The purpose of this draft amendment to add a new individual specification for Apples for Further Processing. This draft specification contains two parts. Part one is a general or universal, and contains the bulk apple attributes common to all destinations. Part two is destination specific requirements unique to each destination.

The new text is in blue.

General

Prerequisites

Vendors and /or suppliers providing fresh fruit shall participate in and pass an Agricultural Marketing Service, Good Agricultural Practices (GAP) and Good Handling Practices (GHP) Verification Audit. Verification Audits shall be performed by the United States Department of Agriculture (USDA), Agricultural Marketing Service (AMS), Specialty Crops Program (SCP), Specialty Crops Inspection Division (SCI).

All scopes of the audit applicable to the operation must be completed. For instance, if a grower has a storage facility on their farm where apples are stored prior to sending them to the sliced apple vendor, then the appropriate section of the audit must be completed.

All applicable scopes of the audits pertaining to traceability of origin must be satisfactorily completed.

A copy of the GAP&GHP Audit Verification checklist is available on the USDA website at www.ams.usda.gov/gapghp, or from your local USDA or Federal-State inspection office.

All supporting documents verifying adherence to the product specification and product origin must be made available to SCI personnel upon request.

Individual Commodity Specifications

Apples for Further Processing (slices)

General requirements applicable to all destinations unless otherwise specified.

Inspection of Apples for Further Processing will occur at the destination point by a Federal or Federal–State inspector.

Type 1 for Apple Slices
Grade: All apples must meet the U.S. #1 standards or better, as defined and graded by §51.302 of the United States Standards for Grades of Apples with the following exceptions below as noted. All apples must be free of dirt or other extraneous matter. All Apples must be of current crop year and 100% product of the U.S.A.

Packaging (bulk containers): See destination specific requirements for packaging type.

Container Markings: Each bulk container will be labeled or marked with the following minimum information:
- Apple Variety
- Harvest or Pack Date
- Suitable code mark that allows traceability of the product
- Net weight of apples
- Apple Size declaration
- Grower’s or shipper’s name and address
- Country of origin

Noted Exceptions / Additions to U.S. #1 Standards

Size: Specified in the destination specific requirements.

Shape: Fairly Well.

The below percentages are maximum tolerances: Some requirements are destination specific see below.

Russetting – 15% of aggregate surface
Decay – 1%, (2% for specifications C and D)
Internal Browning – 0% - (2% for specifications C and D)
Internal Water Core – 0% - (2% for specifications C and D)
Damage Defects – 8%
Serious Damage Defects – 5%
Total Defects – Specified in the destination specific requirements.
Stickers – None

The above defects are defined within the U.S. Standards for Grades of Apples - US #1.

Varieties: Approved varieties are specified in the destination specific requirements.

Maturity/Condition: Representative samples for each lot will be collected and pressure tested at destination. Pressure per fruit will be no less than 14 pounds with a minimum average of 15 pounds in each sample. Not more than one sample shall contain fruit not meeting this requirement. Furthermore, if two or more individual samples fail to meet the pressure requirement, the entire lot will then fail. Flesh cannot be mealy even if meeting pressure requirements. The number of samples collected will be determined based on the size of the lot being inspected. Each lot will be sampled separately. See specifications for destinations A and E for alternate pressure testing requirements.

Taste: The taste must have no foreign taste or odors that would indicate contamination.
Transportation: The apples will be transported to destination in compliance with FDA’s current FSMA Final Rule on Sanitary Transportation of Human and Animal Food and the USDA, AMS Master Solicitation for Commodity Procurements April 12, 2017 or current edition. 

Also see destination specific transportation and temperature requirements for additional information.

**Destination Specific Requirements**

**Destination - Dauberville, PA - Specification A**

**Varieties:** Gala, Jonagold, Pink Lady, Empire.

**Size range:** 88 to 113 count.

**Total Defects:** 8%.

**Maturity/Condition:** Representative samples for each lot will be collected and pressure tested at destination. Pressure per fruit will be no less than 13 pounds with a minimum average of 14 pounds in each sample. Not more than one sample shall contain fruit not meeting this requirement. If two or more individual samples fail to meet pressure requirements, the entire lot will then fail. A sample will consist of 5 apples pulled from different locations in a single bin. There will 6 samples pulled from bins located in different sections of the load. Each load will be sampled separately.

**Packaging:** Standard (36” maximum height) industry bins in clean wood, cardboard or plastic in good condition.  
*Processors’ notes: Plastic bin liners cannot be used and bins will not be returned.*

**Transportation:** Within the range of 33 – 40 degrees Fahrenheit, with an optimum temperature of 35 degrees F. If the temperature exceeds 40 degrees F. at receipt, customer retains the right to refuse the receipt of the apples.

**Destination - Oxnard, CA – Specification B**

**Varieties:** Galas, Pink Ladies, Jazz, Empire, Lady Alice, Pacific Rose.

**Size range:** 88 to 138 count. 
No Mixed Sizes in Container Pack.

**Total Defects:** 8%.

**Packaging:**  
Standard (36” maximum height) industry bins in clean & in good repair wood, plastic, or corrugated in good condition. Plastic bin liners can be used for wood corrugate or plastic bins, but must be left open, and cannot be closed or sealed on top. Corrugated bins must have a corrugated top. 
*Processors’ notes: Plastic, wood, or corrugated bins will not be returned.*

**Transportation:** Temperature on dispatch and receipt: within the range of 33-40 degrees Fahrenheit, with an optimum temperature of 35 degrees Fahrenheit. If the temperature exceeds 40 Degrees Fahrenheit at receipt, customer retains the right to refuse receipt of the apples.
**Destination - Shelby, MI – Specification C**

**Varieties:** Empire, Jonagold, Romans (Non-Bleeding)*

*The variety Law Romans is 100% prohibited and not acceptable.

**Sizing:** 80% will be between 2.5 inches and 3.5 inches.

**Total Defects:** 12%.

Apples are to be 100% orchard run only; any sizing, sorting, or processing of the apples after harvest is 100% prohibited and will not be accepted for delivery.

**Packaging:** Apple industry standard stackable (minimum 18 bushel, 36” maximum height) bins in clean hard wood, or plastic bins of good condition with no broken sections allowable.

**Processors’ notes:** Plywood bins or corrugate totes are not acceptable. Plastic bin liners cannot be used and plastic or hardwood bins will not be returned.

**Transportation:** Temperature on dispatch and receipt: within the range of 33 – 40 degrees Fahrenheit, with an optimum temperature of 35 degrees F. If the temperature exceeds 40 degrees F. at receipt, the customer retains the right to refuse receipt of the apples.

**Destination - Richland Center, WI - Specification D**

**Varieties:** Empire, Jonagold, Gala.

**Sizing:** 80% will be between 2.5 inches and 3.5 inches.

**Total Defects:** 12%.

**Packaging:** Standard (36” maximum height) industry bins in clean wood or plastic. Plastic bin liners can be used but must be left open, they cannot be closed or sealed at the top.

**Processors’ notes:** Plastic or wood bins will not be returned.

**Transportation:** Temperature on dispatch and receipt: within the range of 33 – 40 degrees Fahrenheit, with an optimum temperature of 35 degrees F. If the temperature exceeds 40 degrees F. at receipt, the customer retains the right to refuse receipt of the apples.

**Destination - Hartford, MI - Specification E**

**Varieties:** Empire, Jonagold, Rome’s (non-law - non-bleeding), Ida Red, Granny Smith.

**Sizing:** Minimum size = 2.5 inches.

**Total Defects:** 8%.

**Maturity/Condition:** Representative samples for each lot will be collected and pressure tested at destination. Pressure per fruit will be no less than 12 pounds with a minimum average of 13 pounds in each sample.
Packaging: Standard (36” maximum height) industry bins in clean wood or plastic.

Processors’ notes: Plastic bin liners cannot be used. Plastic or wood bins will not be returned.

Destination - Stockton, CA – Specification F

Varieties: Gala, Pink Lady, Granny Smith.

Size range: 88 to 113 count.

Total Defects: 8%.

Packaging: Approximately 800lbs. of fruit per bin.