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Commodity Specification for Canned Vegetables

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GENERAL

U.S. Standards

Canned vegetables (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Canned Vegetables (U.S. Standards) and/or Commercial Item Description (CID) of Canned Vegetables 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 the U.S. Standards and/or or Commercial Item Description (CID)

Exceptions to the U.S. Standards for the Department of Agriculture (USDA) canned vegetables purchases and/or or Commercial Item Description (CID) are found in Section II, Individual Commodity 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.

Order of Precedence

If the contract documents are inconsistent or contradictory, the following order of precedence will prevail: IFB, Master Solicitation, Amendments to the Commodity Specifications, and Commodity Specifications and/or Supplement(s).

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.
4. 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.

5. Contractors must provide the domestic origin certification and supporting documentation records to representatives of the AMS Fruit and Vegetable Program, Specialty Crops Inspection (SCI) Division (USDA Inspector) when requesting inspection service. USDA Inspectors will select and review at least one code for each purchase order or IDIQ contract to determine compliance with the Agency's domestic origin requirements.
6. Such records must be available for review by the Government in accordance with FAR 4A52.225-1 U.S. Origin Product. In the event of an audit, AMS auditors will examine as many codes as is necessary to verify compliance.
7. Self-certifications by contractors and subcontractors will not be accepted. 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 (see Exhibit 4 for specific products.) 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 8.

Packing Season

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

Holding Period

No shipment of canned vegetables may be made earlier than 14 calendar days after packing. No delivery shall be case stamped prior to the completion of the 14 day holding period.

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 and the Individual Commodity Specification Section II.

LABELS AND PACKAGING**Primary Containers (Cans and Labels)**

1. 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.
2. The processors' own commercially acceptable "brand" labels may be used on all Solicitations/IFBs unless prohibited by the Solicitation/IFB. Distributor's "brand" labels are not acceptable.
3. 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 Solicitation/IFB. The cans must be suitably code marked so that the product can be identified with related inspection certificates.
4. For containers 22 ounces or smaller (net weight), labels must also meet the following formatting criteria:
 - a. Must include, at a minimum, two (2) colors, in addition to black and white.
 - b. Must incorporate a graphic (photo or illustration) depicting the product/contents on the principal display panel.

Secondary Containers (tray and case) for Commercial Labels

1. Commercially acceptable tray packs wrapped in plastic shrink wrap may be used on all Solicitations/IFBs for **all can sizes**. 24/#300 and 24/#1 cases may be achieved by shrink wrapping together two 12/#300 or 12/#1 tray packs.
2. Case 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.
3. Mixing and matching of commercial and non-commercial labeling methods will not

be acceptable.

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

Secondary Containers (case) for Non-Commercial Labels

Cans with non-commercial labels 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 required symbols, statements and information contained in Exhibits 1, 2 or 3 as applicable.

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 Exhibits 1, 2 or 3 as applicable.

Exhibit 3 shows an alternative placard that may be applied to a non-commercial, 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 5, "Please Recycle" Symbol and Statement or Exhibit 6, "Corrugated Recycles" Symbol and Statement.

UNIVERSAL PRODUCT CODES (UPC)

Contractor UPCs are acceptable for primary containers with commercial labels and/or secondary fiberboard cases enclosing commercially labeled product.

UPCs are not required for commercial labeling with tray pack shipping containers.

Products with alternative, non-commercial labels must use the UPCs listed in Exhibit 4 on the primary and secondary containers.

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 of canned vegetables must be unitized. Shipping cases must be stacked and secured from top to bottom, so that each container and layer of containers becomes an integral part of the pallet. Either stretch wrapping with plastic film or “lock ‘n pop” is acceptable. The palletized product must be loaded in the conveyance in such a way that will prevent shifting and damage to the containers of product.

Shipment and Delivery

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.

Allergens

All canned vegetable products (excluding – Soups) will be processed and packaged using equipment that:

1. Has had no direct contact with a major allergen or,
2. If the equipment used has had direct contact with a major allergen, it has been sanitized using an approved industry standard allergenic sanitation/clean and restart, and is free of allergens prior to a USDA canned vegetable products run.
3. This requirement does not include any packaging or labeling equipment used after the can has been hermetically sealed.
4. Product labels may not include allergen advisory statements.

INDIVIDUAL COMMODITY SPECIFICATIONS

Asparagus

Container size: 6/10 size can, 24/300 size can, & 12/15 ounce tall cans

1. Grade – U.S. Grade A.
2. Style and Sizes – (diameter of asparagus, cut spears, tips, and points large size classification) shall be 8/16 inch to 10/16 inch; Whole sizes (diameter of asparagus, spears, and point’s large size classification) shall be 6/16 to 12/16 inch.

3. Length of Cut – 1 ½ inches, +/- ¼ inch. Whole Length – minimum 3¾ inches.
4. Sodium content – 36 mg – 140 mg per serving (defined as ½ cup).
5. Whole Spears – 1 5 oz. tall cans
6. Drained weight – No individual sample shall be less than 7.11 ounces.

Beans, Green

Container size: 6/10 size can & 24/300 size can

1. Grade – U.S. Grade B or better.
2. Color – Green.
3. Type – Round.
4. Styles – For Material Code 100306 and 100307, product will be only Style a. regular cut, unless specified differently in the Solicitation/IFB.
 - a. Regular Cut - provided that the cut style units are one inch in length or longer.
 - b. Sliced lengthwise, or French style.
 - c. Whole.
5. Sizes – A single size or blend of sizes not exceeding size 5.
6. Fill of container – the sample average net weight shall be not less than 14.5 for retail size.
7. Cut – There shall not be no more than 25 percent, by count of green bean units less than ¾ inch in length to comply with the “cut” style one inch or longer provision. Only one piece of extraneous vegetable material per 12 ounces of drained weight is allowable per sample unit.
8. Sodium content – 36 mg – 140 mg per serving (defined as ½ cup).

Carrots

Container size: 6/10 size can & 24/300 size can

1. Grade – U.S. Grade A.
2. Style – Sliced (Straight or Crinkle Cut).

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3. Size – The slices (Straight or Crinkle Cut) shall be less than 1¾ inches in diameter.
4. Sodium content – 36 mg – 140 mg per serving (defined as ½ cup).

Corn, Whole Kernel

Container size: 6/10 size can & 24/300 size can

1. Grade – U.S. Grade B.
2. Color – White or Golden (yellow).
3. Types of Pack – Liquid packing medium (regular pack) 24/300 & 6/10; vacuum-pack 6/10 only.
4. Tenderness and Maturity – shall be U.S. Grade B Top.
5. No added sodium.

Corn, Cream Style

Container size: 6/10 size can & 24/300 size can

1. Grade – U.S. Grade B.
2. Color – Golden or Yellow.
3. Net Weight – The cream style corn shall occupy not less than 90 percent of the water capacity of the container.
4. Tenderness and Maturity scores shall not be less than 25 points.
5. Defects score shall not be less than 17 points.
6. Sodium content – 36 mg – 140 mg per serving (defined as ½ cup).

Mixed Vegetables

Container size: 24/300 size can

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

1. Type I – 7-way mix
2. Style E – Sodium content – 36 mg – 140 mg per serving (defined as ½ cup).

Type of Vegetable 1/	Total avg. drained weight	
	Minimum Percent	Maximum Percent
Carrots (Diced)	33	48
Potatoes (Diced)	17	41
Lima beans, thin seeded	1	12
Peas, sweet	3	12
Beans, green (Short, cut, or mixed)	3	12
Corn, yellow (Whole kernel)	3	9
Celery (Cut, ½ inch maximum in length)	2	9

1/ The combined weight of the carrots and potatoes must not be more than 72 percent of the average net drained weight.

Peas

Container size: 6/10 size can & 24/300 size can

1. Grade – U.S. Grade B or better.
2. Types – Sweet, early.
3. Sizes – Mixed, combination, or unsized.
4. Sodium content – 36 mg – 140 mg per serving (defined as ½ cup).

Potatoes

Container size: 24/300 size

1. Grade – U.S. Grade A.
2. Style – Whole and sliced potatoes.
3. Size – Small.
4. Sodium content – 36 mg – 140 mg per serving (defined as ½ cup).

Pumpkin

Container size: 24/300 size can

1. Grade – U.S. Grade A.
2. No added sodium.

Salsa

Container size: 6/10 size can or 6/10 equivalent (6/106 ounce pouch)

CID No. A-A-20210 – Effective on the date of the Solicitation/IFB (published separately)

1. Type 1 – Tomato-based.
2. Pungency C – Medium.
3. Style 1 – Regular.
4. Sodium Level 2 – Low Sodium.
5. Color – The color of the finished product shall be equal to or better than USDA Color Standards for Tomato Products A1 or A2.
6. Ingredients – The salsa shall include peeled tomatoes, tomato puree, fresh or dried onions, green peppers (ex: chili, or green bell), garlic, and jalapeños properly ripened and wholesome. The salsa may also have: onion powder, garlic powder, tomato powder, sugar, corn syrup, chili puree, jalapeño puree, pepper, cilantro, red pepper powder, cumin, oregano, coriander, vinegar, or citric acid added to adjust pH between 3.8 - 4.3, xanthan gum, modified starch, or natural flavors. Modified starch or thickeners shall not exceed 1 percent of the product formulation.
7. Sodium content – 36 mg – 140 mg per serving (defined as ½ cup).
8. Appearance –
 - a. The salsa must have the appearance of a uniform diced texture with the dices being approximately:
 - i. Tomatoes - no less than 3/8 inch and no more than 3/4 inch
 - ii. Onions - no less than ¼ inch and no more than 3/4 inch.
 - b. The product will have no excess liquid medium or weeping.
 - c. The consistency will meet a range of 3.0 to 5.5 as determined using a Bostwick Consistometer and timed for 30 seconds with no chunks blocking the gates.
 - d. The spices and condiments added will be evenly comminuted and free from lumps.
 - e. The tomatoes, onions, and peppers will be uniformly firm and tender and practically free of soft or spongy units.
9. Soluble Solids – The soluble solids of the finished product medium shall be a minimum of 8 percent.

10. Drained weight and washed drained weight – See Washed drained weight part 5.5.3.2. in CID A-A-20210.
11. Net weight – The salsa shall occupy not less than 90 percent of the volume capacity of the container and the average net weight of all samples in a lot shall be not less than 106 ounces. No individual container shall weigh less than 104 ounces.

Soups

Cream of Mushroom Soup, Condensed - Container size: 24/1 size can

The canned soup must comply with CID No. A-A-20145D – Effective on the date of the Solicitation/IFB (published separately.)

1. Type I – Condensed, Flavor VI – Vegetable, Style L – Cream of Mushroom.
2. Sodium content – (reconstituted) will have a maximum of 410 mg per 1 cup serving.
3. Formulation requirements:
 - a. Condensed soup will reconstitute at a 1+1 ratio with water
 - b. Mushrooms used in this formulation may be either fresh, dehydrated, frozen, or canned
 - c. Mushrooms used in this formulation may be either sliced or diced but may not be a combination of the two
 - d. If mushroom slices used in this formulation, they shall be approximately $3/16$ " x $3/8$ " x $3/8$ " or larger
 - e. If mushroom dices are used in the formulation, they shall be approximately $3/8$ inch or larger

Other optional ingredients – onion flavoring, garlic flavoring, other spice extracts, natural flavoring, other safe and suitable ingredients. Monosodium Glutamate is not allowed.

4. Overall color of the condensed soup must be as light as or lighter than the No. 3 color chip of the USDA Canned Mushrooms Color Standard.
5. After reconstituting and heating the soup:
 - a. The soup will have a smooth characteristic creamy texture which is neither excessively thick, or thin and watery
 - b. The mushrooms will be fairly tender and will not be excessively tough, rubbery or

soft.

6. Flavor profile: The reconstituted and heated soup will have a mildly earthy mushroom flavor which is not overpowered by other spices and flavorings.
7. Washed drained weight (WDW):

The WDW of the mushroom pieces will average 8.0 percent or more by weight for the lot average with no individual sample falling under 7.0 percent by weight

Procedure for WDW:

1. Rinse deep sided grading tray and a U.S. Standard No.12 sieve with water and invert to remove excess water.
2. Place rinsed/drained tray with nested rinsed/drained U.S. Standard No.12 sieve atop scale and zero tare.
3. Empty contents of one can condensed soup (carefully removing all mushroom pieces) on to screen/tray atop the scale and record net weight of the soup.
4. Place sieve in sink leaving tray atop scale.
5. Gently rinse mushroom pieces and cream sauce in the sieve with water until all visible cream sauce is removed.
6. Tilt the sieve at approximately a 20-degree angle and allow to drain for 2 minutes.
7. Place sieve with mushroom pieces (previously zero tared, step 2.) atop scale and record weight of mushroom pieces.
8. Calculate percent mushroom pieces by dividing the mushroom WDW weight, by weight recorded in step 3.
9. Record to the nearest one percent.

Other Soups

Container size: 24/1 size can (Tomato Soup and Vegetarian Soup) & 12/22-ounce carton (Cream of Chicken Soup)

1. Vegetarian – The canned soup shall comply with CID No. A-A-20145 – effective on the date of the Solicitation/IFB (published separately), Type II – Condensed, low Sodium, Flavor VI, Vegetarian Vegetable. Sodium content – 36 mg - 140 mg per serving (defined as ½ cup).
2. Description – A vegetarian soup containing pasta, tomatoes and/or tomato paste, and at

least four of the following vegetables: carrots, celery, corn, green peas, green beans, potatoes, and spices.

3. Tomato – The canned soup shall comply with CID No. A-A-20145 – effective on the date of the Solicitation/IFB (published separately), Type II – Condensed, Low Sodium, Flavor I, Tomato. Sodium content – 36 mg - 140 mg per serving (defined as ½ cup).
4. RTE Cream of Chicken – The soup shall comply with CID No. A-A-20145- effective on date of the solicitation/IFB (published separately), Type I - Ready to Serve, “Healthy”, Flavor II, Other, Cream of Chicken. Sodium content- 200 mg to 300 mg per serving (defined as ½ cup). Package Type 2 – Aseptic Package, Size I – Other, (12/22 ounce).

Spaghetti Sauce, Meatless

Container size: 6/10 size can or 6/10-equivalent (6/106 ounce pouch), 24/300 size can

CID No. A-A-20133 – Effective on the date of the Solicitation/IFB (published separately.)

Type I – Meatless, Consistency 1 – Smooth, Flavor a – Traditional.

Additional requirements to the CID:

Must meet the appearance and flavor profile requirements shown below.

1. Appearance – When 100 grams of the sauce is spread evenly into a thin layer, on a shallow white grating tray, there will be visible bits and specks of the spices.
2. Flavor profile – The traditional style will include the flavor sensations of basil, garlic, onion, and other spices formulated in a manner that results in a balanced traditional tasting spaghetti sauce.
3. Color – The color of the finished product shall be equal to or better than USDA Color Standards for Tomato Products A1 or A2.
4. Ingredients – The spaghetti sauce must include tomato products, and basil, garlic, onion. The spaghetti sauce may include water, oil (olive, soybean cottonseed, corn, canola, or a combination of oils) sugar, corn syrup, onion powder, garlic powder, other spice extracts, citric acid, natural flavoring, other safe and suitable ingredients, and modified starch or thickeners. If included, modified starch or thickeners must not exceed 1 percent of the product formulation and must be gluten free.
5. Sodium content – 36 mg - 140 mg per serving (defined as ½ cup).
6. Soluble Solids – The soluble solids of the finished product shall be a minimum of 8 percent.
7. Net weight – The spaghetti sauce (meatless) shall occupy not less than 90 percent of the volume capacity of the container and the average net weight of all samples in a lot shall

be not less than 106 ounces. No individual container shall weigh less than 104 ounces.

Spinach

Container size: 24/300 size can

1. Grade – U.S. Grade A.
2. Style – Whole leaf, cut leaf, sliced, or chopped styles.
3. Fill of Container – The sample average net weight shall be not less than 14.0 ounces and no individual container shall have a net weight of less than 13.3 ounces.
4. Sodium content – 36 mg – 140 mg per serving (defined as ½ cup).

Sweet Potatoes

Container size: 6/10 size can & 24/300 size can

1. Grade - U.S. Grade A.
2. Color Type – Golden, Yellow, Mixed.
3. Type of Pack –
 - a. Regular – Liquid packing medium is added.
 - b. Solid pack sweet potatoes of the “mashed” style only, no packing medium may be added (6/10 size).
4. Style –
 - a. 6/10 size – Whole, Halved, Pieces/cuts, or mashed (as applicable).
 - b. 24/300 size – Whole or pieces/cuts style.
5. Liquid packing medium – Light Sucrose or other FDA approved syrups. Brix measurements must be 18 degrees or more, but less than 25 degrees.
6. The styles for canned sweet potato except mashed, may be whole, halved, pieces/cuts, or any combination thereof, provided that 90 percent (by count) of each of the sweet potato units weigh no more than three ounces. No sweet potato unit may weigh more than four ounces.

Tomatoes

Container size: 6/10 size can or (only diced) 6/10-equivalent (6/102 ounce pouch) & 24/300 can

1. Whole – U.S. Grade B or better.
2. Diced – U.S. Grade B or better. Diced tomatoes shall meet all of the foregoing requirements except that the factor of “wholeness” is disregarded and in lieu thereof, the tomatoes shall be cut into recognizable units of approximately $\frac{3}{4}$ inch by $\frac{3}{4}$ inch dimensions and the factor of color is determined on the entire exposed areas.
3. No added sodium.

Concentrated Crushed Tomatoes

Container size: 6/10 size can

Canned concentrated crushed tomatoes delivered shall be processed only from fresh whole tomatoes passed through a screen no larger than $\frac{1}{4}$ inch in size. Canned concentrated crushed tomatoes reprocessed from tomato concentrates (tomato puree or tomato paste) are not acceptable. The finished product shall meet the following requirements:

1. Flavor and Odor – Good flavor and odor. Based on the description for good flavor and odor as defined for Grade A, Tomato Puree in the U.S. Standards for Grades of Canned Tomato Puree.
2. Color – Shall be equivalent to U.S. Grade A, based on the U.S. Standards for Grades as defined for Grade A, Canned Tomato Puree. Color shall be determined on the exposed surface area of the undiluted product.
3. Defects – Shall be fairly free of defects, excluding the presence of peel and seeds. A maximum of 36 green, brown, dark brown or black specks in any combination are allowed. No dark or black particles shall exceed $\frac{1}{4}$ inch in length.
4. Tomato Soluble Solids (TSS) – Shall average not less than 12.0 percent TSS. No individual sample shall have a TSS content of less than 11.2 percent.
5. Finish – The undefined finished product made from fresh whole tomatoes shall be the appearance of a coarse finish with peel and seeds included. Products from concentrates are not allowed except to standardize the TSS.
6. No added sodium.
7. Net weight – Average net weight not less than 106.0 ounces. No individual container shall have a net weight less than 104.5 ounces.

Tomato Paste

Container size: 6/10 size can or 6/10-equivalent (6/111 ounce pouch) & 55-gallon

1. Grade – U.S. Grade A
2. Type of Pack – The tomato paste in 6/10 size shall be of extra heavy, heavy, medium, or light concentration, fine or coarse texture.
3. Net weight –
 - a. 6/10 size – The tomato paste shall occupy not less than 90 percent of the volume capacity of the container and the average net weight of a lot shall be not less than 111.0 ounces of tomato paste per can. No individual container shall weigh less than 109.5 ounces.
 - b. 55-gallon drum – The drums shall be filled to a net weight of 535 pounds, plus or minus five pounds. Maximum shipping unit (truckload) net weight shall equal 38,520 pounds, within a tolerance of minus one percent (1%).
4. No added sodium.
5. Each lot of tomato paste in 55-gallon drums shall average 31 percent total soluble solids (TSS), and no containers shall be more than 33 percent TSS or less than 29 percent TSS.
6. Commercially acceptable drums in fiber or metal.

Tomato Paste in Bulk for Processing, Totes/Bins

1. Grade – U.S. Grade A.
2. Type of Pack – Totes/Bins.
3. Net Weight – The totes/bins shall be filled to a net weight of 2,850 pounds, plus or minus 1%. Maximum shipping unit (truckload) net weight shall equal 39,900 pounds, within a tolerance of minus one percent (1%).
4. No added sodium.
5. Each lot of tomato paste in totes/bins shall average 31 percent natural total soluble solids (TSS) plus or minus 1% TSS.
6. Finish – Screen size shall be .045 or .060.

Tomato Sauce

Container size: 6/10 size can or 6/10-equivlent (6/106 o pouch) & 24/300 size can

1. Grade – U.S. Grade A.
2. Net Weight

- a. 6/10 size –The tomato sauce shall occupy not less than 90 percent of the volume capacity of the container and the average net weight of any lot shall be not less than 106 ounces of tomato sauce per can. No individual container shall weigh less than 104.6 ounces.
 - b. 24/300 size – The tomato sauce shall occupy not less than 90 percent of the volume capacity of the container and the average net weight of any lot shall be not less than 15.0 ounces of tomato sauce per can. No individual container shall weigh less than 14.7 ounces.
3. Seasoning – May be more than lightly seasoned by added salt and spices and to which may be added one or more nutritional sweetening ingredients, vinegar, onions, garlic, or other vegetable flavoring ingredient.
 4. Sodium content – 36 mg - 140 mg per serving (defined as ½ cup).

Hominy

Container size: 24/300 size can

1. Grade – U.S. Grade A.
2. Color – White or Golden (yellow), as specified on the applicable Solicitation.
3. Style – I, Whole.
4. Sodium content – 36 mg to 140 mg per serving (defined as ½ cup).

INSPECTION AND CHECKLOADING

Requirements

Representatives of the AMS, Fruit and Vegetable Program, Specialty Crops Inspection (SCI) Division (USDA Inspector) must perform the inspection and checkloading. 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.**

Inspection of canned products must be performed not more than 12 months 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 Canned Fruits and Vegetables and Related Products (7 C.F.R. Part 52), and

Effective Date: March 2019

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United States Standards for Condition of Food Containers (7 C.F.R. Part 42.140), effective on the date of the Solicitation/IFB.

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.

Certification

Subject to (See 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.

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 miscommunication.

Laboratory Tests

The Contractor must allow 14 days after product sampling for laboratory tests (when required) to be completed and returned.

Failure to Meet Specifications

Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable for delivery. If any lot of canned vegetables fails to meet the product or packaging requirement, the Contractor may request in writing that USDA accept delivery 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 - Required Markings for Non-Commercial Shipping Containers
ALL PRINTING TO BE IN BLACK INK**

<u>BOTH SIDE PANELS</u>	<u>BOTH END PANELS</u>
PRODUCT NAME <u>1/</u> <u>2/</u>	PRODUCT NAME PURCHASE ORDER NO. <u>3/</u> <u>4/</u>

USDA SYMBOL - Optional

STORE IN COOL, DRY PLACE

5/

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. Crushed, 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 the 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").

**Exhibit 2 - Alternative Label for Shipping Containers
(Includes all Required Information)**



(USDA Symbol is optional)

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



(USDA Symbol is optional)

Canned Peas

6/No. 10 cans

Purchase Order Number xxxxx

Packed by: ABC Growers

Any Town, CA 99999

STORE IN A COOL DRY PLACE

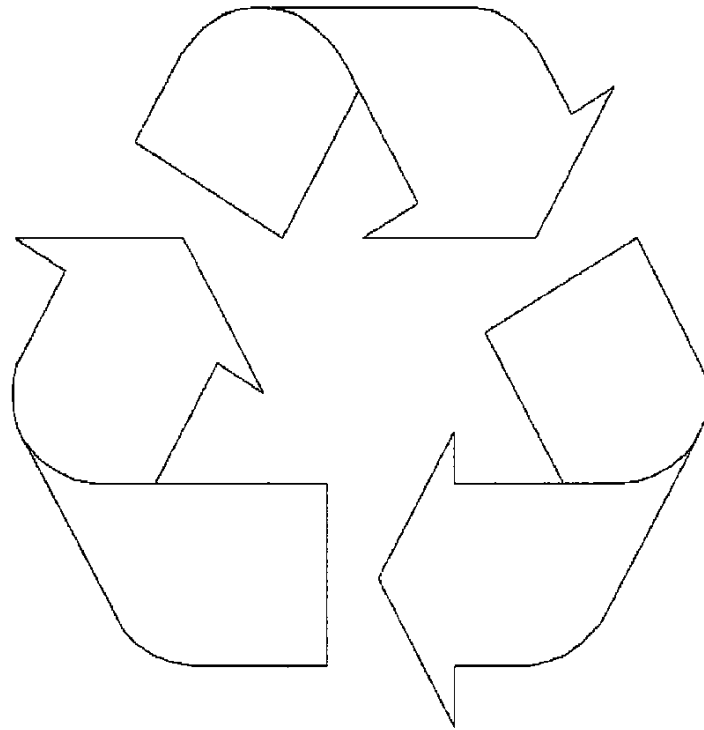


1 11 07 15001 01434 1

Exhibit 4 - Universal Product Codes

24/300 cans	Materials	Primary Container	Secondary Container
Asparagus	100305	7 15001 003058	1 07 15001 00305 5
Carrots	100308	7 15001 003089	1 07 15001 00308 6
Cream Style Corn	100310	7 15001 003102	1 07 15001 00310 9
Green Beans (Regular cut style only)	100306	7 15001 003065	1 07 15001 00306 2
Mixed Vegetables	100320	7 15001 003232	1 07 15001 00320 8
Peas	100314	7 15001 003140	1 07 15001 00314 7
Potatoes (sliced)	100331	7 15001 003317	1 07 15001 00331 4
Pumpkin	100319	7 15001 003195	1 07 15001 00319 2
Spaghetti Sauce	100335	7 15001 003355	1 07 15001 00335 2
Spinach	100323	7 15001 003232	1 07 15001 00323 9
Sweet Potatoes	100316	7 15001 003164	1 07 15001 00316 1
Tomato Sauce	100333	7 15001 003331	1 07 15001 00333 8
Tomato Sauce (Kosher, Halal)	110610	7 15001 106100	1 07 15001 10610 7
Tomatoes	100324	7 15001 003249	1 07 15001 00324 6
Tomatoes, Diced	100328	7 15001 003287	1 07 15001 00328 4
Whole Kernel Corn	100311	7 15001 003119	1 07 15001 00311 6
<u>24/1 cans</u>			
Tomato Soup	100322	7 15001 003225	1 07 15001 00322 2
Vegetable Soup	100321	7 15001 003218	1 07 15001 00321 5
<u>12/22 oz. carton</u>			
Cream of Chicken Soup	110163	7 15001 101631	1 07 15001 10163 8
<u>24/#1 or equivalent</u>			
Cream of Mushroom Soup	110164	7 15001 101648	1 07 15001 10164 5
<u>6/10 cans</u>			
Asparagus	N/A		
Carrots	100309	7 15001 103093	1 07 15001 10309 0
Carrots, Kosher	110360	7 15001 103606	1 07 15001 10360 9
Green Beans (Regular cut style only)	100307	7 15001 103079	1 07 15001 10307 6
Peas	100315	7 15001 103154	1 07 15001 10315 1
Peas Kosher	110060	7 15001 100603	1 07 15001 10060 0
Salsa	100330	7 15001 103307	1 07 15001 10330 4
Spaghetti Sauce	100336	7 15001 103369	1 07 15001 10336 6
Sweet Potatoes (mashed)	100318	7 15001 103185	1 07 15001 10318 2
Sweet Potatoes (syrup)	100317	7 15001 103178	1 07 15001 10317 5
Tomatoes (crushed)	N/A		
Tomatoes (diced)	100329	7 15001 103291	1 07 15001 10329 8
Tomatoes (paste)	100327	7 15001 103277	1 07 15001 10327 4
Tomatoes (paste), Kosher	110102	7 15001 101020	1 07 15001 10102 7
Tomatoes (sauce)	100334	7 15001 003348	1 07 15001 00334 5
Tomatoes (sauce) Kosher	110101	7 15001 101013	1 07 15001 10101 0
Tomatoes (whole)	100325	7 15001 003256	1 07 15001 00325 3
Whole Kernel Corn (liquid)	100313	7 15001 003133	1 07 15001 00313 0
Whole Kernel Corn (liquid), Kosher	110059	7 15001 100597	1 07 15001 10059 4
Whole Kernel Corn (vacuum)	N/A		
<u>6/10-equivalent pouches</u>			
Spaghetti Sauce Meatless Pouch-6/106 oz.	110177	7 15001 101778	1 07 15001 10177 5
Tomato Diced Pouch-6/102 oz.	110185	7 15001 101857	1 07 15001 10185 0
Tomato Paste Pouch-6/111 oz.	110189	7 15001 101891	1 07 15001 10189 8
Tomato Salsa Pouch-6/106 oz.	110186	7 15001 101860	1 07 15001 10186 7
Tomato Sauce Pouch-6/106 oz.	110187	7 15001 101877	1 07 15001 10187 4

Exhibit 5 - "Please Recycle" Symbol and Statement



PLEASE RECYCLE

Exhibit 6 - “Corrugated Recycles” Symbol and Statement



**Corrugated
Recycles**

Exhibit 7 - USDA Symbol

(USDA Symbol is optional)



Exhibit 8.1 - Symbols for Kosher Products








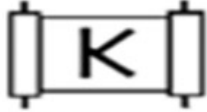

 http://oukosher.org/	 http://trianglek.org/	 http://www.ok.org/
 http://www.skskosher.com/	 http://www.kof-k.org/	 http://www.cor.ca/
 http://www.star-k.org/default.htm	 http://scrollk.org/	 http://www.kosher.org/

Exhibit 8.2 - Symbols for Halal Products

 www.ifanca.org	 www.halalfoundation.org/	 www.ushalalcertification.com
 www.ushalalcertification.com	 www.ushalalcertification.com	