or better.
2. Pack – Bulk
3. Crop Year - The potatoes shall be from the current packing season/crop year.
4. Size - Whole potatoes shall be specified not less than 1 1/2 inches in diameter (usable pieces not less than 4 ounces in weight). There will be a 3% tolerance for potatoes less than 1 1/2 inches in diameter. Lots shall not contain less than 42% over 6 ounces.
5. Varieties - Shepody, Ranger, Umatilla, Alturas and Russet Burbank, and **Prospect**. Varieties cannot be mixed.
6. Sugar or sugar end content Criteria - No more than 15 % of the potatoes (plugs or slices taken from the sample) are Color or darker in the USDA Color Chart or comparable scale when fried in 375 degree (Fahrenheit) oil for 2 minutes 30 seconds or in 350 degree (Fahrenheit) oil for 3 minutes. The sample for frying to determine color may be prepared by one of the following methods:
 - a. 3/8” X 3/8” center cut strip

- b. $\frac{3}{4}$ inch diameter area in the center of the cut face of a $\frac{1}{4}$ inch slice made by a transverse cut through the tuber at $\frac{1}{2}$ inch from the stem
- c. 2 $\frac{1}{2}$ inch disc cut from a $\frac{5}{16}$ -inch slice taken from the middle of 10 potatoes.

Lots delivered directly from the field may have the color testing requirements waived at the discretion of the receiver.

7. Specific Gravity Specification: - All varieties 1.075 or higher
8. Defects, Serious Damage and Foreign Material:
 - a. No lot should be less than 40% bruise-free. The method of calculating the term "bruise-free" shall be evaluated for bruising by the Federal or Federal-State Inspector.
 - b. Any load of potatoes found to contain broken glass or foreign substance, which may be harmful to health or adulterates the finish product, will be rejected.
 - c. Any load of potatoes showing evidence of field frost or freeze will be rejected.
 - d. Any load, lot or portion of lot of potatoes delivered may be rejected if potatoes have any combination of insects and nematode cullage that exceeds 10%.

Sweet Potatoes for Processing

1. Grade - U.S. No. 2 or better (Sweet Potatoes for Dicing or Pulping.)
2. Cured – Applicant warrants sweet potatoes are cured according to standard curing procedures.
3. Pack – Bulk
4. Crop Year – The sweet potatoes shall be from the current packing season/crop year.
5. Size – Whole sweet potatoes shall be specified not less than 1 $\frac{3}{4}$ inches to 6 inches in diameter. Maximum diameter tuber must pass freely through a 6 inch diameter tube.
6. Varieties – Beauregard or Covington. Varieties cannot be mixed.
7. Defects, Serious Damage, and Foreign Material:
 - a. Sweet potatoes should be run on sizing and dirt removal belt prior to loading.

- b. Any load of sweet potatoes found to contain broken glass or foreign substance, which may be harmful to health or adulterates the finished product, will be rejected.

Tomatoes for Processing

1. Pack – Bulk
2. Color - 28 Maximum

Method - Agtron measurement of a composite raw juice sample extracted from tomatoes representative of the lot or an equivalent method to determine (“fairly well colored” as defined in the United States Standards for Grades of Tomatoes for Processing).

3. Worm damage - 2% maximum

Method - weigh scoreable Tomatoes (those with worm injury or worms attached).

4. Mold, decay and/or fungus – 8% maximum.

Method – weigh scoreable tomatoes.

5. Green – 4% maximum.

Method – weigh scoreable tomatoes (those with no visible red color on surface).

6. Extraneous material – 4% maximum

Method – weigh extraneous material (i.e., dirt, loose stems, vines, stones, trash, etc.)

7. Tomatoes shall be free from any other defect or combination of defects that would result in the loss of more than 20% of the weight of an individual tomato when removed in the preparation for processing.

8. Loading tolerance of product – 40,000 lbs. net minimum.

The grade requirements referred herein are defined in the United States Standards for Grades of Tomatoes for Processing (Category B), effective on the date of the Solicitation/IFB.

INSPECTION AND CHECKLOADING

Requirements

1. Representatives of the AMS, Specialty Crops Program, Specialty Crops Division (USDA Inspector) must perform the inspection (see 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.

2. USDA inspection of fresh fruit and vegetables must be performed at destination unless otherwise specified in the applicable Solicitation/IFB. The count (number) of packages shall be certified by Federal or Federal-State Inspection Service (see the Master Solicitation). The acceptability of the quality and packing of the product must be evidenced by certificates issued by the USDA Inspector.
3. Representative sample units will be graded according to the Regulations Governing Inspection and Certification of Fresh Fruits, Vegetables and Other Products (7 C.F.R. part 51), and United States Standards for Condition of Food Containers (7 C.F.R. part 42.140), effective on the date of the Solicitation/IFB.

Procedures








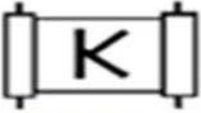

The Contractor must give the USDA Inspector at least 72 hours advance notice when scheduling inspection service.

Contractors are encouraged to submit requests for inspection in writing via form FV-237 (Record of Request for Inspection or Re-inspection of Food Products) with verifiable receipt notice, such as email, to alleviate possible miscommunication. Requests can also be made electronically using the following link: <http://eforms.ams.usda.gov/#CustomersFV>

FAILURE TO MEET SPECIFICATIONS

Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable for delivery. If any lot 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.

EXHIBITS**Exhibit 1 - Symbols for Kosher Products**

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|  http://oukosher.org/ |  http://trianglek.org/ |  http://www.ok.org/ |
|  http://www.skskosher.com/ |  http://www.kof-k.org/ |  http://www.cor.ca/ |
|  http://www.star-k.org/default.htm |  http://scrollk.org/ |  http://www.kosher.org/ |