



Commodity Specification

CHICKEN PARTS

APRIL 1998



Table of Contents

	Page
I. GENERAL	1
II. COMMODITY SPECIFICATIONS	2
A. Basic Requirements	2
1. Date Processed	2
2. Origin of Chickens	2
3. Inspection	2
4. Product Temperature	2
5. USDA Sampling Option	2
6. Chickens From Other Plants	2
B. Commodities	3
1. Commodities - Summary Table	3
2. Type - Frozen	3
3. Class	3
4. Styles	4
5. U.S. Grade	4
6. Carcass Weight	4
7. Individual Weights	4
8. Organoleptic Requirements	5
C. Packaging and Packing	6
1. Materials	6
2. Packaging and Packing Requirements	7
3. Packing Tolerances for Breast and Leg Quarters and Cut-up Parts	7
III. LABELING	8
A. Plastic-film Bags	8
B. Shipping Containers	8
1. Labeling Provisions	8
2. Printing Requirements	8
3. Labeling Format	8
4. Recycle Symbol and Statement	8
5. Universal Product Bar Code	8
6. Safe Handling Instructions	9
7. Labeling and Marking Information	9
8. TOP PANEL - Labeling and Marking	10
9. ONE END Panel - Labeling and Marking	11
10. ONE SIDE Panel - Labeling and Marking	12
11. THE OTHER END Panel - Labeling and Marking	14
12. THE OTHER SIDE Panel - Labeling and Marking	14
13. Inventory Control Label	14
C. Use of Previously Printed Material	14
D. F.a.s. Vessel Deliveries	14

	Page
IV.	FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY . . . 15
	A. Material and Net Weight Compliance 15
	1. Verification of Materials and Defects 15
	2. Net Weight 15
	B. Prerequisites for Loading and Shipping Frozen Commodity 16
	1. Visual Inspection 16
	2. Internal Product Temperature 16
	C. Inspection and Checkloading 17
	1. Requirements 17
	2. Procedures 17
V.	UNITIZATION 17
	A. Pallets 17
	B. Pallet Exchange 18
VI.	SHIPMENT AND DELIVERY 18
	A. Contract Compliance Stamp 18
	B. Grading Certificate 18
	1. Railcar or Piggyback 18
	2. Trucks 18
	C. Loading and Sealing of Vehicles 18
	1. Railcar 18
	2. Truck or Piggyback 18
	D. Delivery Notification 19
	1. In-Plant Deliveries 19
	2. Delivery In Storage 19
	3. Early Delivery 19
	E. Split Deliveries 19
VII.	DESTINATION EXAMINATION 19
	A. Commodity Requirements 20
	B. Temperature 20
EXHIBITS 21-26
	EXHIBIT 1 - "Please Recycle" Symbol and Statement 21
	EXHIBIT 2 - Label Information for Shipping Containers of Chicken Breast and Leg Quarters 22
	EXHIBIT 3 - Label Information for Shipping Containers of Cut-up Chickens . . . 23
	EXHIBIT 4 - Label Information for Shipping Containers of Chicken Drumsticks . 24
	EXHIBIT 5 - Label Information for Shipping Containers of Chicken Leg Quarters 25
	EXHIBIT 5 - Label Information for Shipping Containers of Chicken Thighs 26
USDA Symbol Back of Specification

I. GENERAL

Chicken parts produced under this Specification will be packaged and packed in the following forms as specified in the contract:

Breast and Leg Quarters (221140) - Frozen chicken breast quarters and leg quarters. Breast quarters and leg quarters must be produced from ready-to-cook broiler/fryer chickens which weigh 2.50 to 3.25 pounds (1.13 to 1.47 kg) without necks and giblets. The commodity must be packed in a minimum of four plastic-film bags and packed 40 pounds (18.14 kg) net weight in each fiberboard shipping container, with 1,000 containers per purchase unit totaling 40,000 pounds (18,144 kg).

Cut-up (221240) - Frozen cut-up chickens, 8 pieces, without necks and giblets. Cut-up chickens must be produced from ready-to-cook broiler/fryer chickens which weigh 2.50 to 3.25 pounds (1.13 to 1.47 kg) without necks and giblets. The commodity must be packed in a minimum of four plastic-film bags and packed 40 pounds (18.14 kg) net weight in each fiberboard shipping container, with 1,000 containers per purchase unit totaling 40,000 pounds (18,144 kg).

Drumsticks (221940) - Frozen chicken drumsticks. Drumsticks must weigh a minimum of 4.10 ounces (116.24 g) each, or be produced from ready-to-cook broiler/fryer chickens which weigh a minimum 3.70 pounds (1.68 kg) per whole carcass, without necks and giblets. The commodity must be packaged in a minimum of four plastic-film bags, and packed 40 pounds (18.14 kg) net weight in each fiberboard shipping container, with 1,000 containers per purchase unit totaling 40,000 pounds (18,144 kg).

Leg Quarters (222640) - Frozen chicken leg quarters. Leg quarters must weigh between 9 and 13 ounces (255.14 and 368.54 g) each or be produced from ready-to-cook broiler/fryer chickens which weigh 2.50 to 3.25 pounds (1.13 to 1.47 kg) per whole carcass, weighed without necks and giblets. The commodity must be packaged in a minimum of four plastic-film bags, and packed 40 pounds (18.14 kg) net weight in each fiberboard shipping container, with 1,000 shipping containers per purchase unit totaling 40,000 pounds (18,144 kg).

Thighs (222840) - Frozen chicken thighs with back portion. Thighs must weigh between 4.80 and 9.30 ounces (136.08 and 263.66 g) each, or be produced from ready-to-cook broiler/fryer chickens which weigh 2.50 to 5 pounds (1.13 to 2.27 kg) per whole carcass, without necks and giblets. The commodity must be packaged in a minimum of four plastic-film bags and packed 40 pounds (18.14 kg) net weight in each fiberboard shipping container. A purchase unit will consist of 1,000 shipping containers totaling 40,000 pounds (18,144 kg).

II. COMMODITY SPECIFICATIONS

A. Basic Requirements

1. Date Processed. Ready-to-cook broiler/fryer chicken breast and leg quarters, cut-up chickens, drumsticks, leg quarters, and chicken thighs with back portion (commodity) must not be processed and packaged more than 30 calendar days prior to the date of the contract.

2. Origin of Chickens. The commodity must be produced and processed from chickens which were produced, raised, and processed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands. If the contractor processes or handles chicken products originating from sources other than the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands, the contractor must have an acceptable identification and segregation plan for those chicken products to ensure they are not used in the commodities produced under this Specification. This plan must be made available to a representative of the Grading Branch, Poultry Programs, AMS, USDA (grader), and the Contracting Officer or agent thereof upon request. The contractor must ensure that both the contractor and subcontractor(s) maintain records such as invoices, or production and inventory records evidencing product origin, and make such records available for review by the USDA grader or other Government official(s) in accordance with Article 76 of USDA-1.

3. Inspection. Processing operations must comply with Poultry Products Inspection Regulations (9 C.F.R. Part 381) and be under the supervision of a representative of USDA's Food Safety and Inspection Service (FSIS) (inspector). Inspection for contract and Specification compliance will be in accordance with the Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 C.F.R. Part 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*) under the supervision of a USDA grader. The USDA grader will be responsible for certification of compliance with the requirements of this Specification for chicken breast and leg quarters, cut-up chickens, drumsticks, leg quarters, and thighs with back portion; frozen; packaging and packing; freezing; labeling and marking; net weight; and checkloading.

4. Product Temperature. Temperature of the commodity, unless otherwise specified, must comply with 9 C.F.R. § 381.66 throughout all operations including transportation between plants.

5. USDA Sampling Option. USDA may select additional commodity for further inspection or may draw samples for laboratory analyses.

6. Chickens From Other Plants. Chilled chicken or chicken parts may be transferred or obtained from other processing plants, provided they have been processed, handled, and identified in accordance with and in compliance with this Specification as evidenced by USDA certification.

II.A.6.

a. Class of chicken; U.S. grade, when applicable; date slaughtered; and USDA-assigned plant number must be shown on each shipping container.

b. The chilled chicken and chicken products must be maintained at an internal product temperature not higher than 40 °F (4.4 °C) and not lower than 26 °F (-3.3 °C) when shipped from the origin plant and when received at the destination plant.

B. Commodities

1. Commodities - Summary Table.

	a. BREAST and LEG QUARTERS	b. and c. CUT-UP	d. DRUMSTICKS	e. LEG QUARTERS	f. THIGHS
Type:	Frozen	Frozen	Frozen	Frozen	Frozen
Class:	Broiler/Fryer	Broiler/Fryer	Broiler/Fryer	Broiler /Fryer	Broiler /Fryer
Style:	Ready-to-Cook, Breast Quarters and Leg Quarters	Ready-to-Cook, Cut-up, 8-piece cut	Ready-to-Cook, Drumsticks	Ready-to-Cook, Leg Quarters	Ready-to-Cook, Thighs with back portion
Necks and Giblets:	Without necks and giblets	Without necks and giblets	N/A	N/A	N/A
Weight Range:	From ready-to-cook, whole, which weigh 2.50 to 3.25 pounds (1.13 to 1.47 kg) without necks and giblets	From ready-to-cook, whole, which weigh 2.50 to 3.25 pounds (1.13 to 1.47 kg) without necks and giblets	Must weigh a minimum of 4.10 ounces (116.24 g) each, or be from ready-to-cook, whole, which weigh a minimum 3.70 pounds (1.68 kg) without necks and giblets	Must weigh between 9 and 13 ounces (255.14 and 368.54 g) each or be produced from ready-to-cook, whole, which weigh 2.50 to 3.25 pounds (1.13 to 1.47 kg) without necks and giblets	Must weigh between 4.80 and 9.30 ounces (136.08 and 263.66 g) each, or be produced from ready-to-cook, whole, which weigh 2.50 to 5 pounds (1.13 to 2.27 kg) without necks and giblets
U.S. Grade:	U.S. Grade A parts	U.S. Grade A parts	U.S. Grade A for all factors, except U.S. Grade B quality for exposed flesh	U.S. Grade B or better	U.S. Grade A for all factors, except U.S. Grade B quality for exposed flesh

2. Type - Frozen. The commodity must be chilled in accordance with 9 C.F.R. § 381.66(b). The chilled commodity must be processed, packaged and packed, and placed in a freezer within 7 calendar days after the day the chickens are slaughtered. Within this 7-day timeframe, the commodity must be placed in a freezer within 48 hours of packaging and packing. If the chilled commodity is not placed in a freezer immediately after packaging or packing, the commodity must be held at a room temperature not higher than 36 °F (2.2 °C) and not lower than 26 °F (-3.3 °C).

3. Class. Broiler/fryers must conform to the definition for the class in 9 C.F.R. § 381.170 or AMS § 70.201.

II.B.

4. Styles. Individual parts of chickens must conform to the definitions and standards in 9 C.F.R. § 381.170 or AMS § 70.210.

a. Clips, tags, or bands must not be attached to the parts.

b. For breast quarters and eight-piece cut-up chicken, the neck must be separated from its junction with the body of the carcass. Separation of all other parts must be accomplished at the joints or separation points described in AMS § 70.210. All cuts must be in a neat manner without mutilation of adjacent muscle and/or bone and without producing bone splinters. These cuts may be made by mechanical means.

c. Cut-up, eight-piece cut. Whole chickens must be cut into eight pieces--two wings, two drumsticks, two breast quarters without wings (two breast halves with back portions), and two thighs with back portions.

5. U.S. Grade. Grading must be in accordance with 7 C.F.R. Part 70 and AMS 70.200 *et seq.* Grading must be under the supervision of a USDA grader using Poultry Programs' acceptable quality level (AQL) Sample Plan L1 (level one) for Grade A parts, and Sample Plan 3 for Grade B parts found in the Poultry Graders Handbook.

6. Carcass Weight. For the production of breast and leg quarter and cut-up commodities, 10 carcasses will be randomly drawn, weighed for individual weight, and must comply with the following:

a. Breast and leg quarters and cut-up. Each carcass in the sample must weigh between 2.50 and 3.25 pounds (1.13 and 1.47 kg) each, per ready-to-cook whole carcass, without necks and giblets.

b. Drumsticks, thighs, and leg quarters. Drumstick, thigh, and leg quarter commodities must comply with the requirements in II.B.7.

c. Weight determination. Compliance with individual weight requirements will be made prior to cutting into the individual parts. The frequency of sampling will be according to Poultry Programs' AQL Sample Plan 3 as found in the Poultry Graders Handbook. If any sample does not comply with the weight requirements, the product the sample represents will be rejected.

7. Individual Weights. At the option of the contractor, the drumsticks, leg quarters, and thighs with back portion may be produced or must weigh as follows:

a. Leg quarters. Leg quarters may be produced from chickens which weigh 2.50 to 3.25 pounds (1.13 to 1.47 kg), without necks and giblets, or the leg quarters may be sampled and weighed for individual weight.

II.B.7.

(1) If the individual weight option is selected, a sample of 10 leg quarters will be randomly selected before packaging.

(2) Each leg quarter in a sample must weigh between 9 and 13 ounces (255.14 and 368.54 g).

b. Drumsticks. Drumsticks may be produced from chickens which weigh a minimum of 3.70 pounds (1.68 kg), or the drumsticks may be sampled and weighed for individual weight.

(1) If the individual weight option is selected, a sample of 10 drumsticks will be randomly drawn before packaging.

(2) Each drumstick in a sample must weigh not less than 4.10 ounces (116.24 grams).

c. Thighs. Thighs with back portion may be produced from chickens which weigh 2.50 to 5 pounds (1.13 to 2.27 kg), without necks and giblets, or the thighs may be sampled and weighed for individual weight.

(1) If the individual weight option is selected, a sample of 10 thighs will be randomly drawn before packaging.

(2) Each thigh in a sample must weigh between 4.80 and 9.30 ounces (136.08 and 263.66 g).

d. Compliance with individual carcass weight requirements will be made prior to cutting into the individual parts and compliance with individual part weight requirements will be made prior to packaging. The frequency of sampling will be according to Poultry Programs' AQL Sample Plan 3 found in the Poultry Graders Handbook. If any sample does not comply with the weight requirements, the product the sample represents will be rejected.

8. Organoleptic Requirements. The chilled commodity will be examined on a continuous basis for the following organoleptic requirements: Chilled commodity must be free of rancidity; free of fruity, sulfide-like, cardboardy, tallowy, oily, oxidized, metallic, chlorine, or other foreign or off-odors; free of foreign materials (e.g., glass, paper, rubber, metal, etc.); must show no evidence of mishandling or deterioration; and must have a bright color with no evidence of dehydration or freezing and thawing. Any chicken or chicken parts sample that does not comply with the organoleptic requirements will be rejected for use under this Specification.

II.

C. Packaging and Packing

1. Materials. All packaging and packing materials must: (a) Comply with the requirements of this Specification, (b) be clean and in new condition, and (c) not impart objectionable odors or flavors to the commodity.

a. Plastic-film bags.

(1) Plastic-film bags must be safe (cannot adulterate product or be injurious to health) for use in contact with food products. The safety of food contact packaging materials will be determined by FSIS according to the criteria and procedures in 9 C.F.R. § 381.144.

(2) Plastic-film bags for packaging frozen chicken parts must be a low-density polyethylene film bag with a wall thickness of not less than 2 mil (0.002 inch). Any seams must provide the same protective qualities as the body of the bag. Plastic-film bags must have: (a) Low-temperature flexibility (not brittle) and durability to resist stress-cracking caused by the temperatures of freezing and frozen storage, and (b) the impact strength, tensile strength, and tear resistance to protect the commodity from dehydration, freezer burn, or quality deterioration during the conditions of use.

b. Shipping containers.

(1) Requirements. Shipping containers must: (a) Be a fiberboard container; (b) be of such size to pack the commodity without slack filling or bulging; (c) protect the commodity from contamination and against loss and damage; (d) withstand the variations in humidity and temperature during the conditions of use; and (e) have the combined facings weight, and the compression strength (edge crush value) to withstand the stresses of handling, shipping, stacking, and storage.

(2) Container bottom. Flaps on the bottom of a shipping container must be securely fastened so the bottom remains securely fastened when the top of the container is opened.

(3) Final closure. Final closure of fiberboard shipping containers must be secure and made with commercially acceptable filament-reinforced tape, plastic-film packaging tape, non-metallic strapping, adhesive, or other similar types of materials that are applicable for cold temperature storage conditions and that provide for safe handling of the commodity. Steel or wire straps must not be used for final closure. Staples must not be used for final closure of shipping containers. Adhesive or staples cannot be used to fasten the top portion of telescope-style containers to the bottom portion. However, staples may be used to manufacture and to assemble the fiberboard shipping containers, provided the staples are fastened into the container and tightly clenched to eliminate sharp edges prior to packing the commodity into the shipping containers.

2. Packaging and Packing Requirements.

a. Chicken parts must be packaged: (1) In a minimum of four bags with approximately equal amounts in each bag; (2) in natural proportions, as applicable; and (3) packed to a net weight of 40 pounds (18.14 kg) per shipping container.

b. Plastic-film bags of chicken parts must be evenly distributed to facilitate separation without thawing.

(1) Closure of bags must be by: (a) Tying, (b) interlocking, (c) folding and taping or rolling and taping, or (d) sealing in a manner that will prevent leaking and protect the commodity from dehydration or freezer burn.

(2) Metal wire ties, paper-coated wire ties, or staples must not be used for sealing plastic-film bags. Plastic-coated wire ties may be used, provided the wire and plastic are bonded so that under the conditions of use, the wire and plastic do not separate, the wire is not exposed, and the plastic does not crack or break. Further, the ties must be constructed to preclude damage to the packaging material and be of sufficient size and contrasting color to make them easily seen.

3. Packing Tolerances for Breast and Leg Quarters and Cut-up Parts. Chicken parts in any individual shipping container need not come from the same whole chicken. The number and kind of parts or pieces in each shipping container must be proportional both in number and kind to those found in a whole chicken.

a. Tolerances for individual containers. One shipping container will be drawn and examined each sampling interval for compliance with the following packing tolerance criteria:

(1) Tolerance for breast and leg quarters. In a shipping container, the difference between the number of breast quarters and leg quarters must not be more than two.

(2) Tolerance for cut-up chickens.

(a) Thigh pieces, drumsticks, and breast pieces. In a shipping container, the difference between the part having the least pieces and the part having the most pieces must not be more than four.

(b) Wings. Other chicken parts in approximately natural proportions may be substituted for wings. The wings must not exceed the number of pieces of the part (breast, thigh, or drumstick) in the shipping container having the greatest number of pieces. For example, if a shipping container of eight-piece, cut-up chicken contains 42 breast pieces, 38 thigh pieces, and 39 drumsticks, wings must not exceed 42 pieces.

II.C.3.

(c) Example: A shipping container has 27 breast pieces, 31 thigh pieces, 30 drumsticks, and 32 wings. In this example, the thigh pieces, drumsticks, and breast pieces are within the permitted range of 4, but since the wings exceed the number of pieces of the other part with the greatest number of pieces in the shipping container (32 wings exceed 31 thigh pieces), the commodity does not meet tolerance requirements.

b. Reject criteria. If any sample (a shipping container of parts) does not meet the packing tolerance requirements, the shipping containers of parts the sample represents will be rejected.

III. LABELING

A. Plastic-film Bags

The name and address of the contractor or processor must not be shown on packaging materials.

B. Shipping Containers

1. Labeling Provisions. Labeling and marking of the product must be in accordance with this Specification. Labeling is subject to the provisions of 9 C.F.R. § 381.132(c)(3)(iv). The name and address of the contractor or processor must not be shown on shipping containers.

2. Printing Requirements. Printed, stamped, and stenciled labeling and marking information on shipping containers and packaging materials must be water-fast, nonsmearing, of a contrasting color, clear, and readable.

3. Labeling Format. Any deviation from the labeling requirements in this Specification must be approved by the Contracting Officer, in writing, prior to start of production.

4. Recycle Symbol and Statement. The contractor shall place somewhere on the surface of each recyclable shipping container the recycle symbol shown in EXHIBIT 1. The statement "PLEASE RECYCLE" is to be placed under the symbol. The recycle symbol and statement must be legibly printed in permanent ink.

5. Universal Product Bar Code

a. A Universal Product Code (UPC), symbol and code, called Interleaved 2 of 5 (I 2/5), must appear on each shipping container. The complete code, including the check digit, must be printed in machine-readable and human-readable form. The start and stop indicators will be included in the bar codes. Printing, readability, and scanability of the bar code must be in accordance with UPC guidelines published by Uniform Code Council, Inc.,

8163 Old Yankee Road, Suite J, Dayton, Ohio 45458.

b. The contractor will use the code furnished by USDA. USDA has acquired a unique manufacturer's identification number for the commodity purchase programs and will use a unique item code number for each commodity purchased under this Specification. The contractors need not join Uniform Code Council, Inc.

(1) Breast and leg quarters. The 14-digit UPC code for shipping containers of breast and leg quarters is: 1 07 15001 01511 9

(2) Cut-up chicken. The 14-digit UPC code for shipping containers of cut-up chicken is: 1 07 15001 01515 7

(3) Drumsticks. The 14-digit UPC code for shipping containers of drumsticks is: 1 07 15001 01508 9

(4) Leg quarters. The 14-digit UPC code for shipping containers of leg quarters is: 1 07 15001 01509 6

(5) Thighs. The 14-digit UPC code for shipping containers of thighs with back portion is: 1 07 15001 01513 3

c. The UPC code must be placed in the lower right-hand corner of both side panels of the shipping container.

6. Safe Handling Instructions. FSIS Safe Handling Instructions must be preprinted or applied as a separate pressure-sensitive label on each shipping container. The label must be in accordance with 9 C.F.R. § 381.125 and not cover the labeling information required within this Specification.

7. Labeling and Marking Information.

a. Requirements. Labeling and marking information must be preprinted, stamped, or stenciled on shipping containers. This information, in essentially the same layout, is provided in EXHIBIT 2, "Label Information for Shipping Containers of Chicken Breast and Leg Quarters;" EXHIBIT 3, "Label Information for Shipping Containers of Cut-up Chickens;" EXHIBIT 4, "Label Information for Shipping Containers of Chicken Drumsticks;" EXHIBIT 5, "Label Information for Shipping Containers of Chicken Leg Quarters;" and EXHIBIT 6, "Label Information for Shipping Containers of Chicken Thighs."

b. "END" and "SIDE" designations. For the purpose of labeling and marking, the "end" and "side" panels may relate to the shortest and longest dimensions of the shipping container at the discretion of the contractor/processor. However, the panels must alternate between "end" panel and "side" panel designation with the two side panels and two end panels

III.B.7.

being located on opposite panels of the shipping container.

8. TOP PANEL - Labeling and Marking. The following information must appear on the top panel of each shipping container:

a. Type and name.

(1) For breast and leg quarters:

Frozen Broiler/Fryer Chicken
BREAST QUARTERS AND LEG QUARTERS

(2) For cut-up:

FROZEN CUT-UP BROILER/FRYER CHICKENS
Without Necks and Giblets

(3) For drumsticks:

Frozen Broiler/Fryer
CHICKEN DRUMSTICKS

(4) For leg quarters:

Frozen Broiler/Fryer
CHICKEN LEG QUARTERS

(5) For thighs:

Frozen Broiler/Fryer
CHICKEN THIGHS with Back Portion

b. Storing instructions. The following instructions must be printed on the top panel of the shipping container:

PERISHABLE--KEEP FROZEN
KEEP AT ZERO DEGREE F (-17.8 °C) OR BELOW

c. Key points for handling commodities. Handling information is required on each shipping container for the applicable chicken commodity. The "KEY POINTS FOR HANDLING" each commodity must be legibly printed on the top panel of each shipping container. This information, in essentially the same layout, is set out in EXHIBITS 2, 3, 4, 5, and 6.

III.B.8.

d. Nutritional labeling. A nutritional label, indicating the nutrient content of the commodity, is required on the top panel of each shipping container. This nutritional facts information or "nutrition facts panel" must be in compliance with the FSIS nutritional labeling requirements found in 9 C.F.R. § 381.400(b) through § 381.499.

(1) The contractor/processor must select one of the following methods of providing the nutrition facts panel:

(a) Preprinted on the top panel of each shipping container; or

(b) Printed on a pressure-sensitive label and applied to the top panel of each shipping container. The pressure-sensitive label must not cover or conflict with the labeling requirements of this Specification.

(2) NOTE: The nutrition facts information and panel must be pre-approved by FSIS prior to shipment of the commodity. The method of providing and location of this information for each shipping container (preprinted or pressure-sensitive label) must be indicated on the FSIS label application. The pre-approved nutrition information must be provided to the USDA inspection personnel at the plant where the commodity is to be packed for shipment.

9. ONE END Panel - Labeling and Marking. The following information must appear on one end of each shipping container:

a. Name of commodity.

(1) For breast and leg quarters, the words "CHICKEN BREAST AND LEG QUARTERS" must be printed in letters at least 1 inch (2.54 cm) high:

CHICKEN BREAST AND LEG QUARTERS

(2) For cut-up the following is required, and the words "CUT-UP BROILER/FRYER CHICKENS" must be printed in letters at least 1 inch (2.54 cm) high:

CUT-UP BROILER/FRYER CHICKENS
Without Necks and Giblets

(3) For drumsticks, the words "CHICKEN DRUMSTICKS" must be printed in letters at least 1 inch (2.54 cm) high:

CHICKEN DRUMSTICKS

III.B.9.

(4) For leg quarters, the words "CHICKEN LEG QUARTERS" must be printed in letters at least 1 inch (2.54 cm) high:

CHICKEN LEG QUARTERS

(5) For thighs the following is required: The words "CHICKEN THIGHS" must be printed in letters at least 1 inch (2.54 cm) high, and the words "with Back Portion" must be printed in letters not less than 1/3 inch (0.85 cm) high:

CHICKEN THIGHS with Back Portion

b. Contract number and pack date. The following information may be preprinted, stamped, or stenciled on the shipping container, or on a separate pressure-sensitive label:

(1) Last five digits of the contract number as it appears in the acceptance wire.

(2) Date packed (month, day, and year).

c. USDA grade. The USDA grademark, for breast and leg quarters and cut-up must be shown on the "one end" designated panel of each shipping container.

d. Inspection mark and plant number. The USDA inspection mark and USDA-assigned plant number must be printed on the "one end" designated panel of each shipping container.

e. Net weight. The following net weight statement must be printed on the "one end" designated panel of each shipping container:

Net Weight 40 LBS. (18.14 KG)

f. Storing instructions. The following storing instructions must be printed on the "one end" designated panel of each shipping container:

KEEP FROZEN

10. ONE SIDE Panel - Labeling and Marking. The following information must be printed **on the side panel immediately to the right of the "one end" panel** containing the information designated in III.B.8.:

a. Type, name, and legend.

- (1) For breast quarters and leg quarters:

FROZEN BROILER/FRYER CHICKEN
BREAST QUARTERS AND LEG QUARTERS
Distributed by USDA in cooperation with State and local
or tribal governments for domestic food assistance programs.
Not To Be Sold Or Exchanged.

- (2) For cut-up:

FROZEN CUT-UP BROILER/FRYER CHICKENS
Without Necks and Giblets
Distributed by USDA in cooperation with State and local
or tribal governments for domestic food assistance programs.
Not To Be Sold Or Exchanged.

- (3) For drumsticks:

FROZEN BROILER/FRYER CHICKEN DRUMSTICKS
Distributed by USDA in cooperation with State and local
or tribal governments for domestic food assistance programs.
Not To Be Sold Or Exchanged.

- (4) For leg quarters:

FROZEN BROILER/FRYER CHICKEN LEG QUARTERS
Distributed by USDA in cooperation with State and local
or tribal governments for domestic food assistance programs.
Not To Be Sold Or Exchanged.

- (5) For thighs:

FROZEN BROILER/FRYER CHICKEN THIGHS WITH BACK PORTION
Distributed by USDA in cooperation with State and local
or tribal governments for domestic food assistance programs.
Not To Be Sold Or Exchanged.

b. USDA symbol. The USDA symbol, copy on back of Specification, is to be a minimum of 2.25 inches (5.72 cm) in height, and must be printed on each shipping container.

c. UPC code. The UPC code (see III.B.5.) must be printed on the lower right-hand corner of the "one side" designated panel of each shipping container.

III.B.

11. THE OTHER END Panel - Labeling and Marking. For each shipping container, the following information must appear on the end opposite of the panel designated "one end:"

a. Commodity name. The commodity name (see III.B.8.a.) must be printed on "the other end" designated panel.

b. USDA symbol. The USDA symbol (see III.B.10.b.) must be printed on the end opposite the panel designated "one end."

12. THE OTHER SIDE Panel - Labeling and Marking. For each shipping container, the following information must appear on the side opposite the panel designated "one side:"

a. Type and name, and legend. The commodity type and name, and the legend (see III.B.9.a.) must be printed on the side opposite the panel designated "one side."

b. UPC code. The UPC code (see III.B.5.) must be printed on the lower right-hand corner of "the other side" designated panel of each shipping container.

13. Inventory Control Label. The processor may use a pressure-sensitive label to place any additional information (including bar codes) for processor inventory control purposes. This label may be applied somewhere on the surface of the shipping container. The label must not: (a) Contain the contractor or processor name or address, or (b) cover or conflict with the labeling requirements of this Specification.

C. Use of Previously Printed Material

Carryover inventories of existing supplies of printed packing materials from the Commodity Specifications for Chicken Parts dated May 1997 may be used.

Shipping containers or labels with incorrect: (1) Contract number, (2) plant number, (4) date packed, (5) nutrition facts information or panel, or (6) universal product code(s) must be corrected before they are used. The incorrect information must be blocked out and the correct information legibly printed, stenciled, or stamped in permanent ink. Incorrect USDA grade information on shipping containers and labels must be blocked out.

D. F.a.s. Vessel Deliveries

F.a.s. vessel deliveries that are not source loaded in a seavan are required to show the final destination's overseas address as provided in the Notice to Deliver. The address must be clearly printed on at least two sides of each pallet.

IV. FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY

A. Material and Net Weight Compliance

1. Verification of Materials and Defects.

a. Verification of packaging and packing materials. The contractor must verify compliance with packaging, packing, and marking material requirements by furnishing the USDA grader the following certification on company stationery signed by a person authorized to do so by the contractor:

"(I)(We) certify that the packaging, packing, and marking materials used for any commodity presented for acceptance under the terms of the Commodity Specification for Chicken Parts dated April 1998, comply or will comply with the terms of this Commodity Specification.

Name _____

Title _____"

One certification is adequate for all production under this Specification.

b. Packaging defects. Packages in a delivery unit will be examined for defects that affect protection, expose product, or permit dehydration or freezer burn, or quality deterioration during storage, such as tears, holes, or improperly sealed or closed packaging.

c. Packing defects. Shipping containers in a delivery unit will be examined for condition, labeling, and marking defects according to the United States Standards for Condition of Food Containers.

d. Tolerance for defects. If samples of packaged commodity or shipping containers in a delivery unit have more defects than the maximum tolerance for the applicable Poultry Programs' AQL sample plan, the delivery unit will be rejected.

2. Net Weight.

a. A purchase unit or delivery unit will total 40,000 pounds (18,144 kg) net, or multiples thereof.

b. Each delivery unit, except as provided in IV.A.2.f. below, will be examined for compliance with the net weight requirements at time of checkloading.

c. The tare weight of all packing materials will be determined by weighing a representative sample of all packaging components such as plastic-film bags, clips, and fiberboard containers.

IV.A.2.

d. Twelve (12) shipping containers will be selected at random from a delivery unit to determine net weight. The total net weight of the 12 shipping containers must be equal to or greater than 480 pounds (217.72 kg).

(1) If the total net weight is less than 480 pounds (217.72 kg), but greater than or equal to 475.20 pounds (215.55 kg), the delivery unit with the following average net weight per container will be accepted at the corresponding discount:

(Average Test Net Weight Per Container)

<u>Less Than</u>	: <u>But Not Less Than</u>	: <u>Contract Price Discount</u>
40.0 pounds (18.14 kg)	: 39.6 pounds (17.96 kg)	: 1.0%
39.6 pounds (17.96 kg)	: --	: Unacceptable

Payments will be made on the actual quantity delivered. All price adjustments will be based on a delivery unit.

(2) If the total net weight is less than 475.20 pounds (215.55 kg), the delivery unit will be rejected.

e. A rejected delivery unit may be reworked and reoffered one time only. However, if an individual shipping container in the sample of the reworked delivery unit has a net weight of less than 39.60 pounds (17.96 kg), the delivery unit will be rejected.

f. As an alternative to test weighing at time of checkloading, the contractor may request on-line verification of net weights. Upon receiving the request, a Federal-State supervisor, Grading Branch, Poultry Programs will determine that the facilities and procedures are in accordance with applicable Poultry Programs' instructions for this Specification.

B. Prerequisites for Loading and Shipping Frozen Commodity

1. Visual Inspection. Frozen chicken parts must be a uniform light and bright color. Moisture (ice) present in frozen commodity must not exceed occasional small areas of clear, pinkish- or reddish-colored ice. Frozen commodity showing any evidence of weepage beyond the tolerance; or defrosting, refreezing, or freezer deterioration will be rejected for use under this Specification.

2. Internal Product Temperature.

a. Requirements. Internal product temperature of frozen commodity must be 2 °F (-16.7 °C) or lower at time of loading. Delivery units with internal product temperatures exceeding 2 °F (-16.7 °C) and up to 5 °F (-15 °C) will be tentatively rejected. Tentatively

rejected delivery units may be returned to the freezer and the temperature reduced to 2 °F (-16.7 °C) or lower and reoffered one time only. Delivery units exceeding 5 °F (-15 °C) or delivery units that have been tentatively rejected and exceed 2 °F (-16.7 °C) when reoffered will be rejected for use under this Specification.

b. Optional temperature verification. As an option to verifying internal product temperature at time of loading, the contractor may request an alternate method utilizing product temperature sensing devices. If this option is selected, a Federal-State supervisor will determine that the facilities, equipment, procedures, and the contractors' current level of freezing compliance are in accordance with the established guidelines outlined in the applicable Poultry Programs' instructions for this Specification.

C. Inspection and Checkloading

1. Requirements. Inspection for contract compliance will be made by a USDA representative, in accordance with 7 C.F.R. Part 70, 9 C.F.R. Part 381, and this Specification, at the site of processing, both during and after processing and packaging. A USDA representative may select samples for laboratory analyses or inspect the commodity at any point in transit and after delivery to point of destination. Inspection records must be complete and made available to USDA, as requested, to assure contract compliance.

2. Procedures. The inspection and checkloading required by Articles 54 and 55 of USDA-1 must be performed by a USDA grader. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest Grading Branch field office or the Chief of Grading Branch, Poultry Programs, AMS, USDA, Room 3938-S, STOP 0258, 1400 Independence Avenue, SW, Washington, D.C. 20250-0258, telephone (202) 720-3271. The quality, quantity, weight, packaging, packing, and checkloading of the commodity must be evidenced by certificates issued by the USDA grader. The contractor must not ship the commodity unless informed by the USDA grader that the designated commodity to be shipped meets contract specifications.

V. UNITIZATION

Each delivery unit of commodity must be unitized (palletized and stretchwrapped) and comply with the following:

A. Pallets

Pallets must be good quality, wood, 48 inches x 40 inches, nonreversible, flush stringer, and partial fourway entry. Each pallet of shipping containers must be stretchwrapped with plastic film in a manner that will secure each container and layer of containers on the pallet. Palletized product must be loaded in a way that will prevent shifting and damage to the containers of product.

V.

B. Pallet Exchange

Contractors may arrange for pallet exchange with consignees; however, USDA is in no way responsible for such arrangements.

VI. SHIPMENT AND DELIVERY

Shipment and delivery must be made in accordance with this Specification, the applicable Announcement and Invitation, and Articles 56, 57, and 64 of USDA-1, as amended by the Announcement. In addition, the contractor must adhere to the following provisions:

A. Contract Compliance Stamp

Each shipping container must be identified with a USDA Contract Compliance stamp with the applicable certificate number. A USDA grader, or other authorized personnel under the supervision of the USDA grader, will stamp one end of each shipping container prior to shipment. If there is inadequate space available on either end of the shipping container, the stamp may be applied to a side of the container.

B. Grading Certificate

A copy of the original USDA Poultry Grading Certificate issued at time of checkloading must accompany each shipment.

1. Railcar or Piggyback. If shipment is by rail or piggyback, the certificate must be placed in the railcar or trailer for easy access to the USDA grader, warehouseman, or consignee, as applicable.

2. Trucks. If shipment by truck, the driver must, upon delivery, give the certificate to the USDA grader, warehouseman, or consignee, as applicable.

C. Loading and Sealing of Vehicles

Loading must be in accordance with good commercial practices and the sealing must be done at origin under the supervision of a USDA grader.

1. Railcar. Each railcar must be sealed. The contractors are responsible for arranging for railcar deliveries of more than one delivery unit so that each delivery unit contained in the same railcar can be completely separated and sealed.

2. Truck or Piggyback. Truck or piggyback shipments must be sealed at origin. A delivery unit shipped by truck or piggyback which includes split deliveries to two destinations will not require separation by sealing each drop.

D. Delivery Notification

Notwithstanding the provisions of Article 56(c) of USDA-1, as amended by the applicable Announcement, the contractor must follow the instructions in the Notice to Deliver issued by the Kansas City Commodity Office (KCCO) concerning delivery notification. Such notification and information of impending delivery are vital in proper execution of delivery. The contractor must notify the State distributing agency and the consignee of shipment per instructions in the Notice to Deliver. For rail or piggyback shipments, notification shall be made on the day of shipment. For truck shipments, notification of the estimated arrival time should be made as far in advance of delivery as possible. In addition, for truck or piggyback shipments, the contractor must request and keep scheduled appointment(s). Unloading appointments for truck or piggyback shipments must be requested from the consignee contact party(ies) at least 24 hours in advance of delivery.

1. In-Plant Deliveries. When in-plant delivery is made, the contractor must notify the appropriate USDA resident grader and furnish applicable information.
2. Delivery In Storage. Delivery may be made in store provided the destination in the Notice to Deliver and the place the contractor has the commodity in storage are the same. Inspection and certification by a USDA grader are also required for transfers in store.
3. Early Delivery. The contractor may deliver early upon approval of the KCCO. Approval may be obtained by telephoning (816) 926-6068. Approval is contingent on the recipient's concurrence to accept early delivery and upon a USDA grader being available to perform necessary checkloading and final acceptance duties.

E. Split Deliveries

The contractor is responsible to deliver the quantity stated on each Notice to Deliver to each destination. Contractors must provide to the USDA Grader, at time of shipment, the number of boxes and pounds for each destination.

At the option of the contractor, a purchase unit with two Notices to Deliver (split deliveries) for two different destinations may be delivered on two separate trucks provided each truck ships the total quantity stated on the Notice to Deliver. Any additional costs will accrue to the contractor's account.

VII. DESTINATION EXAMINATION

The cost of a destination examination, before or after delivery, by a USDA grader on acceptable product will be for the account of USDA. Costs for destination examination of rejected delivery units will be for the account of the contractor. The USDA origin grader will make arrangements for destination examinations prior to delivery.

VII.

A. Commodity Requirements

Before acceptance by consignee, the commodity may be examined by a USDA grader on a spot-check basis for temperature, condition, identity, and, when applicable, count. The commodity may be examined for conformance to contract provisions at any time required by the Contracting Officer.

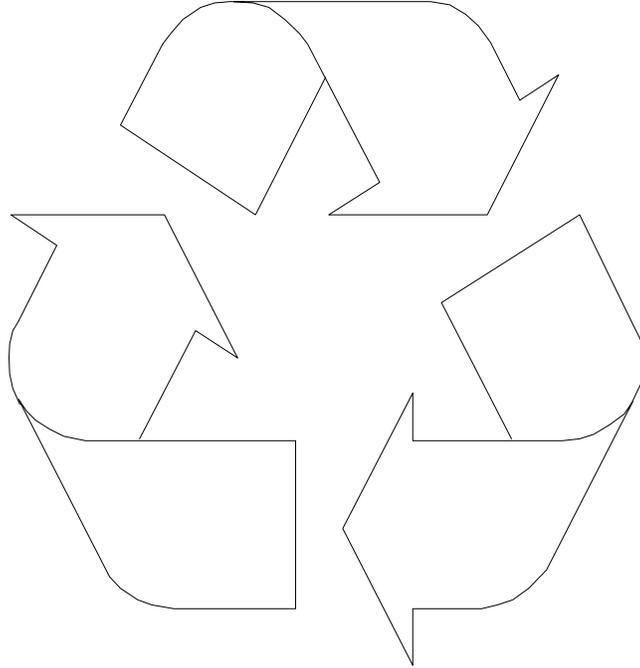
B. Temperature

The commodity must arrive at destination at an average internal product temperature not to exceed 10 °F (-12.2 °C), with no individual temperature exceeding 15 °F (-9.4 °C). Commodity not meeting these requirements will be rejected for use under this Specification.

D. Michael Holbrook
Deputy Administrator, Poultry Programs

Attachment

EXHIBIT 1
"Please Recycle" Symbol and Statement



**PLEASE
RECYCLE**

EXHIBIT 2

Label Information for Shipping Containers of Chicken Breast and Leg Quarters

Marking Information: Shipping containers shall be marked substantially as shown below. Markings must be preprinted, stamped, or stenciled on containers, water-fast, nonsmearing, of a contrasting color, clear, and readable. The words "CHICKEN BREAST AND LEG QUARTERS," on each end, must be in letters at least 1 inch (2.54 cm) high. The USDA symbol is to be a minimum of 2.25 inches (5.72 cm) in height. The UPC 14-digit I 2/5 code (1 07 15001 01511 9), symbol and code, must be shown in the lower right-hand corner of both side panels. The recycle symbol and statement must be legibly printed somewhere on the surface of each recyclable shipping container.

<p style="writing-mode: vertical-rl; transform: rotate(180deg);"> FROZEN BROILER/FRYER CHICKEN BREAST QUARTERS AND LEG QUARTERS Distributed by USDA in cooperation with State and local or tribal governments for domestic food assistance programs. Not To Be Sold Or Exchanged. UPC Code </p>	<p style="text-align: center;"> CHICKEN BREAST AND LEG QUARTERS </p> <p style="text-align: center;"> KEY POINTS FOR HANDLING Frozen Broiler/Fryer Chicken BREAST QUARTERS AND LEG QUARTERS </p> <p style="text-align: center;"> Handle Properly To Avoid Spoilage Or Possible Food Poisoning. </p> <p style="text-align: center;">Store Frozen.</p> <p style="text-align: center;">Thaw Only Amount Needed For 1 Day's Use.</p> <p style="text-align: center;">Thaw In Refrigerator (36° To 45°F) (2.2° To 7.2°C).</p> <p style="text-align: center;">Cook Promptly Or Keep Refrigerated.</p> <p style="text-align: center;">Cook Within 24 Hours After Thawing.</p> <p style="text-align: center;"> PERISHABLE--KEEP FROZEN KEEP AT ZERO DEGREE F (-17.8 °C) OR BELOW </p>	<p style="text-align: center;">  </p> <p style="text-align: center;"> Nutrition Facts Panel May Be Placed Here. </p> <p style="text-align: center;"> Safe Handling Instructions May Be Placed Here. </p>	<p style="writing-mode: vertical-rl; transform: rotate(180deg);"> FROZEN BROILER/FRYER CHICKEN BREAST QUARTERS AND LEG QUARTERS Distributed by USDA in cooperation with State and local or tribal governments for domestic food assistance programs. Not To Be Sold Or Exchanged. UPC Code </p> <p style="text-align: center;">  </p>
<p style="text-align: center;"> CHICKEN BREAST AND LEG QUARTERS </p> <p style="text-align: center;"> KEEP FROZEN </p> <p style="text-align: center;"> Net Weight 40 LBS. (18.14 KILOGRAMS) </p>		<p style="text-align: center;">   </p> <p style="text-align: center;"> CONTRACT NO. _____ DATE PACKED <u>Month, Day, Year</u> </p>	

EXHIBIT 3
Label Information for Shipping Containers of Cut-up Chickens

Marking Information: Shipping containers shall be marked substantially as shown below. Markings must be preprinted, stamped, or stenciled on containers, water-fast, nonsmearing, of a contrasting color, clear, and readable. The words "CUT-UP BROILER/FRYER CHICKENS," on each end, must be in letters at least 1 inch (2.54 cm) high. The USDA symbol is to be a minimum of 2.25 inches (5.72 cm) in height. The UPC 14-digit I 2/5 code (see page 9), symbol and code, must be shown in the lower right-hand corner of both side panels. The recycle symbol and statement must be legibly printed somewhere on the surface of each recyclable shipping container.

<p align="center">FROZEN CUT-UP BROILER/FRYER CHICKENS Without Necks and Giblets Distributed by USDA in cooperation with State and local or tribal governments for domestic food assistance programs. Not To Be Sold Or Exchanged.</p> <p align="center">UPC Code</p>	<p align="center">KEY POINTS FOR HANDLING FROZEN CUT-UP BROILER/FRYER CHICKENS Without Necks and Giblets</p> <p align="center">Handle Properly To Avoid Spoilage Or Possible Food Poisoning.</p> <p>For Thawing, Cooking, And Serving Information, See PA-1371, "Quantity Recipes For School Food Service."</p> <p>For Yield Of Parts, See PA-1331, "Food Buying Guide For Child Nutrition Programs."</p> <p>One 40-Pound Box Provides Between 73 and 96 Servings (Depending On Size Of Chicken Used) Of At Least 2 Ounces Of Cooked Chicken</p> <p align="center">PERISHABLE--KEEP FROZEN KEEP AT ZERO DEGREE F (-17.8 °C) OR BELOW</p>	<p align="center">Nutrition Facts Panel May Be Placed Here.</p> <p align="center">Safe Handling Instructions May Be Placed Here.</p>	<p align="center">FROZEN CUT-UP BROILER/FRYER CHICKENS Without Necks and Giblets Distributed by USDA in cooperation with State and local or tribal governments for domestic food assistance programs. Not To Be Sold Or Exchanged.</p> <p align="center">UPC Code</p>
	<p align="center">CUT-UP BROILER/FRYER CHICKENS Without Necks and Giblets</p> <p align="center">KEEP FROZEN</p> <p align="center">Net Weight 40 LBS. (18.14 KILOGRAMS)</p>	<p align="center">   CONTRACT NO. _____ DATE PACKED <u>Month, Day, Year</u> </p>	<p align="center">  </p>

EXHIBIT 4

Label Information for Shipping Containers of Chicken Leg Quarters

Marking Information: Shipping containers shall be marked substantially as shown below. Markings must be preprinted, stamped, or stenciled on containers, water-fast, nonsmearing, of a contrasting color, clear, and readable. The words "CHICKEN LEG QUARTERS," on each end, must be in letters at least 1 inch (2.54 cm) high. The USDA symbol is to be a minimum of 2.25 inches (5.72 cm) in height. The UPC 14-digit I 2/5 code (1 07 15001 01509 6), symbol and code, must be shown in the lower right-hand corner of both side panels. The recycle symbol and statement must be legibly printed somewhere on the surface of each recyclable shipping container.

<p>CHICKEN LEG QUARTERS</p> 		
<p style="writing-mode: vertical-rl; transform: rotate(180deg);"> FROZEN BROILER/FRYER CHICKEN LEG QUARTERS Distributed by USDA in cooperation with State and local or tribal governments for domestic food assistance programs. Not To Be Sold Or Exchanged. UPC Code </p>	<p>KEY POINTS FOR HANDLING Frozen Broiler/Fryer CHICKEN LEG QUARTERS</p> <p>Handle Properly To Avoid Spoilage Or Possible Food Poisoning.</p> <p>Store Frozen.</p> <p>Thaw Only Amount Needed For 1 Day's Use.</p> <p>Thaw In Refrigerator (36° To 45°F) (2.2° To 7.2°C).</p> <p>Cook Promptly Or Keep Refrigerated.</p> <p>Cook Within 24 Hours After Thawing.</p> <p>PERISHABLE--KEEP FROZEN KEEP AT ZERO DEGREE F (-17.8 °C) OR BELOW</p>	<p style="writing-mode: vertical-rl; transform: rotate(180deg);"> FROZEN BROILER/FRYER CHICKEN LEG QUARTERS Distributed by USDA in cooperation with State and local or tribal governments for domestic food assistance programs. Not To Be Sold Or Exchanged. UPC Code </p> 
<p>CHICKEN LEG QUARTERS</p> <p>KEEP FROZEN</p> <p>Net Weight 40 LBS. (18.14 KILOGRAMS)</p>		<p>Nutrition Facts Panel May Be Placed Here.</p> <p>Safe Handling Instructions May Be Placed Here.</p> <p style="text-align: right;"> CONTRACT NO. _____ DATE PACKED Month, Day, Year </p> 

EXHIBIT 6

CHICKEN THIGHS with Back Portion	
KEEP FROZEN	CONTRACT NO. _____
Net Weight 40 LBS. (18.14 KILOGRAMS)	DATE PACKED Month, Day, and Year

Labeling Changes:

2/18/98

The UPC code is the only labeling addition necessary when adding "individually frozen" commodity to this specification.

However, it is Poultry's call whether we want to add the word "*Individually*" in front of "*Frozen*" (in all places) on the shipping container to differentiate between the two commodities.

e.g. Differentiating:

(2) For cut-up:

(a) Frozen cut-up.

FROZEN CUT-UP BROILER/FRYER CHICKENS

Without Necks and Giblets

Distributed by USDA in cooperation with State and local or tribal governments for domestic food assistance programs.

Not To Be Sold Or Exchanged.

(b) Individually frozen cut-up.

INDIVIDUALLY FROZEN

CUT-UP BROILER/FRYER CHICKENS

Without Necks and Giblets

Distributed by USDA in cooperation with State and local or tribal governments for domestic food assistance programs.

Not To Be Sold Or Exchanged.

Without:

(2) For cut-up (**frozen and individually frozen**):

FROZEN CUT-UP BROILER/FRYER CHICKENS

Without Necks and Giblets

Distributed by USDA in cooperation with State and local or tribal governments for domestic food assistance programs.

Not To Be Sold Or Exchanged.

Following is the draft *without differentiating* between the commodities: