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Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

Fruit and
Vegetable
Program

Specialty
Crops
Inspection
Division

Commodity Specification Canned Fruit

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I. General

A. U.S. Standards

Canned fruit (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Canned Fruit (U.S. Standards) effective on the date of the Solicitation/Invitation for Bid (IFB). The U.S. Standards are published separately and are incorporated herein and made a part of this Commodity Specification.

B. Exceptions to U.S. Standards

Exceptions to the U.S. Standards for the Department of Agriculture (USDA) canned fruit purchases are found in Section II, Individual Commodity Specifications, of this document. Additional exceptions may be specified in the applicable Solicitation/IFB. Any exceptions contained in the applicable Solicitation/IFB shall have precedence over the requirements contained herein, for that Solicitation/IFB only.

C. Product Origin

1. Commodities delivered pursuant to this Commodity Specification shall have originated from crops that have been 100 percent grown, processed, and packed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands, (hereinafter referred to as the United States). See Section I., F. of the Master Solicitation.
2. If the contractor handles any commodity originating from sources other than the United States, the contractor must have a written plan to segregate the commodity. This segregation plan will include an identification and record system for all commodities to ensure they are completely segregated and cannot be used to fulfill purchase order awarded by USDA. Such segregation plan must be made available, within 10 days of contract award, to representatives of the Agricultural Marketing Service (AMS).
3. The contractor must maintain positive written documentation records evidencing 100 percent domestic origin to the grower level. Contractors must also ensure that the documentation provided by any subcontractors demonstrates the same level of traceability. The burden of proof of compliance is on the contractor.

Documentation may include load or warehouse storage receipts for raw product (i.e., bin tags), product blend (formulation) records, product coding explanations, finished product warehousing records, shipping or payment records, or other documentation or evidence that clearly establishes the product's domestic origin.
4. Contractors must provide the domestic origin certification and supporting documentation records to representatives of the AMS, Fruit and Vegetable Program, Specialty Crops Inspection (SCI) Division (USDA Inspector) when requesting inspection service. USDA Inspector will select and review at least one code for each

purchase order or IDIQ contract to determine compliance with the Agency's domestic origin requirements.

5. Such records must be available for review by the Government in accordance with FAR 52.214-26. In the event of an audit, AMS auditors will examine as many codes as is necessary to verify compliance.
6. Self-certifications by contractors and subcontractors will not be accepted.
7. Failure to observe this requirement may lead to suspension or debarment, purchase order termination, and penalties at Title 18, Section 1001 of the U.S. Code concerning falsification of information.

D. Kosher Products

Occasionally, USDA solicits offers to sell KOSHER products. Such products are identified on the solicitation with the letter "K" incorporated into the WBSCM material descriptions. Vendors must comply with the applicable dietary (KOSHER) laws as established by the "613 COUNCIL OF KASHRUTH" in the production of these commodity products. Vendors must not bid on these purchase units unless they can be properly certified.

Vendors receiving purchase order items identified as "KOSHER" must contact the Board of Jewish Education of Greater New York (BJENY) at telephone 646-472-5365 prior to manufacturing the commodity product to arrange for certification of compliance with the applicable dietary (kosher) laws.

E. Packing Season

All canned fruit must be from the current packing season/crop year, unless otherwise specified in the applicable Solicitation/IFB.

F. Holding Period

No shipment of canned fruit may be made earlier than 14 days after packing. No delivery shall be case stamped prior to the completion of the 14-day holding period.

G. Grade of Canned Fruit

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

H. Packing Medium for Canned Fruits

1. Unless otherwise specified in the applicable Solicitation/IFB, packing media (as defined in the U.S. Standards) may be sucrose or other FDA approved syrups:
 - extra light syrup
 - slightly sweetened fruit juice(s) and water*
 - slightly sweetened fruit juice(s)*

- fruit juice(s)*

(*) If the packing medium is slightly sweetened fruit juice(s) and water, slightly sweetened fruit juice(s), or fruit juice, then the Brix measurement must not exceed extra light syrup for the product.

2. The label must declare the correct packing medium.
3. Food and Drug Standards of Identity (21 C.F.R. Parts 100-169) allow the optional ingredients of vinegar, lemon juice, or organic acids. The optional ingredient(s), if present in the product, must be declared on the label.
4. Natural flavoring may be added to improve or increase the natural flavor of the fruit. Components from natural sources may be used in combination to imitate the fruit being purchased.

I. Fill of Container

1. Contractor must meet either the drained weight or the fill weight for the product as specified in the applicable U.S. Standards unless otherwise indicated herein.
2. The average net weight must meet the net weight as printed on the label and the Individual Commodity Specification Section II.

J. Packing, Labels, and Packaging

Commercial Labels and Packaging

1. Primary Containers (Cans and Labels)
 - a. Vendors have the option to use commercial labeling and packaging which meets all applicable FDA requirements and contains a code which allows traceability of the product in the event of a recall or they may use USDA packaging and labeling as specified in the Master Solicitation.
 - b. The processors' own commercially acceptable "brand" labels may be used on all Solicitations/IBFs unless prohibited by the Solicitation/IBF. Distributor's "brand" labels are not acceptable.
 - c. All individual serving size containers shall be commercially labeled, packaged, and the vendor's UPC shall be used on the secondary containers.
 - d. All products must be packed in new, commercially acceptable primary containers (cans). Canned fruit shall be packed only in the container size and type specified in the applicable Solicitation/IFB. The cans must be suitably code marked so that the product can be identified with related inspection certificates.

- e. For 24/#300 pack products, commercial labels must also meet the following formatting criteria:
 - 1) Must include, at a minimum, two (2) colors, in addition to black and white.
 - 2) Must incorporate a graphic (photo or illustration) depicting the product/contents on the principal display panel.
2. Secondary Containers (tray and case).
 - a. Commercially acceptable tray packs wrapped in plastic shrink wrap may be used on all Solicitations/IFBs for **all can sizes**. 24/#300 cases may be achieved by shrink wrapping together two 12/#300 tray packs.
 - b. Case flaps, gaps and other openings may not exceed 1 inch and must be fully glued or sealed with tape. If tape is used in lieu of glue, it must be clear and of commercially acceptable width and strength. The tape must extend at least two inches down the sides or ends.
 - c. Mixing and matching of USDA and commercial labeling methods will not be acceptable.
 - d. Two or more different commercial labels will not be acceptable within a shipping unit (truck load).

USDA Label and Packaging

1. Primary Containers (cans)

All products must be packed in new, commercially acceptable primary containers (cans). Canned fruit shall be packed only in the container size and type specified in the applicable Solicitation/IFB.

The cans must be suitably code marked so that the product can be identified with related inspection certificates.

2. Can Labels

USDA can labels are shown in Exhibits 1-1 through 1-15. The wording and design of the labels is restricted to that shown in the exhibit. The labels must be printed in ink of the color specified, on commercially acceptable, white paper stock. All printing must be scuff resistant by the application of a varnish, lacquer, or synthetic coating applied to the label after printing.

3. Secondary Container (case) Markings

Cans shall be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe transportation to destinations. Flaps, gaps and other openings may not exceed 1 inch and must be fully glued or sealed with tape. If tape is used in lieu of glue, it must be clear and of commercially acceptable width and strength. The tape must extend at least two inches down the sides or ends.

Cases must be marked in such a manner that they contain all of the symbols, statements and information contained in Exhibit 2, “Required Markings for Shipping Containers”.

Cases may be marked by printing or stenciling or by preprinted, self-adhesive stickers. Self-adhesive stickers must be affixed to the case in such a manner that they cannot be removed intact.

Exact arrangement and adherence to font size is not required. The case markings must be clearly marked, easily read, and substantially the same as specified in Exhibit 2.

Exhibit 3 shows an alternative placard that may be applied to a new, corrugated fiberboard case acceptable by common or other carriers for safe transportation to destinations. This placard must be affixed to the case in such a manner that it cannot be removed intact.

Cases must have the recycling statement shown in Exhibit 6, “Please Recycle” Symbol and Statement or Exhibit 7, “Corrugated Recycles” Symbol and Statement.

K. Universal Product Codes (UPC)

Contractor UPC’s are acceptable for primary containers of product shipped utilizing commercial labels and/or secondary fiberboard cases enclosing commercially labeled product.

Primary label and shipping container Universal Product Codes for USDA products are listed in Exhibit 5. The Contractor’s UPC is not acceptable. The primary container UPC must be positioned on the can label as shown in Exhibit 1. The shipping container UPC must be marked on the case as shown in Exhibit 2.

UPC’s are **not** required for commercial labeling with tray pack shipping containers.

L. Palletization Requirements

1. Pallets

Products must be on 48 X 40 inch, non-reversible, flush stringer, and partial four-way entry. New pallets must be good quality wood. Used pallets must be No.1 hardwood or its equivalent in new softwood. **Broken or damaged pallets are unacceptable.** If pallet exchange is desired, the contractor shall arrange for pallet exchange with consignees. USDA is in no way responsible for arrangement of pallet exchange.

2. Unitization

Each delivery unit of canned fruit must be unitized. Shipping cases must be stacked and secured from top to bottom, so that each container and layer of containers becomes an integral part of the pallet. Either stretch wrapping with plastic film or “lock ‘n pop” is acceptable. The palletized product must be loaded in the conveyance in such a way that will prevent shifting and damage to the containers of product.

M. Shipment and Delivery

1. Quantity Tolerance

Contractor will be allowed a tolerance on the final delivery of plus or minus 50 cases of **each product**, from **each shipping point** named in the purchase order.

II. Individual Commodity Specifications**A. Applesauce**

1. Grade – U.S. Grade A.
2. Color Type – Natural.
3. Flavor Type – Natural flavor.
4. Type of Pack – Unsweetened
5. Style – Regular (comminuted).
6. Net Weight – No. 300 size cans must average not less than 15.0 ounces, provided no individual sample has a net weight less than 14.5 ounces.
7. No. 10 size cans must average not less than 106.0 ounces, provided no individual sample has a net weight less than 104.0 ounces.
8. De-tinning – The canned applesauce must be packed in a manner so as to minimize de-tinning. This must be accomplished either by high vacuum or other means to minimize oxygen content.

Applesauce in Individual Serving Sizes

1. Grade – U.S. Grade A.
2. Color Type – Natural.
3. Flavor Type – Natural flavor.
4. Type of Pack – Unsweetened
5. Style – Regular (comminuted).
6. Size of Primary Container – Individual portion serving plastic cups. Cups must show the Julian date.
7. Individual Net Weight – 4.5 ounces per cup. 96 cups per case.
8. 96/4.5 cases may be achieved by shrink wrapping together two 48/4.5 ounce cases.

B. Apple Slices

1. Grade – U.S. Grade A.
2. Style – Sliced.

3. Fill of Container – Must meet the recommended fill except that number 10 cans shall have a minimum drained weight not less than 92 ounces.
4. Packing Medium – Packed in water without salt or nutritive sweeteners.

C. Apricots

1. Grade - U.S. Grade B (or equivalent to U.S. Grade B for Diced style) as specified in the U.S. Standard for Grades of Canned Apricots and Canned Solid Pack Apricots.
2. Type of Pack – Regular.
Style – Peeled or unpeeled halves.
 - a. Count – Not more than 135 unpeeled halves per No. 10 size can.
 - b. Sliced, chunk, quartered, or irregular.
Style – Peeled or unpeeled diced.
 - a. Fill Weight - The fill weight must average not less than 72.5 ounces provide no individual can contains 68.6 ounces or less
 - b. Drained weight – The drained weight must average 64.0 ounces provided no individual can contains less than 61.7 ounces.
 - c. Varietal Characteristics – Must have similar varietal characteristics.
 - d. Flavor and Odor – Must have normal flavor and odor.
 - e. Color – Reasonably good color.
 - f. Size – Fairly uniform size. Diced – Not more than 15 percent, by weight, of the drained apricots may be units that are more than 1 inch in their greatest edge dimension or of such size as to pass through 5/16 inch square opening.
 - g. Defects – Reasonably free.
 - h. Peel – Not more than 1 3/8 square inch per 30 ounce sample if specified peeled.

D. Cherries, Red Tart Pitted

1. Grade – U.S. Grade B (Except must be U.S. Grade A for Pits).
2. Packing Medium – Water Pack.
3. Drained Weight –
 - a. The drained weight must average not less than 72.0 ounces and shall not be less than 71.2 ounces for No. 10 cans.
 - b. The drained weight for #300 size cans packed in water or juice must average not less than 9.9 ounces, provided no individual can contains less than 9.7 ounces.

- c. The drained weight for #300 size cans packed in water must average not less than 9.2 ounces, provided no individual can contains less than 8.9 ounces.

E. Cranberry Sauce

Canned cranberry sauce must meet the requirements specified in the applicable United States Standards for Grades of Canned Cranberry Sauce. The sauce is the jellied or semi-jellied product prepared from clean, sound, matured, or fairly matured cranberries; a sweetening ingredient or sweetening ingredients, and water.

1. Style – 1-Jellied or strained (typical of a jellied product prepared from strained cranberries).
2. Grade – A or U.S. Fancy.
3. Color – Bright, dark red color typical of canned cranberries which color is free from any dullness.
4. Consistency and Texture – The gel is tender to slightly firm and there may be evidence of a reasonable separation of free liquid.
5. Absence of Defects – Practically free.
6. Flavor and Odor – The product possesses a good characteristic, slightly tart flavor typical of cooked cranberries and that the product is free from any trace of a caramelized flavor or odor of any kind.
7. Soluble Solid – 35 to 45 percent.
8. Pack Size – 6/#10 can and 24/#300 can.

Each container must be filled as full as practicable with cranberry sauce and that the product occupies not less than 90 percent of the volume of the container.

F. Fruit Cocktail

Grade – U.S. Grade B.

G. Mixed Fruit

1. Grade – The canned mixed fruit must be equivalent to U.S. Grade B for the three fruit ingredients (see below), as defined in the U.S. Standards for Grades of Canned Fruit Cocktail.
2. Drained Weight: As specified in the U.S. Standards for Grades of Canned Fruit Cocktail.

Proportion of Fruit Ingredients:

<u>Fruit Ingredient</u>	<u>Style</u>	<u>Proportion (by weight)</u>
Peaches (any yellow variety)	Diced	40 to 60 percent of drained fruit.

Pears (any variety)	Diced	20 to 45 percent of drained fruit.
Grapes (any seedless variety)	Whole	15 to 25 percent of drained fruit.

H. Peaches

1. Grade – U.S. Grade B.
2. Varietal type – Yellow Freestone (Lovell and Kim Elberta varieties excluded) or Yellow Clingstone.
3. Styles – Halved, quartered, sliced, and diced. Canned peaches must be peeled.

Peaches in Individual Serving Sizes

1. Grade – U.S. Grade B.
2. Style – Diced (3/8 inch to 1/2 inch).
3. Variety – Yellow Clingstone.
4. Size of Primary Container – Individual portion serving plastic cups.
5. Individual Net Weight – 4.5 ounces per cup, 96 cups per case.
6. The average drained weight shall not be less than 3.9 ounces.

I. Pears

1. Grade – U.S. Grade B (except must be U.S. Grade A for defects on diced pears).
2. Varietal type – Bartlett.
3. Styles – Halved, quartered, sliced, and diced. Canned pears must be peeled.
4. Type of pack – Natural (no added spices or flavoring).
5. Count – The count of the halves must be no less than 26 nor more than 54 per No. 10 size can, not less than 4 or more than 10 per No. 300 size can, and not less than 6 or more than 12 per No. 2-1/2 size can.
6. Weight – The drained weight for the No. 10 size cans of pear halves must average not less than 62.6 ounces, provided no individual can contains less than 60.7 ounces.

J. Plums

1. Grade – U.S. Grade B.
2. Varietal type – Purple.
3. Styles –
 - a. Whole, unpeeled, unpitted
 - b. Whole, unpeeled, pitted
 - c. Halves, unpeeled, pitted

4. Count –
 - a. Whole, unpeeled, unpitted must not exceed 95 per No. 10 can.
 - b. Whole, unpeeled, pitted - 95 per No. 10 can. 10 percent over allowed.
 - c. Unpeeled halves: Each No. 10 size can of unpeeled halves must be filled as full as practical without the impairment of quality with the product and packing medium occupying not less than 90 percent of the volume of the container.
5. Weight –
 - a. Whole, unpeeled, unpitted – drained weight must average not less than 54.7 ounces, per No. 10 can provided no individual can contains less than 52.5 ounces.
 - b. Whole, unpeeled, pitted – same as (a) above.
 - c. Unpeeled, halves – drained weight must average not less than 60.2 ounces, per No. 10 can provided no individual can contains less than 58.0 ounces.
 - d. Pitted or unpitted – No. 300 cans must average not less 7.6 ounces provided no individual can contain less than 6.9 ounces.

K. Pineapple

1. Grade – U.S. Grade B for sliced, tidbits, cubes or chunk styles and U.S. Grade A for crushed style.
2. Style – Sliced, tidbits, cubes, chunk, and crushed. Crushed pineapple must be coarse cut.
3. Fill of Container – All cans must be filled with pineapple as full as practicable without impairment of quality.
4. Drained Weight – The overall average must meet the requirements below and one half or more of containers must meet the recommended drained weight. There shall be no unreasonable shortage in the individual containers.
 - a. No. 2 cans – The sliced, tidbits, cube, and chunks must have a minimum drained weight of 11.7 ounces. The crushed style must be regular-pack and must have a minimum drained weight of 12.6 ounces.
 - b. No. 10 cans – The sliced pineapple must have a minimum drained weight of 61.5 ounces. The chunks, cube, and tidbits must have a minimum drained weight of 65.7 ounces for light syrup and 63.6 ounces for juice pack. The crushed style must be heavy-pack or solid pack and must have a minimum drained weight of 78.0 ounces.

III. Inspection and Checkloading

A. Requirements

Representatives of the AMS, Fruit and Vegetable Program, Specialty Crops Inspection (SCI) Division (USDA Inspector) must perform the inspection and checkloading. See section IX.A of the Master Solicitation. **The cost of inspection, samples taken for inspection, mailing of review samples submitted for evaluation, and any chemical analysis required for testing shall be for the account of the Contractor.**

Inspection of canned products must be performed not more than 12 months prior to shipment. Whether each lot offered meets the product and container requirements of the contract must be determined on the basis of representative sample units. Representative sample units will be graded according to the Regulations Governing Inspection and Certification of Canned Fruits and Vegetables and Related Products (7 C.F.R. Part 52), and United States Standards for Condition of Food Containers (7 C.F.R. Part 42.140), effective on the date of the Solicitation/IFB.

Case stamping in lieu of checkloading is acceptable, at the USDA Inspector's discretion and may be performed at any time up to 28 calendar days prior to shipment of the product. Contractors must be aware that if this option is exercised, and an AMS Inspector does not perform checkloading, the Contractor assumes all risk for these shipments and deliveries.

B. Certification

Subject to (See section IX.A of the Master Solicitation) the acceptability of the quality, weight, packaging, and checkloading of the product must be evidenced by certificates issued by the USDA Inspector.

No product shall be shipped unless the USDA Inspector informs the Contractor that a designated lot is acceptable. Notice by the USDA Inspector that a designated lot scheduled for shipment does not meet requirements of the contract shall constitute rejection of such lot.

C. Procedures

The Contractor must give the USDA Inspector at least 7 days advance notice when scheduling inspection service. Prior to sampling, the Contractor must furnish the USDA Inspector with a list of codes and the approximate number of cases per code.

Contractors are encouraged to submit requests for inspection in writing with verifiable receipt notice, such as fax log, to alleviate possible miscommunication.

D. Laboratory Tests

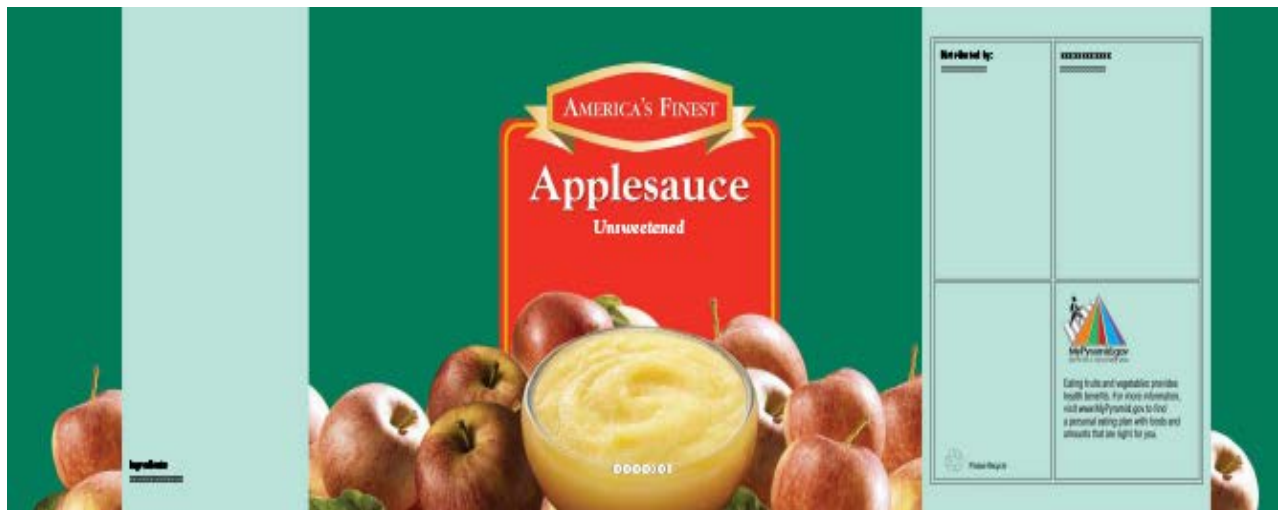
The Contractor must allow 14 calendar days after product sampling for laboratory tests (when required) to be completed and returned.

IV. Failure to Meet Specifications

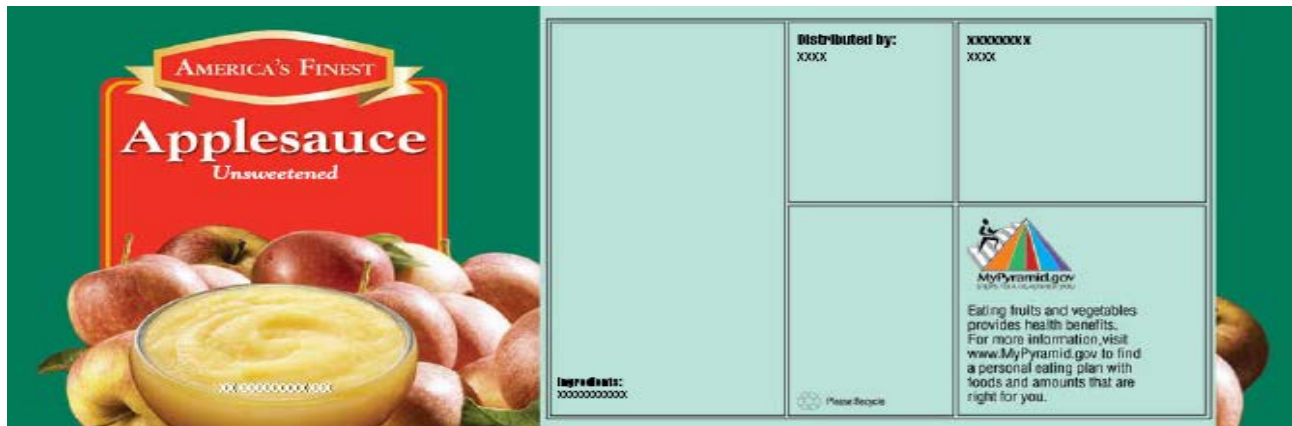
Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable for delivery. If any lot of canned fruit fails to meet the product or packaging requirement, the Contractor may request in writing that USDA accept delivery of the lot. USDA may, at its option, accept delivery, provided that the purchase price is the contract price less a discount, to be determined by the Contracting Officer.

V. Exhibits

**Exhibit 1-1
Can Label for Canned Applesauce, No. 10 size**



**Exhibit 1-2
Can Label for Canned Applesauce, No. 300 size**



**Exhibit 1-3
Can Label for Canned Apple Slices, No. 10 size**



**Exhibit 1-4
Can Label for Canned Apricots, No. 10 size**

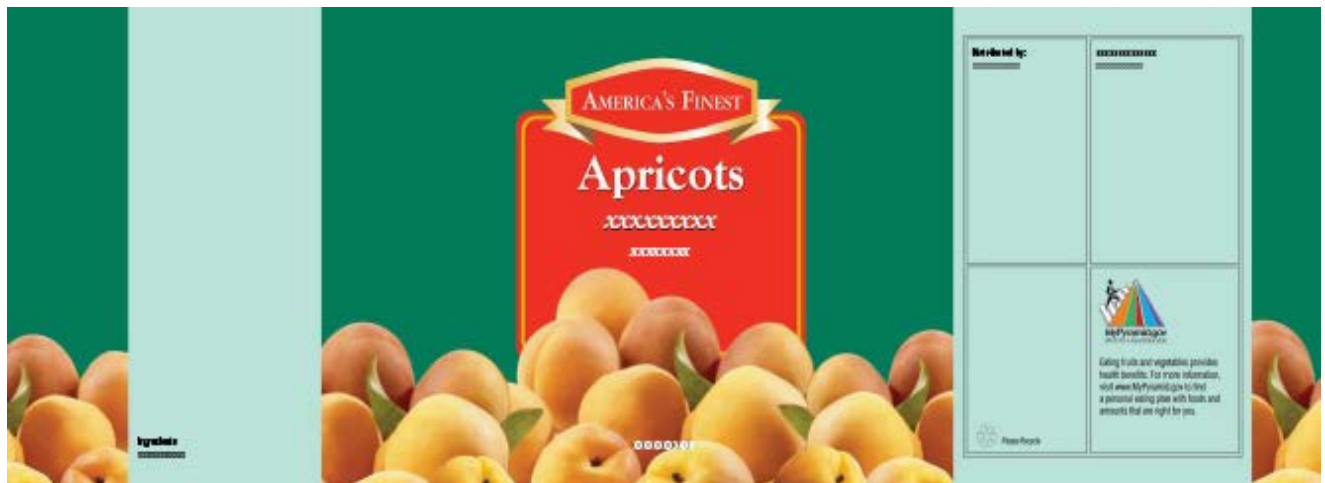


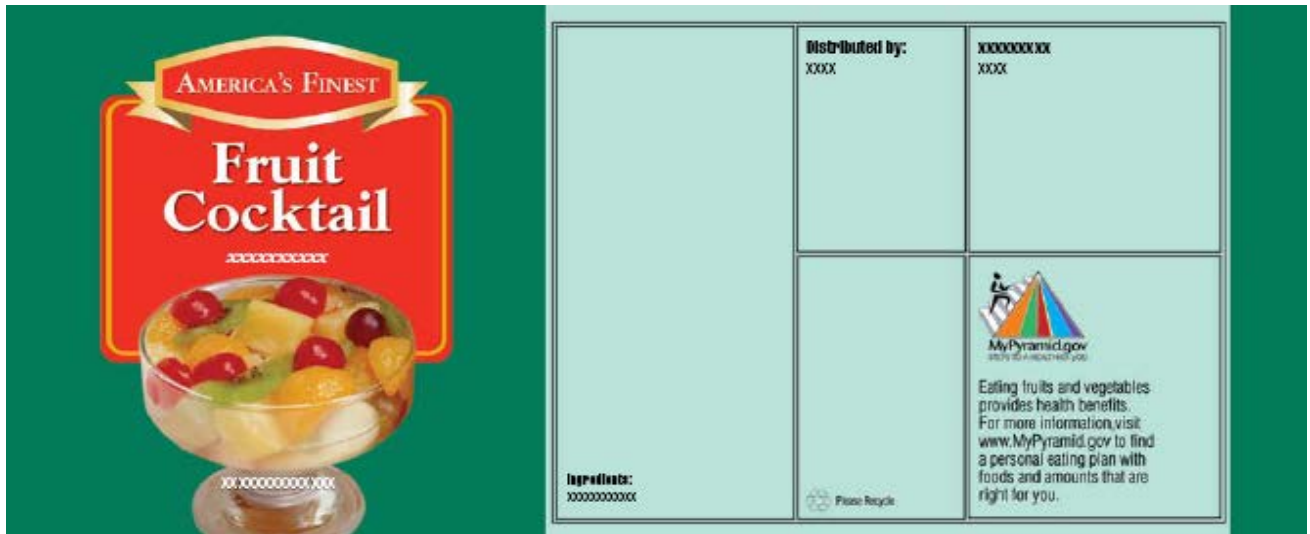
Exhibit 1-5
Can Label for Canned Apricots, No. 300 size



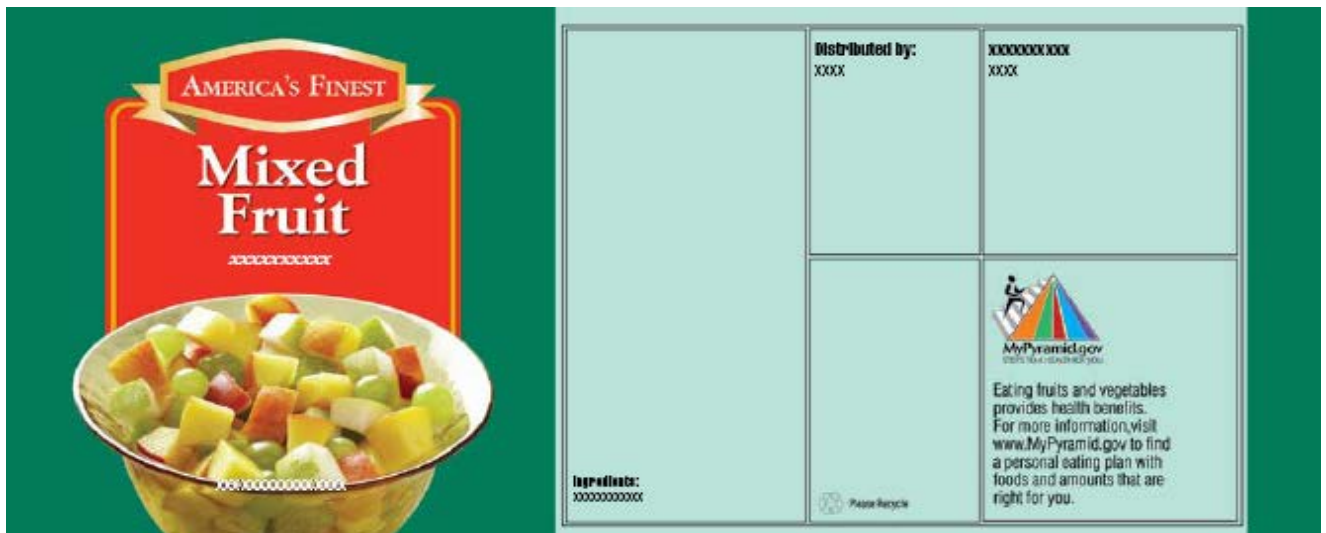
Exhibit 1-6
Can Label for Canned RTP Cherries, No. 10 size



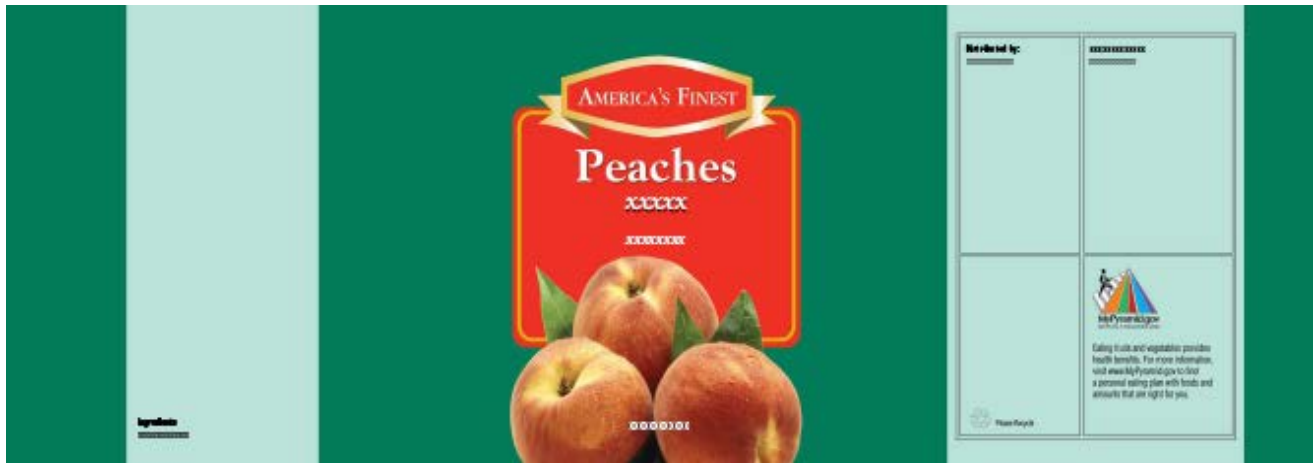
**Exhibit 1-7
Can Label for Canned Fruit Cocktail, No. 300 size**



**Exhibit 1-8
Can Label for Canned Mixed Fruit, No. 10 size**



**Exhibit 1-9
Can Label for Canned Peaches, No. 10 size**



**Exhibit 1-10
Can Label for Canned Peaches, No. 300 size**



Exhibit 1-11 Can Label for Canned Pears, No. 10 size

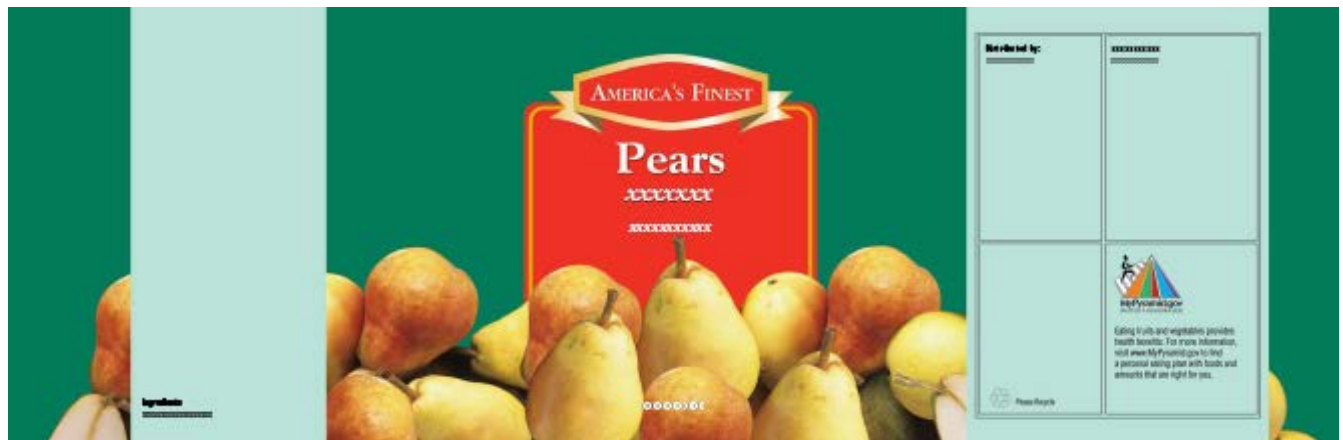


Exhibit 1-12 Can Label for Canned Pears, No. 300 size



Exhibit 1-13
Can Label for Canned Plums, No. 300 size



Exhibit 1-14
Can Label for Canned Pineapple, No. 10 size

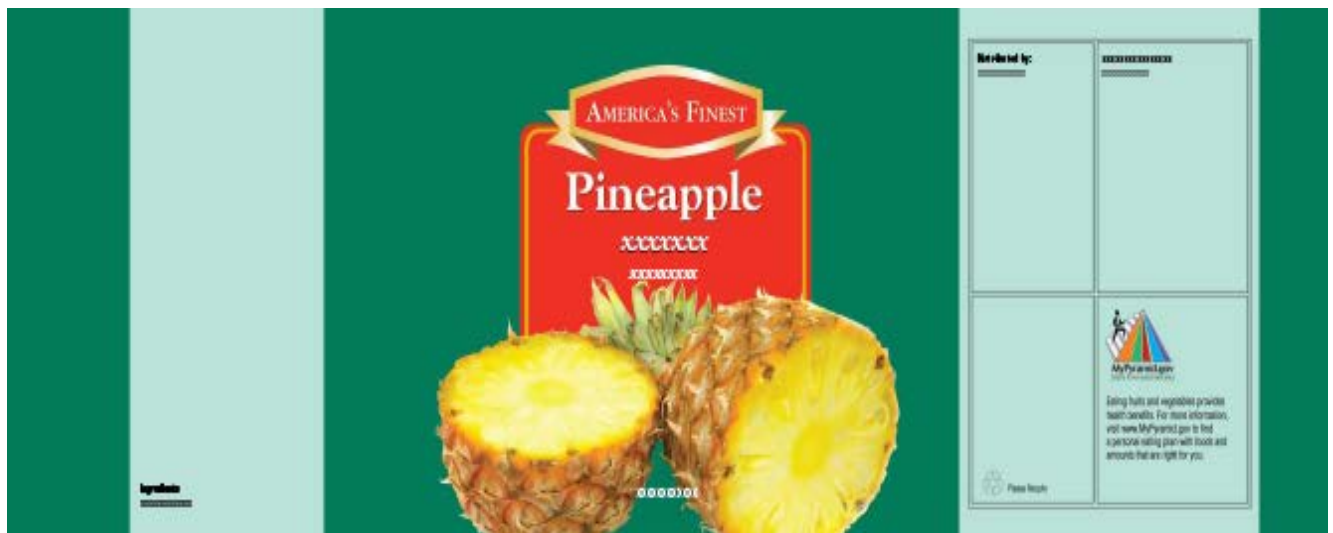


Exhibit 1-15
Can Label for Canned Pineapple, No. 2 size



Exhibit 2**Required Markings for Non-Commercial Shipping Containers
ALL PRINTING TO BE IN BLACK INK**

<u>BOTH SIDE PANELS</u>	<u>BOTH END PANELS</u>
PRODUCT NAME 1/ 2/	PRODUCT NAME PURCHASE ORDER NO. 3/
USDA SYMBOL 5/	4/
STORE IN COOL, DRY PLACE	

Product name must be printed or stenciled on a separate line in letters at least three-fourths inch high, and all other information must be in letters less than three-fourths inch but at least three-eighths inch high. The USDA Food Symbol must be printed, stamped, or labeled and be of sufficient size to stand out prominently. Case markings must be limited to case codes and those contained in this Exhibit.

- 1) Insert any additional product style, pack, packing media, or further definition as applicable; (i.e. Freestone, Yellow, Cut, Chopped, etc.).
- 2) Insert the size and number of packages per case, i.e. 6 /No. 10 cans, 6/5 pound bags, 12/46 ounce cans, 1/25 pound bag.
- 3) Insert the last five digits of the purchase order number.
- 4) Insert name of Packer and Packer's Address - City, State, and Zip Code. This information can be placed on the end panels or the side panels.
- 5) Insert Universal Product Code (see Exhibit "5")

Recycle symbols and statements can be placed on bottom panels (Exhibit "6" and "7").

Exhibit 3

Alternative Label for Shipping Containers

(Includes all Required Information)



Product Name

Style

Packing Media

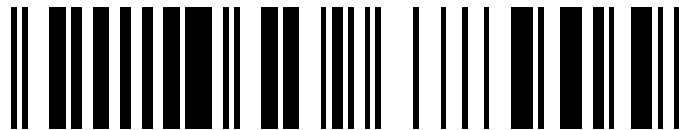
Size/Number per case

Purchase Order Number xxxxx

Packed by: ABC Growers

Any Town, CA 99999

STORE IN A COOL DRY PLACE



1234567891012345678910

Exhibit 4

Sample Alternative Label for Shipping Containers



**Canned Pears
Sliced**

**Packed in Unsweetened Pear Juice
6/No. 10 cans**

**Purchase Order Number xxxxx
Packed by: ABC Grower
Any Town, CA 99999**

STORE IN A COOL DRY PLACE

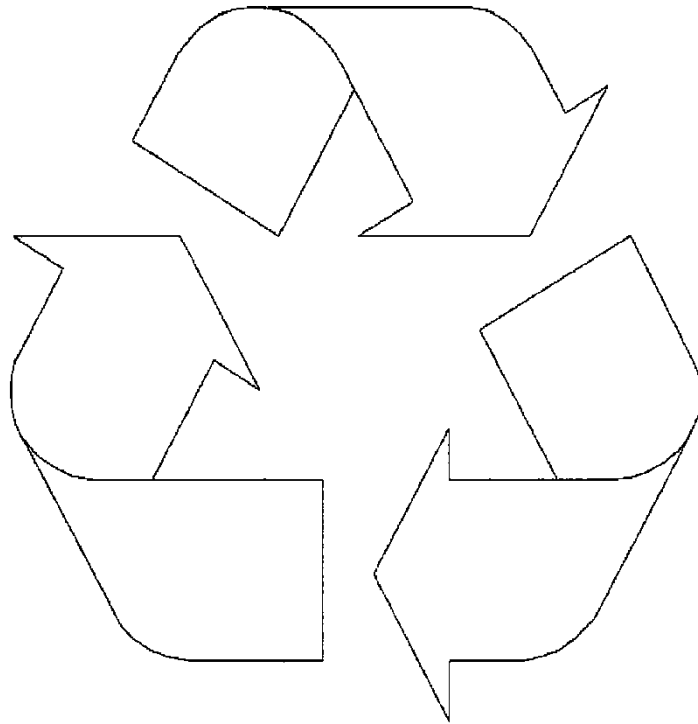


1 11 07 15001 01434 1

**Exhibit 5
Universal Product Codes**

Canned Fruit	WBSCM Material	Primary Container	Secondary Container
CRANBERRY SAUCE CAN-24/300	100213	7 15001 00213 6	1 07 15001 00213 3
CRANBERRY SAUCE CAN-6/10	100214	7 15001 00214 3	1 07 15001 00214 0
APPLE SLICES CAN-6/10	100206	7 15001 00206 8	1 07 15001 00206 5
APPLESAUCE CAN-6/10	100208	7 15001 00208 2	1 07 15001 00208 9
K APPLESAUCE CAN-6/10 (KOSHER)	110053	7 15001 10053 5	1 07 15001 10053 2
APPLESAUCE CAN-24/300	100207	7 15001 00207 5	1 07 15001 00207 2
APPLESAUCE CUP-96/4.5	110361	N/A	N/A
APRICOT HALVES CAN-24/300	100210	7 15001 00210 5	1 07 15001 00210 2
APRICOTS CAN-6/10	100209	7 15001 00209 9	1 07 15001 00209 6
K APRICOTS CAN-6/10 (KOSHER)	110111	7 15001 10111 2	1 07 15001 10111 9
CHERRIES RED TART PITTED CAN-6/10	100228	7 15001 00228 0	1 07 15001 00228 7
APRICOTS DICED PEELED CAN-6/10	100216	7 15001 00216 7	1 07 15001 00216 4
CHERRIES RED TART PITTED CAN-24/300	100227	7 15001 00227 3	1 07 15001 00227 0
FRUIT COCKTAIL CAN-24/300	100215	7 15001 00215 0	1 07 15001 00215 7
MIXED FRUIT CAN-24/300	100211	7 15001 00211 2	1 07 15001 00211 9
PEACHES FREESTONE CAN-24/2.5	100221	7 15001 00221 1	1 07 15001 00221 8
PEACHES CLING CAN-6/10	100219	7 15001 00219 8	1 07 15001 00219 5
K PEACHES CLING CAN-6/10 (KOSHER)	110054	7 15001 10054 2	1 07 15001 10054 9
PEACHES CLING DICED CAN-6/10	100220	7 15001 00220 4	1 07 15001 00220 1
PEACHES CLING SLICES CAN-24/300	100218	7 15001 00218 1	1 07 15001 00218 8
PEACHES FREESTONE CAN-24/300	100222	7 15001 00222 8	1 07 15001 00222 5
PEARS HALVES CAN-6/10	100226	7 15001 00226 6	1 07 15001 00226 3
PEARS SLICES CAN-6/10	100224	7 15001 00224 2	1 07 15001 00224 9
K PEARS SLICES CAN-6/10 (KOSHER)	110055	7 15001 10055 9	1 07 15001 10055 6
PEARS DICED CAN-6/10	100225	7 15001 00225 9	1 07 15001 00225 6
PEARS CAN-24/300	100223	7 15001 00223 5	1 07 15001 00223 2
PINEAPPLE TIDBITS CAN-6/10	100232	7 15001 00232 7	1 07 15001 00232 4
PINEAPPLE CRUSHED CAN-6/10	100231	7 15001 00231 0	1 07 15001 00231 7
PINEAPPLE CAN-24/2	100229	7 15001 00229 7	1 07 15001 00229 4
PINEAPPLE CHUNKS CAN-6/10	100230	7 15001 00230 3	1 07 15001 00230 0
PLUMS PURPLE CAN-24/300	100233	7 15001 00233 4	1 07 15001 00233 1
MIXED FRUIT CAN-6/10	100212	7 15001 00212 9	1 07 15001 00212 6

Exhibit 6
“Please Recycle” Symbol and Statement



**PLEASE
RECYCLE**

Exhibit 7
“Corrugated Recycles” Symbol and Statement



**Corrugated
Recycles**

Exhibit 8
USDA Symbol

