



Fruit &  
Vegetable  
Program

1400 Independence Avenue, SW.  
Room 1536-S, STOP 0240  
Washington, DC 20250-0240

February 25, 2021

## **SECTION 32 SPECIFICATION for DRIED SWEET CHERRIES**

### **COMMODITY SPECIFICATION for DRIED FRUIT – January 2021**

**This specification is for Section 32 Purchases only, unless otherwise stated in the Solicitation/IFB.**

New text is in **blue**, links to information are underlined.

These purchases **must meet** all existing and relevant requirements of the [Commodity Specification for Dried Fruit January 2021](#), with the additional requirements shown below.

Inspection will occur at final packaging (shipping point - origin).

**Crop year:** As specified in solicitation/IFB.

Representatives of the AMS, Specialty Crops Program, Specialty Crops Inspection (SCI) Division will perform inspection/grading of the finished dried product to determine that the quality of the dried sweet cherries produced is in accordance with requirements of this Section 32 specification.

#### **Dried Sweet Cherries**

All Dried Sweet Cherries must be of 100% domestic origin. The vendors will make all paperwork available to SCI that confirms 100% domestic origin traced back from final package to the origin orchard, including a descriptive narrative of all steps in the process.

**Type:** Sweet Cherry varieties with no sugar, artificial colors, flavors, or preservatives added.

**Style:** Whole

**Size:** 8/2 lb. bags

#### **Fumigation:**

- Fumigation of the dried cherries must occur as near as possible, but not exceed 30 days prior to final packaging. Such practices must be performed under the observation and to the satisfaction of the USDA Inspector.
- Or, the dried sweet cherries may be heat-treated with a time and temperature adequate to kill any insect infestation. This treatment must occur as near as possible, but not exceed 30 days prior to final packaging. If this heat treatment is performed to SCI's satisfaction, then the fumigation step may be omitted. Documentation of the heat treatment such as

signed and dated time/ temperature recording charts will be made available to the SCI inspector for each lot/batch.

**Quality characteristics after drying:**

**Pit tolerance:** The pit score shall be not more than 1 per 80 ounces in the finished dried product.

**Size:** Practically uniform, with at least 80% (by count) of cherries possessing a diameter of between 15-24 mm.

**Visual Appearance:**

- a. Similar varietal characteristics.
- b. Black with hues of dark red, typical of properly processed dried sweet cherries without additives.
- c. 80% - of the individual cherries appear to be whole.
- d. Practically free from defects.
- e. No separation of juices or oils within the package.

**Usability:** The individual dried cherries must be reasonably easy to separate, with minimal clumps and stickiness.

**Texture:** The cherries must be well matured and tender, but not excessively soft, mushy, dry, tough, or rubbery.

**Flavor and odor:** The cherries must possess an initial pleasant sweet flavor typical of unsweetened dried sweet cherries, and may not contain off flavors or odors.

**Coatings:** The cherries may be lightly coated with vegetable oil (not to exceed 1.0%, by weight).

**Microbiological and Chemical Requirements:**

All samples for testing and analysis must be drawn by the SCI Federal or Federal-State Inspection Service. The sample will be the contents of an unopened final package. Testing and analysis must be performed and certified by the USDA National Labs in Gastonia, North Carolina, or the Dried Fruit Association of California (DFA) (Safe Food Alliance).

The methods for chemical and microbiological testing shown below are official methods from the Association of Official Analytical Chemists (AOAC) and can either be the method listed or another method deemed as equivalent by the testing lab.

<b>Analysis for:</b>	<b>Tolerances</b>	<b>Methods (AOAC)</b>
<b>Aerobic Plate Count</b>	<50,000 cfu/g	966.23, 990.12
<b>Coliforms</b>	<10 cfu/g	992.30, 966.24, 991.14, 2000.15, 986.33, 989.10,
<b><i>Escherichia coli</i></b>	<10 cfu/g	992.30, 966.24, 991.14, 986.33, 989.10
<b>Yeast</b>	<100 cfu/g	995.21, 997.02
<b>Mold</b>	<100 cfu/g	995.21, 997.02

<b>Analysis for:</b>	<b>Tolerances</b>	<b>Methods (AOAC)</b>
<b>Water Activity</b>	<0.62	978.18
<b>Added Oil</b>	No greater than 1.0%	USDA AMS Method 74

**Truckload case count: 1,728 cases per truckload.**

**Material Codes and UPC Numbers for Non-Commercial Packaging**

<b>Dried Fruit</b>	<b>WBSCM Material</b>	<b>Primary Container</b>	<b>Secondary Container</b>
Dried Sweet Cherries (8/2 lb.)	111406	7 15001 11406 8	1 07 15001 11406 5

**All other terms and conditions remain unchanged.**