

April 11, 2018

AMENDMENT NO. 1

COMMODITY SPECIFICATION FROZEN FRUIT – June 2017

The purpose of this amendment is to make the following additions and clarifications in the Commodity Specification:

- Add additional language to Frozen Sliced Apples
- Additional terms added describing blueberry types
- Add additional pack size for Frozen Red Raspberry Puree
- For Strawberry cups, either fresh or frozen may be used in formulation
- For Mixed Berry cups blueberries may be either native/wild/lowbush or cultivated/highbush
- For Mixed Berry cups the strawberries used in the formulation may either be fresh or frozen
- For Mixed Berry cups additional language added to clarify end product characteristics
- Other clarifications and editorial changes

Original language is in **black** and new language is in **blue**.

II. Individual Commodity Specifications

A. Apple slices

1. Grade – U.S. Grade A, **in accordance with the United States Standards for Grades of Frozen Apples.**
2. Style – Sliced.
3. Type of Pack – Individually Quick Frozen (IQF).
4. **The varieties used will be suitable for slicing and freezing. No mixing of varieties is allowed.**
5. **Ascorbic acid and citric acid may be added to inhibit oxidation.**
6. **Sulfites cannot be substituted for ascorbic acid and citric acid.**
7. **No added nutritive or non-nutritive sweeteners or salt.**

8. Once the product is thawed and free of ice crystals:

- Will be reasonably bright and show no more than slight oxidization (browning)
- The texture will be reasonably uniform and firm but not hard, excessively soft, or flabby.

D. Blueberries

1. Grade – U.S. Grade B or better **in accordance with the U.S. Standards for Grades of Frozen Blueberries.**
2. Types of frozen blueberries.
 - a. **native or wild (lowbush) type or**
 - b. **cultivated (highbush) type.**
 - c. **types a and b cannot be mixed.**

E. Red Raspberry Puree

Size:

Frozen Fruit	WBSC Material	Primary container	Secondary Container
Red Raspberry Puree (24/1 lb.)	110941	7 15001 10941 5	1 07 15001 10941 2
Red Raspberry Puree (6/5-3/4 lb.)	100250	7 15001 00250 1	1 07 15001 00250 8

J. Strawberries

Frozen Strawberries in Individual Serving Sizes (cups)

1. Grade – Equivalent to U.S. Grade A based on tolerances established in the U.S. Standards for Grades of Frozen Strawberries, sliced style. **Style used for this pack is diced.**
2. Style – Diced (**approximately** 3/8 to 1/2 inch). Fresh or frozen strawberries may be used for this formulation.
5. Pack Formula – **use of citric acid and ascorbic acid is optional.**

L. Mixed Berry Cup

Individual Serving (11.5 + 1)

1. Grade
Blueberries – U.S. Grade B or better **in accordance with the U.S. Standards for Grades of Frozen Blueberries.**

Types of frozen blueberries.

- a. native or wild (lowbush) type or
- b. cultivated (highbush) type.
- c. type a and b cannot be mixed.

Strawberries - Equivalent to U.S. Grade A based on tolerances established in the U.S. Standards for Grades of Frozen Strawberries, sliced style. **Style used for this pack is diced.**

2. Style
 - a. Blueberries – IQF whole berries.
 - b. Strawberries – **Fresh or frozen** diced (approximately 3/8 to 1/2 inch).

Berries used and processed for this formulation must result in the end item that meets the requirements of this specification. Specifically in the formulated and frozen end product:

- The color and character of the whole blueberries will be U.S. Grade B or better
- The color and character of the diced strawberries will be U.S. Grade A based on tolerances established in the U.S. Standards for Grades of Frozen Strawberries for sliced style with the following exception:
 - A reasonable amount of discoloration of the strawberries is allowed due to the blueberry color migrating into the strawberry dices as long as the strawberry dices retain a fairly good pink to red color.

6. Pack Formula – **use of citric acid and ascorbic acid is optional.**

All other terms and conditions remain unchanged.