



United States
Department of
Agriculture

Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

Washington, DC
20250

FV-301

Fruit and Vegetable Programs

Date Issued: June 19, 2006

Frozen Fruit, Announcement FV-301
Commodity Specifications, FV301-CS1

AMENDMENT NO. 2

**PURCHASE OF FROZEN FRUIT FOR DISTRIBUTION
TO CHILD NUTRITION, NEEDY FAMILY AND OTHER DOMESTIC FEEDING
PROGRAMS**

The purpose of this amendment is to modify the specifications for E. Blackberry Puree and F. Red Raspberry Puree in section II. Individual Commodity Specifications of the **Commodity Specifications for Frozen Fruit, FV301-CS1.**

II. Individual Commodity Specification

E. Blackberry Puree

1. **Grade:** Made from frozen blackberries, U.S. Grade B or Better for Manufacturing. The blackberry puree shall be produced from U.S. Grade B or Better for Manufacturing blackberries as determined in accordance with the requirements of the United States Standards for Grades of Frozen Berries.
2. **Inspection:** Inspection/grading of the frozen blackberries shall be performed by representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (PPB) prior to the blackberries being processed into puree. PPB will inspect/grade the puree to ensure the quality of the puree produced is in accordance with the requirements of the individual invitation and the commodity specifications.
 - a. **Pasteurized** processed puree will be accepted in lieu of inspection prior to processing if the puree is in accordance with all other requirements of the individual invitation and commodity specifications as determined by PPB.
3. **Variety:** Evergreen or Marion
4. **Color:** The blackberry pulp shall be reasonably bright and the typical reddish purple to dark purple color of ripened blackberries.
5. **Flavor and Aroma:** The flavor and aroma of the pulp will be characteristic of the blackberry types, tart, free from fermentation and any off flavors or odors.



6. **Brix:** The minimum single strength berry puree Brix will be as stated below for each berry type, with no sugar or water added, measured by refractometer.

Blackberries, Evergreen: 10.5

Blackberries, Marion: 10.0

7. **pH Range:**

Blackberries, Evergreen: 3.2 to 4.0

Blackberries, Marion: 2.9 to 3.6

8. The puree shall be processed and packed in accordance with good manufacturing practices, under strict sanitary conditions. The berries will be finished by passing them through one or more finishing machines with the final screen opening not to exceed 0.033 inches. The puree will be packaged as specified below, frozen immediately and kept frozen at 0 degree F to -10 degree F.

9. **Absence of Defects:** The finished puree shall be practically free of defect material; not more than 3 pieces of brown, black, green or other discolored tissue including seeds that is readily noticeable in a 16-ounce sample unit. They shall not include more than 1 piece that is over 3/16 inch in any dimension.

10. **Consistency:** The consistency of the single strength, seedless puree will be fairly thick and reasonably smooth with a slight amount of free liquid at the edge of the mass. Product may flow fairly quickly on a tray tilted to a 30-degree angle but should exhibit not watery quality.

11. **Howard Mold Count:** The mold count as determined by the Howard Method, will not exceed an average of 30 percent positive fields, with a maximum of 37 percent positive fields for any individual count.

12. **Analytical Requirements:** Analytical and microbiological requirements for blackberry puree shall comply with the following:

Aerobic (Standard) plate count	Less than 50,000 per gram in any Sample.
Yeast	Less than 10,000 Colony Forming Units (CFU) per gram.
Mold	Less than 10,000 CFU per gram.
Coliform	Less than 100 per gram using the MPN (Most Probable Number) technique.
E coli	Less than 3 per gram using the MPN technique.
Salmonella	Negative per 25 grams.

F. Red Raspberry Puree

1. **Grade:** Made from frozen raspberries, U.S. Grade B or Better For Manufacturing. The red raspberry puree shall be produced from U.S. Grade B or Better For Manufacturing raspberries as determined in accordance with the requirements of the United States Standards for Grades of Frozen Raspberries.
2. **Inspection:** Inspection/grading of the frozen raspberries shall be performed by representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (PPB) prior to the raspberries being processed into puree. PPB will inspect/grade the puree to ensure the quality of the puree produced is in accordance with the requirements of the individual invitation and the commodity specifications.
 - a. **Pasteurized** processed puree will be accepted in lieu of inspection prior to processing if the puree is in accordance with all other requirements of the individual invitation and commodity specifications as determined by PPB.
3. **Color:** The red raspberry pulp shall be reasonably bright, red to reddish purple color typical of ripened red raspberries.
4. **Flavor and Aroma:** The flavor and aroma of the pulp will be characteristic of red raspberry, tart, free from fermentation and any off flavors or odors.
5. **Brix:** The minimum single strength berry puree Brix will be as stated below for each berry type, with no sugar or water added, measured by refractometer 8.0.
6. **pH Range:** 2.9 to 3.7.
7. The puree shall be processed and packed in accordance with good manufacturing practices, under strict sanitary conditions. The berries will be finished by passing them through one or more finishing machines with the final screen opening not to exceed 0.033 inches. The puree will be packaged as specified below, frozen immediately and kept frozen at 0 degree F to -10 degree F.
8. **Absence of Defects:** The finished puree shall be practically free of defect material; not more than 3 pieces of brown, black, green or other discolored tissue including seeds that is readily noticeable in a 16-ounce sample unit. They shall not include more than 1 piece that is over 3/16 inch in any dimension.

9. **Consistency:** The consistency of the single strength, seedless puree will be fairly thick and reasonably smooth with a slight amount of free liquid at the edge of the mass. Product may flow fairly quickly on a tray tilted to a 30-degree angle but should exhibit not watery quality.
10. **Howard Mold Count:** The mold count as determined by the Howard Method, will not exceed an average of 30 percent positive fields, with a maximum of 37 percent positive fields for any individual count.
11. **Analytical Requirements:** Analytical and microbiological requirements for raspberry puree shall comply with the following:

Aerobic (Standard) plate count	Less than 50,000 per gram in any Sample.
Yeast	Less than 10,000 Colony Forming Units (CFU) per gram.
Mold	Less than 10,000 CFU per gram.
Coliform	Less than 100 per gram using the MPN (Most Probable Number) technique.
E coli	Less than 3 per gram using the MPN technique.
Salmonella	Negative per 25 grams.

All other terms and conditions remain unchanged.

Sincerely,



Dave Tuckwiller
Chief, Officer
Commodity Procurement Branch
Fruit and Vegetable Program