

March 12, 2024

PURCHASE SPECIFICATION for EXTRA VIRGIN OLIVE OIL (EVOO)

USDA COMMODITY REQUIREMENTS
VP10 - VEGETABLE OIL PRODUCTS FOR USE IN DOMESTIC PROGRAMS
(LATEST VERSION)

Must meet all relevant requirements stated in VP10 VEGETABLE OIL PRODUCTS for use in DOMESTIC PROGRAMS, Link:

<https://www.ams.usda.gov/sites/default/files/media/VegetableOilProductsJuly2023.pdf> with the following additions for EVOO.

United States (U.S.) Product Origin

Contractors must meet all domestic origin requirements in accordance with the latest version of the AMS Master Solicitation for Commodity Procurement – Domestic Programs (MSCP-D), with further clarifications shown below.

- 1. All commodities purchased for the USDA Commodity Procurement Program (CPP) must be 100 percent grown in the United States. This means that products shall have originated entirely from crops grown, processed, packed, stored, and shipped from 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 in the USDA-AMS Commodity Procurement Program Commodity Specification, or Solicitation.**
- 2. When requested, contractors will make all paperwork available to USDA that confirms 100% domestic origin traceback from final destination to the origin orchard, including all steps in the process.**

QUALITY ASSURANCE

- A. EVOO Color: Yellow to Green.**
- B. The finished product must meet all the sensory and chemical requirements and parameters/tolerances for EVOO established by the American Olive Oil Producers Association (AOOPA) or the Olive Oil Commission of California (OOCOC), as appropriate. The vendor must**

submit batch samples for chemical testing to a lab certified as ISO 17025 compliant and accredited by the either the American Oil Chemists Society (AOCS) or the International Olive Commission (IOC). In house chemical and sensory testing is not permitted. If the first load for USDA delivery is not scheduled to be tested, then the results of the previously tested batch, not to exceed six months, are acceptable. The sensory testing may be performed using the vendors' normal procedures, sensory panels, and requirements.

C. The chemical testing requirements must also be the same as the vendors' normal/regular testing requirements, parameters, and tolerances. Below are some of the chemical tests which may but are not mandated to be included by the vendors' chemical testing requirements. Again, the testing required should be in line with the individual vendors' normal procedures and requirements.

Parameter	Unit	Specification
Free Fatty Acid (as Oleic)	%	≤ 0.5
Peroxide Value	meq/kg	≤ 15
UV Absorbency 232	AU	≤ 2.4
UV Absorbency 270	AU	≤ 0.22
UV delta K	AU	≤ /0.01/
Pyropheophytin A (PPP)	%	≤ 17
1,2 0.Diacylglycerol (DAGs)	%	≥ 35
Moisture/Volatile Matter	%	≤ 0.2
Insoluble Impurities	%	≤ 0.1
C 14:0 (Myristic acid)	%	≤ 0.05
C 16:0 (Palmitic acid)	%	7.5 - 20
C 16:1 (Palmitoleic acid)	%	0.3 – 3.5
C 17:0 (Margaric acid)	%	≤ 0.3
C 18:0 (Stearic acid)	%	0.5-5.0
C 18:1 (Oleic acid)	%	55-83
C 18:2 (Linoleic acid)	%	3.5 - 21
C 18:3 (Linolenic acid)	%	≤ 1.5
C 20:0 (Arachidic acid)	%	≤ 0.6
C 20:1 (Eicosenoic acid) + isomers	%	≤ 0.4
C 22:0 (Behenic acid)	%	≤ 0.2
C 24:0 (Lignoceric acid)	%	≤ 0.2
2-glyceryl-monopalmitate (2P)	%	2P ≤ 0.9% (C16:0 ≤ 14%) 2P ≤ 1.0% (C16:0 > 14%)
Apparent Beta-Sitosterol	%	≥ 93
Brassicasterol	%	≤ 0.1
Campesterol	%	≤ 4.5
Cholesterol	%	≤ 0.5
Delta- 7 Stigmastenol	%	≤ 0.5
Delta ECN 42	%	≤ /0.2/
Erythrodiol and Uvaol	%	≤ 4.5
Stigmastadienes	mg/kg	≤ 0.1

Stigmasterol	%	≤ 1.9
Total Sterols	mg/kg	≥ 1000
Trans Fatty Acid (C18:1 T)	%	≤ 0.05
Trans Fatty Acid (C18:2T +C18:3T)	%	≤ 0.05
Wax Content (C40+C42+C44+C46)	%	≤ 250

Inspection Requirements

New vendors that are awarded contracts will not ship the first delivery until CPP/Specialty Crops Inspection (SCI) reviews and accepts the Certificate of Analysis (COA-see below), and the sensory and chemical testing results (provided by the accredited lab and/or the selected sensory panel on their letterhead). Once the vendor completes the COA and has received the sensory and chemical testing results, they will forward all documents to the CPP Contracting Specialist. Those documents will then be forwarded and reviewed by CPP/SCI. If found acceptable, you will be contacted, and allowed to ship the first load. This same testing/review procedure will hold true for the first load of the second Solicitation/PO (approximately 4 months later). If both reviewed loads meet all the requirements, then the vendor will not be required to recertify via the first two shipments until one year later following the above procedure.

NOTE: Vendors must make any and all documentation available to USDA upon request.

Certificate Of Analysis (COA) Requirements

- Must be on a company letterhead.
- Signed and dated by a company official.
- Information required on the COA is shown below.
- Use of below wording may be used for your template. All entries must be filled in as applicable.
- Attached results of the sensory and chemical testing performed by the approved lab and/or sensory panel on their letterhead.

Must meet requirements of the Master Solicitation (MSCP-D) Section 52.246-15 and any additional requirements/statements shown below.

The certificate shall read as follows:

Certificate of Analysis (COA)

I certify that on _____ [insert date], _____ [insert Contractor’s name] furnished the supplies or services called for by Solicitation No. _____; Purchase order No. _____; Line item No. _____. The number of cases in this shipment is _____ cases.

Original Batch or Lot number : _____

Date of final pack: _____

Bottle coding (use by date/best before date, if applicable): _____

The COA must also include any other identifying information that is marked on the bottle or case.
_____.

I further certify that the supplies or services are of the quality specified and conform in all respects with the contract requirements, including specifications, drawings, preservation, packaging, packing, marking requirements, and physical item identification (part number), and are in the quantity shown on this or on the attached acceptance document. The Sensory and Chemical Analytical results of the approved lab are attached with this COA.

DATE OF EXECUTION: _____

SIGNATURE: _____

TITLE: _____

Packaging and Labeling

Packed in a master carton designed for 6/16.9 FL OZ (500ml) dark-tinted glass bottles (e.g., green, amber, brown) within commercially acceptable cases which are accepted by the transport carrier and found safe for transport. Both the bottle and case must be labeled in accordance with all Food and Drug Administration (FDA) labeling requirements.

Material code: 111771 - OIL EXTRA VIRGIN OLIVE BTL-6/16.9 FL OZ

Truck case count: 3,360 – 6/16.9 FL OZ (500ml) dark-tinted glass bottles

Package Size & Type	WBSCM Material Code	UPC Primary Container	UPC Secondary Container
Oil, Extra Virgin Olive BTL – 6/16.9 FL OZ	111771	7 15001 11771 7	1 07 15001 11771 4

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

All other terms and conditions remain unchanged.