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Specialty
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Specialty
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Inspection
Division

Commodity Specification for Dried Fruit

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GENERAL

U.S. Standards

Dried fruit (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Dried Fruit (U.S. Standards) or applicable Commercial Item Description (CID) 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.

Exceptions to U.S. Standards/Commercial Item Descriptions

Exceptions to the U.S. Standards for the U.S. Department of Agriculture (USDA) dried fruit purchases and/or Commercial Item Description (CID) 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 Solicitation/IFB shall have precedence over the requirements contained herein, for that Solicitation/IFB only.

Order of Precedence

If the contract documents are inconsistent or contradictory, the following order of precedence will prevail: IFB, Master Solicitation, Amendments to the Commodity Specifications, and Commodity Specifications and/or Supplement(s).

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.
4. 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.

5. Contractors must provide the domestic origin certification and supporting documentation records to representatives of the AMS Specialty Crops Program, Specialty Crops Inspection (SCI) Division (USDA Inspector) when requesting inspection service. USDA Inspectors will select and review at least one code for each purchase order to determine compliance with the Agency's domestic origin requirements.
6. 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.
7. Self-certifications by contractors and subcontractors will not be accepted.
8. 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.

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.

Packing Season

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

Grade of Dried Fruit

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

Fill of Container

Contractor must meet the fill weight for the product as specified in the applicable U.S. Standards unless otherwise indicated herein. The average net weight must meet the net weight as printed on the label and the Individual Commodity Specification Section II.

Packing, Labels and Packaging

All products must be packed in new, commercially acceptable primary containers. Dried fruit shall be packed only in the container size and type specified in the applicable Solicitation/IFB. Net weight shall be expressed in metric as well as avoirdupois units.

Primary Containers

1. Vendors have the option to use commercial labeling and packaging which meets all applicable FDA requirements (link to: [FDA Food Labeling Regulations](#)) and be suitably code marked so that the product can be identified with related inspection certificates and 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.
2. The processors' own commercially acceptable "brand" labels may be used on all invitations unless prohibited by the Solicitation/IFB. Distributor's "brand" labels are not acceptable.

For containers with net weight of 3 pounds or less

1. Must meet the minimum FDA labeling requirements (shown below)
2. Product labeling/packaging shall also have at least 2 additional colors other than black and/or white and a visual representation of the product if the container is not clear.

Minimum FDA labeling requirements are:

1. Statement of identity, or name of the food
2. Net quantity statement
3. Ingredient statement
4. Manufacturer or distributor location statement
5. Allergen declaration (if product contains a major allergen)
6. Suitably code marked so that the product can be identified with inspection certificates or in the event of a recall

Secondary Containers (tray and case)

- 1. Mixing and matching of USDA and commercial labeling methods will not be acceptable.**

2. Two or more different commercial labels will not be acceptable within a shipping unit (truck load).

Raisins

1. 1.33 ounces

Bags: The plastic bag must be of such size as to hold 1.33 ounces of raisins and sealed in a manner comparable to that in commercial use. The material used in manufacture of the bag shall be 250

k-cello/adhesive/0.00125 low density white poly (EVA) or equivalent.

Boxes: The box must be manufactured of the same quality material and be of the same construction as is used by the raisin industry commercially to prevent wicking and secure the package. The boxes must be overwrapped with transparent packaging material in-groups of six.

2. 15 ounces

Poly film bags may be used inside the 15 ounce carton. The cartons must be new, of standard commercial quality, chipboard lined on both sides with manila, or solid pulpboard capable of fulfilling label requirements.

If poly film bags are not used inside the carton, the boxes must be treated with a sizing material to reduce wicking of product moisture and overwrapped with clear cellophane.

Laminated or lined with at least 1 mil polyethylene on both sides to reduce wicking of product moisture and the ends of the carton must be heat sealed or glued.

3. 6/5 pound bags

The seedless raisins and Zante currant raisins must be packed in 6/5 pound commercially acceptable laminated polyethylene or nylon bags of 1.5 or 2.0 mil linear low-density polyethylene (LLDPE) laminated to either 250 K-cello or 48 GA polyester.

Dried Figs and Plums

One and Two pound packages - The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat sealed.

Twenty Five and Thirty Pound Bulk Cases: The product must be packaged in polyethylene bags of a quality no less than that in normal use by the industry and of such size to allow a complete over-lapping closure (to prevent moisture loss). These bags must be packed in new, good quality, domestic fiberboard shipping cases constructed with a minimum bursting strength of 200 pounds, lined with a single layer collar of the same quality (or better) as the case, and adequate to ensure sanitation. Shipping cases can be sealed with tape or glue. Tack sealing is not acceptable.

Fig Puree and Plum Puree

Packaging: The single strength puree shall be packaged in new, clean, FDA approved food grade two-gallon plastic pails.

Date Pieces

30 pound packages: The date pieces must be packed in commercially acceptable polyethylene bags, with commercially acceptable closures.

Whole Pitted Dates

Cup: The product must be packed in new, commercially primary containers. The plastic cups must meet industry standards. All containers must be completely sealed.

The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat sealed.

Alternative packing maybe commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low-density polyethylene (LLDPE) laminated to 0.48 mil saran coated polyester (KPET) or equivalent. The bag must also have a reclosable zipper.

Dried Cherries

Bag: The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat sealed.

Alternative packing maybe commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low- density polyethylene (LLDPE) laminated to 0.48 mil saran coated polyester (KPET) or equivalent. The bag must also have a resealable zipper or packed in a cardboard box with a poly bag liner which is folded over on the top (to prevent moisture loss). The box will be sealed on the top and bottom with tape or glue.

Dried Cranberries

Bag: The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat-sealed.

Alternative packing maybe commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low- density polyethylene (LLDPE) laminated to 0.48 mil saran coated polyester (KPET) or equivalent. The bag must also have a resealable zipper.

For 1.16 ounce bags Opaque metallized film (PET or PP) may also be used. Product labels shall include a picture representation or photo of the product.

Dried Fruit and Nut Mix (May be labeled with nutritional information).

The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The bag must be heat sealed and label applied or printed on the bag.

Alternative packing may be commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low-density polyethylene (LLDPE) laminated to 0.48 mil saran coated polyester (KPET) or equivalent. The bag must also have a resealable zipper.

Dried Blueberries

Bag: The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat-sealed.

Alternative packing maybe commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low-density polyethylene (LLDPE) laminated to 0.48 mil saran coated polyester (KPET) or equivalent. The bag must also have a resealable zipper.

Alternative packing maybe commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low-density polyethylene (LLDPE) laminated to 0.48 mil saran coated polyester (KPET) or equivalent. The bag must also have a resealable zipper.

Labels

USDA labels are shown in Exhibits 1-1 through 1-5. 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.

Secondary Container (case) Markings

Note: Where applicable, the see-through bags must be packed 24 per case, in new domestic 200 pound test corrugated fiberboard cases with an S, H, or Snake type divider of the same test, constructed so as to ensure acceptance by common carrier for safe transportation for domestic shipment.

A 300 pound burst strength case may be used with the following provisions:

1. The cases will be constructed using 76/36/76 kraft paper.
2. The first three layers of cases on the pallets will be stacked in columns to avoid excessive bulging of the cases. All remaining layers will be alternate-interlock stacked.

The cases must be new, of good quality, and of domestic fiber 200 pound test cases, using a 33 pound kraft medium (42-33-42) or equivalent, with a 275 pound test collar 1/8 inch greater in height than the inside container depth (69-33-69) or 275 lb. bursting strength (44 edge crush test) so as to ensure acceptance by common carrier for safe transportation. Closures should be adequate to ensure sanitary storage.

Packages 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 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.

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.

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 package 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.

Palletization Requirements

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.

Unitization

Each delivery unit of canned fruit 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.

Fumigation Statement

Fumigation of all dried products must occur as near as possible, but not exceed 30 days before packing; and the processed and packaged product must be fumigated within 20 days of shipment. Such practices must be performed under the observation and to the satisfaction of the USDA Inspector.

Shipment and Delivery

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.

INDIVIDUAL COMMODITY SPECIFICATIONS

Processed Raisins

1. Grade: U.S. Grade B or better.
2. Types:

Type I - Seedless Raisins.

1. Natural.
2. Vine-dried (without the application of drying chemicals or materials)

Blending of Type I (1), Type I (2) is not permissible.

Type V: Zante Currant Raisins, Unseeded.

3. Size: Each lot of natural seedless raisins must be of select size with no more than 3% (by weight) of the raisins will not pass through round perforations 32-64 inch in diameter screen size.
4. Net Weight:

Package Size				
	1.33 oz.	15 oz.	5 lb.	30 lb.
Minimum Sample Average	1.33 oz.	15 oz.	5 lb.	30 lb.
Lower Individual Limit	1.20 oz.	14.2 oz.	4 lb. 14 oz.	29 lb. 11 oz.

5. Cartons or bags must show Julian date for 1.33 oz., 15 oz., and 5 lb. only. If the vendor does not code each 1.33 ounce carton commercially the transparent overwrap must show the Julian date.
6. The raisins may be coated with vegetable oil for use in Dried Fruit and Nut Mix.

Processed Dried Plums

The processed plums must be treated with potassium sorbate or sorbic acid to the extent that the finished product contains not less than 400 ppm and not more than 1000 ppm potassium sorbate or sorbic acid when tested in accordance with USDA methods.

Whole Unpitted Plums

1. Grade: U.S. Grade B or better.
2. Size: Each carlot of dried plums must be solely of one size. The Solicitation/IFB will specify the sizes to be purchased. The sizes will be "Large", "Medium", or "Small" as defined in the United States Standards, except that, the count per pound of 10 ounces of the smallest plums in a sample of 100 ounces must not vary from the count per pound of 10 ounces of the largest plums in such sample by more than 35 plums per pound. Also, for the "Small" size, the average count of plums in the lot shall not exceed 80 plums per pound. "Breakfast" size will be synonymous with "Small" size as defined herein.
3. Moisture: The moisture content of the dried plums shall not be less than 26 percent by weight nor more than 30 percent by weight. The moisture content of dried plums to the percentage of moisture by weight in the finished product, exclusive of the pit when tested by the Dried Fruit Association of California (DFA) moisture meter.

Whole Pitted Plums

1. Grade: U.S. Grade B or Better.
2. Pits may not have an average of 2% or more as outlined in the FDA Defect Action Level.
3. The plums must be plunger pitted.
4. Size: The plums, before pitting, must range in size from 40 to 85 per pound.

5. Moisture: The moisture content of pitted plums must not be more than 33 percent by weight when tested with the DFA moisture meter.
6. Net Weight:

Package Size				
	1.5 oz.	16 oz.	2 lb.	25 lb.
Minimum Sample Average	1.5 oz.	16 oz.	32 oz.	25 lb.
Lower Individual Limit	1.25 oz.	15.20 oz.	31.2 oz.	24 lb. 11 oz.

Pitted Plums in 1.5 Ounce Bags: There must be approximately six pitted plums per bag. The average count per case must not be less than 300 bags and an individual case must not be less than 294 bags.

Plum Pieces

1. Made from U.S. Grade B or better.
2. Inspection: Representatives of the AMS, Specialty Crops Program, Specialty Crops Inspection (SCI) Division will perform inspection/grading of the Pitted Plums in accordance with the U.S. Standards for Grades of Dried Plums, Style (b) Whole Pitted and the requirements of the individual Solicitation/IFB. Additionally, the SCI Division Inspector will determine the quality of the plum pieces in accordance with the requirements of the individual Solicitation/IFB.
3. Uniform cut into 1/4 to 1/2 inch pieces.
4. Coating: Coated with rice flour, or corn flour. The product is to be screened to eliminate excess coating material and small pieces.
5. Sorbic acid is not required for whole dried plums destined for dried plum pieces used in Dried Fruit and Nut Mix.
6. Pits: Allow not more than 0.1 percent pit or 0.1 percent pit fragment in a sample unit.
7. Moisture: The moisture content of plum pieces must not be more than 24 percent by weight when tested with the DFA moisture meter.

Plum Puree

The plums used to produce the puree shall be wholesome and edible. The puree shall be processed with no additives or preservatives (other than potassium sorbate or sorbic acid) and produced under good manufacturing practices in the packaging medium specified below. The

manufacturer shall guarantee a minimum shelf life for the puree of nine months from the date of delivery.

1. Quality: Per CID AA-20252, in effect at the date of the Solicitation/IFB.
2. Moisture: 28% \pm 2% (as determined by DFA moisture meter) or, 30% Maximum (as determined by DFA moisture meter).
3. Color: Dark brown.
4. Flavor: Mild, fruity flavor; no yeasty, burnt, or off-flavored taste.
5. Consistency: Lump-free, pliable paste, fairly thick, and finished smoothly.
6. Brix: 43 degree minimum average.
7. pH Range: 3.15 - 3.94, maximum 4.0.
8. Composition:
 - a. Plums: 17.2 percent (Solids).
 - b. Plum juice concentrate: 52.7 percent (Solids).
 - c. Potassium sorbate or sorbic acid: not less than 400 ppm and not more than 1000 ppm.
 - d. Water: 30 percent

The actual amount of water added is based on the moisture content of the dried plum (plum) puree.

9. Defects: The finished puree shall be free of pit fragments and shall meet the requirements of the Food Drug and Cosmetic Act for foreign material.

Whole Figs

1. Must meet U.S. FDA tolerances for "Defect Action Levels" for figs, Link: [FDA Defect Levels Handbook](#)
2. U.S. Grade A as defined in the U.S. Standards for Dried Figs.
3. Type:
 - a. White Figs (or white type figs): Adriatic, and Adriatic types (Condria, Diredo, Tena, Adam, Sierra, etc.), Calimyrna, or Kadota

- b. Black Figs (or black type figs): are black or dark purple in color as in the Mission varieties.
- 4. Style I (1.), Whole, loose, figs.
- 5. Choice or larger, No. 5 size.
 - a. White Figs: 14/16 inch to, but not including, 1-1/16 inches in width.
 - b. Black Figs: 12/16 inch to, but not including, 15/16 inches in width.
- 6. Moisture: Group II - 30 percent, maximum (DFA Moisture Method).
- 7. Not less than 400 ppm and not more than 1200 ppm potassium sorbate.
- 8. Net Weight:

Package Size		
	16 oz.	30 lb.
Minimum Sample Average	16 oz.	30 lb.
Lower Individual Limit	15.20 oz.	29 lb. 11 oz.

Fig Puree

1. Must meet U.S. FDA tolerances for “Defect Action Levels” for fig paste, Link: [FDA Defect Levels Handbook](#)

- 2. Type:
 - a. White Figs (or white type figs): Adriatic, and Adriatic types (Condria, Diredo, Tena, Adam, Sierra, etc.), Calimyrna, or Kadota
 - b. Black Figs (or black type figs): are black or dark purple in color as in the Mission varieties.

May be made from figs of mixed varieties.

- 3. Not less than 400 ppm and not more than 1200 ppm potassium sorbate.
- 4. Color: Medium to dark brown.
- 5. Flavor: Mild fruity flavor; no yeasty, burnt, musty, or off-flavored taste.
- 6. Consistency: Pliable and free of hard lumps, homogeneous, lumps shall be maximum of 1/4.

7. Brix: 45 degree minimum average.
8. pH Range: 3.2 to 4.2.
9. Net Weight:

Package Size			
	2 lb.	10 lb.	20 lb.
Minimum Sample Average	2 lb.	10 lb.	20 lb.
Lower Individual Limit		9 lb. 12 oz.	19 lb. 14 oz.

Fig Paste

1. Must meet U.S. FDA tolerances for “Defect Action Levels” for fig paste, Link: [FDA Defect Levels Handbook](#)
2. Type:
 - a. White Figs (or white type figs): Adriatic, and Adriatic types (Condria, Diredo, Tena, Adam, Sierra, etc.), Calimyrna, or Kadota
 - b. Black Figs (or black type figs): are black or dark purple in color as in the Mission varieties.

May be made from figs of mixed varieties.

3. Not less than 400 ppm and not more than 1200 ppm potassium sorbate.
4. Color: Medium to dark brown.
5. Flavor: Mild fruity flavor; no yeasty, musty, or off-flavored taste.
6. Consistency: Pliable and free of hard lumps, homogeneous, lumps shall be maximum of 1/16” and soft in texture.
7. Moisture: 24 percent maximum by weight (DFA Moisture Method).
8. Stem count not to exceed five per pound.
9. Net Weight:

Package Size		
	20 lb.	40 lb.

Minimum Sample Average	20 lb.	40 lb.
Lower Individual Limit	19 lb. 12 oz.	39 lb. 8 oz.

Fig Pieces

1. Must meet U.S. FDA tolerances for “Defect Action Levels” for fig paste, Link: [FDA Defect Levels Handbook](#)
2. Type:
 - a. White figs (or white type figs) are white to dark brown in color and include such varieties as Adriatic and Adriatic types (Conadria, DiRedo, Tena, Adam, Sierra, etc.), Calimyrna, and Kadota.
 - b. Black figs (or black type figs) are black or dark purple in color as in the Mission varieties.
3. Style:
 - a. Diced.
 - Made from U.S. Grade B or better.
 - b. Extruded.
 - May be made from figs of mixed varieties.
 - Stem count not to exceed 5 per pound.
 - Must possess good flavor and odor as defined in the U.S. Standards for Grades of Dried Figs.
4. Size: Not to exceed 3/8”x3/8”x3/4”.
5. Ingredients/Coatings: Figs coated with rice flour, or corn flour, corn syrup solids, or dextrose. The product is to be screened to eliminate excess coating material and small pieces.
6. Moisture: The moisture content for fig pieces must not be more than 24 percent by weight when tested with the DFA moisture meter.
7. Not less than 400 ppm and not more than 1200 ppm potassium sorbate is required for whole figs destined for fig pieces.
8. Free flowing with minimal clumps and stickiness.

9. Net Weight:

Package Size		
	16 oz.	25 lb.
Minimum Sample Average	16 oz.	25 lb.
Lower Individual Limit	15.20 oz.	24 lb. 11 oz.

Date Pieces

1. Variety: Deglet Noor or Zahidi.
2. Grade: U.S. Grade C (Dry) or better.
3. The purchase order requirements for date products must be certified under continual on-line grading by a USDA Inspector.
4. Style: Diced or chopped/extruded dates.
5. Moisture:
 - a. Diced: 11 to 15 percent by weight, when tested with the DFA moisture meter.
 - b. Chopped/extruded: 14 to 18 percent by weight, when tested with the DFA moisture meter.
6. Size:
 - a. Diced: Not greater than 3/8 inch in width and not to exceed 3/4 inch in length.
 - b. Chopped/extruded: Not greater than 5/16 inch in width and not to exceed 3/4 inch in length.
7. Coating: Coated with white rice flour, or corn flour. The product is to be screened to eliminate excess coating material and small pieces.
8. Defects: Calyxes must be removed before dates are chopped/extruded or diced with a tolerance of no more than 14 pieces of calyx per 25 ounce sample unit in any single sample, and an average of not more than 8 pieces of calyx per 25 ounces for all samples drawn from a specified lot.
9. The average net weight per case must not be less than 30 pounds and an individual case must not be less than 29 pounds, 11 ounces.
10. Pits: Allow an average of not more than 1 pit or 1 pit fragment per 25 ounce sample unit with no more than 1 pit or 1 pit fragment in any individual 25 ounce sample.

Whole Pitted Dates

1. Variety: Deglet Noor.
2. Size: 24/1 pound cups or bags.
3. Grade: U.S. Grade B or Better.
4. Minimum USDA score of at least 84 (nothing less than 84).
5. Moisture Tolerance (Stored and Refrigerated): Maximum: 20%.

Dried Cherries

Specifications for dried cherries will be set forth in the individual Solicitation/IFB.

1. Type: I, Pitted Red Tart Cherries.
2. Style: A, Whole.
3. Size:
 - a. 4/4 pound bags.
 - b. 8/2 pound bags.
4. Quality: The dried cherries shall be Type I, Style A as in CID A-A-20299 (in effect at the date of the Solicitation/IFB), Fruits, Infused and Dried, except that the character of the frozen red tart pitted cherries used as an ingredient shall be determined in accordance with the requirements of the United States Standards for Grades of Frozen Red Tart Pitted Cherries. The character of the frozen red tart pitted cherries shall meet the requirements of U.S. Grade B or better.

The pit score shall be not more than 1 per 80 ounces in the finished dried product. The testing frequency for Section 6, Analytical requirements of the CID shall be at a frequency of once per purchase order.

5. Inspection: Representatives of the AMS, Specialty Crops Program, Specialty Crops Inspection (SCI) Division will perform inspection/grading of the frozen red tart pitted cherries prior to drying to ensure Grade B character. Additionally, the SCI Division will perform inspection/grading of the finished dried product to ensure pit score shall not be more than 1 per 80 ounces and will determine that the quality of the dried cherries produced are in accordance with requirements of the commodity specifications.
6. Grade: Made from frozen cherries, U.S. Grade B or better for character and U.S. Grade A for pits for the U.S. Standards for Grades of Frozen RTP Cherries.

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7. Fumigation is not required.
8. Added Oil: Shall be 0.2 to 1.0 percent.

Dried Cranberries

Specifications for dried cranberries will be set forth in the individual Solicitation/IFB.

1. Quality: Per CID A-A-20299 (in effect at the date of the Solicitation/IFB). Testing for analytical requirements of the CID shall be at a frequency of once per purchase order.
2. Sizes:
 - a. 16/30 ounce bags.
 - b. 5/5 pounds bags.
 - c. 1.16 ounce bags.
3. Type: VII, cranberries.
4. Style: B, Sliced.
5. Grade: Made from frozen cranberries, U.S. Grade B or better.
6. Inspection: Representatives of the AMS, Specialty Crops Program, Specialty Crops Inspection (SCI) Division will perform inspection of the frozen cranberries in accordance with the U.S. Standards for Grades of Frozen Cranberries and the requirements of the individual Solicitation/IFB. The USDA Inspector will also determine the quality of the dried cranberries in accordance with the requirements of the commodity specifications.
7. Fumigation is not required for dried cranberries.
8. Added Oil: Shall be 0.2 to 1.0 percent.

Dried Fruit and Nut Mix and Dried Fruit Mix

The purchase order requirements for Dried Fruit and Nut Mix and Dried Fruit Mix must be certified under continual on-line grading by a USDA Inspector.

1. Ingredients: All the ingredients contained in the Dried Fruit and Nut Mix or Dried Fruit Mix shall meet the requirements contained in the Commodity Specification for Dried Fruit and the ingredients shall also meet the requirements in the Commodity Specification for Shelled Nuts. The composition will be specified in the Solicitation/IFB as follows:

Description	Composition	WBSCM Material Number
Dried Fruit Mix	Up to 5 dried fruits from a-h, shown below in equal percentage. Number and type of fruit as specified in the solicitation/IFB.	24/1-lb.: 110160
Dried Fruit Mix	25% each dried apples, dried cherries, dried cranberries, and raisins.	5/5-lb.: 110161
Dried Fruit Nut Mix	Up to 4 dried fruits from a-h shown below and one of the nuts i or j, shown below. Number and type of fruit/nut and percentage as specified in the solicitation/IFB.	24/1-lb.: 100297 5/5-lb.: 100296

2. Ingredients that may be used in the mixes are:
 - a. Dried (evaporated) apples
 - b. Dried cherries
 - c. Dried cranberries
 - d. Natural (sun-dried) seedless raisins (must be coated with vegetable oil)
 - e. Dried apricot pieces (diced/pieces)
 - f. Dried date pieces, diced, chopped/extruded
 - g. Dried fig pieces
 - h. Dried plum pieces
 - i. Dried natural almond pieces (splits and/or doubles)
 - j. Shelled walnut pieces

3. Size: Composed of the ingredients (as specified in the Solicitation/IFB) in accordance with the requirements contained in the Commodity Specifications for Dried Fruit and the ingredients shall also meet the requirements in the Commodity Specification for Shelled Nuts.
 - a. 24/1 pounds bags. Ingredients used as specified in the Solicitation/IFB.
 - b. 25 pound carton (5/5 pound bags in a 25 pound carton). Ingredients used as specified in the Solicitation/IFB.

4. Nitrogen flushing is optional.
5. Inspection: Representatives of the AMS, Specialty Crops Program, Specialty Crops Inspection (SCI) Division will determine the quality of the Dried Fruit and Nut Mix in accordance with the requirements of the individual Solicitation/IFB.
6. Mixture Tolerance: Plus or minus 2 percent of each ingredient.
7. Fumigation of Dried Fruit: Fumigation for all dried products used in Dried

Fruit and Nut Mix is to occur as near as possible but not to exceed 30 days before packing and must be performed under the observation and to the satisfaction of the SCI DIVISION Inspector.

Fumigation is **not** necessary on dried cherries or dried cranberries **prior** to being compiled into the Dried Fruit and Nut Mix. However, the boxes of the finished product must still be fumigated within 20 days of shipment.

8. Whole Natural Shelled Almonds: See the Individual Commodity Specification for Shelled Nuts.
9. Natural Walnuts: See the Individual Commodity Specification for Shelled Nuts under Shelled Walnuts.

Dried Blueberries

Specifications for dried blueberries will be set forth in the individual Solicitation/IFBs.

1. Quality: Per CID A-A-20299 (in effect at the date of the Solicitation/IFB). Testing for analytical requirements shall be at a frequency of once per purchase order.
2. Sizes:
 - a. 10 pound bags.
 - b. 8/2 pound bags.
 - c. 25 pound bags.
3. Type: IV, Whole Blueberries
4. Variety:
 - a. Cultivated (Highbush)
 - b. Wild (Lowbush)

5. Grade: Made from frozen blueberries, U.S. Grade B or better.
6. Inspection - Representatives of the AMS, Specialty Crops Program, Specialty Crops Inspection (SCI) Division will perform inspection of the frozen blueberries in accordance with the U.S. Standards for Grades of Frozen Blueberries and the requirements of the individual Solicitation/IFB.
7. The USDA Inspector will also determine the quality of the dried blueberries in accordance with the requirements of the commodity specifications.
8. Fumigation is not required.

Apricot Pieces

1. Grade: Made from apricots equivalent to U.S. Grade B or better, low-moisture apricots.
2. Apricots must **not** be subjected to sulfur treatment.
3. Style: Diced or pieces.
4. Moisture: The moisture content must not exceed 20.0 percent by weight when tested with the DFA moisture meter.
5. Size:
 - a. Diced: Cube-shapes of 1/4 inch to 5/8 and not to exceed 3/4 inch on one surface dimension.
 - b. Pieces: Units must pass through 0.625 (5/8 inch) square opening.
6. Free flowing with minimal clumps and stickiness.
7. Color: Characteristic of unsulfured low-moisture apricots.
8. Coating: May be coated with white rice flour or corn flour. The product is to be screened to eliminate excess coating material and small pieces.
9. Fumigation is not required.
10. Net Weight:

Package Size				
	1.5 oz.	16 oz.	2 lb.	25 lb.
Minimum Sample Average	1.5 oz.	16 oz.	32 oz.	25 lb.

Lower Individual Limit	1.25 oz.	15.20 oz.	31.2 oz.	
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11. Alternate Size Packaging –

- a. 16/30 ounce bags.
- b. 4/4 pound bags.
- c. 5/5 pound bags.
- d. 8/2 pound bags.

Dried (evaporated) Apples

1. Grade: U.S. Grade B or Better.
2. Exceptions to the U.S. standard:
 - a. Size – approximately 1/2 x 3/8 x 1/4 or 3/4 x 1/2 x 1/4 inch dices.
 - b. Moisture content – not more than 26% by weight when tested with the DFA moisture meter.
 - c. Sodium Sulfite or Potassium Metabisulfite– no more than 1,500 ppm.
 - d. Alternative (antioxidant) ascorbic acid, citric acid.

INSPECTION AND CHECKLOADING

Requirements

Representatives of the AMS, Fruit and Vegetable Programs, Specialty Crops Inspection (SCI) Division (USDA Inspector) must perform the inspection and checkloading. See section IX.A 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 dried products must be performed not more than 12 months 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 Dried 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. With respect to the Dried Fruit and Nut Mix, product must also be inspected after blending of the applicable individual components to ensure specification requirements are met.

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.

Certification

Subject to (See section IX.A 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.

Contractors may request in writing that the USDA accept delivery of a lot shipped without certification. The USDA, at its option, may accept delivery, provided that the lot passes inspection by a USDA Inspector at the point of destination. If the USDA exercises this option, the contractor will be assessed a 10 percent liquidated damages and cost of inspection.

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.

Laboratory Tests

The Contractor must allow 14 calendar days after product sampling for laboratory tests (When required) to be completed and returned. Analytical testing for Dried Fruit covered under CID A-A-20299 shall be performed once per purchase order.

FAILURE TO MEET SPECIFICATIONS

Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable for delivery. If any lot of dried fruit 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.

EXHIBITS

Exhibit 1
Required Markings for Non-Commercial Shipping Containers
 ALL PRINTING TO BE IN BLACK INK

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

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. Freestone, Yellow, Cut, Chopped, etc.).
- 2/ Insert the size and number of packages per case, i.e. 1.5 ounce package, 6/5 pound bags, 24/1 pound bag, 1/25 pound bag.
- 3/ 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 "4").

Recycle symbols and statements can be placed on bottom panels (Exhibits "5" and "6").

Exhibit 2
Alternative Label for Shipping Containers
(Includes all Required Information)



Exhibit 2

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 3
Sample Alternative Label for Shipping Containers



Dried Plums

24/1 pound pkg.

Purchase Order Number XXXXX

Packed by: ABC Growers
Any Town, CA 99999

STORE IN A COOL DRY PLACE

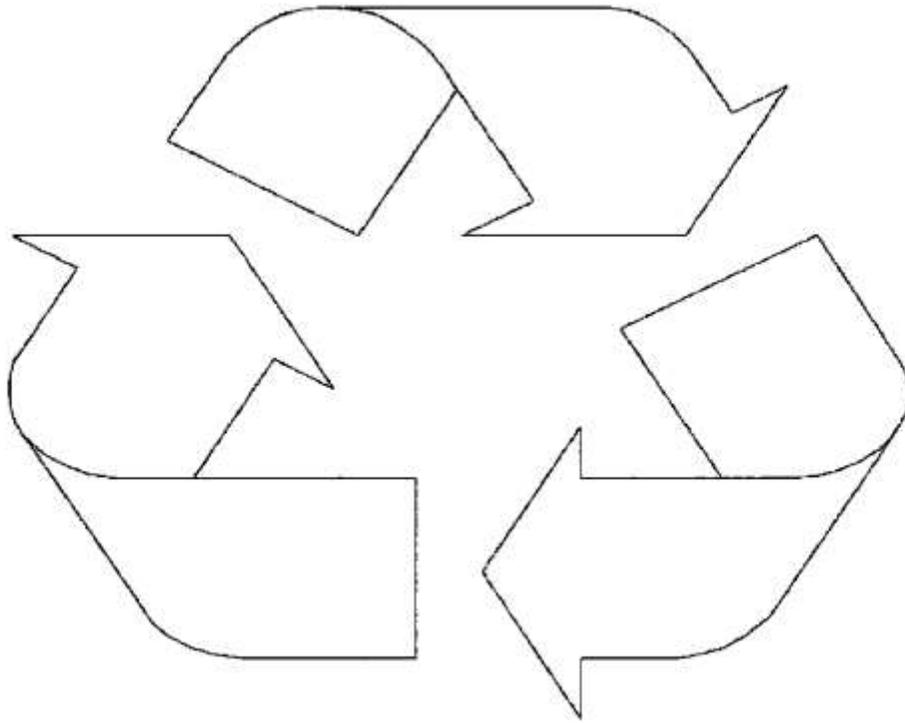


10715001002904

Exhibit 4
Universal Product Codes

Dried Fruit	WBSCM Material	Primary Container	Secondary Container
Blueberries, Cultivated (10 lb.)	100302	7 15001 00302 7	1 07 15001 00302 4
Blueberries, Cultivated (8/2 lb.)	100903	7 15001 00903 6	1 07 15001 00903 3
Blueberries, Cultivated (25 lb.)	100303	7 15001 00303 4	1 07 15001 00303 1
Cherries (8/2 lb.)	100298	7 15001 00298 3	1 07 15001 00298 0
Cherries (4/4 lb.)	100299	7 15001 00299 0	1 07 15001 00299 7
Cranberries (16/30 oz.)	100300	7 15001 00300 3	1 07 15001 00300 0
Cranberries (5/5 lb.)	100301	7 15001 00301 0	1 07 15001 00301 7
Cranberries (300/1.16 oz.)	110723	7 15001 10723 7	1 07 15001 10723 4
Dates, Whole (24/1-lb.)	100287	7 15001 00287 7	1 07 15001 00287 4
Fig Pieces (24/1 lb.)	100289	7 15001 00289 1	1 07 15001 00289 8
Figs, Whole (24/1 lb.)	100288	7 15001 00288 4	1 07 15001 00288 1
Figs, Mission (25 lb. bulk)	110144	7 15001 10144 0	1 07 15001 10144 7
Plums, Dried Pitted (24/1-lb.)	100290	7 15001 00290 7	1 07 15001 00290 4
Plums, (25 lb.)	100291	7 15001 00291 4	1 07 15001 00291 1
Raisins (48/1-lb.)	100292	7 15001 00292 1	1 07 15001 00292 8
Raisins (144/1.33-oz. bags)	100293	7 15001 00293 8	1 07 15001 00293 5
Raisins (30-lb. bulk)	100294	7 15001 00294 5	1 07 15001 00294 2
Raisins (24/15-oz.)	100295	7 15001 00295 2	1 07 15001 00295 9
Raisins (6/5 lb.)	110556	7 15001 10556 1	1 07 15001 10556 8
Dried Fruit and Nut Mix (5/5 lb.)	100296	7 15001 00296 9	1 07 15001 00296 6
Dried Fruit and Nut Mix (24/1-lb.)	100297	7 15001 00297 6	1 07 15001 00297 3
Dried Fruit Mix (24/1-lb.)	110160	7 15001 10160 0	1 07 15001 10160 7
Dried Fruit Mix (5/5 lb.)	110161	7 15001 10161 7	1 07 15001 10161 4

Exhibit 5
“Please Recycle” Symbol and Statement



PLEASE RECYCLE

Exhibit 6
“Corrugated Recycles” Symbol and Statement



**Corrugated
Recycles**

Exhibit 7
USDA Symbol

