



United States Department of Agriculture

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Marketing and  
Regulatory  
Programs

Agricultural  
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Service

Specialty  
Crops  
Program

# Commodity Specification for Canned Vegetables

January 2023

**Commodity Specification for Canned Vegetables**  
**Table of Contents**

<b>General.....</b>	<b>1</b>
U.S. Standards.....	1
Product Origin.....	1
Kosher Products .....	2
Halal Products .....	2
Packing Season .....	3
Holding Period .....	3
Fill of Container .....	3
Sodium Content Testing .....	3
<b>Labels and Packaging .....</b>	<b>4</b>
Primary Containers (Cans and Labels) .....	4
Secondary Containers (tray and case) for Commercial Labels .....	4
Secondary Containers (case) for Non-Commercial Labels .....	5
<b>Universal Product Codes (UPC) .....</b>	<b>6</b>
<b>Palletization Requirements .....</b>	<b>6</b>
Pallets .....	6
Unitization.....	6
Allergens .....	6
<b>Individual Commodity Specifications .....</b>	<b>7</b>
Asparagus.....	7
Beans, Green .....	7
Carrots.....	8
Corn, Whole Kernel .....	8
Corn, Cream Style.....	9
Mixed Vegetables .....	9
Peas .....	10
Potatoes .....	11
Pumpkin .....	11
Salsa .....	11
Spaghetti Sauce, Meatless.....	12
Spinach.....	13
Sweet Potatoes .....	13
Tomatoes.....	14
Concentrated Crushed Tomatoes .....	14
Tomato Paste.....	15
Tomato Sauce.....	15
Hominy .....	16
<b>Inspection and Certification.....</b>	<b>16</b>
Requirements .....	16
Certification .....	17
Procedures.....	17
Laboratory Tests .....	17
<b>Optional Checkloading.....</b>	<b>17</b>
<b>Failure to Meet Specifications.....</b>	<b>17</b>

<b>Reference Links.....</b>	<b>18</b>
<b>Exhibits .....</b>	<b>19</b>
Exhibit 1 - Required Markings for Non-Commercial Shipping Containers .....	19
Exhibit 2 - Alternative Label for Shipping Containers .....	20
Exhibit 3 - Sample Alternative Label for Shipping Containers .....	21
Exhibit 4 - Universal Product Codes .....	22
Exhibit 5 - “Please Recycle” Symbol and Statement.....	23
Exhibit 6 - “Corrugated Recycles” Symbol and Statement .....	24
Exhibit 7 - USDA Symbol .....	25
Exhibit 8.1 - Symbols for Kosher Products .....	26
Exhibit 8.2 - Symbols for Halal Products .....	26

## GENERAL

### U.S. Standards

Canned vegetables (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Canned Vegetables (U.S. Standards) and/or Commercial Item Description (CID) of Canned Vegetables 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.

### Product Origin

In accordance with the latest version of 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.
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.

**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”.**

### **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 Kosher symbol on the primary or secondary container.

Other Kosher 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 8.1.

### **Halal Products**

Occasionally, USDA solicits offers to sell Halal products. Such products are identified on the solicitation with the letter “H” incorporated into the WBSCM material descriptions (see Exhibit

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Effective Date: January 2023

Page 3 of 26

4 for specific products). Products identified in this specification as requiring a Halal certification must bear one of the Halal certification symbols illustrated in Exhibit 8.2.

**Packing Season**

All fresh vegetables to be canned, must be from the current crop year/**harvest**, unless otherwise specified in the applicable Solicitation/IFB. **An example would be - If the crop year/harvest for fresh peas to be canned is June 2023 through August 2023, then any product purchased for delivery from June 2023 through May 2024, would have a current crop year of 2023.**

**Holding Period**

In accordance with the Master Solicitation, all USDA purchase 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.

**Fill of Container**

Contractor must meet either the drained weight or the fill weight for the product as specified in the applicable U.S. Standards unless otherwise indicated herein.

The average net weight must meet the net weight as printed on the label and the Individual Commodity Specification Section II.

**Sodium Content Testing**

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

- A. 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.
- B. 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.

## **LABELS AND PACKAGING**

### **Primary Containers (Cans and Labels)**

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.

The processors' own commercially acceptable "brand" labels may be used on all Solicitations/IFBs. Distributor's "brand" labels are not acceptable.

All products must be packed in new, commercially acceptable primary containers (cans). Canned vegetables 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. **For 24/#300 size cans, the lid may either be a standard sanitary lid or a pop-top lid. Standard lids and pop-top lids cannot be comingled within a truckload.**

For containers 22 ounces or smaller (net weight), labels must also meet the following formatting criteria:

1. Must include, at a minimum, two (2) colors, in addition to black and white.
2. Must incorporate a graphic (photo or illustration) depicting the product/contents on the principal display panel.

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

Commercially acceptable tray packs wrapped in plastic shrink wrap may be used on all

Solicitations/IFBs for **all can sizes**. 24/#300 and 24/#1 cases may be achieved by shrink wrapping together two 12/#300 or 12/#1 tray packs.

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.

Alternate packaging for the secondary container - tray(s) or case:

1. Cases may have end panel openings that exceeds 1 inch if the openings are completely stretch- wrapped. The stretch-wrap may also have reasonably sized openings to allow for cooling.
2. This alternate packaging requirement must be able to withstand normal handling, shipping, and storage and be acceptable to the common carrier.

Mixing and matching of commercial and non-commercial labeling methods will not be acceptable.

Two or more different commercial labels will not be acceptable within a shipping unit (truckload).

### **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 Exhibits 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 Exhibits 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 UPC's 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 vegetables 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.

**Allergens**

All canned vegetable products (excluding – Soups) will be processed and packaged using equipment that:

- Has had no direct contact with a major allergen or,
- If the equipment used has had direct contact with a major allergen, it has been sanitized using an approved industry standard allergenic sanitation/clean and re-start and is free of allergens prior to a USDA canned vegetables production run. The vendor will use standard industry testing and results to verify that the allergen is "free" from equipment. The vendor should retain results, as SCI may request a copy for review/compliance.
- This requirement does not include any packaging or labeling equipment used after the can has been hermetically sealed.

- Product labels may not include allergen advisory statements.

## INDIVIDUAL COMMODITY SPECIFICATIONS

### Asparagus

Container size: 24/300 size can, & 12/15-ounce tall cans

1. Grade – U.S. Grade A.
2. Style and Sizes – (diameter of asparagus, cut spears, tips, and points large size classification) shall be 8/16 inch to 10/16 inch; Whole sizes (diameter of asparagus, spears, and point's large size classification) shall be 6/16 to 12/16 inch.
3. Length of Cut – 1 ½ inches, +/- ¼ inch. Whole Length – minimum 3¾ inches.
4. Whole Spears – 15 oz. tall cans
5. Drained weight – No individual sample shall be less than 7.11 ounces.
6. Sodium content – 36 mg – 140 mg per serving (defined as ½ cup).

### Beans, Green

All Canned Green Beans packed in **24/#300 cans (100306) and 6/#10 cans (100307)**, must be produced and packed in a Kosher certified facility and must carry one of the Kosher symbols in Exhibit 8.1.

Container size: 6/10 size can & 24/300 size can

1. Grade – U.S. Grade B or better.
2. Color – Green.
3. Type – Round.
4. Styles – For Material Code **100306 and 100307**, product will be only Style a. regular cut, unless specified differently in the Solicitation/IFB.
  - a. Regular Cut - provided that the cut style units are one inch in length or longer.
  - b. Sliced lengthwise, or French style.
  - c. Whole.

5. Sizes – A single size or blend of sizes not exceeding size 5.
6. Fill of container – the sample average net weight shall be not less than 14.5 for retail size.
7. Cut – There shall not be no more than 25 percent, by count of green bean units less than  $\frac{3}{4}$  inch in length to comply with the “cut” style one inch or longer provision. Only one piece of extraneous vegetable material per 12 ounces of drained weight is allowable per sample unit.
8. **Sodium content – 140 mg or less per serving (defined as  $\frac{1}{2}$  cup).**
  - a. **35 mg or less per serving**
  - b. **36 mg to 140 mg per serving**

**Intermingling of the above two sodium levels (a and b) is not permitted in the case, secondary container, pallet, or truckload.**

### **Carrots**

Container size: 6/10 size can & 24/300 size can

1. Grade – U.S. Grade A.
2. Style – Sliced (Straight or Crinkle Cut).
3. Size – The slices (Straight or Crinkle Cut) shall be less than  $1\frac{3}{4}$  inches in diameter.
4. **Sodium content – 140 mg or less per serving (defined as  $\frac{1}{2}$  cup).**
  - a. **35 mg or less per serving**
  - b. **36 mg to 140 mg per serving**

**Intermingling of the above two sodium levels (a and b) is not permitted in the case, secondary container, pallet, or truckload.**

### **Corn, Whole Kernel**

All canned Corn packed in **24/#300 (100311) and 6/#10 cans (100313)**, must be produced and packed in a Kosher certified facility and must contain one of the Kosher Symbols in Exhibit 8.1.

Canned Corn packed in 6/#10 cans (110059 Kosher - (“613 Council of Kashruth”)) must be produced and packed in a Kosher certified facility but does not require a Kosher Symbol. See Kosher Product section above on page 2 for further information.

Container size: 6/10 size can & 24/300 size can

1. Grade – U.S. Grade B.
2. Color – White or Golden (yellow).
3. Types of Pack – Liquid packing medium (regular pack) 24/300 & 6/10.
4. Tenderness and Maturity – shall be U.S. Grade B Top.
5. No added sodium.

### **Corn, Cream Style**

Container size: 24/300 size can

1. Grade – U.S. Grade B.
2. Color – Golden or Yellow.
3. Net Weight – The cream style corn shall occupy not less than 90 percent of the water capacity of the container.
4. Tenderness and Maturity scores shall not be less than 25 points.
5. Defects score shall not be less than 17 points.
6. Sodium content – 36 mg – 140 mg per serving (defined as ½ cup).

### **Mixed Vegetables**

Container size: 24/300 size can

The canned mixed vegetables shall comply with CID A-A-20120 effective on the date of the Solicitation/IFB (published separately).

1. Type I – 7-way mix
2. **Style E – Sodium content – 140 mg or less per serving (defined as ½ cup).**
  - a. 35 mg or less per serving**
  - b. 36 mg to 140 mg per serving**

**Intermingling of the above two sodium levels (a and b) is not permitted in the case, secondary container, pallet, or truckload.**

3. The average drained weight shall not be less than 9.1 ounces.
4. The vegetable proportions shall meet the following:

Type of Vegetable	Target Percent by Weight and Tolerance.	Additional Requirements
Carrots (Diced)	35% (+/-) 5% total for each vegetable	Maximum of 70% combined total for these two vegetable sub-types.
Potatoes (Diced)		
Lima beans, thin seeded	Minimum 30% combined total for all five vegetable sub-types. Minimum 2% for each individual vegetable sub-type	No maximum % for combined vegetable sub-types.
Peas, sweet		
Beans, green (Short, cut, or mixed)		
Corn, yellow (Whole kernel)		
Celery (Cut, ½ inch maximum in length)		
Total percentages of potatoes, carrots, and the five other vegetable sub-types must equal 100%.		

### **Peas**

Container size: 6/10 size can & 24/300 size can

1. Grade – U.S. Grade B or better.
2. Types – Sweet, early.
3. Sizes – Mixed, combination, or unsized.
4. **Sodium content – 140 mg or less per serving (defined as ½ cup).**
  - a. **35 mg or less per serving**
  - b. **36 mg to 140 mg per serving**

**Intermingling of the above two sodium levels (a and b) is not permitted in the case, secondary container, pallet, or truckload.**

**Potatoes**

Container size: 24/300 size

1. Grade – U.S. Grade A.
2. Style – Whole, sliced, or diced potatoes.
3. Size – Small.
4. Sodium content – 36 mg – 140 mg per serving (defined as ½ cup).

**Pumpkin**

Container size: 24/300 size can

1. Grade – U.S. Grade A.
2. No added sodium.

**Salsa**

Container size: 6/10 size can or 6/10 equivalent (6/106-ounce pouch)

The canned Salsa shall comply with CID No. A-A-20210 effective on the date of the Solicitation/IFB (published separately).

1. Type I – Tomato-based.
2. Pungency C – Medium.
3. Style 1 – Regular.
4. Color – The color of the finished product shall be equal to or better than USDA Color Standards for Tomato Products A1 or A2.
5. Ingredients – The salsa shall include peeled tomatoes, tomato puree, fresh or dried onions, green peppers (ex: chili, or green bell), garlic, and jalapeños properly ripened and wholesome. The salsa may also have onion powder, garlic powder, tomato powder, sugar, corn syrup, chili puree, jalapeño puree, pepper, cilantro, red pepper powder, cumin, oregano, coriander, vinegar, or citric acid added to adjust pH between 3.8 - 4.3, xanthan gum, modified starch, or natural flavors. Modified starch or thickeners shall not exceed 1 percent of the product formulation.
6. Appearance –

- a. The salsa must have the appearance of a uniform diced texture with the dices being approximately:
  - Tomatoes - no less than 3/8 inch and no more than 3/4 inch
  - Onions - no less than 1/4 inch and no more than 3/4 inch.
- b. The product will have no excess liquid medium or weeping.
- c. The consistency will meet a range of 3.0 to 5.5 as determined using a Bostwick Consistometer and timed for 30 seconds with no chunks blocking the gates.
7. The spices and condiments added will be evenly comminuted and free from lumps.
8. The tomatoes, onions, and peppers will be uniformly firm and tender and practically free of soft or spongy units.
9. Soluble Solids – The soluble solids of the finished product medium shall be a minimum of 8 percent.
10. Drained weight and washed drained weight – See Salient Characteristics, Drained weight or washed drained weight of tomato-based salsa section of CID No. A-A-20210 for requirements and procedure.
11. Net weight – The salsa shall occupy not less than 90 percent of the volume capacity of the container and the average net weight of all samples in a lot shall be not less than 106 ounces. No individual container shall weigh less than 104 ounces.
12. Sodium content – 36 mg – 140 mg per serving (defined as 1/2 cup).

**Spaghetti Sauce, Meatless**

Container size: 6/10 size can or 6/10-equivalent (6/106-ounce pouch), 24/300 size can

The canned Spaghetti Sauce, Meatless shall comply with CID No. A-A-20133 effective on the date of the Solicitation/IFB (published separately).

1. Type I – Meatless
2. Consistency 1 – Smooth
3. Flavor a – Traditional.
4. Appearance – When 100 grams of the sauce is spread evenly into a thin layer, on a shallow white grading tray, there will be visible bits and specks of the spices.

Effective Date: January 2023

Page 13 of 26

5. Flavor profile – The traditional style will include the flavor sensations of basil, garlic, onion, and other spices formulated in a manner that results in a balanced traditional tasting spaghetti sauce.
6. Color – The color of the finished product shall be equal to or better than USDA Color Standards for Tomato Products A1 or A2.
7. Ingredients – The spaghetti sauce must include tomato products, and basil, garlic, onion. The spaghetti sauce may include water, oil (olive, soybean cottonseed, corn, canola, or a combination of oils), sugar, corn syrup, onion powder, garlic powder, other spice extracts, citric acid, natural flavoring, other safe and suitable ingredients, and modified starch or thickeners. If included, modified starch or thickeners must not exceed 1 percent of the product formulation and must be gluten free.
8. Soluble Solids – The soluble solids of the finished product shall be a minimum of 8 percent.
9. Net weight – The spaghetti sauce (meatless) shall occupy not less than 90 percent of the volume capacity of the container and the average net weight of all samples in a lot shall be not less than 106 ounces. No individual container shall weigh less than 104 ounces.
10. Sodium content – 36 mg - 140 mg per serving (defined as ½ cup).

**Spinach**

Container size: 24/300 size can

1. Grade – U.S. Grade A.
2. Style – Whole leaf, cut leaf, sliced, or chopped styles.
3. Fill of Container – Must meets requirements shown in General section.
4. Sodium content – 36 mg – 140 mg per serving (defined as ½ cup).

**Sweet Potatoes**

Container size: 6/10 size can &amp; 24/300 size can

1. Grade - U.S. Grade A.
2. Color Type – Golden, Yellow, Mixed.
3. Type of Pack –
  - a. Regular – Liquid packing medium is added.



- b. Solid pack sweet potatoes of the “mashed” style only, no packing medium may be added (6/10 size).
- 4. Style –
  - a. 6/10 size – Whole, Halved, Pieces/cuts (as applicable).
  - b. 24/300 size – Whole or pieces/cuts style.
- 5. Liquid packing medium – Light Sucrose or other FDA approved syrups. Brix measurements must be 18 degrees or more, but less than 25 degrees.
- 6. The styles for canned sweet potato may be whole, halved, pieces/cuts, or any combination thereof, if 90 percent (by count) of each of the sweet potato units weigh no more than three ounces. No sweet potato unit may weigh more than four ounces.

### **Tomatoes**

Container size: 6/10 size can or (only diced) 6/10-equivalent (6/102-ounce pouch) & 24/300 can

- 1. Whole – U.S. Grade B or better.
- 2. Diced – U.S. Grade B or better. Diced tomatoes shall meet all of the foregoing requirements except that the factor of “wholeness” is disregarded and in lieu thereof, the tomatoes shall be cut into recognizable units of approximately  $\frac{3}{4}$  inch by  $\frac{3}{4}$  inch dimensions and the factor of color is determined on the entire exposed areas.
- 3. No added sodium.

### **Concentrated Crushed Tomatoes**

Container size: 6/10 size can

Canned concentrated crushed tomatoes delivered shall be processed only from fresh whole tomatoes passed through a screen no larger than  $\frac{1}{4}$  inch in size. Canned concentrated crushed tomatoes reprocessed from tomato concentrates (tomato puree or tomato paste) are not acceptable. The finished product shall meet the following requirements:

- 1. Flavor and Odor – Good flavor and odor. Based on the description for good flavor and odor as defined for Grade A, Tomato Puree in the U.S. Standards for Grades of Canned Tomato Puree.
- 2. Color – Shall be equivalent to U.S. Grade A, based on the U.S. Standards for Grades as defined for Grade A, Canned Tomato Puree. Color shall be determined on the exposed surface area of the undiluted product.

3. Defects – Shall be fairly free of defects, excluding the presence of peel and seeds. A maximum of 36 green, brown, dark brown or black specks in any combination are allowed. No dark or black particles shall exceed ¼ inch in length.
4. Tomato Soluble Solids (TSS) – Shall average not less than 12.0 percent TSS. No individual sample shall have a TSS content of less than 11.2 percent.
5. Finish – The undefined finished product made from fresh whole tomatoes shall be the appearance of a coarse finish with peel and seeds included. Products from concentrates are not allowed except to standardize the TSS.
6. Net weight – Average net weight not less than 106.0 ounces. No individual container shall have a net weight less than 104.5 ounces.
7. No added sodium.

**Tomato Paste**

Container size: 6/10 size can or 6/10-equivalent (6/111-ounce pouch)

1. Grade – U.S. Grade A
2. Type of Pack – The tomato paste in 6/10 size shall be of extra heavy, heavy, medium, or light concentration, fine or coarse texture.
3. Net weight – The tomato paste shall occupy not less than 90 percent of the volume capacity of the container and the average net weight of a lot shall be not less than 111.0 ounces of tomato paste per can. No individual container shall weigh less than 109.5 ounces.
4. No added sodium.

**Tomato Sauce**

Container size: 6/10 size can or 6/10-equivalent (6/106-ounce pouch) & 24/300 size can

Canned tomato sauce for material code 110610: labeling must contain at least one of the Halal symbols shown in Exhibit 8.2.

1. Grade – U.S. Grade A.
2. Net Weight
  - a. 6/10 size –The tomato sauce shall occupy not less than 90 percent of the volume capacity of the container and the average net weight of any lot shall be not less

than 106 ounces of tomato sauce per can. No individual container shall weigh less than 104.6 ounces.

- b. 24/300 size – The tomato sauce shall occupy not less than 90 percent of the volume capacity of the container and the average net weight of any lot shall be not less than 15.0 ounces of tomato sauce per can. No individual container shall weigh less than 14.7 ounces.
3. Seasoning – May be more than lightly seasoned by added salt and spices and to which may be added one or more nutritional sweetening ingredients, vinegar, onions, garlic, or other vegetable flavoring ingredient.
4. Sodium content – 36 mg - 140 mg per serving (defined as ½ cup).

### **Hominy**

Container size: 24/300 size can

1. Grade – U.S. Grade A.
2. Color – White or Golden (yellow), as specified on the applicable Solicitation.
3. Style – I, Whole.
4. Sodium content – 36 mg to 140 mg per serving (defined as ½ cup).

## **INSPECTION AND CERTIFICATION**

### **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 purchase order 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, and packaging of the product 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 purchase order shall constitute rejection of such lot.

**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.

**OPTIONAL CHECKLOADING**

**As a result of the Mandatory Checkloading Phase Out Program, the requirements for checkloading Canned Vegetables, by USDA inspectors, were eliminated for contracts announced on or after April 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.**

**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 vegetables 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 purchase order price less a discount, to be determined by the Contracting Officer.

## **REFERENCE LINKS**

### **AMS Master Solicitation:**

<https://www.ams.usda.gov/sites/default/files/media/MSCP.pdf>

### **U.S. Grades and Standards:**

<https://www.ams.usda.gov/grades-standards>

### **Commercial Item Descriptions:**

<https://www.ams.usda.gov/grades-standards/cids>

### **National Science Laboratory:**

<https://www.ams.usda.gov/services/lab-testing/nsi>

### **FDA Food Labeling Guide**

<https://www.fda.gov/media/81606/download>

**EXHIBITS****Exhibit 1 - Required Markings for Non-Commercial Shipping Containers  
ALL PRINTING TO BE IN BLACK INK****BOTH SIDE PANELS**

PRODUCT NAME

1/2/**BOTH END PANELS**

PRODUCT NAME

PURCHASE ORDER NO. 3/4/**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., Crushed, Cut, Chopped, 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").

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



**Product Name**

**Style**

**Packing Media Size/Number per case**

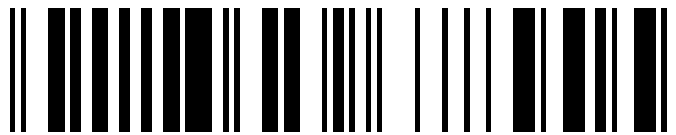
**Purchase Order Number xxxxx**

**Packed by: ABC Growers**

**Any Town, CA 99999**

**(USDA Symbol is optional)**

**STORE IN A COOL DRY PLACE**



**1234567891012345678910**

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



(USDA Symbol is optional)

**Canned Peas**

**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



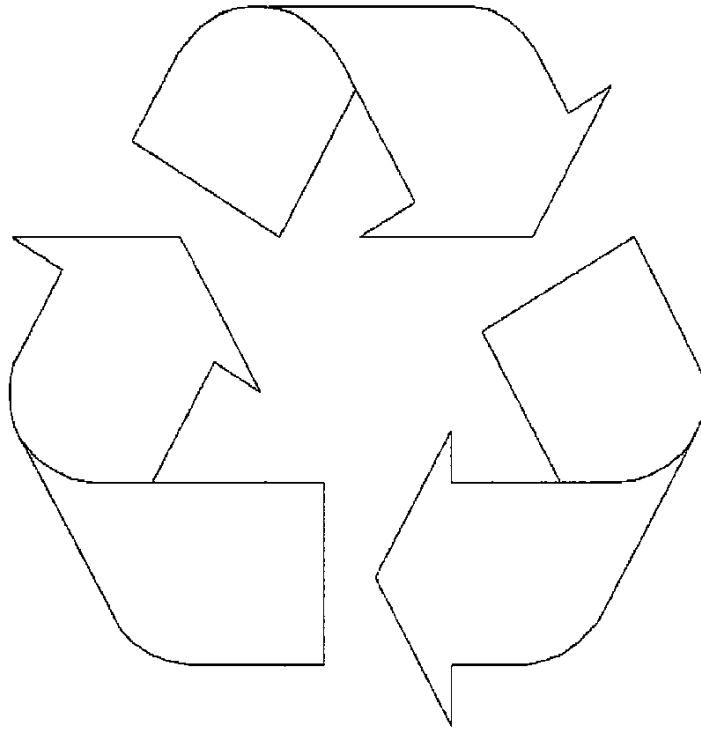
Effective Date: January 2023

Page 22 of 26

**Exhibit 4 - Universal Product Codes**

<b>24/300 cans</b>	<b>Materials</b>	<b>Primary Container</b>	<b>Secondary Container</b>
Asparagus	100305	7 15001 003058	1 07 15001 00305 5
Carrots	100308	7 15001 003089	1 07 15001 00308 6
Cream Style Corn	100310	7 15001 003102	1 07 15001 00310 9
Green Beans (Regular cut style only)	100306	7 15001 003065	1 07 15001 00306 2
Mixed Vegetables	100320	7 15001 003232	1 07 15001 00320 8
Peas	100314	7 15001 003140	1 07 15001 00314 7
Potatoes (sliced)	100331	7 15001 003317	1 07 15001 00331 4
<b>Potatoes (diced)</b>	<b>111340</b>	<b>7 15001 11340 5</b>	<b>1 07 15001 11340 2</b>
Pumpkin	100319	7 15001 003195	1 07 15001 00319 2
Spaghetti Sauce	100335	7 15001 003355	1 07 15001 00335 2
Spinach	100323	7 15001 003232	1 07 15001 00323 9
Sweet Potatoes	100316	7 15001 003164	1 07 15001 00316 1
Tomato Sauce	100333	7 15001 003331	1 07 15001 00333 8
Tomato Sauce (Kosher, Halal)	110610	7 15001 106100	1 07 15001 10610 7
Tomatoes	100324	7 15001 003249	1 07 15001 00324 6
Tomatoes, Diced	100328	7 15001 003287	1 07 15001 00328 4
Whole Kernel Corn	100311	7 15001 003119	1 07 15001 00311 6
<b><u>6/10 cans</u></b>			
	100309		
Carrots		7 15001 103093	1 07 15001 10309 0
Carrots, Kosher	110360	7 15001 103606	1 07 15001 10360 9
Green Beans (Regular cut style only)	100307	7 15001 103079	1 07 15001 10307 6
Peas	100315	7 15001 103154	1 07 15001 10315 1
Peas Kosher	110060	7 15001 100603	1 07 15001 10060 0
Salsa	100330	7 15001 103307	1 07 15001 10330 4
Spaghetti Sauce	100336	7 15001 103369	1 07 15001 10336 6
Sweet Potatoes (syrup)	100317	7 15001 103178	1 07 15001 10317 5
Tomatoes (diced)	100329	7 15001 103291	1 07 15001 10329 8
Tomatoes (paste)	100327	7 15001 103277	1 07 15001 10327 4
Tomatoes (paste), Kosher	110102	7 15001 101020	1 07 15001 10102 7
Tomatoes (sauce)	100334	7 15001 003348	1 07 15001 00334 5
Tomatoes (sauce) Kosher	110101	7 15001 101013	1 07 15001 10101 0
Tomatoes (whole)	100325	7 15001 003256	1 07 15001 00325 3
Whole Kernel Corn (liquid)	100313	7 15001 003133	1 07 15001 00313 0
Whole Kernel Corn (liquid), Kosher	110059	7 15001 100597	1 07 15001 10059 4
<b><u>6/10-equivalent pouches</u></b>			
Spaghetti Sauce Meatless Pouch-6/106 oz.	110177	7 15001 101778	1 07 15001 10177 5
Tomato Diced Pouch-6/102 oz.	110185	7 15001 101857	1 07 15001 10185 0
Tomato Paste Pouch-6/111 oz.	110189	7 15001 101891	1 07 15001 10189 8
Tomato Salsa Pouch-6/106 oz.	110186	7 15001 101860	1 07 15001 10186 7
Tomato Sauce Pouch-6/106 oz.	110187	7 15001 101877	1 07 15001 10187 4

**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 8.1 - 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>

**Exhibit 8.2 - Symbols for Halal Products**

 <a href="http://www.ifanca.org">www.ifanca.org</a>	 <a href="http://www.halalfoundation.org/">www.halalfoundation.org/</a>	 <a href="http://www.ushalalcertification.com">www.ushalalcertification.com</a>
 <a href="http://www.ushalalcertification.com">www.ushalalcertification.com</a>	 <a href="http://www.ushalalcertification.com">www.ushalalcertification.com</a>	