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Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

Specialty
Crops
Program

Commodity Specification for Bottled Juices

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Commodity Specification for Bottled Juices

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GENERAL

U.S. Standards

Bottled juice (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Canned Fruit and Vegetable Juice (U.S. Standards) and/or Commercial Item Description (CID) of Canned Juices effective on the date of the Solicitation/Invitation for Bid (IFB). The U.S. Standards and CIDs are published separately and are incorporated herein and made a part of this Commodity Specification.

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

Exceptions to the U.S. Standards for the U.S. Department of Agriculture (USDA) bottled juice purchases are found in Section II, Individual Commodity Specifications, of this document. Additional exceptions may be specified in the applicable Solicitation/IFB. Any exceptions contained in the applicable Invitation shall have precedence over the requirements contained herein, for that Solicitation/IFB only.

Product Origin

In accordance with the latest version or the Master Invitation for Bids (MIFB-D) Sections 4A52.225-1a,b,c,d,e,f, and 4A52.225-3, contractors must meet all domestic origin requirements with further clarifications shown below.

- 1. In accordance with FAR 52.214-26, contractors will make all paperwork available to USDA that confirms fruit, vegetable, and nut commodities purchased for USDA food assistance outlets are 100 percent grown in the United States. This means that products shall have originated entirely from crops grown, processed, and packed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands (hereinafter referred to as the United States) in accordance with responsible commercial practices, during the packing season, and from the crop year(s) specified.**
- 2. If the contractor handles any commodity originating from sources other than the United States, the contractor must have a written plan to segregate the commodity. This segregation plan will include an identification and record system for all commodities to ensure they are completely segregated and cannot be used to fulfill purchase orders awarded by USDA. Such segregation plan must be made available, within 10 days of purchase order award, to representatives of the Agricultural Marketing Service (AMS).**
- 3. The contractor must maintain positive written documentation records evidencing 100 percent domestic origin to the grower level and ensure that the documentation provided by any subcontractors demonstrates the same level of traceability. The responsibility for compliance is borne by the contractor, regardless of whether the product was processed/packed in their facility or if it originated from other sources (i.e., subcontractors and suppliers). If a contractor receives crops or products originating from**

other sources, it is up to the contractor to obtain proof of domestic origin compliance from those sources.

4. Examples of documentation submitted may include, but are not limited to: load or warehouse storage receipts for raw product (i.e., bin tags), product blend (formulation) records, product coding explanations, finished product warehousing records, shipping or payment records, or other documentation or evidence that clearly establishes the product's domestic origin.

5. An acceptable domestic origin verification traceback must include the following:

- Signed Exhibit 1 Domestic Origin Certification
- Table of Contents
- Narrative or flow chart explaining the documentation provided
- An explanation of the code. (Code Breakdown)
- Each page should be numbered and referenced in Table of Contents
- All pertinent information should be highlighted on each document
- Documentation must be clear and concise and must relate directly to the code being traced
- Trace information submitted must include the physical location of the originating field, farm, orchard, or vineyard

NOTE: Failure to comply with the above requirements, or any submittals consisting of mass unorganized “data dumps” will not be reviewed by SCI and final statuses will be reported to the Commodity Procurement representative as “Incomplete”.

6. In the event of an audit, AMS auditors will examine as many codes as is necessary to verify compliance.

7. Self-certifications by contractors and subcontractors will not be accepted.

8. Failure to observe this requirement may lead to suspension or debarment, purchase order termination, and penalties at Title 18, Section 1001 of the U.S. Code concerning falsification of information.

Packing Season

All fruits or vegetables used for the bottled juices must be from the current packing season/crop year, unless otherwise specified in the applicable Solicitation/IFB.

Holding Period

No shipment of bottled fruit juices may be made earlier than 14 days after packing. No delivery shall be case stamped prior to the completion of the 14-day holding period.

Grade of Bottled Juices

All bottled juices must be U.S. Grade A (as defined in the U. S. Standards) unless otherwise specified in Section II, Individual Commodity Specifications, herein or the applicable Solicitation/IFB.

Fill of Container

1. Contractor must meet the fill of container for the product as specified in the applicable U.S. Standards unless otherwise indicated herein. Each container must be filled as full as practicable. The product must occupy at least 90 percent of the container.
2. The average fill of container must meet the fill of container as printed on the label and the Individual Commodity Specification, Section II.

LABELS AND PACKAGING**Primary Containers (bottles and labels)**

1. Vendors have the option to use commercial labeling and packaging which meets all applicable FDA requirements and contains a code which allows traceability of the product in the event of a recall or they may use non-commercial packaging and labeling as specified in the Master Invitation for Bids.
 - a. Two or more different commercial labels will not be acceptable within a shipping unit (truck load).
2. The processors' own commercially acceptable "brand" labels may be used on all Solicitations/IFBs. Distributor's "brand" labels are not acceptable.
3. All individual serving size containers shall be commercially labeled, packaged, and the vendor's UPC shall be used on the secondary containers.
4. All products must be packed in new, commercially acceptable primary containers (bottles). Bottled juice shall be packed only in the container size and type specified in the applicable Solicitation/IFB. The bottles must be suitably code marked so that the product can be identified with related inspection certificates.
5. All bottles:
 - a. All juices that require Vitamin C fortification must include that information in the Nutrition Facts Panel of the primary container label.
 - b. Juices from concentrate – The product name for the juice from concentrate shall be stated on the primary container label as:

(Applicable Juice Name)
From Concentrate
(Unsweetened)

The words "From Concentrate" shall not be less than ½ the size of the product name.

- c. Bottled Juice must contain the minimum FDA labeling requirements
- d. The label must contain two additional colors other than black and or white
- e. The label will contain a pictorial representation of the fruit(s) used in the juice.
- f. The 64 ounce bottles and 11.5 ounce containers shall be screw-top and can safely be stored stacked not to exceed three pallets high without damage.

Secondary Containers (case) for Commercial Labels

- 1. Bottles with commercial labels 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 glued or sealed with tape. If tape is used in lieu of glue, it must be clear and of commercially acceptable width and strength. The tape must extend at least two inches down the sides or ends.
- 2. Mixing and matching of non-commercial and commercial labeling methods will not be acceptable.
- 3. Two or more different commercial labels will not be acceptable within a shipping unit (truckload).
- 4. Commercially acceptable tray packs wrapped in plastic shrink wrap may be used on all Solicitations/IFBs for all bottles and cartons.

Secondary Containers (case) for Non-Commercial Labels

Bottles with non-commercial labels shall be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe transportation to destinations. Flaps, gaps and other openings may not exceed 1 inch and must be fully glued or sealed with tape. If tape is used in lieu of glue, it must be clear and of commercially acceptable width and strength. The tape must extend at least two inches down the sides or ends.

Cases must be marked in such a manner that they contain all the required symbols, statements and information contained in Exhibits 1, 2 or 3 as applicable.

Cases may be marked by printing or stenciling or by preprinted, self-adhesive stickers. Self-adhesive stickers must be affixed to the case in such a manner that they cannot be removed intact.

Exact arrangement and adherence to font size is not required. The case markings must be clearly marked, easily read, and substantially the same as specified in Exhibits 1, 2 or 3 as applicable.

Exhibit 3 shows an alternative placard that may be applied to a non-commercial, new, corrugated fiberboard case acceptable by common or other carriers for safe transportation to destinations. This placard must be affixed to the case in such a manner that it cannot be removed intact.

Cases must have the recycling statement shown in Exhibit 5, “Please Recycle” Symbol and Statement or Exhibit 6, “Corrugated Recycles” Symbol and Statement.

UNIVERSAL PRODUCT CODES (UPC)

Contractor UPCs are acceptable for primary containers with commercial labels and/or secondary fiberboard cases enclosing commercially labeled product.

UPCs are not required for commercial labeling with tray pack shipping containers.

Products with alternative, non-commercial labels must use the UPCs listed in Exhibit 4 on the primary and secondary containers.

PALLETIZATION REQUIREMENTS

Pallets

Products must be on 48 X 40 inch, non-reversible, flush stringer, and partial four-way entry. New pallets must be good quality wood. Used pallets must be No.1 hardwood or its equivalent in new softwood. **Broken or damaged pallets are unacceptable; however, broken or damaged pallets may be repaired with No.1 hardwood or its equivalent in new softwood.** If pallet exchange is desired, the contractor shall arrange for pallet exchange with consignees. USDA is in no way responsible for arrangement of pallet exchange.

Unitization

Each delivery unit of bottled fruit juices must be unitized. Shipping cases must be stacked and secured from top to bottom, so that each container and layer of containers becomes an integral part of the pallet. Either stretch wrapping with plastic film or “lock ‘n pop” is acceptable. The palletized product must be loaded in the conveyance in such a way that will prevent shifting and damage to the containers of product.

INDIVIDUAL COMMODITY SPECIFICATIONS

All juices must be packed in 64 fluid ounce bottles or cartons, unless otherwise stated. All juices in 64 ounce bottles shall have a minimum average net content of 64.0 fluid ounces. No individual container in the sample shall have a net content less than 63.0 fluid ounces.

Apple Juice

1. Grade – U.S. Grade A, canned apple juice, clear.
2. Vitamin C Requirement – The finished product shall be fortified to contain at least 30 milligrams of Vitamin C (ascorbic acid) per 100 milliliters of apple juice. (Label indications of Vitamin C fortification are required).

Grapefruit Juice

1. Grade – U.S. Grade A, unsweetened, single strength grapefruit juice and grapefruit juice from concentrate. Label indications of grapefruit juice from concentrate are required.
2. When naturally occurring Vitamin C is at least 30 milligrams per 100 milliliters, no Vitamin C fortification is required.

Orange Juice

1. Grade – U.S. Grade A, unsweetened canned orange juice, or canned orange juice from concentrate, **and the following special grade requirements and exceptions.**
2. Special Grade Requirements
 - a. Orange Juice, Not from Concentrate (NFC) must be U.S. Grade A for all factors and requirements except for color and Brix level. Color may be U.S. Grade B or better, with a minimum Color N Value of 33.5 or equivalent to USDA OJ color number 6. If using the USDA color number 6, then that must be determined in an approved Light Box. If using the Color Value, then it must be determined using a calibrated and approved spectrophotometer. The Brix must have minimum brix level of 10.5. And, a minimum Brix-Acid Ratio of 15.0 to 1, and a maximum Brix-Acid Ratio of 20.5 to 1.
 - b. Bottled orange juice from concentrate must be U.S. Grade A for all factors and requirements except for:
 - Requires a minimum color equal to USDA OJ 5.
 - A minimum Brix-Acid Ratio of 15.0 to 1, a maximum Brix-Acid Ratio of 20.5 to 1.
 - A minimum Brix of 11.8 degrees.
 - Label indications of orange juice from concentrate are required.
3. When naturally occurring Vitamin C is at least 30 milligrams per 100 milliliters, no Vitamin C fortification is required.

Grape Juice

1. Grade – U.S. Grade A, Style I (unsweetened), Type I (Concord) canned grape juice or grape juice from concentrate and the following special grade requirements.

2. The grade of grape juice from concentrate shall be equivalent to the analytical and quality requirements of U.S. Grade A, Style I (unsweetened), Type I (Concord) canned grape juice and the following special grade requirements.
3. Special Grade Requirements:
 - a. Bottled grape juice will require a minimum color equal to U.S. Grade B or better, a minimum Brix-Acid Ratio of 16 to 1, and a minimum Brix of 15.0 degrees. If acid is added to meet the Brix-Acid Ratio of 16 to 1, the acid used must be listed on the label.
 - b. Bottled grape juice from concentrate will require a minimum color equal to U.S. Grade B or better, a minimum Brix-Acid Ratio of 16 to 1, and a minimum Brix of 16.0 degrees. (Label indications of grape juice from concentrate are required, see I.2 – Bottle Labels). The grape juice shall be free of astringency. The presence of crystals in any lot of juice shall be considered a defect and shall result in rejection of the lot.
4. Vitamin C Requirement – The finished product shall be fortified to contain at least 30 milligrams of Vitamin C per 100 milliliters of grape juice. Label indications of Vitamin C fortification are required.

Tomato Juice

1. Grade – The grade of tomato juice delivered under this specification shall meet the identity and quality requirements of U.S. Grade A, unsweetened, single strength tomato juice or tomato juice from concentrate. Label indications of tomato juice from concentrate are required.
2. Vitamin C Requirement – The finished product shall be fortified to contain at least 30 milligrams of Vitamin C per 100 milliliters of tomato juice. Label indications of Vitamin C fortification are required.
3. Sodium content – 36mg to 140 mg per serving (defined as 1 cup).

Grape Juice Concentrate (4 + 1)

1. Concentrated grape juice shall be prepared from unfermented, single-strength Concord grape juice of domestic origin with no added sweeteners. The concentrated grape juice shall be at four parts water plus one-part concentrate that will contain grape juice produced from the crop year as specified in the announcement; water; grape essence; and fortified with Vitamin C.
2. The concentrate shall be processed in accordance with good commercial practice. When reconstituted at four parts water to one part concentrate the product will yield 100% grape juice.

3. Concentrated grape juice shall be packed in #2½ cans (25.6 fluid ounces), 12 cans per case. Each #2½ can shall yield one gallon of reconstituted grape juice. Product shall have an unrefrigerated shelf life of nine months or longer.

Reconstituted Juice

The reconstituted juice shall have the characteristics as described in the following:

1. Style – Equivalent to Style I, Unsweetened, as specified in the U.S. Standards for Grades of Canned Grape Juice.
2. Type – Equivalent to Type I, Concord, as specified in the U.S. Standards for Grades of Canned Grape Juice.
3. Quality – Equivalent to U.S. Grade A or U.S. Fancy of the U.S. Standards for Grades of Canned Grape Juice.
4. Analytical and quality requirements – The analytical and quality characteristics of the reconstituted juice shall be as described below. All analyses shall be performed on the reconstituted juice for the following as prescribed in the Official Methods of Analysis of the Association of Official Analytical Communities (AOAC) or methods which will give equivalent results.
5. Brix – The Brix obtained by reconstituting the juice at four parts water to one part concentrate shall be a minimum of **16.0** degrees.
6. Acid – The acid of the reconstituted juice shall not be less than 0.60 grams per 100 milliliters nor more than 1.20 grams per 100 milliliters calculated as tartaric acid.
7. Brix-acid ratio – The ratio of Brix to acid of the reconstituted juice is not less than 14 to 1 nor more than 28 to 1.
8. Quality requirements – The quality requirements (color, defects, and flavor) of the properly reconstituted juice shall be consistent with requirements for U.S. Grade A in the United States Standards for Grades of Canned Grape Juice.
9. Vitamin C requirement – The reconstituted juice shall be fortified to contain at least 30 milligrams of Vitamin C per 100 milliliters of the reconstituted grape juice. (Label indications of Vitamin C fortification are required).
10. Sulfite requirement – The sulfite level for the reconstituted juice shall contain no more than 10 parts per million (ppm).

Cranberry-Apple Juice

1. Blended cranberry-apple juice purchased under this specification must meet the specifications set forth in the CID No. A-A-20327, Cranberry Juice Blends, 100 percent,

effective at the date of the Solicitation/IFB. Sections 3.3.5, Age requirement; 3.4.4, Analytical procedure; and 3.4.5, Preparation of sample, do not apply.

2. The juice shall be Type 1 (Cranberry-Apple) containing not less than 12 percent or more than 20 percent cranberry juice, the balance of the blend being single strength apple juice (no apple juice concentrate or other juices permitted).
3. Vitamin C Requirement – The finished product shall be fortified to contain at least 30 milligrams of Vitamin C per 100 milliliters of Cranberry-Apple juice. (Label indications of Vitamin C fortification are required.)

Cranberry Juice Concentrate (3 + 1)

1. The Cranberry Juice Concentrate shall be prepared by blending cranberry juice or cranberry juice concentrate, water, sweeteners and ascorbic acid. The cranberry juice or concentrate shall be produced from clean, sound, mature, uniformly colored, washed, fresh or frozen cranberries (*Vaccinium Macrocarpon*). Sweetening ingredients used shall be sugar (sucrose), liquid sugar, invert sugar syrup or high fructose corn syrup (40 percent or more fructose, by dry weight).
2. The concentrate shall be processed in accordance with good commercial practice.
3. When reconstituted at three parts water to one part concentrate the product will yield cranberry juice cocktail. The product shall be practically free from defects, and free from scorched, green or other undesirable flavor and odors. Product shall be fortified with Vitamin C. (Label indications of Vitamin C fortification are required).
4. Brix – 42.9 plus or minus 0.5 for Sucrose; 47.1 plus or minus 0.5 for High Fructose Corn Syrup.
5. Acid – Minimum titratable acidity of 1.67% wt/wt measured as citric acid.
6. Color – Product shall be of uniform cranberry color.
7. Cranberries and cranberry concentrate shall be produced from the current crop year or later or as specified in the Solicitation/IFB.
8. The product shall be packed in hermetically sealed containers and shall be sufficiently processed by heat to assure adequate sterilization.
9. Pack Size – 8/64 fluid ounce and 12/11.5 fluid ounce container (plastic bottles/cans/aseptic cartons). Product shall have an unrefrigerated shelf life of nine months or longer.
10. As diluted to drinking strength (Three parts water and one part concentrate):
 - a. Minimum of 27% cranberry juice by volume.

- b. Sweetened with sucrose to 12.2 Brix plus or minus 0.2.
- c. Sweetened with high fructose corn syrup to 13.6 Brix plus or minus 0.2.
- d. Minimum titratable acidity of 0.47% wt/wt measured as citric acid.
- e. Delivers 100% of the US DV for vitamin C.

Cherry-Apple Juice

1. The cherry-apple juice blend shall be 100 percent juice and shall be prepared by blending not less than 20 percent or more than 24 percent cherry juice or cherry juice concentrate and filtered water, the balance of the blend being single strength apple juice (no apple juice concentrate or other juices permitted). The cherry juice or cherry juice concentrate shall be produced from Red Tart Cherries. The apple-cherry juice blend shall be produced from clean, sound, and mature fruit.
2. The 100 percent cherry-apple juice shall contain no artificial colors, artificial flavors, sweeteners, high fructose corn syrup, or acids. The juice blend may be fortified with other vitamins and minerals with established Reference Daily Intakes (RDIs), shall be packed in hermetically sealed containers, and shall be sufficiently processed by heat to assure adequate sterilization.
3. Vitamin C Requirement – The finished product shall be fortified to contain at least 30 milligrams of Vitamin C per 100 milliliters of cherry-apple juice. (Label indications of Vitamin C fortification are required.)
4. Flavor and Odor – The 100 percent cherry-apple juice blend shall possess a distinctive flavor and odor of the particular blend.
5. Color – The 100 percent cherry-apple juice blend shall possess a bright characteristic color typical of the particular blend and shall be light to dark red.
6. Defects – The product shall contain no coagulation of pulp, shall be free of seed particles and rag, and shall contain no peel or other extraneous plant material.
7. Soluble solids – The soluble solids Brix shall be between 12.5 and 17.9 degrees.
8. Acidity – The acidity (anhydrous citric acid) shall be not less than 0.40 grams per 100 milliliters.

INSPECTION, CERTIFICATION, AND CHECKLOADING

Requirements

NOTE: USDA inspection shall be made during on-line production of the product.

Representatives of the AMS, Specialty Crops Program, Specialty Crops Inspection (SCI) Division (USDA Inspector) must perform the inspection and **checkloading (if requested)**. See the Master Invitation for Bids. **The cost of inspection, samples taken for inspection, mailing of review samples submitted for evaluation, and any chemical analysis required for testing shall be for the account of the contractor.**

Inspection of bottled products must be performed not more than 90 days prior to shipment. Whether each lot offered meets the product and container requirements of the purchase order must be determined on the basis of representative sample units.

Representative sample units will be graded according to the Regulations Governing Inspection and Certification of Canned Fruits and Vegetables and Related Products (7 C.F.R. Part 52), and United States Standards for Condition of Food Containers (7 C.F.R. Part 42.140), effective on the date of the Solicitation/IFB.

Certification

Subject to the Master Invitation for Bids, the acceptability of the quality, weight, packaging, and checkloading of the product must be evidenced by Certificates of Quality and Condition issued by the USDA Inspector.

No product shall be shipped unless the USDA Inspector informs the contractor that a designated lot is acceptable. Notice by the USDA Inspector that a designated lot scheduled for shipment does not meet requirements of the purchase order shall constitute rejection of such lot.

Checkloading

As a result of the Mandatory Checkloading Phase Out Program, the requirements for checkloading Bottled Juices, by USDA inspectors, will be eliminated for contracts announced after July 1, 2021. Note: Checkloading may still be performed on all, or part of the deliveries at the request and expense of the contractor. Also, SCI may conduct periodic verifications of the vendors' commercial practices to ensure they meet the contractual requirements.

Procedures

The contractor must give the USDA Inspector at least 7 days advance notice when scheduling inspection service. Prior to sampling, the contractor must furnish the USDA Inspector with a list of codes and the approximate number of cases per code.

Contractors are encouraged to submit requests for inspection in writing with verifiable receipt notice, such as fax log, to alleviate possible miscommunication.

Laboratory Tests

The contractor must allow 14 calendar days after product sampling for laboratory tests (when required) to be completed and returned.

FAILURE TO MEET SPECIFICATIONS

Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable for delivery. If any lot of canned fruit juice fails to meet the product or packaging requirement, the contractor may request in writing that USDA accept delivery of the lot. USDA may, at its option, accept delivery, provided that the purchase price is the purchase order price less a discount, to be determined by the Contracting Officer.

REFERENCE LINKS

The product must comply with the below references/requirements that are effective on the date of the Solicitation/IFB announcement (published separately.)

Master Invitation for Bids:

<https://www.ams.usda.gov/selling-food/solicitations>

U.S. Grades and Standards:

<https://www.ams.usda.gov/grades-standards>

Commercial Item Descriptions:

<https://www.ams.usda.gov/grades-standards/cids>

National Science Laboratory:

<https://www.ams.usda.gov/services/lab-testing/nsi>

FDA Food Labeling Guide

<https://www.fda.gov/media/81606/download>

EXHIBITS

Exhibit 1 – Required Markings for Non-Commercial Shipping Containers
ALL PRINTING TO BE IN BLACK INK

<u>BOTH SIDE PANELS</u>	<u>BOTH END PANELS</u>
PRODUCT NAME	PRODUCT NAME
<u>1/</u>	PURCHASE ORDER NO. 3/
<u>2/</u>	
	<u>4/</u>

USDA SYMBOL - Optional

STORE IN COOL, DRY PLACE

5/

Product name must be printed or stenciled on a separate line in letters at least three-fourths inch high, and all other information must be in letters less than three-fourths inch but at least three-eighths inch high. The USDA Food Symbol must be printed, stamped, or labeled and be of sufficient size to stand out prominently. Case markings must be limited to case codes and those contained in this Exhibit.

1/ Insert any additional product style, pack, packing media, or further definition as applicable; (i.e. Apple, Grape, etc.).

2/ Insert the size and number of packages per case, i.e. 12/46 fluid ounce cartons, 6/5 pound bags, 8/64 fluid ounce bottles, 1/25 pound bag.

3/ Insert the last five digits of the purchase order number.

4/ Insert name of Packer and Packer's Address - City, State, and Zip Code. This information can be placed on the end panels or the side panels.

5/ Insert Universal Product Code (see Exhibit "5").

Recycle symbols and statements can be placed on bottom panels (Exhibit "6" and "7").

Exhibit 2 – Alternative Label for Shipping Containers
(Includes all Required Information)



(USDA Symbol is optional)

Product Name

Style

Packing Media Size/Number per case

Purchase Order Number xxxxx

Packed by: ABC Growers

Any Town, CA 99999

STORE IN A COOL DRY PLACE



1234567891012345678910

Exhibit 3 – Sample Alternative Label for Shipping Containers



(USDA Symbol is optional)

Bottled Apple Juice

8/64 oz.

bottles

Purchase Order Number 25111

**Packed by: ABC Growers
Any Town, CA 99999**

STORE IN A COOL DRY PLACE

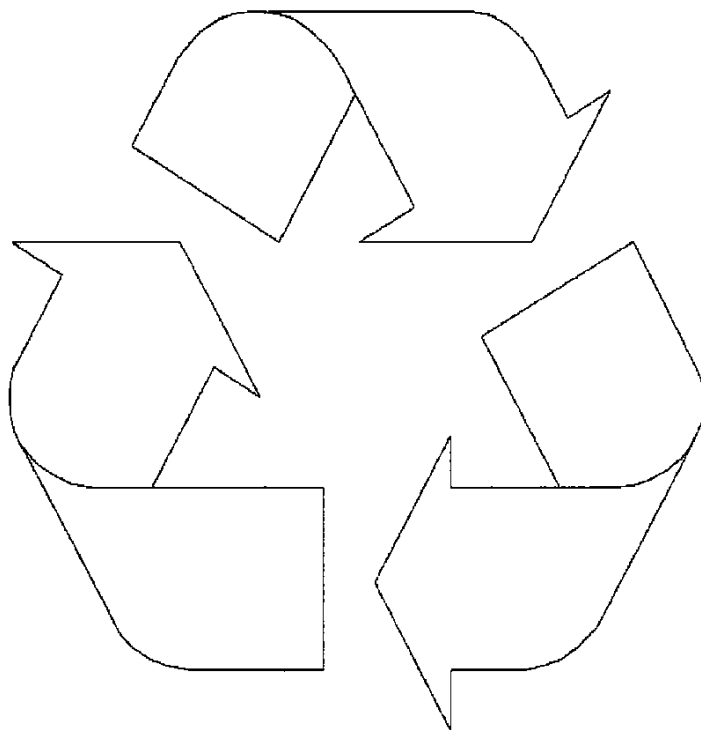


1 11 07 15001 01434 1

Exhibit 4 – Universal Product Codes

Fruit Juice	WBSCM Material	Primary Container	Secondary Container
Grape Juice Conc. PLST BTL-8/64 fl oz.	100268	7 15001 00268 1	1 07 15001 00268 3
Cranberry Juice Conc. PLST BTL-8/64 fl oz	100274	7 15001 00274 7	1 07 15001 00274 4
Cranberry Juice Conc. Can-12/11.5 fl oz	100275	7 15001 00275 6	1 07 15001 00275 9
Apple Juice PLST BTL-8/64 fl oz	100893	7 15001 00893 0	1 07 15001 00893 7
Cherry Apple Juice PLST BTL-8/64 fl oz	100894	7 15001 00894 7	1 07 15001 00894 4
Grape Conc. Juice PLST BTL-8/64 fl oz	100895	7 15001 00895 4	1 07 15001 00895 1
Orange Juice PLST BTL-8/64 fl oz	100897	7 15001 00897 8	1 07 15001 00897 5
Tomato Juice PLST BTL-8/64 fl oz	100898	7 15001 00898 5	1 07 15001 00898 2
Cranberry Apple Juice PLST BTL- 8/64 fl oz	100899	7 15001 00899 2	1 07 15001 00899 2

Exhibit 5 – “Please Recycle” Symbol and Statement



PLEASE RECYCLE

Exhibit 6 – “Corrugated Recycles” Symbol and Statement



**Corrugated
Recycles**

Exhibit 7 – USDA Symbol
(USDA Symbol is optional)

