



United States Department of Agriculture

Agricultural Marketing Service, Specialty Crops Program

September 21, 2023

PURCHASE SPECIFICATION FOR FROZEN STIR FRY VEGETABLE BLEND (Whole Green Beans, Broccoli Florets, Sliced Carrots)

COMMODITY SPECIFICATION FOR FROZEN VEGETABLES (LATEST VERSION)

INDIVIDUAL COMMODITY SPECIFICATION

Frozen Stir Fry Vegetable blend

Frozen Stir Fry Vegetable Blend produced under this Specification must meet the requirements specified in CID A-A-20294A, the Commodity Specification for Frozen Vegetables (latest version), and the applicable United States Standards for Grades of Frozen Vegetables (Individual U.S. Standards) effective on the date of the Solicitation/Invitation for Bid (IFB) with the following exceptions.

Analytical (microbiological) requirements in Section 6.1 of CID A-A-20294A for this commodity are not required.

1. **Blend:** Blend I - Two or more vegetable(s) packaged together
2. **Vegetables and Styles:**
 - a. Vegetable 2 - Bean, Green (Round); Designation a – Whole
 - b. Vegetable 6 – Broccoli; Designation b – Short spears or Florets.
 - c. Vegetable 8 – Carrot; Designation d - Slices or sliced.
3. **Sodium:** Style (1) - No added salt (per 21 Code of Federal Regulations (CFR) §101.61)
4. **Grade:** Must meet the below grade requirements for all factors except the sizing revisions shown in section 5.
 - a. Broccoli – U.S. Grade A in accordance with the U.S. Grade Standards for Grades of Frozen Broccoli except size revisions shown below.
 - b. Carrots - U.S. Grade A in accordance with the U.S. Grade Standards for Grades of Frozen Carrots.

- c. **Green Beans - U.S. Grade A in accordance with the U.S. Grade Standards for Grades of Frozen Green Beans or Frozen Wax Beans.**

5. Style Designation and Size:

- a. **Broccoli Florets: approximately 1 inch to 2 inches in length. Each floret must weigh more than 6 g (0.2 oz). The florets may be cut longitudinally.**
- b. **Sliced Carrots (may be smooth or corrugated cut) approximately $\frac{3}{4}$ inch to 1 $\frac{1}{2}$ inch in diameter, or not more than $\frac{1}{4}$ inch thick.**
- c. **Whole Green Beans: pods must not be less than 1 $\frac{3}{4}$ inches and must be equal to or less than 3 $\frac{1}{2}$ inches in length after removal of either the stem end or both ends.**

6. Proportion of Ingredients (Tolerance – plus or minus 5 percent by weight):

- a. **34 percent by weight Broccoli – Florets.**
- b. **33 percent by weight - Sliced Carrots.**
- c. **33 percent by weight - Whole Green Beans.**

7. Finished Product: The final frozen product blend must be reasonably free flowing. After cooking, Stir Fry Vegetable Blend shall be tender, have a good flavor characteristic of broccoli, carrots, and green beans, and have a bright color.

8. Peroxidase: Negative, using the official USDA procedure. Frequency of tests are two per lot. Testing for peroxidase can be performed by the vendor in-house, third-party, or by USDA National Science Lab (Gastonia).

9. Packaging and Labeling

Labels must meet the following formatting criteria:

- a. **Must include, at a minimum, Two (2) additional colors, other than black and/or white.**
- b. **Must incorporate a graphic (photo or illustration) depicting the product/contents on the principal display panel if the packages are not clear or contain an adequate viewing window.**
- c. **The primary (if bag) will be heat sealed to retain integrity of the seal.**

10. Size and Quantity per Truckload: 12/1-pound poly bags – 2,304 cases per truckload.

11. Package size - Material Code/UPC Codes for Non-Commercial Containers:

Package size and type	Material code	UPC Primary	UPC Secondary
12/1-pound poly bag	111710	7 15001 11710 6	1 07 15001 11710 3

All other terms and conditions remain unchanged.