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Regulatory
Programs

Agricultural
Marketing
Service

Specialty
Crops
Program

Commodity Specification for Canned Fruit

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**Commodity Specification for Canned Fruit
Table of Contents**

General.....	1
U.S. Standards.....	1
Exceptions to U.S. Standards.....	1
Product Origin.....	1
Kosher Products.....	2
Packing Season.....	2
Holding Period.....	2
Grade of Canned Fruit.....	2
Packing Medium for Canned Fruits.....	2
Fill of Container.....	3
Labels and Packaging.....	3
Primary Containers (Cans and Labels).....	3
Secondary Containers (tray and case) for Commercial Labels.....	4
Secondary Containers (case) for Non-Commercial Labels.....	4
Universal Product Codes (UPC).....	5
Palletization Requirements.....	5
Pallets.....	5
Unitization.....	5
Shipment and Delivery.....	5
Quantity Tolerance.....	5
Individual Commodity Specifications.....	6
Applesauce.....	6
Apple Slices.....	7
Apricots.....	8
Cherries, Red Tart Pitted.....	8
Cranberry Sauce.....	9
Fruit Cocktail.....	9
Mixed Fruit.....	10
Peaches.....	10
Pears.....	10
Plums.....	11
Pineapple.....	12
Inspection and Checkloading.....	12
Requirements.....	12
Certification.....	13
Procedures.....	13
Laboratory Tests.....	13
Failure to Meet Specifications.....	13
Exhibit 1 – Required Markings for Non-Commercial Shipping Containers.....	14
Exhibit 2 – Alternative Label for Shipping Containers.....	15
Exhibit 3 – Sample Alternative Label for Shipping Containers.....	16
Exhibit 4 - Universal Product Codes.....	17
Exhibit 5 - “Please Recycle” Symbol and Statement.....	18
Exhibit 6 - “Corrugated Recycles” Symbol and Statement.....	19

Exhibit 7 - USDA Symbol	20
Exhibit 8 - Symbols for Kosher Products	21

GENERAL

U.S. Standards

Canned fruit (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Canned Fruit (U.S. Standards) effective on the date of the Solicitation/Invitation for Bid (IFB). The U.S. Standards are published separately and are incorporated herein and made a part of this Commodity Specification.

Exceptions to U.S. Standards

Exceptions to the U.S. Standards for the Department of Agriculture (USDA) canned fruit purchases 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.

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 order awarded by USDA. Such segregation plan must be made available, within 10 days of contract 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, Specialty Crops Program, Specialty Crops

Inspection (SCI) Division (USDA Inspector) when requesting inspection service. USDA Inspector 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 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. 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 fruit must be from the current packing season/crop year, unless otherwise specified in the applicable Solicitation/IFB.

Holding Period

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

Grade of Canned Fruit

All canned fruit must be U.S. Grade B (as defined in the U. S. Standards) unless otherwise specified in Section II, Individual Commodity Specifications, herein or the applicable Solicitation.

Packing Medium for Canned Fruits

1. Unless otherwise specified in the applicable Solicitation/IFB, packing media (as defined

in the U.S. Standards) may be sucrose or other FDA approved syrups:

- a. extra light syrup
- b. slightly sweetened fruit juice(s) and water*
- c. slightly sweetened fruit juice(s)*
- d. fruit juice(s)*

(* If the packing medium is slightly sweetened fruit juice(s) and water, slightly sweetened fruit juice(s), or fruit juice, then the Brix measurement must not exceed extra light syrup for the product.

2. The label must declare the correct packing medium.
3. Food and Drug Standards of Identity (21 C.F.R. Parts 100-169) allow the optional ingredients of vinegar, lemon juice, or organic acids. The optional ingredient(s), if present in the product, must be declared on the label.
4. Natural flavoring may be added to improve or increase the natural flavor of the fruit. Components from natural sources may be used in combination to imitate the fruit being purchased.

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 non-commercial 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 individual serving size containers shall be commercially labeled, packaged, and the vendor's UPC shall be used on the secondary containers.

4. All products must be packed in new, commercially acceptable primary containers (cans). Canned fruit 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.
5. For 24/#300 or smaller, 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.

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 cases may be achieved by shrink wrapping together two 12/#300 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 non-commercial and 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 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 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.

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.

INDIVIDUAL COMMODITY SPECIFICATIONSApplesauce

1. Grade – **U.S. Grade A except for the following exceptions to Grade A Color: Must be bright, practically uniform, color typical of variety or blend of varieties used, may be slightly green, slightly pink, with no grey or other discoloration due to oxidation or scorching.**
2. Color Type – Natural.
3. Flavor Type – Natural flavor.
4. Type of Pack – Unsweetened
5. Style – Regular (comminuted).
6. Net Weight –
 - a. No. 300 size cans must average not less than 15.0 ounces, provided no individual sample has a net weight less than 14.5 ounces.
 - b. **23 to 24-ounce plastic jars: Material Code 111073 (new pack type and size)**
 - i. **The plastic jars must average declared label net weight of 23.0 ounces to 24 ounces**
 - ii. **No individual sample will have a net weight less than 0.5 ounces below the declared label weight**
 - iii. **12 plastic jars/case**
 - c. No. 10 size cans must average not less than 106.0 ounces, provided no individual sample has a net weight less than 104.0 ounces.
7. De-tinning – The canned applesauce must be packed in a manner so as to minimize de-tinning. This must be accomplished either by high vacuum or other means to minimize oxygen content.

Applesauce in Individual Serving Sizes

1. Grade – U.S. Grade A. **Grade – U.S. Grade A except for the following exceptions to Grade A Color: Must be bright, practically uniform, color typical of variety or blend of varieties used, may be slightly green, slightly pink, with no grey or other discoloration due to oxidation or scorching.**

2. Color Type – Natural.
3. Flavor Type – Natural flavor.
4. Type of Pack – Unsweetened
5. Style – Regular (comminuted).
6. Primary Container – Individual portion serving plastic cups. Cups:
 - a. Must be commercially labeled with minimum FDA labeling requirements.
 - b. Must have at least 2 additional colors other than black and/or white and a visual representation of the product.
 - c. Must be suitably code marked so that the product can be identified with related inspection certificates and to insure traceability in the event of a recall.
7. Individual Net Weight – 4.5 ounces per cup. 96 cups per case.
 - a. 4.5 ounces per cup, 96 cups per case (without sleeve).
 - b. 4.0 ounces per cup contained within a commercially acceptable 6 – cup printed sleeve, 12 sleeves/72 cups per case.
 - c. Sleeves must:
 - i. Be commercially labeled and contain minimum FDA labeling requirements and a Nutritional Facts Panel
 - ii. Must have at least 2 additional colors other than black and/or white and a visual representation of the product
8. 96/4.5 cases may be achieved by shrink wrapping together two 48/4.5 ounce cases.

Apple Slices

1. Grade – U.S. Grade A.
2. Style – Sliced.
3. Fill of Container – Must meet the recommended fill except that number 10 cans shall have a minimum drained weight not less than 92 ounces.
4. Packing Medium – Packed in water without salt or nutritive sweeteners.

Apricots

1. Grade - U.S. Grade B (or equivalent to U.S. Grade B for Diced style) as specified in the U.S. Standard for Grades of Canned Apricots and Canned Solid Pack Apricots.
2. Type of Pack – Regular.
 - a. Style – Peeled or unpeeled halves.
 - i. Count – Not more than 135 unpeeled halves per No. 10 size can.
 - ii. Sliced, chunk, quartered, or irregular.
 - b. Style – Peeled or unpeeled diced.
 - i. Fill Weight - The fill weight must average not less than 72.5 ounces provide no individual can contains 68.6 ounces or less
 - ii. Drained weight – The drained weight must average 64.0 ounces provided no individual can contains less than 61.7 ounces.
 - iii. Varietal Characteristics – Must have similar varietal characteristics.
 - iv. Flavor and Odor – Must have normal flavor and odor.
 - v. Color – Reasonably good color.
 - vi. Size – Fairly uniform size. Diced – Not more than 15 percent, by weight of the drained apricots may be units that are more than 1 inch in their greatest edge dimension or of such size as to pass through 5/16 inch square opening.
 - vii. Defects – Reasonably free.
 - viii. Peel – Not more than 1 3/8 square inch per 30 ounce sample if specified as peeled.

Cherries, Red Tart Pitted

1. Grade – U.S. Grade B (Except must be U.S. Grade A for Pits).
2. Packing Medium – Water Pack.
3. Drained Weight –

- a. The drained weight must average not less than 72.0 ounces and shall not be less than 71.2 ounces for No. 10 cans.
- b. The drained weight for #300 size cans packed in water or juice must average not less than 9.9 ounces, provided no individual can contains less than 9.7 ounces.
- c. The drained weight for #300 size cans packed in water must average not less than 9.2 ounces, provided no individual can contains less than 8.9 ounces.

Cranberry Sauce

Canned cranberry sauce must meet the requirements specified in the applicable United States Standards for Grades of Canned Cranberry Sauce. The sauce is the jellied or semi- jellied product prepared from clean, sound, matured, or fairly matured cranberries; a sweetening ingredient or sweetening ingredients, and water.

1. Style – 1-Jellied or strained (typical of a jellied product prepared from strained cranberries).
2. Grade – A or U.S. Fancy.
3. Color – Bright, dark red color typical of canned cranberries which color is free from any dullness.
4. Consistency and Texture – The gel is tender to slightly firm and there may be evidence of a reasonable separation of free liquid.
5. Absence of Defects – Practically free.
6. Flavor and Odor – The product possesses a good characteristic, slightly tart flavor typical of cooked cranberries and that the product is free from any trace of a caramelized flavor or odor of any kind.
7. Soluble Solid – 35 to 45 percent.
8. Pack Size – 6/#10 can and 24/#300 can.

Each container must be filled as full as practicable with cranberry sauce and that the product occupies not less than 90 percent of the volume of the container.

Fruit Cocktail

1. Grade – U.S. Grade B

Mixed Fruit

1. Grade – The canned mixed fruit must be equivalent to U.S. Grade B for the three fruit ingredients (see below), as defined in the U.S. Standards for Grades of Canned Fruit Cocktail.
2. Drained Weight: As specified in the U.S. Standards for Grades of Canned Fruit Cocktail.

Proportion of Fruit Ingredients		
Fruit Ingredient	Style	Proportion (by weight)
Peaches (any yellow variety)	Diced	40 to 60 percent of drained fruit
Pears (any variety)	Diced	20 to 45 percent of drained fruit
Grapes (any seedless variety)	Whole	15 to 25 percent of drained fruit

Peaches

1. Grade – U.S. Grade B.
2. Varietal type – Yellow Freestone (Lovell and Kim Elberta varieties excluded) or Yellow Clingstone.
3. Styles – Halved, quartered, sliced, and diced. Canned peaches must be peeled.

Peaches in Individual Serving Sizes

1. Grade – U.S. Grade B.
2. Style – Diced (3/8 inch to 1/2 inch).
3. Variety – Yellow Clingstone.

Pears

1. Grade – U.S. Grade B (except must be U.S. Grade A for defects on diced pears).
2. Varietal type – Bartlett.
3. Styles – Halved, quartered, sliced, and diced. Canned pears must be peeled.
4. Type of pack – Natural (no added spices or flavoring).
5. Count – The count of the halves must be no less than 26 nor more than 54 per No. 10 size can, not less than 4 or more than 10 per No. 300 size can, and not less than 6 or more than 12 per No. 2-1/2 size can.

6. Weight – The drained weight for the No. 10 size cans of pear halves must average not less than 62.6 ounces, provided no individual can contains less than 60.7 ounces.

Plums

1. Grade – U.S. Grade B.
2. Varietal type – Purple.
3. Styles
 - a. Whole, unpeeled, unpitted
 - b. Whole, unpeeled, pitted
 - c. Halves, unpeeled, pitted
4. Count
 - a. Whole, unpeeled, unpitted must not exceed 95 per No. 10 can.
 - b. Whole, unpeeled, pitted - 95 per No. 10 can. 10 percent over allowed.
 - c. Unpeeled halves: Each No. 10 size can of unpeeled halves must be filled as full as practical without the impairment of quality with the product and packing medium occupying not less than 90 percent of the volume of the container.
5. Weight
 - a. Whole, unpeeled, unpitted – drained weight must average not less than 54.7 ounces, per No. 10 can provided no individual can contains less than 52.5 ounces.
 - b. Whole, unpeeled, pitted – same as (a) above.
 - c. Unpeeled, halves – drained weight must average not less than 60.2 ounces, per No. 10 can provided no individual can contains less than 58.0 ounces.
 - d. Pitted or unpitted – No. 300 cans must average not less 7.6 ounces provided no individual can contain less than 6.9 ounces.

Pineapple

1. Grade – U.S. Grade B for sliced, tidbits, cubes or chunk styles and U.S. Grade A for crushed style.
2. Style – Sliced, tidbits, cubes, chunk, and crushed. Crushed pineapple must be coarse cut.
3. Fill of Container – All cans must be filled with pineapple as full as practicable without impairment of quality.
4. Drained Weight – The overall average must meet the requirements below and one half or more of containers must meet the recommended drained weight. There shall be no unreasonable shortage in the individual containers.
 - a. No. 2 cans – The sliced, tidbits, cube, and chunks must have a minimum drained weight of 11.7 ounces. The crushed style must be regular-pack and must have a minimum drained weight of 12.6 ounces.
 - b. No. 10 cans – The sliced pineapple must have a minimum drained weight of 61.5 ounces. The chunks, cube, and tidbits must have a minimum drained weight of 65.7 ounces for light syrup and 63.6 ounces for juice pack. The crushed style must be heavy-pack or solid pack and must have a minimum drained weight of 78.0 ounces.

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 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 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 contract 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 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 contract 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 calendar 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 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 contract price less a discount, to be determined by the Contracting Officer.

**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 (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. Apple, Grape, etc.).
- 2/ Insert the size and number of packages per case, i.e. 24/#300, 6/#10 cans.
- 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").

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

USDA Symbol - Optional

STORE IN A COOL DRY PLACE



Exhibit 3 – Sample Alternative Label for Shipping Containers



USDA Symbol - Optional

Canned Pears Sliced

Packed in Unsweetened Pear Juice

6/No. 10 cans

Purchase Order Number xxxxx

Packed by: ABC Growers

Any Town, CA 99999

STORE IN A COOL DRY PLACE

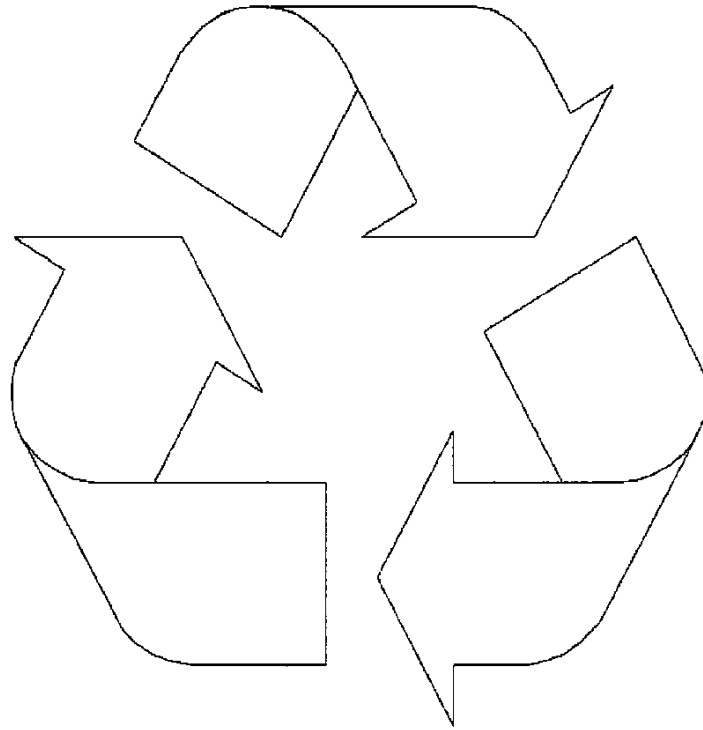


1 11 07 15001 01434 1

Exhibit 4 - Universal Product Codes

Canned Fruit	WBSCM Material	Primary Container	Secondary Container
APPLESAUCE CUP-96/4.5 (<u>WITHOUT SLEEVE</u>)	110361	7 15001 10361 1	1 07 15001 10361 8
APPLESAUCE CUP-72/4.0 (<u>WITH 6-CUP SLEEVE</u>)	110890	7 15001 10890 6	1 07 15001 10890 3
APPLESAUCE CAN-24/300	100207	7 15001 00207 5	1 07 15001 00207 2
APPLESAUCE UNSWEETENED CAN-6/10	110541	7 15001 10541 7	1 07 15001 10541 4
APPLESAUCE JAR-12/23	111073	7 15001 11073 2	1 07 15001 11073 9
K APPLESauce CAN-6/10 (KOSHER)	110053	7 15001 10053 5	1 07 15001 10053 2
APPLE SLICES CAN-6/10	100206	7 15001 00206 8	1 07 15001 00206 5
APRICOT HALVES CAN-24/300	100210	7 15001 00210 5	1 07 15001 00210 2
APRICOTS CAN-6/10	100209	7 15001 00209 9	1 07 15001 00209 6
K APRICOTS CAN-6/10 (KOSHER)	110111	7 15001 10111 2	1 07 15001 10111 9
APRICOTS DICED PEELED CAN-6/10	100216	7 15001 00216 7	1 07 15001 00216 4
CHERRIES RED TART PITTED CAN-24/300	100227	7 15001 00227 3	1 07 15001 00227 0
CHERRIES RED TART PITTED CAN-6/10	100228	7 15001 00228 0	1 07 15001 00228 7
FRUIT COCKTAIL CAN-24/300	100215	7 15001 00215 0	1 07 15001 00215 7
MIXED FRUIT CAN-24/300	100211	7 15001 00211 2	1 07 15001 00211 9
MIXED FRUIT CAN-6/10	100212	7 15001 00212 9	1 07 15001 00212 6
PEACHES DICED CUP 96/4.5	100241	7 15001 00241 9	1 07 15001 00241 6
PEACHES CLING SLICES CAN-24/300	100218	7 15001 00218 1	1 07 15001 00218 8
PEACHES CLING CAN-6/10	100219	7 15001 00219 8	1 07 15001 00219 5
K PEACHES CLING CAN-6/10 (KOSHER)	110054	7 15001 10054 2	1 07 15001 10054 9
PEACHES CLING DICED CAN-6/10	100220	7 15001 00220 4	1 07 15001 00220 1
PEACHES FREESTONE CAN-24/2.5	100221	7 15001 00221 1	1 07 15001 00221 8
PEACHES FREESTONE CAN-24/300	100222	7 15001 00222 8	1 07 15001 00222 5
PEARS CAN-24/300	100223	7 15001 00223 5	1 07 15001 00223 2
PEARS HALVES CAN-6/10	100226	7 15001 00226 6	1 07 15001 00226 3
PEARS SLICES CAN-6/10	100224	7 15001 00224 2	1 07 15001 00224 9
K PEARS SLICES CAN-6/10 (KOSHER)	110055	7 15001 10055 9	1 07 15001 10055 6
PEARS DICED CAN-6/10	100225	7 15001 00225 9	1 07 15001 00225 6
PLUMS PURPLE CAN-24/300	100233	7 15001 00233 4	1 07 15001 00233 1
PINEAPPLE CAN-24/2	100229	7 15001 00229 7	1 07 15001 00229 4
PINEAPPLE CHUNKS CAN-6/10	100230	7 15001 00230 3	1 07 15001 00230 0
PINEAPPLE CRUSHED CAN-6/10	100231	7 15001 00231 0	1 07 15001 00231 7
PINEAPPLE TIDBITS CAN-6/10	100232	7 15001 00232 7	1 07 15001 00232 4

Exhibit 5 - "Please Recycle" Symbol and Statement



PLEASE RECYCLE

Exhibit 6 - “Corrugated Recycles” Symbol and Statement










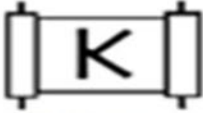

**Corrugated
Recycles**

Exhibit 7 - USDA Symbol

USDA Symbol - 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/