



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; pre-dominance to be order listed; 12/2 lb only.
.....

FORMS

Whole (whole pods cut not less than 1¾-inch long, or transversely cut not less than 2¾-inch long)

Whole vertical pack (whole pods, relatively uniform in length and packed parallel to sides of can)

Whole "asparagus" pack (whole pods, cut at both ends, equal lengths, and packed parallel to sides of can)

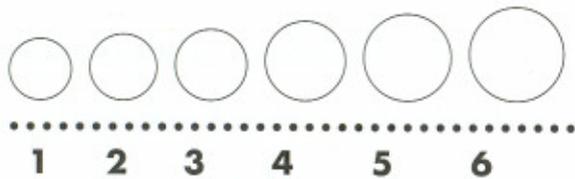
French (pods sliced lengthwise)

Cut (cuts between ¾ inch and 2¾ inch)

Short cut (pieces of which 75% or more are at least ¾-inch long, and not more than 1% are more than 1¼-inch long)

Mixed (two or more styles in the same can)

SIZES



#1 (smallest) through #6 (largest)

GRADES

U.S. Grade A or U. S. Fancy

U.S. Grade B or U.S. Extra Standard

U.S. Grade C or U.S. Standard

Substandard

POPULAR VARIETIES

Bush

Green pod (Blue Lake)

Romano or Italian

HOW PACKED

#10 cans, 6 per case

PURCHASING TIPS

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

STANDARD OF IDENTITY REFERENCE

Title 21 CFR 155.120

GRADE STANDARD REFERENCE

Title 7 CFR 52.449

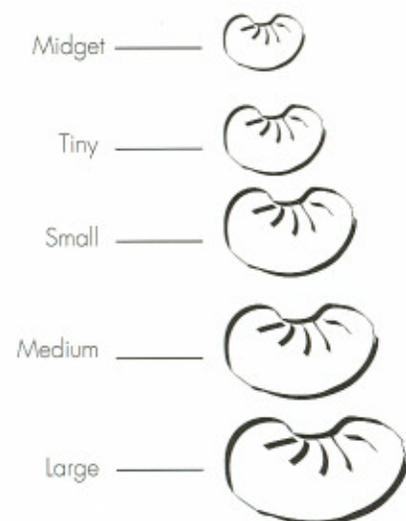
SAMPLE DESCRIPTION

.....
BEANS, GREEN, CANNED: to be

.....
packed to U.S. Grade A standard; Blue

.....
Lake variety; #3 size; cut; 6/10.

SIZES



ACTUAL SIZE

GRADES

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

POPULAR VARIETIES

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

Thin-seeded varieties: Henderson, Bush, Thorogreen

HOW PACKED

2½-lb packages, 12 per case
20 lb bulk

PURCHASING TIPS

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

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 52.503

SAMPLE DESCRIPTION

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

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, $\frac{3}{4}$ - to 2-inch pieces
Chopped, $\frac{3}{4}$ -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.
.....

BROCCOLI/CABBAGE COLESLAW MIX FRESH CUT



HOW PACKED

5-lb bags, 4 per case

IN SEASON

Available year-round

PURCHASING TIPS

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

RECEIVING

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

STORING

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

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

.....
BROCCOLI/CABBAGE COLESLAW
.....

*MIX, FRESH CUT: sulfite-free; packaged
.....
in gas permeable package; code dated; 4/5 lb.
.....*

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.
.....

CARROT STICKS FRESH CUT



SIZES

2-inch or 3-inch length

HOW PACKED

5-lb bags, 4 per case

IN SEASON

Available year-round

PURCHASING TIPS

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

RECEIVING

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

STORING

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

PREPARATION TIPS

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

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

.....
CARROT STICKS, FRESH CUT:
.....

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

FORMS

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

GRADES

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

HOW PACKED

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

PURCHASING TIPS

- Slices available cut either ¼-inch or ⅜-inch thick, diameter sizes ⅝-inch to 1⅞-inch.
- Dices are ⅜-inch cubes.
- If description does not specify pack preference, bid unit should be per lb.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 52.703

SAMPLE DESCRIPTION

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

FORMS



SIZES

Applies only to slices:

Less than 1½-inch diameter

1½-inch diameter and more

GRADES

U.S. Grade A or U. S. Fancy

U.S. Grade C or U.S. Standard

Substandard

(There is no Grade B.)

HOW PACKED

#10 cans, 6 per case

PURCHASING TIPS

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

STANDARD OF IDENTITY REFERENCE

Title 21 CFR 155.200

GRADE STANDARD REFERENCE

Title 7 CFR 52.673

SAMPLE DESCRIPTION

.....
CARROTS, CANNED: to be packed to

.....
U.S. Grade A standard; sliced; size less

.....
than 1½ inch; 6/10.

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.

CORN, CREAM-STYLE FROZEN

GRADES

No grade standards

POPULAR VARIETIES

Golden or yellow

White

HOW PACKED

4-lb packages, 12 per case

PURCHASING TIPS

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

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

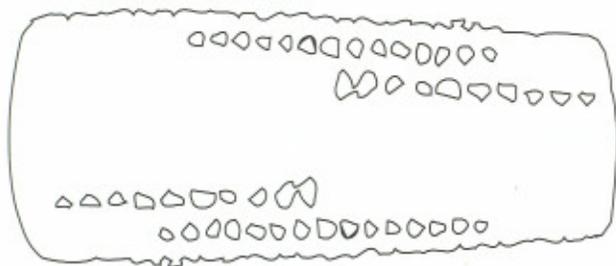
.....
CORN, CREAM-STYLE, FROZEN: to
.....
be processed from U.S. Grade A standard
.....
whole kernel corn; 12/4 lb.
.....

FORMS

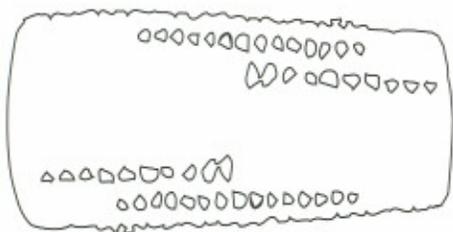
Trimmed: Trimmed at both ends, cut to specific lengths

Natural: Trimmed at stalk end only

SIZES



Regular (ear 3½ inches or more)



Cobbette (ear less than 3½ inches)

GRADES

U.S. Grade A or U.S. Fancy

U.S. Grade B or U.S. Extra Standard Substandard

(There is no Grade C standard.)

POPULAR VARIETIES

Golden or yellow

White

HOW PACKED

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

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

PURCHASING TIPS

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

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 52.935

SAMPLE DESCRIPTION

.....
CORN ON THE COB, FROZEN: to be

packed to U.S. Grade A standard; yellow

or golden, trimmed; short (cobbettes);

96/case only.

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

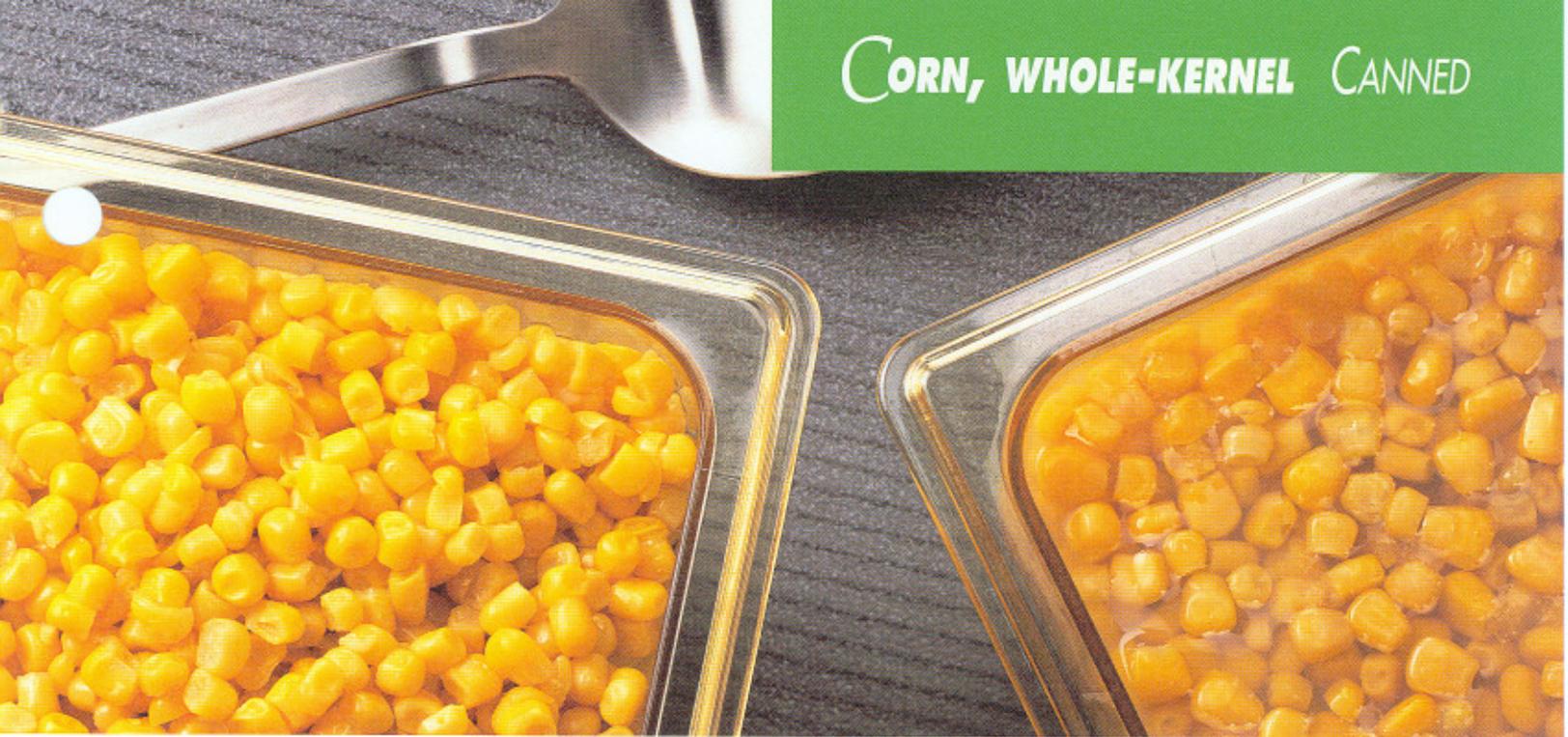
None

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

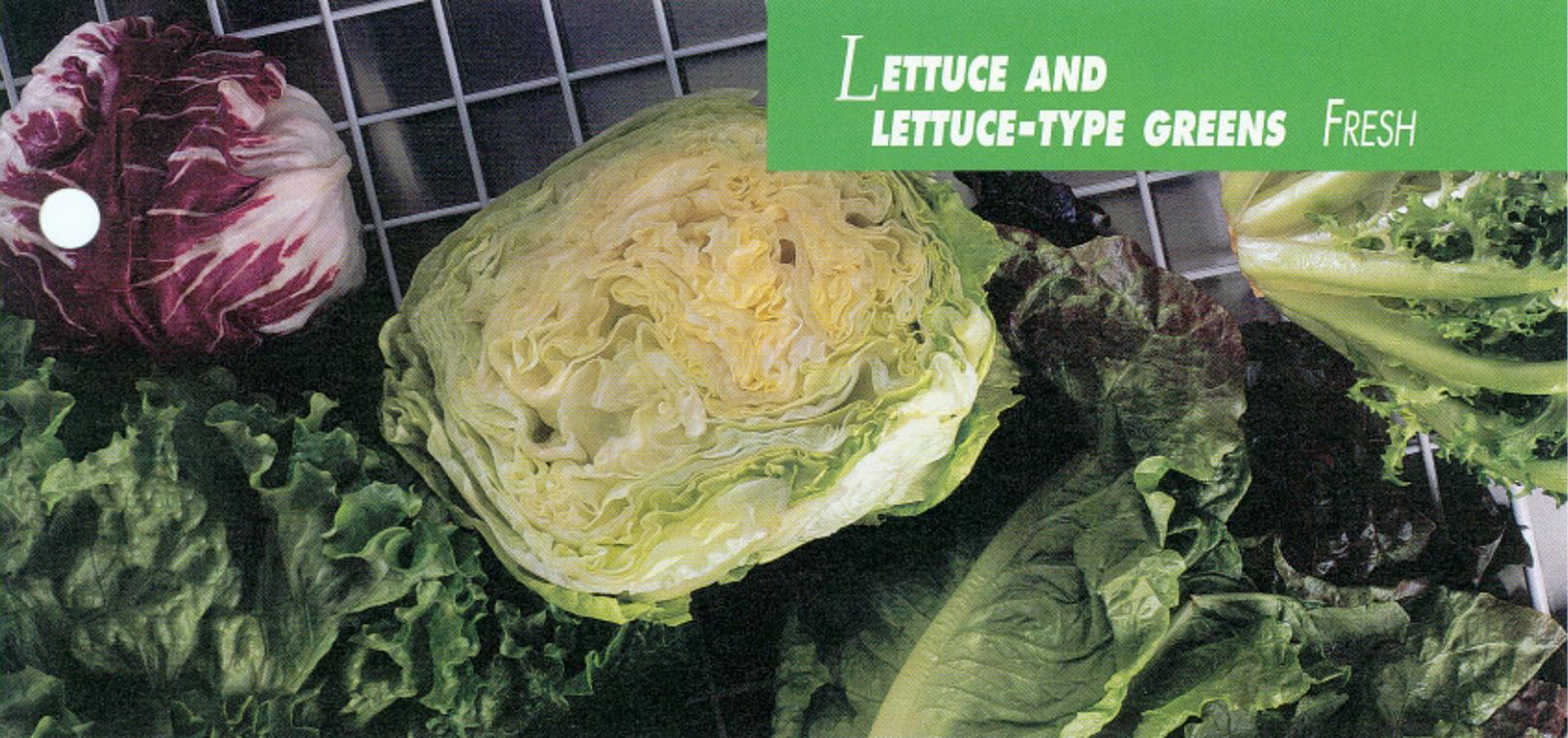
SAMPLE DESCRIPTION

.....
CUCUMBER, FRESH: to be packed to
.....

U.S. Fancy Grade standard; medium size;
.....

slicing type; 22 lb carton.
.....

LETTUCE AND LETTUCE-TYPE GREENS FRESH



SIZES

Iceberg:

18, 24, 30 count

GRADES

Iceberg, Bibb:

U.S. Fancy

U.S. No. 1

U.S. No. 2

Endive, Escarole, Romaine:

U.S. No. 1

Kale:

U.S. No. 1

U.S. Commercial

Spinach:

U.S. Extra No. 1

U.S. No. 1

U.S. Commercial

Unclassified (ungraded)

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

POPULAR VARIETIES

Lettuce:

Butterhead: Boston, Bibb, Limestone

Cos: Romaine

Crisphead: Iceberg

Looseleaf: Bunched or garden

LETTUCE AND LETTUCE-TYPE GREENS FRESH (CON'T)

IN SEASON

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

PURCHASING TIPS

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

RECEIVING

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

STORING

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

PREPARATION TIPS

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

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

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

SAMPLE DESCRIPTION

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

SAMPLE DESCRIPTION

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

SAMPLE DESCRIPTION

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

HOW PACKED

#10 cans, 6 per case

PURCHASING TIPS

- Large volume purchasers may use USDA's Commercial Item Description (CID) A-A-20120A.
Summary:
Vegetables used shall be U.S. Grade A, except corn and peas which may be U.S. Grade B.
Packing medium shall be clear and free from sediment.
Additives permitted by U.S. Food and Drug Administration may be used.
Product may contain small pieces of onion, red and green peppers for garnish, to total 2% or less of drained weight.
Minimum drained weight 65 oz per can.
Product to contain seven vegetables in the following percentages of drained weight:
Carrots, diced, $\frac{3}{8}$ -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, $\frac{1}{2}$ -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.



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, Enezes, Australian, Brown, White, Portugal: Strong flavored varieties

Globe, Sweet Spanish, South Pork: Moderate to strong flavor, large size, late varieties

Vidalia, Walla Walla, Main Sweet, Sweet Imperial, Texas Supersweet: Sweet varieties

GRADES

Standards for Bermuda and Creole Type:

U.S. No. 1

U.S. Combination

U.S. No. 2

Unclassified (ungraded)

Standards for Other Types:

U.S. No. 1

U.S. Export No. 1

U.S. Commercial

U.S. No. 1 Boilers (smaller than U.S. No. 1, diameter 1-inch to 1⅞-inch)

U.S. No. 1 Picklers (diameter 1-inch or less)

U.S. No. 2

HOW PACKED

25-lb and 50-lb bags

40-lb and 50-lb cartons

IN SEASON

Available year-round; each growing region has peak season.

PURCHASING TIPS

- Bermuda is an excellent all-purpose onion.
- Soil conditions, climate, and variety – not color – determine flavor.
- The most pungent raw onions are the sweetest when cooked.
- Sweet varieties not appropriate for institutional food service due to short shelf life.
- If description does not specify pack preference, the bid unit should be per lb.

RECEIVING

- Inspect for quality. Onion should have firm, well shaped, short neck; dry and papery outer skin; flesh juicy and crisp; free of green spots, blemish, decay or mold.
- Reject onions with sprouts, soft flesh, or thick, hollow, woody stems.

STORING

- Store in dry, cool, well-ventilated area.
- Store away from foods that absorb odors.
- Do not store with potatoes because onions draw water from other foods.
- Storage life for most varieties is several months.
- Vidalia, Walla Walla, and Maui have high sugar and moisture content and should be used quickly.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 51.2830 to 51.2836 and
51.3195 to 51.3198

SAMPLE DESCRIPTION

.....
ONIONS, DRY, FRESH: to be packed to
.....
U.S. No. 1 Grade standard; medium size;
.....
Bermuda; 25 lb bag only.
.....

SIZES

Small: Less than ¼-inch diameter

Medium: ¼-inch to 1-inch diameter

Large: 1-inch diameter and up

GRADES

U.S. No. 1

U.S. No. 2

Unclassified (ungraded)

POPULAR VARIETIES

White Lisbon

HOW PACKED

6, 12, 48 count boxes

12 count bags, 4 bags per case

IN SEASON

Available year-round

PURCHASING TIPS

- U.S. No 1, medium size, preferred.
- Green onions are immature plants that may have bulbs but must have green tops.

RECEIVING

- Inspect for quality. Necks should be medium-size and well blanched 2 to 3 inches above root.
- Reject if wilted or tops discolored.

STORING

- Store in coldest part of refrigerator.
- Storage life is 7 to 10 days. Mist lightly with water to extend storage life.
- Store away from foods that absorb odors.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 51.1055 to 51.1057

SAMPLE DESCRIPTION

.....
ONIONS, GREEN, FRESH: to be packed
.....
to U.S. No. 1 Grade standard; medium
.....
size; 48 count.
.....

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 ¾-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

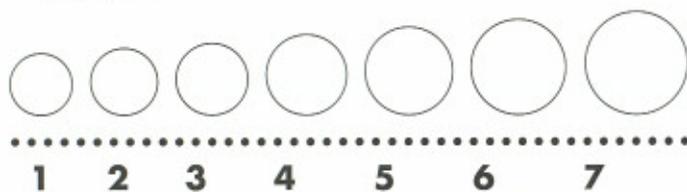
.....
PEAS, GREEN, FROZEN: to be packed
.....
to U.S. Grade A standard; #3 or #4 size.
.....

SAMPLE DESCRIPTION

.....
PEAS, GREEN, FROZEN: to be packed
.....
to U.S. Grade A standard; 20 lb bulk only.
.....

PEAS, GREEN CANNED

SIZES



#1 (smallest) through #7 (largest)

GRADES

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

POPULAR VARIETIES

- Smooth skin: Name can be used with terms "early," "June" or "early June."
- Sweet green wrinkled.

HOW PACKED

#10 cans, 6 per case

PURCHASING TIPS

- Minimum drained weight usually 70 oz to 72 oz.

- Although packers often use U.S. grade standards, most product packed is not U.S. graded. To specify a grade, a typical description would read "Packed to U.S. Grade (specify) standard." Defects in green peas are visible; therefore, Grade A is recommended.
- The smaller the size, the higher the cost. Lowest cost product is a mixture of sizes or one of the larger sizes. Specifying a size increases the cost but may improve customer acceptance.
- The term "petit pois" can be used only when 80% or more are size #1.

STANDARD OF IDENTITY REFERENCE

Title 21 CFR 155.170

GRADE STANDARD REFERENCE

Title 7 CFR 52.228

SAMPLE DESCRIPTION

.....
PEAS, GREEN, CANNED: to be packed
.....
to U.S. Grade A standard; #3 size; 6/10.
.....



SIZES

Small
Medium
Large
Extra large

GRADES

U.S. Fancy: Minimum diameter 3-inch,
minimum length 3½-inch

U.S. No. 1: Minimum diameter 2½-inch,
minimum length 2½-inch

U.S. No. 2: No size requirement

POPULAR VARIETIES

Burlington
California Wonder
Chinese Giant
Early Cal-Wonder
Harris Early Giant
Neopolitan
Yolo Wonder

HOW PACKED

25-lb and 30-lb cartons

IN SEASON

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

PURCHASING TIPS

- Bell peppers mature to various colors (red, yellow, purple), depending on variety; most are sold green. Some varieties are yellow at both immature and mature stage.
- Sugar content increases with maturity; red and yellow peppers are sweeter than green peppers.
- U.S. No. 1 grade preferred for institutional food service.

RECEIVING

- Inspect for quality. Peppers should be well formed, firm, glossy; rich green, red or yellow color; free from blemish or decay.
- Reject if pale or dull, have soft or mushy spots, or are decayed around stems.

STORING

- Store in coolest part of storeroom or warmest part of refrigerator. Risk of chill damage if stored at a temperature that is too cold.
- Typical shelf life is 8 to 10 days.
- Store away from ethylene producing fruits such as apples, bananas, pears.
- Store away from foods that absorb odors.

PREPARATION TIPS

Wash quickly before serving; do not soak.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 51.3270 to 51.3273

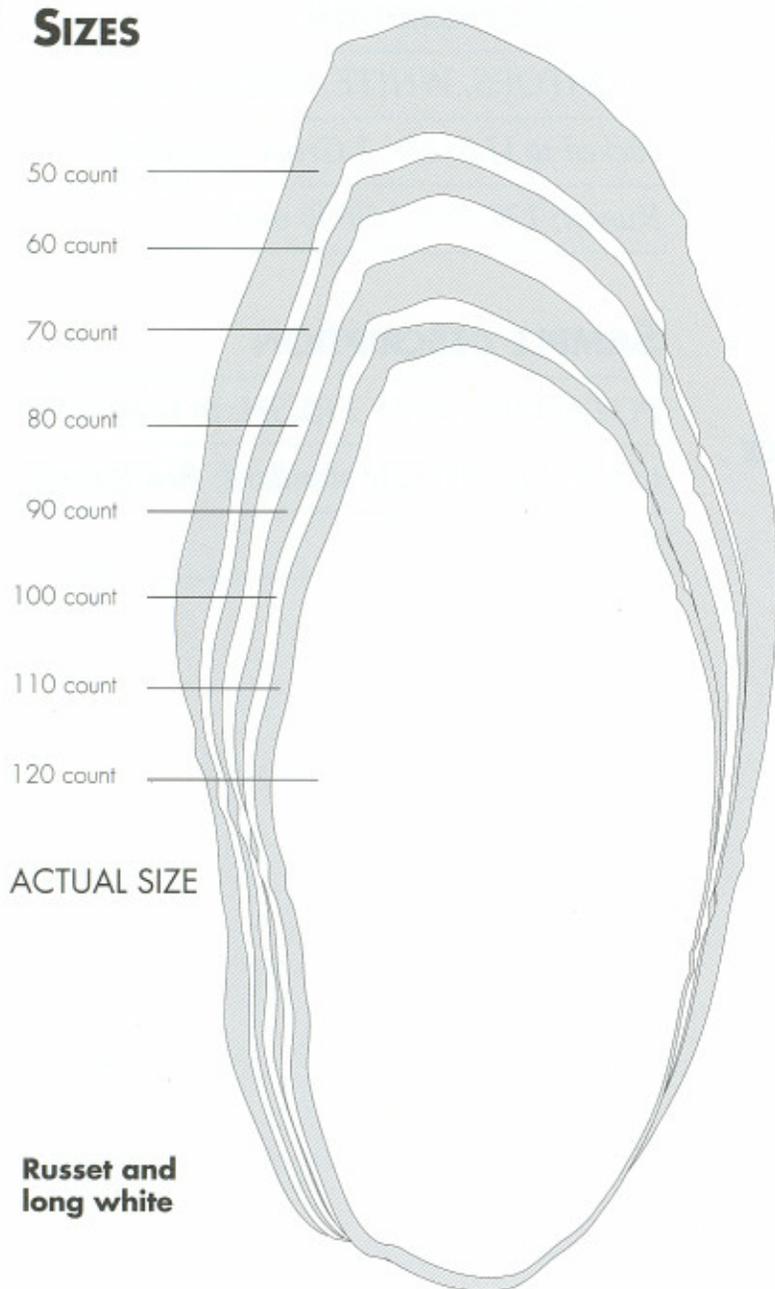
SAMPLE DESCRIPTION

.....
PEPPERS, BELL, FRESH: to be packed to
.....
U.S. No. 1 Grade standard; medium size;
.....
green color; 25 lb.
.....

POTATOES, WHITE AND RED

FRESH

SIZES



Russet and long white

Size	No. in 50 lb	Wt. range
50	49 to 52	12 to 19 oz
60	58 to 60	10 to 16 oz
70	66 to 72	9 to 15 oz
80	78 to 82	8 to 13 oz
90	90 to 95	7 to 12 oz
100	100 to 105	6 to 10 oz
110	108 to 115	5 to 9 oz
120	118 to 130	4 to 8 oz

From Washington State Potato Commission

GRADES

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

POPULAR VARIETIES

Long white: White Rose
Round red: Norland, Red Pontiac, and Red McClure
Round white: Katahdin, Superior, Norchip, Sebago, Ontario, and Crystal
Russet: Norgold, Burbank, Centennial, Bel Rus, and Atlantic

HOW PACKED

Applies to round whites and reds only:
 100-lb bag
 50-lb bag
 5-lb, 10-lb, and 20-lb bags

IN SEASON

Available year-round

PURCHASING TIPS

- Russet and long white variety are sized by count.
- Round white and red variety vary in size from 1½-inch to 3¾-inch diameter, based on grade.
- Round white and red variety are generally not available by size.

POTATOES, WHITE AND RED

FRESH (CON'T)

RECEIVING

Potato should be firm and smooth (not wrinkled); free of soft dark spots, cut surfaces, and greenish color.

STORING

- Store at room temperature in cool, dark place with good air circulation.
- Do not refrigerate.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

7 CFR 51.1540 to 51.1544

SAMPLE DESCRIPTION

.....
POTATOES, WHITE, FRESH: to be
.....
packed to U.S. No. 1 Grade standard;
.....
Russet; 120 size; 1/50 lb only.
.....

SAMPLE DESCRIPTION

.....
POTATOES, RED, FRESH: to be packed
.....
to U.S. No. 1 Grade standard; Red Round;
.....
1/50 lb only.
.....

POTATOES, FRENCH FRIED

FROZEN

FORMS

General cuts

Crinkle cut
Straight cut

Strips

Shoestring

Diced

Rissole

Nearly whole or large cuts

Other

SIZES

General cut, cross-section widths (inches):

$\frac{3}{8} \times \frac{3}{8}$, $\frac{1}{2} \times \frac{1}{4}$, $\frac{1}{2} \times \frac{1}{2}$, $\frac{5}{8} \times \frac{5}{8}$

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

$\frac{3}{16} \times \frac{3}{16}$, $\frac{1}{4} \times \frac{1}{4}$, $\frac{5}{16} \times \frac{5}{16}$, $\frac{1}{4} \times \frac{3}{8}$, $\frac{1}{4} \times \frac{5}{8}$

Length

Extra long: Minimum 80% are 2 inch or longer, and 30% of those must be 3 inch or longer.

Long: 70% are 2 inch or longer, and 15% of those are 3 inch or longer.

Medium: 50% are 2 inch or longer.

Short: Fewer than 50% are 2 inch or longer.

Line flow: Cut strips with no length designation.

GRADES

U.S. Grade A or U.S. Fancy (does not apply to strip style, short length)

U.S. Grade A Short or U.S. Fancy (applies to strip style, short length only)

U.S. Grade B or U.S. Extra Standard Substandard

POPULAR VARIETIES

Of 12 leading varieties, the two listed below are best for French fries because of high solids and low moisture content:

Long white: Russet Burbank

Round to oblong white: Katahdin

HOW PACKED

5-lb packages, 6 per case

4-lb packages, 6 per case

4½-lb packages, 6 per case

6-lb packages, 6 per case

30 lb bulk

PURCHASING TIPS

- Percent solids determines eating quality. High solids and low moisture make fries that are mealy, not soggy.
- Typical shoestring French fries are 33.5% to 38.5% solids, including 5.5% to 6.5% fat by weight, with variations as shown below. The values show percentages of solids after processing and par-frying; that is, as shipped from packer.

	Top grade solids	Good grade solids
Shoestring, ¼ inch	34% to 38%	30% to 34%
Crinkle cut, ⅜ to ½ inch	30% to 34%	26% to 31%
Straight cut, ⅜ to ½ inch	30% to 34%	26% to 30%
Steak (thick)	29% to 33%	26% to 28%

POTATOES, FRENCH FRIED

FROZEN (CON'T)

- Cooking reduces moisture, raising solids. Above products could be up to 43% solids after cooking; that is, as served.
- Specify solid content in product description. Thin cuts require higher solid percentages than steak cuts or thick cuts. Verification of solids requires lab analysis; allow 2% variation.
- Processor terms may vary from standard; e.g., processor's "slim" cut is smaller than regular but larger than shoestring. Strip cut is traditional form.
- Steak cut is processor's term for cuts with a cross section width of $\frac{3}{8}$ x $\frac{3}{4}$ 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;
.....

$\frac{1}{2}$ x $\frac{1}{2}$ inch; 30% to 34% solids; 6/5 lb.
.....

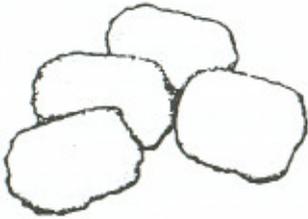
Approved brands: ABC Foods A103,
.....

DEF FoodsX502, PotsR29, TooP32.
.....

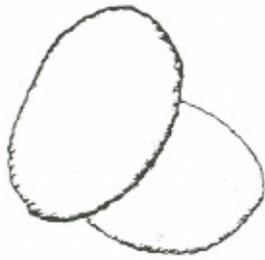
POTATOES, SPECIALTY, FORMED

FROZEN

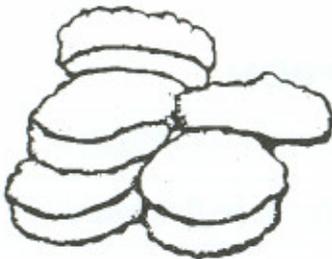
FORMS



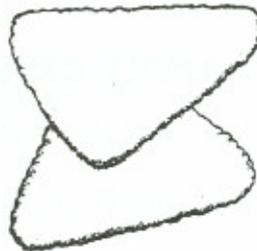
Cylinder (log)



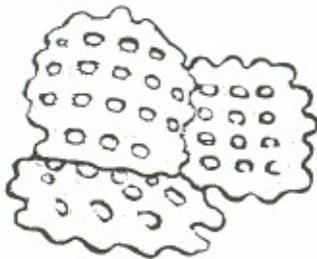
Flat Oval



Flat Round



Triangle or Wedge



Waffle

SIZES

Vary with form and manufacturer

GRADES

No grade standards

HOW PACKED

5-lb packages, 6 per case

30 lb bulk

24 lb bulk

Some forms sold by count

PURCHASING TIPS

- Products are made from mashed, cubed, shredded or chopped white potatoes; some coated with potato flour, starch, or flakes. Seasoning may be added before forming.
- Most of these products are known by trade names rather than generic terms.
- Request from manufacturer fortification information. Many processors fortify products with vitamins and minerals.
- Request from manufacturer sizes and number of servings per lb.
- Some products are processed for deep frying, some for oven cooking. State in description product for deep-fat frying or oven-ready.
- If the description does not specify pack size the bid unit should be per lb.

RECEIVING

Make sure product is completely frozen when received; store immediately.

POTATOES, SPECIALTY, FORMED

FROZEN (CON'T)

STORING

- Keep product completely frozen until cooked to minimize fat absorption and maximize crispness.
- Rotate packs to prevent moisture loss, ice crystals, and off odors.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

POTATOES, SPECIALTY FORMED,

FROZEN: oven-ready; to be cylinder

(log) shaped; fortified with vitamin C;

45 to 55 per lb; 6/5 lb only; approved

brands: ABC Foods1102, Pots5201,

Hoods211.

SAMPLE DESCRIPTION

POTATOES, SPECIALTY FORMED,

FROZEN: oven-ready, to be triangular-

shaped; 1 oz size; fortified with vitamin C;

bulk pack only; approved brands: ABC555;

DEF111; XYZ101.

SAMPLE DESCRIPTION

POTATOES, SPECIALTY FORMED,

FROZEN: oven-ready; to be flat rounds,

59 to 64 per lb; approved brands:

ABC1010; DEF2020; XYZ103.

POTATOES, WHOLE WHITE FROZEN

FORMS

Whole baked
Stuffed

SIZES

2½ oz to 4 oz
4 oz
5 oz
6 oz
7 oz
8 oz
10 oz

HOW PACKED

By number in container:

50 count weighs 10 oz
60 count weighs 8 oz
73 count weighs 7 oz
78 count weighs 6 oz
96 count weighs 5 oz
120 count weighs 4 oz
190 count weighs 2½ oz

PURCHASING TIPS

- Stuffed potato is baked potato cut in half, flesh scooped and mashed with seasonings, seasoned mixture returned to shell in rosette or piped style, packed in trays or layers in a corrugated carton.
- Seasonings available for stuffed potatoes: Cheddar cheese, sour cream, sour cream and chives, gourmet and plain.
- Rissolle style are whole or nearly whole potatoes of nearly the same size. Rissolle style potatoes are used for baked and stuffed potatoes.
- Processed potatoes may be U.S. Grade A; however, there is no grade standard for processed baked or stuffed potatoes.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

.....
POTATOES, WHOLE WHITE,
.....

FROZEN: baked; plain flavor; 4 oz size;
.....

120 count.
.....

POTATOES, SWEET FRESH



GRADES

U.S. Extra No. 1
U.S. No. 1
U.S. Commercial
U.S. No. 2

POPULAR VARIETIES

Beauregard
Hernandez
Jewel

HOW PACKED

10-, 20- and 40-lb cartons

IN SEASON

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

PURCHASING TIPS

- True yams are rare in the United States. Yam is a root, sweet potato a tuber; yam flesh is white, sweet potato is orange.
- Grade difference primarily size.

U.S. No. 1 is 3- to 9-inch long, 1 $\frac{3}{4}$ - to 3 $\frac{1}{4}$ -inch diameter; larger potatoes may be U.S. No. 2.

- If description does not specify pack size, bid unit should be per lb.

RECEIVING

- Potato should be clean, smooth, well-shaped, firm and bright in appearance, with blemish-free skin.
- Decay appears as discolored, shriveled, or sunken areas. Decay causes unpleasant flavor even to unaffected parts.

STORING

Store in cool, dark place at room temperature.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

7 CFR 51.1600 to 51.1603

SAMPLE DESCRIPTION

.....
POTATOES, SWEET, FRESH: to be
.....
packed to U.S. No. 1 standard; Beauregard.
.....

POTATOES, WHOLE WHITE

FROZEN

FORMS

Whole baked
Stuffed

SIZES

2½ oz to 4 oz
4 oz
5 oz
6 oz
7 oz
8 oz
10 oz

HOW PACKED

By number in container:

50 count weighs 10 oz
60 count weighs 8 oz
73 count weighs 7 oz
78 count weighs 6 oz
96 count weighs 5 oz
120 count weighs 4 oz
190 count weighs 2½ oz

PURCHASING TIPS

- Stuffed potato is baked potato cut in half, flesh scooped and mashed with seasonings, seasoned mixture returned to shell in rosette or piped style, packed in trays or layers in a corrugated carton.
- Seasonings available for stuffed potatoes: Cheddar cheese, sour cream, sour cream and chives, gourmet and plain.
- Rissolle style are whole or nearly whole potatoes of nearly the same size. Rissolle 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 $\frac{1}{16}$ -inch to $\frac{1}{4}$ -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 $\frac{1}{8}$ to $\frac{1}{4}$ 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)(c) of the U.S. Food, Drug and Cosmetic Act.

RECEIVING

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

STORING

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

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

None

SAMPLE DESCRIPTION

.....
SPINACH, FRESH: stemmed and
.....
washed; sulfite-free; packaged in gas
.....
permeable package; code dated; 12/10 oz.
.....



SIZES

Summer Squash

Small: 4-inch long, $\frac{3}{4}$ -inch diameter

Medium: 6½-inch long, 1½-inch diameter

Large: 7- to 9-inch long, 2½- to 3-inch diameter

Crookneck

Small

Medium

Large

Winter

All varieties relatively large

GRADES

U.S. No. 1

U.S. No. 2

Unclassified (ungraded)

POPULAR VARIETIES

Summer squash: Zucchini, crookneck, straight neck

Winter squash: Acorn, banana, butternut, hubbard, spaghetti, turban, buttercup

HOW PACKED

Summer squash: 22- to 28-lb cartons

Winter squash: 24-count to 36-count cartons for acorn, buttercup, butternut, spaghetti; 10-count to 45-count cartons for banana and hubbard

IN SEASON

- **Summer squash:** April to November
- **Winter squash:** December to March
Imports available year-round

RECEIVING

- Inspect for quality. Summer squash should be firm with shiny, tender skin, color typical of variety, free of injury. Reject pitted, dull, or spotted squash.
- Winter squash should be heavy, with hard rind, dull color typical of variety. Reject light weight, shiny, or soft squash.

STORING

- Store summer squash in a dry, well-ventilated area at room temperature and use as soon as possible.
- Store winter squash in dry, well-ventilated area at room temperature.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 51.4031 and 51.4050 to
51.4053

SAMPLE DESCRIPTION

.....
SQUASH, SUMMER CROOKNECK,
.....
FRESH: to be packed to U.S. No. 1 Grade
.....
standard; small; 22 lb carton.
.....

FORMS

Corn and lima beans
Corn and snap beans
Corn, lima beans, and tomatoes
Corn, snap beans, and tomatoes

GRADES

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

HOW PACKED

#10 cans, 6 per case

PURCHASING TIPS

- Recommended fill of container 90% of total volume; minimum drained weight not established in federal regulations.
- May be packed with added water, with or without added sugar or salt.
- Specify vegetable mix (example: corn and lima beans) and corn form: whole-kernel or cream style.
- Specify lima bean form: fresh, frozen, or dry soaked.

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 52.6002

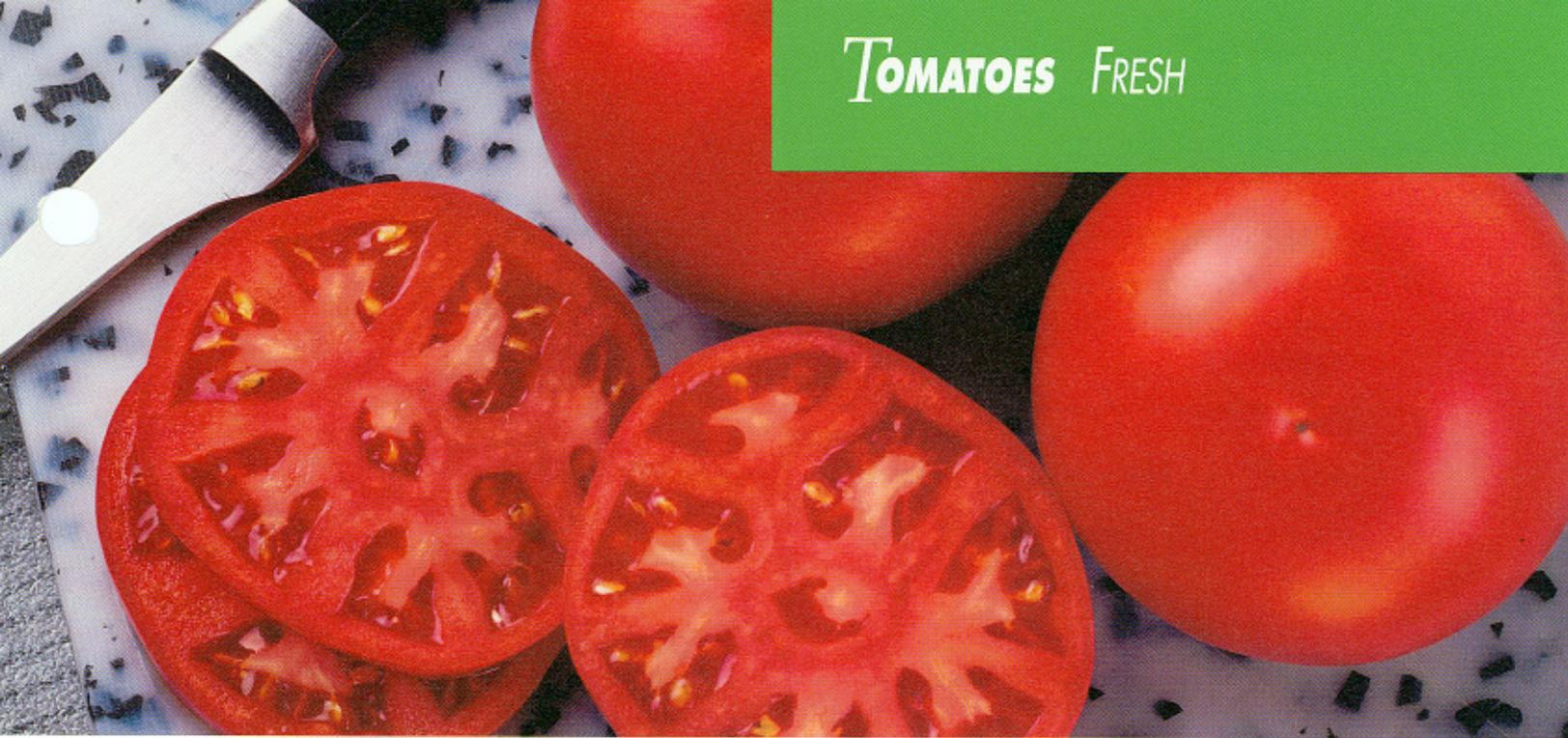
SAMPLE DESCRIPTION

.....
SUCCOTASH, CANNED: to be packed to
.....
U.S. Grade A standard; mixture: creamed
.....
corn and frozen lima beans; 90% fill of
.....
container; 6/10.
.....

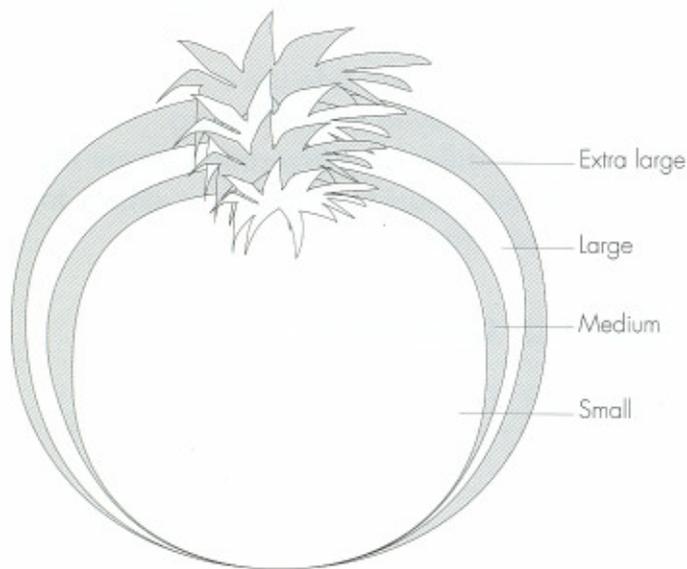
SAMPLE DESCRIPTION

.....
SUCCOTASH, CANNED: to be packed to
.....
U.S. Grade A standard; mixture: whole
.....
kernel corn, snap beans, and tomatoes;
.....
90% fill of container; 6/10.
.....

TOMATOES FRESH



SIZES



ACTUAL SIZE

GRADES

U.S. No. 1
U.S. Combination
U.S. No. 2
U.S. No. 3

POPULAR VARIETIES

Florida

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:

Old size*	New size	Minimum diameter
7 x 7	Small	2 1/8"
6 x 7	Medium	2 1/4"
6 x 6	Large	2 1/2"
5 x 6	Extra large	2 3/4"

*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:

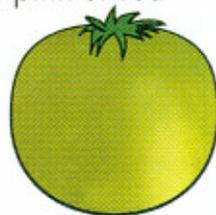
Stage 1, green: Surface completely green

Stage 2, breaker: Green to tannish yellow, pink or red on 10% or less of surface

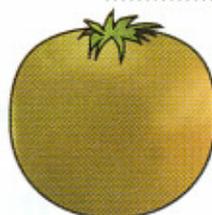
Stage 3, turning: 10% to 30% of surface is tannish yellow, pink or red

Stage 4, pink: 30% to 60% of surface is pink or red

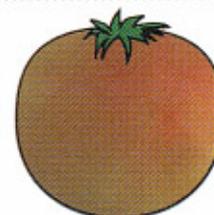
Stage 5, light red: 60% to 90% of surface is pink or red



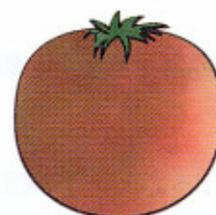
Green



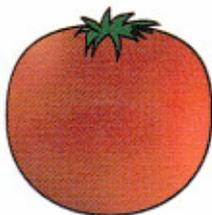
Breaker



Turning



Pink



Light Red



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.
.....

TURNIP GREENS WITH TURNIPS* FROZEN

GRADES

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

HOW PACKED

3-lb packages , 12 per case

PURCHASING TIPS

Federal standard allows 50% to 80%
greens and 20% to 50% roots. Food
industry packs two combinations:

- 1) Turnip greens with 20% diced turnips
- 2) 66.7% turnip greens with 33.3%
diced turnips

STANDARD OF IDENTITY REFERENCE

None

GRADE STANDARD REFERENCE

Title 7 CFR 52.3735

SAMPLE DESCRIPTION

.....
TURNIP GREENS WITH TURNIPS,
.....
FROZEN: to be packed to U.S. Grade A
.....
standard; chopped turnip greens with
.....
diced turnips; 80/20 proportion; 12/3 lb.
.....

* See leafy greens, frozen, for information on turnip greens
without turnips.