

USDA Commodity Specification

Canned Fruit

Excerpted from FV200-CS1, June 1999

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Commodity Specifications

Applesauce

1. Grade: U.S. Grade A.
2. Color Type: Natural.
3. Flavor Type: Natural flavor.
4. Type of Pack: Unsweetened for retail size containers.
5. Sweetened for institutional size containers.
6. Style: Regular (comminuted).
7. Net Weight: No. 300 size cans must average not less than 15.0 ounces, provided no individual sample has a net weight less than 14.5 ounces.
8. No. 10 size cans must average not less than 108.0 ounces, provided no individual sample has a net weight less than 106.0 ounces.
9. De-tinning: The canned applesauce must be packed in a manner so as to minimize de-tinning. This must be accomplished either by high vacuum or other means to minimize oxygen content.

Apple Slices

1. Grade: U.S. Grade A.
2. Style: Sliced.
3. Fill of Container: Must meet the recommended fill except that number 10 cans shall have a minimum drained weight of 92 ounces.
4. Packing Medium: Packed in water without salt or nutritive sweeteners.

Apricots

1. Grade: U.S. Grade B.
2. Type of Pack: Regular.
3. Style: Unpeeled halves.
4. Count: No more than 135 unpeeled halves per No. 10 size can.

Cherries, Red Tart Pitted

1. Grade: U.S. Grade B (Except must be U.S. Grade A for Pits)
2. Packing Medium: Water Pack
3. Drained Weight: The drained weight shall not be less than 71.2 oz. for No. 10 cans.

Fruit Cocktail

1. Grade: U.S. Grade B.

Mixed Fruit

1. Grade: The canned mixed fruit must be equivalent to U.S. Grade B for the three fruit ingredients (see below), as defined in the U.S. Standards for Grades of Canned Fruit Cocktail.
2. Drained Weight: As specified in the U.S. Standards for Grades of Canned Fruit Cocktail.
Proportion of Fruit Ingredients:
Fruit ingredient Style Proportion (by weight)
 - a) Peaches (any yellow variety) Diced 40 to 60 percent of drained fruit.
 - b) Pears (any variety) Diced 20 to 45 percent of drained fruit.
 - c) Grapes (any seedless variety) Whole 15 to 25 percent of drained fruit.

Peaches

1. Grade: U.S. Grade B.
2. Varietal type: Yellow Freestone (Lovell and Kim Elberta varieties excluded)
3. Yellow Clingstone
4. Styles: Halved, quartered, sliced, and diced. Canned peaches must be peeled.

Pears

1. Grade: U.S. Grade B (except must be U.S. Grade A for defects on diced pears).
2. Varietal type: Bartlett.
3. Styles: halved, quartered, sliced, and diced. Canned pears must be peeled.

4. Type of pack: Natural (no added spices or flavoring).
5. Count: The count of the halves must be no less than 26 nor more than 54 per No. 10 size can, not less than 4 nor more than 10 per No. 300 size can, and not less than 6 or more than 12 per No. 2-1/2 size can.
6. Weight: The drained weight for the No. 10 size cans of pear halves must average not less than 62.6 ounces, provided no individual can contains less than ounces.

Plums

1. Grade: U.S. Grade B.
2. Varietal type: Purple.
3. Styles:
 - Whole, unpeeled, unpitted
 - Whole, unpeeled, pitted
 - Halves, unpeeled, pitted.
4. Count: (a) Whole, unpeeled, unpitted must not exceed 95 per No. 10 can.
5. Whole, unpeeled, pitted - 95 per No. 10 can. 10 percent over allowed. Unpeeled halves: Each No. 10 size can of unpeeled halves must be filled as full as practical without the impairment of quality with the product and packing medium occupying not less than 90 percent of the volume of the container.

Pineapple

1. Grade: U.S. Grade B for sliced, tidbits, cubes or chunk styles and U.S. Grade A for crushed style.
2. Style: As specified in the applicable Invitation. Crushed pineapple must be coarse cut.
3. Packing Medium: Restricted to light syrup or pineapple juice or any combination thereof.
4. Fill of Container: All cans must be filled with pineapple as full as practicable without impairment of quality.
5. Drained Weight: The overall average must meet the requirements below and one-half or more of containers must meet the recommended drained weight. There shall be no unreasonable shortage in the individual containers.
6. No. 2 cans: The sliced, tidbits and chunks must have a minimum drained weight of 11.7 ounces. The crushed style must be regular-pack and must have a minimum drained weight of 12.6 ounces.
7. No. 10 cans: The sliced pineapple must have a minimum drained weight of 61.5 ounces. The chunks and tidbits must have a minimum drained weight of 65.75 ounces for light syrup and 63.6 ounces for juice pack. The crushed style must be heavy-pack and must have a minimum drained weight of 78.0 ounces.

Packing Medium for Canned Fruits

1. Unless otherwise specified in the applicable Invitation, packing media (as defined
2. in the U. S. Standard may be:
 - unsweetened fruit juice(s)*

- unsweetened fruit juice(s) from concentrate*
- light syrup
- lightly sweetened fruit juice(s) and water**
- lightly sweetened fruit juice(s)**

(*) If the packing medium is unsweetened fruit juice(s) or unsweetened fruit juice(s) from concentrate, the Brix measurement must average not less than 10 degrees but not more than 18 degrees.

(**) If the packing medium is lightly sweetened fruit juice(s) and water or lightly sweetened fruit juice(s) the Brix measurement must be comparable to light syrup for the product.

3. The label must declare the correct packing medium.
4. Food and Drug Standards of Identity (21 C.F.R. parts 100-169) allow the optional ingredients of vinegar, lemon juice, or organic acids. The optional ingredient(s), if present in the product, must be declared on the label.
5. Specifications for retail size cans may allow canned fruit to be packed in extra light syrup. Invitations will specify canned fruit to be purchased under this option.

Fill of Container

1. Contractor must meet either the drained weight or the fill weight for the product as specified in the applicable U.S. Standard unless otherwise indicated herein.
2. The average net weight must meet the net weight as printed on the label.

Packing, Labels and Packaging

Special Labels and Case Markings.

Plant Survey

Plant Survey required. Completion of the plant survey prior to the submission of a bid is suggested, but not required. If a firm submitting a bid receives an award, and has not had a plant survey within the past year, it must provide proof of an acceptable plant survey not later than 10 business days from the date of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for default.

Packing Season

All canned fruit must be from the current packing season/crop year, unless otherwise specified in the applicable Invitation.

Holding Period

No shipment of canned fruit may be made earlier than 14 calendar days after packing.

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Grade of Canned Fruits

USDA Grading required. All canned fruit must be U.S. Grade B (as defined in the U. S. Standard) unless otherwise specified in Section II, Individual Product Specifications, herein or the applicable Invitation.