

FV215-CS1

December 2000

Commodity Specification

Frozen Fruit Juices



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I. General**A. 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 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) frozen fruit 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. 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 Section I.F. of Announcement FV-215.
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 frozen fruit juices must be produced in accordance with the Food and Drug Administration's Good Manufacturing Practices (21 C.F.R., Part 110).

2. Plant Audit

Successful bidders are required to undergo an annual plant survey.

The primary purpose of conducting a plant survey 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 PPB will conduct the plant surveys. PPB personnel will follow the procedures found in the most current version of PPB File Code 159-A-1, Plant Sanitation. Contractors must provide the Contracting Officer with a copy of an acceptable completed survey. An acceptable plant survey 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 requirement, since a plant survey is a prerequisite to a contract service agreement. Similarly, contractors who have completed a PPB plant survey for any other purpose within one year of the award will also be deemed to have satisfied this requirement.

Completion of the plant survey 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 within the past year, it must provide proof of an acceptable plant survey 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 frozen fruit juices must be from the current packing season/crop year, unless otherwise specified in the applicable Invitation.

F. Grades of Frozen Fruit Juices

Frozen fruit juices must be U.S. Grade A (as defined in the U. S. Standard) unless otherwise specified in Section II, Individual Product Specifications, herein or the applicable Invitation.

G. Fill of Container

1. Contractor must meet the fill of container for the product as specified in the applicable U.S. Standard 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.

H. Packing, Labels and Packaging

1. Primary Containers

Frozen Concentrated Orange Juice - The product shall be packed in containers of 12/32 fluid ounce size, commercially acceptable for the product, and have a minimum average net content of 32 fluid ounces, provided, no individual sample unit has a net content less than 31.5 fluid ounces.

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

Orange Juice from Concentrate, Pasteurized Orange Juice, Apple Juice from Concentrate, and Pasteurized Apple Juice, all in individual serving sizes, must be packed in "milk carton type" primary containers of food grade quality in accordance with the federal Food and Drug Administration's Food Additives Regulations for commercial retail use containers.

See Exhibits 1 and 1-1 for can/carton labels for concentrated orange juice and juices in individual servings.

2. Secondary Container (case) Markings

The primary containers 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 3.

Exhibit 4 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.

Shipping cases for juices in individual serving sizes shall contain the statement "KEEP FROZEN AT 0°F OR LOWER UNTIL THAWED FOR USE", printed, stamped, or labeled on each case in nominal size lettering. Identity coding must be on the shipping cases which shall be commercial grade with commercial markings as required by the Federal Food and Drug Administration.

I. Universal Product Codes (UPC)

Primary label and shipping container Universal Product Codes for USDA products are listed in Exhibit 5. The Contractor's UPC is not acceptable. The shipping container UPC must be marked on the case as shown in Exhibit 2.

J. Palletization Requirements

1. Pallets

Product must be on 40 X 48 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 frozen fruit juices 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**A. FROZEN CONCENTRATED ORANGE JUICE – U.S. Grade A**

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 Value/Acid Ratio shall be not less than 14.0:1 and no greater than 19.5:1.

B. ORANGE JUICE FROM CONCENTRATE IN INDIVIDUAL SERVING SIZES

- | | |
|----------------------------|---|
| 1. Grade: | U.S. Grade A |
| 2. Primary Container Size: | 4-ounce individual serving cartons. |
| 3. Count: | 70 cartons per case. |
| 4. Net Weight: | 19 pounds per case. |
| 5. Inspection: | USDA in-plant inspection required. |
| 6. Shelf Life: | No more than 6 months if kept frozen, ten days after thawing. |

C. PASTEURIZED ORANGE JUICE IN INDIVIDUAL SERVING SIZES (Not from Concentrate)

- | | |
|----------------------------|-------------------------------------|
| 1. Grade: | U.S. Grade A |
| 2. Primary Container Size: | 4-ounce individual serving cartons. |
| 3. Count: | 70 cartons per case. |

Commodity Specification

Frozen Fruit Juice

- 4. Net Weight: 19 pounds per case.
- 5. Inspection: USDA in-plant inspection required.
- 6. Shelf Life: No more than 6 months if kept frozen, ten days after thawing.

D. APPLE JUICE FROM CONCENTRATE IN INDIVIDUAL SERVING SIZES

- 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 34 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-ounce individual serving cartons.
- 3. Count: 70 cartons per case.
- 4. Net Weight: 19 pounds per case.
- 5. Inspection: USDA in-plant inspection of final product required.
- 6. Shelf Life: No more than 6 months if kept frozen, ten days after thawing.

E. PASTEURIZED APPLE JUICE IN INDIVIDUAL SERVING SIZES (Not From Concentrate)

- 1. Quality and Analytical Requirement: Must be equivalent to the analytical and quality requirements of U.S. Grade A Canned Apple Juice.
- 2. Primary Container Size: 4-ounce individual serving cartons.
- 3. Count: 70 cartons per case.
- 4. Net Weight: 19 pounds per case.
- 5. Inspection: USDA in-plant inspection of final product required.
- 6. Shelf Life: No more than 6 months if kept frozen, ten days after thawing.

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.

Inspection of frozen fruit juice 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, except as noted in A or B below. If any lot of frozen fruit juices fail to meet the product or packaging requirement noted below, 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 minimum discount specified, depending upon the reason(s) for the failure to meet specifications.

A. Product

1. Fill or Net Volume Deficiency

(a) Average Volume Deficiency:

If any lot fails average fill volume or low adjusted net volume, the discount will be twice the percentage by which the lot fails to meet the minimum required volume.

Example: Fill required for a given container is 32.0 fluid ounces. The average content for a given lot of product is 31.4 fluid ounces. Such lot is then 0.6 ounces, or 1.88 percent (.0188) below the required net volume. The purchase price for such lot would be the contract price less a discount of 3.76 percent (.0376) of such price.

(b) Individual Volume Deficiency:

If any lot fails requirements for low individual fill volume or low adjusted net volume the discount must be one percent (.01) of the contract price.

(c) Combination of Average and Individual Volume Deficiency

If any lot fails because of a combination of both (a) and (b) above, the discount must be whichever of the individual discounts is greater.

B. Packaging

1. Primary Container (Carton/Can) Markings

(a) Missing or Incorrect Volume Statement: Subject to a two (2) percent discount.

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Frozen Fruit Juice

- (b) Missing or Incorrect "CHILLED", "KEEP CHILLED" or "KEEP REFRIGERATED" Statement (for individual serving sizes): Subject to a two (2) percent discount.
 - (c) Missing or Incorrect UPC Code: Subject to a one (1) percent discount.
2. Secondary Container (Case) Markings
- (a) Missing Contract Number: Subject to a two (2) percent discount.
 - (b) Missing or Incorrect "Not to be Sold or Exchanged" Statement: Subject to a two (2) percent discount.
 - (c) Missing or Incorrect "Distributed by USDA in Cooperation with State and Local or Tribal Governments for Domestic Food Assistance Programs" Statement: Subject to a two (2) percent discount.
 - (d) Missing or Incorrect "Keep Frozen at 0°F or Lower Until Thawed For Use" Statement (for individual serving sizes): Subject to a two (2) percent discount.
 - (e) Missing or Incorrect Pack Date: Subject to a one (1) percent discount.
 - (f) Missing or Incorrect UPC Code: Subject to a one (1) percent discount.
 - (g) Missing 'USDA Shield': Subject to a one (1) percent discount.
 - (h) Missing 'Recycle Symbol': Subject to a one (1) percent discount.



Susan E. Proden
Contracting Officer
Fruit and Vegetable Programs
Agricultural Marketing Service

V. Exhibits

Exhibit 1

Labeling Requirements for Frozen Fruit Juice Products

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 NAME)
(Product style or pack if applicable)	(Product style or pack if applicable)
	(Packing media if applicable)
DISTRIBUTED BY USDA	
IN COOPERATION WITH STATE AND	INGREDIENTS 1/
LOCAL OR TRIBAL GOVERNMENTS FOR	
DOMESTIC FOOD ASSISTANCE PROGRAMS	KEEP FROZEN AT 0°F OR LOWER
NOT TO BE SOLD OR EXCHANGED	PACKED BY _____ 3/
	4/
NET WEIGHT _____ 2/	6/
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").
- 6/ Vendors who have proper certification are encouraged to place the universally recognized Kosher symbol here.

Exhibit 1-1

Labeling Requirements for Frozen Fruit Juice Products
(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.

ALL PRINTING TO BE IN BLACK INK

FRONT PANEL	BACK PANEL
(PRODUCT NAME)	(PRODUCT NAME)
(Product style or pack if applicable)	(Product style or pack if applicable)
	(Packing media if applicable)
DISTRIBUTED BY USDA	
IN COOPERATION WITH STATE AND	INGREDIENTS 1/
LOCAL OR TRIBAL GOVERNMENTS FOR	
DOMESTIC FOOD ASSISTANCE PROGRAMS	KEEP FROZEN AT 0°F OR LOWER
	KEEP REFRIGERATED 3/
NOT TO BE SOLD OR EXCHANGED	
NET WEIGHT _____ 2/	PACKED BY _____ 4/
	5/
6/	7/

- 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 REFRIGERATED".
- 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 2

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

<u>BOTH SIDE PANELS</u>	<u>BOTH END PANELS</u>
PRODUCT NAME	PRODUCT NAME
1/	CONTRACT NO. 3/
2/	PACKED IN 4/ BY
	5/
USDA SYMBOL	7/
6/	
<p>DISTRIBUTED BY USDA IN COOPERATION WITH STATE AND LOCAL OR TRIBAL GOVERNMENTS FOR DOMESTIC FOOD ASSISTANCE PROGRAMS</p> <p>NOT TO BE SOLD OR EXCHANGED KEEP FROZEN AT 0° OR LOWER UNTIL THAWED FOR USE</p>	

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;
- 2/ Insert the size and number of packages per case, i.e. 12/32 ounce can, 12/46 ounce can, 6/No. 10 can, 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 "4").
- 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

**KEEP FROZEN AT 0° OR LOWER
UNTIL THAWED FOR USE**



1234567891012345678910

Exhibit 4
Sample Alternative Label for Shipping Containers



**FROZEN
CONCENTRATED
ORANGE JUICE**

12/32 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

**KEEP FROZEN AT 0° OR LOWER
UNTIL THAWED FOR USE**



1 1 07 15001 01282 8

Exhibit 5

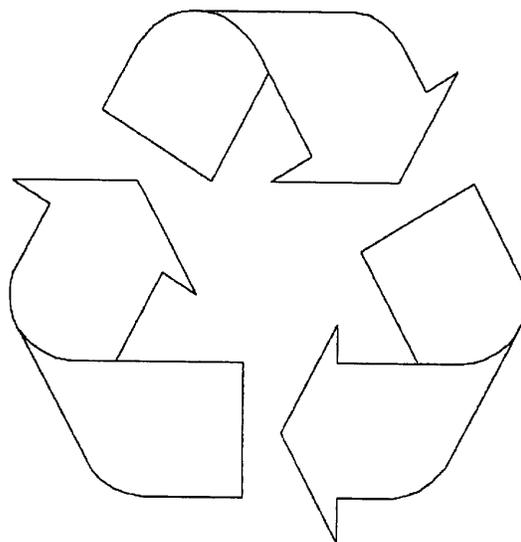
Universal Product Codes

Commodity	Primary Container Code	Shipping Container Code
Frozen Concentrated Orange Juice (12/32 oz)	7 1500101301 9	1 07 15001 01301 6
Single Strength Orange Juice (70/4 oz)	7 1500101299 9	1 07 15001 01299 6

THE COMPANY UPC CODE IS NOT ACCEPTABLE

Exhibit 6

“Please Recycle” Symbol and Statement



**PLEASE
RECYCLE**

Exhibit 7

“Corrugated Recycles” Symbol and Statement



**Corrugated
Recycles**

Exhibit 8

USDA Symbol

