



April 19, 2022

**SECTION 32 SPECIFICATION  
for STONE FRUITS  
(Peaches, Nectarines, and Plums)  
COMMODITY SPECIFICATION  
for FRESH FRUIT JULY 2019**

This specification is for Section 32 purchases only.

**Required Audits (Prerequisites) and General Requirements**

**Vendors or subcontractors who are supplying fresh peaches, nectarines, and plums (stone fruits) to the United States Department of Agriculture (USDA) through this new Section 32 Purchase must ensure that each of their suppliers/subcontractors who grow, harvest, pack, hold, and handle product have approved and current food safety verification audits PRIOR to the bid opening date of the solicitation. Standard audit requirements can be found in the “Tendering Text” of the Solicitation. For this Section 32 stone fruit purchase, desk audits will be allowed. Carefully read the instructions attached to the solicitation for the desk audit requirements.**

**All fresh stone fruit must be of 100% domestic origin. When requested, the vendors will make all paperwork available to Specialty Crops Inspection (SCI) that confirms 100% domestic origin traceback from the shipping point/origin certificate to the origin orchard, including all steps in the process, a table of contents, and a narrative of all those steps.**

**The stone fruits must also meet all relevant requirements of the Commodity Specification for Fresh Fruit, July 2019, and the below individual commodity specific requirements.**

**Inspection and certification of the fresh stone fruits must be performed at shipping point/origin, during or after the final packaging, but before shipping. Inspection must be performed by SCI Federal or Federal-State Inspection Service only. Inspections under the Partners in Quality (PIQ) and Customer Assisted Inspection Program (CAIP) programs are not accepted for Commodity Procurement purchases. The contractor must contact and allow the USDA Inspector at least 72 hours advance notice when scheduling inspection service.**

**All stone fruit deliveries must be “Positive Lot Identified” (PLI) in accordance with official SCI PLI methods.**

**When the type of pack is 12/2-pound bags packed into a master container, if relevant, the following requirement applies:**

**If the individual 2-pound bags are not closed, not sealed, are perforated, or are mesh, and are packed into an open master container (no complete top closure), then a**

covering on the top of each master carton is required. The covering may be standard industry paper, fiber, or a pad.

The stone fruits must reach destination within 14 calendar days of the packing date, with day one being the packing date. When needed, adherence to this requirement will be determined by reviewing the labeled packing date and the shipping and receiving documents.

If SCI inspection/certification at shipping point/origin meets all requirements of this specification and solicitation, it does not guarantee acceptance at destination. Product at destination must still meet all applicable specification and solicitation requirements with no additional tolerances allowed. Failure to meet these requirements may result in rejection of the load at destination. It is the vendor's responsibility to ensure the delivery of acceptable product and the replacement of any failed deliveries with acceptable product.

## **Individual Section 32 Stone Fruit Commodity Specifications**

### **Peaches**

1. **Grade:** U.S. No. 1. Shipping point tolerances apply.
2. **Types:** All varieties of yellow or white flesh types are allowed.
  - Intermingling of types in a truck load is permitted, but they must be segregated within the truckload. However, intermingling of types in a single consumer unit (bag), master carton, two-layer tray pack, or on a single pallet is not permitted.
  - If the variety is not declared on the consumer unit (bag), master carton, or two-layer tray pack then the varieties may be intermingled in a truck load.
  - If the variety is declared on the consumer unit (bag), master carton, or two-layer tray pack then the varieties must be segregated within the truckload. Intermingling of varieties in a single consumer unit (bag), master carton, two-layer tray pack, or on a single pallet is not permitted.
3. **Acceptable degrees of firmness:** Hard, Firm, or Firm Ripe, according to the U.S. Standards for Grades of Peaches.
4. **Maturity:** The peaches must be "Mature" which means that the peach has reached the stage of growth which will insure a proper completion of the ripening process.
5. **Type of Pack:**
  - Two (2) layer tray pack (18 -20 lbs.) OR,
  - Twelve two-pound (12/2) consumer units (bags) packed within a master container in which the top of a container may be open or closed.

**Consumer units (bags):** All products shall be packed in new, good, clean, consumer units, which meet all applicable Food and Drug Administration (FDA) requirements and may be labeled or unlabeled.

6. **Size:**

- For 18–20-pound two-layer tray pack: Size 48 to 64.
  - For 12/2-pound bags per master container: Sizes - 54/56, 60/64, 70/72, 80/84 or 2 ¼ to 2 ¾ inches in diameter.
- a) The numerical count or a count-size based on equivalent tray pack size designations, or the minimum diameter of the peaches packed in a closed master container must be indicated on the two-layer tray pack or master container, whichever is applicable. To allow for variations incident to proper sizing, not more than 10 percent, by count, of peaches in any lot may be below the specified minimum size and not more than 15 percent may be above the maximum specified size.
  - b) Peaches, in each offer unit (truckload) ordered delivered by USDA shall contain product of not more than three (3) adjacent sizes nor be in more than three locations within the trailer at the time of inspection. Each size shall be segregated in the shipment with a minimum of intermingling of the sizes and no intermingling on a single pallet.

7. **Labeling:** In addition to the above required size or diameter marking requirements, the master container or two-layer tray pack will include standard FDA and industry labeling and must include the date of pack. The date of pack will be used for traceability in the event of a recall.

8. **Refrigerated transport:** The peaches must be transported to destination at an air temperature of 31 to 35 degrees F.

9. **Destination Storage:** Stored under refrigeration.

10. **Truckload case count:**

- 12/2 pound consumer units (bags) – 1,430 master cartons per truckload.
- 18-20 pound two-layer tray packs – 1,936 two-layer tray packs per truckload.

11. **Material Codes:** Peaches

Package size and type	Material code
12/2 lb. consumer units (bags)	111540
18-20 lb. Two-layer Tray Packs	111541

## **Nectarines**

1. **Grade:** U.S. No. 1. Shipping point tolerances apply.

2. **Types:** All varieties of yellow or white flesh types are allowed.

- Intermingling of types in a truck load is permitted, but they must be segregated within the truckload. However, intermingling of types in a single consumer unit (bag), master container, or on a single pallet is not permitted.
- If the variety is not declared on the consumer unit (bag) or master container, then the varieties may be intermingled in a truck load.
- If the variety is declared on the consumer unit (bag) or master container, then the

varieties must be segregated in the truckload. Intermingling of varieties in a single consumer unit (bag) or master carton, or on a single pallet is not permitted.

3. **Acceptable degrees of firmness:** Hard, Firm, or Firm Ripe, according to the U.S. Standards for Grades of Nectarines.
4. **Maturity:** The nectarines must be “Mature” which means that the fruit has reached the stage of growth which will insure a proper completion of the ripening process.
5. **Type of Pack:**
  - Twelve two-pound (12/2) consumer units (bags) packed within a master container in which the top of a container may be open or closed.

Consumer units (bags): All products shall be packed in new, good, clean, consumer units (bags), which meet all applicable FDA requirements and may be labeled or unlabeled.

6. **Size:**
  - For 12/2-pound bags per master container: Sizes – 54/56, 60/64, 70/72, 80/84, or 2 ¼ inches to 2 ¾ inches in diameter.
    - a) The numerical count or a count-size based on equivalent tray pack size designations, or the minimum diameter of the nectarines packed in a master container **must be indicated on that master container**. To allow for variations incident to proper sizing, not more than 10 percent, by count, of nectarines in any lot may be below the specified minimum size and not more than 15 percent may be above the maximum specified size.
7. **Labeling:** In addition to the above required size or diameter marking requirements, the master container will include standard FDA and industry labeling and **must include the date of pack**. The date of pack will be used for traceability in the event of a recall.
8. **Refrigerated transport:** The nectarines must be transported to destination at an air temperature of 31 to 35 degrees F.
9. **Destination Storage:** Stored under refrigeration.
10. **Truckload case count:**
  - 12/2-pound consumer units (bags) – 1,440 master cartons per truckload.
11. **Material Codes:** Nectarines

Package size and type	Material code
12/2 lb. consumer units (bags)	111531

## **Plums**

1. **Grade** – U.S. No. 1. Shipping point tolerances apply.
2. **Type of pack** – 28 lb. cartons, loose pack.
3. **Species** – Japanese only
  - European or Japanese/American hybrid species and Italian or European type prunes, as well as hybrid interspecific plums, such as Pluots and Plumcots are prohibited.
  - All other varieties and color types of the above allowed species are permitted.
4. **Size** - 70 or larger diameter– Standard Pack.
  - a) The size of plums shall be marked on each package, and shall be indicated in terms of minimum diameter, or number of fruits per package.
5. **Labeling**: In addition to the above required size or diameter marking requirements, the master container will include standard FDA and industry labeling and **must include the date of pack**. The date of pack will be used for traceability in the event of a recall.
6. **Refrigerated shipment** - The plums must be transported to destination at an air temperature of 31 to 35 degrees F.
7. **Truckload case count** – 1,360 cases.
8. **Material code** – 111130.

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