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Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

Specialty
Crops
Program

Commodity Specification for Dehydrated Potato Products

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Commodity Specification for Dehydrated Potato Products
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GENERAL

Quality Requirements

Dehydrated potato products (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable Commercial Item Description (CID) A-A-20032 effective on the date of the Solicitation/Invitation for Bid (IFB). The Quality Requirements are published separately and are incorporated herein and made a part of this Commodity Specification.

Exceptions to Quality Requirements

Exceptions to the Quality Requirements for the Department of Agriculture (USDA) dehydrated potato products purchases are found in 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.

Product Origin

In accordance with the latest version or the AMS Master Solicitation for Commodity Procurement – Domestic Programs (MSCP-D) Sections 4A52.225-1a,b,c,d,e,f, and 4A52.225-3, contractors must meet all domestic origin requirements with further clarifications shown below.

- 1. Contractors will make all paperwork available to USDA that confirms fruit, vegetable, and nut commodities purchased for USDA food assistance outlets are 100 percent grown in the United States. This means that products shall have originated entirely from crops 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) in accordance with responsible commercial practices, during the packing season, and from the crop year(s) specified.**
- 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 responsibility for compliance is borne by the contractor, regardless of whether the product was processed/packed in their facility or if it originated from other sources (i.e. subcontractors and suppliers). If a contractor receives crops or products originating from other sources, it is up to the contractor to obtain proof of domestic origin compliance from those sources.**

4. **Examples of documentation submitted may include, but are not limited to: 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. **An acceptable domestic origin verification traceback must include the following:**
 - **Signed Exhibit 1 Domestic Origin Certification**
 - **Table of Contents**
 - **Narrative or flow chart explaining the documentation provided**
 - **An explanation of the code (Code Breakdown)**
 - **Each page should be numbered and referenced in Table of Contents**
 - **All pertinent information should be highlighted on each document**
 - **Documentation must be clear and concise and must relate directly to the code being traced**
 - **Trace information submitted must include the physical location of the originating field, farm, orchard, or vineyard**

NOTE: Failure to comply with the above requirements, or any submittals consisting of mass unorganized “data dumps” will not be reviewed by SCI and final statuses will be reported to the Commodity Procurement representative as “Incomplete”.

6. **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.**
7. **Self-certifications by contractors and subcontractors will not be accepted.**
8. **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 5 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 646-472-5368. 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. **Kosher products purchased solely for the #613 Council of Kashruth do not require a symbol on the primary or secondary container.**

Other Kosher products identified in this specification are required to have a commercial Kosher certification and must bear one of the Kosher certification symbols illustrated in Exhibit 8.

Packing Season

All potatoes used for the dehydrated products must be harvested from the current crop year, unless otherwise specified in the applicable Solicitation/IFB.

Grade of Dehydrated Products

All dehydrated products must meet requirements specified. Commercial Item Description (CID) A-A-20032 effective on the date of the Solicitation/IFB unless otherwise specified in Individual Commodity Specifications, herein or the applicable Solicitation/IFB. **With exceptions noted in the individual specifications.**

Fill of Container

1. Contractor must meet either the net weight or the fill weight for the product as specified in Individual Commodity Specification; item 5 – Net Weight Specifications.
2. The average net weight must meet the net weight as printed on the label and as indicated above.

LABELS AND PACKAGING

Primary Containers (Packages and Labeling)

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 non-commercial packaging and labeling as specified in the Master Solicitation.

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

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 (packages). Dehydrated potato products shall be packed only in the container size and type specified in the applicable Solicitation/IFB. The primary package must be suitably code marked so that the product can be identified with related inspection certificates.

4. Product packed in poly bags must be effectively sealed so as not to leak when thawed.

5. For packages 3 pounds or less, labels must also meet the following formatting criteria:

- a. Must include, at a minimum, Two (2) colors, in addition to black and/or white.**
- b. Must incorporate a graphic (photo or illustration) depicting the product/contents on the principal display panel if the packages are not clear or contain an adequate viewing window.**
- c. Suitably code marked so that the product can be identified with related inspection certificates.**

Secondary Containers (case) for Commercial Labels

- 1. Primary containers shall be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe storage and transportation to destinations.**
- 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.**
- 5. Two or more different commercial labels will not be acceptable within a shipping unit (truck load).**

Secondary Containers (case) for Non-Commercial Labels

- 1. Packages with non-commercial labels shall be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe storage and transportation to destinations. Flaps, gaps, and other openings may not exceed 1 inch and must be fully sealed with tape. The tape must be clear and of commercially acceptable width and strength. The tape must extend at least two inches down the sides or ends.**
- 2. Cases must be marked in such a manner that they contain all the required symbols (USDA Symbol is optional), statements and information contained in Exhibits 1, 2, 3, or 4 as applicable.**
- 3. 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.**
- 4. Exhibit 4 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.**

5. **Cases must have the recycling statement shown in Exhibit 5, “Please Recycle” Symbol and Statement or Exhibit 6, “Corrugated Recycles” Symbol and Statement.**
6. **The shipping cases for flakes packaged in polybags shall be constructed of corrugated fiberboard that is rated at a minimum of 175 pounds per square inch bursting strength, B flute, with a full winged "U" divider constructed of the same type of corrugated fiberboard as the shipping case. The winged "U" divider shall cover 2/3 of the length of the case on one side and 1/3 of the length of the other side, shall divide the case into equal compartments, and shall be of the same height as the shipping case. “H” dividers will be acceptable. No divider in the shipping case is required for flakes packed in chipboard carton containers, or with corrugated fiberboard that is rated at a minimum of 275 pounds per square inch bursting strength, C flute. Sheets of craft paper shall be placed, top and bottom, inside the shipping cases. However, the craft paper sheets may be omitted for products packed in chipboard cartons, or if longitudinal flaps of shipping cases are sealed with 2-inch-wide sealing tape. Tack sealing is not acceptable.**
7. **Mixing and matching of commercial and non-commercial labeling methods will not be acceptable.**
8. **Two or more different commercial labels will not be acceptable within a shipping unit (truck load).**

UNIVERSAL PRODUCT CODES (UPC)

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

Products with alternative, non-commercial labels must use the UPCs listed in Exhibit 5 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; however, broken or damaged pallets may be repaired with No.1 hardwood or its equivalent in new softwood.** 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 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.

INDIVIDUAL COMMODITY SPECIFICATIONS**Dehydrated Potatoes – Granules, Flakes, and Agglomerates**

The Styles A, B, or D may be purchased. The Style(s) to be purchased will be listed in the solicitation/IFB.

End Product Appearance and Consistency for all styles: Following the manufacturers' label directions, the rehydrated and prepared product must have the appearance, consistency, and flavor typical of mashed potatoes.

Unless exceptions are noted below the dehydrated potatoes shall meet the salient characteristics specified in CID A-A-20032 - Potatoes, White, Dehydrated, effective on the date of the Solicitation/IFB for:

Type II – Mashed**Style A- Granules**

- a. Standard mix without dairy ingredients added.
 - i. Instructions on package will direct end user to add dairy and salt during preparation.
 - ii. The specific requirement in CID A-A-20032: 6.3.1 (sieve analysis) is not a requirement for the specification.

Style B – Flakes - without peel

- a. Without dairy ingredients added.
 - i. Instructions on package will direct end user to add dairy and salt during preparation.

Defects:

Defect tolerances for Style B - For each individual sample unit of 100g (3.5 oz) the product shall contain no more than 25 total pieces of peel, black, dark brown, or orange (scorched) specks. Any speck measuring over 1.6 mm (1/16 in) in any dimension will be scored. Peel shall be classified as a defect. The requirement and tolerance for average defects in the lot have been removed from this specification.

Style D – Agglomerates - without lumps (Complete Mix)

- a. Agglomerated product with dairy ingredients included.
 - i. Complete mix, with dairy and other flavoring ingredients included. Instructions on package will direct end user to add water only.
 - ii. The dehydrated white potatoes shall be porous random shaped agglomerated potato pieces where the final drying is air-drying. The agglomerated potato pieces shall be free from clumps that will not break under slight finger pressure. Sieve analysis is not required.

Optional ingredients:

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- a. Sodium sulfite or sodium acid sulfite or other approved sulfating agents –
- b. Any safe and suitable emulsifiers and/or antioxidants as permitted by provisions under the Federal Food, Drug, and Cosmetic Act.

Analytical Testing Procedures and Tolerances:

Analytical testing procedures shall be in accordance with the procedures outlined in CID A-A-20032 (in effect at the date of the Solicitation/IFB).

For all individual styles, the testing for Moisture, Sulfites, and Reducing sugars may be performed by either the USDA National Science Labs, third-party testing labs, or the vendors' lab. Results of all testing will be provided to the SCI Inspector for each lot produced.

The testing for analytical requirements shall be at a frequency of once per purchase order, or in the case of an IDIQ contract, once per contract.

Tolerances:

Sulfite -

Style A – Granules – Not more than 600 parts per million (ppm) (Calculated as sulfur dioxide).

Style B – Flakes – Not more than 500 parts per million (ppm) (Calculated as sulfur dioxide).

Style D – Agglomerates – Not more than 600 parts per million (ppm) (Calculated as sulfur dioxide).

Moistures -

Style A – Granules – Not more than 9.5%

Style B – Flakes – Not more than 9.0%

Style D – Agglomerates – Not more than 9.5%

Reducing sugars -

Style A – Granules - Not more than 4.0%

Style B – Flakes – Not more than 4.0%

Style D – Agglomerates – Not more than 4.0%

Net Weight:

Style/Container Size and Label Weight	Minimum Sample Average	Lower individual Limit
Style A (Granules) -12/16-ounce (plus or minus 0.5 ounce) container	Meets declared label weight on the container	No individual sample will have a net weight less than 0.3 ounces below the declared label weight
Style B (Flakes) - 12/16-ounce (1 pound) container	16 ounces (1 pound)	No less than 15.7 ounces
Style D (Agglomerates) -24/16-ounce (plus or minus 0.5 ounce) container	Meets declared label weight on the container	No individual sample will have a net weight less than 0.3 ounces below the declared label weight

Truck load case counts:

Style/Container Size and Label Weight	Cases per Truck Load
Style A (Granules) - 12/16-ounce	2,352 cs
Style B (Flakes) - 12/16-ounce	2,500 cs
Style D (Agglomerates) – 24/16 ounce	1,400 cs

Universal Product Codes (UPC):

Dehydrated Potatoes	WBSCM Material	Primary Container	Secondary Container
Style A Granules – (12/16 oz.)	111303	7 1500111303 0	1 07 15001 11303 7
Style B Flakes – (12/16 oz.)	100337	7 15001 10337 6	1 07 15001 10337 3
Style D Agglomerates (24/16 oz.)	111301	7 15001 11301 6	1 07 15001 11301 3

INSPECTION, CERTIFICATION, AND CHECKLOADING**Requirements**

Representatives of the AMS, Specialty Crops Program, Specialty Crops Inspection (SCI) 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.**

Inspection of dehydrated 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 Dehydrated Products 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.

If requested, 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 of Quality and Condition**, 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.

Checkloading

As a result of the Mandatory Checkloading Phase Out Program, the requirements for checkloading Dehydrated Potatoes, by USDA inspectors, will be eliminated for contracts announced on or after July 1, 2021. Note: Checkloading may still be performed on all, or part of the deliveries at the request and expense of the contractor. Also, SCI may conduct periodic verifications of the vendors' commercial practices to ensure they meet the contractual requirements.

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 email, 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 dehydrated products 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.

REFERENCE LINKS

The product must comply with the below references/requirements that are effective on the date of the Solicitation/IFB announcement (published separately).

Selling Food to the USDA

<https://www.ams.usda.gov/selling-food>

AMS Master Solicitation:

<https://www.ams.usda.gov/sites/default/files/media/MSCP.pdf>

U.S. Grades and Standards:

<https://www.ams.usda.gov/grades-standards>

Commercial Item Descriptions:

<https://www.ams.usda.gov/grades-standards/cids>

National Science Laboratory Contact Information:

<https://www.ams.usda.gov/services/lab-testing/nsi>

FDA Food Labeling Guide:

<https://www.fda.gov/media/81606/download>

Commodity Purchase Solicitations:

<https://www.ams.usda.gov/selling-food/solicitations>

Plant Surveys, Plant System Audits, GAP/GHP Audits, and Domestic Origin Verification Audit:

<https://www.ams.usda.gov/services/auditing/dov>

Food Defense System Survey (FDSS):

<https://www.ams.usda.gov/services/auditing/food-defense-system-survey>

EXHIBITS
Exhibit 1 - Non-Commercial Label for Dehydrated Potatoes
12/1 lb Pkg.

Front Panel

INSTANT
MASHED POTATOES
(add style)

INGREDIENTS: 1/

NET WEIGHT _____ 2/
PURCHASE ORDER NO. 3/
STORE IN COOL, DRY PLACE
PACKED BY _____ 4/
_____ 5/

- 1/ Ingredients shall be listed in descending order of predominance.
- 2/ Net weight shall be expressed in metric as well as avoirdupois units.
- 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.
- 5/ Insert Universal Product Code (see Exhibit 5).

Recycle symbols and statements can be placed on bottom panels (Exhibit "6" and "7").

Exhibit 2 - Required Markings for Non-Commercial Shipping Containers

<u>BOTH SIDE PANELS</u>	<u>BOTH END PANELS</u>
PRODUCT NAME 1/ 2/	PRODUCT NAME PURCHASE ORDER NO. 3/ <u>4/</u>
USDA SYMBOL - USDA <u>Symbol is optional.</u>	<u>5/</u>
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 (optional) may 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. Dehydrated Potato etc.).
- 2/ Insert the size and number of packages per case, i.e. 12/1-pound packages
- 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 5).

Recycle symbols and statements can be placed on bottom panels (Exhibit "6" and "7")

Exhibit 3 - Alternative Label for Shipping Containers
(Includes all Required Information)



USDA Symbol is Optional

Product Name

Style

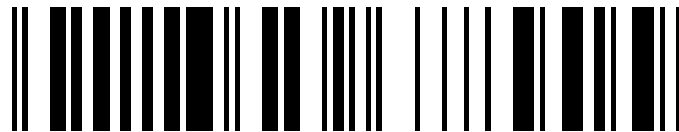
Size/Number per case

Purchase order Number xxxxx

Packed by: ABC Growers

Any Town, CA 99999

STORE IN A COOL DRY PLACE



1234567891012345678910

Exhibit 4 - Sample Alternative Label for Shipping Containers



Dehydrated Potato

Flakes

12/1 lb. pkg.

Purchase Order Number xxxxx

Packed by: ABC Growers

Any Town, CA 99999

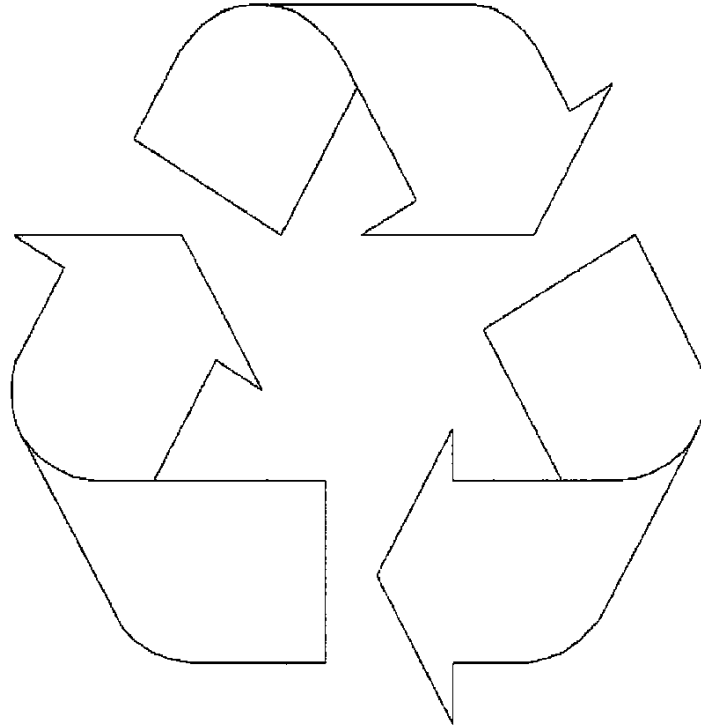
USDA Symbol is Optional

STORE IN A COOL DRY PLACE



1 11 07 15001 01196 8

Exhibit 5 - "Please Recycle" Symbol and Statement



**PLEASE
RECYCLE**

Exhibit 6 - “Corrugated Recycles” Symbol and Statement










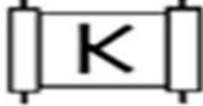

**Corrugated
Recycles**

Exhibit 7 - USDA Symbol

USDA Symbol is Optional



Exhibit 8 - 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/