

# Proposed Specification

## COMMODITY SPECIFICATIONS FRESH BULK APPLES for PROCESSING

### **Fresh Bulk Apples for Processing**

Product Description: Whole Apples – Conventional Red Apple Varieties for use in USDA Apple Commodity program

### **Prerequisites:**

- a. Vendors and/or suppliers providing fresh apples shall participate in and pass an Agricultural Marketing Service (AMS), Good Agricultural Practices (GAP) and Good Handling Practices (GHP) Verification Audit. Verification Audits shall be performed by the United States Department of Agriculture (USDA), AMS, Fruit and Vegetable Programs (FVP), Specialty Crop Inspection Division (SCI). *A copy of **the GAP & GHP Audit Verification check list is available on the USDA website at [www.ams.usda.gov/gapghp](http://www.ams.usda.gov/gapghp), or from your local USDA or Federal-State inspection office.***
- b. All scopes of the audit applicable to the operation must be complete. For instance, if a grower has a storage facility on their farm where apples are stored prior to sending them to a customer, then the appropriate section of the audit must be completed.
- c. All supporting documents verifying adherence to the product specification and product origin must be made available to SCI personnel upon request.

### **Fruit Quality Assessment:**

Inspection: Certification of the following Quality Requirements are to be performed at destination by a Federal or Federal-State inspector.

### **Quality Requirement:**

All apples must meet the minimum U.S. #1 standards or better as defined and graded by 51.301 of the United States Standards for Grades of Apples with the following exceptions as noted. All apples must be free of dirt, other extraneous matter, and decay. All tolerances are determined by weight.

## Grading Standards

### TOLERANCE

### MAXIMUM

Size	85% between 2.5"- 3.25"
Shape	Fairly Well
Internal Water-core	None
Internal Browning	None
Pressures	14 lb Min
Damage defects	8%
Serious Damage	5%
Decay	1%
Total Defects	8%
Stickers	NONE

Varieties: Only the following varieties are approved:

-Empire      -Jonagold      -Gala

Taste:

The taste must have no foreign taste or odors that would indicate contamination.

Maturity/ Condition:

Representative samples for each load will be collected and pressure tested at destination.

**Pressure per fruit will be no less than 14 pounds with a minimum average of 15 pounds in each sample. Not more than one sample shall contain fruit not meeting this requirement. If two or more individual samples fail to meet the pressure requirement the entire load will fail. A sample will consist of 5 apples pulled from different locations in a single bin. There will be 4 samples pulled from bins located in different sections of the load. Each load will be sampled separately.**

Special Qualifications:

Fruit must be from the current crop year.

If the fruit is delivered later than 30 days of harvest, Smart Fresh will have been appropriately applied (Smart Fresh Corporate to provide application records on or before delivery). Failure to supply Smart fresh certification for fruit delivered later than 30 days from harvest may lead to rejection of the fruit.

Color/Shape:

All fruit shall be Fairly well formed and consistent with the color characteristics of the variety. Those not Fairly Well formed will be included as a damage defect.

Size: Maximum size = 3.25"      Minimum size = 2.5"

**PACKAGING:**

Container Pack:

Standard (36" maximum height) industry bins in clean wood or plastic. Plastic bin liners can be used but must be left open, they cannot be closed or sealed at the top. Plastic or wood bins will not be returned. The following information will be clearly marked on each bin:

- Description (including variety) and the lot code
- Pick date
- Country of Origin Label

Weight:

The lot will be weighed upon receipt, and the Net weight will be determined.

Fruit Source:

**Product of the United States only**

Truck Weight:

**39,600 lbs net weight. Waiver request available upon award of contract if other net weight is needed.**

**STORAGE/TRANSPORT TEMPERATURES:**

Temperature on dispatch and receipt: within the range of 33°- 40° Fahrenheit, with an optimum temperature of 35° F. If the temperature exceeds 40° F at receipt, customer retains the right to refuse receipt of the apples.

Ryan Recorder, or equivalent, must be provided on all loads. The recorder must be placed between 8 and 10 feet from the rear of the trailer on the left wall, and no more than 2 feet from the top of the trailer.

All deliveries may only contain food or food related commodities. Trailers or containers will be clean, in good repair, and at no time may chemicals or any other toxins be shipped with the delivery.

**FOOD SAFETY AND QUALITY SYSTEM REQUIREMENTS FOR GROWER SUPPLIERS:**

All suppliers must demonstrate a continuing capability to identify all products by variety and to trace all lots of product to growing location and harvest date. In addition, documentation denoting all inputs to the growing and packing of the crop, including but not limited to pesticides, fertilizers, and previous crop in the same field, along with process records, must be made available to customer with reasonable notice. Residues of permitted agricultural pesticides must not be in excess of tolerance permitted by State and local regulatory agencies. Fruit must be free from microbial contamination from soil, water, insect and human contamination.

