



FV305-CS1

April 2004

**United States
Department of
Agriculture**

Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

Washington, DC
20250

Commodity Specification

Canned Juice

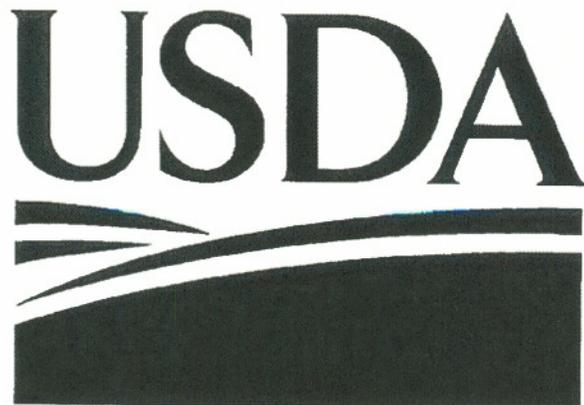


Table of Contents

I. GENERAL	3
A. U.S. Standards	3
B. Exceptions to U.S. Standards	3
C. Product Origin.....	3
D. Manufacturing Practices	4
E. Packing Season	5
F. Holding Period.....	5
G. Grades of Canned Juices	5
H. Fill of Container	5
I. Packing, Labels and Packaging.....	5
J. Universal Product Codes (UPC)	7
K. Palletization Requirements.....	8
II. INDIVIDUAL COMMODITY SPECIFICATIONS	8
A. Apple Juice.....	8
B. Grapefruit Juice.....	8
C. Orange Juice.....	8
D. Grape Juice.....	9
E. Pineapple Juice.....	9
F. Tomato Juice.....	10
G. Grape Juice Concentrate (1+4)	10
H. Cranberry/Apple Juice	11
I. Cranberry Juice Concentrate (3+1).....	12
J. Cranberry Juice Concentrate (55 Gal Drum).....	13
III. INSPECTION AND CHECKLOADING.....	14
A. Requirements	14
B. Certification	14
C. Procedures.....	14
IV. FAILURE TO MEET SPECIFICATIONS	15

V. EXHIBITS 16

Exhibit 1-1 Can Label for Canned Apple Juice, 46 oz. size..... 16

Exhibit 1-2 Can Label for Canned Grapefruit Juice, 46 oz. size..... 17

Exhibit 1-3 Can Label for Canned Orange Juice, 46 oz. Size..... 18

Exhibit 1-4 Can Label for Canned Grape Juice, 46 oz. size..... 19

Exhibit 1-5 Can Label for Canned Pineapple Juice, 46 oz. size..... 20

Exhibit 1-6 Can Label for Canned Tomato Juice, 46 oz. size..... 21

Exhibit 1-7 Can Label for Canned Cranberry/Apple Juice, 46 oz. size 22

Exhibit 2 Required Markings for Shipping Containers..... 23

Exhibit 3 Alternative Label for Shipping Containers 24

Exhibit 4 Sample Alternative Label for Shipping Containers 25

Exhibit 5 Universal Product Codes 26

Exhibit 6 “Please Recycle” Symbol and Statement 27

Exhibit 7 “Corrugated Recycles” Symbol and Statement..... 28

Exhibit 8 USDA Symbol..... 29

I. General**A. U.S. Standards**

Canned juice produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Canned Fruit Juice (U.S. Standards) effective on the date of the Invitation for Offers to Sell (Invitation). The U.S. Standards are published separately (7 C.F.R. part 52) and are incorporated herein and made a part of this Commodity Specification.

B. Exceptions to U.S. Standards

Exceptions to the U.S. Standards for the Department of Agriculture (USDA) canned juice 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 Invitation shall have precedence over the requirements contained herein, for that Invitation only.

C. Product Origin

1. Canned juice 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 Section I.F. of Announcement FV-305.
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 calendar 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 down 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 Vegetable Programs, Processed Products Branch (USDA Grader) when requesting inspection service. USDA Graders will select and review at least one code for each contract to determine compliance with the Agency's domestic origin requirements.
5. Such records must be available for review by the Government in accordance with Article 76 of USDA-1. 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 sub-contractors 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.

D. Manufacturing Practices

1. Good Manufacturing Practices

All canned juice must be produced in accordance with the Food and Drug Administration's Good Manufacturing Practices (21 C.F.R., Part 110).

2. Plant Survey or Plant Systems Audit (PSA)

Successful bidders are required to undergo an annual plant survey or PSA.

The primary purpose of conducting a plant survey or PSA is to ensure that the contractor produces products in a clean, sanitary environment. Contractors are required to maintain process operations records that are sufficiently detailed as to allow the Processed Products Branch (PPB), AMS, Fruit and Vegetable Programs, to determine past and current sanitation practices.

The AMS, Fruit and Vegetable Programs, PPB will conduct the plant survey/PSA. PPB personnel will follow the procedures found in the most current version of PPB File Code 159-A-1, Plant Sanitation or the most current procedure for PSA. Contractors must provide the Contracting Officer with a copy of an acceptable completed plant survey/PSA. An acceptable plant survey/PSA will be valid for one year.

Contractors who have a PPB inspector in-plant through a contract service agreement will be considered to have met the plant survey/PSA requirement, since a plant survey/PSA is a prerequisite to a contract service agreement. Similarly, contractors who have completed a PPB plant survey/PSA for any other

purpose within one year of the award will also be deemed to have satisfied this requirement.

Completion of the plant survey/PSA prior to the submission of a bid is suggested, but not required. If a firm submitting a bid receives an award, and has not had a plant survey/PSA within the past year, it must provide proof of an acceptable plant survey/PSA not later than 10 business days from the date of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for default.

E. Packing Season

All canned juice must be from the current packing season/crop year, unless otherwise specified in the applicable Invitation.

F. Holding Period

No shipment of canned juice may be made earlier than 14 days after packing.

G. Grades of Canned Juices

All canned juice must be U.S. Grade A (as defined in the U. S. Standards) unless otherwise specified in Section II, Individual Product Specifications, herein or the applicable Invitation.

H. Fill of Container

1. Contractor must meet the fill of container for the product as specified in the applicable U.S. Standards unless otherwise indicated herein. Each container must be filled 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.

I. Packing, Labels and Packaging

Commercial labels and packaging will be acceptable on all canned juices to be purchased under this Announcement (FV305) as long as they meet the Food and Drug Administration requirements. **Tray packs are not acceptable for all juices in 46 oz cans.**

The product must be suitably code marked so that the product can be identified with related inspection certificates.

Intermingling of labeling methods will not be acceptable within a shipping unit (truckload).

Two or more different commercial labels are not allowed within a shipping unit (truckload).

The manufacturer must establish a product identification coding and record systems that clearly links product by place and date of manufacture to specific USDA contracts and destinations.

The required product identification and record systems, including codes, must be reviewed and approved by USDA, Processed Products Branch. The USDA grader will include the product identification codes on the Fruit and Vegetable Grading Certificate that will accompany the product to destination.

The product identification code used for traceability must be placed in a visible location on all primary containers in such a manner that it may not be removed.

The following applies to USDA labels and packaging:

1. Primary Containers

Apple, Grape, Grapefruit, Pineapple, Orange, Tomato and Cranberry/Apple Juices must be packed in new, commercially acceptable primary containers (cans). These canned juices shall be packed only in 46 fluid ounce size cans, (No. 3 cylinder, 404 x 700) unless otherwise specified in the applicable Invitation. The cans must be suitably code-marked so that the product can be identified with related inspection certificates. Grape Juice in 46 fluid ounce cartons shall be screw-top and can safely be stored stacked in two pallets high.

Can Labels

- (a) USDA can labels are shown in Exhibits 1-1 through 1-7. The wording and design of the labels is restricted to that shown in the exhibit. The labels must be printed in ink of the color specified, on commercially acceptable, white paper stock.
- (b) Fortified Juices: Fortification information must be included in the Nutrition Information Panel of the primary container label.
- (c) Juices from concentrate: The product name for the juice from concentrate shall be stated on the primary container label as:

(Applicable Juice Name)
From Concentrate
(Unsweetened)

The words "From Concentrate" shall not be less than ½ the size of the product name.

2. Secondary Container (case) Markings

The cans 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 one 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 of the symbols, statements and information contained in Exhibit 2, "Required Markings for Shipping Containers."

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.

The case markings must be clearly marked, easily read, and substantially the same as specified in Exhibit 2.

Exhibit 3 shows an alternative placard that may be applied to a 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 6, "Please Recycle" Symbol and Statement or Exhibit 7, "Corrugated Recycles" Symbol and Statement.

J. Universal Product Codes (UPC)

Contractor's UPC is acceptable for commercial labels and packaging.

Primary label and shipping container UPC for USDA products are listed in Exhibit 5. The Contractor's UPC is not acceptable for USDA's labels and packaging requirements. The primary container UPC must be positioned on the can label as shown in Exhibit 2. The shipping container UPC must be marked on the case as shown in Exhibit 3.

K. Palletization Requirements

1. Pallets

Product 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. 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.

2. Unitization

Each delivery unit of canned 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. The palletized product must be loaded in the conveyance in such a way that will prevent shifting and damage to the containers of the product. Either stretch wrapping with plastic film or "lock 'n pop" is acceptable.

II. Individual Commodity Specifications

All juices in 46 oz cans shall have a minimum average net content of 46.0 fluid ounces. No individual container in the sample shall have a net content less than 45.0 fluid ounces.

A. Apple Juice

1. Grade: U.S. Grade A, canned apple juice, clear.
2. Vitamin C Requirement: The finished product shall be fortified to contain at least 34 milligrams of Vitamin C (ascorbic acid) per 100 milliliters of apple juice. (Label indications of Vitamin C fortification are required, see I.1.(b)).

B. Grapefruit Juice

Grade: U.S. Grade A, unsweetened, single strength grapefruit juice and grapefruit juice from concentrate. (Label indications of grapefruit juice from concentrate are required, see I.1.(c)).

C. Orange Juice

1. Grade: U.S. Grade A, unsweetened, canned orange juice from concentrate and the following special grade requirements.

2. Special Grade Requirements:
 - (a) Canned orange juice will require a minimum color equal to USDA OJ 6, a minimum Brix-Acid Ratio of 15.0 to 1, a maximum Brix-Acid Ratio of 20.5 to 1, and a minimum Brix of 11.0 degrees.
 - (b) Canned orange juice from concentrate will require a minimum color equal to USDA OJ 5, a minimum Brix-Acid Ratio of 15.0 to 1, a maximum Brix-Acid Ratio of 20.5 to 1, and a minimum Brix of 11.8 degrees. (Label indications of orange juice from concentrate are required, see I.1.(c)).

D. Grape Juice

1. Grade: U.S. Grade A, Style I (unsweetened), Type I (Concord) canned grape juice or grape juice from concentrate and the following special grade requirements.
2. The grade of grape juice from concentrate shall be equivalent to the analytical and quality requirements of U.S. Grade A, Style I (unsweetened), Type I (Concord) canned grape juice and the following special grade requirements.
3. Special Grade Requirements:
 - (a) Canned grape juice will require a minimum color equal to U.S. Grade B or better, a minimum Brix-Acid Ratio of 16 to 1, and a minimum Brix of 15.0 degrees. If acid is added to meet the Brix-Acid Ratio of 16 to 1, the acid used must be listed on the label.
 - (b) Canned grape juice from concentrate will require a minimum color equal to U.S. Grade B or better, a minimum Brix-Acid Ratio of 16 to 1, and a minimum Brix of 16.0 degrees. (Label indications of grape juice from concentrate are required, see I.1.(c)). The grape juice shall be free of astringency. The presence of crystals in any lot of juice shall be considered a defect and shall result in rejection of the lot.
4. Vitamin C Requirement: The finished product shall be fortified to contain at least 34 milligrams of Vitamin C (ascorbic acid) per 100 milliliters of grape juice. (Label indications of Vitamin C fortification are required, see I.1.(b)).

E. Pineapple Juice

1. Grade: The grade of pineapple juice shall meet the identity and quality

requirements of U.S. Grade A, unsweetened, single strength pineapple juice or pineapple juice from concentrate. (Label indications of pineapple juice from concentrate are required, see I.1.(c)).

2. Vitamin C Requirement: The finished product shall be fortified to contain at least 34 milligrams of Vitamin C (ascorbic acid) per 100 milliliters of pineapple juice. (Label indications of Vitamin C fortification are required, see I.1.(b)). When fortification is required and the natural occurring Vitamin C is at least 34 milligrams per 100 milliliters, no Vitamin C fortification is required.

F. Tomato Juice

1. Grade: The grade of tomato juice delivered under this Announcement shall meet the identity and quality requirements of U.S. Grade A, unsweetened, single strength tomato juice or tomato juice from concentrate. (Label indications of tomato juice from concentrate are required, see I.1.(c)).
2. Vitamin C Requirement: The finished product shall be fortified to contain at least 34 milligrams of Vitamin C (ascorbic acid) per 100 milliliters of tomato juice. (Label Indications of Vitamin C fortification are required, see I.1.(b)).

G. Grape Juice Concentrate (1 + 4)

Concentrated grape juice shall be prepared from unfermented, single-strength **Concord grape** juice of domestic origin with no added sweeteners. The concentrated grape juice shall be a 1 plus 4 concentrate that will contain grape juice produced from the crop year as specified in the announcement; water; grape essence; and fortified with Vitamin C.

The concentrate shall be processed in accordance with good commercial practice. When reconstituted at one part concentrate to four parts water the product will yield 100% grape juice.

Concentrated Grape juice shall be packed in #2-1/2 cans (25.6 fluid ounces), 12 cans per case. Each #2-1/2 can will yield one gallon of reconstituted grape juice. Product shall have an unrefrigerated shelf life of nine (9) months or longer.

Reconstituted Juice:

The reconstituted juice shall have the characteristics as described in the following:

Style: Equivalent to Style I, Unsweetened, as specified in the U.S. Standards for Grades of Canned Grape Juice.

Type: Equivalent to Type I, Concord, as specified in the U.S. Standards for Grades of Canned Grape Juice.

Quality: Equivalent to U.S. Grade A or U.S. Fancy of the U.S. Standards for Grades of Canned Grape Juice.

Analytical and quality requirements: The analytical and quality characteristics of the reconstituted juice shall be as described below. All analyses shall be performed on the reconstituted juice for the following as prescribed in the **Official Methods of Analysis of the Association of Official Analytical Chemists (AOAC)** or methods which will give equivalent results.

- A. **Brix:** The Brix obtained by reconstituting the juice at four (4) parts water to one (1) part concentrate shall be a minimum of **16.0** degrees.
- B. **Acid:** The acid of the reconstituted juice shall not be less than 0.60 grams per 100 milliliters nor more than 1.20 grams per 100 milliliters calculated as tartaric acid.
- C. **Brix-acid ratio:** The ratio of Brix to acid of the reconstituted juice is not less than 14 to 1 nor more than 28 to 1.
- D. **Quality requirements:** The quality requirements (color, defects, and flavor) of the properly reconstituted juice shall be consistent with requirements for U.S. Grade A in the United States Standards for Grades of Canned Grape Juice.
- E. **Vitamin C requirement:** The reconstituted juice shall be fortified to contain at least 34 milligrams of Vitamin C (ascorbic acid) per 100 milliliters of the reconstituted grape juice.
- F. **Sulfite requirement:** The sulfite level for the reconstituted juice shall contain not more than 10 parts per million (ppm).

H. Cranberry-Apple Juice

1. Blended cranberry-apple juice purchased under this Announcement must meet the specifications set forth in the Commercial Item Description (CID) A-A-20327, Cranberry Juice Blends, One Hundred Percent, effective at the date of the Invitation. Sections 3.3.5, Age requirement; 3.4.4, Analytical procedure; and 3.4.5, Preparation of sample, do not apply.
2. The juice shall be Type 1 (Cranberry-Apple) containing not less than 12 percent or more than 20 percent cranberry juice, the balance of the blend being single strength apple juice (no apple juice concentrate or other juices permitted).

3. Vitamin C Requirement: The finished product shall be fortified to contain at least 34 milligrams of Vitamin C (ascorbic acid) per 100 milliliters of cranberry-apple juice. (Label indications of Vitamin C fortification are required, see I.1.(b)).

I. Cranberry Juice Concentrate (3 + 1)

The Cranberry Juice Concentrate shall be prepared by blending cranberry juice or cranberry juice concentrate, water, sweeteners and ascorbic acid. The cranberry juice or concentrate shall be produced from clean, sound, mature, uniformly colored, washed, fresh or frozen cranberries (*Vaccinium Macrocarpon*). Sweetening ingredients used shall be sugar (sucrose), liquid sugar, invert sugar syrup or high fructose corn syrup (40 percent or more fructose, by dry weight).

The concentrate shall be processed in accordance with good commercial practice. When reconstituted at one part concentrate to three parts water the product will yield cranberry juice cocktail. The product shall be practically free from defects, and free from scorched, green or other undesirable flavor and odors. Product shall be fortified with Vitamin C.

Brix: 42.9+/- 0.5 for Sucrose; 47.1+/- 0.5 for High Fructose Corn Syrup

Minimum Titratable Acidity of 1.67% wt/wt measured as citric acid.

Product shall be of uniform cranberry color.

Cranberries and cranberry concentrate shall be produced from the current crop year or later or as specified in the invitation.

The product shall be packed in hermetically sealed containers and shall be sufficiently processed by heat to assure adequate sterilization.

Pack Size: 8/64 oz and 12/11.5 oz container (plastic bottles/cans).

Product shall have an unrefrigerated shelf life of nine (9) months or longer.

As diluted to drinking strength (Three parts water and one part concentrate):

- Minimum of 27% cranberry juice by volume.
- Sweetened with sucrose to 12.2 Bx +/- 0.2.
- Sweetened with high fructose corn syrup to 13.6 Bx +/- 0.2.
- Minimum titratable acidity of 0.47% wt/wt measured as citric acid.
- Delivers 100% of the US DV for vitamin C.

J. Cranberry Juice Concentrate (55 Gal Drum)

The Cranberry Juice Concentrate shall be prepared from depectinized, filtered juice derived from properly matured, cleaned cranberries (*Vaccinium macrocarpon*). No other fruit juices, sugar or preservatives added. It is concentrated under low temperatures and vacuum and the essence fraction returned. Processing conforms to all provisions of the Food, Drug and Cosmetic Act.

Origin:	100 % grown, processed and pack in the United States from the current crop year or later or as specified in the Invitation.
Style:	Unsweetened
Color:	Red - Typical of cranberry juice stock
Flavor/Odor:	Clean, tart flavor of cranberry. Free of off-odors or off-flavors.
Brix:	50°+/-1°
Acid (Anhydrous Citric):	14%+/-3%w/w
Temperature:	No acceptance above 25°F.
Turbidity:	Less than 10 NTU at 2.0° brix.
Unit Size:	55 gallon drum containing 50 gallon fill (approximately 513 pounds net). Insert two polyethylene liners, 2 millimeter thickness. New or reconditioned drums and lids required.
Labeling:	Drum tag requirements: Name and Address of Company Drum Number Average brix to nearest tenth of degree Grade and Date of Pack Net Weight Tare Gross Weight Print tag labeled "Cranberry Juice Concentrate"

Copy of drum tag shall be inserted inside drum showing identical information above.

III. Inspection and Checkloading

A. Requirements

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

Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (USDA Grader) must perform the inspection and checkloading required by Articles 54 and 55 of USDA-1. **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 90 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.

B. Certification

Subject to Articles 54 and 55 of USDA-1, the acceptability of the quality, volume, packaging, and checkloading of the product must be evidenced by certificates issued by the USDA Grader.

No product shall be shipped unless the USDA Grader informs the Contractor that a designated lot is acceptable. Notice by the USDA Grader that a designated lot scheduled for shipment does not meet requirements of the contract shall constitute rejection of such lot.

C. Procedures

1. Scheduling Inspection Service

The Contractor must give the USDA Grader at least 7 business days advance notice when scheduling inspection service.

2. Laboratory Tests

The Contractor must allow 14 days after product sampling for laboratory tests, when required, to be completed and returned.

IV. Failure to Meet Specifications

Any lot which fails applicable specifications prescribed herein, as determined by the USDA Grader, will be rejected as not acceptable for delivery. If any lot of canned juice 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 the discount, to be determined by the Contracting Officer, depending upon the reason(s) for the failure to meet specifications.



Suzanne Rigby
Chief, Commodity Procurement Branch
Fruit and Vegetable Programs
Agricultural Marketing Service

Exhibit 2
Required Markings for Shipping Containers
ALL PRINTING TO BE IN BLACK INK

BOTH SIDE PANELS	BOTH END PANELS
PRODUCT NAME 1/ 2/ USDA SYMBOL 6/	PRODUCT NAME CONTRACT NO. 3/ PACKED IN 4/ BY 5/ 7/
DISTRIBUTED BY USDA IN COOPERATION WITH STATE AND LOCAL OR TRIBAL GOVERNMENTS FOR DOMESTIC FOOD ASSISTANCE PROGRAMS	
NOT TO BE SOLD OR EXCHANGED STORE IN COOL, DRY PLACE	

Product name must be printed or stenciled on a separate line in letters approximately three-fourths inch high, and all other information must be in letters less than three-fourths inch but clearly legible. The USDA Food Symbol must 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. Freestone, Yellow, Cut, Chopped, etc.).
- 2/ Insert the size and number of packages per case, i.e. 6 /No. 10 cans, 6/5 pound bags, 12/46 ounce cans, 1/25 pound bag.
- 3/ Insert the last five digits of contract number.
- 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 "5").
- 7/ Vendors who have proper certification are encouraged to place the universally recognized Kosher symbol here.

Exhibit 3
Alternative Label for Shipping Containers
(Includes all Required Information)



Product Name

Size/Number per case

Contract Number xxxxx

Packed in: Month Year

Packed by: ABC Growers

Any Town, CA 99999

**DISTRIBUTED BY USDA IN
COOPERATION WITH STATE AND LOCAL
OR TRIBAL GOVERNMENTS FOR
DOMESTIC FOOD ASSISTANCE PROGRAMS**

NOT TO BE SOLD OR EXCHANGED

STORE IN A COOL DRY PLACE



1234567891012345678910

Exhibit 4
Sample Alternative Label for Shipping Containers



Canned Apple Juice

12/46 oz. cans

Contract Number 92000

Packed in: November 1999

Packed by: ABC Growers

Any Town, CA 99999

**DISTRIBUTED BY USDA IN COOPERATION
WITH STATE AND LOCAL OR TRIBAL
GOVERNMENTS FOR DOMESTIC FOOD
ASSISTANCE PROGRAMS**

NOT TO BE SOLD OR EXCHANGED

STORE IN A COOL DRY PLACE



07 15001 01282 8

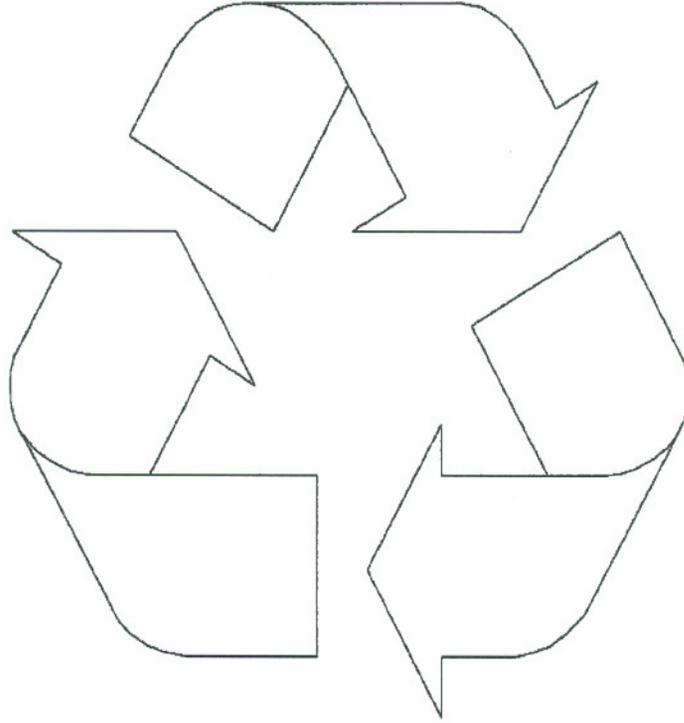
Exhibit 5

Universal Product Codes

Commodity	Primary Container Code	Shipping Container Code
Apple Juice, 12/46 oz can	7 1500101282 1	1 07 15001 01282 8
Grape Juice, 12/46 oz can	7 1500101285 2	1 07 15001 01285 9
Grape Juice, 12/46 oz carton	7 1500101284 5	1 07 15001 01284 2
Grapefruit Juice, 12/46 oz can	7 1500101280 7	1 07 15001 01280 4
Orange Juice, 12/46 oz can	7 1500101300 2	1 07 15001 01300 9
Pineapple Juice, 12/46 oz can	7 1500101286 9	1 07 15001 01286 6
Tomato Juice, 12/46 oz can	7 1500101290 6	1 07 15001 01290 3
Cranberry/Apple Juice, 12/46 oz can	7 1500101279 1	1 07 15001 01279 8
Grape Juice Conc, 12/#2.5 can	7 1500101278 4	1 07 15001 01278 1
Cranberry Juice Conc, 12/11.5 oz can	7 1500101297 5	1 07 15001 01297 2
Cranberry Juice Conc, 8/64 oz can	7 1500101296 8	1 07 15001 01296 5
Cranberry Juice Conc, 55 gal drum	7 1500101298 2	1 07 15001 01298 9

Exhibit 6

“Please Recycle” Symbol and Statement



**PLEASE
RECYCLE**

Exhibit 7

“Corrugated Recycles” Symbol and Statement



**Corrugated
Recycles**

Exhibit 8

USDA Symbol

