PROPOSED SPECIFICATION
COMMODITY SPECIFICATIONS
FRESH BULK APPLES FOR PROCESSING

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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 (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, 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 noted. All apples must be free of dirt, other extraneous matter and decay.

Grading Standards:

Standard	Tolerance Maximum
Size	85% between 88 count and 113 count
Shape	Fairly Well
Internal Water-core	None
Internal Browning	None
Pressures	14 lb. minimum
Damage Defects	8%
Serious damage	5%
Decay	1%
Total Defects	8%
Stickers	None

Varieties:

Only the following varieties are acceptable:
Gala, Jonagold, Pink Lady, Empire

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 13 pounds with a minimum average of 14 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 pressure requirements, the entire lot will then fail. A sample will consist of 5 apples pulled from different locations in a single bin. There will 6 samples pulled from bins located in different sections of the load. Each load 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:

Maximum size = 88 count; Minimum size = 113 count

PACKAGING

Container Pack:

Standard (36" maximum height) industry bins in clean wood or plastic in good condition. Plastic bin liners cannot be used. Bins will not be returned. The following information will be clearly marked on each bin:

- Descriptions (including variety) and the lot code
- Pack date
- Country of Origin Label

Weight:

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

Fruit Source:

Product of United States only

STORAGE/TRANSPORT TEMPERATURES

Temperature on Dispatch and Receipt:

Within the range of 33º – 40º Fahrenheit, with an optimum temperature of 35º F. If the temperature exceeds 40 at receipt, customer retains the right to refuse the receipt of the applies.

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 SYSTEMS REQUIREMENTS FOR GROWER SUPPLIERS

All suppliers must demonstrate a continuing ability 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.