

# USDA Commodity Specification

## Frozen Vegetables

Excerpted from FV203-CS1 June 1999

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### Product Origin

Commodities delivered must originate from crops that have been 100% 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.

### Plant Audit

Successful bidders are required to undergo an annual plant survey. Contractors who have a PPB inspector in-plant through a contract service agreement will be considered to have met the plant survey requirement, since a plant survey is a prerequisite to a contract service agreement.

### Packing Season

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

## **Grade of Frozen Vegetables**

All Frozen Vegetables must be U.S. Grade A (as defined in the U. S. Standard) unless otherwise specified in Section II, Individual Product Specifications, herein or the applicable Invitation.

## **Packing, Labels and Packaging**

Special case markings required. Commercial Labels acceptable. (Clorinda please check this.

## **Products**

### **A. Frozen, Whole Kernel Corn**

1. Grade: U.S. Grade B or better.
2. Color Type: Golden
3. Variety: Frozen Supersweet Whole Kernel Corn may be used as long as it follows the guidelines in attachment No. 1, as well as this Announcement.

### **B. Frozen, Peas**

1. Grade: U.S. Grade B or better, with no additives except salt acquired during processing.

### **C. Frozen, Green Beans**

2. Grade: U.S. Grade B or better, except shall be U.S. Grade A for extraneous vegetable material.
  - a. Type: Round
  - b. Color: Green
  - c. Styles: Whole, cut (sliced lengthwise, or French style), provided that cut style units must be one inch in length or longer.

NOTE: Compliance with “cut” style one inch or longer provisions will be determined using the criteria in 7 CFR Part 52.2323 of the United States Standards for Grades of Frozen Green and Wax Beans,” except to change the definition of a minor defect in Table I for “cut” style to read: “Piece shorter than  $\frac{3}{4}$ inch in length.”

### **D. Frozen, Mixed Vegetables**

1. Grade: U.S. Grade B or better.
2. Proportions of Ingredients:
  - a. Not more than 40 percent by weight carrots (diced style  $\frac{3}{8}$  to  $\frac{1}{2}$ inch cube).
  - b. Not more than 40 percent by weight corn (sweet, golden or yellow, whole kernel corn).
  - c. whole kernel corn).
  - d. Not more than 40 percent by weight green peas.

### **E. Frozen, Asparagus**

1. Grade - U.S. Grade A.
2. Sizes (Diameter) of spears and tips – medium size or No. 2 classification  $\frac{3}{8}$  inch to.

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3. Length of cut – 1 ½ inches, ± ¼ inch.

**F. Frozen, Carrots**

1. Grade: U.S. Grade A
2. Style: Sliced/Crinkle

**G. Frozen, Corn-on-the-cob**

1. Grade: U.S. Grade A (or U.S. Fancy)
2. Length: Short
3. Color: Golden (or yellow)
4. Style: Trimmed
5. Flavor and Odor: Good flavor and odor.
6. Unit Size: 1,320
7. Pack Size: 96 ears per case

**H. Frozen, Mashed Sweet Potatoes**

1. Grade: U.S. Grade A
2. Style: Mashed
3. Net Weight: 30 pounds (6/5 lb. bags)

**I. Frozen, Random Cut Sweet Potatoes**

1. Grade: U.S. Grade A.
2. Style: Cut
3. Net Weight: 30 pounds (6/5 lb. bags)

**Inspection and Checkloading**

Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (USDA Grader) must perform the inspection and checkloading required by Articles 54 and 55 of USDA-1. Inspection of frozen products must be performed not more than 90 days prior to shipment.

Information contained in this document was excerpted from the USDA specifications. For a full and complete copy of this document, email [info@libertyfood.com](mailto:info@libertyfood.com).