

July 27, 2020

AMENDMENT NO. 1

Commodity Specification for Dehydrated Potato Products May 2019

The purpose of this amendment is to revise the individual specification for Dehydrated Potato Flakes. Specifically, to:

- Add requirements for new Styles for Type II - Mashed – **Style A – Granules and Style D - Agglomerates.**

Existing language and requirements are black, and the revised specification is shown in blue.

II. Individual Commodity Specifications

Dehydrated Potatoes – Granules, Flakes, and Agglomerates

The dehydrated potatoes shall meet the salient characteristics specified in CID A-A-20032 - Potatoes, White, Dehydrated, effective on the date of the Solicitation/IFB for:

Type II – Mashed

Following the manufacturers label directions, the rehydrated or prepared product shall have a consistency typical of mashed potatoes.

Style A- Granules

- a. Standard mix without dairy ingredients added.**
 - i. Instructions on package will direct end user to add dairy and salt during preparation.**
 - ii. The specific requirement in CID A-A-20032: 6.3.1 (sieve analysis) is not a requirement for the specification.**

Style B – Flakes - without peel

- a. Without dairy ingredients added.**
 - i. Instructions on package will direct end user to add dairy and salt during preparation.**

Style D – Agglomerates - without lumps (Complete Mix)

- a. Agglomerated product with dairy ingredients included.**
 - i. Complete mix, with dairy and other flavoring ingredients included. Instructions on package will direct end user to add water only.**
 - ii. The dehydrated white potatoes shall be porous random shaped agglomerated potato pieces where by the final drying has been accomplished by air-drying. The agglomerated potato pieces shall be free from clumps that will not break under slight finger pressure. Sieve analysis is not required.**

The Styles A or B or D, which may be purchased, shall be indicated in the Solicitation/IFB.

Optional ingredients –

- a. Sodium sulfite or sodium acid sulfite or other approved sulfating agents –
- b. Any safe and suitable emulsifiers and/or antioxidants as permitted by provisions under the Federal Food, Drug, and Cosmetic Act.

Analytical Procedures

Analytical testing procedures shall be in accordance with the procedures outlined in CID A-A-20032 (in effect at the date of the Solicitation/IFB). The testing for analytical requirements by the AMS National Science Laboratories (NSL) shall be at a frequency of once per purchase order, or in the case of an IDIQ contract, once per contract. When the product meets these initial testing requirements, the vendor will then supply the SCI inspector with the results of in-house, third party, or NSL testing, for each lot submitted for inspection.

Sulfite –

Style A – Granules – Not more than 600 parts per million (ppm) (Calculated as sulfur dioxide).

Style B – Flakes – Not more than 500 parts per million (ppm) (Calculated as sulfur dioxide).

Style D – Agglomerates – Not more than 600 parts per million (ppm) (Calculated as sulfur dioxide).

Moistures –

Style A – Granules – Not more than 9.5%

Style B – Flakes – Not more than 9.0%

Style D – Agglomerates – Not more than 9.5%

Reducing sugars –

Style A – Granules - Not more than 4.0%

Style B – Flakes – Not more than 4.0%

Style D – Agglomerates – Not more than 4.0%

Defects –

Style A – Granules - Each individual sample unit shall contain not more than 80 total pieces of black and dark brown specks larger than 1.0 mm (0.039 in) and the average of all sample units shall not exceed 65 total pieces of black and dark brown specks larger than 1.0 mm (0.039 in).

The sample unit for evaluation is the surface of the product in a circle 100 mm (3.94 in – (petri dish)) in diameter.

Style B – Flakes – Each individual sample unit of product shall contain not more than 20 total pieces of peel, black, dark brown, or orange (scorched) specks and the average of all sample units shall not exceed a total of 15 peel, black, dark brown, or orange (scorched) specks measuring over 1.6 mm (1/16 in) in any dimension. The sample unit size for evaluation is 100g (3.5 oz).

Style D – Agglomerates - Each individual sample unit shall contain not more than 40 black, dark brown, or orange (scorched) specks, larger than 1.0 mm (0.039 in), and the average of all sample units shall not exceed 30 black, dark brown, or orange (scorched) specks. The sample unit for evaluation is the surface of the product in a circle 100 mm (3.94 in – (petri dish)) in diameter.

Net Weight Specifications:

Style/Container Size and Label Weight	Minimum Sample Average	Lower individual Limit
Style A (Granules) -12/16-ounce (<u>plus or minus 0.5 ounce</u>) container	Meets declared label weight on the container	No individual sample will have a net weight less than 0.3 ounces below the declared label weight
Style B (Flakes) - 12/16-ounce (1 pound) container	16 ounces (1 pound)	No less than 15.7 ounces
Style D (Agglomerates) -24/16-ounce (<u>plus or minus 0.5 ounce</u>) container	Meets declared label weight on the container	No individual sample will have a net weight less than 0.3 ounces below the declared label weight

Truck load case counts:

Style/Container Size and Label Weight	Cases per Truck Load
Style A (Granules) - 12/16 ounce (<u>plus or minus 0.5 ounces</u>) container	2,352 cs
Style B (Flakes) - 12/16 ounce container	2,500 cs
Style D (Agglomerates) - 24/16-ounce (<u>plus or minus 0.5 ounce</u>) container	1,400 cs

Universal Product Codes:

Dehydrated Potatoes	WBSCM Material	Primary Container	Secondary Container
Style A Granules – without dairy (12/16 oz. +/- 0.5 oz.)	111303	7 1500111303 0	1 07 15001 11303 7
Style B Flakes – without dairy (12/16 oz.)	100337	7 15001 10337 6	1 07 15001 10337 3
Style D Agglomerates – Complete Mix (24/16 oz. +/- 0.5 oz.)	111301	7 15001 11301 6	1 07 15001 11301 3

All other terms and conditions remain unchanged.