

March 1, 2017

AMENDMENT NO. 3
COMMODITY SPECIFICATION
FROZEN FRUIT – October 2014

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

- Add a link for the FDA Food Labeling Guidance and Regulations
- Add minimum labeling and packaging requirements
- Add primary container labeling/packaging color requirements
- Add a new commodity Sweet Cherries (unsweetened IQF)
- Add new pack sizes for IQF Strawberries
- Add a new commodity, Frozen Mixed Berry Cup
- Add material codes/UPC for new products and new package sizes

I. General

B. Exceptions to U.S. Standards and/or Commercial Item Description (CID)

Exceptions to the U.S. Standards for the Department of Agriculture (USDA) frozen fruit purchases and/or Commercial Item Description (CID) are found in Section II, Individual Commodity Specifications, of this document.

1. ORDER OF PRECEDENCE

The contract will incorporate this Master Solicitation including: the applicable IFB; the applicable Commodity Specification and/or Supplement; the Contractor's offer; and the Purchase Order. If the contract documents are inconsistent or contradictory, the following order of precedence will prevail: IFB, Master Solicitation, Amendments to Commodity Specifications, Commodity Specifications and/or Supplement(s).

I. Packing, Labels and Packaging

1. Primary Containers

- a) Vendors have the option to use commercial/retail labeling and packaging which meets all applicable FDA requirements (**link to: FDA Food Labeling Regulations**) and contains a code which allows traceability of the product in the event of a recall. Retail labels must meet minimum requirements as specified in the Master Solicitation.

- b) All products must be packed in new, commercially acceptable primary containers

- c) For containers with net weight of 3 pounds or less.
 - Product will be packed in poly bags and effectively sealed so as not to leak when thawed
 - Product labeling/packaging shall also have at least 2 colors other than black and/or white and a visual representation of the product if the container is not clear.
 - Suitably code marked so that the product can be identified with related inspection certificates

Minimum FDA labeling requirements are:

- Statement of identity, or name of the food
- Net quantity statement
- Ingredient statement
- Manufacturer or distributor location statement
- Allergen declaration (if product contains a major allergen)
- A “Keep Frozen” statement
- Contains a code which allows traceability of the product in the event of a recall

2. Secondary Container (case) and Markings

- Primary containers shall be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe transportation to destinations.
- Case flaps, gaps, and other openings may not exceed 1 inch and must be fully sealed with tape. Tape must be clear and of commercially acceptable width and strength. The tape must extend at least two inches down the sides or ends.
- Mixing and matching of USDA and commercial labeling methods will not be acceptable
- Two or more different commercial labels are not allowed within a shipping unit (truckload)
- For institutional/foodservice pack sizes (larger than 3 lbs. net weight) minimum labeling information listed above must appear on the secondary container if not included on the primary packing
- The construction of shipping cases shall be adequate to withstand normal refrigerated shipping and cold storage

- Corrugated fiberboard construction, rated at a minimum of 275 pounds per square inch bursting strength for 30-pound cartons and 40 pound cases and 225 pounds PSI for 20 and 25 pound cases
- Markings for Non-Commercial Shipping Containers must meet requirements of Exhibit 1

II. Individual Commodity Specifications

B. Apricots

4. Net Weight –

- d) 6/5 pound bag

D. Blueberries

3. Net Weight

- d) (TBD) pound poly lined tote bin

G. Cherries

3. Variety

- a) Red Tart, Pitted (RTP) - Regular 5+1 or Unsweetened Individually Quick Frozen (IQF) as specified in IFB/Solicitation.
- b) Sweet Cherries, Pitted, Unsweetened - IQF only.
 - Grade – U.S. Grade B or better except U.S. Grade A for Pit Score.
 - Pit Score – A tolerance of not more than one pit per 160 ounces is permitted.
 - Type of Pack – Individually Quick Frozen (IQF).
 - Net Weight – 12/2.5 pound poly bags

J. Strawberries

1. Grade – U.S. Grade A.

2. Style

- a) IQF Frozen Whole
- b) IQF Frozen Sliced
 - Type of Pack – Individual Quick Frozen (IQF).
 - Slice size (approximately 3/8 to 1/2 inch)
 - Net Weight – 6/5 pound poly bags as specified in IFB/Solicitation

- Mold Count – shall be in accordance with FDA requirements

L. Frozen, Mixed Berry Cup – Individual Serving (11.5 + 1)

1. Grade
 - a) Blueberries – U.S. Grade B or better – Variety – Cultivated or native (as specified in the Solicitation/IFB).
 - b) Strawberries - Equivalent to U.S. Grade A based on tolerances established in the U.S. Standards for Grades of Frozen Strawberries, sliced style.
2. Style
 - a) Blueberries – IQF whole.
 - b) Strawberries – IQF diced (approximately 3/8 to 1/2 inch).
3. Proportion of ingredients: 50% Whole Blueberries and 50% Diced Strawberries (by weight) - Tolerance of proportions: (+ or -) 10%.
4. Individual Net Weight - 4.0 ounces per cup, 96 cups per case.
5. Size of Primary Container - Individual portion serving cups. Cups must be suitably code marked so that the product can be identified with related inspection certificates. Label must meet minimum FDA requirements and include at least two additional colors other than black and white.
6. Pack Formula
 - The pack ratio must be 11.5+1 fruit to sugar ratio where the packing media is sugar, syrup, ascorbic acid and citric acid or,
 - The packing media must be 5.5 + 1 fruit to sugar ratio where the packing media is 45 degrees Brix syrup and may also be composed of strawberry puree, sugar, ascorbic acid and citric acid
7. There shall be NO cooked product of any kind used.
8. Identity coding must be on the cases and primary containers.
9. Product must meet FDA Defect Action Level.
10. USDA Inspection shall be made during on-line production or repacking of the product.

11. Drained Weight – Shall be a minimum of 60 percent of net weight.

Frozen Fruit	WBSCM Material	Primary Container	Secondary Container
Apricots, IQF (6/5)	110862	7 15001 10862 3	1 07 15001 10862 0
Sweet Cherries, IQF (12/2.5)	110872	7 15001 10872 2	1 07 15001 10872 9
Strawberries, Whole, IQF (6/5)	110846	7 15001 10846 3	1 07 15001 10846 0
Strawberries, Sliced, IQF (6/5)	110860	7 15001 10860 9	1 07 15001 10860 6
Mixed Berry Cup (96/4.0 ounce cup)	110859	7 15001 10859 3	1 07 15001 10859 0

All other terms and conditions remain unchanged.