



United States Department of Agriculture

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Marketing and  
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Service

Specialty  
Crops  
Program

# Commodity Specification for Dried Fruit

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# Commodity Specification for Dried Fruit

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## GENERAL

### U.S. Standards

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

### Exceptions to U.S. Standards/Commercial Item Descriptions

Exceptions to the U.S. Standards for the U.S. Department of Agriculture (USDA) dried fruit purchases and/or Commercial Item Description (CID) 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.

### Product Origin

1. Commodities delivered pursuant to this Commodity Specification shall have originated from crops that have been 100 percent 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). See the Master Solicitation.
2. 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).
3. The contractor must maintain positive written documentation records evidencing 100 percent domestic origin to the grower level. Contractors must also ensure that the documentation provided by any subcontractors demonstrates the same level of traceability. The burden of proof of compliance is on the contractor.
4. Documentation **will include a narrative of the tracing process** and may include load or warehouse storage receipts for raw product (i.e., bin tags), product blend (formulation) records, product coding explanations, finished product
5. Contractors must provide the domestic origin certification and supporting documentation records to representatives of the AMS Specialty Crops Program, Specialty Crops Inspection (SCI) Division (USDA Inspector) when requesting

inspection service. USDA Inspectors will select and review at least one code for each purchase order to determine compliance with the Agency's domestic origin requirements.

6. 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.
7. Self-certifications by contractors and subcontractors will not be accepted.
8. 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.

### **Packing Season**

All **fresh fruit to be dried must be harvested** from the current crop year, unless otherwise specified in the applicable Solicitation/IFB.

### **Grade of Dried Fruit**

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

### **Fill of Container**

Contractor must meet 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 (Packages and Labeling)**

1. 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.
2. The processors' own commercially acceptable "brand" labels may be used on all Solicitations/IFBs. Distributor's "brand" labels are not acceptable.
3. All products must be packed in new, commercially acceptable primary containers (packages). Dried fruit shall be packed only in the container size and type specified

in the applicable Solicitation/IFB. The primary package must be suitably code marked so that the product can be identified with related inspection certificates.

4. For packages less than 4 pounds, labels must also meet the following formatting criteria:
  - a. Must include, at a minimum, Two (2) additional colors, other than black and or white.
  - b. Must incorporate a graphic (photo or illustration) depicting the product/contents on the principal display panel if the packages are not clear or contain an adequate viewing window.
  - c. The primary (if bag) will be heat sealed to retain integrity of the seal.

### **Secondary Containers**

**All secondary containers must include the statement: “STORE IN A COOL DRY PLACE”**

#### **Secondary Containers (case) for Commercial Labels**

1. Primary containers shall be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe storage and transportation to destinations.
2. 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.
3. Mixing and matching of commercial and non-commercial labeling methods will not be acceptable.
4. Two or more different commercial labels will not be acceptable within a shipping unit (truck load).

#### **Secondary Containers (case) for Non-Commercial Labels**

Packages with non-commercial labels shall be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe storage and 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 or 3 as applicable, **except the USDA Symbol, which is optional.**

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 Exhibit 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.

Exhibit 7 – USDA Symbol is optional for non-commercial secondary containers.

## **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 dried fruit and mixes 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.

### **Fumigation Statement**

Fumigation of all required dried products must occur as near as possible, but not exceed 30 days before packing. Such practices must be performed under the observation and to the satisfaction of the USDA Inspector’s

The following commodities require fumigation: **Raisins, plums (prunes), figs, dates**

### **Inspection**

Inspection: Representatives of the AMS, Specialty Crops Program, Specialty Crops Inspection (SCI) Division will perform inspection/grading of the dried fruit, dried fruit mixes, and dried fruit and nut mixes in accordance with the applicable U.S. Standards for Grades.

## **INDIVIDUAL COMMODITY SPECIFICATIONS**

**Dried Fruit, Dried Fruit Mix, and Dried Fruit and Nut Mix shipped to Puerto Rico, Hawaii, Virgin Islands and Guam, must be shipped in refrigerated containers. Refrigerated containers are only required for the portion of travel outside the continental United States.**

### **Processed Raisins**

1. Grade: U.S. Grade B or better.
2. Types:
  - a. Type I - Seedless Raisins.
    - i. Natural.
      - **Size: Each lot of natural seedless raisins must be of select size with no more than 3% (by weight) of the raisins will not pass through round perforations 32-64 inch in diameter screen size.**
    - ii. Vine-dried (DOV)
      - **Size: Mixed or Select Size.**

**Blending of seedless Natural and Vine-dried (DOV) raisins is not permissible in the truckload.**

Type V - Zante Currant Raisins, Unseeded.



## 3. Net Weight:

	<b>1.33 oz.</b>	<b>15 oz.</b>	<b>5 lb.</b>
Minimum Sample Average	1.33 oz.	15 oz.	5 lb.
Lower Individual Limit	1.20 oz.	14.2 oz.	4 lb. 14 oz.

4. Cartons or bags must contain a traceable code for 1.33 oz., 15 oz., and 5 lb. only. If the vendor does not code each 1.33-ounce carton commercially the transparent overwrap must show traceable code.

5. **1.33 ounces Bags:** The plastic bag must be of such size as to hold 1.33 ounces of raisins and sealed in a manner comparable to that in commercial use. The material used in manufacture of the bag shall be 250 k-cello/adhesive/0.00125 low density white poly (EVA) or equivalent.

or,

**1.33 oz Box/Carton:** The box must be manufactured of the same quality material and be of the same construction as is used by the raisin industry commercially to prevent wicking and secure the package. The boxes must be overwrapped with transparent packaging material in-groups of six.

**15 oz Box/carton/poly bag:**

15 ounces

Poly film bags may be used inside the 15-ounce carton. The cartons must be new, of standard commercial quality, chipboard lined on both sides with manila, or solid pulpboard capable of fulfilling label requirements.

If poly film bags are not used inside the carton, the boxes must be treated with a sizing material to reduce wicking of product moisture and overwrapped with clear cellophane.

Laminated or lined with at least 1 mil polyethylene on both sides to reduce wicking of product moisture and the ends of the carton must be heat sealed or glued.

**24/15 oz poly film bags may be used as the primary container, if they are FDA approved material and commercially acceptable.**

6. The raisins may be lightly coated with vegetable oil **(not to exceed .01%, by weight) for all size packages**, or for use in Dried Fruit and Nut Mix.
7. A second fumigation after packaging is not required.

**Processed Dried Plums (Prunes)**

The processed plums must be treated with potassium sorbate or sorbic acid to the extent that the finished product contains not less than 400 ppm and not more than 1000 ppm potassium sorbate or sorbic acid when tested in accordance with USDA methods.

**Whole Pitted**

1. Grade: U.S. Grade B or Better.
2. Pits may not have an average of 2% or more as outlined in the FDA Defect Action Level.
3. The plums must be plunger pitted.
4. Size: The plums, before pitting, must range in size from 40 to 85 per pound.
5. Moisture: The moisture content of pitted plums must not be more than 33 percent by weight when tested with the CDFA or Safe Food Alliance moisture meter.
6. Second fumigation after packaging is not required.
7. **The whole plums may be lightly coated with sunflower or other suitable vegetable oils not to exceed .02%, by weight.**
8. Net Weight:

	<b>1.5 oz.</b>	<b>16 oz.</b>	<b>2 lb.</b>
Minimum Sample Average	1.5 oz.	16 oz.	32 oz.
Lower Individual Limit	1.25 oz.	15.20 oz.	31.2 oz.

Pitted Plums in 1.5 Ounce Bags: There must be approximately six pitted plums per bag. The average count per case must not be less than 300 bags and an individual case must not be less than 294 bags.

9. A second fumigation after packaging is not required.

**Pieces**

1. Made from U.S. Grade B or better.
2. Uniform cut into 1/4 to 1/2-inch pieces.

3. Coating: **May be lightly coated** with rice flour, or corn flour. The product must be screened to eliminate excess coating material and small pieces.
4. Sorbic acid is not required for whole dried plums destined for dried plum pieces used in Dried Fruit and Nut Mix.
5. Pits: Allow not more than 0.1 percent pit or 0.1 percent pit fragment in a sample unit.
6. Moisture: The moisture content of plum pieces must not be more than 24 percent by weight when tested with the CDFA or Safe Food Alliance moisture meter.
7. Second fumigation after packaging is not required.

## Dried Figs

### Whole Figs

1. Must meet U.S. FDA tolerances for “Defect Action Levels” for figs, Link: [FDA Defect Levels Handbook](#)
2. U.S. Grade A as defined in the U.S. Standards for Dried Figs.
3. Type:
  - a. White Figs (or white type figs): Adriatic, and Adriatic types (Condria, Diredo, Tena, Adam, Sierra, etc.), Calimyrna, or Kadota
  - b. Black Figs (or black type figs): are black or dark purple in color as in the Mission varieties
4. Style I (1.), Whole, loose, figs.
5. Choice or larger, No. 5 size.
  - a. White Figs: 14/16 inch to, but not including, 1-1/16 inches in width.
  - b. Black Figs: 12/16 inch to, but not including, 15/16 inches in width.
6. Moisture: Group II - 30 percent, maximum (DFA Moisture Method).
7. Not less than 400 ppm and not more than 1200 ppm potassium sorbate.
8. Net Weight:

	<b>16 oz.</b>
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Minimum Sample Average	16 oz.
Lower Individual Limit	15.20 oz.

9. A second fumigation after packaging is not required.

### Pieces

1. Must meet U.S. FDA tolerances for “Defect Action Levels” for fig paste, Link: [FDA Defect Levels Handbook](#)
2. Type:
  - a. White figs (or white type figs) are white to dark brown in color and include such varieties as Adriatic and Adriatic types (Conadria, DiRedo, Tena, Adam, Sierra, etc.), Calimyrna, and Kadota.
  - b. Black figs (or black type figs) are black or dark purple in color as in the Mission varieties.
3. Style:
  - a. Diced.
    - i. Made from U.S. Grade B or better.
  - b. Extruded.
    - i. May be made from figs of mixed varieties.
    - ii. Stem count not to exceed 5 per pound.
    - iii. Must possess good flavor and odor as defined in the U.S. Standards for Grades of Dried Figs.
4. Size: Not to exceed 3/8”x3/8”x3/4”.
5. Ingredients/Coatings: Figs **may be lightly** coated with rice flour, or corn flour, corn syrup solids, or dextrose. The product is to be screened to eliminate excess coating material and small pieces.
6. Moisture: The moisture content for fig pieces must not be more than 24 percent by weight when tested with the CDFA or Safe Food Alliance moisture meter.
7. Not less than 400 ppm and not more than 1200 ppm potassium sorbate is required for whole figs destined for fig pieces.

8. Free flowing with minimal clumps and stickiness.

9. Net Weight:

	<b>16 oz.</b>
Minimum Sample Average	16 oz.
Lower Individual Limit	15.2 oz.

10. A second fumigation after packaging is not required.

### **Dried Dates**

#### Pieces

1. Variety: Deglet Noor, or Zahidi.
2. Grade: U.S. Grade C (Dry) or better.
3. The purchase order requirements for date products must be certified under continual on-line grading by a USDA Inspector.
4. Style: Diced or chopped/extruded dates.
5. Moisture:
  - a. Diced: 11 to 15 percent by weight, when tested with the CDFA or Safe Food Alliance moisture meter.
  - b. Chopped/extruded: 14 to 18 percent by weight, when tested with the DFA moisture meter.
6. Size:
  - a. Diced: Not greater than 3/8 inch in width and not to exceed 3/4 inch in length.
  - b. Chopped/extruded: Not greater than 5/16 inch in width and not to exceed 3/4 inch in length.
7. Coating: **May be lightly coated** with white rice flour; or corn flour, corn syrup solids, or dextrose. The product is to be screened to eliminate excess coating material and small pieces.
8. Defects: Calyxes must be removed before dates are chopped/extruded or diced with a tolerance of no more than 14 pieces of calyx per 25 ounce sample unit in any single

sample, and an average of not more than 8 pieces of calyx per 25 ounces for all samples drawn from a specified lot.

9. Pits: Allow an average of not more than 1 pit or 1 pit fragment per 25 ounce sample unit with no more than 1 pit or 1 pit fragment in any individual 25 ounce sample.
10. A second fumigation after packaging is not required.

#### Whole Pitted

1. Variety: Deglet Noor.
2. Size: 24/1-pound cups or bags.
3. Grade: U.S. Grade B or Better.
4. Minimum USDA score of at least 84 (nothing less than 84).
  - a. Moisture Tolerance (Stored and Refrigerated): Maximum: 20% by weight when tested with the CDFA or Safe Food Alliance moisture meter.
5. A second fumigation after packaging is not required.

#### **Dried Cherries**

1. Type: I, Pitted Red Tart Cherries.
2. Style: A, Whole.
3. Size:
  - a. 4/4-pound bags.
  - b. 8/2-pound bags.
4. Quality: The dried cherries shall be Type I, Style A as in CID A-A-20299 (in effect at the date of the Solicitation/IFB), Fruits, Infused and Dried, except that the character and freedom from pits of the frozen red tart pitted cherries used as an ingredient shall be determined in accordance with the requirements of the United States Standards for Grades of Frozen Red Tart Pitted Cherries. The frozen red tart pitted cherries shall meet the requirements of U.S. Grade B or better for character, and U.S. Grade A for freedom from pits.

The pit score shall be not more than 1 per 80 ounces in the finished dried product. The testing frequency for Analytical requirements of the CID shall be at a frequency of once per purchase order.

5. Inspection: Representatives of the AMS, Specialty Crops Program, Specialty Crops Inspection (SCI) Division will perform inspection/grading of the frozen red tart pitted cherries prior to drying to ensure U.S. Grade B character, and U.S. Grade A freedom from pits. Additionally, the SCI Division will perform inspection/grading of the finished dried product to ensure pit score shall not be more than 1 per 80 ounces and will determine that the quality of the dried cherries produced are in accordance with requirements of the commodity specifications.
6. Grade: Made from frozen cherries, U.S. Grade B or better for character and U.S. Grade A for freedom from pits for the U.S. Standards for Grades of Frozen RTP Cherries.
7. Fumigation is not required.
8. Optional added oil: Must be less than or equal to 1.0 percent by weight.

**Dried Cranberries**

1. Quality: Per CID A-A-20299 (in effect at the date of the Solicitation/IFB). Testing for analytical requirements of the CID shall be at a frequency of once per purchase order.
2. Sizes:
  - a. 16/30-ounce bags.
  - b. 5/5 pounds bags.
  - c. 1.16-ounce bags. (For 1.16-ounce bags Opaque metallized film (PET or PP) may also be used. Product labels shall include a picture representation or photo of the product.)
3. Type: VII, cranberries.
4. Style: B, Sliced.
5. Grade: Made from frozen cranberries, U.S. Grade B or better.
6. Fumigation is not required for dried cranberries.
7. Optional added oil: Must be less than or equal to 1.0 percent by weight.

**Dried Fruit Mix and Dried Fruit and Nut Mix**

**The purchase order requirements for Dried Fruit and Nut Mix and Dried Fruit Mix must be certified under continual on-line grading by a USDA Inspector.**

1. Ingredients: All the ingredients contained in the Dried Fruit and Nut Mix or Dried Fruit Mix shall meet the requirements contained in the Commodity Specification for Dried Fruit and the ingredients shall also meet the requirements in the Commodity Specification for Shelled Nuts.

Description	Composition	WBSCM Material Number
Dried Fruit Mix or, Dried Fruit and Nut Mix	<b>Multiple</b> dried fruits or dried fruits and nuts <u>in equal percentage (by weight)</u> . Number and type of fruit and nut <u>as specified</u> in the solicitation/IFB.	24/1-lb.: 110160
Dried Fruit Mix	25% each, dried apples, dried cherries, dried cranberries, and raisins.	5/5-lb.: 110161
Dried Fruit Nut Mix	25% each, dried cranberries, dried cherries, raisins, and either walnuts or almonds	24/1-lb.: 100297 5/5-lb.: 100296

A tolerance of plus or minus (+/-) 3% is allowed for stated proportions.

2. When other ingredients and proportions are purchased, they will be listed in the Solicitation/IFB. Those other ingredients are shown below:
3. Other ingredients that may be used when requested in the Solicitation/IFB for the mixes are:
  - a. Dried (evaporated) apples
  - b. Dried cherries
  - c. Dried cranberries
  - d. Natural (sun-dried) seedless raisins (must be coated with vegetable oil)
  - e. Dried apricot pieces (diced/pieces)
  - f. Dried date pieces, diced, chopped/extruded
  - g. Dried fig pieces
  - h. Dried plum pieces
  - i. Shelled Tree Nuts **destined for further processing into Dried Fruit and Nut Mix.**

**Shelled Tree Nuts packed in bulk containers for further processing may be inspected to the quality requirements of a Solicitation (at an**



**applicant's/vendor's request) at the bulk packing facility. If so, then product must be Positive Lot Identified and received intact by a USDA employee at the receiving/packaging facility. Those bulk shelled tree nuts will then be blended and repackaged into 5/5 lb. or 24/1 lb. packages with the other ingredients.**

4. Size: Composed of the ingredients and proportions as listed in the chart above, unless otherwise specified in the Solicitation/IFB.
  - a. 24/1 lb. bags.
  - b. 5/5 lb. bags.
5. Nitrogen flushing is optional.
6. Inspection: Representatives of the AMS, Specialty Crops Program, Specialty Crops Inspection (SCI) Division will determine the quality of the Dried Fruit and Dried Fruit and Nut Mix in accordance with the specification requirements of the individual specification and the Solicitation/IFB.
7. Mixture Tolerance: Plus, or minus (+/-) 3 percent of each ingredient.
8. Fumigation of Dried Fruit: When the fruits individual commodity specification requires fumigation, it must occur as near as possible, but not exceed 30 days before packing. **A second fumigation after packaging is not required.** Such practices must be performed under the observation and to the satisfaction of the USDA Inspector.
  - a. Fumigation is **not** necessary on dried cherries, dried cranberries, dried apricot pieces, and dried (evaporated) apples **prior** to being compiled into the Dried Fruit and Nut Mix.

### **Dried Blueberries**

1. Quality: Per CID A-A-20299 (in effect at the date of the Solicitation/IFB). Testing for analytical requirements shall be at a frequency of once per purchase order.
2. Sizes:
  - a. 8/2-pound bags.
3. Type: IV, Whole Blueberries
4. Variety:
  - a. Cultivated (Highbush)
  - b. Wild (Lowbush)

**Variety purchased as specified in the Solicitation/IFB.**

5. Grade: Made from frozen blueberries, U.S. Grade B or better.
6. Inspection - Representatives of the AMS, Specialty Crops Program, Specialty Crops Inspection (SCI) Division will perform inspection of the frozen blueberries in accordance with the U.S. Standards for Grades of Frozen Blueberries and the requirements of the individual Solicitation/IFB.
7. The USDA Inspector will also determine the quality of the dried blueberries in accordance with the requirements of the commodity specifications.
8. Fumigation is not required.

**Dried Apricot Pieces**

1. Grade: Made from apricots equivalent to U.S. Grade B or better, low-moisture apricots.
2. Apricots must **not** be subjected to sulfur treatment.
3. Style: Diced or pieces.
4. Moisture: The moisture content must not exceed 20.0 percent by weight when tested with the DFA or **Safe Food Alliance** moisture meter.
5. Size:
  - a. Diced: Cube-shapes of 1/4 inch to 5/8 and not to exceed 3/4 inch on one surface dimension.
  - b. Pieces: Units must pass through 0.625 (5/8 inch) square opening.
6. Free flowing with minimal clumps and stickiness.
7. Color: Characteristic of unsulfured low-moisture apricots.
8. Coating: May be coated with white rice flour or corn flour. The product is to be screened to eliminate excess coating material and small pieces.
9. Fumigation is not required.
10. Net Weight:

	<b>1.5 oz.</b>	<b>16 oz.</b>	<b>2 lb.</b>
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Minimum Sample Average	1.5 oz.	16 oz.	32 oz.
Lower Individual Limit	1.25 oz.	15.20 oz.	31.2oz.

#### 11. Alternate Size Packaging

- a. 16/30-ounce bags.
- b. 4/4-pound bags.
- c. 5/5-pound bags.
- d. 8/2-pound bags.

### **Dried (evaporated) Apples**

1. Grade: U.S. Grade B or Better.
2. Exceptions to the U.S. standard:
  - a. Size – approximately 1/2 x 3/8 x 1/4 or 3/4 x 1/2 x 1/4-inch dices.
  - b. Moisture content – not more than 26% by weight when tested with the CDFA or Safe Food Alliance moisture meter.
  - c. Sodium Sulfite or Potassium Metabisulfite– no more than 1,500 ppm.
  - d. Alternative (antioxidant) ascorbic acid, citric acid.
3. Fumigation is not required for dried (evaporated) apples.

## **INSPECTION**

### **Requirements**

Representatives of the AMS, Specialty Crops Vegetable 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.

Inspection of dried products must be performed not more than 12 months prior to shipment. Whether each lot offered meets the product and container requirements of the purchase order 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 Dried 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. With respect to the Dried Fruit Mix and the Dried Fruit and Nut Mix, product must also be inspected after blending of the applicable individual components to ensure specification requirements are met.

### **Checkloading**

**As a result of the Mandatory Checkloading Phase Out Program, the requirements for checkloading Dried Fruit, Fruit Mix, and Fruit and Nut Mix by USDA inspectors will be eliminated for contracts announced after January 1, 2021. Note-Checkloading may still be performed on all, or part of the deliveries at the request and expense of the contractor. Also, SCI may conduct periodic verifications of the vendors commercial practices to ensure they meet the contractual requirements. Certification Subject to (See the Master Solicitation) the acceptability of the quality, weight, and packaging of the product must be evidenced by certificates issued by the USDA Inspector.**

### **Certification**

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 purchase order shall constitute rejection of such lot.

Contractors may request in writing that the USDA accept delivery of a lot shipped without certification. The USDA, at its option, may accept delivery, provided that the lot passes inspection by a USDA Inspector at the point of destination. If the USDA exercises this option, the contractor will be assessed a 10 percent liquidated damages and cost of inspection.

### **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.

### **Laboratory Tests**

The Contractor must allow 14 calendar days after product sampling for laboratory tests (When required) to be completed and returned. Analytical testing for Dried Fruit covered under CID A- A-20299 shall be performed once per purchase order.

**FAILURE TO MEET SPECIFICATIONS**

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

**EXHIBITS****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	PRODUCT NAME
<u>1/</u>	PURCHASE ORDER NO. <u>3/</u>
<u>2/</u>	
	<u>4/</u>

USDA SYMBOL - Optional**STORE IN A COOL DRY PLACE**5/

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)**



**Product Name**

**Style**

**Packing Media Size/Number per case**

**Purchase Order Number xxxxx**

**Packed by: ABC Growers**

**Any Town, CA 99999**

**USDA Symbol - Optional**

**STORE IN A COOL DRY PLACE**



1 11 07 15001 01434 1

**Exhibit 3 - Sample Alternative Label for Shipping Containers**



USDA Symbol - Optional

**Dried Cherries**

**4/4 LB**

**Purchase Order Number xxxxx**

**Packed by: ABC Growers  
Any Town, CA 99999**

**“STORE IN A COOL DRY PLACE”**



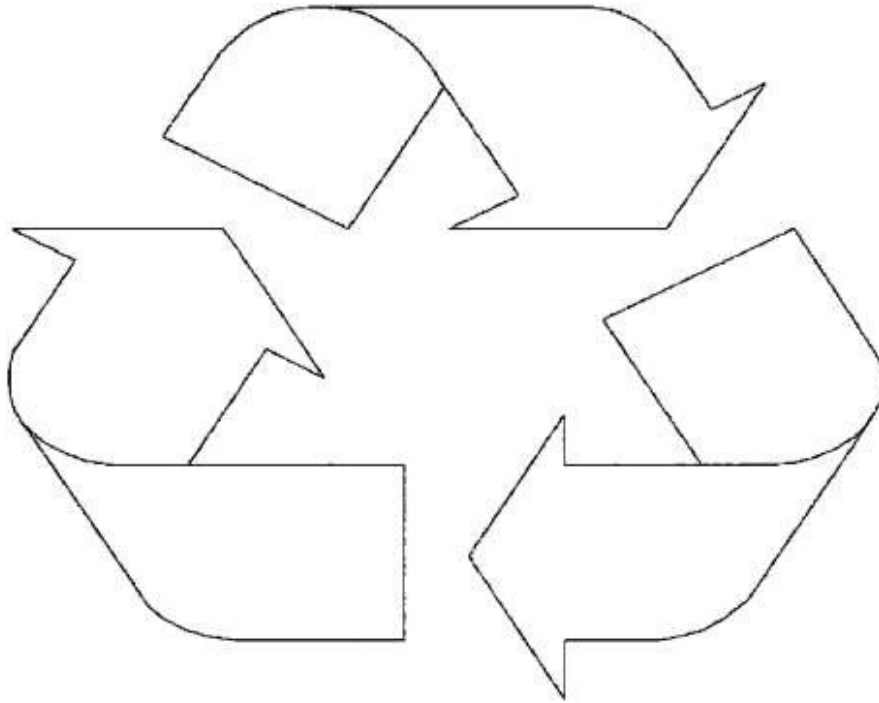
1 11 07 15001 01434 1



**Exhibit 4 - Universal Product Codes**

<b>Dried Fruit</b>	<b>WBSCM Material</b>	<b>Primary Container</b>	<b>Secondary Container</b>
Blueberries, Cultivated (8/2 lb.)	100903	7 15001 00903 6	1 07 15001 00903 3
Cherries (8/2 lb.)	100298	7 15001 00298 3	1 07 15001 00298 0
Cherries (4/4 lb.)	100299	7 15001 00299 0	1 07 15001 00299 7
Cranberries (16/30 oz.)	100300	7 15001 00300 3	1 07 15001 00300 0
Cranberries (5/5 lb.)	100301	7 15001 00301 0	1 07 15001 00301 7
Cranberries (300/1.16 oz.)	110723	7 15001 10723 7	1 07 15001 10723 4
Dates, Whole (24/1-lb.)	100287	7 15001 00287 7	1 07 15001 00287 4
Fig Pieces (24/1 lb.)	100289	7 15001 00289 1	1 07 15001 00289 8
Figs, Whole (24/1 lb.)	100288	7 15001 00288 4	1 07 15001 00288 1
Plums, Dried Pitted (24/1-lb.)	100290	7 15001 00290 7	1 07 15001 00290 4
Raisins (48/1-lb.)	100292	7 15001 00292 1	1 07 15001 00292 8
Raisins (144/1.33-oz. bags)	100293	7 15001 00293 8	1 07 15001 00293 5
Raisins (24/15-oz.)	100295	7 15001 00295 2	1 07 15001 00295 9
Raisins (6/5 lb.)	110556	7 15001 10556 1	1 07 15001 10556 8
Dried Fruit and Nut Mix (5/5 lb.)	100296	7 15001 00296 9	1 07 15001 00296 6
Dried Fruit and Nut Mix (24/1-lb.)	100297	7 15001 00297 6	1 07 15001 00297 3
Dried Fruit Mix (24/1-lb.) mult	110160	7 15001 10160 0	1 07 15001 10160 7
Dried Fruit Mix (5/5 lb.)	110161	7 15001 10161 7	1 07 15001 10161 4

**Exhibit 5 - “Please Recycle” Symbol and Statement**



**PLEASE  
RECYCLE**

**Exhibit 6 - “Corrugated Recycles” Symbol and Statement**



**Corrugated  
Recycles**

**Exhibit 7 - USDA Symbol**

**USDA Symbol is Optional**

