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Marketing and Regulatory Programs

Agricultural Marketing Service

Specialty Crops Program

# Commodity Specification for Dried Fruit

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**Commodity Specification for Dried Fruit**
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## GENERAL

All products purchased by USDA must meet the requirements of the Solicitation/Invitation for Bid, the AMS Master Invitation for Commodity Procurement, and this Commodity Specification. Any deviations from these requirements must be approved by the Contracting Officer, in writing.

### U.S. Standards

Dried fruit produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Dried Fruit (U.S. Standards) or applicable Commercial Item Description (CID) 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/Commercial Item Descriptions

Exceptions to the U.S. Standards for the U.S. Department of Agriculture (USDA) dried fruit purchases and/or Commercial Item Description (CID) 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 Solicitation/IFB shall have precedence over the requirements contained herein, for that Solicitation/IFB only.

### Product Origin

The AMS Master Invitation for Bids for Commodity Procurements (MIFB-D) states that all fruit, vegetable, and nut commodities purchased for the USDA Commodity Procurement Program must be domestic product of the United States. Contractors must meet the U.S. origin requirements in accordance with the latest version of the MIFB-D, found here: https://www.ams.usda.gov/selling-food/solicitations.

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

- 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.

Verification of domestic origin is required for every purchase order awarded for each commodity provided for the USDA Purchase Program. Options available to Vendors/Contractors for ensuring compliance are outlined below.

### Domestic Origin Verification (DOV) Program

The DOV program is an annual audit-based program to verify contractors and their subcontractors, suppliers, or processors procedures for ensuring that fruits, vegetables, and nuts sold to the USDA Purchase Program are of 100% U.S. origin. For DOV approved participants the domestic origin verification requirements will be met for all USDA contracts for

products/commodities included on the DOV certification. For additional information regarding this option, see the DOV website at https://www.ams.usda.gov/services/auditing/dov.

**Domestic Origin Trace Back (DOT)**

The domestic origin trace-back (DOT) option requires contractors to provide all records confirming 100% domestic origin from the destination to the origin orchard/field/vineyard/farm/etc., including all steps in the process, for each contract, product/commodity and purchase order. Records must be available for review in accordance with FAR 52.214-26. AMS will examine documentation for as many codes, loads, etc. as is necessary to verify compliance. For additional information regarding these requirements, please contact the Specialty Crops Inspection Division at SCIinspectionoperations@usda.gov.

**Packing Season**

All fresh fruit to be dried must be harvested from the current crop year, unless otherwise specified in the applicable Solicitation/IFB. For example: If the wild blueberry harvest was in August of 2024, then a solicitation with deliveries made in May, June, and July, of 2024 the latest crop year would be 2023. Any deliveries made from August 2024 through July of 2024, the latest crop year would be 2024.

**Offshore shipments**

Dried Fruit, Dried Fruit Mix, and Dried Fruit and Nut Mix shipped to Puerto Rico, Hawaii, Virgin Islands and Guam, must be shipped in refrigerated containers. Refrigerated containers are only required for the portion of travel outside the continental United States.

**Grade of Dried Fruit**

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

**Fumigation Statement**

Fumigation of all required dried products must occur as near as possible to packing but not exceed 30 days before packing. Such practices must be performed under the observation and to the satisfaction of the USDA Inspector. A second fumigation after packaging is not required.

The following commodities require fumigation unless otherwise specified in the individual commodity specification or applicable Solicitation/IFB: **Raisins, Plums (Prunes), Figs, Dates, and Sweet Cherries.**

**Fill of Container**

Contractor must meet the fill weight for the product as specified in the applicable U.S. Standards unless otherwise indicated herein. The average net weight must meet the net weight as printed on the label and the Individual Commodity Specification Section II.

## LABELS AND PACKAGING

### Primary Containers (Packages and Labeling)

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.

The processors' own commercially acceptable "brand" labels may be used on all Solicitations/IFBs. Distributor's "brand" labels are not acceptable.

All products must be packed in new, commercially acceptable primary containers (packages). Dried fruit must be packed only in the container size and type specified in the applicable Solicitation/IFB. The primary package must be suitably code marked so that the product can be identified with related inspection certificates.

Product packed in bags must be effectively heat sealed.

For packages **4 pounds or less**, labels must also meet the following formatting criteria:

- Must include, at a minimum, Two (2) additional colors, other than black and/or white.
- Must incorporate a graphic (photo or illustration) depicting the product/contents on the principal display panel if the packages are not clear or contain an adequate viewing window.
- The primary (if bag) will be heat sealed to retain integrity of the seal.

### Secondary Containers

All secondary containers must include the statement: "STORE IN A COOL DRY PLACE"
Secondary Containers (case) for Commercial Labels

Primary containers shall be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe storage and 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.

Mixing and matching of commercial and non-commercial labeling methods will not be acceptable.

Two or more different commercial labels will not be acceptable within a shipping unit (truck load).

Secondary Containers (case) for Non-Commercial Labels

Packages with non-commercial labels shall be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe storage and 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, except the USDA Symbol, which is optional.

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 Exhibit 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.

Exhibit 7 – USDA Symbol is optional for non-commercial secondary containers.

**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 dried fruit and mixes 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

Use of non-nutritive, low, and no calorie sweeteners (e.g., Stevia Leaf Extract, erythritol, etc.) is prohibited for all dried fruit products.

### Dried (evaporated) Apples

1. Grade: U.S. Grade B or better as specified in the U.S. Standards for Grades of Dehydrated (Low Moisture) Apples.

2. Size:

    a. 1/2 x 3/8 x 1/4-inch dices

    b. 3/4 x 1/2 x 1/4-inch dices

3. Moisture: not more than 26% by weight when tested with the DFA moisture meter.

4. Additives or optional ingredients:

    a. Sodium Sulfite or Potassium Metabisulfite: no more than 1,500 ppm.

    b. Alternative (antioxidant) ascorbic acid, citric acid.

### Dried Apricot Pieces

1. Grade: U.S. Grade B or better as specified in the U.S. Standards for Grades of Dehydrated (Low Moisture) Apricots.

2. Style & Size:

    a. Diced: Cube-shaped units with a square dimension of 1/4 inch to 5/8 and not to exceed 3/4 inch on one surface dimension.

    b. Pieces: units must pass through 0.625 inch (5/8-inch) square openings.

3. Moisture: The moisture content must not exceed 20.0 percent by weight when tested with the DFA moisture meter.

4. Additives or optional ingredients:

    a. Sodium sulfite, sodium acid sulfite, or other FDA approved sulfating agents – up to 2000 parts per million (ppm) (Calculated as sulfur dioxide using the optimized Monier-Williams – AOAC Method 990.28).

    b. A detectable level of a sulfiting agent equal to or above 10 ppm must be declared in the ingredient statement.

5. Coating: May be lightly coated with white rice flour or corn flour. The product is to be screened to eliminate excess coating material and small pieces.

6. Final product must be free flowing with minimal clumps and stickiness.

7. Net Weight:

| **Package Weight (ounces)** | **1.5 oz.** | **16 oz.** | **2 lb.** |
|---|---|---|---|
| Minimum Sample Average | 1.5 oz. | 16 oz. | 32 oz. |
| Lower Individual Limit | 1.25 oz. | 15.20 oz. | 31.2oz. |

**Dried Blueberries**

To ensure the quality of the dried blueberries produced are in accordance with requirements of the commodity specification, inspections are performed on the frozen blueberries prior to drying and on the finished dried product.

A. Frozen Blueberries (Prior to Drying)

    1. Grade: U.S. Grade B or better as specified in the U.S. Standards for Grades of Frozen Blueberries.

    2. Once inspected, it is the contractors responsibility to maintain lot identity throughout the drying process. Documentation demonstrating the chain of custody must be submitted at the time of request or prior to inspection of

dried product.

B. Dried Blueberries

1. Type: IV, Whole Blueberries

2. Variety:

a. Cultivated (Highbush)

b. Wild (Lowbush)

3. Quality: Per CID A-A-20299 (in effect at the date of the Solicitation/IFB).

4. Analytical testing: Testing for analytical requirements shall be at a frequency of once per purchase order.

3. Package Sizes:

a. 8/2-pound bags.

**Dried Sweet Cherries**

1. Type: Sweet Cherries, no sugar, artificial colors, flavors, or preservatives added.

2. Style: Whole Pitted. The whole pitted sweet cherries must be intact pieces of fruit which may be irregular shaped.

3. Quality characteristics after drying:

a. Similar varietal characteristics.

b. 80% of the individual cherries appear to be whole.

c. Size: Practically uniform, with at least 80% (by count) of cherries possessing a diameter of between 15-24 mm.

d. Practically free from defects.

e. Pit tolerance: The pit score shall be not more than 1 per 80 ounces in the finished dried product.

f. Foreign Material: The fruit must be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The fruit must be free from foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

g. Color: Black with hues of dark red, typical of properly processed dried sweet cherries without additives.

h. Texture: The cherries must be well matured and tender, but not excessively soft, mushy, dry, tough, or rubbery.

i. Flavor and odor: The cherries must possess an initial pleasant, sweet flavor typical of unsweetened dried sweet cherries, and may not contain off flavors or odors.

j. No separation of juices or oils within the package.

k. Coating: The cherries may be lightly coated with vegetable oil (not to exceed 1.0%, by weight).

l. Final product must be free flowing with minimal clumps and stickiness.

4. Analytical Testing: The testing frequency for analytical requirements must be at a frequency of once per purchase order.

All samples must meet the following requirements:

| **Analysis** | **Requirement** | **Method (AOAC)** |
|---|---|---|
| Aerobic Plate Count | <50,000 cfu/g | 966.23, 990.12 |
| Coliform | <10 cfu/g | 992.30, 966.24, 991.14, 2000.15 |
| *Escherichia coli* | <10 cfu/g | 992.30, 966.24, 991.14 |
| Yeast and Mold | <100 cfu/g | 995.21, 997.02 |
| Water Activity | <0.62 | 978.18 |
| Added Oil | No greater than 1.0% | USDA AMS Method 74 |

5. Package Size: 8/2 lb. bags

6. Truckload case count: 1,728 cases per truckload.

**Dried Tart Cherries**

To ensure the quality of the dried tart cherries produced are in accordance with requirements of the commodity specification, inspections are performed on the frozen tart cherries prior to drying and on the finished dried product.

A. Frozen Cherries (Prior to Drying)

1. Grade: U.S. Grade B or better as specified in the U.S. Standards for Grades of Frozen Red Tart Pitted Cherries with the following exception:

a. U.S. Grade A for freedom from pits as specified in the U.S. Standards for Grades of Frozen Red Tart Pitted Cherries.

2. Once inspected, it is the contractors responsibility to maintain lot identity throughout the drying process. Documentation demonstrating the chain of custody must be submitted at the time of request or prior to inspection of dried product.

B. Dried Cherries

1. Type: I, Pitted Red Tart Cherries.

2. Style: A, Whole.

3. Quality: Per CID A-A-20299 (in effect at the date of the Solicitation/IFB).

4. Pit Tolerance: The pit score shall be not more than 1 per 80 ounces in the finished dried product.

5. Analytical Testing: The testing frequency for analytical requirements of the CID shall be at a frequency of once per purchase order.

6. Optional added oil: Must be less than or equal to 1.0 percent by weight.

7. Package Size:

a. 4/4-pound bags.

b. 8/2-pound bags

c. 250/1.36-ounce bags

**Dried Cranberries**

To ensure the quality of the dried cranberries produced are in accordance with requirements of the commodity specifications, inspection is required on the frozen cranberries (prior to drying) and of the finished dried product.

A. Frozen Cranberries (Prior to Drying)

1. Grade: U.S. Grade B or better as specified in the U.S. Standards for Grades of Frozen Cranberries.

2. Once inspected, it is the contractors responsibility to maintain lot identity throughout the drying process. Documentation demonstrating the chain of custody must be submitted at the time of request or prior to inspection of dried product.

B. Dried Cranberries

1. Type: VII, cranberries.

2. Style: B, Sliced.

3. Quality: Per CID A-A-20299 (in effect at the date of the Solicitation/IFB).

4. Analytical Testing: Testing for analytical requirements of the CID shall be at a frequency of once per purchase order.

5. Optional added oil: Must be less than or equal to 1.0 percent by weight.

2. Package Sizes:

   a. 16/30-ounce bags.

   b. 5/5 pounds bags.

   c. 1.16-ounce bags. (For 1.16-ounce bags Opaque metallized film (PET or PP) may also be used. Product labels shall include a picture representation or photo of the product).

**Whole Pitted Dates**

1. Grade: U.S. Grade B or Better as specified in the U.S. Standards of Grades of Dates

**2.** Variety: Deglet Noor.

3. Size: 24/1-pound cups or bags.

4. Score: Not less than 84 points when scored in accordance with the scoring system outlined in the U.S. Standards of Grades of Dates.

5. Moisture (Stored and Refrigerated): Maximum: 20% by weight when tested with the DFA moisture meter.

**Date Pieces**

To ensure the quality of the date pieces produced are in accordance with requirements of the commodity specification, inspections are performed on the whole fruit prior to cutting or extruding and, on the finished date pieces after cutting or extruding.

A. Whole Pitted Dates for Dicing/Extruding

1. Grade: U.S. Grade C or better as specified in the U.S. Standards for Grades of Dates.

2. Once inspected, it is the contractors responsibility to maintain lot identity throughout the dicing or extruding process. Documentation demonstrating the chain of custody must be submitted at the time of request or prior to inspection of diced or extruded product.

B. Diced/Extruded Date Pieces

1. Variety: Deglet Noor, or Zahidi.

2. Date products must be certified under continual on-line grading by a USDA Inspector.

3. Style:

a. Diced: Dates that have been cut into small uniform cubes/pieces and that can be handled as individual units.

b. Extruded: Dates that have been processed to create small, distinct pieces by pushing date paste through a sieve or die to form into a new shape that can be sliced and handled as an individual unit.

3. Moisture:

a. Diced: 11 to 15 percent by weight, when tested with the DFA moisture meter.

b. Chopped/extruded: 14 to 18 percent by weight, when tested with the DFA moisture meter.

4. Size:

a. Diced: Not greater than 3/8 inch in width and not to exceed 3/4 inch in length.

b. Chopped/extruded: Not greater than 5/16 inch in width and not to exceed 3/4 inch in length.

5. Coating: **May be lightly coated** with white rice flour; or corn flour, corn syrup solids, or dextrose. The product is to be screened to eliminate excess coating material and small pieces.

6. Defects: Calyxes must be removed before dates are chopped/extruded or diced with a tolerance of no more than 14 pieces of calyx per 25-ounce sample unit in any single sample, and an average of not more than 8 pieces of calyx per 25 ounces for all samples drawn from a specified lot.

7. Pits: Average of not more than 1 pit or 1 pit fragment per 25-ounce sample unit with no more than 1 pit or 1 pit fragment in any individual 25-ounce sample.

**Whole Figs**

1. Must meet U.S. FDA tolerances for "Defect Action Levels" for figs, Link: FDA Defect Levels Handbook.

2. Style and type of pack: Style I, Type of Pack (1), Whole, loose, figs

3. Color Type: White Figs and Black Figs are acceptable. Color types may not be comingled.

4. U.S. Grade B as specified in the U.S. Standards for Grades of Dried Figs.

5. Size of Style: No. 5 size (Choice size) or larger.

6. Moisture (Group II): 30 percent maximum when tested with a DFA moisture meter.

7. Potassium Sorbate: Not less than 400 ppm and not more than 1200 ppm

8. Net Weight: 16.0 Ounces

    a. Minimum Sample Average: 16.0oz

    b. Lower Individual Limit: 15.20oz

**Fig Pieces**

1. Must meet U.S. FDA tolerances for "Defect Action Levels" for fig paste, Link: FDA Defect Levels Handbook

2. Style:

    a. Diced.

    b. Extruded (processed to create small, distinct pieces by pushing paste through a sieve or die to form into a new shape that can be sliced and handled as an individual unit).

3. Color Types: White figs and Black figs are acceptable. Colors may not be comingled.

4. Quality:

    a. Diced Fig Pieces:

        To ensure the quality of the fig pieces produced are in accordance with requirements of the commodity specification, inspections are performed on the whole fruit prior to dicing and, on the finished fig pieces.

i. Must be made from whole figs U.S. Grade B or better as specified in the U.S. Standards for Grades of Dried Figs.

ii. Once inspected, it is the contractors responsibility to maintain lot identity throughout the dicing process. Documentation demonstrating the chain of custody must be submitted at the time of request or prior to inspection of the plum pieces.

b. Extruded Fig Pieces:

i. May be made from figs of mixed varieties.

ii. Stem count must not exceed 5 per pound.

iii. Must possess good flavor and odor as defined in the U.S. Standards for Grades of Dried Figs.

5. Size: Not to exceed 3/8-inch x 3/8-inch x 3/4-inch.

6. Ingredients/Coatings: Figs **may be lightly** coated with rice flour, or corn flour, corn syrup solids, or dextrose. The product is to be screened to eliminate excess coating material and small pieces.

7. Moisture: The moisture content for fig pieces must not be more than 24 percent by weight when tested with the DFA moisture meter.

8. Potassium Sorbate: Not less than 400 ppm and not more than 1200 ppm potassium sorbate is required for whole figs destined for fig pieces.

9. Fig pieces must be free flowing with minimal clumps and stickiness.

10. Net Weight: 16 oz.
    a. Minimum sample average: 16 oz.

    b. Lower individual limit: 15.2 oz.

**Dried Fruit Mix and Dried Fruit and Nut Mix**

To ensure the quality of the Dried Fruit Mix and Dried Fruit and Nut Mix produced are in accordance with requirements of the commodity specification, inspections are performed on the component ingredients prior to blending and on the finished mixes.

A. Component ingredients:

1. All component ingredients must meet the requirements outlined in the individual commodity specification (ICS) sections contained herein and the

Commodity Specification for Tree Nuts as appropriate. Compliance with these requirements will be verified prior to blending and evidenced by SCI inspection documentation.

a. Dried fruit components may be inspected at supplier location, or final packaging facility.

b. For tree nut components, inspection, certification, and sampling for lab testing must be performed at the location of final packaging as outlined in the commodity specification for tree nuts.

2. Once inspected, it is the contractors responsibility to maintain lot identity for each component throughout the process. Documentation demonstrating the chain of custody must be submitted at the time of request or prior to inspection of the mixing of the product.

3. Fumigation: Any dried fruits that require fumigation in the ICS must occur as near as possible to packing but not exceed 30 days before packing. A second fumigation after packaging is not required. Such practices must be performed under the observation and to the satisfaction of the USDA Inspector.

B. Finished Mix:

1. Inspection: Dried Fruit and Nut Mix and Dried Fruit Mix must be certified under continual on-line grading by a USDA Inspector.

2. Proportions: Mixes will be composed of the ingredients and proportions as listed in the chart below, unless otherwise specified in the Solicitation/IFB.

| Description | Proportions | Package Size | Material Code |
|---|---|---|---|
| Dried Fruit Mix or Dried Fruit & Nut Mix | Multiple dried fruits of equal percentage (by weight). Number and type of fruit as specified in the solicitation/IFB. | 24/1 lb. | 110160 |
| Dried Fruit Mix | 25% each, dried apples, dried tart cherries, dried cranberries, and raisins. | 5/5 lb | 110161 |
| Dried Fruit & Nut Mix | 25% each, dried cranberries, dried tart cherries, raisins, and either walnuts or almonds | 24/1 lb.<br>5/5 lb. | 100297<br>100296 |

A tolerance of plus or minus (+/-) 5% is allowed for stated proportions.

3. Ingredients and/or proportions may be specified in the Solicitation/IFB.

a. Additional ingredients for the mixes are as follows:

i. Dried (evaporated) apples

ii. Dried Red Tart Pitted cherries

iii. Dried cranberries

iv. Natural (sun-dried) seedless raisins (must be coated with vegetable oil)

v. Dried apricot pieces (diced/pieces)

vi. Dried date pieces, diced, chopped/extruded

vii. Dried fig pieces

viii. Dried plum pieces

ix. Shelled Almonds

x. Shelled Walnuts

4. Nitrogen flushing is optional.

**Dried Whole Pitted Plums (Prunes)**

1. Grade: U.S. Grade B or better as specified in the U.S. Standards for Grades of Dried Prunes

2. Pits may not have an average of 2% or more as outlined in the FDA Defect Action Level.

3. The plums must be plunger pitted.

4. Size: The plums, before pitting, must range in size from 40 to 85 per pound.

5. Moisture: The moisture content of pitted plums must not be more than 33 percent by weight when tested with the DFA moisture meter.

6. Treatment: The processed plums must be treated with potassium sorbate or sorbic acid to the extent that the finished product contains not less than 400 ppm and not more than 1000 ppm potassium sorbate or sorbic acid when tested in accordance with USDA methods.

7. The whole plums may be lightly coated with sunflower or other suitable vegetable oils not to exceed .02%, by weight.

8. Net Weight:

| Package Weight (Ounces) | **1.5 oz.** | **16 oz.** | **2 lb.** |
|---|---|---|---|
| Minimum Sample Average | 1.5 oz. | 16 oz. | 32 oz. |
| Lower Individual Limit | 1.25 oz. | 15.20 oz. | 31.2 oz. |

9. 1.5 Ounce Bags: There must be approximately six pitted plums per bag. The average count per case must not be less than 300 bags and an individual case must not be less than 294 bags.

**Dried Plum (Prune) Pieces**

To ensure the quality of the prune pieces produced are in accordance with requirements of the commodity specification, inspections are performed on the whole fruit prior to cutting and on the finished prune pieces after cutting.

A. Whole Pitted Prunes (prior to cutting)

1. Grade: U.S. Grade B or better as specified in the U.S. Standards for Grades of Dried Prunes.

2. Once inspected, it is the contractors responsibility to maintain lot identity throughout the cutting process. Documentation demonstrating the chain of custody must be submitted at the time of request or prior to inspection of the plum pieces.

3. Sorbic acid is not required for whole dried plums destined for dried plum pieces used in Dried Fruit and Nut Mix.

B. Dried Plum Pieces

1. Size: Uniform cut into 1/4 to 1/2-inch pieces.

2. Coating: May be lightly coated with rice flour, or corn flour. The product must be screened to eliminate excess coating material and small pieces.

3. Pits: Allow not more than 0.1 percent pit or 0.1 percent pit fragment in a sample unit.

4. Moisture: The moisture content of plum pieces must not be more than 24 percent by weight when tested with the DFA moisture meter.

5. Flavor and odor: The plum pieces must have a distinct, characteristic flavor and odor typical for dried plums. There must be no foreign odors or flavors, such as,

but not limited to, stale, rancid, or moldy.

**Processed Raisins**

1. Grade: U.S. Grade B or better as specified in the U.S. Standards for Grades of Processed Raisins

2. Types: Type I - Seedless Raisins.

   a. Natural

      i. Size: Each lot of natural seedless raisins must be of mixed size or select size with no more than 3% (by weight) of the raisins will not pass through round perforations 32-64 inch in diameter screen size.

   b. Vine-dried (DOV)

      i. Size: Each lot of vine-dried raisins must be of mixed size or select size, with no more than 3 percent (by weight) of the raisins that will not pass through round perforations 32/64 inch in diameter.

   Comingling of seedless Natural and Vine-dried (DOV) raisins is not permissible in the truckload.

3. Net Weight:

| Package Weight (ounces) | **1.33 oz.** | **15 oz.** | **5 lb.** |
|---|---|---|---|
| Minimum Sample Average | 1.33 oz. | 15 oz. | 5 lb. |
| Lower Individual Limit | 1.20 oz. | 14.2 oz. | 4 lb. 14 oz. |

4. Cartons or bags must contain a traceable code for 1.33 oz., 15 oz., and 5 lb. only. If the vendor does not code each 1.33-ounce carton commercially the transparent overwrap must show traceable code.

5. 1.33 ounces Bags: The plastic bag must be of such size as to hold 1.33 ounces of raisins and sealed in a manner comparable to that in commercial use. The material used in manufacture of the bag shall be 250 k-cello/adhesive/0.00125 low density white poly (EVA) or equivalent.

6. 1.33 oz Box/Carton: The box must be manufactured of the same quality material and be of the same construction as is used by the raisin industry commercially to prevent wicking and secure the package. The boxes must be overwrapped with transparent packaging material in-groups of six.

7. 15 oz Box/carton/poly bag:

a. Poly film bags may be used inside the 15-ounce carton. The cartons must be new, of standard commercial quality, chipboard lined on both sides with manila, or solid pulpboard capable of fulfilling label requirements.

b. If poly film bags are not used inside the carton, the boxes must be treated with a sizing material to reduce wicking of product moisture and overwrapped with clear cellophane.

c. Laminated or lined with at least 1 mil polyethylene on both sides to reduce wicking of product moisture and the ends of the carton must be heat sealed or glued.

d. 24/15 oz poly film bags may be used as the primary container, if they are FDA approved material and commercially acceptable.

8. The raisins may be lightly coated with vegetable oil (not to exceed .01%, by weight) for all size packages, or for use in Dried Fruit and Nut Mix.

## INSPECTION AND CERTIFICATION

### Requirements

Representatives of the AMS, Specialty Crops Vegetable Program, Specialty Crops Inspection (SCI) Division (USDA Inspector) must perform the inspection. (See the Master Invitation). 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 dried fruit products must be performed not more than 12 months prior to shipment to final recipient. 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 Dried 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. With respect to the Dried Fruit Mix and the Dried Fruit and Nut Mix, product must also be inspected after blending of the applicable individual components to ensure specification requirements are met.

### 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 email, 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. Analytical testing for Dried Fruit covered under CID A- A-20299 shall be performed once per purchase order.

**Certification**

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.

Contractors may request in writing that the USDA accept delivery of a lot shipped without certification. The USDA, at its option, may accept delivery, provided that the lot passes inspection by a USDA Inspector at the point of destination. If the USDA exercises this option, the contractor will be assessed a 10 percent liquidated damages and cost of inspection.

**FAILURE TO MEET SPECIFICATIONS**

Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable for delivery. If any lot of dried fruit 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.

**EXHIBITS**

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

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

USDA SYMBOL - Optional

**STORE IN A 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 (optional) may 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. 24/#300, 6/#10 cans.

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 “4”).

Recycle symbols and statements can be placed on bottom panels (Exhibit “5” and “6”).

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

**Product Name**
**Style**
**Packing Media Size/Number per case**
**Purchase Order Number xxxxx**

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

**USDA Symbol - Optional**

## STORE IN A COOL DRY PLACE

1 11 07 15001 01434 1

**Exhibit 3 - Sample Alternative Label for Shipping Containers**

**Dried Cherries**

**4/4 LB**

**Purchase Order Number xxxxx**

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

**USDA Symbol - Optional**

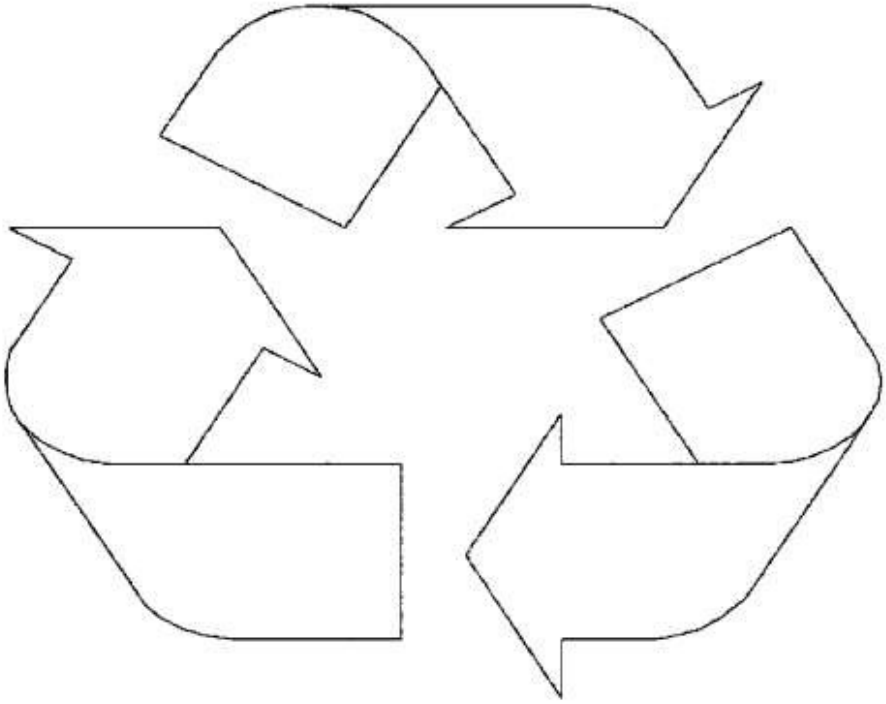
**“STORE IN A COOL DRY PLACE”**

1 11 07 15001 01434 1

## Exhibit 4 - Universal Product Codes

| Dried Fruit | WBSCM Material | Primary Container | Secondary Container |
|---|---|---|---|
| Apricot Pieces (24/1 lb.) | 111431 | 7 15001 11431 0 | 1 07 15001 11431 7 |
| Blueberries, Cultivated (8/2 lb.) | 100903 | 7 15001 00903 6 | 1 07 15001 00903 3 |
| Dried Sweet Cherries (8/2 lb.) | 111406 | 7 15001 11406 8 | 1 07 15001 11406 5 |
| Cherries (8/2 lb.) | 100298 | 7 15001 00298 3 | 1 07 15001 00298 0 |
| Cherries (4/4 lb.) | 100299 | 7 15001 00299 0 | 1 07 15001 00299 7 |
| Cherries Dried Tart (1.36 oz) | 111643 | 7 15001 11643 7 | 1 07 15001 11643 4 |
| Cranberries (16/30 oz.) | 100300 | 7 15001 00300 3 | 1 07 15001 00300 0 |
| Cranberries (5/5 lb.) | 100301 | 7 15001 00301 0 | 1 07 15001 00301 7 |
| Cranberries (300/1.16 oz.) | 110723 | 7 15001 10723 7 | 1 07 15001 10723 4 |
| Dates, Whole (24/1-lb.) | 100287 | 7 15001 00287 7 | 1 07 15001 00287 4 |
| Date Pieces (24/1 lb.) | 111530 | 7 15001 11530 0 | 1 07 15001 11530 7 |
| Figs, Whole (24/1 lb.) | 100288 | 7 15001 00288 4 | 1 07 15001 00288 1 |
| Fig Pieces (24/1 lb.) | 100289 | 7 15001 00289 1 | 1 07 15001 00289 8 |
| Dried Fruit Mix (24/1 lb.) | 110160 | 7 15001 10160 0 | 1 07 15001 10160 7 |
| Dried Fruit Mix (5/5 lb.) | 110161 | 7 15001 10161 7 | 1 07 15001 10161 4 |
| Dried Fruit and Nut Mix (5/5 lb.) | 100296 | 7 15001 00296 9 | 1 07 15001 00296 6 |
| Dried Fruit and Nut Mix (24/1 lb.) | 100297 | 7 15001 00297 6 | 1 07 15001 00297 3 |
| Plums, Dried Pitted (24/1-lb.) | 100290 | 7 15001 00290 7 | 1 07 15001 00290 4 |
| Raisins (144/1.33-oz. bags) | 100293 | 7 15001 00293 8 | 1 07 15001 00293 5 |
| Raisins (24/15-oz.) | 100295 | 7 15001 00295 2 | 1 07 15001 00295 9 |
| Raisins (6/5 lb.) | 110556 | 7 15001 10556 1 | 1 07 15001 10556 8 |

**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

