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Crops
Program

Commodity Specification for Canned Fruit

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Commodity Specification for Canned Fruit

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GENERAL

U.S. Standards

Canned fruit (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Canned Fruit (U.S. Standards) effective on the date of the Solicitation/Invitation for Bid (IFB). The U.S. Standards are published separately and are incorporated herein and made a part of this Commodity Specification.

Exceptions to U.S. Standards

Exceptions to the U.S. Standards for the Department of Agriculture (USDA) canned fruit purchases are found in Section II, Individual Commodity Specifications, of this document. Additional exceptions may be specified in the applicable Solicitation/IFB. Any exceptions contained in the applicable Solicitation/IFB shall have precedence over the requirements contained herein, for that Solicitation/IFB only.

U.S. Product Origin

Contractors must meet all domestic origin requirements in accordance with the latest version of the AMS Master Solicitation for Commodity Procurement – Domestic Programs (MSCP-D), with further clarifications shown below.

1. All fruit, vegetable, and nut commodities purchased for the USDA Commodity Procurement Program must be 100 percent grown in the United States. This means that products shall have originated entirely from crops grown, processed, and packed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands (hereinafter referred to as the United States) in accordance with responsible commercial practices, during the packing season, and from the crop year(s) specified in the USDA-AMS Commodity Procurement Program Commodity Specification, or Solicitation.
2. When requested, contractors will make all paperwork available to USDA that confirms 100% domestic origin traceback from the destination or final package (whichever is applicable), to the origin orchard/field/vineyard/farm/etc., including all steps in the process.
3. If the contractor handles any commodity originating from sources other than the United States, the contractor must have a written plan to segregate the commodity. This segregation plan will include an identification and record system for all commodities to ensure they are completely segregated and cannot be used to fulfill purchase orders awarded by USDA. Such segregation plan must be made available, within 10 days of purchase order award, to representatives of the Agricultural Marketing Service (AMS).

4. The responsibility for compliance is borne by the contractor, regardless of whether the product was processed/packed in their facility or if it originated from other sources (i.e., subcontractors and suppliers). If a contractor receives crops or products originating from other sources, it is up to the contractor to obtain proof of domestic origin compliance from those sources.
5. Examples of documentation submitted may include but are not limited to harvest documentation, receipts for raw product, storage records, production or packing records, product blend (formulation) records, product coding explanation (i.e., day code, lot number, pack date etc.), finished product warehousing records, shipping records, Bill of Lading signed by the recipient, or other documentation or evidence that clearly establishes the product's domestic origin from the originating orchard/field/vineyard/farm/etc. to its final destination including all steps in the process.
6. An acceptable domestic origin verification traceback must include the following in addition to documentation establishing domestic origin:
 - Signed Exhibit 1 Domestic Origin Certification
 - Table of Contents
 - Narrative or flow chart explaining the documentation, provided that:
 - The narrative or flow chart establishes the process from field to destination, documentation substantiates that process proving domestic origin.
 - An explanation of the code/ lot number (Code Breakdown) where applicable
 - Each page should be numbered and referenced in Table of Contents
 - All pertinent information should be highlighted on each document.
 - Documentation must be clear and concise and must relate directly to the code or load being traced.
 - Trace information submitted must include the physical location of the originating field, farm, orchard, or vineyard. P.O. Boxes are NOT acceptable. Physical Address or GPS coordinates are required.

NOTE: Failure to comply with the above requirements, or any submittals consisting of mass unorganized “data dumps” will not be reviewed by SCI and final statuses will be reported to the Commodity Procurement representative as “Incomplete”.

7. Such records must be available for review by the Government in accordance with FAR 52.214-26. In the event of an audit, AMS auditors will examine as many codes as is necessary to verify compliance.
8. Self-certifications by contractors and subcontractors will not be accepted.
9. Failure to observe this requirement may lead to suspension or debarment, purchase order termination, and penalties at Title 18, Section 1001 of the U.S. Code concerning falsification of information.

Kosher Products

Occasionally, USDA solicits offers to sell Kosher products that comply with applicable dietary (kosher) laws as established by the “613 Vaad.” Such products are identified on the solicitation with the letter “K” incorporated into the WBSCM material descriptions (see Exhibit 4 for specific products.) Manufacturing plants shall be certified for compliance with the aforementioned requirement by contacting the [Rabbinical Committee at the phone number listed in the New York State \(NYS\) Kosher Commodities Co-op Resource linked below. Additional information regarding practices and protocols required for kosher certified production for the NYS Kosher Commodities Co-op can be found at the following link: New York State \(NYS\) Kosher Commodities Co-op Resource \(usda.gov\).](#)

At no cost to the vendor, a rabbinic supervisor will be sent to certify compliance of the manufacturing plant with the dietary (kosher) laws. Vendors must not bid on these purchase units unless they can be properly certified. Kosher products purchased solely for the #613 Vaad do not require a symbol on the primary or secondary container.

Other Kosher products identified in this specification are required to have a commercial Kosher certification and must bear one of the Kosher certification symbols illustrated in Exhibit 8.

Packing Season

All fresh fruit to be canned must be from the current crop year, unless otherwise specified in the applicable Solicitation/IFB. **An example would be - If the harvest for fresh apples to be canned is August 2023 through October 2023, then any product purchased for delivery from August 2023 through July 2024, would have a current crop year of 2023.**

Holding Period

In accordance with the Master Solicitation, all USDA purchased product must be produced, packed, stored, and shipped from USDA/SCI approved facilities. These facilities must be on record with the Commodity Purchase Program prior to the bid opening. No shipment of canned fruit may be made earlier than 14 days after packing. If requested and approved, no delivery shall be case stamped, prior to the completion of the 14-day holding period.

Grade of Canned Fruit

All canned fruit must be U.S. Grade B **or better** (as defined in the U. S. Standards) unless otherwise specified in Section II, Individual Commodity Specifications, herein or the applicable Solicitation/IFB.

Packing Medium for Canned Fruits

1. Unless otherwise specified in the applicable Solicitation/IFB, or Individual Commodity Specification, the packing media (as defined in the U.S. Standards) may be sucrose or other FDA approved syrups.

- a. extra light syrup
- b. slightly sweetened fruit juice(s) and water*
- c. slightly sweetened fruit juice(s)*
- d. fruit juice(s)*

(*) If the packing medium is slightly sweetened fruit juice(s) and water, slightly sweetened fruit juice(s), or fruit juice, then the Brix measurement must not exceed extra light syrup for the product.

2. The label must declare the correct packing medium.
3. Food and Drug Standards of Identity (21 C.F.R. Parts 100-169) allow the optional ingredients of vinegar, lemon juice, or organic acids. The optional ingredient(s), if present in the product, must be declared on the label.
4. Natural flavoring may be added to improve or increase the natural flavor of the fruit. Components from natural sources may be used in combination to imitate the fruit being purchased.

Peaches or Pears packed in media as specified in the solicitation/IFB, Unlabeled, Bright (Only used for peaches and pears intended for furthering processing, not direct delivery)

1. **The fruit source used for canning may be either fresh, frozen, or aseptically packaged.**
2. **Packing Medium: As specified in the solicitation/IFB.**
3. **Natural flavoring may be added to improve or increase the natural flavor of the fruit. Components from natural sources may be used in combination to imitate the fruit being purchased.**
4. **Ascorbic acid and/or Citric acid may be added.**
5. **Labeling – None - The cans must be unlabeled, blank aluminum/silver cans.**
6. **Primary Container Size – #10 cans.**
7. **Truckload case count – 912 cases or “case equivalents” (if the cans are only palletized and not in cases). A “case equivalent” is 6/#10 cans.**

For further fruit specific information please see Peach & Pear Individual Commodity Specifications below.

Fill of Container

Contractor must meet either the drained weight or the fill weight for the product as specified in the applicable U.S. Standards unless otherwise indicated herein.

The average net weight must meet the net weight as printed on the label and the Individual Commodity Specification Section II.

LABELS AND PACKAGING

Primary Containers (Cans and Labels)

Vendors have the option to use commercial labeling and packaging which meets all applicable FDA requirements and contains a code which allows traceability of the product in the event of a recall, or they may use non-commercial packaging and labeling as specified in the Master Solicitation.

The processors' own commercially acceptable "brand" labels may be used on all Solicitations/IFBs. Distributor's "brand" labels are not acceptable.

All products must be packed in new, commercially acceptable primary containers (cans). Canned fruit shall be packed only in the container size and type specified in the applicable Solicitation/IFB. The cans must be suitably code marked so that the product can be identified with related inspection certificates.

For 24/#300 or smaller, labels must also meet the following formatting criteria:

- Must include, at a minimum, two (2) colors, in addition to black and/or white.
- Must incorporate a graphic (photo or illustration) depicting the product/contents on the principal display panel.

Primary Containers (Individual Serving Size Cups)

All individual serving size containers shall be commercially labeled **including Nutrition Facts Label OR vendor contact information to obtain nutrition information (as appropriate per FDA regulatory labeling guidance)**, packaged, and the vendor's UPC shall be used on the secondary containers.

The commercial labels and packages must also meet the following criteria:

A. Cups:

- Must be labeled with minimum FDA labeling requirements and a Nutrition Facts Label. **Please see above under Primary Containers (Individual Serving Size Cups) for further guidance.**
- Must have at least 2 additional colors other than black and/or white and a visual representation of the product.

- Must be suitably code marked so that the product can be identified with related inspection certificates and to insure traceability in the event of a recall.

B. Sleeves:

- Must be labeled with minimum FDA labeling requirements and a Nutrition Facts Label.
- Must have at least 2 additional colors other than black and/or white and a visual representation of the product.

Secondary Containers (tray and case) for Commercial Labels

Commercially acceptable tray packs wrapped in plastic shrink wrap may be used on all Solicitations/IFBs for all can sizes. 24/#300 cases may be achieved by shrink wrapping together two 12/#300 tray packs.

Case flaps, gaps, and other openings may not exceed 1 inch and must be fully glued or sealed with tape. If tape is used in lieu of glue, it must be clear and of commercially acceptable width and strength. The tape must extend at least two inches down the sides or ends.

Alternate packaging for the secondary container - tray(s) or case.

- Cases may have end panel openings that exceed 1 inch if the openings are completely stretch- wrapped. The stretch-wrap may also have reasonably sized openings to allow for cooling.
- This alternate packaging requirement must be able to withstand normal handling, shipping, and storage and be acceptable to the common carrier.

Mixing and matching of non-commercial and commercial labeling methods will not be acceptable.

Two or more different commercial labels will not be acceptable within a shipping unit (truckload).

Secondary Containers (case) for Non-Commercial Labels

Cans with non-commercial labels shall be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe transportation to destinations. Flaps, gaps, and other openings may not exceed 1 inch and must be fully glued or sealed with tape. If tape is used in lieu of glue, it must be clear and of commercially acceptable width and strength. The tape must extend at least two inches down the sides or ends.

Cases must be marked in such a manner that they contain all the required symbols, statements and information contained in Exhibits 1, 2, 3, or **Exhibit 8** as applicable.

Cases may be marked by printing or stenciling or by preprinted, self-adhesive stickers. Self-adhesive stickers must be affixed to the case in such a manner that they cannot be removed intact.

Exact arrangement and adherence to font size is not required. The case markings must be clearly marked, easily read, and substantially the same as specified in Exhibits 1, 2 or 3 as applicable.

Exhibit 3 shows an alternative placard that may be applied to a non-commercial, new, corrugated fiberboard case acceptable by common or other carriers for safe transportation to destinations. This placard must be affixed to the case in such a manner that it cannot be removed intact.

Cases must have the recycling statement shown in Exhibit 5, “Please Recycle” Symbol and Statement or Exhibit 6, “Corrugated Recycles” Symbol and Statement.

UNIVERSAL PRODUCT CODES (UPC)

Contractor UPCs are acceptable for primary containers with commercial labels and/or secondary fiberboard cases enclosing commercially labeled product.

UPCs are not required for commercial labeling with tray pack shipping containers.

Products with alternative, non-commercial labels must use the UPCs listed in Exhibit 4 on the primary and secondary containers.

PALLETIZATION REQUIREMENTS

Pallets

Products must be on 48 X 40 inch, non-reversible, flush stringer, and partial four-way entry. New pallets must be good quality wood. Used pallets must be No.1 hardwood or its equivalent in new softwood. **Broken or damaged pallets are unacceptable;** however, broken or damaged pallets may be repaired with No.1 hardwood or its equivalent in new softwood.

If pallet exchange is desired, the contractor shall arrange for pallet exchange with consignees. USDA is in no way responsible for arrangement of pallet exchange.

Unitization

Each delivery unit of canned fruit must be unitized. Shipping cases must be stacked and secured from top to bottom, so that each container and layer of containers becomes an integral part of the pallet. Either stretch wrapping with plastic film or “lock ‘n pop” is acceptable. The palletized product must be loaded in the conveyance in such a way that will prevent shifting and damage to the containers of product.

INDIVIDUAL COMMODITY SPECIFICATIONS

For 24/#300 size cans, the lid may be either a standard sanitary lid or a pop-top lid. Standard lids and pop-top lids cannot be commingled within a truckload.

Applesauce ([canned/jarred](#))

Commercial Kosher Canned Applesauce packed in 6/#10 cans (110541) and 24/#300 cans (100207) must be produced and packed in a Kosher certified facility and must contain one of the Kosher Symbols in Exhibit 8.

[NYS](#) Kosher Canned Applesauce packed in 6/#10 cans (110053 Kosher) must be produced and packed in a “613 [Vaad](#)” Kosher certified facility but does not require a Kosher Symbol.

See [Kosher Products](#) section for further information.

1. Grade: U.S. Grade A **as specified in the U.S. Standards for Grades of Canned Applesauce** with the following exceptions:
 - a. Color: Must be bright, practically uniform, color typical of variety or blend of varieties used. May be slightly green, slightly pink, with no grey or other discoloration due to oxidation or scorching.
2. Color Type: Natural
3. Flavor Type: Natural flavor
4. Type of Pack: Unsweetened
5. Style: Regular (comminuted)
6. Net Weight:
 - a. No. 300 size cans must average not less than 15.0 ounces, provided no individual sample has a net weight less than 14.5 ounces.
 - b. 23 to 24-ounce plastic jars:
 - i. The plastic jars must average declared label net weight of 23.0 ounces to 24 ounces.
 - ii. No individual sample will have a net weight less than 0.5 ounces below the declared label weight.
 - iii. 12 plastic jars/case.
 - c. No. 10 size cans must average not less than 106.0 ounces, provided no individual sample has a net weight less than 104.0 ounces.

7. De-tinning: The canned applesauce must be packed in a manner to minimize de-tinning. This must be accomplished either by high vacuum or other means to minimize oxygen content.

Applesauce in Individual Serving Containers (Cups)

1. Grade: U.S. Grade A **as specified in the U.S. Standards for Grades of Canned Applesauce** with the following exceptions:
 - a. Color: Must be bright, practically uniform, color typical of variety or blend of varieties used. May be slightly green, slightly pink, with no grey or other discoloration due to oxidation or scorching.
2. Color Type: Natural
3. Flavor Type: Natural flavor
4. Type of Pack: Unsweetened
5. Style: Regular (comminuted)
6. Individual Net Weight
 - a. 4.5 ounces per cup, No Sleeve, 96 cups per case.
 - b. 4.0 ounces per cup, 12 Sleeves per case, 6 cups per sleeve, 72 cups per case.
 - i. **Sleeves will be labeled in accordance with the requirements outlined in the Primary Containers (Individual Serving Size Cups) section.**
7. 96/4.5-ounce cup cases may be achieved by shrink wrapping together two 48/4.5-ounce cup cases.

Apple Slices

1. Grade: U.S. Grade A as specified in the U.S. Standards for Grades of Canned Apples.
2. Style: Sliced.
3. Fill of Container: Must meet the recommended fill except that number 10 cans shall have a minimum drained weight of not less than 92 ounces.
4. Packing Medium: Packed in water without salt (including calcium chloride or sodium chloride), or nutritive and/or non-nutritive sweeteners.

Apricots

1. Grade: U.S. Grade B **or better** (or equivalent to U.S. Grade B for Diced style) as specified in the U.S. Standard for Grades of Canned Apricots and Canned Solid Pack Apricots.
2. Type of Pack: Regular.
3. Style:
 - a. Peeled or unpeeled halves:
 - i. Count: Not more than 135 unpeeled halves per No. 10 size can.
 - b. Peeled or unpeeled diced:
 - i. Fill Weight: The fill weight must average not less than 72.5 ounces provided no individual can contains 68.6 ounces or less.
 - ii. Drained weight: The drained weight must average 64.0 ounces provided no individual can contains less than 61.7 ounces.
 - iii. Varietal Characteristics: Must have similar varietal characteristics.
 - iv. Flavor and Odor: Must have normal flavor and odor.
 - v. Color: Reasonably good color.
 - vi. Size: Fairly uniform size. Diced – Not more than 15 percent, by weight of the drained apricots may be units that are more than 1 inch in their greatest edge dimension or of such size as to pass through 5/16-inch square opening.
 - vii. Defects: Reasonably free.
 - viii. Peel: Not more than 1 3/8 square inch per 30-ounce sample if specified as peeled.

Cherries, Red Tart Pitted

1. Grade: U.S. Grade B **or better** as specified in the U.S. Standards for Grades of Canned Red Tart Pitted Cherries with the following exception:
 - a. Freedom from pits: U.S. Grade A
2. Packing Medium: Packed in Water

3. Drained Weight:

- a. No. 10 cans: The drained weight must average not less than 72.0 ounces and shall not be less than 71.2 ounces.
- b. No. 300 size cans packed in juice: The drained weight must average not less than 9.9 ounces, provided no individual can contains less than 9.7 ounces.
- c. No. 300 size cans packed in water: The drained weight must average not less than 9.2 ounces, provided no individual can contains less than 8.9 ounces.

Cranberry Sauce

The canned cranberry sauce may be jellied, or semi-jellied product prepared from clean, sound, matured, or fairly matured cranberries, a sweetening ingredient or sweetening ingredients, and water.

1. Style 1: Jellied or strained (typical of a jellied product prepared from strained cranberries).
2. Grade: U.S. Grade A or U.S. Fancy as specified in the U.S. Standards for Grades of Canned Cranberry Sauce.
3. Fill of Container: Each container must be filled as full as practicable so that the product occupies not less than 90 percent of the volume of the container.
4. Color: Bright, dark red color typical of canned cranberries which color is free from any dullness.
5. Consistency and Texture: The gel is tender to slightly firm and there may be evidence of a reasonable separation of free liquid.
6. Absence of Defects: Practically free.
7. Flavor and Odor: The product possesses a good characteristic, slightly tart flavor typical of cooked cranberries and that the product is free from any trace of a caramelized flavor or odor of any kind.
8. Soluble Solid: 35 to 45 percent.
9. Pack Size: 24/#300 can.

Fruit Cocktail

1. Grade: U.S. Grade B **or better as specified in the U.S. Standards for Grades of Canned Fruit Cocktail.**

Mixed Fruit

1. Grade: The canned mixed fruit must be equivalent to U.S. Grade B **or better** for the three fruit ingredients (see below), as defined in the U.S. Standards for Grades of Canned Fruit Cocktail.
2. Drained Weight: As specified in the U.S. Standards for Grades of Canned Fruit Cocktail.

Proportion of Fruit Ingredients		
Fruit Ingredient	Style	Proportion (by weight)
Peaches (any yellow variety)	Diced	40 to 60 percent of drained fruit
Pears (any variety)	Diced	20 to 45 percent of drained fruit
Grapes (any seedless variety)	Whole	15 to 25 percent of drained fruit

Peaches

1. Grade: U.S. Grade B **or better as specified in the U.S. Standards for Grades of Canned Clingstone or Freestone Peaches as applicable.**
2. Varietal type: Yellow Freestone (Lovell and Kim Elberta varieties excluded) or Yellow Clingstone.
3. Styles: Halved, quartered, sliced, and diced **(approximate cubes from 3/8 inch to 5/8 inch)**. Canned peaches must be peeled.

Peaches packed in media as specified in the solicitation/IFB, Unlabeled, Bright

1. **Inspection will occur on finished product after packing and processing in a sealed unlabeled (bright) can.**
2. **Grade: U.S. Grade B or better as specified in the U.S. Standards for Grades of Canned Clingstone or Freestone Peaches as applicable.**
3. **Varietal Type: Yellow Freestone (Lovell and Kim Elberta varieties excluded) or Yellow Clingstone.**
4. **Style: Diced (approximate cubes from 3/8 inch to 5/8 inch).**

Pears

Commercial Kosher Canned Diced Pears packed in 6/#10 cans (100225) and **24/#300 cans (100223)**, must be produced and packed in a Kosher certified facility and must contain one of the Kosher Symbols in Exhibit 8.

NYS Kosher Canned Diced Pears packed in 6/#10 cans (110055 Kosher) must be produced and packed in a “613 **Vaad**” certified facility but do not require a Kosher Symbol. See [Kosher Products](#) section for further information.

1. Grade: U.S. Grade B **or better as specified in the U.S. Standards for Grades of Canned Pears with the following exception:**
 - a. **Diced Pears: U.S. Grade A for absence of defects.**
2. Varietal type: Bartlett.
3. Type of pack: Natural (no added spices or flavoring).
4. Styles: Halved, quartered, sliced, and diced **(approximate cubes from 3/8 inch to 5/8 inch)**. Canned pears must be peeled.
 - a. Pear Halves:
 - i. Count: The count of the halves must be no less than 26 nor more than 54 per No. 10 size can, not less than 4 or more than 10 per No. 300 size can, and not less than 6 or more than 12 per No. 2-1/2 size can.
 - ii. Drained Weight: The drained weight for No. 10 size cans of pear halves must average not less than 62.6 ounces, provided no individual can contains less than 60.7 ounces.

Pears packed in media as specified in the solicitation/IFB, Unlabeled, Bright

1. **Inspection will occur on finished product after packing and processing in a sealed unlabeled (bright) can.**
2. **Grade: U.S. Grade B or better as specified in the U.S. Standards for Grades of Canned Pears.**
3. **Varietal Type: Bartlett**
4. **Style: Diced (approximate cubes from 3/8 inch to 5/8 inch).**

Plums

1. Grade: U.S. Grade B **or better as specified in the U.S. Standards for Grades of Canned Plums.**
2. Varietal type: Purple
3. **Styles: Whole, unpeeled, unpitted (with pits).**

INSPECTION, CERTIFICATION, AND CHECKLOADING

Requirements

Representatives of the AMS, Specialty Crop Program, Specialty Crops Inspection (SCI) Division (USDA Inspector) must perform the inspection (see the Master Solicitation). The cost of inspection, samples taken for inspection, mailing of review samples submitted for evaluation, and any chemical analysis required for testing shall be for the account of the Contractor/Vendor.

Inspection of canned products must be performed not more than 12 months prior to shipment. Whether each lot offered meets the product and container requirements of the contract must be determined on the basis of representative sample units. Representative sample units will be graded according to the Regulations Governing Inspection and Certification of Canned Fruits and Vegetables and Related Products (7 C.F.R. Part 52), and United States Standards for Condition of Food Containers (7 C.F.R. Part 42.140), effective on the date of the Solicitation/IFB.

Procedures

The Contractor must give the USDA Inspector at least 7 days advance notice when scheduling inspection service. Prior to sampling, the Contractor must furnish the USDA Inspector with a list of codes and the approximate number of cases per code.

Contractors are encouraged to submit requests for inspection in writing with verifiable receipt notice, such as email, to alleviate possible miscommunication.

Certification

Subject to (See the Master Solicitation) the acceptability of the quality, weight, packaging, and condition of the product must be evidenced by SCI Certificates of Quality and Condition issued by the USDA Inspector.

No product shall be shipped unless the USDA Inspector informs the Contractor that a designated lot is acceptable. Notice by the USDA Inspector that a designated lot scheduled for shipment does not meet requirements of the contract shall constitute rejection of such lot.

Laboratory Tests

The Contractor must allow 14 calendar days after product sampling for laboratory tests (when required) to be completed and returned.

Checkloading

Voluntary checkloading may be performed on all, or part of the deliveries at the request and expense of the contractor.

SCI may conduct periodic verifications of the vendors' commercial practices to ensure they meet the contractual requirements.

FAILURE TO MEET SPECIFICATIONS

Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable for delivery. If any lot of canned fruit fails to meet the product or packaging requirement, the Contractor may request in writing that USDA, CPP accept delivery of the lot. USDA may, at its option, accept delivery, provided that the purchase price is the contract price less a discount, to be determined by the Contracting Officer.

REFERENCE LINKS

AMS Master Solicitation:

<https://www.ams.usda.gov/selling-food/solicitations>

U.S. Grades and Standards:

<https://www.ams.usda.gov/grades-standards>

Commercial Item Descriptions:

<https://www.ams.usda.gov/grades-standards/cids>

National Science Laboratory:

<https://www.ams.usda.gov/services/lab-testing/nsi>

FDA Food Labeling Guide:

<https://www.fda.gov/media/81606/download>

**EXHIBIT 1 – REQUIRED MARKINGS FOR NON-COMMERCIAL SHIPPING
CONTAINERS
ALL PRINTING TO BE IN BLACK INK**

<u>BOTH SIDE PANELS</u>	<u>BOTH END PANELS</u>
PRODUCT NAME <u>1/</u> <u>2/</u>	PRODUCT NAME PURCHASE ORDER NO. <u>3/</u> <u>4/</u>
USDA SYMBOL - <u>Optional</u>	
STORE IN COOL, DRY PLACE <u>5/</u>	

Product name must be printed or stenciled on a separate line in letters at least three-fourths inch high, and all other information must be in letters less than three-fourths inch but at least three-eighths inch high. The USDA Food Symbol (optional) may be printed, stamped, or labeled and be of sufficient size to stand out prominently. Case markings must be limited to case codes and those contained in this Exhibit.

- 1/ Insert any additional product style, pack, packing media, or further definition as applicable; (i.e., Apple, Grape, etc.).
- 2/ Insert the size and number of packages per case, i.e., 24/#300, 6/#10 cans.
- 3/ Insert the last five digits of the purchase order number.
- 4/ Insert name of Packer and Packer's Address - City, State, and Zip Code. This information can be placed on the end panels or the side panels.
- 5/ Insert Universal Product Code (see Exhibit "4").

Recycle symbols and statements can be placed on bottom panels (Exhibit "5" and "6").

EXHIBIT 2 – ALTERNATIVE LABEL FOR SHIPPING CONTAINERS
(Includes all Required Information)



USDA Symbol - Optional

Product Name

Style

Packing Media Size/Number per case

Purchase Order Number xxxxx

Packed by: ABC Growers

Any Town, CA 99999

STORE IN A COOL DRY PLACE



EXHIBIT 3 – SAMPLE ALTERNATIVE LABEL FOR SHIPPING CONTAINERS



USDA Symbol - Optional

Canned Pears Sliced

Packed in Unsweetened Pear Juice

6/No. 10 cans

Purchase Order Number xxxxx

Packed by: ABC Growers

Any Town, CA 99999

STORE IN A COOL DRY PLACE

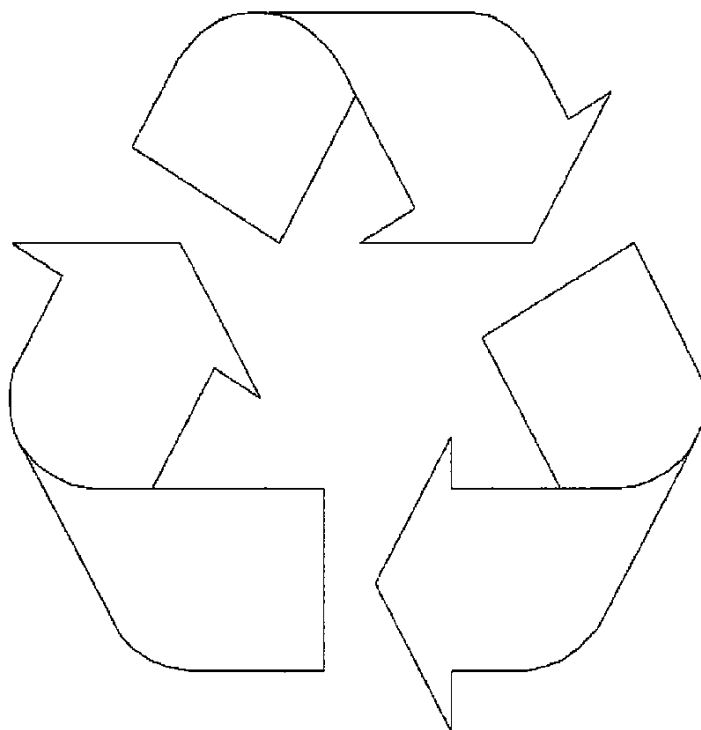


1 11 07 15001 01434 1

EXHIBIT 4 - UNIVERSAL PRODUCT CODES

Canned Fruit	WBSCM Material	Primary Container	Secondary Container
APPLESAUCE CUP-96/4.5 (<u>WITHOUT</u> SLEEVE)	110361	7 15001 10361 1	1 07 15001 10361 8
APPLESAUCE CUP-72/4.0 (<u>WITH</u> 6-CUP SLEEVE)	110890	7 15001 10890 6	1 07 15001 10890 3
APPLESAUCE CAN-24/300	100207	7 15001 00207 5	1 07 15001 00207 2
APPLESAUCE UNSWEETENED CAN-6/10	110541	7 15001 10541 7	1 07 15001 10541 4
APPLESAUCE JAR-12/23	111073	7 15001 11073 2	1 07 15001 11073 9
K APPLESauce CAN-6/10 (KOSHER)	110053	7 15001 10053 5	1 07 15001 10053 2
APPLE SLICES CAN-6/10	100206	7 15001 00206 8	1 07 15001 00206 5
APRICOT HALVES CAN-24/300	100210	7 15001 00210 5	1 07 15001 00210 2
APRICOTS CAN-6/10	100209	7 15001 00209 9	1 07 15001 00209 6
APRICOTS DICED PEELED CAN-6/10	100216	7 15001 00216 7	1 07 15001 00216 4
CHERRIES RED TART PITTED CAN-24/300	100227	7 15001 00227 3	1 07 15001 00227 0
CHERRIES RED TART PITTED CAN-6/10	100228	7 15001 00228 0	1 07 15001 00228 7
CRANBERRY SAUCE CAN 24/300	100213	7 15001 00213 6	1 07 15001 00213 3
FRUIT COCKTAIL CAN-24/300	100215	7 15001 00215 0	1 07 15001 00215 7
MIXED FRUIT CAN-24/300	100211	7 15001 00211 2	1 07 15001 00211 9
MIXED FRUIT CAN-6/10	100212	7 15001 00212 9	1 07 15001 00212 6
MIXED FRUIT CAN-12/2.5	111253	7 15001 11253 8	1 07 15001 11253 5
PEACHES CLING SLICES CAN-24/300	100218	7 15001 00218 1	1 07 15001 00218 8
PEACHES CLING SLICES CAN-12/2.5	111244	7 15001 11244 6	1 07 15001 11244 3
PEACHES CLING CAN-6/10	100219	7 15001 00219 8	1 07 15001 00219 5
K PEACHES CLING CAN-6/10 (KOSHER)	110054	7 15001 10054 2	1 07 15001 10054 9
PEACHES CLING DICED CAN-6/10	100220	7 15001 00220 4	1 07 15001 00220 1
PEACHES CLING HALVES CAN-12/2.5	111245	7 15001 11245 3	1 07 15001 11245 0
PEACHES FREESTONE CAN-24/#2.5	100221	7 15001 00221 1	1 07 15001 00221 8
PEACHES FREESTONE CAN-24/300	100222	7 15001 00222 8	1 07 15001 00222 5
PEARS CAN-24/300	100223	7 15001 00223 5	1 07 15001 00223 2
PEARS HALVES CAN 12/2.5	111246	7 15001 11246 0	1 07 15001 11246 7
PEARS HALVES CAN-6/10	100226	7 15001 00226 6	1 07 15001 00226 3
PEARS SLICES CAN-6/10	100224	7 15001 00224 2	1 07 15001 00224 9
K PEARS SLICES CAN-6/10 (KOSHER)	110055	7 15001 10055 9	1 07 15001 10055 6
PEARS DICED CAN-6/10	100225	7 15001 00225 9	1 07 15001 00225 6
PLUMS PURPLE CAN-24/300	100233	7 15001 00233 4	1 07 15001 00233 1

EXHIBIT 5- “PLEASE RECYCLE” SYMBOL AND STATEMENT



PLEASE RECYCLE

EXHIBIT 6 - “CORRUGATED RECYCLES” SYMBOL AND STATEMENT









**Corrugated
Recycles**

EXHIBIT 7 - USDA SYMBOL

USDA Symbol - [Optional](#)



EXHIBIT 8 - SYMBOLS FOR COMMERCIAL KOSHER PRODUCTS

 http://oukosher.org/	 http://www.star-k.org/	 http://www.ok.org/
 http://www.kof-k.org/	 http://www.crcweb.org/	 https://trianglek.org/