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Programs

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Marketing
Service

Specialty
Crops
Program

Commodity Specification for Frozen Fruit Juices

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GENERAL

U.S. Standards

Frozen fruit juices (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of frozen fruit juices (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) frozen fruit juices purchases are found in Section II, Individual Product Specifications, of this document. Additional exceptions may be specified in the applicable Invitation. 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 contracts 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 sub-contractors demonstrates the same level of traceability. The burden of proof of compliance is on the contractor.

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.

4. Contractors must provide the domestic origin certification and supporting documentation records to representatives of the AMS Fruit and 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 to determine compliance with the Agency's domestic origin requirements.

5. 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.
6. Self-certifications by contractors and subcontractors will not be accepted.
7. Failure to observe this requirement may lead to suspension or debarment, contract 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 frozen fruit juices must be from the current packing season/crop year, unless otherwise specified in the applicable Solicitation/IFB.

Shipment

Frozen juices shall be held, tendered, and transported at a temperature of 0 degrees F. or lower. Under temporary conditions, such as may occur at the time of loading, the product temperature may exceed the 0 degrees F. requirement. However, any lot exceeding a temperature of 10 degrees F at the time of loading shall be rejected.

Grade of Frozen Fruit Juices

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

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. Each container must be as full as practicable. The product must occupy at least 90 percent of the container.
2. The average fill of container must meet the fill of container as printed on the label and the Individual Commodity Specification, Section II.

LABELS AND PACKAGING**Primary Containers (Containers 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.
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. Frozen juice 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 containers must be effectively sealed so as not to leak when thawed.
5. All juice container labeling must also meet the following formatting criteria:
 - a. Must include, at a minimum, Two (2) color, in addition to black and/or white.
 - b. Must incorporate a graphic (photo or illustration) depicting the product/contents on the principal display panel.
 - 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.
4. Two or more different commercial labels will not be acceptable within a shipping unit (truck load).

Secondary Containers (case) for Non-Commercial Labels

Packages 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 1.1, 1.2, or 2 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 Exhibit 1.1, 1.2, or 2 as applicable.

Exhibit 2 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 frozen fruit juice 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 SPECIFICATIONS

Vendors must comply with all applicable state recycling regulations and are responsible for any fees to distribute product in that state.

Frozen Concentrated Orange Juice

1. Grade – The Grade of frozen concentrated orange juice delivered under this Announcement shall meet the description and quality requirement of U.S. Grade A, unsweetened, frozen concentrated orange juice.

Exception: The Brix-Acid Ratio shall be not less than 14.0:1 and no greater than 19.5:1. The product shall be packed in containers of 12/32 fluid ounces.

Orange Juice in Individual Serving Sizes

Product may be made from concentrate, or pasteurized single strength juice (Not From Concentrate (NFC):

1. Grade –

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- a. **From concentrate - U.S. Grade A.**
 - b. **Not from concentrate (NFC) - Must be U.S. Grade A for all factors and requirements except for color and Brix level. Color may be U.S. Grade B or better, with a minimum Color N Value of 33.5 or equivalent to USDA OJ color number 6. If using the USDA color number 6, then that must be determined in an approved Light Box. If using the Color Value, then it must be determined using a calibrated and approved spectrophotometer. The Brix must have minimum brix level of 10.5. And, a minimum Brix-Acid Ratio of 15.0 to 1, and a maximum Brix-Acid Ratio of 20.5 to 1.**
2. Primary Container Size – 4-**fluid** ounce individual serving cartons **or cups**.
 3. Count – 70 cartons per case **or 96 cups per case**.
 4. **When naturally occurring Vitamin C is at least 30 milligrams per 100 milliliters, no Vitamin C fortification is required.**
 5. Net Weight – 19 pounds per case (**70 count cartons**), **25 pounds per case (96 count cups)**.
 6. Inspection – USDA in-plant inspection required.
 7. Shelf Life – No more than 6 months if kept frozen **at zero degrees F.**, ten days after thawing.

Apple Juice in Individual Serving Sizes

Product may be made from concentrate, or pasteurized single strength juice (Not From Concentrate (NFC):

1. Quality and Analytical Requirement – Must be equivalent to the analytical and quality requirements of U.S. Grade A Canned Apple Juice. The finished product shall be fortified to contain at least **30** milligrams of Vitamin C (ascorbic acid) per 100 milliliters of apple juice. (Label indications of Vitamin C fortification are required).
2. Primary Container Size – 4-**fluid** ounce individual serving cartons.
3. Count – 70 cartons per case **or 96 cups per case**.
4. Net weight – 19 pounds per case (**70 count cartons**), **25 pounds per case (96 count cups)**.
5. Inspection – USDA in-plant inspection of final product required.
6. Shelf Life – No more than 6 months if kept frozen **at zero degrees F.**, 10 days after thawing.

INSPECTION AND CHECKLOADING

Requirements

NOTE: USDA inspection shall be made during on-line production of the product.

Representatives of the AMS, Specialty Crops 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 frozen fruit juice products must be performed not more than 60 days 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 invitation

Temperature – All frozen foods shall be held, stored, and transported at an air temperature of 0 degrees F, or lower. The internal product temperature of the frozen fruit juices shall be maintained at 0 degrees F, and at time of loading may not exceed 10 degrees F. Carrier temperature shall be determined after the product is loaded.

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.

Contractors may request in writing that the USDA accept delivery of a lot shipped without certification. The USDA, at its option, may accept delivery, provided that the lot passes inspection by a USDA Inspector at the point of destination. If the USDA exercises this option, the contractor will be assessed a 10 percent liquidated damages and cost of inspection.

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.

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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 frozen fruit juices 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.

EXHIBITS**Exhibit 1.1 - Required Markings for Non-Commercial Shipping Containers**

The printing on the containers must be arranged substantially as indicated in the exhibit shown below. The wording is restricted to that shown in the exhibit. All words must be printed in sufficient size to show prominently on the container.

ALL PRINTING TO BE IN BLACK INK

FRONT PANEL

BACK PANEL

(PRODUCT NAME)

(Product style or pack if applicable)

(PRODUCT NAME)(Product style or pack if applicable)
(Packing media if applicable)

INGREDIENTS 1/

KEEP FROZEN AT 0°F OR LOWER

PACKED BY _____ 3/
4/NET WEIGHT _____ 2/
5/

-
- 1/ Ingredients must be listed in descending order of predominance.
 - 2/ Insert the net weight (net weight must be expressed in metric as well as avoirdupois units).
 - 3/ Insert month and year packed (the first month of packing season is acceptable).
 - 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").

**Exhibit 1.2 - Required Markings for Non-Commercial Shipping Containers
(Individual Serving Sizes)**

The printing on the containers must be arranged substantially as indicated in the exhibit shown below. The wording is restricted to that shown in the exhibit. All words must be printed in sufficient size to show prominently on the container.

(PRODUCT NAME)
(Product style or pack if applicable)
(Packing media if applicable)
INGREDIENTS 1/
KEEP FROZEN AT 0°F OR LOWER 3/
PACKED BY _____ 4/
NET WEIGHT _____ 2/
5/
6/

- 1/ Ingredients must be listed in descending order of predominance.**
- 2/ Insert the net weight (net weight must be expressed in metric as well as avoirdupois units).**
- 3/ Insert the statement “CHILLED”, “KEEP CHILLED” or “KEEP FROZEN”.**
- 4/ Insert month and year packed (the first month of packing season is acceptable).**
- 5/ 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.**
- 6/ Insert Universal Product Code (see Exhibit “4”).**

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



Product Name

Size/Number per case

Purchase Order Number xxxxx

Packed by: ABC Growers

Any Town, CA 99999

USDA Symbol is Optional

KEEP FROZEN AT 0° OR LOWER



1234567891012345678910

Exhibit 3 - Sample Alternative Label for Shipping Containers



**FROZEN
CONCENTRATED
ORANGE JUICE**

12/32 oz. cans

Purchase Order Number xxxxx

**Packed by: ABC Growers
Any Town, CA 99999**

USDA Symbol is Optional

KEEP FROZEN AT 0° OR LOWER

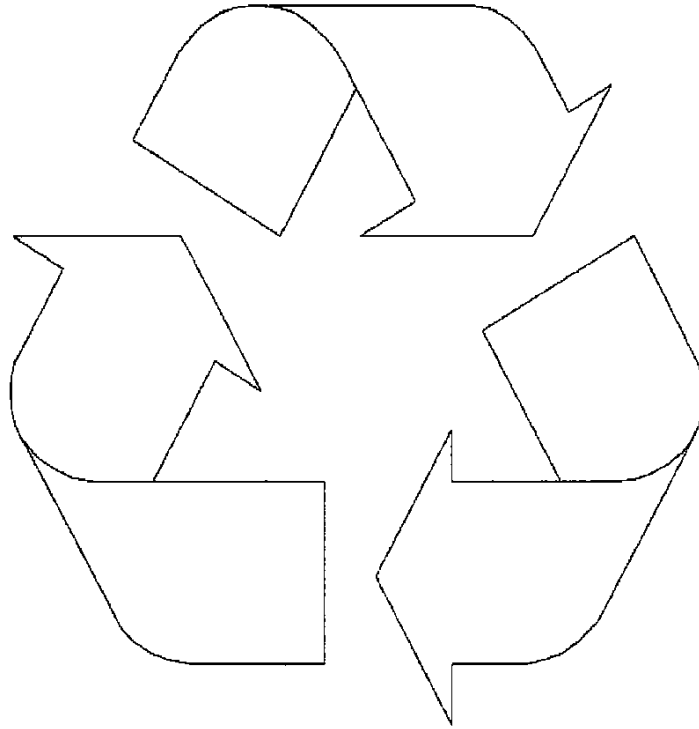


1 11 07 15001 01434 1

Exhibit 4 - Universal Product Codes

Frozen Fruit Juice	WBSCM Code	Primary Container	Secondary Container
Orange Juice Conc. FRZ Can – 12/32 oz	100276	7 15001 00276 9	1 07 15001 00276 2
K Orange Juice Conc. FRZ Can – 12/32 oz	110057	7 15001 10057 7	1 07 15001 10057 0
Orange Juice Single FRZ Carton – 70/4 oz	100277	7 15001 00277 2	1 07 15001 00277 5
Orange Juice Single FRZ Cup – 96/4 fl. oz	110651	7 15001 10651 3	1 07 15001 10651 0

Exhibit 5 - "Please Recycle" Symbol and Statement



**PLEASE
RECYCLE**

Exhibit 6 - “Corrugated Recycles” Symbol and Statement




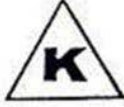







**Corrugated
Recycles**

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/