

Conventional USDA Whole Apple Specification

Date Revised: July 28, 2015 replaces April 14, 2015.

Fresh Apples for Processing

Product Description: Whole Apple - 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 (FV), Fresh Products (FP) *A copy of the **GAP&GHP Audit Verification checklist is available on the USDA website at 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 completed. 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 customer upon request.

FRUIT QUALITY ASSESSMENT:

CRITERIA

Inspection: Certification of the following Quality Requirements are to be performed at destination point 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 or other extraneous matter. All Apples must be of current crop year

Noted Exceptions / Additions to U.S. #1 standards

	MAXIMUM (by weight unless otherwise specified)
Shape	Fairly Well
Internal / Invisible Water-core	None
Internal Browning	None
Pressures	14 lb Min

Damage defects	8% Serious Damage
5% Decay	1%
Total Defects	8%
PLUStickers	NO

Varieties

Only the following Varieties are approved:

- Galas
- Pink Ladies
- Jazz
- Empire
- Lady Alice
- Pacific Rose

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

Maturity/Condition: Representative samples for each lot 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. Furthermore, if two or more individual samples fail to meet the pressure requirement, the entire lot will then fail. Flesh cannot be mealy even if meeting pressure requirements. The number of samples collected will be determined based on the size of the lot being inspected. Each lot will be sampled separately**

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:	Size Label	Size Diameter
	88	3.05" +- .06"
	100	2.93" +- .05"
	113	2.84" +- .05"
	125	2.75" +- .05"
	138	2.68" +- .04"

No Mixed Sizes in Container Pack or Case Pack

PACKAGING:

Container Pack:

Standard (36" maximum height) industry bins in clean wood, plastic, or corrugated in good condition. Plastic bin liners can be used for wood or plastic bins, but must be left open, and cannot be closed or sealed on top. Corrugated bins may have a corrugated top. Plastic, wood, or corrugated bins will not be returned. The following information will be clearly marked on each bin:

- Description (including variety) and the lot code
- Pack Date
- Country of Origin Label (if applicable)
- Net Weight
- Size Label **No mixing of Sizes in Container**
- Weight scale tickets required

Case Pack:

Product may be packed, with mutual agreement, in a standard industry case which affords adequate protection to product that are free from staples, spray paint and previous labels. The following information must be clearly marked on the case.

- Description (including variety) and the lot code
- Pack Date
- Country of Origin Label (if applicable)
- Net Weight
- Size Label – **No mixing of Sizes in Case Pack**

Pack Size: If a stated net weight is stated, each pack/case must meet the minimum stated net weight.
NO TOLERANCE FOR SHORT WEIGHTS.

Fruit Source: **Product of United States only All product must be current crop year**

Truck Weight: **39,200 lbs net weight**

PALLETIZATION:

If product is palletized, all products must be received in good repair, on a 40”x 48” GMA #1 hardwood pallet. Pallets must be clean and free from extraneous material.

STORAGE/TRANSPORT TEMPERATURES:

Temperature on dispatch and receipt: within the range of 33-40 degrees Fahrenheit, with an optimum temperature of 35 degrees Fahrenheit. If the temperature exceeds 40 Degree Fahrenheit 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 tolerances permitted by State and local regulatory agencies. Fruit must be free from microbial contamination from soil, water, insect and human contamination.

DETAILS ON THE SPECIFICATION MAY NOT BE CHANGED WITHOUT MUTUAL, PRIOR WRITTEN, AGREEMENT FROM BOTH PARTIES