

USDA SPECIFICATIONS PROCESSED, DRIED FRUITS

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PRODUCT SPECIFICATIONS

All products delivered by the Contractor pursuant to this Announcement must have been processed and packed in accordance with the Good Manufacturing Practice Regulations (21 CFR Part 110) and from dried fruits which were produced from sources specified in the Invitation.

PROCESSED RAISINS

Types

Type 1, Seedless Raisins
Type V (i), Zante Currant Raisins, Unseeded

Size and Grade.

Each lot of raisins and Zante Currants must be U.S. Grade B or better, as defined in the "United States Standards for Grades of Processed Raisins" effective on the date of the Invitation. Each lot of natural seedless raisins must be Select size.

Net Weight.

Package Size	1.33	151	16	30
Minimum Sample	1.33 oz.	15 oz.	16 oz.	30 LB Average
Lower Limit	1.20	14.2	15.2	

Fumigation of Raisins.

Fumigation of the raisins must occur as near as possible, but not exceed 30 days before packing; and the processed and packaged product must be fumigated within 20 days of shipment. Such practices must be performed under the observation and to the satisfaction of the USDA Grader.

Containers: 15 oz., 16 oz. and 1.33 oz.

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/.00125 low density white poly (EVA) or equivalent.

Boxes.

The 1.33 oz. box shall hold at least 1.33 ounces of raisins. 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 may be overwrapped with transparent packaging material in groups of six. Poly film bags may be used inside the 15 oz. or 16 oz. 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 and, in addition, must be of a quality equivalent to or better than the following:

Must be treated with a sizing material to reduce wicking of product moisture and overwrapped with clear cellophane. The cellophane overwrap must be new, of good quality, and not less than 0.9 mils. (.009 inch thickness); 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 (one 1-pound carton may or may not have an easy opening feature and is not required to be overwrapped).

The seedless raisins and Zante currant raisins must be packed in six 5-lb commercially acceptable laminated polyethylene or nylon bags of 1.5 or 2.0 mil linear low density polyethylene (LLDPE) laminated to either 250 K. cello or 48 GA polyester.

Labels

The printing required as labels on the bags or boxes will be furnished upon request to successful offerors in the form of mechanicals for base art and overlay suitable for reproduction. The universal Product Code (UPC) bar code must be placed on the labels and on shipping cases only for retail size containers for the Needy Family Programs. See Exhibit "B" for details. The net weight shall be expressed in metric as well as avoirdupois units.

PLEASE NOTE: All labels for needy family and related programs shall not bear product names restated in Spanish. The Food and Drug Administration does not allow bilingual labels.

Shipping Cases and Pack:

For 1.33 and 15/16 ounce packages. All shipping cases must be of new, good quality domestic fiberboard, constructed to insure acceptance by common carrier for safe transportation with closure adequate to insure sanitary storage. Tack sealing is not acceptable.

For 1.33 Ounce Packages. The shipping cases must contain 200 plastic bags or 144 boxes, as applicable, be of RSC style, 200 pound bursting strength each, and of such size as to hold the bags or boxes firmly for shipment in accordance with good commercial practice. (2.) For 15 or 16 Ounce Packages. The shipping cases must contain 48 15 or 16 oz. cartons and be of at least the equivalent strength used in commerce for such cartons of similar use.

For 30 pound packages.

1. The raisins must be packed in 6/5 lb. commercially acceptable polyethylene bags, not less than 1.5 mils in thickness.

2. The cases must be new, of good quality, and of domestic fiber 200 pound test cases, using a 33 pound kraft medium (42-33-42) or equivalent, with a 275 pound test collar 1/8 inch greater in height than the inside container depth (69-33-69) or 275 lb. bursting strength (44 edge crush test) so as to ensure acceptance by common carrier for safe transportation. Closures should be adequate to insure sanitary storage.

Case Markings

Case Markings required.

PROCESSED, DRIED PRUNES

The dried prunes must be from United States crop specified in the applicable Invitation. The processed prunes 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 800 ppm + 400 ppm potassium sorbate or sorbic acid when tested in accordance with USDA methods.

Whole Unpitted Prunes

Grade. Whole prunes will be U.S. Grade B or better, as defined in the "United States Standards for Grades of Dried Prunes"(7 CFR part 3181), effective on the date of the Invitation.

Size.

Each car lot of dried prunes must be solely of one size. The Invitation will specify the sizes to be purchased. The sizes will be "Large", "Medium", or "Small" as defined in the United States Standards, except that, the count per pound of 10 ounces of the smallest prunes in a sample of 100 ounces must not vary from the count per pound of 10 ounces of the largest prunes in such sample by more than 35. Also, for the "Small" size, the average count of prunes in the lot shall not exceed 80 prunes per pound. "Breakfast" size will be synonymous with "Small" size as defined herein.

Moisture.

The moisture content of the dried prunes shall not be less than 26 percent nor more than 30 percent. The moisture content of dried prunes referred to in the Announcement means the percentage of moisture by weight in the finished product, exclusive of the pit when tested by the DFA moisture meter.

Whole Pitted Prunes

Grade.

Pitted dried prunes will be U.S. Grade B or better, as defined in the "United States Standards for Grades of Dried Prunes"(7 CFR part 3181), effective on the date of the Invitation. The pitted prunes must have not more than 2 percent by count of pits or fragments (two prunes in 100 can have pits or pit fragments). The prunes must be plunger pitted.

Size.

The prunes, before pitting, must range in size from 40 to 85 per pound.

Moisture.

The moisture content of pitted prunes must not be more than 33 percent when tested with the DFA moisture meter.

Containers.

Containers must be of such quality and material to withstand normal processing and packaging procedures without damage to either the package or the prunes.

a. Net Weight.

Package Size	1.5-oz.	16-oz.	2 lb.	25 lb.
Min.Sample	1.5 oz.	16 oz.	32 oz.	25 lb. Average
Lower Indiv Limit	1.25 oz.	15.20 oz.	31.2 oz.	24 lb. 11 oz.

Pitted Prunes in 1.5-Ounce Bags.

- b.** There must be approximately six pitted prunes per bag. The plastic bags used must be of the same quality and strength as used commercially. The average count per case must not be less than 300 bags and an individual case must not be less than 294 bags. The bags must be packed in new 200-pound test corrugated fiberboard cases of such size as to hold the bags firmly in place. Commercial markings may be used on the plastic bags.

One Pound Packages.

The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The Universal Product Code (UPC) bar code must be placed on the labels and on shipping cases. See Exhibit "A" and "B" for details. The net weight shall be expressed in metric as well as avoirdupois units. The package must be heat sealed. The see-through bags must be identified with a codemark that will identify the date of pack and the Contractor and may be applied by embossing or by stamping with permanent waterproof ink on the bags. Company initials may be used.

The one-pound, see-through bags must be packed 24 per case, in new domestic 200 pound test corrugated fiberboard cases with an S, H, or Snake type divider of the same test,

constructed so as to insure acceptance by common carrier for safe transportation for domestic shipment. Tack sealing is not acceptable.

Two-pound Packages.

The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat sealed. The see-through bags must be identified with a codemark that will identify the date of pack and the Contractor and may be applied by embossing or by stamping with permanent waterproof ink on the bags. Company initials may be used. The two-pound see-through bags must be packed 16 per case, in new domestic 200 pound test corrugated fiberboard cases with an S, H, or Snake type divider of the same test, constructed so as to insure acceptance by common carrier for safe transportation for domestic shipment. Tack sealing is not acceptable.

Twenty-five Pound Bulk Cases.

- e. The product must be packaged 25 pounds net weight in polyethylene bags of a quality no less than that in normal use by the industry and of such size to allow a complete overlapping closure (to prevent moisture loss). These bags must be packed in new, good quality, domestic fiberboard shipping cases constructed with a minimum bursting strength of 200 pounds, lined with a single layer collar of the same quality (or better) as the case, and adequate to insure sanitation. Tack sealing is not acceptable.

Case Markings.

Case Markings are required.

PLEASE NOTE: All labels for needy family and related programs shall not bear product names restated in Spanish. The Food and Drug Administration does not allow bilingual labels.

DRIED FIGS

Dried Fig Products.

Specifications for products derived from dried figs will be set forth in the individual Invitations.

Whole Figs.

The whole figs must be:

- a. U.S. Grade B, or better as defined in the "United States Standards for Grades of Dried Figs"(7 CFR part 1021), effective on the date of the Invitation.
- b. Mission figs or Calmyrna figs as applicable.
- c. Style I (a), Whole loose figs.
- d. Choice or larger, No. 5 size Mission Figs.

- e. Extra Choice or larger, No. 4 size Calmyrna Figs.
- f. Group II - Moisture 30 percent.
- g. Not more than 800 ppm + 400 ppm and not less than 400 ppm of Potassium Sorbate or Sorbic Acid.
- h. The average net weight per case must not be less than 30 pounds and an individual case must not be less than 29 pounds, 11 ounces.

Containers.

Whole dried figs must be packaged in new sealed polyethylene bags within commercially acceptable new corrugated fiberboard boxes. The containers must be suitably code marked so that the product can be identified with related inspection certificates, and must be acceptable by common carrier for safe transportation to destinations. If tape is used to seal corrugated containers, the polyethylene bags must be overlapped and tucked prior to the tape sealing. If glue is used to seal the corrugated containers, the polyethylene bags must be overlapped, tucked, and have pads placed top and bottom prior to gluing to protect the product. Tack sealing is not acceptable.

Fumigation of Dried Figs.

Fumigation of the dried figs must occur as near as possible, but not exceed 30 days before packing; and the processed and packaged product must be fumigated within 20 days of shipment. Such practices must be performed under the observation and to the satisfaction of the USDA Grader.

Case Markings.

Cases must be printed or stenciled with Black Ink as shown in exhibit "A". In addition to these markings, packing code marks must be placed on all cartons. Code markings must be legible and may be placed anywhere on the cases.

DATE PRODUCTS

1. Diced and chopped dates ("date products") must be produced from U.S. Grade C (Dry) or better dates as defined in the "United States Standards for Grades of Dried Dates"(7 CFR part 1001), effective on the date of the Invitation. The contract requirements for date products must be certified under continual on-line grading by a USDA Grader.
2. The date products must be:
 - a) Style - Diced or chopped dates.
 - b) Moisture - Diced: 11 to 15 percent, when tested with the DFA moisture meter. Chopped: 14 to 18 percent, when tested with the DFA moisture meter.
 - c) Size - Diced: Not greater than 3/8 inch in width with varied lengths.
 - d) - Chopped: Not greater than 5/16 inch in width with varied lengths.
 - e) - Extruded: Tolerance is permitted for no more than 14 pieces of calyx per 25 ounce sample unit in any single sample, and an average of not more than a 8 pieces of calyx per 25 ounce for all samples drawn from a specified lot.

- f) Coating - Coated with Dextrose . Product must be screened to remove loose coating material and small pieces.
 - g) Defects - Calyxes must be removed before dates are chopped or diced.
 - h) The average net weight per case must not be less than 30 pounds and an individual case must not be less than 29 pounds, 11 ounces.
3. Fumigation of Date Products. Fumigation of the dates must occur as near as possible, but not exceed 30 days before packing; and the processed and packaged product must be fumigated within 20 days of shipment. Such practices must be performed under the observation and to the satisfaction of the USDA Grader.
4. Shipping Cases and Pack for 30-pound packages. The date pieces must be packaged in commercially acceptable polyethylene bags, with commercially acceptable closures. The shipping cases must be new, good quality, domestic fiberboard with a bursting strength of 200 pounds test, as determined by a box manufacturer, using a 33 pound kraft medium (42-33-42) or equivalent, with a 275-pound test collar 1/8 inch greater in height than the inside container depth (69-33-69) so as to ensure acceptance by common carrier for safe transportation and closure adequate to ensure sanitary storage. Tack sealing is not acceptable.

Case Markings.

Cases must be printed or stenciled with Black Ink as shown in Exhibit "A". However, under the marking "Store in a Cool Dry Place" print "35 - 45E EF preferred". In addition to these markings, code markings must be placed on all cartons, as required under the Federal Date Marketing Order. Code markings must be legible and may be placed anywhere on the cases.

CERTIFICATION OF PRODUCT ORIGIN

Products must be 100% grown and packed in the United States, including Puerto Rico.