Proposed Specification

COMMODITY SPECIFICATIONS FRESH
BULK APPLE for PROCESSING

Fresh Bulk Apples for Processing

Product Description: Whole Apple-Conventional Red, Yellow and Green 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 State Department of Agriculture (USDA), AMS, Fruit and Vegetable Programs (FVP), Specialty Crop Inspection Division (SCI). 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 SCI personnel upon request.

Fruit Quality Assessment:

Inspection: Certification of the following Quality Requirements are to be performed at destination by the SCI.

Quality Requirement:

All apples are to be orchard run in wood or plastic bins. All apples must be free from excessive dirt, other extraneous matter, and decay. All tolerances are determined by count.

Grading Standards

	TOLERANCE MAXIMUM
Size	80% between 2.5" – 3.5"
Shape	Fairly Well
Internal water-core	2%
Internal browning	2%
Pressures	14 lb Min
Damage defects	8%
Serious Damage	5%
Decay	2%
Total defects	12%
Stickers	No
Bleeding into Flesh	2%

* These defect guidelines defined within the US 1 apple standard
** Bleeding is defined as more than 1/8" into flesh

Crop Year: Current

Varieties: The following varieties are acceptable:

-Empire -Jonagold -Romes (Non-Bleeding)
-Jonathans

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.**
Only two fruit not meeting the pressure requirement will be allowed in each sample.

Damage Defects:

Bruising	1 ¼" aggregate, maximum depth 3/8"
Russeting	15% of surface
Limb rub	1" aggregate
Scab	½" aggregate

Serious Damage:

Insect Damage:

Worms – Zero tolerance
Apple showing worm hole with any fras

Hail:

Skin broken, ½" aggregate
Skin broken but healed, ½" diameter and ½" indentation
Skin not broken, ½" diameter and ½" indentation

Special Qualifications:

If the fruit is delivered later than 5 days of harvest, Smart Fresh will have been appropriately applied (Smart Fresh Corporate to provide application records on or before delivery).

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 = 3.5" Minimum size = 2.5"

PACKAGING:

Container Pack:

Standard (36" maximum height) industry bins in clean wood, or plastic. Plastic bin liners cannot be used. 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
-Pack or receipt 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

Truck Weight:

39,600 lbs net weight.

STORAGE/TRANSPORT TEMPERATURES:

Temperature on dispatch and receipt: within the range of 33° – 40° Farenheit, 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 tolerances permitted by State and local regulatory agencies. Fruit must be free from microbial contamination from soil, water, insect and human contamination.