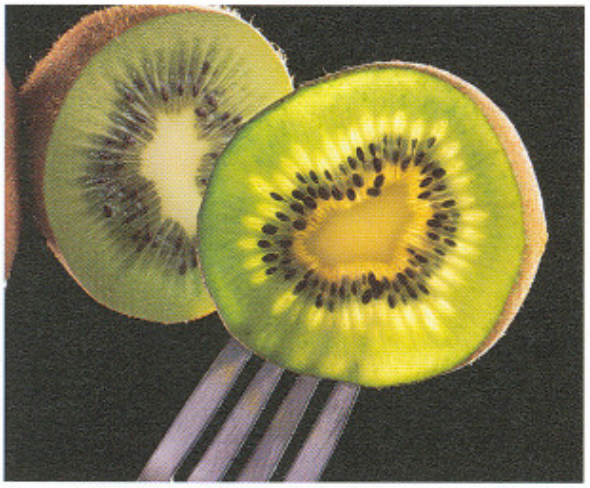
CHOICE PLUS: A REFERENCE GUIDE FOR FOODS AND INGREDIENTS



Helping you make informed decisions as you purchase food for school meals...

THIS MANUAL WAS PREPARED IN COOPERATION WITH...

Nutrition and Technical Services Division
Food and Consumer Service
United States Department of Agriculture

BY...

The National Food Service Management Institute
The University of Mississippi
P.O. Box 188
University, MS 38677-0188

United States Department of Agriculture • Food and Consumer Service
1996 • Publication Number FCS-297

The United States Department of Agriculture (USDA) prohibits discrimination in its programs on the basis of race, color, national origin, sex, religion, age, disability, political beliefs, and marital or familial status. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact the USDA Office of Communications at (202) 720-2791.

To file a complaint, write the Secretary of Agriculture, U.S. Department of Agriculture, Washington, D.C. 20250, or call 1-800-245-6340 (voice) or (202) 720-1127 (TDD). USDA is an equal employment opportunity employer.

TABLE OF CONTENTS

INTRODUCTION 1

PURCHASING PROCESS 3

Buying for Quality... 3
Serving health-smart meals begins with you, the purchaser.

Developing Quality Standards... 4
To get what you want, you have to know how to ask for it.

Using Sample Food Product Sheets... 5
Sample product sheets can be a helpful starting point.

Deciding What to Include in Your Product Description... 6
Being as specific as possible gets the best results.

Prioritizing Your Time... 8
Multiple-ingredient foods can be your biggest challenge.

EXTRA TIPS ON FRUITS AND VEGETABLES 10

Special Tips on Buying Fresh Produce 10

Special Tips on Buying Processed Fruits and Vegetables (Canned and Frozen) 16

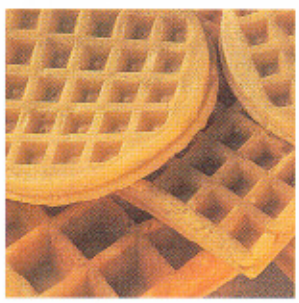
THE DIETARY GUIDELINES AND FOOD DESCRIPTIONS 18

This background information may be helpful... 18

SAMPLE PRODUCT SHEETS

Fruits

Apples, Fresh 21
Apples, Canned 23
Applesauce, Canned 24
Apricots, Fresh 25
Bananas, Fresh 26
Cantaloupe, Fresh 27
Citrus Salad Mix, Fresh Cut 28
Fruit Salad Mix, Fresh Cut 29
Fruits for Salad, Canned 30
Fruit Cocktail, Canned 31
Grapefruit, Fresh 32
Grapes, Fresh 34
Honeydew, Fresh 36
Kiwifruit, Fresh 37
Melons, Fresh 39
Nectarines, Fresh 40
Oranges, Fresh 42
Oranges, Mandarin, Canned 45
Peaches, Fresh 46
Peaches, Canned 48
Pears, Fresh 50
Pears, Canned 51
Pineapple, Canned 52
Plums, Fresh 54
Strawberries, Fresh 56
Tangerines, Fresh 57
Watermelon, Fresh 59



Grains/Breads

Bagels, Fresh or Frozen 61
Bread, Wheat and White, Fresh or Frozen 62
English Muffins, Fresh or Frozen 64
Hoagie Buns, Wheat, Fresh or Frozen 65
Muffins, Frozen 67
Pasta 69
Pasta, Egg Enriched 70
Pasta, Vegetable Enriched 71
Pasta, 100% Whole Wheat 72
Pita Bread, Fresh or Frozen 73
Rolls, Wheat, Fresh or Frozen 74
Rye Bread, Fresh Loaf 75
Waffles, Frozen 77

Meats/Meat Alternates

Beef Patties, Cooked, Frozen 79
Beef Patties, Raw, Frozen . . .81
Bologna, Cooked, Chilled or Frozen 83
Bologna, Turkey, Frozen . . .85
Catfish Fillet, Frozen 86
Cheese, Cheddar, Reduced-Fat 88
Cheese, Mozzarella, Lite or Reduced-Fat 90
Chicken, 8-Piece Cut, Frozen 92
Chicken Parts, Frozen 94
Chicken Tenders/ Tenderloins, Frozen 95
Chicken Nuggets and Patties, Breaded and Unbreaded 97
Chicken, Boneless, Canned 105
Fish, Breaded and Battered, Frozen 106
Ham, Chilled 110
Hot Dogs, Frozen 112
Hot Dogs, Lowfat, Chilled . .113
Luncheon Meat, Chilled or Frozen 115
Pizza Cheese, Frozen 116
Pizza, Pepperoni, Frozen . . .117
Pizza, Sausage, Frozen 118
Pizza Crust, Frozen 120
Pizza Sauce, Canned 121
Pizza Toppings, Precooked, Frozen 123
Roast Beef, Cooked, Frozen 124
Salami, Cooked, Chilled or Frozen 126

SAMPLE PRODUCT SHEETS (CON'T)

Sausage Patties, Frozen 128
Sausage, Smoked, Frozen 130
Tuna, Canned 132
Turkey, Whole and Breast, Frozen 133
Turkey Breast, Frozen or Chilled 134
Turkey Ham, Cooked, Frozen 136
Vegetable Protein Product 137

Vegetables

Beans, Green, Canned 139
Beans, Lima, Frozen 140
Broccoli, Fresh 141
Broccoli Florets, Fresh Cut 142
Broccoli, Frozen 143
Broccoli/Cabbage Coleslaw Mix, Fresh Cut 144
Cabbage, Fresh 145
Coleslaw, Fresh Cut 147
Carrots, Fresh 149
Carrot Sticks, Fresh Cut 150
Carrots, Frozen 151
Carrots, Canned 152
Cauliflower, Fresh 153
Cauliflower, Fresh Cut 154
Celery, Fresh 155
Corn, Cream Style, Frozen 156
Corn on the Cob, Frozen . . .157
Corn, Whole-Kernel, Frozen 158
Corn, Whole-Kernel, Canned 159
Cucumbers, Fresh 160
Lettuce and Lettuce-Type Greens, Fresh 161
Leafy Greens, Frozen 164
Mixed Vegetables, Canned 165
Onions, Dry, Fresh 166
Onions, Green, Fresh 168
Peas and Carrots, Frozen 169
Peas and Carrots, Canned 170
Peas, Field, Frozen 171
Peas, Field, Canned 172
Peas, Green, Frozen 173
Peas, Green, Canned 174
Peppers, Bell, Fresh 175
Potatoes, White and Red, Fresh 177
Potatoes, French Fried, Frozen 179
Potatoes, Specialty, Formed, Frozen 181
Potatoes, Whole, White, Frozen 183
Potatoes, Sweet, Fresh 184
Radishes, Fresh 185
Salad Mix, Fresh Cut 186
Spinach, Fresh Cut 187
Squash, Fresh 188
Succotash, Canned 190
Tomatoes, Fresh 191
Tomatoes, Canned 193
Turnip Greens with Turnips, Frozen 195
Vegetable Blends, Frozen . . .196

APPENDIXES 197

Appendix 1: Laws, Standards, and Regulations. 197

Appendix 2: Sources of Information 199

Appendix 3: Nutrition Label 202

You have a key role in a changing world...

USE THIS MANUAL TO HELP YOU.

A lot has changed for local school lunch and breakfast program operators since the National School Lunch Act (NSLA) was passed in 1946.

A manager working 50 years ago often bought chickens live, then slaughtered and dressed them on school grounds. That same manager may have had a staff of one or two people, and a couple hundred children was a large number to serve. Today, in contrast, many products are purchased ready to use, and student customers often number in the thousands.

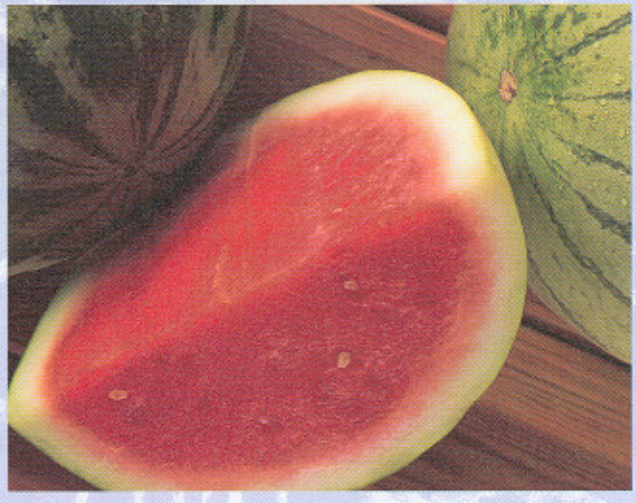
Today's school food service manager works in a world changed by scientific discoveries, too. In the past 50 years, and especially in recent decades, the nutrition research community has learned a greal deal about nutrients in food and their relationship to health.

Menus in the 1990s reflect changes suggested by these nutrition findings. So do food products, as manufacturers work to meet public demands for "healthier" and more convenient foods.

To help the public understand what it means to eat for good health — and translate this into practical steps — the nutrition and health communities helped the federal government develop a set of recommendations for healthy Americans over the age of 2 years. These are called *Nutrition and Your Health: Dietary Guidelines for Americans.* The guidelines, which are updated periodically, recommend:

- Eat a variety of foods.
- Balance the food you eat with physical activity.
- Maintain or improve your weight.

(continued on next page)



- Choose a diet with plenty of grain products, vegetables, and fruits.
- Choose a diet low in fat, saturated fat, and cholesterol.
- Choose a diet moderate in sugars.
- Choose a diet moderate in salt and sodium.
- If you drink alcoholic beverages, do so in moderation.

Across the country, state agencies and local program operators are working together to implement changes in school meals to reflect these Dietary Guidelines.

USDA has published this reference guide to meet schools' need for better food specifications, consistent with new nutritional goals and knowledge. It provides information that will help you, the program operator, make informed decisions when you purchase products for use in your school lunch and breakfast programs. ◆

Serving health-smart meals begins with you, the purchaser.

BUYING FOR QUALITY...

When you're purchasing food for the child nutrition programs, you're working in a dynamic environment. Because of the changing nature of the marketplace, you're constantly having to evaluate products and the way you purchase them.

What foods you choose to purchase and how you write specifications to order them are crucial. They directly affect the ability of you and your staff to plan and serve nutritious meals that are consistent with the Dietary Guidelines.

As you know, there are several important steps in the purchasing process. These involve:

- Planning menus
- Determining products needed to produce menus
- Estimating product quantities required
- Developing quality standards
- Determining policies for moving products
- Documenting the purchasing process
- Determining the purchasing system
- Issuing request for prices
- Determining a product supplier
- Placing orders
- Receiving products
- Storing products
- Preparing meals

These steps are the same for you as they are for buyers in the private sector. But your job brings added challenges and responsibilities.

Since you're feeding children with the help of taxpayers' dollars, you need to be accountable in ways that private sector purchasers do not. And your goals are different, too.

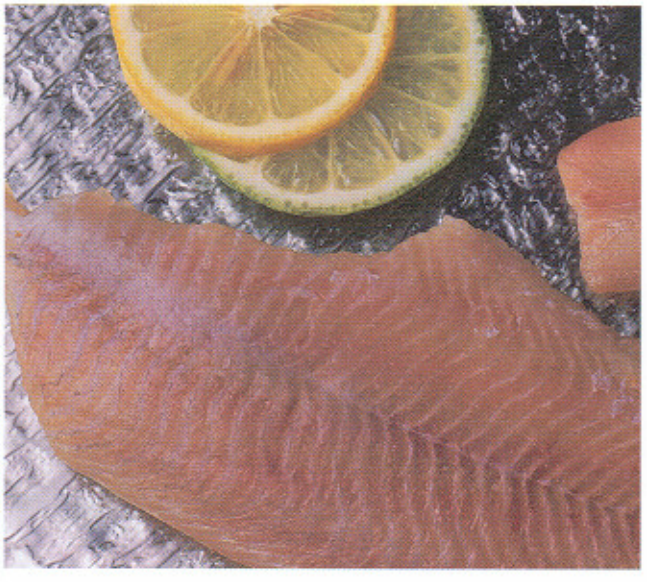
You not only want to keep your young customers satisfied and coming back for more, you want to serve them meals that will help them be healthy now and in years to come. You also want to set an example of what it means to eat for good health.

To get what you want, you have to know how to ask for it.

DEVELOPING QUALITY STANDARDS...

This manual concentrates on the fourth step of the purchasing process — developing quality standards. As you know, to make sure you get the quality you're after, you need to be able to communicate with vendors — and not just in general terms.

By writing detailed specifications, you can tell a vendor, for example: the quality of raw products you want used; the maximum levels of fat that will be acceptable; and the processing methods and packaging materials you prefer — to name just a few.



By specifying a USDA grade or Department of Commerce standard, you're indicating what you expect and will accept. In addition, there are a variety of laws that help ensure food value, and you can refer to these as well in your specifications. You'll find information on important laws and regulations in Appendix 1.

These laws are designed to protect consumers as they shop for themselves and their families. You'll be glad to know the laws also contain a number of provisions that protect you in your public role as a buyer for school meals.

These are just some of the "quality indicators" you can include in a well-written product description.

Sample product sheets can be a helpful starting point.

USING SAMPLE FOOD PRODUCT SHEETS...

This guide contains sample food product sheets for a variety of products commonly used in school meals. These are aimed at showing you examples of:

(1) what type of information you might select to include as quality indicators and

(2) how to place this information in a format to communicate clearly.

For most products, many different versions of a description can be developed. The samples in this guide are not intended to present all of the possible combinations of quality indicators.

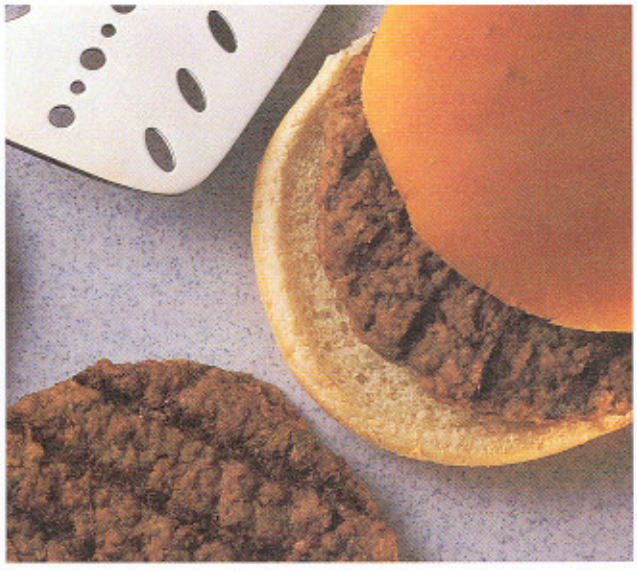
You'll find sample product sheets organized in four sections:

- Fruits
- Grains/Breads
- Meats/Meat Alternates
- Vegetables

To use the food product sheets, first choose the food. Then review the major subheadings to determine if that quality indicator should be included in the particular food description you are writing. Keep in mind how you will be using this food in your menus.

The sample food product sheets contain information that will help you in many ways. For example, there are tips on what to look for when you receive the foods, how to store them, and how quickly they should be used. This information can affect your purchasing decisions in significant ways.

The "Nutrition Facts" panel on food labels is another useful tool that can help maximize your chances of getting high quality products. In Appendix 3, you'll find an illustration of a typical food label.



Being as specific as possible gets the best results.

DECIDING WHAT TO INCLUDE IN YOUR PRODUCT DESCRIPTION...

As you look through the sample product sheets, you'll see that subheadings vary from food to food. What you'll want to include in your product descriptions will also vary from food to food.

Here's an example of a product sheet on fresh apples. It includes some of the major subheadings you'll find in the fruit section of this guide, such as size, grade, popular varieties, how packed, and when in season. It also includes in italics some questions you might want to ask yourself as you make purchasing decisions, and some possible answers.

Look over this example, then compare it to the actual product sheet for "Apples, Fresh." Find the sample description at the end of the actual product sheet. Notice how it's written and think about how you would write your own description for apples.

Also compare the sample description for "Apples, Fresh" to descriptions for other products. This will give you a good idea of how you'll be using this guide.

NAME OF PRODUCT — Apples, Fresh

SIZE

Will count and diameter both be used in the description?

Generally vendors refer to apples by count, so only count size will be included.

DECISION You specify 113 count.

GRADE

There are two grade standards: "Washington State" and "All Other States."

Which grade standard to use?

The Purchasing Tip for "Apples, Fresh" states that 75% of apples are grown in Washington State.

DECISION You specify to be packed to U.S. Fancy or Washington Fancy grade standard.

POPULAR VARIETIES

Twelve are listed.

How will our schools be serving this product? What do students prefer?

You find out your students prefer red apples, served raw.

DECISION You specify Red Delicious.

HOW PACKED

Do I specify how to be packed?

DECISION No information from this subheading is necessary for this particular order.

IN SEASON

Do I need to specify months of purchase?

DECISION Apples are available year-round. Therefore, months of purchase are not necessary for this order.

PURCHASING TIPS

Are there any additional special considerations I need to keep in mind?

DECISION No additional information listed in the Purchasing Tips appears to be important to the description for this order.

Multiple-ingredient foods can be your biggest challenge.

PRIORITIZING YOUR TIME...

Developing quality standards (specifications, descriptions, or identifications) is the most difficult step in the purchasing process. It's also one of the most important, and it can be time-consuming.

Most school food authorities, with their multiple functions, can devote only a small percentage of time to purchasing. Nevertheless, the purchaser must acquire detailed knowledge of all the necessary food products.

The types of foods purchased by schools today, many of them highly processed, require complex quality standards. With rapid changes in manufacturing processes, product knowledge is difficult to acquire and becomes outdated quickly. The types of food purchased by school food authorities can be classified as follows:

1. **One-ingredient foods (plain foods):**

   These are products made from a single ingredient. Quality standards for these products rarely change. Some examples include: flour, herbs, spices, salt, sugar, fresh fruits, and fresh vegetables.

   While fresh fruits and vegetables are considered plain foods, the short shelf life of these products presents a challenge. How they are handled from harvesting to serving is critical to maintaining their quality.

2. **One-major-ingredient foods:**

   These are products that are canned or frozen and contain one major ingredient plus other ingredients for seasoning.

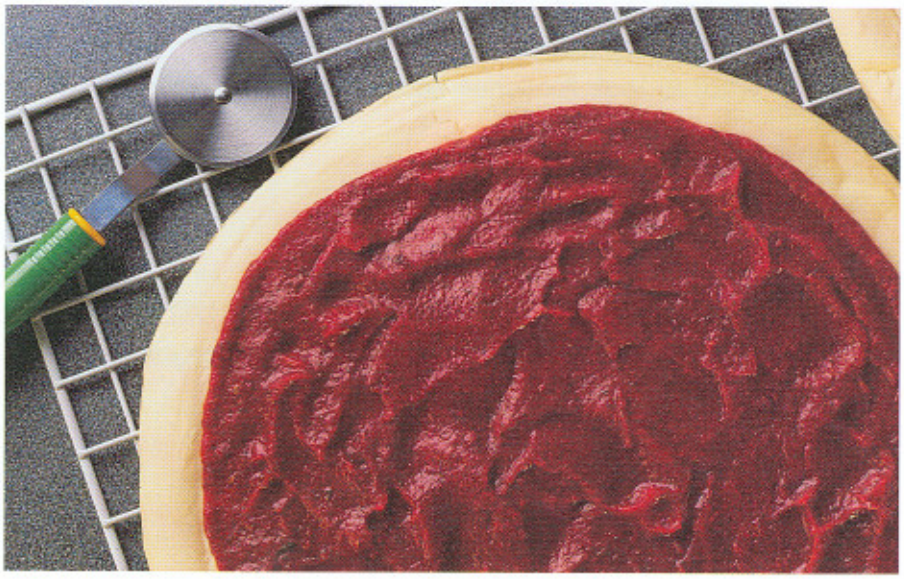
   The standards of identity established by FDA and the grade standards of identity established by USDA have been in use for many years. Product information is stable.

3. Multiple-ingredient foods (highly processed foods):

These are products made from many different ingredients. The manufacturing process for these products changes very rapidly.

When school food authorities are establishing priorities for the use of time to develop quality standards, purchasers should focus on highly processed food. This is because quality standards for these products are difficult to develop. No two manufacturers use exactly the same ingredients, and product information often is not available from independent sources.

Many meat/meat alternates and grains/breads used in school meals programs are multiple-ingredient foods. ◆



EXTRA TIPS ON FRUITS AND VEGETABLES

Being informed can make a big difference.

BUYING FRESH PRODUCE...

There are several special considerations to keep in mind when you're buying fresh produce. To make the best decisions, you'll want to know something about:

1. Grading and standards
2. Ideal storage for preserving farm freshness (and what to do if yours is less than ideal)
3. The costs and benefits of using "fresh-cut" produce...
   - what you get for added cost
   - sources for ordering
   - food safety issues
   - what to look for when receiving

Let's look at each.

Grading and Standards

Very few of the fresh fruits and vegetables sold in the United States are actually graded — they are termed "ungraded" or "unclassified." However, USDA has established what are called *grade standards*, and these can be extremely helpful as you make purchasing decisions, communicate with vendors, and check for quality when you receive deliveries.

By referring to grade standards in your product descriptions, you are communicating in very specific terms *what you want* and *what you expect* to receive.

Many of the sample descriptions in this reference guide mention federal grade standards. Look, for example, at the sample description for fresh plums, which states: "to be packed to U.S. No.1 Grade standard." This indicates the purchaser will accept ungraded product but expects it to meet the USDA grade standard defined in federal regulations.

EXTRA TIPS ON FRUITS AND VEGETABLES

Most of the grade standards are federal; however, there are also some state standards. These have been established by the main growing states for certain fruits and vegetables. In most instances, state standards are not defined in the federal regulations. As a result, if a fresh fruit or vegetable is purchased under a state standard, it generally does not carry "U.S." in the name of the grade.

However, there are exceptions. An example is the standard for oranges. Because of differences in growing conditions, there are different standards for oranges grown in Arizona, California, Florida, and Texas. These states have worked with the federal government, and these differing standards are recorded in the federal regulations.

Ideal Storage

"Farm fresh" fruits and vegetables are the kind everyone wants. However, in practical terms nobody gets fresh fruits and vegetables *straight* from the farm — all produce must be stored at some point as it moves from producer to consumer. The ideal storage preserves as much of the farm freshness as possible.

Look for vendors that handle and store fresh produce in ways that preserve its freshness. Also look for ways your schools can protect quality and freshness once the produce arrives at the schools. Keep in mind the following:

Ideal storage provides:

- Temperature and humidity best for the specific kind of fruit or vegetable.
- Enough space so the produce can "breathe."
- Separation of those fruits and vegetables that give off odors and gases from other fruits and vegetables that pick up those odors and gases. (This is explained in more detail on the next page.)

Food service operations that have only one refrigeration unit don't necessarily have the luxury of storing produce at "ideal" temperatures. If you don't have "ideal" storage in your schools, remember...

- The produce that requires *the lowest temperature* should go on the bottom shelf and in the back of the refrigerator.
- Produce that likes *a warmer temperature* can be stored nearest the door, which is usually the warmest part of the refrigerator.

EXTRA TIPS ON FRUITS AND VEGETABLES

Ideal storage conditions keep the ethylene-producing fruits separated from the ethylene-sensitive vegetables.

The enzymes in fruits and vegetables cause them to ripen. In some fruits and vegetables, ripening continues at a slower pace after the produce is harvested. High temperatures speed enzymatic action and ripening, causing starch to change to sugar and colors to change from green to ripe. Some fruits give off ethylene during ripening. Ethylene causes certain vegetables to deteriorate quickly.

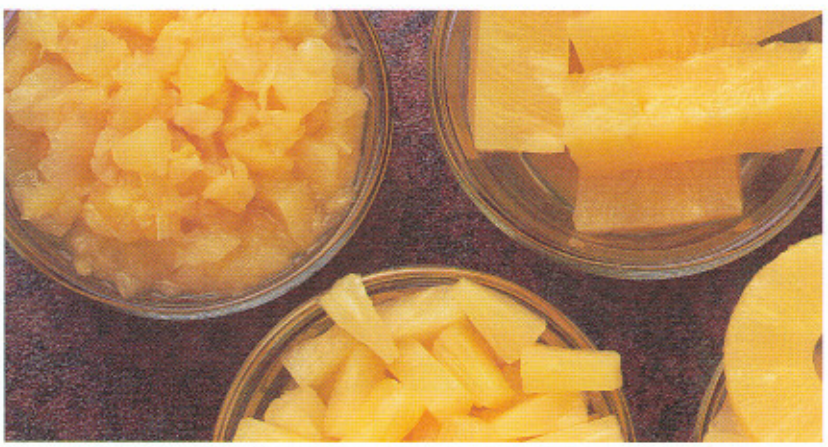
Which fruits are the ethylene producers and where should they be stored?

Apples, apricots, berries (except cranberries), cherries, grapes, kiwifruit, nectarines, peaches, pears, and plums all produce ethylene. These fruits should be stored *in the coldest part* of the refrigerator.

Which vegetables are ethylene sensitive and what effect does ethylene gas have on their quality?

If stored near ethylene-producing fruits...

- **Broccoli** turns yellow and florets separate; develops off-flavor.
- **Cabbage** turns yellow; leaves separate.
- **Carrots** develop a bitter flavor.
- **Cauliflower** turns yellow; leaves separate and turn brown.
- **Cucumbers** soften.
- **Green beans** turn yellow.
- **Lettuce** browns, develops rust spotting.
- **Potatoes** sprout.
- **Summer squash** softens.
- **Sweet potatoes** turn brown; develop off-flavor.
- **Turnips** become tough.



Using Fresh-Cut Produce (Value Added)

Fresh-cut (or pre-cut) produce is any fresh fruit or vegetable combination that undergoes further processing from the original state. The labor and packaging required to process pre-cut fresh produce adds to its value to the end user; it also adds to its cost.

The buyer pays more but gains convenience and certain advantages:

- Pre-cutting saves labor at the preparation site.
- Packaging saves refrigerator space.
- Product is more consistent.
- Price is generally stable, compared to fresh produce.
- Yields are consistent and predictable.
- Pre-cutting eliminates need for processing equipment in the kitchen.

Value-added produce may come from any one of four different sources, each with different characteristics.

National processors: These companies usually specialize in one or two pre-cut items and operate from the product-growing region. They ship via commercial carriers to wholesalers.

Regional processors: These companies usually carry a complete line of fresh-cut fruits and vegetables. Their service range may be 500 to 600 miles.

Local processors: These companies usually assemble pre-cut product to order. They buy the produce, prepare it according to the buyer's specifications, package, and deliver. Most local processors limit their service area to 100 miles.

On-site processors: These are central kitchens that gather ingredients and assemble packages of value-added produce for use at multiple serving sites.

EXTRA TIPS ON FRUITS AND VEGETABLES

Food safety is of vital concern when buying pre-cut fresh produce. What can you do to ensure food safety?

The first step is to deal only with reputable companies that implement and monitor strict food safety regulations. If the plant is within reach, you may want to visit it. If a visit is not possible, ask detailed questions. In either case, you'll want to evaluate several critical areas:

- quality of raw products
- processing methods
- packaging materials
- food safety monitoring methods
- distribution systems

You'll want to buy from a company that...

1) Uses high quality raw products.
2) Uses containers that are clean and sturdy enough to protect during shipping.
3) Ships products in refrigerated trucks at temperatures between 32°F and 40°F.
4) Has good processing methods and procedures. This means:
   - All ingredients are kept clean and cold throughout processing.
   - There are no open doors or windows in the plant.
   - Overhead fixtures are clean and free of debris.
   - Employee lockers, bathrooms, and eating areas are separate from processing area.
   - Knives and cutting machines are sharp and clean.
   - Chilled water is used to wash produce.
   - Wash water is chlorinated at a level of 50 to 100 ppm (parts per million).
   - Packaging materials are gas permeable to ensure 2% oxygen.
   - Inventory and storage procedures ensure no break in cold chain from processor to user.
   - Plant uses code-dating and rotation.
5) Has a good, ongoing food safety program. Among other things:
   - All employees wear hair restraints and rubber gloves.
   - There are good basic housekeeping practices.
6) Has good distribution policies. This means:
   - Produce does not spend too much time in transit.
   - Produce is kept at temperatures that protect freshness and ensure safety.
   - Deliveries are frequent.

EXTRA TIPS ON FRUITS AND VEGETABLES

You'll want specific information on how the produce you buy will be shipped and handled...

The way vendors and distributors handle, ship, and distribute fresh produce is important. To get the most value when purchasing fruits and vegetables, find out what happens to your orders before they reach you. This information can help you serve fruits and vegetables when they taste best and offer the most nutritional value.

To buy fresh produce and use it in a timely way, you'll want to know: (1) what the vendor says is the product's shelf life; (2) how many days it's spent in transit to a distributor; (3) how long the distributor has kept it in storage.

This allows you to determine the product's remaining shelf life once it reaches your school. As the following example shows, this can be considerably less than the initial shelf life quoted by the processor.

Example:

A processor quotes a shelf life of 14 days and a maximum shipping time of 3 days. The distributor keeps the product in inventory a maximum of 3 days. The school gets Monday and Thursday delivery. The school's maximum inventory time is 4 days.

To determine the product's remaining shelf life:

1) Note the shelf life in number of days as quoted by processor.
2) Subtract maximum shipping time from processor to distributor.
3) Subtract distributor safety stock time (inventory time).
4) Subtract the school site safety stock (inventory time).

Using this formula as follows:

14 (days shelf life)

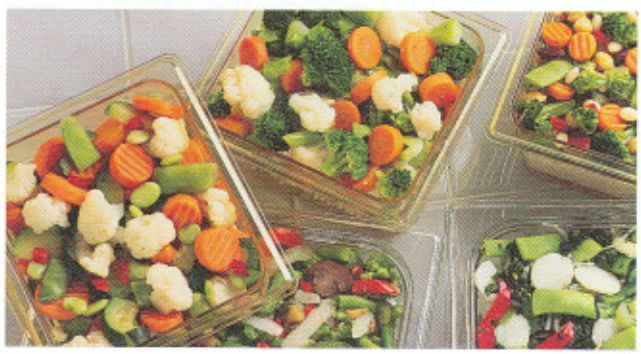
- 3 (days shipping)

- 3 (days distributor's inventory time)

- 4 (days schools' inventory time)

= 4 days maximum remaining shelf time

It's important to note that if the product is abused by warm temperatures, its maximum shelf life can be further reduced by 50 percent — in this example, to 2 days.



Be specific when purchasing processed fruits and vegetables.

BUYING PROCESSED (CANNED OR FROZEN) FRUITS AND VEGETABLES...

How can you be sure you'll get what you want when you purchase processed fruits and vegetables? Once again, it pays to be specific in your product descriptions and referring to quality standards is a good starting point.

Just as it has established grade standards for fresh produce, USDA has set quality standards for most processed fruits and vegetables. Each standard (or grade) for canned or frozen fruits or vegetables is based on: flavor, odor, color, uniformity of size, number of defects, texture, and other characteristics specific to the food.

USDA does not require processors to have their fruit and vegetable products graded. Grading and inspection are provided by USDA as a service for which the buyer pays a fee. Under this service, USDA inspectors can grade products on the production line or by lots after processing. In return for the fee, the purchaser receives a grade certificate — an assurance that the product received is the grade requested.

Purchasers must purchase in very large quantities to justify grading certificates, and this is rarely done by schools.

However, there is a reasonable alternative for schools and other smaller volume purchasers. They can rely on the reputation of private labels, which are based on the federal grade standards.

Here's how private labels work and how they relate to the federal standards:

The majority of distributors belong to a buying group or have support of a corporate purchasing department. Each group has standards for its first, second, and third quality labels. Products sold under each label are color coded or have a unique logo. School food service purchasers who know these codes can order the quality desired. Distributors will provide a chart showing their labels for various products and grades.

The first, second, and third quality labels are based on federal grade standards. USDA has taken the leadership role in developing these standards in cooperation with private industry. The chart on the next page shows the federal grade standards and the private label equivalent:

EXTRA TIPS ON FRUITS AND VEGETABLES

Grade standards for fruits:

U.S. Grade A or U.S. Fancy	=	First quality private label
U.S. Grade B or U.S. Choice*	=	Second quality private label
U.S. Grade C or U.S. Standard	=	Third quality private label

** Note: The majority of private label groups pack "choice" grade of peaches, pears, and fruit cocktail under the first quality label.*

Grade standards for vegetables:

U.S. Grade A or U.S. Fancy	=	First quality private label
U.S. Grade B or U.S. Extra Standard	=	Second quality private label
U.S. Grade C or U.S. Standard	=	Third quality private label

This background information may be helpful...

Implementing the Dietary Guidelines for Americans (DGA) presents challenges as well as opportunities for child nutrition professionals. One of those challenges is writing appropriate food descriptions and communicating effectively with manufacturers and vendors. Some school purchasers find this especially difficult when working to limit calories from fat.

It's important to remember that the Dietary Guidelines for Americans were designed to be applied to a diet over a period of time, not to one food.

For instance, the guideline for fat reads: "An amount that provides 30 percent or less of calories is suggested." The recommendation for saturated fat reads: "An amount that provides less than 10 percent of calories is suggested."

This does not mean that schools — or families, for that matter — should apply these 30-percent and 10-percent limits to individual foods. Instead, these goals should be achieved by serving a variety of foods, balanced carefully over the course of a week.

To achieve this balance, menu planners need to know how much fat and saturated fat each food item contains. With this information, they can decide which foods to serve, how often, and in what combinations to meet the Dietary Guidelines.

Here's an example:

A school food service director decides to serve a particular item. To incorporate this item into a set of menus that together meet the no-more-than-30-percent and 10-percent goals, he or she...

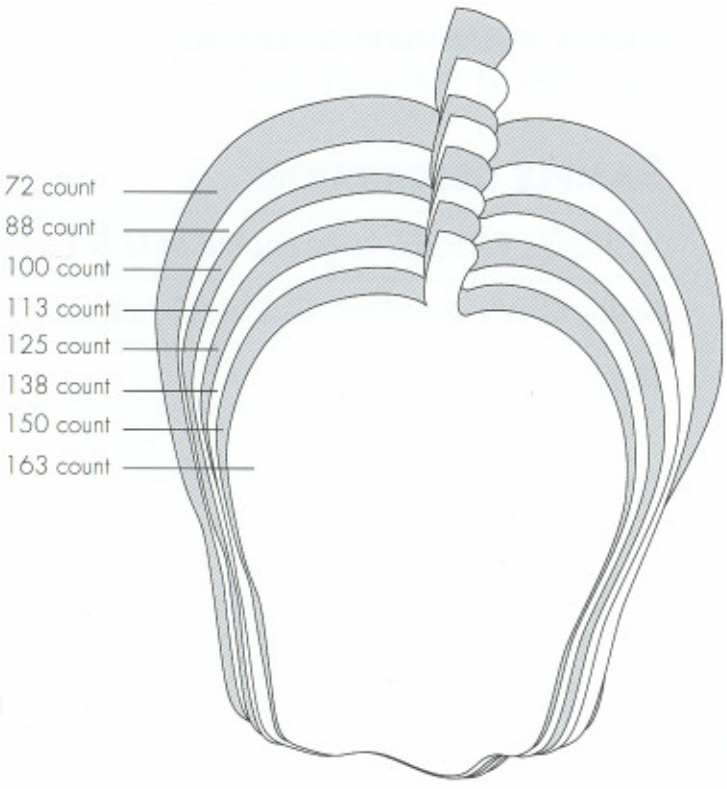
- Determines what is available in the market place, selects a product, and notes how much fat and saturated fat the product contains.
- Determines what foods will be served with this item each time it is served.
- Analyzes the fat content of the other foods to be served.
- Determines the fat content of the other menus that will be averaged with the menus that contain this product.

When it's time to order the product, the director writes a food description that contains *the number of grams of fat and saturated fat per serving*. Writing food orders this way — instead of describing the fat and saturated fat content as a percentage — is important for a number of reasons.

First, it is consistent with the way information is presented on nutrition labels, nutrient data sheets, and similar materials that list nutrient values of foods. This makes comparing products easier.

Second, specifying grams of fat and saturated fat per serving simplifies communication between the manufacturer and the school. ◆

SIZES



ACTUAL SIZE

Count Size (Number in standard 40-lb box)	Diameter (in inches)
72	3 ½
88	3 ¼
100	3 ⅛
113	3
125	2 ⅞
138	2 ¾
150	2 ⅝
163	2 ½

GRADES

Washington State

Washington Extra Fancy
Washington Fancy

All Other States

U.S. Extra Fancy
U.S. Fancy
U.S. No. 1
- U.S. No. 1 Early – meets standard for U.S. No. 1 but no color requirement
- U.S. No. 1 Hail – meets standard for U.S. No. 1 except for hail marks on skin

U.S. Utility
Combination Grades
- U.S. Extra Fancy and U.S. Fancy
- U.S. Fancy and U.S. No. 1

Unclassified (ungraded)

POPULAR VARIETIES

Fuji
Golden Delicious
Granny Smith
Ida Red
Imperial
Jonathan
McIntosh
Red Delicious
Rome Beauty
Stayman
Winesap
York

HOW PACKED

40-lb case

IN SEASON

Available year-round, either fresh or from cold storage

PURCHASING TIPS

- Grading standard of Washington State, where 75% of apples on the market are grown, is used more frequently than U.S. standard.
- Buy apples by count. "Minimum" beside the count means apples are sized as marked or larger.
- Decay developed after storage or in transit affects condition, not grade.
- Apples are washed after harvesting, which removes the natural wax that preserves their shelf life. A food wax is used on the apples to replace the natural wax.
- All apples except "organic apples" have wax added.

RECEIVING

- Inspect fruit for ripeness; should be firm, crisp, juicy, flavorful; with smooth skin and color typical of variety.
- Reject fruit with bruised or broken skin.

STORING

- Store in refrigerator.
- Keep apples in cartons with lids closed; keep away from strong-flavored and ethylene-sensitive vegetables. Apples absorb odors, give off odors, and produce ethylene gas.
- Typical shelf life is 90 to 240 days if stored under ideal conditions.

PREPARATION TIPS

Wash apples in water the same temperature as the apple to prevent the wax from becoming milky or cloudy.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 51.300 to 51.306

SAMPLE DESCRIPTION

APPLES, FRESH: to be packed to U.S. Fancy Grade standard; Golden Delicious; 100 count.

APPLES CANNED

FORMS
Sliced

GRADES
U.S. Grade A or U.S. Fancy
U.S. Grade C or U.S. Standard
Substandard
(There is no Grade B standard.)

HOW PACKED
#10 cans, 6 per case

PURCHASING TIPS
- Minimum drained weight 96 oz per can.
- Fruit packed with or without any of the following: Water, salt, spices, nutritive sweetening ingredients (e.g., sugar, corn syrup, dextrose), and other ingredients permitted by U.S. Food, Drug and Cosmetic Act. Product description may state, "no added sugar."
- Solid pack means minimal liquid; most canned apples are solid pack.
- Other apple products available but without a standard of identity or grade standard are apple chips for cobblers and whole apples for baked apples.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 7 CFR 52.2163

SAMPLE DESCRIPTION

APPLES, CANNED: sliced; to be packed to U.S. Grade C standard; solid pack; 6/10.

APPLESAUCE CANNED

FORMS

Color
Natural
Artificially colored

Flavor
Natural
Flavored
Spiced

Texture
Regular (granular)
Chunky

GRADES

U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Choice
Substandard
(There is no Grade C standard.)

HOW PACKED

#10 cans, 6 per case

PURCHASING TIPS

- Net and drained weight are the same; that is, 108 oz.
- Sweetness determines grade and use of product.
- Grade A color, consistency, and flavor recommended for customer acceptance.
- Best applesauce blends several apple varieties to achieve best color, flavor, and consistency.

STANDARD OF IDENTITY REFERENCE
Title 21 CFR 145.110

GRADE STANDARD REFERENCE
Title 7 CFR 52.337

SAMPLE DESCRIPTION

APPLESAUCE, CANNED: to be packed to U.S. Grade A standard; natural color; natural flavor; unsweetened; regular form or style; 6/10.

APRICOTS FRESH

SIZES
Medium: 16 per lb
Large: 14 per lb
Extra large: 12 per lb
Jumbo: 10 per lb
Extra jumbo: 8 per lb
84 count per tray pack
96 count per tray pack
108 count per tray pack

GRADES
U.S. No. 1
U.S. No. 2

POPULAR VARIETIES
Castlebrite (early variety)
Derby
Improved Flaming Gold
Katy
Modesto
Patterson
Perfection
Royal Blenheim
Tilton (late variety)
Tracy
Westley

HOW PACKED
24-lb lugs, with count per 1 lb stamped on exterior
2- or 3-layer tray pack, count as listed under sizes

IN SEASON
- May through August
- Peak season: Mid-May and June
- Imports (Chile and southern hemisphere): November through February

PURCHASING TIPS
- Most fruit packed 96-count tray pack.
- Fruit should be plump, golden orange color.
- Ripe fruit is fairly firm to slightly soft, will yield to slight pressure.

RECEIVING
- Inspect fruit for ripeness.
- Reject fruit that is pale yellow or greenish yellow; has dark soft spots, shriveled or broken skin; or is overripe.

STORING
- Refrigerate ripe fruit immediately.
- Store under-ripe fruit at room temperature.
- Handle carefully; fruit bruises and scars easily.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 7 CFR 51.2925 to 51.2926

SAMPLE DESCRIPTION
APRICOTS, FRESH: to be packed to U.S. No. 1 Grade standard; 96/count only.

BANANAS FRESH

SIZES
Regular
Petite

GRADES
No U.S. Grade standard
Companies establish their own grade standard

POPULAR VARIETIES
Cavendish

HOW PACKED
40-lb box or carton
regular 100 to 120 count per carton;
petite 150 count per carton (may be called portion pack)

IN SEASON
Available year-round

PURCHASING TIPS
- Specify regular or petite.
- Order by degree of ripeness:

Green

Green trace of yellow

More green than yellow

More yellow than green

Green tip

All yellow

Yellow flecked with brown

RECEIVING
- Inspect fruit for ripeness ordered.
- Look for plump fruit; refuse fruit with broken skin, soft spots, or grayish yellow color indicating chill damage.

STORING
- To ripen bananas quickly, store in packing box to trap ethylene gas.
- For slow ripening, open carton and allow ethylene gas to escape; stack crisscross.
- Store in cool area; avoid drafts, heating vents, and motors.
- If bananas aren't used by the time they reach desired degree of ripeness, they may be stored in refrigerator. Skin will turn black but fruit remains edible.
- Average shelf life is 3 to 7 days, depending on temperature and storage conditions.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
BANANAS, FRESH: petite; green tips; 150 count.

CANTALOUPE FRESH

SIZES
By number in box:
9 count (largest)
12 count
15 count
18 count
23 count (smallest)

GRADES
U.S. Fancy
U.S. No. 1
U.S. Commercial
U.S. No. 2
Unclassified (ungraded)

POPULAR VARIETIES
Top Mark, PMR45, and hybrid types are most popular

HOW PACKED
42-lb box, counts from 9 to 23

IN SEASON
- Available year-round
- Peak season: June to September

PURCHASING TIPS
Because cantaloupe is firm when shipped, it usually needs a few days storage at room temperature.

RECEIVING
- Melon should be well formed; surface covered with raised netting; creamy yellow color; stem missing, leaving shallow depression.
- Reject bruised cantaloupe; melons that are green or soft or have deep cracks in rind.

STORING
- Check for ripeness. Ripe cantaloupe has typical odor, and stem end yields to gentle pressure. Store ripe cantaloupe in refrigerator and use as soon as possible.
- Store unripe cantaloupe at room temperature 3 or 4 days until ripe.
- Cantaloupe produces ethylene gas. Store away from lettuce and other ethylene-sensitive fruits and vegetables.
- Store cut cantaloupe away from other foods to avoid odor transfer.

PREPARATION TIPS
- Hold cut melon under refrigeration until served. Serve within 4 hours.
- Quality deteriorates when ripe cantaloupe has warmed to room temperature.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 7 CFR 51.475 to 51.479

SAMPLE DESCRIPTION
CANTALOUPE, FRESH: to be packed to U.S. No. 1 standard; 42 lb box; 23 count.

CITRUS SALAD MIX FRESH CUT

HOW PACKED
1-gal containers, 4 per case

IN SEASON
Available year-round

PURCHASING TIPS
- Some packers call their product "salad mix with citrus."
- Mix usually includes grapefruit sections, orange sections, pineapple, and grapes.

RECEIVING
- Inspect for quality. Reject product that is discolored.
- Check code date for freshness.

STORING
- Store immediately in coldest part of refrigerator. Any break in the cold chain lowers quality and storage time.
- Keep containers sealed until ready to use.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
CITRUS SALAD MIX, FRESH CUT: mix of fresh fruit to be grapefruit and orange sections, pineapple and grapes; code dated; 4/1 gal.

FRUIT SALAD MIX FRESH CUT

HOW PACKED
1-gal packages, 4 per case

IN SEASON
Available year-round

PURCHASING TIPS
Mix should be specified; the usual mix includes cantaloupe, honeydew, pineapple, and grapes.

RECEIVING
- Inspect for quality. Reject product that is discolored.
- Check code date for freshness.

STORING
- Store immediately in coldest part of refrigerator. Any break in the cold chain lowers quality and storage time.
- Keep containers sealed until ready to use.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
FRUIT SALAD MIX, FRESH CUT: mix of fresh fruit to be cantaloupe, honeydew, pineapple and grapes; code dated; 4/1 gal.

FRUITS FOR SALAD CANNED

GRADES
U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Choice
Substandard
(There is no Grade C standard.)

HOW PACKED
#10 cans, 6 per case

PURCHASING TIPS
- Specify packing medium: Extra heavy syrup, heavy syrup, light syrup, fruit juice, water.
- Minimum drained weight 64.5 oz per can.
- Grade B most popular and lower in cost.
- Product should contain six fruits in following proportions:

  Apricots, peeled or unpeeled, quarters or halves – 15% to 30%
  Peaches, quarters or slices, peeled – 23% to 46%
  Pears, quarters or slices, peeled – 19% to 38%
  Pineapple, wedge-shaped, segments from slices – 8% to 16%
  Cherries, red, artificially colored, whole – 3% to 8%
  Grapes, natural seedless, whole – 6% to 12%

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 7 CFR 52.3832

SAMPLE DESCRIPTION
FRUITS FOR SALAD, CANNED:
to be packed to U.S. Grade B standard;
fruit juice packing medium; 6/10.

FRUIT COCKTAIL CANNED

GRADES

U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Choice
Substandard
(There is no Grade C standard.)

HOW PACKED

#10 cans, 6 per case

PURCHASING TIPS

- Specify packing medium: Extra heavy, heavy, light, fruit juice and water, fruit juice, or artificially sweetened.
- Should contain fruits in not less nor more than the following percentages:
  30% to 50% diced peaches, any yellow variety
  25% to 45% diced pears, any variety
  6% to 16% diced pineapple, any variety
  6% to 20% whole grapes, any seedless variety
  2% to 6% cherry halves, any light sweet or artificial red variety
- Minimum drained weight is 71.15 oz per #10 can.
- Grade B is highest grade packed by many processors.
- Less expensive alternative is fruit mix that contains only peaches, pears, and grapes (no pineapple or cherries).

STANDARD OF IDENTITY REFERENCE

Title 21 CFR 145.135 to 145.136

GRADE STANDARD REFERENCE:

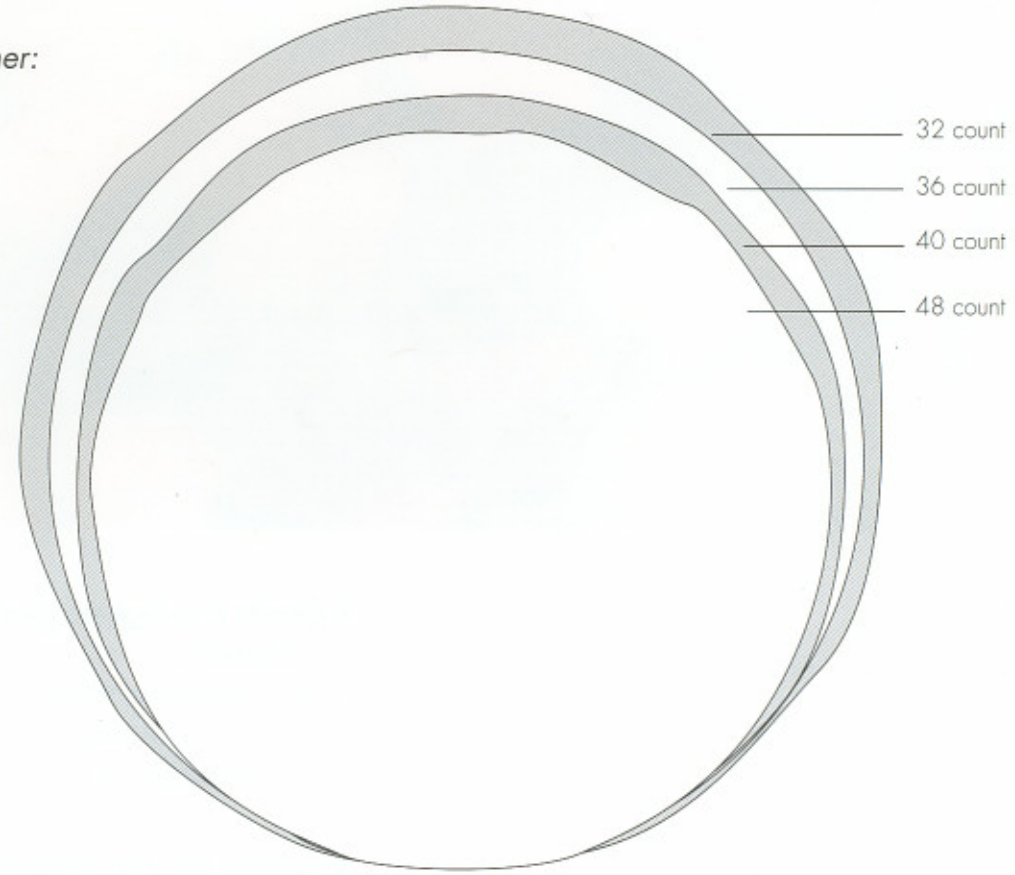
Title 7 CFR 52.1052

SAMPLE DESCRIPTION

FRUIT COCKTAIL, CANNED: to be packed to U.S. Grade B standard; light syrup; 6/10.

SIZES

By number in container:
27 count (largest)
32 count
36 count
40 count
48 count
56 count
64 count (smallest)



ACTUAL SIZE

GRADES

Arizona and California

U.S. Fancy
U.S. No. 1
U.S. No. 2
U.S. Combination
U.S. No. 3
Unclassified (ungraded)

Florida

U.S. Fancy
U.S. No. 1
U.S. No. 1 Bright
U.S. No. 1 Golden
U.S. No. 1 Bronze
U.S. No. 1 Russet
U.S. No. 2
U.S. No. 2 Bright
U.S. No. 2 Russet
U.S. No. 3
Unclassified (ungraded)

All Other States

U.S. Fancy
U.S. No. 1
U.S. No. 1 Bright
U.S. No. 1 Bronze
U.S. Combination
U.S. No. 2
U.S. No. 2 Russet
U.S. No. 3
Unclassified (ungraded)

POPULAR VARIETIES

Red or pink flesh: Ruby
White flesh: Marsh (seedless) and Duncan

HOW PACKED

Arizona and California: 34-lb to 35-lb carton
Florida: 40-lb to 42-lb carton
All Other States: 40-lb carton

IN SEASON

- Peak Florida/Texas: November to March
- Peak Western: July to August

PURCHASING TIPS

- Grapefruit is picked ripe; ready to eat when received.
- Russeting (see grades) refers to brown spots caused by mites sucking the skin. Only the skin is affected; flesh is same quality as grapefruit of the same grade.
- Ripe grapefruit may develop green color in warm temperature. Interior quality is not affected.
- Most popular sizes are medium, from 32 to 48.

RECEIVING

- Inspect for quality: Heavy for size; firm, well-shaped; thin skin.
- Reject fruit soft to touch, with mold or rot, or light in weight.

STORING

- Store at room temperature for use within a few days.
- To keep for 4 to 6 weeks, store at above refrigerated temperature and below room temperature.

STANDARD OF IDENTITY REFERENCE

None

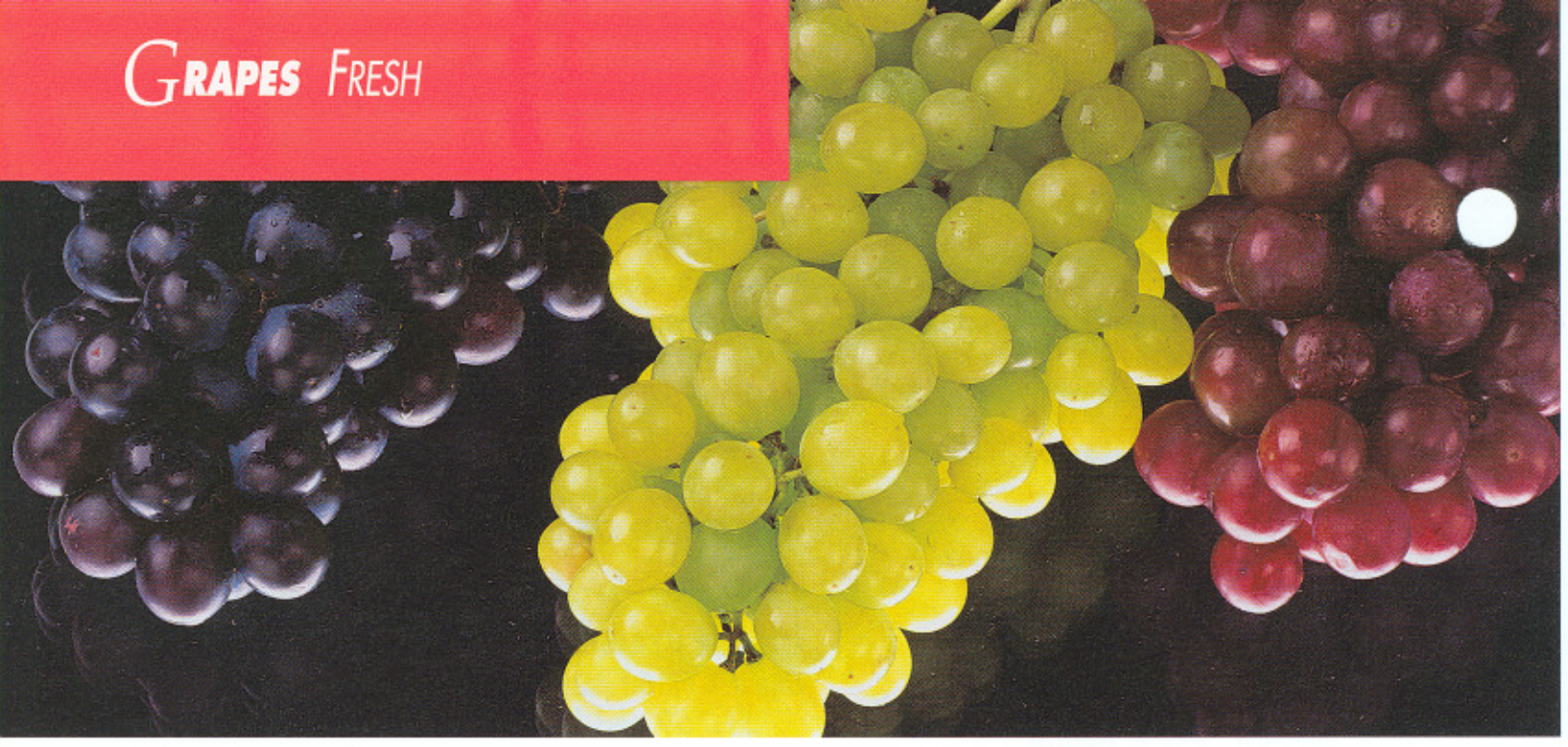
GRADE STANDARD REFERENCE

Title 7 CFR 51.620 to 51.627; 51.750 to 51.759 and 51.925 to 51.930

SAMPLE DESCRIPTION

GRAPEFRUIT, FRESH: to be packed to U.S. No. 1 Grade standard; size 40; Ruby red; 34 to 40 lb carton.

GRAPES FRESH



GRADES

U.S. Extra Fancy Table
U.S. Extra Fancy Export
U.S. Fancy Table
U.S. Fancy Export
U.S. No. 1 Table
U.S. No. 1 Institutional

POPULAR VARIETIES

Blacks: Beauty (not available seedless)
Greens: Seedless varieties are Perlette, Thompson, and Superior
Reds: Seedless varieties are Flame and Ruby

HOW PACKED

Bulk: 10-, 18-, 23-, and 28-lb lugs or cartons
Pre-portioned: 4-oz bags, 12 per box; and 16-oz bags, 15 per box

IN SEASON

- ***Domestic Production***
  (grown mostly in California):
  Greens: May through December
  Reds: June through December
  Blacks: June through January
- ***Import Production***
  (grown mostly in Chile):
  Greens: January through June
  Reds: January through June
  Blacks: January through June

PURCHASING TIPS

- Color is the main characteristic to determine grade.
- Domestic grapes are packed in 23-lb lugs; Chilean imported grapes in 18-lb lugs.

RECEIVING

- Color:
  Blue or black should be rich, dark color.
  Greens should be green with yellow tint.
  Reds should be primarily red.
- Grapes should be plump, not wrinkled.
- Grapes should be firmly attached to green, flexible stem. When grapes fall off stem, they are overripe.
- Discolored grapes indicate exposure to sunlight.

STORING

- Store in refrigerator.
- Stack boxes gently and allow for air circulation.
- Store away from strong-smelling produce such as broccoli, cabbage, and onions.
- Do not store in front of fan or other strong air current.
- Do not rinse before storing.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 51.880 to 51.885

SAMPLE DESCRIPTION

GRAPES, FRESH: green variety; to meet Grade standard for U.S. No. 1; 23 lb lugs when in season, other times of year 18 lb pack.

HONEYDEW FRESH

SIZES

By number in 30-lb carton:

4 count (largest)
5 count
6 count
7 count
8 count
9 count
10 count
11 count
12 count (smallest)

GRADES

U.S. No. 1
U.S. Commercial
U.S. No. 2
Unclassified (ungraded)

HOW PACKED

30-lb carton for 4 to 12 count

IN SEASON

Peak season: June to October

PURCHASING TIPS

- Best melons are 4 and 5 count size.
- U.S. No. 1 Grade recommended.
- Imports available off season, but quality is uncertain and price higher.

RECEIVING

- Melon should be heavy and well shaped.
- Handle carefully; honeydew bruises easily.

STORING

- Check for ripeness. Ripe honeydew rind is creamy color; blossom end is soft; has ripe odor. Store ripe honeydew in refrigerator and use as soon as possible.
- Store firm (unripe) honeydew at room temperature, then use immediately or refrigerate.
- Honeydew produces ethylene gas. Store away from lettuce and other ethylene-sensitive fruits and vegetables.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

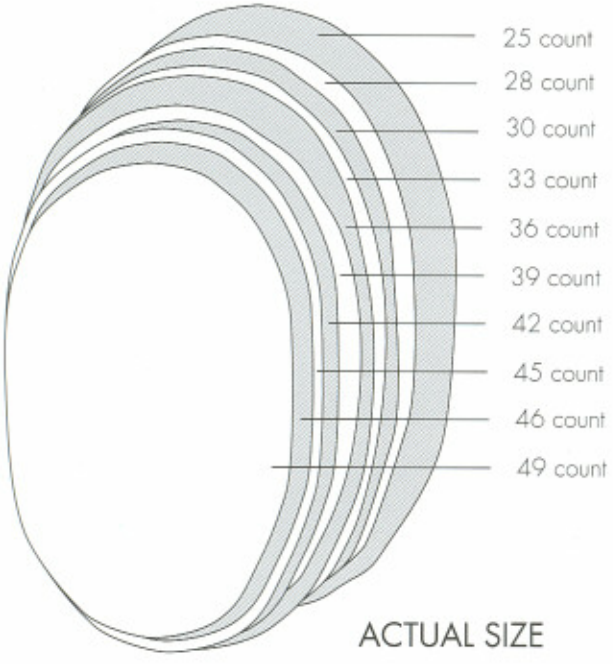
Title 7 CFR 51.3740 to 51.3743

SAMPLE DESCRIPTION

HONEYDEW, FRESH: to be packed to U.S. No. 1 standard; 30 lb box; size 4 or 5.

KIWIFRUIT FRESH

SIZES
(By number in container)



GRADES
U.S. Fancy
U.S. No. 1
U.S. No. 2

POPULAR VARIETIES
Hayward

HOW PACKED
7½-lb single-layer flats (California)
8-lb single-layer flats (New Zealand)
22- to 25-lb loose-fill cartons

IN SEASON
- Available year-round
- California peak season: November through April
- New Zealand peak season: August and September
- Chile peak season: April through June

PURCHASING TIPS
- Export grade is the top grade from country where grown.
- Layer flats should be ordered by count; loose-fill ordered by lb.
- 30 to 42 count are the usual sizes.

RECEIVING

- Fruit should be plump, unwrinkled, and show no signs of damage.
- Ripe fruit gives to gentle pressure; unripe fruit is firm to touch.

STORING

- Ripe fruit: Store in coldest part of refrigerator.
- Unripe fruit: Store at room temperature 3 to 5 days before serving.
- Do not store near ethylene-producing fruits: Bananas, tomatoes, apples, melons, and pears.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 51.2335

SAMPLE DESCRIPTION

KIWIFRUIT: 33 count; to be packed to U.S. No. 1 Grade standard; domestic product to be provided when available; to be packed in single-layer flats; growing location to be provided with price quotes.

MELONS FRESH

SIZES

By number in carton:

4 count (largest)
5 count
6 count
7 count
8 count
9 count
10 count
12 count (smallest)

GRADES

Unclassified (ungraded)

POPULAR VARIETIES

Casaba: Round, yellow rind, white flesh, sweet, juicy

Crenshaw: Pointed at stem end, golden greenish rind, golden pink flesh, mild, sweet

Juan Canary: Oblong, yellow rind, white flesh, sweet

Persian: Round, rind like cantaloupe, pink-orange flesh, delicate flavor

Santa Claus: Oblong, about 6 lb, green-gold rind with some netting, light green flesh, honeydew flavor

HOW PACKED

30-lb carton

IN SEASON

- June to August, domestic
- January to February, imports

PURCHASING TIPS

- Sizes 4 and 5 count are most popular.
- Medium size is 7- to 8-inch diameter.

RECEIVING

- Melon should be heavy for size, well shaped, rind color typical of variety; ripe melon fragrant and slightly soft at stem end.
- Reject melons that are bruised, light for size, or have off color.

STORING

- Check for ripeness. Store firm, unripe melons at room temperature until ripe, then use immediately or refrigerate.
- Store cut melon away from other foods to avoid odor transfer.
- Ripe melon that has warmed to room temperature should be discarded.

PREPARATION TIPS

Hold cut melon in refrigerator until served.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

MELON, SANTA CLAUS, FRESH:

30 lb; 5 count.

NECTARINES FRESH

SIZES

By number in container:
48 count (largest)
56 count
64 count
72 count
80 count
84 count
96 count (smallest)

GRADES

U.S. Fancy
U.S. Extra No. 1
U.S. No. 1
U.S. No. 2
Unclassified (ungraded)

POPULAR VARIETIES

Clingstone: Flame Kist, Fairlane, Red Jim
Freestone: May Grand, Fantasia, Summer Grand

HOW PACKED

35-lb loose-fill cartons
25-lb loose-fill cartons
22-lb 2-layer tray pack
18-lb 2-layer tray pack (Chile)

IN SEASON

June to August

PURCHASING TIPS

- Nectarines are smooth-skinned peaches.
- Closed container must show numerical count or minimum diameter.

RECEIVING

- Inspect for quality. Nectarines should be plump, smooth, unblemished; have rich color, slight softening along seam.
- Reject fruit with shriveled skin, bruises, or rotting spots.

STORING

- Check for ripeness. Ripe nectarines give to gentle pressure and are fragrant. Refrigerate ripe fruit in coldest part of refrigerator.
- To ripen, store at room temperature.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 51.3145 to 51.3149

SAMPLE DESCRIPTION

NECTARINES, FRESH: to be packed to U.S. Extra No. 1 Grade standard; freestone; 56 count; 25 lb carton.

SIZES

Arizona and California

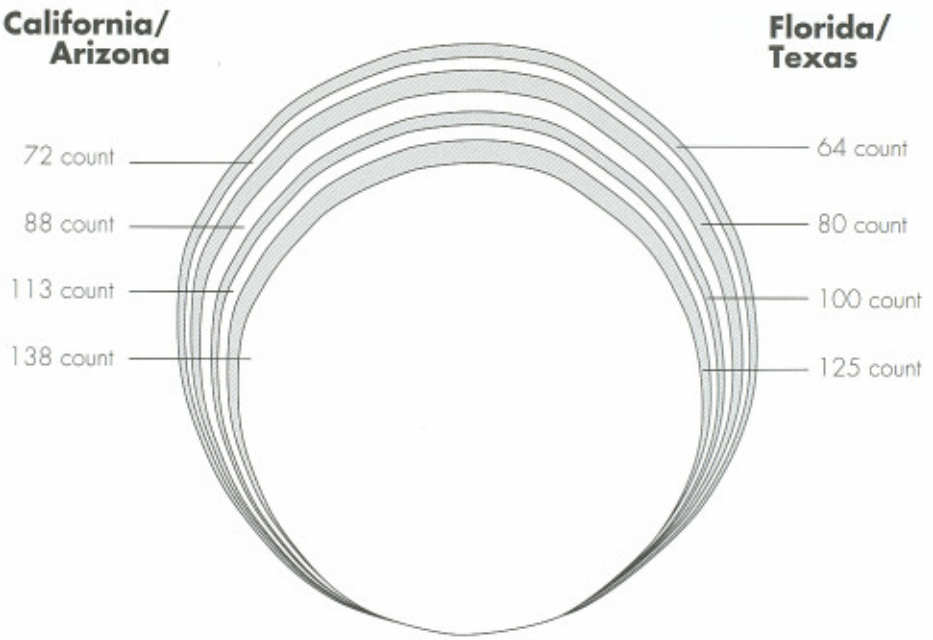
By number in 7/10 bushel:

48 count (largest)
56 count
72 count
88 count
113 count
138 count
163 count (smallest)

Florida and Texas

By number in 7/10 bushel:

48 count (largest)
56 count
64 count
80 count
100 count
125 count
144 count (smallest)



ACTUAL SIZE

FEDERAL SIZING

Large: Diameter 3½ inch or more, weight 326 gm or greater

Medium: Diameter 3¼ to 2¾ inch, weight 315 to 325 gm

Small: Diameter 2½ inch or less, weight 150 to 314 gm

GRADES

Arizona and California

U.S. Fancy
U.S. No. 1
U.S. Combination
U.S. No. 2
Unclassified (ungraded)

Florida

U.S. Fancy
U.S. No. 1 Bright
U.S. No. 1
U.S. No. 1 Golden
U.S. No. 1 Bronze
U.S. No. 1 Russet
U.S. No. 2 Bright
U.S. No. 2
U.S. No. 2 Russet
U.S. No. 3
Unclassified (ungraded)

All Other States

U.S. Fancy
U.S. No. 1
U.S. No. 1 Bright
U.S. No. 1 Bronze
U.S. Combination
U.S. No. 2
U.S. No. 2 Russet
U.S. No. 3
Unclassified (ungraded)

POPULAR VARIETIES

Navel
Temple
Valencia

HOW PACKED

43- to 45-lb carton (Florida and Texas)
38-lb carton (Arizona and California)
40-lb carton (standard)

IN SEASON

Peak season: December to May

PURCHASING TIPS

- Valencia is a good juice orange but not as easy to peel for eating as other varieties.
- Navel and Temple are good eating oranges.
- California and Arizona fruit has thick skin; Florida and Texas fruit is thinner skinned.
- Florida and Texas fruit often has browning or russeting caused by mites; doesn't affect flesh or flavor. Sold as less expensive "russet" grade.
- Florida and Texas ripe fruit is subject to "greening" when warm weather causes chlorophyll to return to peel. Flavor and quality are not affected. Fruit with orange color added to cover the greening must be labeled "color added."
- USDA sets and enforces standards of sugar and acid content in fruit. Oranges ripen on the tree and are picked ripe.
- Extra large fruit may lack flavor and sweetness and contain more acid.
- Popular sizes for eastern oranges are 64, 80, 100, and 125; western 72, 88, 113, and 138.

RECEIVING

- Inspect for quality: Heavy for size, firm, good color, fine texture.
- Reject fruit with soft spots or mold.

STORING

Store in warmest part of refrigerator.

PREPARATION TIPS

Steam oranges 2 to 4 minutes for easier peeling.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 51.681 to 51.688; 51.1140 to 51.1151, and 51.1085 to 51.1089

SAMPLE DESCRIPTION

ORANGES, FRESH: to be packed to U.S. No. 1 Grade standard; navel; size 125 or 113; 38 to 45 lbs.

ORANGES, MANDARIN CANNED

FORMS
Whole (intact segments)
Broken (segments half original size or larger)
Pieces (small portions of segments)

SIZES
(Whole segments only)
Large: 20 or fewer segments per 3⅓ oz
Medium: 21 to 35 segments per 3⅓ oz
Small: 36 or more segments per 3⅓ oz
Mixed: 2 or more sizes per can

GRADES
There is no U.S. Grade standard.

HOW PACKED
#10 cans, 6 per case

PURCHASING TIPS
- Large volume purchasers may use USDA's authorized Commercial Item Description (CID) A-A-20119.
  Summary:
  Product prepared from variety *Citrus reticulata blanco.*
  Color of product to be rich yellow or orange.
  Packing medium shall be suitable and reasonably clear.
  Drained weight 55% of can capacity for whole segments, 58% for broken segments or pieces.
  Forms and sizes as shown above.
- Specify product form, size, and packing medium (water, citrus juice, mixed citrus juice, water and citrus juice, syrup).

STANDARD OF IDENTITY REFERENCE
None

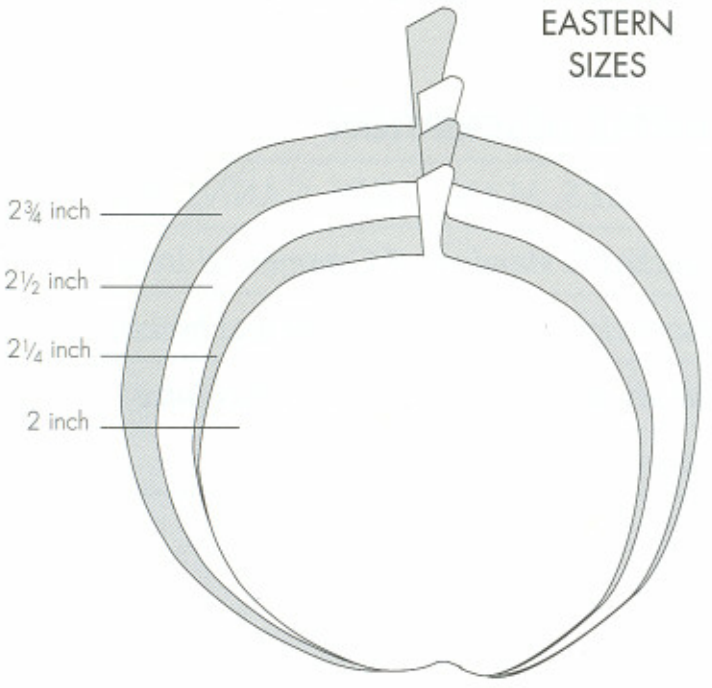
GRADE STANDARD REFERENCE
None

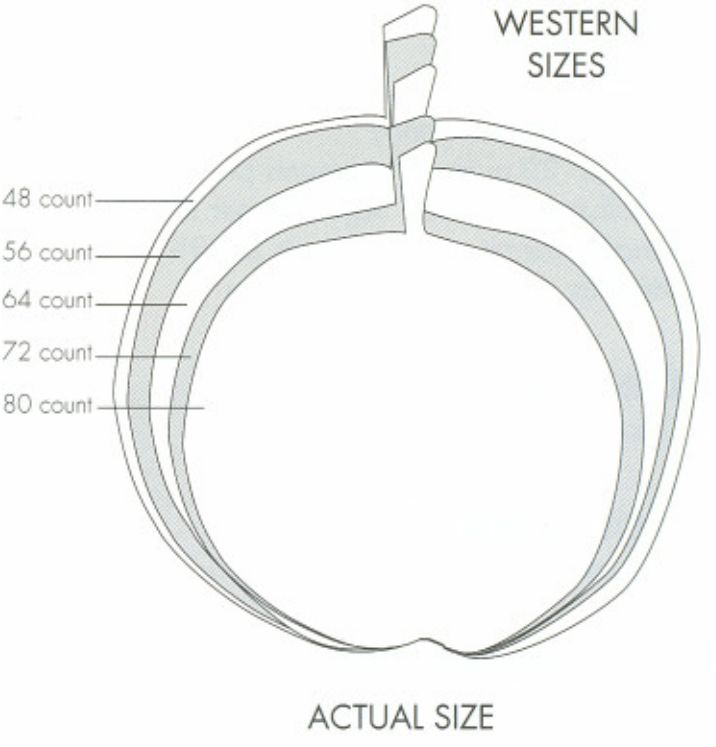
SAMPLE DESCRIPTION
ORANGES, MANDARIN, CANNED: to be packed to standard of Commercial Item Description A-A-20119; whole and broken fruit segments; medium size; citrus juice medium; 6/10.

PEACHES FRESH

SIZES

Eastern pack – by diameter
Western pack – by number in container





GRADES

U.S. Fancy
U.S. Extra No. 1
U.S. No. 1
U.S. No. 2
Unclassified (ungraded)

POPULAR VARIETIES

Clingstone
Freestone

HOW PACKED

38-lb loose-fill boxes (¾ bushel)
Double-layer tray pack, about 22 lbs
25-lb loose-fill lugs (½ bushel)

IN SEASON

Peak season: July to September

PURCHASING TIPS

- Closed container must show numerical count or minimum diameter. Order Western peaches by count, Eastern by diameter.
- Industry considers "standard pack" ¾-bushel or ½-bushel baskets.
- Most fresh peaches are freestone variety.
- Bid unit should be per lb.

RECEIVING

- Inspect for quality: Should be firm or firm ripe, creamy or yellowish color.
- Reject green, bruised, or soft peaches.

STORING

- Check for ripeness. If firm, hold at room temperature until ripe, serve immediately or refrigerate and use as soon as possible. Store no longer than 1 week.
- Do not wash until ready to serve.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 51.1210 to 51.1214

SAMPLE DESCRIPTION

PEACHES, FRESH: to be packed to U.S. Extra No. 1 Grade standard; freestone; loose-fill box or lug; 2¾ inch or 64 count.

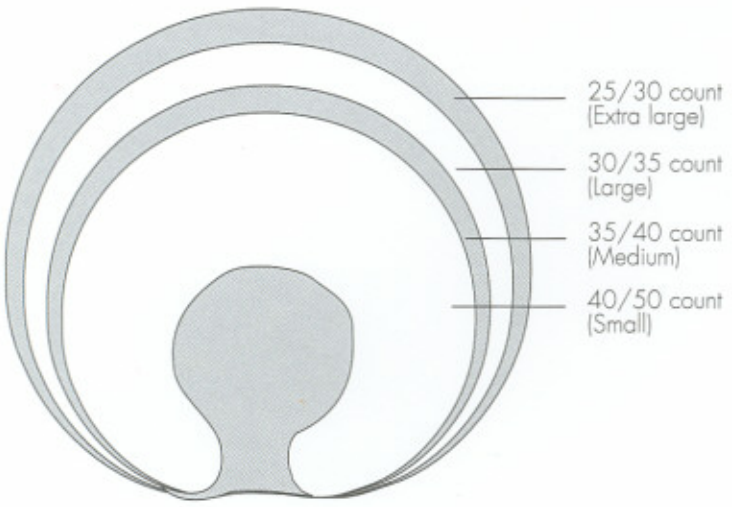
PEACHES CANNED

FORMS

Halves
Slices
Quarters
Diced
Mixed (peeled, pitted pieces predominantly irregular in size and shape)

SIZES

By number of halves per #10 can:



ACTUAL SIZE

GRADES

U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Choice
U.S. Grade C or U.S. Standard
U.S. Grade D (Clingstone only)
Substandard

POPULAR VARIETIES

Clingstone: Peaches with pits that cling to the flesh. These account for about 80% of canned peaches.

Freestone: Peaches with pits that easily separate from the flesh.

HOW PACKED

#10 cans, 6 per case

PURCHASING TIPS

- Specify packing medium: Extra heavy syrup, heavy syrup, light syrup, extra light syrup, water, fruit juice and water, and artificially sweetened.
- Sugar, a preservative, protects flavor, color, and texture of fruits packed in syrup.
- Drained weight (from 60 oz to 68.6 oz per can) specified in federal regulations; no need to include in product description.
- Mixed peaches are sometimes called "salad cuts" or "pieces."
- U.S. Grade B is the highest grade generally available.

STANDARD OF IDENTITY REFERENCE

Title 21 CFR 145.170 to 145.171

GRADE STANDARD REFERENCE

Title 7 CFR 52.2563 and 52.2610

SAMPLE DESCRIPTION

PEACHES, CANNED: halves; to be packed to U.S. Grade B standard; 45 to 50 count; clingstone; extra light syrup; 6/10.

SAMPLE DESCRIPTION

PEACHES, CANNED: slices; to be packed to U.S. Grade B standard; clingstone; extra light syrup; 6/10.

PEARS FRESH

SIZES

By number in container:

70 count (largest)
80 count
90 count
100 count
110 count
135 count
150 count
165 count (smallest)

GRADES

Standards for Summer and Fall Pears

U.S. No. 1
U.S. Combination
U.S. No. 2
Unclassified (ungraded)

Standards for Winter Pears

U.S. Extra No. 1
U.S. No. 1
U.S. Combination
U.S. No. 2
Unclassified (ungraded)

POPULAR VARIETIES

Summer and Fall: Bartlett
Winter: Anjou, Bosc, Comice

HOW PACKED

36-lb bulk loose-fill cartons
46-lb layer packed with individually wrapped pears
22- to 28-lb two-layer cartons

IN SEASON

- Winter pears: October to June
- Summer and fall pears: July to December

PURCHASING TIPS

- Medium sizes are 110 and 135 counts; 2 or 3 pears = 1 lb.
- Pears are picked mature but not ripe and require 2 to 3 days to ripen after received.
- Winter pears will keep longer than summer pears.

RECEIVING

- Pears should be firm, clean, bright, with color typical of variety when ripe (Bartlett - yellow; Anjou, Bosc, and Comice - greenish yellow). Reject fruit shriveled near stem, with scars, hard spots, or insect damage.
- Keiffer varieties are gritty and very large; don't accept as a substitution.

STORING

- Check for ripeness. Ripe pears give to gentle pressure and have color and odor typical of variety; store in coldest section of refrigerator. Store firm (unripe) fruit at room temperature, then use immediately or refrigerate.
- Pears give off and absorb odors; don't store near cabbage, carrots, celery, potatoes, or onions.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 51.1261 to 51.1264 and 51.1300 to 51.1305

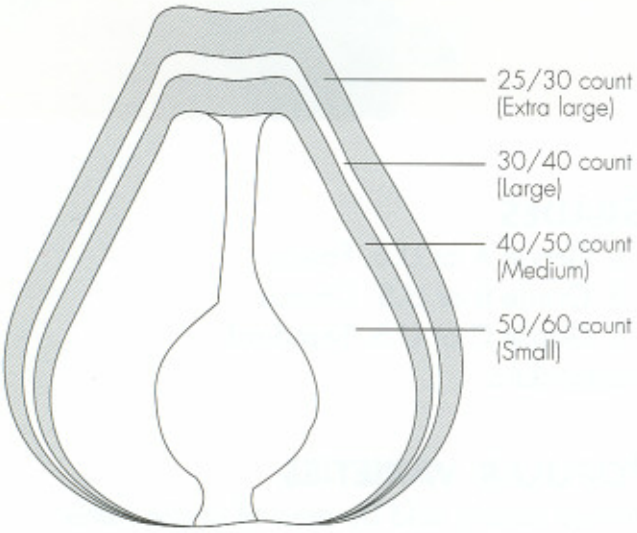
SAMPLE DESCRIPTION

PEARS, FRESH: to be packed to U.S. No. 1 Grade standard; any summer or winter variety except Keiffer; 110 count; 46 lb layer pack only.

PEARS CANNED

FORMS
Halves
Slices
Quarters
Diced
Pieces

SIZES
By number of halves per #10 can



ACTUAL SIZE

GRADES
U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Choice
U.S. Grade C or U.S. Standard
Substandard

POPULAR VARIETIES
Bartlett
Kieffer

HOW PACKED
#10 cans, 6 per case

PURCHASING TIPS
- Specify packing medium: Extra heavy syrup, heavy syrup, light syrup, extra light syrup, water, fruit juice and water, fruit juice, and artificially sweetened.
- Minimum drained weight for diced pears is 67 oz; 65.5 oz for other forms.
- Grade B is highest grade packed by many processors.

STANDARD OF IDENTITY REFERENCE
Title 21 CFR 145.175 to 145.176

GRADE STANDARD REFERENCE
Title 7 CFR 52.1613

SAMPLE DESCRIPTION
PEARS, CANNED: halves; to be packed to U.S. Grade B standard; 50 to 60 count; light syrup; 6/10.

SAMPLE DESCRIPTION
PEARS, CANNED: diced; to be packed to U.S. Grade C standard; light syrup; 6/10.

PINEAPPLE CANNED

FORMS

Slices
Half slices
Broken slices
Spears
Tidbits
Chunks
Cubes
Crushed

SIZES

For Slices

By number of slices per #10 can:

GRADES

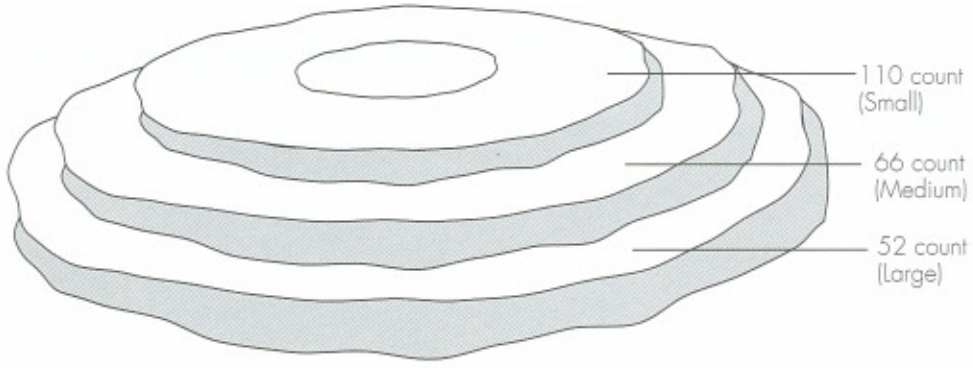
U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Choice
U.S. Grade C or U.S. Standard
Substandard

POPULAR VARIETIES

Product usually sold by area of origin rather than variety: Hawaii, Philippines, Thailand, Mexico, and South Africa.

HOW PACKED

#10 cans, 6 per case



ACTUAL SIZE

PURCHASING TIPS

- Specify packing medium: Extra heavy syrup, heavy syrup, light syrup, extra light syrup, water, pineapple juice, pineapple juice and water, clarified pineapple juice, or artificially sweetened.
- Slices are circles cut at right angles to core with core removed. Slices per can varies from 52 to 110, depending on size.
- Minimum drained weight varies with form and packing medium from 59.5 oz to 67.4 oz per can.
- Pineapple grown in Mexico and South Africa is lower quality than fruit grown in Hawaii, Philippines, and Thailand.

STANDARD OF IDENTITY REFERENCE

Title 21 CFR 145.180 and 145.181

GRADE STANDARD REFERENCE

Title 7 CFR 52.1719

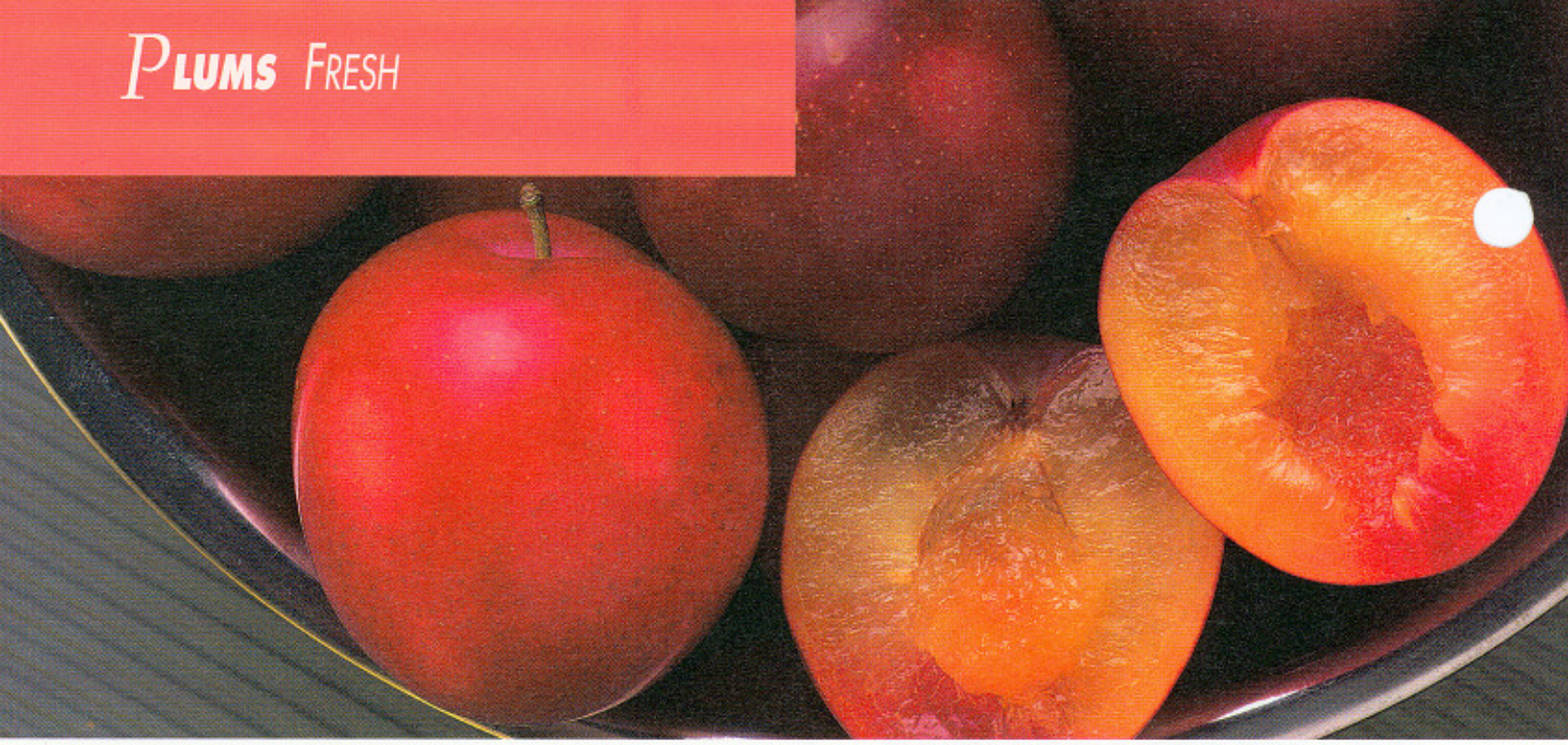
SAMPLE DESCRIPTION

PINEAPPLE, CANNED: medium slices; to be packed to U.S. Grade C standard; light syrup; product of Hawaii, Philippines, or Thailand only; 6/10.

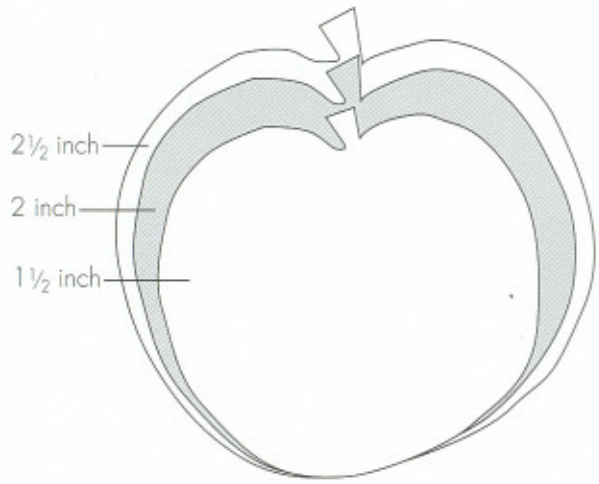
SAMPLE DESCRIPTION

PINEAPPLE, CANNED: crushed, to be packed to U.S. Grade B standard; solid pack in juice; product of Hawaii, Philippines, or Thailand only; 6/10.

PLUMS FRESH



SIZES



ACTUAL SIZE

Diameter	Count per lb	Size
1½ inch	8 to 9	Small
2 inch	5 to 6	Medium
2½ inch	3 to 4	Large

GRADES

U.S. Fancy
U.S. No. 1
U.S. Combination
U.S. No. 2
Unclassified (ungraded)

POPULAR VARIETIES

Black Beaut: Black skin, reddish yellow flesh
Casselman: Red skin, deep yellow flesh
El Dorado: Reddish black skin, amber flesh
Friar: Deep black skin, amber flesh
Kelsey: Green skin, yellowish green flesh
Lorado: Red skin, yellow flesh
Red Beaut: Red skin, yellow flesh
Roysum: Reddish blue skin, light yellow flesh
Santa Rosa: Purple skin, yellow flesh

HOW PACKED

28-lb, ½-bushel loose pack carton
18-lb, 2-layer tray pack (Chile)

IN SEASON

Peak season: May to October

PURCHASING TIPS

- Plums come in round to oblong shapes, sweet to acid taste.
- Blue and purple plums are milder with sweeter flavor; other plums are medium to large size, various shapes and very juicy.
- All varieties have short but different growing seasons.

RECEIVING

- Inspect for quality: Fresh, plump, good color, fairly firm.
- Reject hard, immature, shriveled fruit; fruit with soft spots, skin breaks, or brown discoloration.

STORING

- Ripen plums at room temperature.
- Refrigerate plums after they get soft. Store in single layers.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 51.1520 to 51.1524

SAMPLE DESCRIPTION

PLUMS, FRESH: to be packed to U.S. No. 1 Grade standard; blue or purple; size 8 to 9 count; 28 lb loose pack carton when domestic available, other times 18 lb tray pack import.

STRAWBERRIES FRESH

GRADES
U.S. No. 1 (not less than ¾-inch diameter)
U.S. Combination (minimum 65% No. 1)
U.S. No. 2 (not less than ⅝-inch diameter)
Unclassified (ungraded)

POPULAR VARIETIES
Camarosa
Chandler
Driscoll's
Oso Grande
Pajaro
Seascape
Selva

HOW PACKED
12-lb flats of 12 pints
12-lb flats of 6 quarts

IN SEASON
Peak season: May to July

PURCHASING TIPS
Purchase for use within 2 days.

RECEIVING
Look for fresh, clean, bright and solid red color with very little green or white; green caps fresh looking; no mold; no leaky or damaged berries.

STORING
- Refrigerate immediately in coldest part of refrigerator.
- Do not wash or remove caps until ready to serve.
- Typical shelf life 5 to 7 days.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 7 CFR 51.3115 to 51.3118

SAMPLE DESCRIPTION
STRAWBERRIES, FRESH: to be packed to U.S. No. 1 Grade standard; 12/pts.

TANGERINES FRESH

SIZES

Western pack – by number in container:
56 count (largest)
72 count
84 count
105 count
135 count
162 count (smallest)

Eastern pack – by number in container:
80 count (largest)
100 count
120 count
150 count
176 count (smallest)

GRADES

Florida
U.S. Fancy
U.S. No. 1
U.S. No. 1 Bronze
U.S. No. 1 Russet
U.S. No. 2
U.S. No. 2 Russet
U.S. No. 3
Unclassified (ungraded)

Other States
U.S. Fancy
U.S. No. 1
U.S. No. 1 Bronze
U.S. No. 2
U.S. No. 2 Russet
U.S. No. 3

POPULAR VARIETIES

Algerian
Dancy
Fairchild
Fallglo
Honey Murcott
Robinson
Sunburst

HOW PACKED

Eastern pack: Loose pack in 43-lb full carton or 22-lb half carton
Western pack: Tray pack

IN SEASON

November to March

PURCHASING TIPS

- Tangerines are one of three types of mandarins.
- Container should show either numerical count or minimum diameter of fruit.

RECEIVING

- Inspect for quality: Heavy for size, deep orange color, puffy appearance.
- Reject fruit with soft spots, mold, water spots.

STORING

- Refrigerate immediately.
- Do not stack or drop cartons.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

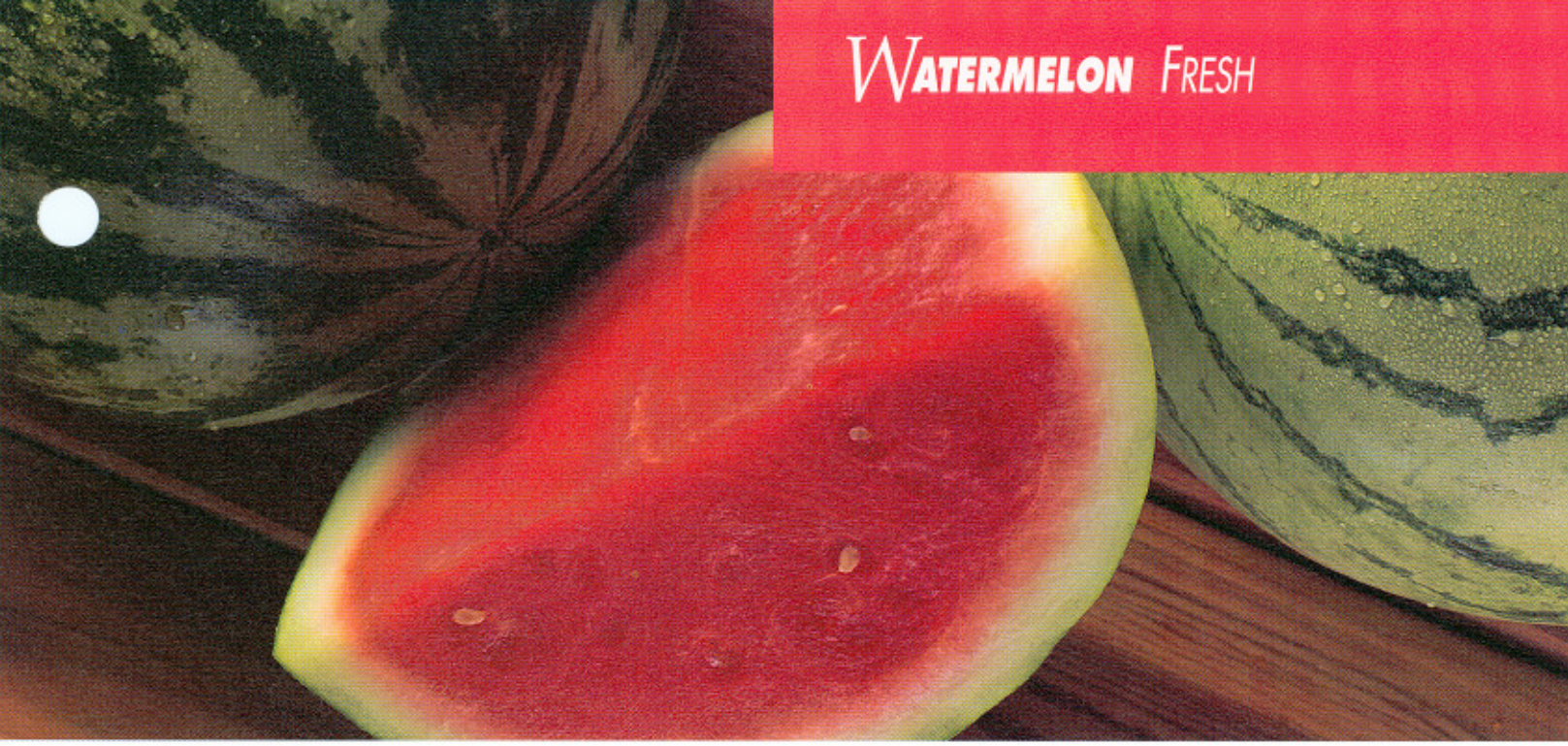
Title 7 CFR 51.1771 to 51.1779; 51.1810; 51.1817

SAMPLE DESCRIPTION

TANGERINES, FRESH: to be packed to U.S. No. 1 Grade standard; loose or tray pack; 135 to 150 count.

SAMPLE DESCRIPTION

TANGERINES, FRESH: to be packed to U.S. No. 1 Grade standard; 100 to 105 count; loose or tray pack.



WATERMELON FRESH

SIZES
Average 22 lb to 26 lb

GRADES
U.S. Fancy
U.S. No. 1
U.S. No. 2

POPULAR VARIETIES
Icebox type: Sugar Baby, Mickeylee, Petite Sweet, Yellow Doll, Tiger Baby
Picnic type: Jubilee, Crimson Sweet, Royal Sweet
Seedless type: Jack of Hearts, King of Hearts, Queen of Hearts
Yellow flesh: Desert King, Tender Sweet, Orangeglo, Tenderfold, Honeyhart

HOW PACKED
3 to 5 melons per 85-lb paperboard carton

IN SEASON
- Available year-round
- Peak season: May to August

RECEIVING
- Good quality melon should be ripe. Indicators are dry stem, yellow underside, dull (not shiny) rind.
- Exterior firm, symmetrical, with color and shape typical of variety.

STORING
- Store at room temperature.
- Store away from ethylene-producing fruits and vegetables.
- Keeps approximately 2 weeks.
- Handle melons carefully to prevent internal bruising.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 7 CFR 51.1970 to 51.1972

SAMPLE DESCRIPTION
WATERMELON, FRESH: picnic variety; whole melons; to be packed to U.S. No. 1 standard; average 22 to 26 lb; 85 lb carton.

BAGELS FRESH OR FROZEN

FORMS
Whole
Sliced

SIZES
Petite or bagelettes: 0.9 oz to 2 oz
Regular: 3½ oz to 4 oz

POPULAR VARIETIES
Blueberry, cinnamon raisin, honey wheat, plain, and wheat

HOW PACKED
6 count per package most common

PURCHASING TIPS
- Bagel is a fermented bakery food, roughly doughnut shaped, cooked in boiling water 30 seconds to 2 minutes before baking.
- Contact bakery for package and bagel sizes and varieties. Request code for pack date. Brand pre-approval recommended.
- The bid unit should be each.
- The description should require enriched flour.

RECEIVING
- Fresh: Check date code.
- Frozen: Solid frozen, no evidence of thawing.

STORING
- Store fresh product at room temperature; use as soon as possible.
- Store frozen product in freezer; use as soon as possible.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
BAGEL, FRESH: sliced; 4 oz size; honey wheat variety; enriched flour; pack code date to be provided.

BREAD, WHEAT AND WHITE
FRESH OR FROZEN

FORMS

Round top, traditional loaf
Flat top, pullman or sandwich loaf
Sliced loaf, slices approximately ½-inch thick
Thick-sliced loaf (Texas toast), slices approximately 1-inch thick

SIZES

1-lb round top bread, 18 slices per loaf
1¼-lb round top bread, 22 slices per loaf
1½-lb sandwich sliced, 26 slices per loaf
1½-lb loaf Texas toast sliced, 15 to 17 slices per loaf
2-lb sandwich sliced, 28 slices per loaf

POPULAR VARIETIES

Wheat bread: Blend usually 20% to 40% whole-wheat flour and 60% to 80% white flour.

White bread: Made from white flour produced from wheat endosperm, usually enriched.

Enriched white bread: Contains added thiamin, riboflavin, niacin, and iron. Federal regulations determine amounts and also allow added calcium.

Whole-wheat bread: Made with 100% whole-wheat flour using the whole-wheat grain.

PURCHASING TIPS

- Product should be evenly baked and have firm texture; uniformly brown crust; good volume, grain and texture; and flavor and aroma characteristic of variety. There should be no flour specks on bottom of loaf.
- Large volume purchasers may use USDA's Commercial Item Description (CID) A-A-20052A. Summary:
  Bread, wheat, pan baked, round top or sandwich, sliced, fresh or frozen. Product prepared from combination of hard wheat flour, whole-wheat flour, water, salt, and optional ingredients, if desired. The grain ingredients shall be not less than 25% nor more than 50% whole-wheat flour. Bread shall be baked as individual loaves in rectangular pans.

BREAD, WHEAT AND WHITE
FRESH OR FROZEN (CON'T)

Bread, white, enriched, pan baked, round top or sandwich sliced, fresh or frozen. Product prepared from enriched hard wheat flour, water, salt, yeast and optional ingredients, if desired, and baked in loaves in rectangular pans.

- Fresh bread should be no more than 24 hours old (48 hours if delivery day follows a day business is closed).
- Frozen bread should be frozen within 6 hours of baking, delivered within 90 days.
- Product size and characteristics will vary with bakery.
- Optional ingredients include bleaching agents, emulsifiers, and preservatives. The purpose is to prolong shelf life, produce better volume and texture, and make white bread whiter.
- Pullman loaf is baked in pan with a lid to produce square slices.
- Contact bakery for loaf and slice sizes and ingredients. Request code for pack date.
- Most bakeries close 2 days a week. Arrange delivery to follow baking day, if possible.
- White wheat bread is available. Product is made with white wheat flour without bran. Soy fiber replaces bran. Product is more nutritious and more expensive than whole-wheat bread.
- Bread should be packaged in moisture-proof wrapper or bag.
- White bread should require enrichment to replace the nutrients lost when whole grain is milled.

RECEIVING

- Fresh bread: Check date code.
- Frozen bread: Keep frozen until ready to serve.

STORING

- Store fresh product at room temperature; use as soon as possible.
- Store frozen bread in freezer; use as soon as possible.

STANDARD OF IDENTITY REFERENCE

Title 21 CFR 136.110, 136.115, and 136.180

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

BREAD, LOAF, WHOLE-WHEAT, FRESH: loaf size 1¼ lb; 22 slices per loaf; code date provided.

SAMPLE DESCRIPTION

BREAD, PULLMAN LOAF, WHITE ENRICHED, FRESH: loaf size 1½ lb; 26 slices per loaf; code date provided.

ENGLISH MUFFINS
FRESH OR FROZEN

FORMS
Whole, Split

SIZES
1 oz, 2 oz, 2¼ oz, and 3½ oz

POPULAR VARIETIES
Plain, wheat, honey wheat, and raisin

HOW PACKED
6,12, and 72 count per package

PURCHASING TIPS
- English muffins are made from yeast dough, usually baked on both sides on a griddle; texture coarse and open; crust dusted with cornmeal; usually served toasted or grilled.
- The description should require all flour except whole-wheat to be enriched.
- English muffins are lower in fat than quick-bread muffins. Plain enriched English muffin of 42 gm has 1.1 gm fat; quick-bread muffin of 45 gm has 4 to 6 gm fat.
- Contact bakery for muffin and pack sizes and varieties. Request code for pack date.
- The bid unit should be each.

RECEIVING
- Fresh: Check for product damage and date code.
- Frozen bread: Solid frozen, no evidence of thawing.

STORING
- Store fresh product at room temperature; use as soon as possible.
- Store frozen bread in freezer; use within 6 to 12 months.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

ENGLISH MUFFIN, WHEAT, FRESH: made with 20% to 40% whole-wheat flour; other flour to be enriched; 2 oz each; pack code date to be provided.

HOAGIE BUNS, WHEAT
FRESH OR FROZEN

FORMS
Sliced or unsliced
Seeded or seedless

SIZES
6 inch
7 inch

HOW PACKED
4 per bag
6 per bag

PURCHASING TIPS
- Product should have firm texture, uniformly brown crust, and be evenly baked. It should also have good volume, grain, texture, flavor, and aroma characteristic of wheat bread. No flour specks on bottom of roll.
- No more than 24 hours old (48 hours if delivery day follows a day business is closed).
- Frozen buns should be frozen within 6 hours of baking, delivered within 90 days.
- Product size and characteristics will vary with bakery; no federal or industry standard. Purchaser should specify length.
- Hoagie and submarine buns may be the same, or submarine buns may be longer and scored.
- No 100% whole-wheat bun available. Wheat bun is blend of 20% to 40% whole-wheat and 60% to 80% white flour.
- Description should require that white flour is enriched.
- Contact bakery for bun and pack sizes and ingredients. Request code for pack date.
- Most bakeries close 2 days a week. Arrange delivery to follow baking day, if possible.
- The bid unit should be per dozen.

RECEIVING
- Fresh bread: Check for crushing. Check date code.
- Frozen bread: Receive in hard frozen state. Check date code.

STORING
- Store fresh product at room temperature; use as soon as possible.
- Store frozen product in freezer.

HOAGIE BUNS, WHEAT
FRESH OR FROZEN (CON'T)

STANDARD OF IDENTITY REFERENCE
Title 21 CFR 136.110, 136.115 and 136.180

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

HOAGIE BUNS, WHEAT, FRESH:

sliced; seedless; 7 inch length; white flour to be enriched; packing code to be provided.

FORMS
Round
Rectangular

SIZES
¾ oz to 5½ oz

POPULAR VARIETIES
Bran
Fruit
Lowfat fruit
Plain

HOW PACKED
Individually Quick Frozen (IQF) and wrapped: 24 and 48 count popular packs
Bulk pack: 24, 48, and 72 count popular packs

PURCHASING TIPS
- Muffin should have texture, color, and flavor typical of variety.
- Large volume purchasers may use USDA's Commercial Item Description (CID) A-A-20139.

  Summary:
  Muffin weight 3 oz to 4½ oz.
  Prepared by baking chemically leavened dough made by moistening enriched flour with water and one or more optional ingredients approved for use by Federal Food, Drug and Cosmetic Act, to include mold inhibitors at proper level.
  Frozen muffins placed in freezer within 6 hours of baking, frozen to 0°F or below.
  Product should be no older than 90 days and temperature should never have exceeded 0°F.
  Finished muffin: top rounded, pebbled surface; good color, interior color typical of muffin; fruits evenly distributed; pleasing flavor.
- Many muffins are relatively high in fat. Following are comparisons:

	SIZE	FAT
Banana nut	2 oz	4.5 gm
Corn	1⅓ oz	4.2 gm
Bran	1⅓ oz	5.1 gm
Blueberry	1⅓ oz	4.3 gm
English	2 oz	1.1 gm
Lowfat blueberry	2¼ oz	2 gm

- The term "lowfat" means 3 gm of fat or less per 100 gm of muffin. Lowfat muffins use fruit puree and/or egg whites to replace some of the fat.
- Contact bakery for pack size information. Pre-approval of brands recommended.
- The bid unit should be per dozen.
- The description should require enriched flour.

RECEIVING
- Check for product damage and date code.
- Receive solid frozen, no evidence of thawing.

STORING
Store frozen muffins in freezer; use within 6 to 12 months.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
MUFFINS, FROZEN: blueberry fruit muffin; enriched flour; lowfat; fat per muffin not to exceed 2 gms; round style; minimum 2 oz, maximum 2½ oz each; produced by commercial bakery methods in commercial bakery; bulk pack only.

SAMPLE DESCRIPTION
MUFFINS, FROZEN: bran; enriched flour; fat per muffin not to exceed 5 gms; round style; minimum 1 oz, maximum 2 oz; bulk pack only; produced by commercial bakery methods in commercial bakery.

Pasta

Forms

Approximately 100 different forms available.

Macaroni: Tube shaped, hollow, diameter 0.11 to 0.27 inch

Spaghetti: Solid, cylindrical, diameter 0.11 to 0.27 inch, length varies

Vermicelli: Solid, cylindrical, diameter no greater than 0.06 inch, length varies

Other forms available: Linguine, shell, rotini (spiral), rigatoni (corrugated), lasagna

How packed

Macaroni: 10-lb or 20-lb box

Spaghetti: 10-lb or 20-lb box

Shell, rotini, rigatoni, lasagna, vermicelli, linguine: 20-lb box

Purchasing tips

- Pasta products are either macaroni type or noodle type.
  Macaroni is the term used for pasta made with semolina, durum flour, farina, wheat flour, or any combination of two or more with water and with or without two or more optional allowed ingredients.
  The term noodles is used for pasta products made with the same ingredients as macaroni plus eggs.
- Semolina makes the best pasta due to stronger gluten, which produces a firmer product after cooking. Products made from other flours are soft and mushy after cooking. Semolina is the relatively coarse, purified middlings from durum wheat.
- Pasta label must state ingredients used in making the product, including semolina durum wheat, if used.
- Product labeled "egg noodles" must contain minimum of 5½% egg solids by weight.
- Product labeled "milk used" must contain a minimum of 3.8% milk solids by weight.
- Pasta must contain 13% protein or more.
- Large volume purchasers may USDA's Commercial Item Description (CID) A-A-20062B.
- The description should require enriched flour.
- The bid unit should be per lb.

Standard of identity reference

Title 21 CFR 139.110, 115, 150, and 155

Grade standard reference

None

Sample description

PASTA: spaghetti; made from enriched semolina and durum wheat flour; 20 lb only.

PASTA, EGG ENRICHED

FORMS

Egg noodles: Flat, ribbon shaped (width varies: medium, wide, extra wide)
Egg spaghetti: Rod shaped
Egg vermicelli: Very small rod shaped
Egg macaroni: Hollow tubes
Egg fettuccini: .155-inch wide and 10-inch long, folded

HOW PACKED

10-lb box

PURCHASING TIPS

- Pasta products are either macaroni type or noodle type. Noodles are made from same ingredients as macaroni, plus eggs. Forms may or may not be the same for noodles as for macaroni.
- Noodles must meet enrichment standards and may contain (as optional ingredients) vitamin D, calcium, and partially defatted wheat germ.
- Product labeled "egg" must contain minimum of 5½% egg solids by weight.
- Best quality noodles are made from semolina durum. Semolina is the relatively coarse, purified middlings from durum wheat.
- Label must declare ingredients used in the product and will show if the product is made with semolina.
- The description should require enriched flour.

RECEIVING

Check for breakage and crushing.

STORING

- Cool dry storage.
- Allow for air circulation.

STANDARD OF IDENTITY REFERENCE

Title 21 CFR 139.150 and 139.155

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

NOODLES, EGG, ENRICHED: flat ribbon shape; medium width; made from enriched semolina durum flour; 10 lb box.

PASTA, VEGETABLE ENRICHED

FORMS

Vegetable macaroni
Vegetable spaghetti
Vegetable vermicelli
Vegetable macaroni product (other forms not of shape listed above)

HOW PACKED

20-lb bag
10-lb bag

POPULAR VARIETIES

Tomato, spinach, beet, carrot, parsley, and artichoke

PURCHASING TIPS

- Pasta should have hard, brittle texture; rod type should arch before breaking.
- Pasta must contain vegetable solids of not less than 3% by weight.
- Semolina makes the best pasta due to stronger gluten, which produces a firmer product after cooking. Products made from other flours are soft and mushy after cooking. Semolina is the relatively coarse, purified middlings from durum wheat.
- Label must state ingredients used in products. Label will state if semolina is used.
- The description should require enriched flour.
- The bid unit should be per lb.

STANDARD OF IDENTITY REFERENCE

Title 21 CFR 139.110, 115, 125, 135, 155, and 165

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

PASTA, VEGETABLE, ENRICHED: spinach vegetable added to equal 3% of weight; made from enriched durum flour (semolina); macaroni form; 20 lb only.

PASTA, 100% WHOLE-WHEAT

FORMS

Macaroni: Tube shaped
Spaghetti: Solid, rod shaped, diameter .055 to .083 inch, length 8½ to 11 inch
Vermicelli: Very thin spaghetti

HOW PACKED

10-lb box

PURCHASING TIPS

- Federal regulations require that pasta labeled whole wheat be made with 100% whole-wheat flour.
- Market availability of whole-wheat pasta is limited.
- Whole-wheat pastas must conform to the same shape and size specifications as other pastas.
- Optional ingredients permitted in regular pasta are not used in whole-wheat pasta.
- Whole-wheat flour or whole durum wheat flour are the only wheat ingredients in whole-wheat pasta.

STORING

Whole-wheat pasta products tend to get rancid; keep low inventory.

STANDARD OF IDENTITY REFERENCE

Title 21 CFR 139.110 and 139.138

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

PASTA, WHOLE-WHEAT: macaroni; to be made from whole-wheat flour or whole durum wheat flour or both; 10 lb only.

PITA BREAD FRESH OR FROZEN

FORMS
Pocket bread
Flat or foldover

SIZES
8 inch; 3 oz
6 inch; 1½ oz to 3 oz

POPULAR VARIETIES
Plain or white, enriched
Wheat

HOW PACKED
60 count per pack
72 count per pack
96 count per pack
120 count per pack

PURCHASING TIPS
- Pita should have firm and tender texture, uniformly brown-colored crust, and flavor and aroma characteristic of product.
- Fresh pita should be delivered no more than 24 hours old (48 hours if delivery day follows a day business is closed).
- Frozen pita should be frozen within 6 hours of baking, delivered within 90 days.
- Pita or pocket bread is made from lean dough with little or no sugar, milk, or shortening. After fermentation, dough is flattened into an oval shape and baked in a very hot oven (600°F to 800°F) for 2 minutes or less. Dough expands rapidly, creating a large cavity or pocket which collapses after removal from the oven.
- Pita foldover, the flat form, usually is thicker than pocket pita.
- Some bakers make varieties such as high fiber, onion, sesame, and sour dough. Contact bakery for package and pita sizes and varieties available. Request code for pack date.
- The description should require enriched flour.
- If the description does not specify pack size, the bid unit should be each.

RECEIVING
- Fresh: Check date code.
- Frozen bread: Solid frozen, no evidence of thawing.

STORING
- Store fresh product at room temperature; use as soon as possible.
- Store frozen bread in freezer; use as soon as possible.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
PITA BREAD, FRESH: pocket bread; oval shape; 6 inch or 2 oz to 3 oz weight; wheat variety; other flour to be enriched; code date to be furnished with bid or quote.

ROLLS, WHEAT
FRESH OR FROZEN

FORMS
Rolls, dinner or Parkerhouse
Hot dog and hamburger buns not usually available in whole wheat

SIZES
Dinner rolls: 1 oz to 3 oz
Hamburger buns: 4- to 5-inch diameter
Hot dog buns: 6-inch long

HOW PACKED
12 count per pack
24 count per pack
Varies with manufacturer

PURCHASING TIPS
- Product should have firm texture, uniformly brown crust; good volume, grain, and texture; flavor and aroma characteristic of wheat bread, no flour specks on bottom of roll.
- Fresh rolls should be no more than 24 hours old (48 hours if delivery day follows a day business is closed).
- Frozen rolls should be frozen within 6 hours of baking, delivered within 90 days.
- Federal regulations require that products labeled whole wheat contain 100% whole-wheat flour.
- Some bakeries produce a honey wheat hamburger bun but not a whole-wheat bun.
- A product that is 20% to 40% whole-wheat flour and 60% to 80% enriched white flour may be more acceptable to students.
- The description should require that the white flour be enriched.
- Purchaser should specify sliced or unsliced hamburger or hot dog buns.
- Contact bakery for roll and pack sizes and ingredients. Request code for pack date.
- The bid unit should be per dozen.

RECEIVING
Check for crushing. Check date code.

STORING
- Store fresh rolls at room temperature; use within 24 hours or freeze.
- Store frozen rolls in freezer; use as soon as possible.

STANDARD OF IDENTITY REFERENCE
Title 21 CFR 136.110 and 136.115

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
ROLLS, DINNER, WHOLE-WHEAT, FRESH: 1 oz; pack date code to be furnished.

SAMPLE DESCRIPTION
HAMBURGER BUNS, HONEY WHEAT, FRESH: 4 inch; sliced; flour to be enriched; pack date code to be furnished.

SAMPLE DESCRIPTION
ROLLS, DINNER, WHEAT, FRESH: 1 oz; 20% to 40% whole-wheat flour; 60% to 80% enriched other flour; pack date code to be furnished.

Rye bread, loaf Fresh

Forms

Seeded or seedless
Round top, traditional loaf
Flat top, pullman or sandwich loaf
Club loaf, largest size

Sizes

1½-lb sandwich sliced, 26 slices per loaf
2-lb club loaf, 28 slices per loaf

Purchasing tips

- Product should have firm texture; uniformly brown crust typical of rye bread; good volume, flavor and aroma characteristic of rye bread; no flour specks on bottom of bread; caraway seeds either whole or crushed.
- Large volume purchasers may use USDA's Commercial Item Description (CID) A-A-20052A. Summary:
  Product shall be prepared from hard wheat flour, rye flour, water, salt, yeast, shortening, sugar, and desired optional ingredients.
  The grain ingredients shall not be less than 20% nor more than 40% rye flour.
  If hearth baked, shall be directly on oven surface or on perforated sheet pans or in baskets.
  If pan baked, bread shall be baked as individual loaves in rectangular pans and the round top variety.
- No more than 24 hours old (48 hours if delivery day follows a day business is closed).
- Rye bread is made from rye flour, usually 20% to 40%. Rye meal is coarsely ground using the whole rye kernel. Rye flakes are coarsely ground whole rye grain flattened. Rye flour, rye meal, and rye flakes may be used in rye bread.
- Some bakeries add caramel to enhance brown color.
- Pullman/sandwich bread is baked in rectangular pan with lid to produce flat top.
- Contact bakery for loaf sizes, slices per loaf, and ingredients. Request code for pack date.
- The bid unit should be per loaf.
- The white flour used should be enriched to replace nutrients lost during the milling process.

RYE BREAD, LOAF
FRESH (CON'T)

RECEIVING
Check date code.

STORING
Store at room temperature and use immediately; freeze if not used within 24 hours.

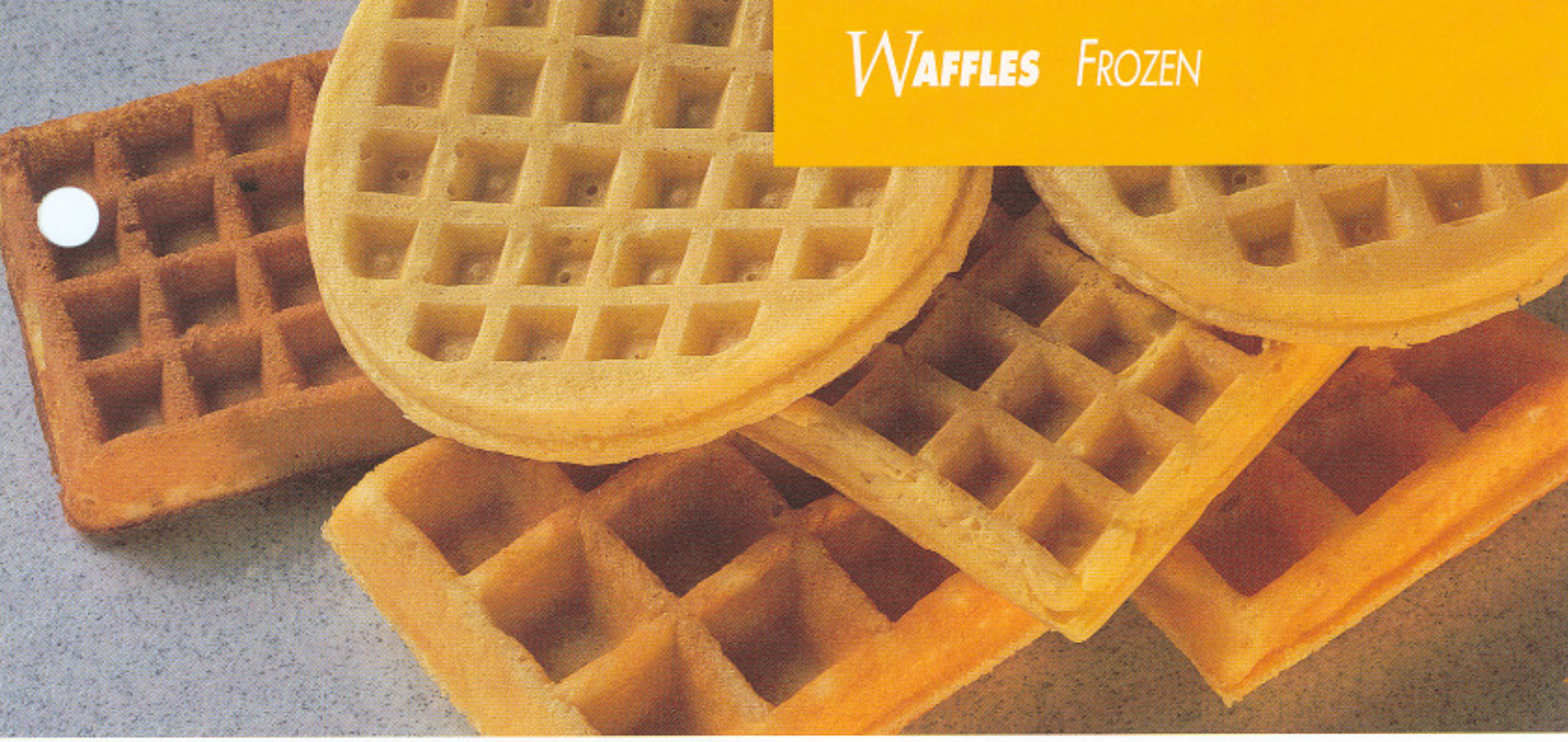
STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

BREAD, RYE, LOAF, SLICED, FRESH: rye without seeds; white flour to be enriched; pullman loaf; 26 – 0.9 oz minimum size slices per loaf; 1½ lb loaf; moisture proof wrapping; code date provided.

Waffles Frozen



Forms
Round
Square
Rectangular
Stick or strip
(May be whole, scored in quarters or halves)

Sizes
0.6 oz to 1½ oz, "mini" to "jumbo"

Popular varieties
Belgian, 1-inch thick or more
Regular
- Blueberry
- Buttermilk
- Homestyle
- Nutrigrain
- Oatbran
- Plain
- Roman meal

How packed
96 count per case
120 count per case
144 count per case

Purchasing tips
- Appearance: Light to medium brown exterior; no sign of scorching.
- Texture: Moist and tender, not dry or rubbery or crumbly; no gummy center or soggy portions.
- Flavor and odor: Sweet flavor complemented by mild egg and vanilla flavor; no evidence of rancidity or staleness; other flavors characteristic of variety.
- Packaging: Plastic pouches that retain flavor and odor and keep out odors of other foods.
- Contact manufacturer for waffle sizes and case packs.
- Fruit waffles must contain 5% fruit by weight.
- The description should require enriched flour.
- If the description does not specify a pack size, bid unit should be per dozen.

RECEIVING

Product should be 10°F or below when received; no ice crystals.

STORING

Store in freezer until heated for serving.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

WAFFLES, FROZEN: regular; plain; square or round; enriched flour; 0.8 oz each; poly pouch packed; 144 ct/case only.

SAMPLE DESCRIPTION

WAFFLES, FROZEN: Belgian; square; enriched flour; minimum size 1 oz each; poly pouch packed.

BEEF PATTIES, COOKED FROZEN

FORMS

Hamburger or ground beef patty is made from fresh or frozen beef with or without seasonings. Maximum fat allowed is 30%. No binders, extenders, mechanically deboned beef or partially defatted beef tissue can be added.

Beef patty is the same as ground beef patty except binders, extenders, mechanically deboned beef or partially defatted beef tissue can be added.

Hamburger or ground beef patty and vegetable protein product (VPP) is the same as hamburger or ground beef patty with VPP added.

Beef patty and VPP product is the same as beef patty with VPP added.

SIZES

2 oz to 7 oz

HOW PACKED

10-lb case
12-lb case
15-lb case

PURCHASING TIPS

- Institutional Meat Purchase Specifications (IMPS), established to standardize meat cutting methods, designate IMPS 631 for charbroiled beef patty. Patty is prepared from beef previously certified for compliance with requirements for IMPS 136A ground beef and VPP product (see Beef Patties, Raw). VPP to be soy flour or concentrate. Approved seasonings may be added to maximum 0.75% by weight. Patty to be round with uniform thickness and charbroiled.
- Partially defatted beef fatty tissue (PDBT) is fatty trimmings of less than 12% lean meat, 88% or more fat, by weight.
- Mechanically deboned beef is finely comminuted product resulting from mechanical separation and removal of bone from muscle.
- Individually Quick Frozen (IQF) indicates patties were quick frozen individually by flash freezing method and are packed with wax paper dividers.
- Individual frozen means each patty was frozen separately but not by flash freezing method and are not packed with wax paper dividers.

BEEF PATTIES, COOKED FROZEN (CON'T)

- Specify fully cooked for ready-to-serve product; cooking temperatures to comply with FSIS requirements.
- Product description should specify form of VPP (soy flour, soy isolate, or soy concentrate) in accord with Title 7 CFR 210.
- Contact processor for patty and portion sizes available.
- Purchaser may specify fat content by grams.
- Brand approval recommended.
- Char marks may be placed on the patty artificially (painted on patty) or naturally (seared on by heat process).
- The bid unit should be per serving.

RECEIVING

Receive in solid frozen state. Check for signs of defrosting, refreezing, freezer burn, contamination, or mishandling.

STORING

Store in freezer. Use within 3 months.

STANDARD OF IDENTITY REFERENCE

Title 9 CFR 319.15

GRADE STANDARD REFERENCE

Title 7 CFR 54.102 to 54.107 and 53.203 to 53.205

SAMPLE DESCRIPTION

GROUND BEEF PATTY, FULLY COOKED, FROZEN: IMPS 631; minimum 2½ oz; maximum 3½ oz; CN labeled to provide 2 oz meat/meat alternate; IQF; natural char marks; cooking temperatures to comply with FSIS requirements; approved brands: D924, C568, B234.

SAMPLE DESCRIPTION

GROUND BEEF AND VPP PATTY, FULLY COOKED, FROZEN: chargrilled flavor; no partially defatted tissue or mechanically deboned meat; soy concentrate in accord with Title 7 CFR 210; ground beef to be 80:20 lean to fat; minimum 2½ oz; maximum 3½ oz; maximum 15 gms fat; minimum 16 gms protein; cooking temperatures to comply with FSIS requirements; approved brands: Street089, Avenue256, Drive857.

SAMPLE DESCRIPTION

BEEF PATTY WITH VPP, FULLY COOKED, FROZEN: chargrilled flavor; 20% rehydrated soy concentrate in accord with Title 7 CFR 210; fat gms 7 to 10 each patty; minimum 19 gms protein; minimum 3 inch diameter; cooking temperatures to comply with FSIS requirements; approved brands: Oak234, Maple956, Spruce267.

FORMS

Hamburger or ground beef patty is made from fresh or frozen beef with or without seasonings. Maximum fat allowed is 30%. No binders, extenders, mechanically deboned beef or partially defatted beef tissue can be added.

Beef patty is the same as ground beef patty except binders, extenders, mechanically deboned beef or partially defatted beef tissue can be added.

Hamburger or ground beef patty and vegetable protein product (VPP) is the same as hamburger or ground beef patty with VPP added.

Beef patty and VPP product is the same as beef patty with VPP added.

SIZES

2 oz to 7 oz

HOW PACKED

10-lb case
12-lb case
36-lb case

PURCHASING TIPS

- Institutional Meat Purchase Specifications (IMPS), established to standardize meat cutting methods, designate:
  - IMPS 136: Ground beef and fat; fat content 22% if not specified; 10% to 30% allowed.
  - IMPS 136A: Ground beef and VPP; 20% VPP if not specified, 10% to 30% allowed.
  - IMPS 137: Ground beef special from primal parts, more expensive than IMPS 136.
  - IMPS 137A: Ground beef special with VPP added.
  - IMPS 1136: Ground beef patties prepared from IMPS 136.
  - IMPS 1136A: Ground beef patties with VPP, prepared from IMPS 136A.
  - IMPS 1137A: Ground beef patties made from IMPS 137.
- Individual Quick Frozen (IQF) indicates patties were flash frozen individually.
- Individual frozen means each patty was frozen separately but not by flash freezing method.
- Product description should specify form of VPP (soy flour, soy isolate, or soy concentrate) in accord with Title 7 CFR 210.
- Contact processor for patty and portion sizes and seasoning profiles available.
- Beef patty mix is label name for product of quality inferior to ground beef or beef patty.
- Partially defatted beef fatty tissue is fatty trimmings of less than 12% lean meat, 88% or more fat, by weight.
- Mechanically deboned beef is finely comminuted product resulting from mechanical separation and removal of bone from muscle.
- The bid unit should be per patty or portion.
- Patties are packed with or without wax paper dividers.
- Patties may be made with U.S. graded or ungraded beef.

BEEF PATTIES, RAW FROZEN (CON'T)

RECEIVING

Receive in solid frozen state. Check for signs of defrosting, refreezing, freezer burn, contamination, or mishandling.

STORING

Store in freezer. Use within 3 months.

STANDARD OF IDENTITY REFERENCE

Title 9 CFR 319.5 to 319.6 and 319.15

GRADE STANDARD REFERENCE

Title 7 CFR 54.102 to 54.107 and 53.203 to 53.205

SAMPLE DESCRIPTION

GROUND BEEF PATTY, RAW, FROZEN: IMPS 1136; all beef; no fillers or extenders; 80:20 lean to fat; round shape; IQF; 3 oz minimum.

SAMPLE DESCRIPTION

GROUND BEEF PATTY, RAW, FROZEN: IMPS 1136A; 20% fat; with soy isolate in accord with Title 7 CFR 210; patties separated by wax paper; oval shape; 3 oz minimum.

SAMPLE DESCRIPTION

BEEF PATTY WITH VPP, RAW, FROZEN: IMPS 1136A; soy concentrate only in accord with Title 7 CFR 210; IQF; round shape; patties separated by wax paper; 3 oz minimum.

Bologna, cooked
Chilled or frozen

Form
Roll or stick
Sliced: ½ oz to 1 oz

How packed
7-lb to 12-lb sticks, 2 per carton
10 lb sliced

Purchasing tips
- Purchaser may request optional Institutional Meat Purchase Specifications (IMPS), which standardize ingredients and cuts of meat in processed products.
- Bologna is a smoked, cooked sausage stuffed in artificial casings.
- Institutional Meat Purchase Specifications (IMPS) formula for bologna specifies beef and pork with poultry and milk products in various combinations. No variety meats, byproducts, meat extenders, and top of heart muscle and esophagus can be used.
- IMPS for sausage products Series 800, Item #801, has the following formula options for bologna:
  - ***A***: Beef and pork, any combination
  - ***A_1***: Formula A plus nonfat dry milk and/or calcium-reduced nonfat dry milk
  - ***B***: Beef, pork; beef predominant
  - ***B_1***: Formula B plus nonfat dry milk and/or calcium-reduced nonfat dry milk
  - ***C***: Pork, beef; pork predominant
  - ***C_1***: Formula C plus nonfat dry milk and/or calcium-reduced nonfat dry milk
  - ***D***: Beef
  - ***L***: Lower fat with any other formula
  - ***P***: Beef, turkey; beef predominant
  - ***P_1***: Beef, chicken; beef predominant
  - ***P_2***: Pork, turkey; pork predominant
  - ***P_3***: Pork, chicken; pork predominant
- When the L formula for lowfat product is specified:
  (1) total fat will not exceed 20%;
  (2) product could be any meat unless purchaser specifies different meat or combination; and
  (3) purchaser may specify added ingredients such as VPP in accord with Title 7 CFR 210.
- Label terminology indicates product ingredients:
  "Bologna" is prepared from skeletal meat, maximum 15% poultry meat as shown on label, and maximum 30% fat or 40% fat and water (30% fat with 10% water).
  "Bologna with byproducts or variety meats" is prepared from skeletal meats or byproducts; partially defatted beef or pork tissue may be used.
  "Beef bologna" means product made from beef skeletal meat. "Turkey bologna" is made from turkey; "pork bologna" from pork meat.
  Byproducts and variety meats are organ meats such as heart, tongue, spleen, stomach, tripe.
  Partially defatted fatty tissue is a byproduct from fatty trimmings that is 88% or more fat.
- IMPS may be used in product description without USDA certification or acceptance service. Large volume purchasers may request USDA acceptance service.

BOLOGNA, COOKED
CHILLED OR FROZEN (CON'T)

- Terminology for reduced fat products:
  Lowfat: 3 gm or less per 100 gm (3½ oz) of product.
  Light: Fewer calories or half the fat of the regular product.
  Fat-free: Less than 0.5 gm of fat per serving.
  Reduced fat: 25% less fat than the regular product.
- Fat-free products should not be frozen; order chilled.
- Specify number of slices per lb when ordering sliced bologna.
- The bid unit should be per lb.

RECEIVING

- Chilled: Product should be 28°F to 40°F.
- Frozen: Product should be at 0°F or below.

STORING

- Store frozen product in freezer. Use within 2 months.
- Store chilled product in refrigerator. Use within 5 days.

STANDARD OF IDENTITY REFERENCE

Title 9 CFR 319.180

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

BOLOGNA, CHILLED: 7 to 12 lb stick; to be packed to IMPS standards, item 801, formula A.

SAMPLE DESCRIPTION

BOLOGNA, CHILLED: 7 to 12 lb stick; to be packed to IMPS standards, item 801, formula L plus P; no added ingredients.

SAMPLE DESCRIPTION

BOLOGNA, CHILLED: fat free; sliced 16 slices per lb; approved brands: X103, Y204, Z333.

Bologna, Turkey Frozen

Form
Stick
Sliced: Size range ½ oz to 1 oz
Diced

How Packed
7-lb to 8-lb sticks, 2 per case
12 lb bulk sliced
5 lb diced, 4 per case

Purchasing Tips
- If a product contains no livestock (beef and pork) it must show the species of the poultry; e.g., Turkey Bologna.*
- Product that contains more than 15% poultry must be labeled with the species of livestock; e.g., Beef and Turkey Bologna.*
- Product that contains more than 20% poultry must have product name that indicates the kind of poultry and livestock species; e.g., Turkey and Beef Bologna.*
- If the livestock ingredient is less than 20% of total livestock and poultry, the name must be qualified; e.g., Turkey Bologna with Pork added.*
- Prior approval of brands is recommended.
- Bid unit should be per lb.

* USDA, FSIS, policy memo 030A dated September 12, 1982 and 0005A dated November 25, 1987.

Receiving
- Check to determine that product is frozen solid.
- Check for evidence of freezer burn.

Storing
Store in freezer. Use within 6 months.

Standard of Identity Reference
None

Grade Standard Reference
None

Sample Description
BOLOGNA, TURKEY, FROZEN: lower fat formulation; maximum 1 gm fat per serving (28 gms); pork or beef allowable as second meat; 7 to 8 lb sticks; approved brands: Rain294, Sunshine396, Overcast498.

Sample Description
BOLOGNA, TURKEY, FROZEN: maximum 5 gms fat per serving (28 gms); sliced; each slice to weigh 1 oz; approved brands: Rain956, Sunny459, Cold298.

Catfish Fillet Frozen

Sizes
Range: 2 oz to 13 oz

Grades
U.S. Grade A
U.S. Grade B
U.S. Grade C

How Packed
10-lb and 15-lb cases

Forms
Shank: Cut parallel to length of backbone; does not include nugget
Regular: Cut parallel to length of backbone, includes nugget

Types
Plain
Breaded: Uniformly covered finished product; breading varies by manufacturer; most breaded products require deep frying
Marinated: Soaked, massaged, tumbled, or injected with water and seasonings

Purchasing Tips
- Inspection and grading is voluntary. Packers who subscribe to U.S. Department of Commerce (USDC) inspection may use PUFI (Packed Under Federal Inspection) seal on product labels.
- Grade is largely determined by flavor and color.
- No regulations limit or standardize breading amounts or marinade ingredients. Ingredients determine size of fillet required to provide 2 oz meat/meat alternate.
- Label information is essential to obtain a quality product; brand approval recommended.
- Fish treated with sodium triphosphate absorbs 6.5% water, which increases weight and sodium content.
- Characteristics of species, farm-raised: Soft-textured, white, mild-flavored meat.
- The bid unit should be per lb.

Receiving
- Inspect to be sure fish is hard frozen on arrival.
- Reject product that has an odor, evidence of freezer burn or refreezing.

STORING
Store in freezer. Use within 6 months.

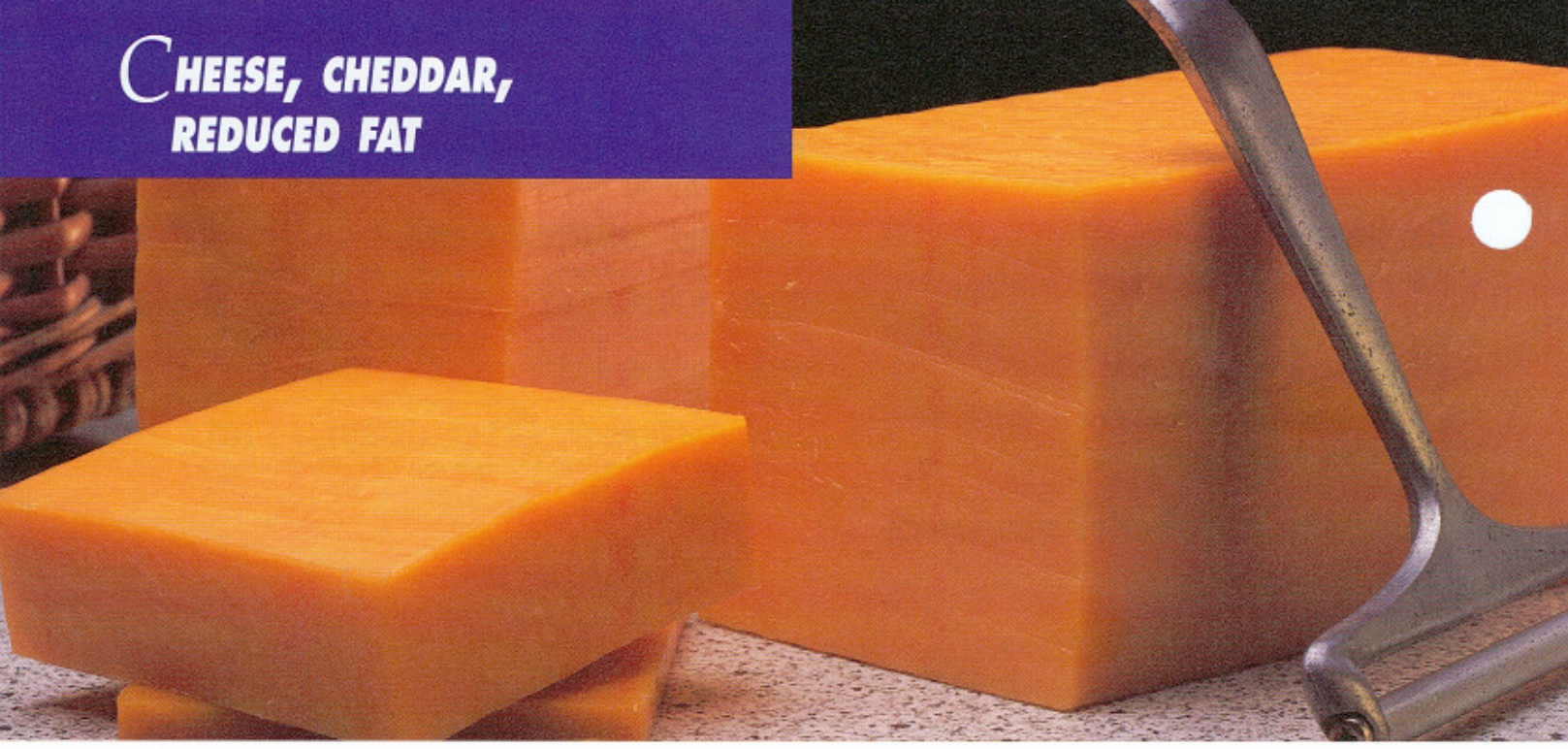
PREPARATION TIPS
Cook breaded and battered products from frozen state.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 50 CFR 267.103

SAMPLE DESCRIPTION
CATFISH FILLETS, FROZEN: 2 to 3 oz; regular fillet; PUFI seal; U.S. Grade B; approved brands: AB101, CD201, FY105.

CHEESE, CHEDDAR, REDUCED FAT



FORMS

Loaf
Shredded

HOW PACKED

5-lb loaf, 2 per case
5 lb shredded, 4 per case

PURCHASING TIPS

- Large volume purchasers can use Commercial Item Description (CID) A-A-20208.
  Summary:
  Fat content: 25% to 33.3% less fat than regular cheddar cheese; fat content 19.2% to 22.9% total fat by weight.
  Moisture content: maximum 49% by weight.
  Salt: 1.4% to 2% by weight.
  Not less than 5.3 pH.
  Shall be pasteurized to minimum 161°F for 15 seconds.
  Shall comply with all applicable federal standards related to regular cheddar cheese.
  Shelf life minimum 5 months after manufacture.
  Demonstrates satisfactory meltability.
  Pleasing flavor; may be slightly acid or bitter but no undesirable flavors or odors.
  Firm, compact, slightly translucent and shiny, free from gas holes, very slightly gummy, slightly mealy or coarse, definitely curdy, free-flowing and of uniform size and shape.
  Free of mold.
  Uniform, bright, attractive appearance.
  At least 30 days old when inspected.
  Plant manufacturing cheese shall be approved by Dairy Grading Branch, Dairy Division, AMS, USDA.
- "Lite" and similar terms, such as "reduced fat" or "reduced salt," may be used when fat, salt, or sodium has been reduced significantly; i.e., 25%.
- The term "lowfat" may be used only for those products that contain no more than 10% fat by weight. Regular cheddar cheese is 50% milk fat and 39% moisture by weight.
- If no pack unit stated in description, bid unit should be per lb.

CHEESE, CHEDDAR, REDUCED FAT (CON'T)

RECEIVING
Check for mold.

STORING
Store in refrigerator.

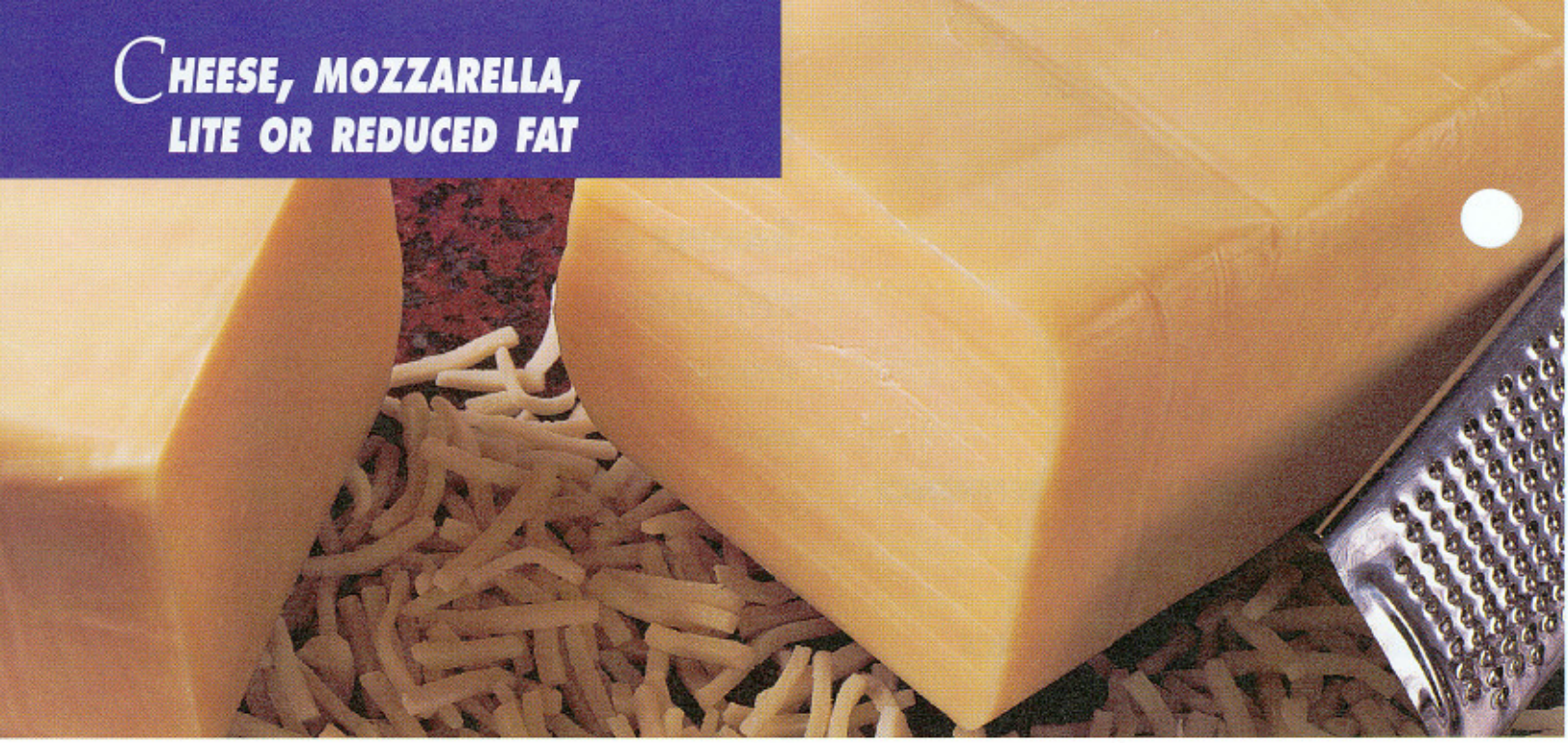
STANDARD OF IDENTITY REFERENCE
Title 21 CFR 130.10 and 133.113
Fat content: Title 21 CFR 101.62

GRADE STANDARD REFERENCE
Regular cheddar cheese:
Title 7 CFR 58.2503

SAMPLE DESCRIPTION

CHEDDAR CHEESE, REDUCED FAT: shredded; fat content 19.2% to 22.9%; moisture 49%; salt content 1.4% to 2%; pasteurized; pleasing flavor and odor; satisfactory meltability; produced in manufacturing plant approved by Dairy Grading Branch, Dairy Division, AMS, USDA.

CHEESE, MOZZARELLA, LITE OR REDUCED FAT



FORMS

Loaf
Shredded
Sliced

HOW PACKED

The most popular packs:

5 lb shredded, 6 per case
5 lb shredded, 4 per case
5 lb sliced, 2 per case
6-lb loaf, 2 per case
6-lb loaf, 8 per case

PURCHASING TIPS

- ***USDA specifications for lite mozzarella cheese:***

  Shall be aged no less than 5 days at 38°F to 42°F prior to inspection unless cheese is shredded and frozen; if shredded and not frozen immediately, cheese shall be stored at 38°F to 42°F until frozen.

  Shall contain no more than 10.8% fat by weight.

  Moisture content 52% to 60% by weight.

  Shall not exceed 5.3 pH using quinhydrone method.

  Salt 1.2% to 1.8% by weight.

  Mild, pleasing or slightly acid flavor.

  Loaf shall possess a smooth, pliable body and shall not contain holes or be gassy; shall be free from foreign materials.

  Shredded cheese shall be free-flowing and shall not be matted.

  Color natural white to light cream, bright and uniform, attractive sheen; no sign of mold; loaf may be wavy to slight degree and may have slight color variation due to salt.

  Shall melt completely; shall not exhibit shreds of unmelted cheese or excessive blistering; shall stretch to minimum of 3 inch; may be chewy but not gummy.

- The term "lowfat" may be used only for products that contain no more than 10% fat by weight.
- The term "lite" may be used with 25% reduction in fat or sodium.
- If the description does not state pack preference, the bid unit should be per lb.

RECEIVING
Check for mold.

STORING
- Refrigerate.
- If ordered frozen, maintain frozen state until used.

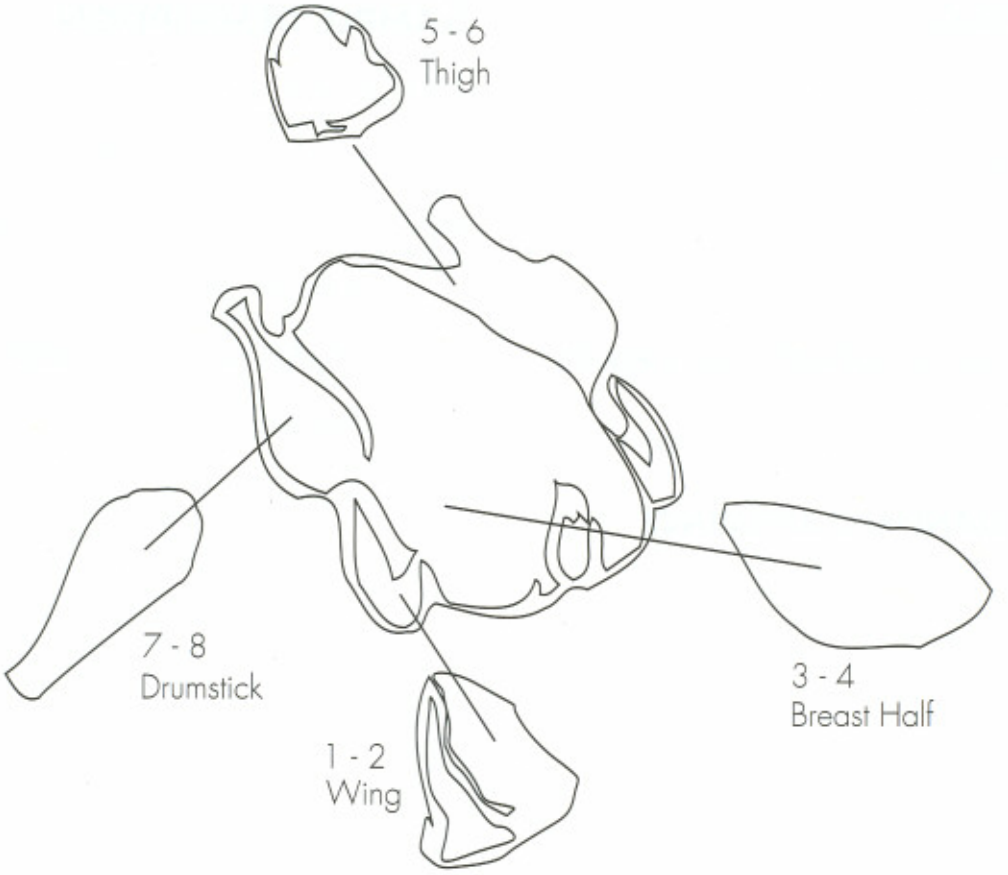
STANDARD OF IDENTITY REFERENCE
Title 21 CFR 133.155;
Fat content: Title 21 CFR 30.10 and 101.62

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

MOZZARELLA CHEESE, LITE, FROZEN: milk fat 10.8% or less; moisture 52% to 60%; pH maximum 5.3; pleasing flavor; free flowing; natural white or light cream color; melts completely; 6/5 lb shredded.

Chicken, 8-piece cut
Frozen



Forms

Class:

Broiler or fryer: Bird less than 13 weeks old
Roaster: Bird 3 to 5 months old
Baking or stewing hen (fowl): More than 10 months old
Cock or rooster: Mature male chicken, tough and dark meat

Style:

Cut-up or disjointed parts from whole, ready-to-cook birds
Breast quarters, breast with ribs, breast without ribs, leg quarters, thighs, drumsticks, wings, backs, giblets

Type:

Raw
Raw breaded

Sizes

Weights vary with maturity of poultry. A good range for most purposes is 2½ to 3½ lb.

Grades

U.S. Grade A
U.S. Grade B
U.S. Grade C

How packed

40-lb case

PURCHASING TIPS

- Include in description information on form (class, style, and type), grade, size or weight, fresh or frozen, container or packaging material, temperature required during transport and delivery.
- ***Most authorities recommend the following or similar statement in lieu of transport and delivery temperature requirement:*** "All procedures for chilling or freezing shall conform to Title 9 CFR 381.66 USDA poultry products inspection regulation."
- Government regulations require inspection for wholesomeness before and after slaughter.
- Grading is voluntary.
- Packing materials suggested are plastic film bags safe for food products, minimum thickness 2 mil, with low temperature flexibility. Each 40-lb case should be packed with four bags of equal weight.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 70.220 to 70.222

SAMPLE DESCRIPTION

CHICKEN, 8-PIECE CUT, FROZEN: broiler/fryer; ready to cook (raw); without necks and giblets; processed from birds with weight range 2½ to 3½ lb; U.S. Grade A; 40 lb case; 4 plastic film bags of equal weight per case; processing and transport procedure must comply with Title 9 CFR 381.66.

CHICKEN PARTS FROZEN

FORMS

Parts:
Drumsticks
Thighs
Wings
Legs (thigh and drumstick)
Breast with ribs
Thighs with back

Processing Methods:
Fresh chilled, ready to cook (RTC)
Frozen, ready to cook
Individually frozen, ready to cook (pieces do not stick together)
Individually quick frozen, ready to cook (IQF: special fast freezing process)

Class:
Broiler/fryer: Bird less than 13 weeks old
Roaster: Bird 3 to 5 months old
Capon: Surgically desexed male chickens less than 8 months old
Baking or stewing hen (fowl): More than 10 months old

GRADES

U.S. Grade A
U.S. Grade B
U.S. Grade C

HOW PACKED

Parts	No. pieces	Average portion	Case weight
Breasts	48	6¼ to 6¾ oz	20 to 22 lb
Drumsticks	96	2½ to 4¼ oz	17 to 27 lb
Thighs	96	3½ to 4½ oz	22 to 27 lb
Whole Leg	48	6 to 9 oz	18 to 27 lb

PURCHASING TIPS

- Specify in description chicken parts, processing method, poultry class, neck and giblet option, grade, packaging material, case unit, and temperature requirements during transport and delivery.
- Packing materials suggested: plastic film bags, minimum thickness 2 mil, low density polyethylene.
- Most authorities recommend the following or similar statement in lieu of transport and delivery temperature requirement: "All procedures for chilling or freezing shall conform to Title 9 CFR 381.66 USDA poultry products inspection regulation."
- To request parts be taken from birds of specific weight (e.g., 3 lb only) usually requires special order of at least a truckload, approximately 40,000 lb.

STANDARD OF IDENTITY REFERENCE
Title 9 CFR 381.170

GRADE STANDARD REFERENCE
Title 7 CFR 70.220 to 70.222

SAMPLE DESCRIPTION

CHICKEN DRUMSTICKS, FROZEN: processed from U.S. Grade A chickens; broilers/fryers; individually frozen; ready to cook; packed in 2 mil low density polyethylene bags; 96 count; processing and delivery standards to comply with Title 9 CFR 381.66.

CHICKEN TENDERS/TENDERLOINS
FROZEN

FORMS

Meat Block: Solid muscle or restructured

Finished Product:

Marinated: Breaded or grilled

Raw: Breaded or Individually Quick Frozen (IQF) ice glazed

Fully cooked: Breaded or grilled

LABELING

Chicken tender*: Any strip of breast meat from chicken or any restructured breast meat without skin

Chicken tenderloin*: Any strip of meat from the inner pectoral muscle that lies along the breast bone

* As defined in USDA, Food Safety and Inspection Service, policy memo 100 dated September 3, 1986.

HOW COOKED

- Raw
- Browned to set coating (prebrowned)
- Fully cooked

PURCHASING TIPS

- Tenderloins are cut from the breast of young broiler/fryers.
- Tenders can be from any class of bird (see "Chicken Parts" for classes). Consider including the class of bird in the description even though it cannot be measured when the product is received.
- Breading cannot exceed 30% of weight of finished product. Chicken fritters are beginning to appear on the market and can contain up to 65% breading.
- Marinating can increase the weight of tenders/tenderloins by up to 30%. The greater the percentage of marinade the mushier the texture of the product. The description should state whether marinade is allowed and, if allowed, the maximum percentage. The percentage marinade must be declared on the label if the product is fully cooked.
- Raw breaded and IQF raw glazed products do not yield an acceptable product when cooked in the oven.
- Chicken tenders will be in the price range between chicken nuggets and chicken tenderloins.
- The bid unit should be per lb.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

None

CHICKEN TENDERS/TENDERLOINS
FROZEN (CON'T)

SAMPLE DESCRIPTION	SAMPLE DESCRIPTION
CHICKEN TENDERLOINS, FROZEN: prebrowned; breaded; CN labeled to provide .75 oz meat/meat alternate per tenderloin; maximum 3 gms fat per tenderloin; no marinade allowed.	*CHICKEN TENDERS, FROZEN: fully cooked; restructured; breaded; minimum 1 oz to maximum 2 oz per tender; maximum 5 gms fat per tender; maximum 12% marinade.*

CHICKEN NUGGETS & PATTIES
BREADED AND UNBREADED

FORMS

- Solid muscle, chunked and formed
- Chopped and formed, ½ inch or smaller and ½ inch or larger
  - White meat
  - Dark meat
  - Combination of white and dark meat
  - Combination of white and dark and vegetable protein product (VPP)
  - Combination of white and dark with dried whole egg

SIZES

Nuggets: 0.5 oz to 1 oz
Patties: 1 oz to 5 oz

LABELING

- Patties and nuggets are controlled by the same standard.
- Nuggets: Irregularly shaped, bite-size poultry products, breaded and deep-fried finger foods.
- Product made from solid muscle meat may use the term "nugget" as part of product name without further qualification.
- Products made from chopped and formed poultry may use the term "nugget" as part of the product name, provided a qualifying statement describing such process is included in product name. Example: Chicken Nugget, Chopped and Formed.
- Products made from chopped poultry containing binders and extenders may use the term "nugget" as a fanciful name, provided a descriptive name immediately follows. Example: Breaded Nugget-Shaped Chicken Patties.
- All three products described above which are breaded shall be labeled "breaded" and shall be limited to 30% breading.
- Label ingredients may show meat block and breading as a composite, or the meat block and breading ingredients may be listed separately.

Mechanically Separated Poultry (MSP):

Mechanically separated poultry is any product resulting from the mechanical separation and removal of most of the bone from attached skeletal muscle and other tissue of poultry carcasses and part of carcasses that have a paste-like form and consistency, that may or may not contain skin with attached fat.

- The kind of poultry must be defined on the label. As an example, "mechanically separated turkey" or "mechanically separated chicken."
- If the MSP ingredient contains skin in greater than natural proportions the ingredient statement shall read, "Mechanically Separated Poultry with excess skin."
- MSP shall not have a bone solids content of more than 1%. At least 98% of the bone particles must be less than 1.5 mm at their greatest dimension, and there shall be no bone particles larger than 2.0 mm at their greatest dimension.
- MSP when made from mature chickens or turkey shall not have a calcium content exceeding .235% or .175% when made from other poultry (broilers/fryers).
- A product made from a particular kind of poultry (i.e., chicken) shall not contain MSP made from another kind of poultry.

Meat Block

- Label terminology is defined in Federal Register as follows:

Terms	*% light meat*	*% dark meat*
Natural proportions	50 to 65	50 to 35
Light or white meat	100	0
Dark meat	0	100
Light and dark meat	51 to 65	49 to 35
Dark and light meat	35 to 49	65 to 51
Mostly white meat	≥ 66	≤ 34
Mostly dark meat	≤ 34	≥ 66

- Skin in natural proportions is 20% of raw weight and 25% of cooked weight.
- If whole egg solids are allowed as part of the meat block, the description should read "made from whole eggs." This statement requires that the ratio of white to yolks be in natural proportions.
- The use of whole egg solids in the meat block allows a reduction in the size and cost of nuggets or patties. The quality of the egg protein is what allows this reduction in size.
- The form of VPP should be specified: soy flour, isolate, or concentrate.

Binders, Breading, and Marinades

- Binding agents individually and collectively not to exceed 3% in cooked poultry products or 2% in raw poultry products based on total finished weight. Products with binders added in excess of these levels shall include in product name a generic term, "binders added" or the specific name, such as "chicken breast – gelatin added." Ingredient statement identification is required. Policy applies to binders used in chopped and chunked poultry products but not to binders added directly into whole muscle that act as extenders.
- Binders to seal outside wrappers: Binders such as sodium alginate or egg white (albumin) may be used to seal outside wrapper (e.g., tortilla). Presence of these binders must be disclosed in the ingredients statement.
- Batter: Mixture of enriched flour, liquid, and other ingredients thin enough to pour. Ingredient statement must show in proper order the batter ingredients. Batter must be counted as part of the 30% breading maximum.
- Breading: Coating with breading and/or batter and breading in an amount not to exceed 30% of weight of finished product labeled "breaded." All flours must be enriched for grains/breads credit.
- Fritters: Item labeled "fritter" can contain up to 65% breading and must contain at least 35% fresh meat.
- Nuggets and patties may be marinated or glazed for various flavors.
- Marinating ingredients include seasonings, dextrose, and VPP in solution.
- Marinade may be added to product by injection or tumbling product under pressure in solution. Marinade containing VPP can increase product size by as much as 25%. Any VPP added must be in accord with Title 7 CFR Part 210.

HOW COOKED

- Browned to set coating (pre-browned), and/or
- Cooked – defined as fully cooked and ready to eat.

PURCHASING TIPS

- Manufacturing process: Assemble raw ingredients, prepare raw ingredients, blend raw materials, chill, form, coat, pre-brown to set coating, cook (ready-to-serve product), freeze, pack.
- Bid unit should be 2 oz serving meat/meat alternate or serving with specified grams of protein.
- Nugget label ingredients may show meat block and breading as a composite, or the meat block and breading ingredients may be listed separately.
- Whole egg solids used in breading or batter have no impact on contribution to the meal pattern or the size of the nugget.
- Packaging should be 2 ml or greater low-density sealed poly bags.
- Pre-approval of brands recommended. The first five ingredients on the label should be compared to determine equality.
- Chicken patties and nuggets should be made from young broiler fryers.

COST

All manufacturers make chicken nuggets at various price levels. Tables that follow illustrate how variations in ingredients and quality affect price of nuggets that carry the same label.

HIGHEST COST "BONELESS CHICKEN BREAST WITH RIB MEAT"

Ingredient	High cost	Medium cost	Low cost
Breast meat with rib	92%	44%	0%
Breast trim	0%	44%	87%
Raw skin	6%	10%	11%
Other	2%	2%	2%
Total	100%	100%	100%

REDUCED COST "BONELESS CHICKEN BREAST PATTY NUGGET"

Ingredient	High cost	Medium cost	Low cost
Breast meat	83%	73%	63%
Raw skin	5%	5%	5%
VPP - dry	2%	4%	6%
Water	8%	16%	24%
Other	2%	2%	2%
Total	100%	100%	100%

LOWEST COST "BREADED NUGGET-SHAPED CHICKEN PATTY"

Ingredient	High cost	Medium cost	Low cost
White meat	36%	31%	26%
Dark meat	36%	31%	26%
Raw skin	16%	16%	16%
VPP- dry	2%	4%	6%
Water	8%	16%	24%
Other	2%	2%	2%
Total	100%	100%	100%

STANDARD OF IDENTITY REFERENCE
Title 9 CFR 381.117, 381.155, 381.166, 381.168, 381.169, 381.170

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

CHICKEN NUGGET: breaded; chicken breast with rib meat only; solid muscle meat to be used; fully cooked; maximum 6 nuggets, minimum 5 nuggets; to be CN labeled to provide 2 oz meat/meat alternate equivalent; maximum 15 gms fat per serving.

SAMPLE DESCRIPTION

CHICKEN NUGGET: breaded; chopped and formed; chicken breast with rib meat and breast trim in approximately equal proportions; fully cooked; maximum 6 nuggets, minimum 5 nuggets; to be CN labeled to provide 2 oz meat/meat alternate equivalent; maximum 13 gms fat per serving.

SAMPLE DESCRIPTION

BONELESS CHICKEN BREAST PATTY NUGGET: breaded; chopped and formed; breast meat 80% to 85%; maximum skin 5%; soy concentrate up to 10% when rehydrated in accord with Title 7 CFR 210; maximum 6 nuggets, minimum 5 nuggets; fully cooked; maximum 17 gms fat; minimum 12 gms protein per serving.

SAMPLE DESCRIPTION

BREADED NUGGET-SHAPED CHICKEN PATTY: chopped and formed; white and dark meat in approximately equal proportions; soy isolate up to 30% rehydrated in accord with Title 7 CFR 210; maximum 6 nuggets, minimum 5 nuggets; fully cooked; maximum 20 gms fat; minimum 10 gms protein per serving.

CHICKEN NUGGETS & PATTIES
BREADED AND UNBREADED (CON'T)

SAMPLE DESCRIPTION

CHICKEN NUGGET: breaded; chicken breast with rib meat; chopped and formed; whole-egg solids no higher than fourth position; maximum 6 nuggets, minimum 5 nuggets; fully cooked; to be CN labeled to provide 2 oz meat/meat alternate equivalent; maximum 20 gms fat per serving.

SAMPLE DESCRIPTION

CHICKEN NUGGET, FROZEN: grilled; chopped and formed; chicken breast meat 80% to 85%; maximum skin 5%; VPP up to 10% when rehydrated; VPP to be concentrate; 5 to 6 nuggets to provide 2 oz meat/meat alternate equivalent; fully cooked; maximum fat 10 gms; CN labeled.

SAMPLE DESCRIPTION

CHICKEN NUGGET, FROZEN: grilled; chopped and formed; chicken breast with rib meat and breast trim in approximately equal proportions; fully cooked; CN labeled to provide 2 oz meat/meat alternate equivalent per serving; maximum 5 nuggets, minimum 4 nuggets per 2 oz serving; maximum 9 gms fat.

SAMPLE DESCRIPTION

CHICKEN NUGGET, FROZEN: grilled; chopped and formed; white and dark meat in approximately equal proportions; VPP up to 30% rehydrated in accord with Title 7 CFR 210; VPP to be isolate; 4 to 5 nuggets per serving; fully cooked; maximum fat 10 gms, minimum 15 gms protein per serving.

HIGHEST COST CHICKEN PATTY:

SAMPLE DESCRIPTION

CHICKEN PATTY, BREADED: chicken breast with rib meat only; chopped and formed; no extenders; MSP not allowed; oven ready; to be CN labeled to provide 2 oz meat/meat alternate equivalent; maximum 20 gms fat per serving.

REDUCED COST CHICKEN PATTY:

SAMPLE DESCRIPTION

CHICKEN PATTY, BREADED: chicken breast with rib meat; may contain dried whole egg; chopped and formed; MSP and VPP not allowed; oven ready; maximum 15 gms fat, minimum 15 gms protein per serving.

LOWEST COST CHICKEN PATTY:

SAMPLE DESCRIPTION

CHICKEN PATTY, BREADED: chicken breast with VPP (soy concentrate in accord with Title 7 CFR 210); chopped and formed; MSP not allowed; oven ready; to be CN labeled to provide 2 oz meat/meat alternate equivalent, maximum 18 gms fat per serving.

CHICKEN NUGGETS & PATTIES
BREADED AND UNBREADED (CON'T)

SAMPLE DESCRIPTION

CHICKEN PATTY, GRILLED, FROZEN: not breaded; pre-cooked; made from boneless breast from broilers/fryers; no VPP or extenders; skin not to exceed natural proportions; MSP not allowed; 9 gms maximum fat per 2 oz serving; to be CN labeled to provide 2 oz meat/meat alternate equivalent per serving; 2 ml or greater low-density sealed poly bag.

SAMPLE DESCRIPTION

CHICKEN PATTY, GRILLED, FROZEN: pre-cooked; dark meat, 75% thigh meat, 10% dark trim, 10% skin; no MSP; water, spices, and seasoning 5%; maximum patty size 3.1 oz; no VPP or extenders; maximum 9 gms fat, minimum 15 gms protein per serving; 2 ml or greater low-density sealed poly bag.

CHICKEN, BONELESS CANNED

FORMS

- ***Boneless chicken, solid pack:*** 95% chicken; meat, skin, and fat in natural proportions; maximum 5% liquid.
- ***Boneless chicken with natural juices:*** 90% minimum chicken meat, skin, and fat in natural proportions; maximum 10% liquid.
- ***Boneless chicken with broth:*** 80% minimum chicken meat, skin, and fat in natural proportions; maximum 20% liquid.
- ***Boneless chicken with stated % broth:*** Chicken and broth content vary; label must state percent of broth.

SIZES

29-oz cans
50-oz cans

HOW PACKED

50-oz cans, 12 per case
29-oz cans, 24 per case

PURCHASING TIPS

- Canned boneless chicken is prepared from mature female chickens. The name for poultry meat from other than young poultry shall include the class designation "mature chicken meat."
- Fat content varies with proportion of dark to white meat used and the amount of skin; however, if whole chicken is used, skin (20%) and fat are in natural proportions.
- *Specifications for Poultry Products, A Guide for Food Service Operators* from USDA recommends the following proportions: 10% maximum fat; 0.7% maximum salt; minimum drained weight of 25.7 oz for 29-oz can, 44.3 oz for 50-oz can.
- Gelatin, stabilizers, and other solidifying or emulsifying agents shall not be added to a product labeled boned chicken, solid pack.

STANDARD OF IDENTITY REFERENCE

Title 9 CFR 381.157

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

CHICKEN, BONELESS, CANNED: with natural juices; to be prepared from mature, whole, female chicken; maximum salt 0.7%; maximum fat 10%; 24 – 29 oz cans only.

Fish, Breaded and Battered Frozen

Forms

- ***Solid block:*** Solid pieces of fish flesh of single species.
- ***Minced block:*** Minced flesh of fish of one or more species with or without additives.
- ***Portion:*** Weight greater than 1½ oz, not less than ⅜-inch thick.
- ***Fillet:*** A style of portion; a large portion.
- ***Stick:*** 1½ oz or less, not less than ⅜-inch thick.
- ***Bits:*** ½ oz to 1 oz, irregular, round or square shape.
- ***Cakes:*** Usually minced.

Sizes

½ oz to 8 oz

Grades

U.S. Grade A
U.S. Grade B
U.S. Grade C: minced fish block only
(does not apply to haddock)
Substandard

Popular Varieties

Cod
Haddock
Pollock
Whiting

How Packed

10-lb box
4½-lb box, 6 per case
6-lb box, 6 per case
6-lb box, 10 per case

COATING

The following chart shows minimum flesh and maximum batter/breading required for U.S. Department of Commerce (USDC) Grade A product or product packed under federal inspection (PUFI) by the USDC:

Product	USDC Grade A and PUFI		PUFI	
	% flesh	% coating	% flesh	% coating
Raw breaded fillets	no standard	no standard	50	50
Raw breaded fish portions	75	25	50	50
Raw breaded fish sticks	72	28	50	50
Pre-cooked breaded fillets	no standard	no standard	50	50
Pre-cooked breaded fish portions	65	35	50	50
Pre-cooked breaded fish sticks	60	40	50	50
Pre-cooked battered fish portions	no standard	no standard	40	60
Pre-cooked battered fish sticks	no standard	no standard	40	60

Breading percent and batter ingredients vary with manufacturer. Most fish is PUFI but not graded. Chart shows the difference.

HOW COOKED

Pre-cooked: Blanched in hot oil or shortening to set the breading and add color; must be cooked before serving.

PURCHASING TIPS

- Inspection and grading is voluntary. Packers who subscribe to U.S. Department of Commerce (USDC) inspection may use PUFI (packed under federal inspection) seal on product labels.
- Ingredients determine size of fillet required to provide 2 oz meat/meat alternate. Brand approval recommended.
- Fish treated with sodium triphosphate absorbs 6.5% water, which increases weight and sodium content.
- Twice frozen fish is frozen when caught, then defrosted and processed into fillets, then refrozen. Quality is lower, but product costs less. Double freezing affects quality: coating is soggy and wrinkled, fish is tougher.
- ***Characteristics of species, fresh:***
  Cod: No odor, bland taste, white flesh, flaky.
  Whiting: Strong odor and flavor, soft white flesh, higher fat content than cod.
  Alaskan pollock: Flavor between cod and whiting, lower in fat than whiting, may have some dark flesh.
  Haddock: Mild, delicate flavor, white meat, soft texture.
- Product made from solid block of flesh costs more than minced fish.

FISH, BREADED AND BATTERED FROZEN (CON'T)

- ***Fishing seasons:***

  Alaskan pollock: Year-round, January to June mostly for surimi; July to December catch used for fillets and blocks for further processing.

  Cod: Year-round, peak March, April, June and July; water temperature 4°C to 7°C.

  Haddock: Year-round, peak during spring and summer.

  North Atlantic pollock: Peak catch late summer and early fall; water temperature 4°C to 12°C.

Whole fish

Drawn fish

Fillets

Fillet (skin removed)
Thin Layer

Fillet (deep skinned)
(up to 20% flesh removed with skin)

- Processors who own fishing fleets, transportation, and processing plants and employ fishermen have greater control over quality and sanitation than processors who purchase fish from privately owned fishing vessels. Inquire about degree of control processor has on the catch.
- If the description does not specify pack size, bid should be per serving.
- Deep skinning pollock (cutting away the fat layer just beneath skin of the fillet) eliminates odor, yellow color, and fishy taste. Deep skinning reduces yield by 20%.

RECEIVING

- Inspect to be sure fish is hard frozen on arrival.
- Reject product that has an odor, evidence of freezer burn or refreezing.

STORING

- Store in freezer.
- Storage life 6 months for fillets, 2 to 3 months for portions and sticks.

PREPARATION TIPS

- Cook breaded and battered products from frozen state.
- Pre-cooked indicates the product was only cooked enough to set the breading. The fish is raw and should be fully cooked before serving.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 50 CFR 264.153, 264.253, 264.304, 264.353, and 264.403

SAMPLE DESCRIPTION

COD, PORTIONS, BREADED, FROZEN: CN labeled to provide a minimum of 2 oz meat/meat alternate; minimum portion size 4 oz; oven ready; made from solid block; approved brands: AB101, CD501, XY111, ZZ202.

SAMPLE DESCRIPTION

COD, PORTIONS, BREADED, FROZEN: oven ready; minced fish block; CN labeled to provide 2 oz meat/meat alternate; approved brands: ICE123, SNOW567, SLEET894.

SAMPLE DESCRIPTION

HADDOCK, BREADED AND BATTERED, PRE-COOKED, FROZEN: fillet; oven ready; single frozen; each portion to provide 15 gms protein; breading not to exceed 35% by weight; U.S. Grade A; no sodium triphosphate.

SAMPLE DESCRIPTION

POLLOCK, PORTIONS, BREADED, FROZEN: U.S. Grade A; maximum portion size 4 oz; CN labeled to provide a minimum of 2 oz meat/meat alternate; oven ready; made from solid block; to be deep skinned; approved brands: AAA103, BBB202, CCC505.

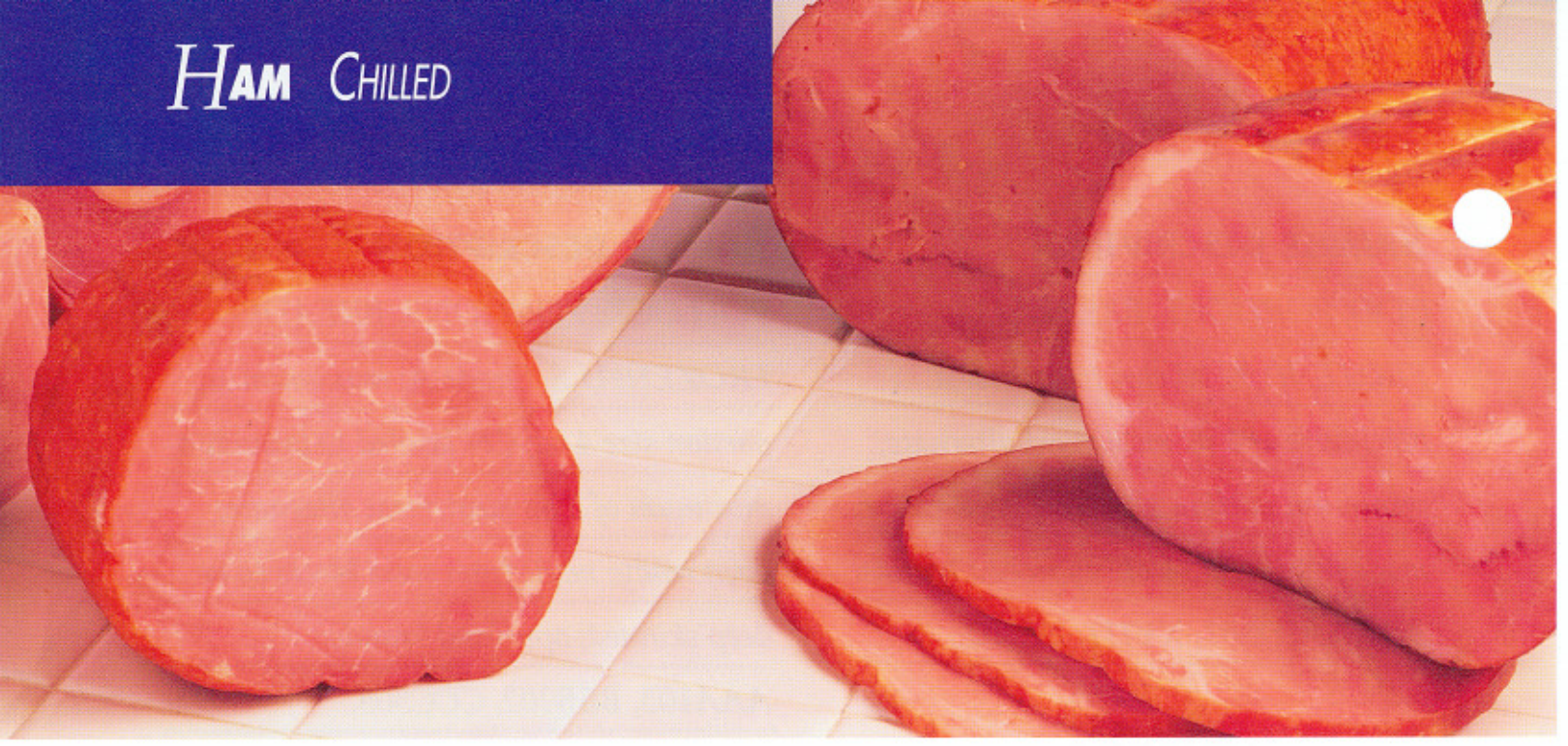
SAMPLE DESCRIPTION

POLLOCK, PORTIONS, BREADED, FROZEN: oven ready; from minced fish block; CN labeled to provide 2 oz meat/meat alternate; approved brands: ABC103, BC203, XYZ304.

SAMPLE DESCRIPTION

WHITING, PORTIONS, BREADED, FROZEN: oven ready; from solid fish block; each portion to provide 15 gms protein; breading not to exceed 35% by weight; U.S. Grade A; approved brands: BBB93, DDE123, LMN326.

HAM CHILLED



FORMS

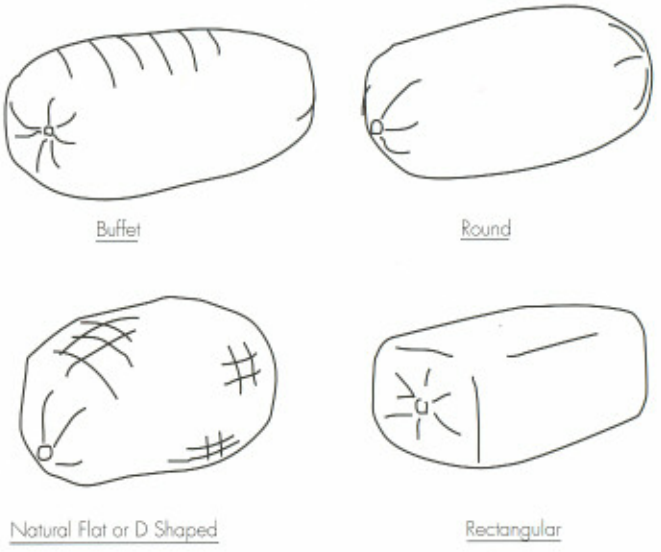
Ham
Ham with natural juices
Ham, water added
Ham and water product

HOW PACKED

8-lb to 10-lb, 2 per case
10-lb to 12-lb, 2 per case
10-lb to 14-lb, 2 per case

PURCHASING TIPS

- Amount of muscle, emulsion, cure ingredients, and the protein fat-free analysis (PFF) determine quality. PFF measures percentages of protein, fat, and water. Higher fat and water content lowers relative proportion of protein.
- PFF determines how all hams, except ham and water product, are labeled.
  If PFF is 20.5%, product is labeled ham.
  If PFF is 18.5% to 20.4%, product is ham with natural juices.
  If PFF is 17% to 18.4%, product is ham with water added.
- Ham and water product has no limit on added water. Added products may be water, spices, preservatives, modified cornstarch, carrageenan, or anything else allowed by federal regulations.
- Ham and water product: Label must state percent by weight of added ingredients.
- Ham produced from whole muscle is most expensive; ham produced from section chunks and formed pieces is less expensive; ham and water product is least expensive.
- Ham shapes vary by manufacturer; therefore, brand approval is recommended to get a specific shape.



Buffet | Round | Natural Flat or D Shaped | Rectangular

Hot Dogs, Lowfat Chilled

Sizes
5 to 6 inch length
8 count per lb
10 count per lb
4, 6, and 12 counts per lb available but less common

How Packed
10-lb case

Purchasing Tips
- Labels show meat type and other ingredients listed in order of predominance.
- Hot dog and frankfurter are synonymous.
- Institutional Meat Purchase Specifications (IMPS) formula options for frankfurter main ingredients:
  - ***A***: Beef and pork, any combination
  - ***A_1***: A plus nonfat or dried skim milk with reduced calcium
  - ***B***: Beef, pork; beef predominant
  - ***B_1***: B plus nonfat or dried skim milk with reduced calcium
  - ***C***: Pork, beef; pork predominant
  - ***C_1***: C plus nonfat or calcium-reduced dried milk
  - ***D***: Beef
  - ***L***: Lower fat (maximum 20% by weight) with any formula above
  - ***P***: Beef, turkey; beef predominant
  - ***P_1***: Beef, chicken; beef predominant
  - ***P_2***: Pork, turkey; pork predominant
  - ***P_3***: Pork, chicken; pork predominant
- Formula A_1, B_1 and C_1 are not eligible for 100% credit to meal patterns. Determine a product's contribution to the meal pattern before making purchase decision.
- Using IMPS 800L, lower fat standard: Specify item and number; e.g., 800L. Specify one additional formula from A through D.
- May specify additional ingredient such as vegetable protein product (VPP); VPP to be added in accord with Title 7 CFR part 210.
- Fat content will not exceed 20%; purchaser may specify lower fat than 20%.
- IMPS 800 standard is skinless, mechanically formed.
- IMPS on label only if product certified by USDA; not all packers subscribe to USDA certification and grading service.
- Pre-approving brands recommended for consumer acceptance.
- Artificial color not permitted unless authorized by purchaser.
- For best quality, this product is to remain chilled but not frozen.

Receiving
- Check for evidence of freezing. Lowfat hot dogs develop water pockets when frozen and defrosted.
- Check for greening, streaking, or other discoloration.

Storing
Store in refrigerator.

Standard of Identity Reference
Title 9 CFR 319.180

Grade Standard Reference
None

HOT DOGS, LOWFAT
CHILLED (CON'T)

SAMPLE DESCRIPTION

FRANKFURTERS, CHILLED: to be packed to IMPS 800L; formula B; 8 per lb.

SAMPLE DESCRIPTION

FRANKFURTERS, CHILLED: to be packed to IMPS 800L; pork and turkey (formula P2); fat 2 gms or less; approved brands: AB502, BY105, ZY202.

- Ham shape is not related to form. All four forms can be produced in all popular shapes.
- The bid unit should be per lb.
- Hams are cured to extend shelf life and prevent drying during cooking. Cure ingredients and their purposes:

Sodium nitrate: Needed for pink color, imparts flavor, keeps bacteria from growing; extends shelf life from a few days to 3 months.

Water: Increases juiciness and dissolves other ingredients injected into product.

Salt: Adds flavor and binds muscle parts together.

Sodium triphosphate: Swells muscle allowing more water to be absorbed.

Sugar: Counteracts harshness of salt.

Hydrolyzed plant protein: Blend of amino acids from plant proteins such as soy; increases flavor.

MSG: Sodium salt of glutamic acid; increases flavor intensity.

Sodium erythrobate: Accelerates cure; product can be smoked and cured quickly.

RECEIVING

Product should be delivered at 28°F to 40°F. Quality indicator is consistent pink color.

STORING

Store in coldest part of refrigerator.

STANDARD OF IDENTITY REFERENCE

Title 9 CFR 317.8(b) (13) and 319.104

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

HAM, CHILLED: fully cooked; boneless; ham with natural juice; produced from whole muscle; cured and smoked; PFF 18.5 to 20.4.

SAMPLE DESCRIPTION

HAM, CHILLED: fully cooked; boneless; ham and water product; maximum 25% added ingredients by weight; produced from whole muscle; smoked and cured.

Hot Dogs Frozen

Sizes
5 to 6 inch
8 count per lb
10 count per lb
4, 6, and 12 counts per lb available but less common

How packed
10-lb box

Purchasing tips
- Labels show meat type and other ingredients listed in order of predominance.
- Hot dog and frankfurter are synonymous.
- Institutional Meat Purchase Specifications (IMPS) formula options for frankfurter main ingredients:
  - ***A***: Beef and pork, any combination
  - ***A_1***: A plus nonfat or dried skim milk with reduced calcium
  - ***B***: Beef, pork; beef predominant
  - ***B_1***: B plus nonfat or dried skim milk with reduced calcium
  - ***C***: Pork, beef; pork predominant
  - ***C_1***: C plus nonfat or calcium-reduced dried milk
  - ***D***: Beef
  - ***L***: Lower fat (maximum 20% by weight) with any formula above
  - ***P***: Beef, turkey; beef predominant
  - ***P_1***: Beef, chicken; beef predominant
  - ***P_2***: Pork, turkey; pork predominant
  - ***P_3***: Pork, chicken; pork predominant
- Formula A_1, B_1, and C_1 are not eligible for 100% credit to meal patterns. Determine a product's contribution to the meal pattern before making purchase decision.
- May specify additional ingredient such as vegetable protein product (VPP); VPP to be added in accord with Title 7 CFR 210.
- IMPS 800 standard is skinless, mechanically formed.
- IMPS on label only if product certified by USDA; not all packers subscribe to USDA certification and grading service.
- Artificial color not permitted unless authorized by purchaser.

Receiving
- Check for evidence of defrosting.
- Check for greening, streaking, or other discoloration.

Storing
Store in freezer.

Standard of identity reference
Title 9 CFR 319.180

Grade standard reference
None

Sample description
FRANKFURTERS, FROZEN: to be packed to IMPS 800; formula B; 8 per lb.

LUNCHEON MEAT
CHILLED OR FROZEN

FORM
Round
Rectangular, pullman style

SIZES
5-lb to 10-lb pieces
Round, 3½- to 4½-inch diameter
Rectangular, 3- to 4-inch square

HOW PACKED
5-lb to 10-lb cartons, 4 per case

PURCHASING TIPS
- Luncheon meat is a smoked, cooked sausage product formed to desired shape.
- Purchaser may request optional Institutional Meat Purchase Specifications (IMPS), which standardize ingredients and cuts of meat in processed products.
- IMPS may be used in product description without USDA certification or acceptance service. Large volume purchasers may request USDA acceptance service.
- Institutional Meat Purchase Specifications (IMPS) formula for luncheon meat specifies beef, pork, milk products, and pork heart meat may be used.
- IMPS for sausage products Series 800, Item #805, has the following formula options for luncheon meat:
  - ***A***: Pork, beef; pork predominant
  - ***A*$_1$**: Formula A plus nonfat dry milk and/or calcium-reduced nonfat dry milk
  - ***B***: Pork, beef, and pork heart meat; pork predominant
  - ***B*$_1$**: B plus nonfat and/or calcium-reduced nonfat dry milk
- There is no IMPS formula for reduced-fat luncheon meat.
- Formulas containing pork heart meat are less expensive.
- Spiced luncheon meat is term for luncheon meat with spices and seasonings added, such as salt, sugars, flavorings, and preservatives.
- Water may be added not to exceed 3% of total weight.
- Brand approval is recommended.
- Smoked products are better quality if chilled but not frozen.
- The bid unit should be per lb.

RECEIVING
- Chilled product should be 28°F to 40°F.
- Frozen product should be at 0°F or below.

STORING
- Store frozen product in freezer. Use within 2 months.
- Store chilled product in refrigerator. Use within 5 days.

STANDARD OF IDENTITY REFERENCE
Title 9 CFR 319.260

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
LUNCHEON MEAT, CHILLED: round stick; to be packed to IMPS standards, item 805; Formula A.

PIZZA, CHEESE FROZEN

FORMS
Wedge
Rectangle

HOW PACKED
96 per case

PURCHASING TIPS
- ***Cheese types:*** 100% mozzarella, 50% mozzarella and 50% substitute mozzarella.
- ***Crust types:*** Thin, thick, whole-wheat. Crust thickness is related to yeast management rather than dough weight.
- The pizza name indicates the main ingredient; cheese is the main ingredient in cheese pizza.
- If a CN label is not required and substitute cheese is allowed, the description should require that the cheese substitute be in accord with Title 7 CFR 210.
- Pre-approval of brands is recommended.

RECEIVING
Product should arrive frozen solid. Check for ice crystals.

STORING
Store in freezer.

STANDARD OF IDENTITY REFERENCE
Standard for pizza is Title 9 CFR 319.600.
Standard for cheese is Title 21 CFR 133.

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

PIZZA, CHEESE, FROZEN: ready to serve; rectangle; to be made with 50% mozzarella and 50% substitute mozzarella in accord with Title 7 CFR 210; thin or thick crust; maximum 20 gms fat; minimum 18 gms protein; 96/case; approved brands: Oak924, Tree234, Aspen679.

SAMPLE DESCRIPTION

PIZZA, CHEESE, FROZEN: ready to serve; wedge; to be made with 50% mozzarella and 50% substitute mozzarella in accord with Title 7 CFR 210; thick or thin crust; maximum 20 gms fat; minimum 18 gms protein; 96/case; approved brands: Ice924, Sleet234, Snow679.

SAMPLE DESCRIPTION

PIZZA, CHEESE, FROZEN: ready to serve; rectangle; to be made with 100% low-moisture, part-skim mozzarella cheese; thin or thick crust; CN labeled to provide 2 oz meat/meat alternate equivalent and 2 grains/breads equivalents; maximum 20 gms fat per serving; 96/case; approved brands: ABC102, DF609, XR1044, TB506, TD 1010.

PIZZA, PEPPERONI FROZEN

FORMS
Wedge
Rectangle

Pepperoni and 100% mozzarella
Pepperoni and 50/50 blend mozzarella and mozzarella substitute

HOW PACKED
96 per case

PURCHASING TIPS
- Product labeled pizza with sausage is bread-based meat food product with tomato sauce, cheese, and not less than 10% pepperoni.
- A cheese pizza with pepperoni may have less than 10% pepperoni; however, the percentage must be declared on the label.
- Request copies of manufacturers' labels and information data sheets to determine shapes, cheese, and crust types available.
- Pre-approval of brands is recommended.
- Pepperoni is normally diced rather than sliced because no method has been developed to keep the slices in place when the product is heated.

RECEIVING
Product should arrive frozen solid. Check for ice crystals.

STORING
Store in freezer.

STANDARD OF IDENTITY REFERENCE
Standard for pizza is Title 9 CFR 319.600.
Standard for cheese is Title 21 CFR 133.

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

PIZZA, PEPPERONI, FROZEN: ready to serve; 4 inch x 6 inch; cheese 50/50 blend of low-moisture, part-skim mozzarella cheese; thin or thick crust; CN labeled to provide 2 oz meat/meat alternate equivalent and 2 grains/breads equivalents per serving; 96/case; approved brands: AA202, BB404, YYY443, EF501.

SAMPLE DESCRIPTION

PIZZA, CHEESE WITH PEPPERONI, FROZEN: ready to serve; 4 inch x 6 inch; 100% mozzarella cheese; 5% diced pepperoni; CN labeled to provide 2 oz meat/meat alternate equivalent and 2 grains/ breads equivalents per serving; 96/case; approved brands: Ice201, Sleet405, Rain340, Snow507.

PIZZA, SAUSAGE FROZEN

FORMS
Wedge (slice)
Rectangle

Sausage and 100% mozzarella
Sausage and 50/50 mozzarella blend, mozzarella and mozzarella substitute
Sausage with vegetable protein product (VPP) with 100% mozzarella
Sausage with vegetable protein product (VPP) and 50/50 blend, mozzarella and mozzarella substitute

HOW PACKED
96 per case

PURCHASING TIPS
- Product labeled pizza with sausage is bread-based meat food product with tomato sauce, cheese, and not less than 12% cooked sausage (15% raw meat); mechanically separated meat may be used.
- Crust types: thin, thick, whole-wheat.
- Request copy of manufacturers' labels and information data sheets to determine shapes and cheese.
- Pre-approval of brands is recommended.
- If a CN label is not required, the description should require any VPP to be in accord with Title 7 CFR 210.

RECEIVING
Product should arrive frozen solid. Check for ice crystals.

STORING
Store in freezer.

STANDARD OF IDENTITY REFERENCE
Standard for cheese is Title 21 CFR 133.
Standard for pizza is Title 9 CFR 319.600.

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
PIZZA, SAUSAGE, FROZEN: ready to serve; 4 inch x 6 inch; to be made with sausage and 100% low-moisture, part-skim mozzarella cheese; to be CN labeled to provide 2 oz meat/meat alternate equivalent and 2 servings grains/breads equivalents; maximum 20 gms fat per serving; 96/case; approved brands: ABC101, CDE202, EFG502, YYY444.

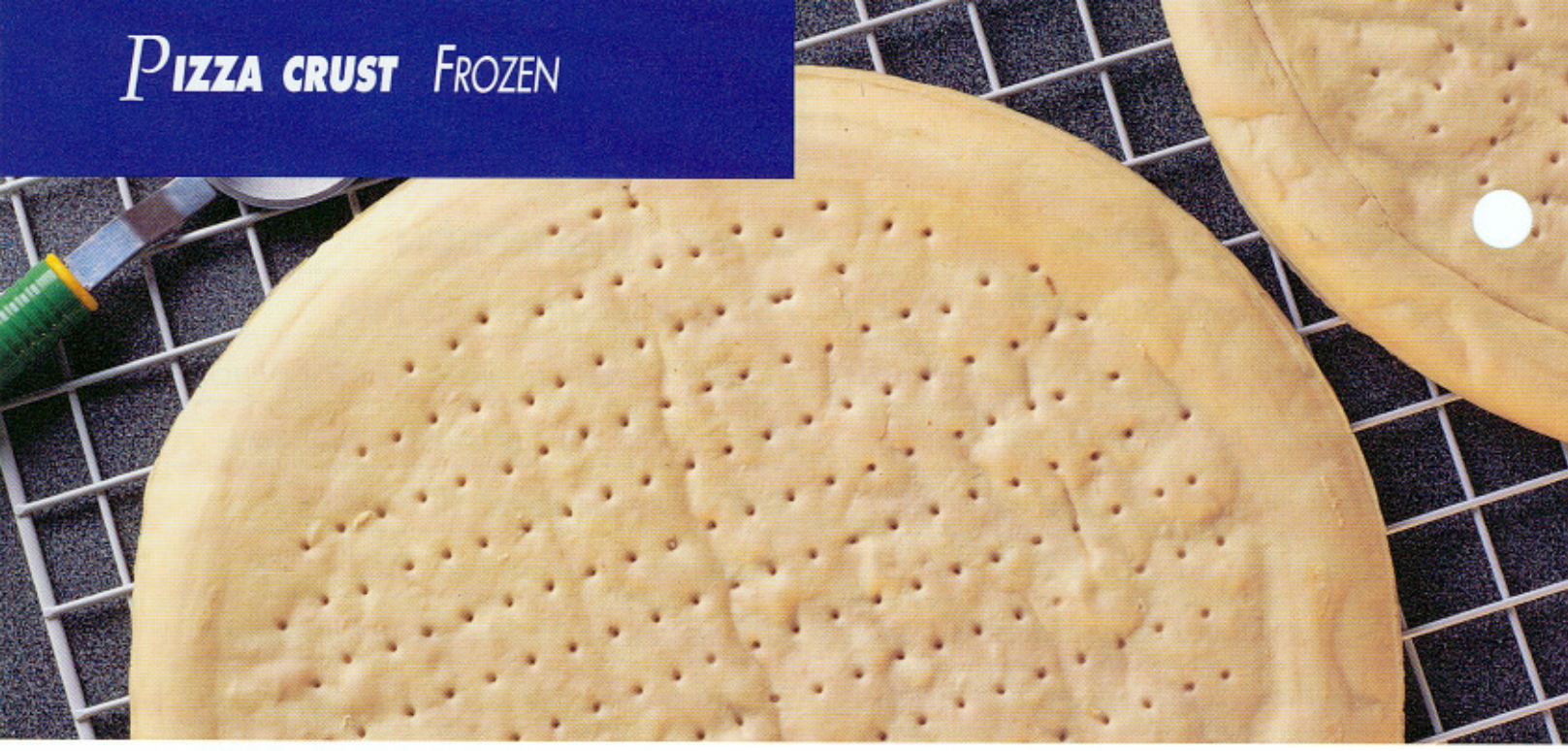
SAMPLE DESCRIPTION

PIZZA, SAUSAGE AND VPP, FROZEN: ready to serve; 4 inch x 6 inch; cheese 50/50 blend of low-moisture, part-skim mozzarella cheese; VPP to be soy isolate in accord with Title 7 CFR 210; to be CN labeled to provide 2 oz meat/meat alternate equivalent and 2 servings grains/ breads equivalents; maximum 15 gms fat per serving; 96/case; approved brands: AA201, BB403, YYY442, EFG500.

SAMPLE DESCRIPTION

PIZZA, SAUSAGE AND VPP, FROZEN: ready to serve; 4 inch x 6 inch; cheese 50/50 blend of low-moisture, part-skim mozzarella cheese; VPP to be soy concentrate in accord with Title 7 CFR 210; maximum 15 gms fat and minimum 20 gms protein per serving; 96/case; approved brands: AA505, BB150, CC805.

PIZZA CRUST FROZEN



FORMS
Dough ball
Sheeted pizza dough
Par-baked crust

SIZES
Dough balls: 5, 9, 13, 16, 19, 26, and 31 oz
Sheeted pizza dough: 7-, 10-, 12-, 14-, and 16-inch rounds and 12 x 16
Par-baked: 7-, 10-, 12-, 14-, and 16-inch rounds and 12 x 16

HOW PACKED
12 x16 par-baked crust: 14 per case
14-inch round par-baked: 12 and 18 count per case
19-oz dough balls: 22 per case

PURCHASING TIPS
- Contact manufacturer for pizza dough forms and sizes available.
- Yeast management, not dough weight, determines crust thickness.
- Par-baked crusts are most expensive form.
- Sheeted crust is thin and crispy.
- Cold press and hot press crusts are available but are more expensive than sheeted crust.
- Crust should be made with enriched or whole-wheat flour.
- Thawing and preparation instructions should accompany product.
- If the description does not specify pack size, the bid unit should be each.

RECEIVING
Check for signs of thawing or crust breakage.

STORING
Store in freezer.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
PIZZA CRUST, FROZEN: par-baked; made with enriched flour; 14 inch rounds; thin crust.

Pizza sauce Canned

Forms

Plain
With basil added
Ready-to-use (with all seasonings, oil and cheese)

How packed

#10 cans, 6 per case

Quality issues

USDA's Commercial Item Description (CID) A-A-20200 for pizza sauce may be used to assist large volume users to obtain a quality product.

Summary:

Ingredients: Tomato products; spices; may contain water, sweeteners, romano or parmesan cheese or both; salt; olive or vegetable oil; natural flavorings and other ingredients.

Finished product: Predominant tomato flavor, well-balanced pizza sauce flavor, bright red-orange to red color.

Appearance: Smooth and uniform, no foreign substance or off color.

Odor/flavor: No odors or flavors such as burnt, scorched, rancid, stale, sour, or moldy.

Texture: Fine to moderately coarse.

Foreign material: Ingredients shall be clean, sound, wholesome, free from evidence of rodent or insect infestation, or any other foreign material.

Net weight: Shall be not less than 106 oz.

Salt content: Per can shall not be less than 0.5% nor greater than 1.75% by weight.

Soluble solids content: Per can shall not be less than 11.5% nor greater than 16%.

pH: Each can shall have a pH range of 3.95 to 4.4.

Thermaprocessing: Sauce shall be thermally processed until commercially sterile.

PIZZA SAUCE CANNED (CON'T)

PURCHASING TIPS

- Taste testing and brand approval recommended.
- Sauce with basil may need other seasonings.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

PIZZA SAUCE, CANNED: ingredients to be tomato products, spices; may contain water, sweeteners, romano or parmesan cheese or both, salt, olive or vegetable oil, natural flavorings, and other ingredients; no foreign flavor, odor, or material; soluble solids content 11.5% to 16%; 6/10; approved brands: XYZ, ABC, DEF.

PIZZA TOPPINGS
FROZEN, PRE-COOKED

FORMS
Chunks
Crumbles

SIZES
12 chunks per oz
15 chunks per oz
18 chunks per oz
28 chunks per oz
65 chunks per oz

POPULAR VARIETIES
Pepperoni
Beef/beef taco meat
Sausage/pork meat
Chicken meat
Meats with vegetable protein product

HOW PACKED
10-lb pack
14-lb pack
20-lb pack
40-lb pack

PURCHASING TIPS
- Chunks and crumbles are individually quick frozen and can be used without thawing.
- Vegetable protein product (VPP) must comply with Title 7 CFR 210.
- Prior approval of brands recommended.
- If the description does not state pack preference, the bid unit should be per lb.

RECEIVING
Check for ice crystals and signs of thawing.

STORING
Store in freezer. Use within 6 months.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
PIZZA TOPPING, PRE-COOKED, FROZEN: sausage chunks; all meat; 15 chunks per oz; 10 lb case; bid unit per lb; approved brands: AB202, DD303, XY505.

ROAST BEEF, COOKED FROZEN

FORMS

Roast, natural muscle
Roast, water added
Roast, restructured

HOW PACKED

Whole, 2 per case
Range 1: Under 10 lbs
Range 2: 10 to 20 lbs
Range 3: 20 lbs and up
Sliced, by slice count or slice weight
Shaved, by portion weight

PURCHASING TIPS

- All forms can be purchased wet or dry pack.
- All forms can be purchased whole, sliced, or shaved.
- Product is usually made from choice grade beef. Purchaser may specify any grade: prime, choice, select, or standard. Lower grades are seldom marketed.
- Product is most often made from round. Other cuts commonly used are brisket and rib.
- Purchaser should specify degree of doneness desired, from 130°F to 145°F. The processor must combine a specified time with temperature to comply with federal regulations. The terms rare, medium, and well done are industry terms not regulated by the federal government. Contact the processor to determine the temperature range for the degree of doneness the school district requires. For additional information on the cooking process, see Title 9 CFR 318.17.
- Roast may be seasoned or marinated; product label must show seasoning.
- Wet pack with cooking juices preferred for hot entree, dry pack for sandwiches.
- Restructured roast has been chopped or sectioned and formed. Product has firm texture that slices and shaves easily with minimal loss.
- Roast may be injected with up to 35% water by weight; must be labeled.
- Request from processor information about kinds, portion and pack sizes, and seasoned products available.
- Brand approval recommended.
- The bid unit should be per lb.

RECEIVING

Receive in solid frozen state. Check for evidence of defrosting, refreezing, freezer burn, contamination, or mishandling.

STORING

Store in freezer. Use within 3 months.

STANDARD OF IDENTITY REFERENCE

Title 9 CFR 319.81

GRADE STANDARD REFERENCE

Title 7 CFR 53.201 to 53.206 and 54.102 to 54.107

SAMPLE DESCRIPTION

ROAST BEEF, COOKED, READY TO SERVE, FROZEN: whole top round; choice grade; natural muscle product; wet pack; cooked to internal temperature of 141°F to 145°F; shrink wrap; maximum 10 lb; approved brands: X9214, X386, Z264.

SAMPLE DESCRIPTION

ROAST BEEF, COOKED, READY TO SERVE, FROZEN: may be injected with up to 35% water; wet pack; seasoned; cooked to internal temperature of 136°F to 140°F; shrink wrap; maximum 20 lb; approved brands: A7656, B4530, C2560.

SAMPLE DESCRIPTION

ROAST BEEF, COOKED, READY TO SERVE, FROZEN: restructured; cooked to internal temperature of 141°F to 145°F; dry pack; maximum 10 lb; approved brands: A111, B222, C333.

SAMPLE DESCRIPTION

ROAST BEEF, COOKED, SLICED, FROZEN: restructured; ½ oz slices; cooked to internal temperature of 141°F to 145°F; approved brands: Bee103, Log402, Limb303.

SAMPLE DESCRIPTION

ROAST BEEF, COOKED, SHAVED, FROZEN: cooked to internal temperature of 141°F to 145°F; made from restructured beef; packed in 2 oz portions; approved brands: Bo222, Lee333, Bat666.

SALAMI, COOKED
CHILLED OR FROZEN

SIZES
7-lb to 12-lb sticks
3½-inch to 4½-inch diameter

HOW PACKED
7-lb to 12-lb sticks, 2 per case

PURCHASING TIPS
- Salami is considered a smoked, cooked sausage and is stuffed in artificial casings.
- Seasonings include garlic and whole black peppercorns, unless otherwise specified.
- Purchaser may request optional Institutional Meat Purchase Specifications (IMPS), which standardize ingredients and cuts of meat in processed products.
- Institutional Meat Purchase Specifications (IMPS) formula specifies that variety meats, byproducts, or partially defatted beef/pork tissue cannot be used unless formula selected allows them.
- IMPS for sausage products Series 800, Item #804, has the following formula options for cooked salami:
  - ***A***: Pork and beef, any combination
  - ***A_1***: Pork, beef; pork predominant
  - ***A_2***: Beef, pork; beef predominant
  - ***B***: Pork and beef, beef heart, any combination
  - ***C***: Pork and beef with nonfat dry milk or reduced calcium dry milk, any combination
  - ***D***: Beef
  - ***L***: Lower fat with any other formula
  - ***P***: Beef, turkey; beef predominant
  - ***P_1***: Beef, chicken; beef predominant
  - ***P_2***: Pork, turkey; pork predominant
  - ***P_3***: Pork, chicken; pork predominant
- When the L formula for lowfat product is specified:
  (1) total fat will not exceed 20%;
  (2) product will be all beef unless purchaser specifies different meat combination; and
  (3) purchaser may specify added ingredients such as Vegetable Protein Product (VPP) in accord with Title 7 CFR 210.
- IMPS may be used in product description without USDA certification or acceptance service. Large volume purchasers may request USDA acceptance service.
- Terminology for reduced fat products:
  Lowfat: 3 gm or less per 100 gm (3½ oz) of product.
  Light: One-third fewer calories or half the fat of the regular product.
  Fat-free: Less than 0.5 gm of fat per serving.
  Reduced fat: 25% less fat than the regular product.
- Smoked and fat-free products should not be frozen; order chilled.
- The bid unit for salami should be per lb.

RECEIVING
- Chilled product should be 28°F to 40°F.
- Frozen product should be at 0°F or below.

STORING
- Store frozen product in freezer. Use within 2 months.
- Store chilled product in refrigerator. Use within 5 days.

STANDARD OF IDENTITY REFERENCE
Title 9 CFR 319.180

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

SALAMI, COOKED, CHILLED: to be packed to IMPS item 804, formula A.

SAMPLE DESCRIPTION

SALAMI, COOKED, CHILLED: to be packed to IMPS item 804, formula L with A; no added ingredients.

SAMPLE DESCRIPTION

SALAMI, COOKED, CHILLED: to be packed to IMPS item 804, formula A; USDA acceptance or certification service requested.

Sausage Patties
Frozen

Forms
Patties, raw
Patties, fully cooked

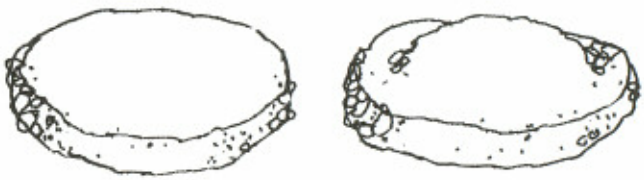
Sizes
Raw
1 oz, 1¼ oz, 1½ oz, and 2 oz to 2½ oz

Cooked
¾ oz, 1¼ oz, 1½ oz, and 2 oz

How Packed
Raw
12 lb

Cooked
10 lb (most popular pack)

Purchasing Tips
- Product with more than 50% fat must be called pork patty, not sausage. This product is not creditable under the food-based menu system.
- Maximum fat allowed is 50% by weight. Industry standard is 38% to 42% fat.
- Sausage is made by hot and cold meat processing.
- Sausage is ground two times and blended. When trimmings are added by cold process, blending is less complete than in hot process.



Hot Process Patty Cold Process Patty

- Two methods are used to produce patties: stuffed and sliced, or mechanically formed. The latter is the least expensive and most often used.
- Labels show meat type and other ingredients listed in order of predominance.
- Institutional Meat Purchase Specifications (IMPS):
  IMPS 802: All pork sausage, raw.
  IMPS 802A: All pork sausage patties.
  IMPS 802B: All pork sausage, cooked.
  IMPS 802C: Whole hog sausage, raw or cooked; an all-pork product that contains hog muscle in natural proportions, meat byproducts (trimmings, tongue, heart) not allowed.
  IMPS 810: Breakfast sausage, raw.
  IMPS 817: Breakfast sausage, cooked.

- Breakfast sausage, cooked, IMPS 817, must be ordered by one of the following formula options:
  - ***A***: Pork, beef; pork predominant
  - ***B***: Pork and beef
  - ***C***: Pork
  - ***D***: Beef
  - ***L***: Lower fat formulation
  - ***P***: Beef and turkey; beef predominant
  - ***P_1***: Beef, chicken; beef predominant
  - ***P_2***: Pork, turkey; pork predominant
  - ***P_3***: Pork, chicken; pork predominant
- When the L formula is specified:
  (1) total fat will not exceed 20% by weight;
  (2) other ingredients and Vegetable Protein Product (VPP) may be added in accord with Title 7 CFR 210.
- Whole hog sausage costs more; breakfast sausage is less expensive.
- Whole hog and breakfast sausage may be purchased in links as well as patties.
- USDA certification is voluntary; however, IMPS cannot appear on the label unless the product is USDA certified.
- The bid unit should be per lb.

RECEIVING

Check for hard-frozen state, no ice crystals in product.

STORING

Store in freezer.

STANDARD OF IDENTITY REFERENCE

Title 9 CFR 319.140 to 319.144

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

SAUSAGE PATTY, RAW, FROZEN:

whole hog sausage (or IMPS 802C); 1½ oz.

SAMPLE DESCRIPTION

SAUSAGE PATTY, RAW, FROZEN:

IMPS 802A; 1½ oz.

SAMPLE DESCRIPTION

BREAKFAST SAUSAGE, COOKED,

FROZEN: IMPS 817; formula L (lower fat)

with formula P; 2 oz patty.

SAMPLE DESCRIPTION

SAUSAGE PATTY, COOKED, FROZEN:

whole hog sausage (or IMPS 802B);

2 oz patty.

SAMPLE DESCRIPTION

BREAKFAST SAUSAGE, RAW, FROZEN:

IMPS 810; formula P2 (pork, turkey);

2 oz patty.

SAUSAGE, SMOKED FROZEN

FORMS
Links
Rope

SIZES
Sized links: 6-inch long, diameter ½-inch to 1-inch, 4 to 5 count per lb
Rope or continuous link

HOW PACKED
10-lb pack

PURCHASING TIPS
- Smoked sausage is a smoked, cooked product (no raw product).
- Meat in product is more coarse than in other sausage.
- Institutional Meat Purchase Specification (IMPS) 811 is for smoked sausage.
- Formula options for smoked sausage:
  - ***A***: Pork
  - ***B***: Pork and beef; pork predominant
  - ***B_1***: Formula B plus nonfat dry milk and/or calcium-reduced nonfat dry milk
  - ***C***: Beef, pork; beef predominant
  - ***C_1***: Formula C plus nonfat dry milk and/or calcium-reduced nonfat dry milk
  - ***D***: Beef and pork plus any one or any combination of beef tripe, beef heart meat, pork heart meat, beef tongue meat and pork tongue meat
  - ***D_1***: Formula D plus nonfat dry milk and/or calcium-reduced nonfat dry milk
  - ***E***: Beef
- Rope form may be one continuous rope in 10-lb pack.
- Rope smoked sausage may be purchased skin on or skinless.
- The bid unit should be per lb.

RECEIVING
Check for hard-frozen state, no ice crystals in product.

STORING
Store in freezer.

STANDARD OF IDENTITY REFERENCE
Title 9 CFR 319.160

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

SAUSAGE, SMOKED SLICED LINKS, FROZEN: IMPS 811; formula B (pork and beef); 4 count per lb.

SAMPLE DESCRIPTION

SAUSAGE, SMOKED, ROPE, FROZEN: IMPS 811; formula C (beef, pork).

TUNA CANNED

FORMS

Solid white: Most costly
Chunk white: Middle price range
Chunk light: Least costly
All forms can be specified to be packed in oil or water.

POPULAR VARIETIES

Albacore: Produces solid white form
Yellowfin: Produces chunk white form
Bluefin: Produces chunk light form
Skipjack: Produces chunk light form

HOW PACKED

66½-oz cans, 6 per case
6⅛-oz cans, 48 per case
12¼-oz to 13-oz cans, 24 per case

PURCHASING TIPS

- Specify packing medium: water, vegetable oil (except olive oil), or olive oil. Tuna packed in oil increases fat per 2 oz serving from 1 gm to 3 gm.
- USDA has authorized a Commercial Item Description (CID A-A-20155A) for canned tuna, which large volume purchasers may use in the product description.
- The U.S. Department of Commerce, National Marine Fisheries Service, inspects fish and seafood for sanitation. A voluntary service is available to certify that product matches description. Use of this service slightly increases cost of product.
- Canned tuna may be processed from fresh or frozen product.
- Various sodium levels are available. Regular tuna contains 250 mg to 310 mg sodium per 2 oz serving; low sodium contains 100 mg per 2 oz serving.
- Some manufacturers have color-coded labels to distinguish solid white, chunk white, or chunk light forms. When conducting product screening for brand approval, ask for the manufacturer's color code.

STANDARD OF IDENTITY REFERENCE

Title 21 CFR 161.190

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

TUNA, CANNED: solid; white; regular; packed in oil; 3 gms fat per 2 oz serving; 6 – 66½ oz only.

SAMPLE DESCRIPTION

TUNA, CANNED: chunk; light; regular; packed in water; maximum 1 gm fat per 2 oz serving; 6 – 66½ oz only.

TURKEY, WHOLE AND BREAST
FROZEN

FORMS
Whole without basting solution
Whole with 3% basting solution
Whole with solution added, as labeled
Breast with ribs, basting solution added, as labeled
Boneless breast, solid muscle or restructured

GRADES
U.S. Grade A
U.S. Grade B
U.S. Grade C

HOW PACKED
15-lb to 22-lb whole turkeys, 2 per case
7-lb to 15-lb breasts, 4 per case

PURCHASING TIPS
- ***Turkey classes reflect age of the bird.***
  Fryer-roaster: Young, immature turkey, usually less than 16 weeks, either sex.
  Young turkey: Usually less than 8 months old, tender meat, soft smooth skin, flexible breastbone cartilage, either sex.
  Mature turkey: Hen or tom more than 15 months old, coarse skin, tough flesh.
- Whole turkey sold with or without giblets and neck.
- Breast may be cut with or without ribs.
- Turkey breast may be purchased with or without moisture added at various percentages.
- Boneless breast sold as natural whole muscle or restructured, with or without added moisture or basting broth.
- Whole turkeys and breast usually are produced from "young" class.
- Three percent butter, broth, or basting solution may be added to whole turkeys by injection or marinade. Label must show 3% weight in added solution.
- The varying weights of turkeys make it necessary to use lb as bid unit.

STANDARD OF IDENTITY REFERENCE
Title 9 CFR 381.169 to 381.170

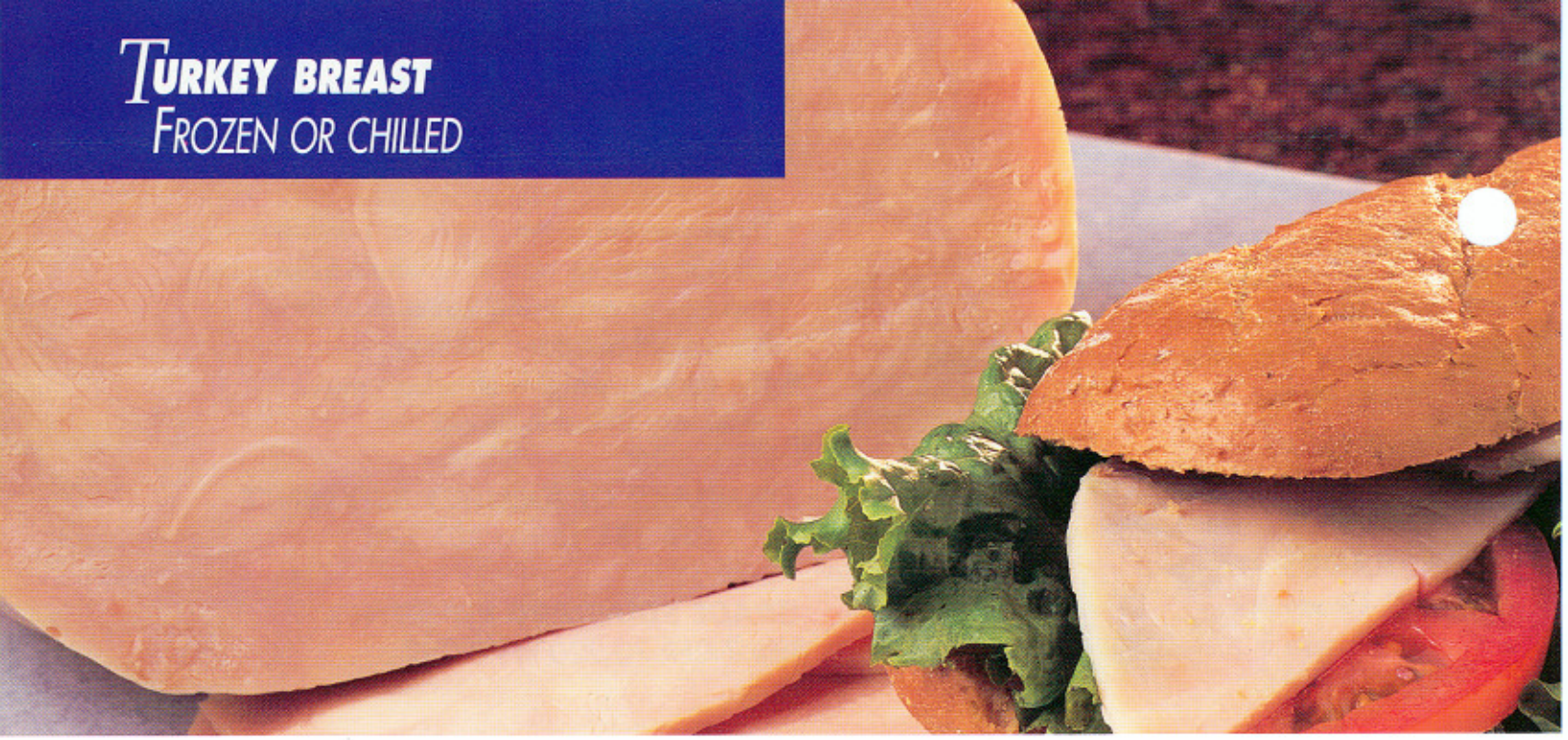
GRADE STANDARD REFERENCE
Title 7 CFR 70.220 to 70.252

SAMPLE DESCRIPTION
TURKEY, WHOLE, FROZEN: without neck and giblets; ready to cook; 3% basting solution added; U.S. Grade A; young turkey.

SAMPLE DESCRIPTION
TURKEY, BREAST WITH RIBS, FROZEN: ready to cook; maximum 6% basting solution added; from U.S. Grade A; young turkey.

SAMPLE DESCRIPTION
TURKEY, BREAST, FROZEN: boneless; ready to cook; from natural whole muscle; maximum 6% basting solution added; from U.S. Grade A; young turkey.

TURKEY BREAST
FROZEN OR CHILLED



FORMS
Boneless solid muscle
Boneless restructured
Boneless solid muscle or restructured with broth
Bone in

SIZES
8 lb to 10 lb popular size

HOW PACKED
8 lb to 10 lb, 2 per case

PURCHASING TIPS
- There are no U.S. grade standards for cooked turkey breast, but descriptions can require the product be made from a U.S. graded raw product.
- Breasts are from class of young turkeys less than 8 months old, either sex.
- Product may have artificial flavor and color added without added moisture.
- Turkey breast with broth means more than 2% additional liquid has been added to product, exclusive of natural juices.
- Fat-free turkey breast is skinless and has turkey broth added with other ingredients such as food starch, salt, dextrose, and sodium phosphate. The additive dextrose increases calories; therefore, percent of calories from fat decreases.
- Fat-free products should not be frozen.
- Restructured cooked turkey breast may contain vegetable protein product (VPP) and nonfat dry milk. VPP should be in accord with Title 7 CFR 210.
- The bid unit should be per lb.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

TURKEY BREAST, FROZEN: skinless; boneless; with broth; fully cooked; from solid muscle young turkeys; maximum moisture 6%.

SAMPLE DESCRIPTION

TURKEY BREAST, FROZEN: bone in; fully cooked; from young U.S. Grade A birds; artificial color and flavor may be added; no broth or other ingredients added.

TURKEY HAM, COOKED
FROZEN

FORMS
Solid piece of turkey thigh meat.
Chunked and formed, made from turkey thigh meat pieces ½-inch cubes or larger.
Ground and formed, made from turkey thigh meat pieces ½-inch cubes or smaller.
Chopped and formed, made from turkey thigh meat pieces ½-inch cubes or smaller.

Roll: Whole or sliced
Flat oval: Whole or sliced

Smoked or unsmoked

HOW PACKED
5 lb to 11 lb per case

PURCHASING TIPS
- Turkey ham is made from boneless thigh meat with skin and surface fat removed.
- When ground turkey thigh meat is added as a binder and is more than 15% of product total weight, product must be labeled "a portion of ground turkey meat added" and the product name shall be "cured turkey thigh meat."
- Cured finished product weight shall be no more than the original weight of turkey thigh meat before curing unless added ingredients are shown in the product name or on the label.
- Prior approval of brands is recommended.
- The bid unit should be per lb.

RECEIVING
Product should be delivered frozen. Check for freezer burn, refreezing, defrosting, contamination, or mishandling.

STORING
Store in freezer. Use within 3 months.

STANDARD OF IDENTITY REFERENCE
Title 9 CFR 381.171

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
TURKEY HAM, FROZEN: from turkey solid muscle thigh meat; cured and smoked; roll; maximum 10 lb; approved brands: A111, B111, C111.

SAMPLE DESCRIPTION
TURKEY HAM, FROZEN: from turkey chunked and formed thigh meat; smoked; flat oval; maximum 10 lb; approved brands: ABC12, CDE21, FG102.

SAMPLE DESCRIPTION
TURKEY HAM, FROZEN: turkey thigh meat; chopped and formed; not smoked; roll; maximum 10 lb; approved brands: TUR000, KEY999, HAM345.

VEGETABLE PROTEIN PRODUCT

FORMS

Soy flour
Soy concentrate
Soy isolate

PURCHASING TIPS

- The correct term is vegetable protein product (VPP). TVP is the registered trademark of a specific manufacturer and should not be used in descriptions.
- VPP and rehydration regulations are complex; descriptions should read "VPP in accord with Title 7 CFR 210."
- Experts generally agree that flour is lowest and isolate is highest in flavor compatibility.
- Products held for extended periods after preparation retain moisture better when product formulation includes VPP.
- For quality control require a CN label or USDA inspection certification.
- Laboratory analysis cannot measure VPP in a manufactured product.

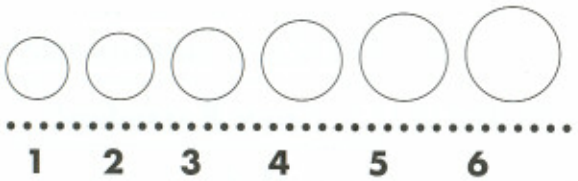
SAMPLE PRODUCT DESCRIPTION WORDING

- VPP allowed in accord with Title 7 CFR 210.
- VPP allowed (isolate only) in accord with Title 7 CFR 210.
- VPP allowed (concentrate only) in accord with Title 7 CFR 210.
- VPP allowed (flour only) in accord with Title 7 CFR 210.

FORMS

Whole (whole pods cut not less than 1¾-inch long, or transversely cut not less than 2¾-inch long)
Whole vertical pack (whole pods, relatively uniform in length and packed parallel to sides of can)
Whole "asparagus" pack (whole pods, cut at both ends, equal lengths, and packed parallel to sides of can)
French (pods sliced lengthwise)
Cut (cuts between ¾ inch and 2¾ inch)
Short cut (pieces of which 75% or more are at least ¾-inch long, and not more than 1% are more than 1¼-inch long)
Mixed (two or more styles in the same can)

SIZES



#1 (smallest) through #6 (largest)

GRADES

U.S. Grade A or U. S. Fancy
U.S. Grade B or U.S. Extra Standard
U.S. Grade C or U.S. Standard
Substandard

POPULAR VARIETIES

Bush
Green pod (Blue Lake)
Romano or Italian

HOW PACKED

#10 cans, 6 per case

PURCHASING TIPS

- Smaller bean sizes cost more; whole and French forms cost more.
- Snap beans (regional term) may be green or wax beans.
- Minimum drained weight per can: whole, 57½ oz; French, 59 oz; cut, 60 oz; short cut and mixed, 63 oz.

STANDARD OF IDENTITY REFERENCE

Title 21 CFR 155.120

GRADE STANDARD REFERENCE

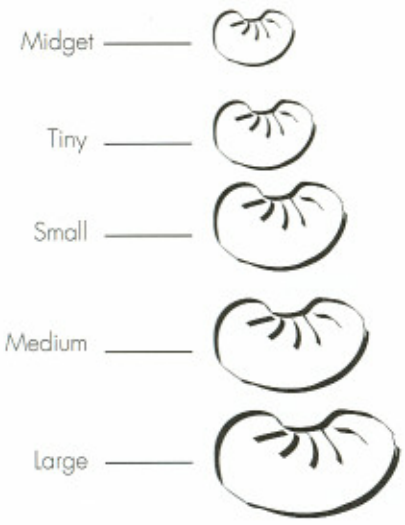
Title 7 CFR 52.449

SAMPLE DESCRIPTION

BEANS, GREEN, CANNED: to be packed to U.S. Grade A standard; Blue Lake variety; #3 size; cut; 6/10.

BEANS, LIMA FROZEN

SIZES



ACTUAL SIZE

GRADES

U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Extra Standard
U.S. Grade C or U.S. Standard
Substandard

POPULAR VARIETIES

Thick-seeded varieties: Baby Potato, Baby Fordhook, Evergreen

Thin-seeded varieties: Henderson, Bush, Thorogreen

HOW PACKED

2½-lb packages, 12 per case
20 lb bulk

PURCHASING TIPS

- "Baby" describes variety, not size of bean.
- "Butter bean" is term used in U.S. South for small lima beans.
- U.S. Grade B is institutional preference.
- If the description does not specify pack size, the bid unit should be per lb.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 52.503

SAMPLE DESCRIPTION

LIMA BEANS, FROZEN: medium size; to be packed to U.S. Grade B standard; thick-seeded or thin-seeded.

Broccoli Fresh

Grades
U.S. Fancy
U.S. No. 1
U.S. No. 2
Unclassified (ungraded)

How packed
23-lb box (14 to 18 bunches)

In season
Available year-round

Purchasing tips
- Grade differences are mainly due to exterior appearance.
- Order broccoli by count; 14 count most popular.

Receiving
- Inspect for firm, compact clusters of small flower buds, no visible yellow, dark green or sage green with purple cast; stalks light green about 5 inches long.
- Thick stems, open bud clusters, and yellow color are signs of poor quality.

Storing
- Refrigerate immediately, temperature fluctuations cause rapid deterioration.
- Mist lightly with water. Do not wash or soak until ready to serve. Icing increases storage time.
- Storage maximum is 5 days.

Standard of identity reference
None

Grade standard reference
Title 7 CFR 51.3555 to 51.3558

Sample description
BROCCOLI, FRESH: to be packed to U.S. No. 1 Grade standard; 14 count; 23 lb box.

BROCCOLI FROZEN

FORMS
Spears or stalks, 3- to 6-inch lengths
Short spears or florets, 1- to 3-inch lengths
Cut, ¾- to 2-inch pieces
Chopped, ¾-inch or less
Pieces (product that does not meet standard for chopped or cut)

GRADES
U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Extra Standard
Substandard
(There is no Grade C standard.)

HOW PACKED
Spears: 2-lb packages, 12 per case
4-lb packages, 6 per case

Cut: 1-lb packages, 12 per case
2-lb packages, 12 per case
2½-lb packages, 12 per case
4-lb packages, 6 per case
20 lb bulk

PURCHASING TIPS
- Spears are most expensive; cut or chopped most in demand.
- U.S. Grade A recommended for best customer acceptance.
- If description does not specify pack preference, bid unit should be per lb.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 7 CFR 52.637

SAMPLE DESCRIPTION
BROCCOLI, FROZEN: spears; to be packed to U.S. Grade A standard; 12/2 lb or 6/4 lb only.

SAMPLE DESCRIPTION
BROCCOLI, FROZEN: cut; to be packed to U.S. Grade A standard; 12/2½ lb only.

BROCCOLI/CABBAGE COLESLAW MIX FRESH CUT

HOW PACKED
5-lb bags, 4 per case

IN SEASON
Available year-round

PURCHASING TIPS
- Specify packaging material with gas permeability rate that assures at least 2% oxygen exchange.
- Description should require sulfite-free product. Sulfite-treated fresh fruits and vegetables for raw consumption are considered adulterated under Section 402(a)(2)(c) of the U.S. Food, Drug and Cosmetic Act.

RECEIVING
- Inspect for quality. Reject swollen bags; product that is discolored, slimy, or wet.
- Check code date for freshness.

STORING
- Store immediately in coldest part of refrigerator. Any break in the cold chain lowers quality and storage time.
- Keep bag sealed until ready to use. Handle carefully to maintain air-tight seal to maximize storage time.
- Use on first-in, first-out basis.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
BROCCOLI/CABBAGE COLESLAW MIX, FRESH CUT: sulfite-free; packaged in gas permeable package; code dated; 4/5 lb.

CABBAGE FRESH

SIZES

Per Federal Regulations:

Small: Pointed*, under 1½ lb; Danish and domestic, under 2 lb

Medium: Pointed*, 1½ lb to 3 lb; Danish and domestic, 2 lb to 5 lb

Large: Pointed*, over 3 lb; Danish and domestic, over 5 lb

*Pointed is any early variety with conical heads

Per Industry Standards:

By number in container:

8 to 10 count (largest head)
10 to 12 count
12 to 16 count (smallest head)

GRADES

U.S. No. 1
U.S. Commercial
Unclassified (ungraded)

POPULAR VARIETIES

Danish: Similar to domestic but leaves more compact, almost white except for outer leaves, stores and ships well

Domestic: Most popular, round head, light green leaves, compact

Early: Conical-shaped (pointed), loosely packed heads

Red: Round head, dark purple leaves, compact

Savoy: Yellow-green, crinkled leaves, loosely compacted

HOW PACKED

50-lb to 60-lb crates
50-lb sacks

IN SEASON

- Available year-round
- Early variety: December to May

PURCHASING TIPS

Large heads (8 count) are best for making slaw. Medium heads are best for most other uses.

RECEIVING

- Inspect for quality. Heads should be reasonably sound and hard, heavy for size, closely trimmed; stems with larger outer leaves cut close to head.
- Reject wilted, light heads; broken heads; heads with decay, moist rot, seed stems, worms, yellowing leaves, detached leaves.

STORING

- Store immediately in coldest part of refrigerator; keep cold, moist, and well ventilated.
- Store uncut and untrimmed; leave outer leaves in place.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 51.450 to 51.452

SAMPLE DESCRIPTION

CABBAGE, FRESH: to be packed to U.S. No. 1 Grade standard; Danish or Domestic; 8 count/50 lb.

COLESLAW FRESH CUT

HOW PACKED
5-lb bags, 4 per case
Some 3-lb and 10-lb bags are available

IN SEASON
Available year-round

PURCHASING TIPS
- Usual mix is green cabbage, carrots, and red cabbage.
- Description can require red cabbage to be packaged separately.
- Specify packaging material with gas permeability rate that assures at least 2% oxygen exchange.
- Description should require sulfite-free product. Sulfite-treated fresh fruits and vegetables for raw consumption are considered adulterated under Section 402(a)(2)(c) of the U.S. Food, Drug and Cosmetic Act.
- The bid unit should be per lb.

RECEIVING
- Inspect for quality. Reject swollen bags; product that is discolored, slimy, or wet.
- Check code date for freshness.

STORING
- Store immediately in coldest part of refrigerator. Any break in the cold chain lowers quality and storage time.
- Keep bag sealed until ready to use. Handle carefully to maintain air-tight seal to maximize storage time.
- Use on first-in, first-out basis.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

COLESLAW, FRESH CUT: sulfite-free; product to contain only green cabbage; packaged in gas permeable package; code dated.

SAMPLE DESCRIPTION

COLESLAW MIX, FRESH CUT: sulfite-free; product to contain green cabbage, carrots, and package of red cabbage; packaged in gas permeable package; code dated.

CARROTS FRESH

SIZES

Jumbo: 1½- to 1¾-inch diameter, minimum 5 inch long

Medium or Large: ¾- to 1½-inch diameter, minimum 5 inch long

Baby carrots

GRADES

U.S. Extra No. 1
U.S. No. 1
U.S. No. 1 Jumbo
U.S. No. 2
Unclassified (ungraded)

HOW PACKED

50-lb bag
1-lb bag, 40 per carton
1-lb bag, 24 per carton

IN SEASON

Available year-round

PURCHASING TIPS

- Baby carrots are available but more expensive.
- Medium carrots are the choice of most users.

RECEIVING

- Inspect for firmness (should break with crisp snap when bent); should be bright orange or red color, fresh-looking, smooth.
- Signs of poor quality: carrots that are wilted, flabby, soft or shriveled, or have decayed areas.

STORING

- Refrigerate immediately.
- Carrots develop bitter taste if stored near ethylene-producing fruits, such as apples, grapes, peaches, pears and plums.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 51.2360 to 51.2364

SAMPLE DESCRIPTION

CARROTS, FRESH: to be packed to U.S. No. 1 Grade standard; medium size; 24/1 lb.

CARROT STICKS FRESH CUT

SIZES
2-inch or 3-inch length

HOW PACKED
5-lb bags, 4 per case

IN SEASON
Available year-round

PURCHASING TIPS
- Specify packaging material with gas permeability rate that assures at least 2% oxygen exchange.
- Description should require sulfite-free product. Sulfite-treated fresh fruits and vegetables for raw consumption are considered adulterated under Section 402(a)(2)(c) of the U.S. Food, Drug and Cosmetic Act.

RECEIVING
- Inspect for quality. Reject swollen bags; product that is discolored, slimy, or wet.
- Check code date for freshness.

STORING
- Store immediately in coldest part of refrigerator. Any break in the cold chain lowers quality and storage time.
- Keep bag sealed until ready to use.

PREPARATION TIPS
A dry, chalky appearance indicates dehydration. Plunge in ice water to restore texture and appearance; drain well.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
CARROT STICKS, FRESH CUT:

3 inch length; sulfite-free; packaged in gas permeable package; code dated; 4/5 lb.

CARROTS FROZEN

FORMS
Whole
Halves
Quarters
Slices, plain or crinkle cut
Dices
Double dices
Strips or shoestrings
Chips
Cuts

GRADES
U.S. Grade A or U. S. Fancy
(all styles except chips)
U.S. Grade B or U.S. Extra Standard
Substandard
(There is no Grade C standard.)

HOW PACKED
2½-lb packages, 12 per case
20 lb bulk
4-lb packages, 6 per case
Size of pack may vary with form ordered.

PURCHASING TIPS
- Slices available cut either ¼-inch or ⅜-inch thick, diameter sizes ⅝-inch to 1⅛-inch.
- Dices are ⅜-inch cubes.
- If description does not specify pack preference, bid unit should be per lb.

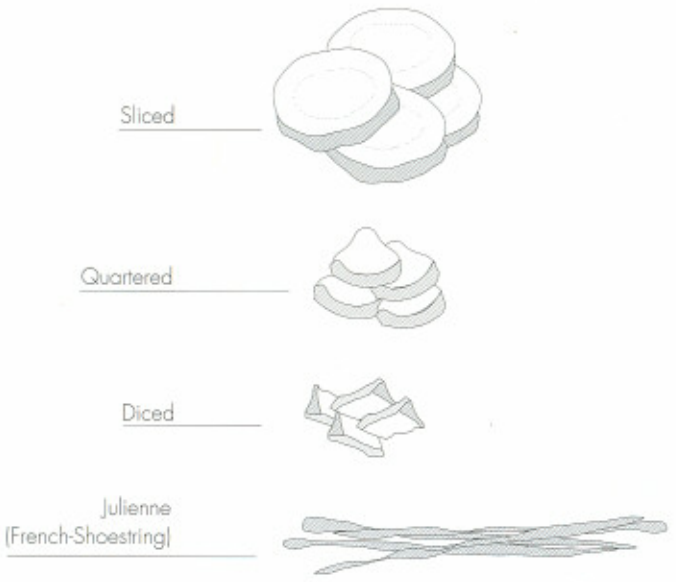
STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 7 CFR 52.703

SAMPLE DESCRIPTION
CARROTS, FROZEN: slices; to be packed to U.S. Grade A standard; ¼ inch thick; maximum diameter 1 inch; 12/2½ lb only.

CARROTS CANNED

FORMS



SIZES

Applies only to slices:
Less than 1½-inch diameter
1½-inch diameter and more

GRADES

U.S. Grade A or U. S. Fancy
U.S. Grade C or U.S. Standard
Substandard
(There is no Grade B.)

HOW PACKED

#10 cans, 6 per case

PURCHASING TIPS

- Minimum drained weight varies by form: 67 oz for whole and sliced less than 1½-inch diameter; 66 oz for whole and sliced more than 1½-inch diameter; 70 oz for diced; 68 oz for quartered; 64 oz for julienne.
- Proposed use determines form and style specified in product description. Diced and sliced forms preferred in institutional service.
- The cut form indicates uneven shape, does not conform to any other form standard.

STANDARD OF IDENTITY REFERENCE

Title 21 CFR 155.200

GRADE STANDARD REFERENCE

Title 7 CFR 52.673

SAMPLE DESCRIPTION

CARROTS, CANNED: to be packed to U.S. Grade A standard; sliced; size less than 1½ inch; 6/10.

CAULIFLOWER FRESH

SIZES
By number of heads per container:
9 count
12 count
16 count (smallest)

GRADES
U.S. No. 1
U.S. Commercial
Unclassified (ungraded)

POPULAR VARIETIES
Veitch Autumn Giant (late)
Snowdrift, Danish Giant (mid-season)
Early Snowball, Super Snowball (early)

HOW PACKED
34 lb average weight (varies with count)
50 lb to 60 lb bulk, in crates

IN SEASON
- Available year-round
- Peak season: October to January

RECEIVING
- Inspect for quality: Clean, firm, compact heads; jacket leaves fresh, green, and brittle; head creamy white. Poor quality: loose, open flower clusters, off color or dried-looking curds.
- Check for head size specified. Head size does not affect quality but does affect yield.

STORING
- Refrigerate immediately. Keep cold and humid. Keep wrapped and covered.
- Use as soon as possible; old cauliflower acquires strong taste and odor.
- Wash just before using; moisture hastens decay.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 7 CFR 51.540 to 51.542

SAMPLE DESCRIPTION
CAULIFLOWER, FRESH: to be packed to U.S. No. 1 Grade standard; trimmed heads; 12 count carton.

CAULIFLOWER *FRESH CUT*

HOW PACKED
3-lb packages, 4 per case

IN SEASON
Available year-round

PURCHASING TIPS
- Specify packaging material with gas permeability rate that assures at least 2% oxygen exchange.
- Description should require sulfite-free product. Sulfite-treated fresh fruits and vegetables for raw consumption are considered adulterated under Section 402(a)(2)(c) of the U.S. Food, Drug and Cosmetic Act.

RECEIVING
- Inspect for quality. Reject swollen bags, or product that is discolored or slimy.
- Check code date for freshness.

STORING
- Store immediately in coldest part of refrigerator. Any break in the cold chain lowers quality and storage time.
- Keep bag sealed until ready to use. Handle carefully to maintain air-tight seal to maximize storage time.
- Use on first-in, first-out basis.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
CAULIFLOWER, FLORETS, FRESH CUT: sulfite-free; packaged in gas permeable package; code dated; 4/3 lb.

CELERY FRESH

SIZES
16-inch stalks

GRADES
U.S. Extra No. 1
U.S. No. 1
U.S. No. 2
Unclassified (ungraded)

POPULAR VARIETIES
Pascal
Green

HOW PACKED
50-lb to 55-lb crates
Small stalks: 36 count per case
Medium stalks: 24 count per case
Large stalks: 18 count per case

IN SEASON
Available year-round

PURCHASING TIPS
- Available in plastic sleeve or unsleeved.
- Grade differences mainly due to exterior appearance.

RECEIVING
Inspect for crisp, clean, straight stalks; leaves that are fresh, green, not wilted.

STORING
- Store in refrigerator; maintain good air circulation.
- Refrigerate until ready to use. Moist celery mildews at room temperature and may wilt.
- Product is odor sensitive. Do not store near apples, carrots, onions, or pears.
- Will dehydrate if left uncovered. Ice water bath will restore moisture.
- If not sleeved, mist lightly.
- Shelf life is 14 to 28 days from harvest or 5 to 7 days at preparation site.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 7 CFR 51.560 to 51.563

SAMPLE DESCRIPTION
CELERY, FRESH: to be packed to U.S. No. 1 Grade standard; sleeved pack, 18/cs.

CORN, CREAM-STYLE FROZEN

GRADES
No grade standards

POPULAR VARIETIES
Golden or yellow
White

HOW PACKED
4-lb packages, 12 per case

PURCHASING TIPS
- Cream-style is produced from whole kernel corn, which is mashed, mixed with sugar, salt, and cornstarch, and heated. Most packers use 3:1 proportion cream to whole kernels.
- Description may require cream-style corn to be processed from U.S. Grade A whole kernel corn.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

CORN, CREAM-STYLE, FROZEN: to be processed from U.S. Grade A standard whole kernel corn; 12/4 lb.

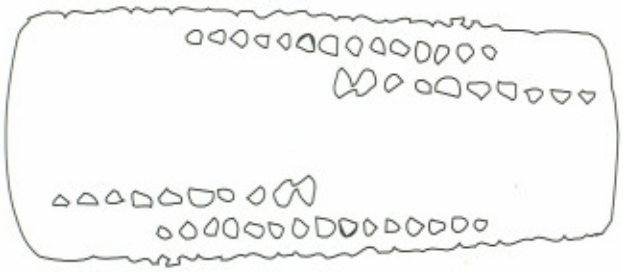
CORN ON THE COB FROZEN

FORMS

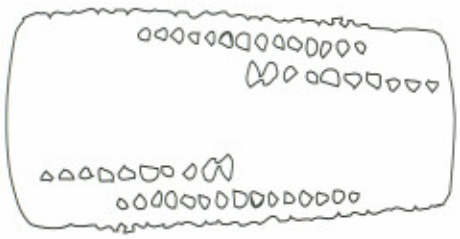
Trimmed: Trimmed at both ends, cut to specific lengths

Natural: Trimmed at stalk end only

SIZES



Regular (ear 3½ inches or more)



Cobbette (ear less than 3½ inches)

GRADES

U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Extra Standard
Substandard
(There is no Grade C standard.)

POPULAR VARIETIES

Golden or yellow
White

HOW PACKED

Regular: 96 count, 48 count, 36 count, 12 count per case

Short (cobbettes): 150 count, 96 count, 48 count, 24 count per case

PURCHASING TIPS

If description does not specify pack preference, bid unit should be per dozen.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 52.935

SAMPLE DESCRIPTION

CORN ON THE COB, FROZEN: to be packed to U.S. Grade A standard; yellow or golden, trimmed; short (cobbettes); 96/case only.

CORN, WHOLE-KERNEL FROZEN

GRADES
U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Extra Standard
U.S. Grade C or U.S. Standard
Substandard

POPULAR VARIETIES
Golden or yellow
White

HOW PACKED
20 lb bulk
2½-lb packages, 12 per case
2-lb packages, 12 per case
5-lb packages, 6 per case
4-lb packages, 6 per case
2½-lb packages, 3 per case

PURCHASING TIPS
If description does not specify pack preference, bid unit should be per lb.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 7 CFR 52.913

SAMPLE DESCRIPTION
CORN, WHOLE-KERNEL, FROZEN:
to be packed to U.S. Grade A standard;
yellow or golden; 20 lb only.

CORN, WHOLE-KERNEL CANNED

GRADES
U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Extra Standard
U.S. Grade C or U.S. Standard
Substandard

POPULAR VARIETIES
Golden or yellow
White (shoepeg)

HOW PACKED
Wet pack: #10 cans, 6 per case
Vacuum pack: #10 cans, 6 per case

PURCHASING TIPS
- Minimum drained weights: vacuum pack 75 oz per can, wet pack 70 oz per can.
- Vacuum pack liquid 20% or less by weight; wet pack liquid is brine.

STANDARD OF IDENTITY REFERENCE
Title 21 CFR 155.130

GRADE STANDARD REFERENCE
Title 7 CFR 52.883

SAMPLE DESCRIPTION
CORN, WHOLE-KERNEL, CANNED:
to be packed to U.S. Grade A standard;
Golden; vacuum pack; 6/10.

CUCUMBERS FRESH

SIZES

Small: Shorter than 6 inch
Medium: Approximately 6 inch long
Large: Longer than 6½ inch

GRADES

U.S. Fancy
U.S. Extra No. 1
U.S. No. 1
U.S. No. 1 Small
U.S. No. 1 Large
U.S. No. 2
Unclassified (ungraded)

INDUSTRY GRADING STANDARDS (NOT USDA) BY SIZE ONLY:

Super Select (best medium size)
Select
Small Select
Small
Large
Plain (off grade)

POPULAR VARIETIES

Ashley
Cherokee 7
Gemini
Palomar
Poinsett
Straight 8

HOW PACKED

55-lb crate or box
22-lb carton
19-lb box

IN SEASON

- Available year-round
- Peak season: March to November

PURCHASING TIPS

- Specify slicing or pickling type.
- U.S. No. 1 Grade is suitable in season; off season U.S. Fancy of same size has fewer defects.

RECEIVING

- Inspect for fresh appearance, medium size, good shape, shiny or waxy surface, green color over at least two-thirds of the exterior.
- Reject if dark, sunken areas indicating decay; if color is yellowish green; underside is yellow, texture is soft; or ends sunken or wrinkled.

STORING

- Schools do not usually have ideal conditions for storing cucumbers. Plan menus to use within 2 days of receipt.
- At temperatures that are too high, cucumbers ripen rapidly and turn yellow. At temperatures that are too low, cucumbers develop pitting and tissue collapse.

STANDARD OF IDENTITY REFERENCE

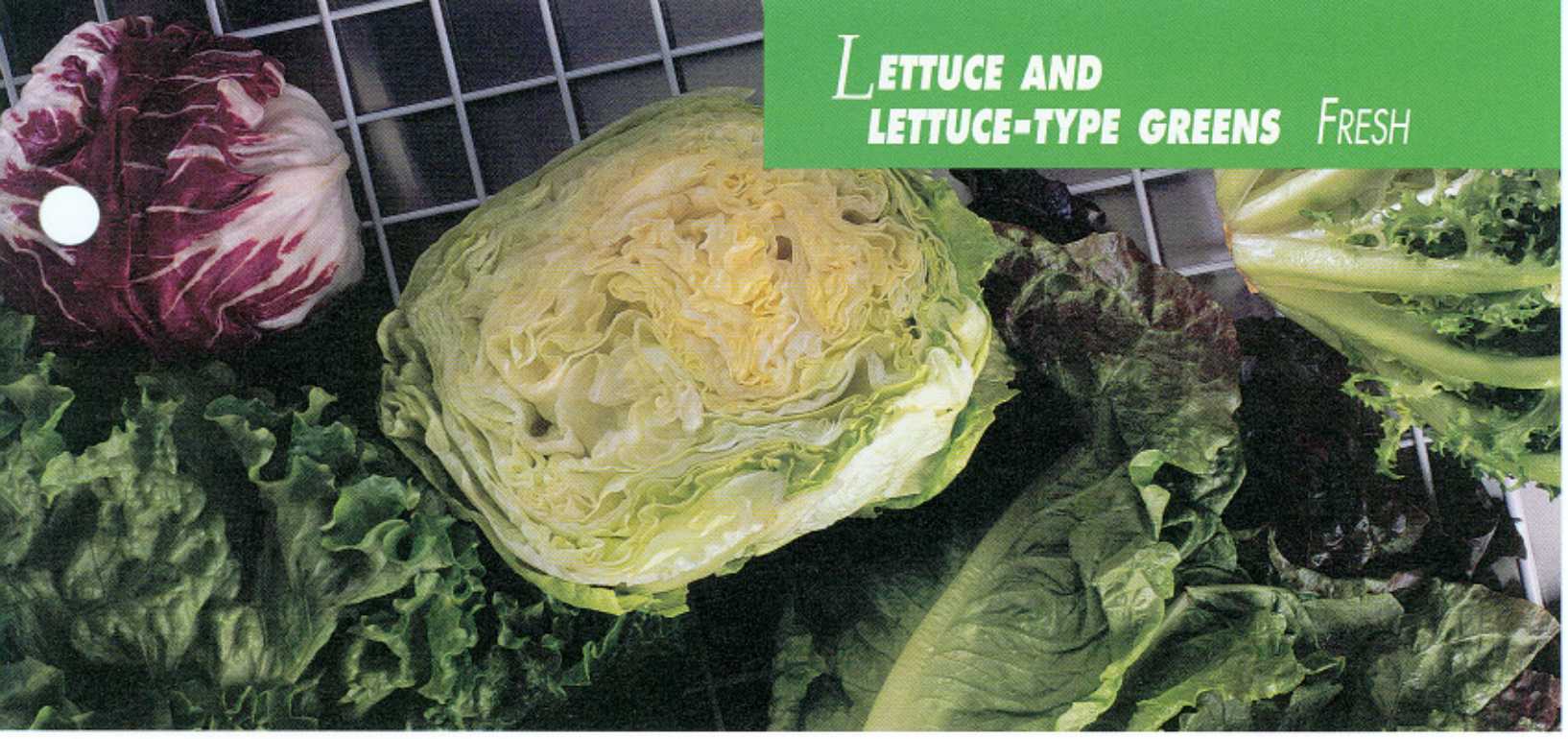
None

GRADE STANDARD REFERENCE

Title 7 CFR 51.2220 to 51.2226

SAMPLE DESCRIPTION

CUCUMBER, FRESH: to be packed to U.S. Fancy Grade standard; medium size; slicing type; 22 lb carton.



LETTUCE AND LETTUCE-TYPE GREENS FRESH

SIZES

Iceberg:
18, 24, 30 count

GRADES

Iceberg, Bibb:
U.S. Fancy
U.S. No. 1
U.S. No. 2

Endive, Escarole, Romaine:
U.S. No. 1

Kale:
U.S. No. 1
U.S. Commercial

Spinach:
U.S. Extra No. 1
U.S. No. 1
U.S. Commercial
Unclassified (ungraded)

POPULAR VARIETIES

Lettuce:
Butterhead: Boston, Bibb, Limestone
Cos: Romaine
Crisphead: Iceberg
Looseleaf: Bunched or garden

Other Greens:
Chicory
Endive
Escarole
Kale
Spinach: Savoy, Broadleaf

HOW PACKED

Iceberg, not wrapped, 50 lb to 55 lb: 30, 24,18 counts; cello wrapped, 42 lb to 45 lb: 30, 24, 18 counts
Bibb: 10-lb cartons
Endive and escarole: 30 lb, 24 count western pack; and 25 lb, 24 count eastern pack
Romaine: 40 lb; (24 count) western pack; 22 lb to 24 lb (24 count) eastern pack
Spinach: 10-oz packages, 12 per carton (eastern); 2½-lb packages, 4 per carton (western); 22 lb loose, varying counts
Kale: 25-lb crate, 24 count

IN SEASON

- Iceberg, endive, escarole available year-round
- Romaine peak season: November to December
- Spinach peak season: January to February and June to August
- Kale peak season: November to April

PURCHASING TIPS

- Many greens are not graded.
- Romaine does not ship or hold well.
- Carton weight of greens purchased by count varies slightly from weights listed under How Packed.

RECEIVING

- Inspect for quality. ***Iceberg:*** Heads should give slightly but be firm and springy, and be free from damage or blemishes. Poor quality heads are heavy for size (indicating over-maturity); have reddish tinge, broken surfaces.
- ***Endive and escarole:*** Should be fresh and crisp. Endive has very curly edges on leaves. Escarole has slightly wrinkled leaves. Wilted yellowing leaves, cracked ribs, or dark stem ends are indications of poor quality.
- ***Kale:*** Should be fresh with good color. Wilted yellowing leaves indicate poor quality.
- ***Spinach:*** Should have dark green color and clean, fresh, crisp leaves. Wilted, long stems indicate poor quality.

STORING

- Store immediately in tightly covered container in coldest part of refrigerator.
- Store away from ethylene producing fruits (apples, bananas, pears, tomatoes).
- Store uncut and untrimmed; leave outer leaves in place.

PREPARATION TIPS

- Core iceberg heads by tapping sharply on counter, core side down, then twist core out.
- Wash in cold water, drain, and refrigerate to crisp.
- Wash kale and spinach in several rinses to remove sand.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 51.2510 to 51.2512 (lettuce)
Title 7 CFR 51.3295 (romaine)
Title 7 CFR 51.3535 to 51.3537 (endive, escarole, chicory)
Title 7 CFR 51.1730 to 51.1732 (spinach)
Title 7 CFR 51.3930 to 51.3931 (kale)

SAMPLE DESCRIPTION

LETTUCE, ICEBERG, FRESH: to be packed to U.S. No. 1 Grade standard; well trimmed; 2 to 2½ doz heads per carton; 40 lb net minimum case wt; growing location to be provided with price quote.

SAMPLE DESCRIPTION

KALE, FRESH: to be packed to U.S. No. 1 Grade standard; well trimmed; 24 count; 25 lb net wt.

SAMPLE DESCRIPTION

SPINACH, FRESH: to be packed to U.S. No. 1 Grade standard; tender Broadleaf; trimmed and washed; eastern 12/10 oz packages or western 4/2½ lb packages.

HOW PACKED

#10 cans, 6 per case

PURCHASING TIPS

- Large volume purchasers may use USDA's Commercial Item Description (CID) A-A-20120A.

  Summary:

  Vegetables used shall be U.S. Grade A, except corn and peas which may be U.S. Grade B.

  Packing medium shall be clear and free from sediment.

  Additives permitted by U.S. Food and Drug Administration may be used.

  Product may contain small pieces of onion, red and green peppers for garnish, to total 2% or less of drained weight.

  Minimum drained weight 65 oz per can.

  Product to contain seven vegetables in the following percentages of drained weight:

  Carrots, diced, ⅜-inch cube: 33% to 52%

  Potatoes, diced: 17% to 35%

  Lima beans, thin seeded: 1% to 12%

  Peas, sweet: 3% to 12%

  Beans, green, short cut or mixed: 3% to 12%

  Corn, yellow, whole kernel: 4% to 8%

  Celery, ½-inch cut: 2% to 9%

  Combined weight of potatoes and carrots not to exceed 72%

- Ingredients and percentages vary by processor.
- CID number A-A-20120A may be used in product description. However, on small orders distributors will offer price on in-stock product.
- To compare brands, examine order of ingredients on product label relative to price of product.
- Prior approval of brands may be necessary to get quality desired.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

MIXED VEGETABLES, CANNED: to be packed to standard of commercial item description A-A-20120A; 6/10.

ONIONS, DRY FRESH

SIZES

Small: 1-inch to 2¼-inch diameter
Medium: 2-inch to 3¼-inch diameter
Jumbo or Large: 3-inch diameter and up (5% may be smaller than specified diameter; 10% may be larger)

POPULAR VARIETIES

Bermuda, Granex, Grano: Mild flavored, crisp, early varieties
Creole, Ehenezes, Australian, Brown, White, Portugal: Strong flavored varieties
Globe, Sweet Spanish, South Pork: Moderate to strong flavor, large size, late varieties
Vidalia, Walla Walla, Main Sweet, Sweet Imperial, Texas Supersweet: Sweet varieties

GRADES

Standards for Bermuda and Creole Type:

U.S. No. 1
U.S. Combination
U.S. No. 2
Unclassified (ungraded)

Standards for Other Types:

U.S. No. 1
U.S. Export No. 1
U.S. Commercial
U.S. No. 1 Boilers (smaller than U.S. No. 1, diameter 1-inch to 1⅞-inch)
U.S. No. 1 Picklers (diameter 1-inch or less)
U.S. No. 2

HOW PACKED

25-lb and 50-lb bags
40-lb and 50-lb cartons

IN SEASON

Available year-round; each growing region has peak season.

PURCHASING TIPS

- Bermuda is an excellent all-purpose onion.
- Soil conditions, climate, and variety – not color – determine flavor.
- The most pungent raw onions are the sweetest when cooked.
- Sweet varieties not appropriate for institutional food service due to short shelf life.
- If description does not specify pack preference, the bid unit should be per lb.

RECEIVING

- Inspect for quality. Onion should have firm, well shaped, short neck; dry and papery outer skin; flesh juicy and crisp; free of green spots, blemish, decay or mold.
- Reject onions with sprouts, soft flesh, or thick, hollow, woody stems.

STORING

- Store in dry, cool, well-ventilated area.
- Store away from foods that absorb odors.
- Do not store with potatoes because onions draw water from other foods.
- Storage life for most varieties is several months.
- Vidalia, Walla Walla, and Maui have high sugar and moisture content and should be used quickly.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 51.2830 to 51.2836 and
51.3195 to 51.3198

SAMPLE DESCRIPTION

ONIONS, DRY, FRESH: to be packed to U.S. No. 1 Grade standard; medium size; Bermuda; 25 lb bag only.

ONIONS, GREEN FRESH

SIZES
Small: Less than ¼-inch diameter
Medium: ¼-inch to 1-inch diameter
Large: 1-inch diameter and up

GRADES
U.S. No. 1
U.S. No. 2
Unclassified (ungraded)

POPULAR VARIETIES
White Lisbon

HOW PACKED
6, 12, 48 count boxes
12 count bags, 4 bags per case

IN SEASON
Available year-round

PURCHASING TIPS
- U.S. No 1, medium size, preferred.
- Green onions are immature plants that may have bulbs but must have green tops.

RECEIVING
- Inspect for quality. Necks should be medium-size and well blanched 2 to 3 inches above root.
- Reject if wilted or tops discolored.

STORING
- Store in coldest part of refrigerator.
- Storage life is 7 to 10 days. Mist lightly with water to extend storage life.
- Store away from foods that absorb odors.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 7 CFR 51.1055 to 51.1057

SAMPLE DESCRIPTION
ONIONS, GREEN, FRESH: to be packed to U.S. No. 1 Grade standard; medium size; 48 count.

PEAS AND CARROTS FROZEN

GRADES
U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Extra Standard
U.S. Grade C or U.S. Standard
Substandard

HOW PACKED
2½-lb packages, 12 per case
4-lb packages, 6 per case
20 lb bulk

PURCHASING TIPS
- Grade standards are based on percentages of each vegetable; size of carrot pieces; color; tenderness after cooking; flavor; absence of defects and blemishes.
- Proportions: Early or sweet type peas not less than 50% by weight; diced carrots not less than 25% by weight. Carrots to be predominantly ¼- to ⅜-inch cubes.
- U.S. Grade A recommended, appearance affects customer acceptance.
- If the description does not specify pack size, the bid unit should be per lb.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 7 CFR 52.2503

SAMPLE DESCRIPTION
PEAS AND CARROTS, FROZEN: to be packed to U.S. Grade A standard.

PEAS AND CARROTS CANNED

CARROT FORMS
Sliced
Diced
Double diced
Strips

GRADES
U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Extra Standard
Substandard
(There is no Grade C standard.)

HOW PACKED
#10 cans, 6 per case

PURCHASING TIPS
- Proportions: Peas not less than 50% of drained weight; carrots not less than 25% of drained weight.
- Minimum drained weight 70 oz per can if carrots sliced or strips, 71 oz if carrots diced or double diced.
- Packing medium: With salt, without salt, and other ingredients.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 7 CFR 52.6203

SAMPLE DESCRIPTION
PEAS AND CARROTS, CANNED: to be packed to U.S. Grade A standard; carrots to be diced; packing medium to be without salt; 6/10.

PEAS, FIELD FROZEN

FORMS
Frozen peas
Frozen peas with snaps

GRADES
U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Standard
Substandard
(There is no Grade C standard.)

POPULAR VARIETIES
Blackeyed
Cream or White Acre
Crowder
Purple Hull

HOW PACKED
2½-lb packages, 12 per case
20 lb bulk

PURCHASING TIPS
- Field peas is generic name for different varieties.
- Variety selected should be specified.
- Mixed peas are a combination of two or more varieties.
- If description does not specify pack preference, bid unit should be per lb.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 7 CFR 52.1666

SAMPLE DESCRIPTION
PEAS, FIELD, BLACKEYED, FROZEN: with snaps; to be packed to U.S. Grade A standard; 20 lb only.

PEAS, FIELD CANNED

GRADES
U.S. Grade A or U.S. Fancy
U.S. Grade C or U.S. Standard
U.S. Grade D or Substandard
(There is no Grade B standard.)

POPULAR VARIETIES
Blackeyed
Blackeyed with snaps
Cream
Crowder
Purple Hull

HOW PACKED
#10 cans, 6 per case

PURCHASING TIPS
- Characteristics determining grade are tenderness and maturity (called character). U.S. Grade A are tender and in a fairly early stage of maturity; U.S. Grade C are fairly tender but may be mealy.
- Minimum drained weight is 72 oz per can.

STANDARD OF IDENTITY REFERENCE
Title 21 CFR 155.200

GRADE STANDARD REFERENCE
Title 7 CFR 52.1642

SAMPLE DESCRIPTION
PEAS, FIELD, BLACKEYED, CANNED: with snaps; to be packed to U.S. Grade A standard; 6/10.

PEAS, GREEN FROZEN

SIZES
#1 (smallest) through #7 (largest)
Not sized

GRADES
U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Extra Standard
U.S. Grade C or U.S. Standard
Substandard

POPULAR VARIETIES
- Smooth skin: Name can be used with terms "early," "June" or "early June."
- Sweet green wrinkled (Telephone is best freezing variety).

HOW PACKED
2-lb packages, 12 per case
2½-lb packages, 12 per case
5-lb packages, 6 per case
20 lb bulk

PURCHASING TIPS
- Grade standards do not specify sizes; however, some packers offer sized product.
- Smaller sizes are more expensive.
- If the description does not specify pack size, the bid unit should be per lb.

STANDARD OF IDENTITY REFERENCE
Title 21 CFR 158.170

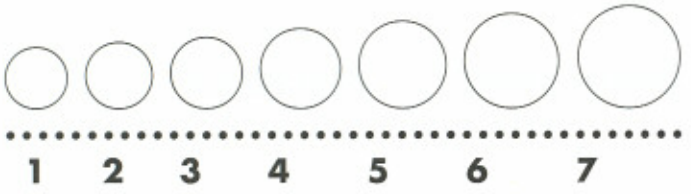
GRADE STANDARD REFERENCE
Title 7 CFR 52.3512

SAMPLE DESCRIPTION
PEAS, GREEN, FROZEN: to be packed to U.S. Grade A standard; #3 or #4 size.

SAMPLE DESCRIPTION
PEAS, GREEN, FROZEN: to be packed to U.S. Grade A standard; 20 lb bulk only.

PEAS, GREEN CANNED

SIZES



#1 (smallest) through #7 (largest)

GRADES

U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Extra Standard
U.S. Grade C or U.S. Standard

POPULAR VARIETIES

- Smooth skin: Name can be used with terms "early," "June" or "early June."
- Sweet green wrinkled.

HOW PACKED

#10 cans, 6 per case

PURCHASING TIPS

- Minimum drained weight usually 70 oz to 72 oz.
- Although packers often use U.S. grade standards, most product packed is not U.S. graded. To specify a grade, a typical description would read "Packed to U.S. Grade (specify) standard." Defects in green peas are visible; therefore, Grade A is recommended.
- The smaller the size, the higher the cost. Lowest cost product is a mixture of sizes or one of the larger sizes. Specifying a size increases the cost but may improve customer acceptance.
- The term "petit pois" can be used only when 80% or more are size #1.

STANDARD OF IDENTITY REFERENCE

Title 21 CFR 155.170

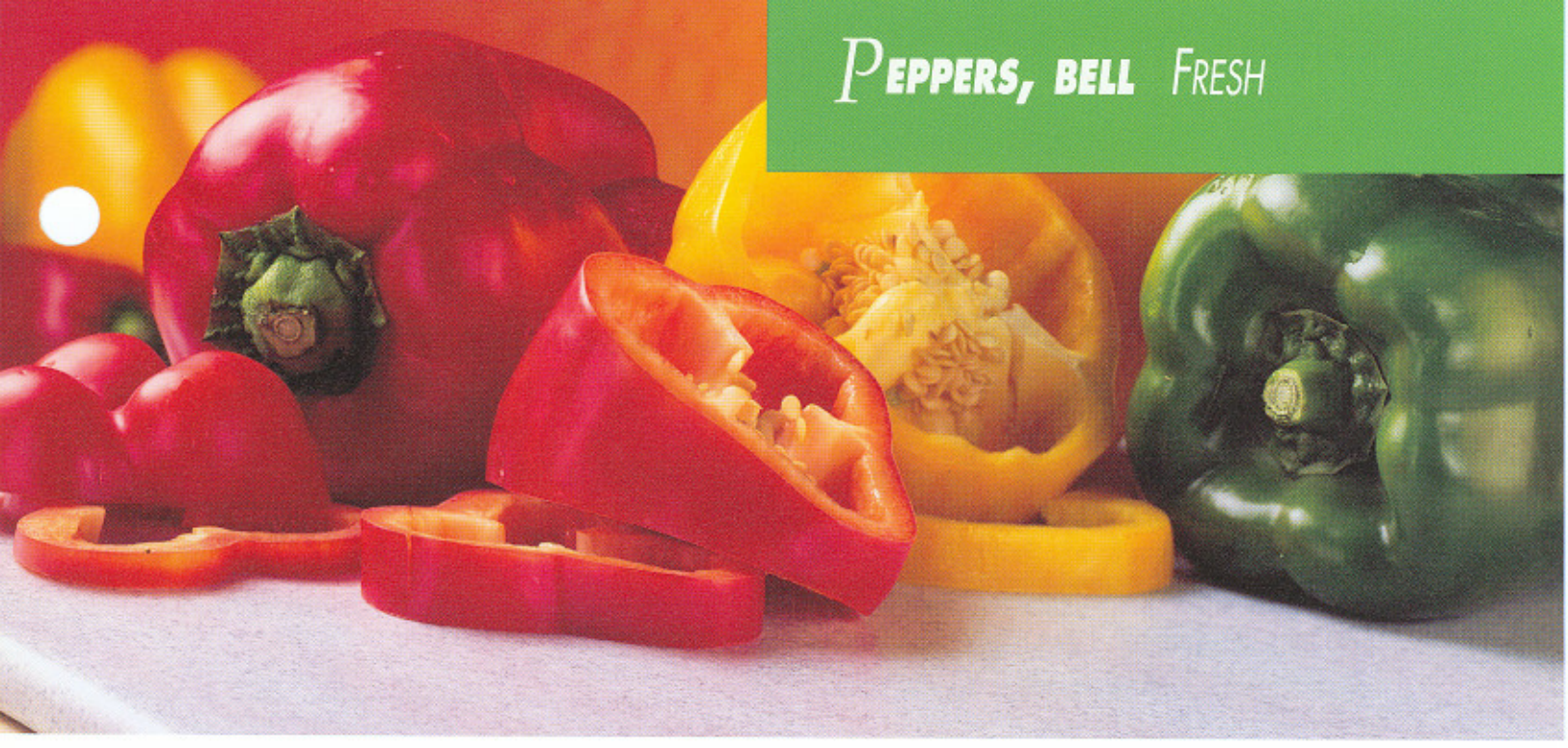
GRADE STANDARD REFERENCE

Title 7 CFR 52.228

SAMPLE DESCRIPTION

PEAS, GREEN, CANNED: to be packed to U.S. Grade A standard; #3 size; 6/10.

PEPPERS, BELL FRESH



SIZES
Small
Medium
Large
Extra large

GRADES
U.S. Fancy: Minimum diameter 3-inch, minimum length 3½-inch
U.S. No. 1: Minimum diameter 2½-inch, minimum length 2½-inch
U.S. No. 2: No size requirement

POPULAR VARIETIES
Burlington
California Wonder
Chinese Giant
Early Cal-Wonder
Harris Early Giant
Neopolitan
Yolo Wonder

HOW PACKED
25-lb and 30-lb cartons

IN SEASON
- Available year-round
- Peak season: May to August

PURCHASING TIPS
- Bell peppers mature to various colors (red, yellow, purple), depending on variety; most are sold green. Some varieties are yellow at both immature and mature stage.
- Sugar content increases with maturity; red and yellow peppers are sweeter than green peppers.
- U.S. No. 1 grade preferred for institutional food service.

RECEIVING
- Inspect for quality. Peppers should be well formed, firm, glossy; rich green, red or yellow color; free from blemish or decay.
- Reject if pale or dull, have soft or mushy spots, or are decayed around stems.

STORING

- Store in coolest part of storeroom or warmest part of refrigerator. Risk of chill damage if stored at a temperature that is too cold.
- Typical shelf life is 8 to 10 days.
- Store away from ethylene producing fruits such as apples, bananas, pears.
- Store away from foods that absorb odors.

PREPARATION TIPS

Wash quickly before serving; do not soak.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

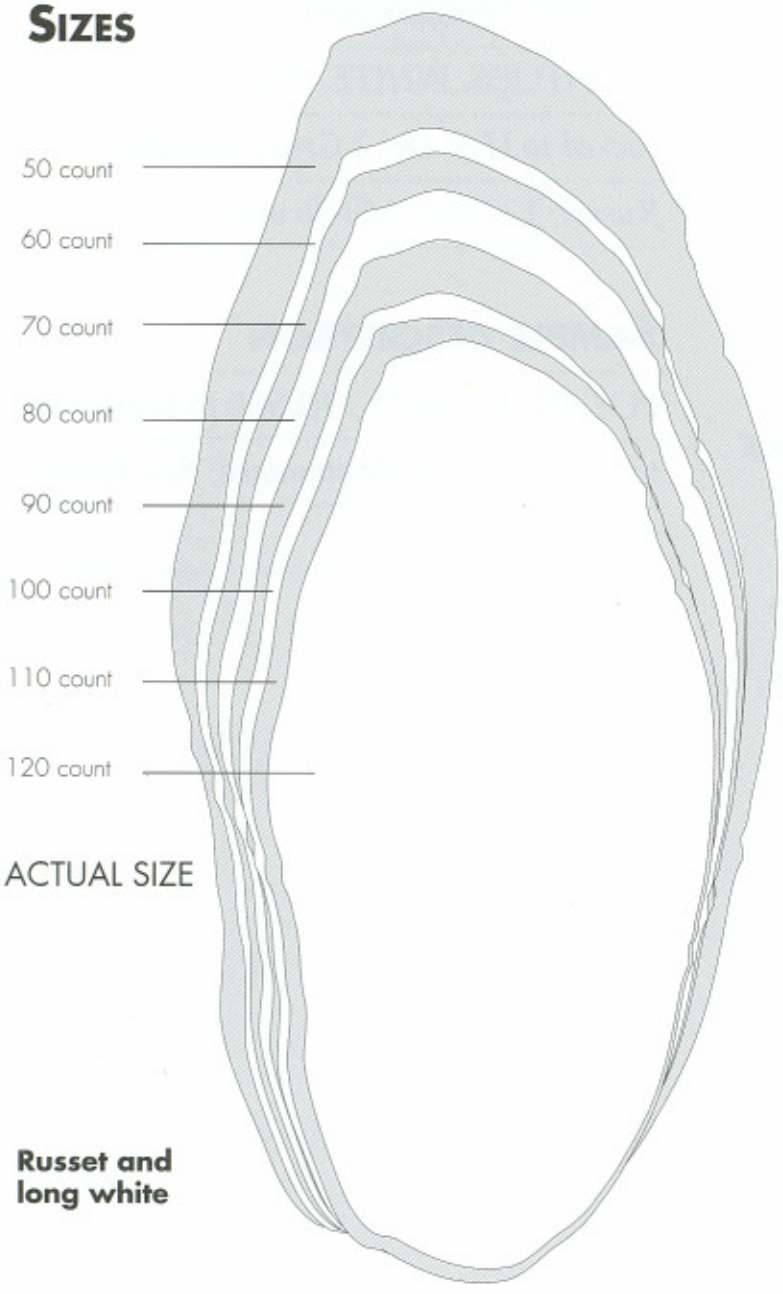
Title 7 CFR 51.3270 to 51.3273

SAMPLE DESCRIPTION

PEPPERS, BELL, FRESH: to be packed to U.S. No. 1 Grade standard; medium size; green color; 25 lb.

Potatoes, white and red
Fresh

Sizes



Russett and long white

Size	No. in 50 lb	Wt. range
50	49 to 52	12 to 19 oz
60	58 to 60	10 to 16 oz
70	66 to 72	9 to 15 oz
80	78 to 82	8 to 13 oz
90	90 to 95	7 to 12 oz
100	100 to 105	6 to 10 oz
110	108 to 115	5 to 9 oz
120	118 to 130	4 to 8 oz

From Washington State Potato Commission

Grades

U.S. Extra No. 1
U.S. No. 1
U.S. Commercial
U.S. No. 2
Unclassified (ungraded)

Popular varieties

Long white: White Rose
Round red: Norland, Red Pontiac, and Red McClure
Round white: Katahdin, Superior, Norchip, Sebago, Ontario, and Crystal
Russet: Norgold, Burbank, Centennial, Bel Rus, and Atlantic

How packed

Applies to round whites and reds only:
100-lb bag
50-lb bag
5-lb, 10-lb, and 20-lb bags

In season

Available year-round

Purchasing tips

- Russet and long white variety are sized by count.
- Round white and red variety vary in size from 1½-inch to 3¾-inch diameter, based on grade.
- Round white and red variety are generally not available by size.

POTATOES, WHITE AND RED FRESH (CON'T)

RECEIVING

Potato should be firm and smooth (not wrinkled); free of soft dark spots, cut surfaces, and greenish color.

STORING

- Store at room temperature in cool, dark place with good air circulation.
- Do not refrigerate.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

7 CFR 51.1540 to 51.1544

SAMPLE DESCRIPTION

POTATOES, WHITE, FRESH: to be packed to U.S. No. 1 Grade standard; Russet; 120 size; 1/50 lb only.

SAMPLE DESCRIPTION

POTATOES, RED, FRESH: to be packed to U.S. No. 1 Grade standard; Red Round; 1/50 lb only.

Potatoes, French fried
Frozen

Forms

General cuts

Crinkle cut
Straight cut

Strips

Shoestring

Diced

Rissole

Nearly whole or large cuts

Other

Sizes

General cut, cross-section widths (inches):
3/8 x 3/8, 1/2 x 1/4, 1/2 x 1/2, 5/8 x 5/8

Shoestring and thin strips, cross-section widths (inches):
3/16 x 3/16, 1/4 x 1/4, 5/16 x 5/16, 1/4 x 3/8, 1/4 x 5/8

Length

Extra long: Minimum 80% are 2 inch or longer, and 30% of those must be 3 inch or longer.
Long: 70% are 2 inch or longer, and 15% of those are 3 inch or longer.
Medium: 50% are 2 inch or longer.
Short: Fewer than 50% are 2 inch or longer.
Line flow: Cut strips with no length designation.

Grades

U.S. Grade A or U.S. Fancy (does not apply to strip style, short length)
U.S. Grade A Short or U.S. Fancy (applies to strip style, short length only)
U.S. Grade B or U.S. Extra Standard
Substandard

Popular varieties

Of 12 leading varieties, the two listed below are best for French fries because of high solids and low moisture content:
Long white: Russet Burbank
Round to oblong white: Katahdin

How packed

5-lb packages, 6 per case
4-lb packages, 6 per case
4½-lb packages, 6 per case
6-lb packages, 6 per case
30 lb bulk

Purchasing tips

- Percent solids determines eating quality. High solids and low moisture make fries that are mealy, not soggy.
- Typical shoestring French fries are 33.5% to 38.5% solids, including 5.5% to 6.5% fat by weight, with variations as shown below. The values show percentages of solids after processing and parfrying; that is, as shipped from packer.

	Top grade solids	***Good grade solids***
Shoestring, ¼ inch	34% to 38%	30% to 34%
Crinkle cut, 3/8 to ½ inch	30% to 34%	26% to 31%
Straight cut, 3/8 to ½ inch	30% to 34%	26% to 30%
Steak (thick)	29% to 33%	26% to 28%

POTATOES, FRENCH FRIED
FROZEN (CON'T)

- Cooking reduces moisture, raising solids. Above products could be up to 43% solids after cooking; that is, as served.
- Specify solid content in product description. Thin cuts require higher solid percentages than steak cuts or thick cuts. Verification of solids requires lab analysis; allow 2% variation.
- Processor terms may vary from standard; e.g., processor's "slim" cut is smaller than regular but larger than shoestring. Strip cut is traditional form.
- Steak cut is processor's term for cuts with a cross section width of 3/8 x 3/4 inch or larger.
- Most packers use their own grades, which usually parallel U.S. grade and length standards.
- French fries are available with seasoned coating or with a clear coating. The clear coating is potato starch. Potato starch improves holding time.
- Packing materials include poly-lined paper bags (pillo pak), cardboard cartons with or without overwrap, or poly-lined bulk pack.
- Pre-approving brands is the simplest way to assure quality and characteristics desired every time.
- Oven fries are processed differently and must be designated in description. Crinkle cuts are better for oven preparation than straight cuts. Length standards do not apply to oven fries.

RECEIVING

Make sure product is completely frozen when received; store immediately.

STORING

- Keep product completely frozen until cooked to minimize fat absorption and maximize crispness.
- Rotate packs to prevent moisture loss, ice crystals, and off odors.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 52.2395

SAMPLE DESCRIPTION

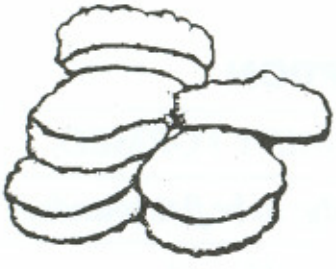
POTATOES, FRENCH FRIES, FROZEN: oven-ready; to be packed to U.S. Grade A standard; crinkle cut; 1/2 x 1/2 inch; 30% to 34% solids; 6/5 lb. Approved brands: ABC Foods A103, DEF FoodsX502, PotsR29, TooP32.

Potatoes, Specialty, Formed
Frozen

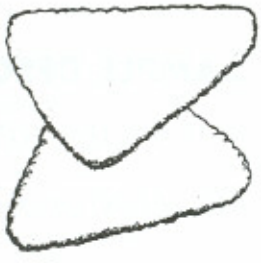
Forms

Cylinder (log)

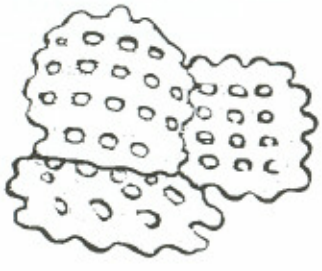
Flat Oval



Flat Round



Triangle or Wedge



Waffle

Sizes
Vary with form and manufacturer

Grades
No grade standards

How Packed
5-lb packages, 6 per case
30 lb bulk
24 lb bulk
Some forms sold by count

Purchasing Tips
- Products are made from mashed, cubed, shredded or chopped white potatoes; some coated with potato flour, starch, or flakes. Seasoning may be added before forming.
- Most of these products are known by trade names rather than generic terms.
- Request from manufacturer fortification information. Many processors fortify products with vitamins and minerals.
- Request from manufacturer sizes and number of servings per lb.
- Some products are processed for deep frying, some for oven cooking. State in description product for deep-fat frying or oven-ready.
- If the description does not specify pack size the bid unit should be per lb.

Receiving
Make sure product is completely frozen when received; store immediately.

POTATOES, SPECIALTY, FORMED FROZEN (CON'T)

STORING

- Keep product completely frozen until cooked to minimize fat absorption and maximize crispness.
- Rotate packs to prevent moisture loss, ice crystals, and off odors.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

POTATOES, SPECIALTY FORMED, FROZEN: oven-ready; to be cylinder (log) shaped; fortified with vitamin C; 45 to 55 per lb; 6/5 lb only; approved brands: ABC Foods1102, Pots5201, Hoods211.

SAMPLE DESCRIPTION

POTATOES, SPECIALTY FORMED, FROZEN: oven-ready, to be triangular-shaped; 1 oz size; fortified with vitamin C; bulk pack only; approved brands: ABC555; DEF111; XYZ101.

SAMPLE DESCRIPTION

POTATOES, SPECIALTY FORMED, FROZEN: oven-ready; to be flat rounds, 59 to 64 per lb; approved brands: ABC1010; DEF2020; XYZ103.

POTATOES, WHOLE WHITE
FROZEN

FORMS
Whole baked
Stuffed

SIZES
2½ oz to 4 oz
4 oz
5 oz
6 oz
7 oz
8 oz
10 oz

HOW PACKED
By number in container:

50 count weighs	10 oz
60 count weighs	8 oz
73 count weighs	7 oz
78 count weighs	6 oz
96 count weighs	5 oz
120 count weighs	4 oz
190 count weighs	2½ oz

PURCHASING TIPS
- Stuffed potato is baked potato cut in half, flesh scooped and mashed with seasonings, seasoned mixture returned to shell in rosette or piped style, packed in trays or layers in a corrugated carton.
- Seasonings available for stuffed potatoes: Cheddar cheese, sour cream, sour cream and chives, gourmet and plain.
- Rissole style are whole or nearly whole potatoes of nearly the same size. Rissole style potatoes are used for baked and stuffed potatoes.
- Processed potatoes may be U.S. Grade A; however, there is no grade standard for processed baked or stuffed potatoes.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION

POTATOES, WHOLE WHITE, FROZEN: baked; plain flavor; 4 oz size; 120 count.

POTATOES, SWEET FRESH

GRADES
U.S. Extra No. 1
U.S. No. 1
U.S. Commercial
U.S. No. 2

POPULAR VARIETIES
Beauregard
Hernandez
Jewel

HOW PACKED
10-, 20- and 40-lb cartons

IN SEASON
- Available year-round
- Peak season: November to December

PURCHASING TIPS
- True yams are rare in the United States. Yam is a root, sweet potato a tuber; yam flesh is white, sweet potato is orange.
- Grade difference primarily size. U.S. No. 1 is 3- to 9-inch long, 1¾- to 3¼-inch diameter; larger potatoes may be U.S. No. 2.
- If description does not specify pack size, bid unit should be per lb.

RECEIVING
- Potato should be clean, smooth, well-shaped, firm and bright in appearance, with blemish-free skin.
- Decay appears as discolored, shriveled, or sunken areas. Decay causes unpleasant flavor even to unaffected parts.

STORING
Store in cool, dark place at room temperature.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
7 CFR 51.1600 to 51.1603

SAMPLE DESCRIPTION
POTATOES, SWEET, FRESH: to be packed to U.S. No. 1 standard; Beauregard.

POTATOES, WHOLE WHITE
FROZEN

FORMS
Whole baked
Stuffed

SIZES
2½ oz to 4 oz
4 oz
5 oz
6 oz
7 oz
8 oz
10 oz

HOW PACKED
By number in container:

50 count weighs	10 oz
60 count weighs	8 oz
73 count weighs	7 oz
78 count weighs	6 oz
96 count weighs	5 oz
120 count weighs	4 oz
190 count weighs	2½ oz

PURCHASING TIPS
- Stuffed potato is baked potato cut in half, flesh scooped and mashed with seasonings, seasoned mixture returned to shell in rosette or piped style, packed in trays or layers in a corrugated carton.
- Seasonings available for stuffed potatoes: Cheddar cheese, sour cream, sour cream and chives, gourmet and plain.
- Rissole style are whole or nearly whole potatoes of nearly the same size. Rissole style potatoes are used for baked and stuffed potatoes.
- Processed potatoes may be U.S. Grade A; however, there is no grade standard for processed baked or stuffed potatoes.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
POTATOES, WHOLE WHITE, FROZEN: baked; plain flavor; 4 oz size; 120 count.

RADISHES FRESH

GRADES
U.S. No. 1
U.S. Commercial

POPULAR VARIETIES
Red globe: Round, bright red exterior and crisp white interior. This is the most popular variety.
White: Round, white exterior and interior

HOW PACKED
6-oz bags, 30 to 36 per case
40-lb bulk carton
25-lb bulk bags
1-lb bags, 14 per case

IN SEASON
- Available year-round
- Peak season: February to May

RECEIVING
- Inspect for pithiness.
- Reject radishes with external damage or with dry or wilted appearance.

STORING
- Store radishes with tops iced.
- Refrigerate topped radishes in coldest part of refrigerator.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 7 CFR 51.2397 to 51.2398

SAMPLE DESCRIPTION
RADISHES, FRESH: to be packed to U.S. No. 1 Grade standard; Red globe; 14/1 lb.

SALAD MIX FRESH CUT

HOW PACKED
5-lb bags, 4 per case

IN SEASON
Available year-round

PURCHASING TIPS
- Most widely available mix uses iceberg lettuce, shredded carrots, and cabbage.
- Shredded lettuce may be cut in various sizes, from 1/16-inch to 1/4-inch.
- Some processors make other mixes to order, using other lettuce varieties, usually only for large-volume buyers.
- Specify packaging material with gas permeability rate that assures at least 2% oxygen exchange.
- Prices of pre-cut produce generally are more stable than comparable fresh produce.
- Description should require sulfite-free product. Sulfite-treated fresh fruits and vegetables for raw consumption are considered adulterated under Section 402(a)(2)(c) of the U.S. Food, Drug and Cosmetic Act.

RECEIVING
- Inspect for quality. Reject swollen bags; product that is discolored, slimy, or wet.
- Check code date for freshness.

STORING
- Store immediately in coldest part of refrigerator. Any break in the cold chain lowers quality and storage time.
- Keep bag sealed until ready to use.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
SALAD MIX, FRESH CUT: product to be made with shredded iceberg lettuce, carrots, and cabbage; shredded lettuce uniformly cut 1/8 to 1/4 inch widths; sulfite-free; packaged in gas permeable package; code dated; 4/5 lb.

SPINACH FRESH CUT

HOW PACKED
10-oz bags, 12 per case
2½-lb bags, 4 per case

IN SEASON
Available year-round

PURCHASING TIPS
- Specify packaging material with gas permeability rate that assures at least 2% oxygen exchange.
- Description should require sulfite-free product. Sulfite-treated fresh fruits and vegetables for raw consumption are considered adulterated under Section 402(a)(2)(c) of the U.S. Food, Drug and Cosmetic Act.

RECEIVING
- Inspect for quality. Reject swollen bags; product that is discolored, slimy, or wet.
- Check code date for freshness.

STORING
- Store immediately in coldest part of refrigerator. Any break in the cold chain lowers quality and storage time.
- Keep bag sealed until ready to use. Handle carefully to maintain air-tight seal and to maximize storage time.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
SPINACH, FRESH: stemmed and washed; sulfite-free; packaged in gas permeable package; code dated; 12/10 oz.

SQUASH FRESH

SIZES

Summer Squash

Small: 4-inch long, ¾-inch diameter
Medium: 6½-inch long, 1½-inch diameter
Large: 7- to 9-inch long, 2½- to 3-inch diameter

Crookneck

Small
Medium
Large

Winter

All varieties relatively large

GRADES

U.S. No. 1
U.S. No. 2
Unclassified (ungraded)

POPULAR VARIETIES

Summer squash: Zucchini, crookneck, straight neck
Winter squash: Acorn, banana, butternut, hubbard, spaghetti, turban, buttercup

HOW PACKED

Summer squash: 22- to 28-lb cartons
Winter squash: 24-count to 36-count cartons for acorn, buttercup, butternut, spaghetti; 10-count to 45-count cartons for banana and hubbard

IN SEASON

- ***Summer squash:*** April to November
- ***Winter squash:*** December to March

Imports available year-round

RECEIVING

- Inspect for quality. Summer squash should be firm with shiny, tender skin, color typical of variety, free of injury. Reject pitted, dull, or spotted squash.
- Winter squash should be heavy, with hard rind, dull color typical of variety. Reject light weight, shiny, or soft squash.

STORING

- Store summer squash in a dry, well-ventilated area at room temperature and use as soon as possible.
- Store winter squash in dry, well-ventilated area at room temperature.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 7 CFR 51.4031 and 51.4050 to 51.4053

SAMPLE DESCRIPTION

SQUASH, SUMMER CROOKNECK, FRESH: to be packed to U.S. No. 1 Grade standard; small; 22 lb carton.

SUCCOTASH CANNED

FORMS
Corn and lima beans
Corn and snap beans
Corn, lima beans, and tomatoes
Corn, snap beans, and tomatoes

GRADES
U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Extra Standard
U.S. Grade C or U.S. Standard
Grade D or Substandard

HOW PACKED
#10 cans, 6 per case

PURCHASING TIPS
- Recommended fill of container 90% of total volume; minimum drained weight not established in federal regulations.
- May be packed with added water, with or without added sugar or salt.
- Specify vegetable mix (example: corn and lima beans) and corn form: whole-kernel or cream style.
- Specify lima bean form: fresh, frozen, or dry soaked.

STANDARD OF IDENTITY REFERENCE
None

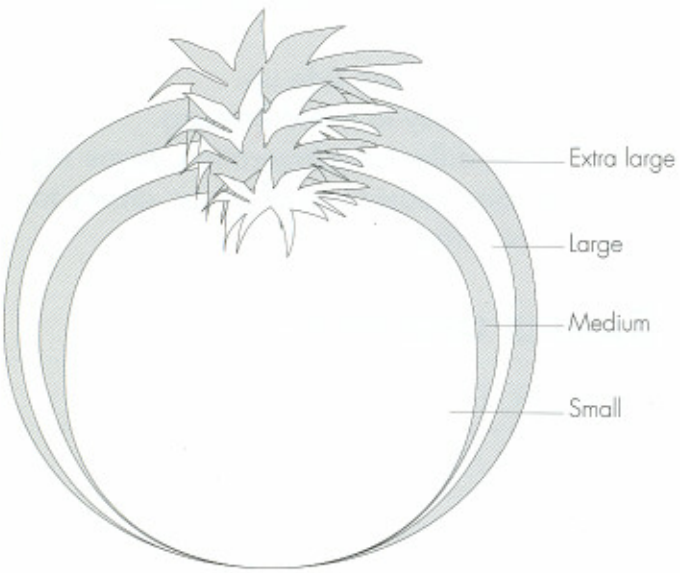
GRADE STANDARD REFERENCE
Title 7 CFR 52.6002

SAMPLE DESCRIPTION
SUCCOTASH, CANNED: to be packed to U.S. Grade A standard; mixture: creamed corn and frozen lima beans; 90% fill of container; 6/10.

SAMPLE DESCRIPTION
SUCCOTASH, CANNED: to be packed to U.S. Grade A standard; mixture: whole kernel corn, snap beans, and tomatoes; 90% fill of container; 6/10.

TOMATOES FRESH

SIZES



ACTUAL SIZE

GRADES

U.S. No. 1
U.S. Combination
U.S. No. 2
U.S. No. 3

POPULAR VARIETIES

Florida	***California***
Agriset	Merced
Bonita	Olympic Sunbrite
Solar Set	Shady Lady
Sunny	Sunbolt

TYPES (NOT VARIETIES)

Cherry: Small, round; for salad and garnish
Round: Available in different sizes; an all-purpose tomato

HOW PACKED

Round: 25 lb bulk
18-lb to 20-lb flat or carton (2 layered)
30-lb flat or carton (3 layered)
Cherry: 12 per pint

IN SEASON

Available year-round

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 51.1855 to 51.1858

PURCHASING TIPS

- Tomatoes that are not USDA graded may use old sizing standard, shown in following comparison:

*Old size**	*New size*	*Minimum diameter*
7 x 7	Small	2⅛"
6 x 7	Medium	2¼"
6 x 6	Large	2½"
5 x 6	Extra large	2¾"

*Refers to number of rows in a tray and number of tomatoes in the row.

- When ordering by old size, specify weight of flat, 20 to 21 lb. If flat is USDA inspected/graded, tomato size will be stamped on carton. Florida does not ship small tomatoes.
- Tomatoes may be ordered by stage of ripeness desired:
  Stage 1, green: Surface completely green
  Stage 2, breaker: Green to tannish yellow, pink or red on 10% or less of surface
  Stage 3, turning: 10% to 30% of surface is tannish yellow, pink or red
  Stage 4, pink: 30% to 60% of surface is pink or red
  Stage 5, light red: 60% to 90% of surface is pink or red
  Stage 6, red: More than 90% of surface is red
- "Vine ripe" tomatoes are picked at Stages 2, 3, and 4.
- Tomatoes have best flavor when fully ripe.

RECEIVING

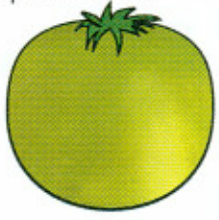
Inspect for bright shiny skin in all stages of ripeness, firm flesh, size and color as ordered.

STORING

- Store at room temperature away from sunlight and in area with good air circulation.
- Use ripe tomatoes within 3 days.
- Store unripe tomatoes away from sunlight. Light pink tomatoes (Stage 4) ripen in 3 to 5 days.
- Store tomatoes stem side up.
- Handle carefully to avoid bruising.
- Authorities differ on refrigeration. Some say refrigeration causes loss of flavor; others say refrigerate when ripe.

SAMPLE DESCRIPTION

TOMATOES, FRESH: to be packed to U.S. No. 1 Grade standard; ripeness stage 5; large or 6 x 6; 18 to 20 lb.


Green

Breaker

Turning

Pink

Light Red

Red

TOMATOES CANNED

FORMS

Whole
Sliced
Wedged
Diced
Crushed
Stewed

GRADES

U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Extra Standard
U.S. Grade C or U.S. Standard
Substandard
(Do not apply to crushed or stewed)

HOW PACKED

#10 cans, 6 per case

PURCHASING TIPS

- Tomatoes are packed as regular pack (packing medium is tomato juice), tomato puree, and tomato paste. Regular pack may be whole, sliced, or wedged.
- Minimum drained weight for all forms of U.S. Grade A and U.S. Grade B is 63.5 oz per can; for Grade C, 54.7 oz per can.
- Whole tomatoes may be solid pack (no added liquid).
- Tomatoes in all forms may be canned with or without peel.
- Grade B is recommended when appearance is not important; that is, when tomatoes are served in mixed dishes such as spaghetti.
- Diced tomatoes save labor and usually are less expensive than whole pack; may be packed in juice or puree.
- Crushed and stewed tomatoes have no standard of identity or grade standard; each product varies with the processor. Recommendations: Tomato soluble solids (TSS) 12% or greater; color, flavor, and odor equivalent to U.S. Grade A for canned tomato puree.

STANDARD OF IDENTITY REFERENCE:
Title 21 CFR 155.190

GRADE STANDARD REFERENCE:
Title 7 CFR 52.5168

SAMPLE DESCRIPTION

TOMATOES, CANNED, DICED: peeled; to be packed to U.S. Grade B standard; 6/10.

SAMPLE DESCRIPTION

TOMATOES, CANNED, CRUSHED: peeled; TSS 12% or greater; color, flavor, odor to be equivalent to U.S. Grade A for tomato puree; 6/10.

TURNIP GREENS WITH TURNIPS* FROZEN

GRADES
U.S. Grade A or U.S. Fancy
U.S. Grade B or U.S. Extra Standard
Substandard
(There is no Grade C standard.)

HOW PACKED
3-lb packages , 12 per case

PURCHASING TIPS
Federal standard allows 50% to 80% greens and 20% to 50% roots. Food industry packs two combinations:
1) Turnip greens with 20% diced turnips
2) 66.7% turnip greens with 33.3% diced turnips

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
Title 7 CFR 52.3735

SAMPLE DESCRIPTION
TURNIP GREENS WITH TURNIPS, FROZEN: to be packed to U.S. Grade A standard; chopped turnip greens with diced turnips; 80/20 proportion; 12/3 lb.

* See leafy greens, frozen, for information on turnip greens without turnips.

VEGETABLE BLENDS FROZEN

GRADES
No U.S. Grades

HOW PACKED
Size of pack varies with blend and packer.

PURCHASING TIPS
- No grade standards; each blend will vary in kind, percentage, and cut of vegetables used. Read labels for ingredients and predominance of each.
- Popular blends listed usually contain ingredients shown:
  - ***California blend:*** Cut broccoli, cauliflower florets, crinkle cut carrots
  - ***Normandy blend:*** Broccoli spears, crinkle cut carrots, cauliflower florets
  - ***Italian blend, also called 5 blend:*** Zucchini squash, sliced carrots, cauliflower, Italian green beans, baby carrots.
  - ***Midwest blend:*** Carrots, cut green beans, whole kernel corn
  - ***Oriental blend:*** 40% French cut green beans, 35% cut broccoli, 20% onions, 5% sliced mushrooms.
  - ***Scandinavian blend, also called 5 blend:*** Peas, sliced zucchini squash, julienne carrots, cut green beans, chopped onion.
  - ***Stew vegetables:*** Potatoes, carrots, celery, onion.
  - ***Stir fry blend:*** Broccoli spears, julienne green beans, sugar snap peas, celery, red peppers, water chestnuts, onion slices. (Some packers include only mushrooms, water chestnuts, and sweet red peppers.)
- To get the blend desired may require prior brand approval.

STANDARD OF IDENTITY REFERENCE
None

GRADE STANDARD REFERENCE
None

SAMPLE DESCRIPTION
VEGETABLE BLEND, FROZEN:
California; mixture to contain cut broccoli, cauliflower florets, crinkle cut carrots; predominance to be order listed; 12/2 lb only.

APPENDIX 1: LAWS, STANDARDS & REGULATIONS

The United States enjoys one of the safest food supplies in the world. The laws and regulations required to achieve that safe food supply are lengthy and complicated. A realistic goal is to understand the basic purpose of each law and know where to go for additional information when necessary.

The purposes of the food laws are stated in the 1977 edition of *Food Purchasing Pointers for School Food Service*, published by the Food and Nutrition Service (now Food and Consumer Service) of the U.S. Department of Agriculture (USDA). Those purposes remain true today. In short, the laws are designed to:

- Ensure real food value.
- Maintain integrity of foods.
- Protect quality and quantity of all basic foods.
- Protect the health of the buyer.
- Promote honesty.
- Provide informative labeling.

Here is a brief review of the laws that accomplish these purposes:

The Food, Drug and Cosmetic Act

The Food, Drug and Cosmetic Act was passed in 1938. The Food and Drug Administration (FDA), which is part of the U.S. Department of Health and Human Services, is responsible for administering it. To contribute to the safety of our food supply, this law...

- Prohibits the shipment in interstate commerce of a misbranded food product.
- Considers a food mislabeled if it contains false or misleading statements.
- Prohibits shipment in interstate commerce of adulterated food products.
- Establishes definitions, standards of identity, standards of quality, and standards of fills for containers of food.

The Nutrition Labeling and Education Act

The Nutrition Labeling and Education Act (NLEA) of 1990 made several important changes in the Food, Drug and Cosmetic Act. The NLEA requires a nutrition facts label on most food products sold in grocery stores. Institutional foods were exempt from the labeling requirements, but many food manufacturers voluntarily include the nutrition facts label on products for school use. This voluntary labeling provides valuable information for school food authorities working to implement the *Dietary Guidelines for Americans* in menus. A copy of a sample nutrition facts label is shown in Appendix 3.

The Agriculture Marketing Act

The Agriculture Marketing Act authorizes USDA's Agricultural Marketing Service (AMS) to provide a voluntary inspection and grading service for fruits and vegetables. This service has proved to be extremely valuable for purchasers of processed fruits and vegetables.

Most processed fruits and vegetables that schools purchase are not graded by USDA, but processors base their packing on USDA grade standards.

One of the many excellent references on private label quality designations is the National Food Service Management Institute's *First Choice, A Purchasing Systems Manual for School Food Service.*

The Meat Inspection Act

The Meat Inspection Act was passed in 1906 and has been amended several times. It is administered by USDA's Food Safety and Inspection Service (FSIS). The basic requirements of this law are:

- Meats sold in interstate commerce shall be inspected for wholesomeness.
- Meats shall not be manufactured containing harmful substances.
- Meats shall not be labeled in a false or deceptive manner.
- Meats shall be processed in a clean and sanitary manner.
- Meats shall be labeled with the federal inspection stamp.

Consistent with this law, all meat products must show the establishment number of the manufacturing facility where the product was converted to the form in which it is sold. School purchasers should look for this establishment (est.) number to identify the manufacturer of a product. Inspection seals look like this:

The Tariff Act of 1930

The Tariff Act of 1930 regulates imported foods and is administered by the U.S. Customs Service. The regulations for it are in *Code of Federal Regulations,* Volume 19.

The Poultry Products Inspection Laws

The Poultry Products Inspection Laws require inspection of all poultry moving across state lines and in foreign commerce.

APPENDIX 2: SOURCES OF INFORMATION

This reference guide was carefully assembled to provide product descriptions helpful to child nutrition professionals who purchase food for school meals. All of the information in this guide was thoroughly checked. It came from several sources.

Government agencies responsible for quality issues — in other words, grade standards and standards of identity — were asked for that information. Some state departments of agriculture, as well as national trade and individual product organizations, were asked for general product information.

In addition, many manufacturers were contacted to obtain information on product forms, product sizes, varieties marketed, case packing units, factors necessary for producing a quality product, and costs of product grades available. Some information conflicted, and some organizations failed to respond. The authors chose the majority opinion when there were differences in information supplied. If there was no clear majority opinion, both viewpoints were presented in the product fact sheets.

Information on products was limited to those most often used in institutional food service. The sample descriptions are based on the products that the industry partners indicated schools use.

Specific references are listed below:

REFERENCES

Code of Federal Regulations (CFR)

Title 7, Parts 46 to 51	Fresh fruits, vegetables, and nuts
Title 7, Part 52	Canned and frozen fruits and vegetables
Title 7, Parts 52 to 209	Dairy products and meats
Title 9, Part 200 to end	Animals and animal products
Title 50, Parts 200 to 599	Wildlife and fisheries
Title 21, Parts 19 to 199	Food and drug (standards of identity for food products)

Food Identification and Standards, 1992, second edition. (Policy memos related to standard and labeling and institutional meat purchase specifications by Food and Industry Services Group, Dunellon, FL)

Food Service Purchasing Pointers for School Food Service, 1977. USDA, Food and Nutrition Service (now Food and Consumer Service), Program Aid No. 1160, Alexandria, VA 22302.

Fresh Facts for Food Service, 1991. United Fresh Fruit and Vegetable Association, Arlington, VA 22314.

Frozen Food Book of Knowledge, tenth edition, 1992. National Frozen Food Association, Inc., Harrisburg, PA 17112.

Glossary of Baking Terms, 1995. American Institute of Baking, 1213 Bakers Way, Manhattan, KS 66502.

Handling Guidelines for Fresh-Cut Produce. National Association of Fresh Produce Processors, by the Packer and Vance Publishing Corp., 1993. International Fresh-Cut Produce Association, Arlington, VA 22201.

How to Properly Spec Seafood in Primary and Secondary Schools, 1994. Coldwater Seafood Corp., Rowayton, CT 06853.

Purchasing French Fry Potatoes, Vol. 6, third printing, 1992. Food and Industry Services Group, Dunellon, FL.

Quantity Food Purchasing. By Lendal H. Kotschevar, and Richard Donnelly, fourth edition, 1994, MacMillan Publishing Co.

The Buying Guide for Fresh Fruits, Vegetables, Herbs, and Nuts, seventh edition, 1980. Blue Goose, Inc., Hagerstown, MD.

The Food Service Guide to Fresh Produce. Produce Marketing Association, Newark, DE 19714-6036.

The Packer – 1995 Produce Availability and Merchandising Guide. Vance Publishing Corp., Lenexa, KS 66214-1631.

The PMA Fresh Produce Reference Manual For Food Service, 1989. The Produce Marketing Association, Newark, DE 19714-6036.

USDA Commodity Description, USDA FNS Instruction 716.1, Revision 2, 1987 with revisions through 1990. Food and Consumer Service, Alexandria, VA.

Printed Materials from:

Archer Daniel Midland, 4666 Faries Parkway, Decatur, IL 62526.

Armour Swift - Eckrich Food Service, 2001 Butterfield Road, Downers Grove, IL 60515.

Bil Mar Foods, 8300 96th Avenue, Zeeland, MI 49464-0305.

Bordens Pasta Group, Prince County, P.O. Box 489, Lowell, MA 01853-0489.

Bryan Foodservice, P.O. Box 1177, West Point, MS 39773.

California Apricot Board, 1280 Boulevard Way, Walnut Creek, CA 94595.

California Kiwifruit Commission, 1540 River Park Drive, Suite 110, Sacramento, CA 95815.

California Strawberry Commission, 41 Hangarway, PO Box 269, Watsonville, CA 95077-0269.

California Table Grape Commission, P.O. Box 5498, Fresno, CA 93755.

California Iceberg Lettuce Commission, P.O. Box 3354, Monterey, CA 93942.

Canned Fruit Promotion Service, P.O. Box 7111, San Francisco, CA 94120.

Central Soya Co., P.O. Box 2507, Ft. Wayne, IN 46801-2507.

Comsource Independent Foodservice Companies, Inc., P.O. Box 724945, Atlanta, GA 31139.

Doskocil Foods, Wilson Food Service, Hutchinson, KS 67504-1570.

F.A.B. Inc., Frosty Acres, P.O. Box 4850, Norcross, GA 30091-4850.

Florida Tomato Commission, 4401 East Colonial Drive, P.O. Box 140635, Orlando, FL 32814.

Florida Department of Citrus, 1115 East Memorial Bend, Lakeland, FL 33802-0148.

Flowers Family Bakeries, Inc., Research and Development Department, Thomasville, GA 31792.

Gabriele Macaroni Co., Inc., 17651 E. Railroad Street, City of Industry, CA 91748.

Idaho Potato Commission, P.O. Box 1068, Boise, ID 83701.

Lamb Weston, Inc., 315 Wellsian Way, Richland, WA 99352.

Louisiana Sweet Potato Commission, P.O. Box 113, Opelousas, LA 70571-0013.

McCarty Foods, P.O. Box 2718, Jackson, MS 39207.

National Watermelon Association, 406 Railroad Street, Merven, GA 31638.

National Watermelon Board, P.O. Box 140065, Orlando, FL 32814-0065.

National Pasta Association, 2101 Wilson Boulevard, Suite 920, Arlington, VA 22201.

North Carolina Sweet Potato Commission, Inc., 4008-201A, Barrett Drive, Raleigh, NC 27609.

Oregon/Washington/California Pear Bureau, Suite 601, 813 SW Adler, Portland, OR 97205-3182.

Our Special Touch Frozen Breads, Chaska, MN 55318.

Pacific Coast Canned Pear Service, 300 Elliott Avenue West, Seattle, WA 98119.

Pierre Frozen Foods, 9990 Princeton Road, Cincinnati, OH 45246.

Pocahontas Foods, USA, P.O. Box 9729, Richmond, VA 23228.

Rich's Operators Guide and Rich's Pizza Dough, Rich Products Corp., World Headquarters, 1150 Niagra Street, Buffalo, NY 14213.

Sun Glo of Idaho Corp., P.O. Box 98, Revburg, ID 83440.

Sunkist Growers, Inc., P.O. Box 7888, Van Nuys, CA 91409-7888.

Super Bakery, 201 McKnight Park Drive, Pittsburg, PA 15237.

TriValley Growers, 1255 Battery Street, San Francisco, CA 94120-7114.

Washington State Potato Commission, 108 Interlake Rd., Moses Lake, WA 98837.

APPENDIX 3: NUTRITION LABEL

Nutrients are per serving size. The size is the amount of food customarily consumed, given in both household and metric measurements.

Labels show calories from fat here.

Daily Values show how this food fits into the overall daily diet. The percentage of any of the 14 nutrients the food may contain is compared to the daily recommended intake for the average person.

The list includes nutrients important to health, including these that we want to limit –

– as well most of these (except for sugars) we want in recommended amounts.

NUTRITION FACTS

Serving Size ½ cup (114g)
Servings Per Container 4

Amount Per Serving

Calories 260 Calories from Fat 120

	% Daily Value*
Total Fat 13g	20%
Saturated Fat 5g	25%
Cholesterol 30mg	10%
Sodium 66mg	28%
Total Carbohydrate 31g	11%
Dietary fiber 0g	0%
Sugars 5g	
Protein 5g	

Vitamin A 4%	Vitamin C 2%
Calcium 15%	Iron 4%

*Percent Daily Values are based on a 2,000-Calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 Carbohydrate 4 Protein 4

All ingredients must be listed on the label in descending order of predominance by weight. The list of ingredients tells what goes into the product.

PROPERTY OF
THE NATIONAL FOOD SERVICE
MANAGEMENT INSTITUTE