**SECTION 32 PURCHASE SPECIFICATION FOR MANDARIN ORANGES AND TANGERINES**

**COMMODITY SPECIFICATION FOR FRESH CITRUS FRUIT - AUGUST 2019**

**Prerequisites**

Vendors or subcontractors who are supplying fresh citrus to the United States Department of Agriculture (USDA) through this new Section 32 purchase must ensure that each of their suppliers/subcontractors who grow, harvest, pack, hold, and handle product have approved and current food safety verification audits PRIOR to the bid opening date of the solicitation. Additional audit requirements can be found in the “Tendering Text” of the Solicitation.

For further information please contact: SCVendorAudit@USDA.gov

All citrus fruit must be of 100% domestic origin. When requested, the vendors will make all paperwork available to SCI that confirms 100% domestic origin traceback from the recipient destination to the origin orchard, including all steps in the process and a narrative of those steps.

The citrus fruit must also meet all relevant requirements of the Commodity Specification for Fresh Citrus Fruit, August 2019, and the below individual commodity specific requirements.

Inspection and certification of the fresh citrus fruit must be performed at shipping point, during or after the final packaging, prior to shipping. Inspection must be performed by SCI Federal or Federal-State Inspection Service only. Inspections under the Partners in Quality (PIQ) and Customer Assisted Inspection Program (CAIP) programs are not accepted for Commodity Procurement purchases. The contractor must contact and allow the USDA Inspector at least 72 hours advance notice when scheduling inspection service.

All citrus fruit deliveries must be “Positive Lot Identified” (PLI) in accordance with official SCI PLI methods.

The citrus fruit must reach destination within 7 calendar days of the packing date, with day one being the packing date. When needed, adherence to this requirement will be determined by reviewing the labeled packing date and the shipping and receiving documents.

If SCI inspection/certification at shipping point/origin meets all requirements of this specification and solicitation, it does not guarantee acceptance at destination. Product at destination must still meet all applicable specification and solicitation requirements with no additional tolerances allowed. Failure to meet these requirements may result in rejection of the load at destination. It is
the vendor’s responsibility to ensure the delivery of acceptable product and the replacement of any failed deliveries with acceptable product.

**Individual Commodity Specification for Mandarin Oranges and Tangerines**

**Grade**

U.S. No. 1 or better. Shipping point tolerances apply.

The U.S. Standards to be applied are determined by the origin, texture, thickness of skin, discoloration, and scarring using guidance from PATCH # 006 Certifying Various Varieties of Citrus. Patch #006 and U.S. Grade Standard links included below.

**Varieties/Types**

All varieties of seedless mandarin oranges or tangerines are permitted. Varieties and types may not be intermingled in the consumer unit (bag), master carton, pallet, or truckload.

**Size**

Minimum 246, Maximum 100, Size designations represent the number of fruits per 30 lb. master container as stated by the applicant.

Citrus fruit, in each offer unit (truckload) ordered delivered by USDA shall contain product of not more than three (3) adjacent sizes nor be in more than three locations within the trailer at the time of inspection. Each size shall be segregated in the shipment with a minimum of intermingling of the sizes and no intermingling on a single pallet.

**Type of Pack**

6/5-pound consumer units within a thirty-pound master container

- Consumer units must be mesh bags. All products shall be packed in new, good, clean, consumer units, which meet all applicable Food and Drug Administration (FDA) requirements and may be labeled or unlabeled.

**Labeling**

Numerical size of the citrus fruit packed in a closed 30 lb. master container must be indicated on the master container. In addition, the master container will include standard FDA and industry labeling and must also include the date of pack.

**Transportation and Storage**

Must be transported to destination at an air temperature not to exceed plus 40 degrees F. Must be stored under refrigeration (optimum temperature 41 to 46 degrees F.).

**Quantity per Truckload**

1,200 master containers (cartons) per truckload.
Material code

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<th>Package size and type</th>
<th>Material code</th>
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All other terms and conditions remain unchanged.

REFERENCE LINKS

PATCH # 006 Certifying Various Varieties of Citrus:

USDA Purchase Programs: Solicitations & Awards
https://www.ams.usda.gov/selling-food/solicitations

USDA Product Specifications & Requirements:

U.S. Grades and Standards Fruit:
https://www.ams.usda.gov/grades-standards/fruits

USDA Specialty Crops Field Inspection Offices
https://www.ams.usda.gov/services/sci-contacts/field-inspection-offices