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.
**Forms**
Whole (whole pods cut not less than 1 1/2-inch long, or transversely cut not less than 2 1/2-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 1/4 inch and 2 1/4 inch)
Short cut (pieces of which 75% or more are at least 1/2-inch long, and not more than 1% are more than 1 1/2-inch long)
Mixed (two or more styles in the same can)

**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, 57 1/2 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.
**Sizes**

- Midget
- Tiny
- Small
- Medium
- Large

**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.

**How Packed**
2 1/2 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.

**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
**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.
FORMS
Spears or stalks, 3- to 6-inch lengths
Short spears or florets, 1- to 3-inch lengths
Cut, 3⁄8- to 2-inch pieces
Chopped, 3⁄4-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.
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 airtight 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.
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.
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.
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.
**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.

**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.
**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 1/4-inch or 3/8-inch thick, diameter sizes 3/4-inch to 1 3/8-inch.
- Dices are 7/8-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; 1/4 inch thick;
maximum diameter 1 inch; 12/2½ lb only.
**FORMS**

- Sliced
- Quartered
- Diced
- Julienne
  (French Shoestring)

**HOW PACKED**

#10 cans, 6 per case

**PURCHASING TIPS**

- Minimum drained weight varies by form:
  - 67 oz for whole and sliced less than 1 1/2-inch diameter;
  - 66 oz for whole and sliced more than 1 1/2-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 1 1/2 inch; 6/10.
**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.*
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.
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.
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.
**Forms**

*Trimmed*: Trimmed at both ends, cut to specific lengths

*Natural*: Trimmed at stalk end only

**Sizes**

Regular (ear 3 1/2 inches or more)

Cobbette (ear less than 3 1/2 inches)

**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.
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.
**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.
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
CUCCUMBER, FRESH: to be packed to

U.S. Fancy Grade standard; medium size;
slicing type; 22 lb carton.
**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)

**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 2 1/2, 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 4/2 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, ½-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.

CHOICE Plus VEGETABLES 165
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 1¾-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 ½-inch diameter
Medium: ⅛-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.
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 ½-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.
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.
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.
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.
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.
SIZES

1 2 3 4 5 6 7

#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.
**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.
**SIZES**

- 50 count
- 60 count
- 70 count
- 80 count
- 90 count
- 100 count
- 110 count
- 120 count

**ACTUAL SIZE**

**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 1 1/2-inch to 3 3/4-inch diameter, based on grade.  
- Round white and red variety are generally not available by size.

---

**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
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.
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, 5/16 x 5/16, 5/16 x 3/8, 1/4 x 3/8

Shoestring and thin strips, cross-section widths (inches):

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.

<table>
<thead>
<tr>
<th>Grade/Style</th>
<th>Top grade solids</th>
<th>Good grade solids</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shoestring, (\frac{3}{8}) inch</td>
<td>34% to 38%</td>
<td>30% to 34%</td>
</tr>
<tr>
<td>Crinkle cut, (\frac{3}{8}) to (\frac{5}{16}) inch</td>
<td>30% to 34%</td>
<td>26% to 31%</td>
</tr>
<tr>
<td>Straight cut, (\frac{5}{16}) to (\frac{1}{4}) inch</td>
<td>30% to 34%</td>
<td>26% to 30%</td>
</tr>
<tr>
<td>Steak (thick)</td>
<td>29% to 33%</td>
<td>26% to 28%</td>
</tr>
</tbody>
</table>

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- 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.
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.
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 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 cylinder (log) shaped; fortified with vitamin C;
45 to 55 per lb; 6/5 lb only; approved brands: ABC Foods1102, Pots5201,
Hoods211.
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.
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, 1 1/2- to 3 1/2-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.
**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.
**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.
**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 1/8-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 1/4 to 3/4 inch widths; sulfite-free; packaged in gas permeable package; code dated; 4/5 lb.
**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)(a) of the U.S. Food, Drug and Cosmetic Act.

**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.
SIZES

**Summer Squash**
Small: 4-inch long, ¾-inch diameter  
Medium: 6½-inch long, 1¾-inch diameter  
Large: 7- to 9-inch long, 2½- to 3-inch diameter  

**Crookneck**
Small  
Medium  
Large  

**Winter**
All varieties relatively large

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

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

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.
SIZES

ACTUAL SIZE

Extra large
Large
Medium
Small

POPULAR VARIETIES

Florida
Agriset
Bonita
Solar Set
Sunny

California
Merced
Olympic Sunbrite
Shady Lady
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:

<table>
<thead>
<tr>
<th>Old size*</th>
<th>New size</th>
<th>Minimum diameter</th>
</tr>
</thead>
<tbody>
<tr>
<td>7 x 7</td>
<td>Small</td>
<td>2 1/8&quot;</td>
</tr>
<tr>
<td>6 x 7</td>
<td>Medium</td>
<td>2 1/4&quot;</td>
</tr>
<tr>
<td>6 x 6</td>
<td>Large</td>
<td>2 1/2&quot;</td>
</tr>
<tr>
<td>5 x 6</td>
<td>Extra large</td>
<td>2 3/4&quot;</td>
</tr>
</tbody>
</table>

*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.
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.
**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.*