

May 25, 2018

AMENDMENT NO. 2

COMMODITY SPECIFICATION FROZEN VEGETABLES – June 2017

The purpose of this technical amendment is to add a new pack size for Commodity L. Frozen Mushrooms (12/2.5 pound) and to further clarify quality requirements of Commodity P. Frozen Butternut Squash.

L. Frozen, IQF Mushrooms

Frozen Vegetables	WBSCM Material	Primary Container	Secondary Container
Frozen Mushrooms (12/2.5 lb.)	110920	7 15001 10920 0	1 07 15001 10920 7

P. Frozen, Butternut Squash

1. **Product description** - The frozen diced butternut squash (*Cucurbita moschata*) shall be prepared from squash that is clean, sound, and properly matured. The squash must then be further prepared by washing, stemming, cutting, and cleaning, including removing peel, seed, and fiber. The product is then blanched and frozen in accordance with good commercial practice.
2. **Style** – Diced (approximately 3/4 x 3/4 inch cube shaped units).
3. **The frozen diced butternut squash will be evaluated on the following individual quality factors and tolerances outlined below:**
 - **Color**
 - **Uniformity of size**
 - **Absence of defects**
 - **Character**
 - **Flavor and Odor**
 - **Appearance**

Individual sample size – 16 ounces or increments of 16 ounces.

4. **Color** - possesses a practically uniform, bright color typical of well matured frozen butternut squash and is free from discoloration due to oxidation, or other causes.
5. **Uniformity of size** – A maximum of 10% by weight of the units may be smaller than one - half the volume of the predominant size unit
6. **Absence of defects** – The diced butternut squash shall contain no grit, sand, or silt that affects the appearance or eating quality of the frozen squash;

and that for each 16 ounces of product:

- Not more than one piece of harmless extraneous vegetable material (leaves, detached stems or portions thereof, or other similar harmless vegetable material).
- Seeds – Not more than 2
- Tough fibrous strings or strands from the seed cavity –not more than an aggregate total length of 6 inches (measure/score only pieces over 1/2” long)
- Total blemishes – not more than 8 percent by weight of the units of which only 2 percent may be major blemishes.
 - Blemishes – peel or other blemishes that detract from the appearance or eating quality
 - Major blemishes – blemishes (excluding peel) greater than 1/4 inch or blemishes that seriously detract from the appearance or eating quality

8. **Character** - The character after cooking will be fleshy, tender, and not fibrous with no more than 5% by weight of the units being of reasonably good character.

9. **Flavor and Odor** – Must possess good typical flavor and odor with no off flavors or odors.

10. **Net Weight** – 6/5 pound containers per case.

Frozen Vegetables	WBSCM Material	Primary Container	Secondary Container
Butternut Squash, Diced (6/5 lb.)	110861	8 15001 10861 6	1 07 15001 10861 3

11. **Appearance** - The expected end item will appear as good as, or better than what is depicted below.



All other terms and conditions remain unchanged.