

Commodity Specification

Dehydrated Potatoes

APRIL 2012



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I. General**A. Quality Requirements**

Dehydrated products (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable Commercial Item Description (CID) A-A-20032 effective on the date of the Solicitation/Invitation for Bid (IFB). The Quality Requirements are published separately and are incorporated herein and made a part of this Commodity Specification.

B. Exceptions to Quality Requirements

Exceptions to the Quality Requirements for the Department of Agriculture (USDA) dehydrated products purchases are found in Section II, Individual Product Specifications, of this document. Additional exceptions may be specified in the applicable Solicitation/IFB. Any exceptions contained in the applicable Invitation 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.E. 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 orders awarded by USDA. Such segregation plan must be made available, within 10 days of purchase order award, to representatives of the Agricultural Marketing Service (AMS).
3. The 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.

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4. Contractors must provide the domestic origin certification and supporting documentation records to representatives of the AMS Fruit and Vegetable Programs, Processed Products Division (USDA Inspector) when requesting inspection service. USDA Inspectors will select and review at least one code for each purchase order 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, purchase units will be identified on Solicitations/IFBs as “Kosher Only” And will be so identified in the Invitation. Offerors must not bid on these purchase units Unless they are properly certified to produce kosher products. Vendors must comply with the applicable dietary (KOSHER) laws as established by the “613 COUNCIL OF KASHRUTH.”

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 submitting a bid** to certify compliance with the applicable dietary (kosher) laws.

A rabbinic supervisor will be sent by the BJENY to certify compliance with the applicable dietary (KOSHER) laws.

E. Packing Season

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

F. Grade of Dehydrated Products:

All dehydrated products must meet requirements specified. Commercial Item description (CID) A-A-20032 effective on the date of the Solicitation/IFB unless otherwise specified in Section II, Individual Product Specifications, herein or the applicable Solicitation/IFB

G. Fill of Container:

1. Contractor must meet either the net weight or the fill weight for the product as specified under section II Individual Commodity Specification; item D-Net Weight Specification.
2. The average net weight must meet the net weight as printed on the label and the individual Commodity Specification, Section II.

H. Packing, Labels and Packaging**Commercial Labels and Packaging**

1. Primary Containers

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/IFBs unless prohibited by the Solicitation/IFB. Distributor's "brand" labels are not acceptable.

All products must be packed in new, commercially acceptable primary containers. Dehydrated products shall be packed only in the container size and type specified in the applicable Solicitation/IFB. The packages must be suitably code marked so that the product can be identified with related inspection certificates.

2. Secondary Containers (tray and case)

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

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

USDA Label and Packaging

1. Primary Containers (packages)

The product shall be packed in new commercially acceptable containers that afford adequate protection against damage and moisture. They may be any of the following types: paperboard cartons, opaque (white) polyethylene bags, polyethylene-kraft laminated pouches, foil-kraft laminated pouches, or for product in 6/5-pound cans, No. 10 size cans (603 x 700). Polyethylene containers shall be 3 mils thick and comply with Federal Food Additives Regulations. See Exhibits 5, 6, and 7.

2. Secondary Container (case) Markings

a. The shipping containers for the product packed in 12/1-pound packages shall be constructed to withstand normal shipping and warehouse storage and shall meet the following minimum requirements:

Shipping cases for flakes shall be constructed of corrugated fiberboard that is rated at a minimum of 175 pounds per square inch bursting strength, B flute, with a full winged "U" divider constructed of the same type of corrugated fiberboard as the shipping case. The winged "U" divider shall cover 2/3 of the length of the case on one side and 1/3 of the length of the other side, shall divide the case into

equal compartments, and shall be of the same height as the shipping case. “**H**” dividers will be acceptable. No divider in the shipping case is required for flakes packed in chipboard carton containers. Sheets of craft paper shall be placed, top and bottom, inside the shipping cases. However, the craft paper sheets may be omitted for products packed in chipboard cartons, or if longitudinal flaps of shipping cases are sealed with 2 inch wide sealing tape. Tack sealing is not acceptable.

b. The shipping containers for the product packed in 6/5-pound containers shall be constructed to withstand normal shipping and warehouse storage and shall meet the following minimum requirements:

Shipping cases shall be constructed of corrugated fiberboard that is rated at a minimum of 275 pounds per square inch bursting strength, with “**Z**” divider constructed of the same type of corrugated fiberboard as the shipping case. No divider in the shipping case is required for product packed in No.10 size cans or chipboard cartons. The “**Z**” divider shall cover ½ of the length of the case on one side and ½ of the length of the other side, shall divide the case into equal compartments, and shall be of the same height as the inside height of the shipping case. “**H**” divider is acceptable. Sheets of craft paper shall be placed, top and bottom, inside the shipping cases. However, the craft paper sheets may be omitted, for products packed in No.10 size cans chipboard cartons, or if longitudinal flaps of shipping cases are sealed with 2 inch wide sealing tape. Tack sealing is not acceptable.

3. Labels

a. For product packed in 12/1-pound packages per case, the labels will be of two colors and of the type and design shown in mechanicals for base art and overlay. All printing shall be made scuff resistant by the application of a varnish, lacquer, or synthetic coating to the label after printing. The Universal Product Code (UPC) bar code must be placed on the bag labels and on shipping cases. See Exhibit “H” for details. The net weight shall be expressed in metric as well as avoirdupois units.

b. For product packed in cases of 6 No. 10 size cans, the can labels shall be printed with **DARK BLUE INK** on white paper stock suitable for use as labels. The printing on labels shall be arranged substantially as indicated on Exhibit 1. The wording on the labels is restricted to that shown in the exhibit. Labels shall be wrap-around, two-panel type at least 6 inches in height.

c. For product packed in 6/5-pound packages per case, each bag shall be marked with the words “Instant Mashed Potatoes” and “Approximate Net Weight 5 pounds, and kilograms, or avoirdupois”.

Contractors are required to print the nutritional labeling information on each bag as required by the FDA code of Federal Regulations. Contractors are also required to print the instruction for use on each bag.

I. 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 8. The contractor's UPC is not acceptable. The primary container UPC must be positioned on the can label as shown in Exhibit 3. The shipping container UPC must be marked on the case as shown in Exhibit 4.

J. 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.

K. 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. The dehydrated potatoes shall meet the salient characteristics specified in CID A-A 20032 effective on the date of the Solicitation/IFB for Type I Diced, Style A Without Peel, Type II Mashed, Style A Granules, Style B Flakes without Peel, Type III Sliced Style A Peeled 1/8 inch Style A without Peel as follows:**

Commodity Specification

Dehydrated Potatoes

1. Additives or optional ingredients:
 - a. Sodium sulfite or sodium acid sulfite or other approved sulfating agents: 500 parts per million (ppm) (Calculated as sulphur dioxide).
 - b. Any safe and suitable emulsifiers and/or antioxidants as permitted by provisions under the Federal Food, Drug, and Cosmetic Act.
2. Moisture: Not more than 9.0 percent.
3. Reducing sugars: Not more than 4.0 percent.

B. Test Procedures

Test procedures for moisture, shall be in accordance with the procedures outlined in CID A-A-20032 effective on the date of the Solicitation/IFB for Offers to Sell.

C. Lot Compliance

Compliance with product specifications shall be based on samples drawn and tested by USDA. If a lot fails to meet these specifications with respect to sulfur dioxide and/or defects; but is acceptable under the following schedules, the contractor may tender such lot for delivery to USDA, and USDA will then, at its option, accept the lot and the purchase order price shall be reduced in accordance with the following schedule:

Purchase order Price:

<u>Type of Deficiency</u>	<u>Test Results</u>	<u>Reduced By</u>
Sulfur Dioxide	501 ppm or more	Fails/Rejected
	100 ppm to 199 ppm	1 cent per pound
	50 ppm to 99 ppm	2 cents per pound
	0 ppm to 49 ppm	Fails/Rejected

Purchase order Price:

<u>Excessive Defects</u>	<u>Test Results</u>	<u>Reduced By</u>
1. Type I Diced, (Average discolorations and peel [Style A] greater than 4.1% or more 1/16-inch per 100 grams)	3.1% to 3.5%	1 cent per pound
	3.6% to 4.0%	2 cents per pound
2. Type II Mashed, Style A Granules (Average of 71 specks on the surface of the product in 100 mm circle)	66 through 70	1 cent per pound
	through 80	2 cents per pound
	81 or more	Unacceptable

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3. Type II Mashed, Flakes (Average discolorations and peel [Style B] per 100 grams)	16 through 20 21 through 25 26 or greater	1 cent per pound 2 cents per pound Unacceptable
4. Type III Sliced (Average discolorations and peel [Style A] per 100 grams)	3.1% to 3.5% 3.6% to 4.0% 4.1% or more	1 cent per pound 2 cents per pound Unacceptable

D. Net Weight Specifications

1. For product packed 12/1-pound packages or 12.0 pounds/case, the sample average net weight shall meet the net weight requirements. No individual container shall have unreasonable shortage. Unreasonable net weight shall be:

Net Weight Requirement

16 ounces (1 pound)
12.0 pounds/case

Unreasonable Net Weight

15.7 ounces or less
11 pounds, 12 ounces or less/case

2. For product packed in cases of 6 No. 10 size cans, the containers shall be filled with dehydrated potatoes to an average net weight of 96.0 ounces per container, with no individual container weighing less than 94.5 ounces.
3. For product packed 6 bags per case, the bags shall be filled with dehydrated potatoes to an approximate weight of 80 ounces (5 pounds) per bag. The net weight of the 6 bags per case shall total 30 pounds with no individual case having a net weight less than 29 pounds, 11 ounces.

III. Inspection and Checkloading

A. Requirements

Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Division (USDA Inspector) must perform the inspection and checkloading. See section X 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 dehydrated products must be performed not more than 90 days prior to shipment. Whether each lot offered meets the product and container requirements of the purchase order must be determined on the basis of representative sample units.

Representative sample units will be graded according to the Regulations Governing Inspection and Certification of Dehydrated Products 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 X 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 s purchase order 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 dehydrated products fails to meet the product or packaging requirement, the contractor may request in writing that USDA accept delivery of the lot. USDA may, at its option, accept delivery, provided that the purchase price is the purchase order price less a discount, to be determined by the Contracting Officer.

V. Exhibits

Exhibit 1
Label for Dehydrated Flakes, 12/1 lb Pkg.

ALL PRINTING MUST BE DARK BLUE INK

Front Panel

INSTANT
MASHED POTATOES
GRANULES

INGREDIENTS: 1/

NET WEIGHT 2/
PURCHASE ORDER NO. 3/
STORE IN COOL, DRY PLACE
PACKED BY 4/
5/

- 1/ Ingredients shall be listed in descending order of predominance.
- 2/ Net weight shall be expressed in metric as well as avoirdupois units.
- 3/ Insert purchase order number.
- 4/ Insert name of Packer and Packer's Address - City, State, and Zip Code.
- 5/ Insert Universal Product Code (see Exhibit H).

Recycle symbols and statements can be placed on bottom panels (Exhibit “9” and “10”).

Exhibit 1 (cont.)

Back Panel			
PREPARING INSTANT MASHED WHITE POTATO GRANULES			
100 Servings			
Ingredients:	Weights	Measures	Directions
Boiling water	:	1-3/4 gal	: 1. Pour liquids into mixing Bowl
Reconstituted warm Nonfat dry milk	:	2 qt 1-1/2 cups	:
Potato granules	: 4 lb 2 oz	: 2 qt 1-1/2 cups	:
Butter or margarine	: 12 oz	: 1-1/2 cups	: 2. Add instant potato granules.
Salt	:	: 2 Tbsp	: butter or margarine, and salt to liquids.
:	:	:	: 3. Mix 1/2 minute to
:	:	:	: moisten potatoes
:	:	:	: beat an additional 1 minute until fluffy.
:	:	:	: (Use of a mixer is Recommended)
:	:	:	: 4. Serve.

SERVING: 1/2 cup--provides 1/2 cup vegetable.

NOTE: Since the starch content of potatoes can differ, adjustment of the liquid may be necessary. Increase or decrease the quantity of liquid as needed for a fluffy product. Manufacturer's directions may also be followed for preparing instant potatoes.

YIELD INFORMATION ON DEHYDRATED POTATO GRANULES

Food as purchased	Purchase unit	Servings Per	Serving size or Portion	Purchase units for 100 svgs	Additional yield information
Granules	: No. 10 can	: 151.5	: 1/2 cup reconstituted	: .7	:
	: (96 oz)	: 303.0	: 1/4 cup reconstituted	: .4	:
	:	:	:	:	:
	: Pound	: 25.2	: 1/2 cup reconstituted	: 4.0	: 1 lb dry-
	:	: 50.5	: 1/4 cup reconstituted	: 2.0	: 2-1/4 cups

Exhibit 2

Required Markings for Shipping Containers
ALL PRINTING TO BE IN BLACK INK

<u>BOTH SIDE PANELS</u>	<u>BOTH END PANELS</u>
PRODUCT NAME	PRODUCT NAME
1/	PURCHASE ORDER NO. 3/
2/	<u>4/</u>
USDA SYMBOL <u>5/</u>	
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. Dehydrated Potato etc.).
 - 2/ Insert the size and number of packages per case, i.e. 12/ pound pkgs, 6/5 pound bags,
 - 3/ Insert purchase order number.
 - 4/ Insert month and year packed (The first month of packing season is acceptable).
 - 5/ 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.
 - 6/ Insert Universal Product Code (see Exhibit H).
- Recycle symbols and statements can be placed on bottom panels (Exhibit "9" and "10")

Exhibit 3
Alternative Label for Shipping Containers
(Includes all Required Information)



Product Name

Style

Size/Number per case

Purchase order Number xxxxx

Packed in: Month Year

Packed by: ABC Growers

Any Town, CA 99999

STORE IN A COOL DRY PLACE



1234567891012345678910

Exhibit 4

Sample Alternative Label for Shipping Containers

Dehydrated Potato Flakes

12/1 lb. pkg.

Purchase Order Number xxxxx

Packed in: November 1999

Packed by: ABC Growers

Any Town, CA 99999



STORE IN A COOL DRY PLACE



1 11 07 15001 01196 8

Exhibit 5 (FLAKES)

UNITED STATES DEPARTMENT OF AGRICULTURE
 FOOD AND NUTRITION SERVICE
 Washington, D.C.

DEHYDRATED INSTANT MASHED POTATOES

The dehydrated instant mashed potatoes now being offered to food assistance programs by the Department of Agriculture are in two forms, flakes and granules. The potatoes have been cooked, mashed, and dehydrated; resulting in a product not to exceed 9 percent moisture.

Flakes are packed in 5-pound (80 ounce) (2.26 kilograms) containers with 6 containers (30 pounds) (13.6 kilograms) per case.

Storage

Store potato granules and flakes forms of instant potatoes in a cool, dry place at 32 degrees to 70 degrees F. Store opened potatoes in a refrigerator, in airtight containers.

Nutritive Value

Nutrition Information Per Serving
 Serving Size = 2/3 ounce dry (Makes 1/2 cup cooked)
 Servings per 5-pound container = 126.2

Calories	Carbohydrate grams
Protein grams	Fat grams
Sodium milligrams	

Percent of U.S. Recommended Daily Allowances (U.S. RDA)

Protein	Riboflavin
**Vitamin A	Niacin
**Vitamin C	Calcium
Thiamin	Iron

** Optional - not required

Exhibit 5 (cont.)

Reverse Side

PREPARING INSTANT MASHED WHITE POTATO FLAKES

Ingredients	50 Servings		100 Servings		Directions
	Weights	Measures	Weights	Measures	
Boiling water	:	1 gal 2 c	:	2-1/4 gal	: 1. Pour liquids into mixing bowl.
Reconstituted warm nonfat dry milk	:	1-1/2 qt	:	3 qt	
Potato flakes	: 2 lb 1 oz	:	: 4 lb 2 oz	:	: 2. Add instant potato flakes, butter or margarine and salt to liquids.
Butter or margarine	: 6 oz	: 3/4 cup	: 12 oz	: 1-1/2 c	
Salt	:	1 Tbsp:	:	2 Tbsp	
	:	:	:	:	: 3. Mix 1/2 minute to moisten potatoes. Stir an additional 1/2 minute to fluff. (Use of mixer is not recommended)
	:	:	:	:	: 4. Serve.

SERVING: 1/2 cup (No. 8 scoop) provides 1/2 cup vegetable.

NOTE: Since the starch content of potatoes can differ, adjustment of the liquid may be necessary. Increase or decrease the quantity of liquid as needed for a fluffy product. Manufacturer's directions may also be followed for preparing instant potatoes.

YIELD INFORMATION ON DEHYDRATED POTATO FLAKES AS DESCRIBED ABOVE

Food as purchased	Purchase unit	Servings Per	Serving size or Portion	Purchase units for 100 svgs.	Additional yield information
Flakes	:No. 10 can	: 63.1	: 1/2 cup reconstituted	: 1.6	:
	: (40 oz)	: 126.2	: 1/4 cup reconstituted	: .8	:
	:	:	:	:	:
	:5-lb. pkg.	: 126.2	: 1/2 cup reconstituted	: .8	:
	:	: 252.5	: 1/4 cup reconstituted	: .4	:
	:	:	:	:	:
	:Pound	: 25.2	: 1/2 cup reconstituted	: 4.0	:
	:	: 50.5	: 1/4 cup reconstituted	: 2.0	:

Exhibit 6 (SLICED, PEELED)

UNITED STATES DEPARTMENT OF AGRICULTURE
 FOOD AND NUTRITION SERVICE
 Washington, D.C.

DEHYDRATED SLICED POTATOES

The dehydrated sliced potatoes now being offered to food assistance programs by the Department of Agriculture are available without peel and in two sizes, 1/8 inch thick round random cut and other. The potatoes have been sliced and dehydrated; resulting in a product not to exceed 9 percent moisture.

Slices are packed in 2-1/2 pound (40 ounce) (1.13 kilograms) containers with 6 containers (15 pounds) (6.8 kilograms) and in 5-pound (80 ounce) (2.26 kilograms) containers with 6 containers (30 pounds) (13.6 kilograms) per case.

Storage

Store sliced potatoes in a cool, dry place at 32 degrees F to 70 degrees F. Store opened potatoes in a refrigerator, in airtight containers.

Nutritive Value

Nutrition Information Per Serving
 Serving Size = 2/3 ounce dry (Makes 1/2 cup cooked)
 Servings per 5-pound container = 126.2

Calories	Carbohydrate grams
Protein grams	Fat grams
Sodium milligrams	

Percent of U.S. Recommended Daily Allowances (U.S. RDA)

Protein	Riboflavin
**Vitamin A	Niacin
**Vitamin C	Calcium
Thiamin	Iron

** Optional - not required

Exhibit 6 (cont.)

Reverse Side

PREPARING SLICED POTATOES

Ingredients	50 Servings		100 Servings		Directions
	Weights	Measures	Weights	Measures	
Boiling water	:	:2 gal	:	:4 gal	:1. Bring salted water to a low boil.
Salt	:	:1/4 cup	:	:1/2 cup	
Potato slices	:	: 2-1/2 lbs	:	: 5 lb	:2. Add dehydrated potato slices to boiling water.
	:	:	:	:	:3. Simmer until tender, 15 to 20 minutes.
	:	:	:	:	:4. Drain well and use in any recipe calling for cooked, sliced potatoes.
	:	:	:	:	:5. Serve.

SERVING: 1/2 cup (No. 8 scoop) provides 1/2 cup vegetable.

NOTE: To achieve best results: 1) be sure potatoes are covered with water during entire preparation time; 2) do not overcook potatoes to be used in recipes requiring further cooking; 3) drain potatoes after cooking and before proceeding with the recipe; and 4) for added convenience, prepare potato slices the day before and refrigerate overnight.

YIELD INFORMATION ON DEHYDRATED SLICED POTATOES AS DESCRIBED ABOVE

Food as purchased	Purchase unit	Servings Per	Serving size or Portion	Purchase units for information	Additional yield
1/8 inch	: 2-1/2 lbs carton	: 50	: 1/2 cup reconstituted	: 2	:
	:	: 100	: 1/4 cup reconstituted	: 1	:
	:	:	:	:	:
	: 5-lb carton	: 100	: 1/2 cup reconstituted	: 1	:
	:	: 200	: 1/4 cup reconstituted	: .5	:

Exhibit 7 (DICED, PEELED)

UNITED STATES DEPARTMENT OF AGRICULTURE
 FOOD AND NUTRITION SERVICE
 Washington, D.C.

DEHYDRATED DICED POTATOES

The dehydrated diced potatoes now being offered to food assistance programs by the Department of Agriculture are available without peel and in two sizes, 7/16 inch x 7/16 inch x 5/32 and 3/8 inch x 7/8 inch x 1/8 inch. The potatoes have been dehydrated; resulting in a product not to exceed 9 percent moisture.

Dices are packed in 2-1/2 pound (1.13 kilograms) containers with 6 containers (15 pounds) (6.8 kilograms) per case.

Storage

Store diced potatoes in a cool, dry place at 32 degrees F to 70 degrees F. Store opened potatoes in a refrigerator, in airtight containers.

Nutritive Value

Nutrition Information Per Serving
 Serving Size = 2/3 ounce dry (Makes 1/2 cup cooked)
 Servings per 5-pound container = 126.2

Calories	Carbohydrate	grams
Protein	Fat	grams
Sodium		milligrams

Percent of U.S. Recommended Daily Allowances (U.S. RDA)

Protein	Riboflavin
**Vitamin A	Niacin
**Vitamin C	Calcium
Thiamin	Iron

** Optional - not required

Exhibit 7 (cont.)

Reverse Side

PREPARING DICED POTATOES

Ingredients	50 Servings		100 Servings		Directions
	Weights	Measures	Weights	Measures	
Boiling water	:	2-1/2 gal	:	5 gal	:1. Add diced potatoes and salt to water.
Salt	:	5 Tbsp	:	10 Tbsp	:2. Bring to a boil and simmer until potatoes are tender (10 to 15 minutes). Stir occasionally.
	:	:	:	:	:3. Drain well and use any diced, cooked potatoes
	:	:	:	:	:4. Serve

SERVING: 1/2 cup (No. 8 scoop) provides 1/2 cup vegetable.

NOTE: To achieve best results: 1) be sure potatoes are covered with water during entire preparation time; 2) do not overcook potatoes to be used in recipes requiring further cooking; 3) drain potatoes after cooking and before proceeding with the recipe; and 4) for added convenience, prepare potato slices the day before and refrigerate overnight.

Instant diced potatoes are the right size and shape for use in any recipe that calls for potatoes, such as soups, stews, salads, and hash browns.

YIELD INFORMATION ON DEHYDRATED POTATO DICES AS DESCRIBED ABOVE

Food as purchased	Purchase unit	Servings Per	Serving size or Portion	Purchase units for 100 svgs.	Additional yield information
7/16 in. or 3/8 in.	:2-1/2 lb carton	: 58 : 116	: 1/2 cup reconstituted : 1/4 cup reconstituted	: 1.7 : .8	: :

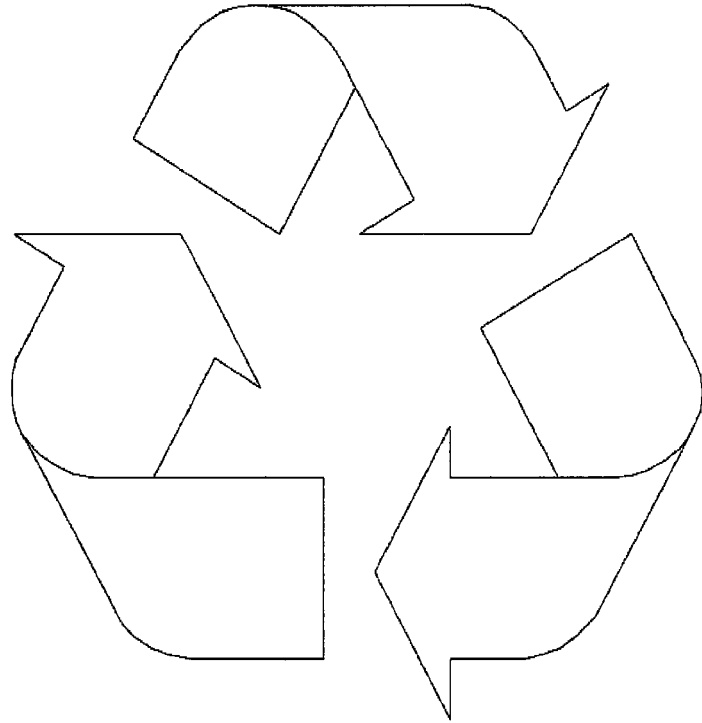
Exhibit 8

Universal Product Codes

<u>Dehydrated Potatoes</u>	WBSCM <u>Material</u>	<u>Primary Container</u>	<u>Secondary Container</u>
Dehydrated Flaked (12/1 lb.)	100337	7 15001 10337 6	1 07 15001 10337 3
Dehydrated Flakes (6/5 lb.)	100338	7 15001 10338 3	1 07 15001 10338 0

Exhibit 9

“Please Recycle” Symbol and Statement



**PLEASE
RECYCLE**

Exhibit 10

“Corrugated Recycles” Symbol and Statement



**Corrugated
Recycles**

Exhibit 11

USDA Symbol

