



United States Department of Agriculture

Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

Specialty
Crops
Program

Commodity Specification for Frozen Vegetables

March 2022

Commodity Specification for Frozen Vegetables

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GENERAL

U.S. Standards

Frozen vegetables (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Frozen Vegetables (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 and/or Commercial Item Description (CID)

Exceptions to the U.S. Standards for the U.S. Department of Agriculture (USDA) frozen vegetables purchases and/or 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

In accordance with the latest version of the AMS Master Solicitation for Commodity Procurement – Domestic Programs (MSCP-D) Sections 4A52.225-1a,b,c,d,e,f, and 4A52.225-3, contractors must meet all domestic origin requirements with further clarifications shown below.

- 1. Contractors will make all paperwork available to USDA that confirms fruit, vegetable, and nut commodities purchased for USDA food assistance outlets are 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.**
- 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 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.

4. **Examples of documentation submitted may include, but are not limited to: load or warehouse storage receipts for raw product (i.e., bin tags), product blend (formulation) records, product coding explanations, finished product warehousing records, shipping or payment records, or other documentation or evidence that clearly establishes the product's domestic origin.**
5. **An acceptable domestic origin verification traceback must include the following:**
 - **Signed Exhibit 1 Domestic Origin Certification**
 - **Table of Contents**
 - **MUST include narrative or flow chart explaining the documentation provided**
 - **An explanation of the code. (Code Breakdown)**
 - **Each page must 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 being traced**
 - **Trace information submitted must include the physical location of the originating field, farm, orchard, or vineyard.**

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”.
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.**

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 3 for specific products.) Manufacturing plants shall be certified for compliance with the aforementioned requirement by contacting the [Rabbinical Committee at the phone number 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: [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.

When commercial Kosher certification is requested in the solicitation, products must bear one of the Kosher certification symbols illustrated in Exhibit 7.1.

Halal Products

Occasionally, USDA solicits offers to sell Halal products. When commercial Halal certification is requested in the solicitation, products must bear one of the Halal certification symbols illustrated in Exhibit 7.2.

Packing Season

All vegetables used to pack these commodities must be from the current season/crop year, unless otherwise specified in the applicable Solicitation/IFB.

Shipment

Frozen foods shall be held, tendered, and transported at a temperature of 0 degrees F or lower. Under temporary conditions, such as may occur at the time of loading, the product temperature may exceed the 0 degrees F requirement. However, any lot exceeding a temperature of 10 degrees F. at the time of loading shall not be acceptable.

Grade of Frozen Vegetables

All frozen vegetables must be U.S. Grade A (as defined in the U. S. Standards) unless otherwise specified in Section II, Individual Product Specifications, herein or the applicable Solicitation/IFB.

Fill of Container

1. Contractor must meet the net weight for the product as specified in the applicable U.S. Standards unless otherwise indicated herein. Shipping cases for frozen product shall contain twelve 1 pound, 2 pound, 2 ½-pounds, six 5-pounds, or 30 and 40-pound bulk container.
2. 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.
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). Frozen Vegetables 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 3 pounds or less, labels must also meet the following formatting criteria:
 - a. Must include, at a minimum, one (1) color, in addition to 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 a viewing window.

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 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 Exhibit 1 or 2 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 Exhibit 1 or 2 as applicable.

Exhibit 2 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 4, "Please Recycle" Symbol and Statement or Exhibit 5, "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 3 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 frozen vegetables 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

Frozen, Asparagus

Cut Spears (Cuts & Tips)

1. Grade – U.S. Grade A.
2. Sizes (Diameter) of spears and tips – medium size or No. 2 classification 3/8 inch or larger but less than 5/8 inch.
3. Length of cut – 1 inch, plus or minus ¼ inch.
4. Net Weight –
 - a. 30 pounds per case (6/5-pound bags.)
 - b. 30 pounds per case (12/2.5-pound bags.)

Whole Spears

1. Grade – U.S. Grade A.

2. Net Weight – 15 pounds per case (6/2.5-pound bags.)

Frozen, Whole Kernel Corn

1. Grade – U.S. Grade B or better.
2. Color Type – Golden (or yellow).
3. Variety – Frozen Super sweet Whole Kernel Corn may be used as long as it follows the guidelines – A-493.
4. Net Weight
 - a. 30 pounds per case
 - b. 12/2.5-pound containers per case

Frozen, Peas

1. Grade – U.S. Grade B or better, with no additives except salt acquired during processing.
2. Net Weight
 - a. 1/30 pounds per case
 - b. 1/30 pounds per case, Kosher
 - c. 12/2.5-pound containers per case
 - d. 12/1-pound containers per case

Frozen, Green Beans

1. Grade – U.S. Grade B or better, except shall be U.S. Grade A for extraneous vegetable material.
2. Type – Round.
3. Color – Green.
4. Styles – For Material Code 100351 and 111054, product can be **only** Style a. Cut,

Unless specified differently in the Solicitation/IFB.

- a. Cut - provided that the cut style units are one inch in length or longer.
- b. Sliced lengthwise, or French style.
- c. Whole.

5. Net Weight

- a. 30 pounds per case
- b. 12/2-pound containers per case – Material Code: 111054

6. Short piece: a unit in cut style, that is less than 13 mm (0.50 in) in length, as stated in the U.S. Standards for Green and Wax Beans.

Frozen, Mixed Vegetables

- 1. Grade – U.S. Grade B or better.
- 2. Exceptions to the U.S. Standards for Grades of Frozen Mixed Vegetables

Proportions of Ingredients – 4-way mix (plus or minus 7 percent by weight).

- a. 30 percent by weight carrots (diced style 3/8 to 1/2 inch cube).
- b. 20 percent by weight green peas.
- c. 20 percent by weight corn (sweet, golden, or yellow, whole kernel corn).
- d. 30 percent by weight cut style green beans (predominantly of 1/2 inch to 1-1/2-inch cuts).

3. Net Weight –

- a. 6/5-pound containers per case (30 pounds per case)

Frozen, Carrots

- 1. Grade – U.S. Grade A.
- 2. Style –

- a. Sliced (straight cut or crinkle cut), maximum diameter 1 ½ inches.
 - b. Diced (¾ inch to ½ inch cube).
- 3. Net Weight –
 - a. 30 pounds.
 - b. 12/2-pound containers per case
 - c. 12/ 1-pound containers per case

Frozen, Corn-on-the-Cob

- 1. Grade – U.S. Grade A (or U.S. Fancy).
- 2. Length – Short (3 inches to 3½ inches).
- 3. Color – Golden (or yellow).
- 4. Style – Trimmed.
- 5. Unit Size – 1,320 cases.
- 6. Pack Size – 96 ears per case.

Frozen, Mashed Sweet Potatoes

- 1. Grade – U.S. Grade A.
- 2. Color – Golden, Yellow, or Mixed.
- 3. Style – Mashed.
- 4. Net Weight – 30 pounds (6/5-pound bags).

Frozen, Cut or Chunks Sweet Potatoes

- 1. Grade – U.S. Grade A.
- 2. Color – Golden, Yellow, or Mixed.
- 3. Style – Cut or Chunks.

4. Cut Size – ½ to 1 inch.
5. Net Weight – 30 pounds (6/5-pound bags).

Frozen Broccoli

1. Grade – U.S. Grade A.
2. Style – Short Spears or Florets.
3. Each short spear or floret must weigh more than 4 grams.
4. Net Weight – 30 pounds (6/5-pound bags).

Frozen IQF Spinach

1. Grade – U.S. Grade A.
2. Style – Chopped.
3. Package size – 12/2 pounds or 20 pounds.

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), Specialty Crops Program (SCP), 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 <https://www.ams.usda.gov/services/auditing/fruits>, 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 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. Mushrooms 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, and 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.
7. Hydration – Mushrooms shall not be hydrated.
8. Net Weight –
 - a. 40 pounds per case.
 - b. 12/2.5-pound containers per case – Material Code 110920.

Frozen, Vegetable Blends

Vegetable blends shall meet the salient characteristics specified in CID A-A-20294A, effective on the date of the Solicitation/IFB with the following exception:

Analytical requirements in Section 6.1 of CID A-A-20294A for this commodity are not required.

1. Sweet Peppers and Onion Blend –
 - a. Blend I – Two or more vegetable(s) packaged together.
 - b. Vegetable 24, Sweet pepper, green; Designation d – sliced.

- c. Vegetable 25, Sweet pepper, red; Designation d – sliced.
 - d. Vegetable 14, Onion; Designation c – strips.
- 2. Additional Quality Factors
 - a. Proportion of ingredients: 34% Green Peppers, 33% Red Peppers, 33% Onions.
 - b. Tolerance of proportions: (+ or –) 10%.
 - c. The final product blend is reasonably free flowing, reasonably bright, and possesses reasonably uniform units.

Frozen, Sweet Peppers

- 1. Grade – U.S. Grade A.
- 2. Types of frozen sweet peppers.
 - a. Type: I, green.
 - b. Type: II, red.
- 3. Style: Sliced (strips).
- 4. Note from U.S. Standard - Uniformity: The units are practically uniform in size and the aggregate weight of all strips less than 1-1/4 inches in length does not exceed 30 percent, by weight, of all the units.
- 5. Additional Quality Factors
 - a. Strip size: Width, approximately 3/8 inch; for length, see uniformity above.

Frozen, Onions

- 1. Style – Strips (width, approximately 3/8 inch, for length see uniformity below)
- 2. Additional Quality Factors
 - a. Color: Good color. The onions have a good characteristic bright color typical of the varieties.
 - b. Appearance: The product is reasonably free flowing, reasonably bright, and has reasonably uniform units. The overall appearance or edibility of the frozen onions is slightly but not seriously affected by markedly variable units, small specks, or

other factors.

- c. Uniformity: The aggregate weight of all strips less than 1-1/4 inches in length does not exceed 30 percent, by weight, of all the units.
 - d. Defects: The onions are practically free of defects such as but not limited to, dark green units, blemishes, peel, mechanical damage, sprouts, root crown, and core material.
 - e. Character: Good character. The onions are uniformly firm and tender, and practically free of soft and spongy units.
 - f. Flavor and odor: the frozen onions, before and after cooking, have a flavor and odor that is normal and typical for the variety and is free from objectionable flavors and odors.
3. The frozen onions have no grit or dirt present that affects the appearance or edibility of the product.
 4. Net weight –
 - a. 30 pounds per case (1/30-pound case).
 - b. 30 pounds per case (6/5-pound bags).
 - c. 30 pounds per case (12/2.5-pound bags).

Frozen, Butternut Squash - 6/5-pound containers per case.

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 ½” 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
7. 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.
8. Flavor and Odor – Must possess good typical flavor and odor with no off flavors or odors.
9. Appearance - The expected end item will appear as good as, or better than what is depicted below.



Frozen Potatoes, Diced

1. Grade – U.S. Grade A based on U.S. Standards for Grades of Frozen Hash Brown Potatoes.
2. The potatoes will be blanched but will not be fried.
3. Style – Diced approximately $\frac{1}{2} \times \frac{1}{2}$ inch cubes and which contain not more than 90 grams, per sample unit, of units smaller than one - half the volume of the predominant size unit.
4. Net Weight – 6/5-pound containers per case.

INSPECTION, CERTIFICATION, AND CHECKLOADING

Requirements

Representatives of the AMS, Specialty Crops Program, Specialty Crops Inspection (SCI) Division (USDA Inspector) must perform the inspection and **checkloading (if requested)**. 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 frozen products must be performed not more than 60 days 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 Frozen 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.

Certification

Subject to (see the Master Solicitation) the acceptability of the quality, weight, and packaging 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 purchase order shall constitute rejection of such lot.

Checkloading

As a result of the Mandatory Checkloading Phase Out Program, the requirements for checkloading Frozen Vegetables, by USDA inspectors, will be eliminated for contracts announced on or after April 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.

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 fax log, to alleviate possible miscommunication.

Laboratory Tests

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

FAILURE TO MEET SPECIFICATIONS

Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable

for delivery. If any lot of frozen vegetables 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.

REFERENCE LINKS

The product must comply with the below references/requirements that are effective on the date of the Solicitation/IFB announcement (published separately).

AMS Master Solicitation:

<https://www.ams.usda.gov/sites/default/files/media/MSCP.pdf>

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>

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
1/	PURCHASE ORDER NO. 3/
2/	4/
USDA SYMBOL - Optional	

5/ KEEP FROZEN

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 must 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. 2/ Insert the size and number of packages per case, i.e., 6 /No. 10 cans, 6/5 pound bags, 12/46 ounce cans, 1/25 pound bag.
- 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 "3").

Recycle symbols and statements can be placed on bottom panels (Exhibit "4" and "5").

Exhibit 2 - Alternative Label for Non-Commercial Shipping Containers
(Includes all Required Information)



(USDA Symbol is optional)

Product Name

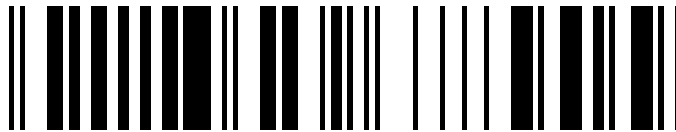
Style

Purchase Order Number xxxxx

Packed by: ABC Growers

Any Town, CA 99999

KEEP FROZEN

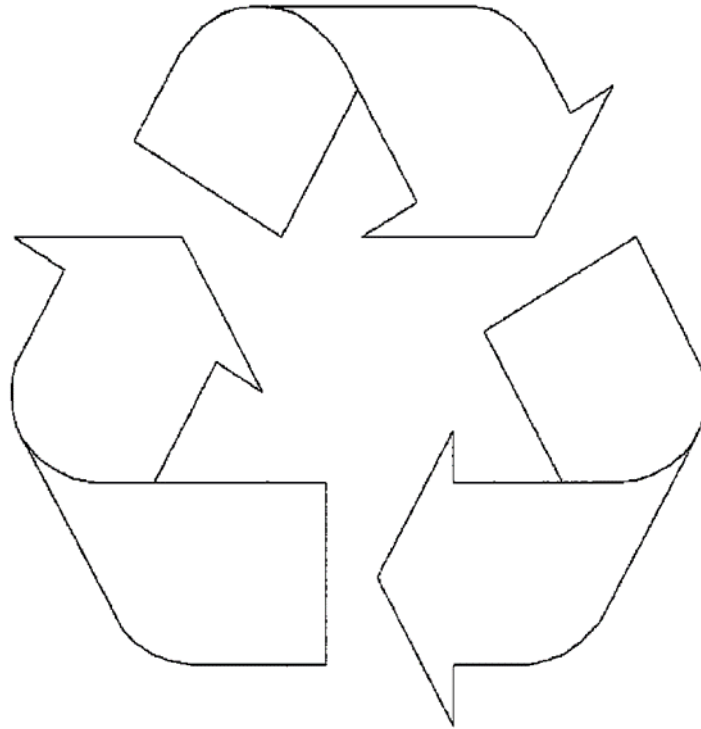


1234567891012345678910

Exhibit 3 - Universal Product Codes

Frozen Vegetables	WBSCM Material	Primary Container	Secondary Container
Asparagus, Whole Spears (6/2.5 lb.)	100304	7 15001 00304 1	1 07 15001 00304 8
Asparagus (12/2.5 lb.)	100346		1 07 15001 00346 8
Broccoli (6/5 lb.)	110282	7 15001 10282 9	1 07 15001 10282 6
Broccoli (30 lb.)	110473		1 07 15001 10473 2
Butternut Squash Diced (6/5 lb.)	110861	7 15001 10861 6	1 07 15001 10861 3
Carrots Diced (12/1 lb.)	111460	7 15001 11460 0	1 07 15001 11460 7
Carrots Sliced (30 lb.)	100352	7 15001 00352 2	1 07 15001 00352 9
K Carrots Sliced (30 lb.), Kosher	110064	7 15001 10064 1	1 07 15001 10064 8
Carrots Diced (30 lb.)	110480	7 15001 10480 9	1 07 15001 10480 4
Carrots Diced (12/2 lb.)	111052	7 15001 11052 7	1 07 15001 11052 4
Corn (12/2.5 lb.)	111053	7 15001 11053 4	1 07 15001 11053 1
Corn (30 lb.)	100348	7 15001 00348 5	1 07 15001 00348 2
Corn-on-the-cob (96 ears per case)	100349	7 15001 00349 2	1 07 15001 00349 9
Green Beans (Cut Style 12/2 lb.)	111054	7 15001 11054 1	1 07 15001 11054 8
Green Beans (Cut Style, 30 lb.)	100351	7 15001 00351 5	1 07 15001 00351 2
K Green Beans (Cut Style, 30 lb.), Kosher	110063	7 15001 10063 4	1 07 15001 10063 1
Mixed Vegetables (4-way mix, 6/5 pound)	111230	7 15001 11230 9	1 07 15001 11230 6
Potatoes (Diced, 6/5 lb.)	110844	7 15001 10844 9	1 07 15001 10844 6
Sweet Potatoes Mashed (6/5 lb.)	100354	7 15001 00354 6	1 07 15001 00354 3
Sweet Potatoes Chunks (6/5 lb.)	110562	7 15001 10562 2	1 07 15001 10562 9
Mushrooms Diced IQF-CTN (40lb.)	110421	7 15001 10421 2	1 07 15001 10421 8
Mushrooms Diced (12/2.5 pound)	110920	7 15001 10920 0	1 07 15001 10920 7
Peas (12/1 lb.)	111461	7 15001 11461 7	1 07 1500 11461 4
Peas (12/2.5)	110763	7 15001 10763 3	1 07 15001 10763 0
Peas (30 lb.)	100350	7 15001 00350 8	1 07 15001 00350 5
K Peas (30 lb.), Kosher	110062	7 15001 10062 7	1 07 15001 10062 4
Random Cut Sweet Potatoes (6/5 lb.)	100353	7 15001 00353 9	1 07 15001 00353 6
Spinach Chopped IQF-PKG (12/2 lb.)	110391	7 15001 10391 2	1 07 15001 10391 5
Spinach Chopped IQF-CTN (20 lb.)	110392	7 15001 10392 5	1 07 15001 10392 8

Exhibit 4 - “Please Recycle” Symbol and Statement



**PLEASE
RECYCLE**

Exhibit 5 - “Corrugated Recycles” Symbol and Statement



**Corrugated
Recycles**

Exhibit 6 - USDA Symbol
(USDA Symbol is optional)



Exhibit 7.1 - Symbols for Kosher Products






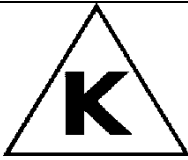
 http://oukosher.org/	 http://www.star-k.org/	 http://www.ok.org/
 http://www.kof-k.org/	 http://www.crcweb.org/	 https://trianglek.org/

Exhibit 7.2 - Symbols for Halal Products

 www.ifanca.org	 www.halalfoundation.org/	 www.ushalalcertification.com
 www.ushalalcertification.com	 www.ushalalcertification.com	