



United States Department of Agriculture

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Marketing and  
Regulatory  
Programs

Agricultural  
Marketing  
Service

Fruit and  
Vegetable  
Program

Specialty  
Crops  
Inspection  
Division

# **Commodity Specification Bottled Juices**

**June 2014**

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## **I. General**

### **A. U.S. Standards**

Bottled juice (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Canned Fruit and Vegetable Juice (U.S. Standards) and/or Commercial Item Description (CID) of Canned Juices effective on the date of the Solicitation/Invitation for Bid (IFB). The U.S. Standards and CIDs are published separately 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 U.S. Department of Agriculture (USDA) bottled juice purchases are found in Section II, Individual Commodity Specifications, of this document. Additional exceptions may be specified in the applicable Solicitation/IFB. Any exceptions contained in the applicable Invitation shall have precedence over the requirements contained herein, for that Solicitation/IFB 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.E. of the Master Solicitation.
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 purchase orders awarded by USDA. Such segregation plan must be made available, within 10 days of purchase order award, to representatives of the Agricultural Marketing Service (AMS).
3. The contractor must maintain positive written documentation records evidencing 100 percent domestic origin to the grower level. Contractors must also ensure that the documentation provided by any subcontractors 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 production (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 Program, Specialty Crops Inspection (SCI) Division (USDA Inspector) when requesting inspection service. USDA Inspector will select and review at least one code for each purchase order to determine compliance with the Agency's domestic origin requirements.

5. Such records must be available for review by the Government in accordance with FAR 52.214-26. 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 subcontractors will not be accepted.
7. Failure to observe this requirement may lead to suspension or debarment, purchase order termination, and penalties at Title 18, Section 1001 of the U.S. Code concerning falsification of information.

**D. Kosher Products**

Occasionally, USDA solicits offers to sell KOSHER products. Such products are identified on the solicitation with the letter “K” incorporated into the WBSCM material descriptions. Vendors must comply with the applicable dietary (KOSHER) laws as established by the “613 COUNCIL OF KASHRUTH” in the production of these commodity products. Vendors must not bid on these purchase units unless they can be properly certified.

Vendors receiving purchase order items identified as “KOSHER” must contact the Board of Jewish Education of Greater New York (BJENY) at telephone 646-472-5365 **prior to manufacturing** the commodity product to arrange for certification of compliance with the applicable dietary (kosher) laws.

**E. Packing Season**

All bottled juices must be from the current packing season/crop year, unless otherwise specified in the applicable Solicitation/IFB.

**F. Holding Period**

No shipment of bottled fruit juices may be made earlier than 14 days after packing. No delivery shall be case stamped prior to the completion of the 14-day holding period.

**G. Grade of Bottled Juices**

All bottled juices must be U.S. Grade A (as defined in the U. S. Standards) unless otherwise specified in Section II, Individual Commodity Specifications, herein or the applicable Solicitation/IFB.

**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 and the Individual Commodity Specification, Section II.

**I. Packing, Labels and Packaging**

**Commercial Labels and Packaging**

1. Primary Containers (Bottles and Labels)

- a. Vendors have the option to use commercial labeling and packaging which meets all applicable FDA requirements and contains a code which allows traceability of the product in the event of a recall or they may use USDA packaging and labeling as specified in the Master Solicitation.
  - b. The processors' own commercially acceptable "brand" labels may be used on all Solicitations/IFBs unless prohibited by the Solicitation/IFB Distributor's "brand" labels are not acceptable.
  - c. All products must be packed in new, commercially acceptable primary containers (bottles). Bottled fruit juice shall be packed only in the container size and type specified in the applicable Solicitation/IFB. The bottles must be suitably code marked so that the product can be identified with related inspection certificates.
2. Secondary Containers (tray and case).
- a. Commercially acceptable tray packs wrapped in plastic shrink wrap may be used on all Solicitations/IFBs for **all bottles and cartons**.
  - b. Case flaps, gaps and other openings may not exceed 1 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.
  - c. Mixing and matching of USDA and commercial labeling methods will not be acceptable.
  - d. Two or more different commercial labels will not be acceptable within a shipping unit (truckload).

### **USDA Label and Packaging**

1. Primary Containers (bottle)
  - a. Apple, Grape, Grapefruit, Pineapple, Orange, Tomato, Cranberry/Apple, and Cherry/Apple Juices must be packed in new, commercially acceptable primary containers (bottles). These bottled juices shall be packed only in 64 fluid ounce size bottles, unless otherwise specified in the applicable Solicitation/IFB. The bottles must be suitably code-marked so that the product can be identified with related inspection certificates. 64 ounce bottles and 46 ounce grape juice cartons shall be screw-top and can safely be stored stacked two pallets high.
  - b. All products must be packed in new, commercially acceptable primary containers (bottles). Bottled fruit juices shall be packed only in the container size and type specified in the applicable Solicitation/IFB.
  - c. The bottles must be suitably code marked so that the product can be identified with related inspection certificates.

## 2. Bottle Labels

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. All printing must be scuff resistant by the application of a varnish, lacquer, or synthetic coating applied to the label after printing.

Fortified Juices – Fortification information must be included in the Nutrition Information Panel of the primary container label.

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.

## 3. Secondary Container (case) Markings

Bottles 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 1 inch and must be fully glued or sealed with tape. If tape is used in lieu of glue, it must be clear 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.

Exact arrangement and adherence to font size is not required. 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 UPC’s are acceptable for primary containers of product shipped utilizing commercial labels and/or secondary fiberboard cases enclosing commercially labeled product.

Primary label and shipping container Universal Product Codes for USDA products are listed in Exhibit 5. The contractor's UPC is not acceptable. The primary container UPC must be positioned on the can label as shown in Exhibit 1. The shipping container UPC must be marked on the case as shown in Exhibit 2.

UPC's are **not** required for commercial labeling with tray pack shipping containers.

## **K. Palletization Requirements**

### 1. Pallets

Products 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. **Broken or damaged pallets are unacceptable.** 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 bottled 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. Either stretch wrapping with plastic film or "lock 'n pop" is acceptable. The palletized product must be loaded in the conveyance in such a way that will prevent shifting and damage to the containers of product.

## **L. Shipment and Delivery**

### 1. Quantity Tolerance

Contractor will be allowed a tolerance on the final delivery of plus or minus 50 cases of **each product**, from **each shipping** point named in the purchase order.

## **II. Individual Commodity Specifications**

All juices must be packed in 64 fluid ounce bottles or cartons, unless otherwise stated. All juices in 64 ounce bottles shall have a minimum average net content of 64.0 fluid ounces. No individual container in the sample shall have a net content less than 63.0 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).

### **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).

### **C. Orange Juice**

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

2. Special Grade Requirements:

- a. Bottled 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. Bottled 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.)

**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. Bottled 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. Bottled 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.2 – Bottle Labels). 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 per 100 milliliters of grape juice. (Label indications of Vitamin C fortification are required.)

**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.)
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.2 – Bottle Labels). 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 specification 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.)
2. Vitamin C Requirement – The finished product shall be fortified to contain at least 34 milligrams of Vitamin C per 100 milliliters of tomato juice. (Label indications of Vitamin C fortification are required.)
3. Sodium content – 36mg to 140 mg per serving (**defined as 1 cup**)

**G. Grape Juice Concentrate (4 + 1)**

1. 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 at four parts water plus one part concentrate that will contain grape juice produced from the crop year as specified in the announcement; water; grape essence; and fortified with Vitamin C.
2. The concentrate shall be processed in accordance with good commercial practice. When reconstituted at four parts water to one part concentrate the product will yield 100% grape juice.
3. Concentrated grape juice shall be packed in #2½ cans (25.6 fluid ounces), 12 cans per case. Each #2½ can shall yield one gallon of reconstituted grape juice. Product shall have an unrefrigerated shelf life of nine months or longer.

**Reconstituted Juice**

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

1. Style – Equivalent to Style I, Unsweetened, as specified in the U.S. Standards for Grades of Canned Grape Juice.
2. Type – Equivalent to Type I, Concord, as specified in the U.S. Standards for Grades of Canned Grape Juice.
3. Quality – Equivalent to U.S. Grade A or U.S. Fancy of the U.S. Standards for Grades of Canned Grape Juice.
4. 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 Communities (AOAC) or methods which will give equivalent results.
5. Brix – The Brix obtained by reconstituting the juice at four parts water to one part concentrate shall be a minimum of **16.0** degrees.

6. 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.
7. 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.
8. 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.
9. Vitamin C requirement – The reconstituted juice shall be fortified to contain at least 34 milligrams of Vitamin C per 100 milliliters of the reconstituted grape juice.
10. Sulfite requirement – The sulfite level for the reconstituted juice shall contain no more than 10 parts per million (ppm).

#### **H. Cranberry-Apple Juice**

1. Blended cranberry-apple juice purchased under this specification must meet the specifications set forth in the CID No. A-A-20327, Cranberry Juice Blends, 100 percent, effective at the date of the Solicitation/IFB. 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 per 100 milliliters of Cranberry-Apple juice. (Label indications of Vitamin C fortification are required.)

#### **I. Cranberry Juice Concentrate (3 + 1)**

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).
2. The concentrate shall be processed in accordance with good commercial practice.
3. When reconstituted at three parts water to one part concentrate 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.
4. Brix – 42.9 plus or minus 0.5 for Sucrose; 47.1 plus or minus 0.5 for High Fructose Corn Syrup.
5. Acid – Minimum titratable acidity of 1.67% wt/wt measured as citric acid.
6. Color – Product shall be of uniform cranberry color.

7. Cranberries and cranberry concentrate shall be produced from the current crop year or later or as specified in the Solicitation/IFB.
8. The product shall be packed in hermetically sealed containers and shall be sufficiently processed by heat to assure adequate sterilization.
9. Pack Size – 8/64 fluid ounce and 12/11.5 fluid ounce container (plastic bottles/cans/aseptic cartons). Product shall have an unrefrigerated shelf life of nine months or longer.
10. 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 Brix plus or minus 0.2.
  - Sweetened with high fructose corn syrup to 13.6 Brix plus or minus 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 Gallon 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.

1. Origin – 100 % grown, processed and packed in the United States from the current crop year or later or as specified in the Solicitation/IFB.
2. Style – Unsweetened
3. Color – Red - Typical of cranberry juice stock
4. Flavor/Odor – Clean, tart flavor of cranberry. Free of off-odors or off-flavors.
5. Brix – 50 degrees plus or minus 1degree.
6. Acid (anhydrous citric) – 14% plus or minus 3% w/w
7. Temperature – No acceptance above 25°F.
8. Turbidity – Less than 10 NTU at 2.0° brix.
9. Unit Size – 55 gallon drum containing 50 gallon fill (approximately 513 pounds net).
10. Insert two polyethylene liners, 2 millimeter thickness. New or reconditioned drums and lids required.
11. Labeling – Drum tag requirements –
  - a. Name and Address of Company
  - b. Drum Number
  - c. Average brix to nearest tenth of degree

- d. Grade and Date of Pack
- e. Net Weight
- f. Tare
- g. Gross Weight
- h. Print tag labeled “Cranberry Juice Concentrate”
- i. Copy of drum tag shall be inserted inside drum showing identical information above.

**K. Cherry-Apple Juice**

1. The cherry-apple juice blend shall be 100 percent juice and shall be prepared by blending not less than 20 percent or more than 24 percent cherry juice or cherry juice concentrate and filtered water, the balance of the blend being single strength apple juice (no apple juice concentrate or other juices permitted). The cherry juice or cherry juice concentrate shall be produced from Red Tart Cherries. The apple-cherry juice blend shall be produced from clean, sound, and mature fruit.
2. The 100 percent cherry-apple juice shall contain no artificial colors, artificial flavors, sweeteners, high fructose corn syrup, or acids. The juice blend may be fortified with other vitamins and minerals with established Reference Daily Intakes (RDIs), shall be packed in hermetically sealed containers, and shall be sufficiently processed by heat to assure adequate sterilization.
3. Vitamin C Requirement – The finished product shall be fortified to contain at least 34 milligram of Vitamin C per 100 milliliters of cherry-apple juice. (Label indications of Vitamin C fortification are required.)
4. Flavor and Odor – The 100 percent cherry-apple juice blend shall possess a distinctive flavor and odor of the particular blend.
5. Color – The 100 percent cherry-apple juice blend shall possess a bright characteristic color typical of the particular blend and shall be light to dark red.
6. Defects – The product shall contain no coagulation of pulp, shall be free of seed particles and rag, and shall contain no peel or other extraneous plant material.
7. Foreign Material – All ingredients shall be clean, sound, wholesome, and free from glass, dirt, insect parts, burnt, scorched, stale, sour, rancid, musty, and evidence of rodent or insect infestation.
8. Soluble solids – The soluble solids Brix shall be between 12.5 and 17.9 degrees.
9. Acidity – The acidity (anhydrous citric acid) shall be not less than 0.40 grams per 100 milliliters.

### 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 Program, Specialty Crops Inspection (SCI) Division (USDA Inspector) must perform the inspection and checkloading. See section X of the Master Solicitation. **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 bottled products must be performed not more than 90 days prior to shipment. Whether each lot offered meets the product and container requirements of the purchase order 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 Solicitation/IFB.

Case stamping in lieu of checkloading is acceptable, at the USDA Inspector's discretion and may be performed at any time up to 28 days prior to shipment of the product. Contractors must be aware that if this option is exercised, and an AMS Inspector does not perform checkloading, the contractor assumes all risk for these shipments and deliveries.

#### B. Certification

Subject to (See section X of the Master Solicitation), the acceptability of the quality, weight, packaging, and checkloading of the product must be evidenced by certificates issued by the USDA Inspector.

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

#### C. Procedures

The contractor must give the USDA Inspector at least 7 days advance notice when scheduling inspection service. Prior to sampling, the contractor must furnish the USDA Inspector with a list of codes and the approximate number of cases per code.

Contractors are encouraged to submit requests for inspection in writing with verifiable receipt notice, such as fax log, to alleviate possible miscommunication.

#### D. Laboratory Tests

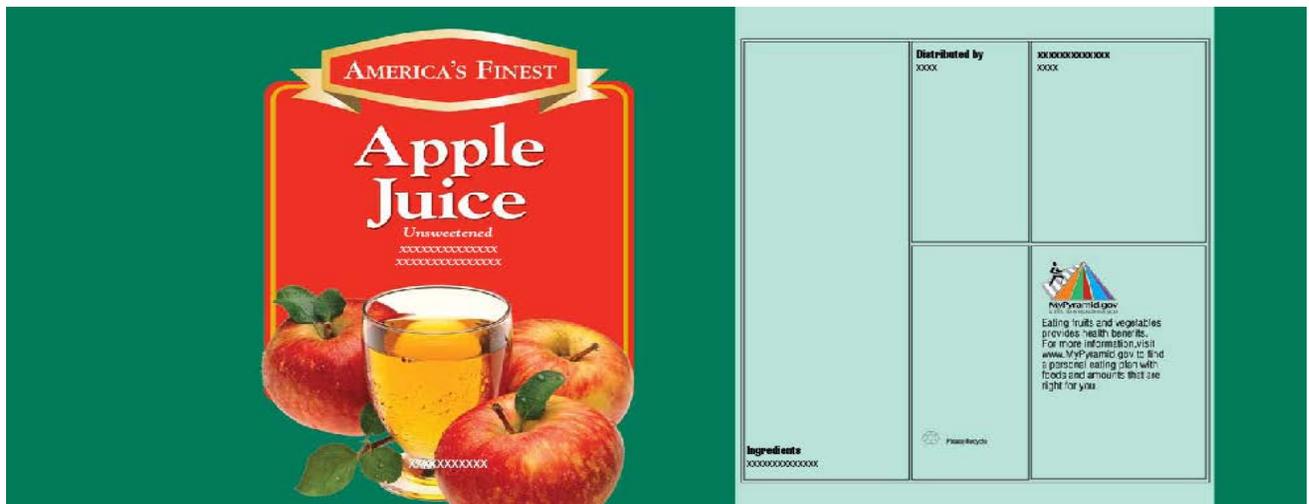
The contractor must allow 14 calendar days after product sampling for laboratory tests (when required) to be completed and returned.

### IV. Failure to Meet Specifications

Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable for delivery. If any lot of canned fruit 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 purchase order price less a discount, to be determined by the Contracting Officer.

### V. Exhibits

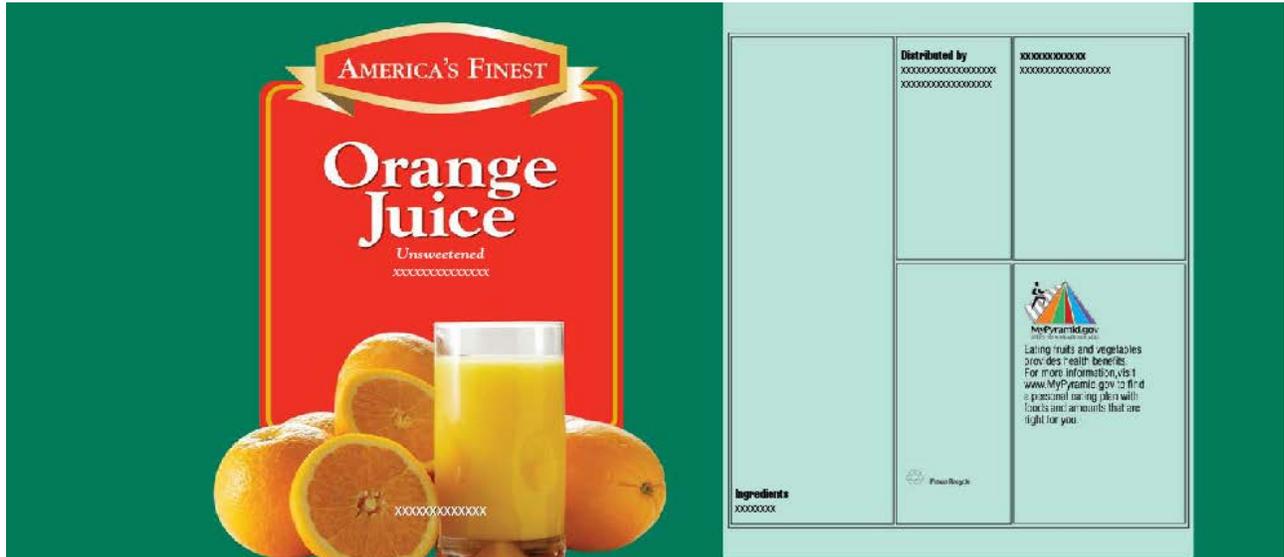
**Exhibit 1-1  
Label for Apple Juice**



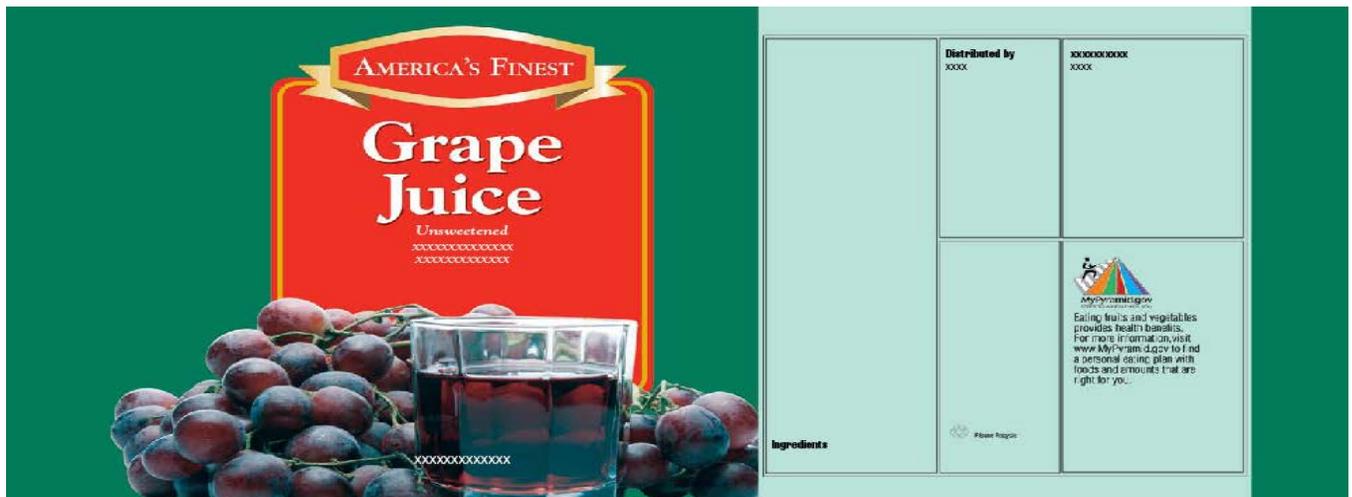
**Exhibit 1-2  
Label for Grapefruit Juice**



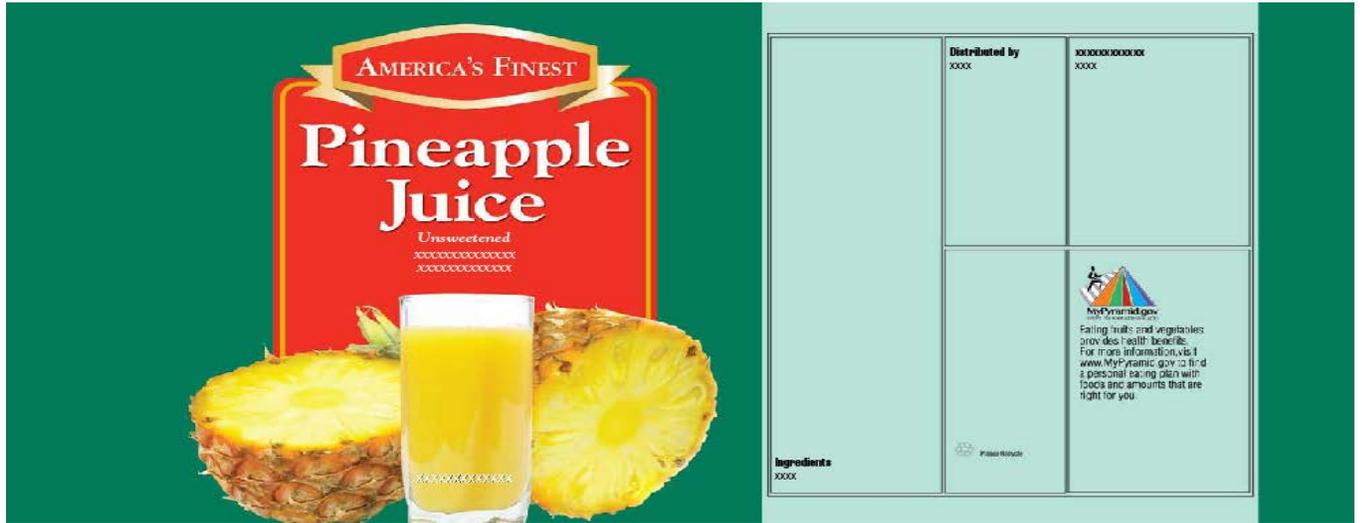
**Exhibit 1-3  
Label for Orange Juice**



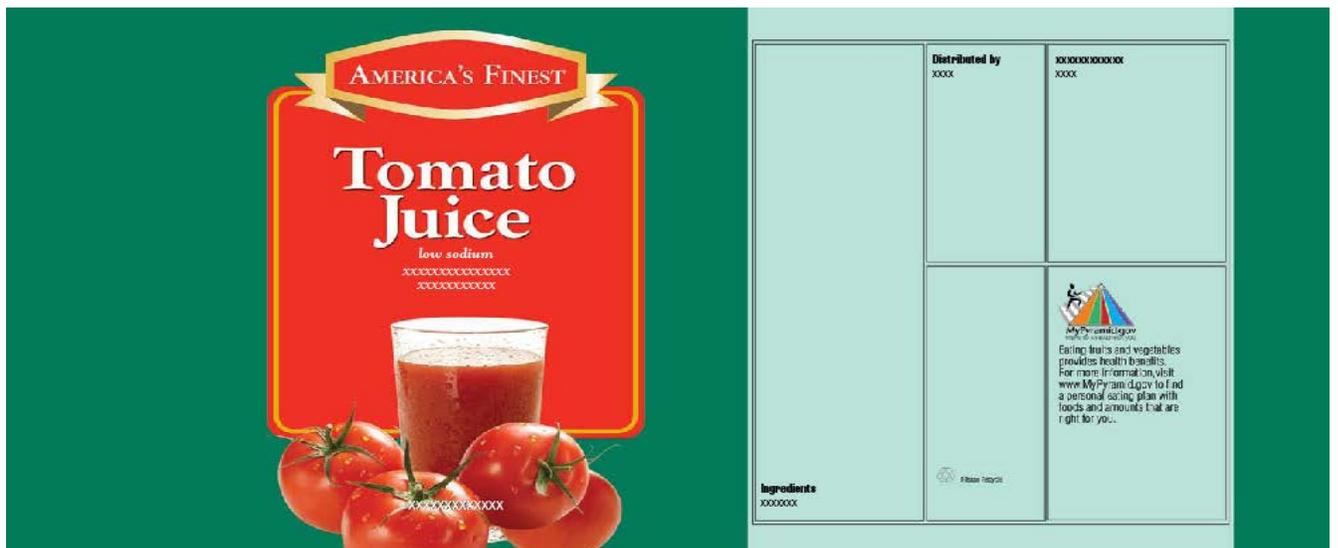
**Exhibit 1-4  
Label for Grape Juice**



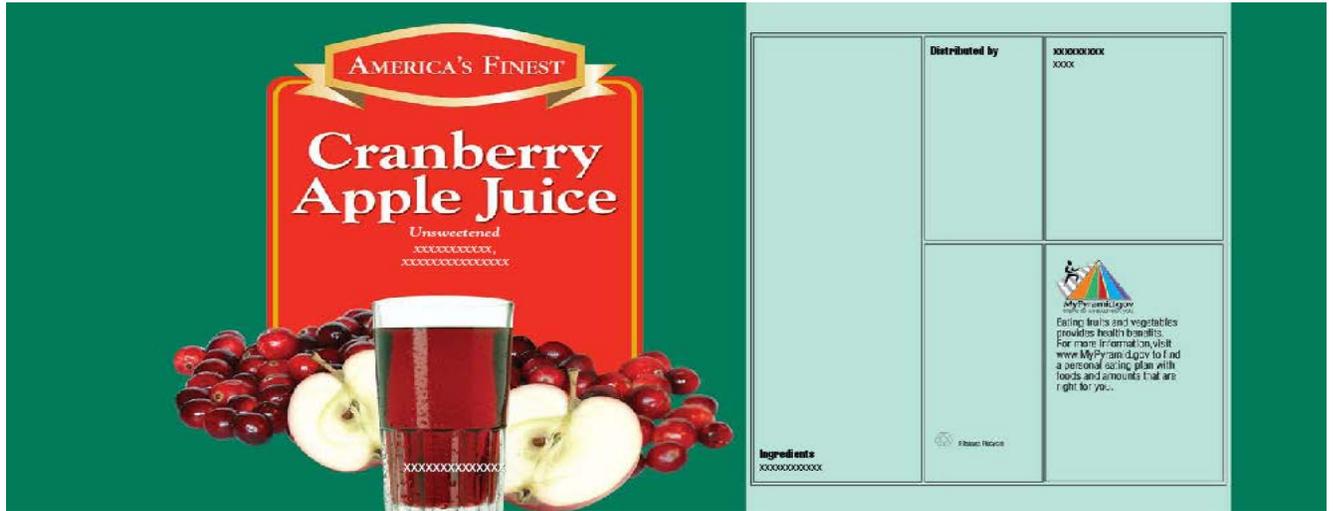
**Exhibit 1-5**  
**Label for Pineapple Juice**



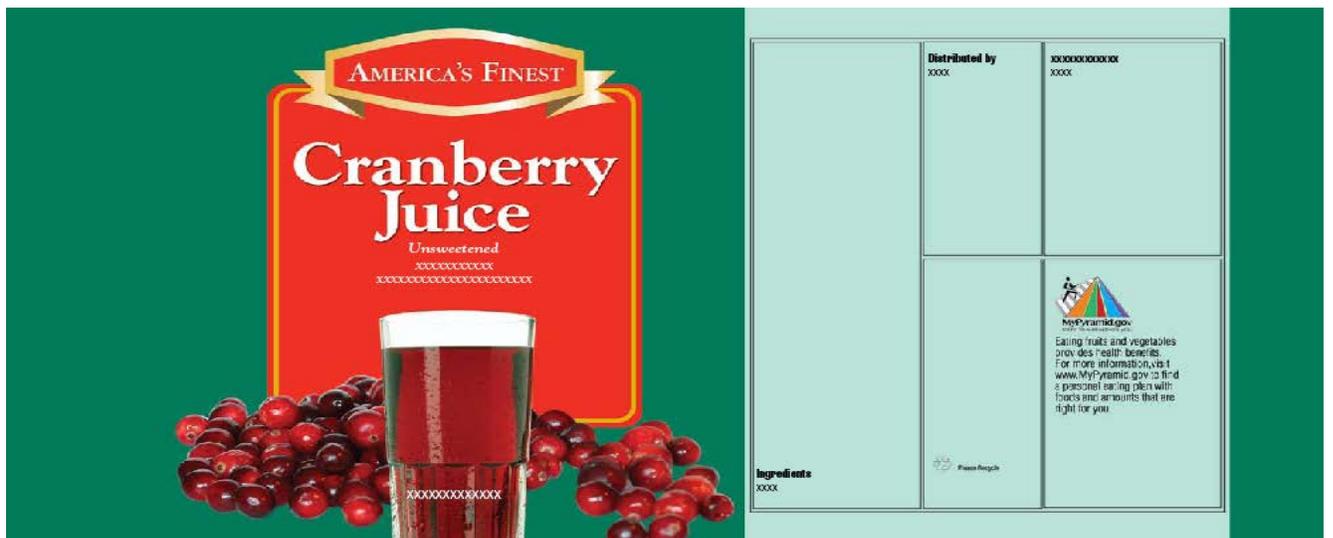
**Exhibit 1-6**  
**Label for Tomato Juice**



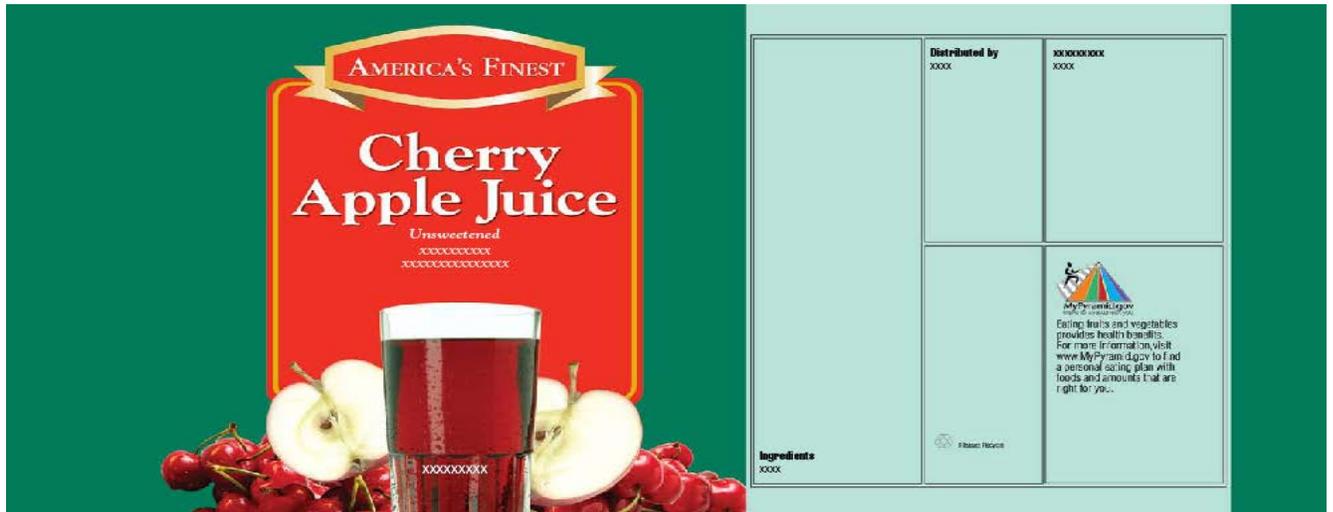
**Exhibit 1-7**  
**Label for Cranberry–Apple Juice**



**Exhibit 1-8**  
**Label for Cranberry Juice Concentrate**



### Exhibit 1-9 Label for Cherry Apple Juice



**Exhibit 2**  
**Required Markings for Non-Commercial Shipping Containers**  
**ALL PRINTING TO BE IN BLACK INK**

BOTH SIDE PANELS	BOTH END PANELS
PRODUCT NAME	PRODUCT NAME
<u>1/</u>	PURCHASE ORDER NO. <u>3/</u>
<u>2/</u>	<u>4/</u>
USDA SYMBOL	
STORE IN COOL, DRY PLACE	
<u>5/</u>	

Product name must be printed or stenciled on a separate line in letters at least three-fourths inch high, and all other information must be in letters less than three-fourths inch but at least three-eighths inch high. 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. Apple, Grape, etc.).
  - 2/ Insert the size and number of packages per case, i.e. 12/46 fluid ounce cartons, 6/5 pound bags, 8/64 fluid ounce bottles, 1/25 pound bag.
  - 3/ Insert the last five digits of the purchase order number.
  - 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").
- Recycle symbols and statements can be placed on bottom panels (Exhibit "6" and "7").

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



**Product Name**

**Style**

**Packing Media**

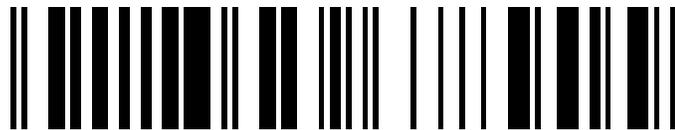
**Size/Number per case**

**Purchase Order Number xxxxx**

**Packed by: ABC Growers**

**Any Town, CA 99999**

**STORE IN A COOL DRY PLACE**



1234567891012345678910

**Exhibit 4**  
**Sample Alternative Label for Shipping Containers**



# **Bottled Apple Juice**

**8/64 oz. bottles**  
**Purchase Order Number 25111**

**Packed by: ABC Growers**  
**Any Town, CA 99999**

**STORE IN A COOL DRY PLACE**

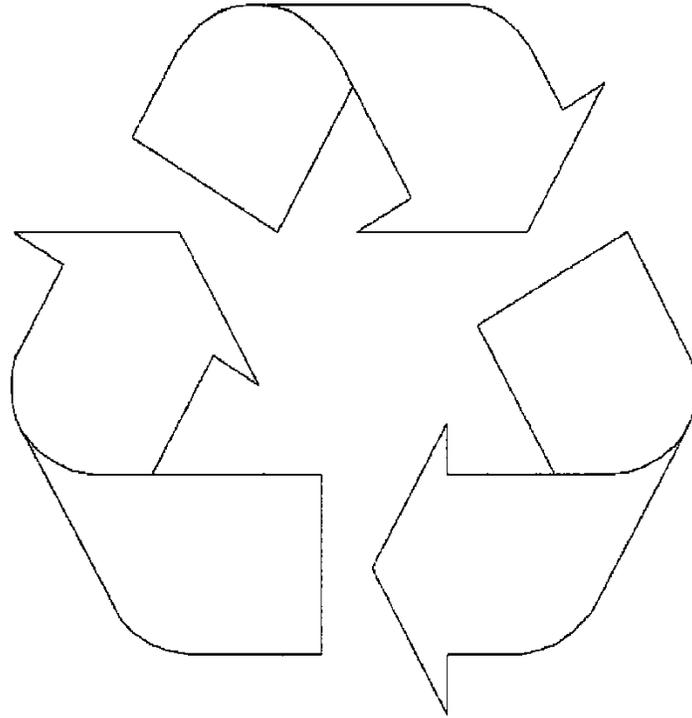


1 11 07 15001 01434 1

### Exhibit 5 Universal Product Codes

<b>Fruit Juice</b>	WBSCM		
	<b>Materials</b>	<b>Primary Container</b>	<b>Secondary Container</b>
Grape Juice Conc. PLST BTL-8/64 fl oz	100268	7 15001 00268 1	1 07 15001 00268 3
Cranberry Juice Conc. PLST BTL-8/64 fl oz	100274	7 15001 00274 7	1 07 15001 00274 4
Cranberry Juice Conc. Can-12/11.5 fl oz	100275	7 15001 00275 6	1 07 15001 00275 9
Apple Juice PLST BTL-8/64 fl oz	100893	7 15001 00893 0	1 07 15001 00893 7
Cherry Apple Juice PLST BTL-8/64 fl oz	100894	7 15001 00894 7	1 07 15001 00894 4
Grape Conc. Juice PLST BTL-8/64 fl oz	100895	7 15001 00895 4	1 07 15001 00895 1
Orange Juice PLST BTL-8/64 fl oz	100897	7 15001 00897 8	1 07 15001 00897 5
Tomato Juice PLST BTL-8/64 fl oz	100898	7 15001 00898 5	1 07 15001 00898 2
Cranberry Apple Juice PLST BTL- 8/64 fl oz	100899	7 15001 00899 2	1 07 15001 00899 2

**Exhibit 6**  
**“Please Recycle” Symbol and Statement**



**PLEASE  
RECYCLE**

**Exhibit 7**  
**“Corrugated Recycles” Symbol and Statement**



**Corrugated  
Recycles**

**Exhibit 8**  
**USDA Symbol**

