

USDA Commodity Specification Frozen Potato Products

Excerpted from FV210-CS1, June 1999

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Commodity Specifications

Only unsaturated vegetable oil shall be used in the processing of these products. Canola oil may not be used for the processing of these products. The requirements for products must be certified under continual on-line grading by the USDA Grader.

Frozen French Fried Oven-Type

1. Grade - U.S. Grade A.
2. Fry Color - USDA colors: Oven Type 0 and 1. No artificial colors may be used.
3. Type of Pack - Institutional
4. Style – Strips – Crinkle cut.
5. Cross Sectional Dimension – Not less than 3/8 x 3/8 and not more than 1/2 x 1/2 inch.
6. Length - Medium or longer.
7. Oven Heating- Oven type only – The product shall be so processed as to retain sufficient oil to allow proper preparation by oven heating.
8. Solids Requirements – Product shall contain a solids percentage of 28 percent by weight. Minimum of 5 readings per 70,000 pounds of product shall be made.
9. Net weight - Cases shall be packed with 6 primary containers. The average net weight of the cases of crinkle cut shall be no less than 30 pounds and no individual cases shall weigh less than 29.4 pounds.
10. Free Fatty Acids – At no time shall the free fatty acid content of the processing oil be above 1.5 percent.

Note: – Not more than 10 percent by count of units present of Frozen French Fried Strips, except chips, may consist of small pieces, slivers, and/or irregular pieces.

Frozen Potato Rounds:

1. Performed Rounds shall be in accordance with the Commercial Item Description (CID), CID A-A-20038A – Preformed Rounds (Attached): Style – (a) Round.
2. Type of Pack – (b) Institutional
3. Prefry Color – Light, Medium Light.
4. Flavor – (b) Unflavored
5. Reheating Method – (a) Oven.
6. Fortification – (b) Unfortified.
7. Size and Count – (a) Cross-sectional dimension: $\frac{3}{4}$ to 1 inch in diameter.
 - a) Length: 1 to 1-1/4 inches.
 - b) Count: 47-54 units per pound.

Notes:

1. No artificial color may be added.
2. Preservatives or flavor enhancers such as monosodium glutamate are not permitted.
3. The product shall be so processed as to allow proper preparation by oven heating.
4. Net Weight – Cases shall be packed with 6 primary containers each. The average net weight of the cases shall be no less than 30 pounds. No individual secondary container shall weigh less than 29.4 pounds.
5. Free Fatty Acids – At no time shall the free fatty acid content of the processing oil be above 1.5 percent. Note: Not more than 15 percent by count of units present, excluding chips, may consist of irregular shaped units, small pieces, and small clusters. Clusters and chips shall be evaluated on an overall appearance basis and may no more than slightly detract from the appearance of the product. Additional Quality Factors. Definitions of these terms are contained in the currently effective CID A-A-20038A Potato Products, Preformed, Precooked, Frozen.
6. Defects. The product shall be U.S. Grade A in accordance with the United States Standards for Grades of Frozen French Fried Potatoes, except that, in addition, any mechanically damaged unit with its interior portion exposed is scored as a major defect. The allowance for defectives is contained in the United States Standards for Grades of Frozen French Fried Potatoes, Table 1, Institutional Type.
7. 2. Texture. The product shall be U.S. Grade A in accordance with the United States Standards for Grades of Frozen French Fried Potatoes, except that the product may contain slightly more moisture. After preparation, the product shall have an internal appearance of having individual bits and pieces of properly blanched potatoes.
8. Flavor. The product shall be U.S. Grade A in accordance with the United States Standards for Grades of Frozen French Fried Potatoes.

Frozen Cut Potato Wedges

Individually Quick Frozen (IQF). Wedges shall be prepared from mature, sound, russet potatoes which have been washed, sorted and trimmed as necessary to assure a clean and wholesome product. The potatoes shall be cut into wedges on the lengthwise axis and blanched.

TYPE I: water/oil blanched

TYPE II: water blanched: prebaked

1. Grade - U.S. Grade A.
2. Fry Color – USDA Color: Oven-Type-0 and 1
3. Variety – Russets, burbanks shepody or other high solid potatoes which meet the solids requirement
4. Type of Pack – Institutional
5. For Prebaked – USDA Color: Light color, little or no browning.
6. Cooking Method – Oven baked
7. Flavor – Good
8. Length – Medium or longer
9. Unit size – 8 or 10 cuts per whole potato
10. Unit size – 1,320 case
11. Pack size – 30 pound cases (6-5 lb. Bags)
12. Solids Requirement – Product shall contain a solids percentage of 28 percent by weight. A minimum of 5 readings per 70,000 pounds of product shall be made.
13. Net Weight – Cases shall be packed with 6 primary containers each. The average net weight of the cases shall be no less than 30 pounds. No individual case shall weigh less than 29.4 pounds.
14. Free Fatty Acids – At no time shall the free fatty acid content of the processing oil be above 1.5 percent.
15. Temperature – All frozen foods shall be held, and stored at an air temperature of 0 degrees F (+ or – 10 degrees). The internal product temperature of the frozen potato wedges shall be maintained at time of loading at 0 + or - 10 degrees F. Carrier temperature shall be determined after the product is loaded.

Product Origin

Commodities delivered pursuant to this Commodity Specification shall have originated 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, (hereinafter referred to as the United States).

Manufacturing Practices

All Frozen Potatoes must be produced in accordance with the Food and Drug Administration's Good Manufacturing Practices (21 C.F.R., Part 110).

Plant Audit

Successful bidders are required to undergo an annual plant survey.

The primary purpose of conducting a plant survey is to ensure that the contractor produces products in a clean, sanitary environment. 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.

Packing Season

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

Shipment

Frozen potatoes must be at 0 degrees (+ or – 10 degrees).

Grade of Frozen Potatoes:

All Frozen Potato Products 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

1. Primary Containers (bags). The product shall be packed in unmarked primary containers of commercially acceptable quality containing approximately 5 pounds of each product as applicable. The primary containers shall be completely sealed (tack sealing is not acceptable). Kraft paper containers without polyethylene liners are not acceptable. The Bags must be suitably code marked so that the product can be identified with related inspection certificates.
2. Construction. The construction of shipping cases shall be corrugated fiberboard, “C” flute, adequate to withstand normal refrigerated shipping and cold storage rated at a minimum of 275 pounds per square inch (p.s.i.) bursting strength or 44 edge crush test (ECT) with moisture resistant adhesives and medium. Two hundred pounds p.s.i. bursting strength shall be acceptable for cartons with corrugated fiberboard dividers.
3. Tape Sealing of Shipping Containers. Shipping cases may be sealed by plastic tape in lieu of glue. The tape must be of sufficient width and strength that is used commercially to be acceptable by common carriers for safe transportation to destinations. The tape must extend down the sides or ends without interfering with the case markings. A tape of the see-through type may be used. The tape must be able to withstand normal refrigerated shipping and cold storage temperatures.
4. Secondary Container (case) Markings
The bags shall be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe transportation to destinations.