



United States Department of Agriculture

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Marketing and  
Regulatory  
Programs

Agricultural  
Marketing  
Service

Specialty  
Crops  
Program

# **Commodity Specification for Canned Dried Beans**

August 2021

Commodity Specification for Canned Dried Beans  
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**GENERAL****U.S. Standards**

Canned dried beans (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Canned Dried Beans (U.S. Standards) and/or Commercial Item Description (CID) of Beans, Refried, Canned or Dehydrated 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**

Exceptions to the U.S. Standards for the U.S. Department of Agriculture (USDA) canned dried bean purchases 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**

In accordance with the latest version or the AMS Master Solicitation for Commodity Procurement – Domestic Programs (MSCP-D) Sections 4A52.225-1a,b,c,d,e,f, and 4A52.225-3, contractors must meet all domestic origin requirements with further clarifications shown below.

1. Contractors will make all paperwork available to USDA that confirms fruit, vegetable, and nut commodities purchased for USDA food assistance outlets are 100 percent grown in the United States. This means that products shall have originated entirely from crops 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) in accordance with responsible commercial practices, during the packing season, and from the crop year(s) specified.
2. If the contractor handles any commodity originating from sources other than the United States, the contractor must have a written plan to segregate the commodity. This segregation plan will include an identification and record system for all commodities to ensure they are completely segregated and cannot be used to fulfill purchase orders awarded by USDA. Such segregation plan must be made available, within 10 days of purchase order award, to representatives of the Agricultural Marketing Service (AMS).
3. The responsibility for compliance is borne by the contractor, regardless of whether the product was processed/packed in their facility or if it originated from other sources (i.e., subcontractors and suppliers). If a contractor receives crops or products originating from other sources, it is up to the contractor to obtain proof of domestic origin compliance from those sources.

4. Examples of documentation submitted may include but are not limited to load or warehouse storage receipts for raw product (i.e., bin tags), product blend (formulation) records, product coding explanations, finished product warehousing records, shipping or payment records, or other documentation or evidence that clearly establishes the product's domestic origin.
5. An acceptable domestic origin verification traceback must include the following:
  - Signed Exhibit 1 Domestic Origin Certification
  - Table of Contents
  - Narrative or flow chart explaining the documentation provided
  - An explanation of the code. (Code Breakdown)
  - Each page should be numbered and referenced in Table of Contents
  - All pertinent information should be highlighted on each document
  - Documentation must be clear and concise and must relate directly to the code being traced
  - Trace information submitted must include the physical location of the originating field, farm, orchard, or vineyard.

NOTE: Failure to comply with the above requirements, or any submittals consisting of mass unorganized “data dumps” will not be reviewed by SCI and final statuses will be reported to the Commodity Procurement representative as “Incomplete”.

6. Such records must be available for review by the Government in accordance with FAR 52.214-26. In the event of an audit, AMS auditors will examine as many codes as is necessary to verify compliance.
7. Self-certifications by contractors and subcontractors will not be accepted.
8. 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.

### **Kosher Products**

Occasionally, USDA solicits offers to sell Kosher products that comply with applicable dietary (kosher) laws as established by the “613 Council of Kashruth.” Such products are identified on the solicitation with the letter “K” incorporated into the WBSCM material descriptions (see Exhibit 4 for specific products.) Manufacturing plants shall be certified for compliance with the aforementioned requirement by contacting the Board of Jewish Education of Greater New York (BJENY) at **646-472-5368**. At no cost to the vendor, a rabbinic supervisor will be sent to certify compliance of the manufacturing plant with the dietary (kosher) laws. Vendors must not bid on these purchase units unless they can be properly certified. Kosher products purchased solely for the #613 Council of Kashruth do not require a symbol on the primary or secondary container.

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Other products identified in this specification are required to have a commercial Kosher certification and must bear one of the Kosher certification symbols illustrated in Exhibit 8.

**Allergens**

All canned dried bean products shall be processed and packaged using equipment that:

1. Has had no direct contact with a major allergen or
2. If the equipment used has had direct contact with a major allergen, then it must be sanitized using an approved industry standard allergenic sanitation/clean and re-start and is free of allergens prior to a USDA canned dried bean products run.
3. This requirement does not include any packaging or labeling equipment used after the can has been hermetically sealed.
4. Product labels may not include allergen advisory statements.

**Packing Season**

All dried beans to be canned must be harvested from the current crop year, unless otherwise specified in the applicable Solicitation/IFB.

**Holding Period**

In accordance with the Master Solicitation, all USDA purchased product must be produced, packed, stored, and shipped from USDA/SCI approved facilities. These facilities must be on record with the Commodity Purchase Program prior to the bid opening. No shipment of canned vegetables may be made earlier than 14 days after packing. If requested and approved, no delivery shall be case stamped, prior to the completion of the 14-day holding period.

**Grade of Canned Dried Beans**

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

**Sodium Content**

All products shall be low sodium, 36 mg to 140 mg per serving (defined as 1/2 cup).

**Fill of Container**

1. Beans in Brine: Contractor must meet the washed drained weight of not less than 55% of the net weight for #300 cans and 60% of the net weight for #10 cans.

2. Vegetarian Beans: Contractor must meet the washed drained weight of not less than 50.0% of the net weight.
3. 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 (Cans and Labels)**

1. 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.
2. The processors' own commercially acceptable "brand" labels may be used on all Solicitations/IFBs. Distributor's "brand" labels are not acceptable.
3. All products must be packed in new, commercially acceptable primary containers (cans). Canned dried beans shall be packed only in the container size and type specified in the applicable Solicitation/IFB. The cans must be suitably code marked so that the product can be identified with related inspection certificates.
4. For 24/#300 pack products, labels must also meet the following formatting criteria:
  - a. Must include, at a minimum, two (2) colors, in addition to black and white.
  - b. Must incorporate a graphic (photo or illustration) depicting the product/contents on the principal display panel.

### **Secondary Containers (tray and case) for Commercial Labels**

1. Commercially acceptable tray packs wrapped in plastic shrink wrap may be used on all Solicitations/IFBs for **all can sizes**. 24/#300 cases may be achieved by shrink wrapping together two 12/#300 tray packs.
2. 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.
3. Alternate packaging for canned products the secondary container - tray(s) or case.
  - a. Cases may have an opening that exceeds 1 inch if it is completely covered by stretch-wrap. But, stretch-wrap may also have reasonably sized openings to allow for cooling after packing.
  - b. This alternate packaging requirement must be able to withstand normal handling, shipping, and storage and be acceptable to the common carrier.

4. Mixing and matching of commercial and non-commercial labeling methods will not be acceptable.
5. Two or more different commercial labels will not be acceptable within a shipping unit (truck load).

### **Secondary Containers (case) for Non-Commercial Labels**

Cans with non-commercial labels shall be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe 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 Exhibit 1, 2 or 3 as applicable.

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.

### **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 canned dried beans 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

### Sodium Content Testing

All individual commodities in this specification must meet the following sodium testing requirements.

For new vendors or vendors who have not been awarded a contract in the last 12 months:

1. SCI will select one lot per purchase order or IDIQ contract, per specific product, per location for sodium testing and verification. The lot selected for testing will be at SCI's discretion. SCI will submit one composite sample to the USDA, AMS National Science Laboratory (NSL) for testing (using AOAC 966.16, Atomic Absorption method). NSL will perform this testing to ensure that the product is in compliance with the sodium requirements.
2. If the NSL sodium testing results are acceptable, then the facility will be deemed as compliant and for all subsequent lots produced, the sodium testing and acceptance will be based on the vendors results and evidenced by their self or third-party testing results showing acceptability.
3. The vendor will provide their self or third-party sodium testing results to the SCI Inspector for each lot produced.
4. SCI may reinstate regular or modified NSL composite sampling and testing of vendors lots if lots fail to meet the sodium criteria.

For a currently producing vendor and vendors who have been awarded a contract in the last 12 months, and with no previous sodium failures:

1. NSL testing is not required.
2. The vendor will be fully responsible for self or third-party testing and will provide their sodium testing results to the SCI Inspector for each lot produced.



3. SCI may reinstate regular or modified NSL composite sampling and testing of vendors lots if any lots fail to meet the sodium criteria.

### Vegetarian

1. Grade – U.S. Grade A.
2. Type of Pack – White beans shall be practically similar in varietal characteristics and packed in meatless tomato sauce. The White beans shall consist of pea beans (also known as Navy beans), or small White beans. Only tomato sauce with natural flavorings, and sweetener, shall be used for Vegetarian Beans.
3. Style – In tomato sauce. (Tomato solids of the sauce must not be less than 2 percent by weight).
4. Vegetarian Beans: Contractor must meet the washed drained weight of not less than 50.0% of the net weight.
5. Color – No artificial color.
6. Color of the sauce – Must be bright and have a reddish color typical of a vegetarian bean in a tomato sauce pack and be no lighter red than color slide A2, or darker than color slide A1 of the USDA Color Standards for Tomato Products. Color determinations will be conducted only using approved lighting. The USDA Color Standards are available for purchase at the following address: <https://www.ams.usda.gov/grades-standards/how-purchase-equipment-and-visual-aids>
7. Ingredients:
  - Small White beans or Navy Beans
  - Tomato Paste
  - Onion powder
  - Garlic powder
  - Salt
  - Sugar
8. Optional ingredients:
  - Vinegar
  - Oleoresin Paprika
  - Other natural flavorings suitable for vegetarian type beans
9. High fructose corn syrup and starch are not allowed.
10. Sodium content: 36 mg to 140 mg per serving (defined as ½ cup).

### Vegetarian beans prior to heating

11. Consistency – When the can is emptied on to a grading tray the product shall form a mound with a small amount of leveling and a reasonable amount of sauce separation from the beans after 1 minute.

Vegetarian beans after heating

12. Texture – the beans have a good typical texture, that may be slightly soft or slightly firm; and that the skins are tender.
13. Consistency – The tomato sauce will be smooth and free of any clumps and will partially adhere to the beans.
14. Flavor – mild tomato flavor, with other discernible flavorings. No scorched, or off flavors or odors.
14. Net Weight –
  - a. 6/10 – The average net weight of all containers shall be not less than 108.0 ounces and no individual container shall have a net weight of less than 106.0 ounces.
  - b. 24/300 – The average net weight of all containers shall be not less than 15.0 ounces and no individual container shall have a net weight of less than 14.7 ounces.

Beans in Brine

**Commercial Kosher Canned Garbanzo Beans packed in 6/#10 cans (100360) and 24/#300 cans (111060), must be produced and packed in a Kosher certified facility and must contain one of the Kosher Symbols in Exhibit 8. See Kosher Product section above on page 2 for further information.**

**All canned Kidney beans packed in 6/#10 cans (100370) must be Dark Red Kidney Beans.**

1. Grade – U.S. Grade A, except pigeon peas which must meet the requirement for U.S. Grade B.
2. Washed drained weight of not less than 55 percent of the net weight for #300 cans and 60 percent of the net weight for #10 cans.
3. Color – No artificial color.
4. Ingredients – No starches, or additives.
5. Style – In brine
6. Type of Pack – Pinto beans, Red beans (small red type only), Blackeye (peas) beans, Light Red Kidney beans, Dark Red Kidney beans, Baby Lima beans, Pink beans, Great Northern beans, Garbanzo beans, Pigeon Peas, and Black Turtle beans shall be packed in brine and any other safe and suitable ingredient(s).

## 7. Net Weight –

- a. 6/10 – The average net weight of all containers shall be not less than 108.0 ounces and no individual container shall have a net weight of less than 106.0 ounces.
- b. 24/300 – The average net weight of all containers shall be not less than 15.0 ounces and no individual container shall have a net weight of less than 14.7 ounces.

**Note:** Pigeon Peas are botanically known as *Cajanus Cajun* from the family *Fabaceae* which are known to be grown in the Puerto Rico region, and the U.S. Virgin Islands.

Refried Beans

Commercial Item Description A-A-20257 – Effective on the date of the Solicitation/IFB (published separately) Commercial Item Descriptions.

1. Type of beans – I: Pinto beans, and III: Pink beans.
2. Style – F: Other (Vegetable oils).
3. Consistency – 2: Finished product is a paste with whole and partial bean pieces.
4. Ingredients:
  - Onion and garlic flavorings
  - Jalapeno pepper pieces or puree
  - Tomato paste
  - Vegetable oils
  - Salt - Must meet sodium requirements for part 9. below

## Optional ingredients:

- Chili powder flavoring
  - Natural flavorings suitable for refried beans
  - Vinegar
5. Prepared product – Paste with a noticeable amount of whole beans and portions of beans.
  6. Raw ingredients – The quality of the pinto and pink beans used to make the refried beans shall not be less than U.S. No. 2 Grade and must meet U.S. No. 2 Grade for splits. Must be inspected and certified by Federal Grain Inspection Service.
  7. Prepared product – Paste with a noticeable amount of whole beans and portions of beans.
  8. Percent beans – The canned refried beans shall contain not less than 10 percent, or more than 33-1/3 percent of the pink bean type.

9. Salt – Shall have less than 0.5 percent salt added and must meet sodium requirements stated below.
10. Sodium content – 36 mg to 140 mg per serving (defined as 1/2 cup).
11. Fat content – no more than 3.0 grams per ½ cup, as evidenced by the Nutrition Facts Panel.
12. Refried Beans after heating.
  - Color - Must possess a red-brown color typical of similarly formulated and refried beans, not burnt, scorched, or under cooked
  - Appearance - Must be a smooth paste with some chunks of beans and visible pieces of peppers
  - Texture - Must have: a moist mouth feel that is not dry, pasty, or oily and be slightly firm, but not undercooked, and yet easy to chew.
  - Flavor - Must have: a typical mild spicy seasoned flavor and possess a mild tomato flavor that is not hot or scorched.
13. Net Weight –
  - a. 6/10 – The average net weight per container shall be 112.0 ounces. No individual container shall be less than 110.5 ounces.
  - b. 24/300 – The average net weight per container shall be 15.0 ounces. No individual container shall be less than 14.7 ounces.

## INSPECTION, CERTIFICATION, AND CHECKLOADING

### Requirements

Representatives of the AMS, Specialty Crops Program, Specialty Crops Inspection (SCI) Division (USDA Inspector) must perform the inspection, (see the Master Solicitation). **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 canned products must be performed not more than 12 months prior to shipment. Whether each lot offered meets the product and container requirements of the contract 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 Canned 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.

## **Certification**

Subject to (See the Master Solicitation) the acceptability of the quality, weight, packaging, of the product and must be evidenced by **Certificates of Quality and Condition**, issued by the USDA Inspector.

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 contract shall constitute rejection of such lot.

## **Checkloading**

As a result of the Mandatory Checkloading Phase Out Program, the requirements for checkloading Canned Dried Beans, by USDA inspectors, will be eliminated for contracts announced after January 1, 2021. Note-Checkloading may still be performed on all, or part of the deliveries at the request and expense of the contractor. Also, SCI may conduct periodic verifications of the vendors commercial practices to ensure they meet the contractual requirements.

## **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 days after product sampling for laboratory tests (when required) to be completed and returned.

## **FAILURE TO MEET SPECIFICATIONS**

Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable for delivery. If any lot of canned dried beans 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 contract price less a discount, to be determined by the Contracting Office.

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

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

USDA SYMBOL –Optional

STORE IN 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 must 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. Tomato Sauce, etc.).

2/ Insert the size and number of packages per case, i.e., 6 /No. 10 cans, 6/5-pound bags, 12/46-ounce cans, 1/25-pound bag.

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”).

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



(USDA Symbol is optional)

**Product Name**

**Style**

**Packing Media**

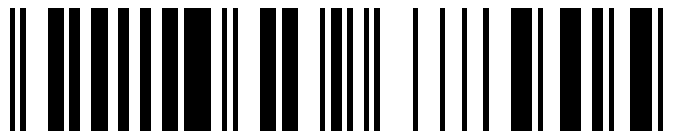
**Size/Number per case**

**Purchase Order Number xxxxx**

**Packed by ABC Growers**

**Any Town, CA 99999**

**STORE IN A COOL DRY PLACE**



1234567891012345678910

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



(USDA Symbol is optional)

**Vegetarian Beans Packed in Tomato  
Sauce**

**6/No. 10 cans**

**Purchase Order Number xxxxx**

**Packed by ABC Growers**

**Any Town, CA 99999**

**STORE IN A COOL DRY PLACE**



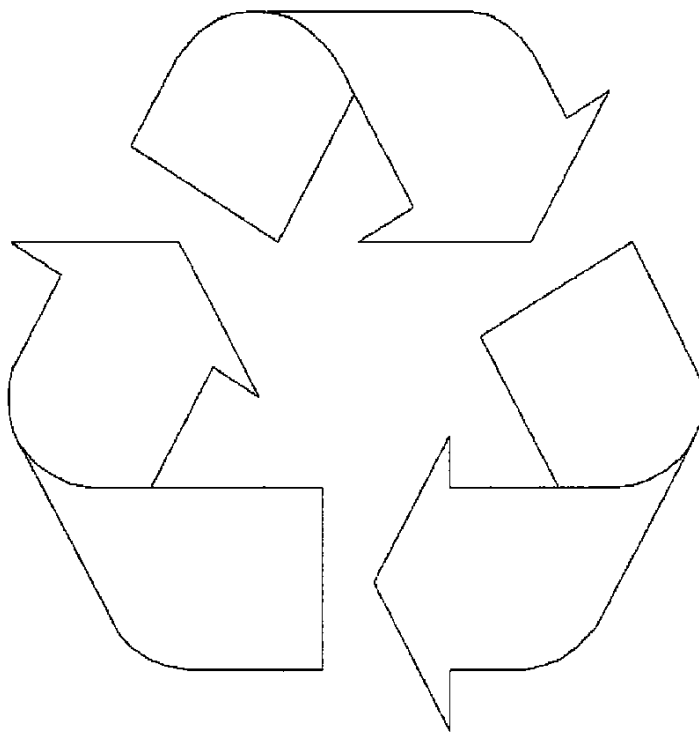
1 11 07 15001 01434 1



**Exhibit 4 - Universal Product Codes**

<b>Canned Beans</b>	<b>WBSCM Material</b>	<b>Primary Container</b>	<b>Secondary Container</b>
Beans Black Turtle Can-6/10	100359	7 15001 00359 1	1 07 15001 00359 8
Beans Garbanzo Can-6/10	100360	7 15001 00360 7	1 07 15001 00360 4
<b>Beans Garbanzo Can 24/#300</b>	<b>111060</b>	<b>7 15001 11060 2</b>	<b>1 07 15001 11060 9</b>
Beans Refried Can-24/300	100361	7 15001 00361 4	1 07 15001 00361 1
Beans Refried Can-6/10	100362	7 15001 00362 1	1 07 15001 00362 8
Beans Vegetarian Can-24/300	100363	7 15001 00363 8	1 07 15001 00363 5
Beans Vegetarian Can-6/10	100364	7 15001 00364 5	1 07 15001 00364 2
Beans Pinto Can-6/10	100365	7 15001 00365 2	1 07 15001 00365 9
Beans Small Red Can-6/10	100366	7 15001 00366 9	1 07 15001 00366 6
Beans Blackeye Can-24/300	100367	7 15001 00367 6	1 07 15001 00367 3
Beans Blackeye Can-6/10	100368	7 15001 00368 3	1 07 15001 00368 3
Beans Pink Can-6/10	100369	7 15001 00369 0	1 07 15001 00369 7
Beans <b>Dark</b> Red Kidney Can-6/10	100370	7 15001 00370 6	1 07 15001 00370 3
Beans Baby Lima Can-6/10	100371	7 15001 00371 3	1 07 15001 00371 0
Beans <b>Light</b> Red Kidney Can-24/300	100372	7 15001 00372 0	1 07 15001 00372 7
Beans Great Northern Can-6/10	100373	7 15001 00373 7	1 07 15001 00373 4
Beans Black Can-24/300	110020	7 15001 10020 7	1 07 15001 11020 4
Beans Pinto Can-24/300	110021	7 15001 10021 4	1 07 15001 11021 1
Beans <b>Dark</b> Red Kidney Can-24/300	111031	7 15001 11031 2	1 07 15001 11031 9

**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)**



**Exhibit 8 – Symbols for Kosher Products**

 <a href="http://oukosher.org/">http://oukosher.org/</a>	 <a href="http://www.star-k.org/">http://www.star-k.org/</a>	 <a href="http://www.ok.org/">http://www.ok.org/</a>
 <a href="http://www.kof-k.org/">http://www.kof-k.org/</a>	 <a href="http://www.crcweb.org/">http://www.crcweb.org/</a>	 <a href="https://trianglek.org/">https://trianglek.org/</a>