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:

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

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
d. 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
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.