

July 26, 2013

AMENDMENT NO. 3

COMMODITY SPECIFICATION FROZEN VEGETABLES FEBRUARY 2012

The purpose of this amendment is to add frozen, individually quick frozen (IQF) mushrooms. This addition applies to Section II., Individual Commodity Specifications, and Universal Product Codes to Section V, Exhibit 5.

L. Frozen, IQF Mushrooms

All vendors and/or suppliers providing fresh mushrooms shall undergo a “Mushroom Good Agricultural Practices Program” audit, 2010. The audit must be conducted by the United States Department of Agriculture (USDA), Agricultural Marketing Service (AMS), Fruit and Vegetable Programs (FVP), Specialty Crops Inspection (SCI) Division or licensed Federal-State auditors providing services under a cooperative agreement with USDA oversight. The audit conducted must be the USDA, GAP & GHP Audit for mushroom production. The audit must cover all parts of the operation which are applicable to the commodity being purchased.

A copy of the audit standards and checklists are available on the USDA website at <http://www.ams.usda.gov/AMSV1.0/gapgph>, or from your local USDA or Federal-State inspection office. A listing of USDA and Federal-State inspection offices are also available on the website listed above.

1. Color: White or Cream; or Brown.
Fairly good color, may possess a grayish cast that does not seriously affect the overall color or appearance. The color of the gills of the diced units is not darker than tannish gray for white or cream, and may be dark brownish gray for brown. The contrast in color between the gills and surface of the diced units shall not seriously affect the overall color appearance of the product.
2. Style: Diced.
3. Size: 3/8 inch.
Fairly uniform in size and shape, not more than 15 percent by weight of the units may be less than, or more than 3/8 inch.

4. Defects: Fairly free from defects.
Not more than 10 percent by weight may contain discoloration due to brown spot or rust spots that extend into the flesh, or mechanical damage causing a ragged appearance. Shall contain no more than an average of 1 piece per 100 ounces of harmless extraneous material (HEM) not limited to loose root material or small pieces of straw no longer than 1 inch in length. Shall contain no foreign material such as: grit, soil or compost; wood splinters; rot or decay; insects or insect fragments; or maggots. Foreign material may be detected upon visual examination during the regular grading process. An exception would be the presence of maggots, then microscopic examination would be required.
5. Character: Fairly good character.
Units shall be tender; may be slightly soft; with no more than 10 percent by weight excessively soft; fibrous, or rubbery. Mushrooms shall be free flowing and not have more than 10 percent by weight frozen clumps greater than 1 inch in size.
6. Flavor and Odor: Normal flavor and odor.
Mushrooms shall have the odor of fresh, clean mushrooms free from objectionable flavors and objectionable odors of any kind.

Universal Product Code

WBSCM			
<u>Frozen Vegetables</u>	<u>Material</u>	<u>Primary Container</u>	<u>Secondary Container</u>
MUSHROOMS DICED FRZ IQF-CTN-40 LB.		N/A	7 15001 10421 8

All other terms and conditions remain unchanged.