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FEDERAL HOSPITAL SUBSISTENCE GUIDE

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DEPARTMENTS OF THE ARMY, THE NAVY, THE AIR FORCE, VETERANS ADMINISTRATION, AND THE DEFENSE LOGISTICS AGENCY

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DEPARTMENT OF DEFENSE

DEFENSE LOGISTICS AGENCY

FEDERAL HOSPITAL SUBSISTENCE GUIDE

JUNE 1993

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Alexandria, Virginia 22314

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FOREWORD
(Supplementation is Prohibited)

This guide was developed under the sponsorship of the Interagency Committee on Food Service for Federal Hospitals. The Committee was established to carry out the desires of the President to achieve maximum standardization of subsistence items used in Federal Hospitals through exchange of information and optimum application of professional and technical knowledge to the development of subsistence supply standards and the management of food.

Representatives of the Departments of the Army, Navy and Air Force, Defense Logistics Agency, Department of Veterans Affairs, Public Health Service, and Department of Agriculture serve as members of the Committee and coordinate data for inclusion in this guide. It sets forth the standardized identification data by means of digests of specification requirements for subsistence. Such information is useful in the requisitioning, procurement, and supply support of subsistence for Federal Hospitals.

The items in the guide are sequenced in alphabetical order in lieu of divisions by Federal Supply Class.

The Commander, Defense Personnel Support Center (DPSC), is responsible for the compilation, maintenance, printing, and bulk distribution of this guide.

BY ORDER OF THE DIRECTOR

Henry T. Glisson
HENRY T. GLISSON
Brigadier General, USA
Commanding

DISTRIBUTION:
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Air Force: F
V.A.
Navy

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TABLE OF CONTENTS

	Page
Foreword	i
Table of Contents	iii
Introduction	iv
Section I - NSN Index	I-1
Section II - Item Digests	II-1

INTRODUCTION

1. General. This introduction provides a general indoctrination to the contents and use of the Federal Hospital Subsistence Guide.

2. Authority. The Charter of the Interagency Committee on Food Service for Federal Hospitals is approved by the Department of Veterans Affairs, Defense Logistics Agency, and Department of Health and Human Services (Public Health Service).

3. Purpose. This publication furnishes the identification data, including brief digests of specification requirements, for subsistence items required by Department of Defense and Civil Agency Hospitals. It provides information required by requisitioning, procurement, and supply activities in identifying standard hospital subsistence items. In addition, it contains digests of items normally purchased locally.

4. Responsibility. As given by unanimous agreement of the Joint Working Group on Standardization of Subsistence for Military and Civil Agency Hospitals on 29 August 1967.

a. The Commander, Defense Personnel Support Center (DPSC) is responsible for the compilation, maintenance, printing, and bulk distribution of the publication to the Military Services and Civil Agencies.

b. Each Military Service and Agency is responsible for internal distribution.

c. The Interagency Committee on Food Service for Federal Hospitals, whose mailing address is Department of Veterans Affairs, Executive Secretary (92A), 810 Vermont Ave, N.W., Washington, DC 20420, is responsible for approving (1) the addition of new items into this publication, (2) the deletion of items no longer required, and (3) necessary changes in standardization item characteristics when required by procurement and usage experience.

5. Scope of Contents. The items listed in this publication are those classified in Federal Supply Group 89 and those Dining Packets in FSC 7360 for which Federal Hospitals have recorded requirements. Some of these items, which are also required for general troop feeding or other special feeding purposes, are listed in Federal Supply Catalog C8900-SL, Stock List, FSC Group 89, Subsistence and in Department of Veterans Affairs Supply Catalog No. 3, Section IV, FSC Group 89, Subsistence. In addition, this publication contains digests of items normally purchased locally. The purchase of all items listed in these publications is permissible.

6. Composition. The data provided in this guide are arranged as follows:

a. Identification Digests. List the items in alphabetical sequence. It contains the following data:

(1) National Stock Number (NSN). A thirteen digit number which identifies each individual item of supply. The fifth and sixth digits are an international country code; "-00-" and "-01-" identify the United States.

(2) Description. The first entry is the approved item name, in upper case letters, followed by the specification citation, and other references when applicable. (In some instances, a generic name is used in lieu of an approved item name so that closely similar items having different item names may be grouped together.) When only one NSN is referenced to a digest, the NSN is shown opposite the approved item name and specification citation. This is followed by (1) Unit of Issue designation (see paragraph 9b); (2) Shipping Unit Net Weight (see paragraph 9d); and (3) a digest of specification requirement, which includes the other essential item characteristics and the applicable levels of packaging and packing. (Specifications vary with regard to applicable levels of packaging and packing.) When multiple NSNs are referenced to a digest, the unique characteristics warranting assignment of a separate NSN are shown opposite each NSN and characteristics common to all of the NSNs are stated on the same line as the approved item name and specification citation.

(3) The digests are so written that reference to applicable specifications should seldom be required.

(4) The majority of the meat items are identified with Institutional Meat Purchase Specification (IMPS). The IMPS were developed by the United States Department of Agriculture in close coordination with the meat industry and have been in use for a number of years. The IMPS consist of General Requirements and the specifications for:

Fresh Beef

Fresh Lamb and Mutton

Fresh Veal and Calf

Fresh Pork

Cured, Cured and Smoked and Fully-Cooked Pork Products

Cured, Dried and Smoked Beef Products

Edible By-Products

Sausage Products

(5) Asterisks. Meat item descriptions are designed to show the most important features of the item for ready reference and use as ordering data. An asterisk (*) indicates ordering data which must be shown on the solicitation and purchase order. All other item descriptions are similar to the format explained under paragraph 6a(2).

(6) Plus Sign. A plus sign (+) in front of the NSN indicates that the item is a Hospital Guide item only and is not listed elsewhere.

7. Comments and Suggestions. Comments and suggestions pertaining to information contained in this publication should be directed to the appropriate Civil Agency Headquarters or the Surgeon General of the respective Military Service.

8. Special Instructions:

a. General.

(1) When item descriptions indicate more than one type, class, grade, size, etc., any of the variations may be supplied at the option of the procuring activity. When item descriptions indicate only one type, class, grade, etc., any variation from the procurement request will be verified with the ordering activity for acceptance prior to substituting for the item(s) requested.

(2) Where unit size is not specified, it is not an essential supply requirement of the item and is to be determined by the requiring activity.

b. Departments of the Air Force, Army, and Navy. Where central procurement is not logistically feasible, standard items listed herein may be procured on a local purchase basis.

c. Department of Veterans Affairs. Department of Veterans Affairs Health Care Facilities will continue to follow the policy expressed in VAAR, Sections 808.001 Priorities for Use of Government Supply Sources/809, Contractor Qualifications and FPMR 101-26.606 Preaward Survey.

(1) The IMPS described in paragraph 6a(4) are available from:

United States Department of Agriculture
Code AMS, LS, STDZ
South Building, Room 2603
P.O. Box 96456
Washington, D.C. 20090-6456
Telephone No. (202) 720-4486

(2) The provisions of VAAR 846. Quality Assurance, will be complied with when the requirements for an individual item of butter, cheese, sausage, and meat food products, bacon, or Canadian bacon does not exceed 500 pounds per shipment and the Chief, Acquisition and Materiel Management Service, finds it necessary to waive the predelivery inspection for quality, condition, and other specification requirements.

(3) The Shipping Unit Net Weight shown for the items in Part II of the Program Guide (VAAR G-1), is appropriate only when the items are procured from the DLA Regional Subsistence Supply Offices.

(4) The provisions of VAAR 809.106-1 Conditions for Preaward Survey, will be complied with in the preaward onsite evaluation of dairy plants from which fluid milk is procured.

d. Department of Health and Human Services. All activities of the Department shall use this Guide to obtain their requirements for items contained herein whenever considered economical and within locally established standards for food services.

e. General Services Administration. In consonance with the program of cost reduction in Government operations and in keeping with the goals established by the Office of Federal Procurement Policy (OFPP) to eliminate avoidable duplication and overlapping in management of supplies, the Department of Veterans Affairs is the primary source of supply for Civil Agencies for the semiperishable subsistence items contained in this publication. General Services Administration will assist agencies in arrangements for obtaining their semiperishable subsistence requirements from the nearest Department of Veterans Affairs Supply Depot.

f. General Requirements for Frozen Poultry for Local Purchase.

(1) Processing and Storage.

(a) Poultry shall be processed and solidly frozen in accordance with US Department of Agriculture Regulations Governing the Inspection of Poultry Products (7 CFR Part 81).

(b) All poultry, after being frozen and until time of shipment, shall be held at a uniform temperature not higher than $0^{o}F$ ($-18^{o}C$). All products shall be in excellent condition when delivered, show no evidence of defrosting or refreezing, and be at an internal temperature not higher than $10^{o}C$).

(2) Packaging and Packing.

Frozen, ready-to-cook poultry shall be packaged and packed in accordance with the procedures described below. All materials used for packaging and packing shall be of the type, kind, and quality commonly used in good commercial practice, and shall be capable of protecting the products from contamination.

(3) Packaging.

(a) Frozen Whole Chicken and Turkey and Goose. Each bird shall be individually and tightly bagged in a plastic film and the bag heat sealed or securely closed in accordance with good commercial practice. The wrapped giblets and wrapped or unwrapped neck of the individual bird shall be inserted into the body or neck cavity before the bird is bagged. Alternatively, if specified by the contracting officer, the giblets and necks corresponding to the number of whole birds per shipping container may be packaged separately and placed in the container. When specified by the Contracting Officer, whole chicken need not be individually bagged, but may be individually wrapped and layer-packed directly into a suitably lined shipping container.

(b) Halved Turkey. Each turkey side shall be individually wrapped or bagged, as specified by the contracting officer, for frozen whole poultry. An even number of sides in proportion to the number of whole turkeys shall be packed directly into a suitably-lined shipping container. Giblets and necks corresponding to the number of whole turkeys per shipping container shall be packaged separately and placed on top of the packaged turkey sides in the container.

(c) Quartered Turkey. Quartered turkey shall be layerpacked or carton-packaged, as specified in the solicitation.

1. Layer Pack: Not more than 60 pounds of the product, consisting of an equal number of fores and hindquarters, shall be individually wrapped or bagged and packed directly into a suitably lined shipping container. Giblets and necks corresponding to the number of whole turkeys per shipping container shall be packaged separately and placed on top of the packaged turkey quarters in the container.

2. Carton Pack: Approximately 15 pounds of the product shall be packaged in a folding or set-up type intermediate carton. The necks corresponding to the number of whole turkeys per shipping container shall be packaged separately and placed on top of the packaged turkey quarters in the container.

(d) Halved, Quartered, and Cut-Up Chicken. Halved, quartered, and cut-up chicken shall be layer-packed or carton-packaged, as specified in the solicitation.

1. Layer Pack: Not more than 60 pounds of the product shall be packed directly into a suitably lined shipping container. The chicken shall be packed in layers separated by two sheets of waxed paper. For quartered chicken, there shall be an equal number of fores and hindquarters, and for cut-up chicken, the parts shall be in the proportion in which they exist to the number of whole chickens packed. Unless otherwise specified by the contracting officer, giblets and necks will not be included, but will be purchased as a separate item. If included, they shall be packaged as specified for quartered turkey in paragraph (3)(c)1 above.

2. Carton Pack: The product shall be packaged in a folding or set-up type 15 pound intermediate carton. The cartons shall be packed to capacity without bulging. For quartered chicken, there shall be an equal number of fores and hindquarters per shipping container, and for cut-up chicken, the parts per shipping container shall be in the proportion in which they exist to the number of whole chickens packed. Unless otherwise specified by the contracting officer, giblets and necks will not be included, but will be purchased as a separate item. If included, they shall be packaged as specified for quartered turkey in paragraph (3)(c)2 above.

(e) Ready-to-Cook Chicken Parts. Chicken parts shall be packaged in cartons as specified in paragraph (3)(d)2 above.

(4) Packing.

Frozen poultry, all classes and styles. The poultry, packaged as specified above, shall be packed in the quantities specified by the contracting officer, and in a manner to ensure carrier acceptance for safe delivery to destination at the lowest transportation rate for such supplies.

(5) Labeling and Marking.

If required, commercial labeling or intermediate cartons will be acceptable provided the class, style of contents, and net weight appear on the carton. In addition to marking required by the USDA, the shipping containers shall be marked with the grade, class, and style of poultry packed. The following information also shall be printed or stenciled on top of the shipping container in bold letters between 1 and 1-1/2 inches high, all letters being of the same height:

P E R I S H A B L E

K E E P F R O Z E N
(0°F or below)

9. Glossary.

a. Levels of Packaging and Packing.

(1) Level A, Packaging. The degree of preservation and packaging which will afford adequate protection against dirt, filth, or other contamination, corrosion, deterioration, and physical damage during handling, shipment, indeterminate storage, and worldwide redistribution.

(2) Level B, Packaging. The degree of preservation and packaging which will afford adequate protection against known conditions which are less hazardous than Level A is designed to meet. Level B requires a higher degree of protection than afforded Level C preservation and packaging. The use of Level B should be based on firmly established knowledge of the shipment and storage conditions to be encountered and a determination that monetary savings will result.

(3) Level C, Packaging. The degree of preservation and packing which will afford adequate protection against dirt, filth, or other contamination, corrosion, deterioration, and physical damage during shipment from supply source to the first receiving activity for immediate use or controlled humidity storage. Level C may conform to supplier's commercial practice when such meets the requirements of this level.

(4) Level A, Packing. The degree of packing which will afford adequate protection during shipment, handling, indeterminate storage, and worldwide distribution.

(5) Level B, Packing. The degree of packing which will afford adequate protection against damage during multiple shipments. These packs are designed to be shipped and handled under cover and stored in warehouses or other structures affording equivalent protection from weather.

(6) Level C, Packing. The degree of packing which will afford protection against damage, dirt, filth, or other contamination during direct domestic shipment from the supply source to the first receiving activity for immediate use. Generally, Level C will conform to applicable carrier rules and regulations and may be the supplier's commercial practice when such meets the requirements of this level.

b. Unit of Issue Designations. Units of issue contained in this publication are approved designations based on DoD 4100.39-M, Defense Integrated Data Systems Procedures Manual, Volume 10, Chapter 4, Table 53:

BG.....Bag
BT.....Bottle
BX.....Box
CN.....Can
CO.....Container
DZ.....Dozen
EA.....Each
GL.....Gallon
HD.....Hundred
JR.....Jar
LB.....Pound
ME.....Meal
MX.....Thousand
PG.....Package
QT.....Quart

c. Additional Abbreviations. The following additional abbreviations are used in this publication:

USDA-MRD.....Department of Agriculture, Market Research and Development
avg.....average
CF.....corrugated fiberboard
CSSC.....center special slotted box
CSSC-L.....center special slotted box w/liner
dia.....diameter
DW.....drained weight
ea.....each
Fed.....Federal
FOL.....full overlap slotted box
FTC.....full telescope box
GL.....US Army Natick Research, Development and Engineering Center
in.....inch(es)
lb.....pound
lg.....long, length

max.....maximum
MB.....moisture barrier
mg.....milligram(s)
MIL.....Military
min.....minimum
ml.....milliliter
N/A.....not applicable
no.....number
oz.....ounce(s)
pg.....package
pt.....pint
qt.....quart
RSC.....regular slotted box
sq.....square
SF.....solid fiberboard
SW.....single wall
USP.....US Pharmacopeia
V3c.....weather resistant, fiberboard, dry bursting strength of 400 lb per square inch
V3s.....weather resistant, 0.090 inch thick solid fiberboard, dry bursting strength of 400 lb per square inch
V4s.....weather resistant, 0.080 inch thick solid fiberboard, dry bursting strength of 400 lb per square inch
w.....wide, width
w/.....with
w/o.....without
wt.....weight
W5c.....weather resistant, corrugated fiberboard, dry bursting strength of 275 lb per square inch
W5s.....weather resistant, solid fiberboard, dry bursting strength of 275 lb per square inch

d. Shipping Unit Net Weight. This provides information as to the average of maximum net weight of product in a shipping container, or the average net of one item of supply in instances where the item is not encased in a shipping container. When the quantity requisitioned from DPSC would result in supply of an incomplete unit, the quantity supplied is rounded to the nearest complete unit quantity. This information is not furnished for fresh fruits and vegetables because of the extensive variations in commercial packing practices. However, hospitals receiving supply support from DPSC Supply Offices are furnished a preprinted Perishable Subsistence Requisition Report monthly by the servicing Supply Office. This includes complete information as to the type and net weight of the container for each fresh fruit and vegetable item available in the particular geographic area.

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
D	- - -		
	+7360-00-177-4958	261	DINING PACKET, CODED YELLOW
	+7360-00-177-4959	261	DINING PACKET, CODED YELLOW
	+7360-00-177-4960	261	DINING PACKET, CODED ORANGE
	+7360-00-177-4961	261	DINING PACKET, CODED ORANGE
	+7360-00-177-4962	261	DINING PACKET, CODED TAN
	+7360-00-177-4963	262	DINING PACKET, CODED TAN
	+7360-00-935-6408	262	DINING PACKET, CODED GREEN
	7360-00-935-6409	262	DINING PACKET, CODED GREEN
	+7360-00-935-6410	262	DINING PACKET, CODED PINK
	+7360-00-935-6411	262	DINING PACKET, CODED PINK
	+7360-00-935-6412	262	DINING PACKET, CODED BLUE
	+7360-00-935-6413	262	DINING PACKET, CODED BLUE
	+7360-00-935-6416	261	DINING PACKET, CODED GRAY
	+7360-00-935-6417	261	DINING PACKET, CODED GRAY
	+7360-00-935-6420	261	DINING PACKET, CODED VIOLET
	+7360-00-935-6421	261	DINING PACKET, CODED VIOLET
	+8905-00-005-5314	639	SCALLOPS, RAW, SOLID PACK, FZN
	+8905-00-005-5315	639	SCALLOPS, RAW, I-Q FROZEN
	+8905-00-009-3629	412	LUNCHEON MEAT, PORK/BEEF, CAN
	8905-00-044-1854	534	PIG'S FEET, FRONT, FROZEN
	8905-00-079-2796	189	CHICKEN, BREADED, PRECOOKED
	8905-00-080-5266	491	PASTRAMI, PRECOOKED, FROZEN
	8905-00-080-5318	309	BRATWURST, FROZEN
	8905-00-080-5325	310	KNOCKWURST, FROZEN
	8905-00-080-5565	356	ITALIAN SAUSAGE, HOT, FROZEN
	8905-00-080-5656	356	ITALIAN SAUSAGE, SWEET, FROZEN
	8905-00-080-6007	179	ROCK CORNISH HEN, FZN
	8905-00-126-3416	179	CHICKEN. WHOLE, RTC, FROZEN
	+8905-00-126-4053	629	SALAMI, COOKED, CHILLED
	8905-00-126-8724	571	PORK TENDERLOIN, FROZEN
	8905-00-126-8743	570	PORK SPARERIBS, FROZEN
	+8905-00-126-8756	391	LAMB CARCASS, FROZEN
	8905-00-127-8208	409	LIVER SAUSAGE, FROZEN
	8905-00-127-8212	692	THURINGER, FROZEN, BEEF
	8905-00-127-8453	644	SHRIMP, RAW, UNPEELED, FROZEN
C	8905-00-127-8472	288	COD FILLETS, FROZEN
C	8905-00-127-8474	288	HADDOCK FILLETS, FROZEN
A	8905-00-127-9305	283	ROCKFISH FILLETS, FROZEN
	8905-00-133-5886	048	BEEF ROUND
	8905-00-133-5887	048	BEEF, SHOULDER CLOD
	8905-00-133-5888	070	BEEF ROUND, RUMP & SHANK OFF

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	8905-00-133-5889	048	BEEF BRAISING STEAK, SWISS
	+8905-00-139-5413	713	TURKEY, BONELESS, FROZEN
	+8905-00-139-5414	713	TURKEY, BONELESS, FROZEN, RAW
	+8905-00-139-8480	727	VEAL, CUTLETS, FROZEN
	8905-00-139-8481	729	VEAL STEAK, FLAKED, FORMED
	8905-00-143-3294	179	CHICKEN, LEG, FROZEN
	8905-00-164-0463	289	SALMON STEAKS, FROZEN
	8905-00-164-0485	289	PERCH FILLETS, FROZEN
C	8905-00-164-0490	288	FLOUNDER/SOLE FILLETS, FROZEN
	+8905-00-170-5208	204	CLAMS, CANNED
	8905-00-177-5017	081	BEEF FOR STEWING, DICED
	+8905-00-194-1237	412	LUNCHEON MEAT, PORK, CANNED
	8905-00-252-7669	288	HALIBUT STEAKS, FROZEN
	8905-00-252-7978	265	DRIED BEEF, SLICED, FROZEN
	8905-00-262-7274	711	TURKEY, BONELESS, FROZEN
	8905-00-267-0040	705	TUNA, CANNED, WHITE/LIGHT MEAT
	8905-00-267-1933	410	LOBSTER TAIL, SPINY, FROZEN
	8905-00-273-3622	595	RABBIT, FROZEN, READY-TO-COOK
	8905-00-285-2075	322	GROUND BEEF, BULK, FROZEN
	8905-00-299-1316	228	CORNED BEEF, FROZEN
	8905-00-299-1330	629	SALAMI, COOKED, FROZEN
	8905-00-403-9592	018	BACON, SLICED, FROZEN
	8905-00-410-4671	068	BEEF ROUND, RUMP & SHANK OFF
	8905-00-491-7208	179	CHICKEN, QUARTERED, RTC, FROZE
	+8905-00-491-7209	558	PORK LOIN, COUNTRY STYLE RIBS
	+8905-00-492-8403	179	CHICKEN, DRUMSTICK, FROZEN
	+8905-00-492-8404	179	CHICKEN, LEG, FROZEN
	+8905-00-492-8405	179	CHICKEN, BREAST HALVES, FROZEN
	8905-00-492-8408	293	FISH STICKS, RAW BREADED, FROZ
	8905-00-543-7333	710	TURKEY, FROZEN, YOUNG HEN/TOM
	+8905-00-551-9908	018	BACON, SLAB, CHILLED
	8905-00-577-5993	105	BREAKFAST SAUSAGE, COOKED
	8905-00-582-1323	077	BEEF LOIN, FULL TENDERELOIN
	+8905-00-582-1339	095	BOLOGNA, CHILLED, 7 TO 12 LB
	8905-00-582-1346	098	BOLOGNA, FZ
	8905-00-582-1393	179	CHICKEN, BREAST HALVES, FROZEN
	8905-00-582-1394	179	CHICKEN, THIGH, FROZEN
	8905-00-582-4035	267	DUCK, FROZEN
	8905-00-582-4039	644	SHRIMP, PEELED, FROZEN
	8905-00-584-3212	484	OYSTERS, SHUCKED, FROZEN
	8905-00-616-0050	302	FRANKFURTERS, FROZEN
	8905-00-641-8941	705	TUNA, CANNED, WHITE/LIGHT MEAT

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	8905-00-656-0996	205	CLAMS, MINCED OR CHOPPED, FZN
	8905-00-682-6643	332	HAM, SECTIONED & FORMED, FZN
	8905-00-682-6816	522	PICKLE & PIMENTO LOAF, FROZEN
	+8905-00-684-8929	412	LUNCHEON MEAT, PORK, CANNED
	8905-00-753-6106	182	CHICKEN, CANNED, 29 OZ CAN
C	8905-00-753-6426	550	PORK HAM, BONELESS, TRIMMED,
	8905-00-753-6503	259	DICED PORK, FROZEN
	8905-00-753-6568	555	PORK LOIN, BONELESS, FROZEN
C	8905-00-782-2144	484	OYSTERS, SHUCKED, FROZEN
	8905-00-782-3190	302	FRANKFURTERS, FROZEN
	8905-00-782-3329	329	HAM, CANNED
	+8905-00-823-7085	511	PEPPERONI, CHILLED
	+8905-00-878-3014	636	SARDINES, CANNED
	+8905-00-924-5399	291	COD PORTIONS, FROZEN
	+8905-00-924-5400	291	FLOUNDER PORTIONS, FROZEN
	+8905-00-924-5401	291	HADDOCK PORTIONS, FROZEN
	8905-00-926-6485	564	PORK SAUSAGE, PATTIES, FROZEN
	8905-00-935-3161	705	TUNA, CANNED, LIGHT MEAT
	8905-00-935-3268	322	BEEF PATTIES, ROUND, 3 OZ
C	8905-00-935-4765	292	FISH PORTIONS, RAW BREADED, FR
	+8905-00-935-6706	265	DRIED BEEF, SLICED, CHILLED
	+8905-00-935-6727	179	CHICKEN, WHOLE, FROZEN, RTC
	+8905-00-935-6742	552	PORK HAM, SHORT SHANK, CHILLED
	+8905-00-935-6743	552	PORK HAM, SHORT SHANK, FROZEN
	+8905-00-935-6744	554	PORK LOIN, BALDELESS, CHILLED
	+8905-00-935-6745	554	PORK LOIN, BLADELESS, FROZEN
	+8905-00-935-6746	566	PORK SHOULDER, FROZEN
	+8905-00-935-6766	710	TURKEY, FROZEN, YOUNG TOM
	+8905-00-935-6767	710	TURKEY, FROZEN, YOUNG TOM
	+8905-00-935-6768	724	VEAL/CALF SQUARE-CUT CHUCK
	+8905-00-935-6769	724	VEAL/CALF SQUARE-CUT CHUCK
	+8905-00-935-6770	722	VEAL AND/OR CALF LEG, FROZEN
	+8905-00-935-6771	722	VEAL AND/OR CALF LEG, FROZEN
	+8905-00-935-6772	723	VEAL SIDES, CHILLED
	+8905-00-935-6773	723	VEAL/CALF SIDES, CHILLED
	+8905-00-935-6774	723	VEAL SIDES, FROZEN
	+8905-00-935-6775	723	VEAL OR CALF SIDES, FROZEN
	8905-00-960-2303	645	SHRIMP, RAW, BREADED, FROZEN
	8905-00-965-2128	179	CHICKEN, 9 PIECE CUT, FROZEN
	+8905-00-990-8888	631	SALMON, CANNED
	8905-01-004-1328	629	SALAMI, COOKED, SLICED, FROZEN
	8905-01-010-2041	331	HAM, PRESSED, FROZEN

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	8905-01-017-2786	564	PORK SAUSAGE, PATTIES, FROZEN
	8905-01-024-4414	483	OYSTERS, BREADED, FROZEN
	+8905-01-030-3323	188	CHICKEN LIVERS, FROZEN
	8905-01-034-7547	072	BEEF LOIN, STRIP STEAK
	8905-01-034-7548	072	BEEF RIB, RIBEYE ROLL STEAK
	8905-01-034-7549	072	BEEF LOIN, TP SIRLOIN BUTT STK
	8905-01-039-8809	328	HAM, PULLMAN-SHAPED, CANNED
A	8905-01-062-9763	289	POLLOCK FILLETS, IND. QUICK FR
	8905-01-063-3120	721	VEAL AND/OR CALF, GROUND
C	8905-01-063-3121	725	VEAL AND/OR CALF: LEG/CHUCK
	8905-01-065-9955	632	SALMON, CANNED, PINK
	8905-01-066-1694	189	CHICKEN, BREADED, PRECOOKED
	8905-01-070-7975	563	PORK SAUSAGE, DICED, COOKED
	8905-01-070-7976	511	PEPPERONI, FROZEN, PRECOOKED
	8905-01-078-9272	073	BEEFSTEAK, CHOPPED & FORMED
	8905-01-079-1254	073	BEEFSTEAK, FLAKED & FORMED
C	8905-01-085-9653	129	CATFISH, WHOLE, DRESSED,FROZEN
	8905-01-086-0394	071	BEEF, STEAK, SANDWICH, FROZEN
C	8905-01-113-8489	185	CHICKEN FILLETS, FROZEN
C	8905-01-114-1457	185	CHICKEN FILLET, FROZEN
	+8905-01-130-3748	178	CHICKEN, READY-TO-COOK,CHILLED
	+8905-01-130-3749	178	CHICKEN, READY-TO-COOK, FROZEN
	8905-01-132-7908	426	MEAT PUREE, PORK, W/BROTH
	8905-01-132-7909	426	MEAT PUREE, BEEF, W/BROTH
	8905-01-133-1421	426	MEAT PUREE, CHICKEN, W/BROTH
	+8905-01-137-1843	017	BACON, CANADIAN STYLE, CHILLED
	+8905-01-137-1844	398	LAMB, SHOULDER, SINGLE, FROZEN
	+8905-01-137-1845	392	LAMB, DICED, FOR STEWING, FZN
	+8905-01-137-1846	565	PORK SHOULDER BUTT, CHILLED
	+8905-01-137-1847	565	PORK SHOULDER BUTT, FROZEN
	+8905-01-137-1848	570	PORK SPARERIBS, CHILLED
	+8905-01-137-1849	548	POLISH SAUSAGE, CHILLED
	+8905-01-137-1896	568	PORK SHOULDER, PICNIC, CHILLED
	+8905-01-137-1897	569	PORK SHOULDER, SKINNED, CHLD
	+8905-01-137-1898	568	PORK SHOULDER, PICNIC, FROZEN
	+8905-01-137-1899	569	PORK SHOULDER, FROZEN
	+8905-01-137-1900	570	PORK SPARERIBS, FROZEN
	+8905-01-137-1901	553	PORK LOIN, CHILLED
	+8905-01-137-1902	553	PORK LOIN, FROZEN
	+8905-01-137-1903	556	PORK LOIN, BONELESS, FROZEN
	+8905-01-137-1904	396	LAMB, RIB CHOPS, FROZEN
	+8905-01-137-1905	567	PORK SHOULDER, BOSTON BUTT

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	+8905-01-137-1906	562	PORK SAUSAGE, CHILLED
	+8905-01-137-1907	562	PORK SAUSAGE, FROZEN
	+8905-01-137-1908	720	VEAL, STEWING, FROZEN
	+8905-01-137-1909	548	POLISH SAUSAGE, FROZEN
	+8905-01-137-1910	559	PORK LOIN CHOPS, CENTER CUT
	+8905-01-137-1911	557	PORK CHOPS, REGULAR, FROZEN
	+8905-01-137-4036	408	LIVER, PORK, FROZEN
	+8905-01-137-4037	408	LIVER, PORK, CHILLED
	+8905-01-137-4038	397	LAMB, SHOULDER, GROUND
	+8905-01-137-4174	017	BACON, CANADIAN STYLE, FROZEN
	+8905-01-137-4351	051	BEEF BRISKET, BONELESS
	+8905-01-137-4352	051	BEEF BRISKET, BONELESS
	+8905-01-137-4353	052	BEEF BRISKET, CORNED
	+8905-01-137-4354	053	BEEF CHUCK, CHUCK ROLL
	+8905-01-137-4355	055	BEEF CUBE STEAK, FROZEN
	+8905-01-137-4356	060	BEEF LOIN, FULL LOIN, TRIMMED
	+8905-01-137-4357	056	BEEF LOIN, FULL, TRIMMED
	+8905-01-137-4358	065	BEEF RIB, ROAST READY
	+8905-01-137-4359	064	BEEF RIB, ROAST READY
	+8905-01-137-4360	104	BREAKFAST SAUSAGE, CHILLED
	+8905-01-137-4361	104	BREAKFAST SAUSAGE, FROZEN
	+8905-01-137-4362	183	CHICKEN, BONELESS, COOKED, FZN
	+8905-01-137-4363	327	HAM, BONELESS, CHILLED
	+8905-01-137-4364	327	HAM, BONELESS, FROZEN
	+8905-01-137-4365	333	HAM, SHORT SHANK, CHILLED
	+8905-01-137-4366	333	HAM, SHORT SHANK, FROZEN
	+8905-01-137-4658	334	HAM, SHORT SHANK, CHILLED
	+8905-01-137-4659	334	HAM, SHORT SHANK, FROZEN
	+8905-01-137-4660	395	LAMB, LOIN, DOUBLE, CHILLED
	+8905-01-137-4661	425	MEAT FOOD PRODUCT LOAVES
	+8905-01-137-4662	427	MINCED LUNCHEON MEAT, CHILLED
	+8905-01-137-4663	427	MINCED LUNCHEON MEAT, FROZEN
	+8905-01-137-6231	179	CHICKEN, FOWL-HENS, FROZEN
	+8905-01-137-6583	052	BEEF BRISKET, CORNED
	+8905-01-137-6584	062	BEEF, RIBEYE ROLL, FROZEN
	+8905-01-137-6585	422	MEAT FOOD PRODUCT LOAVES
	+8905-01-137-6586	075	BEEF LOIN, STRIP LOIN, CHILLED
	+8905-01-137-6587	075	BEEF LOIN, STRIP LOIN, FROZEN
	+8905-01-137-6588	076	BEEF LOIN, STRIP LOIN,BONELESS
	+8905-01-137-6589	078	BEEF LOIN, TOP SIRLOIN BUTT
	+8905-01-137-6590	064	BEEF RIB, RIB STEAK, BONELESS
	+8905-01-137-6591	549	PORK FOR CHOP SUEY, FROZEN

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	+8905-01-137-6592	638	SAUSAGE, SMOKED, CHILLED
	+8905-01-137-6593	638	SAUSAGE, SMOKED, FROZEN
	+8905-01-137-6594	715	CALF CHUCK, SQUARE-CUT, FROZEN
	+8905-01-137-6595	716	CALF CUTLET, FROZEN
	+8905-01-137-6596	717	CALF, GROUND, FROZEN
	+8905-01-137-6597	718	CALF LEG, OVEN-PREPARED
	+8905-01-137-6598	719	CALF, LOIN, CHILLED
	+8905-01-137-6654	715	VEAL CHUCK, SQUARE-CUT, FROZEN
	+8905-01-137-6655	716	VEAL CUTLET, FROZEN
	+8905-01-137-8306	719	VEAL, LOIN, CHILLED
	+8905-01-137-8307	719	VEAL, LOIN, FROZEN
	+8905-01-137-8367	718	VEAL LEG, OVEN PREPARED
	+8905-01-137-8368	717	VEAL, GROUND, FROZEN
	+8905-01-137-8536	054	BEEF CHUCK, CROSS-CUT, CHILLED
	+8905-01-137-8537	054	BEEF CHUCK, CROSS-CUT, FROZEN
	+8905-01-137-9762	630	SALAMI, DRY, CHILLED
	+8905-01-137-9763	630	SALAMI, DRY, FROZEN
	+8905-01-137-9764	630	SALAMI, DRY, UNREFRIGERATED
	+8905-01-137-9765	061	BEEF LOIN, SHORT LOIN, REGULAR
	+8905-01-137-9766	061	BEEF LOIN, SHORT LOIN, REGULAR
	+8905-01-137-9767	560	BEEF PLATE, SHORT PLATE
	+8905-01-137-9768	056	BEEF CHUCK, SHOULDER CLOD RST
	+8905-01-137-9769	074	BEEF LOIN, SIRLOIN
	+8905-01-137-9771	057	BEEF CHUCK, SQUARE-CUT
	+8905-01-137-9772	719	CALF, LOIN, FROZEN
	+8905-01-137-9786	395	LAMB, LOIN, DOUBLE, FROZEN
	+8905-01-137-9787	692	THURINGER, CHILLED
	+8905-01-137-9788	709	TURKEY, FROZEN, CHUNKS
	+8905-01-137-9789	707	TURKEY, FROZEN
	+8905-01-138-1774	067	BEEF RIB, SHORT RIBS, TRIMMED
	+8905-01-138-2532	050	BEEF, BRAISING STEAK (SWISS)
	+8905-01-138-2533	325	GROUND BEEF, SPECIAL, FROZEN
	+8905-01-138-2534	020	BACON, SLICED, CHILLED
	+8905-01-138-2535	020	BACON, SLICED, FROZEN
	+8905-01-138-2536	324	GROUND BEEF PATTIES, FROZEN
	+8905-01-138-2537	021	BACON, SLICED, PREFRIED
	+8905-01-138-2538	021	BACON, SLICED, PREFRIED
	+8905-01-138-3138	156	CERVELAT, CHILLED
	+8905-01-138-3139	156	CERVELAT, FROZEN
	+8905-01-138-3140	063	BEEF RIB, OVEN PREPARED
	+8905-01-138-3141	393	LAMB, LEG, SINGLE, BONELESS
	+8905-01-138-3142	394	LAMB, LOIN CHOPS, FROZEN

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	+8905-01-138-3143	405	LIVER, BEEF, CHILLED
	+8905-01-138-3144	405	LIVER, BEEF, FROZEN
	+8905-01-138-3145	406	LIVER, BEEF, PORTION CUT
	+8905-01-138-3146	409	LIVER SAUSAGE, CHILLED
	+8905-01-138-3147	301	FRANKFURTERS, FROZEN
	+8905-01-138-3148	069	BEEF ROUND, SHANK OFF
	+8905-01-138-3149	069	BEEF ROUND, SHANK OFF
	+8905-01-138-3150	692	THURINGER, FROZEN
	+8905-01-138-3151	058	BEEF FOR STEWING, FROZEN
	+8905-01-138-3830	407	LIVER, CALF, FROZEN
	+8905-01-138-3851	450	NEW ENGLAND BRAND SAUSAGE
	+8905-01-138-3852	450	NEW ENGLAND BRAND SAUSAGE
	+8905-01-138-3853	407	LIVER, CALF, CHILLED
	+8905-01-138-3854	409	LIVER SAUSAGE, FROZEN
	+8905-01-138-7441	551	PORK HAM, TIED, FROZEN
	+8905-01-138-7442	301	FRANKFURTERS, CHILLED
	+8905-01-138-7444	067	BEEF RIB, SHORT RIBS, TRIMMED
	+8905-01-139-2797	407	LIVER, VEAL, CHILLED
	+8905-01-139-2798	407	LIVER, VEAL, FROZEN
	+8905-01-158-2860	720	CALF, STEWING, FROZEN
	8905-01-182-6058	328	HAM, PEAR-SHAPED, CANNED
	8905-01-195-1116	066	BEEF RIB, ROAST-READY
	8905-01-210-6458	426	MEAT PUREE, VEAL, W/BROTH
C	8905-01-211-4056	185	CHICKEN, FILLET, NUGGET, FRZ
	8905-01-226-3363	561	PORK PATTIE, FROZEN
A	8905-01-228-5548	293	FISH STICKS, RAW BREADED, FROZ
A	8905-01-288-5548	293	FISH STICKS, CATCH OF THE MONT
C	8905-01-288-5549	288	FISH FILLETS, CATCH OF MONTH
A	8905-01-288-5550	292	FISH PORTIONS, RAW BREADED, FR
C	+8905-01-317-3827	712	TURKEY, COOKED, DICED (CHUNKED
A	8905-01-328-3329	289	SALMON FILLETS, 2 TO 5 LBS
A	8905-01-328-3330	185	CHICKEN FILLET, FROZEN
A	+8905-01-337-5391	330	HAM, COOKED, CHILLED, FULLY CO
A	+8905-01-337-5392	019	BACON, SLICED, FROZEN, CENTER
A	+8905-01-343-8198	184	CHICKEN CUTLET, UNBREADED
A	+8905-01-354-3511	561	PORK PATTIES, FROZEN, RAW (W/
A	+8905-01-354-3512	561	PORK PATTIES, FROZEN, RAW
	8910-00-043-5359	351	ICE FRUIT STICK
	8910-00-043-5368	351	ICE CREAM BAR
	8910-00-043-5385	351	ICE CREAM CONE
	8910-00-043-5444	351	ICE CREAM SANDWICH
	8910-00-044-1915	741	YOGURT, PLAIN OR FRUIT FLAVORD

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	8910-00-080-7633	167	CHEESE, PIZZA BLEND, NO.10 CAN
	+8910-00-081-1151	277	EGGS, SHELL, MEDIUM OR LARGER
	+8910-00-081-1166	277	EGGS, SHELL PROTECTED FRESH
	+8910-00-081-1190	277	EGGS, SHELL PROTECTED FRESH
	+8910-00-081-1352	277	EGGS, SHELL, LARGE, FRESH
	+8910-00-081-1365	277	EGGS, SHELL, MEDIUM, FRESH
C	8910-00-082-6205	168	CHEESE, AMERICAN, 5 LB LOAF
	8910-00-125-8440	162	CHEESE, CHEDDAR, NATURAL
	8910-00-126-3400	349	ICE CREAM, FROZEN
	8910-00-126-3406	165	CHEESE, COTTAGE
	+8910-00-126-3443	434	MILK, EVAPORATED, 12 OR 13 OZ
	8910-00-126-4052	240	CREAM, LIGHT WHIPPING
	+8910-00-127-8887	413	MALTED MILK POWDER
	8910-00-170-5058	240	CREAM, TABLE
	+8910-00-224-5218	437	MILK, SKIM, FRESH
	+8910-00-224-5226	437	MILK, SKIM, FRESH
	+8910-00-228-1949	354	CHOCOLATE ICE MILK/SHAKE MIX
	+8910-00-228-1950	354	VANILLA ICE MILK/SHAKE MIX
	8910-00-250-4745	272	EGGNOG, HOMOGENIZED
	8910-00-262-7306	431	HALF AND HALF
	8910-00-299-1333	643	SHERBET, FROZEN
	8910-00-299-1346	294	CHOCOLATE FLAVORED MILK
C	8910-00-383-7910	241	CREAM CHEESE, 1 TO 3 LB PACKAG
	+8910-00-450-5861	116	BUTTERMILK, CULTURED, TYPE II
	+8910-00-450-5862	116	BUTTERMILK, CULTURED, TYPE III
	+8910-00-450-5863	294	CHOCOLATE FLAVORED DRINK
	+8910-00-450-5864	294	CHOCOLATE FLAVORED DAIRY DRINK
	+8910-00-450-9839	169	CHEESE, SWISS, NATURAL
	+8910-00-451-1256	437	MILK, LOWFAT, FRESH
	+8910-00-451-1257	437	MILK, LOWFAT, FRESH
	+8910-00-455-6354	113	BUTTER, SALTED, R-T-S PATTIES
	+8910-00-566-7503	163	CHEESE, CHEDDAR, NATURAL
	8910-00-577-4118	436	MILK, DRY, NONFAT, 1 LB CAN
	8910-00-582-1401	160	CHEESE, BLUE-VEINED, NATURAL
	8910-00-584-3861	294	CHOCOLATE FLAVORED MILK
C	8910-00-584-6431	168	CHEESE, SWISS AND AMERICAN
	+8910-00-584-6433	163	CHEESE, CHEDDAR
	8910-00-584-6435	431	MILK, WHOLE, HOMOGENIZED, FRSH
	8910-00-616-0038	114	BUTTER, SALTED, 1 LB PRINT
	8910-00-616-0051	269	EGG, WHOLE, FROZEN
	8910-00-616-0112	435	MILK, FILLED, HOMOGENIZED
C	8910-00-656-0993	168	CHEESE, AMERICAN, SLICED

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	8910-00-656-0994	168	CHEESE, PIMENTO, SLICED
A	8910-00-782-3191	162	CHEESE, CHEDDAR, NATURAL
	8910-00-782-3193	115	BUTTER, SALTED, DONATED
	+8910-00-782-3197	113	BUTTER, UNSALTED, RTS PATTIES
	+8910-00-851-5310	433	MILK, EVAPORATED, 6-3/4 LB CAN
	8910-00-890-1536	242	CREAM, SOUR, HOMOGENIZED
	+8910-00-917-0819	273	EGGNOG MIX, DRY, POWDER
	8910-00-926-9962	114	BUTTER, SALTED, R-T-S PATTIES
	8910-00-935-6709	115	BUTTER, SALTED, DONATED
	8910-00-935-6776	114	BUTTER, SALTED, PATTIES
	+8910-00-935-6777	116	BUTTERMILK, CULTURED, TYPE I
	+8910-00-935-6782	269	EGG, WHOLE, FROZEN
	+8910-00-935-6784	269	EGG WHITE, FROZEN
	+8910-00-935-6785	269	EGG YOKE, FROZEN
	8910-00-965-1553	271	EGG MIX, DEHYDRATED
	+8910-01-009-3349	436	MILK, DRY, NONFAT, 5 LB BAG
	+8910-01-009-3350	436	MILK, DRY, NONFAT, 5 LB BAG
	8910-01-037-9367	162	CHEESE, CHEDDAR
	8910-01-069-6663	158	CHEESE, AMERICAN, PROCESSED
	8910-01-085-5283	432	MILK, SHELF STABLE, CHOCOLATE
	8910-01-085-5285	432	MILK, SHELF STABLE, WHOLE MILK
	8910-01-130-2009	352	ICE MILK MIX, FRESH
	+8910-01-137-1842	268	EGG, WHOLE, CHILLED
	+8910-01-137-1912	640	SCRAMBLED EGG MIX, FROZEN
	8910-01-158-0850	353	ICE JUICE, INDIVIDUAL SERVING
	8910-01-161-4931	432	MILK, SHELF STABLE, CHOCOLATE
	8910-01-161-4933	432	MILK, SHELF STABLE, LOWFAT
	8910-01-178-5890	273	EGGNOG MIX, DRY, 2 LB BAG
C	8910-01-210-4381	241	CREAM CHEESE, 1 OZ INDIVIDUAL
	8910-01-226-3365	117	BUTTERMILK, DRY, CULTURED
	8910-01-246-8052	741	YOGURT, PLAIN, CHILLED
	8910-01-247-2362	165	CHEESE, COTTAGE, LOWFAT
	8910-01-262-4595	741	YOGURT, PLAIN, LOWFAT, CHILLED
	8910-01-262-4596	741	YOGURT, LOWFAT, FRUIT FLAVORED
	8910-01-262-5930	166	CHEESE, MONTEREY JACK
C	8910-01-312-6249	269	EGG WHITE, FROZEN
C	8910-01-335-6901	742	YOGURT MIX, DEHYDRATED, VANILL
C	8910-01-335-6902	742	YOGURT MIX, DEHYDRATED, CHOCOL
C	8910-01-335-9398	742	YOGURT MIX, DEHYDRATED, PLAIN
A	+8910-01-354-3509	249	DAIRYSHAKE, FROZEN, STRAWBERRY
A	+8910-01-354-3510	249	DAIRYSHAKE, FROZEN, VANILLA
A	+8910-01-354-3515	744	YOGURT MIX, FROZEN, LIQUID, AS

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
A	+8910-01-354-6240	249	DAIRYSHAKE, FROZEN, CHOCOLATE
A	+8910-01-355-4649	161	CHEESE, PARMESAN, NATURAL
A	8910-01-361-5696	437	MILK, LOWFAT, HOMOGENIZED, 1%
A	+8910-01-369-1696	473	ORAL, DAIRYSHAKE, BANANA, CAN
A	+8910-01-369-1697	473	ORAL, DAIRYSHAKE, EGGNOG, CAN
A	+8910-01-369-2482	474	ORAL, DAIRYSHAKE, STRAWBERRY,
A	+8910-01-369-2841	473	ORAL, DAIRYSHAKE, CHOCOLATE, C
A	+8910-01-369-2843	474	ORAL, DAIRYSHAKE, VANILLA, CAN
A	+8910-01-370-0789	473	ORAL, DAIRYSHAKE, ORANGE, CAN
A	+8910-01-372-3794	476	ORAL, DAIRYSHAKE, ORANGE, POUC
A	+8910-01-372-3795	476	ORAL, DAIRYSHAKE, EGGNOG, POUC
A	+8910-01-372-3796	476	ORAL, DAIRYSHAKE, CHOCOLATE, P
A	+8910-01-372-3797	476	ORAL, DAIRYSHAKE, STRAWBERRY,
A	+8910-01-372-3798	477	ORAL, DAIRYSHAKE, VANILLA, POU
A	+8910-01-372-5238	476	ORAL, DAIRYSHAKE, BANANA, POUC
	+8915-00-003-8637	319	COLLARD GREENS, FROZEN
	+8915-00-006-9473	535	PIMIENTOS, CANNED, DICED
	+8915-00-007-5307	382	ORANGE JUICE, CANNED
	+8915-00-007-5308	459	OKRA, CANNED, NO. 10 SIZE CAN
	8915-00-007-5309	503	PEAS, BLACK-EYE, CANNED
	+8915-00-007-9658	171	CHERRIES, CANNED, DARK SWEET
	+8915-00-007-9659	171	CHERRIES, CANNED, DARK SWEET
	8915-00-007-9660	197	CHINESE MIXED VEGETABLES
	+8915-00-008-5081	234	CRANBERRY JUICE COCKTAIL
	+8915-00-008-5083	370	CRANBERRY/APPLE JUICE, CANNED
	+8915-00-008-5084	371	GRAPE JUICE, CANNED
	8915-00-023-1508	738	WATERMELONS, FRESH, BOXED
	+8915-00-043-3493	537	PINEAPPLE, CANNED, SLICES
C	8915-00-044-1918	589	POTATOES, WHITE, SHREDDED, FZ
	+8915-00-053-0711	674	SUCCOTASH, FROZEN, 10 OZ PG
	+8915-00-062-5614	481	ORANGES, MANDARIN, CANNED
	8915-00-062-6568	035	BEANS, DRY, WHITE, 2# BG
	+8915-00-068-9464	537	PINEAPPLE, CANNED, CRUSHED
C	8915-00-080-5179	588	POTATOES, FRENCH FRIED, FROZEN
	8915-00-080-5957	198	CHIVES, DEHYDRATED
	+8915-00-080-6069	402	LETTUCE, CHOPPED, TABLE READY
	8915-00-081-0120	035	BEANS, DRY, KIDNEY
	8915-00-081-0856	517	PEPPERS, SWEET, FROZEN, DICED
C	8915-00-081-0857	587	POTATOES, WHITE, DICED, FROZEN
	8915-00-082-5597	730	VEGETABLES, MIXED, FROZEN
	8915-00-082-5598	665	SPINACH, FROZEN, 10 OZ PG
	8915-00-082-5601	507	PEAS, FROZEN, 10 OZ PACKAGE

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	+8915-00-082-6182	447	NECTAR, CANNED, PEAR
	+8915-00-082-6183	447	NECTAR, CANNED, PEACH
	8915-00-085-1650	373	GRAPEFRUIT JUICE, CANNED
	8915-00-117-3358	400	LETTUCE, FRESH, ICEBERG
	8915-00-126-4060	005	APPLES, CANNED, SLICED
	8915-00-126-8745	429	PERSIAN MELON, FRESH
C	8915-00-126-8748	029	BANANAS, FRESH
	8915-00-126-8801	124	CANTALOUPES, FRESH
	8915-00-126-8804	462	ORANGES, FRESH
	8915-00-126-8805	502	PEARS, FRESH
	8915-00-126-8806	547	PLUMS, FRESH
	8915-00-126-8807	738	WATERMELONS, FRESH, UNBOXED
	8915-00-126-8808	540	PINEAPPLE, FRESH, 10-24 SIZE
A	8915-00-126-8812	006	APPLES, FRESH, EATING, GREEN
	8915-00-127-1875	429	CASABA MELON, FRESH
	8915-00-127-1879	093	BLUEBERRIES, CANNED, NO. 10
	+8915-00-127-3114	537	PINEAPPLE, CANNED, CRUSHED
	8915-00-127-4360	342	HONEYDEW MELON, FRESH
	8915-00-127-7260	404	LIMES, FRESH
	8915-00-127-7266	673	STRAWBERRIES, FRESH
	8915-00-127-7267	233	CRANBERRIES, FRESH
	8915-00-127-7268	012	AVOCADOS, FRESH
	8915-00-127-7982	132	CAULIFLOWER, FRESH
	8915-00-127-7983	274	EGGPLANT, FRESH
	8915-00-127-7984	045	BEANS, LIMA, FROZEN
	+8915-00-127-7986	714	VEGETABLES, MIXED, FROZEN
	8915-00-127-7987	321	KALE, FRESH
	8915-00-127-7989	486	PARSNIPS, FRESH
	8915-00-127-7991	111	BRUSSELS SPROUTS, FROZEN
	8915-00-127-7995	506	PEAS, DRY, SPLIT, GREEN
	8915-00-127-7999	471	ONIONS, GREEN, FRESH
	8915-00-127-8002	714	TURNIPS, FRESH, WHITE, TOPPED
	8915-00-127-8006	516	PEPPERS, SWEET, FRESH
	8915-00-127-8014	664	SPINACH, FRESH
	8915-00-127-8019	127	CARROTS, FRESH, TOPPED
	8915-00-127-8271	495	PEACHES, FRESH
	8915-00-127-8272	008	APPLESAUCE, CND, NO. 10 CAN
	8915-00-127-8835	079	BEETS, CANNED, WHOLE, NO. 10
	+8915-00-127-8838	039	BEANS, GREEN, FRESH
	+8915-00-127-8854	125	CARROTS, CANNED, DICED
	8915-00-127-8904	280	ENDIVE, FRESH
	8915-00-127-8905	280	ESCAROLE, BROAD LEAVED, FRESH

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	8915-00-127-8922	485	PARSELY, FRESH, FOLIAGE
	8915-00-127-9303	694	TOMATO PASTE, NO. 2-1/2 CAN
	8915-00-127-9663	620	RUTABAGAS, FRESH
	+8915-00-127-9668	035	BEANS, DRY, PINTO, 25# CO
	8915-00-127-9677	580	POTATOES, WHITE, CANNED, WHOLE
	8915-00-127-9772	594	PUMPKIN, CANNED, NO. 2-1/2 CAN
	+8915-00-127-9773	594	PUMPKIN, CANNED, NO. 10 CAN
	+8915-00-127-9785	318	MUSTARD GREENS, FRESH
	+8915-00-128-1171	466	ONIONS, DEHYDRATED, SLICED
	8915-00-128-1176	040	BEANS, GREEN, FROZEN
	8915-00-128-1179	465	ONIONS, DEHYDRATED, CHOPPED
	8915-00-129-0825	110	BROCCOLI SPEARS, FROZEN
	+8915-00-130-6252	081	STRAWBERRIES, FROZEN, 20# BAG
	+8915-00-132-5022	372	GRAPE JUICE, FROZEN
	8915-00-132-6348	008	APPLESAUCE, CANNED, NO.303 CAN
	8915-00-132-7754	079	BEETS, CANNED, WHOLE, NO. 303
	8915-00-132-7786	313	GRAPEFRUIT, CANNED
	8915-00-139-8523	234	CRANBERRY JUICE COCKTAIL
	8915-00-141-0833	376	GRAPEFRUIT/ORANGE JUICE, CND
	8915-00-143-0911	081	BLUEBERRIES, FROZEN, 20-30# BG
	+8915-00-143-0919	040	BEANS, GREEN, FLAT, FROZEN
	8915-00-143-0978	697	TOMATOES, FRESH
	8915-00-143-0983	674	SUCCOTASH, FROZEN, 2 - 5 LB PG
	8915-00-143-0997	509	PEAS & CARROTS, FROZEN
	8915-00-146-6713	042	BEANS, KIDNEY, CANNED
	+8915-00-147-8500	286	FIGS, KADOTA, CANNED
	8915-00-149-1356	585	POTATOES, WHITE, PEELED
	8915-00-149-1571	656	GARLIC, DEHYDRATED, GRANULATED
	8915-00-151-6570	171	CHERRIES, CANNED, LIGHT SWEET
	8915-00-151-6572	171	CHERRIES, CANNED, DARK SWEET
	8915-00-151-6573	171	CHERRIES, CANNED, DARK SWEET
	8915-00-160-6156	133	CAULIFLOWER, FROZEN
	8915-00-161-8912	582	POTATOES, WHITE, DEHYDRATED
	8915-00-162-5087	128	CARROTS, SLICED, FROZEN
	8915-00-162-9878	040	BEANS, GREEN, FROZEN
	8915-00-164-0450	590	PRUNES, CANNED, WHOLE
	8915-00-164-4160	402	LETTUCE, WHOLE, CORE REMOVED
	8915-00-164-4161	402	LETTUCE, CHOPPED, TABLE READY
	8915-00-164-4162	319	COLLARD GREENS, FROZEN
	+8915-00-169-6437	503	PEAS, FIELD, CANNED
	8915-00-170-4933	317	COLLARD GREENS, FRESH
	8915-00-170-4938	035	BEANS, DRY, PINTO, 1# BAG

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
C	8915-00-170-5127	537	PINEAPPLE, CND, TIDBITS/CHUNKS
	+8915-00-170-5147	537	PINEAPPLE, CND, TIDBITS/CHUNKS
C	8915-00-170-5148	537	PINEAPPLE, CANNED, SLICES
C	8915-00-170-5150	537	PINEAPPLE, CANNED, SLICES
	8915-00-170-9329	376	GRAPEFRUIT/ORANGE JUICE, CND
	8915-00-170-9871	342	HONEYBALL MELON, FRESH
	8915-00-183-7135	368	APPLE JUICE, CANNED
	8915-00-184-5601	047	BEANS, WHITE, CANNED
	+8915-00-184-6593	220	CORN, WHOLE GRAIN, CANNED
	+8915-00-191-2894	126	CARROTS, QUARTERS, FRESH, RTC
	+8915-00-191-2895	126	CARROTS, SHREDDED, FRESH, RTC
	8915-00-191-3461	472	ONION RINGS, FROZEN
	8915-00-191-4709	546	PLUMS, CANNED, WHOLE, PURPLE
	+8915-00-191-4714	500	PEARS, CANNED, HALVES
	+8915-00-191-4715	500	PEARS, CANNED, HALVES
	+8915-00-192-1512	010	ASPARAGUS, CANNED, NO. 10 CAN
	+8915-00-194-1339	447	NECTAR, CANNED, APRICOT
	+8915-00-197-8653	447	NECTAR, CANNED, PEACH
	+8915-00-197-8656	447	NECTAR, CANNED, PEAR
	8915-00-205-0937	382	ORANGE JUICE, CANNED
	8915-00-205-0938	385	PINEAPPLE JUICE, CANNED
C	8915-00-221-0361	695	TOMATOES, CANNED, NO. 303 CAN
	8915-00-222-0753	250	DATES, US GRADE C
	8915-00-223-5800	371	GRAPE JUICE, CANNED
	8915-00-223-5894	546	PLUMS, CANNED, WHOLE, PURPLE
	8915-00-223-6090	387	TOMATO JUICE, CANNED
	8915-00-227-1387	512	PEPPERS, GREEN, DEHYDRATED
	8915-00-228-1945	585	POTATOES, WHITE, PEELED
	8915-00-228-1946	585	POTATOES, WHITE, PEELED
	8915-00-228-1947	467	ONIONS, DRY, R-T-U, WHOLE
	8915-00-238-7120	449	NECTARINES, FRESH
	8915-00-241-2800	383	ORANGE JUICE, CANNED
	+8915-00-242-7160	318	TURNIP GREENS, FRESH
	8915-00-246-5634	239	CRANBERRY SAUCE, CANNED
	8915-00-251-8068	239	CRANBERRY SAUCE, CANNED
	8915-00-252-3783	134	CELERY, FRESH, PASCAL
	8915-00-252-3785	461	OKRA, FROZEN, CUT
	+8915-00-252-3787	512	PEPPERS, GREEN, DEHYDRATED
	8915-00-252-3788	247	CUCUMBERS, FRESH
	8915-00-252-5954	578	SWEET POTATOES, FRESH
	8915-00-252-5955	222	CORN, ON-THE-COB, FRESH
	8915-00-252-8245	583	POTATOES, WHITE, FRESH

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	8915-00-255-0523	387	TOMATO JUICE, CANNED
C	8915-00-256-7993	388	JUICE, VEGETABLE, CANNED
	8915-00-257-3947	220	CORN, WHOLE GRAIN/KERNEL, CND
	8915-00-257-3952	220	CORN, CREAM STYLE, CANNED
	+8915-00-259-9185	234	CRANBERRY JUICE COCKTAIL
	+8915-00-272-3274	377	GRAPEFRUIT/PINEAPPLE JUICE, CN
	+8915-00-273-8197	598	RAISINS, THOMPSON, SEEDLESS
	8915-00-274-3829	619	ROMAINE, FRESH
	8915-00-281-1809	371	GRAPE JUICE, CANNED
	8915-00-286-5398	009	APRICOTS, CANNED, UNPEELED
	8915-00-286-5399	009	APRICOTS, CANNED, UNPEELED
	8915-00-286-5482	304	FRUIT COCKTAIL, CANNED
	8915-00-286-5483	304	FRUIT COCKTAIL, CANNED
	8915-00-286-5486	171	CHERRIES, CANNED, RED TART
	8915-00-286-5487	598	RAISINS, THOMPSON, SEEDLESS
	+8915-00-286-8060	079	BEETS, CANNED, SLICES, NO. 10
	8915-00-286-8696	010	ASPARAGUS, CANNED, NO. 300 CAN
	+8915-00-290-6046	037	BEANS, GREEN, CND, ROUND
	8915-00-292-9266	535	PIMIENTOS, CANNED
	8915-00-299-0335	174	CHERRIES, FRESH, LIGHT OR DARK
	8915-00-299-1351	447	NECTAR, CANNED, APRICOT
	8915-00-401-8478	119	CABBAGE, SHREDDED, FRESH
	8915-00-401-8479	597	RADISHES, FRESH, WHOLE, R-T-U
C	8915-00-403-8534	537	PINEAPPLE, CANNED, TIDBITS
	8915-00-404-6065	011	ASPARAGUS, FROZEN, CUTS & TIPS
	+8915-00-410-2584	585	POTATOES, WHITE, PEELED
C	8915-00-410-8421	537	PINEAPPLE, CANNED, CRUSHED
	8915-00-411-2675	381	LIME JUICE, FROZEN
	8915-00-411-2676	378	LEMON JUICE, FROZEN
	8915-00-411-2677	372	GRAPE JUICE, FROZEN
	8915-00-411-2678	375	GRAPEFRUIT JUICE, FROZEN
	8915-00-437-7943	384	ORANGE JUICE, FROZEN, 32 OZ CN
	8915-00-442-2717	464	ONIONS, CANNED, WHOLE, SMALL
	+8915-00-451-3021	674	SUCCOTASH, FROZEN, 2 - 5 LB PG
	8915-00-456-6109	497	PEACHES, FROZEN, QTRS/SLICED
	8915-00-456-6111	585	POTATOES, WHITE, PEELED, WHOLE
	+8915-00-457-2347	384	ORANGE JUICE, FROZEN
	+8915-00-457-2353	372	GRAPE JUICE, FROZEN
	+8915-00-463-5018	234	CRANBERRY JUICE COCKTAIL
	8915-00-465-1897	220	CORN, CREAM STYLE, CANNED
	+8915-00-470-2345	467	ONIONS, DRY, R-T-U, SLICED
	+8915-00-470-2346	467	ONIONS, DRY, R-T-U, DICED

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	8915-00-477-8418	470	ONIONS, GREEN, TABLE-READY
	8915-00-480-5847	380	LEMON JUICE, RECONSTITUTED
	+8915-00-482-3836	537	PINEAPPLE, CANNED, TIDBITS
	+8915-00-483-1348	126	CARROTS, WHOLE, FRESH, R-T-C
	8915-00-483-1349	126	CARROTS, SLICED, FRESH, RTC
	+8915-00-483-1350	126	CARROTS, DICED, FRESH, RTC
	+8915-00-483-1351	126	CARROTS, STRIPS, FRESH, RTC
	8915-00-484-5964	479	TANGELOS, FRESH
	8915-00-489-0544	229	CRABAPPLES, SPICED, CANNED
	+8915-00-495-6776	585	POTATOES, WHITE, PEELED
C	+8915-00-521-6624	029	BANANAS, FRESH, PETITE
	+8915-00-526-8093	035	BEANS, DRY, WHITE, 10# BAG
	+8915-00-530-2173	035	BEANS, DRY, LIMA, 10# BAG
	+8915-00-530-2182	035	BEANS, DRY, KIDNEY, 10# BAG
	8915-00-543-7673	580	POTATOES, WHITE, CANNED, WHOLE
	8915-00-551-0340	443	MUSHROOMS, CANNED
	8915-00-577-4203	492	PEACHES, CANNED, QTRS/SLICES
	8915-00-577-4526	043	BEANS, LIMA, CND, NO. 10 CAN
	8915-00-582-4053	081	STRAWBERRIES, FROZEN, 10# CAN
	8915-00-582-4054	592	PRUNES, DRIED, FRENCH
	8915-00-582-4059	697	TOMATOES, FRESH
C	8915-00-582-4060	695	TOMATOES, CANNED, NO. 10 CAN
	8915-00-582-4061	683	TANGERINES, FRESH
	8915-00-582-4065	666	SQUASH, FRESH, SUMMER TYPE
	+8915-00-582-4069	603	RHUBARB, CANNED, FROZEN
	8915-00-582-4070	081	RASPBERRIES, FROZEN, 6-10# CAN
	8915-00-582-4071	399	LEMONS, FRESH
	+8915-00-582-4072	517	PEPPERS, SWEET, FROZEN, WHOLE
	8915-00-584-1641	497	PEACHES, FROZEN, QTRS/SLICED
	8915-00-584-1647	368	APPLE JUICE, CANNED
	+8915-00-584-1649	316	GRAPEFRUIT, FROZEN
	+8915-00-584-1652	081	BLACKBERRIES, CANNED, 6-10 LB
	8915-00-584-1657	043	BEANS, LIMA, CND, NO. 303 CAN
	+8915-00-584-1658	011	ASPARAGUS, FROZEN, SPEARS
	8915-00-584-2794	492	PEACHES, CANNED, HALVES
	8915-00-584-2795	492	PEACHES, CANNED, HALVES
	8915-00-584-2796	492	PEACHES, CANNED, QTRS/SLICES
	8915-00-584-2798	666	SQUASH, FRESH, FALL OR WINTER
	8915-00-616-0027	596	RADISHES, FRESH, TOPPED
C	8915-00-616-0028	311	GRAPES, FRESH
	8915-00-616-0191	400	LETTUCE, FRESH, ICEBERG
	8915-00-616-0193	118	CABBAGE, FRESH, RED

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	8915-00-616-0194	118	CABBAGE, FRESH, DANISH
	8915-00-616-0198	314	GRAPEFRUIT, FRESH
	8915-00-616-0199	469	ONIONS, DRY, SWEET SPANISH
	8915-00-616-0200	469	ONIONS, DRY, NOT SWEET SPANISH
C	8915-00-616-0209	311	GRAPES, FRESH
	8915-00-616-0211	479	ORANGES, FRESH
	8915-00-616-0220	583	POTATOES, WHITE, FRESH
C	8915-00-616-0221	576	SWEET POTATOES, CANNED
	8915-00-616-0222	516	PEPPERS, SWEET, FRESH
	8915-00-616-0229	668	SQUASH, FROZEN, SUMMER, SLICED
	+8915-00-616-4815	039	BEANS, WAX, FRESH
	8915-00-616-4817	037	BEANS, GREEN, CND, ROUND
	8915-00-616-4818	037	BEANS, WAX, CND, ROUND
	8915-00-616-4819	040	BEANS, WAX, FROZEN
	8915-00-616-4820	037	BEANS, GREEN, CND, ROUND
	8915-00-634-2436	125	CARROTS, CANNED, NO. 10 SZ CAN
	8915-00-634-2439	385	PINEAPPLE JUICE, CANNED
	8915-00-680-0718	637	SAUERKRAUT, CANNED, NO. 2-1/2
	+8915-00-682-6644	596	RADISHES, FRESH, BUNCHED
	+8915-00-682-7621	668	SQUASH, FROZEN, SUMMER, SLICED
	8915-00-753-6430	374	GRAPEFRUIT JUICE, INSTANT
	8915-00-782-2978	384	ORANGE JUICE, FROZEN
C	8915-00-782-3508	588	POTATOES, FRENCH FRIED, FROZEN
	8915-00-782-6365	047	BEANS, WHITE, CANNED
	8915-00-823-7663	308	GARLIC, DRY
	+8915-00-851-5315	176	CHERRIES, MARASCHINO, JAR
	+8915-00-851-6557	732	PUREE, CARROT, CANNED, NO. 303
	+8915-00-851-6561	732	PUREE, BEET, NO. 303 CAN
	+8915-00-851-6563	237	CRANBERRY SAUCE, CANNED
	8915-00-851-6564	239	CRANBERRY SAUCE, CANNED
C	+8915-00-851-6571	388	JUICE, VEGETABLE, CANNED
	+8915-00-851-6572	045	BEANS, LIMA, FROZEN
	+8915-00-851-6587	694	TOMATO PASTE, NO. 10 SIZE CAN
	+8915-00-851-6588	384	ORANGE JUICE, FROZEN
	+8915-00-878-3015	668	SQUASH, FROZEN, FALL & WINTER
	+8915-00-903-0128	223	CORN, WHOLE GRAIN, FROZEN
	+8915-00-903-0129	133	CAULIFLOWER, FROZEN
	+8915-00-903-0130	111	BRUSSELS SPROUTS, FROZEN
	+8915-00-903-0131	040	BEANS, GREEN, FROZEN
	+8915-00-903-0132	040	BEANS, WAX, FROZEN
	+8915-00-903-4603	507	PEAS, FROZEN, 2 TO 5 LB PG
	8915-00-926-4925	134	CELERY, FRESH, PASCAL

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	8915-00-926-4926	400	LETTUCE, FRESH, ICEBERG
	8915-00-926-5936	319	MUSTARD GREENS, FROZEN
	8915-00-926-5937	319	TURNIP GREENS, FROZEN
	8915-00-926-6793	042	BEANS, KIDNEY, CANNED
	8915-00-935-6371	535	PIMIENTOS, CANNED
	8915-00-935-6620	730	VEGETABLES, MIXED, FROZEN
	8915-00-935-6629	443	MUSHROOMS, CANNED
	8915-00-935-6631	286	FIGS, KADOTA, CANNED
	+8915-00-935-6787	006	APPLES, FRESH, COOKING
	+8915-00-935-6788	006	APPLES, FRESH, EATING
	+8915-00-935-6791	040	BEANS, GREEN, FROZEN
	+8915-00-935-6792	045	BEANS, LIMA, FROZEN
	+8915-00-935-6793	045	BEANS, LIMA, FROZEN
	+8915-00-935-6794	110	BROCCOLI SPEARS, FROZEN
	+8915-00-935-6795	110	BROCCOLI SPEARS, SHORT, FROZEN
	+8915-00-935-6796	319	MUSTARD GREENS, FROZEN
	+8915-00-935-6797	319	TURNIP GREENS, FROZEN
	+8915-00-935-6801	175	CHERRIES, FROZEN, DARK SWEET
	+8915-00-935-6802	237	CRANBERRY SAUCE, CANNED
	+8915-00-935-6803	400	LETTUCE, FRESH, BIBB.
	+8915-00-935-6804	445	MUSHROOMS, FRESH
	+8915-00-935-6805	460	OKRA, FRESH
	+8915-00-935-6806	461	OKRA, FROZEN, WHOLE
	+8915-00-935-6807	497	PEACHES, FROZEN, SLICED
	+8915-00-935-6818	314	GRAPEFRUIT, FRESH
	+8915-00-935-6820	479	ORANGES, FRESH
	+8915-00-935-6821	479	ORANGES, FRESH
	+8915-00-935-6827	505	PEAS, BLACK-EYE, FROZEN
	+8915-00-935-6828	583	POTATOES, WHITE, FRESH
	+8915-00-935-6829	081	RASPBERRIES, FROZEN, 6-10# CAN
	+8915-00-935-6832	665	SPINACH, FROZEN, CHOPPED
	+8915-00-935-6833	665	SPINACH, FROZEN, 2 TO 5 LB PG
	+8915-00-935-6834	668	SQUASH, FROZEN, SUMMER, SLICED
	+8915-00-935-6835	668	SQUASH, FROZEN, FALL & WINTER
	+8915-00-935-6836	081	STRAWBERRIES, FROZEN, 6-10 LB
	+8915-00-935-6837	697	TOMATOES, FRESH
	+8915-00-952-2076	175	CHERRIES, FROZEN, RED TART
	+8915-00-957-7979	035	BEANS, DRY, LIME, BABY, 25#
	+8915-00-957-8143	506	PEAS, DRY, SPLIT, GREEN
	8915-00-957-9558	637	SAUERKRAUT, CANNED, NO. 10 CAN
	+8915-00-965-8733	591	PRUNES, DRIED, FRENCH
	8915-00-975-0530	658	PARSLEY, DEHYDRATED, FLAKES

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	+8915-00-975-3492	035	BEANS, DRY, WHITE, 25# BAG
	+8915-00-982-6036	576	SWEET POTATOES, CANNED
	+8915-00-984-2980	037	BEANS, GREEN, CND, ROUND
	8915-01-004-6676	574	POTATO MIX, DEHYDRATED, NO. 10
	8915-01-010-1470	004	APPLE RINGS, SPICED
	8915-01-010-3224	665	SPINACH, FROZEN, CHOPPED
C	8915-01-010-6334	579	POTATOES, WHITE, PRECOOKED, FZ
	+8915-01-030-3473	541	PINEAPPLE, CHUNKS, FROZEN
	+8915-01-030-3474	467	ONIONS, DRY, R-T-U, CHOPPED
	+8915-01-030-3476	517	PEPPERS, SWEET, FROZEN, HALVED
	+8915-01-030-3477	402	LETTUCE, SHREDDED, TABLE READY
	+8915-01-033-8804	626	SALAD MIX, CUCUMBERS, SLICED
	+8915-01-033-8805	626	SALAD MIX, FRESH, VEGETABLES
	+8915-01-033-8806	626	SALAD MIX, FRESH, VEGETABLES
	+8915-01-034-5064	626	SALAD MIX, CABBAGE & CARROTS
	8915-01-037-3258	693	THREE BEAN SALAD, CANNED
A	8915-01-038-2147	042	PEAS, CHICK, CANNED
C	8915-01-066-8203	196	CHINESE CABBAGE,FRESH/BOK CHOY
	8915-01-067-7966	574	POTATO MIX, DEHYDRATED
C	8915-01-078-9271	176	CHERRIES, MARASCHINO, JAR
	8915-01-079-6946	033	BEAN SPROUTS, CND, NO. 10 CAN
	8915-01-082-1277	109	BROCCOLI, FRESH, US NO 1 GRADE
A	8915-01-088-8749	006	APPLES, FRESH, EATING, RED
	8915-01-106-4762	369	APPLE JUICE, FROZEN
	8915-01-135-5787	223	CORN, ON-THE-COB, FROZEN
	+8915-01-137-1894	541	PINEAPPLE, TIDBITS, FROZEN
	+8915-01-137-1895	541	PINEAPPLE, CRUSHED, FROZEN
	+8915-01-138-1775	094	BLUEBERRIES, FRESH, US NO. 1
	+8915-01-138-1777	403	LETTUCE, LEAF, FRESH
	8915-01-139-2796	034	BEAN SPROUTS, CND, NO 300 CAN
	8915-01-139-2796	034	BEAN SPROUTS, FRESH, ADCOP
	8915-01-141-5120	001	ALFALFA SPROUTS, FRESH
C	8915-01-144-1931	581	POTATOES, WHITE, DEHYDRATED
	+8915-01-156-0344	501	PEARS, CANNED, CHUNKS
	+8915-01-156-0345	501	PEARS, CANNED, CHUNKS
	+8915-01-156-4685	496	PEACHES, CANNED, CHUNKS
	+8915-01-156-4686	496	PEACHES, CANNED, CHUNKS
C	8915-01-193-3060	575	POTATO PATTIES, WHITE, FROZEN
	8915-01-230-4652	306	FRUITS FOR SALAD, CANNED
C	8915-01-235-3548	481	ORANGES, MANDARIN, CANNED
	8915-01-259-8983	390	KIWIFRUIT, FRESH
	8915-01-263-8852	008	APPLESAUCE, CND, 3-5 OZ CAN

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	8915-01-263-8853	492	PEACHES, CANNED 3-5 OZ CO
C	8915-01-263-8855	537	PINEAPPLE, CND, TIDBITS/CHUNKS
	8915-01-264-3101	304	FRUIT COCKTAIL, CANNED
A	8915-01-322-4684	469	ONIONS, DRY, RED
A	8915-01-322-6827	583	POTATOES, RED, FRESH
A	8915-01-322-6895	400	LETTUCE, FRESH, BIG BOSTON
A	8915-01-322-7447	403	LETTUCE, FRESH, LEAF, GREEN
A	8915-01-322-7448	403	LETTUCE, FRESH, LEAF, RED
A	8915-01-323-2202	006	APPLES, FRESH, EATING, GREEN
A	8915-01-323-2203	006	APPLES, FRESH, EATING, RED
A	8915-01-323-2204	502	PEARS, FRESH, BOST
A	8915-01-323-2205	576	POTATOES, SWEET, CANNED, MIXED
A	8915-01-336-2898	223	CORN, FROZEN, GOLDEN
A	8915-01-336-2899	507	PEAS, FROZEN
A	8915-01-336-2900	040	BEANS, GREEN, FROZEN
A	8915-01-336-2901	730	VEGETABLES, MIXED, FROZEN
A	8915-01-336-2901	730	VEGETABLES, MIXED, FROZEN
A	8915-01-340-4458	303	FRUIT CHUNKS, MIXED, CANNED
A	+8915-01-345-2166	386	JUICE, PRUNE, UNSWEETENED
A	+8915-01-345-2767	386	JUICE, PRUNE, CANNED, UNSWEETE
A	8915-01-345-3130	384	JUICE, ORANGE, FROZEN, OR
A	+8915-01-352-9519	367	JUICE, CRANBERRY, FROZEN
A	+8915-01-352-9533	367	JUICE, ORANGE, FROZEN
A	+8915-01-352-9534	367	JUICE, APPLE, FROZEN
A	+8915-01-352-9535	367	JUICE, GRAPE, FROZEN
A	+8915-01-352-9536	367	JUICE, PINEAPPLE, FROZEN
A	+8915-01-353-2153	367	JUICE, GRAPEFRUIT, FROZEN
A	8915-01-363-8854	588	POTATOES, WHITE, FRZN, SPIRAL
	+8920-00-006-6388	230	CRACKERS, GRAHAM
	8920-00-043-5319	123	CAKE, ROUND, FROZEN
	8920-00-043-5336	123	CAKE, SHEET, FROZEN
	8920-00-043-5350	122	CAKE, LOAF, FROZEN
	8920-00-043-5351	215	COOKIES, OATMEAL WITH RAISINS
	8920-00-043-5352	702	TACO SHELLS, CORN, DEEP FRIED
	8920-00-044-0510	230	CRACKERS, RYE
	8920-00-044-0532	230	CRACKERS, SALAD
	8920-00-044-0533	230	CRACKERS, SESAME
	8920-00-044-0585	230	CRACKERS, WHEAT
	8920-00-044-0671	529	PIE, BAKED, FROZEN
	8920-00-044-0978	529	PIE, UNBAKED, FROZEN
	+8920-00-053-0741	140	CEREAL, RICE, PUFFED
	+8920-00-057-7831	139	CEREAL, OATS, PUFFED

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	+8920-00-057-7834	141	CEREAL, SHREDDED RICE BISCUIT
	+8920-00-062-3936	137	CEREAL, BRAN FLAKES
	8920-00-067-6146	487	MACARONI, ELBOW FORM, 10 LB BX
	8920-00-080-9096	702	TORTILLAS, FROZEN, WHEAT
	8920-00-082-6178	140	CEREAL, SHREDDED OAT BISCUIT
	+8920-00-114-2565	338	HOMINY GRITS, WHITE, INSTANT
	8920-00-124-8374	544	PIZZA CRUST, FROZEN
	8920-00-125-8441	141	CEREAL, PUFFED WHEAT
	8920-00-125-8446	139	CEREAL, RICE, PUFFED
	8920-00-125-8447	138	CEREAL, CORN FLAKES
	8920-00-125-9401	139	CEREAL, RICE, PUFFED
	8920-00-125-9441	487	SPAGHETTI, LONG FORM, 10 LB BX
	8920-00-126-3388	452	NOODLES, EGG, 5 OR 10 LB BOX
	8920-00-127-7276	139	CEREAL, ASSORTMENT
	8920-00-127-8243	305	FRUITCAKE, FRESH
	8920-00-127-8935	141	CEREAL, WHEAT FLAKES
	8920-00-127-8938	137	CEREAL, BRAN FLAKES
	8920-00-127-9777	337	HOMINY, WHOLE, WHITE, CANNED
	+8920-00-127-9784	337	HOMINY, WHOLE, CANNED
	8920-00-132-7782	139	CEREAL, ASSORTMENT
	+8920-00-134-9403	155	CEREAL, WHEAT, FARINA
	+8920-00-134-9404	155	CEREAL, WHEAT, FARINA
	8920-00-138-2519	531	PIE CRUST, PREFORMED, GRAHAM
	8920-00-139-8308	157	CHALUPA SHELLS, CORN
	8920-00-140-7748	296	FLOUR, GENERAL PURPOSE
	+8920-00-140-7750	296	FLOUR, GENERAL PURPOSE
	8920-00-160-6165	670	STARCH, EDIBLE, CORNSTARCH
	8920-00-164-0446	139	CEREAL, OATS, PUFFED
	8920-00-164-0448	137	CEREAL, BRAN FLAKES
	8920-00-165-6863	296	FLOUR, BREAD, HARD
	+8920-00-165-6867	296	FLOUR, BREAD, HARD WHEAT
	+8920-00-165-6873	296	FLOUR, CAKE, SOFT WHEAT
	+8920-00-165-6896	296	FLOUR, PASTRY, SOFT WHEAT
	+8920-00-165-6898	296	FLOUR, PASTRY, SOFT WHEAT
	+8920-00-169-6443	487	MACARONI, ROTELLE, 1 LB BAG
	8920-00-171-1147	141	CEREAL, PUFFED WHEAT
	8920-00-171-1152	141	CEREAL, SHREDDED WHEAT BISCUIT
	8920-00-173-2461	230	CRACKERS, OYSTER, SALTED
	8920-00-173-2462	215	COOKIES, CHOCOLATE CHIP
	+8920-00-191-6051	138	CEREAL, CORN FLAKES
	+8920-00-191-6055	141	CEREAL, PUFFED WHEAT
	+8920-00-191-6062	142	CEREAL, WHEAT FLAKES

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	+8920-00-191-6063	137	CEREAL, BRAN SHRED
C	+8920-00-193-1717	615	ROLLS, BRN & SERVE, CLOVERLEAF
C	+8920-00-193-1718	615	ROLLS, BROWN & SERVE, KNOTTED
C	+8920-00-193-1719	615	ROLLS, BRN & SVE, PARKERHOUSE
C	+8920-00-193-1720	615	ROLLS, BROWN & SERVE, FINGER
	+8920-00-194-1277	139	CEREAL, RICE, PUFFED
	+8920-00-194-1280	140	CEREAL, RICE, PUFFED
	+8920-00-194-1281	139	CEREAL, RICE, PUFFED
C	+8920-00-196-3448	615	ROLLS, BROWN & SERVE, PARTY
C	+8920-00-196-3451	615	ROLLS, BROWN & SERVE, SANDWICH
C	+8920-00-196-3457	615	ROLLS, BROWN & SERVE, BUTTER
C	+8920-00-196-3458	613	ROLLS, BROWN AND SERVE, WATER
C	+8920-00-196-3459	613	ROLLS, BROWN & SERVE, PILLOW
C	+8920-00-196-3462	613	ROLLS, BROWN & SERVE, KNOTTED
	+8920-00-196-3473	594	ROLLS, BROWN & SERVE, FRENCH
C	+8920-00-196-3477	613	ROLLS, BROWN & SERVE, CRESCENT
C	+8920-00-198-3768	613	ROLLS, BROWN & SERVE, HEARTH
C	+8920-00-198-3883	613	ROLLS, BROWN & SERVE, KAISER
C	+8920-00-198-3912	615	ROLLS, BROWN & SERVE, DANISH
C	+8920-00-198-3953	615	ROLLS, BROWN & SERVE, COFFEE
C	+8920-00-198-3955	615	ROLLS, BROWN & SERVE, CINNAMON
C	+8920-00-198-3958	615	ROLLS, BROWN & SERVE, RAISIN
C	+8920-00-208-8196	022	BISCUIT MIX, WHEAT, 5# BG
C	+8920-00-208-8197	022	BISCUIT MIX, WHEAT, 10# BG
	8920-00-222-0601	454	NOODLES, CHOW MEIN, NO. 10 CAN
	8920-00-223-5413	215	COOKIES, GINGER SNAP
	8920-00-223-5414	215	FRUIT BAR, FIG
	8920-00-223-5415	215	COOKIES, VANILLA WAFER
	+8920-00-223-5553	141	CEREAL, PUFFED WHEAT
	8920-00-228-1948	212	CUP, ICE CREAM, WAFER TYPE
	+8920-00-235-0962	230	CRACKERS, SODA, SALTED, SQUARE
	+8920-00-235-0963	230	CRACKERS, SODA, SALTED, SQUARE
	8920-00-238-7129	137	CEREAL, BRAN SHRED
	+8920-00-251-8890	097	BREAD, WHEAT, IND WRAPPED
	+8920-00-251-8891	097	BREAD, RAISIN, IND WRAPPED
	+8920-00-251-8901	097	BREAD, RYE, IND WRAPPED
	+8920-00-251-8907	097	BREAD, WHITE, IND WRAPPED
	+8920-00-251-8910	097	BREAD, WHOLE WHEAT, IND WRAP
	8920-00-252-3838	230	CRACKERS, SODA, SALTED
	8920-00-253-1163	151	CEREAL, ROLLED OATS, 20 OZ CAN
	8920-00-269-9828	140	CEREAL, RICE, PUFFED
	+8920-00-272-3276	215	COOKIES, VANILLA WAFER, CREAM

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	+8920-00-272-3280	137	CEREAL, CORN, PUFFED
	8920-00-272-3282	141	CEREAL, RICE BISCUIT
	+8920-00-272-8914	138	CEREAL, CORN FLAKES
	+8920-00-272-8936	141	CEREAL, PUFFED WHEAT
	8920-00-272-8939	138	CEREAL, CORN FLAKES
	8920-00-273-8192	137	CEREAL, CORN, PUFFED
	8920-00-293-4171	607	ROLLS, BREAD, FRESH, BAGEL
	8920-00-293-4172	607	ENGLISH MUFFIN, GRIDDLED
	+8920-00-299-1392	230	CRACKERS, GRAHAM, SQUARE, 2 LB
	8920-00-419-4319	212	CONE, ICE CREAM, SUGAR TYPE
	8920-00-435-4918	023	CORN BREAD MIX, YELLOW
	8920-00-451-0456	589	ROLLS, BREAD, FRESH, DINNER
	8920-00-462-9086	151	CEREAL, ROLLED OATS, INSTANT
	8920-00-464-2151	137	CEREAL, CORN, PUFFED
	8920-00-464-2224	101	BREAD CRUMBS, 5 LB PACKAGE
	8920-00-464-2227	736	WAFFLES, FROZEN, BROWN & SERVE
	8920-00-483-1353	487	MACARONI, RIGATONE FORM, 10 LB
	8920-00-483-1354	487	MACARONI, SHELL FORM, 10 LB BX
	+8920-00-488-0462	141	CEREAL, PUFFED WHEAT
	+8920-00-488-0494	139	CEREAL, RICE, PUFFED
	8920-00-491-5370	098	BREAD, PUMPERNICKEL, SLICED
	8920-00-492-8401	702	TORTILLAS, CANNED, CORN
	+8920-00-493-6840	226	CORNMEAL, COARSE GRANULATION
	8920-00-530-2185	606	RICE, PARBOILED, 10 LB BAG
	8920-00-543-6689	215	COOKIES, COCONUT MACAROON
	8920-00-543-6690	215	COOKIES, SHORTBREAD
	8920-00-577-5991	140	CEREAL, RICE FLAKES
	8920-00-582-1400	120	COFFEE CAKE, FRESH, IND PACKED
	8920-00-584-6440	032	BARLEY, PEARL, WHITE
	8920-00-616-0024	226	CORNMEAL, COARSE GRANULATION
	8920-00-616-0044	215	COOKIES, SANDWICH, CREAM FILL
	8920-00-616-0045	215	COOKIES, SANDWICH, WAFFLE
	8920-00-616-0054	264	DOUGHNUTS, FRESH
	8920-00-616-0055	526	PIE, FRESH, FRUIT FILLED
	8920-00-616-0068	684	TAPIOCA, GRANULATED, MEDIUM
	8920-00-616-0069	487	VERMICELLI, LONG FORM
	+8920-00-689-9109	142	CEREAL, WHEAT FLAKES
	8920-00-753-5768	589	ROLLS, BREAD, FRESH, HAMBURGER
	8920-00-753-5769	607	ROLLS, BREAD, FRESH, HOTDOG
C	8920-00-753-5770	607	ROLLS, BREAD, FRESH, FRENCH
	8920-00-753-5775	607	ROLLS, BREAD, FR, PARKERHOUSE
	8920-00-753-5776	097	BREAD, WHITE, SLICED

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	8920-00-753-5777	097	BREAD, WHITE, VIENNA, UNSLICED
	8920-00-753-5778	097	BREAD, WHITE, FRENCH, UNSLICED
	8920-00-753-5779	097	BREAD, WHOLE WHEAT, SLICED
	8920-00-753-5780	097	BREAD, WHEAT, SLICED
	8920-00-753-5783	097	BREAD, RYE, SLICED
	8920-00-753-5784	097	BREAD, RAISIN, SLICED
	8920-00-782-2129	487	LASAGNA, CURL OR FLAT FORM
	8920-00-782-2984	736	WAFFLES, FROZEN, FAMILY SIZE
	8920-00-782-6353	023	PANCAKE MIX, REGULAR
	+8920-00-817-0614	140	CEREAL, SHREDDED CORN BISCUIT
	8920-00-823-7221	023	CAKE MIX, DEVILS FOOD
	8920-00-823-7223	023	CAKE MIX, GINGERBREAD
	8920-00-823-7227	023	CAKE MIX, WHITE
	+8920-00-823-7336	487	MACARONI, ELBOW FORM, 1 LB BAG
	+8920-00-851-6596	487	SPAGHETTI, LONG FORM, 1 LB BAG
	+8920-00-890-1158	155	CEREAL, WHOLE WHEAT MEAL
	+8920-00-890-1159	153	CEREAL, WHOLE WHEAT MEAL
	+8920-00-890-1161	151	CEREAL, ROLLED OATS, 42 OZ BOX
	+8920-00-904-3805	141	CEREAL, SHREDDED WHEAT BISCUIT
	+8920-00-904-7945	139	CEREAL, ASSORTMENT
	8920-00-924-7627	137	CEREAL, CORN, PUFFED
	+8920-00-924-7628	139	CEREAL, RICE, PUFFED
	+8920-00-924-7629	139	CEREAL, OATS, PUFFED
	8920-00-924-7630	141	CEREAL, PUFFED WHEAT
C	8920-00-926-4917	671	STARCH, EDIBLE, PREGELATINIZED
	8920-00-935-3264	214	COOKIE MIX, OATMEAL
	8920-00-935-4876	120	CAKE, LOAF, FRESH
	8920-00-935-4877	120	CAKE, LAYER, FRESH
	+8920-00-940-7141	137	CEREAL, BRAN FLAKES
	8920-00-940-7142	138	CEREAL, CORN FLAKES
	+8920-00-940-7143	138	CEREAL, CORN FLAKES
	+8920-00-940-7145	140	CEREAL, RICE FLAKES
	+8920-00-940-7146	141	CEREAL, WHEAT FLAKES
	+8920-00-943-7154	140	CEREAL, RICE, PUFFED
	+8920-00-952-2073	153	CEREAL, WHOLE WHEAT MEAL
C	8920-01-049-6895	611	ROLLS, BREAD, FROZEN, BAGEL
	8920-01-066-8209	100	BREAD, WHITE, PITA
	8920-01-079-1582	151	CEREAL, ROLLED OATS, 18 OZ BOX
	8920-01-079-1583	153	CEREAL, WHEAT, FARINA
	8920-01-079-1585	338	HOMINY GRITS, WHITE
	8920-01-082-2311	137	CEREAL, BRAN FLAKES
	8920-01-086-0990	520	PHILLIPPINE EGG ROLL WRAPPER

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	8920-01-123-2298	606	RICE, PARBOILED, 5 LB BAG
	8920-01-127-7339	607	ROLLS, BREAD, FRESH, SANDWICH
C	8920-01-128-4701	025	CAKE MIX, CARROT, 5# PG
C	8920-01-128-4702	025	CAKE MIX, GERMAN CHOCOLATE
	8920-01-134-3703	338	HOMINY GRITS, WHITE, INSTANT
	+8920-01-134-3899	100	BREAD, WHOLE WHEAT, SPECIAL
	8920-01-136-9632	097	BREAD, WHITE, SANDWICH, SLICED
	8920-01-141-5155	527	PIE, FRESH, SOFT FILLED
	8920-01-155-4044	102	BREAD DOUGH, WHITE, FROZEN
	8920-01-155-6990	121	CAKE, BAKED, FRESH, IND SERVE
C	8920-01-155-6991	607	ROLLS, BREAD, FRESH, FOOTLONG
	8920-01-155-6992	618	ROLLS, SWEET, FROZEN
	8920-01-155-6993	123	CAKE, ASSORITED, INDIVIDUAL,FZ
	8920-01-155-6994	106	BROWNIES, FROZEN, IND WRAPPED
	8920-01-155-9425	219	COOKIES, ASSORTMENT, FROZEN
	8920-01-155-9428	442	MUFFINS, FRESH OR FROZEN
	8920-01-157-2588	248	CUPCAKES, FRESH
	8920-01-199-5355	685	TART SHELLS, COOKIE TYPE
	8920-01-200-1644	230	CRACKERS, ASSORTMENT
C	8920-01-200-7314	607	ROLLS, BREAD, FRESH, HAMBURGER
	8920-01-208-9338	170	CHEESECAKE, FROZEN
C	8920-01-210-2814	611	ROLLS, BREAD, FROZEN, KAISER
	8920-01-210-2815	611	ROLLS, BREAD, FROZEN, DINNER
C	8920-01-210-2816	611	ROLLS, BREAD, FROZEN, RYE
	8920-01-226-3368	605	RICE, LONG GRAIN & WILD BLEND
	8920-01-226-9919	296	FLOUR, GENERAL PURPOSE
C	8920-01-228-1570	441	MUFFIN MIX, BRAN, 5 LB PACKAGE
C	8920-01-255-0438	025	CAKE MIX, YELLOW
	8920-01-267-1675	213	COOKIE DOUGH, CHOCOLATE CHIP
	8920-01-267-1676	213	COOKIE DOUGH, RAISIN OATMEAL
	8920-01-267-1677	213	COOKIE DOUGH, PEANUT BUTTER
	8920-01-268-1927	246	CROUTONS, TOASTED, 10 LB BAG
	+8920-01-279-0299	296	FLOUR, GENERAL PURPOSE
	+8920-01-279-3770	296	FLOUR, BREAD, HARD
	8920-01-303-1076	607	ROLLS, BREAD, MULTI-GRAIN
	8920-01-303-3288	100	BREAD, MULTI-GRAIN
	8920-01-307-7497	138	CEREAL, OAT BRAN FLAKES
	8920-01-307-7498	148	OATBRAN, QUICK COOKING
	8920-01-307-7499	139	CEREAL, BRAN FLAKES W/FRUITS
	8920-01-307-7500	139	CEREAL, OAT BRAN FLAKES W/RAIS
	8920-01-307-7501	148	OATBRAN FLAKES, READY-TO-EAT
C	8920-01-318-7442	138	CEREAL, MULTIGRAIN W/WO FRUIT

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	8920-01-318-7443	487	FETTICINI, REGULAR COOKING
	8920-01-318-7449	487	MACARONI, ROTINI FORM
A	8920-01-322-6826	604	RICE, BROWN, LONG GRAIN
A	+8920-01-344-4200	230	MELBA TOAST
A	8920-01-361-5240	138	CEREAL, CORN FLAKES, COATED, B
A	8920-01-361-5241	138	CEREAL, CORN W/ OAT BISCUIT, B
A	8920-01-361-6150	138	CEREAL, CORN FLAKES, BULK PACK
A	8920-01-361-6151	137	CEREAL, BRAN FLAKES, BULK PACK
A	8920-01-361-6908	138	CEREAL, CORN, PUFFED, COATED,
A	8920-01-361-6909	140	CEREAL, RICE, PUFFED, COCOA...
A	8920-01-361-6910	140	CEREAL, RICE, PUFFED, COCOA...
A	8920-01-361-6911	140	CEREAL, RICE, PUFFED, BULK PAC
A	8920-01-361-6912	140	CEREAL, RICE, PUFFED, COATED,
A	8920-01-361-6913	141	CEREAL, WHEAT, PUFFED, COATED,
A	8920-01-361-9741	138	CEREAL, CORN, PUFFED, SUGAR...
A	8920-01-364-8964	136	CEREAL, GRANOLA, LOWFAT, INDIV
A	8920-01-364-8965	136	CEREAL, GRANOLA, LOWFAT, BULK
A	+8920-01-375-0497	248	CUPCAKES, FROZEN, DEVIL'S FOOD
A	+8920-01-375-0498	098	BREAD, WHITE, ITALIAN, FRESH/F
A	+8920-01-375-0500	213	COOKIE DOUGH, VANILLA SUGAR
A	+8920-01-376-2830	213	COOKIE DOUGH, COCONUT
	8925-00-125-9454	440	MOLASSES, NO. 2-1/2 SIZE CAN
	8925-00-128-0565	455	NUTS, MIXED, SHELLED
	8925-00-161-8899	199	CHOCOLATE, COOKING, 8 OZ CAKE
C	+8925-00-177-4812	208	COCONUT, DRIED, 4 LB CAN
	+8925-00-194-1239	199	CHOCOLATE, COOKING, 10 LB CAKE
	+8925-00-194-1248	340	HONEY, EXTRACTED, 5 LB JAR
	8925-00-222-0625	208	COCONUT, DRIED, NO.3 CYL CN
	8925-00-223-5852	457	NUTS, MIXED, UNSHELLED, 50 LB
	8925-00-252-5950	737	WALNUTS, ENGLISH, SHELLED
	8925-00-256-3814	510	PECANS, SHELLED
	8925-00-435-7945	341	HONEY, EXTRACTED, IND SERVING
C	+8925-00-616-0111	207	COCONUT, PREPARED, 10 LB CAN
	8925-00-616-0185	201	CHOCOLATE FLAVORED SIRUP
	8925-00-682-6705	679	SYRUP, IMITATION MAPLE
C	8925-00-682-6707	679	SYRUP, BLENDED, NO. 2-1/2 CAN
C	8925-00-782-2983	679	SYRUP, IMITATION MAPLE
	8925-00-782-3318	199	CHOCOLATE, COOKING, CHIPS
	+8925-00-851-3390	679	SYRUP, BLENDED, NO. 10 CAN
	8925-00-935-3260	355	ICING MIX, CHOCOLATE FLAVORED
	8925-00-935-3261	355	ICING MIX, VANILLA FLAVORED
	8925-00-965-1552	420	MARSHMALLOWS, WHITE, 1 LB CO

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	8925-01-012-9267	199	CHOCOLATE, COOKING, CHIPS
	8925-01-046-7906	675	SUGAR, BROWN, LIGHT OR MEDIUM
	8925-01-059-4083	675	SUGAR, REFINED, WHITE
	8925-01-059-4084	675	SUGAR, REFINED, WHITE
	8925-01-060-7495	675	SUGAR, REFINED, POWDERED
	8925-01-060-7496	675	SUGAR, REFINED, POWDERED
	8925-01-060-7499	675	SUGAR, BROWN, LIGHT OR MEDIUM
	8925-01-080-1179	341	HONEY, EXTRACTED, 1 LB JAR
	+8925-01-098-8903	199	CHOCOLATE, COOKING, CHIPS
	+8925-01-098-8904	199	CHOCOLATE, COOKING, CHIPS
	8925-01-137-8538	457	NUTS, MIXED, UNSHELLED, 1 LB
	8925-01-244-7338	642	SEEDS, SHELLED, FOR SALAD BAR
	8930-00-127-1847	357	JAM, PEACH, 2 LB JAR
	8930-00-127-3079	363	JELLY, GRAPE, 2 LB JAR
	8930-00-127-3091	357	JAM, CHERRY, 2 LB JAR
	8930-00-127-3092	363	JELLY, APPLE, 2 LB JAR
C	+8930-00-127-8275	003	APPLE BUTTER, NO.10 CAN
	8930-00-129-0795	418	MARMALADE, ORANGE, 2 LB JAR
	8930-00-144-6042	499	PEANUT BUTTER, CHUNKY/CRUNCHY
	+8930-00-184-5684	357	JAM, PEACH, NO. 10 SIZE CAN
	+8930-00-194-1294	357	JAM, BLACKBERRY, NO. 10 CAN
	+8930-00-194-1295	357	JAM, APRICOT/PINEAPPLE
	+8930-00-194-3544	418	MARMALADE, ORANGE, NO. 10 CAN
	8930-00-197-1917	358	JAM, STRAWBERRY, 2 LB JAR
	+8930-00-224-6434	499	PEANUT BUTTER, MEDIUM
	8930-00-240-0055	358	JAM, PEACH, NO. 2-1/2 CAN
	8930-00-292-9238	363	JELLY, BLACKBERRY, 2 LB JAR
	8930-00-438-2652	484	PEANUT BUTTER, SMOOTH/MEDIUM
	8930-00-543-7602	499	PEANUT BUTTER, SMOOTH/MEDIUM
	8930-00-543-7605	357	JAM, CHERRY, NO. 2-1/2 CAN
	8930-00-543-7606	358	JAM, PINEAPPLE, NO. 2-1/2 CAN
	8930-00-543-7607	363	JELLY, GRAPE, NO. 2-1/2 CAN
	8930-00-543-7608	363	JELLY, BLACKBERRY, NO 2-1/2 CA
	8930-00-559-5048	359	JAM, STRAWBERRY, IND SERVING
	8930-00-559-5049	358	JAM, PEACH, IND SERVING
	+8930-00-559-5050	358	JAM, RASPBERRY, IND SERVING
	8930-00-559-8307	358	JAM, STRAWBERRY, NO. 2-1/2 CAN
	8930-00-576-4202	363	JELLY, BLACKBERRY, INDIVIDUAL
	8930-00-576-4233	363	JELLY, GRAPE, INDIVIDUAL SIZE
	8930-00-576-4236	363	JELLY, APPLE, INDIVIDUAL SIZE
	8930-00-584-1648	363	JELLY, MINT, 2 LB JAR
	+8930-00-851-3395	363	JELLY, APPLE, NO. 10 SIZE CAN

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	+8930-00-851-3396	363	JELLY, CRABAPPLE, NO. 10 CAN
	+8930-00-851-3397	357	JAM, GRAPE, NO. 10 SIZE CAN
	+8930-00-851-3398	358	JAM, RASPBERRY, NO. 10 CAN
	+8930-00-851-3399	363	JELLY, GRAPE, NO. 10 SIZE CAN
	+8930-00-851-3400	363	JELLY, APPLE/MINT, NO. 10 CAN
	+8930-00-851-7056	357	JAM, APRICOT, NO. 10 CAN
	+8930-00-851-7057	357	JAM, CHERRY, NO. 10 SIZ CAN
	+8930-00-851-7059	358	JAM, STRAWBERRY, NO. 10 CAN
	+8930-00-935-6838	358	JAM, RASPBERRY, IND SERVING
	+8930-00-935-6848	363	JELLY, CHERRY, INDIVIDUAL SIZE
	+8930-00-935-6849	363	JELLY, CURRANT, INDIVIDUAL
	+8930-00-935-6851	363	JELLY, MINT, INDIVIDUAL SIZE
	+8930-00-935-6852	363	JELLY, STRAWBERRY, INDIVIDUAL
	+8930-00-935-6853	418	MARMALADE, ORANGE, INDIVIDUAL
	8930-00-965-1721	358	JAM, PINEAPPLE, 2 LB JAR
	8930-01-059-8399	499	PEANUT BUTTER, SMOOTH/MEDIUM
	8935-00-113-1124	650	SOUP & GRAVY BASE, HAM
	8935-00-125-6307	646	SOUP, CANNED, TOMATO
	8935-00-125-6318	646	SOUP, CANNED, CREAM O MUSHROON
	8935-00-125-9381	647	SOUP, CANNED, VEGETABLE
	8935-00-171-1574	646	SOUP, CANNED, CREAM OF CHICKEN
	8935-00-222-0570	649	SOUP, DEHYDRATED, ONION
	+8935-00-223-5514	096	BOUILLON, DRIED, BEEF, CUBES
	8935-00-234-6217	650	SOUP & GRAVY BASE, BEEF
	8935-00-419-4322	646	SOUP, CANNED, BEEF W/VEGETABLE
	8935-00-480-4550	646	SOUP, CANNED, BEAN W/BACON
	8935-00-480-4552	646	SOUP, CANNED, BEEF NOODLE
	8935-00-480-4553	646	SOUP, CANNED, CHICKEN NOODLE
	8935-00-480-4554	646	SOUP, CANNED, CHICKEN W/RICE
	8935-00-480-4556	646	SOUP, CANNED, CREAM O MUSHROOM
C	8935-00-480-4559	646	SOUP, CANNED, SPLIT PEA W/HAM
	8935-00-480-4560	646	SOUP, CANNED, MINESTRONE
	8935-00-480-4561	646	SOUP, CANNED, TOMATO
	8935-00-480-4563	647	SOUP, CANNED, VEGETABLE
	8935-00-480-4564	647	SOUP, CANNED, VEGETABLE W/BEEF
	8935-00-480-4565	646	SOUP, CANNED, CLAM CHOWDER
	8935-00-543-7789	650	SOUP & GRAVY BASE, CHICKEN
	+8935-00-561-0931	646	SOUP, CANNED, CREAM OF POTATO
	+8935-00-561-0941	646	SOUP, CANNED, TOMATO W/RICE
	8935-00-753-6422	648	SOUP, DEHYDRATED, CHICKEN
	8935-00-753-6424	650	SOUP & GRAVY BASE, CHICKEN
	+8935-00-770-7350	646	SOUP, CANNED, FRENCH ONION

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	+8935-00-771-4120	628	SOUP, CANNED, CREAM OF CELERY
	+8935-00-771-4120	628	SOUP, CANNED, CREAM OF CHICKEN
	+8935-00-771-4142	646	SOUP, CANNED,CHICKEN VEGETABLE
	+8935-00-771-4249	646	SOUP, CANNED, CHICKEN GUMBO
	+8935-00-851-7060	096	BOUILLON, DRIED, CUBES
	+8935-00-890-1146	096	BOUILLON, DRIED, GRANULATED
	+8940-00-005-5312	230	CRACKERS, SODIUM RESTRICTED
	+8940-00-006-9843	171	CHERRIES, CANNED, DIETETIC
	+8940-00-006-9844	171	CHERRIES, CANNED, DIETETIC
	8940-00-043-5468	278	ENCHILADAS, BEEF, FROZEN
	8940-00-043-5611	278	ENCHILADAS, CHEESE, FROZEN
	8940-00-044-1324	682	TAMALES, BEEF, FROZEN
	8940-00-044-1629	112	BURRITOS, BEEF & BEAN, FROZEN
	8940-00-044-1630	276	EGG ROLLS, CHINESE, FROZEN
	8940-00-081-0851	083	BEVERAGE BASE, LIQ, COLA, DIET
	8940-00-081-0852	083	BEVERAGE BASE, LIQ, LEMON-LIME
	8940-00-081-0853	083	BEVERAGE BASE, LIQ, DR. PEPPER
	+8940-00-082-2329	014	BABY FOOD, STRAINED, BANANA
	8940-00-082-3051	678	SUGAR, SUBSTITUTE, GRANULATED
	8940-00-082-3052	633	SALT SUBSTITUTE, UNSEASONED
	8940-00-126-3394	192	CHILI CON CARNE, CANNED
	8940-00-127-7297	439	MINCEMEAT, CANNED, NO. 10 CAN
	+8940-00-127-7336	255	DESSERT POWDER, VANILLA
	8940-00-127-9339	251	DESSERT POWDER, UNFLAVORED
	8940-00-131-8691	258	DESSERT POWDER, BUTTERSCOTCH
	8940-00-131-8693	258	DESSERT POWDER, CHOCOLATE
	8940-00-131-8761	258	DESSERT POWDER, VANILLA
	+8940-00-134-9401	079	BEETS, CANNED, WHOLE, DIETETIC
	+8940-00-134-9402	079	BEETS, CANNED, SLICES,DIETETIC
	8940-00-137-6029	225	CORN CHIPS, 1 OR 3 LB PACKAGE
	8940-00-138-8567	700	TOPPING, ICE CREAM, WALNUT
	8940-00-141-0137	543	PIZZA, FZN, PREPARED, CHEESE
	8940-00-148-7141	336	ROAST BEEF HASH, CANNED
	8940-00-148-7142	335	CORNED BEEF HASH, CANNED
	8940-00-148-7337	700	TOPPING, ICE CREAM, STRAWBERRY
	8940-00-149-7512	700	TOPPING,ICE CREAM, MARSHMALLOW
	+8940-00-151-6459	428	LAMB PUREE, W/BROTH, DIETETIC
	+8940-00-151-6460	428	LIVER PUREE, W/BROTH, DIETETIC
	+8940-00-194-1243	192	CHILI CON CARNE, CANNED
	+8940-00-195-0351	255	DESSERT POWDER, BUTTERSCOTCH
	+8940-00-195-0356	255	DESSERT POWDER, VANILLA
	+8940-00-195-0362	255	DESSERT POWDER, CHOCOLATE

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	8940-00-223-5540	255	DESSERT POWDER, BUTTERSCOTCH
	8940-00-223-5541	255	DESSERT POWDER, VANILLA
	8940-00-223-5542	255	DESSERT POWDER, CHOCOLATE
	+8940-00-251-8908	097	BREAD, WHITE, LOW SODIUM
	+8940-00-251-8909	097	BREAD, WHITE, LOW SODIUM
	+8940-00-253-0209	251	DESSERT POWDER, CHERRY
	+8940-00-253-0210	251	DESSERT POWDER, LEMON
	+8940-00-253-0211	251	DESSERT POWDER, LIME
	+8940-00-253-0212	251	DESSERT POWDER, ORANGE
	+8940-00-253-0213	252	DESSERT POWDER, RASPBERRY
	+8940-00-253-0214	252	DESSERT POWDER, STRAWBERRY
	+8940-00-264-4138	008	APPLESAUCE, CND, DIETETIC
	+8940-00-267-1934	705	TUNA, CANNED, WHITE, DIETETIC
	+8940-00-267-1942	009	APRICOTS, CND, DIETETIC
	+8940-00-267-6889	015	BABY FOOD, BARLEY CEREAL
	+8940-00-267-6890	015	BABY FOOD, OATMEAL CEREAL
	+8940-00-267-6891	015	BABY FOOD, RICE CEREAL
	+8940-00-267-6892	015	BABY FOOD, MIXED CEREAL
	+8940-00-267-6893	015	BABY FOOD, MIXED CEREAL
	+8940-00-267-6894	014	BABY FOOD, CUSTARD PUDDING
	+8940-00-267-6895	014	BABY FOOD, APPLESAUCE
	+8940-00-267-6896	014	BABY FOOD, STRAINED, APRICOT
	+8940-00-267-6897	014	BABY FOOD, PEACHES
	+8940-00-267-6898	014	BABY FOOD, STRAINED, PEARS
	+8940-00-267-6899	015	BABY FOOD, STRAINED, PRUNES
	+8940-00-267-6900	014	BABY FOOD, STRAINED, BEEF
	+8940-00-267-6901	014	BABY FOOD, STRAINED, LIVER
	+8940-00-267-6902	014	BABY FOOD, STRAINED, PORK
	+8940-00-267-6903	014	BABY FOOD, STRAINED, VEAL
	+8940-00-267-6904	014	BABY FOOD, STRAINED, BEETS
	+8940-00-267-6905	014	BABY FOOD, STRAINED, CARROTS
	+8940-00-267-6906	014	BABY FOOD, GREEN BEANS
	+8940-00-267-6907	014	BABY FOOD, STRAINED, PEAS
	+8940-00-267-6908	015	BABY FOOD, SPINACH
	+8940-00-267-6909	015	BABY FOOD, VEGETABLES, MIXED
	+8940-00-267-6910	014	BABY FOOD, CHICKEN SOUP
	+8940-00-267-6911	014	BABY FOOD, BEEF BROTH
	+8940-00-267-6912	013	BABY FOOD, APPLESAUCE
	+8940-00-267-6913	013	BABY FOOD, JUNIOR, BEEF
	+8940-00-267-6914	013	BABY FOOD, JUNIOR, LIVER
	+8940-00-267-6915	013	BABY FOOD, JUNIOR, PORK
	+8940-00-267-6916	013	BABY FOOD, JUNIOR, VEAL

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	+8940-00-267-6917	013	BABY FOOD, JUNIOR, BEETS
	+8940-00-267-6918	013	BABY FOOD, JUNIOR, CARROTS
	+8940-00-267-6919	013	BABY FOOD, GREEN BEANS
	+8940-00-267-6920	013	BABY FOOD, JUNIOR, SPINACH
	+8940-00-272-8923	430	MERINGUE POWDER, NO. 10 CAN
	+8940-00-292-4361	252	DESSERT POWDER, ASSORTED
	+8940-00-292-4362	252	DESSERT POWDER, ASSORTED
A	+8940-00-314-5946	260	DIETARY SUPPLEMENT, LIQUID
	8940-00-348-6976	046	BEANS, REFRIED, CANNED
	+8940-00-402-2419	245	CREAMER, NONDAIRY, LIQUID
	+8940-00-402-2420	245	CREAMER, NONDAIRY, LIQUID
	8940-00-419-4317	700	TOPPING,ICE CREAM, MARSHMALLOW
	8940-00-433-7493	414	MANICOTTI, CANNELLONI, BEEF
	8940-00-433-7495	414	MANICOTTI, CHEESE, W/O SAUCE
	8940-00-451-3023	533	PIE FILLING, LEMON, R-T-U
	+8940-00-472-4028	286	FIGS, KADOTA, CANNED, DIETETIC
	8940-00-478-9073	532	PIE FILLING, BLUEBERRY
	8940-00-480-4535	700	TOPPING, ICE CREAM, PINEAPPLE
	8940-00-480-4536	700	TOPPING,ICE CREAM,BUTTERSCOTCH
	8940-00-480-4537	700	TOPPING, ICE CREAM, FUDGE
	8940-00-480-4538	700	TOPPING, ICE CREAM, STRAWBERRY
	8940-00-480-4548	599	RAVIOLI, MEAT, CANNED
	+8940-00-488-7963	428	BEEF PUREE, W/BROTH, DIETETIC
	+8940-00-488-7964	428	CHICKEN PUREE, DIETETIC
	+8940-00-488-7965	428	VEAL PUREE, W/BROTH, DIETETIC
	+8940-00-488-7966	732	PUREE, PEA, DIETETIC
	+8940-00-488-7967	732	PUREE, SQUASH, DIETETIC
	8940-00-616-0127	430	MERINGUE POWDER, NO 2-1/2 CAN
	8940-00-641-8961	251	DESSERT POWDER, CHERRY
	8940-00-641-8962	251	DESSERT POWDER, LEMON
	8940-00-641-8963	251	DESSERT POWDER, LIME
	8940-00-641-8964	251	DESSERT POWDER, ORANGE
	8940-00-641-8965	252	DESSERT POWDER, RASPBERRY
	8940-00-641-8966	252	DESSERT POWDER, STRAWBERRY
	8940-00-782-2964	251	DESSERT POWDER, CHERRY
	8940-00-782-2965	251	DESSERT POWDER, LEMON
	8940-00-782-2966	251	DESSERT POWDER, LIME
	8940-00-782-2967	251	DESSERT POWDER, ORANGE
	8940-00-782-2968	252	DESSERT POWDER, RASPBERRY
	8940-00-782-2969	252	DESSERT POWDER, STRAWBERRY
	8940-00-782-3012	225	CORN CHIPS, 1/2 TO 1-1/2 OZ PG
	8940-00-782-3013	573	POTATO CHIPS, INDIVIDUAL BAGS

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	+8940-00-782-3317	572	PORATO CHIPS, 3 LB CAN
	+8940-00-782-4563	244	CREAMER, NONDAIRY, DRY
	+8940-00-821-2332	014	BABY FOOD, STRAINED, CHICKEN
	+8940-00-821-2334	014	BABY FOOD, STRAINED, LAMB
	+8940-00-821-2335	014	BABY FOOD, STRAINED, LIVER
	+8940-00-821-2336	014	BABY FOOD, APLSAUCE/APRICOT
	+8940-00-821-2342	014	BABY FOOD, STRAINED, SQUASH
	+8940-00-821-2349	014	BABY FOOD, ORANGE JUICE
	+8940-00-851-5302	492	PEACHES, CANNED, DEITETIC
	+8940-00-851-5303	500	PEARS, CANNED, DIETETIC
	+8940-00-851-5304	546	PLUMS, CANNED, DIETETIC
	+8940-00-851-5305	537	PINEAPPLE, CANNED, DIETETIC
	+8940-00-851-7063	695	TOMATOES, CANNED, DIETETIC
	+8940-00-851-7069	125	CARROTS, CANNED, LOW SODIUM
	+8940-00-851-7073	306	FRUITS FOR SALAD, CANNED
	+8940-00-851-7074	304	FRUIT COCKTAIL, DIETETIC
	+8940-00-851-7080	010	ASPARAGUS, CANNED, LOW SODIUM
	+8940-00-851-7081	732	GREEN BEAN PUREE, DIETETIC
	+8940-00-851-7083	387	TOMATO JUICE, DIETETIC, CANNED
	+8940-00-851-7085	220	CORN, WHOLE, CANNED, DIETETIC
	+8940-00-851-7086	220	CORN, CREAM, CANNED, DIETETIC
	8940-00-889-3736	699	TOPPING, DESSERT & BAKERY DEHY
	+8940-00-890-1145	732	PUREE, ASPARAGUS, DIETETIC
	+8940-00-890-1157	153	CEREAL, WHEAT FARINA, DIETETIC
	+8940-00-912-3013	481	ORANGES, MANDARIN, CND, DIET
	+8940-00-915-1623	149	CEREAL, PUFFED RICE, DIETETIC
	+8940-00-915-1625	149	CEREAL, ASSORTMENT, LOW SODIUM
	+8940-00-917-0726	149	CEREAL, CORN FLAKES, DIETETIC
	+8940-00-917-0734	149	CEREAL, PUFFED RICE, DIETETIC
	+8940-00-917-0735	149	CEREAL, RICE FLAKES, DIETETIC
	+8940-00-917-3707	149	CEREAL, WHEAT FLAKES, DIETETIC
	+8940-00-982-3759	009	APRICOTS, CANNED, DIETETIC
	+8940-00-984-2979	037	BEANS, GREEN, CND, DIETETIC
	+8940-00-984-2982	043	BEANS, LIMA, CND, DIETETIC
	+8940-00-988-3833	631	SALMON, CANNED, DIETETIC
	8940-01-010-9282	700	TOPPING,ICE CREAM,BUTTERSCOTCH
	8940-01-010-9283	700	TOPPING, ICE CREAM, FUDGE
	8940-01-010-9284	700	TOPPING, ICE CREAM, PINEAPPLE
	8940-01-012-2936	275	EGG ROLL, PRECOOKED, FROZEN
	8940-01-013-1822	046	BEANS, REFRIED, CANNED
	8940-01-022-2669	195	CHILIES RELLENOS, FROZEN
	+8940-01-030-3324	193	CHILI CON CARNE, FROZEN

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	+8940-01-030-3466	700	TOPPING, ICE CREAM, CHOCOLATE
	+8940-01-030-3467	700	TOPPING, ICE CREAM, CHOCOLATE
	+8940-01-030-3468	700	TOPPING, ICE CREAM, FUDGE
	+8940-01-030-3469	700	TOPPING, ICE CREAM, PINEAPPLE
C	+8940-01-030-3470	700	TOPPING, ICE CREAM, STRAWBERRY
	+8940-01-030-3472	416	MARGARINE, UNSALTED
	+8940-01-030-8025	700	TOPPING,ICE CREAM,BUTTERSCOTCH
	+8940-01-030-8026	700	TOPPING,ICE CREAM, MARSHMALLOW
	+8940-01-030-8027	416	MARGARINE, UNSALTED
	+8940-01-030-8028	416	MARGARINE, UNSALTED
	8940-01-056-5272	621	SALAD DRESSING, FRENCH, LO CAL
	8940-01-056-5273	622	SALAD DRESSING, ITALIAN LO CAL
	8940-01-056-9197	621	SALAD DRESSING, BLUE CHEESE
	8940-01-056-9879	622	SALAD DRESSING,THOUSAND ISLAND
	8940-01-061-2254	091	BEVERAGE, LOW CALORIE, COLA
	8940-01-061-2255	091	BEVERAGE, LOW CAL, GINGER ALE
	8940-01-061-2256	091	BEVERAGE, LOW CAL, LEMON-LIME
	8940-01-061-2257	091	BEVERAGE, LOW CAL, ROOT BEER
	8940-01-067-7961	545	PIZZA SAUCE, READY-TO-USE
	8940-01-074-4922	244	CREAMER, NONDAIRY, DRY
	8940-01-078-9665	728	VEAL, PARMIGIANA, BREADED
	8940-01-078-9666	726	VEAL, CORDON BLEU, BREADED
A	+8940-01-080-5929	260	DIETARY SUPPLEMENT, LIQUID
	+8940-01-086-0854	135	CEREAL, CREAM OF RICE,DIETETIC
	8940-01-086-0989	519	PHILLIPINE STYLE EGG ROLL, FRZ
	8940-01-113-8490	016	BACON BITS, IMITATION
A	+8940-01-125-2518	260	DIETARY SUPPLEMENT, LIQUID
	+8940-01-127-6888	504	PEAS, CANNED, DIETETIC
	+8940-01-127-6889	652	SOUP & GRAVY BASE, LOW SODIUM
	+8940-01-127-6890	652	SOUP & GRAVY BASE, LOW SODIUM
	8940-01-134-3340	543	PIZZA, FZN, PREPARED, CHEESE
	8940-01-134-3341	622	SALAD DRESSING,THOUSAND ISLAND
	8940-01-134-3342	621	SALAD DRESSING, FRENCH, LO CAL
	8940-01-134-3343	622	SALAD DRESSING, CREAMY FRENCH
	8940-01-134-3344	622	SALAD DRESSING, ITALIAN LO CAL
	8940-01-134-3894	704	TORTILLA CHIPS, 1 LB BAG
	8940-01-155-8410	593	PUDDING, CANNED, MILK CHOC
	+8940-01-155-8411	593	PUDDING, CANNED, VANILLA
	+8940-01-156-0346	501	PEARS, CANNED, DIETETIC
	+8940-01-156-0347	501	PEARS, CANNED, DIETETIC
	+8940-01-156-4687	496	PEACHES, CANNED, DIETETIC
	+8940-01-156-4688	496	PEACHES, CANNED, DIETETIC

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
A	+8940-01-160-1299	260	DIETARY SUPPLEMENT, LIQUID
	8940-01-173-4840	103	BREAKFAST, INSTANT, CHOCOLATE
	8940-01-173-4841	103	BREADFAST, INSTANT, STRAWBERRY
	8940-01-173-4842	103	BREAKFAST, INSTANT, VANILLA
	8940-01-173-4860	256	DESSERT POWDER, ORANGE
	8940-01-173-4861	256	DESSERT POWDER, RASPBERRY
	8940-01-173-4862	256	DESSERT POWDER, STRAWBERRY
	8940-01-210-6457	593	PUDDING, CANNED, VANILLA
	8940-01-210-7809	593	PUDDING, CANNED, CHOCOLATE
	8940-01-210-8714	593	PUDDING, CANNED, BUTTERSCOTCH
A	+8940-01-234-7286	260	DIETARY SUPPLEMENT, POWDER
	8940-01-243-1258	543	PIZZA, FZN, FULLY PREPARED
	8940-01-248-1982	622	SALAD DRESSING,THOUSAND ISLAND
	8940-01-248-1983	621	SALAD DRESSING, FRENCH LO CAL
	8940-01-248-1984	622	SALAD DRESSING, ITALIAN LO CAL
	8940-01-248-1985	621	SALAD DRESSING, BLUE CHEESE
	8940-01-304-0780	244	CREAMER, NONDAIRY, DRY
A	+8940-01-304-3620	260	DIETARY SUPPLEMENT, POWDER
A	+8940-01-334-2951	475	ORAL, SQUASH, BUTTERED, CAN
A	+8940-01-334-2952	473	ORAL, CHEESECAKE, CAN
A	+8940-01-334-3274	474	ORAL, OATMEAL W/ MAPLE/BROWN,
A	+8940-01-334-3275	465	ORAL, PEA CASSEROLE, CAN
A	+8940-01-334-3276	474	ORAL, GREEN BEAN CASSEROLE, CA
A	+8940-01-334-3277	474	ORAL, HOMINY GRITS W/CHEESE, C
A	+8940-01-334-3282	473	ORAL, APPLE BROWN BETTY, CAN
A	+8940-01-334-3283	473	ORAL, BEANS, BAKED, CAN
A	+8940-01-334-3286	475	ORAL, SPAGHETTI AND MEAT, CAN
A	+8940-01-334-3287	475	ORAL, TACO GRANDE, CAN
A	+8940-01-334-3294	474	ORAL, POTATOES, DELMONICO, CAN
A	+8940-01-334-3295	474	ORAL, GINGERBREAD, CAN
A	+8940-01-334-3296	473	ORAL, BANANA-STRAWBERRY DRINK,
A	+8940-01-334-3297	473	ORAL, CORN BUTTERED, CAN
A	+8940-01-334-3298	465	ORAL, POTATOES, MASHED, CAN
A	+8940-01-334-4276	473	ORAL, CHICKEN BARBECUE, CAN
	+8940-01-334-6834	474	ORAL, POTATOES, LYONNNAISE, CA
A	+8940-01-334-7749	473	ORAL, CHOCOLATE MOCHA, CAN
A	+8940-01-343-8199	623	ZERO DRESSING, LOW CALORIE
A	+8940-01-343-8201	623	RUSSIAN DRESSING, LOW CALORIE
A	+8940-01-343-8203	132	CATSUP, TOMATO, DIETETIC, FAT
A	+8940-01-344-0301	363	JELLY ASSORTMENT, LOW CALORIE
A	+8940-01-344-0302	446	MUSTARD, PREPARED, LOW SODIUM
A	+8940-01-344-0310	363	JELLY, ASSORTMENT, LOW CALORIE

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
A	+8940-01-344-2889	107	BROTH, BEEF, LOW SODIUM
A	+8940-01-344-2890	107	BROTH, CHICKEN, LOW SODIUM
A	+8940-01-344-2891	107	BROTH, VEGETABLE, LOW SODIUM
A	+8940-01-344-2894	681	SYRUP, PANCAKE, LOW CALORIE
A	+8940-01-344-6231	647	SOUP, GREEN PEA, VERY LOW SODI
A	+8940-01-344-6232	647	SOUP,TURKEY NOODLE, VERY LOW S
A	+8940-01-344-7112	647	SOUP, TOMATO, VERY LOW SODIUM
A	+8940-01-344-7113	647	SOUP, VEGETABLE, SODIUM FREE
A	+8940-01-344-8139	236	CRANBERRY SAUCE, LOW CALORIE
A	8940-01-344-8743	652	SOUP AND GRAVY BASE, LOW SODIU
A	+8940-01-344-8744	652	SOUP AND GRAVY BASE, LOW SODIU
A	+8940-01-345-3131	388	JUICE, VEGETABLE, CN, LOW SODI
A	8940-01-350-5322	655	SPAGHETTI SAUCE, MEATLESS
A	+8940-01-352-9982	252	DESSERT POWDER, GELATIN, DIETE
A	+8940-01-352-9983	252	DESSERT POWDER, GELATIN, DIETE
A	+8940-01-352-9984	252	DESSERT POWDER, GELATIN, DIETE
A	+8940-01-352-9985	252	DESSERT POWDER, GELATIN, DIETE
A	+8940-01-352-9986	252	DESSERT POWDER, GELATIN, DIETE
A	+8940-01-353-7307	326	GUACAMOLE, CANNED, FROZEN
A	+8940-01-354-4000	421	MAYONNAISE, LITE, SODIUM RESTR
A	8940-01-363-8853	622	ITALIÀN DRESSING, FAT FREE, 1
A	8940-01-364-4146	622	ITALIAN DRESSING, FAT FREE, 7/
A	8940-01-364-8608	621	FRENCH DRESSING, FAT FREE, 1 G
A	8940-01-364-9912	622	THOUSAND ISLAND DRESSING, FAT
A	8940-01-364-9913	622	THOUSAND ISLAND DRESSING, 7/16
A	8940-01-364-9915	621	FRENCH DRESSING, FAT FREE, IND
A	+8940-01-369-1694	473	ORAL, BLUEBERRY UPSIDE-DOWN, C
A	+8940-01-369-1695	465	ORAL, RICE, FRIED, CAN
A	+8940-01-369-1698	474	ORAL ESCALLOPED POTATOES W/HAM
A	+8940-01-369-3274	474	ORAL, HAM AND CHEESE FONDUE, C
A	+8940-01-369-5084	474	ORAL, FARINA W/PEACHES/CREAM,
A	+8940-01-369-5088	475	ORAL, STRAWBERRY SHORTCAKE, CA
A	+8940-01-370-0786	474	ORAL, OMELET, GREEN PEPPER/HAM
A	+8940-01-370-0787	474	ORAL, PORK, ORIENTAL/VEGETABLE
A	+8940-01-370-0788	474	ORAL, HAM AND CHEESE SOUFFLE,
A	+8940-01-370-0790	473	ORAL, CAULIFLOWER AND CHEESE,
A	+8940-01-370-0791	473	ORAL, CHILI CON CARNE, CAN
A	+8940-01-370-0792	473	ORAL, CORN AND POTATOES, CAN
A	+8940-01-372-3791	477	ORAL, OATMEAL W/ MAPLE/BROWN,
A	+8940-01-372-3792	477	ORAL, POTATOES MASHED, POUCH
A	+8940-01-372-3793	469	ORAL, SPAGHETTI AND MEAT, POUC
A	+8940-01-372-3802	477	ORAL, HAM/CHEESE SOUFFLE POUCH

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
A	+8940-01-372-3803	477	ORAL, ORIENTAL/VEGETABLE POUCH
A	+8940-01-372-3804	478	ORAL, STRAWBERRY SHORTCAKE POU
A	+8940-01-372-3805	477	ORAL, RICE, FRIED, POUCH
A	+8940-01-372-3806	477	ORAL, FARINA W/PEACHES, POUCH
A	+8940-01-372-3807	477	ORAL, OMELET GREEN PEP/HAM, PO
A	+8940-01-372-3808	478	ORAL, TACO GRANDE, POUCH
A	+8940-01-372-3809	476	ORAL, BEANS, BAKED, POUCH
A	+8940-01-372-3810	477	ORAL, GINGERBREAD, POUCH
A	+8940-01-372-3811	476	ORAL, CORN/POTATOES, CREAMED,
A	+8940-01-372-5235	475	ORAL, CHILI CON CARNE, POUCH
A	+8940-01-372-5236	476	ORAL, CAULIFLOWER/CHEESE, POUC
A	+8940-01-372-5237	477	ORAL, HAM/CHEESE FONDUE, POUCH
A	+8940-01-372-5239	476	ORAL, BANANA-STRAW DRINK, POUC
A	+8940-01-372-5240	476	ORAL, CHOCOLATE MOCHA CAKE, PO
A	+8940-01-372-5241	476	ORAL, CHEESECAKE, POUCH
A	+8940-01-372-5242	476	ORAL, CHICKEN BARBECUE, POUCH
A	+8940-01-372-5243	475	ORAL, CORN, BUTTERED, POWDER
A	+8940-01-372-5244	477	ORAL, GREEN BEAN CASSEROLE, PO
A	+8940-01-372-5245	477	ORAL, HOMINY GRITS W/, POUCH
A	+8940-01-372-5246	477	ORAL, PEA CASSEROLE, POUCH
A	+8940-01-372-5247	477	ORAL, POTATOES LYONNAISE, POUC
A	+8940-01-372-5248	478	ORAL, SQUASH, BUTTERED, POUCH
A	+8940-01-372-5249	477	ORAL, POTATOES DELMONICO, POUC
A	+8940-01-372-6928	476	ORAL, APPLE BROWN BETTY, POUCH
A	+8940-01-372-6929	476	ORAL, BLUEBERRY CAKE, POUCH
A	+8940-01-372-6930	477	ORAL, ESC. POTATOES/HAM, POUCH
A	+8940-01-373-8979	100	BREAD, WHEAT, DIET, FRESH, LIG
A	+8940-01-373-8980	100	BREAD, WHITE, DIET, FRESH, LIG
	+8945-00-128-0539	733	VEGETABLE OIL, DEEP FRY TYPE
C	8945-00-616-0078	415	MARGARINE, 1 LB OR 4 1/4 LB
	8945-00-616-0081	627	SALAD OIL, 1 GAL CAN
	+8945-00-616-0088	733	VEGETABLE OIL, GEN PUR
	8945-00-616-0091	733	VEGETABLE OIL, GEN PUR
	8945-00-890-1776	733	VEGETABLE OIL, DEEP FRY TYPE
C	8945-00-926-6491	415	MARGARINE, 90 R-T-S PATTIES/LB
C	8945-00-935-6854	415	MARGARINE, 90 PATTIES PER LB
	8945-01-134-3345	451	NON-STICK COOKING SPRAY
A	+8945-01-344-8742	415	MARGARINE, PATTIES, 100% CORN
A	8945-01-364-7356	627	SALAD OIL, CANOLA (RAPESEED),
A	8945-01-364-7357	627	SALAD OIL, CANOLA (RAPESEED),
	8950-00-000-0137	672	STEAK SAUCE, 5 TO 10 OZ BOTTLE
C	+8950-00-057-0043	523	PICKLES, DILL, 1 GAL SIZE CAN

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
C	8950-00-062-8137	281	FLAVORING, IMITATION RUM
	+8950-00-067-5411	658	SPICE, PEPPER, WHITE, GROUND
	8950-00-073-5206	243	CREAM OF TARTAR, 3 TO 4 OZ CO
C	8950-00-080-5958	281	FLAVORING,IMITATION PEPPERMINT
	8950-00-080-5960	659	SPICE, SAVORY, GROUND
	8950-00-080-5962	659	SPICE, TARRAGON, GROUND
C	8950-00-080-9873	281	FLAVORING, ALMOND
C	8950-00-081-1420	523	PICKLES, DILL, 1 QUART JAR
C	+8950-00-086-2528	422	SALAD DRESSING, MAYONNAISE
	8950-00-119-4356	656	SPICE, CUMIN, GROUND
	8950-00-125-6333	027	BAKING POWDER, 12-14 OZ CAN
	+8950-00-125-8442	634	SALT, TABLE, 10 LB BAG
	8950-00-127-3108	462	OLIVES, GREEN, WHOLE, UNPITTED
	+8950-00-127-3110	462	OLIVES, RIPE, WHOLE, UNPITTED
	8950-00-127-8047	657	SPICE, NUTMEG, GROUND
	8950-00-127-8049	656	SPICE, CINNAMON, GROUND
	+8950-00-127-8052	656	SPICE, CINNAMON, GROUND
	+8950-00-127-8054	657	SPICE, GINGER, GROUND
	8950-00-127-8067	658	SPICE, PEPPER, BLACK, GROUND
C	8950-00-127-8882	281	FLAVORING, LEMON, 8 OZ BOTTLE
C	8950-00-127-8919	422	SALAD DRESSING, 1 GALLON JAR
C	8950-00-127-8941	281	FLAVORING, IMITATION VANILLA
C	8950-00-127-9280	281	FLAVORING, IMITATION MAPLE
C	8950-00-127-9295	601	RELISH, PICKLE, SWEET
C	8950-00-127-9746	524	PICKLES, SWEET, NO. 10 CAN
C	8950-00-127-9747	508	PICKLES, SWEET, 1 GAL JAR
	8950-00-127-9789	131	CATSUP, TOMATO, NO. 10 CAN
	8950-00-127-9790	131	CATSUP, TOMATO, 14 OZ BOTTLE
C	+8950-00-127-9805	422	SALAD DRESSING, MAYONNAISE
	8950-00-127-9806	343	HORSERADISH, PREPARED, CHILLED
	8950-00-128-0435	656	SPICE, CHILI POWDER BLEND
C	8950-00-128-0542	523	PICKLES, DILL, 1 QUART JAR
	8950-00-139-5773	600	RELISH, PICKLE, SWEET
C	8950-00-141-0834	523	PICKLES, DILL, 1 GAL JAR
C	8950-00-141-0850	524	PICKLES, SWEET, 1 GAL JAR
C	8950-00-141-0952	281	FLAVORING, IMITATION SMOKE
	8950-00-143-0925	462	OLIVES, RIPE, WHOLE, UNPITTED
	8950-00-148-7143	621	SALAD DRESSING , COLESLAW
	8950-00-148-7144	621	SALAD DRESSING, COLESLAW
	8950-00-149-1368	656	SPICE, DILL WEED, WHOLE
	8950-00-170-4935	194	CHILI SAUCE, 12 OZ BOTTLE
	8950-00-170-9558	658	SPICE, POULTRY SEASONING

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	8950-00-170-9561	656	SPICE, BAY LEAVES, WHOLE
	8950-00-170-9562	656	SPICE, ALLSPICE, GROUND
	8950-00-170-9567	657	SPICE, MUSTARD, FLOUR
	8950-00-170-9568	657	SPICE, MACE, GROUND
	8950-00-170-9571	656	SPICE, CLOVES, GROUND
	8950-00-170-9572	656	SPICE, CLOVES, WHOLE
	+8950-00-184-5572	658	SPICE, SAGE, GROUND
	+8950-00-192-1547	658	SPICE, PEPPER, RED, GROUND
	+8950-00-194-1392	634	SALT TABLE, 26 OZ BOX
	+8950-00-196-1750	281	EXTRACT, VANILLA, 32 OZ BOTTLE
C	8950-00-205-0936	422	SALAD DRESSING, NO. 2-1/2 CAN
	+8950-00-223-9220	656	SPICE, CHILI POWDER BLEND
	+8950-00-269-8253	194	CHILI SAUCE, NO.10 SIZE CAN
	+8950-00-272-7473	282	FLAVORING, LEMON, 32 OZ BOTTLE
	+8950-00-273-8183	656	SPICE, ALLSPICE, GROUND
C	+8950-00-273-8198	422	SALAD DRESSING, MAYONNAISE
	8950-00-292-9611	028	BAKING SODA, 1 LB BOX
	8950-00-328-6725	621	SALAD DRESSING, BLUE CHEESE
	8950-00-328-6727	623	SALAD DRESSING,THOUSAND ISLAND
C	8950-00-328-6728	623	TARTER SAUCE
	8950-00-404-6067	658	SPICE, ROSEMARY, WHOLE
	8950-00-412-5848	300	FOOD COLORING, PASTE, BLACK
C	8950-00-419-4321	281	FLAVORING, BLACK WALNUT
	8950-00-450-0012	300	FOOD COLORING PASTE, EGG SHADE
	8950-00-450-0013	300	FOOD COLORING PASTE, RED
	8950-00-450-0014	300	FOOD COLORING, PASTE, BLUE
	8950-00-450-0015	300	FOOD COLORING PASTE, GREEN
	8950-00-450-0016	462	OLIVES, RIPE, SLICED
C	8950-00-480-4542	281	FLAVORING, IMITATION BANANA
	8950-00-480-4543	281	FLAVORING, IMITATION BRANDY
C	8950-00-480-4545	281	FLAVORING, WILD CHERRY
C	8950-00-480-4546	281	FLAVORING, IMITATION PINEAPPLE
	8950-00-489-0546	514	PEPPERS, PICKLED, JALAPENO
	8950-00-535-2880	658	SPICE, POPPY SEED, WHOLE, BLUE
	8950-00-535-2882	658	SPICE, POULTRY SEASONING
C	8950-00-535-2970	281	FLAVORING, IMITATION MAPLE
	8950-00-535-2979	658	SPICE, PAPRIKA, GROUND
	8950-00-535-3036	656	SPICE, CELERY SEED, WHOLE
	8950-00-543-7698	446	MUSTARD, PREPARED, NO. 2-1/2
C	8950-00-577-4594	422	SALAD DRESSING, 1 QUART JAR
	8950-00-582-1402	658	SPICE, OREGANO, GROUND
	8950-00-616-4513	299	FOOD COLORING, ASSORTMENT

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
C	8950-00-616-5469	523	PICKLES, DILL, NO. 10 SIZE CAN
C	8950-00-616-5470	523	PICKLES, DILL, 1 GAL JAR
C	+8950-00-616-5472	524	PICKLES, SWEET, NO. 10 CAN
	8950-00-616-5474	446	MUSTARD, PREPARED, INDIVIDUAL
C	8950-00-616-5475	282	FLAVORING, ORANGE, 8 OZ BOTTLE
C	8950-00-616-5477	601	RELISH, PICKLE, SWEET
	8950-00-616-5478	658	SPICE, POPPY SEED, WHOLE, BLUE
	8950-00-616-5479	130	CATSUP, TOMATO, IND SERVING
	8950-00-616-5480	659	SPICE, SESAME SEED, WHOLE
	8950-00-616-5481	622	SALAD DRESSING
	8950-00-616-5483	659	SPICE, THYME, GROUND
	8950-00-616-5485	656	SPICE, CARAWAY SEED, WHOLE
	8950-00-616-5486	658	SPICE, PEPPER, BLACK, GROUND
	8950-00-616-5487	657	SPICE, MARJORAM, WHOLE
	8950-00-616-5488	656	SPICE, CELERY SEED, WHOLE
	8950-00-616-5489	656	SPICE, CURRY POWDER
	8950-00-641-8500	299	FOOD COLORING, EGG SHADE
	+8950-00-641-8946	658	SPICE, PEPPER, BLACK, GROUND
	+8950-00-682-8188	347	HOT SAUCE, TABASCO, 2 OZ BTL
	8950-00-753-2962	656	SPICE, CHILI POWDER BLEND
	8950-00-782-2181	299	FOOD COLORING, CARAMEL
C	8950-00-782-6702	281	FLAVORING, IMITATION VANILLA
	8950-00-823-7664	299	FOOD COLORING, BRIGHT RED
	+8950-00-851-5287	658	SPICE, PEPPER, RED, GROUND
	+8950-00-851-5291	462	OLIVES, GREEN, PITTED, STUFFED
C	+8950-00-851-5297	523	PICKLES, DILL, 1 GAL SIZE CAN
	+8950-00-878-3844	202	CHOWCHOW, PICKLE, 1 GALLON JAR
C	8950-00-889-6889	601	RELISH, PICKLE, SWEET
C	8950-00-889-6890	523	PICKLES, DILL, 1 QUART JAR
C	+8950-00-889-6891	523	PICKLES, SWEET, 1 QUART JAR
C	8950-00-889-8871	524	PICKLES, SWEET, 1 QUART JAR
A	8950-00-935-3254	653	SOY SAUCE
C	+8950-00-935-4757	523	PICKLES, DILL, NO. 10 SIZE CAN
	+8950-00-939-5396	653	SOY SAUCE, INDIVIDUAL SERVING
	8950-00-975-3509	621	SALAD DRESSING, FRENCH
C	+8950-00-990-0577	735	VINEGAR, CIDER OR DISTILLED
	8950-01-010-5757	514	PEPPERS, PICKLED, CHERRY TYPE
C	8950-01-018-6384	524	PICKLES, SWEET, 1 QUART JAR
C	8950-01-018-6385	524	PICKLES, SWEET, NO. 10 CAN
	+8950-01-030-3471	656	SPICE, CARDAMON SEED, WHOLE
	8950-01-031-9148	622	SALAD DRESSING, ITALIAN
	+8950-01-032-9701	658	SPICE, PEPPER, BLACK, WHOLE

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	+8950-01-032-9702	657	SPICE, ONION POWDER
	8950-01-050-9576	622	SALAD DRESSING,THOUSAND ISLAND
	8950-01-050-9578	605	SALAD DRESSING,THOUSAND ISLAND
	8950-01-050-9579	621	SALAD DRESSING, FRENCH
	8950-01-050-9581	621	SALAD DRESSING, FRENCH
	8950-01-050-9582	622	SALAD DRESSING, ITALIAN
	8950-01-050-9584	622	SALAD DRESSING, ITALIAN
	8950-01-050-9585	621	SALAD DRESSING, BLUE CHEESE
	8950-01-050-9587	621	SALAD DRESSING, BLUE CHEESE
C	8950-01-059-4082	653	SOY SAUCE, 4 TO 10 FLUID OZ
	8950-01-059-5269	739	WORCESTERSHIRE SAUCE
	8950-01-074-4920	446	MUSTARD, PREPARED, 2 LB JAR
C	8950-01-079-3978	735	VINEGAR, CIDER OR DISTILLED
	8950-01-079-4568	641	SPICE, PEPPER, BLACK, GROUND
	8950-01-079-6942	658	SPICE, PAPRIKA, GROUND
	8950-01-079-6943	617	SALT, TABLE, 5 LB CONTAINER
	8950-01-079-6944	635	SALT, TABLE, INDIVIDUAL PACKET
C	8950-01-079-6945	735	VINEGAR, WINE, RED, OR WHITE
C	8950-01-093-7171	691	TERIYAKI MARINADE AND SAUCE
	8950-01-113-8632	740	YEAST, BAKER'S, ACTIVE DRY
	8950-01-125-2287	031	BARBEQUE SAUCE, ADCOP
	8950-01-130-3690	641	SEAFOOD COCKTAIL SAUCE
	8950-01-155-6995	657	SPICE, ONION POWDER
	8950-01-155-6996	657	SPICE, ONION POWDER
	8950-01-186-8173	031	BARBECUE SAUCE, PREPARED
	8950-01-187-7238	345	HOT SAUCE, INDIVIDUAL SERVING
	8950-01-187-9741	279	ENCHILADA SAUCE, NO. 10 CAN
	8950-01-187-9742	344	HORSERADISH SAUCE, PREPARED
	8950-01-193-1405	657	SPICE, MARJORAM, GROUND
	8950-01-193-7096	658	SPICE, OREGANO, CRUSHED
	8950-01-194-1669	658	SPICE, ROSEMARY, GROUND
	8950-01-210-4303	656	SPICE, BASIL, SWEET, CRUSHED
	8950-01-223-8600	002	ANTIBROWNING AGENT
	8950-01-226-3364	657	SPICE, MUSTARD SAUCE
	8950-01-226-3367	659	SWEET AND SOUR SAUCE
C	8950-01-226-6603	635	SALT, TABLE, 26 OZ CONTAINER
	8950-01-230-4651	623	SALAD DRESSING, RANCH STYLE
	8950-01-244-3430	623	SALAD DRESSING, RANCH STYLE
	8950-01-254-2691	657	GARLIC POWDER, 1 LB CO
	8950-01-283-9975	657	GARLIC POWDER, 3 TO 4 OZ
	8950-01-297-1694	514	PEPPERS, PICKLED, JALAPENO
	8950-01-314-0754	656	CELERY FLAKES, 4 OZ JAR

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
A	8950-01-335-4652	282	FLAVORING, RED RASPBERRY, LIQU
A	8950-01-335-4653	282	FLAVORING, BLK CHERRY, LIQUID
A	8950-01-335-4654	282	FLAVORING, PEACH, LIQUID
A	8950-01-335-9399	282	FLAVORING, STRAWBERRY, LIQUID
A	+8950-01-343-8197	622	CREAMY ITALIAN DRESSING
A	+8950-01-343-8200	623	RUSSIAN DRESSING
A	+8950-01-343-8202	623	RUSSIAN DRESSING
A	+8950-01-344-0303	623	TANCH DRESSING, (BUTTERMILK)
A	+8950-01-344-4201	521	PICANTE SAUCE
A	8950-01-345-9581	622	CREAMY ITALIAN DRESSING, IND.
A	8950-01-345-9582	622	CREAMY ITALIAN DRESSING, 8 OZ
A	8950-01-345-9583	622	CREAMY ITALIAN DRESSING, 16 OZ
A	8950-01-352-0219	345	HOT SAUCE, EXTRA HOT
A	+8950-01-357-6895	657	NO SALT SEASONING
A	+8950-01-358-2924	108	BROWNING AND SEASONING SAUCE
A	8950-01-361-6889	622	RANCH STYLE DRESSING, 7/16 TO
A	8950-01-364-4144	422	SALAD DRESSING, FAT FREE, 1 GA
A	8950-01-364-4145	417	SALAD DRESSING, FAT FREE, 7/16
A	8950-01-364-7353	659	SAGE, GROUND, 1 TO 2 OZ JAR
A	8950-01-364-7355	446	MUSTARD, PREPARED, ANY STYLE
A	8950-01-364-9915	601	FRENCH DRESSING, FAT FREE, 7/1
	8955-00-081-0862	209	COFFEE, INSTANT, FREEZE DRIED
	8955-00-223-5806	206	COCOA, NATURAL, 1 LB CAN
C	+8955-00-223-5807	206	COCOA, NATURAL, 5 LB CAN
	8955-00-286-5368	211	COFFEE, ROASTED, 2 LB CAN
	8955-00-286-5369	211	COFFEE, ROASTED, 3 LB CAN
	8955-00-286-5372	211	COFFEE, ROASTED, 20 LB CAN
C	8955-00-337-9891	690	TEA MIX, INSTANT, POWDERED
	+8955-00-354-3999	211	COFFEE, ROASTED, DECAFFEINATED
	8955-00-616-5473	209	COFFEE, INSTANT, POWDERED
	+8955-00-753-3365	209	COFFEE, INSTANT, POWDERED
	8955-00-753-6332	686	TEA, BLACK, INDIVIDUAL BAGS
	+8955-00-851-5285	209	COFFEE, INSTANT, POWDERED
	8955-01-035-1180	209	COFFEE, INSTANT, FREEZE DRIED
	8955-01-035-5612	209	COFFEE, INSTANT, FREEZE DRIED
	8955-01-035-5612	209	COFFEE, INSTANT, FREEZE DRIED
	8955-01-082-4171	688	TEA, LIQUID, CONCENTRATE
	+8955-01-119-7050	209	COFFEE, INSTANT, FREEZE DRIED
	8955-01-140-4611	687	TEA, LIQUID, CANNED
	8955-01-151-8848	689	TEA, DECAFFEINATED, BAGS
	8955-01-305-1180	209	COFFEE, INSTANT, DECAF
A	+8955-01-354-3999	212	COFFEE, ROASTED, DECAFFEINATED

National Stock Number Index

Code	National Stock Number	Page Number	Item Name
	+8960-00-127-8250	348	ICE, MANUFACTURED, 100 LB
	8960-00-404-6061	087	BEVERAGE BASE, POWDER, GRAPE
	+8960-00-449-5196	084	BEVERAGE BASE, POWDER, ASSORT
	8960-00-458-8243	083	BEVERAGE BASE, LIQUID, COLA
	8960-00-458-8246	083	BEVERAGE BASE, LIQ, LEMON-LIME
	8960-00-458-8248	082	BEVERAGE BASE, LIQ, ROOT BEER
	8960-00-495-6778	083	BEVERAGE BASE, LIQ, DR. PEPPER
	8960-00-495-6782	083	BEVERAGE BASE, LIQUID, ORANGE
	+8960-00-616-5466	084	BEVERAGE BASE, POWDER, LEMON
	8960-00-782-3132	086	BEVERAGE BASE, POWDER, ASSORT
	+8960-00-926-6030	086	BEVERAGE BASE, POWDER, ASSORT
	8960-00-965-4764	086	BEVERAGE BASE, POWDER, CHERRY
	8960-00-965-4765	086	BEVERAGE BASE, POWDER, GRAPE
	+8960-00-965-4766	086	BEVERAGE BASE, POWDER, LEMON
	+8960-00-965-4767	086	BEVERAGE BASE, POWDER, LIME
	8960-00-965-4768	087	BEVERAGE BASE, POWDER, ORANGE
	8960-01-061-2249	092	BEVERAGE, CARBNATD, GINGER ALE
	8960-01-061-2251	092	BEVERAGE CARBONATD, LEMON-LIME
	8960-01-061-2253	092	BEVERAGE, CARBONATD, ROOT BEER
	8960-01-061-4604	092	BEVERAGE, CARBONATED, COLA
	8960-01-066-8204	266	DRINK, FRUIT PUNCH
	8960-01-066-8206	266	DRINK, LEMON
	8960-01-069-6661	087	BEVERAGE BASE, POWDER, FRUIT
	8960-01-069-6662	087	BEVERAGE BASE,POWDER, LEMONADE
	8960-01-086-1404	086	BEVERAGE BASE, PDR, STRAWBERRY
	+8960-01-277-2570	348	ICE, MANUFACTURED, 25 LB BAG
	8960-01-323-2198	087	BEVERAGE BASE, POWDER
	8960-01-323-2199	087	BEVERAGE BASE, POWDER
	8960-01-323-2200	087	BEVERAGE BASE, POWDER
	8960-01-323-3954	087	BEVERAGE BASE, POWDER
	8960-01-323-3955	087	BEVERAGE BASE, POWDER
A	8960-01-359-8063	083	BEVERAGE BASE, LIQUID, CHERRY
A	+8970-01-369-5089	475	ORAL, MEAL MODULE, DAY 1, CAN
A	+8970-01-369-5090	475	ORAL, MEAL MODULE, DAY 2, CAN
A	+8970-01-369-5091	475	ORAL, MEAL MODULE, DAY 3, CAN
A	+8970-01-372-3799	478	ORAL, MEAL MODULE, DAY 1,POUCH
A	+8970-01-372-3800	478	ORAL, MEAL MODULE, DAY 2,POUCH
A	+8970-01-372-3801	478	ORAL, MEAL MODULE, DAY 3,POUCH

NATIONAL STOCK NUMBER	DESCRIPTION
8915-01-141-5120	ALFALFA SPROUTS, FRESH, ADCoP

Unit of Issue - LB

Shipping Unit Net Weight - N/A

Product Characteristics - Shall be high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8950-01-223-8600	ANTIBROWNING AGENT, prevents browning and maintains color and crispness in fresh peeled fruits and potatoes, fine granular, min requirement 60 percent citric acid, 30 percent calcium chloride, and 10 percent erythorbic acid, 1 lb wide mouth plastic jar w/screw cap closure

Unit of Issue - LB

Shipping Unit Net Weight - N/A

Product Characteristics - Shall be of a high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8930-00-127-8275	APPLE BUTTER, US Grade A, no. 10 size can, U.S. Standards for Grades

Unit of Issue - CN

Shipping Unit Net Weight - 45 lb max

Product Characteristics - Apple butter shall be prepared from sound, clean, whole some, mature apples (either fresh, frozen, canned, or dried) and other ingredients as contained in the Federal Food Drug and Cosmetic Act for Standards of Identity of Fruit Butters. The soluble solids shall be not less than 43%. Product shall possess a good color, a good consistency, a good finish, a good flavor, and be practically free from defects. Determination for requirements shall be in accordance with the provisions of US Grade A of the U.S. Standards for Grades of Apple Butter.

Packaging - Metal Cans, Fed PPP-C-29. Not less than seven pounds, 12 ounces of product shall be packaged in a round, hermetically-sealed, open-top style, no. 10 size can (603 by 700), with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating.

Packing, Level B - Metal Cans, Fed PPP-C-29. Six no. 10 size cans shall be packed into a snug-fitting, fiberboard box, style RSC, V3c, V3s, or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-01-010-1470	APPLE RINGS, spiced, 2 in. to 2-3/4 in. diameter, 1/4 to 1/2 in. thick, 85 to 95 per no. 10 size can, ADCoP

Unit of Issue - CN

Packaged Unit Net Shipping Weight - 41 lb maximum.

Product Characteristics - Apple rings or slices shall consist predominantly of circular sections or partial circular sections with open or solid centers, cut at approximate right angles to the core and of approximate parallel thickness. Apple rings shall possess similar varietal characteristics, normal flavor and odor, good color, practically uniform in size and be practically or reasonably free from, defects and possess characteristic good texture.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-126-4060	APPLES, CANNED, sliced, US Grade A or C, no. 10 size can, 6.000 lb DW, U.S. Standards for Grades

Unit of Issue - CN

Shipping Unit Net Weight - 36 lb max (DW)

Product Characteristics -
US Grade A. Possess similar varietal characteristics, a normal flavor and odor and good color, practically uniform in size, practically free from defects, and possesses a good character. US Grade C. Possesses similar varietal characteristics, a normal flavor and odor, fairly good color, fairly uniform in size, fairly free from defects and possesses a fairly good character. Determination of requirements for grade shall be in accordance with the applicable grade of the U.S. Standards for Grades of Canned Apples.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Not less than 96 ounces, drained weight (DW), of the product shall be packaged into a no. 10 (603 by 700) size can, respectively. Can shall be open-top style, round, metal, with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating. Can shall be hermetically-sealed.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	APPLES, FRESH, U.S. Standards for Grades of Apples
+ 8915-00-935-6787	Cooking, 2-3/4 in. min dia, 3-1/4 in. max dia, US No. 1 Grade
+ 8915-00-935-6788	Eating, 2-1/2 in. min dia, 3 in. max dia, US Fancy Grade
8915-01-323-2202	Eating, green, tart, US Fancy Grade, US No. 1 Grade, or US No. 1 Early Grade, 2-1/2 in. min dia and larger, w/max of 15% 2-1/2 in. dia
8915-01-323-2203	Eating, red, tart, US Fancy Grade, US No. 1 Grade, or US No. 1 Early Grade, 2-1/2 in. min dia and larger, w/max of 15% 2-1/2 in. dia
8915-00-126-8812	Eating, green, sweet, US Fancy Grade, US No. 1 Grade, or US No. 1 Early Grade, 2-1/2 in. min dia and larger, w/max of 15% 2-1/2 in. dia
8915-01-088-8749	Eating, red, sweet, US Fancy Grade, US No. 1 Grade, or US No. 1 Early Grade, 2-1/2 in. min dia and larger, w/max of 15% 2-1/2 in. dia

Unit of Issue LB

Product Characteristics - US Fancy Grade: Consists of apples of one variety which are mature, but not overripe, carefully handpicked, clean, fairly well formed, free from decay, internal browning, internal breakdown, scald, scab, bitter pit , Jonathan spot, freezing injury, broken skins and bruises (except slight bruises which are incident to proper handling and packing) and visible watercore. The apples are also free from injury which more than slightly detracts from the appearance or the edible or shipping quality of the apple. US No. 1 Grade: Same as US Fancy Grade, except that the apples shall be free from damage which materially detracts from the appearance of the edible or shipping quality of the apple. Apples of the US Fancy and US No. 1 Grades shall have the amount of color as specified for the variety and grade in the U.S. Standards for Grades of Apples. The tolerance for defects, color, and size shall be in accordance with the provisions of the specified grade. There is no requirement pertaining to invisible water core. US No. 1 Early Grade: Same as US No. 1 Grade except apples have no color requirements, need not be mature, and are not less than 2 inches in diameter.

Packing - Unless otherwise specified by the contracting officer, apples shall be packed in commercial containers which shall be clean, sound, well-filled, and securely covered. Each container shall be packed so that the apples on the shown face shall be reasonably representative in size, color, and quality of the contents of the container; each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill.

NATIONAL STOCK NUMBER	DESCRIPTION
	APPLESAUCE, CANNED, US Grade A, U.S. Standards for Grades
8915-00-132-6348	No. 303 size can, color (a), flavor (a), type of pack (b), style (a)
+ 8940-00-264-4138	No. 303 size can, dietetic pack (no sugar added)
8915-00-127-8272	No. 10 size can, color (a), flavor (a), type of pack (b), style (a)
8915-01-263-8852	3 to 5 oz easy open container, 48 per case

Unit of Issue - CN

Shipping Unit Net Weight: No. 303 size can - 24 lb max
No. 10 size can - 41 lb max

Product Characteristics - US grade A: Applesauce of this grade possesses a good color, flavor, consistency and finish, and is practically free from defects. Determination of requirements as to grade shall be in accordance with the U.S. Standards for Grades of Canned Applesauce.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Six pounds and 12 ounces or one pound of product shall be packaged into a no. 10 size can or a no. 303 size can, respectively, and shall occupy not less than 90% of the volume of the can. Cans shall be open-top style, round, metal, with soldered side seam and compound-lined, double-seamed ends. Cans shall be hermetically-sealed.

Packing, Level B - Six no. 10 size cans or 24 no. 303 size cans shall be packed into a fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	APRICOTS, CANNED, U.S. Standards for Grades of Canned Apricots
+ 8940-00-267-1942	Halves, peeled, US Grade A or B, dietetic waterpack (no sugar added), (no can size specified)
8915-00-286-5398	Halves, unpeeled, US Grade A or B, light or heavy syrup pack, no. 2-1/2 size can, style (a) and (e)
8915-00-286-5399	Halves, unpeeled, US Grade A or B, light, or heavy syrup pack, no. 10 size can, style (a) and (e)
+ 8940-00-982-3759	Halves, unpeeled, US Grade B, dietetic waterpack (no sugar added), no. 303 size can

Unit of Issue - CN

Shipping Unit Net Weight: No. 303 size can - 26 lb max
No. 2-1/2 size can - 45 lb max
No. 10 size can: - 41 lb max (Regular pack)
- 44 lb max (Heavy pack)

Product Characteristics - Shall be packed in heavy syrup (21° or more but less than 25° Brix measurement), light syrup (16° or more but less than 21° Brix measurement), or waterpack (no sugar added). US Grade A. Possesses similar varietal characteristics, a normal flavor and odor, a good color, practically uniform in size and symmetry, practically free from defects and possesses a good character. US Grade B. Possesses similar varietal characteristics, a normal flavor and odor, reasonably good color, reasonably uniform in size and symmetry, reasonably free from defects, and possesses a reasonably good character. Determination of requirements as to pack, style, drained weight, and grade shall be in accordance with the provisions of US Grade A or B, as applicable, of the U.S. Standards for Grades of Canned Apricots.

Packaging: Fed PPP-C-29; Regular pack: Not less than 15.5 ounces (DW) (average 16.7 ounces), not less than 8.7 ounces (DW) (average 9.5 ounces), or not less than 59.7 ounces (DW) (average 62.0 ounces), shall be packaged into a no. 2-1/2, no. 303 or no. 10 size can, respectively. Heavy pack: Not less than 61.7 ounces (DW) (average 64.0) shall be packed into a no. 10 size can. Cans shall be round, hermetically-sealed, open-top style, metal, with soldered side seam and compound-lined , double-seamed ends, with or without commercial exterior coating.

Packing - Twenty-four no. 2-1/2 or no. 303 size cans or 6 no. 10 size cans shall be packed into a snug-fitting fiberboard boxes in accordance with good commercial practice.

NATIONAL STOCK NUMBER	DESCRIPTION
	ASPARAGUS, CANNED, US Grade A, U.S. Standards for Grades of Canned Asparagus, all green
8915-00-286-8696	Whole spears (stalks) or cut spears (cut stalks), small, medium, or large, or any combination thereof, no. 300 size can, style (a) or (d), type (a)
+ 8940-00-851-7080	Cut spears or stalks, small, medium, large, extra large, mammoth, colossal, or giant size, dietetic pack (low sodium), no. 303 size can
+ 8915-00-192-1512	Cut spears or cut stalks, large, no. 10 size can

Unit of Issue - CN

Shipping Unit Net Weight: No. 300 size can - 21 lb max (24 cans)
No. 303 size can - 22 lb max
No. 10 size can - 23 lb max

Product Characteristics - Spears (stalks): Peeled or unpeeled, and consists of the head and adjoining portion of the shoot that is 3-3/4 inches or more in length. Cut spears (cut stalks):. Consists of stalks cut transversely into pieces. Sizes: small - approximately 6/16 inch in diameter; medium - 6/16 to 8/16 inch in diameter; large - 8/16 to 10/16 inch in diameter; extra large or mammoth - 10/16 to 13/16 inch in diameter; colossal - 13/16 to 16/16 inch in diameter; giant - 16/16 inch and over. Green (all green): Consists of units which are typical green, light green or yellowish green in color. US Grade A: Possesses good flavor, clear liquor, good color and character, is practically free from defects and within the limits prescribed in the standards. The determination of requirements as to color, style, size and grade, shall be in accordance with the U.S. Standards for Grades of Canned Asparagus.

Packaging: Fed PPP-C-29: - Not less than 8.5 ounces (DW) of spears or stalks or 9.2 ounces (DW) of cut spears or stalks shall be packaged into a no. 300 (300 by 407) size can, or a no. 303 (303 by 406) size can), respectively , and not less than 60.2 ounces (DW) of cut spears or cut stalks shall be packaged into a no. 10 (603 by 700) size can. Cans shall be round, hermetically-sealed, open-top style, with soldered side-seam and compound-lined, double-seamed ends, with fully-enameled interior body and ends, with or without commercial exterior coating.

Packing: Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or. when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	ASPARAGUS, FROZEN, type (a) (all green), US Grade A, 2 to 5 lb pg, U.S. Standards for grades of Frozen Asparagus
+ 8915-00-584-1658	Style (a), spears, medium size
8915-00-404-6065	Style (c), cuts and tips, medium size

Unit of Issue - LB

Shipping Unit Net Weight - 40 lbs max

Product Characteristics - Style (a), spears. Consists of units composed of the head and adjoining portion of the shoot that are 3 inches minimum length and not more than 5-1/2 inches in length. Style (c), cuts and tips. Consists of the head and portions of the shoot cut transversely into units 2 inches or less, but not less than one-half inch in length. Not less than 18 percent of cuts 1-1/4 inches or less and not less than 25 percent of cuts longer than 1-1/4 inches, by count, shall be head material to be considered of this style. "US Grade A" is the quality of frozen asparagus that is of similar varietal characteristics; has a good flavor and odor; has no grit or silt present that affects the appearance or edibility of the product; in which no more than 5 percent, by weight, of loose material may be present; and has an attractive appearance and eating quality with in the limits specified for the various quality factors as stated in the U.S. Standards for Grades of Frozen Asparagus.

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - The product shall be packaged in cartons which shall be over-wrapped and completely heat sealed. Alternatively, the product may be inclosed in a heat-sealable bag and the sealed bag inclosed in a carton. If a bag is used , the carton need not be overwrapped. The overwrapping or bag material shall be plastic film or waxed paper. Alternatively, the carton may be a seal-end carton.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B - Not more than 40 pounds of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c or V3s of Fed PPP-F-320.

Packing, Level B - Commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-127-7268	AVOCADOS, FRESH, US No. 1 Grade, U.S. Standards for Grades of Avocados

Unit of Issue LB

Product Characteristics - Consists of avocados of similar varietal characteristics which are mature but not overripe, well formed, clean, well colored, well trimmed and free from decay, anthracnose, and freezing injury and from damage by any defect which materially affects the appearance, or the edible or shipping quality of the individual fruit, or the general appearance of the avocados in the container. Size shall be of the numerical count per container, as specified by the contracting officer. The weight of the smallest fruit in the container shall be not less than 75 percent of the weight of the largest fruit in the container. The tolerance for defects shall be in accordance with the provisions of US No. 1 Grade for Florida Avocados.

Packing, Level C - Unless otherwise specified by the contracting officer, the avocados shall be packed in commercial containers which shall be clean, sound, well filled, packed fairly tight and securely covered. Each container shall be packed so that the avocados in the shown face shall be reasonably representative in size, color and quality of the contents of the container, and shall be fairly tightly packed, but the contents shall not show excessive or unnecessary bruising because of overfill.

NATIONAL STOCK NUMBER	DESCRIPTION
	BABY FOOD, JUNIOR
+ 8940-00-267-6913	Beef, 3-1/2 oz jar
+ 8940-00-267-6914	Liver, 3-1/2 oz jar
+ 8940-00-267-6915	Pork, 3-1/2 oz jar
+ 8940-00-267-6916	Veal, 3-1/2 oz jar
+ 8940-00-267-6912	Applesauce, 6 to 8-1/2 oz jar
+ 8940-00-267-6917	Beets, 6 to 8-1/2 oz jar
+ 8940-00-267-6918	Carrots, 6 to 8-1/2 oz jar
+ 8940-00-267-6919	Green beans, 6 to 8-1/2 oz jar
+ 8940-00-267-6920	Spinach, 6 to 8-1/2 oz jar

Unit of Issue - JR

Shipping Unit Net Weight:

3-1/2 oz jar - 5 lb max
6 to 8-1/2 oz jar - 12 lb max

Product Characteristics - Shall be standard commercial product produced in accordance with the sanitary and wholesomeness requirements of various governmental agencies, e.g., USDA and FDA.

Packaging, Level C - Three and one-half ounces or six to 8-1/2 ounces of product shall be filled into standard commercial jars.

Packing, Level C - Twenty-four jars shall be packed into standard commercial shipping containers.

NATIONAL STOCK NUMBER	DESCRIPTION
	BABY FOOD, STRAINED
+ 8940-00-267-6900	Beef, 3-1/2 oz jar
+ 8940-00-821-2335	Beef liver, 3-1/2 oz can
+ 8940-00-821-2332	Chicken, 3-1/2 oz jar
+ 8940-00-821-2334	Lamb, 3-1/2 oz can
+ 8940-00-267-6901	Liver, 3-1/2 oz jar
+ 8940-00-267-6902	Pork, 3-1/2 oz jar
+ 8940-00-267-6903	Veal, 3-1/2 oz jar
+ 8940-00-821-2336	Applesauce-apricot, 4-1/2 oz can
+ 8940-00-821-2349	Orange juice, 4-1/2 oz container
+ 8940-00-821-2342	Squash, 4-1/2 oz can
+ 8940-00-267-6895	Applesauce, 4 to 5 oz jar
+ 8940-00-267-6896	Apricots, 4 to 5 oz jar
+ 8940-00-082-2329	Banana, 4 to 5 oz jar
+ 8940-00-267-6904	Beets, 4 to 5 oz jar
+ 8940-00-267-6911	Beef broth, beef and barley, 4 to 5 oz jar
+ 8940-00-267-6905	Carrots, 4 to 5 oz jar
+ 8940-00-267-6910	Chicken soup, 4 to 5 oz jar
+ 8940-00-267-6894	Custard pudding, 4 to 5 oz jar
+ 8940-00-267-6906	Green beans, 4 to 5 oz jar
+ 8940-00-267-6897	Peaches, 4 to 5 oz jar
+ 8940-00-267-6898	Pears, 4 to 5 oz jar
+ 8940-00-267-6907	Peas, 4 to 5 oz jar

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8940-00-267-6899	Prunes, 4 to 5 oz jar
+ 8940-00-267-6908	Spinach, 4 to 5 oz jar
+ 8940-00-267-6909	Vegetables, mixed, 4 to 5 oz jar
+ 8940-00-267-6889	Barley cereal, 8 oz container
+ 8940-00-267-6892	Mixed cereal, 8 oz container
+ 8940-00-267-6890	Oatmeal cereal, 8 oz container
+ 8940-00-267-6891	Rice cereal, 8 oz container
+ 8940-00-267-6893	Mixed cereal, 16 oz container

Unit of Issue - CN; CO; JR;

Shipping Unit Net Weight:

3-1/2 oz jar or can	5 lb max
4-1/2 oz can or container	7 lb max
4 to 5 oz jar	7 lb max
8 oz container	6 lb max
16 oz container	12 lb max

Product Characteristics - Shall be standard commercial product produced in accordance with the sanitary and wholesomeness requirements of various governmental regulatory agencies, e.g., USDA and FDA.

Packaging, Level C - The specified ounces of product filled into standard commercial containers shall be acceptable.

Packing, Level C - Commercial shipping containers shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-01-113-8490	BACON BITS, IMITATION, 22 oz can, CID A-A-20101

Unit of Issue - CN

Shipping Unit Net Weight - 8 lbs (6 cans)

Product Characteristics - Shall be a high commercial grade

Imitation bacon bits are a ready-to-use convenience item. They shall be prepared from soybean derivatives, vegetable oil, salt, natural or imitation flavoring, caramel or artificial coloring, preservatives, and other ingredients. They shall be reddish brown in color, lean looking, and have a bacon flavor. They shall be in the shape of chips or bits and be crispy and crunchy in texture resembling crumbled bacon. They shall be prepared from food grade materials and shall be processed using good manufacturing procedures. They shall be free from rancid, sour, or other undesirable flavors and odors. The finished product shall not require refrigeration.

Commercial packaging: Not more than 22 ounces of product shall be packaged in a foil-laminated bag or metal can in accordance with good commercial practice.

Commercial packing: The product shall be packed in a shipping container complying with Uniform Freight Classification or National Motor Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of the fiberboard boxes.

NATIONAL STOCK NUMBER	DESCRIPTION
	BACON, CANADIAN STYLE (CURED AND SMOKED), UNSLICED, USDA IMPS, Item No. 550
+ 8905-01-137-1843	Chilled
+ 8905-01-137-4174	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Selection: No. 1 or No. 2

* Weight Range: 35 lb, 59 lb

NATIONAL STOCK NUMBER	DESCRIPTION
	BACON, chilled or frozen, cured, smoked
+ 8905-00-551-9908	SLAB, chilled, 8 to 14 lb, USDA specification for Slab or Sliced Bacon, Schedule SB
8905-00-403-9592	SLICED (BULK), frozen, cured, smoked, shingled, 18 to 22 slices per lb, vacuum packaged, Fed PP-B-81, type II, style B

Unit of Issue - LB

Shipping Unit Net Weight - Slab/Bulk Sliced - 55 lb

Product Characteristics - The finished product shall be prepared from uncured bellies that are in excellent condition. They shall be cured, smoked, pressed (and sliced if applicable). The smoked pressed slabs will be from 8 to 10 inches wide from 1 to 2-1/4 inches thick except for the flank edge which must be at least 1/2 inch thick. There will be 18 to 22 slices per pound, fat content shall be not more than 65%, salt content not more than 2.5% and maximum moisture content in accordance with USDA requirements.

Packaging and Packing:

Packaging - Bulk sliced bacon will be placed on a greaseproof sheet of sulfite or sulfate paperboard. When multi-shingles are packed, up to 3 shingles with a greaseproof pliable material separating each layer may be packaged in a heat shrinkable bag and closed under a vacuum. Single shingles can weigh up to 6 lbs and no package may weigh over 16 lbs. Each Slab shall be packaged in: (1) bleached or semi-bleached kraft or sulfite paper or vegetable parchment paper wet-waxed on both sides; (2) Polyethylene coated paper; (3) Vinylidine vinyl chloride copolymer with food grade plasticizer; (4) Polyethylene film or (5) Polyvinyl chloride or polyvinyl chloride acetate copolymer with grade food plasticizer. The one pound packages of sliced bacon will be placed on a greaseproof tray or board then vacuum packaged in a bag made of polyethylene terephthalate polyethylene film.

Packing: Commercial packing is acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-337-5392	BACON, SLICED, frozen, center cut, cured, smoked 22 to 26 slices per pound, laid flat on silicon paper, individually spaced, 15 pounds per case

Unit of Issue - LB

Shipping Unit Net Weight - 15 lb

Product Characteristics - The finished product shall be prepared from pork bellies that are in excellent condition. They shall be cured, smoked, and sliced according to good commercial practice. The bacon shall be sliced to provide 22 to 26 slices per pound. The fat content shall not be more than 65% and a salt content not more than 2.5%. Maximum moisture content shall be in accordance with USDA requirements.

Packaging and Packing:

Packaging - The sliced, cured and smoked bacon will be laid flat, individually spaced on silicon glazed paper. The bacon shall be packaged using good commercial packaging procedures.

Packing: Commercial packing is acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BACON, SLICED (CURED AND SMOKED), SKINLESS, USDA IMPS No. 539
+ 8905-01-138-2534	Chilled
+ 8905-01-138-2535	Frozen

Unit of Issue LB

Ordering Data for Solicitation and Purchase Order:

* Selection: No. 1 or No. 2

* Number of slices per pound: 16-18, 18-22, 22-26, 26-30, 28-32; or as specified by the requisitioner

* Packaging: Specify in solicitation if packaging other than one-pound retail-type packages are desired.

Option: If desired, should be set forth in solicitation.

* Wide Shingled Layout Pack Slices should be laid out on sheets of moisture resistant paper, one slice at a time, with little or no overlapping. The sheets are not individually scaled (weighed) but are stacked in a container of 15 pounds, unless otherwise specified.

Product Characteristics - Selection No. 1 bacon must indicate at least a slightly high ratio of lean to fat and have a uniform distribution of fat and lean layers. Selection No. 2 bacon must indicate a slightly low to moderately low ratio of lean to fat, except that bacon with a higher ratio of lean to fat but are not eligible for No. 1 because of thickness uniformity or length-width proportions may be included if other requirements are met. The slices must be produced from skinless slab bacon. The bacon slices must be at least reasonably uniform in length, width, and thickness, ranging from 8 to 10 inches in length without underfolding. Unsliced pieces or slices showing hanger combmarks, product residue, punctured or mutilated sections, cracked slices due to hard or granular fat, or those cut on an appreciable slant or bias, or from small or irregular pieces, or which have other serious damage must be excluded. One part slice per package may be used to make exact weight.

NATIONAL STOCK NUMBER	DESCRIPTION
	BACON, SLICED, PREFRIED
+ 8905-01-138-2537	Chilled
+ 8905-01-138-2538	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Slices per pound:

45-55 (equivalent to 16/18 uncooked)
55-65 (equivalent to 22/24 uncooked)
82-90 (equivalent to 24/26 uncooked)
90-100 (equivalent to 26/28 uncooked)

* **Packaging and Packing**: Specify in solicitation if packaging other than 1 pound sealed packages are desired. Commercial packing is acceptable.

* Options: Wide shingle layout pack on moisture resistant or heat resistant paper or disposable aluminum tray. Flat layout pack on moisture resistant or heat resistant paper or disposable aluminum tray. Vacuum packaged into a flexible plastic pouch.

NATIONAL STOCK NUMBER	DESCRIPTION
	BAKERY MIXES, PREPARED, MIL-B-44275, type II, class 2, style B
+ 8920-00-208-8196	Biscuit mix, wheat, hard, soft, or combination thereof, bleached, 5 lb bag
+ 8920-00-208-8197	Biscuit mix, wheat, hard, soft, or combination thereof, bleached, 10 lb bag

Unit of Issue - BG

Shipping Unit Net Weight - 50 lb max

Product Characteristics: Type II, class 2, style B (biscuit mix). The finished mix shall have a moisture content of not more than 10.0 percent. The baked product when prepared in accordance with instructions shall have a specific volume of not less than 2.4. The biscuits shall be symmetrical, the crust shall have a substantially uniform light brown color, the top and bottom portions shall be easily separated by hand, the crumb shall be tender, white, and composed primarily of small, thin-walled cells and shall not be soggy.

Packaging - Paper pockets - Five (5) or ten (10) pounds of the product shall be packaged in commercial paper pockets constructed with an inner face or liner of grease-resistant material. The pocket shall be securely sealed to prevent sifting.

Packing - Paper pockets - Ten five (5) pound paper pockets or not more than 50 pounds (other than five pound pockets) shall be packed into a multiwall paper shipping sack fabricated and closed in accordance with Type I, style B, or type II, style A or type VI, style B construction 4 or 4x, MB1, of UU-S-48. The outer wall of the sack shall be insect resistant treated in accordance with MIL-T-21330.

NATIONAL STOCK NUMBER	DESCRIPTION
	BAKERY MIXES, PREPARED, MIL-B-44275
8920-00-823-7221	Cake mix, devils food, no. 10 size can, type II, class 1, style C
8920-00-823-7223	Cake mix, gingerbread, no. 10 size can, type II, class 1, style D
8920-00-823-7227	Cake mix, white, no. 10 size can, type II, class 1, style A
8920-00-782-6353	Pancake mix, regular, no. 10 size can, type II, class 2, style C
8920-00-435-4918	Corn bread mix, yellow, no. 10 size can, type II, class 2, style A

Unit of Issue - CN

Shipping Unit Net Weight

8920-00-823-7221 - 30 lb max
8920-00-823-7223 - 30 lb max
8920-00-823-7227 - 30 lb max
8920-00-782-6353 - 30 lb max
8920-00-435-4918 - 27 lb max

Type II, Class 1, styles A, C or D (white, devils food or gingerbread) shall have a moisture content of not more than 5.5 percent. Style D shall have a moisture content of not more than 7.0 percent. Bicarbonate of soda, when required, shall be packaged separately, except that for bulk pack the sodium bicarbonate shall be incorporated with the other ingredients but in the proportion required for the altitude at the point of intended use.

Style A (white). The baked product, when prepared in accordance with instructions, shall have a golden brown crust with a slightly convex top surface, free of cracks. The crumb shall be characteristically moist, white and evenly fine textured approaching the texture of an angel food cake. When bisected horizontally with a sharp saw-toothed knife, the cake shall have no large gas pockets or tunnels. Two hours after baking, the entire cake shall separate easily from the pan by inverting the pan and tapping one edge lightly on a hard surface. The cake shall not break or crack. The cake shall have a specific volume of 2.9 or greater immediately after cooling.

Style C (devils food). The product, when prepared in accordance with instructions, shall have a slightly open texture with a brownish-black, slightly convex crust, free of cracks and with a reddish black, moist crumb. When bisected horizontally with a sharp saw-toothed knife, the cake shall have no large gas pockets or tunnels. Two hours after baking, the entire cake shall separate easily from the pan by inverting the pan and tapping one edge lightly on a hard surface. The cake shall have a specific volume of 2.7 or greater immediately after cooling. The pH of the baked product shall be 9.0 or greater.

Style D (gingerbread). The product, when prepared in accordance with instructions shall have a brown crust, with a slightly convex top surface free of cracks. The crumb shall be characteristically moist, brownish yellow in color and of a texture midway between a yellow cake texture and a chewy high gluten, low specific volume bread. When bisected horizontally with a sharp saw-toothed knife, the gingerbread shall have no large gas pockets or tunnels. The entire cake shall separate easily from the pan by inverting the pan and tapping one edge slightly on a hard surface. The cake shall not break or crack. The gingerbread shall have a specific volume of 2.2 or greater after cooling. The pH of the baked ginger bread shall be not less than 8.0.

Type II, Class 2, style A (yellow corn bread mix). When prepared in accordance with instructions, the corn bread shall be an even grained product with a slightly convex top surface without dips or cracks one hour after baking. The specific volume of the baked product shall not be less than 2.0. The moisture content of the dry mix shall be not more than 9.5 percent by weight.

Type II, Class 2, style C (pancake, regular). The moisture content of the mix shall be not more than 10.0 percent by weight. The fried or griddled product, when prepared in accordance with instructions, shall have a height at the center of not less than 1/4 inch nor more than 5/8 inch. The crust shall be light brown, the crumb shall be light yellow, small celled, and shall not be tough or doughy.

Packaging and Packing

Packaging, Level A - Cans (type II product only). Not less than 4 pounds, 8 ounces, or 5 pounds of product, as applicable, shall be packaged into a no. 10 (603 by 700) size can. The active dry yeast, or bicarbonate of soda, to produce the required product, shall be packaged separately into the can prior to hermetic sealing.

Packing, Level B - Cans. No. 10 size cans of the product, arranged 3 in length, 2 in width, and 1 in depth, shall be packed on end in a snug-fitting fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Cans. Same as level B above, except fiberboard box shall be style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
	BAKERY MIXES, PREPARED, CID A-A-20181
8920-01-128-4701	Cake mix, carrot, 5 lb pg, type 1, class 1, style 9
8920-01-128-4702	Cake mix, German chocolate, 5 lb pg, type 1, class 1, style 10
8920-01-255-0438	Cake mix, yellow, 5 lb pg, type II, class 1, style 2

Unit of Issue - PG

Shipping Unit Net Weight- 50 lb max

Product Characteristics -

Type 1- Cake Mixes - shall be prepared from baker's special bleached soft wheat flour, shortening, U.S. Extra Grade nonfat dry milk (spray process), emulsifier, salt, leavening agents, and special ingredients specified.

When dried whole eggs, dried egg whites, and dried egg yolks are used in any of the mixes, they shall be processed and labeled in accordance with the Regulations Governing the Inspection of Egg and Egg Products (7 CFR, Part 59). Also, all coconut and dried egg ingredients shall be certified as Salmonella negative.

When the finished cake mixes are prepared according to label directions, they shall produce a moist, close-grained, smooth-textured product having a characteristic odor, flavor, color and specific volume as indicated below.

Style 1 - Yellow cake In addition to ingredients listed above, yellow cake should include dried whole eggs, dried egg whites, and dried egg yolks, and flavor. Yellow cake mix shall have a specific volume not less than 3.0 and shall not contain more than 6.0 percent moisture by weight.

Style 9 - Carrot cake In addition to the above ingredients, carrot cake mix shall contain raisins, almond pieces, coconut, dried carrots, dried egg yolk, modified cornstarch, corn syrup solids, artificial and natural flavors, xanthum gum, sodium caseinate, artificial food colors, mono and diglycerides, butylated hydroxyanisole, and sodium sulfite. Carrot cake shall have a specific volume not less than 2.4 and shall not contain more than 4.8 percent moisture.

Style 10 - German chocolate cake - In addition to the above ingredients, German chocolate cake mix shall contain cocoa (medium Dutched), dextrose, dried egg whites, dried egg yolks or dried whole eggs, whey, corn syrup solids, artificial flavors, mono and diglycerides, xanthan gum and sodium caseinate. German chocolate cake shall have a specific volume not less than 3.0 and shall not contain more than 4.8 percent moisture.

Packaging, Level B - Paper pockets. 5 pounds of the product shall be packaged in commercial paper pockets constructed with an inner liner of grease-resistant material. The pocket shall be sealed to prevent sifting.

Packing, Level B, - Paper pockets. Ten five pound paper pockets or when other than five per pocket is specified, then not more than 50 pounds of the product shall be packed into a multiwall paper shipping sack fabricated and closed in accordance with type I, style B, or type II, style A, or type VI, style B construction 4 or 4X, MB1, of UU-S-48. The outer wall of the sack shall be insect resistant treated in accordance with MIL-T-21330.

NATIONAL STOCK NUMBER	DESCRIPTION
8950-00-125-6333	BAKING POWDER, 12, 14 or 16 oz metal can, CID A-A-20094,

Unit of Issue - CN

Shipping Unit Net Weight - 24 lb max

Product Characteristics - Baking powder shall be manufactured from clean, white, free-flowing, highly purified, food grade materials and shall be comprised of acid-reacting materials, sodium bicarbonate, and cornstarch, having a moisture content of not more than 5%, unless otherwise specified. Edible modifiers such as calcium lactate or calcium silicate may be used. Materials shall meet the standards prescribed by the Food Chemicals Codex. The acid-reacting components shall be mixtures of calcined sodium aluminum sulfate and calcium phosphate, monobasic. The available carbon dioxide shall be not less than 12 percent, by weight, of the baking powder. The baking powder may contain Food Chemicals Codex purity calcium carbonate or calcium sulfate. If calcium sulfate is used, it shall not replace more than 35 percent, by weight, of the cornstarch filler.

Packaging and Packing

Commercial packaging. Baking powder shall be packaged in 1 pound hermetically sealed metal cans in accordance with good commercial practice. When required, one reusable plastic lid will be provided with each can.

Commercial packing. Cans shall be packed in fiberboard boxes complying with Uniform Freight Classification or National Motor Freight Classification.

Export packaging. Baking powder shall be packaged in 1 pound hermetically sealed metal cans. When required, one reusable plastic lid will be provided with each can. The product shall be packaged in an open-top style, round metal can, with a soldered or welded side seam and compound-lined, double-seamed ends. The can body and ends shall be made from not less than 0.25 pound per base box electrolytic tin plate. The can shall be of sufficient base plate weight and temper to protect the product during shipment and storage. The can shall be coated overall on the outside with a coating conforming to Type I, or when specified, Type III of TT-C-495.

Export packing. Twenty-four 1 pound metal cans of product shall be packed into a snug-fitting fiberboard box, constructed, closed, and reinforced in accordance with Style RSC, V3c, V3s, or V4s of PPP-B-636. Tiered cans shall be separated with a full length and width fiberboard pad. Each shipping container shall be reinforced with a nonmetallic strapping or pressure-sensitive adhesive, filament-reinforced tape in accordance with the appendix of PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
8950-00-292-9611	BAKING SODA, 1 lb box, CID A-A-20086

Unit of Issue - BX

Shipping Unit Net Weight - 24 lbs (24 boxes)

Product Characteristics - Shall be a clean white crystalline powder, shall not be lumpy or caked, gritty or moist, and shall comply with the Food Chemical Codex as to quality and purity for Sodium Bicarbonate.

Packaging - One pound of product shall be packaged in a paperboard box in accordance with good commercial practice.

Packing:

Commercial - Twenty-four 1-pound packages of product shall be packed in a fiberboard container complying with the Uniform Freight Classification or national Motor Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of the boxes.

Export - Twenty-four 1-pound packages of product shall be packed into a snug-fitting fiberboard box, constructed, closed, and reinforced in accordance with style RSC, grade W5c or W5s of PPP-B-636. The contents shall be inclosed in a waterproof case liner. Exposed metal fasteners on the inside of the container shall be covered with pressure-sensitive tape or paperboard pads.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-126-8748	BANANAS, FRESH, yellow variety, of a maturity level which will insure satisfactory completion of the ripening process, each finger shall be not less than 1-1/8 in. dia, not less than 5-1/2 in. lg., and not less than 5 fingers per hand unless otherwise specified, each hand shall be clean, bright, firm and well developed, each lot shall be 90%, by count, free from defects including not more than 1% serious defects materially affecting appearance or edibility, ADCoP
+ 8915-00-521-6624	BANANAS, FRESH, Petite 150, yellow variety, of a maturity level which will insure satisfactory completion of the ripening process, each finger shall be not less than 1-1/8 in. dia, not less than 5-1/2 in. lg., and not less than 5 fingers per hand unless otherwise specified, each hand shall be clean, bright, firm and well developed, each lot shall be 90%, by count, free from defects including not more than 1% serious defects materially affecting appearance or edibility, ADCoP

Unit of Issue - LB

Form - Bananas shall be individual fingers, clusters, hands, full stems, or in combinations of two or more of these forms, as specified by the contracting officer.

Stages of Ripeness - Bananas shall be of the following stage or stages or ripeness, as specified by the contracting officer:

Color No.	Peel Color
1	Green
2	Lightgreen, breaking slightly toward yellow
3	Yellowishgreen
4	Greenishyellow, more yellow than green
5	Yellow w/green tips
6	Yellow
7	Yellow flecked w/brown

Product Characteristics - Consists of bananas of a yellow variety which have reached a stage of maturity which will insure satisfactory completion of the ripening process, and which are clean, bright, firm, well-developed, and free from damage materially affecting appearance, shipping quality, or edible quality caused by scars or other discoloration, decay, disease, chilling, heat, sunburn, sprayburn, chemicals, mechanical or other means. When bananas are in bunches, stalks shall be trimmed close to upper and lower hands (4 to 6 inches) and stalks shall be free from damage by any cause. Unless otherwise specified by the contracting officer, each bunch shall weigh not less than 50 pounds and contain not less than 8 hands, each of which shall have not less than 8 fingers. The maximum diameter of each banana shall be not less than 1-1/8 inches and the length of each banana shall be not less than 6 inches except the Petite 150 shall be 5.5 inches. When bananas are in hands or clusters, the hands or clusters shall show a smooth cut where detached from the stalk and shall be free from portions of the stalk. Each hand shall have 8 or more fingers; each cluster, 3 or more fingers. Tolerances for defects and size shall be in accordance with the item description above.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags, and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, bananas shall be packed in commercial containers which shall be clean, sound, filled and securely covered. Each container shall be packed so that the bananas on the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill.

NATIONAL STOCK NUMBER	DESCRIPTION

BARBECUE SAUCE, ADCoP

8950-01-186-8173	Prepared, 7/16 oz boat, cup, or individual serving size bag
8950-01-125-2287	With hickory smoke flavor, 1 gal glass container

Unit of Issue - HD
- CO

Shipping Unit Net Weight - HD: 6 lbs
CO: 38 lbs (4 gals)

Product Characteristics - Shall be of a high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-00-584-6440	BARLEY, PEARL, white, 1 lb box or plastic bag, ADCoP

Unit of Issue - BX

Shipping Unit Net Weight - 24 lb max

Product Characteristics - Product shall be clean, edible, wholesome and free from evidence of insect infestation. Shall be prepared from barley with white hulls and white endosperms. The barley kernels shall be uniformly pearled so that all, or nearly all, of the hulls and bran layers have been removed, and the final product is white or nearly white in color. The product shall be free from rancid, musty, sour and other undesirable tastes and odors. The kernels of pearl barley shall be of such size that 50% or more will pass through a sieve with perforations 0.101 by 0.750 inch, not more than 50% through a sieve with perforations 0.094 by 0.750 inch, and not more than 20% shall pass through a sieve with perforations 0.086 by 0.750 inch. The product shall not exceed the following percentage requirements: moisture, 13.5; ash, 1.2 (moisture free basis); damaged kernels and pieces of kernels or pearl barley and other grains, 0.1; other grains (corn, grain sorghums, oats, rice, rye and wheat), 1.0; foreign material (other than pearl barley and other grains), 1.0; barley kernels with blue endosperms, 2.0.

Packaging, Level C - One pound of the product shall be packaged in a commercial box of the type normally used for the product.

Packing, Level B - Twenty-four 1-pound boxes shall be packed into a fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636. When specified by the contracting officer, twenty-four 1-pound boxes shall be enclosed in a waterproof case liner conforming to MIL-L-10547 for subsistence items. The product in the enclosed caseliner shall be packed into a fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636. When flaps are closed by stitching, a chipboard pad shall be placed between the stitches and the case liner. The case liner shall be protected from the stitches in the manufacturer's joint by applying a strip of adhesive tape over the stitches.

Packing, Level C - Commercial shipping containers shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEAN SPROUTS, CANNED, color creamy white to slightly off-white, CID A-A-20042
8915-01-119-7052	No. 300 size can, 0.438 lb DW
8915-01-079-6946	No. 10 size vacuum can, 3.188 lb DW

Unit of Issue - CN

Shipping Unit Net Weight - No. 303 size can - 24 lbs
No. 10 size can - 38 lbs

Product Characteristics - The canned bean sprouts shall have a typical bean sprout flavor free from bitterness, mustiness, sourness, or other undesirable flavors or odors and shall be fleshy, tender, and crisp. There shall be no more than 4.0 percent of strings greater than 1/4 in. in length, based on drained weight. (Strings are the area from the tip of the sprout to the point on the sprout where the fleshy portion begins.) Based on drained weight, not more than 1.0 percent of the sprouts shall have more than a 10 percent discolored area. The sprouts shall contain not more than three bean hulls (whole or portions when combined portions are larger than half a hull) per ounce of DW. Maximum salt content, if added, shall not exceed 1.0 gram per 100 ML of the aqueous portion. The maximum total acidity of the solution shall not exceed 0.20 gram per 100 ML if citric acid is added.

Packaging and Packing: Commercial packaging and packing is acceptable if it meets minimum requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-01-139-2796	BEAN SPROUTS, FRESH, ADCoP

Unit of Issue - CN

Shipping Unit Net Weight - N/A

Product Characteristics - Shall be of high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEANS, DRY, U.S. Standards for Beans, US No. 1 Grade
+ 8915-00-526-8093	White (excluding Lima), pea or Navy (as grown in Great Lake Region), Great Northern, or small (as grown on Pacific Coast, but excluding Tepary), 10 lb bag
8915-00-062-6568	White, pea or (Navy), Great Northern, or small white beans, 2 lb polyethylene bag, 24 bags per shipping container
+ 8915-00-975-3492	White (excluding Lima), Great Northern, 25 lb bag
8915-00-081-0120	Kidney, light red or dark red, 1 or 2 lb polyethylene bag
+ 8915-00-530-2182	Kidney, light red or dark red, 10 lb bag
+ 8915-00-530-2173	Lima, large (white pole or Burpee bush Lima type, Ventura or Mackie bush Lima type), or small white Lima beans) of the Henderson bush and similar types), 10 lb bag
+ 8915-00-957-7979	Lima, baby, (small white Lima beans of the Henderson Bush type), 25 lb bag
8915-00-170-4938	Pinto, 1 lb polyethylene bag
+ 8915-00-127-9668	Colored beans, pinto (excluding Spotted Red Mexican pintos, and red kidney), 25 lb container

Unit of Issue - CO; LB

Shipping Unit Net Weight:		
	1 or 2 lb bg	- 24 or 48 lb max
	10 lb bg	- 50 lb max
	25 lb bg	- 25 lb max
	50 lb bg	- 50 lb max
	100 lb bg	- 100 lb max

Product Characteristics - Dry beans shall be uniform in size, practically free from defects and discoloration and shall have the natural color and appearance of the predominating class of beans. Determination of requirements shall be in accordance with the provisions of US No. 1 Grade of dry beans. Unless otherwise specified by the contracting officer, red kidney beans for export shall contain not more than 14%, by weight, of moisture in accordance with Fed JJJ-B-106.

Packaging, Level B - One and two pound bags. One or two pounds of product, as specified, shall be packaged in a polyethylene bag with nominal wall thickness of 0.0015 inches. Ten pound bags. Product shall be packaged in polyethylene or polypropylene bag with nominal wall thickness of 0.004 inches, or, when specified by the contracting officer, a two ply paper pocket constructed of heavy duty kraft with a basis weight of 60 lbs/ream for each ply.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B - One pound cartons. Twenty-four or 48 1-lb cartons shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, the box shall be constructed and closed from grade V3c, V3s, or V4s fiberboard of Fed PPP-B-636 and fitted with a waterproof case liner. One and two pound plastic bags. Twenty-four or 48 1-lb or 12 or 24 2-lb plastic bags shall be packed into a snug-fitting fiberboard box, constructed and closed in accordance with style RSC-L, class domestic of PPP-B-636. The full height fiberboard liner shall be of the same material as the box. When specified by the contracting officer, the box and liner shall be constructed and closed from grade V3c, V3s, or V4s fiberboard of PPP-B-636.

Twenty-five pound bulk and ten pound paper pockets. Twenty-five pounds bulk or five 10 pound paper pockets or plastic bags shall be packed into a multiwall paper shipping sack construction 5 or 5x, MB 1. The outer surface of the sack shall be insect-resistant treated.

One hundred pounds bulk. One hundred pounds of beans shall be packed into a paper sack, construction number 15-15x, MB 1. The outer surface of the sack shall be insect-resistant treated.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEANS, GREEN, CANNED, and BEANS, WAX, CANNED, U.S. Standards for Grades
+ 8915-00-290-6046	Green, Round, cut, small (size 1, 2 or 3), US Grade A, no. 303 size can
8915-00-616-4817	Green, Round, size 1 thru 6, or flat, size 2-6, styles a (whole), d (french), or e (cut), US Grade A or B, no. 303 size can
+ 8940-00-984-2979	Green, Round or flat, cut, US Grade A, dietetic pack (no salt added), no. 303 size can
8915-00-616-4820	Green, Round, size 1-6, or flat, size 2-6, style a (whole), d (french), or e (cut), US Grade A or B, no. 10 size can
+ 8915-00-984-2980	Green, Round or flat, cut, US Grade A, no. 10 size can
8915-00-616-4818	Wax, Round, size 1-6, or flat, size 2-6, style a (whole), d (french), or e (cut), US Grade A or B, no. 10 size can

Unit of Issue - CN

Shipping Unit Net Weight

No. 303 size can - 23 lb max
No. 10 size can - 38 lb max

<u>Product characteristics</u> - <u>Round</u>. Beans having a width not greater than 1-1/2 times the thickness of the bean.

<u>Flat</u>. Beans having a width greater than 1-1/2 times the thickness of the bean.

<u>Whole</u>. Consists of whole pods, including pods which after removal of either or both ends are less than 2-3/4 inches in length and are not arranged in any definite position in the container.

<u>French style</u>. Consists of pods that are sliced lengthwise.

<u>Cut</u>. Consists of pods that are cut transversely into pieces less than 2-3/4 inches, but not less than 3/4 inch, in length, and may contain shorter end pieces which result from cutting.

Small: Word designation to denote measurement of thickness in 64ths of an inch; less than 14-1/2, but not including 21.

US Grade A. Possesses similar varietal characteristics, a normal flavor and odor, is practically free from defects for reasons other than damaged by mechanical injury, possesses a good character, a practically clear liquor, and a practically uniform bright typical color.

US Grade B. Possesses similar varietal characteristics, a normal flavor and odor, a reasonably uniform typical color, is reasonably free from defects, possesses a reasonably good character, and a reasonably clear liquor.

Determination of requirements as to type, style, size and grade shall be in accordance with the provisions of the applicable grade of the U.S. Standards for Grades of Canned Green Beans and Canned Wax Beans.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Not less than 9.5 ounces (DW) for style I and not less than 8.7 ounces (DW) for style IV and V shall be packaged into a no. 303 (303 by 406) size can. Not less than 59.0 ounces (DW) for styles I and IV and not less than 60.0 ounces (DW) for style V shall be packaged into a no. 10 (603 by 700) size can. Cans shall be round, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEANS, GREEN, FRESH, and BEANS, WAX, FRESH, US No. 1 Grade, U.S. Standards for Grades of BEANS, GREEN, FRESH, and BEANS, WAX, FRESH
+ 8915-00-127-8838	Green
+ 8915-00-616-4815	Wax

Unit of Issue - LB

Product Characteristics - Consists of beans of similar varietal characteristics which are of reasonable size, fairly well formed, fairly bright, fresh, fairly young and tender, firm, and free from soft rot and from damage caused by dirt, leaves, leaf stems, other foreign matter, hail, disease, insects or mechanical or other means.

Tolerances for defects shall be in accordance with the provisions of US No. 1 Grade of the U.S. Standards for Grades of Snap Beans.

Packing, Level C - Unless otherwise specified by the contracting officer, beans shall be packed in commercial containers which are clean, sound, well-filled and securely covered. Each container shall be packed so that the beans on the shown face shall be reasonably representative in size, color, and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEANS, GREEN, FROZEN, and BEANS, WAX, FROZEN, U.S. Standards for Grades
+ 8915-00-935-6791	Green, round, French style, US Grade A, 2 to 5 lb pg
8915-00-162-9878	Green, round, French style, US Grade A or B, 2 to 5 lb pg
+ 8915-00-903-0131	Green, round, cut, 1 in. min cut lg, US Grade A, 2 to 5 lb pg
8915-00-128-1176	Green, round, cut, 1 in. min cut lg, US Grade A or B, 2 to 5 lb pg
8915-01-336-2900	Green, round type, cut, 1 in. min. cut lg, US Grade A or B, 20 to 35 lb pg
+ 8915-00-903-0132	Wax, Round, cut, 1 in. min cut lg, US Grade A, 2 to 5 lb pg
8915-00-616-4819	Wax, Round, cut, 1 in. min cut lg, US Grade A or B, 2 to 5 lb pg
+ 8915-00-143-0919	Green, Flat, Italian, cut or short cut, US Grade A or B, 2 to 5 lb pg

Unit of Issue - LB

Shipping Unit New Weight - 24 lb max - 2 to 5 lb pg
40 lb max - 25 to 35 lb pg

Product Characteristics - Round. Consists of round type beans having a width not greater than 1-1/2 times the thickness of the bean. Flat Italian. Consists of Flat Italian type beans having a width greater than 1-1/2 times the thickness. French. Consists of bean pods sliced lengthwise, also called Julienne or shoestring. Cut. Consists of bean pods cut transversely into pieces less than 2-3/4 inches but not less than 1 inch in length. Short cut. Consists of bean pods cut into pieces transversely of which 75% or more, by count, are more than 1-1/4 inches in length .

US Grade A. Shall possess a bright color typical of young and tender beans of similar varietal characteristics, and be practically free from units that materially detract from the appearance. The seeds shall be in the early stage of development, the unit tender, not fibrous, full fleshed, and not more than slightly affected by sloughing. After cooking, the product shall have a good, characteristic, normal flavor/odor; free of objectionable flavors and odors.

US Grade B. Shall possess a color that is reasonably bright and typical of reasonably young and reasonably tender beans of similar varietal characteristics, and be reasonably free from units that materially detract from the appearance. The seeds may have passed the early stage of maturity and have not reached the late stage of maturity, the units shall not be materially affected by sloughing, be reasonably tender and the pods may have lost, to some extent, their fleshy structure. The product, after cooking, may be lacking some good flavor/odor, but shall be free from objectionable flavors and objectionable odors of any kind. The determination of requirements as to grade shall be in accordance with the provisions of the applicable grade of Frozen Green Beans and Frozen Wax Beans.

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - Not more than 5 pounds or not more than 35 pounds of the product shall be packaged in cartons which shall be overwrapped and completely heat sealed. Alternatively, the product may be inclosed in a heat-sealable bag and sealed bag inclosed in a carton. If a bag is used, the carton need not be overwrapped. The overwrapping or bag material shall be plastic film or waxed paper. Alternatively, the carton may be a seal end carton.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B - Not more than 40 pounds of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s, or V4s of Fed PPP-B-636.

Packing, Level C - Commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEANS, DRIED, CANNED (or PEAS, CHICK, CANNED), CID A-A-20134, Process I, US Grade A
8915-00-146-6713	Kidney, in brine, light red or dark red kidney beans, No. 300 or No. 303 size can, type 2, style (i)
8915-00-926-6793	Kidney, in brine, light red or dark red kidney beans, No. 10 size can, type 2, style (i)
8915-01-038-2147	PEAS, CHICK, CANNED, Garbanzo beans, in brine, No. 300 or No. 303 size can, type (3), style (i)

Unit of Issue - CN

Shipping Unit Net Weight - No. 300 size can - 24 lb max
No. 303 size can - 24 lb max
No. 10 size can - 41 lb max

Product Characteristics - Type 2 - The product shall be made from red beans, including, but not limited to, light red kidney beans, dark red kidney beans, pink beans or small red beans. Type 3 - The product shall be made of beans of other types, including but not limited to, pinto beans, blackeye beans, or Great Northern beans. Bean Types I and II shall meet U.S. No. 1 grade requirements of the U.S. Standards for Beans. Style (i), packed in brine, shall be commercially acceptable which may include other safe and suitable ingredients, and shall be heat treated to insure thorough cooking and adequate sterilization. Fill weight No. 300 or 303 - 16 oz; No. 10 - 6 lbs, 14 oz.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

Packing (Export). Twenty-four No. 300 or 303 cans or 6 No. 10 size cans shall be packaged in a snug-fitting fiberboard shipping container, style RSC, Grade V3c, V3s, or V4s of PPP-B-636. Tiered cans shall be separated with a full length and width fiberboard pad made from the same material as the box. Reinforcement shall be restricted to nonmetallic strapping or pressure-sensitive adhesive filament-reinforced tape.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEANS, LIMA, CANNED, U.S. Standards for Grades, tiny, small, medium, large, or any combination thereof
8915-00-584-1657	US Grade A or B, no. 303 size can, type a (thin seeded), type b (thick-seeded baby potato), type c (thick-seeded fordhook)
+ 8940-00-984-2982	US Grade B, dietetic pack (sodium restricted), no. 303 size can
8915-00-577-4526	US Grade A or B, no. 10 size can, type a (thin-seeded), type b (thick-seeded baby potato), type c (thick seeded fordhook)

Unit of Issue - CN

Shipping Unit Net Weight - No. 303 size can - 24 lb max
No. 10 size can - 39 lb max

Sizes: Tiny - Over 28/64 inch to, and including, 30/64 inch in width
Small - Over 30/64 inch to, and including, 34/64 inch in width
Medium - Over 34/64 inch to, and including, 38/64 inch in width
Large - Larger than 38/64 inch in width

Types:
- Thin-Seeded (including, but not limited to, such varieties as Henderson Bush and Thorogreen)
- Thick-seeded Baby Potato (including, but not limited to, such varieties as Baby Potato, Baby Fordhook and Evergreen)
- Thick-seeded (including, but not limited to, such variety as Fordhook)

<u>Product Characteristics</u> - Canned lima beans shall be prepared from succulent lima beans of the latest pack unless otherwise specified by the contracting officer. <u>US Grade A</u>. Possesses similar varietal characteristics, a good color, a good character, shall be practically free from defects, possesses a normal flavor and odor, and, within the limits prescribed in the U.S. Standards for Grades of Canned Lima Beans, shall possess a fairly clear liquor and a reasonably good character. <u>US Grade B</u>. Possesses similar varietal characteristics, a reasonably good character, a normal flavor and odor, a reasonably good color, is reasonably free from defects and within the limits prescribed in the U.S. Standards for Grades of Canned Lima Beans, a fairly clear liquor.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Not less than 11 ounces (DW) shall be packaged into a no. 303 (303 by 406) size can and not less than 72 ounces (DW) shall be packaged into a no. 10 (603 by 700) size can. Cans shall be round, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating.

Packing, Level B - Twenty-four no. 303 size cans or six no. 10 size cans shall be packed into a snug-fitting, fiberboard box, style RSC, V3c, V3s, or V4s of Fed PPP-B-636.

Packing, Level C - Product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEANS, LIMA, FROZEN, U.S. Standards for Grades
8915-00-127-7984	Thickseeded, thickseeded Baby Potato, or thinseeded, US Grade A or B, 2 to 5 lb pg
+ 8915-00-935-6792	Thickseeded Baby Potato, US Grade A, 2 to 5 lb pg
+ 8915-00-935-6793	Thinseeded, US Grade A, 2 to 5 lb pg
+ 8915-00-851-6572	Ford Hook variety, US Grade A, Fancy

Unit of Issue - LB

Shipping Unit Net Weight - 40 lb max

Product Characteristics - US Grade A. Shall possess similar varietal characteristics, a good color, practically free from defects, tender, and shall possess a good flavor. US Grade B. Shall possess similar varietal characteristics, a reasonably good color, reasonably free from defects, reasonably tender, and shall possess a good flavor. The determination of requirements as to grade shall be in accordance with the provisions of the applicable US grade of the U.S. Standards for Grades of Frozen Lima Beans.

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - Not more than 5 pounds of the product shall be packaged in cartons which shall be overwrapped and completely heat sealed. Alternatively, the product may be inclosed in a heat sealable bag and the sealed bag inclosed in a carton. If a bag is used, the carton need not be overwrapped. The overwrapping or bag materials shall be plastic film or waxed paper. Alternatively, the carton may be a seal end carton.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B - Not more than 40 pounds of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEANS, REFRIED, CANNED, ADCoP
8940-01-013-1822	15 to 18 oz can
8940-00-348-6976	No. 10 size can

Unit of Issue - CN

Shipping Unit Net Weight - 15 to 18 oz can - 24 lb max
No. 10 size can - 41 lb max

Product Characteristics - Shall be prepared from water, pinto beans, salt, lard and onion powder, or other ingredients used for high commercial grade product. The finished product shall possess characteristic odor, texture, flavor and ingredients in the amounts specified for product packaged and packed for commercial use.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEANS, WHITE, CANNED, in tomato sauce w/pork, US Grade A, CID A-A-20134, Process I, Type 1, Style (a)
8915-00-782-6365	No. 2-1/2 tall size can
8915-00-184-5601	No. 10 size can

Unit of Issue - CN

Shipping Unit Net Weight - No. 2-1/2 tall size can - 38 lb max
No. 10 size can - 41 lb max

Product Characteristics - The beans shall consist of pea, small white, medium white, large white, or great northern beans. However, the product shall not be limited to pea (Navy Beans) or small white beans. The beans shall meet US No. 1 grade requirements of the U.S. Standards for Beans. The pork shall be of the type and amount customarily used in the preparation of the product known as "pork and beans", "beans w/pork", "beans in tomato sauce w/pork, and shall contain at least 12 percent lean. The sauce shall be prepared by mixing and heating in such a manner as to insure thorough dispersion of the various ingredients. Volatile flavorings shall be mixed in thoroughly at the end of the heating period to avoid their loss. The product shall be heat treated to insure thorough cooking and adequate sterilization without overcooking.

Fill weight No. 2-1/2 tall size can - 2 lbs 8 oz
No. 10 size can - 6 lbs 14 oz

Packaging and Packing. Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

Packing (Export). Twenty-four No. 2-1/2 tall cans or six No. 10 cans shall be packed in a snug-fitting fiberboard shipping container, style RSC, Grade V3c, V3s, or V4s of PPP-B-636. Tiered cans shall be separated with a full length and width fiberboard pad made from the same material as the box. Reinforcement shall be restricted to nonmetallic strapping or pressure-sensitive adhesive filament-reinforced tape.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEEF, BONELESS, frozen, U.S. Choice Grade or higher, USDA IMPS
8905-00-133-5886	BEEF ROUND, KNUCKLE, PEELED and/or BEEF ROUND, TOP (INSIDE); (OVEN ROAST), max 10 lb ea, USDA IMPS, Item No. 167A and/or 169
8905-00-133-5887	BEEF CHUCK, SHOULDER CLOD ROAST, TIED and/or BEEF CHUCK, CHUCK ROLL, TIED; (POT ROAST), enclosed in stretchable netting, max 10 lb ea, USDA IMPS, Item No. 114B and/or 116A
8905-00-133-5889	BEEF BRAISING STEAK, SWISS, formed, portion-cut, not mechanically tenderized, 6 oz ea, USDA IMPS, Item No. 1102 from Knuckle, Inside Round, Eye of Round, or Outside Round

Unit of Issue - LB

<u>Product Characteristics</u> -

Item No. 167A - BEEF ROUND, KNUCKLE, PEELED - This boneless item consists of the posterior portion of the full knuckle except that the tensor fasciae latae muscle, fat, and "skin" tissue are removed. The knuckle is separated from the top (inside) round and bottom (gooseneck) round between the natural seams. All bones and cartilages shall be removed. The tendinous end shall be no less than 75 percent lean. When smaller roasts are specified, the knuckle shall be split lengthwise into approximate equal portions.

Item No. 169 - BEEF ROUND, TOP (INSIDE) - Round is that portion of the Round, Primal that is posterior to the round bone and removed from the knuckle and Bottom (Gooseneck) round along the natural seams between these sections. All bones, cartilages, and exposed lymph glands shall be removed. The thick opaque portion of the gracilis membrane shall also be removed.

Item No. 114B - SHOULDER CLOD ROAST, TIED - The clod is the large muscle system which lies dorsal and posterior to the elbow joint, ventral and posterior to the ridge of the scapula. The shoulder roast shall be removed when the underlying fat is in excess of the surface fat thickness specified. The underlying fat must be trimmed to meet surface fat requirements. The heavy tendons at the thick end shall be trimmed even with the lean, and all sides shall be trimmed so the clod is not less than one (1) inch thick at any point. The whole clod shall then be split lengthwise, the ends reversed so that the boned surfaces are placed together to produce a uniformly thick roast. The roast shall be held together by netting or tying. When small

roasts are specified, the roast shall be divided by a straight cut(s) at a right angle to the length of the clod into equal portions.

Item No. 116A - CHUCK ROLL - This item is prepared from a boneless, clod out chuck. The chuck tender, chuck cover, thin muscle underlying the blade bone, discolored meat, cartilage, backstrap, exposed large blood vessels and rib fingers shall be removed. The roll is made by two cuts: (1) One is made separating the neck portion from the major portions of the chuck and (2) One is made perpendicular to the outer skin surface that a point on the rib end 3 inches from the tip of the "chuck eye" in a straight line parallel to the backbone side to meet the first cut. The roll is then tied.

Item No. 1102 - BRAISING STEAK, SWISS - The braising swiss steaks shall be produced from any part or combination of the Knuckle, Inside Round, Eye of Round, or Outside Round. They shall be practically free of fat an at least 1/2 of the circumference and surface fat on the remainder shall not exceed 1/2 in. at any point. They shall not be mechanically tenderized.

<u>Packaging and Packing</u>: Commercial packaging and packing is acceptable providing the product is adequately protected until delivery to the receiving facility. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-138-2532	BEEF BRAISING STEAK, SWISS, frozen, USDA IMPS, Item No. 1102

Unit of Issue - LB

Shipping Unit Net Weight - 25 lb max

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
US Select

* Portion Weight: 4 oz ± 1/4 oz; 6 oz + 1/2 oz;
8 oz ± 1/2 oz

Other portion weights may be ordered if desired.

Surface Fat: Unless otherwise specified, each braising steak must be trimmed practically free of fat on at least 1/2 of the circumference and the other half of the circumference may have not more than an average of 1/2 inch exterior fat (3/4 inch maximum at any one point).

Cubing: If specified, the individual braising steaks may be cubed through machines designed for this purpose.

Packing and Packaging: Unless otherwise specified, shall be packed in single layers separated by material used commercially for this purpose.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEEF BRISKET, DECKLE OFF, BONELESS, USDA IMPS, Item No. 120
+ 8905-01-137-4351	Chilled
+ 8905-01-137-4352	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range: 6-8 lb; 8-10 lb; 10-12 lb; 12-up lb

* Average Surface Fat: 3/4 inch
  1/2 inch

<u>Product Characteristics</u> - The boneless, deckle off brisket is the same as IMPS Item No. 119 except that the deckle shall be removed at the natural seam exposing the lean surface lying below. The hard fat along the sternum edge of the brisket shall be trimmed level with the boned surface of the brisket and to within 1/2 to 3/4 inch of the lean lying between the hard fat and the border of the skin surface. The inside lean surface shall be trimmed practically free of fat without undue scoring of the lean surface.

<u>Packaging and Packing</u> - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEEF BRISKET, DECKLE OFF, BONELESS, CORNED, USDA IMPS Item No. 601
+ 8905-01-137-6583	Chilled
+ 8905-01-137-4353	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Selection: No. 1 or No. 2

* Weight Range: Under 9 lb; 9-12 lb; 12-up lb

Average Surface Fat: 1/2 inch

Product Characteristics - The boneless, deckle off brisket has the deckle removed at the natural seam leaving the thick layer of fat attached to the deckle and exposing the lean surface lying directly below. The inside surface must be practically free of fat. The thin tissue edge of the web muscle must be trimmed to expose the lean meat.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-4354	BEEF CHUCK, CHUCK ROLL, TIED, frozen , USDA IMPS, Item No. 116A

Unit of Issue - LB

Shipping Unit Net Weight - 45-60 lb max

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range: 13-15 lb; 15-18 lb; 18-21 lb; 21-up lb

* Average Surface Fat: 3/4 inch
  1/2 inch

Tying: The chuck roll must be held intact by string tying girthwise or by enclosing in a stretchable netting provided it complies with the Regulations Governing the Meat Inspection of the US Department of Agriculture.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEEF CHUCK, CROSSCUT, USDA IMPS, Item No. 127
+ 8905-01-137-8536	Chilled
+ 8905-01-137-8537	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range: 86-103 lb; 103-120 lb; 120-138 lb; 138-up lb

* Average Surface Fat: 3/4 inch
  1/2 inch

The CrossCut Chuck is a Square Cut Chuck - Item No. 113, Foreshank - Item No. 117, and Brisket - Item No. 118 - intact.

Packaging and Packing - Commercial packaging and packing is acceptable provided the product is adequately protected until delivery to the receiving activity.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-4355	BEEF CUBE STEAK, SPECIAL, frozen, USDA IMPS, Item No. 1101

Unit of Issue - LB

Shipping Unit Net Weight - 25 lb max

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
US Select

* Portion Weight: 3 oz ± 1/4 oz; 4 oz ± 1/4 oz; 5 oz ± 1/4 oz; 6 oz ± 1/2 oz; 8 oz ± 1/2 oz

Other portion weights may be ordered if desired.

Cubing: The meat must be made into cubed steaks through use of machines designed for this purpose. Knitting of two or more pieces of meat to produce a steak is not permissible.

Surface Fat: Unless otherwise specified, after cubing, surface fat on the edge of the cubed steaks must not exceed 1/2 inch in width and seam fat must cover not more than 15% of the total area on either side of the steak.

<u>Packing and Packaging</u>: Unless otherwise specified, shall be packed in single layers separated by material used commercially for this purpose.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-9768	BEEF CHUCK, SHOULDER CLOD ROAST, frozen, USDA IMPS, Item No. 114A

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

Grade: US Select

Weight Range: Under 15 lb; 15-18 lb; 18-21 lb; 21-up lb

Average Surface Fat Thickness: 3/4 inch
1/2 inch

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-9771	BEEF CHUCK, SQUARE-CUT, BONELESS, frozen, USDA IMPS, Item No. 115

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range: 54-65 lb; 65-77 lb; 77-88 lb; 88-up lb

* Average Surface Fat: 3/4 inch
  1/2 inch

<u>Packing and Packaging</u>: Unless otherwise specified, the chuck and clod must be individually wrapped and packed in the same container.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEEF FOR STEWING, frozen, USDA IMPS, Item No. 135A
+ 8905-01-138-3151	U.S. Select Grade
8905-00-177-5017	Diced, uncooked, U.S. Select Grade or higher

Unit of Issue - LB

Product Characteristics: Item may be prepared from any combination of carcasses or cuts which will produce diced beef complying with the end product requirements. Meat from shanks is not acceptable. Meat with dark discoloration and all bones, cartilage, backstrap, exposed large blood vessels, heavy connective tissue, and the prescapular, popliteal, and prefemoral lymph glands shall be removed. Prior to dicing, the meat shall be trimmed in such a manner that surface and seam fat shall not exceed 1/4 inch in thickness at any one point. In addition, the fat content of the boneless meat, determined visually, shall not exceed 20 percent.

After being prepared as described above, the boneless meat shall be either hand diced or processed through a dicing machine (grinding not permitted). Not less than 75 percent, by weight, of the resulting pieces shall be of a size which is equivalent of not less than a 3/4 inch cube or not more than 1-1/2 inch cube and no individual surface on these pieces shall exceed 2-1/2 inches in length.

Packaging and Packing: (8905-01-138-3151) Ten approximately 5 lb units per container, or 5 approximately 10 lb units per container.

Container to be polyethylene or similar, with moisture-proof plastic liner.

Packaging and Packing: (8905-00-177-5017) 5.5 to 7 lb per bag. Good commercial packaging and packing affording adequate protection from supplier to the receiving activity to assure receipt of a fresh wholesome product is acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-9767	BEEF PLATE, SHORT PLATE, BONELESS, frozen, USDA IMPS, Item No. 121A

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range: 16-23 lb; 23-27 lb; 27-31 lb; 31-up lb

* Average Surface Fat: 3/4 inch
  1/2 inch

NATIONAL STOCK NUMBER	DESCRIPTION
	BEEF LOIN, FULL LOIN, TRIMMED, USDA IMPS, Item No. 172
+ 8905-01-137-4356	Chilled
+ 8905-01-137-4357	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range: 35-42 lb; 42-50 lb; 50-57 lb; 57-up lb

* Average Surface Fat: 3/4 inch
  1/2 inch

NATIONAL STOCK NUMBER	DESCRIPTION
	BEEF LOIN, SHORT LOIN, chilled or frozen, USDA IMPS, Item No. 173
+ 8905-01-137-9765	Chilled
+ 8905-01-137-9766	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range: 17-21 lb; 21-25 lb; 25-28 lb; 28-up lb

* Average Surface Fat: 3/4 inch
  1/2 inch

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-6584	BEEF, RIBEYE ROLL, frozen, USDA IMPS, Item No. 112

Unit of Issue - LB

Shipping Unit Net Weight - 45 to 60 lb max

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range: 5-6 lb; 6-8 lb; 8-10 lb; 10-up lb

* Average Surface Fat: 3/4 inch
  1/2 inch

* Tying: If specified, roast may be string tied by individual loops of strong twine uniformly spaced at approximately 2 inch intervals girthwise or maybe enclosed in a stretchable netting provided it complies with the Regulations Governing the Meat Inspection of the US Department of Agriculture.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-138-3140	BEEF RIB, OVEN-PREPARED, BONELESS, TIED, USDA IMPS, Item 108

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range: 13-16 lb; 19-22 lb; 22-up lb

* Average Surface Fat Thickness: 3/4 inch
  1/2 inch

Tying: The boneless rib must be string tied girthwise and lengthwise or may be enclosed in a stretchable netting provided it complies with the Regulations Governing the Meat Inspection of the US Department of Agriculture.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-6590	BEEF RIB, RIB STEAK, BONELESS, frozen, USDA IMPS, Item No. 1103A

Unit of Issue - LB

Shipping Unit Net Weight - 25 lb max

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Portion Weight: 4 oz ± 1/4 oz; 6 oz ± 1/2 oz; 8 oz ± 1/2 oz

* Average Surface Fat Thickness: 3/4 inch
  1/2 inch

<u>Packing and Packaging</u>: Unless otherwise specified, shall be packed in single layers separated by material used commercially for this purpose.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEEF RIB, ROAST-READY, chilled or frozen, USDA IMPS, Item No. 109
+ 8905-01-137-4358	Chilled
+ 8905-01-137-4359	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range: 14-16 lb; 16-19 lb; 19-22 lb; 22-up lb

* Average Surface Fat: 3/4 inch
  1/2 inch

NATIONAL STOCK NUMBER	DESCRIPTION
8905-01-195-1116	BEEF RIB, ROAST-READY, frozen, oven ready, enclosed in stretchable netting, U.S. Choice Grade or higher, 14 to 22 lb, USDA IMPS, Item No. 109, yield grade 1, 2, and/or 3

Unit of Issue LB

Product Characteristics - Item No. 109 - Rib, Roast Ready shall contain seven ribs and the loin end shall follow the natural curvature of the 12th rib. The chuck, short plate, diaphragm and fat on the ventral surface shall be removed. The chine bone, shall be removed such that the lean is exposed between the ribs and the feather bone/vertebrae junctures. The exterior fat covering shall remain attached and shall not exceed 1.0 inch in depth at any point. The fat cover shall be trimmed even with the short plate side. The rib shall be netted and tied.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEEF RIB, SHORT RIBS, chilled or frozen, USDA IMPS, Item No. 123
+ 8905-01-138-1774	Chilled
+ 8905-01-138-7444	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range: 2-3 lb; 3-4 lb; 4-5 lb; 5-up lb

Width: 2-3 inches

Requisitioner may specify that each strip be divided into two approximately equal portions.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-410-4671	BEEF ROUND, RUMP PARTIALLY REMOVED, SHANK OFF, frozen, bone in, 1/2 in. max average fat thickness, U.S. Choice Grade or higher, 44 to 70 lb, USDA IMPS, Item No. 166A

Unit of Issue - LB

Product Characteristics: This round is prepared from a primal round (IMPS Item No. 158) by removing the shank and rough rump. The shank is removed along the natural seam between the shank meat and the heel, as described in IMPS Item 164. The rough rump is removed by a straight cut perpendicular to the outer skin surface immediately posterior to and parallel with the long axis of the exposed surface of the aitch bone, leaving no part of the aitch bone in the round. The separation of the rump from the round is completed by sawing through the round bone.

Packaging and Packing: Good commercial packaging and packing affording adequate protection from the supplier to the receiving activity assuring receipt of a fresh wholesome product is acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEEF ROUND, SHANK OFF, PARTIALLY BONELESS, chilled or frozen, USDA IMPS, Item No. 160
+ 8905-01-138-3148	Chilled
+ 8905-01-138-3149	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range: 47-57 lb; 57-67 lb; 67-76 lb; 76-up lb

* Average Surface Fat: 3/4 inch
  1/2 inch

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-133-5888	BEEF ROUND, TOP (INSIDE), frozen, boneless, 1/2 in. max average fat thickness, 2 rounds netted or tied together, U.S. Choice Grade or higher, 28 to 46 lb, USDA IMPS, Item No. 169

Unit of Issue - LB

Product Characteristics - This boneless item consists of the semimembranous, sartorius, adductor, gracilis, and pectineus and is separated from the bottom round and knuckle through the natural seams. All bones, lymph glands, cartilage, and the thick opaque portion of the gracilis membrane shall be removed. When smaller roasts are specified, the top round shall be split by no more than two lengthwise cuts, and subsequent cuts, if necessary, shall be made girthwise separating the item into approximate equal portions.

Packaging and Packing - Good commercial packaging and packing affording adequate protection from the supplier to the receiving activity assuring receipt of a fresh wholesome product is acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-01-086-0394	BEEFSTEAK, frozen, sandwich, wafer thin slices of lean beef, oblong shape, 2 oz portions, 48 portions per intermediate box, 6 boxes per shipping container, ADCoP

Unit of Issue - LB

Product Characteristics - Shall be high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected until delivery at the receiving activity.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEEFSTEAK, frozen, portion cut, 7 oz ea, U.S. Choice Grade or higher, USDA IMPS
8905-01-034-7548	BEEF RIB, RIBEYE ROLL STEAK, Item No. 1112
8905-01-034-7547	BEEF LOIN, STRIP STEAK, SPECIAL, BONELESS, Item No. 1180B
8905-01-034-7549	BEEF LOIN, TOP SIRLOIN BUTT STEAK, CENTER CUT, BONELESS, formed, Item No. 1184B

Unit of Issue - LB

Shipping Unit Net Weight - N/A

Product Characteristics - Ribeye Roll Steaks shall be prepared from a ribeye roll - Item No. 112. The ribeye roll includes the longissimus dorsi, spinalis dorsi, multifidus dorsi, and complexus muscles of a Rib, Primal. All other muscles, bones, cartilage, backstrap, and the exterior fat covering shall be removed. Strip Loin Steaks are prepared from a strip loin in which the flank edge on the individual steaks are removed at a point which is not more than the specified thickness of surface fat from the outer tip of the loin eye muscle. Top Sirloin Butt Steaks, Semi-Center Cut shall be prepared from a Top Sirloin Butt, Item No. 184. All muscles except the longissimus dorsi, gluteus medius, and the biceps femoris shall be removed. All other cutting and trimming requirements are those specified in Item No. 1184.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-01-078-9272	BEEFSTEAK, CHOPPED AND FORMED, frozen, formed into a sirloin like shape, 3/8 in. to 1/2 in. thk, 4 oz ea, ADCoP
8905-01-079-1254	BEEFSTEAK, FLAKED AND FORMED, frozen, boneless, texturized (flakecut), 4 oz ea, ADCoP

Unit of Issue - LB

Shipping Unit Net Weight - N/A

Product Characteristics - Shall be of high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected until delivery at receiving activity.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-9769	BEEF LOIN, SIRLOIN, frozen, USDA IMPS, Item No. 181

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range: 16-19 lb; 19-24 lb; 24-28 lb; 28-up lb

* Average Surface Fat: 3/4 inch
  1/2 inch

NATIONAL STOCK NUMBER	DESCRIPTION
	BEEF LOIN, STRIP LOIN, SHORT-CUT, chilled or frozen, USDA IMPS, Item No. 179
+ 8905-01-137-6586	Chilled
+ 8905-01-137-6587	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range: 8-10 lb; 10-12 lb; 12-14 lb; 14-16 lb; 16-up lb

* Average Surface Fat: 3/4 inch
  1/2 inch

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-6588	BEEF LOIN, STRIP LOIN, SHORT CUT, BONELESS, frozen, USDA IMPS, Item No. 180

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range: 7-8 lb; 8-10 lb; 10-12 lb; 12-up lb

* Average Surface Fat Thickness: 3/4 inch
  1/2 inch

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-582-1323	BEEF LOIN, TENDERLOIN, FULL, frozen, graded or ungraded, 4 lb min wt, USDA IMPS, Item No. 189

Unit of Issue - LB

Product Characteristics - The tenderloin is removed from the full loin intact. Surface fat shall not exceed 3/4 inch in thickness on the butt end up to the point where the large lymph gland is exposed. The fat shall then be tapered down to the lean at a point not beyond 3/4 of the length of the tenderloin measured from the butt end. The tenderloin shall be trimmed free of ragged edges. Tenderloins with scores exceeding 1/2 inch in depth in to the lean are not acceptable. Separation of the thin end of the major tenderloin muscle (psoas major) "split tails" may be removed by a straight cut perpendicular to the long axis of the tenderloin. When such removal occurs, the fat trimming requirements shall apply to the remaining portion of the tenderloin.

Packaging and Packing - Good commercial packaging and packing affording adequate protection from the supplier to the receiving activity assuring delivery of a fresh wholesome product is acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-6589	BEEF LOIN, TOP SIRLOIN BUTT, BONELESS, frozen, USDA IMPS, Item No. 184

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range: 6-7 lb; 7-9 lb; 9-11 lb; 11-up lb

* Average Surface Fat: 3/4 inch
  1/2 inch

Tying: If specified, individual roasts may be held intact by string tying parallel to the cut surface made by separating the loin from the round or may be enclosed in a stretchable netting provided it complies with the Regulations Governing the Meat Inspection of the US Department of Agriculture.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEETS, CANNED, US Grade A, US Standards for Grades
8915-00-132-7754	Whole, size 3 or 4 (small) or slices, small or medium size or any combination thereof, no. 303 size can
8915-00-127-8835	Whole, size 3 or 4 (small) or slices, small or medium size or any combination thereof, no. 10 size can
+ 8915-00-286-8060	Slices, small or medium size or any combination, no. 10 size can
+ 8940-00-134-9401	Whole, size 3 or 4 (small), dietetic pack, no. 303 size can
+ 8940-00-134-9402	Slices, small size, dietetic pack, no. 303 size can

Unit of Issue - CN

Shipping Unit Net Weight - No. 303 size can - 24 lb max
No. 10 size can - 39 lb max

Product Characteristics - Whole style: Means beets that retain the approximate original conformation of the whole beet. Size 3: 18 to, but not including, 25 whole beets per no. 303 can, or 125 to, but not including, 175 whole beets per no. 10 can; Size 4: 10 to, but not including, 18 whole beets per no. 303 can, or 75 to, but not including, 125 whole beets per no. 10 size can. Sliced style: Means slices of beets, irrespective of whether such slices are "corrugated", "fluted", "wavy", or "scalloped". Small size: Means slices of beets less than 2 inches in diameter; Medium size: Means slices of beets from 2 inches up to, but not including, 2-1/2 inches in diameter. Dietetic pack will have no salt or sugar added.

US Grade A: Possesses similar varietal characteristics, a normal flavor and odor, a good color, is practically free from defects, is tender, and is practically uniform in size and shape.

Determination as to style, drained weight, and grade shall be in accordance with the provisions of US Grade A of the US Standard for Grades of Canned Beets.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Product shall be packaged not less than 10 or 69 ounces, drained weight (DW) for size 3, whole beets, 9-1/2 or 68 ounces (DW) for size 4, whole beets, 10-1/4 or 69 ounces (DW) for small size, sliced beets and 9-3/4 or 68 ounces (DW) for medium size, sliced beets in no. 303 or no. 10 size cans, respectively. Cans shall be open-top style, with soldered side seams and compound-lined, double-seamed ends. Cans shall have double enameled body and enameled ends, or enameled body and enameled ends. Cans with or without commercial exterior coating shall be acceptable.

Packing, Level B - Twenty-four no. 303 size cans or 6 no. 10 size cans shall be packed into a snug-fitting fiberboard box, style RSC, top-or end-opening, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BERRIES, FROZEN, U.S. Standards for Grades
+ 8915-00-584-1652	BLACKBERRIES, heavy (60° Brix or higher) syrup pack or sugar pack (4 to 5 plus 1), US Grade A or B, 6 to 10 lb can
8915-00-143-0911	BLUEBERRIES, individually quick frozen, w/o packing medium or coating, US Grade A or B, 20 or 30 lb polyethylene bag
+ 8915-00-935-6829	RASPBERRIES, US Grade A, type of pack (a) (sugar) or (c) (heavy syrup), 6 to 10 lb can
8915-00-582-4070	RASPBERRIES, red, heavy (60° Brix or higher) syrup pack or sugar pack (4 to 5 plus 1), US Grade A or B, 6 to 10 lb can
+ 8915-00-935-6836	STRAWBERRIES, US Grade A, sliced, type of pack (a) (sugar), 6 to 10 lb can
+ 8915-00-130-6252	STRAWBERRIES, US Grade A, sliced or whole, type of pack (f) (1) (w/o packing medium or coating, individually quick frozen), 20 lb poly bag
8915-00-582-4053	STRAWBERRIES, sliced or whole, sugar pack (4 to 5 plus 1), US Grade A or B, 6 to 10 lb can

Unit of Issue - LB

Shipping Unit Net Weight - 60 lb max

Product Characteristics - US Grade A. Shall possess similar varietal characteristics, be practically free from defects, possess a good character, and a normal flavor and odor. US Grade B. Shall possess similar varietal characteristics, and a good color, shall be reasonably free from defects, possess a reasonably good character and a normal flavor and odor.

Determination of requirements as to grade shall be in accordance with the provisions of the applicable U.S. Standards for Grades of Frozen Berries, Frozen Blueberries, Frozen Raspberries or Frozen Strawberries.

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - Twenty pounds of product shall be packaged in a polyethylene bag made from not less than 0.0003 inch thick polyethylene. The bag shall be gusseted and closed by heat sealing or plastic wire tie. Six to 10 pounds of the product shall be packaged in an open-top style, round, metal can, with soldered side seam and compound-lined, double-seamed ends. Cans shall be hermetically-sealed.

Packaging, Level C - Commercial packaging of 20 pounds of product in a polyethylene bag or 6 to 10 pounds of product in metal cans shall be acceptable.

Packing, Level B - Product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEVERAGE BASE, liquid, 5 plus 1 yield, metal container only, for use w/carbonated beverage dispensers, ADCoP
8960-01-359-8063	Cherry Cola, natural flavoring, w/nutritive carbohydrate sweeteners
8960-00-458-8243	Cola, natural flavoring, w/nutritive carbohydrate sweeteners
8960-00-495-6778	Flavored comparable to DR. PEPPER, natural, or imitation flavoring, or any combination thereof, w/nutritive carbohydrate sweeteners
8960-00-458-8246	Lemon-lime, natural flavoring, w/nutritive carbohydrate sweeteners
8960-00-495-6782	Orange, natural or natural and imitation flavoring, w/nutritive carbohydrate sweeteners
8960-00-458-8248	Root beer, natural, or imitation flavoring or any combination thereof, w/nutritive carbohydrate sweeteners
8940-00-081-0851	Cola flavor, natural flavoring, low calorie
8940-00-081-0853	Flavored comparable to DR. PEPPER, natural, or imitation flavoring, or any combination thereof, low calorie
8940-00-081-0852	Lemon-lime flavor, natural low calorie

Unit of Issue - GL

Shipping Unit Net Weight - 44 lbs (4 gal)

<u>Product Characteristics</u> - Shall be of high commercial grade.

<u>Packaging and Packing</u> - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEVERAGE BASE, powder, imitation base, unsweetened, MIL-B-35023, as modified for 12 oz can, style 1 (fruit juice imitation or natural flavors or combination thereof)
+ 8960-00-616-5466	Lemon, w/added ascorbic acid, style 1 as modified (natural flavors only), w/o full complement of sugar, 12 oz can, type II, class A, flavor 2
+ 8960-00-449-5196	Assortment, w/added ascorbic acid, sugar sweetened, 45 34-gram packages per intermediate box, type II, class B, flavors 1,2,3,5, and 6

Flavor	No. Packages
Orange	9
Lemon	9
Lime	9
Grape	9
Cherry	9

Unit of Issue - CN; PG

Shipping Unit Net Weight - N/A

Product Characteristics - Shall be made from blends of flavoring substances with food acids, dextrose, coloring material and imitation or natural flavors or combinations thereof, as specified in the item description. Corn syrup solids, vegetable gum, sugar, sorbitol, emulsifying coating, entrapping and clouding agents may be used to the extent of 1% of the powder, provided that the total phosphorus content, calculated as P205, does not exceed 0.5%. Product shall be free flowing and readily soluble in cold water. Beverages shall possess characteristic bright color, distinct flavor and aroma reasonably characteristic of the freshly extracted fruit juice of the flavors specified. Beverages shall show no coagulation, gelatin, surface frothing or clouding, shall be free from foreign material and shall not tend to separate. Acid content of finished product shall be not less than 0.2%, and not more than 0.4% calculated as anhydrous citric. Moisture content shall be not more than 7.0%. In addition, the product shall contain not less than 20 milligrams (mg) nor more than 30 mg of ascorbic acid per quantity of powder required for 12 fluid ounces of finished beverage.

Packaging

Cans - Twelve ounces of the product shall be packaged in a 300 by 407, 211 by 414, or 307 by 306, open-top style, commercial round, metal can with welded side seams and compound-lined, double-seamed ends. The cans shall be hermetically sealed.

Envelopes - A net weight of 34.0 grams of beverage powder shall be packaged in an envelope with inner dimensions of 3-3/4 by 4-5/8 inches ± 1/8 inches. A minus 2 gram tolerance is allowed in any one envelope. All seams and closures shall be heat sealed. Forty-five envelopes (9 each) of the flavors specified in the item description shall be packaged in a folding or set-up paperboard carton.

Packing

Cans - Forty-eight cans of product shall be packed into a snug-fitting fiberboard box, style RSC, V3c, V3s, or V4s of Fed PPP-B-636.

Envelopes - Not more than 40 pounds of the product shall be packed in a snug-fitting, fiberboard box, style RSC, V3c, V3s, or V4s of Fed PPP-B-636. The fiberboard box shall be provided with a water-proof caseliner, which in turn is protected from metal stitches in the closure of the shipping container by a chipboard pad. Pressure sensitive tape shall be placed over the manufacturing joint of the shipping container to protect the caseliner from metal stitches of the joint.

Level C

Cans and Envelopes

Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEVERAGE BASE, powder, imitation base, CID A-A-20098
+ 8960-00-965-4766	Lemon, unsweetened, w/o added ascorbic acid, w/o full complement of sugar, 5 gal yield pg, type I, class A, flavor 2
+ 8960-00-965-4767	Lime, unsweetened, w/o added ascorbic acid, w/o full complement of sugar, 5 gal yield pg, type I, class A, flavor 3
8960-00-965-4765	Grape, unsweetened, w/ascorbic acid, 5 gal yield pg, 80 pgs per intermediate box, 2 intermediate boxes per shipping container, type II, class A, flavor 5
8960-00-965-4764	Cherry, unsweetened, w/ascorbic acid, 5 gal yield pg, 80 pgs per intermediate box, 2 intermediate boxes per shipping container, type II, class A, flavor 6
8960-01-086-1404	Strawberry, unsweetened, w/ascorbic acid, 5 gal yield pg, 80 pgs per intermediate box, 2 intermediate boxes per shipping container, type II, class A, flavor 9
8960-00-782-3132	Assortment, w/ascorbic acid, 5 gal yield pg, 80 pgs per intermediate box, 2 intermediate boxes per shipping container, type II, class A, flavors 1, 4, 5, and 6

Flavor	No. Packages
Orange	20
Lemon/Lime	20
Grape	10
Cherry	30

+ 8960-00-926-6030	Assortment, w/added ascorbic acid, w/o full complement of sugar, 80 5-gal yield packages per intermediate box, type II, class A, flavors 1, 2, 3, 5, and 6

Flavor	No. Packages
Orange	20
Lemon	10
Lime	10
Grape	10
Cherry	30

8960-01-069-6661	Fruit Punch, unsweetened, w/ascorbic acid, 5 gal yield pg, 80 pgs per intermediate box, 2 intermediate boxes per shipping container, type II, class A, flavor 7
8960-01-069-6662	Lemonade, unsweetened, w/ascorbic acid, 5 gal yield pg, 80 pgs per intermediate box, 2 intermediate boxes per shipping container, type II, class A, flavor 8
8960-00-965-4768	Orange, unsweetened, w/ascorbic acid, 5 gal yield pg, 80 pgs per intermediate box, 2 intermediate boxes per shipping container, type II, class A, flavor 1
8960-00-404-6061	Artificial grape, sugar sweetened or unsweetened, w/ or w/o ascorbic acid, 6 fluid oz yield pg, type I or II, class A or B, flavor 5
8960-01-323-2200	Cherry, artificially sweetened, w/ascorbic acid, 5 gal yield pg, 80 pgs per intermediate box, 2 intermediate boxes per shipping container, type II, class A, flavor 6
8960-01-323-3954	Fruit Punch, artificially sweetened, w/ascorbic acid, 5 gal yield pg, 80 pgs per intermediate box, 2 intermediate boxes per shipping container, type II, class A, flavor 7
8960-01-323-2199	Grape, artificially sweetened, w/ascorbic acid, 5 gal yield pg, 80 pgs per intermediate box, 2 intermediate boxes per shipping container, type II, class A, flavor 5
8960-01-323-3955	Lemonade, artificially sweetened, w/ascorbic acid, 5 gal yield pg, 80 pgs per intermediate box, 2 intermediate boxes per shipping container, type II, class A, flavor 8
8960-01-323-2198	Orange, artificially sweetened, w/ascorbic acid, 5 gal yield pg, 80 pgs per intermediate box, 2 intermediate boxes per shipping container, type II, class A, flavor 1

Unit of Issue - PG

Shipping Unit Net Weight - N/A

Product Characteristics - Beverage bases are prepared from natural or artificial flavors, or combinations thereof, and other ingredients. A beverage resembling the juice of the flavor indicated shall be produced when the base is mixed with water or water and nutritive carbohydrate sweetener. The beverage bases shall be of the following types, classes, and flavors:

Type I - without added ascorbic acid
Type II - with added ascorbic acid
  Class A - without full complement of sweetener
  Class B - with full complement of sweetener

Flavor:

1 - Orange	4 - Lemon Lime	7 - Fruit Punch
2 - Lemon	5 - Grape	8 - Lemonade
3 - Lime	6 - Cherry	9 - Strawberry

The beverage bases shall be uniformly blended, dry mixtures prepared from food grade materials and compounded using good manufacturing procedures. They may include flavor, acidulant, antioxidant, stabilizer, clouding agent, color, and other ingredients. The beverage bases shall be free flowing homogeneous mixtures, free from hard lumps and contain not more than 7 percent moisture. The beverage bases when mixed with water or water and nutritive carbohydrate sweetener, as per manufacturer's instructions, shall fully dissolve in not more than 2 minutes with constant stirring. The finished beverage shall be sediment free and have the color, aroma, taste, and appearance of the respective fruit flavor.

Commercial packaging.

Five-gallon yield. A net weight quantity of beverage bases (powdered) to make a 5-gallon yield shall be unit packed in an envelope that will afford protection against deterioration and damage during shipment and storage. The contractor may use his standard envelope when it meets these requirements. Eighty envelopes of product shall be intermediate packaged in a fiberboard box conforming to Style RSC, Class Domestic of PPP-B-636. The top and bottom flaps of the intermediate box shall be secured with tape. If metal stitches or staples are utilized in the manufacturer's joint of the intermediate box, the envelopes shall be protected by covering the metal fastener with tape. When specified, the variety of flavors placed within the intermediate box shall be as follows: 30 envelopes of cherry flavor, 10 envelopes of grape flavor, 20 envelopes of lemon-lime flavor, and 20 envelopes or orange flavor.

Six fluid ounce yield. A net weight quantity of beverage bases to make a 6 fluid ounce yield shall be packaged in accordance with good commercial practice.

Commercial packing.

Five-gallon yield. One-hundred-sixty envelopes (2 intermediate boxes) of beverage bases shall be packed in a fiberboard shipping container complying with the Uniform Freight Classification or National Motor Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of the shipping containers.

Six fluid ounce yield. A net weight quantity of beverage bases to make a 6 fluid ounce yield shall be packaged in accordance with good commercial practice.

Commercial packing.

Five-gallon yield. One-hundred-sixty envelopes (2 intermediate boxes) of beverage bases shall be packed in a fiberboard shipping container complying with the Uniform Freight Classification or National Motor Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of the shipping containers.

Six fluid ounce yield. Five-hundred packages of beverage bases shall be packed in a fiberboard shipping container complying with the Uniform Freight Classification or National Motor Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of the shipping containers.

Export packaging.

Five-gallon yield. A net weight quantity of beverage bases to make a 5-gallon yield shall be unit packed into an envelope that measures not more than 6-1/4 inches in length and 5 inches in width. All seams and closures shall be heat sealed. The envelope material shall be made by extruding or laminating 0.001 inch thick polyethylene to 0.00035 inch thick aluminum foil and laminating the plain side of the foil to sulfite or kraft paper having a base weight of 25 pounds per ream. The adhesive for laminating the foil to paper shall be a permanently-plastic, water-resistant material other than wax. The outside of the envelope shall be a natural kraft of similar brown color. Eighty envelopes of product shall be intermediate packaged in a fiberboard box conforming to Style RSC, Grade W5c of PPP-B-636. When the bottom flaps of the box are stitched or stapled, a paperboard pad shall be inserted between the metal fasteners and envelopes. When the manufacturer's joint of the box is fastened with stitches or staples, the metal fasteners shall be covered with tape. Each box shall be closed in accordance with Method IV as specified in the appendix of PPP-B-636. When specified, the variety of flavors placed within the box shall be as follows: 30 envelopes of cherry flavor, 10 envelopes of grape flavor, 20 envelopes of lemon-lime flavor, and 20 envelopes of orange flavor. Six fluid ounce yield. A net weight quantity of beverage bases to make a 6 fluid ounce yield shall be packaged in accordance with good commercial practice.

Export packing.

Five-gallon yield. One-hundred-sixty envelopes (2 intermediate boxes) of beverage bases shall be packed into a snug-fitting fiberboard box, constructed, closed, and reinforced in accordance with Style RSC, Grade V3c, V3s, or V4s of PPP-B-636. The contents of each container shall be enclosed in a waterproof case liner, fabricated and sealed in accordance with MIL-L-10547 for subsistence items. The case liner shall be protected from exposed metal fasteners on the inside of each shipping container by covering the fasteners with pressure-sensitive tape or paperboard pads. For distribution to Navy and Air Force, reinforcement shall be restricted to nonmetallic strapping or pressure-sensitive adhesive, filament-reinforced tape in accordance with the appendix of PPP-B-636.

Six fluid ounce yield. Five-hundred packages of beverage bases packages shall be packed in a snug-fitting fiberboard box, constructed, closed, and reinforced in accordance with Style RSC or RSC-L as applicable, Grade V3c, V3s, or V4s of PPP-B-636. Each shipping container packed with unboxed packages of product shall be provided with a fiberboard box liner as specified in PPP-B-636. The contents of each container shall be enclosed in a waterproof case liner, fabricated and sealed in accordance with MIL-L-10547 for subsistence items. The case liner shall be protected from exposed metal fasteners on the inside of each shipping container by covering the fasteners with pressure-sensitive tape or paperboard pads. For distribution to Navy and Air Force, reinforcement shall be restricted to nonmetallic strapping or pressure-sensitive adhesive, filament-reinforced tape in accordance with the appendix of PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEVERAGE, NONALCOHOLIC, CARBONATED, liquid, low calorie, 12 oz can, ADCoP
8940-01-061-2254	Cola flavor, natural flavoring
8940-01-061-2255	Ginger ale, natural, or imitation flavoring, or any combination thereof
8940-01-061-2256	Lemon-lime flavor, natural flavoring
8940-01-061-2257	Root beer flavor, natural, or imitation flavoring

Unit of Issue - CN

Shipping Unit Net Weight - 18 lbs (24 cans)

Product Characteristics - Shall be a high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected until delivery at receiving activity.

NATIONAL STOCK NUMBER	DESCRIPTION
	BEVERAGE, NONALCOHOLIC, CARBONATED, liquid, w/nutritive carbohydrate sweeteners, 12 oz can, ADCoP
8960-01-061-4604	Cola, natural flavoring
8960-01-061-2249	Ginger ale, natural, or imitation flavoring, or any combination thereof
8960-01-061-2251	Lemon-lime, natural flavoring
8960-01-061-2253	Root beer, natural, or imitation flavoring, or any combination thereof

Unit of Issue - CN

Shipping Unit Net Weight - 18 lbs (24 cans)

Product Characteristics - Shall be a high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BLUEBERRIES, CANNED, U.S. Standards for Grades, water pack
8915-00-127-1879	No. 10 size can, US Grade A or B, type (a) or (b)

Unit of Issue - CN

Shipping Unit Net Weight - No. 10 size can - 39 lb max

Product Characteristics - Water pack - packed in water.

Blueberries, US Grade A - possesses similar varietal characteristics, a very good color, are practically free from defects, possesses a good character, and a normal flavor and odor. US Grade B - possesses similar varietal characteristics, a good color, are reasonably free from defects, possess a reasonably good character, and a normal flavor and odor.

Determination of requirements as to grade shall be in accordance with the provisions of the U.S. Standards for Grades of Canned Blueberries.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Not less than 55.0 ounces (DW) of product shall be packaged into a no. 10 (603 by 700) size can. Cans shall be round, metal, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8915-01-138-1775	BLUEBERRIES, FRESH, U.S. Standards for Grades

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

Grade: US No. 1

* Size: Medium (130 to 189 berries per standard 2-gill cup)
Large (90 to 129 berries per standard 2-gill cup)

<u>Product Characteristics</u>: Shall consist of blueberries which are medium to large in size, dry, firm, fresh, clean, mature and well colored; which are not wet, moldy, soft, or crushed and which are practically free from foreign matter, stems, and green or excessively small berries. Not more than 10 percent, by volume, of the berries in any lot may be below the requirement of the grade but not more than one-half of this amount, or 5 percent, shall be allowed for defects causing serious damage, including therein not more than 1 percent for blueberries affected by mold or decay. Any lot of blueberries shall be considered as meeting the requirements of the grade, if the entire lot averages within the tolerances specified: Provided, that the defects in any container, based on sample inspection, do not exceed the following amounts: For a tolerance of 10 percent of more, individual containers may contain not more than one and one-half times the tolerance specified; and, for a tolerance of less than 10 percent, individual containers may contain not more than double the tolerance specified.

<u>Packaging</u>: Commercial packaging is acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BOLOGNA
+ 8905-00-582-1339	Chilled, beef and pork, predominantly beef, natural color, artificial casing, 7 to 12 lb, USDA IMPS, Item No. 801, formula B, color A, style A
8905-00-582-1346	Frozen, all meat, beef and pork, natural color, artificial casing, 7 to 12 lb ADCoP

Unit of Issue - LB

Product Characteristics - This product is a smoked, cooked sausage. The meat components consist of beef and pork very finely comminuted and stuffed in artificial casings. The interior cut surface is smooth, fine textured, light pink in background color and finely mottled with evenly distributed light to dark red flecks.

Packaging and Packing - Good commercial packaging and packing affording adequate protection from the supplier to the receiving activity assuring delivery of a fresh wholesome product is acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BOUILLON, DRIED, Fed EE-B-575
+ 8935-00-851-7060	Type IV (vegetable protein), class 1 (cubes), style B, 100 cubes per can
+ 8935-00-890-1146	Type IV (vegetable protein), class 2 (granulated), style D, 1 pound can
+ 8935-00-223-5514	Type I (beef extract), class 1 (cubes), style B, 100 cubes per can

Unit of Issue - CN

Shipping Unit Net Weight - 32 lb max

Product Characteristics - Type I, class 1. Shall consist of hydrolyzed protein, beef extract, monosodium glutamate, onion powder, autolyzed yeast, sugar, soluble celery flavoring, rendered beef fat, caramel coloring, salt, spice or spice flavorings, and other seasonings.

Type IV, classes 1 and 2. Shall consist of salt, autolyzed yeast, hydrolyzed protein, monosodium glutamate, hydrogenated vegetable fat, sugar, spices, or spice extractives, other seasoning and caramel coloring. The finished product shall be properly blended and shall have a characteristic flavor and odor; shall have a protein content of not less than 20%, a total solids content of not less than 96%, a salt (calculated as NaCl) content not exceeding 55%, and a total fat content not exceeding 10%.

Packaging, Level B - Cubes shall be individually and tightly wrapped in aluminum foil, 100 cubes per can, weighing 14 to 16 ounces. The metal cans shall be round, open-top style, with compound-lined, double-seamed ends, and key-opening band with reclosure feature or round, square, oval, rectangular or oblong cans, with both ends compound-lined, double-seamed in position with single friction plug closure.

Packaging, Level C - One-hundred individually wrapped cubes or one pound of granulated product shall be packaged in a metal can.

Packing, Level B - Thirty-two filled cans of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636.

Packing, Level C - Commercial shipping containers shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BREAD, fresh or frozen, CID A-A-20052
+ 8920-00-251-8907	White, enriched, pan baked, round top or sandwich, individually wrapped slices, Type I
8920-00-753-5776	White, enriched, pan baked, round top, sliced, Type I
8920-01-136-9632	White, enriched, pan baked, sandwich, sliced, Type I
+ 8940-00-251-8908	White, enriched, unsalted, low sodium, pan baked, round top or sandwich, individually wrapped slices, Type X, except unsalted, low sodium
+ 8940-00-251-8909	White, enriched, unsalted, low sodium, pan baked, round top or sandwich, Type X, except unsalted, low sodium
+ 8920-00-251-8910	Whole Wheat, enriched, pan baked, round top or sandwich, individually wrapped slices, Type II
8920-00-753-5779	Whole Wheat, pan baked, round top or sandwich, sliced, Type II
+ 8920-00-251-8890	Wheat, pan baked, round top or sandwich, individually wrapped slices, Type III
8920-00-753-5780	Wheat, pan baked, round top, sliced, Type III
+ 8920-00-251-8891	Raisin, pan baked, round top or sandwich, individually wrapped slices, Type IV
8920-00-753-5784	Raisin, pan baked, round top or sandwich, sliced, Type IV
+ 8920-00-251-8901	Rye, pan baked or hearth baked, round top, individually wrapped slices, Type V
8920-00-753-5783	Rye, hearth or pan baked, round top, sliced, Type V
8920-00-753-5778	White, French, hearth baked, unsliced, Type VI
8920-00-753-5777	White, Vienna, hearth baked, unsliced, Type VII

NATIONAL STOCK NUMBER	DESCRIPTION
8920-00-491-5370	Pumpernickel, hearth baked, sliced, Type VIII
+ 8920-01-375-0498	White, Italian, hearth baked, seasoned w/ garlic and butter, unsliced, Type XII

Unit of Issue - LB (When applicable, purchaser shall specify the number of slices per pound).

Shipping Unit Net Weight - N/A

Salient Characteristics: in accordance with CID A-A-20052.

a) Bread, white, enriched, pan baked, round top or sandwich, sliced, fresh or frozen shall be prepared from enriched hard wheat flour, water, salt, yeast and optional ingredients, if desired, and baked as individual loaves in rectangular pans. The product shall contain enrichment ingredients necessary to meet requirements of FDA Standard of Identity for enriched bread.

b) Bread, whole wheat, pan baked, round top or sandwich, sliced, fresh or frozen, shall be prepared from whole wheat flour, water, salt, yeast and optional ingredients such as gluten, if desired. The individual loaves shall be baked in rectangular pans.

c) Bread, part whole wheat, pan baked, round top or sandwich, sliced, fresh or frozen shall be prepared from a combination of hard wheat flour, water, salt, yeast and, if desired, optional ingredients. Not less than 25 percent nor more than 50 percent of whole wheat flour shall constitute the total farinaceous ingredients. The bread shall be baked as individual loaves in rectangular pans.

d) Bread, raisin, pan baked, round top or sandwich, sliced, fresh or frozen, shall be prepared from hard wheat flour, water, salt, yeast, Thompson seedless, soda dipped, unbleached or seeded Muscat raisins, with the optional addition of cinnamon and icing or frosting, and other ingredients, if desired. The individual loaves shall be baked in rectangular pans.

e) Bread, rye, hearth or pan baked, round top or sandwich, sliced, fresh or frozen shall be prepared from hard wheat flour, water, salt, yeast, shortening, sugar and, if desired, optional ingredients. Not less than 20 percent nor more than 40 percent of rye flour shall constitute the total farinaceous ingredients.

Product, if hearth baked, shall be baked directly on the oven surface or on perforated sheet pans or in baskets. If pan baked, bread shall be baked as individual loaves in rectangular pans and shall be round top variety.

f) Bread, white, French, hearth baked, unsliced, fresh or frozen shall be prepared from hard wheat flour, water, salt, yeast, shortening, sugar and optional ingredients, if desired, and baked under the accepted conditions for a hearth baked product.

g) Bread, white, Vienna, hearth baked, unsliced, fresh or frozen shall be prepared from hard wheat flour, water, salt, yeast, nonfat dry milk, shortening and optional ingredients, if desired, and baked under the accepted conditions for a hearth baked item.

h) Bread, pumpernickel, hearth baked, sliced, fresh or frozen shall be prepared from rye meal, hard wheat flour, water, salt, yeast and optional ingredients, if desired, and shall be baked under the accepted conditions for a hearth baked product.

i) Bread, white, Italian, hearth baked, seasoned w/ garlic and butter, unsliced, fresh or frozen shall be prepared from enriched hard wheat flour, water, yeast, salt, and optional ingredients such as corn syrup and/or sugar, vegetable oil, and gluten, if desired. The garlic and butter seasoning shall be prepared from butter and artificial and/or natural garlic flavors. The bread shall be baked under the accepted conditions for a hearth baked product.

After cooling, each loaf shall weigh one-half pound or more, as specified in the contract. Each loaf should have a firm and tender brown colored crust (except French and Vienna bread which will have a firm crisp crust); have a fine and even grain; and impart a pleasing flavor and aroma. The delivered product shall not be crushed or damaged. When fresh bread is specified, the bread shall not be more than 24 hours old upon arrival at receiving point. When frozen bread is specified, the fresh product shall be placed in a freezer within 6 hours after baking and frozen to a maximum of $0^{o}F$ ($-18^{o}C$) within 4 hours after being placed in the freezer. Age of the frozen packaged product shall not exceed 45 days at time of shipment or exceed $0^{o}F$ ($-18^{o}C$) during storage and delivery at destination.

<u>Packaging and Packing</u> - The bread shall be packaged in accordance with commercial practice. The package shall afford adequate protection against deterioration and physical damage during shipment from the supply source to the first consuming activity. Packing shall be in accordance with commercial packing complying with the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BREAD, ADCoP
+ 8940-01-373-8979	WHEAT, diet, fresh, light, low calorie, pan baked, round top or sandwich, sliced, 1 lb (454 gm)
+ 8940-01-373-8980	WHITE, diet, fresh, light, low calorie, enriched, pan baked, sliced, 1 lb (454 gm)
8920-01-066-8209	WHITE, Pita, fresh or frozen, pocket style or folding style (for Gyros)
+ 8920-01-134-3899	WHOLE WHEAT, special, 100% whole wheat flour
8920-01-303-3288	MULTI-GRAIN, fresh or frozen, pan baked, round top or sandwich, sliced

Unit of Issue - LB

Shipping Unit Net Weight - As specified

Product Characteristics:

Wheat or White, diet - shall be a high commercial grade product.

White, Pita - Shall be a high commercial grade product.

Multi-Grain - Shall be a high commercial grade product.

Whole Wheat - Shall be a whole wheat bread, label specifying 100% whole wheat flour used. No white flour shall be used. Caramel coloring used to produce a dark bread color in lieu of whole wheat flour in unacceptable. The pan style can either be a round top or sandwich loaf, 18 to 20 slices per pound. The weight or weight range will depend on style and use.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected until delivery to the receiving activity.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-00-464-2224	BREAD CRUMBS, breading, 5 lb pg, ADCoP

Unit of Issue - PG

Shipping Unit Net Weight - 50 lb max

Product Characteristics - Shall be high commercial grade. The product shall be free flowing, of uniform composition, and shall be free from objectionable odors, flavors, and foreign materials.

Packaging: The product shall be packaged to assure protection from deterioration or damage during shipment from the supply source to the first receiving activity. The supplier may use his standard practice when it meets these requirements.

Packing: The product shall be packed in accordance with the Uniform Freight or National Motor Freight Classification Rules.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-01-155-4044	BREAD DOUGH, FROZEN, white, unbaked, enriched, loaf shaped, 16 to 18 oz, ADCoP

Unit of Issue - LB

Shipping Unit Net Weight - 16 lbs

Product Characteristics - Shall be a high commercial grade

Packaging & Packing - good commercial packaging and packing affording adequate protection which meets the requirements of the Uniform Freight or National Motor Freight Classifications is acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BREAKFAST, INSTANT, DRY, 1.23 oz pg, 10 pgs per box, 6 boxes per shipping container, ADCoP
8940-01-173-4841	Artificial strawberry flavor
8940-01-173-4842	Artificial vanilla flavor
8940-01-173-4840	Chocolate flavor

Unit of Issue - BX

Shipping Unit Net Weight -

Product Characteristics - Shall be a high commercial grade

Packaging & Packing - Good commercial packaging and packing affording adequate protection which meets the requirements of the Uniform Freight or National Motor Freight Classifications is acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BREAKFAST SAUSAGE, USDA IMPS, Item No. 810
+ 8905-01-137-4360	Chilled
+ 8905-01-137-4361	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Style:

A - Artificial casings
B1 - Hog casings, linked
B2 - Hog casings, unlinked
F - Bulk

* Size:

1, 2, or 3 pound rolls
6-8, 8-10 links per pound
5, 6, 8, or 10 pound units

* **Packaging**:

Linked

a. One pound retail type packages packed not more than 10 pounds net weight per container.

b. Layer-packed 1 link deep with parchment, or waxed paper separators between layers in a 5 to 10 pound container.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-577-5993	BREAKFAST SAUSAGE, COOKED, frozen, skinless, beef and pork, predominantly pork, 19 to 21 links per lb, 5 or 10 lb layer pack box, USDA IMPS, Item No. 817, formula A, style C

Unit of Issue - LB

Product Characteristics: Breakfast sausage, cooked, is a linked sausage. The meat components consist of moderately coarse-cut pork and beef. The links shall be skinless and moderately uniform in length and diameter. The interior cut surface is moderately coarse in texture.

Packaging and Packing: Good commercial packaging and packing affording adequate protection which meets the requirements of the Uniform Freight or National Motor Freight Classifications is acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-01-155-6994	BROWNIES, FROZEN, chocolate or butterscotch, w/ or w/o nuts, w/ or w/o icing, baked, individual serving, individually wrapped, ADCoP

Unit of Issue - EA

Shipping Unit Net Weight -

Product Characteristics - Shall be of high commercial grade.

Packaging and Packing: Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BROTH, 1/4 oz pg, ADCoP
+ 8940-01-344-2889	Beef, low sodium, less than or equal to 10 mg per serving
+ 8940-01-344-2890	Chicken, low sodium, less than or equal to 5 mg per serving
+ 8940-01-344-2891	Vegetable, low sodium, less than or equal to 12 mg per serving

Unit of Issue - PG

Shipping Unit Net Weight -N/A

Product Characteristics - Shall be of high commercial grade.

Packaging and Packing: Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8950-01-358-2924	BROWNING AND SEASONING SAUCE, 1 gal container, ADCoP

Unit of Issue - GL

Shipping Unit Net Weight - 18 lbs

Product Characteristics - The browning and seasoning sauce shall be prepared from high food grade materials and processed using good manufacturing procedures. This ready-to-use sauce may be used to accelerate browning of meats and poultry during cooking, and to enhance the color(browning) and flavor of sauces, stews, soups, and casseroles. The sauce shall contain carmelized sugar and salt and may contain celery, parsley, carrots, parsnips, turnips, garlic, spices, vinegar and other ingredients excluding meat or meat extracts. The sauce shall be a smooth suspension that shall not stratify or separate.

Packaging and Packing: Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-01-082-1277	BROCCOLI, FRESH, US No. 1 Grade, U.S. Standards for Grades

Unit of Issue - LB

Shipping Unit Net Weight - 18 lbs

Product Characteristics - U.S. No. 1 "Consists of bunched stalks of Italian Sprouting Broccoli. Each bunch shall be free from decay, and damage caused by overmaturity, discoloration, freezing, wilting, dirt or other foreign material, disease, insects, mechanical or other means. The bud clusters in each bunch shall be generally fairly compact. Each bunch shall be neatly and fairly evenly cut off at the base, and well trimmed. Unless otherwise specified, the length of each stalk shall be not less than 5 inches or more than 9 inches.

Packaging and Packing: Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BROCCOLI, FROZEN, US Standards for Grades
8915-00-129-0825	Spears, 6 in. max lg, US Grade A or B, 2 to 5 lb pg, style (a)
+ 8915-00-935-6794	Spears, 6 in. max lg, US Grade A, 2 to 5 lb pg
+ 8915-00-935-6795	Short spears, US Grade A, 2 to 5 lb pg

Unit of Issue - 25 lb pg - LB

Shipping Unit Net Weight - 40 lb max

Product Characteristics - Spears. Consists of the head and adjoining portions of the stem, with or without attached leaves, ranging in length from not less than 3-1/2 inches to not more than 6 inches. Such spears may be cut longitudinally. Short spears. Consists of the head and adjoining portions of the stem, with or without attached leaves, ranging in length from not less than 1 inch to less than 3-1/2 inches and weighing more than 0.2 ounces. Such short spears may be cut longitudinally. Grade A. Shall possess similar varietal characteristics, a good color, shall be reasonably uniform in size, practically free from defects, possess a good character, good flavor, and a good odor; and within the limits prescribed in the US Standards for Grades of Frozen Broccoli, may be fairly uniform in size. Grade B. Shall possess similar varietal characteristics, a reasonably good color, reasonably good character, fairly good flavor and odor, be reasonably free from defects, and, within the limits prescribed in the US Standards for Grades of Frozen Broccoli, may or may not be fairly uniform in size.

Packaging, Level B - Not more than 5 pounds of the product shall be packaged in cartons which shall be overwrapped and completely heat-sealed. Alternatively, the product may be enclosed in a heat-sealable bag and the sealed bag enclosed in a carton. If a bag is used, the carton need not be overwrapped. The overwrapping or bag materials shall be plastic film or waxed paper. Alternatively, the carton may be a seal end carton.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B - Not more than 40 pounds of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BRUSSEL SPROUTS, FROZEN, US Standards for Grades
8915-00-127-7991	US Grade A or B, 2 to 5 lb pg
+ 8915-00-903-0130	US Grade A, 2 to 5 lb pg

Unit of Issue - 25 lb pg - LB

Shipping Unit Net Weight - 40 lb max

Product Characteristics - US Grade A. Shall possess similar varietal characteristics and good color, be practically free from defects, possess a good character, and a good flavor and odor. US Grade B. Shall possess similar varietal characteristics, a reasonably good color, be reasonably free from defects, possess a reasonably good character, and a good flavor and odor.

Determination of requirements as to grade shall be in accordance with the provisions of the applicable US grade of the US Standards for Grades of Frozen Brussels Sprouts.

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - The product shall be packaged in cartons which shall be over-wrapped and completely heat-sealed. Alternatively, the product may be enclosed in a heat-sealable bag and the sealed bag enclosed in a carton. If a bag is used, the carton need not be over-wrapped. The over-wrapping or bag materials shall be plastic film or waxed paper. Alternatively, the carton may be a seal end carton.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B - Not more than 40 pounds of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-00-044-1629	BURRITOS, FROZEN, beef and bean, prepared, 3 to 5 oz ea, institutional pack, ADCoP

Unit of Issue - DZ

Shipping Unit Net Weight - 36 lb max

Product Characteristics - Shall consist of a precooked filling w/ground beef and beans wrapped in a blanched tortilla made from enriched flour; seasoned with either dried chili peppers (red: regular or mild) or fresh green chili peppers (green: regular or mild).

Packaging - Two dozen individual burritos shall be packaged in a standard commercial carton.

Packing - Six standard commercial cartons, each containing 2 dozen individual burritos, shall be packed per standard commercial shipping container.

NOTE: Keep frozen; 0°F. or below.

NATIONAL STOCK NUMBER	DESCRIPTION
	BUTTER, CID A-A-20044
+ 8910-00-455-6354	Salted, US Grade A, 90 ready-to-serve patties per lb, type I, style 4(b)
+ 8910-00-782-3197	Unsalted, US Grade AA, 90 ready-to-serve patties per lb, 5 lb pg, type II, style 4(b)

Unit of Issue - LB

Shipping Unit Net Weight - 60 lb max

Product Characteristics - The butter shall be a soft yellowish or whitish emulsion of butterfat, milk, water, with or without salt, that is churned from milk complying with the quality requirements specified in the General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service. The butter shall have the characteristic odor, color, taste, and other characteristics associated with this item. It shall not be rancid, sour, discolored, moldy, and free from dirt, dust, foreign particles, and insects.

Patties - Cut 90 per pound shall be packaged in layers in 5-pound units and placed in commercially-acceptable waxed wrapper or coated carton. Ready-to-serve patties shall be placed individually on commercially-coated paperboard chips and individually covered with waxed or parchment paper. One-half pound of ready-to-serve patties shall be placed in a tray and the trays placed in units, each unit to be placed in a commercially-acceptable waxed wrapper.

Packaging and Packing - The product shall be packaged and packed in commercially acceptable containers except when specified by the contract or purchase order. The contract or purchase order shall specify the type, grade, and style of product desired. The product must be adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BUTTER, salted, CFR 58.2621-.2635
8910-00-935-6776	US Grade A, 90 patties per lb, 5 lb pg
8910-00-616-0038	US Grade A, 1 lb print or 4 prints of 1/4 lb ea
8910-00-926-9962	US Grade AA or A, 90 ready-to-serve patties per lb

Unit of Issue - LB

Shipping Unit Net Weight: 1 lb print or 4 1/4 lb ea - 60 lbs
90 patties per lb - 5 lb pg - 60 lbs
90 ready-to-serve patties - 30 lbs

Product Characteristics - Will be high commercial grade meeting grade requirements of the U.S. Standards for Grades of Butter.

Packaging and Packing - Commercial packaging and packing is acceptable providing product is adequately protected until delivery to receiving activity.

NATIONAL STOCK NUMBER	DESCRIPTION
	BUTTER, (Surplus Donated), salted, US Grade B or better (not authorized for commissary resale)
8910-00-935-6709	90 ready-to-serve patties
8910-00-782-3193	1 lb print or 4 prints or 1/4 lb ea

Unit of Issue - LB

Shipping Unit Net Weight - 60 lbs

Product Characteristics - N/A

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	BUTTERMILK, CID A-A-20113, Group A (Pasteurized)
+ 8910-00-935-6777	Type III (cultured buttermilk), Class 2 (cultured lowfat buttermilk)
+ 8910-00-450-5861	Type III (cultured buttermilk), Class 2 (cultured lowfat buttermilk)
+ 8910-00-450-5862	Type III (cultured buttermilk), Class 1 (cultured buttermilk)

Unit of Issue - CO

Shipping Unit Net Weight - N/A

Raw Material Requirements - The raw milk used in the preparation of cultured buttermilk and cultured whole milk buttermilk shall be produced in localities having and enforcing milk ordinances that conform to the requirements for grade A raw milk for pasteurization as defined in the "Grade A Pasteurized Milk Ordinance - 1965, Recommendations of the Public Health Service".

Product Characteristics - Product shall possess a pleasing and desirable characteristic aroma and acid flavor and shall be free from undesirable flavors and odors. The body shall be smooth, uniform, and of medium consistency. The products shall be free from undesirable gas formation, wheying-off, and be practically free from entrapped air. The contracting officer will specify the percent milkfat, within allowed range, desired for type II. When specified, the product shall contain 400 IU of vitamin D and not less than 2000 IU of vitamin A per quart within the limits of good manufacturing practices. The bacterial limit for all types of finished product shall not exceed a coliform count of 10 per ml. The products shall be prepared and processed in accordance with CID A-A-20113 and the appropriate referenced paragraph of 21 CFR 131.

Packaging, Level C - The product shall be packaged in single or multi-service containers of the capacity specified by the contracting officer (1/2 pint, quart, 1/2 gallon). Containers shall afford adequate and proper protection of contents.

Packing, Level C - The products shall be packed in commercial containers which are acceptable by common carrier for safe shipment to the destination specified.

NATIONAL STOCK NUMBER	DESCRIPTION
8910-01-226-3365	BUTTERMILK, DRY, cultured, powdered, 14-1/2 oz can, ADCoP

Unit of Issue - CN

Shipping Unit Net Weight - 24 cns - 21 lbs
48 cns - 43 lbs

Product Characteristics - Shall be of high commercial grade. Product shall be free flowing and readily soluble in cold water. Product shall possess a pleasing and desirable characteristic aroma and acid flavor and shall be free from undesirable flavors and odors. The body shall be smooth, uniform, and of medium consistency. It shall show no coagulation, gelatin, surface frothing or clouding, shall be free from foreign material and shall tend not to separate.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected until delivery to the receiving activity. The shipping container shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CABBAGE, FRESH, 1-1/2 to 5 lb, US No. 1 Grade, U.S. Standards for Grades
8915-00-616-0194	Danish, Domestic, Pointed, or Savoy
8915-00-616-0193	Red

Unit of Issue - LB

Product Characteristics - Consists of heads of cabbage of one variety or similar varietal characteristics, which are of reasonably solidity, and not withered, puffy, or burst, and free from soft rot and seedstems and from damage caused by discoloration, freezing, disease, insects, mechanical or other means. Stems shall be cut to extend not more than 1/2 inch beyond the point of attachment of the outermost leaves. Unless otherwise specified by the contracting officer, each head shall be well trimmed. The tolerances for defects, size and trim shall be in accordance with the provisions of the US no. 1 grade of the U.S. Standards for Cabbage.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, cabbage shall be packed in commercial containers which are clean, sound, well-filled and securely covered. Each container shall be packed so that the cabbage in the shown face shall be reasonably representative in size, color, and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-401-8478	CABBAGE, FRESH, green, shredded, table ready, CID A-A-20152, variety I, thickness 1

Unit of Issue - LB

Product Characteristics - Cabbage shall be of mature green varieties, unless otherwise specified by the contracting officer. Shall be prepared from cabbage, with core removed, uniformly cut (sliced) to yield shreds approximately 1/8 inch in thickness, or other thickness as specified by the contracting officer. Shreds shall be firm, fresh and crisp and not soft or tough. The shreds shall not be bitter in flavor. Product shall be practically free from defects such as large pieces of leaves, pieces of dead leaves, pieces of core, spotted shreds or other similar blemishes. Determination of product requirements shall be in accordance with the criteria specified in CID A-A-20152.

Packaging, Level C - Commercial packaging in a polyethylene bag, of the quantity specified by the contracting officer, shall be acceptable.

Packing, Level C - Commercial packing in a shipping container in accordance with the Uniform Freight Classification Rules or National Motor Freight Rules, as applicable, shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CAKE, FRESH, baked, individually packaged, CID A-A-20055, type I
8920-00-582-1400	Coffee, class 1
8920-00-935-4877	Layer or layers, class 2
8920-00-935-4876	Loaf, class 3

Unit of Issue - EA

Shipping Unit Net Weight - As specified

Product Characteristics - Cakes shall be properly baked and shall not be soggy from underbaking or excessively dried out or burned from overbaking. Cakes shall be individually packaged after baking. The cakes shall be packaged to assure protection from physical damage, dirt, filth, or other contamination. When specified, the cakes shall contain fruits, candied fruits, chocolate pieces, candy pieces, pecans, walnuts, spices, or coconut. When the cakes are bisected vertically with a sharp knife, they shall show crumb, and filling (if used), in a nearly symmetrical pattern and uniform texture from side to side. The cakes and icing (if specified) shall be free from fissures or cracks other than those normally characteristic of the cake. The icing shall be uniform in thickness, covering the top, sides, or completely, as applicable to the type of cake specified, and shall show minimal adherence to the packaging material, so that the cake can be removed without damage. The cakes shall have a moist mouth feel, possess a flavor typical of the product, and shall be free from objectionable flavors and odors. The net weight and contents per container shall be as specified. Cakes shall be shipped as soon as practical after packaging and in no case shall exceed 72 hours from date of pack to receipt. In addition to the above requirements, class 2 cakes shall have the number of layers indicated along with the predominant flavor or flavors of the layers in the contract agreement. The icing on the top and sides of the cake shall be uniform in thickness. Filling in the center, between layers, shall be as uniform as practical.

Packaging and Packing - The cakes shall be preserved, packaged, packed, labeled, and case marked in accordance with good commercial practice. Shipping containers shall comply with the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-01-155-6990	CAKE, FRESH, w/ or w/o filling, w/ or w/o icing, baked individual serving, 8, 10, or 12 individually wrapped units per box, 12 boxes per shipping container, ADCoP

Unit of Issue - EA

Shipping Unit Net Weight - N/A

Product Characteristics - The cupcakes shall be properly baked as individual units and shall not be soggy or scorched. They shall be individually packaged. The cake and icing when specified, shall be typical of the flavor specified and shall be free of cracks and dryness. The icing on all cakes, when specified, shall not adhere to the packaging material. The net weight and count per package shall be specified in the contract agreement. Age of product at time of shipment shall not exceed 24 hours.

Packaging and Packing - The cakes shall be packaged in accordance with commercial practice. The package shall afford adequate protection against deterioration and physical damage during shipment from the supply source to the first consuming activity. Packing shall be in accordance with commercial packing complying with Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CAKE, FROZEN, baked, individually packaged, CID A-A-20055, type II
8920-00-043-5350	Loaf, class 3
8920-00-043-5319	Round, class 4
8920-00-043-5336	Sheet, class 5

Unit of Issue - EA

Shipping Unit Net Weight - N/A

Product Characteristics - Cakes shall be properly baked and shall not be soggy from underbaking or excessively dried out or burned from overbaking. Cakes shall be individually packaged after baking. The cakes shall be packaged to assure protection from physical damage, dirt, filth, or other contamination. When specified, the cakes shall contain fruits, candied fruits, chocolate pieces, candy pieces, pecans, walnuts, spices, or coconut. When the cakes are bisected vertically with a sharp knife, they shall show crumb, and filling (if used), in a nearly symmetrical pattern and uniform texture from side to side. The cakes and icing (if specified) shall be free from fissures or cracks other than those normally characteristic of the cake. The icing shall be uniform in thickness, covering the top, sides, or completely, as applicable to the type of cake specified, and shall show minimal adherence to the packaging material, so that the cake can be removed without damage. The cakes shall have a moist mouth feel, possess a flavor typical of the product, and shall be free from objectionable flavors and odors. The net weight and contents per container shall be as specified. Cakes shall be shipped as soon as practical after packaging and in no case shall exceed 72 hours from date of pack to receipt. In addition to the above requirements, class 2 cakes shall have the number of layers indicated along with the predominant flavor or flavors of the layers in the contract agreement. The icing on the top and sides of the cake shall be uniform in thickness. Filling in the center, between layers, shall be as uniform as practical.

Packaging and Packing - The cakes shall be preserved, packaged, packed, labeled, and case marked in accordance with good commercial practice. Shipping containers shall comply with the Uniform Freight Classification or National Motor Freight Classification, as applicable. Shipping containers shall be marked on top with the following precautionary markings, in letters not less than 1 inch high:

KEEP FROZEN (0°F OR BELOW)

NATIONAL STOCK NUMBER	DESCRIPTION
8920-01-155-6993	CAKE, FROZEN, coffee, carrot, pound, blueberry, banana, or chocolate, w/ or w/o icing, baked, individual serving, 36 to 60 individually wrapped units per shipping container, ADCoP

Unit of Issue - EA

Shipping Unit Net Weight - N/A

Product Characteristics - The cake shall have been fully baked in a round pan, loaf pan or sheet pan, as specified in the contract agreement and individually packaged. It shall not be soggy or scorched and have a flavor characteristic of the particular type of cake and icing (specified). The cake and icing (if specified) shall not exhibit any cracks or dryness. If frosting is specified, it shall not adhere to the packaging material. When specified in the contract agreement, the cake shall contain fruits, candied fruits, chocolate pieces, candy pieces, walnuts, pecans, spices or coconut. After baking, the fresh cake shall be placed in a freezer within 6 hours after baking and frozen to a maximum of $0^{o}F$ ($-18^{o}C$) within 4 hours after being placed in the freezer. Age of frozen product at time of shipment shall not exceed 45 days; shipping and storage temperature shall not exceed $0^{o}F$ ($-18^{o}C$). The net weight of the cake shall be as specified in the contract agreement. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act, and regulations promulgated thereunder.

Packaging and Packing - The cake shall be packaged in accordance with commercial practice. The package shall afford adequate protection against deterioration and physical damage during shipment from the supply source to the first consuming activity. Packing shall be in accordance with commercial packing complying with Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-126-8801	CANTALOUPES, FRESH, 15 to 23 size, US No. 1 Grade, U.S. Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of cantaloupes of one type which are mature and have good internal quality but are not overripe or soft or wilted, are well formed, well netted, and free from decay, wet slip and sunscald, and from damage caused by any defect or combination of defects which materially detracts from the appearance, or the edible or shipping quality of the cantaloupe. The tolerances for defects shall be in accordance with the provisions of US No. 1 grade of the U.S. Standards for Grades of Cantaloupes.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, cantaloupes shall be packed into commercial crates, which are clean, sound, well-fitted, and securely covered. Each container shall be packed so that the cantaloupes in the shown face shall be reasonably representative in size and quality of the contents of the container. Each container shall be well-fitted, but the contents shall not show excessive or unnecessary bruising because of overfill.

NATIONAL STOCK NUMBER	DESCRIPTION
	CARROTS, CANNED, US Grade A, U.S. Standards for Grades of Canned Carrots
8915-00-634-2436	Sliced or quartered, no. 10 size can, style (b) or (c)
+ 8940-00-851-7069	Sliced or diced, dietetic pack (low sodium), no. 303 size can
+ 8915-00-127-8854	Diced, no. 10 size can

Unit of Issue - CN

Shipping Unit Net Weight - No. 303 size can - 24 lb max
No. 10 size can - 40 lb max

Product Characteristics: Diced. Consists of units produced by cutting whole carrots into cubes having edges, other than the rounded outer edges, measuring approximately 1/2 inch or less. Quartered. Consists of quarters of carrots produced by cutting whole carrots longitudinally into four approximately equal units. Whole carrots cut longitudinally into six units approximating the size and appearance of the quartered carrots are also permitted in this style. Sliced. Consists of carrot slices produced by slicing whole carrots transverse to the longitudinal axis. Grade A. Possesses similar varietal characteristics, a normal flavor and odor, a good color, practically free from defects, tender, and practically uniform in size and shape. The determination of requirements as to style, drained weight, and grade shall be in accordance with the provisions of US grade A of the U.S. Standards for Grades of Canned Carrots.

Packaging, Level C - Not less than 9-1/2 ounces (DW) or 72 ounces (DW) of diced carrots shall be packaged in a no. 303 size can or no. 10 can respectively. Not less than 10-1/2 ounces (DW) or not less than 70 ounces (DW) of quartered carrots, and not less than 9-1/2 ounces (DW) or not less than 68 ounces (DW) of sliced carrots shall be round, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends. Cans shall have interior enameled ends and plain body, or interior enameled ends and enameled body.

Packing, Level B - Twenty-four no. 303 size cans or 6 no. 10 size cans shall be packed into a snug-fitting fiberboard box, style RSC, top-or end-opening, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CARROTS, FRESH, ready-to-use, CID A-A-21191
8915-00-483-1349	Style I (Whole)
+ 8915-00-191-2894	Style III (Quarters)
+ 8915-00-483-1348	Style IV (Slices)
+ 8915-00-483-1350	Style V (Diced)
+ 8915-00-483-1351	Style VI (Strips)
+ 8915-00-191-2895	Style VII (Shredded)

Unit of Issue - LB

Shipping Unit Net Weight - N/A

Product Characteristics - Whole. Means 1 to 1-1/2 inch diameter carrots that retain the approximate conformation of a whole carrot. Quarters. Means carrots cut longitudinally into four approximately equal units. Carrots cut longitudinally and crosswise into six or eight units approximately the size and appearance of quartered carrots may also be specified. Sliced. Means carrots sliced transversely to the longitudinal axis. Sliced shall be 3/4 to 1-1/4 inches in diameter and 3/16 or 1/4 inch in thickness as specified. Diced. Means carrots consisting of 1/4 inch or 3/8 inch cubed-shaped units as specified. Sticks or strips. Means carrots that consist of longitudinally cut strips and includes such forms as French style and sticks as specified. Shredded or "grated". Means carrots that consist of medium cut shreds obtained by shredding in accordance with good commercial practice. Ready-to-use carrots shall be clean and sound products prepared from the fresh root of the carrot plant (Daucus carota) by washing with potable water, sorting, peeling, trimming and cutting in accordance with good commercial practice. Product shall be kept under refrigeration to maintain quality, greater than 32^0F but not more than 40^0F are recommended.

Packaging and Packing:

Packaging One pound of carrots shall be packaged in a polyethylene bag in accordance with good commercial practice.

Packing Twenty four pounds of packaged product shall be packed in fiberboard boxes complying with Uniform Freight Classification Rules or National Motor Freight Rules, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-127-8019	CARROTS, FRESH, topped, US No. 1 Grade and US No. 1 Jumbo Grade, U.S. Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of topped carrots of similar varietal characteristics which are well trimmed, firm, fairly smooth, and not badly misshapen, free from soft rot and from damage by any defect which materially affects the appearance, edible or shipping quality of the individual carrot or the general appearance of the carrots in the container, or causes a loss of more than 5% by weight, in the ordinary preparation for use. US No. 1 Grade. Unless otherwise specified by the contracting officer, the diameter of each carrot shall be not less than three-fourths of an inch nor more than 1-1/2 inches and the length shall not be less than 5 inches. US No. 1 Jumbo Grade. The diameter of each carrot shall be not less than 1 inch nor more than 2-1/2 inches, and the length shall be not less than 5 inches.

The tolerances for defects, diameter and length shall be in accordance with the provisions of US no. 1 grade or US no. 1 jumbo grade, as applicable, of the U.S. Standards for Grades of Topped Carrots.

Packaging, Level B, Fed PP-F-685 - Carrots shall be packaged in a new perforated polyethylene bag of suitable size to contain 5 pounds of the product. Alternatively, the carrots shall be packed directly into the shipping container.

Packaging, Level C - Commercial packaging is acceptable.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, carrots shall be packed in commercial cartons, crates, or sacks which are clean, sound, well-filled, securely-closed, nailed sewed or covered.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-162-5087	CARROTS, FROZEN, slices, US Grade A, 2 to 5 lb pg, U.S. Standards for Grades of Frozen Carrots, style (d)

Unit of Issue - LB

Shipping Unit Net Weight - 40 lb max

Product Characteristics - Shall possess similar varietal characteristics, a normal flavor and odor, and good color, shall be practically uniform in size and shape, be practically free from defects and shall be tender. Determination of requirements as to grade shall be in accordance with the provisions of US grade A of the U.S. Standards for Grades of Frozen Carrots.

Packaging and Packing, Fed PPP-F-690

Packaging, level B - Product shall be packaged in cartons, which shall be overwrapped and completely heat sealed. Alternatively, the product may be inclosed in a heat sealable bag and the sealed bag inclosed in a carton. If a bag is used, the carton need not be overwrapped. The overwrapping or bag material shall be plastic film or waxed paper. Alternatively, the carton may be a seal end carton.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B - Not more than 40 pounds of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636. When specified by the contracting officer, the shipping container shall be style RSC, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-01-085-9653	CATFISH, WHOLE, frozen, headless, dressed, w/o fins, skinless, US Grade A, 5 to 9 oz ea, 50 CFR, Part 267-Interim U.S. Standards for Grades of North American Freshwater Catfish and Products Made Therefrom, type (2), style (2)

Unit of Issue - LB

Shipping Unit Net Weight - N/A

Product Characteristics - Shall meet the Grade requirements of US Standards of Grades.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CATSUP, TOMATO, individual servings, US Standards for Grades
8950-00-616-5479	CATSUP, TOMATO, made from strained liquid obtained from mature tomatoes of red or reddish varieties or from (or in part from) residual tomato material from canning, regular flavor having normal to minimum seasoning added, equivalent to US Grade A quality, (consistency flow range of 3.0 to 6.5 centimeters), average net wt not less than 11 gm boat, cup, or individual serving size bag
+ 8940-01-343-8203	CATSUP, TOMATO, dietetic, fat free, low sodium, low calorie, less than or equal to 5 calories per serving, 12 gm individual serving

Unit of Issue - HD

Shipping Unit Net Weight - 6 lbs (200 units)

Product Characteristics - The product shall possess the requirements stated above in the item description. The catsup shall possess good color, consistency, flavor, finish, be practically free from defects, and have a total solids content of not less than 33 percent by weight. These features must all meet the requirements listed in the U.S. Standards for Grades for Tomato Catsup (U.S. Grade A).

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CATSUP, TOMATO, US Grade A, (consistency flow range 3.0 to 6.5 centimeters), U.S. Standards for Grades
8950-00-127-9790	14 oz bottle
8950-00-127-9789	No. 10 size can

Unit of Issue - BT; CN

Shipping Unit Net Weight - 14 oz bottle - 21 lb max
No. 10 size can - 43 lb max

Product Characteristics - Possesses a good color, good consistency, good flavor, good finish, is practically free from defects, and has a total solids content of not less than 33%, by weight. Determination of requirements as to grade shall be in accordance with the provisions of US grade A of the U.S. Standards for Grades of Tomato Catsup.

Packaging, Level C - Bottles. Commercial packaging shall be acceptable. Glass bottles sealed with a vacuum twist-off cap shall have the inside of the cap coated with a suitable enamel, as well as a suitable sealing compound to effect a hermetic closure. Cans, Fed PPP-C-29. Not less than 114 ounces of product shall be packaged in a 603 by 612 or a 603 by 700 size can, round, metal, open-top style, with soldered side seam and compound-lined, double-seamed ends, with fully-enameled interior, or interior enameled ends with plain body. Cans with or without commercial exterior coating shall be acceptable.

Packing, Level B - Bottles, Fed PPP-G-460. Twenty-four bottles shall be packed into a fiberboard box, style RSC or CSSC, type CF, class weather resistant, grade W5c of Fed PPP-B-636. Boxes shall have interior liners, pads and partitions. Bottles packed 24 per commercial shipping case commonly used for the product shall be overpacked in a V3c fiberboard case. Cans, Fed PPP-C-29. Six cans of product shall be packed into a snug-fitting, fiberboard shipping container, top- or end-opening, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-127-7982	CAULIFLOWER, FRESH, US No. 1 Grade, U.S. Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of heads of cauliflower in which the curds are clean, compact, white, creamy white, or cream color and not less than 4 inches in diameter; jacket leaves shall be fresh, closely-trimmed, unless otherwise specified by the contracting officer, and fairly clean; shall be free from soft or wet decay; free from damage caused by bruising, cuts, discoloration, enlarged bracts, fuzziness, hollow stem, insects, mold, riciness, wilting and other means; shall be free from serious damage by any cause. The tolerances for defects and size shall be in accordance with the provisions of US no. 1 grade of the U.S. Standards for Grades of Cauliflower.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, cauliflower shall be packed into commercial crates, or cartons, which shall be clean, sound, well-filled and securely covered. Each container shall be packed so that the cauliflower in the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled, but the contents shall now show excessive or unnecessary bruising because of overfill.

NATIONAL STOCK NUMBER	DESCRIPTION
	CAULIFLOWER, FROZEN, U.S. Standards for Grades of Frozen Cauliflower
+ 8915-00-903-0129	Grade A, 2 to 5 lb pg
8915-00-160-6156	Grade A or B, 2 to 5 lb pg

Unit of Issue - PG

Shipping Unit Net Weight - 40 lb max

Product Characteristics - Grade A. Shall possess similar varietal characteristics, a good color, a good flavor and odor, be practically free from defects, and possess a good character. Grade B. Shall possess similar varietal characteristics, a fairly good flavor and odor, reasonably good color, be reasonably free from defects, and possess a reasonably good character.

Determination of requirements as to grade shall be in accordance with the provisions of the applicable grade of the US Standards for Grades of Frozen Cauliflower.

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - The product shall be packaged in cartons which shall be overwrapped and completely heat-sealed. Alternatively, the product may be inclosed in a heat sealable bag and the sealed bag inclosed in a carton. If a bag is used, the carton need not be overwrapped. The overwrapping or bag materials shall be plastic film or waxed paper. Alternatively, the carton may be a seal end carton.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B - Not more than 40 pounds of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, or V4s of Fed PPP-B-636.

Packing, Level C - Commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CELERY, FRESH, Pascal, washed, US No. 1 Grade, 24 to 48 size, US Standards for Grades
8915-00-252-3783	Not packaged individually, domestic or export
8915-00-926-4925	Packaged individually, packed in fiberboard boxes for export

Unit of Issue - LB

Product Characteristics - Consists of stalks of washed, Pascal celery of similar varietal characteristics which are fairly well developed, fairly well formed, washed, well trimmed, fairly compact, and which are free from blackheart and softrot and from damage caused by freezing, growth cracks, horizontal cracks, pithybranches, seedstems, suckers, dirt, doubles, wilting, blight, other disease, insects, mechanical or other means. The average midrib length of the outer whorl of branches shall be not less than 6 inches, unless otherwise specified by the contracting officer. Tolerances for defects and off length stalks and midribs shall be in accordance with the provisions of US no. 1 grade of the US Standards for Celery.

Packaging, Level B, Fed PPP-F-685 - Celery shall be packaged in perforated, gusseted, polyethylene bags, with the opening 8 inches by 4 inches and the depth of the bag 21 inches.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, celery shall be packed in commercial containers which are clean, sound, well-filled and securely covered. Each container shall be packed so that the celery on the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8940-01-086-0854	CEREAL, CREAM OF RICE, quick cooking, dietetic, low sodium, 16 oz box

Unit of Issue - BX

Shipping Unit Net Weight - 14 lbs

Product Characteristics - Shall be of a high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CEREAL, GRANOLA, LOWFAT, CID A-A-20000
8920-01-364-8964	w/ fruit, 70 or 72 individual serving size pgs per intermediate box, type IV, class 7
8920-01-364-8965	w/ fruit, bulk pack, 100 to 112 oz bg, 2 to 4 bgs per case, for use w/ cereal dispenser, type IV, class 7

Unit of Issue - BX

Shipping Unit Net Weight: Ind. Serving Size - 2 lbs
Bulk Pack - 28 lbs

Product Characteristics - Granola cereal and dried fruit shall be an agglomeration of rolled oats with optional ingredients including coconut, brown sugar, honey, nuts, sesame seeds, etc.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. Seventy or seventy-two individual serving-size packages as described in the item description shall be packed in an intermediate box, 4 intermediate boxes per shipping container. Bulk pack shall consist of 2 to 4 bags of approximately 110 to 112 oz. placed in a shipping container. The shipping containers shall comply with Uniform Freight Classification or National Motor Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of fiberboard boxes.

NATIONAL STOCK NUMBER	DESCRIPTION
	CEREALS, ready-to-eat, CID A-A-20000,
8920-00-127-8938	BRAN FLAKES, 25% to 40% bran, 70 or 72 individual serving size pgs per intermediate box, type I, class 5
+ 8920-00-940-7141	BRAN FLAKES, 25% to 40% bran, individual serving size, 1 oz disposable plastic bowl, type I, class 5
+ 8920-00-062-3936	BRAN FLAKES, 25% to 40% bran, 14 oz box, type I, class 5
8920-00-164-0448	BRAN FLAKES, 25% to 40% bran, w/raisins, 70 or 72 individual serving size pgs per intermediate box, type I, class 6
8920-01-082-2311	BRAN FLAKES, w/raisins, 25% to 40% bran, 11/4 oz self serve container, disposable plastic or plastic coated bowl, for maneuvers and field training only, type I, class 6
8920-01-361-6151	BRAN FLAKES, w/raisins, 25% to 40% bran, bulk pack, 26 to 76 oz bg, 4 bgs per pg, for use w/ cereal dispenser, type I, class 6 as modified to include bulk pack
+ 8920-00-191-6063	BRAN SHRED, 5/8 oz package, type I, class 7
8920-00-238-7129	BRAN SHRED, 70 or 72 individual serving size pgs per intermediate box, type I, class 7
+ 8920-00-272-3280	CORN, PUFFED, gun-puffed, 5/8 oz individual serving size pgs, type I, class 3
8920-00-464-2151	CORN, PUFFED, 70 or 72 individual serving size pgs per intermediate box, type II, class 6
8920-00-273-8192	CORN, PUFFED, coated, w/fruit, cinnamon, or other flavoring, w/ or w/o fruit added, 70 or 72 individual serving size pgs per intermediate box, type II, class 4
8920-00-924-7627	CORN, PUFFED, coated, 3/4 oz self serve container, disposable plastic or plastic coated bowl, for maneuvers and field training only, type II, class 4

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8920-00-940-7143	CORN FLAKES, individual serving size, 3/4 oz disposable plastic bowl, type II, class 1
8920-00-125-8447	CORN FLAKES, 70 or 72 individual serving size pgs per intermediate box, type II, class 1
+ 8920-00-191-6051	CORN FLAKES, 18 oz box, type II, class 1
8920-00-272-8939	CORN FLAKES, coated, 70 or 72 individual serving size pgs per intermediate box, type II, class 2
8920-00-940-7142	CORN FLAKES, coated, 1 oz self serve container, disposable plastic or plastic coated bowl, for maneuvers and field training only, type II, class 2
+ 8920-00-272-8914	CORN FLAKES, coated, 10 oz box, type II, class 2
8920-01-361-6150	CORN FLAKES, bulk pack, 26 to 76 oz bg, 4 bgs per pg, for use w/ cereal dispenser, type II, class 1 as modified to include bulk pack
8920-01-361-5240	CORN FLAKES, coated, bulk pack, 26 to 76 oz bg, 4 bgs per pg, for use w/ cereal dispenser, type II, class 2 as modified to include bulk pack
8920-01-361-5241	CORN WITH OATS BISCUIT, PUFFED, sweetened or unsweetened, small size, bulk pack, 26 to 76 oz bg, 4 bgs per pg, for use w/ cereal dispenser, type II, class 7 as modified to include bulk pack
8920-01-361-6908	CORN, PUFFED, coated w/ fruit flavoring or cinnamon, or other flavoring, w/ or w/o fruit added, bulk pack, 26 to 76 oz bg, 4 bgs per pg, for use w/ cereal dispenser, type II, class 4 as modified to include bulk pack
8920-01-361-9741	CORN, PUFFED, sugar coated, bulk pack, 26 to 76 oz bg, 4 bgs per pg, for use w/ cereal dispenser, type II, class 4 as modified to include bulk pack
8920-01-318-7442	MULTIGRAIN, with or without fruit and nuts, 70 to 72 serving size pgs per intermediate box, type VII, class 14 or 19
8920-01-307-7497	OAT BRAN FLAKES, 13 gm oat bran and 3 gm min dietary fiber per serving, 16.8 oz box, type IV, class 10

NATIONAL STOCK NUMBER	DESCRIPTION
8920-01-307-7499	OAT BRAN FLAKES WITH FRUIT AND NUTS, 10 gm min oat bran and 3 gm min dietary fiber per serving, 17 oz box, type IV, class 13
8920-01-307-7500	OAT BRAN FLAKES WITH RAISINS, 13 gm min oat bran and 3 gm min dietary fiber per serving, 20.5 oz box, type IV, class 11
8920-00-164-0446	OATS, PUFFED, 70 or 72 individual serving size pgs per intermediate box, type IV, class 1
+ 8920-00-057-7831	OATS, PUFFED, 15 oz box, type IV, class 1
+ 8920-00-924-7629	OATS, PUFFED, coated, individual serving size, 7/8 oz disposable plastic bowl, type IV, class 2
+ 8920-00-904-7945	PACKAGE ASSORTMENT, 8 individual serving size pgs per intermediate container, 30 containers per box
8920-00-127-7276	PACKAGE ASSORTMENT, 10 individual serving size pgs per intermediate container, 12 containers per shipping box
8920-00-132-7782	PACKAGE ASSORTMENT, 70 or 72 individual serving size pgs per intermediate box
8920-00-125-9401	RICE, PUFFED, 70 or 72 individual serving size pgs per intermediate box, type III, class 1
+ 8920-00-488-0494	RICE, PUFFED, gun-puffed, individual serving size, 1/2 oz disposable plastic bowl, type III, class 1
+ 8920-00-194-1277	RICE, PUFFED, gun-puffed, 16 oz box, type III, class 1
8920-00-125-8446	RICE, PUFFED, 70 or 72 individual serving size pgs per intermediate box, type III, class 2
+ 8920-00-924-7628	RICE, PUFFED, oven-puffed, individual serving size, 5/8 oz disposable plastic bowl, type III, class 2
+ 8920-00-194-1281	RICE, PUFFED, oven-puffed, 5-1/2 oz box, type III, class 2

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8920-00-194-1280	RICE, PUFFED, oven-puffed, 16 oz box, type III, class 2
8920-00-269-9828	RICE, PUFFED, oven-puffed, coated, 70 or 72 individual serving size pgs per intermediate box, type III, class 3
+ 8920-00-053-0741	RICE, PUFFED, oven-puffed, coated, cocoa flavored, 1 oz individual serving size pgs, type III, class 3
+ 8920-00-943-7154	RICE, PUFFED, oven-puffed, coated, cocoa flavored, individual serving size, 1 oz disposable plastic bowl, type III, class 3
8920-01-361-6911	RICE, PUFFED, bulk pack, 26 to 76 oz bg, 4 bgs per pg, for use w/ cereal dispenser, type III, class 2 as modified to include bulk pack
8920-01-361-6912	RICE, PUFFED, coated, bulk pack, 26 to 76 oz bg, 4 bgs per pg, for use w/ cereal dispenser, type III, class 3 as modified to include bulk pack
8920-01-361-6909	RICE, PUFFED, cocoa flavored, bulk pack, 26 to 76 oz bg, 4 bgs per pg, for use w/ cereal dispenser, type III, class 2 or 3 as modified to include cocoa flavored and bulk pack
8920-01-361-6910	RICE, PUFFED, cocoa flavored, 70 or 72 individual serving size per intermediate box, type III, class 2 as modified to include cocoa flavored
8920-00-577-5991	RICE FLAKES, w/20% min protein, 70 or 72 individual serving size pgs per intermediate box, type III, class 5, style A
+ 8920-00-940-7145	RICE FLAKES, w/20% min protein, individual serving size, 5/8 oz disposable plastic bowl, type III, class 5, style A
8920-00-082-6178	SHREDDED OAT BISCUIT, small size, 70 or 72 individual serving size pgs per intermediate box, type IV, class 3, style A
+ 8920-00-817-0614	SHREDDED CORN BISCUIT, PUFFED, oven-puffed, small size, 1 oz individual serving size pgs per intermediate box, type II, class 5

NATIONAL STOCK NUMBER	DESCRIPTION
8920-00-272-3282	SHREDDED RICE BISCUIT, small size, 70 or 72 individual serving size pgs per intermediate box, type III, class 6
+ 8920-00-057-7834	SHREDDED RICE BISCUIT, oven-puffed, small size, 13 oz box, type III, class 6
8920-00-171-1152	SHREDDED WHEAT BISCUIT, small size, 70 or 72 individual serving size pgs per intermediate box, type I, class 1, style B
+ 8920-00-904-3805	SHREDDED WHEAT BISCUIT, small size, 15 oz box, type I, class 1, style B
8920-00-125-8441	WHEAT, PUFFED, 70 or 72 individual serving size pgs per intermediate box, type I, class 8
+ 8920-00-488-0462	WHEAT, PUFFED, gun-puffed, individual serving size, 1/2 oz disposable plastic bowl, type I, class 8
8920-00-924-7630	WHEAT, PUFFED, coated, 7/8 oz self serve container, disposable plastic or plastic coated bowl, for maneuvers and field training only, type I, class 9
+ 8920-00-191-6055	WHEAT, PUFFED, gun-puffed, 6 oz box, type I, class 8
+ 8920-00-223-5553	WHEAT, PUFFED, gun-puffed, 16 oz box, type I, class 8
8920-00-171-1147	WHEAT, PUFFED, coated, 70 or 72 individual serving size pgs per intermediate box, type I, class 9
+ 8920-00-272-8936	WHEAT, PUFFED, gun-puffed, coated, 9 oz box, type I, class 9
8920-01-361-6913	WHEAT, PUFFED, coated, bulk pack, 26 to 76 oz bg, 4 bgs per pg, for use w/ cereal dispenser, type I, class 9 as modified to include bulk pack
8920-00-127-8935	WHEAT FLAKES, 70 or 72 individual serving size pgs per intermediate box, type I, class 3
+ 8920-00-940-7146	WHEAT FLAKES, individual serving size, 1 oz disposable plastic bowl, type I, class 3

+ 8920-00-191-6062 WHEAT FLAKES, 12 oz box, type I, class 3

+ 8920-00-689-9109 WHEAT FLAKES, 18 oz box, type I, class 3

Unit of Issue - BX; EA

Shipping Unit Net Weight - N/A

Product Characteristics:

Bran flakes (25 to 40%) shall be prepared from cleaned, sound wheat with partial removal of the endosperm and with or without added wheat bran. The total wheat bran component shall constitute from 25 to 40% of the finished product. The wheat bran material shall be processed with or without flavoring agents into flakes of reasonably uniform size, and the flakes shall be toasted to a golden-brown color.

Bran flakes (25 to 40%) with raisins - Shall consist of a uniform mixture of bran flakes and raisins. The raisins shall be of the seedless type, and shall be pliable, meaty, well developed, of good color, and of reasonably uniform size. Raisins may be coated with vegetable oil, sugar or other materials suitable for food use to enhance flavor, moisture, retention, and flow characteristics.

Wheat bran (shred) - Shall be prepared from the outer coats (bran) of cleaned, sound wheat and shall be as free from other parts of the wheat (endosperm and germ) as possible under good, modern milling practices Wheat germ and flavoring agents may be added. The bran material shall be processed into thin shreds or granules and cut or broken into pieces of reasonably uniform length.

Corn cereal (gun-puffed) - Shall be properly prepared from good quality farinaceous ingredients, with corn being the principal ingredient, with or without flavoring agents, and expanded (gun-puffed). The finished product shall be light, porous, tender, crisp, and shall be of suitable particle size.

Corn cereal (gun-puffed), coated - Shall conform in all respects to the requirements for corn cereal (gun-puffed) above; alternatively, it shall be prepared from degermed corn that is broken into particles of suitable and reasonably uniform size. The particles shall be expanded by the "gun-puffing" process to a product that is light, porous, tender, and crisp.
The product shall be coated with a high-boiling point syrup of such composition that after coating, the finished product shall not be excessively sticky. The syrup shall be made from sugar, dextrose, corn syrup, honey, or other sweetening agents, or any combination of such sweetening agents, flavoring agents such as fruit flavors, cocoa, and may contain salt.

Corn cereal (oven-puffed) - Shall be the same as corn cereal (gun-puffed), except that is shall be made into suitable form and expanded by the oven-puffing process.

Corn flakes - Shall be prepared from cleaned, sound corn. The corn shall be scoured, degermed, dehulled, and processed with or without flavoring agents into flakes that are reasonably uniform in size, tender and crisp, of good flavor, and golden-brown in color.

Corn flakes, coated - Shall conform in all respects to the requirements for corn flakes above, except that the product shall be coated with a high-boiling-point syrup of such composition that, after coating, the finished product shall not be excessively sticky. They syrup used shall be made from sugar, dextrose, corn syrup, honey, or other similar sweetening agents, or any combination of such sweetening agents and may contain salt.

Malted cereal granules - Shall be prepared from good quality flours, including wheat flour or whole wheat flour; with barley malt or malt extracts, with or without flavoring agents, shortening, sugar, and milk solids. The flour and other ingredients shall be made into dough and baked hard to a uniform golden color. The baked product shall be processed into granules that are crunchy, of good flavor, and of reasonably uniform size.

Multigrain cereal with or without Fruit and Nuts - Shall be prepared from barley, oat, wheat, corn, and rice cereal with or without fruit and nuts. The cereal shall be of good characteristic taste and odor, and shall be free from rancid, musty, sour, and other undesirable tastes and odors. The product shall have an age on delivery to the Federal Government of not more than 60 days from date of manufacture.

Oat bran flakes - Shall be prepared from cleaned, sound oats with partial removal of the endosperm and with or without added oat bran. The total oat bran component shall constitute from 25% to 40% of the finished product, with a total of 3 gm minimum dietary fiber. The oat bran material shall be processed with or without flavoring agents into flakes of reasonably uniform size, and the flakes shall be toasted to a golden-brown color.

Oat bran flakes with fruit and nuts - Shall consist of a uniform mixture of bran flakes and fruits and nuts. The fruit and nuts shall be of good color, good flavor, and reasonably uniform size. The fruit and nuts may be coated with sugar, vegetable oil, or other material suitable for use to enhance flavor, moisture retention, and flow characteristics.

Oat bran flakes with raisins - Shall consist of a uniform mixture of bran flakes and raisins. The raisins shall be of the seedless type, and shall be pliable, meaty, well developed, of good color, and of reasonably uniform size. Raisins may be coated with vegetable oil, sugar or other materials suitable for food use to enhance flavor, moisture retention, and flow characteristics.

Oat cereal (gun or oven-puffed) - Shall be prepared from good quality farinaceous ingredients of suitable granulation, of which oat flour shall be the principal farinaceous ingredient. The ingredients shall be made into a dough, with or without flavoring agents, such as fruit flavors, pressed into desired shape, and expanded by "oven-puffing" processes. The finished product shall be light, porous, tender and crisp.

Oat cereal (oven or gun-puffed), coated - Shall conform in all respects to the requirements for oat cereal above, except that the product shall be coated with a high-boiling-point syrup of such composition that, after coating, the finished product shall not be excessively sticky. The syrup shall be made from sugar, dextrose, corn syrup, honey, or other similar sweetening agents, flavoring agents and may contain salt. Vegetable oil may be used in processing.

Cereal, prepared, packaged assortment - Shall contain either 8 or 10 individual serving size packages per intermediate container or 100 per intermediate box. The assortment must consist of a minimum of 6 different varieties of cereals, with the following minimum quantities included in the assortment:

Wheat products - A minimum of 5% of the case pack, limited to class 5 (bran flakes, 25 to 40%) and/or class 6 (bran flakes, 25 to 40% w/raisins)

Corn products - A minimum of 40% of the case pack at least 30 units (of the 100-pack) of which must be class 1 (corn flakes).

Rice products - A minimum of 5% of the case pack, limited to class 2 (rice cereal, oven-puffed) and/or class 4 (rice flakes).

Puffed rice (gun-puffed or oven-puffed) - Shall be prepared from cleaned, sound whole rice with the hulls removed, with or without removal of the bran and shall be expanded either by the "gun-puffing" process to approximately 15 times its original volume, or by the "oven-puffed" process, with or without flavoring agents. The individual particles of the finished product shall be porous, tender, and crisp.

Puffed rice (gun-puffed), coated - Shall conform in all respects to the requirements for puffed rice (gun-puffed), except that the product shall be coated with high-boiling-point syrup of such a nature that after coating, the finished product shall not be excessively sticky. The syrup shall be made from sugar, brown sugar, dextrose, corn syrup, honey or other similar sweetening agents, flavoring agents and may also contain salt.

Puffed rice (oven-puffed), coated - Shall conform in all respects to the requirements for oven-puffed rice cereal, except that the product shall be coated with a high-boiling-point syrup of such composition that, after coating, the finished product shall not be excessively sticky. The syrup used shall be made from sugar, dextrose, corn syrup, honey, or other sweetening agents, or any combination of such sweetening agents, flavoring agents, such as fruit flavors or cocoa, and may contain salt. Vegetable oil may be used in processing.

Rice flakes, protein enriched - Shall be prepared from clean, sound rice, with hulls removed, with or without the removal of the bran, and with or without the addition of other farinaceous ingredients. Shall be processed with added casein, wheat gluten, defatted wheat germ or soy flour to raise the protein content to the proper level. The cereal shall be processed with or without acceptable sweetening and flavoring agents, salt, and vegetable oil into flakes of reasonably uniform size which shall be porous, tender, and crisp and shall contain not less than 75% rice components and not less than 20% protein, both on a moisture-free basis.

Shredded corn, small biscuit, (oven-puffed), small size - Shall be prepared from clean, sound corn that has been degermed and dehulled. The product shall be processed with flavoring agents and shall be converted into shreds of filaments and formed into biscuits of uniform size and shape. The biscuits, after oven-puffing and toasting, shall be porous, tender, crisp, of a golden-brown color.

Shredded corn with oats, biscuit, small size, coated - Shall be prepared from high-quality corn flour and oat flour. The farinaceous ingredients shall be made into a dough which may contain sugar or brown sugar, or a combination of both, salt, and certified artificial color. The product shall be processed into strands and formed into biscuits of uniform size and shape. The product shall be coated with syrup of such nature that, after coating, the finished product shall not be excessively sticky. The syrup shall be made from sugar, dextrose, corn syrup, honey, or other similar sweetening agent or any combination of such sweetening agents, with vegetable oil and salt.

Shredded oat biscuit, small size - Shall be prepared from good quality farinaceous ingredients of suitable granulation and shall not be oven or gun-puffed. The principal ingredients of the cereal shall be oat flour. The cereal shall be processed with or without acceptable sweetening and flavoring agents, converted into shreds or filaments and formed into biscuits of uniform size and shape and toasted to a golden-brown color. The product may be sweetened during processing by the addition of sugar or similar sweetening agents.

Shredded rice, biscuit, small, (oven-puffed) - Shall be prepared from cleaned, sound rice with the hulls removed and with or without removal of the bran. The product shall be processed with flavoring agents, converted into shreds or filaments, formed into biscuits of uniform size and shape, oven-puffed, and toasted. The biscuits shall be of light brown color, porous, tender, and crisp.

Shredded wheat biscuit, small size - Shall be prepared from cleaned, sound wheat without removal of the bran. The wheat material shall be processed with the addition of flavoring agents, shall be converted into fine shreds or filaments and formed into biscuits of uniform size and shape. The biscuits shall be properly baked to a uniform, golden-brown color. The finished biscuits shall be crisp, porous, and friable and shall contain no hard particles caused by consolidation of filaments before baking, except along the seam edge, if any.

Puffed wheat (gun-puffed) - Shall be prepared from clean, sound whole wheat, with or without removal of the bran and without added flavoring agents. Individual grains of the finished product shall be porous and uniformly and properly expanded to approximately 15 times their original volume by the "gun-puffing" process.

Puffed wheat (gun-puffed), coated - Shall conform to puffed wheat above, except that the product shall be coated with a high-boiling-point syrup of such nature that, after coating, the finished product shall not be excessively sticky. The syrup used shall be made from sugar, dextrose, corn syrup, honey, or other similar sweetening agents, and may contain salt. Vegetable oil may be used in processing.

Wheat flakes - Shall be prepared from clean, sound, whole wheat. The wheat grains shall be processed with or without flavoring agents into flakes of reasonably uniform size, and the flakes shall be toasted to a golden-brown color.

PACKAGING AND PACKING:

Commercial packaging. Cereal in individual serving-size packages or self-serve disposable plastic or plastic-coated bowl packages or various commercial size packages as described in the item description shall be in accordance with commercial practice. At the option of the suppliers, 10 package assortments of individual serving-size packages shall be placed in an intermediate package.

Commercial packing. Seventy or seventy-two individual serving-size packages of one description only; 48 or 96 self-serve disposable plastic or plastic-coated bowl packages of one description only; an assortment of 70 or 72 individual serving-size package assortments or various commercial size packages as described in the item description shall be packed in shipping containers complying with Uniform Freight Classification or National Motor Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of fiberboard boxes.

Export packaging. Cereal in individual serving-size packages of self-serve disposable plastic or plastic-coated bowl packages shall be in accordance with commercial practice. At the option of the suppliers, 10 package assortments of individual serving-size packages shall be placed in an intermediate package.

Export packing. Not more than 420 individual serving-size packages of one description only, packed commercially as specified, shall be overpriced in a snug-fitting fiberboard box, constructed, closed, and reinforced in accordance with style RSC, grade V3c, V3s, or V4s of PPP-B-636; Boxes, Shipping, Fiberboard. Prior to overpacking, each commercial shipping container shall be placed into a water proof case liner, fabricated, and sealed in accordance with MIL-L-10547 for subsistence items; Liners, Case and Sheet, Overwrap; Water-Vaporproof, Flexible. Exposed metal fasteners on the inside of the box shall be covered with pressure-sensitive tape or a paperboard pad to protect the case liner from mechanical damage. Reinforcement shall be restricted to nonmetallic strapping or pressure-sensitive adhesive filament reinforced tape in accordance with the appendix of PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
	CEREAL, OAT BRAN, ADCoP
8920-01-307-7498	quick cooking, 100% oat bran, 4.1 gm min dietary fiber per serving, 16 oz container
8920-01-307-7501	minimum of 3 grams dietary fiber per serving, 72 individual serving size pgs per intermediate box

Unit of Issue: - CO

Shipping Unit Net Weight - N/A

Product Characteristics:

Quick cooking - Shall be small to medium, very thin flakes of reasonably uniform size. There shall be 4.1 gm minimum dietary fiber per serving. They shall be free from rancid, bitter, raw, starchy, sour, or other undesirable flavor and odors. When prepared according to manufacturer's directions, this product shall have a characteristic odor, color, and flavor typical of rolled oats.

Ready-to-eat - Shall be prepared from cleaned, sound oats. The total oat bran component shall constitute from 25 to 40% of the finished product. The oat bran material shall be processed with or without flavoring agents into flakes of reasonably uniform size, and the flakes shall be toasted to a golden-brown color.

Commercial Packaging: Cereal in individual serving-size packages or commercial size packages as described in the item description shall be packaged in accordance with commercial practice.

Commercial Packing: Individual serving-size packages or commercial size packages as described in the item description shall be packed in shipping containers complying with Uniform Freight Classification or National Motor Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of fiberboard boxes.

NATIONAL STOCK NUMBER	DESCRIPTION
	CEREAL, PREPARED, ready-to-eat, dietetic (low sodium), CID A-A-20000, as modified not to exceed 250 mg of sodium per serving
+ 8940-00-917-0726	Corn flakes, 1 oz individual serving size pg, type II (corn), class 1 (corn flakes)
+ 8940-00-915-1625	Prepared, package assortment, 50 5/8 oz individual serving size pg per intermediate box
+ 8940-00-915-1623	Rice, puffed, 5/8 oz individual serving size pg, type III (rice), class 1 (gun-puffed)
+ 8940-00-917-0734	Rice, puffed, 1 oz individual serving pg, type III (rice), class 2 (oven-puffed)
+ 8940-00-917-0735	Rice flakes, 1 oz individual serving size pg, type III (rice), class 4 (rice flakes)
+ 8940-00-917-3707	Wheat flakes, 1 oz individual serving size pg, type I (wheat), class 3 (wheat flakes)

Unit of Issue - BX

Shipping Unit Net Weight - N/A

Product Characteristics -

Corn flakes shall be prepared from cleaned, sound corn. The corn shall be scoured, degermed, and dehulled. The sodium content shall be restricted and the material shall be processed with or without flavoring agents into flakes that are reasonably uniform in size, tender and crisp, of good flavor and golden-brown in color.. Not more than 8%, by weight, of the cereal shall pass through a US Standard No. 10 woven-wire-cloth sieve.

Package assortment of individual serving sizes of dietetic cereals (sodium restricted) shall be as specified by the contracting officer.

Puffed rice (gun or oven-puffed) shall be prepared from cleaned, sound whole rice with the hulls removed, with or without removal of the bran, with the sodium content restricted, and shall be expanded either by the "gun-puffing" process to approximately 15 times its original volume, or by the "oven-puffed" process, with or without flavoring agents. Not more than 2% of "gun-puffed" or 6% of "oven-puffed", by weight, of the cereal shall pass through a US Standard No. 10 woven-wire-cloth sieve. The individual particles of the finished product shall be porous, tender, and crisp.

Rice flakes shall be prepared from cleaned, sound rice with the hulls removed, with or without removal of the bran, with or without flavoring and with sodium content restricted. The rice grains shall be processed into flakes of reasonably uniform size and toasted to a golden-brown color. Not more than 8%, by weight, of the cereal shall pass through a US Standard No. 10 woven-wire-cloth sieve. The finished product shall be porous, tender and crisp.

Wheat flakes shall be prepared from cleaned, sound, whole wheat. The wheat grains shall be processed with the sodium content restricted, and with or without flavoring agents into flakes of reasonably uniform size and toasted to a golden-brown color. Not more than 8% by weight, of the cereal shall pass through a US Standard No. 10 woven-wire-cloth sieve.

Commercial Packaging - Commercial packaging shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. At the option of the suppliers, 10 package assortment of individual serving-size packages shall be placed in an intermediate package.

Commercial Packing - Fifty or seventy of one description only, an assortment of 10 individual serving-size packages, or 12 intermediate packages of 10 individual serving-size package assortments shall be packed in shipping containers complying with Uniform Freight Classification or National Motor Freight Classification, as applicable.

Export packing. Not more than 420 individual serving-size packages of one description only, packed commercially as specified, shall be overpriced in a snug-fitting fiberboard box, constructed, closed, and reinforced in accordance with style RSC, grade V3c, V3s, or V4s of PPP-B-636; Boxes, Shipping, Fiberboard. Prior to overpacking, each commercial shipping container shall be placed into a waterproof case liner, fabricated, and sealed in accordance with MIL-L-10547 for subsistence items; Liners, Case and Sheet, Overwrap; Water-Vaporproof, Flexible. Exposed metal fasteners on the inside of the box shall be covered with pressure-sensitive tape or a paperboard pad to protect the case liner from mechanical damage. Reinforcement shall be restricted to nonmetallic strapping or pressure-sensitive adhesive filament reinforced tape in accordance with the appendix of PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
	CEREAL, ROLLED OATS, CID A-A-20090
+ 8920-00-890-1161	Quick-cooking, 42 oz box
8920-00-462-9086	Instant, 48 1 oz individual serving size bags per intermediate box
8920-01-079-1582	Quick-cooking, 18 oz box
8920-00-253-1163	Quick-cooking, 16 oz, No. 2-1/2 size metal can

Unit of Issue - BG; BX; CN

Shipping Unit Net Weight - 42 oz box - 16 lb max (12 boxes)
1 oz box - 13 lb max
18 oz box - 27 lbs (24 boxes)
2-1/2 can - 26 lbs (24 cans)

Product Characteristics - Raw product shall have a bright, uniform, and creamy color and shall possess a natural, rolled oat odor. The product shall have a minimum of 15% protein, a maximum of 12% moisture, a maximum of 4% salt (applicable only to instant), and a maximum of 1.8% crude fiber.

Quick cooking. Shall be small to medium, very thin flakes of reasonably uniform size. A minimum of 30 percent of the flakes shall remain on a United States Standard No. 7 sieve and not more than 8 percent shall pass through a United States Standard No. 25 sieve. Rolled oats are considered quick cooking when they can be prepared by cooking for one minute in boiling water, covering and holding approximately 2 minutes.

Instant. Shall be a mixture of rolled oats with salt and other safe and suitable, edible food ingredients. The oats portion shall consist of very thin flakes of small to medium size and not more than 50 percent shall pass through a United States Standard No. 8 sieve. Rolled oats are considered instant when they can be reconstituted in boiling water in approximately one minute.

When prepared according to the manufacturer's directions, these products shall have a characteristic odor, color, and flavor typical of rolled oats and the applicable flavor. They shall be free from rancid, bitter, raw, starchy, sour, or other undesirable flavors and odors.

Commercial Packaging

Quick cooking. Eighteen or 42 ounces of product shall be packaged in a paperboard box, or 16 ounces of product shall be packaged in a size 401 by 411 metal can in accordance with good commercial practice.

Instant unflavored. One ounce of product shall be packaged in an individual serving packet in accordance with good commercial practice. Twelve (unit pack) packets shall be placed in a folding paperboard box in accordance with good commercial practice.

Commercial Packing

Quick cooking. Twenty-four 18-ounce boxes, twelve 42-ounce boxes, or twelve or twenty-four 16-ounce metal cans of product shall be packaged in fiberboard containers complying with Uniform Freight Classification or National Motor Freight Classification, as applicable.

Instant and flavored. Twelve paperboard boxes of product shall be packed in fiberboard containers complying with Uniform Freight Classification or National Motor Freight Classification, as applicable.

Note: Metal fasteners shall not be used in the final closure of the containers.

Export Packaging - Same as above.

Export Packing:

Instant or Quick cooking. Twelve paperboard boxes, twenty-four 18-ounce boxes, twelve 42-ounce boxes or twelve or twenty-four 16-ounce metal cans of product shall be packed in a snug-fitting fiberboard box, constructed, closed, and reinforced in accordance with style RSC, Grade V3c, V3s, or V4s of PPP-B-636. Each box packed with paperboard packages shall be fitted with a waterproof caseliner, fabricated and sealed in accordance with MIL-L-10547 for subsistence items. The case liner shall be given physical protection against metal fasteners exposed on the inside of the box. The cans shall be packed on end, 4 in length, 3 in width and 1 or 2 (as applicable) in depth within the box. If boxes or cans are tiered, they shall be separated with a full length and width fiberboard pad fabricated of weather-resistant grade fiberboard. Reinforcement shall be restricted to nonmetallic strapping or pressure-sensitive adhesive, filament-reinforced tape in accordance with the appendix of PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
	CEREAL, WHEAT, CID A-A-20108
8920-01-079-1583	Farina, enriched, quick-cooking, 28 oz box, type I, class B, style 2
+ 8940-00-890-1157	Enriched farina with malt, low-sodium content, quick-cooking, 28 oz box, type III, style 2
+ 8920-00-952-2073	Whole wheat cereal with malt, whole wheat meal, quick cooking, 20 oz box, type IV, class A, style 2
+ 8920-00-890-1159	Whole wheat cereal with malt, whole wheat meal quick cooking, 14 oz box, type IV, class A, style 2

Product Characteristics - The wheat cereal shall be prepared from clean, sound, and scoured wheat, other than mixed wheat, durum wheat or red durum wheat as defined in the United States Standards of Wheat. The cereal shall be "quick-cooking" so that it shall be ready for table use by boiling in water in an open vessel for not more than five minutes. It shall have a characteristic color and a normal consistency, normal wheat flavor and odor, and shall be free from rancid, bitter, musty, raw, starchy, sour or other desirable flavors and odors. It shall not be packed more than 60 days prior to shipment.

Type I - Cereal Farina, enriched shall be produced by grinding and bolting wheat, with the bran and germ substantially removed, so as to pass through a U.S. Standard No. 20 sieve but not more than 3 percent shall pass through a U.S. Standard No. 100 sieve. The product shall comply with the Federal Standard of Identity for Enriched Farina in all respects, except maximum moisture level shall be limited to 14.0 percent. Each pound of product shall contain: Thiamine 2.0 to 2.5 mg, Riboflavin 1.2 to 1.5 mg, Niacin or Niacinamide 16 to 20 mg, and Iron a minimum of 13 mg.

Type III - Farina, enriched, with malt (low sodium) shall conform with all the requirements of regular farina, enriched (Type I) flavored with malt and the sodium content shall not exceed 7 mg per 3.5 ounces (100 g) of product.

Type IV - Cereal (white wheat) shall be prepared from wheat without material removal of the bran or germ. The proportions of the natural constituents of the wheat, other than moisture, shall remain unaltered. The product shall be prepared by grinding wheat into granules of such fineness that all will pass through a U.S. Standard No. 10 sieve, not more

than 25 percent through a U.S. Standard No. 35 sieve, and not more than 3.0 percent through a U.S. Standard No. 100 sieve. The product shall contain added malt, and when specified, no added salt.

Packaging and packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CEREAL, WHEAT, ADCoP
+ 8920-00-134-9404	Farina, enriched, regular cooking, 28 oz box
+ 8920-00-134-9403	Farina, enriched, regular cooking, no. 10 oz can
+ 8920-00-890-1158	Whole Wheat Cereal, (whole wheat meal), regular cooking, 22 oz box

Product Characteristics - Shall be high commercial grade.

Farina, Enriched, regular cooking shall be produced by grinding and bolting wheat, with the bran and germ substantially removed. It shall be clean, sound, and scoured wheat, have a characteristic color and normal consistency, a normal wheat flavor and odor. It shall be free from rancid, bitter, musty, raw, starchy, sour, or other undesirable flavors and odors.

Whole Wheat Cereal (Whole Wheat Meal) regular cooking shall be prepared from wheat without material removed of the bran or germ. The proportions of the natural constituents of the wheat, other than moisture, shall remain essentially unaltered. The product shall be prepared by grinding wheat into granules, then sieved. It shall have the same wholesome requirements as farina stated above.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CERVELAT, chilled or frozen, USDA IMPS, Item No. 809
+ 8905-01-138-3138	Chilled
+ 8905-01-138-3139	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Formula (major ingredients only):

  A - Beef, pork (beef is predominant)
  B - Pork, beef (pork is predominant)

* Style:

  A - Artificial casings
  B - Natural casings

Size: 1-1/2 to 2 inches in diameter

Weight Range: 2 to 5 lb

NATIONAL STOCK NUMBER	DESCRIPTION
8920-00-139-8308	CHALUPA SHELLS, corn, fresh deep fried, boat-shaped, 12 per flexible bag, 240 shells per shipping container, CID A-A-20143, Salient characteristics item 6

Unit of Issue - CO

Shipping Unit Net Weight - 50 lbs max

Product Characteristics - Chalupa Shells shall be prepared from fresh corn and water treated with lime water, cooked, washed, ground; baked and frozen or from ground corn mix and water formed into dough, rolled and deep fried in refined, hydrogenated or partially hydrogenated, good quality and flavor coconut, peanut or cotton seed oil. The Chalupa Shells shall be flat and round in form and shall have the characteristic flavor, odor, size, and color typical of the product.

Packaging - Twelve chalupas shall be packaged in a flexible bag normally used for the product. Each chalupa shall be separated from the adjacent chalupas by a greaseproof paper. Excess air shall be expelled from the bag and the bag heat sealed and placed in a paperboard carton normally used for the product.

Packing, Level B - Not more than 40 pounds of product shall be packed in a snug-fitting fiberboard shipping container constructed, closed, and reinforced in accordance with style RSCL, V3c, V3s, or V4s of PPP-B-636.

Packing, Level C - Two-hundred forty chalupas (20 boxes) shall be packed in a shipping container meeting the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8910-01-069-6663	CHEESE, AMERICAN, PROCESSED, pasteurized, 1 to 2 oz individual serving size pg, 21 CFR 133.169

Unit of Issue - PG

Shipping Unit Net Weight - 6 lbs

Product Characteristics - The product shall conform to the requirements in 21 CFR 133.169. Furthermore, the natural cheese used in the production of the process cheese shall be free of all non-edible portions. Packaging material, surface defects, unclean areas, and mold shall be removed prior to further processing.

The pasteurized process American cheese shall possess a pleasing and desirable mild to medium cheese flavor which is characteristic of the variety or varieties of cheese ingredients used. If additional optional ingredients are used, they shall be incorporated with good commercial practices, and the flavor imparted shall be pleasing and desirable. The product may have a slight cooked or acid or very slight emulsifier flavor and be free from any undesirable tastes and odors.

The pasteurized process American cheese shall have a medium firm, smooth, and velvety body free from uncooked cheese particles. It shall be resilient and not tough, brittle, short, weak, or sticky. The product shall be free from pinholes or openings except those caused by trapped steam. The cheese shall slice freely, and shall not stick to the knife or break when cut into approximately 1/8 inch slices.

When manufactured in sliced form, the slices shall separate readily and be of a reasonably uniform dimension and thickness throughout. Unless otherwise requested by the purchaser, the slices shall not be individually wrapped.

To achieve pasteurization, a temperature of 150°F is required for 30 seconds. When requested by the purchaser, the product may be pasteurized at 165°F for 30 seconds.

The pasteurized process American cheese may be colored or uncolored but shall be uniform throughout. If colored, the product shall possess a medium yellow-orange color and be bright and not dull or faded. The wrapper may be slightly wrinkled but shall envelop the cheese, adhere closely to the surface, and be completely sealed and not broken or soiled.

Commercial Packaging and packing: - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

Export Packing - The shipping container shall be constructed in accordance with style RSC, V3c, V3s, or V4s of PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
8910-00-582-1401	CHEESE, BLUEVEINED, NATURAL, blocks or wheels, Title 21 CFR, 133.106

Unit of Issue - LB

Shipping Unit Net Weight - 60 lbs

Product Characteristics - Blue-veined cheese is the food prepared from milk and other specified ingredients. It is characterized by the presence of bluish-green mold throughout the cheese. It contains not more than 46 percent moisture, and its solids contain not less than 50 percent of the milk fat. It is not less than 60 days old and meet the requirements of the FDA Standards of Identity (21 CFR, 133.106).

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION

CHEESE, PARMESAN, NATURAL

+ 8910-01-355-4649	1/2 oz individual serving, 21 CFR 133.146

Unit of Issue - LB

Shipping Unit Net Weight - N/A

Product Characteristics - Shall be in accordance with 21 CFR 133.146.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CHEESE, CHEDDAR, NATURAL
8910-00-125-8440	Fresh, medium cured, or aged, 20 lb max, US Grade AA or A, as determined by 7 CFR Part 58.2501, U.S. Standards for Grades of Cheddar Cheese and Standards of Identity 21 CFR 133.113
8910-01-037-9367	Shredded, 5 lb polyethylene bag, ADCoP
8910-00-782-3191	(Surplus Donated), rind or rindless type, US Grade AA, A, or B (not commissary resale)

Unit of Issue - LB

Shipping Unit Net Weight - Fresh - 46 lbs
Shredded - 5 lbs

<u>Product Characteristics</u> - Shall be of high commercial grade.

<u>Packaging and Packing</u> - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CHEESE, CHEDDAR, NATURAL, medium-cured, or cured or aged, US grade A A or US grade A, U.S. Standards for Grades of Cheddar Cheese, class 2 (medium-cured, min age 3 mos) or 3 (cured or aged, min age 9 mos)
+ 8910-00-566-7503	Rind, flats or twins, 32 to 37 lb, daisies or triplets, 20 to 25 lb, or rindless, 40 lb block, five 20 lb loaves or six 10 lb loaves
+ 8910-00-584-6433	Rindless, 40 lb block, five 20 lb loaves, or six 10 lb loaves

Unit of Issue - LB

Shipping Unit Net Weight - 60 lb max

Product Characteristics - Cheddar cheese shall be produced from pasteurized or unpasteurized cows' milk, with or without the addition of coloring matter, and with common salt; shall contain not more than 39% moisture, and, in the waterfree substance, shall contain not less than 50% milk fat. Rindless cheese shall be prepared by pressing into block forms w/o bandages or paraffin, and shall be free from rind development.

Packaging, Level B - Cheese, other than rindless cheese, shall be bandaged and dipped in refined paraffin, wax, any combination thereof, or other suitable substance. Such coating shall be a continuous unbroken uniform film adhering tightly to the entire surface of the cheese. Rindless cheese shall be packaged and cured in a wrapper which will not impart objectionable odors, flavors, or color to the cheese; the wrapper shall adequately and securely envelope the cheese, conforming closely to its shape, be unbroken, practically free from wrinkles and fully protect the surface.

Packaging, Level C - Product shall be packaged to afford adequate protection against deterioration and damage during shipment from the supply source to the first receiving activity. Packaging material shall not impart an odor or flavor to the cheese. The supplier's commercial practice may be used if it fulfills these requirements.

Packing, Level B - Not more than 60 pounds of the product shall be packed in new containers acceptable tc common carriers for shipment to point of destination, except that if the container is employed as a curing box as well as the shipping container, it shall be considered a new shipping container. Where flaps of fiberboard containers are stitched, the stitches shall be covered with chipboard pad. Containers shall be completely lined on the inside with waxed, bleached, semibleached, unbleached, deodorized kraft, waxed

sulfite paper, or waxed glassine, except container need not be lined where cheese is overwrapped with waxed paper or packaged in waxed chipboard or waxed corrugated cartons. Nor will there be a need for the chipboard pads. Not more than 60 pounds of rindless cheese shall be packed into a snug-fitting fiberboard box, style FTC or RSC, V3c, V3s or V4s of Fed PPP-B-636, or alternatives. Not more than 80 pounds of daisies or flats shall be packed into a snug-fitting nailed wood box, a plywood cheese drum, a fiberboard cheese drum, or a wirebound wood box.

Packing, Level C - The packaged product shall be packed in containers which are acceptable to common carriers for safe shipment to destination specified.

NATIONAL STOCK NUMBER	DESCRIPTION
	CHEESE, COTTAGE, large or small curd, CID A-A-20154, Group A or B, subgroup 1 or 2, class 1, style a or b
8910-00-126-3406	Type III
8910-01-247-2362	Lowfat, type II

Unit of Issue - LB

Shipping Unit Net Weight - 18 lbs

Product Characteristics - Cottage cheese shall be made from sweet skim milk, concentrated skim milk, nonfat dry milk or a combination of these blended with pasteurized cream or a mixture of pasteurized cream with milk, skim milk, concentrated milk or skim milk, dried milk, nonfat dry milk or any combination thereof. The pH shall not be greater than 5.2.

Type II, Lowfat cottage cheese, milkfat content of not less than 0.5 percent and not more than 2 percent and moisture not more than 82.5 percent.

Type III, Cottage cheese, milkfat content of not less than 4.0 percent of weight of finished product and moisture not more than 80.0 percent.

It shall possess a pleasing and desirable flavor similar to fresh skim milk or cream but may possess a slight acid, flat, or salty flavor. However it shall be free from bitter, utensil, fruity, fermented, yeasty, or other objectionable flavors. The curd particles shall be firm, properly cooked and reasonably uniform in size while the body and texture shall be smooth and velvet. The body and texture shall not be meaty, grainy or crumbly, pasty or sticky, mushy, weak, or watery, rubbery or over firm, slimy, or possess any other objectionable characteristic. It shall have an attractive natural color and uniformly mixed.

Packaging, Level C - Supplier may use commercial practice if the material used in packaging will (1) not impart an odor or flavor to the cottage cheese, (2) packaged within 24 hours after manufacture, (3) afford adequate protection from damage and deterioration during shipment to first receiving activity, and (4) meets tolerance for net weight specified.

Packing, Level C - The shipping containers shall be in accordance with Uniform Freight Classification Rules or National Motor Freight Classification Rules, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8910-01-262-5930	CHEESE, MONTEREY JACK, 1 lb pg, 21 CFR 133.153

Unit of Issue - LB

Shipping Unit Net Weight - 6 lb

Product Characteristics - Shall be produced from pasteurized milk only. It contains not more than 44 percent moisture and contains not less than 50 percent of milk fat. The cheese shall be free from earthy, musty, rancid, bitter, oxidized, tallowy, excessive acid or any objectionable flavors and odors. There shall be no visible signs of mold on the exterior or interior of the cheese. It shall possess a characteristic milk, bland flavor and a soft, pliable body and texture at room temperature. The cheese may be covered with paraffin or dipped in vegetable oil, and may have rice flour sprinkled on the surface.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8910-00-080-7633	CHEESE, PIZZA BLEND, frozen, no. 10 size can, MIL-C-44040

Unit of Issue - CN

Shipping Unit Net Weight - 24 lb max

Product Characteristics - The blend shall not contain not less than 80%, by weight, a combination of Mozzarella and Provolone cheese in shredded form and not more than 20%, by weight, of a combination of Parmesan and Romano cheese in grated form. Optional ingredients are: Mold inhibitors, not more than 0.3%, by weight; anticaking agents, not to exceed 2.0%, by weight; and spices. Finished product color may vary from a light straw shade to a medium yellow butter shade, be relatively free flowing, uniformly blended, have no discernible free beads of moisture, have good melt down and flavor.

Packaging, Levels B and C - Four pounds of product shall be packaged into a size 603 by 700, open top style, round metal can.

Packing, Level B - Six cans shall be packed into a fiberboard shipping container, style RSC, V3c, V3s, or V4s of Fed PPP-B-636.

Packing, Level C - Six cans shall be packed into a standard commercial container complying with the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CHEESE, PROCESSED, pasteurized, ADCoP
8910-00-656-0993	AMERICAN, sliced, individual serving slices, 3 to 5 lb pg, 21 CFR, 133.169
8910-00-082-6205	AMERICAN, 5 lb loaf, 21 CFR, 133.169
8910-00-656-0994	Pimento, sliced, individual serving slices, 3 to 5 lb pg, 21 CFR, 133.171
8910-00-584-6431	SWISS AND AMERICAN, 5 lb loaf, 21 CFR, 133.169

Unit of Issue - LB

Shipping Unit Net Weight - 60 lb max

Product Characteristics:

American Pasteurized processed American cheese is the food prepared by comminuting and mixing, with the aid of heat, two or more or any mixture of cheddar cheese, washed curd cheese, colby cheese, or granular cheese. The moisture content shall not be more than 40%. The fat content of the solids shall not be less than 47%. The product shall meet all the requirements of the FDA Standards of Identity 21 CFR, 133.169.

Pimento Pimentos, as used in pimento cheese, will be in such quantity that the weight of the solids is not less than 0.2% of the weight of the finished product. The product will meet all the requirements of the FDA Standards of Identity 21 CFR 133.169 and 133.171.

Swiss and American Pasteurized process American and Swiss cheese is the food prepared by comminuting and mixing, with the aid of heat any two or more of cheddar washed curd, colby, and/or granular cheeses and swiss cheese. The moisture content shall not be more than 40% and the fat content of the solids shall not be less than 47%. The product shall meet all the requirements of the FDA Standards of Identity 21 CFR, 133.169.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8910-00-450-9839	CHEESE, SWISS, NATURAL, US Grade A, Fed C-C-302, style (b) (block, rindless, 40 to 100 lb)

Unit of Issue - LB

Shipping Unit Net Weight - 100 lb max

Product Characteristics - Shall consist of rectangular rindless blocks or of cuts therefrom or from wheels. The cheese shall contain not more than 41% moisture and, in the waterfree substance, not less than 43% milk fat. The rindless block shall be substantially free from mold and other surface conditions which detract from utilization of the entire cheese.

Packaging, Level B - Rindless block. A 40 to 100 pound block of Swiss cheese shall be packaged in a plastic wrapper or bag which shall protect the cheese during shipment storage and redistribution. The packaging material used shall impart no objectionable flavor, odor or color to the cheese. The material shall envelop the cheese securely, conform closely to its shape, be unbroken, be practically free from wrinkles, and protect the surface fully. The cheese shall be delivered in the original wrapper or bag in which it was cured.

Packaging, Level C - Swiss cheese shall be packaged in a manner to protect it from deterioration and damage during shipment from the supply source to the first receiving activity. The supplier may use his standard practice when it meets these requirements.

Packing, Level B - Not more than 100 pounds of rindless blocks shall be packed into a snug-fitting fiberboard shipping container, style FTC, V3s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be in accordance with the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-01-208-9338	CHEESECAKE, FROZEN, New York or French style, round or square shape, CID A-A-20093, type II or III

Unit of Issue - EA

Shipping Unit Net Weight - N/A

Product Characteristics - The product shall conform to the following types as specified:

Type II, New York. The New York style is thick and rich. It is made with cream cheese, whole eggs, egg yolks, and cream. Fruit Topping is optional.

Type III, French Style. The French style is usually made in a meringue manner, using egg whites, flour, butter, and baker's cheese. 1/. The bottom is lined with graham cracker crumbs. Fruit topping is optional.

1/ Baker's cheese is a cottage-type cheese, containing not more than 80% moisture nor more than 0.5% fat.

Frozen cheesecake shall be held at 0°F or lower until time of receipt and shall not be more than 90 days old time of receipt. Cheesecake shall be frozen and held at less than or equal to 0°F and shall have a shelf life of at least one year without loss of quality (flavor or texture loss). After thawing, cheesecake must be stable for at least two weeks under normal refrigeration. Within this period, the product may be refrozen and thawed without loss of quality.

The cheesecake may be round, square, or rectangular in shape. It shall be acceptable in appearance (no discoloration, cracks, indentures), flavor (cheese-like, sweet, fruity, if applicable, no off-odors and no off-flavors), and texture (smooth, no ice crystals and no hard fruits). All ingredients shall be wholesome.

Packaging and Packing: Cheesecakes shall be preserved, packaged, packed, and case marked in accordance with good commercial practice. Shipping containers shall comply with National Motor Freight or Uniform Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CHERRIES, CANNED, US Standards for Grades
8915-00-286-5486	Red tart (sour), pitted, water pack, US Grade A or B, no. 10 size can
8915-00-151-6570	Light sweet, pitted, light or heavy syrup pack, US Grade A or B, no. 303 size can, type (a), style (b)
+ 8915-00-007-9658	Dark sweet, unpitted, extra heavy or heavy syrup pack, US Grade A or B, no. 303 size can, type (b), style (a)
+ 8915-00-007-9659	Dark sweet, unpitted, extra heavy or heavy syrup pack, US Grade A or B, no. 10 size can, type (b), style (a)
8915-00-151-6572	Dark sweet, pitted, light, heavy, or extra heavy syrup pack, US Grade A or B, no. 303 size can, type (b), style (b)
8915-00-151-6573	Dark sweet, pitted, light or heavy syrup pack, US Grade A or B, no. 10 size can, type (b), style (b)
+ 8940-00-006-9843	Light sweet, pitted, dietetic water pack, Grade A or B
+ 8940-00-006-9844	Dark sweet, pitted, dietetic water pack, Grade A or B

Unit of Issue - CN

Shipping Unit Net Weight - No. 303 size can - 24 lb max
- No. 10 size can - 39 lb max

Product Characteristics:

RED TART, pitted. - Shall be prepared from mature pitted cherries of the red sour varietal group. Product shall be packed in water.

Grade A. Possesses a good color, is practically free from pits, is practically free from defects, has a good character, possesses a normal flavor, and contains not more than 8 cherries per sample unit that are less than 9/16 inch in diameter.

Grade B. Possesses a reasonably good color, is reasonably free from pits and defects, has reasonably good character, and possesses a normal flavor and odor, and contains not more than 15 cherries per sample unit that are less than 9/16 inch in diameter.

SWEET, unpitted or pitted

Light sweet. Shall be of the light sweet varietal group and includes, but is not limited to, the variety of Royal Anne. Unpitted sweet cherries are stemmed cherries without the pits removed. Dietetic pack shall be packed in water with no salt or sugar added.

Dark sweet. Shall be of the dark sweet varietal group and includes, but is not limited to, such varieties known as Bing, Black Republican, Schmidt and Lambert. Pitted sweet cherries are stemmed cherries with the pits removed. Dietetic pack shall be packed in water with no salt or sugar added.

Grade A. Shall be practically free from defects, possesses a good character, and a normal flavor and odor.

Grade B. Shall be reasonably free from defects; possesses a reasonable good character, and possesses a normal flavor and odor.

The determination of requirements as to pack, drained weight, and grade shall be in accordance with the provisions of the applicable grade of the US Standards for Grades of Canned Red Tart Pitted Cherries, or Canned Sweet Cherries, as applicable.

Packaging and Packing, Fed PPP-C-29:

Other than Dietetic Pack:

Packaging, Level C - Not less than 11.0 ounces (DW) or not less than 72.2 ounces (DW) of type (b) product shall be packaged in a no. 303 size can or a no. 10 size can, respectively. Not less than 10.0 ounces (DW) or not less than 66.5 ounces (DW) of types (a) product shall be packaged in a no. 303 size can or a no. 10 size can, respectively. Cans shall be round, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends. Cans shall have interior double enameled body and enameled ends.

Packing, Level B - Twenty-four no. 303 size cans or 6 no. 10 size cans shall be packed into a snug-fitting fiberboard box, style RSC, top- or end-opening, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Dietetic Pack:

Packaging, Level C - Product shall be packaged with good commercial practice.

Packing, Level B - Cans of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Same as level B, except commercial shipping containers shall be acceptable. Shipping containers shall comply with the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NOTE: Can size is not described for dietetic pack items to allow latitude in ordering the available size in each geographic area to include glass containers when desired. The USDA Standards for Grades of Canned Sweet Cherries specifies the following for water-pack:

CONTAINER	RECOMMENDED MINIMUM AVERAGE DRAINED WEIGHT
8Z tall	5.2 ounces
No. 300	8.7 ounces
No. 1 tall	10.2 ounces
No. 303 can or glass	10.2 ounces
No. 2	12.7 ounces
No. 2-1/2 can/glass	18.5/18.2 ounces
No. 10	70.0 ounce

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-299-0335	CHERRIES, FRESH, light sweet or dark sweet, US No. 1 Grade, U.S. Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of light sweet or dark sweet cherries of similar varietal characteristics, which are mature, but not soft, overripe, or shriveled, and which are fairly well colored, well formed, clean and free from decay, worms, or worm holes, undeveloped doubles and unscaled and free from damage caused by bruises, cracks, disease, hail, other insects, limbrubs, pulled stems, russeting, scars, skin breaks, sunburn, sutures, or mechanical or other means. Unless otherwise specified by the contracting officer, the minimum diameter of each cherry shall be not less than three-fourths inch. Tolerance for defects and size shall be in accordance with the provisions of US no. 1 grade of the US Standards for Sweet Cherries.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, cherries shall be packed in commercial containers which shall be clean, sound, well-filled and securely covered. Each container shall be packed so that the cherries on the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled but the contents shall not show excessive or unnecessary bruising because of overfill.

NATIONAL STOCK NUMBER	DESCRIPTION
	CHERRIES, FROZEN, pitted, 6 to 10 lb can, U.S. Standards for Grades, type of pack, in sugar, 4 to 5 plus 1, or in heavy syrup
+ 8915-00-935-6801	Dark sweet, Grade A
+ 8915-00-952-2076	Red tart, Grade A

Unit of Issue - LB

Shipping Unit Net Weight - 60 lb max

Product Characteristics:

Red tart, pitted, (grade A): Shall possess similar varietal characteristics, a good red color, be practically free from pits and defects, possess a good character, a normal flavor, and not more than 5 percent, by count, of the cherries may be less than 9/16 inch in diameter.

Dark sweet, pitted (grade A): Shall possess similar varietal characteristics, a normal flavor, good color, good character, and be practically free from defects; and, within the limits prescribed in the US Standards for Grades of Frozen Sweet Cherries, shall have a good or reasonably good appearance with respect to size and symmetry. Determination of requirements as to grade shall be in accordance with the provisions of the US Standards for Grades of Frozen Sweet Cherries.

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - Six to ten pounds of the product shall be packaged in an open-top style, round, metal can with soldered side seam and compound-lined, double-seamed ends. Cans shall be hermetically-sealed.

Packaging, Level C - Commercial packaging of 6 to 10 pounds of the product in metal cans shall be acceptable.

Packing, Level B - Not more than 60 pounds of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c or V3s of Fed PPP-B-636.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall comply with the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CHERRIES, MARASCHINO, red, pitted, w/o stems, CID A-A-20131
+ 8915-00-851-5315	Large (20 to 22 mm), or medium (18 to 20 mm), 1 gal jar
8915-01-078-9271	Medium or large, 16 oz net wt, glass jar

Unit of Issue - JR

Shipping Unit Net Weight - 1 gal jar - 32 lb max
16 oz jar - 12 lb max

Product Characteristics - The product shall be prepared from properly matured, sound, clean, whole cherries (Prunus avium) which are properly bleached, pitted, and colored. The cherries shall be packed in a syrup solution and processed to insure preservation. The syrup at time of "cut out" (not earlier than 7 days after packing) characteristic maraschino cherry flavor and odor. The color shall be a uniform characteristic red maraschino cherry color. The red color shall be achieved by using any of the food colors currently certified and approved by the Food and Drug Administration. Natural and/or artificial flavoring ingredients of the type and quantity used in the manufacture of maraschino cherries may be added. Calcium chloride, citric acid, potassium sorbate, and sodium benzoate may also be used. Unless otherwise specified, cherries used for this product shall be from latest season's pack.

Except for color, the maraschino cherries shall meet the requirements for U.S. Grade A, stemmed and pitted style, of the United States Standards for Grades of Sulfured Cherries.

The cherries shall be of the following sizes when specified in the contract or purchase order.

		Minimum diameter 1/	Maximum diameter 2/
Medium	-	18 mm	20 mm
Large	-	20 mm	22 mm
Extra Large	-	22 mm	larger

1/ Not more than 10 percent by weight of all the cherries are smaller than the designated size; provided no more than 1 percent by weight are more than 2 mm smaller than the designated size.

2/ Not more than 10 percent by weight of all the cherries are larger than the designated size; provided no more than 1 percent by weight are more than 2 mm larger than the designated size.

The minimum drained weight of the product shall be not less than the following:

Size of jars	Avoirdupois (ounces)
16 avoirdupois oz. (454g)	9-3/4 oz. (276 g)
29 avoirdupois oz. (822g)	17 oz. (482 g)
128 fluid oz. (3785 ml)	94 oz. (2665 g)

The drained weight of the maraschino cherries shall be determined by emptying the contents of the container on an 8-inch or 12-inch diameter U.S. Standard No. 8 sieve, allowing the sieve to drain for 2 minutes in an inclined position at a 17° to 20° angle, and calculating the weight of the cherries by subtracting the weight of the dry sieve.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CHICKEN, hen, broiler or fryer, ready-to-cook, whole, quartered, or parts, disjointed w/or w/o backs, w/ or w/o necks or giblets, US Grade A, frozen not more than 60 days
+ 8905-01-130-3748	Chilled
+ 8905-01-130-3749	Frozen (not more than 60 days)

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Type: Broiler, Fryer, Hen, or Specified Parts, e.g., Boneless Breasts.

* Style: With necks and giblets or without necks and giblets. Whole, cut in quarters, disjointed or disjointed without backs.

* Weight: Weight or weight range depending upon style and use.

* State of Refrigeration: Chilled
  Chilled and Iced
  Frozen

Packaging and Packing - Good commercial packaging and packing is acceptable providing it affords adequate protection from the supplier to the receiving activity that assures delivery of a fresh wholesome product.

NATIONAL STOCK NUMBER	DESCRIPTION
	CHICKEN, Type II (frozen, ready to cook), US Grade A, PP-C-248
+ 8905-00-935-6727	Broiler or fryer, whole, 1-1/2 to 2 lb, class 1, style 1 to 2 lb
8905-00-126-3416	Broiler or fryer, whole, w/o necks and giblets, 3 to 3-1/2 lb, class 1, style 1
8905-00-491-7208	Broiler or fryer, quartered, w/o neck and giblets, 3 to 3-1/2 lb, 4-10 lb bags per container, class 1, style 3
8905-00-965-2128	Broiler or fryer, 9 piece cut, w/o back, neck and giblets, 3 to 3-1/2 lb, 4-10 lb bags per container, class 1, style 7
+ 8905-00-492-8405	Breast halves, broiler or fryer, five 3 lb bags per intermediate carton, class 1, style 7
+ 8905-00-492-8403	Drumstick, broiler or fryer, five 3 lb bags per intermediate carton, class 1, style B
+ 8905-00-492-8404	Leg, broiler or fryer, five 3 lb bags per intermediate carton, class 1, style 8
8905-00-582-1394	Thigh, broiler or fryer, 3 to 3-1/2 lb, 4-10 lb bags per container, class 1, style 8
+ 8905-01-137-6231	FOWL-HENS, whole, frozen more than 60 days but not more than 180 days for domestic use, 3 to 5 lb, class 4, style 1
8905-00-080-6007	ROCK CORNISH HEN, frozen, whole, ready-to-cook, US Grade A, 20 to 25 oz, type II, class 5, style 1
8905-00-582-1393	BREAST, halved, broiler or fryer, 3 to 3-1/2 lb, 4 - 10 lb bags per container, class 1, style 8
8905-00-143-3294	LEG, broiler or fryer, 3 to 3-1/2 lb, 4 to 10 lb bags per container, class 1, style 8

Unit of Issue LB

Shipping Unit Net Weight - 60 lb max

Product Characteristics - Carcasses shall be eviscerated warm, followed by immediate chilling; giblets (liver, heart, gizzard) shall be properly trimmed, washed, chilled, wrapped or bagged and placed in the neck or body cavity of whole chickens; neck shall be cut off at its junction with the body and shall be wrapped or bagged with the giblets; alternatively, the neck may be unwrapped. Broilers and fryers shall be young, of either sex, and have tender meat with soft, pliable, smooth-textured skin and flexible breastbone cartilage. Fowl (hens) are mature female chickens, usually over 10 months of age, with less tender meat than that of roasters and nonflexible breast bone tip. The carcass for the cutup chicken shall be cut in such a manner as to produce 2 wings, 2 drumsticks, 2 thighs, and 3 breast portions and without backs, necks, and giblets.* The carcass for the quartered chicken shall have the neck cut off at its junction with the body and shall be placed with the giblets; shall be split full length, producing approximately equal sides, which shall then be cut crosswise at almost right angles to the backbone so as to produce forequarters of all white meat and hindquarters of all dark meat.

* Customer should be cautioned that the contractor has the option to substitute other chicken parts in approximately natural proportions which may be substituted for wings in any cut-up option.

Rock cornish hen. A young immature chicken, usually 5 to 7 weeks of age, which was prepared from the progeny of a cornish chicken crossed with another breed of chicken; shall be processed in accordance with Fed PP-C-248.

Packaging:

Style 1 (whole)

Level B - Each whole chicken shall be inserted into a plastic-film bag and the bag securely closed. The bag shall cling closely to the chicken as a result of shrinking, vacuumizing, or other means. Prior to bagging, the giblets (if required) and neck shall be wrapped or bagged and placed in the neck or body cavity of the chicken. At the option of the supplier, the neck may be unwrapped and inserted into the cavity.

Level C - Chickens may be packaged in plastic-film bags (at least 2 mil low-density polyethylene or its equivalent), then closed. Only one whole chicken per bag is permitted. Shrinking or vacuumizing the bags is not required.

Style 3 (quartered), 7 (cut up, 9 pieces), & 8 (parts)

Level B - Not more than 15 pounds of chicken parts, quartered or cut up chicken shall be packaged in a folding or set-up box fabricated of solid bleached sulfite or solid manila paperboard. All the inside surfaces of the box shall be lined or laminated or the product wrapped with a material commercially used for this purpose.

Boxes need not be lined if the interior surfaces are waxed or coated with polyethylene. Wrappers may be formed into a bag that is securely closed or the top of the bag folded under the production minimum of 6 inches.

Level C - The products may be packaged in 3 or 15 lbs plastic film bags (at least 2 mil low-density polyethylene or its equivalent) that are securely closed and placed in intermediate containers.

Packing:

Level B - Not more than 60 pounds of whole chicken or four interior boxes of quartered cut-up or chicken parts of one type, class, and style only shall be packed in a snug-fitting fiberboard box constructed, closed, and reinforced in accordance with style FTC, grade W5c or W5s or PPP-B-636, except interior boxes of chickens shall be packed in a style RSC box. Style FTC boxes shall be closed with reinforcing bands, not by taping all seams. Alternatively, a wax-impregnated fiberboard box constructed in accordance with style RSC, class I, type SWFCI, grade 200 of PPP-B-1163 may be used. Closure of the PPP-B-1163 box shall be with a hot-melt adhesive in accordance with the appendix of PPP-B-636. The PPP-B-1163 box shall be reinforced with one lengthwise band and two girthwise bands in accordance with the appendix of PPP-B-636. Reinforcement shall be restricted to nonmetallic strapping or pressure-sensitive adhesive filament-reinforced tape in accordance with the appendix of PPP-B-636. All reinforcing bands shall be uncolored or of a color which contrasts with black.

Level C - Not more than 60 pounds of whole chicken or four interior boxes of quartered, cut-up or chicken parts of one type, class, and style only shall be packed in a shipping container complying with Uniform Freight Classification or National Motor Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of the fiberboard boxes.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-753-6106	CHICKEN, BONED, CANNED, pieces, solid pack, 29 oz can, USDA Announcement PY current edition

Unit of Issue - CN

Shipping Unit Net Weight - 44 lb max

Product Characteristics - Product shall be formulated from raw or cooked, skinned, trimmed, boned chickens in natural proportions, except that backs, legs, necks and wings may be used in less than natural proportions. Skin and giblets (gizzard, heart and liver) shall not be used. Salt and, if necessary, broth and rendered chicken fat shall be in compliance with USDA regulations. Shall have not more than 16.0% fat content, with salt content 0.8% to 1.5%.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Product shall be packaged into a 401 by 411 size, round, metal, open-top style can, with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating. Cans shall be hermetically-sealed.

Packing, Level B (Overseas) - Twenty-four cans shall be packed into a snug-fitting fiberboard box, style RSC, top- or end-opening, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - The shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-4362	CHICKEN, COOKED, FROZEN, BONELESS, DICED OR CHUNK

Purchase Description (no Fed or Mil Specification)

Unit of Issue LB

Shipping Unit Net Weight 50 lb max (5/10 lb cartons)

Purchase Description and Product Characteristics: The product shall be prepared from US Procurement Grade I, or better, fresh chilled or frozen (not frozen more than six months) young chickens of either sex. Chickens shall be eviscerated, cooked, boned, diced, packaged and frozen in accordance with US Department of Agriculture Regulations Governing the Inspection of Poultry and Poultry Products. The chicken pieces shall be skinless, be not less than 1/2 inch or more than 1 inch in diameter, and consist of natural proportions of light and dark meat. The product shall contain no bone or extraneous matter, and shall be as free as practicable from gristle, veins, skin, kidneys and pygostyle (tail). After freezing and until time of shipment, the diced or chunk chicken shall be held at a uniform temperature not higher than 0°F. The product shall be in excellent condition when delivered at destination, show no evidence of defrosting or refreezing, and shall have an internal temperature not higher than 10°F. in the thickest pieces.

Packaging and Packing: Diced or chunk chicken shall be packaged not more than 10 pounds per primary carton and packed 5 cartons to a shipping container. The product shall be packed to ensure acceptance by common carrier for safe delivery in containers complying with the rules and regulations applicable to the mode of transportation.

Labeling and Marking: Unless otherwise specified, labeling of primary cartons will not be required. If specified, commercial labeling will be acceptable, provided the date of packing and freezing are shown on the carton. Marking of shipping containers shall include date of packing and freezing in addition to any other marking required by the USDA Regulations Governing the Inspection of Poultry Products. The following information shall also be printed or stenciled on top of the shipping container in bold letters between 1 and 1-1/2 inches high, all letters being of the same height:

P E R I S H A B L E - K E E P F R O Z E N

(0°F. or below)

NOTE: This product shall be used on the same day it is defrosted.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-01-343-8198	CHICKEN CUTLETS, unbreaded, marinated, individually quick frozen, various portion sizes or shapes, ADCoP

Unit of Issue - LB

Shipping Unit Net Weight- N/A

Product Characteristics: The product shall be prepared from high commercial grade, fresh chilled young chickens of either sex. Chickens cutlets shall be prepared, packaged and frozen in accordance with US Department of Agriculture Regulations Governing the Inspection of Poultry and Poultry Products. The product shall contain no bone or extraneous matter, and shall be as free as practicable from gristle, veins, skin, etc. After freezing and until time of shipment, the cutlets shall be held at a uniform temperature not higher than $0^{o}F$. The product shall be in excellent condition when delivered at destination, show no evidence of defrosting or refreezing, and shall have an internal temperature not higher than $10^{o}F$ in the thickest pieces.

Packaging and Packing: Chicken cutlets shall be packaged in accordance with the contracting officer or solicitation contract agreement. The product shall be packed to ensure acceptance by common carrier for safe delivery in containers complying with the rules and regulations applicable to the mode of transportation.

Labeling and Marking: Unless otherwise specified, labeling of primary cartons will not be required. If specified, commercial labeling will be acceptable, provided the date of packing and freezing are shown on the carton. Marking of shipping containers shall include date of packing and freezing in addition to any other marking required by the USDA Regulations Governing the Inspection of Poultry Products. The following information shall also be printed or stenciled on top of the shipping container in bold letters between 1 and 1-1/2 inches high, all letters being of the same height:

P E R I S H A B L E - K E E P F R O Z E N

($0^{o}F$. or below)

NATIONAL STOCK NUMBER	DESCRIPTION
	CHICKEN FILLETS AND FILLET NUGGETS, CHUNKED AND FORMED, individually quick frozen, CID A-A-20130
8905-01-113-8489	BREADED, PRECOOKED, fillet, round or oval shape, 3 oz ea, type I, style B
8905-01-114-1457	BREADED, PRECOOKED, fillet, round or oval shape, 5 oz ea, type II, style B
8905-01-211-4056	BREADED, PRECOOKED, nugget, 0.5 oz ea, type III, style B
8905-01-328-3330	UNBREADED, PRECOOKED, fillet, round or oval shape, 3 oz ea, type I, style A

Unit of Issue - LB

Shipping Unit Net Weight - 40 lb

Product Characteristics - The frozen, chunked and formed chicken fillets or nuggets shall conform to the following types as specified in the contract or purchase order.

Type I - 3 oz round fillet
Type II - 5 oz round fillet
Type III - 0.5 oz fillet nugget

Ingredients - The ingredients used to prepare the fillets shall be chicken, sodium tripolyphosphate and batter/breading ingredients (if applicable). No skin is permitted.

Chicken: Only breast meat with rib meat and other white (first and second portion wing and scapula) chicken meat in natural proportions shall be used for this product. The chickens from which the breast with rib meat and other white meat are derived shall be fresh chilled broiler/fryers meeting the requirements of US Grade A for fleshing and fat cover. No previously frozen chicken meat and no previously cooked chicken meat may be used in this product. The chicken may be offered as carcasses or as bone-in parts or boneless meat. Mechanically deboned (comminuted) meat shall be excluded from use in this product.

Sodium tripolyphosphate: Sodium tripolyphosphate shall be Food Grade not to exceed the levels permitted by the Poultry Products Inspection Regulations (9 CFR 381) of the US Department of Agriculture (USDA).

Preparation and processing: All preparation and processing described below shall occur subsequent to the date of award. The poultry component and the finished product shall originate and be produced, processed, and stored in plants regularly operating under the Poultry Products Inspection Regulations. Chicken which has been shipped between plants shall be accompanied by a USDA Poultry Products Grading Certificate certifying class, condition, and processing date.

Batter/breading ingredients: Only commercially prepared batter/breading ingredients (not artificially colored) commonly used for the type of product specified shall be permitted.

Preparation of chicken: If presented as carcasses or bone-in parts, the chicken shall be skinned and raw boned. The boned and trimmed chicken meat may be used as removed from the carcass or may be reduced in size by passing the chicken meat once through a kidney plate with openings of 2-1/2 inches in the least dimension. Fine grinding (less than dimensions shown), chopping (silent cutter, hydroflaker), or flake cutting of the chicken meat is not permitted.

Preparation of breaded chicken products:

Mixing and forming: The chicken meat shall be mixed with the sodium tripolyphosphate in accordance with the Poultry Products Inspection Regulations. The mixed product shall be mechanically formed to comply with the product requirements. The thickness of the plate used to form the fillets shall be approximately 3/8 inch.

Batter/breading: The formed chicken fillets or nuggets shall be uniformly coated with batter and breading. All batter and breading shall be applied by machine. Combined batter and breading shall not exceed 25 percent by weight of the uncooked breaded item weight.

Freezing: The finished product shall be frozen by an individually quick frozen method in accordance with the Poultry Products Inspection Regulations so that individual fillets do not stick together after freezing. The frozen, chicken products shall be held at $0^{o}F$ or below after freezing. The internal product temperature shall not exceed $0^{o}F$ at the time of shipment and delivery.

<u>Packaging and Packing</u> - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

<u>Commercial packing for Types I and II</u>: Forty pounds of product shall be packed in a snug-fitting shipping container in accordance with good commercial practice. The shipping container shall be lined with a plastic bag of sufficient size to line the interior of the box completely and shall overlap

not less than 5 inches along the center of the longer axis after the bag is folded down over the packed product. The product shall be arranged in layers with each layer no thicker than the thickness of one fillet. Each layer of product shall be separated from each adjacent layer with a single sheet of polyethylene, not less than 1 inch longer than the length and width of the container. In addition, a sheet of polyethylene shall be placed between the inside bottom of the bag and the first layer and another placed on top of the top layer packed in the box.

Commercial packaging for Type III: Not more than 10 pounds of product shall be packaged into a commercial packed. The package shall afford adequate protection against deterioration and physical damage during shipment from the supply source to the first consuming activity.

Commercial packing for Type III: Not more than 40 pounds of Type III product commercially shall be packed in a snug-fitting shipping container. The shipping container shall be in accordance with the Uniform Freight Classification, or National Motor Freight Classification, as applicable, except that the closure of the fiberboard boxes shall be in accordance with Method II as specified in the appendix of PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-030-3323	CHICKEN LIVERS, FROZEN

Unit of Issue - LB

Shipping Unit Net Weight - N/A

Product Characteristics - Shall consist of standard commercial product produced in accordance with the sanitary and wholesomeness requirement of the USDA.

Packaging and Packing, Level C - Commercial packaging and packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CHICKEN PARTS, FULLY COOKED, BREADED, frozen, broiler or fryer, drumsticks, thighs, and breast halves, CID A-A-20150
8905-01-066-1694	Type I (for heating in an oven)
8905-00-079-2796	Type II (for heating in a deep fat fryer)

Unit of Issue - LB

Shipping Unit Net Weight - N/A

Product Characteristics - The product shall be prepared from fresh chilled broiler/fryers meeting the requirements of U.S. Grade A for all factors. No previously frozen chicken may be used in this product. The chicken shall weigh not less than 2-1/2 nor more than 3-1/4 pounds without necks and giblets.

Batter/breading - The cooked chicken parts shall be uniformly coated with a batter/breading prepared from commercial ingredients (not artificially colored) commonly used for the type of product specified. All batter and breading shall be applied by machine. Combined batter and breading shall not exceed 25 percent by weight of the breaded chicken weight prior to final cooking (frying) and freezing. Alteratively, the batter/breading ingredients may be applied prior to cooking, provided that, the chicken parts comply with the final product requirements.

Cooking - The chicken parts shall be cooked by any method or combination of methods allowed by the Poultry Products Inspection Regulations. An internal product temperature of not less than 165°F shall be obtained during cooking. Reworking is not permitted. When cooked in a deep fat fryer, the frying oil shall be continuously filtered and the equipment cleaned on a daily basis. No coconut, palm, or palm kernel oil shall be allowed in the cooking process.

Freezing - The cooked breaded chicken shall be frozen by an individually quick frozen method in accordance with the Poultry Products Inspection Regulations so the individual chicken parts do not stick together after freezing. The frozen, cooked breaded chicken shall be held a 0°F or below after freezing. The cooked breaded chicken shall be reduced to 0°F or lower within 72 hours of the time the product begins the freezing process. The internal product temperature shall not exceed 0°F at the time of shipment and delivery.

Product Requirements - The product shall comply with the following requirements:

1. There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, paper, glass, or metal.

2. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, sour, rancid, musty, or moldy.

3. There shall be no color(s) foreign to the product.

4. Combined batter and breading shall not exceed 25 percent by weight to the breaded chicken part weight.

5. Individual areas of missing breading or incompletely cooked breading on a part may not exceed an area equivalent to three-forths of a square inch or the area of a circle approximately 1 inch in diameter.

6. Aggregate area of all missing breading on a part may not exceed an area equivalent to 1-1/2 square inches or the area of a circle approximately 1-1/2 inches in diameter.

7. After cooking, there shall be no burnt (scorched) area on a chicken part greater than 1/4 inch in any dimension.

8. After freezing when Type I product is reheated in an oven or Type II product is reheated in a deep fat fryer, according to the contractor's instructions, the chicken pieces shall be uniform golden brown in color with no scorched area, and the coating shall be crisp and not soggy. The color shall be determined by USDA online and at a USDA inspection facility just prior to shipment. A uniform golden brown color is no lighter in color than the light tolerance nor darker than the dark tolerance shown in the USDA, AMS, Poultry Division color control guidelines for breaded chicken examples.

9. When reheated according to the contractor's instructions, the flavor and odor shall be typical of chicken of the same type and the texture shall be tender and juicy.

Packaging - The product shall be packaged in accordance with good commercial practice. Thirty-six pieces ± one piece of one part (breast halves, thighs, or drumsticks) of one type only shall be packaged in a 2 mil thick plastic bag. The bag shall be sealed. Metal wire ties or staples shall not be used to seal bag. Each individual sample bag must meet the ± 1 part count tolerance, and the average number of pieces per bag within each master container must meet or exceed 36 pieces.

Commercial Packing - Three bags (one bag each of breast halves, thighs, and drumsticks) shall be packed in a manner to ensure carrier acceptance and safe delivery at destination at the lowest transportation rate for such supplies. The shipping container shall be in accordance with the Uniform Freight Classification or National Motor Freight Classification, as applicable.

Export Packing - Three bags (one bag each of breast halves, thighs, and drumsticks) shall be packed in a fiberboard box constructed, closed, and

reinforced in accordance with PPP-B-636, Class weather-resistant, Grade W5c or W5s, Style FTC. Alternatively, the box shall be a wax-impregnated box conforming to PPP-B-1163, Style RSC, Class 1, Type SWCFI, Grade 200, and closed and reinforced in accordance with the appendix of PPP-B-636. Reinforcement shall be limited to nonmetallic strapping or pressure-sensitive adhesive, filament-reinforced tape. The bags shall be sealed. Metal wire ties or staples shall not be used to seal bag.

NATIONAL STOCK NUMBER	DESCRIPTION
	CHILI CON CARNE, CANNED, no. 10 size can Fed EE-C-281
8940-00-126-3394	Type I (w/o beans)
+ 8940-00-194-1243	Type II (w/beans)

Unit of Issue - CN

Shipping Unit Net Weight - 41 lb max

Product Characteristics - The Chili Con Carne, type I product (without beans) shall consist of ground beef, flour, tomato paste (32% solids), chili powder, salt, starch, seasoning, water and broth formulated and processed as specified in Fed EE-C-281. The finished product salt content shall be not less than 1.0 nor more than 2.0 percent; fat content not more than 15 percent and moisture content not more than 78 percent (Table II, Fed EE-C-281). The finished product shall have characteristic and excellent flavor pungency.

The Chili Con Carne, type II product (with beans) shall consist of ground beef, flour, tomato paste (32% solids), chili powder, salt, starch, seasoning, water, broth and pinto beans or light or dark red kidney beans formulated and processed as specified in Fed EE-C-281. The finished product content for salt shall be not less than 1.0 percent nor more than 2.0 percent; fat content not more than 15 percent and moisture content not more than 78 percent (Table II, Fed EE-C-281). The finished product shall have characteristic and excellent flavor and pungency.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Six pounds and 12 ounces of the product shall be filled into a size 603 by 700, open-top style, round, metal can, with soldered side seam and compound-lined, double-seamed ends, hermetically-sealed, with not less than 5 inches of vacuum, with or without commercial exterior coating.

Packing, Level B - Six no. 10 size cans shall be packed into a snug-fitting fiberboard shipping container, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF of SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8940-01-030-3324	CHILI CON CARNE, FROZEN

Unit of Issue - LB

Shipping Unit Net Weight - 60 lb max

Product Characteristics - Shall be of high commercial grade.

Packaging and Packing - Commercial packaging and packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CHILI SAUCE, US Grade A, US Standards for Grades of Chili Sauce
8950-00-170-4935	12 oz bottle
+ 8950-00-269-8253	No. 10 size can

Unit of Issue - BT; CN

Shipping Unit Net Weight - 12 oz bottle - 9 lb max (domestic)
- 13 lb max (export)
No. 10 size can - 44 lb max

Product Characteristics - Possesses a good color, a good consistency, a good character, a good flavor, and is practically free from defects. Determination of requirements as to grade shall be in accordance with the provisions of the US Standards for Grades of Chili Sauce.

Packaging, Level C - Bottles. Commercial packaging, of not less than 12 ounces of product, in a glass bottle is acceptable. The caps of glass bottles sealed with a vacuum twist-off cap shall be coated inside with an enamel suitable for the product. The inside of the cap shall have a suitable sealing compound to effect a hermetic closure. Cans. Not less than 7 pounds 2 ounces of product shall be packaged into a round, hermetically-sealed, open-top style can, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Bottles, Fed PPP-G-460. Twenty-four 12 ounce bottles shall be packed into a snug-fitting fiberboard shipping container, style RSCL or CSSCL, type CF, class domestic, variety SW of Fed PPP-B-636, except that pads are not required for style CSSC.

Cans. Six no. 10 size cans shall be packed into a snug-fitting, fiberboard shipping container, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s, or V4s of Fed PPP-B-636.

Packing, Level C - Same as Level B except that commercial fiberboard shipping containers shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-01-022-2669	CHILIES RELLENOS, FROZEN, stuffed with cheese, chicken and cheese, beef, or refried beans, breaded, 3 to 5 oz each, 6 inch length, 1 dozen per tray, ADCoP

Unit of Issue - DZ

Shipping Unit Net Weight - N/A

Product Characteristics - Shall be prepared from green chili peppers, stuffed with cheese, chicken and cheese, beef, or refried beans, and breaded. The finished product shall possess characteristic odor, texture, flavor and ingredients in the amounts specified for product packaged and packed for commercial use.

Packaging and Packing - Commercial packaging and packing shall be acceptable. Shipping containers shall comply with the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-01-066-8203	CHINESE CABBAGE, FRESH or BOK CHOY, 90% free from damage, no decay, ADCoP

Unit of Issue - LB

Shipping Unit Net Weight - 50 lb

Product Characteristics - Shall be high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected until delivery to the receiving activity. Shipping containers shall comply with the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-007-9660	CHINESE VEGETABLES, MIXED, No. 10 size can, ADCoP

Unit of Issue - CN

Shipping Unit Net Weight - 39 lb max

Product Characteristics - The product shall be high commercial grade, produced in accordance with the sanitary and wholesomeness requirements of various governmental agencies, e.g., USDA and FDA.

Packaging, Level C - Not less than 6 pounds of the product shall be packaged in hermetically-sealed, round, metal cans in accordance with good commercial practice.

Packaging, Level B - Six cans of product shall be placed into a snug-fitting fiberboard box, style RSC, class domestic, type CF or SF, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Same as Level B above, except commercial fiberboard shipping containers shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-080-5957	CHIVES, DEHYDRATED, 1/8 oz container, ADCoP

Unit of Issue - CO

Shipping Unit Net Weight - N/A

Product Characteristics - The product shall be high commercial grade.

Packaging - Commercial packaging shall be acceptable.

Packing, Level B - Product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, W5c or W5s of Fed PPP-B-636.

Packing, Level C - Same as Level B, except commercial fiberboard shipping containers shall be acceptable. Shipping containers shall comply with the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CHOCOLATE, COOKING, ADCoP
8925-00-161-8899	Unsweetened, 8 oz cake
+ 8925-00-194-1239	Unsweetened, 10 lb cake
8925-00-782-3318	Semisweet, chips, (drops), 12 oz pg
+ 8925-01-098-8903	Chocolate chips, (drops), 6 oz pg
8925-01-012-9267	Chocolate flavored, baking chips, (drops), sugar sweetened, 12 oz pg
+ 8925-01-098-8904	Chocolate flavored, baking chips, (drops), sugar sweetened, 6 oz pg

Unit of Issue - PG; CK

Shipping Unit Net Weight - 8 or 12 oz cake - 40 lb max
10 lb cake - 50 lb max

Product Characteristics:

Unsweetened cooking chocolate shall meet the requirements for chocolate liquor in the Definitions and Standards for Cocoa Products under the Federal Food, Drug and Cosmetic Act. It shall be the solid or semi-plastic natural food obtained by finely grinding domestically roasted cacao nibs. Chocolate liquor made by combining cocoa and cocoa butter will not be acceptable.

Chocolate chips shall be made from semi-sweet chocolate which meets the requirements in the Definitions and Standards for Cocoa Products under the Federal Food, Drug and Cosmetic Act. The product shall be in the form of chips or drops. The fat content shall be not less than 28.0 percent. The count per pound shall be not less than 800 or more than 1100.

Chocolate-flavored baking chips shall contain sugar, hydrogenated vegetable oil, cocoa (processed with alkali), an emulsifier and flavor. The product shall be in the form of chips or drops. The fat content shall be not less than 25 or more than 28 percent. The count per pound shall be not less than 800 or more than 1100.

Packaging, Level C - The chocolate shall be packaged to afford adequate protection against deterioration and damage during shipment from the supplier to the initial destination. The supplier may use his standard practice when it meets these requirements.

Packing, Level B - Not more than 40 pounds of the product in 6, 8 or 12 ounce packages and not more than five 10 lb cakes in a non-test corrugated fiberboard box and enclosed in a waterproof case liner protected from staples shall be packed into a snug-fitting fiberboard shipping container, style RSC, V3c, V3s, or V4s of Fed PPP-B-636.

Packing, Level C - Same as Level B, except shipping container shall be style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8925-00-616-0185	CHOCOLATE FLAVORED SYRUP, beverage or topping (cold), no. 10 size can, ADCoP

Unit of Issue - CN

Shipping Unit Net Weight - 50 lb max

Product Characteristics - Finished product shall be heat processed at 220°F. for 5 minutes and shall be free from lumps and crystals. One part of syrup, by volume, when mixed with 11 parts of skim or whole milk, by volume, shall produce a palatable chocolate milk beverage having a distinct chocolate flavor and aroma. The syrup shall contain not less than 66%, by weight, of solids derived from added sweetening agents, not less than 49% sucrose, not more than 11.0% reducing sugar, not more than 9.5% nonreducing polysaccharides and not less than 12%, by weight of chocolate or cocoa solids (other than fat) or both. It shall be salted and flavored to the extent necessary to produce a palatable beverage or topping. It shall contain a suitable stabilizing agent or be processed in such a manner as to insure non-settling of the ingredients for not less than one hour in milk beverages, when mixed as specified above and held at a temperature of 50°F.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Eight pounds four ounces of product shall be packaged into a 603 by 700 size, round, metal can, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Six size 603 by 700 cans shall be packed into a snug-fitting, fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8950-00-878-3844	CHOWCHOW, PICKLE, US Grade A, cured, sweet, 1 gal jar, US Standards for Grades of Pickles

Unit of Issue - JR

Shipping Unit Net Weight - Gallon jar - 31 lb max (DW)

Product Characteristics - Sweet chowchow pickles or sweet mustard pickles are cured pickles of any style except relish. They are packed in a sweetened prepared mustard sauce of proper consistency. The pickle ingredients shall be as outlined in the US Standards for Grades of Pickles.

Grade A. Possesses similar varietal characteristics, a good flavor, possesses a good color, reasonably uniform or practically uniform in size, practically free from defects and possesses a good texture.

Determination of requirements as to grade shall be in accordance with provisions of the US Standards for Grades of Pickles.

Packaging:

Glass containers. The quantity of pickle ingredient for chowchow shall be not less than 55% of the declared volume of the gallon jar. The jars shall be closed with one of the following caps, each cap being made from 0.50 pound commercial electrolytic tinplate, coated outside with a corrosion resistant lacquer or enamel, and coated inside with an enamel furnished by the manufacturer in accordance with best commercial practice for the product.

a. A continuous thread-milled screw cap with curled edge and lined with a spot or disc suitable for the product. The screw cap shall be secured in position with a shrunk-on cellulose band or pressure sensitive, plastic film, adhesive tape, 3/4 inch wide applied around the circumference of the juncture of the cap and jar. The tape shall overlap itself a minimum of 1 inch.

b. A hermetic friction-type, side seal closure with pry-off feature.

c. A vacuum twist-off closure, the inside of the cap having a suitable sealing compound to effect a hermetic closure.

The sealed glass jars, with the exception of those having knurled screw caps, shall show a vacuum of not less than 2 inches.

Packing, Level B - Glass containers, Fed PPP-G-460. Four 1-gallon jars shall be packed into a snug-fitting fiberboard box, style RSCL or CSSCL, type CF, class domestic, method II closure, grade 175 of Fed PPP-B-636. The boxes shall be provided with pads and partitions, except pads are not required when the CSSCL box is furnished. Pads, partitions, and liners shall be manufactured from the same grade of fiberboard as the box. When specified by the contracting officer, the fiberboard box shall conform to W5c of Fed PPP-B-636.

Packing, Level C - Glass containers, Fed PPP-G-460. Commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-00-170-5208	CLAMS, CANNED, Fed PPP-C-400, species (f) (surf or skimmer), type 2 (minced), packed in natural juices

Unit of Issue - CN

Shipping Unit Net Weight - 6-1/2 oz can - 10 lb max
8 oz can - 12 lb max
51 oz can - 38 lb max

Product Characteristics - Clam meats shall be prepared from sound, fresh clams harvested from approved areas. Finished product shall consist of clean, wholesome clams ground through a plate having holes 1/4 to 1 inch in diameter, as specified by the contracting officer. Color shall be characteristic of the species; drained weight shall be not less than 48% of the marked net weight.

Packaging, Level C - Product shall be packaged in an open-top style, round, metal can with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating.

Packing, Level B - Twenty-four 6-1/2 oz (307 by 113) or 8 oz (307 by 202) cans or twelve 51 oz (502 by 510) cans shall be packed into a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Same as Level B, except commercial fiberboard shipping containers shall be acceptable. Shipping containers shall comply with the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-656-0996	CLAMS, frozen, surf or skimmer (for chowder), minced or chopped, 6 lb net wt per gal container, ADCoP

Unit of Issue - LB

Shipping Unit Net Weight - 36 lb max

Product Characteristics - Clams shall be prepared from sound, fresh clams harvested from approved areas; finished product shall consist of clean, wholesome adequately drained, shucked clams of solid pack; color shall be characteristic of the species; drained weight of free liquid shall not exceed 8%.

Packaging, Level C - Commercial packaging in a 6 pound can shall be acceptable, except that hermetically-sealed, friction top, reclosable cans may be used.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall comply with the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	COCOA, natural, CID A-A-20034
8955-00-223-5806	Medium fat, not less than 10% or more than 21% cocoa fat, 1 lb can, type II
+ 8955-00-223-5807	22% min fat content, 5 lb can, type I

Unit of Issue - CN

Shipping Unit Net Weight - 1 lb can - 24 lbs (24 cans)
5 lb can - 30 lb max

Product Characteristics - Cocoa powder shall be a natural product containing the percent cocoa fat as stated above in the item description. The particle size shall be very fine and readily dispersible in water. The product shall conform to Standards of Identity for Cocoa Products of the U.S. Food and Drug Administration, complying with the requirements for medium fat cocoa.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8925-00-616-0111	COCONUT, DRIED, PREPARED, long thread, 10 lb can, ADCoP

Unit of Issue - CN

Shipping Unit Net Weight - - 10 lb max

Product Characteristics - Shall consist of not less than 60%, by weight, of coconut solids, not more than 14% by weight, of moisture and not less than 1% glycerol monostearate, not more than 8% glycerol, not more than 3.5% sorbitol, by weight, and salt may be used as optional ingredients. At least 80%, by weight, of the long thread coconut shreds shall be one inch or more, but not more than two inches in length. Shall possess a white color, shall be free of bleaching agents, and shall have the good flavor characteristic of high quality coconut.

Packaging: - Commercial packaging shall be acceptable. Ten (10) pounds of product shall be packaged in a round, hermetically-sealed, open-top style, metal can with soldered side seam and compound-lined, double-seamed ends, with enameled interior and side seam striping. Cans with or without commercial exterior coating shall be acceptable.

Packing: - One 10 pound can shall be packed into a commercial fiberboard shipping container. Shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	COCONUT, DRIED, PREPARED, sweetened, flakes, Type I, CID A-A-20174, as modified to include 4 lb can
8925-00-222-0625	No. 3 cylinder size can
+ 8925-00-177-4812	19% max moisture content, 4 lb can

Unit of Issue - CN

Shipping Unit Net Weight:

No. 3 cylinder size - 14 lb max
4 lb can - 24 lb max

Product Characteristics - Shall be sweetened flakes and shall contain not less that 57 percent by weight of coconut solids, not more than 17 or 19% percent, where indicated, by weight of moisture, and not less than 2 percent by weight of propylene glycol. When used as optional ingredients, not more than 1 percent glycerol monostearate, not more than 8 percent glycerol, not more than 3.5 percent sorbitol, and not more than 1 percent salt shall be added by weight. The finished product shall possess a characteristic flavor, texture, odor, and color typical of high quality coconut. The coconut shall be salmonella negative and staphylococcus (coagulase positive) negative. Not less than 90 percent by weight of the flake coconut shall pass through a U.S. Standard No. 4 sieve and be retained on a U.S. Standard No. 20 sieve.

Commercial Packaging - Level C - Commercial packaging shall be acceptable. One pound and three ounces or 4 pounds of product shall be packaged into a round, hermetically-sealed metal can. Cans with or without commercial exterior coating shall be acceptable.

Commercial Packing - Twelve no. 3 cylinder size cans or six 4 pound cans shall be packed into a fiberboard box meeting the requirements of the Uniform Freight Classification or Nation Motor Freight Classification.

NATIONAL STOCK NUMBER	DESCRIPTION
	COFFEE, INSTANT, freeze dried or powdered, Fed HHH-C-575
8955-00-081-0862	Freeze dried, 8 oz flexible pg, type III, style A, blend (2)
+ 8955-01-119-7050	Freeze dried, 100 1.8 gm pgs per intermediate container, type III, style A, blend (1)
8955-01-035-5612	Freeze dried, decaffeinated, 100% coffee, 1.5 to 1.9 gm pg, type III, style B, blend (1)
8955-01-305-1180	Freeze dried, decaffeinated, 100% coffee, 8 oz glass jar, type III, style B, blend (1)
8955-00-616-5473	Powdered, 100% coffee, w/o ascorbic acid, 200 2.5 gm pgs per intermediate box, type I, style A, composition (1)
+ 8955-00-753-3365	Powdered, 100% coffee, w/o ascorbic acid, 24 4 oz pgs per shipping container, type I, style A, composition (1)
+ 8955-00-851-5285	Powdered, 100% coffee, decaffeinated, 1000 1.9 gm min envelope, type I, style B

Unit of Issue: N/A

Product Characteristics:

Type I, Instant coffee with or without ascorbic acid shall be dry (powdered), water-soluble solids derived from fresh, domestically-roasted and ground coffee. The moisture content for regular powdered coffee shall be not more than 3.0% and not more than 5.0% for decaffeinated coffee. The caffeine content for regular powdered coffee shall be not less than 3.2% on a dry solids basis. No added caffeine shall be permitted. Caffeine content of decaffeinated coffee shall not exceed 0.3% on a dry solids basis.

Type III, Freeze-dried coffee shall be a high quality domestically produced freeze-dried instant coffee (FDI) from commercial blends. The moisture content of regular freeze-dried coffee shall not exceed 2.6% and not more than 5.0% for decaffeinated coffee. The caffeine content shall not be less than 2.2% and meet the particle size as specified. No added caffeine is permitted. Caffeine content of decaffeinated coffee shall not exceed 0.3% on a dry solids basis.

NOTE: For Type III, Style A, Blend (1) or (2), the particle size shall be determined by the following:

U.S. Standard Sieve No.	Percent by Weight remaining
8	None
12	20 Max.
40	80 ± 15
Pan	15 Max.

Packaging: Level C - Commercial packaging shall be acceptable.

Packing: - Commercial packing in the following quantities is acceptable:

Two and two tenths gram packages: 10 intermediate packages will be packed in a shipping container.

Four ounce and 8 ounce quantities: 2 intermediate packages of 24 - 8 oz units will be in one shipping container. 24 - 4 oz units shall be packed directly into a shipping container without intermediate packing.

One point eight or 1.9 gram quantities: 2 intermediate packages will be packed in a shipping container.

Eight ounce glass jars: Shall be packed in shipping containers meeting the requirements of the Uniform Freight Classification or Nation Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	COFFEE, ROASTED, ground, blend, Fed HHH-C-571
8955-00-286-5368	Universal grind, 2 lb can, type IIIB, style 1
8955-00-286-5369	Universal grind, 3 lb can, type IIIB, style 1
8955-00-286-5372	Universal grind, 20 lb can, type IIIB, style 1
+ 8955-00-354-3999	DECAFFEINATED, 1 lb pg, type IIIA, or IIIB or IIIC, style 2

Unit of Issue - LB

Shipping Unit Net Weight - 2 lb can - 24 lb max
3 lb can - 36 lb max
20 lb can - 40 lb max
1 lb pg - 28 lb max

Product Characteristics - The roasted and ground coffee shall have good quality, body, acidity, flavor, and aroma and shall be produced from a blend consisting of 70% Brazil and 30% Colombian Excelso.

Packaging, Level C - Commercial packaging shall be acceptable. In the event a non-transparent reclosure lid is applied, it shall be affixed to the non-labeled end of the can.

Packing, Level B - Two 20-pound cans of coffee shall be placed side by side into a snug-fitting fiberboard box, style RSC, grade 275, method II closure of Fed PPP-B-636. Fed PPP-C-29. Twelve cans each of the 2 pound and 3 pound cans of coffee shall be packed into a snug-fitting fiberboard box, top or end-opening, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial shipping containers shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CONE/CUP, ICE CREAM, edible, (for use w/soft serve ice cream and milk shake machines), ADCoP
8920-00-419-4319	Cone, sugar type, 200 cones per intermediate container, 4 intermediate containers per shipping box
8920-00-228-1948	Cup, wafer type, 10 intermediate boxes of 100 ea, 1000 cups per shipping box

Unit of Issue - BX

Shipping Unit Net Weight - 11 lb max

Product Characteristics - The product shall be high commercial grade.

Packaging, Level C - Two hundred edible sugar-type cones shall be packaged in a commercial carton. One hundred edible wafer-type cups shall be packaged in a commercial waxed tube.

Packing, Level B - Four cartons of the edible sugar-type cones or ten tubes of the edible wafer-type cups shall be packed into a snug-fitting fiberboard shipping box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial shipping containers shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	COOKIE DOUGH, FROZEN, ready-to-bake, pre-cut, 1 to 2.5 oz ea, 240 per case, ADCoP
8920-01-267-1675	Chocolate chip
8920-01-267-1677	Peanut butter
8920-01-267-1676	Raisin oatmeal
+ 8920-01-375-0500	Vanilla sugar
+ 8920-01-376-2830	Coconut

Unit of Issue - BX

Shipping Unit Net Weight - N/A

Product Characteristics - The cookie dough shall be formulated and the ingredients thoroughly mixed throughout. The finished product shall possess the flavor stated in its item description. It shall be free from rancid, musty, sour and other undesirable flavors or odors. The product, when baked, shall yield cookies that are tender yet crisp with an appetizing flavor. The product shall be kept frozen until use.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-00-935-3264	COOKIE MIX, oatmeal, MIL-C-43205, no. 10 size can, type III

Unit of Issue - CN

Shipping Unit Net Weight - 30 lb max

Product Characteristics - The product shall be formulated in accordance with MIL-C-43205. The finished product shall be free from rancid, musty, sour and other undesirable flavors or odors and free from lumps other than those which disintegrate readily upon application of slight pressure. The moisture content shall not exceed 5.5%. The product, when rehydrated, mixed, and baked in accordance with MIL-C-43205, shall yield tender and crisp cookies with appetizing flavor.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Five pounds of product shall be packaged in a size 603 by 700 (no. 10) size, open-top style, hermetically-sealed, round, metal commercial can with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Six no. 10 size cans of the product shall be packed into a snug-fitting fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	COOKIES, OR FRUIT BAR, ADCoP
8920-00-223-5415	Vanilla wafer, 12% minimum fat content, round, 1 to 2 in. dia, 3/8 in. thk
+ 8920-00-272-3276	Vanilla wafer, cream sandwich (vanilla base cakes), cream sandwich (chocolate base cakes), shortbread, coconut macaroon, 1 lb of ea per 5 lb unit
8920-00-223-5413	Ginger snap, 7.5% minimum fat content, round, 1-3/16 to 2-1/2 in. dia
8920-00-616-0044	Sandwich, cream filling, chocolate flavor, vanilla flavor, or combination base cakes (combination, one vanilla and one chocolate base cake)
8920-00-543-6690	Shortbread
8920-00-543-6689	Coconut macaroon
8920-00-616-0045	Sandwich, cream filling, waffle wafers
8920-00-223-5414	FRUIT BAR, fig, rectangular, 1-1/4 to 4 in. lg, 1-1/4 to 1-3/4 in. w, 1/2 in. thk, 3% min fat content, ADCoP
8920-00-043-5351	Oatmeal with raisins
8920-00-173-2462	Chocolate Chip

Unit of Issue - LB

Shipping Unit Net Weight - N/A

Product Characteristics - Vanilla wafers shall be prepared by baking a soft drop cookie type of dough with the addition of sugar or other fermentable carbohydrate substances, or a combination of such ingredients, and vanilla flavoring.

Nutritional adjuncts may be added as optional ingredients. The wafers shall be disc-shaped with somewhat rounded tops approximately 3/8 inch thick by 1 to 2 inches in diameter and the count shall be from 60 to 190 cookies per pound. The wafers shall be of uniform color and characteristic texture, and shall contain not less than 12.0% of fat on a moisture-free basis, and not more than 6.0% of moisture.

Gingersnaps shall be prepared from flour, sugar, dextrose, corn syrup, salt, molasses, shortening, leavening agents and ginger. Optionally, water and nutritional adjuncts may be added. The cookies shall be disc-shaped, 1-3/16 to 2-1/2 inches in diameter and shall have a count of from 50 to 70 cookies per pound. The cookies shall be crisp, but free from hard and excessively dark centers or open and crumbly grain. The cookies shall contain not less than 7.5% of fat on a moisture-free basis and not more than 7.0% of moisture.

Vanilla base cakes shall be prepared from flour, sugar, corn sugar, or invert sugar or a mixture of these, and salt. Optional ingredients are: water, corn syrup, dairy products, egg ingredients, corn starch, emulsifiers, leavening agents, nutritional adjuncts, and imitation colors and flavors. The cookie dough formulation shall consist of sugar solids (sucrose, corn sugar and invert) and 45 pounds of shortening for each 200 pounds of flour. Base cakes shall possess an even, golden crust color. They shall be crisp and shall have an appetizing flavor. Cookies shall not be broken or cracked. The base cake shall contain not more than 5.0% of moisture.

Chocolate base cakes shall be prepared from the required, and the permissible optional ingredients as described for vanilla base cakes, and, in addition, not less than 38 pounds of cocoa plus 3 pounds of chocolate liquor shall be used with each 200 pounds of flour. The baked product shall conform to vanilla base cakes, except that they shall possess a dark, rich, chocolate appearance and flavor.

Cream sandwich filling shall be prepared from powdered sugar and plastic fat. Optional ingredients are: corn sugar, dairy products, starch, flour, emulsifiers and plasticizers and artificial colors and flavors. The finished filling shall contain not less than 30% fat at the time of manufacture.

Cream sandwich cookies shall consist of 2 base cakes with a layer of filling made in accordance with the above requirements. The base cakes shall be well-centered and placed flat surface to flat surface. The filling shall be evenly distributed between the base cakes and shall comprise not less than 25% of the finished cookie weight. The count per pound of finished cookies shall be from 20 to 65. The finished product shall consist of the following, as applicable for the style specified: 2 vanilla base cakes with filling; 2 chocolate base cakes with filling; or one vanilla and one chocolate base cake with filling.

Shortbread shall be prepared from flour, sugar, shortening, egg products, flavors and salt. Optional ingredients are: water, dairy products, butter (for direct substitution of required shortening), corn sugar, corn syrup, invert sugar, leavening agents, nutritional adjuncts and artificial flavors and colors. The cookie dough formulation shall utilize not less than 50 pounds of sugar solids, 60 pounds of shortening and 2-1/2 pounds of whole eggs or equivalent in egg ingredients to each 200 pounds of flour. The shortbread shall be uniformly baked and possess an even, golden color crust, and contain not more than 5.0% moisture content. The count per pound shall be from 30 to 80.

Coconut macaroons shall be prepared from flour, sugar, coconut, shortening, eggs, and salt. Optional ingredients are: water, corn syrup, dairy products, corn sugar, invert sugar, egg ingredients, leavening agents, nutritional adjuncts, and artificial flavors and colors. The cookies shall be uniformly baked, shall have a characteristic golden color crust, shall be crisp, and shall possess an appetizing flavor. The moisture content shall not exceed 5.0% and the count per pound shall be from 20 to 60.

Waffle wafer base shall be prepared from flour, water, and salt. Optional ingredients are: shortening, dairy products, starches, sugar, egg ingredients, leavening agents, emulsifiers, nutritional adjuncts, and artificial colors and flavors. Wafers shall possess an even, golden color crust and shall be crisp. Wafers having a burned or scorched taste shall be unacceptable. The moisture content shall be not more than 3.0% by weight, at time of packaging.

Waffle wafer filling shall be prepared from powdered sugar, flavors, and plastic fat. Optional ingredients are: dairy products, emulsifiers, plasticizers, and artificial flavors and colors. The fat content of the filling shall be not less than 25%, by weight, at the time of manufacture. Pulverized corn sugar may be utilized provided its usage does not exceed 25% of the total sugar content.

Waffle wafers shall consist of 2 base wafers with a layer of filling evenly distributed between the base wafers. The filling shall comprise not less than 60%, by weight, of the finished product. The count per pound of the finished product shall not exceed 230.

Fruit bars shall be manufactured by enclosing fruit bar filling of proper consistency in a casing or shell of dough and baked to a dark golden brown color; shall be cut evenly and clean, with or without sealing. The bars shall be 1-1/2 to 1-3/4 inches wide by approximately 1/2 inch thick and 1-1/4 to 4 inches long. The fruit bars shall contain not less than 50%, by weight, of fig filling which shall be evenly distributed, shall contain not less than 3.0% fat, on a moisture-free basis, 18.0% moisture and shall have a count per pound of from 14 to 50 bars.

Oatmeal cookies with raisins shall be prepared form wheat flour, sucrose, oats or oatmeal, shortening, raisins, salt, leavening and cinnamon. Permissible optional ingredients are invert syrup, corn syrup, rye flour, corn flour, lecithin, spices and artificial flavors. The cookies shall be uniformly baked, possess an even golden color crust, be tender, crisp and have an appetizing flavor. The moisture content shall not exceed 5.0%, shall contain not less than 18% fat on a moisture-free basis, and the count per pound shall be not less than 27 nor more than 35.

Chocolate chip cookies shall be prepared from wheat flour, sugar, chocolate, shortening, salt, leavenings and artificial flour, invert syrup, dextrose, malt, whey, eggs, pecans, butter, flavor and emulsifier. Product shall be uniformly-baked, shall possess an even golden color crust, shall be tender, crisp and have an appetizing flavor. The moisture content shall not exceed 6.0%. The product shall contain not less than 23% fat on a moisture-free basis, and the count per pound shall be from 39 to 58.

Packaging, Level A - Not more than 22 pounds of fig bars, 16 pounds of gingersnaps, or 8 pounds of vanilla wafers, shortbread, coconut macaroons, cream-filled sandwich cookies or cream-filled waffle wafers shall be packaged in a snug-fitting laminated paperboard container, completely lined with grease-resistant paper, or the inside surface of which has been treated with a grease-resistant substance. Alternatively, not more than 16 pounds of the product (all classes) may be bulk-packaged in a snug-fitting container made of corrugated fiberboard, completely lined with grease-resistant paper, or the inside surface of which has been treated with a grease-resistant substance. The cover and ends of either type of container shall be glued, taped or otherwise fastened to properly close the container. Layers and rows of the product shall be separated by means of grease-resistant chipboard liners or single-faced, corrugated, glassine liners, or liners of equivalent nature. Assortment. Five pounds of assorted type III cookies shall be packaged as a unit, the assortment consisting of one pound each of vanilla wafers, vanilla base sandwich cakes, chocolate base sandwich cakes, shortbread, and coconut macaroons.

Packaging, Level C - The product shall be packaged to afford adequate protection against damage during shipment from the supply source to the first receiving activity. The supplier may use his standard practice when it meets these requirements.

Packing, Level B - Not more than 48 pounds of the product shall be packed into a snug-fitting fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636, or when specified by the contracting officer, W5c or W5s of Fed PPP-B-636.

Packing, Level C - The product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, the product shall be packed in a manner to insure carrier acceptance and safe delivery at destination at the lowest transportation rate for such supplies. The shipping container shall be in accordance with Uniform Freight Classification Rules or National Motor Freight Classification Rules, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-01-155-9425	COOKIES, baked, individual serving, 2 or 4 cookies per wrapper, ADCoP

Unit of Issue - EA

Shipping Unit Net Weight -

Product Characteristics - Shall be of a high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CORN, CANNED, U.S. Standards for Grades
8915-00-257-3952	Cream, US Grade A, no. 303 size can, golden, color (b)
+ 8940-00-851-7086	Cream, US Grade A, dietetic pack (low sodium), no. 303 size can, golden or yellow
8915-00-465-1897	Cream, US Grade A, no. 10 size can, golden, color (b)
+ 8940-00-851-7085	Whole kernel/grain, in a liquid packing medium, US Grade A, dietetic pack (low sodium), no. 303 size can, golden or yellow
+ 8915-00-184-6593	Whole grain, in a liquid packing medium, Grade A, no. 10 size can, golden or yellow
8915-00-257-3947	Whole kernel or whole grain, US Grade A or B, no. 10 size can, 603 x 700 brine packed, 4.375 lb DW (6.625 lb net wt) or 603 x 600 vacuum packed, 4.063 lb DW (4.689 lb net wt) type a or b, golden, color (b)

Unit of Issue - CN

Shipping Unit Net Weight -

Cream Style:

No. 303 size can - 24 lb max
No. 10 size can - 40 lb max

Whole Grain Style:

No. 303 size can - 16 lb max (DW)
No. 10 size can - 26 lb max (DW)

<u>Product Characteristics</u> - <u>Cream style, grade A</u>. Possesses similar varietal characteristics, is tender, of good color, good consistency, is practically free from defects and possesses a very good flavor.

Determination of requirements as to grade shall be in accordance with the U.S. Standards for Grades of Canned Cream Style Corn.

Whole grain, grade A. Possesses similar varietal characteristics, is tender, possesses good color, is well cut, is practically free from defects and possesses a very good flavor.

Grade B. Possesses similar varietal characteristics, is reasonably tender, possesses reasonably good color, is reasonably well cut, is reasonably free from defects and possesses a good flavor.

Determination of requirements as to grade shall be in accordance with the U.S. Standards for Grades of Canned Whole Kernel (or Whole Grain) Corn.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Cream style. One pound or 6 pounds 10 ounces of product shall be packaged into a no. 303 (303 by 406) size can or a no. 10 (603 by 700) size can, respectively. Whole grain style. Ten and one-half ounces of grade A product or 10-3/4 ounces of grade B product shall be packaged into a no. 303 size can. Seventy ounces of grade A product or 72 ounces of grade B product shall be packaged into a no. 10 size can. Cans shall be open-top style, round, metal, with soldered side seam and compound-lined, double-seamed ends. Cans shall be hermetically sealed.

Packing, Level B - Twenty-four no. 303 size cans or 6 no. 10 size cans shall be packed into a snug-fitting fiberboard box, style RSC, top or end opening, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF of SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-252-5955	CORN, FRESH, on-the-cob, golden (yellow) or white, US Fancy or US No. 1 Grade, U.S. Standards for Grades

Unit of Issue - LB

Product Characteristics: US Fancy Grade. Consists of ears of green corn of similar varietal characteristics which are well trimmed, well developed, free from smut, decay, worms or insect injury, and free from injury caused by rust, discoloration, birds, other disease or mechanical or other means. Cobs shall be fairly well filled with plump and milky kernels, and well covered with fresh husks. The length of each cob shall be not less than 6 inches and the ears shall not be clipped. US No. 1 Grade. Same as US Fancy Grade, except the ears shall be free from damage caused by discoloration, birds, worms and other insects, other disease or mechanical or other means. Cobs shall be fairly well filled with plump and milky kernels and fairly well covered with fresh husks. Each ear may be clipped, but each clipped ear shall be properly clipped. Unless otherwise specified by the contracting officer, the length of each cob, clipped or unclipped, shall be not less than 5 inches.

Tolerances for defects and off-size shall be in accordance with the provisions of the specified US grade of the U.S. Standards for Green Corn.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, corn shall be packed into commercial containers which are clean, sound, well-filled and securely covered. Each container shall be packed so that the corn on the shown face is reasonably representative in size and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill.

NOTE: Local purchase shall be authorized when desired.

NATIONAL STOCK NUMBER	DESCRIPTION
	CORN, FROZEN, U.S. Standards for Grades
+ 8915-00-903-0128	Whole grain, golden or yellow, US Grade A, 2 to 5 lb pg
8915-01-336-2898	Whole kernel or whole grain, golden, US Grade A or B, 20 to 35 lb pg
8915-01-135-5787	Corn-on-the-cob, golden or white, US Grade A or B, min ear lg 5-1/2 in., 48 ears per box, color (a) or (b)

Unit of Issue - LB

Shipping Unit Net Weight - 24 lb max - 2 to 5 lb pg
40 lb max - 20 to 35 lb pg, 48 ears per box

Product Characteristics - Whole grain, Grade A. Shall possess similar varietal characteristics, good flavor and odor, be tender, possess good color, be practically free from defects. Grade B. Shall possess similar varietal characteristics, good flavor and odor, be reasonably tender, possess reasonably good color, and be reasonably free from defects. Corn-on-the-cob, Grade A. Shall possess similar varietal characteristics, good flavor and odor, good color, shall be practically uniform in size, be well developed, practically free from defects, and tender. Grade B. Shall possess similar varietal characteristics, good flavor and odor, be reasonably tender, possess reasonably good color, lack some uniformity in size, and be reasonably free from defects.

The determination of requirements as to grade shall be in accordance with the provisions of the applicable US grade of the U.S. Standards for Grades of Frozen Whole Kernel (Or Whole Grain) Corn or the U.S. Standards for Grades of Frozen Corn-on-the-Cob (as applicable).

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - The product shall be packaged in cartons which shall be overwrapped and completely heat-sealed. Alternatively, the product may be enclosed in a heat-sealable bag and the sealed bag enclosed in a carton. If a bag is used, the carton need not be overwrapped. The overwrapping or bag materials shall be plastic film or waxed paper. Alternatively, the carton may be a seal end carton.

Packing, Level B - Not more than 40 pounds of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packaging and Packing, Level C - Commercial packaging and packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CORN CHIPS, ADCoP
8940-00-782-3012	1/2 to 1-1/2 oz pg
8940-00-137-6029	1 or 3 lb pg

Unit of Issue - PG; LB

Shipping Unit Net Weight - 1/2 to 1-1/2 oz pg - 4 lb max
1 or 3 lb pg - N/A

Product Characteristics - The product shall possess a crisp texture; a good flavor, free from bitter, musty, charred or other uncharacteristic flavors or odors; and a bright, uniform corn chip color, typical of a high commercial grade product. The principal ingredient shall be properly cleaned corn suitable for the product. It shall be processed with optional ingredients to yield desired chips of approximately uniform size.

Packaging - One-half to 1 ounce of the product shall be packaged in a commercial package of the type and style normally used by the manufacturer of the product.

Packing - The packaged product, in commercial shipping containers, shall be acceptable. Packing shall be such as to avoid compression of the product.

NATIONAL STOCK NUMBER	DESCRIPTION
	CORNMEAL, yellow, degermed, enriched, CID A-A-20066, type II, color A
8920-00-616-0024	granulation 1 (coarse), 24 oz pg
+ 8920-00-493-6840	granulation 1 (coarse) or 2 (fine), 5 lb bag

Unit of Issue - BG

Shipping Unit Net Weight - 24 oz pg - 36 lb max
5 lb bag - 50 lb max

Product Characteristics - The product shall have a good characteristic color, possess a natural ground corn taste and odor, and be free from rancid, bitter, musty, and other undesirable tastes and odors. Cornmeal shall be packed not more than 60 days prior to shipment.

Table I. - Physical Requirements 1/ 2/

	Course (Percent)		Fine (Percent)	
	Minimum	Maximum	Minimum	Maximum
No. 20 Sieve	97		99	
No. 25 Sieve	75		90	
No. 45 Sieve		35	30	
No. 80 Sieve		10		20

1/ All percentages are based on weight.
2/ Cornmeal that will pass through U.S. Standard Woven-wire cloth.

Table II - Analytical Requirements

	Type I (Percent)		Type II (Percent)	
	Minimum	Maximum	Minimum	Maximum
Ash 1/		1.80		0.70
Fat 1/	3.50			1.80
Moisture		13.50		13.50

1/ These limiting values are on a moisture-free basis.

Commercial Packaging - Twenty-four ounces or 5 pounds of product shall be in accordance with commercial practice.

Commercial Packing - Twenty-four 24-ounce packages or eight 5-pound packages shall be packed in fiberboard containers complying with Uniform Freight Classification or National Motor Freight Classification, as applicable.

Export Packaging - Twenty-four ounces of product shall be packaged in accordance with commercial practice. Twenty-four packages shall then be packaged in an intermediate fiberboard box conforming to style RSC, Type CF, Class domestic of Fed PPP-B-636. Each intermediate box shall be enclosed in accordance with Method II as specified in the appendix of Fed PPP-B-636.

Export Packing - Twenty-four packages (one intermediate box) of product, shall be overpacked in a snug-fitting fiberboard box constructed, closed, and reinforced in accordance with Style RCS, Grade V3c, V3s, or V4s of Fed PPP-B-636. Prior to overpacking, the intermediate box shall be enclosed in a waterproof case liner, fabricated and sealed in accordance with MIL-L-10547 for subsistence items.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-299-1316	CORNED BEEF, frozen, drained, spencer roll; brisket, boneless, deckle off; knuckle; top (inside) round; bottom (Gooseneck) round; and/or rump butt, USDA IMPS, Item No. 600, 601, 602, 604, 606, and or 609, style A selection 1, wt range 1 and/or 2 except briskets (wt 14 lb and under).

Unit of Issue - LB

Shipping Unit Net Weight - 60 lbs

Product Characteristics - The finished product shall have been produced from Selection No. 1 corned beef cuts. It must be sound and in excellent condition, mildly and thoroughly cured, but not excessively cured. The average surface fat thickness shall not exceed 0.5 inch (maximum 0.8 inch at any time one point).

Packaging and Packing - Commercial packaging and packing is acceptable. The shipping container shall be in accordance with Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-489-0544	CRABAPPLES, SPICED, CANNED, whole, medium size, 40 to 49 count, syrup pack, no. 10 size can, not less than 3.500 lb DW, CID A-A-20157

Unit of Issue - CN

Shipping Unit Net Weight - 41 lb max

Product Characteristics - Color. The color shall be a uniform red, characteristic of spiced crabapples, and shall be uniform in size; not more than 5% shall be more than 5/16 inch smaller in diameter than the largest crabapple. The finished product shall be free from scab and other serious blemishes. Serious blemishes are those which affect the appearance or eating quality of the fruit. Splitting of the skin and flesh due to normal processing are not considered defects, unless splitting seriously affects the shape and texture of the crabapple. After packaging, the syrup shall be not less than 24° Brix. The product shall possess a firm texture which is not noticeably soft or mealy and is characteristic of properly-prepared spiced crabapples.

Packaging, Level C - Sufficient product shall be packaged in a no. 10 size can (603 by 700) to obtain a drained weight of 56 ounces. The crabapples shall be covered or practically covered with the packing medium. The can shall be an open-top style, round, metal can with soldered side seam and compound-lined, double-seamed ends. The entire inside area of the can (body and ends) shall be completely coated with enamel and the inside seam stripped. The hermetically-sealed can shall show a vacuum.

Packing, Level B - Fed PPP-C-29, - Six no. 10 size cans of the product shall be packed into a snug-fitting fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CRACKERS, ADCoP
+ 8920-00-235-0962	SODA, salted, square, 2 to package, 6.67 lb carton
+ 8920-00-235-0963	SODA, salted, square, 4 to package, 8.0 lb carton
8920-00-252-3838	SODA, salted, 9% min fat content, approx 2 in. sq or 2 in. by 1-1/4 in. rectangular, approx 1/4 in. thk, 1 or 2 lb box
8920-00-173-2461	OYSTER, salted, 5.5% min fat content, individual serving pgs, 150 or 300 pgs per intermediate box
+ 8920-00-006-6388	GRAHAM, square or rectangular, 2 to pg
+ 8920-00-299-1392	GRAHAM, square, 2 lb box
+ 8940-00-005-5312	SODIUM restricted, w/o salt, square or rectangular, 2 to pg
8920-00-044-0585	WHEAT, 2 per pg
8920-00-044-0510	RYE, 2 per pg
8920-00-044-0533	SESAME, 2 per pg
8920-00-044-0532	SALAD, 2 per pg
8920-01-200-1644	ASSORTMENT, salad, rye, sesame, and/or onion flavored, 2 per pg, 400 pgs per intermediate box, min 3 varieties
+ 8920-01-344-4200	MELBA TOAST, individually wrapped

Unit of Issue - LB

<u>Product Characteristics</u> - The finished product shall be clean, uniformly baked, not burnt or scorched, not damp, soggy or moldy, and shall be free from objectionable odors and flavors. In addition, the finished product shall comply with the applicable requirements as outlined below.

<u>Crackers, salted, soda</u> shall be not less than 3/16 nor more than 1/4 inch thick and 2 inches square ± 1/8 inch and shall have a count of from 120 to 190 crackers to the pound; alternatively, shall be not less than 3/16 nor more than 1/4 inch thick, and in a rectangular shape 2 inches by 1-1/4 inch ± 1/16 inch and shall have a count of 180 to 285 crackers to the pound. The crackers shall be crisp, but easily broken up and dispersed in the mouth while chewing.

They shall be bland flavored with no off flavor or odor. The color shall be a golden brown as produced by proper baking of a cracker dough made from wheat flour and shall not be noticeably influenced by flours other than wheat, the crackers shall contain not less than 9.0 percent fat on the moisture free basis and not more than 5.0 percent moisture.

Crackers, salted, oyster shall comply with a, except that they shall be round or nearly round, not less than 3/5 nor more than 1 inch in diameter, 7/16 inch ± 1/8 inch in thickness and shall have a count of 575 to 700 crackers to the pound and shall have a fat content of not less than 5.5 percent on a moisture free basis.

Crackers, graham shall be 5/16 inch ± 1/8 inch thick and not less than 1-1/2 nor more than 2-1/2 inches square or alternatively shall be rectangular shape 1-1/4 inches ± 1/8 inch by 2-3/4 inches ± 1/8 inch, and shall have a count of from 50 to 150 crackers to the pound. The crackers shall contain not less than 9.0 percent of fat on a moisture free basis and not more than 6.0 percent of moisture.

Crackers, sodium restricted shall be 7/32 inch thick, ± 1/32 inch, 2 inches square ± 1/8 inch, and shall have a count of 120 to 190 crackers to the pound. Alternatively, crackers shall be rectangular in shape 2-1/2 inches, ± 1/8 inch, by 1-3/8 inches, ± 1/8 inch, and shall have a count of 110 to 150 crackers to the pound. The crackers shall contain not more than 15 mg of sodium per 100 grams, not less than 8.0 percent fat on a moisture free basis and not more than 6.0 percent moisture.

Crackers, wheat shall have a count of from 100 to 250 crackers to the pound. The crackers shall contain not less than 10 percent of total fat on a moisture free basis and not more than 5 percent moisture.

Crackers, rye shall have a count of from 110 to 170 crackers to the pound. The crackers shall contain not less than 10 percent of total fat on a moisture free basis and not more than 5 percent moisture.

Crackers, sesame shall have a count of from 90 to 160 crackers to the pound. The crackers shall contain not less than 10 percent of total fat on a moisture free basis and not more than 5 percent moisture.

Crackers, salad shall have a count of from 100 to 220 crackers to the pound. The crackers shall contain not less than 20 percent of total fat on a moisture free basis and not more than 5 percent moisture.

Crackers, onion shall have a count of from 130 to 450 crackers to the pound. The crackers shall contain not less than 10 percent of total fat on a moisture free basis and not more than 5 percent moisture.

Melba Toast shall be of high commercial grade and individually wrapped.

Packaging and Packing - The crackers shall be packaged in accordance with good commercial practice. Packing shall be in accordance with Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-127-7267	CRANBERRIES, FRESH, US No. 1 Grade, U.S. Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of fresh cranberries of one variety or similar varietal characteristics, which are clean, mature, firm, and not soft or decayed and free from damage caused by moisture, bruises, freezing, smothering, scarring, sunscald, foreign material, disease, insects, or mechanical or other means. Individual cranberries shall be at least fairly uniform in color. Unless otherwise specified by the contracting officer, each cranberry shall be not less than 13/32 of an inch in diameter. The tolerances for defects, color and size shall be in accordance with the provisions of US no. 1 grade of the U.S. Standards for Grades of Fresh Cranberries.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed in a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, cranberries shall be packed in commercial containers which are clean, sound, well-filled and securely covered. Each container shall be packed so that the cranberries in the shown face shall be reasonably representative in size, color, and quality of the contents of the container; each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill.

NATIONAL STOCK NUMBER	DESCRIPTION
	CRANBERRY JUICE COCKTAIL, CID A-A-20121 as modified to include glass container and jar
8915-00-139-8523	Single strength, sweetened, no. 3 cylinder size can
+ 8915-00-008-5081	1 qt glass container
+ 8915-00-259-9185	No. 3 cylinder size can
+ 8915-00-463-5018	1 gal jar

Unit of Issue - CN; CO; JR

Shipping Unit Net Weight - No. 3 cylinder size can - 36 lb max
Qt glass container - 24 lb max
Gal jar - 34 lb max

Product Characteristics - The cranberry cocktail shall be prepared by blending cranberry juice or juice concentrate, water, sweeteners, and ascorbic acid, to produce a clear, bright liquid. The cranberry juice or concentrate shall be produced from clean, sound, mature, well colored, washed, fresh or frozen cranberries (*Vaccinium Macrocarpon*). Sweetening ingredients used shall be sugar (sucrose), liquid sugar, invert sugar syrup, high-fructose corn syrup (40 percent or more levulose, by weight), or a mixture of one or more of these ingredients with dextrose or corn syrup (liquid or dry) except that the dextrose or corn syrup shall not exceed 30 percent of the total sweetening ingredients.

The product shall be packed in hermetically sealed containers and shall be sufficiently processed by heat to assure adequate sterilization.

The finished product shall contain not less than 25 percent by volume of single strength cranberry juice and shall possess a bright, characteristic color. Quinic acid content shall be not less than 0.26 percent. The product shall be practically free from defects, and free from scorched, green, or other undesirable flavors and odors. Product shall be fortified with not less than 100 percent of the U.S. RDA (60 mg) for vitamin C (Ascorbic acid) per 6 fluid ounce serving size. No artificial colors, flavors, or acids, other than ascorbic acid, shall be added.

The product shall be canned not more than 60 days prior to delivery.

Analytical requirements.

Soluble solids (^{o}Brix) - 13.5-16.0

Acid (Anhydrous citric) - not less than 0.50g/100 mL

Ascorbic Acid -

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

Export Packaging and Packing - Forty-six (46) ounces of product shall be vacuum packaged in an open-top style, round metal can with soldered or welded side seam and compound-lined, double-seamed ends. The can shall be made throughout from not less than 0.25 pound per base box electrolytic tin plate. The entire interior of the side seam shall be striped. Twelve cans shall be packed four in length and three in width. The shipping container shall be a fiberboard box constructed and closed in accordance with style RSC, Grade V2s of PPP-B-636. Each shipping container shall be reinforced with nonmetallic strapping or pressure-sensitive adhesive filament-reinforced tape in accordance with the appendix of PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8940-01-344-8139	CRANBERRY SAUCE, low calorie, 1/2 oz serving, ADCoP

Unit of Issue - HD

Shipping Unit Net Weight - 1/2 oz individual serving - N/A

Product Characteristics - Typical of a jellied product prepared from strained cranberry and of high commercial grade. The product shall possess a good color, consistency and texture, be practically free from defects, and have a good flavor and odor.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CRANBERRY SAUCE, CANNED, US Grade A, U.S. Standards for Grades of Canned Cranberry Sauce
+ 8915-00-935-6802	Jellied or strained, 1/2 oz boat or cup
+ 8915-00-851-6563	Whole, no. 10 size can

Unit of Issue - CN; HD

Shipping Unit Net Weight - 1/2 oz individual serving - N/A
No. 10 size can - 44 lb max

Product Characteristics - Jellied or strained. Typical of a jellied product prepared from strained cranberry. Whole. Typical of a semi-jellied product prepared from whole or partially whole cranberries. U.S. Grade A. Possesses a good color, a good consistency and good texture, is practically free from defects, and possesses a good flavor and odor. Determination of requirements as to style and grade shall be in accordance with the provisions of the US Standards for Grades of Canned Cranberry Sauce.

Packaging, Level B, Fed PPP-I-350. One-half ounce of product shall be packaged in boats or cups. Boats shall be made from plastic and closed by a sheet of the plastic material heat-sealed over the top, or, alternatively, the cover shall be plastic laminated to aluminum foil or cellophane; shall be intermediately packaged 20 per carton or tray. Cups, fabricated from a pre-coated aluminum foil and hermetically-sealed with a round lid, made from paper laminated to pre-coated aluminum foil, shall be intermediately packaged 20 per carton or tray.

Packaging, Level C, Fed PPP-C-29. - Not less than 7 pounds 5 ounces of product shall be packaged into a no. 10 (603 by 700) size can. Cans shall be round, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating. Fed PPP-I-350. One-half ounce of product, packaged in commercial boats or cups, shall be acceptable.

Packing, Level B - Fed PPP-C-29. - Six no. 10 size cans shall be packed into a snug-fitting, fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636. Fed PPP-I-350. Two hundred units (10 cartons or trays) of boats or cups shall be packed into a fiberboard shipping case, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636. When cases contain trays or cups, the top tray shall be covered with a chipboard or nontest fiberboard pad having the same dimensions as the outer dimensions of the tray. **Packing, Level C** - Fed PPP-C-29. The product shall be packed into a snug-fitting fiberboard box, style, RSC, type CF or SF, class domestic, method II

closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial shipping containers shall be acceptable. Fed PPP-I-350. Commercial packing in fiberboard shipping cases of the packages of product in quantities and intermediate containers described above shall be acceptable.

NOTE: Cases of boats shall be marked with date of pack and an expiration date of 90 days after the date of pack. Cases of cups shall be marked with the date of pack and expiration date of 180 days after date of pack. The following precautionary marking shall appear prominently on top of the shipping containers:

STORE IN COOL PLACE (50°F OR BELOW). DO NOT FREEZE

NATIONAL STOCK NUMBER	DESCRIPTION
	CRANBERRY SAUCE, CANNED, US Grade A, U.S. Standards for Grades
8915-00-251-8068	Jellied or strained, no. 300 size can, Style I
8915-00-851-6564	Jellied or strained, no. 10 size can, Style I
8915-00-246-5634	Whole, no. 300 size can, Style II

Unit of Issue - CN

Shipping Unit Net Weight - No. 300 size can - 24 lbs
No. 10 size can - 44 lbs

Product Characteristics - Shall be US Grade A in accordance with the U.S. Standards for Grades for Canned Cranberry Sauce.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CREAM, unfortified, CID A-A-20113, group A
8910-00-126-4052	light whipping, type VII, class 2
8910-00-170-5058	table, homogenized, type VII, class 3

Unit of Issue - GL

Shipping Unit Net Weight - 1/2 pt - 27 lbs (48 units)

All raw milk for pasteurization, condensed and dried milk, finished product and the plant in which the products are processed shall comply with all applicable requirements of the "Grade A Pasteurized Milk Ordinance - 1978 Recommendations of the United States Public Health Service" or regulations substantially equivalent thereto. The raw milk for pasteurization, milk plant, and pasteurized milk and milk products each shall have a compliance rating of 90 or more as certified by a State Milk Sanitation Rating Officer and shall be listed in the "Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers." When microbiological testing is requested, it shall only be done by milk laboratories approved by Federal and State agencies and listed in the previously mentioned document.

Product Characteristics - Light whipping cream (class 2) shall comply with 21 CFR 131.157 and light cream (class 3) with 21 CFR 131.155. They shall have a clean pleasing flavor; shall not possess undesirable off flavors. Class 3 may have the following flavors to a slight degree: cooked (as appropriate for the pasteurization process), feed, or flat. Class 2 shall whip rapidly and retain a satisfactory stiffness. Class 3 shall show no evidence of feathering or oiling-off in hot coffee. Class 3 shall be homogenized.

Packaging and Packing - Commercial packaging and packing of the size specified by the contracting officer (1/2 pint, pint, quart) shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CREAM CHEESE, 21 CFR 133.133
8910-01-210-4381	1 oz boat, cup, or individual serving size bag
8910-00-383-7910	1 to 3 lb pg

Unit of Issue - HD

Shipping Unit Net Weight - 6 lb

Product Characteristics - Shall meet the requirements of the Code of Federal Regulations. Cream cheese is a mixture of milk products and a variation or mixture of one or more optional ingredients such as gum karaya, gum tragacanth, carob bean gum, guar gum, carrageenan, gelatin, algin, propylene gycol alginate, or xanthan gum. These ingredients should not total more than 0.5% by weight of the finished cream cheese. Other ingredients include salt, bacterial culture, and enzymes.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8910-00-890-1536	CREAM, SOUR, cultured or acidified, homogenized, CID A-A-20113, group A, type XII, class 1 or 2

Unit of Issue - QT

Shipping Unit Net Weight - N/A

Raw Milk Requirements - The bacterial limits shall not exceed 100,000 per ml prior to commingling or 300,000 per ml prior to pasteurization.

Cream shall be obtained from raw milk as cited above.

Product Characteristics - Shall be unfortified; shall possess a fresh, pleasant, acid flavor and aroma, free from flat, bitter, rancid, or oxidized odors. The body shall be thick, smooth, uniform, free from lumps or graininess, and without excessive whey separation. Class 1 (Cultured Sour Cream) shall comply with 21 CFR 131.160, and Class 2 (Acidified Sour Cream) shall comply with 21 CFR 131.162. The age of the product at time of delivery shall not exceed 72 hours after pasteurization.

Packaging: The product shall be packaged in 1/2 pint, 1 pint, 1 quart, or 1 gallon cartons, as specified by the contracting officer, in accordance with good commercial practice. Containers shall afford adequate and proper protection of the contents.

Packing: The product shall be packed in accordance with the Uniform Freight Classification or National Motor Freight Classification, applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8950-00-073-5206	CREAM OF TARTAR, 3 to 4 oz container (other than bottle), ADCoP

Unit of Issue - CO

Shipping Unit Net Weight - 12 lb max

Product Characteristics - Product shall be high commercial grade, produced in accordance with the sanitary and wholesomeness requirements of various governmental agencies, e.g. FDA.

Packaging, Level C - Not less than 3 ounces of product shall be packaged in a commercial container, other than a bottle.

Packing, Level B - Forty-eight containers of the product shall be packed into a snug-fitting, fiberboard shipping container, top or end-opening, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Same as Level B, except commercial shipping containers shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CREAMER, NONDAIRY, dry, CID A-A-20043
+ 8940-00-782-4563	1000-3 gm packages per box
8940-01-304-0780	35.3 oz fiberboard or glass container
8940-01-074-4922	50 or 100 3 gm pgs per intermediate box

Unit of Issue - BX

Shipping Unit Net Weight - 7 lb max

Product Characteristics - Shall be white to light cream color, free flowing granular powder, free from lumps and foreign materials, and shall not contain noticeable brown or black scorched particles. Shall readily dissolve within 15 seconds after adding to hot coffee and show no evidence of curdling, feathering, or undissolved floating particles. It shall have a sweet creamy flavor, free from foreign or objectionable flavors and odors. The fat content shall be not less than 33.0% and the moisture content not more than 3.0%. The product shall be free of Salmonella, have a Standard Plate count of not more than 20,000/gm and a coliform count of not more than 10/gram.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	CREAMER, NONDAIRY, liquid, ADCoP
+ 8940-00-402-2420	32 fluid oz container
+ 8940-00-402-2419	3/4 fluid oz container

Unit of Issue - CO; HD

Shipping Unit Net Weight - N/A

Product Characteristics - Product shall be of high commercial grade. Shall be pasteurized, free from foreign odors, flavors, or materials and shall have a white or light cream color.
Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-01-268-1927	CROUTONS, toasted, plain or seasoned, bulk, 10 lb polyethylene bag in a box, ADCoP

Unit of Issue - BX

Shipping Unit Net Weight - 40 lb max

Product Characteristics - The croutons shall consist of small, crisp pieces of bread. They shall be light brown in color and possess a flavor and odor characteristic of croutons. They may be either plain or seasoned with various ingredients in accordance with good commercial practice. They shall not possess any off-flavors or odors or be musty or moldy.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-252-3788	CUCUMBERS, FRESH, US Fancy or US No. 1 Grade, U.S. Standards for Grades

Unit of Issue - LB

Product Characteristics - US fancy grade. Consists of cucumbers which are well colored, well formed, not overgrown, fresh, firm and free from decay, sunscald and from injury caused by scars and from damage caused by yellowing, sunburn, dirt, or other foreign material, freezing, mosaic or other disease, insects, cuts, bruises, mechanical or other means. The maximum diameter of each cucumber shall be not more than 2-3/8 inches and the length not less than 6 inches. US no. 1 grade. Consists of cucumbers which are fairly well colored, fairly well formed, not overgrown, fresh, firm and free from decay, sunscald and from damage caused by scars, yellowing, sunburn dirt or other foreign material, freezing, mosaic or other disease, insects, cuts, bruises, mechanical or other means. The diameter and length shall be the same as US fancy grade, unless otherwise specified by the contracting officer.

The tolerances for defects and off size shall be in accordance with the provisions of the specified US grade of the US Standards for Cucumbers.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, cucumbers shall be packed in commercial containers which are clean, sound, well-filled and securely covered. Each container shall be packed so that the cucumbers on the shown face shall be reasonably representative in size, color, and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill.

NATIONAL STOCK NUMBER	DESCRIPTION

CUPCAKES, FRESH or FROZEN

8920-01-157-2588	FRESH, w/ or w/o filling, w/ or w/o icing, baked, 8 individually wrapped units per box, 12 boxes per shipping container, ADCoP
8920-01-375-0497	FROZEN, baked, devil's food, assorted or white icing, 72 individually wrapped units per shipping container

Unit of Issue - EA

Shipping Unit Net Weight - N/A

Product Characteristics - The cupcakes shall be properly baked as individual units and shall not be soggy or scorched. They shall be individually packaged. The cake and icing when specified, shall be typical of the flavor specified and shall be free of cracks and dryness. The icing on all cakes, when specified, shall not adhere to the packaging material. The net weight and count per package shall be specified in the contract agreement. Age of product at time of shipment shall not exceed 24 hours.

Packaging and Packing - The cupcakes shall be packaged in accordance with commercial practice. The package shall afford adequate protection against deterioration and physical damage during shipment from the supply source to the first consuming activity. Packing shall be in accordance with commercial packing complying with Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION

DAIRYSHAKE, FROZEN, shakeups, ADCoP
260 calories per 8 oz container

+ 8910-01-354-6240	Chocolate
+ 8910-01-354-3509	Strawberry
+ 8910-01-354-3510	Vanilla

Unit of Issue - CO

Shipping Unit Net Weight -N/A

Product Characteristics: These are commercial, premixed flavored dairyshakes which are frozen for storage purposes. The thawed dairy drink shall be shaken before served and shall exhibit no foreign odor, flavor, or color that is not normal of the product or flavor. The contents of each individual container shall be 8 ounces and shall have a consistency that allows it to be easily sipped through a straw.

Commercial packaging and packing: Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-222-0753	DATES, US Grade C, 8 to 12 oz pg, U.S. Standards for Grades, cane sugar varieties, including, but not limited to, such varieties as the Deglet Noor or invert sugar varieties, including, but not limited to, such varieties as the Barhi, Khadrawi, Halawi, Saidy, Zahidi, or pieces

Unit of Issue - LB

Shipping Unit Net Weight - 24 lb max

Product Characteristics - Consists of dates of one variety, shall possess a good color, be practically uniform in size, be practically free from defects, and possess a good character. Unless otherwise specified by the contracting officer, the moisture content of pitted dates of cane sugar varieties shall be not less than 18% nor more than 20%. Determination of requirements as to grade shall be in accordance with the provisions of US grade C of the U.S. Standards for Grades of Dates.

Commercial packaging and packing: Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	DESSERT POWDER, GELATIN and GELATIN, PLAIN, EDIBLE, CID A-A-20170
8940-00-127-9339	GELATIN, PLAIN, EDIBLE, powdered, unflavored, 8 oz container, type 1
8940-00-782-2964	DESSERT POWDER, GELATIN, cherry, 3 oz container type II, class 1
+ 8940-00-253-0209	DESSERT POWDER, GELATIN, cherry, 24 oz container type II, class 1
8940-00-641-8961	DESSERT POWDER, GELATIN, cherry, no. 2-1/2 size can type II, class 1
8940-00-782-2965	DESSERT POWDER, GELATIN, lemon, 3 oz container type II, class 2
+ 8940-00-253-0210	DESSERT POWDER, GELATIN, lemon, 24 oz container type II, class 2
8940-00-641-8962	DESSERT POWDER, GELATIN, lemon, no. 2-1/2 size can type II, class 2
8940-00-782-2966	DESSERT POWDER, GELATIN, lime, 3 oz container type II, class 3
+ 8940-00-253-0211	DESSERT POWDER, GELATIN, lime, 24 oz container type II, class 3
8940-00-641-8963	DESSERT POWDER, GELATIN, lime, no. 2-1/2 size can type II, class 3
8940-00-782-2967	DESSERT POWDER, GELATIN, orange, 3 oz container type II, class 4
+ 8940-00-253-0212	DESSERT POWDER, GELATIN, orange, 24 oz container type II, class 4
8940-00-641-8964	DESSERT POWDER, GELATIN, orange, no. 2-1/2 size can type II, class 4

NATIONAL STOCK NUMBER	DESCRIPTION
8940-00-782-2968	DESSERT POWDER, GELATIN, raspberry, 3 oz container type II, class 5
+ 8940-00-253-0213	DESSERT POWDER, GELATIN, raspberry, 24 oz container type II, class 5
8940-00-641-8965	DESSERT POWDER, GELATIN, raspberry, no. 2-1/2 size can, type II, class 5
8940-00-782-2969	DESSERT POWDER, GELATIN, strawberry, 3 oz container type II, class 6
+ 8940-00-253-0214	DESSERT POWDER, GELATIN, strawberry, 24 oz container type II, class 6
8940-00-641-8966	DESSERT POWDER, GELATIN, strawberry, no. 2-1/2 size can, type II, class 6
+ 8940-00-292-4361	DESSERT POWDER, GELATIN, assorted flavors, cherry, raspberry, and strawberry, 24-3 oz packages per box type II, classes 1, 5, and 6
+ 8940-00-292-4362	DESSERT POWDER, GELATIN, assorted flavors, lemon, lime and orange, 24-3 oz packages per box, type II, classes 2, 3, and 4
+ 8940-01-352-9982	DESSERT POWDER, GELATIN, dietetic, cherry, sugar free, 6 oz packages per box, type III, class 1
+ 8940-01-352-9983	DESSERT POWDER, GELATIN, dietetic, lemon, sugar free, 6 oz packages per box, type III, class 2
+ 8940-01-352-9984	DESSERT POWDER, GELATIN, dietetic, lime, sugar free, 6 oz packages per box, type III, class 3
+ 8940-01-352-9985	DESSERT POWDER, GELATIN, dietetic, orange, sugar free, 6 oz packages per box, type III, class 4
+ 8940-01-352-9986	DESSERT POWDER, GELATIN, dietetic, raspberry, sugar free, 6 oz packages per box, type III, class 5

Unit of Issue - CN; CO; PG; as applicable

Shipping Unit Net Weight -	3 oz container (24/cs)	- 5 lb max
	8 oz container	- 12 lb max
	24 oz package or container	- 36 lb max
	No. 2-1/2 size can	- 36 lb max
	6 oz package	-

Product Characteristics:

Type I - Gelatin, Plain, Edible. Shall be a high quality ground gelatin with not more than a 13.0% moisture content. In hot solution, the gelatin shall be clear and of light color and shall have no foreign odor or taste. The jelly strength shall be not less than 225 g when tested in accordance with the Official Methods of Analysis of the Association of Official Analytical Chemists.

Type II - Dessert Powder, Gelatin. Shall be uniformly blended, dry mixtures prepared from food grade materials and compounded using good manufacturing practices. The ingredients shall include gelatin, sweetener, acidulant, salt, buffers, FD&C certified color, natural or artificial flavor or the combination thereof, and other ingredients. The dessert powders shall be free-flowing, homogeneous, free from lumps, and contain not more than 2 percent moisture. The gelled dessert shall be firm and tender. It shall not be soft, runny, tough, or rubbery. The prepared gelatin dessert shall have a color, flavor, and aroma characteristic of the flavor it represents.

Type III - Dessert Powder, Gelatin, Dietetic. Shall be uniformly blended, dry mixtures prepared for food grade materials and compounded using good manufacturing practices. The ingredients shall include gelatin, aspartame, acidulant, salt, buffers, FD&C certified color, natural or artificial flavor or the combination thereof, and other ingredients. The sweetener, acidulant, and buffers shall be of Food Chemical Codex grade. The dessert powders shall be free-flowing, homogeneous, free from lumps, and contain not more than 5 percent moisture. The gelled dessert shall be firm and tender. It shall not be soft, runny, tough, or rubbery. The prepared gelatin dessert shall have a color, flavor, and aroma characteristic of the flavor it represents.

Commercial packaging: Eight ounces of Type I product, three or 24 ounces of Type II or 6 ounces of Type III product shall be packaged in accordance with good commercial practice.

Commercial packing: Packages of product shall be packed in a fiberboard box complying with the Uniform Freight Classification or Nation Motor Freight Classification.

Export packaging: Twenty-four ounces of product shall be packaged in a size No. 2-1/2 (401 x 411) open-top style, round, metal can with soldered or welded side seam and compound-lined, double-seamed ends. The can shall be made throughout from not less than 0.25 pound-per-base box electrolytic tinplate. The can shall have sufficient base plate weight temper to protect the product during shipment and storage.

Export packing: Twenty-four cans of product of one flavor shall be packed in a snug-fitting fiberboard box constructed and closed in accordance with Style RSC, Grade V3c, V3s, or V4s of PPP-B-636. The cans shall be packed on end, four in length, three in width, and two in depth within a container. The tiered cans shall be separated with a full length and width fiberboard pad made of the same material as the box.

NATIONAL STOCK NUMBER	DESCRIPTION
	DESSERT POWDER, PUDDING, starch base, ADCoP
8940-00-223-5541	vanilla, 3 to 4 oz pg
+ 8940-00-195-0356	vanilla, 24 oz pg
+ 8940-00-127-7336	vanilla, 5 lb pg
8940-00-223-5540	butterscotch, 3 to 4 oz pg
+ 8940-00-195-0351	butterscotch, 24 oz pg
8940-00-223-5542	chocolate, 4 to 4-1/2 oz pg
+ 8940-00-195-0362	chocolate, 24 oz pg

Unit of issue - PG

Shipping Unit Net Weight -

3 to 4 oz package	- 5 lb max
24 oz package or container	- 36 lb max
5 lb package or container	- 30 lb max
4 to 4-1/2 oz pg	- 6 lb max

Product Characteristics - Dessert Powder, Pudding. Ingredients shall consist of starch, sweetening such as dextrose and sucrose, flavoring and color that are thoroughly mixed and blended into a free-flowing powder. Moisture content shall not exceed 3.5% and the powder shall be free from foreign material. The prepared dessert shall have a smooth, tender, creamy texture. Flavor shall be distinct, full bodied and characteristic of the product.

Commercial packaging and packing: Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	DESSERT POWDER, IMITATION GELATIN, ARTIFICIALLY, COLORED, NONCHILL SET, 24 oz can, CID A-A-20151
8940-01-173-4861	Raspberry flavor, type I
8940-01-173-4862	Strawberry flavor, type II
8940-01-173-4860	Orange flavor, type III

Unit of Issue - CN

Shipping Unit Net Weight - 36 lbs max

Product Characteristics - The product shall be uniformly blended dry mixtures prepared from food grade materials and compounded using good manufacturing procedures. The ingredients shall be Food Chemical Codex purity as appropriate for hydrocolloids, flavors, acidulants, buffers, and dextrose. Sucrose shall be a fine granular sugar. Artificial colors shall be FD&C certified. Natural flavors may be used. It shall be free-flowing, homogeneous, and free from lumps and shall set within 45 minutes at 80°F when properly prepared. The prepared dessert shall be firm but slightly soft. It shall not be runny, tough, or rubbery and shall have a color, flavor, and aroma characteristic of the flavor it represents and shall comply with the following:

	Dessert Powder	Prepared Dessert
Sucrose, percent of total sweeteners	82.0	-
Moisture, percent	1.0	-
Soluble Solids, percent	-	14.0 - 17.0
pH	-	3.0 - 4.5

Commercial Packaging and Packing: - Twenty-four ounces of product shall be packaged in cans in accordance with good commercial practice. Twenty-four cans shall be packed in a fiberboard box complying with the Uniform Freight Classification or National Motor Freight Classification, as applicable.

Export Packaging: Twenty-four ounces of product shall be packaged in a size 401 x 411 open-top style, round, metal can with soldered or welded side seam and compound-lined, double-seamed ends. The can shall be made throughout from

not less than 0.25 pound-per-base box electrolytic tin plate. The can shall have sufficient base plate weight temper to protect the product during shipment and storage.

Export Packing: Twenty-four cans of product of one flavor only shall be packed in a snug-fitting fiberboard box constructed and closed in accordance with Style RSC, Grade V3c, V3s, or V4s of PPP-B-636. The cans shall be packed on end, four in length, three in width, and two in depth within a container. The tiered cans shall be separated with a full length and width fiberboard pad made of the same material as the box.

NATIONAL STOCK NUMBER	DESCRIPTION
	DESSERT POWDER, PUDDING, INSTANT, starch base, prepared w/reconstituted nonfat dry milk, MIL-D-35033
8940-00-131-8691	Classification 3, Butterscotch, no. 10 size can
8940-00-131-8693	Classification 1, Chocolate no. 10 size can
8940-00-131-8761	Classification 2, Vanilla, no. 10 size can

Unit of Issue - CN

Shipping Unit Net Weight - 30 lb max

Product Characteristics - Finished product shall be a well-mixed, free-flowing powder that is free from grit, dirt and other extraneous material. It shall comply with the following formulation: dextrose, not more than 17% starch, not less than 12% and not more than 35% salt, not more than 3% setting and buffering agents (if added) and flavoring and coloring, sufficient to produce a prepared, ready-to-use product of good quality and acceptability with a flavor and color characteristic of the respective product; and sugar, sufficient to make 100%. When chocolate flavor is specified, the cocoa content of the dry mix shall be not less than 11%. The moisture content of the dessert powder shall be not more than 3.5%, by weight.

Packaging, Level C - Five pounds of product shall be packaged in a no. 10 size (size 603 by 700) open-top style, round, metal can, with soldered side seam and compound-lined, double-seamed ends, with or without commercial coating.

Packing, Level B - Cans, Fed PPP-C-29. Six no. 10 size cans shall be packed into a snug-fitting, fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Cans, Fed PPP-C-29. Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-753-6503	DICED PORK, frozen, USDA IMPS, Item 435

Unit of Issue - LB

Product Characteristics: This item may be prepared from any one or combination of fresh-chilled hams, loins, shoulders, picnics or Boston butts. Meat from shanks is not acceptable. Cuts typically produced from aged sows, stags and boars are not acceptable. Cuts used must be separated into major muscles at the natural seams and practically all surface & seam fat removed. Bone, skin, heavy connective tissue, cartilage, major ligaments and tendons shall be removed. The boneless meat will be hand or mechanically diced. Not less than 75% of the pieces, by weight, shall be less than a 3/4 in cube nor more than a 1-1/2 inch cube.

Packaging and Packing: Good commercial packaging and packing affording adequate protection which meets the requirements of the Uniform Freight or National Motor Freight Classifications, as applicable is acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	DIETARY SUPPLEMENTS, THERAPEUTIC, ADCOP (for oral or tube feeding)
+ 8940-01-080-5929	Liquid, ready-to-use, chocolate flavor, 8 oz can
+ 8940-00-314-5946	Liquid, ready-to-use, vanilla flavor, 8 oz can
+ 8940-01-160-1299	Liquid, ready-to-use, high calorie, vanilla flavor, 8 oz can
+ 8940-01-125-2518	Liquid, ready-to-use, vanilla flavor, 32 oz can
+ 8940-01-304-3620	Powder, vanilla flavor, 400 gm (14 oz) can
+ 8940-01-234-7286	Powder, 80.4 gm packet

Unit of Issue - CN, PG

Shipping Unit Net Weight: 6 lb - 8 oz cans - 12 cans per case- liquid
6 lb - 14 oz cans - 6 cans per case - powder
24 lb - 80.4 gm (2.8 oz) - 10 packets per box, or 12 boxes per case

Product Characteristics - Dietary Supplement, Therapeutic is a chemically defined diet composed of essential nutrients in a simple, readily absorbable form. These products are high in calories, proteins, and carbohydrates, low in fat, and lactose free. The supplements contain essential vitamins and meet 100% of U.S. RDA requirements. For oral and/or tube feeding. The finished product shall have a good taste, flavor and odor characteristic of that particular item's designated flavor.
Liquid - Ready-to-Use, flavored supplements come in 8 oz pull top cans, either 250 calories (regular) or 355 (high) calorie per 8 oz serving. The 32 oz can provides approximately 1000 calories per 32 oz serving.
Powder - Powder shall not be lumpy, free of any foreign material, and easily dissolved in water. When reconstituted as directed, each 14 oz can or 2.8 oz packet provides a 8 to 10 oz liquid diet, approximately 250 or 300 calories, respectively. (NOTE: 80.4 gm packet is used basically for tube feeding.)

NOTE: Must keep refrigerated after mixing/opening and held no longer than 48 hrs. Dispose of unused portion of product after 48 hrs.

Packaging and Packing: Commercial packaging and packing is acceptable provided the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	DINING PACKETS, dietetic and nondietetic, sealed in a commercial packet, 500 packets per shipping box, Fed EE-C-1827
+ 7360-00-177-4958	dietetic, containing individual size pgs of salt, pepper, straw, napkin, and sugar substitute (saccharin), coded yellow, for hospital tray service, type VII
+ 7360-00-177-4959	dietetic, containing individual size pgs of salt, pepper, straw, napkin, and 2 sugar substitutes (saccharin), coded yellow, for hospital tray service, type VIII
+ 7360-00-935-6416	dietetic, containing individual size pgs of sugar, pepper, straw, napkin, and salt substitute, coded gray, for hospital tray service, type IX
+ 7360-00-935-6417	dietetic, containing individual size pgs of 2 sugars, pepper, straw, napkin, and salt substitute, coded gray, for hospital tray service, type X
+ 7360-00-177-4960	dietetic, containing individual size pgs of pepper, straw, napkin, sugar substitute (saccharin), and salt substitute, coded orange, for hospital tray service, type XI
+ 7360-00-177-4961	dietetic, containing individual size pgs of pepper, straw, napkin, salt substitute, and 2 sugar substitutes (saccharin), coded orange, for hospital tray service, type XII
+ 7360-00-935-6420	dietetic, containing individual size pgs of sugar, straw, napkin, and salt substitute, coded violet, for hospital tray service, type XIII
+ 7360-00-935-6421	dietetic, containing individual size pgs of 2 sugars, straw, napkin, and salt substitute, coded violet, for hospital tray service, type XIV
+ 7360-00-177-4962	dietetic, containing individual size pgs of salt, straw, napkin, and sugar substitute (saccharin), coded tan, for hospital tray service, type XV

NATIONAL STOCK NUMBER	DESCRIPTION
+ 7360-00-177-4963	dietetic, containing individual size pgs of 2 sugar substitutes (saccharin), salt, straw, and napkin, coded tan, for hospital tray service, type XVI
+ 7360-00-935-6408	containing individual size pgs of sugar, salt, pepper, straw, and napkin, coded green, for hospital tray service, type I
7360-00-935-6409	containing individual size pgs of 2 sugars, salt, pepper, straw, and napkin, coded green, type II
+ 7360-00-935-6410	containing individual size pgs of sugar, salt, straw, and napkin, coded pink, for hospital tray service, type III
+ 7360-00-935-6411	containing individual size pgs of 2 sugars, salt, straw, and napkin, coded pink, for hospital tray service, type IV
+ 7360-00-935-6412	containing individual size pgs of sugar, straw, and napkin, coded blue, for hospital tray service, type V
+ 7360-00-935-6413	containing individual size pgs of 2 sugars, straw, and napkin, coded blue, for hospital tray service, type VI

Unit of Issue - BX

Shipping Unit Net Weight - N/A

Product Characteristics - The packets shall consist of individual packages of salt or salt substitute, sugar or sugar substitute, pepper, straw, and napkin. All condiments shall be edible, clean, sound, and wholesome and free of off flavors and odors, and insect infestation or other foreign matter.

Salt, table, iodized - Shall be free-flowing, fine granulated or flaked and be iodized and suitably stabilized to prevent loss of iodine. It shall contain an anti-caking agent. Packet shall weigh not less than 1 gram.

Salt substitute - The composition shall be 98% potassium chloride. The sodium content shall not exceed 0.01%. Packet shall weigh not less than 0.50 gram.

Sugar - Shall be granulated, super fine, white, refined, and free-flowing (cane or beet). Packet shall weigh not less than 4.50 grams.

Sugar substitute - Shall be at least 7% saccharin. Sodium content shall not exceed 0.1%. Weight per packet is not less than 0.50 gram.

Pepper - Shall be a finely ground black pepper. It shall have a characteristic odor and a hot, biting, and very pungent taste. Packet Weight shall be not less than 0.15 grams.

Straws - Shall contain a flexible section approximately 2 inches from one end.

Napkins - Shall not exceed 8-1/2 x 3-3/8 inches.

Packaging, Level C - The components as specified shall be packaged in a high-density polyethylene bag having a nominal thickness of 0.001 inch. Bags shall be perforated not less than 3/8 inch nor more than 1 inch from one end for ease in opening. Each bag shall be heat-sealed. One-hundred packets of only one type shall be packaged in a folding or set up paperboard box. Each box shall be perforated to provide a dispenser type opening.

Packing, Level C - Five containers of the same type of packet shall be packed in a snug-fitting fiberboard box in accordance with Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-00-616-0054	DOUGHNUTS, fresh, plain, coated, or filled, CID A-A-20054

Unit of Issue - LB (Purchaser shall specify weight of doughnuts required)

Shipping Unit Net Weight - N/A

Product Characteristics - The doughnuts shall be fresh, plain, coated or filled as specified in the contract agreement. The doughnuts shall have a dry, nongreasy appearance. They shall have no raw, stringy or gelatinized centers, but shall have a fairly uniform cooked texture. The crust shall have a typical color, shall not be burned or scorched, and shall not show grease over 1/8 inch (3 mm) into the cut surface. Coatings, if specified, shall adhere to the crust when subjected to the ordinary shocks of transportation. Fillings or coatings, if specified, shall not adhere to adjacent doughnuts or packaging material. The product shall have a characteristic fresh taste and pleasant flavor and odor. The weight and count per package shall be as specified in the contract agreement. Age of product at time of receipt shall not exceed 24 hours.

Commercial Packaging - The doughnuts shall be packaged in accordance with commercial practice. The package shall afford adequate protection against deterioration and physical damage during shipment from the supply source to the first consuming activity.

Commercial Packing - Packing shall be in accordance with commercial packing complying with Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	DRIED BEEF, SLICED, 1 to 10 lb bulk pg, USDA IMPS, Item No. 619
+ 8905-00-935-6706	Chilled
8905-00-252-7978	Frozen

Unit of Issue - PG

Shipping Unit Net Weight - N/A

Product Characteristics - Sliced dried beef must be produced from Knuckle, Dried - Item No. 603, Top Round, Dried - Item No. 605, and Bottom Round, Dried - Item No. 607 in approximately equal proportions (by count) as evidenced in the sliced finished product. Slices must be uniform in thickness and must be 40 or more to the inch. Not less than 75 percent of the slices must be intact. Slices from small end sections, slices showing string or hanger marks, machine scrap pieces, or other product residue must not be included.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	DRINK, FRUIT FLAVORED, liquid, single strength, natural and/or imitation flavors, w/ or w/o preservatives, natural sweeteners, 5 or 6 gal container, for use w/noncarbonated beverage dispensers, ADCoP
8960-01-066-8204	Fruit punch, at least 10% fruit juices
8960-01-066-8206	Lemon, at least 10% lemon juice

Unit of Issue - GL

Shipping Unit Net Weight - 44 lbs max

Product Characteristics - Shall be of high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-582-4035	DUCK, frozen, duckling, broiler, fryer, or roaster, ready-to-cook, whole, w/o neck or giblets, US Grade A, 3 to 5 lb, Fed PP-D-745, type II, III, or IV, class 1 or 2, style 1 as modified to include w/o neck or giblets

Unit of Issue - LB

Shipping Unit Net Weight - 60 lb max

Product Characteristics - Carcasses shall be eviscerated warm, followed by immediate chilling; giblets (liver, heart, gizzard) shall be properly trimmed, washed, chilled, wrapped and placed in the body cavity; neck shall be cut off at its junction with the body and placed with the giblets; ducks shall be young, of either sex, and have tender-meat; shall be processed in accordance with Fed PP-D-745.

Packaging, Level B - Heat shrinkable polyethylene or equivalent; alternatively, individual carton pack, with or without bagging, shall be acceptable.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B - Style FTC, W5c or W5s, or, alternatively, for packaged cartons only, style RSC, V3c, or V3s fiberboard shipping container complying with Fed PPP-B-636.

Packing, Level C - Commercial fiberboard shipping container.

Packing, Level B and C - Shipping container liner required, except for carton pack.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8910-01-137-1842	EGG, WHOLE, CHILLED, pasteurized

Unit of Issue - LB

Shipping Unit Net Weight - 40 lb max

Product Characteristics - Fresh whole egg product shall be produced from edible shell eggs of current production and shall be certified salmonella negative; shall be chilled at 35°F. within 2 hours after pasteurization and maintained at this temperature until shipment to delivery point.

Packaging - Five or 8 pounds of product shall be packaged in new containers.

Packing - Eight 5-pound containers or four 8-pound containers shall be packed in shipping container labeled and marked in accordance with the Egg Products Inspection Act of 1970. Standard coding shall be embossed or printed on can, label, or carton:

1st three digits relate to day of year; 4th digit relates to year product was processed.

NOTE: 1. PERISHABLE, KEEP REFRIGERATED (35°F.)

2. Shall be delivered within 24 hours of production.

3. Shall be consumed within 4 days of delivery.

NATIONAL STOCK NUMBER	DESCRIPTION
	EGG and EGG PRODUCTS, FROZEN, Fed C-E-230, class 1 (shall comply w/spec requirements)
+ 8910-00-935-6782	Type I (storage time prior to delivery shall not exceed 180 days from date of production), kind b (egg, whole, bakery type), 5 or 10 lb container
+ 8910-00-935-6784	Type I (storage time prior to delivery shall not exceed 180 days from date of production), kind c (egg white), 5 to 10 lb container
8910-01-312-6249	Type I (storage time prior to delivery shall not exceed 180 days from date of production or Type II (produced subsequent to date of contract), 5 lb carton, kind c
+ 8910-00-935-6785	Type I (storage time prior to delivery shall not exceed 180 days from date of production), kind e (egg yolk, sugared), 5 or 10 lb container
8910-00-616-0051	Type II (produced subsequent to date of contract), kind a (egg, whole, table grade), pasteurized, 10 lb max container

Unit of Issue - LB

Shipping Unit Net Weight - 5 lb container - 30 lb max
10 lb container - 40 lb max
30 lb container - 30 lb max

<u>Product Characteristics</u> - All products shall be produced under continuous government inspection. Frozen egg, whole, table type, shall be prepared from shell eggs meeting the USDA standard quality requirements for US Grade A or better at time of candling. <u>Kinds a and b</u> (frozen egg, whole, bakery type) consists of a homogeneous mixture of whites and yolks in their natural proportions with not less than 24.70% egg solids. <u>Kind c</u> (frozen egg white) consists of whites free from visible yolks and contains not less than 11.5% egg solids. <u>Kind e</u> (frozen egg yolk, sugared) consists of a homogeneous mixture of liquid yolks and added sugar, and contains not less than 38.7% (43% on a sugar free basis) egg solids, not less than 48.5% total solids and 10.0% $\pm$ 0.2% sugar. Finished product shall be free from blood and meat spots, shell particles, paper and packaging materials and other foreign matter, foreign odors and objectionable flavors, both in the frozen form and when properly thawed and tested. Total plate count for kind a product shall not exceed

20,000 per gram and for kinds b, c, and e, 50,000 per gram. The yeast and mold count for all kinds shall not exceed 50, and the salmonella test shall be negative.

Packaging, Level B - Product shall be packaged in a new round, full-opening, slip cover style, metal can of 5, 10, or 30 pound capacity.

Packaging, Level C - The product shall be packaged to afford adequate protection against damage during shipment from the supply source to the first receiving activity. The supplier may use his can or polyethylene coated paperboard milk carton when it provides this protection.

Packing, Level B - Six 5-pound, four 10-pound or one 30 pound can(s) shall be packed on end into a snug-fitting fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Not more than 40 pounds of product shall be packed into a fiberboard box, with full-height fiberboard partitions, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, the product shall be packed in a manner to insure carrier acceptance and safe delivery at destination at lowest transportation rate for such supplies. The 30 pound can, if acceptable to common carriers, may be considered as the shipping container.

NATIONAL STOCK NUMBER	DESCRIPTION
8910-00-965-1553	EGG MIX, DEHYDRATED, no. 3 cylinder size can, MIL-E-43377

Unit of Issue - CN

Shipping Unit Net Weight - 15 lb max

Product Characteristics - The product shall be formulated from not less than 51.0% whole egg solids; not less than 30.0% milk solids-not-fat; not less than 15.0 vegetable oil and not more than 1.75% salt. The product is then blended, homogenized, heat treated, spray dried and packaged into cans under nitrogen and sealed. The finished product shall be light yellow in color; shall be free from lumps which will not fall apart under light pressure; shall contain no foreign material such as dirt, insect parts, wood, paint, glass or metal particles; shall reconstitute readily to a smooth mixture and be palatable.

Packaging, Level C - One pound four ounces of product shall be packaged into a no. 3 cylinder size (404 by 700) can, hermetically-sealed, open-top style, round, metal, with double-seamed ends.

Packing, Level B - Twelve cans shall be packed on end into a snug-fitting fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636, or, when specified by the contracting officer, W5c or W5s of Fed PPP-B-636.

Packing, Level C - Twelve cans shall be packed into a fiberboard shipping container, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, shipping containers shall be in accordance with Uniform Freight Classification Rules or National Motor Freight Classification Rules, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8910-00-250-4745	EGGNOG, homogenized, containing milk fat, CID A-A-20113, Group A, type VIII

Unit of Issue - GL

Shipping Unit Net Weight - 34 lbs

Product Characteristics - Product shall be fresh pasteurized and homogenized. The finished product shall have a sweet, pleasing, typical flavor ranging from an egg custard-like flavor without spices to a moderately strong flavor with rum and nutmeg spice background flavor. It may have the following flavors to a slight degree: cooked, feed, or flat, but shall be free from all other objectionable flavors. The amount of sugar and salt shall be in accordance with good commercial practice. If spices are present, they shall be uniformly distributed upon gentle agitation. In lieu of spices and other characteristic eggnog flavoring components, any suitable commercial eggnog flavoring with or without coloring maybe used. The body shall be smooth with a creamy consistency and shall show no evidence of serum separation, ropiness, slimy mouth feel, or excessive viscosity. The color shall be uniformly off-white to yellow, and free from mottling. Eggnog shall comply with 21 CFR 131.170.

Commercial Packaging - The product shall be packaged in a commercial container normally used for the product. The pouring lip of the paper container closed by cap or cover shall be completely covered to at least its largest diameter by the cap or cover. Metal cans or paper sanitary containers which do not form a pouring lip until opened are exempted from this requirement.

Commercial Packing - The shipping container shall be packed in a manner acceptable to common carriers for safe delivery to the destination specified. Shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	EGGNOG MIX, DRY, CID A-A-20046
8910-01-178-5890	2 lb
+ 8910-00-917-0819	prepared with milk, 2 lb,

Unit of Issue - PG
- BG

Shipping Unit Net Weight - N/A
- 6 lb max

Product Characteristics - The dry eggnog mix shall be a granular, relatively free-flowing powder of light creamy color, prepared from clean, sound material. The mix shall blend easily with milk and not separate for a period of six (6) hours. Sugar (sucrose) shall not be more than 20 percent of the formulation of the dry mix. When mixed in correct proportions with whole milk, a 240 milliliter (8 fluid ounce) serving of prepared eggnog shall meet the following requirements:

Calories	- Not less than 223
Fat	- Not more than 9.0 gm
Cholesterol	- Not more than 35 mg
Protein	- Not less than 14.6 gm
U.S. RDA for Protein	- Not less than 32.4%

The dry eggnog mix shall conform to the following analytical requirements:

Fat	- Not more than 1.0%
Moisture	- Not more than 4.0 %
Standard Plate Count	- Not more than 20,000 per gram
Coliform	- Not more than 10 per gram
Salmonella	- Negative

The dry eggnog mix shall not be more than 45 days old at the time of shipment, unless otherwise specified.

Packaging and Packing - The dry eggnog mix shall be packaged and packed in accordance with good commercial practice. Shipping containers shall comply with National Motor Freight Classification or Uniform Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-127-7983	EGGPLANT, FRESH, US Fancy or US No. 1 Grade, U.S. Standards for Grades

Unit of Issue - LB

Product Characteristics - US fancy grade. Consists of eggplants of similar varietal characteristics, which are well colored, firm, clean, well-shaped, free from decay and worm holes, and free from injury caused by scars, freezing, disease, insects, mechanical or other means. US no. 1 grade. Shall consist of eggplants of similar varietal characteristics, which are fairly well-colored, firm, clean, fairly well-shaped, free from decay and worm holes, and free from damage caused by scars, freezing, disease, insects, mechanical or other means.

Tolerances for defects shall be in accordance with the applicable US grade of the U.S. Standards for Eggplant.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, eggplants shall be packed in commercial boxes, crates, sacks, or cartons which shall be clean, sound, well-filled, and securely covered. Each container shall be packed so that eggplants in the shown face shall be representative in size, color, and quality of the contents of the container; each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-01-012-2936	EGG ROLL, FROZEN, formed, precooked, hard boiled, ready-to-thaw and serve, 17 oz, 12 in. long, 1-3/4 in. dia., ADCoP

Unit of Issue - EA

Product Characteristics - The Hard Boiled egg roll shall be formed from separated yolks and whites and be equal in weight and volume to a dozen medium sized eggs or 3 cups chopped, or diced hard cooked eggs. The ingredients shall be egg albumin, egg yolk and food starch modified. The product shall be rated Salmonella-negative according to USDA methods of analysis.

Packing - Standard commercial shipping containers shall be acceptable. 12 rolls per box.

NOTE: KEEP FROZEN; 0°F. or below.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-00-044-1630	EGG ROLLS, FROZEN, Chinese, filling will include bean sprouts, bok choy, celery, onions or scallions, minimum 1/2 oz beef, pork, shrimp, or combination thereof; 48 2-1/2 oz rolls per box, ADCoP

Unit of Issue - DZ

Shipping Unit Net Weight - 8 lb max

Product Characteristics - Consists of finely chopped meat and vegetables wrapped in a flat, square piece of dough. Dough is then brushed with raw whole egg and deep fat fried. At least 1/2 oz meat, based on fresh uncooked weight, is required by U.S. Standards.

Packing - Standard commercial shipping containers shall be acceptable.

NOTE: Keep frozen; 0°F. or below.

NATIONAL STOCK NUMBER	DESCRIPTION
	EGGS, SHELL, 30 or 15 doz per shipping container, U.S. Consumer Grade A (ADCoP)
+ 8910-00-081-1365	Fresh, shell protected fresh, medium
+ 8910-00-081-1352	Fresh, shell protected fresh, large
+ 8910-00-081-1151	Fresh, shell protected fresh, medium or larger
+ 8910-00-081-1166	Shell protected fresh, medium or larger
+ 8910-00-081-1190	Shell protected fresh, large

Unit of Issue - DZ

Shipping Unit Net Weights: - 30 doz case - 39.5 lb avg medium
- 45.0 lb avg large

- 15 doz case - 20.0 lb avg medium
- 22.5 lb avg large

<u>Product Characteristics</u> - Product shall consist of fresh or processed fresh eggs of current production, held no longer than 30 days prior to inspection at origin under appropriate temperature and humidity condition; shall be uniform in size, clean, sound-shelled, edible, and free from foreign odors or flavors.

<u>Packaging and Packing</u> - Thirty or fifteen dozen eggs shall be packed into a standard commercial shipping container with standard flats and fillers or standard egg trays. Good used egg cases and packing material may be used.

NATIONAL STOCK NUMBER	DESCRIPTION
	ENCHILADAS, FROZEN, precooked, w/sauce 3-1/2 to 4-1/2 oz ea, institutional pack, ADCoP
8940-00-043-5468	Beef
8940-00-043-5611	Cheese

Unit of Issue - LB

Shipping Unit Net Weight - 10 lb max

Product Characteristics - Consists of a rolled tortilla (a round, thin cake of unleavened corn meal bread), filled with ground beef/cheese and tomato sauce, and seasoned with chili. At least 15% beef, based on fresh, uncooked weight, is required by US Standards.

Packing - Shall be packed 90 individual pieces per commercial shipping container.

NOTE: Keep frozen; 0°F. of below.

NATIONAL STOCK NUMBER	DESCRIPTION
8950-01-187-9741	ENCHILADA, SAUCE, No. 10 size can, ADCoP

Unit of Issue - CN

Shipping Unit Net Weight - 43 lbs

Product Characteristics - The enchilada sauce shall be high commercial grade.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	ENDIVE, FRESH, and ESCAROLE, FRESH, US No. 1 Grade, U.S. Standards for Grades
8915-00-127-8904	Kind 1 (Endive)
8915-00-127-8905	Kind 2 (Escarole, broad leaved)

Unit of Issue - LB

Product Characteristics - Consists of plants of endive or escarole of similar varietal characteristics, which are fresh, well-trimmed, fairly well-blanched, free from decay and from damage caused by seedstems, broken, bruised, spotted or discolored leaves, wilting, dirt, disease, insects, or other means. Tolerances for defects shall be in accordance with US no. 1 grade of the U.S. Standards for Grades of Endive, Escarole or Chicory.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, endive and escarole shall be packed in commercial containers which shall be clean, sound, well-filled and securely wired or covered. Each container shall be packed so that the product on the shown face shall be reasonably representative in size, color and quality of the contents of the container; each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill.

NATIONAL STOCK NUMBER	DESCRIPTION
	EXTRACTS AND FLAVORINGS, CID A-A-20167
+ 8950-00-196-1750	EXTRACT, VANILLA, 32 fluid oz bottle, type I
8950-00-080-9873	FLAVORING, IMITATION ALMOND, NONALCOHOLIC, 8 fluid oz bottle, type I
8950-00-480-4542	FLAVORING, IMITATION BANANA, NONALCOHOLIC, 8 fluid oz bottle, type I
8950-00-419-4321	FLAVORING, IMITATION BLACK WALNUT, NONALCOHOLIC, 8 fluid oz bottle, type I
8950-00-480-4543	FLAVORING, IMITATION BRANDY, NONALCOHOLIC, 8 fluid oz bottle, type I
8950-00-127-9280	FLAVORING, IMITATION MAPLE, NONALCOHOLIC, 8 fluid oz bottle, type I
8950-00-535-2970	FLAVORING, IMITATION MAPLE, NONALCOHOLIC, 16 fluid oz bottle, type I
8950-00-080-5958	FLAVORING, IMITATION PEPPERMINT, NONALCOHOLIC, noncolored, 8 fluid oz bottle, type I
8950-00-480-4546	FLAVORING, IMITATION PINEAPPLE, NONALCOHOLIC, 8 fluid oz bottle, type I
8950-00-062-8137	FLAVORING, IMITATION RUM, NONALCOHOLIC, 16 fluid oz bottle, type I
8950-00-141-0952	FLAVORING, IMITATION SMOKE, NONALCOHOLIC, 32 fluid oz bottle, type I
8950-00-127-8941	FLAVORING, IMITATION VANILLA, NONALCOHOLIC, 8 fluid oz bottle, type I
8950-00-782-6702	FLAVORING, IMITATION VANILLA, NONALCOHOLIC, 32 fluid oz bottle, type I
8950-00-480-4545	FLAVORING, IMITATION WILD CHERRY, NONALCOHOLIC, 8 fluid oz bottle, type I
8950-00-127-8882	FLAVORING, LEMON, NONALCOHOLIC, 8 fluid oz bottle, type I

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8950-00-272-7473	FLAVORING, LEMON, NONALCOHOLIC, 32 fluid oz bottle, type I
8950-00-616-5475	FLAVORING, ORANGE, NONALCOHOLIC, 8 fluid oz bottle type I
8950-01-335-4653	FLAVORING, BLACK CHERRY, liquid, natural and imitation flavor, 3 oz per container, for use with one no. 10 size can of ice milk, milk shake mix, and/or dehydrated yogurt mixes, type II
8950-01-335-4654	FLAVORING, PEACH, liquid, natural and imitation flavor, 3 oz per container, for use with one no. 10 size can of ice milk, milk shake mix, and/or dehydrated yogurt mixes, type II
8950-01-335-4652	FLAVORING, RED RASPBERRY, liquid, natural and imitation flavor, 3 oz per container, for use with one no. 10 size can of ice milk, milk shake mix, and/or dehydrated yogurt mixes, type II
8950-01-335-9399	FLAVORING, STRAWBERRY, liquid, natural and imitation flavor, 3 oz per container, for use with one no. 10 size can of ice milk, milk shake mix, and/or dehydrated yogurt mixes, type II

Unit of Issue - BT, CO

Shipping Unit Net Weight:		
	8 fluid oz bottle	- 13 lb max
	16 fluid oz bottle	- 25 lb max
	32 fluid oz bottle (1 qt)	- 25 lb max
	3 oz container (48)	-

Product Characteristics:

Type I - Regular extracts and flavors.
All flavors shall be nonalcoholic (less than 0.5 percent ethyl alcohol).

Vanilla Extract: Shall be prepared without added flavoring or coloring, from properly cured vanilla beans. The product shall contain, in 100 milliliters (ml), the soluble material from not less than 10 grams (g) of vanilla beans, based on a maximum of 25% moisture, shall contain not less than 35% by volume of ethyl alcohol, and shall show a Wichmann lead number not less than 0.70. The strength of the extract in respect to the vanillin and vanilla resins, which shall be derived solely from the beans used, shall be not less than 0.15% for vanillin and not less than 0.09% for vanilla resins.

Almond flavor, imitation: Imitation almond flavor shall contain almond oil, bitter (free from prussic acid), benzaldehyde, other organic compounds, and water. The finished product shall have a characteristic almond flavor and aroma.

Vanilla flavor, imitation: Shall contain not less than 2.8 g of vanillin, or 0.94 g of ethyl vanillin, or alternatively, a blend of 1.4. g of vanillin and 0.47 g of ethyl vanillin, per 100 ml. Alcohol, glycerine, propylene glycol, or any combination of these shall be used in such an amount that the vanillin or ethyl vanillin will not crystallize out when the finished product is subjected to a temperature of 32°F for 8 hours. The product shall be artificially colored with caramel. No preservatives shall be added. The product shall have a pleasant flavor and odor. The vanillin and ethyl vanillin shall comply with purity requirements specified in the U.S.P.

Maple flavor, imitation: The imitation maple flavor and coloring ingredients shall be stable products of quality that when a syrup is made from not less than 3-7/8 pounds of sugar dissolved in one quart of boiling water and flavored with 1/2 ounce of the imitation flavor, the resulting syrup shall have a characteristic maple flavor and will not have a bitter, flat, weak, or medicinal flavor.. The syrup color shall be light amber to medium amber as stated in the U.S. Standards for Grades of Table Maple Syrup.

Rum flavor, imitation: Shall be a homogeneous solution composed of a blend of organic compounds, extractives, vanillin, sugar, certified color in edible solvents, e.g., propylene glycol and water. The finished product shall have a characteristic run flavor and aroma.

Banana, flavor, imitation: - Imitation banana flavor shall contain amyl acetate (or its equivalent artificial flavors), certified color and water. The extract shall have a characteristic banana flavor and aroma.

Peppermint, flavor, imitation: - Imitation peppermint flavor shall be a homogeneous solution of a blend of organic compounds, extractives, propylene glycol, and water. The product shall possess a characteristic flavor and aroma of peppermint.

Pineapple, flavor, imitation: - Imitation pineapple flavor shall contain organic compounds, pineapple extract, certified color, propylene glycol, and water. The finished product shall have a characteristic flavor and aroma.

Brandy, flavor, imitation: - Imitation brandy flavor shall contain organic compounds, essential oils, vanillin, propylene glycol, sugar, certified color, and water. The extract shall possess a characteristic flavor and aroma of brandy.

Black Walnut, flavor, imitation: - shall contain organic compounds, essential oils, caramel color, and water. The flavor and aroma must be characteristic of black walnut.

Cherry flavor, imitation: Imitation cherry flavor shall contain oil of bitter almonds, organic compounds, certified color, and water. The finished product shall have a characteristic cherry flavor and aroma.

Smoke flavor, imitation: Imitation smoke flavor shall contain natural wood flavors and be suspended in either water or partially hydrogenated soybean oil. The finished product shall have a characteristic wood smoke flavor and aroma.

Lemon flavor: Lemon flavor shall be a mixture prepared in the proportion of 20 volumes oil of lemon diluted with cottonseed oil to 100 volumes. Cottonseed oil shall be thoroughly refined, winterized, sweet, neutral, and free from sediment, off-flavors, and odors. The oil shall remain clear after being held for 5 hours at 32°F and shall have a free fatty acid content not to exceed 0.05 percent (as oleic) when tested in accordance with the Official Methods of Analysis of the Association of Official Analytical Chemists. Preservatives (antioxidants) suitable for use may be added. The finished product shall be free from rancidity; clear, transparent, and free from sediment at a room temperature of 65 to 70°F.

Orange flavor: Shall be a mixture prepared in the proportion of 20 volumes of oil of orange diluted with cottonseed oil to 100 volumes. The cottonseed oil shall be thoroughly refined, winterized, sweet, neutral, and free from sediment, off-flavors, and odors. The oil shall remain clear after being held for 5 hours at 32°F, and shall have a free fatty acid content not to exceed 0.05 percent (as oleic) when tested in accordance with the Official Methods of Analysis of the Association of Official Analytical Chemists. Preservatives (antioxidants) suitable for food use may be added. The finished product shall be free from sediment and rancidity.

Type II - Flavorings for soft serve ice milk and frozen yogurt

All flavors shall be a combination of natural or artificial flavors, certified color, and other ingredients listed for each specific flavoring. One hundred percent artificial/imitation flavorings are not permitted as a Type II flavoring. Each Type II product shall be liquid and each flavoring shall be of sufficient strength (flavor and color concentration) that not more than 3 fluid ounces are required to flavor and color 5 pounds of dehydrated soft serve ice cream or yogurt mix (which when reconstituted is equivalent to 7-8 quarts of liquid mix). The finished frozen soft serve ice milk or frozen yogurt shall have a clean, distinguishable flavor and color characteristic of the specific flavor type. The flavoring shall not impart an objectionable medicinal, bitter or unnatural flavor.

Black Cherry flavoring: Black cherry flavoring shall contain benzaldehyde (food grade), water, propylene glycol, natural extractives, sugar, corn syrup, and/or vegetable gums. The flavoring shall impart a natural, characteristic black cherry color, flavor, and aroma when added to ice milk and/or yogurt mix.

Peach flavoring: Peach flavoring shall contain natural peach and apricot juice, and may contain water, propylene glycol, other natural juice concentrates, sugar, vegetable gums, and/or essential oils. The flavoring shall impart a natural, characteristic peach color, flavor, and aroma when added to ice milk and/or yogurt mix.

Raspberry flavoring: Raspberry flavoring shall contain natural and artificial raspberry flavor, raspberry and other juice concentrates, and may also contain water, propylene glycol, sugar, corn syrup and/or vegetable gums. The flavoring shall impart a natural, characteristic raspberry color, flavor, and aroma when added to ice milk and/or yogurt mix.

Strawberry flavoring: Strawberry flavoring shall contain natural and artificial strawberry flavor, and may contain glycerine, propylene glycol, sugar, fruits, corn syrup, and vegetable gums. The flavoring shall impart a natural, characteristic strawberry color, flavor, and aroma when added to ice milk and/or yogurt mix.

Packaging and Packing - Unless otherwise specified by the contracting officer, commercial packaging and packing shall be acceptable. The product must be adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	FIGS, CANNED, Kadota, U.S. Standards for Grades of Kadota Figs
8915-00-935-6631	Whole or whole and split or broken, light, or heavy syrup pack, U.S. Grade A or B for color, character, and defects, except 50% max split including 10% max severed, no. 303 size can, style I or II
+ 8940-00-472-4028	Style 2 (whole and split, or broken), U.S. Grade B, dietetic pack (no sugar added), no. 2-1/2 size can
+ 8915-00-147-8500	Style 2 (whole and split, or broken), extra heavy syrup or heavy syrup pack, U.S. Grade B, no. 10 size can

Unit of Issue - CN

Shipping Unit Net Weight - No. 2-1/2 size can - 44 lb max
No. 10 size can - 41 lb max

Product Characteristics:

Style 1 (whole). Retains its natural conformation.

Style 2 (whole and split (or broken)). A split (or broken) fig is one that is open to such an extent that the seed cavity is exposed. The shape of the fruit may be distorted, and the fruit may or may not be broken apart into entirely separate pieces. A "severed" fig is a split (or broken) fig which has been broken apart into entirely separate pieces.

Light syrup pack. 16° or more but less than 21° Brix measurement.

Extra heavy syrup pack. 26° or more but less than 35° Brix measurement.

Heavy syrup pack. 21° or more but less than 26° Brix measurement.

Grade A (style 1). Shall possess similar varietal characteristics, a normal flavor and odor, be practically free from defects, and, within the limits prescribed in the U.S. Standards for Grades of Canned Kadota Figs, shall possess a good or reasonably good color, be practically uniform, reasonably uniform or fairly uniform in size, and shall possess a good or reasonably good character.

Grade B (style 1). Shall possess similar varietal characteristics, a normal flavor and odor, a reasonably good color, be reasonably free from defects, shall possess a reasonably good character, and, within the limits prescribed in the U.S. Standards for Grades of Canned Kadota Figs, shall be reasonably uniform or fairly uniform in size.

Determination of requirements as to type, style and grade shall be in accordance with the U.S. Standards for Grades of Canned Kadota Figs.

Style 2: Possesses similar varietal characteristics, a normal flavor or odor, a reasonably good color, is reasonably free from defects and possesses a reasonably good character.

Packaging and Packing, Fed PPP-C-29 -

Packaging, Level C - Not less than 19 ounces (DW) shall be packaged into a no. 2-1/2 (401 by 411) size can, and not less than 63.0 ounces (DW) shall be packaged in a no. 10 (603 by 700) size can, respectively. Cans shall be round, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Twelve no. 2-1/2 size cans or six no. 10 size cans shall be packed into a snug-fitting, fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Product shall be packed in a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	FISH, FILLETS & STEAKS, frozen, US Grade A
8905-00-127-8472	COD FILLETS, (natural or loin cuts), skinless, 5 oz ea min, 50 CFR, Part 263, Subpart B - U.S. Standards for Grades of Cod Fillets, type (2), style (2)
8905-01-288-5549	FISH FILLETS, Catch of the Month, 50 CFR, Part 263, List of Authorized Species with applicable Subpart

Subpart	Species
B	COD, skinless, 5 oz ea min. or
C	FLOUNDER/SOLE, skinless, natural, 3 oz ea min. or
D	HADDOCK, skin-on or skinless, 5 oz ea min. or
E	PERCH, Ocean Perch or Pacific Ocean Perch, skin-on or skinless, 1 oz ea min. or
A	POLLOCK, Atlantic or Alaska, skinless, 3 oz ea min or
A	ROCKFISH, skinless, 3 oz ea min. or
A	WHITING, skin-on or skinless, 1-1/3 oz ea min. or
A	WRECKFISH, skinless, 5 oz ea min.

NOTE: ONLY ONE SPECIES PER SHIPPING CASE

8905-00-164-0490	FLOUNDER/SOLE FILLETS, frozen, skinless, natural, 3 oz ea min wt, 50 CFR, Part 263, Subpart C, U.S. Standards for Grades of Flounder and Sole Fillets, type (2), style (3) or Subpart A - U.S. Standards for Grades of Fish Fillets, type (3), style (1) (iv)
8905-00-127-8474	HADDOCK FILLETS, frozen, skin-on or skinless, 5 oz ea min, 50 CFR, Part 263, Subpart D - U.S. Standards for Grades of Haddock Fillets, type (2), style (1) or (2)
8905-00-252-7669	HALIBUT STEAKS, frozen, 3 to 12 oz ea, 15/16 in. thk, 50 CFR, Part 262, Subpart B - U.S. Standards for Grades of Frozen Halibut Steaks, style II

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-164-0485	PERCH FILLETS, Ocean - Perch or Pacific Ocean - Perch, frozen, skin-on or skinless, 1 oz ea min wt, 50 CFR, Part 263, Subpart E - U.S. Standards for Grades of Ocean - Perch Fillets and Pacific Ocean - Perch Fillets, type (2), style (1) or (2)
8905-01-062-9763	POLLOCK FILLETS, Atlantic or Alaska, individually quick frozen, glazed or unglazed, skinless, 3 oz ea min, 50 CFR, Part 263, Subpart A - U.S. Standards for Grades of Fish Fillets, type (2), style (1) (iv)
8905-01-328-3329	SALMON FILLETS, Coho, Sockeye or Chinock, individually quick frozen in natural shape, single side, skin on, US Grade A, 2 to 5 lbs ea, vacuum packaged, 50 CFR, Part 263, Subpart A _ U.S. General Standards for Grades of Fish Fillets, type (2), style (1) (ii)
8905-00-164-0463	SALMON STEAKS, Coho, Sockeye, or Chinock, frozen, 3 to 12 oz ea, 15/16 in. thk, 50 CFR, Part 262, Subpart C - U.S. Standards for Grades of Frozen Salmon Steaks, style III

Unit of Issue - LB

Shipping Unit Net Weight - 50 lb max

Product Characteristics - Fillets and steaks. Shall be prepared from chilled fish in excellent condition at time of processing.
Fillets. Shall be free from scales (fish to be processed into skinless fillets need not be scaled), natural extraneous material, bruises, skin (skinless fillets), blood spots, black belly lining, pieces of fin, and shall be practically free from bones.
Steaks. Shall be of good quality and free from foreign material and fish sawdust; napes, including collarbones and longitudinal tail cuts, shall not be acceptable; steaks shall be free of loose skin, fins, blood spots, bruises and pugh marks. It is recommended that the thickness of individually frozen steaks be not less than 1/2 inch and not greater than 1-1/2 inch.

Packaging, Level B - One, 2-1/2, 5 or 10 pounds of product shall be completely wrapped in polyethylene, or equivalent, and packaged in a waxed carton or a lined wooden box commonly used for the purpose. If the carton or box is completely lined w/polyethylene, or equivalent, the product need not be wrapped. If the steaks are bulk packed, they shall be packed directly into the shipping container noted below, in layers separated by waxed paper or unwaxed parchment. Alternatively, the container may be bag-lined. If the

product being bulk packed is individually wrapped, the shipping container shall be wax lined, and the layers need not be separated by wax paper.

Packing, Level B - Shall be fiberboard shipping container, style RSC, V3c, V3s, or V4s of Fed PPP-B-636, or, when specified by the contracting officer, W5c or W5s of Fed PPP-B-636.

Commercial packaging and packing - Shall be acceptable. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	FISH PORTIONS, FROZEN (unbreaded), Fed PP-F-381, type II (frozen), form VI (portions)
+ 8905-00-924-5399	Cod, 4 oz
+ 8905-00-924-5400	Flounder, 4 oz
+ 8905-00-924-5401	Haddock, 4 oz

Unit of Issue - LB

Shipping Unit Net Weight - 50 lb max

Product Characteristics - Shall be prepared from skinned or skinless fish, as specified by the contracting officer. Dimensions shall be as specified by the contracting officer. Portions shall not fall apart or disintegrate when cut, thawed or cooked.

Packaging, Level B - Five or 10 pounds shall be enclosed in a polyethylene, or equivalent, bag. Layers shall be separated by waxpaper.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B - Product shall be packed into a fiberboard shipping container, style FTC, V3c, V3s or V4s of Fed PPP-B-636, or, when specified by the contracting officer, style FTC, W5c or W5s of Fed PPP-B-636.

Packaging, Level C - Commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	FISH PORTIONS, RAW BREADED, frozen, skinless, US Grade A, 50 CFR, Part 264, Subpart E - US Standards for Grades of Frozen Raw Breaded Fish Portions
8905-00-935-4765	Ocean Perch or Pollock or Whiting, 4 oz ea, 5 to 10 lb box, style I
8905-01-288-5550	Catch of the Month, 4 oz ea, 5 to 10 lb box
	LIST OF AUTHORIZED SPECIES COD or FLOUNDER or HADDOCK or LINGCOD or OCEAN PERCH or POLLOCK or WHITING
	NOTE: ONLY ONE SPECIES PER CASE

Unit of Issue - LB

Shipping Unit Net Weight - 5 or 10 lb

Product Characteristics - Shall be prepared from skinless fish, breaded and frozen using good commercial practice. Portions shall not fall apart or disintegrate when cut, thawed or cooked. Shall comply with all the requirements of the US Standards of Frozen Raw Breaded Fish.

Packaging, Level B - Five or 10 pounds shall be enclosed in a polyethylene, or equivalent, bag. Layers shall be separated by waxpaper.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B - Product shall be packed into a fiberboard shipping container, style FTC, V3c, V3s or V4s of Fed PPP-B-636, or, when specified by the contracting officer, style FTC, W5c or W5s of Fed PPP-B-636.

Packaging, Level C - Commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	FISH STICKS, RAW BREADED, US Grade A, frozen, skinless
8905-01-288-5548	Catch of the Month, 1 oz ea, 5 to 10 lb box, 50 CFR, Part 264; Subpart D - U.S. Standards for Grades of Frozen Raw Breaded Fish Sticks LIST OF AUTHORIZED SPECIES COD or FLOUNDER or HADDOCK or LINGCOD or OCEAN PERCH or POLLOCK or WHITING NOTE: ONLY ONE SPECIES PER SHIPPING CASE
8905-00-492-8408	Ocean Perch or Pollock or Whiting, 1 oz ea, 5 to 10 lb box, 50 CFR, Part 264; Subpart D - U.S. Standards for Grades of Frozen Raw Breaded Fish Sticks

Unit of Issue - LB

Shipping Unit Net Weight - 5 or 10 lb

Product Characteristics - Frozen fried fish sticks are clean, wholesome, rectangular-shaped, unglazed masses of cohering pieces (not ground) of fish flesh coated with breading. The sticks are cut from frozen fish blocks; are coated with a suitable, wholesome batter and breading; and packaged and frozen in accordance with good commercial practice. All sticks in an individual package shall be from the flesh of one fish, weight approximately 1 ounce, and at least three-eighths of an inch thick. The product shall meet the Grade A requirements for Frozen Raw Breaded Fish Sticks, section 264.253, part (a) of the U.S. Standards for Grades of Fishery Products.

Packaging and Packing, Level C - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

Packaging and Packing, Level B - Five to ten pounds of fish sticks shall be packaged in a commercial waxed or polyethylene coated carton, which shall be overwrapped and heat-sealed (glazed product need not be overwrapped). Packages shall be packed into a snug-fitting shipping container, style RSC, V3c, V3s, or V4s of Fed PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
	FLAVORED MILK, chocolate, homogenized, CID A-A-20113, Group A (pasteurized) Type VI
8910-00-584-3861	Class 1 (chocolate-flavored milk, 3.25% min milkfat, vitamins A and D added)
+ 8910-00-450-5863	Class 2 (chocolate-flavored dairy drink, 0.50% min milkfat, 2.00% max milkfat, fortified)
+ 8910-00-450-5864	Class 2 (chocolate-flavored dairy drink, 0.50% max milkfat, fortified)
8910-00-299-1346	Class 2 (chocolate-flavored milk, 1.00% min to 2.00% max milkfat, vitamins A and D added)

Unit of Issue - GL

Shipping Unit Net Weight - N/A

Raw Material Requirements - The raw milk used in the preparation of chocolate-flavored milk or chocolate-flavored drink shall be produced in localities having and enforcing milk ordinances that conform to the requirements for grade A raw milk for pasteurization as defined in the "Grade A Pasteurized Milk Ordinance - 1965, Recommendation of US Public Health Service". Only milk products meeting the requirements of grade A dry milk products used in grade A pasteurized milk products shall be used as the source of milk solids, if milk solids are added.

Product Characteristics - Product shall have a pleasing and desirable, sweetened, chocolate flavor, and shall be free from bitter, scorched, or other objectionable flavors. The body shall be smooth but not excessively viscous and shall not leave a filmy or otherwise undesirable feeling in the mouth. It shall have a uniform chocolate color throughout, free from unnatural chocolate colors. It shall not be adulterated; however, where applicable and when specified by the contracting officer, vitamin A (2,000 USP units per quart) and D (400 USP units per quart) and milk solids-not-fat may be added. The bacterial limit of chocolate-flavored milk and chocolate-flavored drink shall not exceed a standard plate count of 20,000 per ml and a coliform count of 10 per ml. Shall be prepared and processed in accordance with Fed C-M-1678.

Packaging, Level C - Standard commercial single or multi-service containers of the capacity specified by the contracting officer shall be acceptable. Containers shall afford adequate and proper protection of the contents.

Packing, Level C - The product shall be packed in containers which are acceptable by common carrier for safe shipment to the destination specified.

NOTE: (1) The dispensing tube of dispenser containers shall be of the length specified by the purchaser and shall be provided with a moisture-tight compartment or covering which is removable after the container is placed in the cabinet and which cannot be reused or returned to its original condition after removal. The discharge opening of the dispensing tube shall be provided with moisture-tight, single-use closure or plug.

(2) Award of military contracts shall be limited to plants which have received prior sanitary approval by the Military Veterinary Services in accordance with the Grade A Pasteurized Milk Ordinance or to those plants having a pasteurization plant compliance rating of 90 or more, as certified by a state milk sanitation rating officer and which are listed in "Sanitation Compliance and Enforcement Ratings of Interstate Shippers", published quarterly by the US Public Health Service.

(3) Award of Civil Agency contracts shall be limited to suppliers having a pasteurized milk rating of at least 90. A minimum rating of 90 shall be required for approval of individual receiving stations or pasteurizing plants. "Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers", published by the US Public Health Service, may be used to determine compliance.

NATIONAL STOCK NUMBER	DESCRIPTION
	FLOUR, WHEAT, CID A-A-20126
8920-00-165-6863	Bread flour (hard), bleached, enriched, 10 lb bag, type I, style 2
+ 8920-01-279-3770	Bread flour (hard), bleached, enriched, 50 lb bag, type I, style 2
+ 8920-00-165-6867	Bread flour (hard wheat), bleached, enriched, 100 lb bag, type I, style 2
+ 8920-00-165-6873	Cake flour, (soft wheat), bleached, enriched, 10 lb bag, type II, style 2
8920-00-140-7748	General purpose (not for bread), bleached, enriched, 10 lb bag, type III, style 2
+ 8920-01-279-0299	General purpose (not for bread), bleached, enriched, 50 lb bag, type III, style 2
+ 8920-00-140-7750	General purpose flour (not for bread), bleached, enriched, 100 lb bag, type III, style 2
8920-01-226-9919	General purpose flour (not for bread), bleached, enriched, 5 lb bag, type III, style 2
+ 8920-00-165-6896	Pastry flour (soft wheat), unbleached, enriched, 10 lb bag, type IV, style 1
+ 8920-00-165-6898	Pastry flour (soft wheat), unbleached, enriched, 50 lb bag, type IV, style 1

Unit of Issue - BG; CN

Shipping Unit Net Weight: 5 lb bag - 50 lb max
10 lb bag - 50 lb max
50 lb bag - 50 lb max
100 lb bag - 100 lb max

<u>Product Characteristics</u>:

<u>Types</u> -

<u>Type I</u> - Bread Flour (Hard Wheat Flour)

Type II - Bread Flour (Bakers hard wheat Hearth-style) [Hearth-style bread flour may contain potassium bromate added in a quantity not exceeding 25 parts to each million parts of finished flour to achieve maximum quality acceptance Hearth-style bread products.]

Type III - General or All purpose Flour

Type IV - Cake Flour (soft wheat flour)

Type V - Pastry Flour

Type VI - Whole Wheat Flour

Styles.

Style 1 - Unbleached (Flour which has not been treated with a maturing ingredient or a color modifying ingredient or any combination of maturing and color modifying ingredients).

Style 2 - Bleached (Flour which has been treated with a maturing ingredient or a color modifying ingredient or any combination of maturing and color modifying ingredients).

Flour shall be milled and processed in the United States, its territories or possessions, from wheat produced in the United States. The wheat shall be U.S. No. 2 grade or better, unclassed or mixed wheat are excluded. The six types shall be milled from wheat of the following classes:

Bread Flour; Bread Flour (Hearth-style) and Whole Wheat Flour -	Hard Red Spring Hard Red Winter White Wheat (subclass Hard White)
General or All Purpose -	Hard Red Spring Hard Red Winter Soft Red Winter White Wheat
Cake Flour and Pastry Flour -	Soft Red Winter White Wheat (except subclass Hard White)

Finished product. The finished product shall have a good, characteristic color; shall possess a natural wheat-flour flavor and odor; and shall be free from rancid, bitter, musty, and other undesirable flavors and odors. The flour shall be free flowing and free from lumps. Product shall be suitable for use in baking process presently in common industrial use for the product(s) as specified by the type of flour and application.

Table I. Chemical and Physical Requirements 1/

Type or GAA 3/	Protein level 2/		Ash level 2/	Moisture		FN Units	
	Min %	Max %	Max %	Max %	Min	Max	Min	Max
Bread flour 4/	11.3	---	0.48	14.0	175	275	300	600
Bread flour (Hearth-style)	13.3	---	0.55	14.0	175	275	350	600
General or All Purpose flour 5/	9.0	11.0	0.48	14.0	200	300	300	600
Cake flour 6/	---	9.3	0.40	13.5	350	---	---	---
Pastry flour	---	10.5	0.47	14.0	350	---	---	---
Whole wheat flour	12.0	---	1.90	14.0	250	---	---	---

1/ Analytical procedures shall be performed in accordance with the Approved Methods of the American Association of Cereal Chemists.

2/ Requirements are based on 14.0 percent moisture.

3/ Falling Number (FN) applies to all flours containing diastatic barley malt. Grain Amylase Analyzer (GAA) applies to flours containing fungal alpha-amylase. (1 to 2.5 g fungal alpha-amylase/100 lb. enriched flour.)

4/ Bread flour shall produce bread with a specific volume of not less than 4.8 when tested for specific volume by rapeseed method.

5/ General or all purpose flour shall produce a cake with a specific volume of not less than 2.2 without gas pockets when tested for specific volume.

6/ pH level shall be not less than 4.5 minimum nor more than 5.0 maximum.

Packaging and Packing - Commercial packaging and packing shall be acceptable. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

Export packaging - Five or ten pounds of product shall be packaged in a paper pocket made from heavy duty kraft. Products shall be closed so as to prevent spillage or sifting of product. Fifty or one-hundred pounds of product shall be packaged in a multiwall paper shipping sack.

Export packing - Ten 5-pound or five 10-pound paper pockets shall be packed in a multiwall paper shipping sack. One 50-pound or 100-pound sack, packaged in accordance with export packaging is acceptable. Alternatively, a commercial package shall be packed in a multiwall paper shipping sack.

NATIONAL STOCK NUMBER	DESCRIPTION
	FOOD COLORING, liquid, ADCoP
8950-00-823-7664	Red, 8 fluid oz bottle
8950-00-641-8500	Egg shade, 8 fluid oz bottle
8950-00-782-2181	Caramel, 16 fluid oz bottle
8950-00-616-4513	ASSORTMENT, components: one 1/4 oz bottle each of blue, egg shade, green, and red per box

Unit of Issue - BT

Shipping Unit Net Weight: 1/4 oz bt - 5 lb max
8 oz bt - 24 lb max
16 oz bt - 24 lb max

Product Characteristics - All products shall conform in every respect to the provisions of the Federal Food, Drug and Cosmetic Act and the Regulations Promulgated Thereunder.

Packaging, Level C - The product shall be packaged in commercial glass containers.

Packing, Level B:

1/4 oz bottles. Four 1/4 ounce bottles, one each of egg shade, red, blue, and green, shall be packaged in a folding paperboard box. Not more than 288 bottles shall be packed into a snug-fitting, commercial, double-faced corrugated fiberboard box. The box shall be fitted with full height liner and pads of the same material as the box. The box shall than be overpacked in a fiberboard shipping container conforming to style RSC, class domestic, grade 175, method II closure of Fed PPP-B-636. When specified by the contracting officer, the shipping container shall conform to style RSC, V3c, V3s or V4s of Fed PPP-B-636.

8 oz bottles and 16 oz bottles. Forty-eight 8-ounce bottles or 24 16-ounce bottles shall be packed into a snug-fitting fiberboard box conforming to style RSC-L or CSSC-L, class domestic, method II closure of Fed PPP-B-636. The box shall be provided with full height liners, partitions and pads. The pads are not required when a CSSC-L is utilized. Liners, partitions, and pads shall be of the same fiberboard material as the box. When specified by the contracting officer, the shipping container shall conform to a style RSC-L, V3c box of Fed PPP-B-636.

Packing, Level C - Commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	FOOD COLORING, paste, 4 oz jar, ADCoP
8950-00-412-5848	Black
8950-00-450-0014	Blue
8950-00-450-0012	Egg Shade
8950-00-450-0015	Green
8950-00-450-0013	Red

Unit of Issue - JR

Shipping Unit Net Weight - 12 lb max

Product Characteristics - The product shall be high commercial grade.

Packaging, Level C - Four ounces of the product shall be packaged in glass jars in accordance with good commercial practice.

Packing, Level B - Forty-eight jars of the product shall be packed into a snug-fitting fiberboard box, style RSC or CSSC, type CF, class domestic, grade 175, method II closure of Fed PPP-B-636, or when specified by the contracting officer, W5c of Fed PPP-B-636. The box shall be fitted with full height liners, pads and partitions of the same grade of fiberboard as is used in the construction of the box. Pads are not required when the style CSSC box is utilized.

Packing, Level C - Commercial shipping containers shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	FRANKFURTERS, CHILLED OR FROZEN, USDA IMPS, Item No. 800
+ 8905-01-138-7442	Chilled
+ 8905-01-138-3147	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Formula (major ingredients only):

A - Beef and pork (in any combination)
A1 - Formula A plus nonfat dry milk
B - Beef, pork (beef is predominant).
B1 - Formula B plus nonfat dry milk.
C - Pork, beef (pork is predominant).
C1 - Formula C plus nonfat dry milk.
D - Beef

* Color:

A - Natural (not artificially colored).
B - Artificially colored (red).

* Style:

C - Skinless
D - Collagen casings.

* Size:

6 links per pound
8 links per pound
10 links per pound
12 links per pound

* Packaging:

a. One pound retail-type packages packed not more than 10 pounds net weight per container.

b. Layer packed 1 link deep with parchment or waxed paper separators between layers in a 5 or 10 pound container.

NATIONAL STOCK NUMBER	DESCRIPTION
	FRANKFURTERS, frozen, all meat, beef and pork, skinless, natural color, 10 links per lb, CID A-A-20132
8905-00-782-3190	1 or 2 lb vacuum pg, 4.5 to 6.5 in. lg.
8905-00-616-0050	5 or 10 lb bulk pack, 5 to 7 in. lg.

Unit of Issue - LB

Shipping Unit Net Weight - 1 or 2 lb pg - 40 lbs
5 or 10 lb box - 60 lbs

Product characteristics - Frankfurters are a smoked, cooked, linked sausage. They are either skinless, stuffed in sheep casings, or stuffed in collagen casings and are uniform in length and diameter. Links shall be 4.5 to 6.5 or 5 to 7 inches in length. The meat components consist of very finely comminuted beef or beef and pork. The frankfurters shall be natural color (no artificial coloring). The interior cut surface is smooth, fine-textured, light to moderately dark pink in background color, and finely mottled with evenly distributed light to dark red flecks.

Freezing - Frankfurters shall be placed in the freezer within 4 hours after the product is sealed, and shall be frozen to an internal temperature of 0°F (-17.8°C) or lower within 72 hours after it is placed in the freezer. The frozen product label shall contain the following information in lettering 1 to 1-1/2 inches in height:

PERISHABLE

FROZEN - STORE AT 0°F (-17.8°C)

OR BELOW

Packaging and packing: Commercial packaging and packing is acceptable providing the product is delivered to the receiving activity in a clean wholesome state. Shipping container shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-01-340-4458	FRUIT CHUNKS, MIXED, CANNED, light or heavy syrup pack, US Grade A or B, U.S. Standards for Grades of Canned Fruits for Salad except w/or w/o apricots; large grapes and whole cherries are included; not less than 90% by weight of pieces of peaches and pears shall be not more than 1-1/2 in. in greatest edge dimension and will not pass through the meshes of a sieve with openings measuring 3/4 in., no. 10 size can

Unit of Issue - CN

Shipping Unit Net Weight - No. 10 size can - 41 lb max

Product Characteristics - Heavy syrup: Brix measurement 18° or more but less than 22°. Light syrup: Brix measurement 14° or more but less than 18°. Grade A. Product is practically free from defects, possesses a good character, possesses a normal flavor and odor, possesses a reasonably clear liquid media, a good color, and is practically uniform in size. Grade B. Product possesses a fairly clear liquid media, is reasonably uniform in size, possesses a reasonably good color, is reasonably free from defects, possesses a reasonably good character, and possesses a normal flavor and odor.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Not less than 71.15 ounces (DW) of product shall be packaged in a no. 10 (603 by 700) size can. Cans shall be round, hermetically-sealed, open-top style, metal, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Six (6) no. 10 size cans shall be packed into a snug-fitting, fiberboard box, style RSC, top-or end-opening, V3c, V3s, or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	FRUIT COCKTAIL, CANNED, U.S. Standards for Grades
+ 8940-00-851-7074	Dietetic pack (no sugar added), grade B, no. 303 size can
8915-00-286-5483	Light or heavy syrup pack, US Grade A or B, no. 2-1/2 size can
8915-00-286-5482	Light or heavy syrup pack, US Grade A or B, no. 10 size can
8915-01-264-3101	Light or heavy syrup pack, US Grade A, 3 to 5 oz easy open container, 48 per container

Unit of Issue - CN

Shipping Unit Net Weight - No. 303 size can - 25 lb max
No. 2-1/2 size can - 45 lb max
No. 10 size can - 41 lb max

Product Characteristics - Heavy syrup: Brix measurement 18° or more but less than 22°. Light syrup: Brix measurement 14° or more but less than 18°. Grade A. Product is practically free from defects, possesses a good character, possesses a normal flavor and odor, possesses a reasonably clear liquid media, a good color, and is practically uniform in size. Grade B. Product possesses a fairly clear liquid media, is reasonably uniform in size, possesses a reasonably good color, is reasonably free from defects, possesses a reasonably good character, and possesses a normal flavor and odor.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Not less than 10.96 ounces (DW) of product shall be packaged in a no. 303 size can (303 by 406). Not less than 19.34 ounces (DW) of product shall be packaged in a no. 2-1/2 (401 by 411) size can. Not less than 71.15 ounces (DW) of product shall be packaged in a no. 10 (603 by 700) size can. Cans shall be round, hermetically-sealed, open-top style, metal, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Twenty-four no. 303 or no. 2-1/2 size cans or 6 no. 10 size cans shall be packed into a snug-fitting, fiberboard box, style RSC, top-or end-opening, V3c, V3s, or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-00-127-8243	FRUITCAKE, FRESH, rectangular, CID A-A-20146

Unit of Issue - LB

Shipping Unit Net Weight - N/A

Product Characteristics - Cakes of the specified weight (1, 2, 3 or 5 pound net weights) shall be baked in individual, rectangular, parchment paper-lined pans (tapered or bread). Cakes shall have a slightly-arched top. The candied fruit and nut blend shall constitute 65%, by weight, of the cake. Candied cherries (whole or half), candied pineapple pieces, candied and diced citron, orange and lemon peels, together with raisins and nut meats are present, with raisins, nuts, and candied cherries being the most predominant. The nut meats shall be small pecan pieces and/or chopped or diced almonds. The candied fruit and nut blend shall be evenly distributed throughout the cake batter. The crust of the cake shall be dark brown. The crumb shall be tan and shall not be gummy. The cake shall be uniformly- baked, and, when sliced, shall show no compression streaks nor have a crumbly texture. The bright red color shall be confined to the cherry pieces. The cake shall be free from any undesirable odors and flavors such as scorched or caramelized flavors due to allowing cakes to remain too long in baking pans, or rancid and musty flavors and odors due to use of unclean baking pans.

Packaging, Level B - Cakes with the parchment paper from the pan intact shall be wrapped in heat-sealed, low moisture-vapor-permeability cellophane film and individually packaged in a snug-fitting paperboard folding box, or boxes made of corrugated fiberboard. When specified by the contracting officer, 24 pounds of the 1, 2, or 3 pound, or 30 pounds of the 5 pound fruitcakes may be packaged in intermediate corrugated fiberboard boxes.

Packaging, Level C - The product shall be packaged to afford adequate protection during shipment from the supply source to the first receiving activity.

Packing, Level B - The cakes contained in primary and intermediate packaging shall be packed and sealed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic of Fed PPP-B-636. When specified by the contracting officer, the intermediate container shall be enclosed in a nontoxic, odorless, waterproof case liner and packed and sealed in a snug-fitting fiberboard box, style RSC, V3c or V3s of Fed PPP-B-636.

Packing, Level C - The cake shall be packed in such a manner as to insure carrier acceptance and safe delivery at destination at the lowest transportation rate for such supplies.

NATIONAL STOCK NUMBER	DESCRIPTION
	FRUITS FOR SALAD, CANNED, U.S. Standards for Grades of Canned Fruits for Salad
8915-01-230-4652	light or heavy syrup pack, U.S. Grade A or B, No. 10 size can
+ 8940-00-851-7073	dietetic (water) pack (no sweetening ingredient added), U.S. Grade B, No. 303 size can

Unit of Issue - CN

Shipping Unit Net Weight - No. 303 size can - 26 lb max
No. 10 size can - 48 lb max

Product Characteristics - Shall consist of apricots, yellow clingstone peaches, pears, pineapple, cherries and or grapes in the forms (or styles), and proportions as specified in Table I. The product shall be packed in a suitable liquid medium with or without the addition of nutritive sweetening ingredients, or other ingredients permissible under the Federal Food, Drug and Cosmetic Act. U.S. Grade A (or U.S. Fancy) Canned fruit shall possess similar varietal characteristics, shall possess good color, normal flavor and odor. It shall be practically uniform in count, and size, be practically free from defects and possess a good character. U.S. Grade B (or U.S. Choice) canned fruit shall possess similar varietal characteristics, shall possess a reasonably good color, normal flavor and odor. It may be irregular in count, but fairly uniform in size, reasonably free from defects and possess a reasonably good character. It is recommended that the product and packing medium occupy not less than 90 percent of the volume of the container.

Fruit & forms (or styles)	Proportion	
Apricots: Unpeeled quarters; or unpeeled halves; or peeled quarters; or peeled halves.	Not less than 15%.	Not more than 30%.
Yellow clingstone peaches: Peeled quarters; or peeled slices.	Not less than 23%.	Not more than 46%.
Pears: Peeled quarters; or peeled slices.	Not less than 19%.	Not more than 38%.
Pineapple: Wedge-shaped segments from slices	Not less than 8%.	Not more than 16%.

Cherries, whole: Artificially colored red; or artificially colored red and artificially flavored, and/or	Not less than 3%.	Not more than 8%.
Grapes, whole: Natural seedless	Not less than 6%.	Not more than 12%.

The determination of compliance with packing media, drained weight, fruit components, forms and proportions, and grade shall be in accordance with the provisions of the U.S. Standards for Grades of Canned Fruits for Salad.

Packaging, Level C:

No. 10 size can: Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping container shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

No. 303 size can: Not less than 10 ounces (DW) of product shall be packaged into a no. 303 (303 by 406) size can. Cans shall be round, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double seamed ends.

Packing, Level B:

No. 10 size cans: Six cans shall be packed on end into a snug-fitting, fiberboard box, style RSC, W5c, or W5s of Fed PPP-B-636.

No. 303 size cans: Twenty-four cans of product shall be packed into a snug-fitting, fiberboard shipping container, top-or end-opening, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C, No. 303 size cans - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial fiberboard shipping container shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-823-7663	GARLIC, DRY, US No. 1 Grade, white skinned or red skinned, topped, trimmed to less than 2 inches, U.S. Standards for Grades of Garlic

Unit of Issue - LB

Product Characteristics - Consists of garlic of similar varietal characteristics which are mature and well-cured, compact; cloves shall be well-filled and fairly plump; free from mold, decay, shattered cloves and from damage caused by dirt or staining, sunburn, sunscald, cuts, sprouts, tops, roots, disease, insects, or mechanical or other means. Each bulb shall be fairly well-enclosed in its outer sheath. The minimum diameter of each bulb shall be not less than 1-1/2 inches, unless otherwise specified by the contracting officer. The tolerance for defects, tops and off size shall be in accordance with the provisions of US No. 1 grade of the US Standards for Grades of Garlic.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, garlic shall be packed in commercial containers which are clean, sound, well-filled and securely closed or covered. Each container shall be packed so that the garlic on the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill.

NATIONAL STOCK NUMBER	DESCRIPTION
	GERMAN STYLE SAUSAGE, frozen, uncooked, ADCoP
8905-00-080-5318	Bratwurst, all beef or all pork or combination thereof

Unit of Issue - LB

Shipping Unit Net Weight - 60 lb max

Product Characteristics - Consists of meat components that are ground, seasoned, stuffed into casings of varying diameter and lengths, depending upon the type of sausage produced, and smoked as applicable. All sausages must be cooked prior to eating.

Packaging and Packing, Level C - Commercial packaging and packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION

GERMAN STYLE SAUSAGE

8905-00-080-5325	KNOCKWURST, frozen, all beef, edible hog casing or collagen casing, skinless, 5 in. max. lg, 5 per lb, USDA IMPS, Item No. 816, formula A, style B, C, or D

Unit of Issue - LB

Shipping Unit Net Weight - 40 lb max

Product Characteristics - Item No. 816 (modified-all-beef) knockwurst is a smoked, cooked, linked sausage. May be either skinless or stuffed into hog or collagen casings. The links shall be reasonably uniform in length (4 to 5 inches) and diameter. The meat component consists of very finely comminuted beef. The interior cut surface is smooth, fine textured, and light to moderately dark pink in color.

Packaging and Packing, Level C - Commercial packaging and packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	GRAPES, FRESH, U.S. Standards for Grades of Table Grapes (European or Vinifera Type) or American (Eastern Type) Bunch Grapes
8915-00-616-0209	Red, seedless, US No. 1 Table Grade
8915-00-616-0028	White, seedless, US No. 1 Table Grade

Unit of Issue - LB

Product Characteristics:

US No. 1 Table Grade, (European or Vinifera): Consists of bunches of well-developed grapes of one variety (except when designated as assorted varieties) which are mature and fairly well-colored. The berries shall be firm, firmly attached to capstems and shall not be weak, materially shriveled at capstems, shattered, split, crushed or wet, and shall be free from decay, waterberry and sunburn, and free from damage caused by scarring, discoloration, heat, Almeria Spot, mildew, other diseases, freezing, insects or mechanical or other means. The bunches shall not be straggly. They shall be free from damage caused by shot berries, dried berries, or other defective berries or by the trimming away of defective berries. Each bunch shall weigh not less than one-fourth pound. The stems shall not be weak or dry and brittle and shall be free from mold and free from damage caused by mildew or freezing. Exclusive of shot berries and dried berries, 75% by count, of the berries on each bunch of Thompson seedless, Perlette, Delight, and Blanty seedless shall be a minimum diameter of 9/16 inch, with all other varieties being a minimum of 10/16 inch.

US No. 1 Table Grade, (Eastern Type) Bunch. Consists of bunches of grapes of one variety (except when designated as assorted varieties) which are fairly well-colored and mature; berries shall be firm, firmly attached to capstems, not shattered, split, crushed, or wet; which are free from mold, decay, berry moth, and from damage cause by mildew, russeting, hail, freezing, other disease, insects, or other means. At least 85% of the bunches in each container shall be fairly compact. Not less than 90%, by count, of the berries, exclusive of dried berries, on each bunch of the Concord, Worden, Champion and other varieties of similar size shall have a minimum diameter of 9/16 of an inch, measured through the widest portion of the cross section. Tolerances for defects, color, bunch size and berry size, as applicable, shall be in accordance with the provisions of US no. 1 table grade of the US Standards for Grades of American (Eastern type) Bunch Grapes.

Packaging and Packing:

Packaging, Level B, Fed PPP-F-685 - Grapes shall be protected by the use of clean sawdust of the type commercially used for the product.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, grapes shall be packed in commercial containers which shall be clean, sound, well-filled and securely covered. Each container shall be packed so that the grapes on the shown face shall be reasonably representative in size, color and quality of the contents shall not show excessive or unnecessary bruising because of overfill.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-132-7786	GRAPEFRUIT, CANNED, syrup, heavy syrup, grapefruit juice syrup, or heavily sweetened grapefruit juice syrup pack, US Grade A except US Grade B for whole or practically whole segments, no. 303 size can, U.S. Standards for Grades

Unit of Issue - CN

Shipping Unit Net Weight - 24 lb max

Product Characteristics - Requirement for heavy syrup or heavily sweetened grapefruit juice pack is 18° or more, Brix measurement, and for syrup or grapefruit juice syrup pack, 16° or more but less than 18° Brix measurement. Grade A. Has a drained weight or average drained weight, as the case may be, of not less than 56.25% of the capacity of the container, of which not less than 75%, by weight, of the drained grapefruit consists of practically whole segments; has a good color; is practically free from defects; has a good character; and a good flavor and odor.

The determination of requirements as to grade shall be in accordance with the provisions of US Grade A of the U.S. Standards for Grades of Canned Grapefruit.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Not less than 9.50 ounces (DW) shall be packaged in a size no. 303, round, hermetically-sealed, open-top style can, with soldered side seam and compound-lined, double-seamed ends. Cans shall have interior enameled ends and plain body or plain body and ends.

Packing, Level B - Twenty-four cans shall be packed into a snug-fitting fiberboard box, style RSC, top-or end-opening, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	GRAPEFRUIT, FRESH, US No. 1 Grade, US Standards for Grades
8915-00-616-0198	27 to 36 (54 or 56 to 70 or 72) size Texas; 27 to 36 size Florida; 23 to 32 size CA/AZ
+ 8915-00-935-6818	80 to 96 count (3-9/16 in. to 4-5/16 in. diameter)

Unit of Issue - LB

Product Characteristics - Consists of grapefruit of similar varietal characteristics, which are fairly well-colored, firm, mature, have fairly smooth texture and are well-formed, except for grapefruit from Texas and states other than Florida, California, and Arizona which shall be fairly well-formed.

In addition: California and Arizona. Shall be not excessively thick skinned; free from decay caused by broken skins which are not healed, hard or dry skins, bruises (except those incident to proper handling or packing); free from damage caused by dryness, mushy condition, sprayburn, fumigation, exanthema, scars, green spots, scale, sunburn, sprouting, dirt or other foreign materials, disease, insects, mechanical or other means; stems shall be properly clipped.

Florida. Shall be free from damage caused by dryness or mushy condition, sprayburn, scars, green spots, scale, sunburn, skin breakdown, thorn scratches, ammoniation, buckskin, caked melanose, hail, oil spots, sprouting, dirt or other foreign material, disease, insects, scab, or other means; shall be free from bruises, cuts not healed, decay, growth cracks and wormy fruit; discoloration shall cover not more than one-third of the surface, in the aggregate.

Texas and states other than Florida, California and Arizona. Shall be free from bruises, cuts not healed, caked melanose, decay, growth cracks, sprayburn, and wormy fruit; shall not be damaged by any other cause; discoloration shall cover not more than one-half of the surface, in the aggregate.

Tolerances for defects, size and discoloration (where applicable) shall be in accordance with the provisions of the applicable US no. 1 grade of the US Standards for Grapefruit (California and Arizona), the US Standards for Grades of Florida Grapefruit, or the U.S. Standards for Grades of Grapefruit (Texas and states other than Florida, California and Arizona).

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of the product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags, and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, grapefruit shall be packed in commercial cartons or boxes which are clean, sound, well-filled and securely covered. Each container shall be packed so that the grapefruit on the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8915-00-584-1649	GRAPEFRUIT, FROZEN, heavy syrup pack, or sugar pack (4 to 5 plus 1), US Grade A or B, no. 10 size can, U.S. Standards for Grades

Unit of Issue - LB

Shipping Unit Net Weight - 60 lb max

Product Characteristics - Grade A. Shall consist of not less than 75%, by weight, of grapefruit units that are in whole or almost whole segments; possess a practically uniform, bright, typical color; be practically free from defects; possess a reasonably good character and a normal flavor and odor. Grade B. Shall consist of not less than 50%, by weight, of grapefruit units that are in whole or almost whole segments; possess a practically uniform, bright, typical color; be practically free from defects; possess a reasonably good character and a normal flavor and odor.

The determination of requirements as to grade shall be in accordance with the provisions of the applicable grade of the US Standards for Grades of Frozen Grapefruit.

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - Not more than 10 pounds of the product shall be packaged in a no. 10 size, open-top style, round, metal can with soldered side seam and compound-lined, double-seamed ends. Cans shall be hermetically-sealed.

Packaging, Level C - Commercial packaging in no. 10 cans shall be acceptable.

Packing, Level B - Not more than 60 pounds of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-170-4933	GREENS, COLLARD, FRESH, US No. 1 Grade, U.S. Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of collard greens of similar varietal characteristics, which are fresh, fairly tender, fairly clean, well-trimmed, and of characteristic color for variety or type, which are free from decay, free from damage caused by coarse stalks or seedstems, discoloration, freezing, foreign material, disease, insects, mechanical or other means. The tolerance for defects shall be in accordance with the provisions of US no. 1 grade of the US Standards for Collard Greens or Broccoli Greens.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, collard greens shall be packed in commercial baskets, hampers or crates which are clean, sound, well-filled, and securely wired or covered. Each container shall be packed so that the collared greens on the shown face be reasonably representative in color and quality of contents of the container. Each container shall be well-filled, but the contents shall now show excessive or unnecessary bruising because of overfill.

NATIONAL STOCK NUMBER	DESCRIPTION
	GREENS, FRESH, US No. 1 Grade, U.S. Standards for Grades
+ 8915-00-127-9785	Kind (c) (Mustard)
+ 8915-00-242-7160	Kind (d) (Turnip)

Unit of Issue - LB

Product Characteristics - Consists of plants or cut leaves of mustard or turnip greens of similar varietal characteristics, which are fresh, fairly tender, fairly clean, free from decay, free from damage caused by seedstems, discoloration, freezing, foreign material, disease, insects or mechanical or other means. In the case of turnip greens with roots attached, the roots shall be firm and free from damage by any cause. The maximum diameter of the root shall be 1-1/2 inches, unless otherwise specified by the contracting officer. Tolerances for defects and size shall be in accordance with the provisions of US no. 1 grade of the US Standards for Mustard Greens and Turnip Greens.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, greens shall be packed in commercial crates, baskets, hampers or cartons which shall be clean, sound, well-filled and securely covered. Each container shall be packed so that the greens in the shown face shall be reasonably representative in type, color and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	GREENS, FROZEN, 2 to 5 lb pg, U.S. Standards for Grades
+ 8915-00-003-8637	Collards, cut or chopped, US Grade A
8915-00-164-4162	Collard, chopped, sliced, or whole leaf, US Grade A, type (b), style (a) or (b)
+ 8915-00-935-6796	Mustard, whole leaf or sliced, US Grade A
8915-00-926-5936	Mustard, chopped, sliced, or whole leaf, US Grade A, type (f), style (a) or (b)
+ 8915-00-935-6797	Turnip, whole leaf or sliced, US Grade A
8915-00-926-5937	Turnip, chopped, sliced, or whole leaf, US Grade A, type (i), style (a) or (b)

Unit of Issue - LB

Shipping Unit Net Weight - 50 lb max

Product Characteristics - Whole leaf. Consists of the whole leaf or large portions of leaf, with or without adjacent portions of the stem. Sliced. Consists of the leaf or large portions of leaf, with or without adjoining portions of the stem, which has been sliced into reasonably uniform strips. Cut (or chopped). Consists of the leaf or large portions of leaf, with or without adjoining portion of the stem, which has been cut into small pieces. US Grade A. Shall possess a good flavor and odor, a good color, good character and be practically free from defects. US Grade B. Shall possess a fairly good flavor and odor, a reasonably good color, reasonably good character and be reasonably free from defects.

Determination of requirements as to grade shall be in accordance with the provisions of the applicable US grade of the U.S. Standards for Grades of Frozen Leafy Greens (other than Spinach).

Packaging, Level B - Two to 5 pounds of product shall be packaged in cartons which shall be overwrapped and completely heat-sealed. Alternatively, the product may be enclosed in a heat-sealable bag and the sealed bag enclosed in a carton. If a bag is used, the carton need not be overwrapped. The overwrapping or bag material shall be plastic film or waxed paper. Alternatively, the carton may be a seal end carton.

Packaging, Level C - Commercial packaging in 2 to 5 pound containers shall be acceptable.

Packing, Level B - Not more than 50 pounds of product shall be packaged in cartons which shall be overwrapped and completely heat-sealed. Alternatively, the product may be enclosed in a heat-sealable bag and the sealed bag enclosed in a carton. If a bag is used, the carton need not be overwrapped. The overwrapping or bag material shall be plastic film or waxed paper. Alternatively, the carton may be a seal end carton.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-127-7987	GREENS, KALE, FRESH, US No. 1 Grade, U.S. Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of plants of kale of one type which are well-trimmed, not stunted, free from decay and from damage caused by yellow or discolored leaves, seedstems, wilting, bud burn, freezing, dirt, disease, insects, or mechanical or other means. Tolerance for defects shall be in accordance with the provisions of US no. 1 grade of the US Standards for Grades of Kale.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, kale shall be packed in commercial containers which shall be clean, sound, well-filled, and securely covered. Each container shall be packed so that the kale on the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	GROUND BEEF, BEEF PATTIE MIX (BULK), AND BEEF PATTIES, frozen, Fed PP-B-2120
8905-00-285-2075	GROUND BEEF, BULK, 5.5 to 7 lb per pg, 8 pgs per shipping container, type I
8905-00-935-3268	BEEF PATTIES, round, 3 oz ea, type III

Unit of Issue - LB

Shipping Unit Net Weight - Bulk - 55 lb max
Patties - 36 lb max

Product Characteristics - The beef used shall be certified in the fresh-chilled state and shall be in excellent condition. Not less than 50% of the meat used shall be from any one or any combination of recognizable primal and/or subprimal cuts (square-cut chucks, ribs, trimmed full loins, trimmed short loins, loin ends, strip loins, rounds, shoulder clods, chuck rolls, ribeyes, top rounds, knuckles, and bottom rounds). The remaining 50% or less may be from any combination of rough cuts (foreshanks, flanks, short plates, briskets, rib covers, necks, bind shanks, etc.). Boneless meat originating from the above shall be thoroughly blended prior to final grinding. The boneless meat in excellent condition shall be ground at least once through a plate with holes no larger than 3/4 inch. Final grinding shall be through a plate with holes 1/8 in. in dia. The meat may be blended before each reduction in size but may not be mixed after the final grinding.

The fat content of the ground beef or patties shall be:

For products containing only beef - 14 to 22% fat content.

For products with granular soy concentrate - 14 to 20% fat content.

Packaging:

Bulk Ground Beef - Shall be packaged in moisture vapor-proof plastic bags or casings normally used for this product. Filled casings or bags shall be reasonably uniform in size and have almost all air worked out through the open end. The openings shall be closed by metal clips, typing, or folding. If folded, will extend at least 6 inches beyond the package and folded over the package.
Patties - If individually quick frozen, shall be packaged in layers with a sheet of waxed paper or plastic material normally used for this purpose

between layers or placed on one or two sheets of waxed patty paper prior to freezing and subsequently stacked with or without dividers between stacks.

Patties not individually quick frozen shall be arranged in stacks and each patty shall be separated from other patties by two sheets of patty paper. Stacks shall be separated by full height dividers constructed from treated paperboard to prevent sticking.

Stacked patties may be bagged. They shall be enclosed in a polyethylene bag long enough for adequate closure.

Packing:

Bulk - Eight filled bags or casings shall be snugly packed to a net weight of 55 pounds.

Patties - Shall be snugly packed to a net weight of 36 pounds. When patties are bagged, the container shall be lined with a polyethylene bag that will provide overlap to permit folding along the center of the container.

The products shall be packed into new shipping containers complying with Type CF or SF, Class weather-resistant Grade W5 or stronger or Class-Domestic, Grade 275 in accordance with PPP-B-636, or Class I, Type SWCFL, Grade 200 or stronger in accordance with PPP-B-1163.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-138-2536	GROUND BEEF PATTIES, SPECIAL, frozen, USDA IMPS, Item 1137

Unit of Issue LB

Shipping Unit Net Weight 30 lb max

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Portion Weight:

Weight	No. per Pound	No. per 10 lb Unit	Tolerances (Over & Under)
3.2 oz	5	50	1
4.0 oz	4	40	1
5.3 oz	3	30	1

* Visual Fat Content: 20%, 22%, 25%

Size of Grind: Fine (final grind through a plate 1/8 inch in diameter). Specify size of plate in solicitation.

* Shape of Patties: Round, Oval, Square, or others, as specified.

Packing and Packaging: Unless otherwise specified, shall be packed in single layers separated by material used commercially for this purpose.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-138-2533	GROUND BEEF, SPECIAL, frozen, USDA IMPS, Item No. 137

Unit of Issue - LB

Shipping Unit Net Weight - 50 lb max

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Size of Grind: Fine (final grind through a plate 1/8 inch in diameter). Specify size of plate in solicitation.

  Coarse (final grind through a plate 1/4 inch in diameter). Specify size of plate in solicitation.

* Visual Fat Content: 20%, 22%, 25%

* <u>Packing and Packaging</u>: 10 approximately 5 lb units per container or 5 approximately 10 lb units per container.

  Container to be polyethylene or similar, with moistureproof plastic liner.

NATIONAL STOCK NUMBER	DESCRIPTION

GUACAMOLE, CANNED

+ 8940-01-353-7307 Frozen, ready-to-serve, no. 10 size can, ADCoP

Unit of Issue - CN

Shipping Unit Net Weight - no. 10 size can - 42 lbs

Product Characteristics: Shall be high commercial grade.

Packaging and Packing:- Commercial packaging/packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	HAM, BONELESS, SKINLESS, (CURED AND SMOKED), FULLY COOKED, DRY HEAT, USDA IMPS, Item No. 507
+ 8905-01-137-4363	Chilled
+ 8905-01-137-4364	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Selection: No. 1 or 2

* Weight Range: 8-10 lb, 10-12 lb, 12-14 lb

NATIONAL STOCK NUMBER	DESCRIPTION
	HAM, CANNED, cooked, sectioned and formed, cured, skinless, vacuum packed, 4 cans per case, CID A-A-20149
8905-01-182-6058	pear-shaped, 8 to 10 lb net wt
8905-01-039-8809	pullman-shaped, 12-1/2 lb net wt

Unit of Issue - LB

Shipping Unit Net Weight - pear-shaped, 40 lbs max
pullman-shaped, 50 lbs

Product Characteristics - Shall be a sectioned, formed, cured, canned, skinless ham processed for refrigerated storage and packaged at a net weight of 12.5 lbs in a pullman style can or 8 to 10 lbs in a pear style can. Pork hams shall be the only meat ingredient used. Dark meat typical of aged sows, stags, or boars, or the presence of any foreign odor or flavor, or the use of shank meat (except when ground) and used as a binder is prohibited.

Packaging and Packing - Four cans of product shall be snugly packed into a fiberboard shipping container complying with style RSC, W5 or higher, PPP-B-636. Cans shall be packed on end with full-height, half-slotted partitions and full-height liner, plus top and bottom pads which together form an individual, snug-fitting cell for each can.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-782-3329	HAM, CANNED, pullman or pear shaped, boned, w/natural juices, 3 to 5 lb can, ADCoP

Unit of Issue - LB

Shipping Unit Net Weight - 18 lb min
30 lb max

Product Characteristics - Shall be high commercial grade.

Packaging and Packing - Commercial packaging and packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-337-5391	HAM, COOKED, CHILLED, fully cooked, pullman shape, 95% fat free, 11-12 lb loaf, high commercial grade, 4 loaves per case

Unit of Issue - LB

Shipping Unit Net Weight - 50 lbs

Product Characteristics - Shall be fully cooked, pullman shaped ham processed for refrigerated storage. The net weight shall be from 11 to 12 lbs and 95% fat free. The product shall meet all the requirements of high commercial grade cooked hams.

Packaging and Packing - The four loaves shall be individually encased in grease and moisture resistant paper or plastic film and then packed in accordance with good commercial practice.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-01-010-2041	HAM, PRESSED, frozen, cooked, sliced, rectangular or round, 8 oz to 1 lb vacuum pg, USDA IMPS, Item No. 814, formula G1, class C, shape A or B, type B

Unit of Issue - LB

Product Characteristics - The product shall be processed in accordance with the requirements of IMPS No. 814. The finished product shall possess typical ingredients, odor, flavor, texture and appearance characteristics of high quality pressed ham produced for commercial use.

Packaging and Packing - Commercial packaging and packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-682-6643	HAM, SMOKED, FULLY COOKED, SHANKLESS, frozen, boneless, cured, w/ or w/o natural juices, 9 to 11 lb, (4.1 to 5.0 kg), 4 per container, USDA Schedule for Smoked, Fully Cooked, Shankless Ham, Frozen, Schedule HF, type I or II

Unit of Issue - LB

Shipping Unit Net Weight - 50 lbs max

Product Characteristics - This item is a sectioned, formed, cured, stuffed, smoked, shankless ham. The finished ham must meet weight requirements and be 14 to 16 inches in circumference. Course-textured dark meat as typically produced from aged sows, stags or boars, or the presence of any foreign odor or flavor is not acceptable. Hams must show no evidence of prolonged storage or overcooking.

Packing - Four hams shall be snugly packed into a new fiberboard shipping container complying with Federal Specification PPP-B-636, Class weather resistant, Grade W5 or higher, Style RSC, FOL or FTC. Alternatively a shipping container; Class Domestic, Grade 275 may be used and must have been manufactured using a moisture resistant adhesive. This alternative box will be used for domestic shipments only.

Plastic liners (or other suitable material) shall be used to completely surround the product within the box.

NATIONAL STOCK NUMBER	DESCRIPTION
	HAM, SHORT SHANK, PARTIALLY SKINNED (CURED AND SMOKED), USDA IMPS, Item No. 503
+ 8905-01-137-4365	Chilled
+ 8905-01-137-4366	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Selection: No. 1 or No. 2

* Weight Range: 10 - 12 lb, 12 - 14 lb, 14 - 16 lb, 16 - 18 lb, 18 - 20 lb

NATIONAL STOCK NUMBER	DESCRIPTION
	HAM, SHORT SHANK, PARTIALLY SKINNED (CURED AND SMOKED), FULLY COOKED, DRY HEAT, USDA IMPS, Item No. 506
+ 8905-01-137-4658	Chilled
+ 8905-01-137-4659	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Selection: No. 1 or No. 2

* Weight Range: 10 - 12 lb, 12 - 14 lb, 14 - 16 lb

NATIONAL STOCK NUMBER	DESCRIPTION
8940-00-148-7142	HASH, CORNED BEEF, CANNED, no. 10 size can, CID A-A-20136

Unit of Issue - CN

Shipping Unit Net Weight - 40 lb max

Product Characteristics: The canned corned beef hash shall be prepared in accordance with good commercial practice and shall conform to provisions of 319.303, Meat and Poultry Inspection Regulations of the USDA. No meat byproducts or variety meats shall be used in preparing the product. Unless otherwise specified in the contract or purchase order, the food item shall be manufactured not more than 90 days prior to delivery.

The finished product shall demonstrate odor, flavor, and color characteristic of canned corned beef hash. No more than a slight amount of free liquid shall be present in the product. Bone measuring 0.3 inch or more in any dimension, and cartilage measuring 0.5 inch or more in any dimension is not permitted. The meat and potatoes shall appear as distinct particles with uniform distribution. The potatoes and onions shall be free from skins, eyes, stems, and dark sections. The average salt content shall not exceed 2.5 percent. Net weight of cans shall be 6.75 pounds.

Commercial packaging: The product shall be packaged in a No. 10 (603 x 700) can in accordance with commercial practice.

Commercial packing: Six cans shall be packed in a manner to ensure carrier acceptance and safe delivery at destination at the lowest transportation rate for such supplies. The shipping container shall be in accordance with the Uniform Freight or National Motor Freight Classification, as applicable.

Export packaging: The product shall be packaged in an open top style, round, tin-plated metal can with soldered or welded side seam and compound lined double-seamed ends. Alternatively, the can ends may be fabricated from ECCS plate, fully enameled both inside and out. The entire inside area of can shall be enameled. The can shall be coated overall on the outside with a coating conforming to type I or, when specified, type III of TT-C-495. The filled and sealed can shall have a vacuum of not less than 5 inches of mercury.

Export Packing: Six cans shall be packed in a fiberboard box constructed, closed, and reinforced in accordance with PPP-B-636, type CF or SF, class weather-resistant, style RSC. Reinforcement shall be limited to nonmetallic strapping or pressure-sensitive adhesive filament reinforced tape.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-00-148-7141	HASH, ROAST BEEF, CANNED, no. 10 size can, ADCoP

Unit of Issue - CN

Shipping Unit Net Weight - 41 lb (6 cans)

Product Characteristics - Shall be high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	HOMINY, WHOLE, CANNED, US Grade A, US Standards for Grades
+ 8920-00-127-9784	White, no. 10 size can
8920-00-127-9777	White or golden yellow, no. 2-1/2 size can, color (a) or (b), style I

Unit of Issue - CN

Shipping Unit Net Weight - No. 2-1/2 size can - 44 lb max
No. 10 size can - 47 lb max

Product Characteristics - White. Shall be prepared from white varieties of corn. Golden yellow. Shall be prepared from golden (yellow) varieties of corn. Whole. Means whole kernel hominy which has been prepared from whole kernels of white or yellow field corn and is packed in a liquid packing medium. US grade A. Possesses similar varietal characteristics, a normal flavor, a good color, a good character, and a liquor that is light in color, may be slightly cloudy or slightly opaque, and may be slightly viscous but is reasonably free from starchy globules and sediment, is practically free from defects. Determination of requirements as to type and grade shall be accordance with the provisions of the US Standards for Grades of Canned Hominy.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Not less than 18 ounces (DW) of product shall be packaged into a no. 2-1/2 (401 by 411) size can and not more than 72 ounces (DW) shall be packaged into a no. 10 (603 by 700) size can. Cans shall be round, metal, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating.

Packing, Level B - Twenty-four no. 2-1/2 size cans or six no. 10 size cans shall be packed into a snug-fitting, fiberboard shipping container, top-or end-opening, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF of SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	HOMINY GRITS, white, CID A-A-20035
8920-01-079-1585	QUICK-COOKING, enriched, 24 oz container, type I, style B, flavor 1
+ 8920-00-114-2565	INSTANT, regular flavor, enriched, 24 oz container, type I, style C, flavor 1
8920-01-134-3703	INSTANT, regular flavor, enriched, twelve 0.8 oz individual serving size pgs per intermediate box, type I, style C, flavor 1

Unit of Issue - CO; BX

Shipping Unit Net Weight - 24 oz container - 36 lbs
0.8 oz individual serving -

Product Characteristics - When granulation sizes are specified, coarse corn hominy grits shall consist of particulate granules of such size that 75% or more will pass through a US No. 14 sieve, not more than 30% will pass through a U.S. No. 18 sieve, and not more than 15% will pass through a U.S. No. 25 sieve. Fine corn hominy grits shall consist of particulate granules of such size that 75% will pass through a U.S. No. 18 sieve, and not more than 20 percent will pass through a U.S. No. 25 sieve. Instant hominy grits shall be derived from specially processed degerminated white corn grits. Optional food additives in accordance with FDA regulations are permitted. The product shall have a good characteristic odor, color, and taste. The product shall be free from rancid, bitter, raw, starchy, sour, or other undesirable tastes or odors. The hominy grits shall adhere to the following analytical requirements: Style B, not more than 13.5% moisture, crude fiber 1.2%, ash 0.6%, fat 2.25%. Style C, not more than 11.5% moisture, crude fiber, ash and fat are not applicable to Style C instant type product. Determination of compliance with requirements shall be in accordance with methods as prescribed in Official Methods of the Association of Official Analytical Chemists. All finished hominy grits shall be enriched to comply with U.S. Food and Drug Administration (FDA) Standards of Identity.

Packaging and Packing - The hominy grits shall be preserved, packaged, packed, and case marked in accordance with good commercial practice. Commercial labeling and packaging, as may be augmented by the contract or purchase order, shall be acceptable. Shipping containers shall comply with National Motor Freight Classification or Uniform Freight Classification, as applicable.

Commercial packaging:

Multi-serve - Twenty-four ounces of product shall be packaged in accordance with good commercial product.

Individual serving - Product shall be packaged in accordance with good commercial practice. Servings per carton and serving size shall be 12, 0.8 oz serving size per carton.

Commercial packing - Twenty-four multi-serve containers or twelve intermediate containers of individual serve shall be packed in containers complying with Uniform Freight Classification or National Motor Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of the box.

Export packaging - Product shall be packaged as specified for commercial packaging.

Export packing - Twenty-four multi-serve packages or twelve intermediate containers of individual serve shall be packed in a fiberboard box. The box shall be constructed, closed, and reinforced in accordance with PPP-B-636, Grade V3c, V3s, or V4s, style RSC. Product shall be enclosed in a waterproof case liner, fabricated and sealed in accordance with MIL-L-10547 for subsistence items. Exposed metal fasteners on inside of box shall be covered to prevent damage to liner. Reinforcement shall be limited to non-metallic strapping or pressure-sensitive adhesive filament reinforced tape.

Unit Loads - Shipping containers shall be arranged in unit loads in accordance with MIL-L-35078. When unit loads are strapped, strapping shall be limited to non-metallic strapping, except Type II, Class F loads.

NATIONAL STOCK NUMBER	DESCRIPTION
	HONEY, extracted, liquid, US Grade A, US Standards for Grades
+ 8925-00-194-1248	Light amber color, 5 lb jar

Unit of Issue - JR

Shipping Unit Net Weight - 5 lb jar - 20 lb max

Product Characteristics - Extracted honey shall be separated from the comb of the honey bee by centrifugal force, straining, gravity or by other means that produce equivalent results. Extracted honey shall be processed under sanitary conditions and in accordance with good commercial practice. The product shall contain not less than 81.4% soluble solids, possess a good flavor for the blend of floral sources, shall be free from defects and shall be reasonably clear. The product shall show no evidence of decomposition, fermentation, or other similar conditions. Containers shall be sound and clean. Determination of requirements as to grade shall be in accordance with the provisions of the US Standards for Grades of Extracted Honey.

Packaging, Level A - Jars. Five pounds of the product shall be packaged in glass jars of the type used commercially for the product. The closure shall be a continuous thread, knurled, screwcap with a curled edge, made from commercial 0.50 pound base box electrolytic tinplate. The cap shall be fitted with a liner and facing material suitable for the product and shall be coated outside with a corrosion-resistant enamel and inside with an enamel suitable for the product. Unless otherwise specified by the contracting officer, the screw cap shall be secured in position with a shrunkon cellulose band or a pressure-sensitive, plastic film, adhesive tape, 3/4 inch wide, applied over the juncture of the cap and the jar. The tape shall overlap itself a minimum of one inch.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B - Jars, Fed PPP-G-460. 4 five-pound jars shall be packed into a snug-fitting fiberboard box, style RSC or CSSC, type CF, class domestic, variety SW, method II closure of Fed PPP-B-636. The boxes shall be provided with pads and partitions, except that pads are not required when CSSC, W5c of Fed PPP-B-636 shall be used.

Packing, Level C - Commercial packing in fiberboard shipping cases of the product in quantities and intermediate containers described above is acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	HONEY, extracted, liquid, color water-white, extra-white, white, extra-light amber (golden), or light amber, U.S. Standards for Grades
8925-00-435-7945	Equivalent to US Grade A quality, average net wt not less than 9 gm boat, cup, or individual serving size bag, type (a)
8925-01-080-1179	US Grade A, 1 lb glass jar, or polyethylene terephthalate (PET) jar, type (a)

Unit of Issue - 9 gm boat, cup, individual bag - HD
1 lb jar - JR

Shipping Unit Net Weight - 9 gm container - 6 lb
1 lb jar - 24 lb

Product Characteristics - Extracted honey shall be separated from the comb of the honey bee by centrifugal force, straining, gravity or by other means that produce equivalent results. Extracted honey shall be processed under sanitary conditions and in accordance with good commercial practices. The product shall possess a good flavor for the predominant floral source or, when blended, a good flavor for the blend of floral sources, shall be free from defects and shall be reasonably clear. The product shall show no evidence of decomposition, fermentation, or other similar conditions. Containers shall be sound and clean. Determination of requirements as to grade or grade equivalent shall be in accordance with the provisions of the US Standards for Grades of Extracted Honey.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping container shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	HONEYBALL MELONS, FRESH, AND HONEYDEW MELONS, FRESH, US No. 1 Grade, US Standards for Grades
8915-00-127-4360	Honeydew
8915-00-170-9871	Honeyball

Unit of Issue - LB

Product Characteristics - Consists of honeydew or honeyball type melons which are mature, firm, well-formed, free from decay, and from damage caused by dirt, aphis stain, rust spots, bruises, cracks, broken skin, sunscald, sunburn, hail, moisture, insects, disease, or other means. Tolerance for defects shall be in accordance with the provisions of US no. 1 grade of the US Standards for Grades of Honeydew and Honeyball Type Melons.

Packaging, Level C - The melons shall be packaged in crates with a sufficient amount of cushioning material, such as excelsior, placed between and under the melons of both types and between the layers of type II melons to minimize damage, such as bruising, during handling and shipping. The crates shall contain one layer of type I melons or three layers of type II melons.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box, or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Type I melons shall be packed 6 or 8 in a jumbo cantaloupe crate, and 9 or 12 in a standard melon crate; type II melons shall be packed 27, 36 or 45 in a jumbo cantaloupe crate. The crates shall be clean, sound, well-filled and securely covered. Type II melons shall be packed so that the melons on the shown face shall be reasonable representative in size and quality of the contents of the crate.

NATIONAL STOCK NUMBER	DESCRIPTION
8950-00-127-9806	HORSERADISH, PREPARED, chilled, ADCoP

Unit of Issue - BT

Shipping Unit Net Weight - N/A

Product Characteristics - Prepared horseradish shall have a white to off-white color, a typical pungent aroma and characteristic bite. It shall be free from skins, slivers, root hairs, stalks, coloring and preservative materials other than sulfur dioxide. It is composed only of ground horseradish, salt and vinegar and prepared in such a way that all of the horseradish is wet with vinegar. This product must be stored at refrigerated temperature (32 - 38°F.)

Packaging, Level C - Commercial packaging in glass containers closed by a lacquered or enameled cap fitted with a liner or sealing compound suitable for the product shall be acceptable. Screw caps shall be secured by a shrunkon cellulose band or a pressure sensitive plastic film adhesive tape, 3/4 inch wide, applied around the circumference at the juncture of the cap and jar (the tape shall overlap itself a minimum of 1 inch).

Packing, Fed PPP-G-460, Level B - Bottles of one gallon capacity or less, as specified by the requisitioner, shall be packed into a fiberboard box, style RSC or CSSC (RSC-L or CSSC-L, as applicable), type CF, class domestic, variety SW of Fed PPP-B-636. For gross weights of less than 40 pounds, grade V3c shall be used. Cases of product in bottles having a capacity of 3 fluid ounces or less require no interior packing. For bottles with over 3 and up to 40 fluid ounce capacity, interior case packing shall consist of liners, partitions and pads (no pads are required with CSSC boxes). For bottles with over 40 and up to 70 fluid ounce capacity, interior case packing shall consist of pads and single walled shells. For bottles with over 70 to 128 fluid ounce capacity, interior case packing shall consist of pads, double walled shells, or, alternatively, fiberboard boxes, with full liners and partitions.

Packing, Level C - Commercial packing shall be acceptable. The shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

Precautionary markings shall appear prominently on top of the shipping containers:

PERISHABLE - KEEP REFRIGERATED (32°F. TO 38°F.)

GLASS - DO NOT DROP OR THROW or GLASS - HANDLE WITH CARE

NATIONAL STOCK NUMBER	DESCRIPTION
8950-01-187-9742	HORSERADISH SAUCE, PREPARED, 7/16 oz boat, cup, or individual serving size bag, ADCoP

Unit of Issue - HD

Shipping Unit Net Weight - 6 lbs

Product Characteristics - Shall be high commercial grade. The horseradish sauce shall be produced from the thick, whitish, pungent horseradish-root, Armoracia rusticara or A. lapathifolia. The root is ground to produce, in conjunction with other ingredients that are needed, a finished condiment product.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION

HOT SAUCE, CID A-A-20097

8950-01-352-0219	Extra hot, 2 to 6 fluid oz glass bottle, type II
8950-01-187-7238	7/16 oz boat, cup, or individual serving size bag, type I

Unit of Issue - BT, HD

Shipping Unit Net Weight - N/A

Product Characteristics - Hot sauce is a ready-to-use sauce from fermented red peppers, distilled vinegar, salt, and may contain stabilizers. The finished product shall be red to reddish brown colored liquid. It shall be a smooth suspension of uniform small particle size and shall not stratify nor separate. The product shall have a pungent odor and a good flavor that is well balanced and peppery. Hot sauce shall be either Type I (Hot) or Type II (Extra Hot-4x) as specified in the solicitation, contract, or purchase order and shall comply with the following:

	Type I (Hot)	Type II (Extra Hot-4x)
Nonvolatile solids (1)	7.5 to 16.0 percent	3.9 to 6.2 percent
Salt (NaCl)	5.0 to 11.5 percent	1.2 to 3.5 percent
Acidity (as acetic acid)	3.5 to 5.0 percent	8.0 to 9.5 percent
pH	not more than 3.2	2.7 to 3.0
Bite (Capsaicin) (2)	not less than 650 Scoville units (43 ppm)	not more than 3,000 Scoville units (200 ppm)

(1) Pepper solids are required to be no less than 2.7 percent of both Type I and Type II hot sauces.

(2) One thousand Scoville units equals 66.7 American Spice Trade Association (ASTA) pungency units, or one ASTA pungency (Scoville) unit equals 15 ppm capsaicin.

Analytical requirements.
Bite shall be determined by a modification of Method 21.1 (HPLC Method) of the Official Analytical Methods of the American Spice Trade Association. Other analyses shall be in accordance with the Official Methods of Analysis of the Association of Official Analytical Chemists as follows:

Test	Chapter & Section	Paragraph No.
Nonvolatile solids	Sugars and Sugar Products; Sugar and Syrups	925.45A (Predry to near dryness on steam bath before drying in a vacuum oven.
Salt	Spices and Other Condiments; Prepared Mustard	941.13 (Saturated KMNO4 shall be used in lieu of 5% KMNO4 solution.)
Acidity (as acetic acid)	Spices and Other Condiments; Prepared Mustard	920.174
pH	Beverages; Malt Beverages and Brewing Materials; Beer	945.19

Preservation, packaging, packing, labeling, and marking.

The hot sauce shall be preserved, packaged, packed labeled, and case marked in accordance with good commercial practice. Commercial labeling and packaging, as may be augmented by the solicitation, contract, or purchase order, shall be acceptable. Shipping containers shall comply with National Motor Freight Classification or Uniform Freight Classification, as applicable.

Packaging and packing: Glass containers.

Commercial packing. Twenty-four, 2 to 6 fluid ounce glass bottles shall be packed in a container complying with National Motor Freight Classification or Uniform Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of the box. The box shall be fitted with inner packing to afford protection to bottles from physical damage while in transit and storage.

Individual servings:

Commercial packaging. Seven sixteenth ounce of product shall be packaged in a boat, cup, or pouch in accordance with good commercial practice.

Commercial packing. Intermediate containers shall be packed with 20 boats or cups or 200 pouches in accordance with good commercial practice. Five intermediate containers of boats or cups or two intermediate containers of pouches shall be packed in a container complying with National Motor Freight Classification or Uniform Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	TABASCO SAUCE, ADCoP
+ 8950-00-682-8188	TABASCO brand, 2 oz bottle

Unit of Issue - BT

Shipping Unit Net Weight - N/A

Product Characteristics - Shall be of high commercial grade.

Packaging and Packing:

Glass bottles: Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	ICE, manufactured, block, cubed or crushed, ADCoP
+ 8960-00-127-8250	100 lbs
+ 8960-01-277-2570	25 lb bag

Unit of Issue - LB; BG

Shipping Unit Net Weight - 25 or 100 lbs

Product Characteristics - The ice shall be formed from clean, fresh, odorless water. The ice, when manufactured, shall be clear, tasteless, odorless, and shall not possess any foreign material. The ice shall be free from dirt or contamination.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8910-00-126-3400	ICE CREAM, Fed EE-I-116, type I, (regular, vanilla), Grade 1 (10% milk fat), 2 (14% milk fat), or 3 (12% milk fat) or type II (regular, chocolate, fruits, nuts, or other bulky flavors), Grade 1 (8% milk fat), 2 (12% milk fat), or 3 (10% milk fat), style a (bulk), b (cartons), c (slices), d (molded), or e (other styles as specified).

Unit of Issue - GL

Shipping Unit Net Weight - N/A

Classes -

Weight Designation	Wt Per Gal (lb)	Food Solids Per Gal (lb)
1	4.5	1.6
2	4.9	1.7
3	5.1	1.8
4	5.4	1.9

Product Characteristics - The finished product shall be pure, clean, frozen, free from objectionable flavors or odors, have good body and texture, be free from sandiness and ice crystals, representative of good commercial methods of producing ice cream and shall have a flavor characteristic of the flavor(s) specified. The weight per gallon shall be not less than 4.5 pounds. Type II shall contain a minimum of 2% chocolate and citrus flavors, 5% nuts, or 10% fruit and bulky flavors, as applicable - all percentages by weight. Flavoring may be added to the fruit ingredients.

Flavor Classifications (all types) -

Category 1 - Natural flavors only.
Category 2 - Natural flavor predominate (contains natural and artificial flavors).
Category 3 - Artificial flavor predominate (artificial or natural and artificial flavors).

Packaging and Packing, Level C - Commercial packaging and packing shall be acceptable. All containers shall be sound and clean and shall adequately protect the contents.

NOTE: Flavor(s) and container sizes shall be as specified by the requisitioner.

NATIONAL STOCK NUMBER	DESCRIPTION
	ICE CREAM NOVELTIES AND ICES, Fed EE-I-116, type VI
8910-00-043-5368	Class 1 (Ice cream bar), style d
8910-00-043-5385	Class 6 (Ice cream cone), style e
8910-00-043-5444	Class 5 (Ice cream sandwich), style e
8910-00-043-5359	Class 2 (Ice on stick, fruit flavored), style d

Unit of Issue - EA

Shipping Unit Net Weight - N/A

Product Characteristics - Ice cream bar shall be an individually-packaged serving of ice cream on a stick, coated with candy or chocolate. Ice cream cone shall be a preformed cone, machine-filled with ice cream. Ice cream sandwich shall be a slice of ice cream between two slices of cake. Ice on a stick, fruit flavored, shall be made of fruit acid, color, flavoring, or water, frozen to the consistency of ice cream, usually containing 28 to 30% sugar, without dairy products. All items are to be prepared by commercially acceptable procedures.

Packaging, Level C - The product shall be individually packaged in material normally used by the trade.

Packing, Level C - The product shall be packed in containers which are acceptable to common carriers for safe shipment to the destination specified.

NATIONAL STOCK NUMBER	DESCRIPTION
8910-01-130-2009	ICE MILK MIX, fresh, liquid, fruit flavored, regular mix containing milk fat, for use w/soft serve ice cream machines, MIL-I-43717, type I, class 1, style modified to include flavor

Unit of Issue - GL

Shipping Unit Net Weight - N/A

Product Characteristics - Shall be a fresh liquid soft serve ice milk mix containing a minimum of 3.25% milk fat. The finished product shall possess a fresh, sweet, pleasing flavor and aroma characteristic of the fruit flavoring being used. The product will be free from objectionable flavors or odors. It shall be free from any foreign materials. The viscosity of the liquid mix shall be soluble enough to flow from the mix hopper of the machine into the freezing cylinder. The liquid mix when frozen in a soft serve freezer will have no difficulty in obtaining an overrun of 30 to 40%. It will be the proper color and have a dry, non-glistening appearance. It shall have good peaking (coiling up) characteristics, be stiff and resistant to melting. It shall be free of palpable ice crystals.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8910-01-158-0850	ICE JUICE, w/added natural or artificial fruit flavors and colors, 3 fluid oz individual serving size cup or pg, 60 or 72 individual units per shipping container, ADCoP

Unit of Issue - EA

Shipping Unit Net Weight - N/A

Product Characteristics - Shall be a high commercial grade product.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	ICE MILK - MILK SHAKE MIX, dehydrated, type III, 5 lb can, MIL-I-43717 (for use with soft serve ice cream and milk shake machines)
+ 8910-00-228-1950	Style A (vanilla flavored)
+ 8910-00-228-1949	Style B (chocolate flavored)

Shipping Unit Net Weight - 30 lb max

Product Characteristics - The finished product shall possess fresh, sweet, pleasing flavor and aroma characteristics; shall be free from lumps that do not fall apart under light pressure. Style A product shall have a white or light cream color. Style B shall have a light to medium shade chocolate brown color.

Packaging, Levels A and C - Five pounds of the product shall be filled into a size 603 by 812, open-top style, round metal can, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Six cans of the product shall be packed on end into a snug-fitting, fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	ICING MIX, powder, CID A-A-20065, no. 10 size can
8925-00-935-3261	Vanilla flavored, salient characteristics type 1
8925-00-935-3260	Chocolate flavored, salient characteristics type 2

Unit of Issue - CN

Shipping Unit Net Weight - 24 lb max

Product Characteristics - Product shall be uniformly blended, free from undesirable flavors and odors, and free from lumps that do not fall apart under light pressure. When prepared, the icing shall possess a creamy uniform texture, with ease of spreadability, and shall possess high sheen, palatability and typical color. The finished product shall have a moisture content of not more than 1.0%.

Packaging, Level C - Four pounds of the product shall be packaged in a size 603 by 700, open-top style, round, metal can, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Six cans of the product shall be packed into a snug-fitting, fiberboard box, top or end opening, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial shipping containers shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	ITALIAN SAUSAGE, FROZEN, all pork, edible casing, 5 to 6 in. lg., ADCoP
8905-00-080-5565	Hot
8905-00-080-5656	Sweet

Unit of Issue - LB

Shipping Unit Net Weight - 60 lb max

Product Characteristics - Consists of coarsely ground, highly-seasoned pork stuffed into casings. Must be cooked prior to eating.

Packaging, Level C - Ten pounds of product shall be packaged per standard commercial carton.

Packing, Level C - Six 10-pound cartons of product shall be packed per standard commercial shipping container.

NATIONAL STOCK NUMBER	DESCRIPTION
	JAM, CID A-A-20079
+ 8930-00-851-7056	Apricot, US Grade A or B, type I (prepared from a single kind of fruit), halves, or pieces, or combinations thereof, no. 10 size can
+ 8930-00-194-1295	Apricot/pineapple, US Grade A or B, type II (prepared from a mixture of two kinds of fruit), crushed or macerated, no. 10 size can
+ 8930-00-194-1294	Blackberry, seedless, US Grade A or B, type I (prepared from a single kind of fruit), crushed or macerated, no. 10 size can
8930-00-127-3091	Cherry, US Grade A, type I (prepared from a single kind of fruit), whole or almost whole or pieces of pitted cherries or combinations thereof, 2 lb jar, group I
8930-00-543-7605	Cherry, US Grade A, type I (prepared from a single kind of fruit), whole or almost whole or pieces of pitted cherries or combinations thereof, no. 2-1/2 size can, group I
+ 8930-00-851-7057	Cherry, US Grade A or B, type I (prepared from a single kind of fruit), whole, or almost whole or pieces of pitted cherries or combinations thereof, no. 10 size can
+ 8930-00-851-3397	Grape, Concord type, US Grade A or B, type I (prepared from a single kind of fruit), crushed or macerated, no. 10 size can
+ 8930-00-184-5684	Peach, clingstone, yellow, US Grade A or B, type I (prepared from a single kind of fruit), crushed or macerated, no. 10 size can
8930-00-127-1847	Peach, freestone, (yellow), US Grade A, type I (prepared from a single kind of fruit), slices, or pieces, or combinations thereof, 2 lb jar, group II

NATIONAL STOCK NUMBER	DESCRIPTION
8930-00-240-0055	Peach, freestone, (yellow), US Grade A, type I (prepared from a single kind of fruit), slices, or pieces, or combinations thereof, no. 2-1/2 size can, group II
8930-00-559-5049	Peach, freestone (yellow), crushed or macerated, US Grade A, 1/2 oz boat or cup, type I, group II
8930-00-965-1721	Pineapple, US Grade A, type I (prepared from a single kind of fruit), crushed pieces or small pieces or combinations thereof, 2 lb jar, group I
8930-00-543-7606	Pineapple, US Grade A, type I (prepared from a single kind of fruit), crushed pieces, or small pieces, or combinations thereof, no. 2-1/2 size can, group I
+ 8930-00-851-3398	Raspberry, US Grade A or B, type I (prepared from a single kind of fruit), crushed or macerated, no. 10 size can
+ 8930-00-935-6838	Raspberry, US Grade A or B, type I (prepared from a single kind of fruit), crushed or macerated, 1/2 oz boat or cup
+ 8930-00-559-5050	Raspberry, red, US Grade A or B, type I (prepared from a single kind of fruit), crushed or macerated, 1/2 oz boat or cup
8930-00-197-1917	Strawberry, US Grade A, type I (prepared from a single kind of fruit), whole or almost whole berries, or combinations thereof, 2 lb jar, group I
8930-00-559-8307	Strawberry, US Grade A, type I (prepared from a single kind of fruit), whole or almost whole berries, or combinations thereof, no. 2-1/2 size can, group I
+ 8930-00-851-7059	Strawberry, US Grade A or B, type I (prepared from a single kind of fruit), whole or almost whole berries, or combinations thereof, no. 10 size can

8930-00-559-5048 Strawberry, crushed or macerated, US Grade A, 1/2 oz boat or cup, type I, group I

Unit of Issue - CN; HD; JR

Shipping Unit Net Weight -	1/2 oz individual serving	- 6 lb
	Jar	- 24 lb max
	No. 2-1/2 size can	- 56 lb max
	No. 10 size can	- 51 lb max

Product Characteristics - The product shall conform to one of the following options which shall be specified as required in the contract or purchase order.

Types.

Type I - Fruit preserves (or jams) that are prepared from a single fruit (except apple) listed in Group I or Group II are "Type I".

Type II - Fruit preserves (or jams) that are prepared from more than a single fruit listed in Group I or Group II are "Type II".

Kinds.

GROUP I

Any one singly or in combination with not more than four of the following: 1/

Blackberry (other than dewberry)
Black raspberry
Blueberry
Boysenberry
Cherry
Crabapple
Damson, Damson plum
Dewberry (other than boysenberry, loganberry and youngberry)
Elderberry
Grape
Grapefruit
Huckleberry
Loganberry
Orange
Pineapple
Raspberry, red raspberry
Rhubarb
Strawberry
Tangerine
Tomato
Yellow tomato
Youngberry

1/ In accordance with the limits specified in the definitions and standards of identity for preserves, jams (21 CFR 150.160).

GROUP II

Any one singly or in combination with not more than four of the following fruits and fruits in Group I: 1/

Apple (Type II only)
Apricot
Cranberry
Damson, damson plum
Fig
Gooseberry
Greengage, greengage plum
Guava
Nectarine
Peach (clingstone and freestone)
Pear
Plum (other than greengage, plum, and damson plum)
Quince
Red currant, currant (other than black currant)

1/ In accordance with the limits specified in the definitions and standards of identity for preserves, jams (21 CFR 150.160).

Grades.

U.S. Grade A
U.S. Grade B

Sweetening ingredients. Sweetening ingredients may be any of those permitted in quantities permitted by the Food and Drug Administration Standards of Identity for fruit Preserves and Jams. Specific sweetening agent(s) may be designated in the contract or purchase order.

Chemical analyses. The finished product, on a log average basis, if required by the purchaser, shall meet the minimum requirements listed in Table I, and the analyses shall be made in accordance with methods listed in Table II, as outlined in the Official Methods of Analysis of the Association of Official Analytical Chemists, as follows:

Table I. Minimum chemical requirements

Kind of fruit 1/ 2/	Ash (percent)	K20 (mg per 100 grams)	P205 (mg per 100 grams)
Apricot	0.305	176.3	21.1
Blackberry (w/ seeds)	0.169	82.5	13.8
Cherry	0.170	93.2	16.8
Plum, damson	0.209	112.6	9.0
Grape, concord	0.188	98.2	10.7
Loganberry	0.177	85.0	11.8
Peaches	0.167	91.7	16.1
Pineapple	0.144	66.6	5.4
Plum, Italian	0.155	82.0	12.9
Raspberry (red)	0.168	82.6	15.1
Raspberry (black)	0.186	94.6	11.9
Strawberry	0.154	79.7	10.5

1/ Chemical requirements are applicable only to the listed kinds of jams.

2/ Type II finished products shall contain the above constituents in amounts proportionate to the fruits in the mixture.

Table II. Methods of analyses

Test	Source		Method
Ash, percent	Chapter:	Fruit and Fruit Products	
	Section:	Ash	
Potassium oxide	Chapter:	Fruit and Fruit Products	Rapid Flame
(K20 mg/100g) Photometric	Section:	Potassium	
Phosphorus pentoxide Volumetric	Chapter:	Fruit and Fruit Products	
(P20 mg/100g)	Section:	Phosphorus	

The fruit preserves or jams shall conform to all applicable requirements of the United States Standards for Grades of Fruit Preserves (or Jams). Unless otherwise specified in the contract or purchase order, the fruit preserves (jams) shall be prepared and processed less than one year prior to purchase by the Federal Government.

Packaging and Packing: The fruit preserves or jams shall be preserved, packaged, packed, and case marked in accordance with good commercial practice. Commercial labeling and packaging, as may be augmented by the contract or purchase order, shall be acceptable. Shipping containers shall comply with National Motor Freight Classification or Uniform Freight Classification, as applicable.

Commercial packaging. One and one-half ounces of product shall be packaged in a size 211 x 011 metal can, 2 pounds and 5 ounces in a size 401 x 411 metal can, a size 603-700 metal can, 2 pounds in a glass jar, or 1/2 ounce of product shall be unit packaged in an individual serving size boat or cup in accordance with good commercial practice. Twenty boats or cups shall be intermediate packaged in a commercial carton, tray or box.

Commercial packing. The product shall be packed in fiberboard containers complying with Uniform Freight Classification or National Motor Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of fiberboard boxes. The quantity and arrangement of packages within the shipping container shall be as specified in Table I. Tiered cans shall be separated with a full length and width fiberboard pad fabricated of the same material as the box.

TABLE I. Quantity and arrangement of packages within shipping container

Package	Quantity	Length	Arrangement 1/ Width	Depth
Metal can (211 x 011)	192	6	4	8
Metal can (401 x 411)	24	4	3	2
Metal can (603 x 700)	6	3	2	1
Glass jar	12	4	3	1
Boats or cups	200	-	-	-

1/ Arrangement of intermediate packaged boats or cups shall be at the option of the supplier.

NATIONAL STOCK NUMBER	DESCRIPTION
	JELLY, US Grade A, CID A-A-20078, as modified to include a No. 10 size can.
8930-00-576-4236	Apple, 1/2 oz boat, cup, or individual serving size bag, type I
8930-00-127-3092	Apple, 2 lb jar, type I
+ 8930-00-851-3395	Apple, no. 10 size can, type I
8930-00-576-4202	Blackberry, 1/2 oz boat, cup, or individual serving size bag, type I
8930-00-292-9238	Blackberry, 2 lb jar, type I
8930-00-543-7608	Blackberry, no. 2-1/2 size can, type I
+ 8930-00-935-6848	Cherry, 1/2 oz boat, cup, or individual serving size bag, type I
+ 8930-00-851-3396	Crabapple, no. 10 size can, type I
+ 8930-00-935-6849	Currant (red), 1/2 oz boat, cup, or individual serving size bag, type I
8930-00-576-4233	Grape (Concord), 1/2 oz boat, cup, or individual serving size bag, type I
8930-00-127-3079	Grape (Concord), 2 lb jar, type I
8930-00-543-7607	Grape (Concord), no. 2-1/2 size can, type I
+ 8930-00-851-3399	Grape (Concord), no. 10 size can, type I
+ 8930-00-935-6851	Mint, 1/2 oz boat, cup, or individual serving size bag, type III
8930-00-584-1648	Mint, 2 lb jar, as modified to include mint jelly
+ 8930-00-851-3400	Mint, apple base, no. 10 size can, type IV
+ 8930-00-935-6852	Strawberry, 1/2 oz boat, cup, or individual serving size bag, type I

+ 8940-01-344-0301 Assortment, consisting of assorted flavors, low calorie, less than or equal to 12 calories per serving, 12 gm serving per container, type I

Unit of Issue - CN; HD; JR

Shipping Unit Net Weight -	1/2 oz individual serving	- N/A
	2 lb Jar	- 24 lb max
	No. 2-1/2 size can	- 53 lb max
	No. 10 size can	- 51 lb max

Product Characteristics - Grade A. Fruit jellies shall be composed of not less than 45 parts, by weight, of fruit juice to each 55 parts, by weight, of sweetening ingredient solids. Mint flavoring and harmless artificial green coloring may be used in case the fruit juice ingredient or combination of fruit juice ingredients is extracted from apple, crabapple, pineapple or two or all of such fruits. The jelly shall be of good consistency which means that the product possesses a tender to slightly firm texture and retains a compact shape. The color shall be bright and typical of the fruit ingredient used. The jelly shall possess a good distinct flavor characteristic of the fruit ingredient and be free from any caramelized flavor or any objectionable flavor of any kind.

Tolerances for defects shall be in accordance with the provisions of grade A of the US Standards for Grades of Fruit Jelly.

Grades. U.S. Grade A

Sweetening ingredients. Sweetening ingredients may be any of those permitted in quantities permitted by the Food and Drug Administration Standards of Identity for Fruit Jelly. Specific sweetening agent(s) may be designated in the contract or purchase order.

Chemical analyses. The finished product, on a lot average basis, when required by the purchaser, shall meet the minimum requirements listed in Table I, and the analyses shall be made in accordance with methods outlined in the Official Methods of Analysis of the Association of Official Analytical Chemists.

Table I. Minimum chemical requirements

Kind of fruit 1/ 2/	Ash (percent)	K20 (mg per 100 grams)	P205 (mg per 100 grams)
Apple	0.109	59.0	6.4
Blackberry	0.126	60.0	11.2
Crabapple	0.143	82.0	9.0
Currant, red	0.174	91.0	7.9
Grape (Concord)	0.088		7.8
Strawberry	0.158	82.0	9.8

1/ Chemical requirements are applicable only to the listed kinds of jelly.

2/ Type II shall contain the above constituents in amounts proportionate to the fruit juice in the mixture. Chemical requirements shall be disregarded if one or more of the fruit juices is not listed above.

Commercial packaging. The product shall be packaged in a metal can, size 401 x 411 or size 603 x 700 in a 2-pound capacity glass jar, or 1/2 ounce of jelly shall be unit packaged in an individual service size boat, cup or pouch in accordance with good commercial practice. Twenty boats or cups, or 200 pouches shall be intermediate packaged in a commercial carton, tray, or box. Alternatively, 500 pouches may be packaged in an intermediate fiberboard box.

Commercial packing. The product shall be packed in fiberboard containers complying with Uniform Freight Classification or National Motor Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of fiberboard boxes. The quantity and arrangement of packages within the shipping container shall be as specified in Table II. Tiered cans or glass jars shall be separated with a full length and width fiberboard pad fabricated of the same material as the box.

Table II Quantity and arrangement of packages within shipping container

	Arrangement 1/			
Package	Quantity	Length	Width	Depth
Metal can (603 x 700)	6	3	2	1
Metal can (401 x 411)	24	4	3	2
Glass jar	12	4	3	1
Boats or cups	200	-	-	-
Pouches	1000	-	-	-

1/ Arrangement of intermediate packaged boats, cups, or pouches shall be at the option of the supplier.

Export packaging. The product shall be packed in a 2-pound capacity glass jar in accordance with good commercial practice.

Export packing. The product shall be packed in a snug-fitting fiberboard box, constructed, closed, and reinforced in accordance with Style RSC or RSC-L, as applicable, Grade V3c, V3s, or V4s of PPP-B-636. The inside of each box packed with glass jars shall be fitted with a Grade V15c box liner in accordance with PPP-B-636. Each box packed with glass jars shall be provided with weather-resistant grade fiberboard inner packing to afford protection to the jars from physical damage while in transit or storage. The quantity and arrangement of packages within the box shall be as specified in Table II. For distribution to Navy, reinforcement shall be restricted to non-metallic strapping or pressure-sensitive adhesive-filament reinforced tape in accordance with the appendix of PPP-B-636.

NOTE: Cases of boats shall be marked with the date of pack and an expiration date of 180 days after date of pack. Cases of cups shall be marked with date of pack and an expiration date of 365 days after date of pack. The following precautionary marking shall appear prominently on top of the shipping containers:

STORE IN A COOL PLACE (50°F. OR BELOW). DO NOT FREEZE.

NATIONAL STOCK NUMBER	DESCRIPTION
	JUICE, FROZEN, unsweetened, 4 oz co, ADCoP
+ 8915-01-352-9534	APPLE
+ 8915-01-352-9519	CRANBERRY
+ 8915-01-352-9535	GRAPE
+ 8915-01-353-2153	GRAPEFRUIT
+ 8915-01-352-9533	ORANGE
+ 8915-01-352-9536	PINEAPPLE

Unit of Issue - CO

Shipping Unit Net Weight - N/A

Product Characteristics - Shall possess good color and flavor characteristic of that particular flavored juice, and be practically free from defects. Shall meet all the requirements of a high commercial grade product.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	JUICE, APPLE, CANNED or apple juice from concentrate, canned, single strength, clear or cloudy, US Grade A, U.S. Standards for Grades, product description (a), style (a) or (b)
8915-00-183-7135	5-1/4 to 6 fluid oz can, product description (a), style (a) or (b)
8915-00-584-1647	No. 3 cylinder size can, product description (a), style (a) or (b)

Unit of Issue - CN

Shipping Unit Net Weight - 5-1/4 to 6 fluid oz can - 18 lb max
No. 3 cylinder size can - 37 lb max

Product Characteristics - US Grade A. Possesses a good color, is practically free from defects, and possesses a good flavor. Shall be unsweetened. Determination of requirements as to style and grade shall be in accordance with the provisions of the U.S. Standards for Grades of Canned Apple Juice.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Five and one-quarter to 6 fluid ounces of product shall be packaged in a 202 by 314 size can or 46 fluid ounces of product shall be packaged in a 404 by 700 size can. Cans shall be round, hermetically-sealed, open-top style, metal, with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating.

Packing, Level B - Forty-eight 202 by 314 size cans or 12 No. 3 cylinder (404 by 700) size cans shall be packed into a snug-fitting, fiberboard shipping container, top-or end-opening, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-01-106-4762	JUICE, APPLE, FROZEN, concentrated, 3 plus 1, US Grade A, 32 fluid oz, composite, plastic or metal can, U.S. Standards for Grades of Frozen Concentrated Apple Juice, ADCoP

Unit of Issue - CN

Shipping Unit Net Weight - N/A

Product Characteristics - Product is prepared from the unfermented, unsweetened, unacidified liquid obtained from the first pressing of properly prepared, sound, clean, mature, fresh apples, and/or parts thereof by good commercial processes. The juice is clarified and concentrated to at least 42.2 degrees brix., packed and frozen. A US Grade A product has good color and clarity; is practically free from defects and has good flavor and aroma when reconstituted.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8915-00-008-5083	JUICE, CRANBERRY AND APPLE, CANNED, 1 qt can, high commercial grade

Unit of Issue - CN

Shipping Unit Net Weight - Not available

Product Characteristics - The product, with sugar added, shall be high commercial grade, produced in accordance with the sanitary and wholesomeness requirements of various governmental regulatory agencies, e.g., USDA and FDA.

Packaging, Level C - Not less than 32 fluid ounces of product shall be packaged in hermetically-sealed, round, metal cans in accordance with good commercial practice.

Packing, Level B - Commercial pack quart cans of the product shall be packed into a snug-fitting fiberboard box, style RSC, class domestic, type CF or SF, method II closure of Fed PPF-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Same as Level B above, except commercial fiberboard shipping containers shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	JUICE, GRAPE, CANNED or grape juice from concentrate, Concord type or a blend of not less than 60% Concord type and not more than 40% red grape varieties other than Concord type, single strength, US Grade A or US Grade A equivalent, U.S. Standards for Grades
+ 8915-00-008-5084	Unsweetened, 5-1/4 to 6 fluid oz can
8915-00-281-1809	Unsweetened, single strength, no. 3 cylinder size can, type I or III, style I
8915-00-223-5800	Unsweetened or sweetened, single strength, 5-1/4 to 6 fluid oz can, type I or III, style I or II

Unit of Issue - CN

Shipping Unit Net Weight - 5-1/4 to 6 fluid oz can - 18 lb max
No. 3 cylinder size can - 38 lb max

Product Characteristics - Grade A is the quality of grape juice from which tartrate crystals have been removed, that possesses a good color, is practically free from defects, and possesses a good flavor. Determination of requirements as to style, type and grade shall be in accordance with the provisions of the US Standards for Grades of Canned Grape Juice.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Five and one-quarter to 6 fluid ounces of product shall be packaged in a 202 by 314 size can or 46 fluid ounces of product shall be packaged in a 404 by 700 size can. Cans shall be round, hermetically-sealed, open-top style, metal, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Forty-eight 202 by 314 size cans or 12 no. 3 cylinder (404 by 700) size cans shall be packed into a snug-fitting fiberboard shipping container, top or end-opening, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	JUICE, GRAPE, FROZEN, concentrated, 3 plus 1, US Grade A, Sweetened, 32 fluid oz, U.S. Standards for Grades
+ 8915-00-457-2353	Fiberfoil can, Concord type, Type I
+ 8915-00-132-5022	Metal can, Concord type, Type I
8915-00-411-2677	Composite, plastic, or metal can, Concord type or Blended type, Type I or III

Unit of Issue - CN

Shipping Unit Net Weight - 31 lb max

Type I - Concord type (prepared from grapes of the slipskin varieties of the Concord type of the Labrusca species)

Product Characteristics - Juice shall reconstitute properly and the reconstituted product shall possess a good color for the type, shall be practically free from defects, and shall possess a good flavor. Determination of requirements as to grade shall be in accordance with the provisions of grade A of the U.S. Standards for Grades of Frozen Concentrated Sweetened Grape Juice.

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - Thirty-two fluid ounces of the product shall be packaged in an open-top style, round, metal can with soldered side seam and compound-lined, double-seamed ends. Cans shall be hermetically-sealed.

Packaging, Level C - Commercial packaging in 32 fluid ounce fiberfoil or metal can is acceptable.

Packing, Level B - Twelve cans of the product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of fed PPP-B-636, or, when specified by the contracting officer, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-085-1650	JUICE, GRAPEFRUIT, CANNED, or grapefruit juice from concentrate, canned, white/amber or pink/red, single strength, sweetened or unsweetened, US Grade A, no. 3 cylinder size can, US Standards for Grades, product description (a) or (b), style (a) or (b), color (a) or (b)

Unit of Issue - CN

Shipping Unit Net Weight - 38 lb max

Product Characteristics - Single strength. Composed of single strength grapefruit juice with or without added grapefruit juice concentrate. Juice has the appearance of fresh grapefruit juice showing no coagulation or material separation; possesses a good color, is practically free from defects; possesses a good flavor. Determination of requirements as to grade shall be in accordance with the provisions of the US Standards for Grades of Grapefruit Juice or Grapefruit Juice from Concentrate.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Not less than 46 ounces of product shall be packaged into a no. 3 cylinder (404 by 700) size can, hermetically-sealed, open-top style, round, metal, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Twelve cans of product shall be packed into a snug-fitting fiberboard box, style RSC (top-or end-opening), V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-753-6430	JUICE, GRAPEFRUIT, INSTANT, sweetened, unfortified, w/desiccant, US Grade A, 151/2 oz min can, MIL-J-35050, style II, class 1

Unit of Issue - CN

Shipping Unit Net Weight - 23 lb

Product Characteristics - The instant grapefruit juice shall be processed from grapefruit juice concentrate meeting the requirements of the US Standards for Grades of Concentrated Grapefruit Juice. The product shall be prepared in such a manner to insure maximum preservation of the natural characteristics of grapefruit juice. Sweetening ingredients shall be added either prior to or after dehydration. The finished product will meet the requirements for US Grade A product, with a sulfur dioxide content not less than 100 ppm and moisture content not over 1.5%. The product shall contain at least 13.5 oz of solids plus 2 ounces of sweetening ingredients per gallon of juice.

Packaging, Level A - Not less than 15-1/2 ounces of product plus a desiccant bag shall be packaged into an open-top, round metal can with soldered side seam and compound-lined, double-seamed ends. The outside of the can shall be coated with an acceptable coating.

Packaging, Level C - Same as level A except outside coating is not required.

Packing, Level A - Twenty-four cans of product shall be packed in a fiberboard shipping container constructed, closed, and reinforced in accordance with style RSC, V2s of PPP-B-636.

Packing, Level B - Same as level A except the shipping container shall be style RSC, V3c, V3s, or V4s.

Packing, Level C - Shipping container shall be in accordance with the Uniform or Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-411-2678	JUICE, GRAPEFRUIT, FROZEN, concentrated, 3 plus 1, sweetened or unsweetened, US Grade A, 32 fluid oz, composite, plastic, or metal can, U.S. Standards for Grades, product description (c), style (a) or (b)

Unit of Issue - CN

Shipping Unit Net Weight - 30 lb max

Product Characteristics - Shall reconstitute properly; the reconstituted product, of the white fleshed varieties only, shall possess the appearance of fresh grapefruit juice; shall possess a very good color and flavor and be practically free from defects. The determination of requirements as to grade shall be in accordance with the provisions of grade A of the U.S. Standards for Grades of Frozen Concentrated Grapefruit Juice.

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - Thirty-two fluid ounces of the product shall be packaged in an open-top style, round, metal can with soldered side seam and compound-lined, double-seamed ends. Cans shall be hermetically-sealed.

Packaging, Level C - Commercial packaging of 32 fluid ounces in a composite, plastic, or metal can shall be acceptable.

Packing, Level B - Twelve cans of the product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	JUICE, GRAPEFRUIT AND ORANGE, CANNED, US Grade A, single strength, U.S. Standards for Grades of Grapefruit Juice and Orange Juice
8915-00-170-9329	Unsweetened or sweetened, 5-1/2 to 6 fluid oz can, product description (a), type (a), style (a) or (b)
8915-00-141-0833	Unsweetened or sweetened, No. 3 cylinder can product description (a), type (a) or (b), style (a) or (b)

Unit of Issue - CN

Shipping Unit Net Weight - 5-1/2 to 6 fl oz can - 18 lb max
No. 3 cylinder can - 38 lb max

Product Characteristics - Single strength Juice is composed of single strength grapefruit juice and orange juice, with or without added grapefruit juice and/or orange juice concentrates. US Grade A shows no coagulation, has a good color, is practically free from defects and has a good flavor. Unsweetened juice has a Brix measurement of not less than 10.0° and sweetened juice has a Brix measurement of not less than 11.5°. Determination as to styles and grade shall be in accordance with the requirements of the US Standards for Grades of Grapefruit Juice and Orange Juice.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Five and one-quarter to 6 fluid ounces of product shall be packaged in a 202 by 314 size can or 46 fluid ounces of product shall be packaged in a 404 by 700 size can. Cans shall be round, hermetically-sealed, open-top style, metal, with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating.

Packing, Level B - Forty-eight 202 by 314 size cans or 12 no. 3 cylinder (404 by 700) size cans shall be packed into a snug-fitting, fiberboard shipping container, top-or end-opening, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8915-00-272-3274	JUICE, GRAPEFRUIT AND PINEAPPLE, CANNED, single strength, sweetened, 46 oz can, ADCoP

Unit of Issue - CN

Shipping Unit Net Weight - 38 lb max

Product Characteristics - Shall be a high commercial grade product prepared from any suitable unsweetened form, other than dehydrated, of grapefruit juice and pineapple juice. Unless otherwise specified, suitable forms shall be of the latest season's pack and shall not contain any preservatives. The blended grapefruit and pineapple juice shall be composed of approximately 50 percent, by volume of each juice. Sweetening ingredients shall be any suitable nutritive sweetener, or combination of nutritive sweeteners.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-411-2676	JUICE, LEMON, FROZEN, concentrated, 3 plus 1, 30 fluid oz, composite, plastic, or metal can, CID A-A-20102

Unit of Issue - CN

Shipping Unit Net Weight - 29 lb max

Product Characteristics - The frozen concentrated lemon juice shall be prepared from food grade materials and shall be processed using good manufacturing procedures. The product shall contain the concentrated juices of clean, sound, mature high-acid lemons, lemon oil, and other ingredients. The high-acid lemon varieties shall contain not less than 5.0 percent average acid content calculated as anhydrous citric acid. The oil of lemon shall be cold-pressed, partially or fully deterpened oil therefrom, or combinations thereof, which are free of terebinthine odor, and shall meet the requirements for lemon oil specified in the Food Chemicals Codex. The finished product shall be promptly frozen to a temperature of $0^{o}F$ ($-18^{o}C$) or lower.

The acid content of the frozen concentrated lemon juice (calculated as anhydrous citric acid) shall not be less than 24.00 g acid/100 ml concentrate and the recoverable oil (by volume) shall be 0.22 ml $\pm$ 0.1 ml/100 ml concentrate, determined in accordance with the U.S. Standards for Grades of Frozen Concentrate for Lemonade.

One volume of thawed lemon juice concentrate mixed with three like volumes of water shall result in a product similar to freshly expressed lemon juice. The reconstituted juice shall possess the typical yellow color, a distinct lemon flavor, and an odor of single-strength lemon juice. The product shall contain no coagulation of the pulp, shall be practically free of seed particles and rag, and shall contain no peel, or other extraneous plant material.

Packaging - Thirty fluid ounces of product shall be packaged in a metal, composite, or plastic can in accordance with good commercial practice.

Packing -

Commercial packing. Twelve cans of product shall be packed in a container complying with the Uniform or Motor Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of the fiberboard boxes.

Export packing. Twelve cans of product shall be packed in a snug-fitting fiberboard box constructed and closed in accordance with Style RSC or RSC-L, as applicable, Grade V3c, V3s, or V4s of PPP-B-636. Each shipping container packed with composite or plastic cans shall have the inside of the container fitted with a box liner conforming to Type CF, Class Weather-Resistant, Variety DW, Grade V15c of PPP-B-636. Each fiberboard box shall be reinforced with nonmetallic strapping or pressure-sensitive adhesive, filament-reinforced tape in accordance with the appendix of PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-480-5847	JUICE, LEMON, RECONSTITUTED, 144 4-gram (0.13 fluid oz) individual serving size bags per intermediate box, CID A-A-20144

Unit of Issue - BX

Shipping Unit Net Weight - 5 lb max

Product Characteristics - The frozen concentrated lemon juice used for reconstituting shall be prepared from unfermented juice obtained from mature lemons of one or more of the high-acid varieties. The product shall contain the concentrated juices of clean, sound, mature, high-acid lemons; lemon oil; and may contain preservatives.

The reconstituted juice shall possess a good typical yellow color and a distinct characteristic lemon flavor and odor. The finished product shall be practically free from seeds or seed particles, particles of membrane, core, peely and other extraneous plant material that may adversely affect the appearance or quality. The acid content, calculated as anhydrous citric acid, shall be not less than 5.1 grams per 100 ml of reconstituted lemon juice. The packaged product shall be maintained at a temperature of 50°F or less.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-411-2675	JUICE, LIME, FROZEN, single strength, unsweetened, 30 fluid oz, composite, plastic, or metal can, CID A-A-20122, type I

Unit of Issue - CN

Shipping Unit Net Weight - 24 lb max

Product Characteristics - The frozen lime juice shall be prepared from fresh, sound, mature, and thoroughly cleansed fruit of one or more varieties of the species Citrus aurantifolia without added sweetening ingredients. Seven and one-half fluid ounces of lime juice and seven avoirdupois ounces of sugar are diluted with 56 fluid ounces of water at $50^{\circ} \pm 5^{\circ}F$ shall meet the requirements of US Grade A of the United States Standards for Grades of Frozen Concentrate for Limeade. The juice shall be single strength, possess good color and flavor, and be practically free from defects. The product should be frozen and stored at $0^{\circ}F$ ($-18^{\circ}C$).

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	JUICE, ORANGE, CANNED, single strength, US Grade A, U.S. Standards for Grades of Orange Juice
+ 8915-00-007-5307	Canned orange juice, unsweetened, 5-1/4 to 6 fluid oz can, product description (2), style (a)
8915-00-241-2800	Canned orange juice, or canned orange juice from concentrate, unsweetened, no. 3 cylinder size can, product description (2) or (3), style (a)
8915-00-205-0937	Canned orange juice or canned orange juice from concentrate, sweetened or unsweetened, 5-1/4 to 6 fluid oz can, excludes easy open top can, product description (2) or (3), style (a) or (b)

Unit of Issue - CN

Shipping Unit Net Weight - 5-1/4 to 6 fluid oz can - 18 lb max
No. 3 cylinder size can - 38 lb max

Product Characteristics - US Grade A Canned Orange Juice - Shows no coagulation, has a good color, is practically free from defects, and possesses a very good flavor. The Brix measurement shall not be more than 10.5°. US Grade A Canned Orange Juice Concentrate - Shall have the appearance of fresh orange juice, have no coagulation, have no material separation, have a very good color, be practically free from defects, and have a very good flavor. The Brix measurement shall not be less than 11.8°. Determination of the requirements as to style and grade shall be in accordance with the provisions of the US Standards for Grades of Orange Juice.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Five and one-quarter to 6 fluid ounces of product shall be packaged in a 202 by 314 size can or 46 fluid ounces of product shall be packaged in a 404 by 700 size can. Cans shall be round, hermetically-sealed, open-top style, metal, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Forty-eight 202 by 314 size cans or 12 no. 3 cylinder (404 by 700) size cans shall be packed into a snug-fitting, fiberboard shipping container, top-or end-opening, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	JUICE, ORANGE, FROZEN, unsweetened (style a), US Grade A, U.S. Standards for Grades of Orange Juice
+ 8915-00-457-2347	Concentrated 3 plus 1, 32 fluid oz fiberfoil can
+ 8915-00-851-6588	Concentrated 3 plus 1, 32 fluid oz metal can
8915-00-782-2978	Concentrated 3 plus 1, min 14.0:1 Brix - acid ratio, 12 fluid oz, composite, plastic or metal can
8915-00-437-7943	Concentrated 3 plus 1, min 14.0:1 Brix - acid ratio, 32 fluid oz, composite, plastic or metal can
8915-01-345-3130	or orange juice from concentrate, single strength, 6 oz easy open plastic container

Unit Of Issue - CN; CO

Shipping Unit Net Weight - 6 fluid oz container - 18 lbs max
12 fluid oz can - 20 lbs max
32 fluid oz can - 30 lbs max

Product Characteristics - US Grade A - Product shall reconstitute properly and, when reconstituted, shall have an appearance reasonably characteristic of fresh orange juice; shall have a very good color, be practically free from defects, and possess a very good flavor. The determination of requirements as to grade shall be in accordance with the provisions of grade A of the U.S. Standards for Grades of Frozen Concentrated Orange Juice.

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - Twelve (12), or thirty-two (32) fluid ounces of the product shall be packaged in an open-top style, round, metal can with soldered side seam and compound-lined, double-seamed ends. Cans shall be hermetically-sealed.

Packaging, Level C - Commercial packaging of 6, 12 or 32 fluid ounces in fiberfoil, plastic, or metal cans or container shall be acceptable.

Packing, Level B - Twelve 32-ounce cans of the product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636 (this is a deviation from Fed PPP-F-690).

Packing, Level C - Commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	JUICE, PINEAPPLE, or pineapple juice from concentrate, canned, single strength, unsweetened, US grade A, U.S. Standards for Grades of Canned Pineapple Juice, style I.
8915-00-205-0938	5-1/4 to 6 fluid oz can
8915-00-634-2439	No. 3 cylinder size can

Unit of Issue - CN

Shipping Unit Net Weight - 5-1/4 to 6 fluid oz can - 18 lb max
No. 3 cylinder size can - 38 lb max

Product Characteristics - Pineapple juice shall be unsweetened. Grade A. Shall possess a very good color, shall be practically free from defects, and shall possess a very good flavor. Determination of requirements as to grade shall be in accordance with provisions of the US Standards for Grades of Canned Pineapple Juice.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Five and one-half ounces of product shall be packaged in a 202 by 314 size can or 46 fluid ounces of product shall be packaged in a 404 by 700 size can. Cans shall be round, hermetically-sealed, open-top style, metal, with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating.

Packing, Level B - Forty-eight 202 by 314 size cans or 12 no. 3 cylinder (404 by 700) size cans shall be packed into a snug-fitting, fiberboard shipping container, top-or end-opening, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable. If commercial packing is specified, shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	JUICE, PRUNE, unsweetened, ADCoP
+ 8915-01-345-2166	32 oz glass bottle
+ 8915-01-345-2767	CANNED, 6 fluid oz can

Unit of Issue - BT; CN

Shipping Unit Net Weight - 6 fluid oz can - 18 lb max
32 oz glass bottle - 30 lb max

Product Characteristics - shall be of high commercial grade.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	JUICE, TOMATO, CANNED, single strength, US Grade A, U.S. Standards for Grades of Canned Tomato Juice
8915-00-223-6090	Canned tomato juice, or tomato juice from concentrate, 5-1/4 to 6 fluid oz can, product description (a) or (b)
+ 8940-00-851-7083	Unsweetened, dietetic pack (no sugar or sodium added), no. 2 size can
8915-00-255-0523	Canned tomato juice, or tomato juice from concentrate, No. 3 cylinder size can, product description (a) or (b)

Unit of Issue - CN

Shipping Unit Net Weight - 5-1/4 to 6 fluid oz can - 18 lb max
No. 2 size can - N/A
No. 3 cylinder size can - 37 lb max

Product Characteristics - US grade A. Possesses a good color, good consistency, is practically free from defects, possesses a good flavor, and, within the limits prescribed in the US Standards for Grades of Canned Tomato Juice, may possess a fairly good color and a fairly good consistency. The determination of requirements as to style and grade shall be in accordance with the provisions of the US Standards for Grades of Canned Tomato Juice.

Packaging, Level C - Five and one-fourth to 6 fluid ounces of product shall be packaged into a 202 by 314 size can; not less than 18 fluid ounces of product shall be packaged in a no. 2 size can (307 by 409); and not less than 46 fluid ounces into a no. 3 cylinder (404 by 700) size can. Cans shall be round, hermetically-sealed, open-top style, metal, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Forty-eight 202 by 314 size cans or twelve no. 3 cylinder (404 by 700) size cans shall be packed into a snug-fitting, fiberboard shipping container, top-or end-opening, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable. If so, shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	JUICE, VEGETABLE, CANNED
8915-00-256-7993	Plain, single strength or single strength from concentrate, 5-1/2 to 8 fluid oz can, CID A-A-20156, type I or III, style 1
+ 8915-00-851-6571	Plain, single strength from concentrate, no. 3 cylinder size can, CID A-A-20156, type III, style 1
+ 8940-01-345-3131	Low sodium, single strength, 6 fluid oz can, ADCOP

Unit of Issue - CN

Shipping Unit Net Weight - 5-1/2 to 8 fluid oz can - 24 lb max
6 fluid oz can - 18 lb max
No. 3 cylinder size can - 35 lb max

Product Characteristics -

CID A-A-20156: The product shalts
1 be a high grade blend of not less than 4 nor more than 10 vegetable juices in which (based on single strength equivalents) not less than 70% nor more than 90%, by volume, shall be tomato juice. In addition to tomato juice ingredient, the product may contain the juice or pulp from beets, carrots, celery, lettuce, onions, parsley, spinach, sweet peppers or water cress.

TYPES:

Type I. Single strength ...Shall have a reasonably bright, red color; shall be practically free from defects, shall possess a smooth, even consistency, and shall possess a very good flavor with no individual flavor, other than tomato juice, in predominance.
Type II. Concentrated (3+1)
Type III. Single Strength from Concentrate ...The canned vegetable juice shall be prepared from concentrate and shall be USDA Grade A and follow the Food and Drug Administration Standards of Identity, as applicable.

STYLES:
Style 1 - Plain
Style 2 - Spicy hot
Style 3 - No salt added (no sodium chloride added during processing)

ADCoP: shall be low sodium and be of high commercial grade.

Commercial packaging - Five and one-half to 8 fluid ounces of product shall be packaged in a 202 by 314 or 211 by 304 size can, as appropriate, or 46 fluid ounces into a no. 3 cylinder size can. Cans shall be metal with a fully-enameled interior. The sealed can shall contain at least a 5-inch vacuum. Six fluid ounces shall be packaged commercially in 202 by 314 size can.

Commercial packing - Commercial shipping containers shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-01-259-8983	KIWIFRUIT, FRESH, domestic, U.S. Grade No. 1, U.S. Standards for Grades

Unit of Issue - LB

Shipping Unit Net Weight -

Product Characteristics - The kiwifruit should be light to dark brown in color, of similar shape, and mature. The fruit should be practically free from dirt, dust, or other foreign material. It should be well formed, characteristic of the variety. The kiwifruit should not possess any considerable defects or damage that would detract from its appearance, edibility, or marketing quality. The condition of the fruit should be one that does not display too much decay, soft, shriveling, discoloration, or bruises.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-00-126-8756	LAMB, CARCASS, frozen US Good Grade or better, 30 to 65 lb, USDA IMPS, Item, No. 200, class A, wt range A, B and/or C

Unit of Issue - LB

Shipping Unit Net Weight - 30 - 60 lbs

Product Characteristics - A lamb carcass is the entire unsplit carcass. The spleen, bloody tissue and fried ends at the neck and practically all heart fat shall be removed. The diaphragm and the hanging tender may be removed.

Packaging and Packing, MIL-M-1018, Level B - Kraft paper and two stockinettes, or equivalent.

Packaging and Packing - Commercial practice is acceptable. This will consist of Kraft paper and one stockinette, or equivalent.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-1845	LAMB, DICED, FOR STEWING, frozen, USDA IMPS, Item No. 1295

Unit of Issue - LB

Shipping Unit Net Weight - 50 lb max

Ordering Data for Solicitation and Purchase Order: -

Class: A - Lamb

* Grade: US Choice
US Select

Size of Dice: Boneless meat may be hand or machine cut (grinding not permitted) into uniform cubes of not less than a 1/2 inch cube or more than a 1-1/4 inch cube.

* Fat Limitation:

a. Surface or seam thickness. Specify if other than one-fourth inch is acceptable.

b. Trimmable for total lot. Specify if less than 20% is desired.

<u>Packaging</u>: Unless otherwise specified, shall be packaged approximately 5 pounds per bag and packed 10 bags per container.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-138-3141	LAMB, LEG, SINGLE, BONELESS, NETTED OR TIED, frozen, USDA IMPS, Item No. 234A

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

Class: A - Lamb

* Grade: US Choice
US Select

* Weight Range: Under 6 lb; 6-8 lb; 8-11 lb; 9-11 lb

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-138-3142	LAMB, LOIN CHOPS, BONE-IN, frozen, USDA IMPS, Item No. 1232

Unit of Issue - LB

Shipping Unit Net Weight - 25 lb max

Ordering Data for Solicitation and Purchase Order:

Class: A - Lamb

* Grade: US Choice
US Select

* Portion Weight: 4 oz ± 1/4 oz; 5 oz ± 1/4 oz; 6 oz ± 1/2 oz

Surface Fat Thickness: Specify if other than one-fourth inch is desired.

Packaging: Unless otherwise specified, shall be packed in single layers separated by material used commercially for this purpose.

NATIONAL STOCK NUMBER	DESCRIPTION
	LAMB, LOIN, TRIMMED, DOUBLE, chilled or frozen, USDA IMPS, Item No. 232
+ 8905-01-137-4660	Chilled
+ 8905-01-137-9786	Frozen

Unit of Issue - LB

Type: A - Lamb

* Grade: US Choice
US Select

* Weight Range: 3-4 lb; 4-5 lb; 5-7 lb

(When single loins are specified, their respective weight shall be one-half of that prescribed for double loins.)

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-1904	LAMB, RIB CHOPS, frozen, USDA IMPS, Item No. 1204

Unit of Issue - LB

Shipping Unit Net Weight - 25 lb max

Ordering Data for Solicitation and Purchase Order:

Class: A - Lamb

* Grade: US Choice
US Select

* Portion Weight: 3 oz ± 1/4 oz; 4 oz ± 1/4 oz

Surface Fat Thickness: Specify if other than one-fourth inch is desired.

<u>Packaging</u>: Unless otherwise specified, shall be packed in single layers separated by material used commercially for this purpose.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-4038	LAMB, SHOULDER, GROUND, frozen, USDA IMPS, Item No. 1296

Unit of Issue - LB

Shipping Unit Net Weight - 50 lb max

Product Characteristics - Product shall be prepared by grinding boned lamb shoulder twice, the final grinding through a plate having holes 1/8 inch in diameter. The fat content shall not exceed 25%, determined prior to grinding.

Ordering Data for Solicitation and Purchase Order:

Type: A - Lamb

* Grade: US Select
US Utility

Visual Fat Content: Not to exceed 25%.

Packaging: Unless otherwise specified, ground lamb shall be packaged approximately 5 pounds completely enclosed in a polyethylene bag or equivalent and packed 10 bags per container.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-1844	LAMB, SHOULDER, SINGLE, BONELESS, NETTED OR TIED, frozen, USDA IMPS, Item No. 208

Unit of Issue - LB

Class: A - Lamb

* Grade: US Choice
US Select

* Weight Range: 3-4 lb; 4-6 lb; 6-7 lb; 7-8 lb

Packaging and Packing - Commercial packaging and packing is acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-582-4071	LEMONS, FRESH, US no. 1 Grade, 140, 165, 200 or 235 size, U.S. Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of lemons which are firm, fairly well-formed (unless specified by the contracting officer as well-formed), reasonably smooth (unless specified by the contracting officer as smooth), with stems properly clipped and which are free from decay, contact spot, internal evidence of Alternaria development, unhealed broken skins, hard or dry skins, exanthema, growth cracks, internal decline, red blotch, membranous stain or other internal discoloration, and free from damage caused by bruises, dryness or mushy condition, scars, oil spots, scale, sunburn, hollow core, peteca, scab, melanose, dirt or other foreign material, other disease, insects or other means. The lemons shall be fairly well-colored, unless otherwise specified by the contracting officer as well-colored, and shall have a juice content of not less than 30 percent, by volume. The tolerances for defects, color and size shall be in accordance with the provisions of US no. 1 grade of the US Standards for Grades of Lemons.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, lemons shall be packed in commercial cartons or boxes which shall be clean, sound, and securely nailed, wired or covered. Each container shall be packed so that the lemons on the shown face shall be reasonably representative in size, color, and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	LETTUCE, FRESH, US No. 1 Grade, U.S. Standards for Grades
+ 8915-00-935-6803	Bibb, 1 doz size, not packaged individually, commercial packing
8915-00-117-3358	Iceberg, 1-1/2 or 2 doz size, not packaged individually, commercial packing
8915-00-926-4926	Iceberg, 2 doz size, packaged individually, packed in resin and wax-impregnated fiberboard boxes or wood wirebound boxes
8915-00-616-0191	Iceberg, 2 doz size, not packaged individually, packed in resin and wax-impregnated fiberboard boxes or wood wirebound boxes
8915-01-322-6895	Big Boston, 2 doz size, not packaged individually

Unit of Issue - LB

Product Characteristics - Consists of heads of lettuce of similar varietal characteristics which are fresh and green, not soft or burst, which are free from decay and doubles and from damage caused by tipburn, downy mildew, opening, seedstems, broken midribs, freezing, discoloration, dirt, disease, insects, mechanical or other means. Each head shall be fairly well-trimmed, unless specified by the contracting officer as closely-trimmed. Tolerances for defects shall be in accordance with the provisions of US No. 1 grade of the US Standards for Grades of Lettuce.

Packing, Level B, Fed PPP-F-685 - NSN: 8915-00-926-4926 - Lettuce, with wrapper leaves removed, shall be packaged in a new, gusseted polyethylene bag with the opening 8 inches by 4 inches and a depth of 15 inches and shall be perforated with two 1/4 inch holes placed diametrically opposite each other at approximately the center. The bag shall be closed by folding the top over the head. Alternatively, the trimmed head shall be wrapped in polystyrene which shall be heat shrunk around the head so that it shall cling tightly to the surface and completely cover the head.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, lettuce shall be packed in commercial containers which shall be clean, sound, well-filled and securely covered. Each container shall be packed so that the lettuce in the shown face shall be reasonably representative in size and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill.

NOTE: Wood wirebound boxes only will be used for shipments by conventional vessel methods or for fleet resupply at sea. For sea van shipments, either the resin and wax impregnated fiberboard boxes or wood wirebound boxes will be used.

NATIONAL STOCK NUMBER	DESCRIPTION
	LETTUCE, FRESH, table ready, CID A-A-20173
8915-00-164-4160	Iceberg, whole head, cored, type I, style 1
8915-00-164-4161	Iceberg, chopped, coarse, type I, style 2
+ 8915-00-080-6069	Chopped, medium, types I, II, III, or IV, style 3
+ 8915-01-030-3477	Shredded, types I, II, III, or IV, style 4, thickness a, b, c, or d

Unit of Issue - LB

Shipping Unit Net Weight - 40 lb max

Product Characteristics - Style I (whole head). Cored lettuce with head intact. Style II (chopped, coarse). Lettuce shall consist of 1 inch minimum to 3 inches maximum cut pieces, unless a size within that range is specified by the contracting officer; shall have been prepared from closely trimmed lettuce with core removed. Style III (chopped, medium). Lettuce shall consist of 1/4 to 1 inch cut pieces, unless a specific size within that range is specified by the contracting officer; shall have been prepared from closely trimmed lettuce with core removed. Style IV (shredded). Lettuce shall consist of shred 1/16 to 1/4 inch in width.

The lettuce prior to preparation shall meet the requirements of U.S. No 1 grade or better in accordance with the US Standards for Grades of Lettuce. Product consists of Iceberg, Boston, Bibb or similar types, as specified by the contracting officer; Determination of compliance with requirements shall be in accordance with the provisions of CID A-A-20173.

Packaging, Level C - Ten or 20 pounds of style I, 10 pounds of style II and 5 pounds of style III or IV shall be packaged in a polyethylene bag which is clean, sound and securely sealed. Each bag shall be well-filled, but contents shall not show excessive or unnecessary bruising because of overfill.

Packing, Level C - Not more than 40 pounds of product shall be packed into a shipping container that meets the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NOTE: Product shall not have been prepared more than 24 hours prior to required time of delivery. The prepared lettuce shall be kept under refrigeration to maintain quality. Temperatures of 33° to 40° are recommended.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8915-01-138-1777	LETTUCE, FRESH, leaf, US Standards for Grades of Greenhouse Leaf Lettuce
8915-01-322-7447	LETTUCE, FRESH, leaf, green, US No. 1 Grade, US Standards for Grades for Greenhouse Leaf Lettuce
8915-01-322-7448	LETTUCE, FRESH, leaf, red, US No. 1 Grade, US Standards for Grades for Greenhouse Leaf Lettuce

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Fancy
  US No. 1

* Size: 1 dozen count per container
  2 dozen count per container

Product Characteristics - US Fancy grade - Consists of plants of leaf lettuce of similar varietal characteristics which are well grown, well trimmed and free from decay and which are free from injury caused by coarse stems, bleached or discolored leaves, sprayburn, dirt, wilting, freezing, disease, insects or other means. US No. 1 grade - Consists of plants of leaf lettuce of similar varietal characteristics which are well grown, fairly well trimmed and free from decay and which are free from damage caused by coarse stems, bleached or discolored leaves, sprayburn, dirt, wilting, freezing, disease, insects or other means.

Tolerances for defects shall be in accordance with the provisions of the applicable US grades of greenhouse leaf lettuce.

Packaging: Commercial packaging is acceptable.

Packing: Unless otherwise specified, leaf lettuce shall be packed in commercial cartons or crates, which shall be clean, sound, well filled, securely covered, and so constructed as to ensure acceptance and safe delivery by common carriers for safe transportation to point of destination specified in shipping instructions at lowest transportation rate for such suppliers. Each container shall be packed so that lettuce on the shown face shall be reasonably representative in size and quality of the contents of the container; each container shall be well filled but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-127-7260	LIMES, FRESH, US No. 1 Grade, US Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of Persian (Tahiti) limes which are firm, fairly well-formed, of fairly smooth texture, free from decay, stylar end breakdown or other discoloration, broken skins which are not healed, bruises (except incident to proper handling and packing), hard or dry skins, and free from damage caused by any defect which materially affects the appearance, or the edible or shipping quality of the fruit. Each fruit shall have not less than three-fourths of the surface showing good green color characteristic of the Persian lime. The fruit shall have a juice content of not less than 42%, by volume. The tolerances for defects and color shall be in accordance with the provisions of US No. 1 grade of the US Standards for Persian (Tahiti) limes.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, limes shall be packed in commercial containers which shall be clean, sound, and securely sewed, wired or covered. Each container shall be packed so that the limes on the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	LIVER, BEEF, chilled or frozen, USDA IMPS, Item No. 701
+ 8905-01-138-3143	Chilled
+ 8905-01-138-3144	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Weight Range A or B

* Weight: 10 - 13 lb, 13 - 16 lb

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-138-3145	LIVER, BEEF, PORTION-CUT, FROZEN, USDA IMPS, Item No. 703

Unit of Issue - LB

Shipping Unit Net Weight - 60 lb max

Ordering Data for Solicitation and Purchase Order:

* Weight Range B

* Portion Size (see footnote): 5 to 1
4 to 1

Packing: 6 ten-pound cartons per container

The 5 to 1 size liver slices means 5 slices per approximately one pound, average weight per slice 3-3/16 ounces, 47 to 53 slices per 10 lb carton; 4 to 1 size means 4 slices per approximately one pound, average weight per slice 4 ounces, 38 to 42 slices per 10 lb carton.

NATIONAL STOCK NUMBER	DESCRIPTION
	LIVER, CALF OR VEAL, chilled or frozen, USDA IMPS, Item 704 or Item 707
+ 8905-01-138-3853	Calf, chilled
+ 8905-01-138-3830	Calf, frozen
+ 8905-01-139-2797	Veal, chilled
+ 8905-01-139-2798	Veal, frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Weight Range A or Weight Range B

* Weight: Under 6-1/2 lb; 6-1/2 - 8-1/2 lb for Calf
Under 3 lb; 3 lb - 5 lb for Veal

NATIONAL STOCK NUMBER	DESCRIPTION
	LIVER, PORK, chilled or frozen, USDA IMPS, Item No. 710
+ 8905-01-137-4037	Chilled
+ 8905-01-137-4036	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Weight Range A

Weight: 5 lb and under

NATIONAL STOCK NUMBER	DESCRIPTION
	LIVER SAUSAGE (BRAUNSCHWEIGER), USDA IMPS, Item No. 803
8905-00-127-8208	Frozen, pork livers, pork w/smoked jowls and/or bacon ends and pieces, artificial or natural casing, 2 to 3 in. dia., 5 to 8 lb, formula B,. style A or B
+ 8905-01-138-3146	Chilled
+ 8905-01-138-3854	Frozen

Unit of Issue, All Items - LB

Ordering Data for Solicitation and Purchase Order: For NSN's 8905-01-138-3146 and 8905-01-138-3854

* Formula (major ingredients only):

A - Pork livers, pork
A1 - Formula A plus nonfat dry milk
B - Pork livers, pork w/smoked jowls and/or bacon ends and pieces
B1 - Formula B plus nonfat dry milk

Weight Range: 5-8 lb

* Style:

A - Artificial casings
B - Natural casings

<u>Packaging and Packing, All Items</u>: Good commercial packaging and packing affording adequate protection which meets the requirements of the Uniform Freight or National Motor Freight Classification is acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-267-1933	LOBSTER TAIL, SPINY, RAW, frozen, shall be processed from only fresh P. argus or P. interruptus species or only frozen P. marginatus species, 5 to 8 oz ea, CID A-A-20186, net wt range II

Unit of Issue - LB

Shipping Unit Net Weight - 12 lbs

Product Characteristics - The spiny lobster tails shall be from spiny lobsters of the Family Palinuridae, Genus Panulirus, species a) argus b) interruptus. The spiny lobster tails shall be handled and processed in accordance with Part 260, of the Code of Federal Regulations, Title 50, Chapter II. The spiny lobster tails shall be processed from fresh, raw, unfrozen spiny lobsters and shall be individually placed in polyethylene bags, placed in a freezer maintained at $0^{o}F$ or less within 2 hours of packaging, and frozen to an internal temperature of $0^{o}F$ or less within 24 hours. The tails shall be solidly frozen and shall not exhibit any of the following: dehydration, abnormal color, foreign odor, or soft shell. The product shall be free of shell fragments, viscera, and intestinal tract contents. The flesh shall be translucent not opaque. There shall be no evidence of tail damage, cuts or scars penetrating the shell or crushed shell. There shall be no evidence of thawing, refreezing, or glazing. Each spiny lobster tail shall weigh not less than 6.50 ounces and not greater than 10.0 ounces, individual tails shall not be split to meet this requirement.

Packaging and Packing:

Packaging, Level B - Each lobster tail shall be packaged in a minimum 0.004 inch polyethylene bag and shall have a fold-over or heat-sealed closure. Ten pounds of bagged lobster tails shall be packed and frozen in an intermediate paperboard or fiberboard container in accordance with good commercial practice. Glazing shall be prohibited.

Packing, Level B - Not more than 40 pounds of commercially packaged product shall be packed in a snug-fitting, fiberboard box constructed and closed in accordance with style RSC, Grade V3c, V3s or V4s of PPP-B-636. Alternatively, the shipping container shall be wax-impregnated, fiberboard box, constructed in accordance with Style RSC or FTC, Class I, SWCFI, Grade 200 of PPP-B-1163. Each shipping container shall be reinforced with nonmetallic strapping or pressure-sensitive adhesive, filament reinforced tape in accordance with the Appendix of PPP-B-636.

Packaging, Level C - Each lobster tail shall be packaged in a polyethylene bag of sufficient length to allow a folding closure. Ten pounds of bagged lobster tails shall be packed and frozen in an intermediate paperboard or fiberboard container in accordance with good commercial practice. Glazing shall be prohibited.

Packing, Level C - Not more than 40 pounds of commercially packaged product shall be packed in a snug-fitting, fiberboard box complying with the National Motor Freight Classification or Uniform Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of the box.

NATIONAL STOCK NUMBER	DESCRIPTION
	LUNCHEON MEAT, CANNED, Fed PP-L-800
+ 8905-00-684-8929	Type I (pork), 3 lb can
+ 8905-00-194-1237	Type I (pork), 6 lb can
+ 8905-00-009-3629	Type II (pork and beef), 6 lb can

Unit of Issue - CN

Shipping Unit Net Weight - 36 lb max

Product Characteristics - Shall consist of 100% pork or 50% each of pork and beef, together with curing ingredients and additives in compliance with USDA regulations. Both types shall have a fat content of not more than 24.0%, and a salt content of not less than 1.5% nor more than 3.0%.

Packaging, Level C (Domestic) - Three or 6 pounds of product, as specified by the contracting officer, shall be packaged in a vegetable parchment lined, hermetically-sealed, key-opening style, rectangular, metal can with soldered side seams, and compound-lined, double-seamed ends, with or without commercial exterior coating, with a corrosion-resistant key attached to the bottom.

Packing, Level B (Overseas) - Six 6-pound or twelve 3-pound cans shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, style RSC-L, V3c, V3s or V4s of Fed PPP-B-636, with pads and liner and full-height partitions.

Packing, Level C - (Domestic) - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8910-00-127-8887	MALTED MILK, powder, unflavored, type I (unflavored), class 2 (conventional), 10 oz can, ADCoP

Unit of Issue - CN

Shipping Unit Net Weight - 15 lb max

Product Characteristics - Shall be high commercial grade. The product shall have a pleasing, pronounced natural malt flavor, shall be free from definite scorched or slight rancid, slight stale, slight bitter, slight neutralizer or other objectionable flavors or odors. It shall have a uniform color and appearance, free from foreign material and lumps that do not fall apart under slight pressure.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

Packaging and Packing (Overseas) - Ten (10) ounces of product shall be filled into a size 303 by 406 open-top style, round metal can, with welded side seam and compound-lined, double-seamed ends. Cans shall be coated inside and outside and shall be hermetically sealed. Twenty-four 10-ounce cans of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c or V3s of Fed PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
	MANICOTTI, FROZEN, ADCoP
8940-00-433-7493	Cannelloni, beef, w/o sauce, institutional size package
8940-00-433-7495	Cheese, w/o sauce, institutional size package

Unit of Issue - PG; LB

Shipping Unit Net Weight - 54 lbs

Product Characteristics - Shall be high commercial grade.

Packaging and Packing - Commercial packaging and packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	MARGARINE, all vegetable fats and oils, vitamin A added, colored, 21 CFR, Part 166, Subpart B - Requirements for Specific Standardized Margarine, 166.110 (a) (2) (i, ii, iii, and iv)
8945-00-616-0078	1 lb print or 4 prints of 1/4 lb ea in wrapper
8945-00-935-6854	90 patties per lb, 5 lb pg
8945-00-926-6491	90 ready-to-serve patties per lb
+ 8945-01-344-8742	100% corn oil, patties

Unit of Issue - LB

Shipping Unit Net Weight - 60 lb max

Product Characteristics - Margarine is a food in plastic form containing not less than 80 percent fat. It contains only safe and suitable ingredients. It is produced from one or more ingredients such as corn, cottonseed, peanut, sunflower, safflower or soybean oils in combination with solids, salt, flavoring, coloring. The product shall contain not less than 15,000 international units of vitamin A per pound. The margarine shall meet all the requirements of 21 CFR, Part 166.110(a).

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	MARGARINE, UNSALTED, 21 CFR, part 166, Subpart B - Requirements for Specific Standardized Margarine, 166.110(a)(2)(i, ii, iii, and iv)
+ 8940-01-030-3472	1 lb print or 4 prints of 1/4 ea in wrapper
+ 8940-01-030-8028	90 patties per lb
+ 8940-01-030-8027	90 ready-to-serve patties per lb

Unit of Issue - LB

Shipping Unit Net Weight - 60 lb max

Product Characteristics - Product shall meet the requirements of the Code of Federal Regulations, 21 CFR, part 166, subpart B - Requirements for Specific Standardized Margarine, 166.110(a)(2)(i, ii, iii, and iv), except that the product shall be unsalted, margarine is a food in plastic form containing not less than 80 percent fat. It contains only safe and suitable ingredients. It is produced from one or more ingredients such as corn, cottonseed, peanut, sunflower, safflower, or soybean oils in combination with solids, flavoring and coloring. The product shall contain not less than 15,000 international units of vitamin A per pound.

Packaging, Level B - One pound prints or 4 prints of 1/4 pound each shall be completely wrapped in a commercial foil-paper combination wrapper, vegetable parchment, a sheet of waxed-parchmentized paper, or a sheet of grease-proof paper. Four wrapped 1/4 pound prints shall be packaged in a commercial, coated, intermediate carton. When specified by the contracting officer, 1 pound prints shall be packaged in a commercial coated, intermediate carton. Patties shall be packaged in layers in 5 pound units and placed in commercially acceptable waxed paper or crated carton. The layers shall be separated by a sheet of waxed paper or parchment paper.

Packaging, Level C - Commercial packaging of 1 pound prints, 4 prints of 1/4 pound each, or patties cut 90 to the pound shall be acceptable.

Packing, Level B - Not more than 60 pounds of product shall be packed into a snug-fitting fiberboard box, style RSC-L, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Not more than 60 pounds of the product shall be packed in a manner acceptable to common carrier for safe transportation to point of destination. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

Marking: Unit containers shall be clearly marked "unsalted." For ready-to-serve patties, each piece of paper covering individual patty shall be clearly marked "unsalted."

NATIONAL STOCK NUMBER	DESCRIPTION
	MARMALADE, orange, US grade A, U.S. Standards for Grades of Orange Marmalade
+ 8930-00-194-3544	Kind (a) sweet, type I (clear), style (a) sliced, no. 10 size can
+ 8930-00-935-6853	Kind (a) sweet, type I (clear) or type II (natural), style (a) sliced or (b) chopped, 1/2 oz boat or cup
8930-00-129-0795	Kind (c) sweet and bitter, type I (clear), or type II (natural), style (a) sliced, 2 lb jar

Unit of Issue - CN; HD; JR

Shipping Unit Net Weight - 1/2 oz individual serving - N/A
No. 10 size can - 51 lb max
2 lb jar - 24 lb max

Product Characteristics:

Sweet orange marmalade means that the orange fruit ingredient consists principally of varieties such as Navel or Valencia or other dessert varieties other than tangerines; and shall be prepared from not less than 30 parts, by weight, of orange fruit ingredient to 70 parts, by weight, of sweetening ingredient. Sweet and bitter orange marmalade means that the orange fruit ingredient consists of a blend of approximately 50 percent by weight of sweet orange material and bitter orange material other than tangerines. It is prepared from not less than 30 parts by weight of orange fruit ingredient to 70 parts by weight of sweetening ingredient. Clear means that the peel is suspended in a translucent semi-solid or gel-like mass. Natural means that the peel is suspended in a cloudy or opaque semi-solid or gel-like mass. Sliced means that the peel in the orange marmalade is in thin strips. Chopped means that the peel is in small pieces (such as irregular shapes and dice-like shapes). Grade A is the quality of orange marmalade that is practically free from defects, possesses a gcod flavor and odor, a good color, and a good consistency character. Determination of compliance to kind, style, type and grade shall be in accordance with the provisions of the US Standards for Grades of Orange Marmalade.

Packaging, Level B - Jar. Not less than 2 pounds of product shall be packaged in glass jars normally used by the supplier for the product.

Fed PPP-I-350. One-half ounce of product shall be packaged in boats or cups. Boats shall be made from plastic and closed by a sheet of the plastic material heat-sealed over the top, or alternatively, the cover shall be plastic

laminated to aluminum foil or cellophane; shall be intermediately packaged 20 per carton or tray. Cups, fabricated from a precoated aluminum foil and hermetically-sealed with a round lid made from paper laminated to precoated aluminum foil, shall be intermediately packaged 20 per carton or tray.

Packaging, Level C - Cans. Not less than 8 pounds and 8 ounces of product shall be packaged in a 603 by 700 open-top style, round, metal can with soldered side seam and compound-lined, double-seamed ends. Cans shall be hermetically-sealed.

1/2 oz boat or cup, Fed PPP-I-350. Two-hundred units (10 cartons or trays) of boats or cups shall be packed into a fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636. When cases contain trays of cups, the top tray shall be covered with a chipboard or nontest fiberboard pad having the same dimensions as the outer dimensions of the tray.

Packing, Level C - Can, Fed PPP-C-29. Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

Jar, Fed PPP-G-460. Commercial shipping container shall be acceptable.

1/2 oz boat or cup, Fed PPP-I-350. Commercial packing shall be acceptable.

NOTE: Cases of boats which do not have foil as a component of the laminate shall be marked with the date of pack and expiration date of 180 days after the date of pack. Cases of cups which have foil as a component of the laminate shall be marked with date of pack and an expiration date of 365 days after date of pack. The following precautionary marking shall appear prominently on top of the shipping containers:

STORE IN COOL PLACE (50°F. OR BELOW). DO NOT FREEZE.

NATIONAL STOCK NUMBER	DESCRIPTION
8925-00-965-1552	MARSHMALLOWS, white, miniature, 1 lb container, ADCoP

Unit of Issue - LB

Shipping Unit Net Weight - 12 lb max

Product Characteristics - Product shall possess a pleasing flavor and shall have a soft texture which is free from tough, grainy, rubbery, and crust- like characteristics. There shall be no off-odors or off-flavors. Marshmallows shall have a characteristic white color. The count per pound shall be not less than 450.

Packaging, Level C - The product shall be packaged in a commercial package, the type and style of which shall be the same as that normally used by the manufacturer for the product being packaged.

Packing, Level C - The packaged product, in commercial shipping containers, shall be acceptable. Packing shall be such as to avoid compression of the product. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	MAYONNAISE, LITE, ADCoP
+ 8940-01-354-4000	Sodium restricted, less than or equal to 20 calories per 12 gm serving

Unit of Issue - CO

Shipping Unit Net Weight - N/A

Product Characteristics - The mayonnaise shall possess a uniform off-white to light cream color, and may possess a pleasing egg yolk flavor. The product shall have a semi-solid consistency which is spoonable and will not flow from an inverted container when held at a temperature of 90 degrees F or below. The texture shall be creamy smooth with no evidence of lumps, grittiness, or gassiness. The product shall not exhibit separation of the oil or water phases after being held at 100 degrees F for 56 hours.

The product shall be free from foreign materials such as rust, dirt, grease, wood, paint, glass, metal, paper, hair and insect parts. All products shall have pleasing characteristic flavor and shall be free from any objectionable flavors or odors such as oxidized, tallowy, rancid, reverted (beany or painty) vegetable oil flavor, yeasty and starchy.

The product shall meet all commercial standards and requirements for sodium restricted items.

Packaging and Packing: :
The mayonnaise, salad dressing, and tartar sauce shall be preserved and packaged in accordance with good commercial practice. Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification.

NATIONAL STOCK NUMBER	DESCRIPTION
	MAYONNAISE, SALAD DRESSING AND TARTAR SAUCE, CID A-A-20140
+ 8950-00-086-2528	Mayonnaise, cottonseed or corn oil or both, or cottonseed, corn or soybean oil or combination thereof, 1/2 oz boat, cup or individual serving size bag, type I
+ 8950-00-273-8198	Mayonnaise, cottonseed, or corn oil, or both, 1 qt jar, type I
+ 8950-00-127-9805	Mayonnaise, cottonseed, or corn oil, or both, 1 gal jar, type I
8950-00-205-0936	Salad Dressing, No. 2-1/2 size can, type II
8950-00-577-4594	Salad Dressing, 1 qt glass jar, type II
8950-00-127-8919	Salad Dressing, 1 gal glass jar, type II
8950-01-364-4145	Salad Dressing, fat free, free from separation, 7/16 oz boat, cup, or individual serving size bag, CID A-A-20140 as modified to include fat free
8950-01-364-4144	Salad Dressing, fat free, free from separation, 1 gal glass jar, CID A-A-20140 as modified to include fat free
8950-00-328-6728	Tartar Sauce, 7/16 oz boat, cup, or individual serving size bag, type III

Unit of Issue - HD; JR; CN

Shipping Unit Net Weight - 1/2 oz size - 35 lb max
2-1/2 oz size - 41 lb max
Qt size - 26 lb max
Gal size - 35 lb max

Product Characteristics - The mayonnaise, salad dressing, and tartar sauce shall conform to the types as specified in the solicitation, contract, or purchase order.

Type I and II The mayonnaise shall conform to the Standards of Identity for Mayonnaise (21 CFR 169.150) and salad dressing shall conform to the Standards of Identity for Salad Dressing (21 CFR 169.150). The mayonnaise and salad dressing shall be a uniform off-white to light cream color. The products shall have a distinct vinegar odor and shall have a pungent clean vinegar flavor with a pleasing spice note and a clean background oil flavor. The mayonnaise and salad dressing may possess a pleasing egg yolk flavor. The product shall have a semi-solid consistency which is spoonable and will not flow from an inverted container when held at a temperature of 90 degrees F (32^{0}C). The texture shall be creamy smooth with no evidence of lumps, grittiness, or gassiness. The product shall not exhibit separation of the oil or water phases after being held at 100 degrees F (38^{0}C) for 56 hours.

Type III The tartar sauce shall be made by using a salad dressing conforming to Type II as a base to which has been incorporated suitable processed dill or sour pickles, or a commercial type stabilized pickle relish containing spices commonly used in tartar sauce. Other added ingredients may consist of capers, onions, cucumbers or peppers in amount and particle size normally used commercially. Alternatively, the tartar sauce shall be made by using mayonnaise conforming to Type I as a base. The product shall have a thick creamy spoonable consistency suitable for a sandwich spread. The flavor shall be pleasing tart, with overtones of the pickles and characteristic flavors imparted by the other spices. The incorporated vegetable pieces shall be firm and crispy. There shall be no evidence of separation of the oil and water phases.

All types of product shall be free from foreign materials such as rust, dirt, grease, wood, paint, glass, metal, paper, hair and insect parts. All products shall have pleasing characteristic flavor and shall be free from any objectionable flavors or odors such as oxidized, tallowy, rancid, reverted (beany or painty) vegetable oil flavor, yeasty and starchy.

The egg ingredients shall be salmonella negative and in compliance with the standard plate count limitation of not greater than 100,000 per gram. Egg ingredients shall be certified on a U.S. Dept. of Agriculture certificate as meeting these requirements.

Packaging:
The mayonnaise, salad dressing, and tartar sauce shall be preserved and packaged in accordance with good commercial practice and as specified below.

Unit pack	Net Weight	Number per shipping container
Pouch	7/16 or 1/2 oz.	1000
Cup or Boat	7/16 or 1/2 oz.	200
1/2 pint jar 1/	8 -10 oz.	12 or 24
401 x 411 can 2/	1 lb. 12 oz.	24
1-quart jar	2 lbs. 1 oz.	12
1-gallon jar	8 lbs. 3.5 oz.	4

1/ Tartar sauce only
2/ Vacuum of 4 inches of mercury

Packing: Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification. The number of packages per shipping container shall be as specified in Table I.

NATIONAL STOCK NUMBER	DESCRIPTION
	MEAT FOOD PRODUCT LOAVES, chilled or frozen, USDA IMPS, Item No. 815
+ 8905-01-137-4661	Chilled
+ 8905-01-137-6585	Frozen

Unit of Issue LB

Ordering Data for Solicitation and Purchase Order:

* Formula (major condiment ingredients):

A - Pimento Loaf.
B - Pickle and Pimento Loaf.
C - Pickle Loaf.
D - Olive Loaf.
E - Pepper Loaf.
F - Cheese Loaf.
G - Macaroni and Cheese Loaf.
H - Liver Loaf.

* Class:

A - Smoked.
B - Unsmoked.
C - Browned in hot oil or fat.

* Shape:

A - Rectangular.
B - Rounded.

Weight Range: 4-8 lb.

* Type:

A - Baked (dry heat).
B - Cooked (moist heat).

NATIONAL STOCK NUMBER	DESCRIPTION
	MEAT PUREE, CID A-A-20047
8905-01-132-7909	Beef, w/beef broth, 15 or 16 oz can, type I
8905-01-133-1421	Chicken, w/chicken broth, w/o giblets, 15 or 16 oz can, type IV
8905-01-132-7908	Pork, w/pork broth, 15 or 16 oz can, type V
8905-01-210-6458	Veal, w/veal broth, 15 or 16 oz can, type III

Unit of Issue - CN

Shipping Unit Net Weight - 12 lbs

Product Characteristics - The product shall be prepared in accordance with good commercial practice. Fresh and/or frozen beef, chicken, pork, or veal shall be the only meat ingredient in relation to which product is being produced. (Ex. - Beef w/beef broth shall contain only beef). At least 65 percent of the product formulation shall be uncooked and/or cooked meat; and water shall be the only other ingredient permitted, i.e., no salt, monosodium glutamate, or other additives are permitted. The product shall contain no meat by-products or variety meats and shall possess the odor and flavor typical of that meat product. The consistency shall be homogeneous and such that, after stirring and emptying from the container to a dry flat surface, possesses a heavy, creamy consistency, forms a slightly mounded mass, and that at the end of 2 minutes there is practically no separation of free liquid (including fat). Thin, watery, gritty, or lumpy product will not be acceptable. The product shall be free from bone, blood clots, viscera, hair, and other objectionable material. The finished product shall contain:

Beef: Not more than 9.0 percent fat, not less than 13.0 percent protein.
Chicken: Not more than 10.0 percent fat, nor less than 13.0 percent protein.
Veal: Not more than 8.0 percent fat, not less than 13.0 percent protein.
Pork: Not more than 9.0 percent fat, not less than 13.0 percent protein.

Commercial Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

Export Packaging and Packing - Product shall be packaged in an open-top style, round metal can with welded side seam and compound lined, made from no less than 0.25 pound per base box throughout. The can shall be coated overall on the outside with a coating conforming to Type I, or when specified Type III of TT-C-495. Twelve cans of product, of one type only, shall be packed in a snug-fitting fiberboard box constructed and closed in accordance with style RSC, Grade W5c, or W5s of PPP-B-636. The shipping container shall be reinforced with nonmetallic strapping or pressure-sensitive adhesive-filament reinforced tape in accordance with the appendix of PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
	MEAT PUREE, dietetic (sodium restricted), 15 to 17 oz can, CID A-A-20047 as modified to include liver
+ 8940-00-488-7963	Beef, w/beef broth, type I
+ 8940-00-151-6460	Liver, w/liver broth, as modified
+ 8940-00-151-6459	Lamb, w/lamb broth, type II
+ 8940-00-488-7965	Veal, w/veal broth, type III
+ 8940-00-488-7964	Chicken, w/chicken broth, type IV

Unit of Issue - CN

Shipping Unit Net Weight - 13 lb max

Product Characteristics - Shall be standard commercial product, except that it shall not contain added salt and monosodium glutamate. Liver puree shall be beef liver or a combination of beef liver and not more than 25% lamb liver. Chicken shall be freshly-dressed, eviscerated, chilled or frozen, boned chicken, with or without giblets. When included, the giblets shall be used in natural proportion to the chicken carcass. Pureed meats with meat broth shall possess a pleasant odor and flavor, typical of the respective type, have a uniform consistency and be free from bone, blood clots, viscera, hair and foreign material. Minimum protein for all types shall be 13 grams per 100 grams of product. The maximum grams of fat per 100 grams of product shall be 9.0% for types I and III, 6.0% for type II, 7.0% for type IV, and 10.0% for type V. Product shall be produced in accordance with the sanitary and wholesomeness requirements of various governmental regulatory agencies, e.g. USDA and FDA.

Packaging, Level C - Not less than 15 ounces nor more than 17 ounces of the product shall be packaged in a hermetically-sealed can of appropriate size in accordance with the supplier's commercial practice.

Packing, Level C - Twelve cans of product shall be packed in a standard commercial container. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	MELONS, FRESH, U.S. Standards for Grades, 90% free from defects
8915-00-127-1875	Casaba, US No. 1 grade, 6 to 12 size
8915-00-126-8745	Persian, 6 to 12 count

Unit of Issue - LB

Product Characteristics - Consists of Casaba or Persian type melons which are mature, firm, well-formed, free from decay, and free from damage caused by dirt, aphis stain, rust spots, bruises, cracks, broken skin, sunscald, sunburn, hail, moisture, insects, disease, or other means. Tolerances for defects shall be in accordance with the provisions of US no. 1 grade of the US Standards for Grades of Honeydew and Honeyball Type Melons.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, melons shall be packed in commercial containers which shall be clean, sound, well-filled and securely covered. Each container shall be packed so that the melons on the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill.

NATIONAL STOCK NUMBER	DESCRIPTION

MERINGUE POWDER, ADCoP

8940-00-616-0127	No. 2-1/2 size can
+ 8940-00-272-8923	No. 10 size can

Unit of Issue - CN

Shipping Unit Net Weight - No. 2-1/2 size can - 25 lb max
No. 10 size can - 24 lb max

Product Characteristics - Formulation. The meringue powder shall contain dehydrated egg albumen and powdered sugar. Optionally, the manufacturer may add one or more of the following ingredients: cornstarch, dextrose, monocalcium phosphate, flavoring materials, stabilizer and salt to the extent necessary to meet the requirements of the manufacturer's commercial product. The finished meringue powder shall be of uniform composition and color; shall be free from foreign material or odors, e.g., stale, putrid, rancid, etc., and shall not contain lumps that do not break up under light finger pressure; shall be free from salmonella. The moisture content shall not exceed 7%.

Packaging, Level C - Three pounds, ten ounces or one pound of the product shall be packaged in a no. 10 (603 by 700) size can or no. 2-1/2 (401 by 411) size can, respectively. The can shall be a commercial, round, metal, hermetically-sealed can, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Six no. 10 size cans or 24 no. 2-1/2 size cans shall be packed into a snug-fitting fiberboard box conforming to style RSC (top or end-opening), type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial shipping containers shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	MILK AND MILK PRODUCTS, CID A-A-20113, group A
8910-00-262-7306	HALF AND HALF, homogenized, type IX, class 1
8910-00-584-6435	MILK, homogenized, vitamins A and D added, type I

Unit of Issue - GL

Shipping Unit Net Weight -	Half and Half	28 PT	- 32 lb
	Milk	6 GL	- 52 lb

All raw milk for pasteurization, condensed and dried milk, finished product and the plant in which the products are processed shall comply with all applicable requirements of the "Grade A Pasteurized Milk Ordinance - 1978 Recommendations of the United States Public Health Service" or regulations substantially equivalent thereto. The raw milk for pasteurization, milk plant, and pasteurized milk and milk products each shall have a compliance rating of 90 or more as certified by a State Milk Sanitation Rating Officer and shall be listed in the "Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers." When microbiological testing is requested, it shall only be done by milk laboratories approved by Federal and State agencies and listed in the previously mentioned document.

Product Characteristics - Half-and-half (class 1) with CFR 131.180. It shall have a clean pleasing flavor; shall show no evidence of feathering or oiling-off in hot coffee; and shall be homogenized. Whole milk shall comply with 21 CFR 131.110 and shall contain 400 International Units (IU) of vitamin D per quart within limits of good manufacturing practice. When specified, each quart shall also contain not less than 2000 IU of vitamin A within limits of good manufacturing practice. The milk shall be homogenized. The milk shall have a clean pleasing flavor, but may have the following flavors to a slight degree: cooked (as appropriate for the pasteurization process), feed, or flat. It shall be free from all other objectionable flavors.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	MILK, SHELF STABLE, HOMOGENIZED, vitamins A and D added, 1/2 pint (8.000 fluid oz) or 250 ml (8.453 fluid oz), aseptically processed and packaged (UHT long shelf life) hermetically sealed in a foil laminated polyethylene coated flexible paperboard container, not more than 54 units per case, CID A-A-20113, group C
8910-01-085-5283	Type VI, class 1, (chocolate flavored)
8910-01-085-5285	Type I, milk (whole milk)
8910-01-161-4931	Type VI, class 2, (chocolate flavored lowfat), 1, 1-1/2, or 2 percent milkfat content
8910-01-161-4933	Type II or III, (lowfat milk), 1, 1-1/2, or 2 percent milkfat content

Unit of Issue - CO

Shipping Unit Net Weight - 27 lb

Product Characteristics - Shall be a shelf stable, commercially sterilized milk product that does not require refrigeration. The product shall possess a natural, clean, sweet, nutty, pleasing flavor with no objectional tastes or odors. A mild, slight heated (cooked) flavor and a slight feed flavor shall be acceptable. The color shall be a natural white or light cream color except for type III which will be a uniform chocolate brown color. There shall be no foreign material in the product nor evidence of churned fat particles, cream layer, or plug, gelatin granulation, sludge, flocculation, charred particles, whey or serum separation noted.

Packaging and Packing - Commercial aseptic packaging in a foil laminated polyethylene coated flexible paperboard container, hermetically sealed is acceptable. The foil-lined paperboard containers shall be packed in a fiberboard box conforming to style RSC, class domestic of PPP-B-636. Uniform Freight Classification or National Motor Freight Classification Rules shall apply, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8910-00-851-5310	MILK, EVAPORATED, fortified, vitamin D content increased, 6-3/4 lb can, ADCoP

Unit of Issue - CN

Shipping Unit Net Weight - No. 10 size can - 41 lb max

Product Characteristics - The product shall possess a sweet, pleasing, desirable flavor, shall be free from scorched, oxidized or other objectionable flavors and odors, shall be of uniform consistency and appearance, shall be smooth and free from fat separation, lumps, clots, gel formation, coarse-milk-solids precipitate, sedimentation and extraneous material, color shall be of a natural white or light cream, milkfat shall be not less than 7.5% and total milk solids not less than 25.5%. 25 USP units of vitamin D shall be added per fluid oz of product.

Commercial packaging - 6-3/4 pounds of product shall be packaged into a commercial metal can, size or 603 by 700, as commonly used for the product.

Commercial packing - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8910-00-126-3443	MILK, EVAPORATED, fortified 12 or 13 fluid oz net wt per can, CID A-A-20072, type 1b as modified to include 12 fluid oz cans

Unit of Issue - CN

Shipping Unit Net Weight - 43 lbs

Product Characteristics - The product shall possess a sweet, pleasing, and desirable flavor with not more than a definite cooked flavor. It shall be free from scorched, oxidized, or other objectionable tastes and odors. It shall be stabilized of uniform consistency and appearance and shall be smooth and free from fat separation, lumps, clots, gel formation, coarse milk solids precipitate or sedimentation, and extraneous material. The product shall be white to light cream in color, shall not show excessive burn-on of product to more than 75 percent of the interior walls of the can. The cans shall be free of excessive dents and distortions, rust, and other evidence of improper storage.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8910-00-616-0112	MILK, FILLED, homogenized, fortified, MIL-M-35082, type I (milk, whole), style A (plain)

Unit of Issue - CO

Shipping Unit Net Weight - N/A

Product Characteristics - The finished product shall be homogenized, fortified, possess a sweet, pleasing flavor, be free from undesirable off-flavors, and have a white or light cream color. Shall not be adulterated by the addition of preservatives, chemicals, neutralizers, or other foreign substances, except for added vitamin D when so specified, or unless specifically excluded, by the contracting officer. The finished product shall contain not less than 3.25% fat; not less than 8.25% milk solids-not-fat, and, when specified by the contracting officer, not less than 400 USP units of Vitamin D per quart.

Packaging, Level C - Commercial packaging in clean, sound containers, of the capacity specified by the requisitioner, shall be acceptable.

Packing, Level C - Containers shall be packed on end in a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636 for tropical climates.

NOTE: Product covered by this specification is intended to be used when authorized, in areas outside the limits of the continental US, or in areas where its manufacture and sale are not prohibited by law, where a sufficient supply of satisfactory fresh fluid milk from authorized sources is not available. Refrigeration (40°F. or lower, but not frozen) is necessary for the finished product between production and time of use.

NATIONAL STOCK NUMBER	DESCRIPTION
	MILK, DRY, NONFAT, CID A-A-20085
8910-00-577-4118	Instant, low heat, vitamins A and D added, 1 lb can, type IV
+ 8910-01-009-3349	Low heat, 5 pound bag, type I, class 1
+ 8910-01-009-3350	Instant, low heat, 5 pound bag, type III

Unit of Issue - LB

Shipping Unit Net Weight - 1 lb can - 24 lb max
5 lb bag - 30 lb max

Product Characteristics - The finished product shall possess a uniform white to light cream natural color; shall be reasonably free-flowing and free from lumps, except those that readily break up with very slight pressure.

Packaging, Level B - One pound of type IV product shall be filled into an open-top style, round metal can, with soldered side seam and compound-lined, double-seamed ends.

Packaging, Level C - Five pounds of type I or III product shall be packaged in commercial bags normally used for the product.

Packing, Level B - Cans. Twenty-four one-pound cans shall be packed into a snug-fitting fiberboard box, end or top-opening, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Six bags shall be packed in a shipping container. Commercial packing is acceptable providing the product is adequately protected until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	MILK, SKIM, and LOWFAT, CID A-A-20113, Group A (pasteurized)
+ 8910-00-224-5218	Type IV (skim, homogenized or unhomogenized), less than 0.5% milk fat with added vitamin A)
+ 8910-00-224-5226	Type V (skim, homogenized or unhomogenized), less than 0.5% milk fat with added vitamin A and nonfat milk solids
+ 8910-00-451-1256	Type II (lowfat, homogenized), 2.0% milk fat, plain, with added vitamin A
+ 8910-00-451-1257	Type III (lowfat w/added milk-derived nonfat solids, homogenized), 2.0% milk fat, plain, with added vitamin A and nonfat milk solids
8910-01-361-5696	Type II (lowfat, homogenized) or III (lowfat w/added milk-derived nonfat solids, homogenized), vitamins A and D added, 1% milk fat

Unit of Issue - CO

Shipping Unit Net Weight - N/A

Raw Material Requirements - The raw milk used in the preparation of skimmed and low fat milk shall be produced in localities having and enforcing milk ordinances that conform to the requirements for grade A raw milk for pasteurization as defined in the Grade A Pasteurized Milk Ordinance 1978, Recommendations of the US Public Health Service, or latest revision thereof. Only grade A dry milk products shall be used as the source of milk solids, if milk solids are used.

Product Characteristics - Product shall possess a fresh, sweet, pleasing, normal flavor, shall not possess undesirable off-flavors, and shall be homogenized or unhomogenized, depending on the product. It shall not be adulterated. However, when specified by the contracting officer, vitamin A (2,000 International Units per quart), vitamin D (400 International Units per quart), and milk solids-not-fat may be added. The milkfat content shall be as specified in item description above. The products shall be prepared and processed in accordance with 21 CFR 131.135 (lowfat milks) and 21 CFR 131.143 (Skim milks).

Packaging, Level C - The product shall be packaged in single or multi-service

containers of the capacity specified. Containers shall afford adequate and proper protection of contents.

Packing, Level C - Commercial shipping containers acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	MINCED LUNCHEON MEAT, chilled or frozen, USDA IMPS, Item No. 805
+ 8905-01-137-4662	Chilled
+ 8905-01-137-4663	Frozen

Unit of Issue LB

Ordering Data for Solicitation and Purchase Order:

* Formula (major ingredients only):

A - Pork, beef (pork is predominant)
A1 - Formula A plus nonfat dry milk
B - Pork, beef, pork heart meat
B1 - Formula B plus nonfat dry milk.

Weight Range: 5-10 lb

* Shape:

A - Rectangular (3 to 4 inches in width and depth)
B - Round (3.5 to 4.5 inches in diameter)

NATIONAL STOCK NUMBER	DESCRIPTION
8940-00-127-7297	MINCEMEAT, CANNED, 48% max moisture content, no. 10 size can, ADCoP

Unit of Issue - CN

Shipping Unit Net Weight - 45 lb max

Product Characteristics - The product shall be a good commercial product and have a good brown mincemeat color and a good typical mincemeat flavor and odor which takes into consideration a proper balance between fruit ingredients, spices, and vinegar. The fruit product shall not be gummy and the prepared fruit ingredients shall maintain their shape reasonably well to the extent that the individual fruits can be identified as separate and discrete units in the finished product. Shall be free from dirt, grit or other foreign material.

Commercial Packaging - Seven pounds, 8 ounces of the product shall be packaged into a 603 by 700 size can. Cans shall be open-top style, round, metal, enameled inside body with enameled inside ends, with soldered side seam, double-seamed ends, with or without commercial exterior coating. Cans shall be vacuum packed.

Commercial Packing - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

Export Packaging - Same as commercial packaging.

Export Packing - Six no. 10 size cans shall be packed into a snug-fitting fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
8925-00-125-9454	MOLASSES, U.S. Standards for Grades, liquid, US Grade A or B, no. 2-1/2 size can

Unit of Issue - CN

Shipping Unit Net Weight - 56 lb max

Product Characteristics - Sugarcane molasses shall be the clean, sound, liquid product obtained by evaporating the juice of sugarcane and the removal of all or any part of the commercially crystallizable sugar.

Grade A. Product shall possess a good flavor, meaning a flavor and odor characteristic of first centrifugal molasses of fancy quality; shall possess a good color, meaning bright and typical of molasses properly prepared and processed from sound, well-matured sugarcane, and equal to or lighter in color than USDA permanent glass color standard no. 1 for sugarcane molasses; shall be practically free from defects, meaning the appearance and edibility of the product are not affected by the presence of harmless extraneous material which may be in suspension or deposited as sediment in the container.

Grade B. Product shall possess a reasonably good flavor, meaning a flavor and odor characteristic of second centrifugal molasses of choice quality; shall possess a reasonably good color, meaning reasonably bright and equal to or lighter in color than USDA permanent glass color standard no. 2 for sugarcane molasses; shall be reasonably free from defects, meaning that the appearance and edibility of the product are not materially affected by the presence of harmless extraneous material which may be in suspension or deposited as sediment in the container. Determination of grade and conformance to requirements for Brix, sugar, ash and sulfites shall be in accordance with the US Standards for Grades of Sugarcane Molasses.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Two pounds 5 ounces of the product shall be packaged in a 401 by 411 size can. Can shall be hermetically-sealed, open-top style, round metal, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-01-228-1570	MUFFIN MIX, bran, 5 lb pg, CID A-A-20181, type V, style 2

Unit of Issue - PG

Shipping Unit Net Weight - N/A

Product Characteristics - Bran muffin mix shall be prepared from either enriched bleached flour or enriched brominated flour (niacin, iron, thiamine mononitrite, riboflavin), sugar, wheat bran, hydrogenated vegetable oil (cottonseed, soybean, palm, or combinations), U.S. Extra Grade dry whey, dried molasses or dried honey, baking soda, salt, dried egg whites or dried egg yolks, sodium acid pyrophosphate or sodium aluminum phosphate, or soy flour. Optional ingredients may be added as dextrose, sodium caseinate, maltodextrin, wheat starch, monocalcium phosphate. The finished product mix shall contain not more than 9.0 percent moisture by weight. When baked in a pan (2 ounce units, #20 dipper), according to commercial directions, the muffins shall peak to a smooth convex point without forming "noses", possess a firm browned crust with a uniform internal structure free of tunnels. The product shall be free of gumminess and shall possess the flavor of a typical baked bran muffin, free of off flavors and odors.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-01-155-9428	MUFFINS, fresh or frozen, plain, bran, fruit, spice, cornmeal, or nut or any combination, round or loaf shape, ADCoP

Unit of Issue - LB

Shipping Unit Net Weight - N/A

<u>Product Characteristics</u> - Fresh or frozen, as specified:
Type - Plain, bran, corn, fruit (blueberry, apple, strawberry, cranberry, or banana), nut, or spice, as specified.
Weight (each) - 1-1/2 to 4-1/2 ounces, as specified.

Muffins shall be prepared by baking a chemically leavened dough, made by moistening enriched flour with water and with one or more of the optional ingredients approved for use by the Federal Food, Drug, and Cosmetic Act. Muffins shall include mold inhibitors of proper levels as allowed by the Federal Food, Drug, and Cosmetic Act.

Finished Muffins:
- Shape shall be either cupcake style or rectangular style.
- Top shall have a rounded pebbled surface and may be sugar dusted.
- Color of muffin surface shall be typical of the type of muffin.
- Muffin interior shall have a creamy white, slightly yellow, slightly blue, or caramel to moderate dark brown color.
- Shall have a slightly moist, light, and tender crumb.
- Shall have an even distribution of nuts or fruit throughout the crumb, when applicable.
- Shall have a pleasing flavor with no hint of rancid, musty, off-flavors or odors.
- Shall be evenly baked without evidence of scorching or burning.
- Shall not contain spots of unbaked flour on the bottom.
- Fresh muffins shall be delivered within 24 hours after baking except that on regular scheduled non-bake days, the muffins shall be delivered within 48 hours after baking.
- Frozen muffins shall have been placed in a freezer within 6 hours after baking and frozen to $0^{o}F$ or lower.
- Frozen packaged muffins shall not be older than 90 days at time of delivery and shall not have exceeded $0^{0}F$ at any time during storage and delivery.

<u>Packaging and Packing</u> - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	MUSHROOMS, CANNED, white, U.S. Standards for Grades
8915-00-551-0340	Sliced whole, sliced button, or random sliced whole, US Grade A or B, 8Z mushroom size can, 0.500 lb DW, color type (a), style (c), (d), or (e)
8915-00-935-6629	Stems and pieces, US Grade A or B, 16 oz jumbo size can, 1.000 lb DW, color type (a), style (f)

Unit of Issue - CN

Shipping Unit Net Weight - 8Z mushroom size can - 12 lb max (DW)
16 oz jumbo size can - 39 lb max (DW)

Product Characteristics - Sliced whole: Consists of units which have been sliced from whole mushrooms so that in 80% or more, by weight, of all the units the direction of the slice is approximately parallel to the longitudinal axis of the stem; and not more than 5% by weight, of all the units may be detached portions of the stems. Sliced buttons: Consists of units which have been sliced from button mushrooms so that in 90% or more, by weight, of all the units the direction of the slice is approximately parallel to the longitudinal axis of the stem. Stems and pieces: Consists of units which do not conform to any other styles and are predominantly cut or broken portions of the caps and stems and may contain units of any other styles. Random sliced whole: Consists of units which have been sliced from whole mushrooms in a random manner so that the direction of the slice may materially deviate from approximately parallel to the longitudinal axis of the stem; and not more than 15% by weight, of all the units may be detached portions of the stem. US Grade A: Possesses similar varietal characteristics, a normal flavor and odor, a good color, is practically uniform in size and shape, or, within limits prescribed, may be fairly uniform in size and shape; is practically free from defects, and possesses a good character. US Grade B: Possesses similar varietal characteristics, a normal flavor and odor, a fairly good color, is fairly uniform in size and shape, or, within the limits prescribed may fail to meet requirements for uniformity of size and shape, is fairly free from defects, and possesses a fairly good character.

The determination of requirements as to type, style and grade shall be in accordance with the applicable grade of the US Standards for Grades of Canned Mushrooms.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Not less than 8.0 ounces (DW) shall be packaged into an 8Z mushroom size can (300 by 400). Not less than 16 ounces (DW) shall be packaged into a 16 oz jumbo size can (307 by 510). Cans shall be round, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Twenty-four cans of product shall be packed into a snug-fitting fiberboard shipping container, style RSC, top or end opening, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8915-00-935-6804	MUSHROOMS, FRESH, US No. 1 Grade, small, medium, or large, US Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of fresh mushrooms of similar brown or white varietal characteristics which are mature, at least fairly well-shaped, well-trimmed, free from open veils, disease, spots, insect injury and decay, and from damage by any cause. As specified by the requisitioner, size shall be specified in terms of diameter and unless otherwise specified, shall meet the requirements of one of the following size classifications; (1) small to medium - up to 1-5/8 inches in diameter; (2) large - over 1-5/8 inches in diameter. Tolerances for defects and off-size shall be in accordance with US no. 1 grade of the US Standards for Grades of Mushrooms.

Packaging, Level C - Five, 6, 7, or 8 ounces or one pound of product of the size and color specified by the contracting officer shall be packaged into window or plain cartons or open-work, plastic baskets.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, mushrooms shall be packed in commercial containers which shall be clean, sound and securely covered. Each container shall be packed so that the mushrooms on the shown face shall be reasonably representative in size and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Alternatively, 4 quarts or 12 quarts of the product of the size and color specified by the contracting officer shall be packed directly into a Climax basket.

NATIONAL STOCK NUMBER	DESCRIPTION
	MUSTARD, PREPARED
8950-01-364-7355	Any style, 8 to 16 oz jar, ADCoP
8950-01-074-4920	Light, (salad style), 2 lb glass jar, CID A-A-20036
8950-00-616-5474	Light, (salad style), colored yellow w/turmeric, mild, mellow taste w/little bite, 1/3 oz boat or cup, or 1/5 oz min individual serving size bag, CID A-A-20036
8950-00-543-7698	Light, (salad style), No. 2-1/2 size can, CID A-A-20036
+ 8940-01-344-0302	Low sodium, less than or equal to 5 mg sodium per serving, 18 calories per serving, 12 gm per serving, ADCoP

Unit of Issue - JR; HD; CN

Shipping Unit Net Weight - JR - 24 lbs (12 jars)
HD - 6 lbs (200 units)
CN - 42 lb max (24 cans)

Product Characteristics:

CID A-A-20036- Prepared mustard shall be smooth textured, light mustard (also known as Salad style). The prepared mustard shall be manufactured from ground yellow (white) mustard, Brassica hirta Moench, together with vinegar, turmeric, and with or without the addition of sweetening agents, salt, and spices. Added gums or artificial colors are not permitted. The prepared mustard shall contain no added starch-bearing material other than turmeric (Alleppey type), ginger, and black pepper; shall be free of hulls in excess of natural seed content; and meet the following requirements: Titratable acidity (as acetic acid) 3.0 to 4.0 percent, Salt 2.5 to 3.5 percent, and Total Solids, not less than 16 percent.

ADCoP - shall be of high commercial grade.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	NECTAR, CANNED, CID A-A-20118
8915-00-299-1351	Apricot, 5-1/2 to 6 oz can
+ 8915-00-197-8653	Peach, unfortified, 5-1/2 to 6 oz can
+ 8915-00-197-8656	Pear, unfortified, 5-1/2 to 6 oz can
+ 8915-00-194-1339	Apricot, unfortified, 46 oz can
+ 8915-00-082-6183	Peach, w/vitamin C, 46 oz can
+ 8915-00-082-6182	Pear, w/vitamin C, 46 oz can

Unit of Issue - CN

Shipping Unit Net Weight - 5-1/2 to 6 oz can - 18 lb max
46 oz can - 33 lb max

Product Characteristics - The nectars shall be prepared by blending fruit, water, sweeteners, and optional ingredients to produce a viscous liquid. The fruit ingredient shall be produced from ripe, sound fresh fruit of the varieties commonly used for this product, or concentrates prepared therefrom. Sweetening ingredients used shall be sugar, invert sugar syrup, dextrose, corn syrup, dried corn syrup, glucose syrup, or other commercially acceptable sweetener. Optional ingredients shall be lemon juice, citric acid, malic acid, fumaric acid, or ascorbic acid. Acetic acid or vinegar shall not be used. When required in the solicitation or contract, the product shall be fortified with vitamin C. Nectars shall possess a pleasing flavor typical of the type of fruit specified, and have good characteristic color, free from any slight brown or dull color due to scorching or other causes. The product shall be practically free from defects and scorched, green or other undesirable flavor and odors. The fruit ingredients shall contain finely divided insoluble fruit solids, but shall not contain seed, pits, or foreign substances. The nectars shall have a smooth texture and the consistency shall be such as to flow freely.

The product shall be packed in hermetically sealed containers and shall be sufficiently processed by heat to assure adequate sterilization. The canned nectars shall be cooled prior to stacking to prevent scorching.

Analytical requirements.

The apparent viscosity of the products shall be such that the time of flow is not less than 30 seconds. In addition, the nectars shall conform to the following:

Type	Soluble Solids (Degrees Brix)	pH	Total Acidity (Range) (g/100 ml juice) (Calculated as anhydrous citric acid)
Apricot	14° - 16°	3.9 - 4.0	0.3 - 0.6
Pear	13° - 16°	3.9 - 4.0	0.1 - 0.5
Peach	13° - 16°	3.9 - 4.0	0.2 - 0.5

Analytical methods (Official Methods of Analysis of the AOAC).

TEST	CHAPTER	METHOD
Total Acidity (Range)	Beverages: Nonalcoholic and Concentrates	Total Acidity Official Final Action (Calculated as anhydrous citric acid)
Soluble Solids	Fruit and Fruit Products	Soluble Solids by Refractometer
pH	Microbiological Methods	By pH meter
Apparent Viscosity	Fruit and Fruit Products	Apparent Viscosity (Consistency)

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-238-7120	NECTARINES, FRESH, US No. 1 Grade, US Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of nectarines of one variety which are mature but not soft or overripe, which are well-formed, clean and free from decay, broken skins which are not healed, worms, worm holes, and free from injury caused by split pit and free from damage caused by bruises, growth cracks, hail, sunburn, sprayburn, scab, bacterial spot, scale, scars, russeting, other disease, insects, or mechanical or other means. At least 75% of the nectarines in any lot shall show some blushed or red color, except that there are no color requirements for the John Rivers variety in this grade. Tolerances for defects and color shall be in accordance with the provisions of US no. 1 Grade of the US Standards for Grades of Nectarines.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, nectarines shall be packed in commercial containers which shall be clean, sound, well-filled and securely covered. Each container shall be packed so that the nectarines on the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled, but the contents shall now show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	NEW ENGLAND BRAND SAUSAGE, chilled or frozen, USDA IMPS, Item No. 812
+ 8905-01-138-3851	Chilled
+ 8905-01-138-3852	Frozen

Unit of Issue LB

Ordering Data for Solicitation and Purchase Order:

* Size: 3.5 to 4.5 inches in diameter

* Weight Range: 5-10 lbs

NATIONAL STOCK NUMBER	DESCRIPTION
8945-01-134-3345	NON-STICK COOKING SPRAY, liquid, blended, consisting of but not limited to vegetable oils, lecithin, and beta-carotine, used for pan coating, 6 oz spray bottle, ADCoP

Unit of Issue - BT

Shipping Unit Net Weight - N/A

Product Characteristics - Shall be of high commercial grade. The product shall have a clean, fresh flavor, and free from objectionable flavors or odors.

Packaging and Packing - Commercial Packaging and Packing is acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-00-126-3388	NOODLES, egg, ribbon-shaped or bow-shaped, regular cooking, enriched, 5 or 10 lb box, CID A-A-20063

Unit of Issue - LB

Shipping Unit Net Weight - 20 lb

Product Characteristics - Egg noodles shall consist of dried ribbon-shaped or bow-shaped units of dough made from durum flour, together with egg products and moistening ingredients of high quality. Egg products used in egg noodles shall be prepared under the supervision of U.S. Department of Agriculture's Egg Products Inspection Program.

The approximate dimensions of noodles shall be as follows:

Ribbon-shaped noodles	Bow-shaped noodles Small	Bow-shaped noodles Large
Width - 1/4 ± 1/16 inch	-----	1-1/4 ± 1/16 inch
Thickness - 0.033 ± 0.005 inch	0.031 ± .001	0.037 ± .001 inch
Length - 2-1/2 ± 1/2 inch	5/8 ± 1/16 inch	1-1/2 ± 1/16 inch

Analytical requirements.

When tested in accordance with the "Official Methods of Analysis of the Association of Official Analytical Chemists (AOAC)", all egg noodles shall conform to the following analytical specifications:

Moisture	-	13.00 percent maximum
Ash 1/	-	0.98 percent maximum
Protein 1/	-	13.00 percent maximum
Egg Solids 2/	-	5.50 percent maximum

1/ Percent of ash and protein shall be calculated on a moisture-free basis.

2/ The percent egg solids shall be determined by the AOAC Method, Chapter: Cereal Foods, Section: Wheat Flour, Methods: Lipids-Official Final Action and Lipid Phosphorus - Official Final Action. The Standard of Identity for Egg Noodles requires a minimum of 5.5 percent egg solids. Egg noodles shall contain not less than the following amounts of lipid phosphorus:

Egg noodles prepared with egg yolk solids - 0.136 percent
Egg noodles prepared with whole egg solids - 0.101 percent

Enrichment.

All egg noodles shall be enriched so that one pound of product shall contain not less than the minimum and not more than the maximum amount required by the U.S. Standard of Identity for Enriched Noodle Products, as stated below:

	Minimum	Maximum
Thiamine	4.0 mg	5.0 mg
Riboflavin	1.7 mg	2.2 mg
Niacin	27.0 mg	34.0 mg
Iron	13.0 mg	16.5 mg

Packaging and Packing - 5 or 10 pounds of product shall be packaged in a paperboard box in accordance with good commercial practice; four 5-pound or 2 ten-pound packages shall be packed in fiberboard containers in accordance with National Motor Freight Classification or Uniform Freight Classification, as applicable, except that metal fasteners shall not be used in the final closure of fiberboard boxes.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-00-222-0601	NOODLES, CHOW MEIN, CID A-A-20112, no. 10 size can

Unit of Issue - CN

Shipping Unit Net Weight - 9 lb max

Product Characteristics - Chow mein noodles shall consist of units of dough made from durum and high gluten flours, water, and salt. Baking powder may be used as an optional ingredient. The product shall be processed in vegetable oil shortening with an Active Oxygen Method (AOM) not less than 100 hours prior to its first use. The finished product shall be crisp, free from bitter, musty, rancid, charred, or other uncharacteristic odors and flavors. The chow mein noodles shall contain not more than 3.0 percent moisture. Not more than 10 percent of the finished product shall have a length of less than 1 inch. The finished product shall be free from heat-damaged or discolored units.

Commercial Packaging - Twenty-four ounces of product shall be packaged into a size 603 by 700 metal can. The can shall be hermetically sealed under an atmosphere of nitrogen or under sufficient vacuum so the oxygen content in the can does not exceed 2 percent.

Commercial Packing - Cans shall be packed in fiberboard boxes complying with Uniform Freight Classification or National Motor Freight Classification, as applicable.

Export Packaging - Twenty-four ounces of product shall be packaged in a size 603 x 700 open-top style, round, metal can. The can shall have a soldered or welded side seam and compound-lined, double-seamed ends. Cans shall have tinplating weights of minimum 0.20 pounds per base box. Alternatively, can ends may be fabricated from ECCS plate, enameled both inside and out. The cans shall be hermetically sealed under an atmosphere of nitrogen or under sufficient vacuum so the oxygen content in the can does not exceed 2 percent.

Export Packing - Six cans of product shall be packed in a fiberboard box constructed, closed, and reinforced in accordance with Grade V3c, V3s or V4s of Fed PPP-B-636. Reinforcement shall be limited to nonmetallic strapping or pressure-sensitive adhesive, filament-reinforced tape.

NATIONAL STOCK NUMBER	DESCRIPTION
8925-00-128-0565	NUTS, MIXED, SHELLED, w/ or w/o peanuts, roasted, salted, 4 lb, no. 10 size can, CID A-A-20164, type I or II, style 1

Unit of Issue - CN

Shipping Unit Net Weight - 24 lb max

Type I (composition):

Component	Percent (by weight) Not less than	Not more than
Cashews	45	55
Pecans	18	22
Almonds	13	17
Filberts	4	6
Brazil nuts	8	10
Salt (coating)	0.5	2.0

Type II (composition):

Component	Percent (by weight) Not less than	Not more than
Cashews	30	40
Pecans	20	24
Almonds	15	19
Filberts	4	6
Brazil nuts	8	10
Peanuts, Virginia, extra large	8	10
Salt (coating)	0.5	2.0

Product Characteristics - Shall be crisp, palatable, and free from bitter, musty, sour, rancid, sprouty, or other undesirable tastes and odors. Salt shall be evenly distributed throughout the nuts, and the surface of the nuts shall show no excessive caking of salt. The nuts shall not be excessively coated with oil, and the blanched nuts (filberts and Virginia peanuts) shall be bright. Roasting oil shall be refined vegetable oil. The oil shall be thoroughly refined deodorized, and free from rancidity and objectionable flavor. In addition, the roasting oil shall be stabilized with suitable antioxidants. If used, the salt shall be of Food Chemicals Codex purity, white refined sodium chloride with or without anticaking agents, free from extraneous matter, and may be treated with antioxidants. Iodized

salt shall not be used. If the salt does not have antioxidants, dressing oil shall be treated with antioxidants. Cereal adjuncts shall be food starch, modified starch, dextrin, and gum, which may be used as a binder or filler. In addition, the product may contain spices, paprika, natural flavors, or yeast to produce a desirable finished product. The product shall be free of mildew stains, husks, filth, or other extraneous matter. For type I, not more than 17% by weight, of the nuts in the mix may be broken, provided not more than 4%, by weight, consist of small pieces. For type II, not more tan 18%, by weight, of the nuts in the mix may broken, provided not more than 4%, by weight, consist of small pieces. A small piece is defined as any piece less than 1/4 nut.

Packaging, Level A - Four pounds of the product shall be filled into an open-top style, round, coated metal can, with soldered side seams and compound-lined, double-seamed ends. When the can is vacuum sealed, the body shall be beaded. Cans shall be hermetically-sealed.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B - Six no. 10 size cans of product shall be packed on end into a fiberboard box, top-opening or end-opening, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Six cans of product shall be packed into a snug-fitting fiberboard shipping container, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	NUTS, MIXED, UNSHELLED, US No. 1 Grade
8925-01-137-8538	1 lb bag, 24 bags per shipping container
8925-00-223-5852	35% English walnuts, 20% Brazil nuts, 20% pecans, 15% almonds, and 10% filberts, 50 lb bag (not for use in Japan or its possessions)

Unit of Issue - 1 lb bag BG
- 50 lb bag LB

Shipping Unit Net Weight - 1 lb bag - 24 lbs
- 50 lb bag - 50 lbs

Product Characteristics:

Almonds, US No. 1 Grade: Shall be of similar varietal characteristics and free from loose extraneous and foreign material; are clean, fairly bright, fairly uniform in color, and free from damage caused by discoloration, adhering hulls, broken shells or other means. The kernels are well dried, free from decay, rancidity, mold, gum, skin discoloration, shriveling, brown spot or other means.

Brazil Nuts, US No. 1 Grade: Consists of well cured whole nuts which are free from loose extraneous and foreign material, clean and free from damage caused by splits, breaks, punctures, oil stain, mold or other means, and contain kernels which are reasonably well developed, free from rancidity, mold, decay, and from damage caused by insects, discoloration, or other means.

Filberts, US No. 1 Grade: Shall be of similar type and dry. The shells shall be well formed, clean and bright and free from blanks, broken or split shells; free from damage caused by stains, adhering husk or other means. Kernels shall be reasonably well developed, not badly misshapen, free from rancidity, decay, mold, and insect injury; free from damage caused by shriveling and discoloration, or other means.

Pecans, US No. 1 Grade: Consists of nuts that are free from loose, extraneous, or foreign material, with shells that are fairly uniform in color free from damage by any cause and kernels that are free from damage by any cause.

Walnuts, US No. 1 Grade: Consists of nuts in shells which are dry, practically clean, bright, and free from splits, injury by discoloration, and free from damage caused by broken shells, perforated shells, adhering hulls, or other means. The kernels are well dried, free from decay, dark discoloration, rancidity, and free from damage caused by mold, shriveling, insects, or other means.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8915-00-007-5308	OKRA, CANNED, no. 10 size can, US Grade A, unfermented, whole or cut, US Standards for Grades

Unit of Issue - CN

Shipping Unit Net Weight - 38 lb max

Product Characteristics - Whole. Consists of whole pods of okra with stems removed and with or without the caps removed. Cut. Consists of pods of okra with the caps and stems removed, which have been cut transversely into pieces.

Grade A. Possesses similar varietal characteristics, a normal flavor, a good color, is practically uniform in size, is practically free from defects, and possesses a good character. Determination of requirements as to type, style and grade shall be in accordance with grade A of the US Standards for Grades of Canned Okra.

Packaging and Packing, Fed PPP-C-29

Packing, Level C - Not less than 60.0 ounces (DW) of either the whole style or the cut style shall be packaged in a no. 10 size can. Cans shall be round, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Six no. 10 size cans of product shall be packed into a snug-fitting, fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Product shall be packed into a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8915-00-935-6805	OKRA, FRESH, US No. 1 Grade, US Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of pods of okra of similar varietal characteristics which are fresh, tender, not badly misshapen, free from decay, and from damage caused by dirt or other foreign matter, disease, insects, mechanical or other means. Tolerances for defects shall be in accordance with the provisions of US No. 1 Grade of the US Standards for Grades of Okra.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed in a fiberboard box or into a wood-wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, okra shall be packed in commercial containers which shall be clean, sound, well-filled and securely covered. Each container shall be packed so that the okra on the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	OKRA, FROZEN, 2 to 5 lb pg, US Standards for Grades
+ 8915-00-935-6806	Whole, US Grade A
8915-00-252-3785	Cut, US Grade A or B

Unit of Issue - LB

Shipping Unit Net Weight - 40 lb max

Product Characteristics - Whole. Consists of trimmed whole pods of any length, which may possess an edible portion of the cap. Cut. Consists of trimmed whole pods, which may possess an edible portion of the cap, and which have been cut transversely into pieces of approximate uniform length. US Grade A. Shall possess similar varietal characteristics in both styles, a good flavor and odor, and a good character; be practically free from defects; and, within the limits prescribed in the US Standards for Grades of Frozen Okra, shall possess a good color or a reasonably good color.
US Grade B. Shall possess similar varietal characteristics, a normal flavor and odor, in the whole style and may or may not possess similar varietal characteristics in the cut style; a reasonably good color; be reasonably free from defects, and possess a reasonably good character.

Determination of requirements as to grade shall be in accordance with the applicable US grade of the US Standards for Grades of Frozen Okra.

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - Two to 5 pounds of the product shall be packaged in cartons which shall be overwrapped and completely heat-sealed. Alternatively, the product may be enclosed in a heat sealable bag and the sealed bag enclosed in a carton. If a bag is used, the carton need not be overwrapped. The overwrapping or bag materials shall be plastic film or waxed paper. Alternatively, the carton may be a seal end carton.

Packaging, Level C - Commercial packaging of 2 to 5 pounds in cartons shall be acceptable.

Packing, Level B - Not more than 40 pounds of the product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	OLIVES, U.S. Standards for Grades
8950-00-127-3108	Type I (green), style (a) (whole, unpitted), size no. 2 (medium) through no. 8 (colossal) avg count per lb), US Grade A or B, 1 qt jar, 1.313 lb DW
+ 8950-00-851-5291	Type I (green), style (c) (pitted, stuffed w/ pimiento), size no. 5 (mammoth), US Grade B, 1 gal jar
+ 8950-00-127-3110	Type II (ripe), style (a) (whole, unpitted), size medium, US Grade B, no. 10 size can
8950-00-143-0925	Type II (ripe), style (a) (whole, unpitted), or (b) (whole, pitted), medium, large, or extra large, US Grade A or B, no. 300 size can, 0.416 lb DW (0.894 or 0.938 lb net wt)
8950-00-450-0016	Type II (ripe), style (e) (sliced), US Grade A or B, no. 300 size can, 0.406 lb DW

Unit of Issue - CN or JR

Shipping Unit Net Weight - No. 300 size can - 11 lb max
1 quart jar - 16 lb max
1 gallon jar - 27 lb max
No. 10 size can - 42 lb max

Product Characteristics - Olives shall be prepared from clean, sound, properly prepared olives, and, unless otherwise specified by the contracting officer, shall be of the latest pack. Unless otherwise specified by the contracting officer, olives shall be of the Barouni, Mission, Manzanillo (including Fina Manzanilla), Sevillano (including Gordal Sevillana), Ascalano, or Carrasquena varieties.

Canned ripe olives are prepared from properly matured olives which have first been properly treated to remove the characteristic bitterness, are packed in a solution of sodium chloride, with or without spices, and are sufficiently processed by heat to assure preservation of the product in hermetically-sealed containers. Ripe type olives are those which have been treated and oxidized in processing to produce a typical dark brown to black color.

Sliced ripe olives consist of parallel slices of fairly uniform thickness prepared from pitted olives.

Green olives are completely fermented and cured fruit which has been prepared from fruit of suitable maturity and variety that has been properly treated to partially remove the characteristic bitterness. The cured olives and the brine packing media have a pH of not more than 4.00 and a sodium chloride content of not less than 8.0%. Not more than a trace of reducing sugars may be present.

Determination of types, styles, sizes, fill of container, counts and grades shall be in accordance with the applicable US Standards for Grades of Green Olives or US Standards for Grades of Canned Ripe Olives (and lot inspection and certification tolerances applicable thereto as set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables and Related Products) in effect on the date of invitation of bids.

Packaging, Level C - Glass jars. The type I product (green olives) shall be packaged into 1-quart or 1-gallon commercial glass jars and closed with one of the following caps:

(a) A continuous thread milled cap with curled edge, coated inside with an enamel suitable for the product.

(b) A hermetic, friction-type, side seal closure cap with pry-off feature, coated inside with an enamel suitable for the product. The filled and sealed jar shall have a vacuum of not less than 5 inches.

(c) A vacuum twist-off closure cap, coated inside with an enamel suitable for the product. The filled and sealed jar shall have a vacuum of not less than 5 inches.

Cans, Fed PPP-C-29. The type II product (ripe olives, whole or sliced) shall be packaged into a no. 300 size can or no. 10 size can, as applicable. The can shall be a round, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Glass jars, Fed PPP-G-460. Twelve one-quart jars or four one-gallon jars shall be packed into a snug-fitting, fiberboard box, style RSC or CSSC, type CF, class domestic, grade 175 of Fed PPP-B-636. The boxes shall be provided with pads and partitions, except that pads are not required when CSSC boxes are used. When specified by the contracting officer, W5c fiberboard boxes conforming to Fed PPP-B-636 shall be used.

Cans, Fed PPP-C-29. Six no. 10 size cans or twenty-four no. 300 size cans shall be packed into a snug-fitting, fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Glass jars, Fed PPP-G-460. Commercial packing shall be acceptable. Cans, Fed PPP-C-29. Shall be packed into a snug-fitting, fiberboard shipping container, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-442-2717	ONIONS, CANNED, whole, small, US Grade A, no. 10 size can, 3.938 lb DW, U.S. Standards for Grades

Unit of Issue - CN

Shipping Unit Net Weight - 24 lb max (DW)

Product Characteristics - No. 10 size can. 100 to 199 count, inclusive, per can. US Grade A. Product possesses similar varietal characteristics, a normal flavor, a good color, is practically free from defects, is practically uniform in size and shape, and possesses a good character. Determination of requirements as to size and grade shall be in accordance with the provisions of the US Standards for Grades of Canned Onions.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Not less than 63 ounces (DW) shall be packaged in a no. 10 (603 by 700) size can. Can shall be round, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating.

Packing, Level B - Six no. 10 size cans shall be packed into a snug-fitting, fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial shipping containers shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-128-1179	ONIONS, DEHYDRATED, white, chopped, w/o desiccant, no. 10 size can, Official Standards and Methods of the American Dehydrated Onion and Garlic Association (ADOGA)

Unit of Issue - CN

Shipping Unit Net Weight - 15 lb

Product Characteristics - The finished product and packages shall be free from insect infestation and shall meet the requirements of the Official Standards and Methods of the American Dehydrated Onion and Garlic Association ADOGA). The rehydrated product shall possess a good flavor and odor, characteristic, pungent and free from any objectionable flavors or odors, and shall possess a good, tender, fleshy texture similar to that of fresh onions.

Packaging and Packing - Six cans of commercially packaged product and packing in commercial shipping containers is acceptable provided the product is adequately protected until delivery to receiving activity. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8915-00-128-1171	ONIONS, DEHYDRATED, white, sliced, w/o desiccant, no. 10 size can, Official Standards and Methods of the American Dehydrated Onion and Garlic Association (ADOGA)

Unit of Issue - CN

Shipping Unit Net Weight - 11 lb max

Product Characteristics - The product and packages shall be free from insect infestation and shall comply with the following for the dehydrated product; the moisture content of the packaged dehydrated product shall not exceed 4%, by weight. Not less than 15%, by weight, shall be retained on a US Standard 0.265 inch sieve, and not more than 5%, by weight, shall pass through a US Standard No. 12 sieve. The hot water insoluble solids shall not exceed 20%. The color of the dehydrated onions shall be free of yellow.

Rehydrated product shall possess a good flavor and odor, characteristic, pungent and free from any objectionable flavors or odors, and shall possess a good, tender, fleshy texture similar to that of fresh onions.

Packaging, Level C - Not less than 1 pound 12 ounces of style 3 product shall be packaged into a no. 10 (603 by 700), open-top style, round, hermetically-sealed metal can with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Six cans of product shall be packed into a snug-fitting, fiberboard box, top or end-opening, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, W5c or W5s of Fed PPP-B-636.

Packing, Level C - Commercial fiberboard shipping container shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	ONIONS, DRY, ready-to-use, peeled, CID A-A-20193, type I, II, or III
8915-00-228-1947	Style 1 (whole), color B
+ 8915-00-470-2345	Style 2 (sliced), color A or B
+ 8915-00-470-2346	Style 3 (diced), color A or B
+ 8915-01-030-3474	Style 4 (chopped), color A or B

Unit of Issue - LB

Product Characteristics:

TYPES: In accordance with applicable standards.

Type I - Bermuda-Granex-Grano
Type II - Creole
Type III - Other than Bermuda-Granex-Grano and Creole, such as sweet Spanish or Globe

COLORS: Color A - White
Color B - Yellow
Color C - Red

STYLES:

Style 1 - Whole. Consists of onions which shall be mature, single bulbs, well or fairly well-shaped and free from splits.

Style 2 - Sliced. Consists of onions which have been sliced perpendicular to the longitudinal axis. The slices shall be 3/16 ± 1/16 inch thick.

Style 3 - Diced. Consists of onions which have been diced into pieces 1/4 ± 1/8 inch in each dimension.

Style 4 - Chopped. Consists of onions which have been chopped into pieces 1/8 ± 1/16 inch in each dimension.

The onions shall have been washed and trimmed so that resultant product is free from outer dry scales, soil, tops, roots, decay, disease, insect injury, seed stems which are tough or woody or more than 1/4 inch in diameter, stains or discolorations, sprouts, cracked fleshy scales (on whole onions) and shall not be soft, mushy or sticky. In addition, the finished product shall be free from any other defect or defects which materially detracts from its edibility

or appearance. Prepared onions shall be kept under refrigeration to maintain quality. Unless otherwise recommended, temperatures greater than 32^0F but not more than 40^0F are recommended.

Packaging, Level C - One pound of onions shall be packaged in a polyethylene bag in accordance with good commercial practice.

Packing, Level C - Twenty five pounds of packaged product shall be packed in fiberboard boxes complying with the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	ONIONS, DRY, US No. 1 Grade, US Standards for Grades
8915-00-616-0200	2 in. min dia for 70% or more, any variety except Sweet Spanish
8915-00-616-0199	3 in. min dia, Sweet Spanish
8915-01-322-4684	3 in. min dia, red

Unit of Issue - LB

Product Characteristics - Consists of onions of similar varietal characteristics which are mature, fairly well-shaped, free from doubles, bottlenecks, decay (soft rot for Creole type), wet sunscald (except Creole type) and from damage caused by sprouting (except Creole type), moisture (except types other than Bermuda-Granex-Grano), splits, seedstems, roots, sunburn, dry sunscald (sunscald only for Creole type), dirt or staining, or other foreign matter, disease, insect, mechanical (except types other than Bermuda-Granex-Grano) or other means.

In addition, Creole onions shall be free from damage caused by tops and cuts; types other than Bermuda-Granex-Grano shall be firm, free from scallions and from damage caused by tops, freezing, peeling, cracked flaky scales and watery scales.

Tolerances for defects, size (and peeling for onions other than Bermuda-Granex-Grano or Creole types) shall be in accordance with the provisions of the applicable US No. 1 grade of the US Standards for Grades of Bermuda-Granex-Grano Type Onions, the US Standards for Grades of Creole Onions, or the US Standards for Grades of Onions (Other than Bermuda-Granex-Grano and Creole Types).

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, onions shall be packed in commercial crates, cartons, or sacks, which shall be clean, sound, well-filled and securely nailed, wired, closed or covered. Each container shall be packed so that the onions in the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be tightly-packed and well-filled, but shall not show excessive or unnecessary bruising because of overfill.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-477-8418	ONIONS, GREEN, FRESH, small or medium, ready-to-use, CID A-A-20190, size I or II

Unit of Issue - LB

Product Characteristics - Green onions shall be only the commonly cultivated green onions (*Allium cepa*) which shall be cleaned by washing thoroughly with potable water to remove soil and sorted to remove any that are diseased or otherwise damaged. The roots shall be removed, and the bulbs well trimmed in accordance with good commercial practice. Onions shall be free from decay, soil and foreign materials.

Sizes: I- Small (1/4 to 1/2 inch in diameter)
II- Medium (1/2 to 1 inch in diameter)

Unless otherwise specified, all of the tops shall be evenly clipped, trimmed onions shall be not more than 12 inches nor less than 8 inches.

The finished product shall be kept under refrigeration to maintain quality. Unless otherwise recommended, temperatures greater than 32^{0}F but not greater than 40^{0}F are recommended.

Packaging - Five pounds of green onions shall be packaged in a polyethylene bag in accordance with good commercial practice.

Packing - Forty pounds of packaged product shall be packed in fiberboard boxes complying with the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-127-7999	ONIONS, GREEN, fresh, medium, US No. 1 Grade, 1/2 in. to 1 in. dia, US Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of green onions which are fairly well-formed, firm, young and tender, fairly-clean, free from decay, and from damage caused by seedstems, roots, foreign material, disease, insects, mechanical or other means. The bulbs shall be well-trimmed. The tops shall be fresh, of good green color, free from damage caused by broken or bruised leaves or by clipping. Onions shall have unclipped tops. The overall length (roots excepted) of the onions shall be not more than 24 inches nor less than 8 inches, unless otherwise specified by the contracting officer. Tolerances for defects and size shall be in accordance with the provisions of the US No. 1 grade of the US Standards for Common Green Onions.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, green onions shall be packed in commercial boxes, crates, or cartons which shall be clean, sound, well-filled and securely-covered. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-191-3461	ONION RINGS, FROZEN, raw, breaded, (not coated w/batter), US Grade A, 2 to 5 lb pg, U.S. Standards for Grades, type (b)

Unit of Issue - LB

Shipping Unit Net Weight - 40 lb max

Product Characteristics - Raw, breaded. Onion rings that have not been oil blanched or cooked prior to freezing. Consists of frozen onion rings that possess similar varietal characters; that possess a good flavor, good color, good character and are practically free from defects. The determination of requirements as to grade shall be in accordance with the provisions of US Grade A of the US Standards for Grades of Frozen Breaded Onion Rings.

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - Not less than 2 nor more than 5 pounds of product shall be packaged in cartons which shall be overwrapped and completely heat-sealed. Alternatively, the product may be enclosed in a heat-sealable bag and the sealed bag enclosed in a carton. If a bag is used, the carton need not be overwrapped. The overwrapping or bag material shall be plastic film or waxed paper. Alternatively, the carton may be a seal end carton.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B - Not more than 40 pounds of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s, or V4s of Fed PPP-B-636.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	ORAL LIQUID FEEDING POWDERS, Canned 401 x 602 vacuum can
+ 8940-01-334-3282	APPLE BROWN BETTY, POWDER, 600 gm net wt, MIL-A-44445
+ 8940-01-334-3296	BANANA-STRAWBERRY BREAKFAST DRINK, POWDER, 500 gm net wt, MIL-B-44446
+ 8940-01-334-3283	BEANS, BAKED, POWDER, 500 gm net wt, MIL-B-44443
+ 8940-01-369-1694	CAKE, BLUEBERRY UPSIDE-DOWN, POWDER, 600 gm net wt, MIL-C-44442
+ 8940-01-334-7749	CAKE, CHOCOLATE MOCHA, POWDER, 500 gm net wt, MIL-C-44462
+ 8940-01-370-0790	CAULIFLOWER AND CHEESE, POWDER, 250 gm net wt, MIL-C-44447
+ 8940-01-334-2952	CHEESECAKE, POWDER, 500 gm net wt, MIL-C-44437
+ 8940-01-334-4276	CHICKEN BARBECUE, POWDER, 500 gm net wt, MIL-C-44454
+ 8940-01-370-0791	CHILI CON CARNE, POWDER, 500 gm net wt, MIL-C-44174
+ 8940-01-334-3297	CORN BUTTERED, POWDER, 600 gm net wt, MIL-C-44175
+ 8940-01-370-0792	CORN AND POTATOES, CREAMED, POWDER, 400 gm net wt, MIL-C-44438
+ 8910-01-369-1696	DAIRYSHAKE POWDER, banana, artificial flavoring, 500 gm net wt, MIL-D-44414, type I
+ 8910-01-369-2841	DAIRYSHAKE POWDER, chocolate, artificial flavoring, 500 gm net wt, MIL-D-44414, type II
+ 8910-01-369-1697	DAIRYSHAKE POWDER, eggnog, artificial flavoring, 500 gm net wt, MIL-D-44414, type III
+ 8910-01-370-0789	DAIRYSHAKE POWDER, orange, artificial flavoring, 500 gm net wt, MIL-D-44414, type IV

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8910-01-369-2482	DAIRYSHAKE POWDER, strawberry, artificial flavoring, 500 gm net wt, MIL-D-44414, type V
+ 8910-01-369-2843	DAIRYSHAKE POWDER, vanilla, artificial flavoring, 500 gm net wt, MIL-D-44414, type VI
+ 8940-01-369-1698	ESCALLOPED POTATOES WITH HAM, POWDER, 500 gm net wt, MIL-E-44448
+ 8940-01-369-5084	FARINA WITH PEACHES AND CREAM, POWDER, 350 gm net wt, MIL-F-44459
+ 8940-01-334-3295	GINGERBREAD, POWDER, 500 gm net wt, MIL-G-44439
+ 8940-01-334-3276	GREEN BEAN CASSEROLE, POWDER, 350 gm net wt, MIL-G-44460
+ 8940-01-369-3274	HAM AND CHEESE FONDUE, POWDER, 550 gm net wt, MIL-H-44455
+ 8940-01-370-0788	HAM AND CHEESE SOUFFLE, POWDER, 550 gm net wt, MIL-H-44449
+ 8940-01-334-3277	HOMINY GRITS WITH CHEESE, POWDER, 350 gm net wt, MIL-H-44176
+ 8940-01-334-3274	OATMEAL WITH MAPLE AND BROWN SUGAR, POWDER, 600 gm net wt, MIL-O-44450
+ 8940-01-370-0786	OMELET, GREEN PEPPER AND HAM, POWDER, 500 gm net wt, MIL-O-44453
+ 8940-01-334-3275	PEA CASSEROLE, POWDER, 500 gm net wt, MIL-P-44451
+ 8940-01-370-0787	PORK, ORIENTAL AND VEGETABLES, WITH NOODLES, POWDER, 400 gm net wt, MIL-P-44456
+ 8940-01-334-3294	POTATOES, DELMONICO, POWDER, 300 gm net wt, MIL-P-44440
+ 8940-01-334-6834	POTATOES, LYONNAISE, POWDER, 300 gm net wt, MIL-P-44461
+ 8940-01-334-3298	POTATOES, MASHED, POWDER, 350 gm net wt, MIL-P-44182
+ 8940-01-369-1695	RICE, FRIED, POWDER, 500 gm net wt, MIL-R-44457

+	8940-01-334-3286	SPAGHETTI AND MEAT, WITH SAUCE, POWDER, 500 gm net wt, MIL-S-44170
+	8940-01-369-5088	STRAWBERRY SHORTCAKE POWDER, 550 gm net wt, MIL-S-44444
+	8940-01-334-2951	SQUASH, BUTTERED, POWDER, 250 gm net wt, MIL-S-44441
+	8940-01-334-3287	TACO GRANDE, POWDER, 500 gm net wt, MIL-T-44452
+	8970-01-369-5089	MEAL MODULE, ORAL LIQUID FEEDING POWDER, day 1, one day's complete menu (breakfast, lunch and dinner) consisting of metal canned oral liquid powders, dairyshakes, fruit juice and accessory packs to feed 10 people for three meals each, MIL-M-44458
+	8970-01-369-5090	MEAL MODULE, ORAL LIQUID FEEDING POWDER, day 2, one day's complete menu (breakfast, lunch and dinner) consisting of metal canned oral liquid powders, dairyshakes, fruit juice and accessory packs to feed 10 people for three meals each, MIL-M-44458
+	8970-01-369-5091	MEAL MODULE, ORAL LIQUID FEEDING POWDER, day 3, one day's complete menu (breakfast, lunch and dinner) consisting of metal canned oral liquid powders, dairyshakes, fruit juice and accessory packs to feed 10 people for three meals each, MIL-M-44458

Product Characteristics - These items are for oral liquid feeding of hospitalized patients. Each item is one component of a meal that, when consumed with other components in three meals or supplementary nourishments, provides a nutritionally adequate, orally consumed diet. Each specification covers a particular meal component, such as baked beans powder, unit packed in cans.

Packaging - The food product shall be packaged into cans, each can shall be filled with product in accordance with the net weight requirement of the applicable product document. The can shall be an open-top style, round metal can, size 401 x 602, with welded side seams and compound-lined, double-seamed ends. The cans shall be made and coated in accordance with Level A or C, as specified in MIL-M-44458.

Labeling - Each can shall be labeled with "DIRECTIONS FOR USE" in accordance with MIL-M-44458.

Packing - The meal module shall be packed in accordance with Level A or C in accordance with MIL-M-44458. Under Level C, the Meal Module shall be packed in accordance with Level A except shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	ORAL LIQUID FEEDING POWDERS, Flexible Pouch
+ 8940-01-372-6928	APPLE BROWN BETTY, POWDER, 60 gm net wt, MIL-A-44445
+ 8940-01-372-5239	BANANA-STRAWBERRY BREAKFAST DRINK, POWDER, 50 gm net wt, MIL-B-44446
+ 8940-01-372-3809	BEANS, BAKED, POWDER, 50 gm net wt, MIL-B-44443
+ 8940-01-372-6929	CAKE, BLUEBERRY UPSIDE-DOWN, POWDER, 60 gm net wt, MIL-C-44442
+ 8940-01-372-5240	CAKE, CHOCOLATE MOCHA, POWDER, 100 gm net wt, MIL-C-44462
+ 8940-01-372-5236	CAULIFLOWER AND CHEESE, POWDER, 25 gm net wt, MIL-C-44447
+ 8940-01-372-5241	CHEESECAKE, POWDER, 100 gm net wt, MIL-C-44437
+ 8940-01-372-5242	CHICKEN BARBECUE, POWDER, 50 gm net wt, MIL-C-44454
+ 8940-01-372-5235	CHILI CON CARNE, POWDER, 50 gm net wt, MIL-C-44174
+ 8940-01-372-5243	CORN BUTTERED, POWDER, 60 gm net wt, MIL-C-44175
+ 8940-01-372-3811	CORN AND POTATOES, CREAMED, POWDER, 40 gm net wt, MIL-C-44438
+ 8910-01-372-5238	DAIRYSHAKE POWDER, banana, artificial flavoring, 100 gm net wt, MIL-D-44414, type I
+ 8910-01-372-3796	DAIRYSHAKE POWDER, chocolate, artificial flavoring, 100 gm net wt, MIL-D-44414, type II
+ 8910-01-372-3795	DAIRYSHAKE POWDER, eggnog, artificial flavoring, 100 gm net wt, MIL-D-44414, type III
+ 8910-01-372-3794	DAIRYSHAKE POWDER, orange, artificial flavoring, 100 gm net wt, MIL-D-44414, type IV
+ 8910-01-372-3797	DAIRYSHAKE POWDER, strawberry, artificial flavoring, 100 gm net wt, MIL-D-44414, type V

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8910-01-372-3798	DAIRYSHAKE POWDER, vanilla, artificial flavoring, 100 gm net wt, MIL-D-44414, type VI
+ 8940-01-372-6930	ESCALLOPED POTATOES WITH HAM, POWDER, 35 gm net wt, MIL-E-44448
+ 8940-01-372-3806	FARINA WITH PEACHES AND CREAM, POWDER, 35 gm net wt, MIL-F-44459
+ 8940-01-372-3810	GINGERBREAD, POWDER, 100 gm net wt, MIL-G-44439
+ 8940-01-372-5244	GREEN BEAN CASSEROLE, POWDER, 35 gm net wt, MIL-G-44460
+ 8940-01-372-5237	HAM AND CHEESE FONDUE, POWDER, 55 gm net wt, MIL-H-44455
+ 8940-01-372-3802	HAM AND CHEESE SOUFFLE, POWDER, 55 gm net wt, MIL-H-44449
+ 8940-01-372-5245	HOMINY GRITS WITH CHEESE, POWDER, 35 gm net wt, MIL-H-44176
+ 8940-01-372-3791	OATMEAL WITH MAPLE AND BROWN SUGAR, POWDER, 60 gm net wt, MIL-O-44450
+ 8940-01-372-3807	OMELET, GREEN PEPPER AND HAM, POWDER, 50 gm net wt, MIL-O-44453
+ 8940-01-372-5246	PEA CASSEROLE, POWDER, 50 gm net wt, MIL-P-44451
+ 8940-01-372-3803	PORK, ORIENTAL AND VEGETABLES, WITH NOODLES, POWDER, 40 gm net wt, MIL-P-44456
+ 8940-01-372-5249	POTATOES, DELMONICO, POWDER, 30 gm net wt, MIL-P-44440
+ 8940-01-372-5247	POTATOES, LYONNAISE, POWDER, 30 gm net wt, MIL-P-44461
+ 8940-01-372-3792	POTATOES, MASHED, POWDER, 35 gm net wt, MIL-P-44182
+ 8940-01-372-3805	RICE, FRIED, POWDER, 50 gm net wt, MIL-R-44457
+ 8940-01-372-3793	SPAGHETTI AND MEAT, WITH SAUCE, POWDER, 50 gm net wt, MIL-S-44170

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8940-01-372-3804	STRAWBERRY SHORTCAKE POWDER, 55 gm net wt, MIL-S-44444
+ 8940-01-372-5248	SQUASH, BUTTERED, POWDER, 25 gm net wt, MIL-S-44441
+ 8940-01-372-3808	TACO GRANDE, POWDER, 50 gm net wt, MIL-T-44452
+ 8970-01-372-3799	MEAL MODULE, ORAL LIQUID FEEDING POWDER, day 1, a food powder product packed in flexible pouches that provides a nutritionally adequate diet, 27 meal bags (3 complete meals, lunch and dinner, for 3 days), MIL-M-44151
+ 8970-01-372-3800	MEAL MODULE, ORAL LIQUID FEEDING POWDER, day 2, a food powder product packed in flexible pouches that provides a nutritionally adequate diet, 27 meal bags (3 complete meals, lunch and dinner, for 3 days), MIL-M-44151
+ 8970-01-372-3801	MEAL MODULE, ORAL LIQUID FEEDING POWDER, day 3, a food powder product packed in flexible pouches that provides a nutritionally adequate diet, 27 meal bags (3 complete meals, lunch and dinner, for 3 days), MIL-M-44151

Product Characteristics - These items are for oral liquid feeding of hospitalized patients. Each item is one component of a meal that, when consumed with other components in three meals or supplementary nourishments, provides a nutritionally adequate, orally consumed diet. Each specification covers a particular meal component, such as baked beans powder, gas packed in flexible pouches.

Packaging - The food product shall be packaged into cans, each can shall be filled with product in accordance with the net weight requirement of the applicable product document. The can shall be an open-top style, round metal can, size 401 x 602, with welded side seams and compound-lined, double-seamed ends. The cans shall be made and coated in accordance with Level A or C, as specified in MIL-M-44458.

Labeling - Each can shall be labeled with "DIRECTIONS FOR USE" in accordance with MIL-M-44458.

Packing - The meal module shall be packed in accordance with Level A or C in accordance with MIL-M-44458. Under Level C, the Meal Module shall be packed in accordance with Level A except shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	ORANGES or TANGELOS, FRESH, US No. 1 Grade, US Standards for Grades
8915-00-616-0211	ORANGES, 64 to 100 (125 to 200) size Texas; 64 to 100 size Florida
+ 8915-00-935-6820	ORANGES, 72 to 88 count per 1/2 wood wirebound box, any variety except Temple
+ 8915-00-935-6821	ORANGES, 72 to 88 count per fiberboard box any variety except Temple
8915-00-126-8804	ORANGES, 64 to 100 (125 to 200) size, Texas; 64 to 100 size Florida; 56 to 88 size CA/AZ, any variety except Temple
8915-00-484-5964	TANGELOS, 64 to 100 size

Product Characteristics - Oranges. Consists of oranges of similar varietal characteristics, which are mature, firm, well-formed, of fairly smooth texture, free from decay, growth cracks and cuts which are not healed, except that oranges from California and Arizona shall be free from broken skins which are not healed.

In addition: California and Arizona. Shall be free from hard or dry skins, exanthema, bruises (except those incident to proper handling and packing); free from damage caused by dryness or mushy condition, split, rough, wide or protruding navels, creasing, scars, oil spots, scale, sunburn, dirt or other foreign material, disease, insects, mechanical or other means; each fruit shall be well-colored, except Valencia oranges shall be at least fairly well-colored, and navel oranges in any lot destined for export and certified as meeting standards for export need be only fairly well-colored.

Florida. Shall be free from bruises, wormy fruit and from damage caused by dryness or mushy condition, split, rough, protruding navels, ammoniation, buckskin, caked melanose, creasing, green spots, hail, riciness or woodiness, scab, skin breakdown, sprayburn, thorn scratches, scars, oil spots, scale, sunburn, dirt or other foreign materials, disease, insects, mechanical or other means; early and mid-season varieties shall be fairly well-colored and the remainder reasonably well-colored; discoloration shall cover not more than one-third of the surface, in the aggregate.

Texas and states other than Florida, California and Arizona. Shall be free from bruises, caked melanose, sprayburn, undeveloped segments, wormy fruit; and from damage by any other cause; early and mid-season varieties shall be fairly well-colored; for Valencia and other late varieties, not less than 50%, by count, shall be fairly well-colored and the remainder reasonably well-colored; discoloration shall cover not more than one-third of the surface, in the aggregate.

Tangelos. Consists of tangelos of similar varietal characteristics, of fairly smooth texture, firm, mature, well-formed, free from cuts not healed, bruises, decay, growth cracks and wormy fruit; free from damage caused by ammoniation, buckskin, caked melanose, creasing, dirt, or other foreign material, disease, dryness or mushy condition, green spots, hail, insects, oil spots, riciness or woodiness, scab, scale, scars, skin breakdown, split, rough or protruding navels, sprayburn, sunburn, thorn scratches and other means; early and mid-season varieties shall be fairly well-colored; for Valencia and other late varieties, not less than 50%, by count, shall be fairly well-colored and the remainder reasonably well-colored; not more than one-third of the surface, in the aggregate, may be affected by discoloration.

Tolerances for defects, count, size, color and discoloration (where applicable) shall be in accordance with the provisions of the applicable US no. 1 grade of the US Standards for Oranges (California and Arizona), the US Standards for Grades of Florida Oranges and Tangelos, or the US Standards for Grades of Oranges (Texas and States other than Florida, California and Arizona), as applicable.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, oranges and tangelos shall be packed in commercial containers which shall be clean, sound, well-filled and securely-covered. Each container shall be packed so that the oranges and tangelos on the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	ORANGES, CANNED, Mandarin, CID A-A-20119
+ 8915-00-062-5614	Segments, whole, medium size, light syrup pack, No. 10 size can, style (a), size (b), packing media (e)(3)
+ 8940-00-912-3013	Segments, whole, medium size, water pack (dietetic), 15.25 oz can, style (a), size (b), packing media (a)
8915-01-235-3548	Segments, whole, medium size, No. 10 size can, style (a), size (b), packing media (e)(3)

Unit of Issue - CN

Shipping Unit Net Weight - No. 10 size can - 42 lb max
15.25 oz can - 24 lb max

Product Characteristics - The product shall be prepared from sound, mature oranges of the variety Citrus reticulata Blanco and packed in water or other suitable liquid packing medium. The fruit shall be properly washed and peeled, and the membrane and seeds and shall have been substantially removed from the segments. The color of the segments shall be a rich, yellow to orange, typical color of properly prepared and properly processed fruit. The liquid packing medium shall be reasonably clear. The product shall have a normal flavor and odor, free from any foreign flavors or odors. The texture shall be reasonably firm and characteristic for the product. The product shall be reasonably free from defects within the limits specified by the Codex Standard for Canned Mandarin Oranges. The container shall be filled with not less than 90 percent of the water capacity of the container. The drained weight shall be not less than 55 percent of the water capacity of the can for whole segments, and 58 percent of the water capacity of the can for broken segments or pieces.

The canned mandarin oranges shall conform to each of those options, specified in the following list, which shall be specified as required, in the contract or purchase order.

Styles

(a) Whole - consists of practically intact fruit segments.

(b) Broken - consists of portions of segments which retain at least one-half of the original size.

(c) Pieces - consists of small portions of segments large enough to remain on a wire mesh screen of 2 mm diameter openings.

Sizes (whole segment only)

(a) Large - 20 or less whole segments per 100 g fruit.

(b) Medium - 21 to 35 whole segments per 100 g fruit.

(c) Small - 36 or more whole segments per 100 g fruit.

(d) Mixed - a mixture of two or more single sizes.

Packing media

(a) Water.

(b) Citrus juice - mandarin orange juice or other citrus juice.

(c) Mixed citrus juices - two or more citrus juices, including mandarin orange juice.

(d) Water and citrus juice(s) - water and mandarin orange juice or water and any other citrus juice.

(e) Syrup - prepared with any of the following sweeteners: sucrose, invert sugar syrup, dextrose, fructose, fructose syrup, dried glucose syrup, glucose syrup, or invert sugar.

The following designations shall be used for labeling purposes:

(1) Lightly sweetened (name of fruit) juice - not less than 14° Brix.

(2) Heavily sweetened (name of fruit) juice - not less than 18° Brix.

(3) Light syrup - not less than 14° Brix.

(4) Heavy syrup - not less than 18° Brix.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-01-024-4414	OYSTERS, BREADED, Eastern or Gulf, individually quick frozen, not more than 25 count per lb (unbreaded), 3 or 5 lb box, Fed PP-O-956, type IV, class I, size (a) or (b) as modified to include a 3 lb box

Unit of Issue - LB

Shipping Unit Net Weight - 30 lb max

Product Characteristics - Frozen (IQF) breaded oysters shall be prepared from fresh raw oysters of the class and size designated. The fresh raw oysters shall be shucked under controlled conditions in conformance to the best commercial practice and shall be uniformly breaded by machine only. The raw materials, breading, finished product, and cooked product requirements shall be in accordance with Fed PP-O-956 providing for a high quality product not frozen more than 180 days or water glazed at the time of delivery.

Packaging - Shall be as specified or in accordance with Level B requirements of Fed PP-O-956 providing a net weight of five pounds of type IV oysters including loose breading to be packaged in a commercial wax or polyethylene coated carton. The carton shall be overwrapped and completely heat sealed with a material commercially used in packaging frozen foods. A minus 2 ounce tolerance will be allowed in any one container provided the average net weight of the cartons inspected is not less than five pounds.

Packing - Shall be commercial shipping containers or as otherwise specified to include Level B providing six cartons packed in a snug-fitting fiberboard box constructed, closed, and reinforced, in accordance with style RSC-L, V3c, V3s or V5s of Fed PPP-B-636. Closure shall be hot melt adhesive and reinforced bands, two lengthwise and one girthwise in accordance with Appendix of PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
	OYSTERS, FROZEN, Fed PP-O-956, type II
8905-00-584-3212	OYSTERS SHUCKED, Eastern or Gulf, 6 to 7 lb can or 8-1/2 lb plastic bag, 6 cans or 6 bags per shipping container, class I, size (a), (b), or (c)
8905-00-782-2144	OYSTERS SHUCKED, Pacific, 6 to 7 lb can or 5 to 8-1/2 lb plastic bag, 6 cans or 6 bags per shipping container, type II, class II, size (c) or (d)

Unit of Issue - LB

Shipping Unit Net Weight - 36 lb max

Product Characteristics - Oyster meats shall be prepared from sound, strictly fresh, "gaper-free" oysters; finished product shall consist of clean, wholesome, shucked oysters; shall not have been frozen more than 180 days at time of delivery; microbiological requirements and processing shall be in accordance with Fed PP-O-956.

Packaging, Level B - Type II, a net weight of 6 or 7 pounds of oysters shall be packaged in an open top style, round, metal can that is coated on the inside with a suitable enamel or; a net weight of 8-1/2 pounds of oysters shall be packaged in a plastic bag constructed of laminated polyethylene or blend of polyethylene and butyl rubber film.

Packing, Level B - Type II, six plastic bags or 6 cans of oysters will be packed in a snug-fitting fiberboard box, constructed, closed, and reinforced in accordance with style RSC or RSC-L, V3c, V3s, or V4s of Fed PPP-B-636. Boxes containing plastic bags will be fitted with a liner and each package separated by a pad divider.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-127-8922	PARSLEY, FRESH, foliage, curly-leaf, US No. 1 Grade, U.S. Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of curly-leaf parsley, with no part of the root attached, of similar varietal characteristics and of good green color; free from decay, and from damage caused by seed stems, yellow or discolored leaves, wilting, freezing, dirt or other foreign material, disease, insects, or mechanical or other means. Tolerance for defects shall be in accordance with the provisions of the US no. 1 grade of the U.S. Standards for Grades of Parsley.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags, and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, parsley shall be packed in commercial hampers, baskets, or crates which shall be clean, sound, well-filled, and securely-wired or covered. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-127-7989	PARSNIPS, FRESH, US No. 1 Grade, 1-1/2 in. min dia, 3 in. max dia, U.S. Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of parsnips of similar varietal characteristics which are well-trimmed, fairly well-formed, fairly smooth, fairly clean, fairly firm, free from woodiness, soft rot or wet breakdown and from damage caused by discoloration, bruises, cuts, rodents, growth cracks, pithiness, disease, insects, mechanical or other means. Tolerances for defects and off-size shall be in accordance with the provisions of US no. 1 grade of the U.S. Standards for Parsnips.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, parsnips shall be packed in commercial cartons, baskets, or hampers which shall be clean, sound, well-filled, and securely covered. Each container shall be packed so that the parsnips on the shown face shall be reasonably representative in size, color, and quality of the contents of the container; each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PASTA PRODUCTS, enriched, CID A-A-20062
8920-01-318-7443	FETTUCINI, regular cooking, item 9
8920-00-782-2129	LASAGNA, noodles, curl or flat form, regular cooking, item 8, form A or B
+ 8920-00-169-6443	MACARONI, rotelle form, 1 lb bag, item 5
8920-01-318-7449	MACARONI, rotini or rotelle form, regular cooking, item 5
8920-00-483-1353	MACARONI, rigatoni form, regular cooking, item 2
8920-00-483-1354	MACARONI, shell form, regular cooking, 10 lb box, item 3
+ 8920-00-823-7336	MACARONI, elbow form, 1 lb bag, item 1
8920-00-067-6146	MACARONI, elbow form, regular cooking, 10 or 20 lb box, item 1
+ 8920-00-851-6596	SPAGHETTI, long form, 1 lb bag, item 6
8920-00-125-9441	SPAGHETTI, long form, regular cooking, 10 or 20 lb box, item 6
8920-00-616-0069	VERMICELLI, long form, regular cooking, item 7

Unit of Issue - LB

Shipping Unit Net Weight -	Fettucini		- 24 lb max
	Lasagna		- 12 lb max
	Macaroni	1 lb bag	- 24 lb max
	Macaroni	10 lb box	- 40 lb max
	Macaroni	20 lb box	- 40 lb max
	Spaghetti	1 lb bag	- 24 lb max
	Spaghetti	10 lb box	- 40 lb max
	Spaghetti	20 lb box	- 40 lb max
	Vermicelli		- 24 lb max

Product Characteristics:
ADCoP Item: The ADCoP Fettucini item shall be a high quality commercial item conforming to the manufacturers highest standard for their product. The product shall consist of narrow strips of pasta made from Semolina.

CID Items - Ingredients used in macaroni, spaghetti, vermicelli and lasagna shall be semolina, durum wheat flour, farina, or any combination of two or more of these ingredients and moistening ingredient. However, a high quality product shall contain 100% durum semolina. The product shall be in accordance with the U.S. Standard of Identity for Enriched Macaroni Products.

Item 1: Macaroni, Enriched, Elbow Form, Regular Cooking

The unit of elbow macaroni shall be elbow-shaped with the following dimensions:

Outer curvilinear length	-	1/4 to 1-1.2 inches
Diameter (outside)	-	0.160 to 0.200 inch
Thickness	-	0.030 to 0.038 inch

Item 2: Macaroni, Enriched, Rigatoni Form, Regular Cooking

The unit of rigatoni shall be tubular-shaped with ribbed surface and shall have the following dimensions:

Length	-	1-1/4 to 1-1/2 inches
Diameter	-	0.590 to 0.680 inch
Thickness	-	0.036 to 0.044 inch

Item 3: Macaroni, Enriched, Shell Form, Regular Cooking

The unit of shell macaroni shall be seashell-shaped with the following dimensions:

	Length		Thickness
Large size	1-1/4 - 1-3/4 inches	-	0.040 - 0.045 inches
Medium size	3/4 - 1-1/8 inches	-	0.035 - 0.040 inch
Small size	7/16 - 5/8 inch	-	0.031 - 0.036 inch

Item 5: Macaroni, Enriched, Rotini or Rotelle Form

The unit of rotini or rotelle shall be spiral or twist-shaped with the following dimensions:

Thickness	-	0.03 to 0.06 inch
Diameter (outside)	-	0.35 to 0.55 inch
Length	-	1 to 1-3/4 inches

Item 6: Spaghetti, Enriched, Long Form, Regular Cooking

The long form spaghetti unit shall have the following dimensions:

Diameter	-	0.060 - 0.083 inch
Length	-	8-1/2 - 11 inches

Item 7: Vermicelli, Enriched, Long Form, Regular Cooking

Vermicelli of all types shall be solid cylindrical units. The unit of vermicelli shall have the following dimensions:

Diameter	- 0.040 - 0.059 inch
Length	- 8-1/2 - 11 inches

Item 8: Lasagna, Enriched, (Noodles) Curl or Flat Form, Regular

The lasagna unit shall have the following dimensions:

Form A - Curl Lasagna

Width	- 2-1/2 inches ± 1/2 inch
Length	- 9-3/4 inches ± 3/4 inch
Thickness	- 0.040 - 0.054 inch

The two long edges shall be ruffled throughout the length of the unit.

Form B - Flat Lasagna

Width	- 1-1/2 inches ± 1/8 inch
Length	- 9-1/2 inches ± 1/4 inch
Thickness	- 0.040 - 0.054 inch

The edges shall be cut straight.

The products identified above shall be manufactured and packaged not more than 21 days before shipment.

Analytical requirements.
When tested in accordance with tests, as prescribed in "Official methods of the Association of Official Analytical Chemists," all macaroni, spaghetti, vermicelli and lasagna products shall adhere to the following analytical requirements:

Moisture	- 12.5% maximum
Ash 1/	- 0.9% maximum
Protein (N x 5.7)1/	- 12.0% minimum
Carotenoid color	- 2.5 ppm minimum

1/ Percent Ash and Protein shall be calculated on a moisture-free basis.

Commercial packaging:

Macaroni and Spaghetti. One or 10 pounds of product shall be packaged in a bag or box in accordance with good commercial practice.

Vermicelli. One pound of product shall be packaged in a box or a bag in accordance with good commercial practice.

Lasagna. One pound of product shall be packaged in a box in accordance with good commercial practice.

Commercial packing - The product shall be packed in fiberboard containers complying with Uniform Freight Classification or National Motor Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of fiberboard boxes. The type and number of packages per shipping container shall be as specified in Table III.

TABLE III. Type and quantity of packages per shipping container

Product and Type of Package	Quantity of Packages per Shipping Container (each)
Macaroni and spaghetti	
1 pound box	20
1 pound bag	24
10 pound box	4
10 pound bag	2
20 pound bag	1
Vermicelli	
1 pound box	20
1 pound bag	24
Lasagna	
1 pound box	12

Export packaging - Same as for commercial packaging.

Export packing - The product shall be packed in a snug-fitting fiberboard box constructed and closed in accordance with Style RSC or RSC-L, as applicable, Grade V3c, V3s, or V4s of PPP-B-636. The type and quantity of packages per shipping container shall be as specified in Table III. Each shipping container packed with bags shall have the inside of the container fitted with a box liner conforming to Type CF, Class weather-resistant, Variety DW, Grade V15c of PPP-B-636. Each shipping container shall have the contents enclosed in a water-proof case liner, fabricated and sealed in accordance with MIL-L-10547 for subsistence items. Exposed metal fasteners on the inside of the shipping container shall be covered with pressure-sensitive tape or paperboard pads to protect the case liner from mechanical damage. Alternatively, the product commercially packed in fiberboard boxes, shall be overpacked in the box heretofore specified. Prior to overpacking, the commercial pack shall be enclosed in the waterproof case liner heretofore specified. Each shipping container shall be reinforced with nonmetallic strapping or pressure-sensitive adhesive, filament-reinforced tape in accordance with the appendix of PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-080-5266	PASTRAMI, FROZEN, precooked, 2-1/2 to 4 lb piece individually wrapped or vacuum packaged, ADCoP

Unit of Issue - LB

Shipping Unit Net Weight - 30 lb max

Product Characteristics - Consists of a boneless piece of beef obtained from the short plate (ribs number 6, 7, 8, and 9), cured and highly-seasoned with pepper.

Packaging, Level C - Ten pounds of product shall be packaged per standard commercial carton.

Packing, Level C - Three 10-pound cartons of product shall be packed per standard commercial shipping container. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PEACHES, CANNED, Yellow clingstone or freestone, light or heavy syrup pack, US Grade A or B
+ 8940-00-851-5302	Yellow clingstone, halves, dietetic pack (no sugar added), US Grade B, no. 303 size can
8915-00-584-2795	Halves, no. 2-1/2 size can, U.S. Standards for Grades of Canned Clingstone Peaches, style (a) or U.S. Standards for Grades of Canned Freestone Peaches, style (b)
8915-00-584-2794	Halves, no. 10 size can, U.S. Standards for Grades of Canned Clingstone Peaches, style (a) or U.S. Standards for Grades of Canned Freestone Peaches, style (b)
8915-00-584-2796	Quarters or slices, no. 2-1/2 size can, U.S. Standards for Grades of Canned Clingstone Peaches, style (b) or (c) or U.S. Standards for Grades of Canned Freestone Peaches, style (c) or (d)
8915-00-577-4203	Quarters or slices, no. 10 size can, U.S. Standards for Grades of Canned Clingstone Peaches, style (b) or (c) or U.S. Standards for Grades of Canned Freestone Peaches, style (c) or (d)
8915-01-263-8853	3 to 5 oz easy open container, 48 per case, U.S. Standards for Grades of Canned Clingstone Peaches, or U.S. Standards for Grades of Canned Freestone Peaches

Unit of Issue - CN

Shipping Unit Net Weight - No. 303 size can - 24 lb max
No. 2-1/2 size can - 44 lb max
No. 10 size can - 41 lb max

<u>Heavy syrup pack</u> - 19° or more but less than 24° Brix measurement; Halves Consists of peaches peeled and pitted, cut approximately in half along the suture from stem to apex; <u>Quarters</u> - Consists of halved peaches cut into two approximately equal parts; <u>Slices</u> - Consists of peeled and pitted peaches cut into sectors smaller than quarters.

Product Characteristics - Grade A. Possesses similar varietal characteristics, a normal flavor and odor, a good color, is practically uniform in size and symmetry, is practically free from defects, possesses a good character, and, within the limits prescribed, possesses a reasonably good color, may be reasonably uniform in size and symmetry, and may possess a reasonably good character. Grade B. Possesses similar varietal characteristics, a normal flavor and odor, a reasonably good color, is reasonably uniform in size and symmetry, is reasonably free from defects, possesses a reasonably good color, and, within the limits prescribed, may be fairly uniform in size and symmetry.

Determination of requirements as to type, style, pack and grade shall be in accordance with the provisions of the US Standards for Grades of Canned Clingstone or Canned Freestone Peaches, as applicable.

Packaging, Level C - Cans shall be round, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating.

Individual cans shall comply with the following minimum drained weights (DW):

Clingstone	Drained Weight (DW), Ounces
No. 2-1/2 (401 by 411) size can, halves, heavy syrup, 7 count or more	16.6
No. 2-1/2 (401 by 411) size can, halves, heavy syrup, 6 count or less	16.0
No. 2-1/2 (401 by 411) size can, quarters, heavy syrup	16.6
No. 2-1/2 (401 by 411) size can, quarters, extra heavy syrup	16.2
No. 2-1/2 (401 by 411) size can, slices, heavy syrup	16.7
No. 2-1/2 (401 by 411) size can, slices, extra heavy syrup	16.3
No. 303 (303 by 406) size can, halves, dietetic pack	9.5
No. 10 (603 by 700) size can, halves, heavy syrup, 24 count or more	64.0
No. 10 (603 by 700) size can, halves, heavy syrup, 23 count or less	62.5

Freestone

No. 2-1/2 (401 by 411) size can, halves heavy syrup	13.4
No. 10 (603 by 700) size can, quarters, extra heavy syrup	54.0
No. 10 (603 by 700) size can, quarters, heavy syrup	55.5
No. 10 (603 by 700) size can, slices, extra heavy syrup	54.5
No. 10 (603 by 700) size can, slices, heavy syrup	55.5

Packing, Level B - Twenty-four no. 2-1/2 or no. 303 size cans or six no. 10 size cans, respectively, shall be packed into a snug-fitting, fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Product shall be packed into a snug-fitting shipping container, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-127-8271	PEACHES, FRESH, US Fancy, US Extra No. 1, or US No. 1 Grade, Clingstone or Freestone, 2 in. min dia, U.S. Standards for Grades

Unit of Issue - LB

Product Characteristics - US fancy grade. Consists of peaches of one variety which are mature, but not soft or overripe, well-formed and free from decay, bacterial spot, cuts which are not healed, growth cracks, hail injury, scab, scales, split pits, worms, worm holes, leaf or limb rub injury, and free from damage caused by bruises, dirt or other foreign material, other disease, insects, mechanical or other means. Each peach shall have not less than one-third of its surface showing blushed, pink or red color. US extra no. 1 grade. Any lot of peaches may be designated US extra no. 1 grade when the peaches meet the requirements of US no. 1 grade, and, in addition, 50%, by count, of the peaches in any lot shall have not less than one-fourth of the surface showing of one variety which are mature, but not soft or overripe, well-formed, and free from decay, growth cracks, cuts which are not healed, worms, worm holes, and free from damage caused by bruises, dirt or other foreign material, bacterial spot, scab, scale, hail injury, leaf or limb rubs, split pits, other disease, insects, mechanical or other means.

Tolerances for defects, color and size shall be in accordance with the provisions of the applicable US grade of the US Standards for Peaches.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box, or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, peaches shall be packed in commercial containers which shall be clean, sound and securely-covered. Each container shall be packed so that the peaches on the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled, but shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PEACHES, CANNED, chunks, US Grade A or B
+ 8915-01-156-4686	Regular pack, light or heavy syrup or fruit juice to be used as packing medium, no. 2-1/2 size can
+ 8915-01-156-4685	Regular pack, light or heavy syrup or fruit juice to be used as packing medium, no. 10 size can
+ 8940-01-156-4688	Dietetic pack, water pack, will not include sugar or fruit juice in packing medium, no. 2-1/2 size can
+ 8940-01-156-4687	Dietetic pack, water pack, will not include sugar or fruit juice in packing medium, no. 10 size can

Unit of Issue - CN

Shipping Unit Net Weight - No. 2-1/2 size can - 45 lb max
No. 10 size can - 41 lb max

Product Characteristics - Peach chunks consist of short, thick pieces cut from thick slices or from peeled cored fruit. Chunks may or may not be symmetrical or uniform in shape and size. Predominantly, the units have a thickness greater than 1/2 inch and a width greater than 9/16 inch, but with the longest dimension (along any edge) not greater than 1-1/2 inches.

Packaging and Packing - Good commercial packaging and packing affording adequate protection from the supplier to receiving activity and assuring delivery of a fresh wholesome product is acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PEACHES, FROZEN, yellow freestone, heavy syrup pack or sugar pack (4 to 5 plus 1) US Grade A, U.S. Standards for Grades
+ 8915-00-935-6807	Sliced, 6 to 10 lb can
8915-00-584-1641	Quarters or slices, 6 to 10 lb can, varietal type (a), style (b) or (c)
8915-00-456-6109	Quarters or slices, 30 lb can, varietal type (a), style (b) or (c)

Unit of Issue - LB

Shipping Unit Net Weight - 6 to 10 lb can - 60 lb max
30 lb can - 30 lb max

Product Characteristics - Shall be of the yellow freestone variety (freestone peaches of the yellow-fleshed varieties which may have orange or red pigments emanating from the pit cavity). US grade A. Shall possess similar varietal characteristics, be practically free from defects, possess a normal flavor and odor and, within the limits prescribed in the US Standards for Grades of Frozen Peaches, shall possess a practically uniform, bright typical color or a reasonably uniform, bright typical color; shall be at least fairly uniform in size and symmetry and shall possess a practically uniform tender texture or a reasonably uniform, tender texture.

Determination of requirements as to grade shall be in accordance with the applicable US grade of the US Standards for Grades of Frozen Peaches.

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - Six to 10 pounds of the product shall be packaged in an open-top style, round, metal can with soldered side seam and compound-lined, double-seamed ends. Cans shall be hermetically-sealed.

Packaging, Level C - Commercial packaging of 6 to 10 pounds of the product in cans shall be acceptable. Thirty pounds of the product shall be packaged in commercial type cans equipped with locking lugs.

Packing, Level B - Not more than 60 pounds of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.
Packing, Level C - The product shall be packed in a manner to insure carrier acceptance and safe delivery at destination at lowest transportation rate for

such supplies. The shipping container shall be in accordance with rules or regulations applicable to the mode of transportation. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NOTE: Particular attention to the temperature requirements (0°F. at origin, $0^{o} \pm 5^{o}$F. at destination) of this product may prevent fermentation which causes swollen cans. This problem is not to be confused with bulging cans caused by normal expansion during freezing. Fermentation will result in production of CO_2, which may be detectable when can is punctured for opening.

NATIONAL STOCK NUMBER	DESCRIPTION
	PEANUT BUTTER, stabilized, U.S. Standards for Grades, type (a), style (a)
8930-01-059-8399	Smooth or medium, US Grade A, 28 oz glass jar, texture (a) or (b)
8930-00-438-2652	Smooth or medium, unfortified, equivalent to US Grade A or Fancy quality, 1/2 oz boat, cup, or individual serving size bag, texture (a) or (b)
8930-00-543-7602	Smooth or medium, unfortified, US Grade A, no. 2-1/2 size can, texture (a) or (b)
+ 8930-00-224-6434	Medium, US Grade A, 5 lb can, texture (b)
8930-00-144-6042	Chunky or crunchy, unfortified, US Grade A, 28 oz glass jar, texture (c)

Unit of Issue - CN; JR

Shipping Unit Net Weight - JR - 21 lb max
HD - 6 lbs (200 1/2 or units)
CN - No. 2-1/2 - 48 lbs (24 cans)
- 5 lb can - 30 lbs (6 cans)

Product Characteristics - U.S. Grade A is a quality of peanut butter that possesses a good color, good flavor, good aroma, consistency, is practically free from defects, and has uniform dispersion of added ingredients. Determination of requirements as to grade shall be in accordance with the provision of the U.S. Standards for Grade of Peanut Butter.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PEARS, CANNED, US Grade A or B, Bartlett, halves, U.S. Grade B, U.S. Standards for Grades
+ 8940-00-851-5303	No. 303 size can, dietetic water pack (no sugar added)
+ 8915-00-191-4714	No. 2-1/2 size can, heavy syrup pack
+ 8915-00-191-4715	No. 10 size can, heavy syrup pack

Unit of Issue - CN

Shipping Unit Net Weight - No. 303 size can - 33 lb max
No. 2-1/2 size can - 56 lb max
No. 10 size can - 48 lb max

Product Characteristics - Heavy syrup pack: 18° or more, but less than 22° Brix measurement. Dietetic water pack: Packed in water, with no sugar added. Halves: Peeled pears, with cores and stems removed, cut longitudinally from stem to calyx into approximate halves. Grade B. Possesses similar varietal characteristics, a normal flavor and odor, a reasonably good color, is reasonably uniform in size and symmetry, is reasonably free from defects, possesses a reasonably good character.

Determination of requirements as to type, style, pack and grade shall be in accordance with the provisions of the US Standards for Grades of Canned Pears.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Not less than 14.9 ounces (DW) for 8 count or less, or 15.4 ounces (DW) for 9 count or more shall be packaged in a No. 2-1/2 (401 by 411) size can. Not less than 8.5 ounces (DW) for 7 count or less, or 8.8 ounces (DW) for 8 count or more shall be packaged in a No. 303 (303 by 406) size can. Not less than 60.8 ounces (DW) for 25 count or less, or 62.2 ounces (DW) for 26 count or more shall be packaged in a No. 10 (603 by 700) size can. Cans shall be round, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating.

Packing, Level B - Twenty-four No. 303 or No. 2-1/2 size cans or six No. 10 size cans, respectively, shall be packed into a snug-fitting fiberboard box, style RSC, style V3c, V3s, or V4s of Fed PPP-B-636.

Packing, Level C - Product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PEARS, CANNED, chunks, US Grade A or B
+ 8915-01-156-0344	Regular pack, light or heavy syrup or fruit juice to be used as packing medium, no. 2-1/2 size can
+ 8915-01-156-0345	Regular pack, light or heavy syrup or fruit juice to be used as packing medium, no. 10 size can
+ 8940-01-156-0346	Dietetic pack, water pack, will not include sugar or fruit juice in packing medium, no. 2-1/2 size can
+ 8940-01-156-0347	Dietetic pack, water pack, will not include sugar or fruit juice in packing medium, no. 10 size can

Unit of Issue - CN

Shipping Unit Net Weight - No. 2-1/2 size can - 45 lb max
No. 10 size can - 41 lb max

Product Characteristics - Pear chunks consist of short, thick pieces cut from thick slices or from peeled cored fruit. Chunks may or may not be symmetrical or uniform in shape and size. Predominantly, the units have a thickness greater than 1/2 inch and a width greater than 9/16 inch, but with the longest dimension (along any edge) not greater than 1-1/2 inches.

Packaging and Packing - Good commercial packaging and packing is acceptable providing adequate protection assures delivery of a fresh wholesome product to the receiving activity. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PEARS, FRESH, US No. 1 Grade, U.S. Standards for Grades
8915-00-126-8805	summer and fall type, or winter type, size 100 to 150
8915-01-323-2204	Bosc variety, size 100 to 150

Unit of Issue - LB

Product Characteristics - Consists of pears, of one variety which are mature, but not overripe, carefully handpicked, clean, fairly well formed, free from decay, internal breakdown, scald, freezing injury, worm holes, black end, and from damage caused by hard end, bruises, broken skins, russeting, limb rubs, hail, scars, drought spot, sunburn, sprayburn, stings or other insect injury, disease, or mechanical or other means. Winter pears shall also be free from injury caused by cork spots. Tolerances for defects and size shall be in accordance with the provisions of US no. 1 grade of summer and fall pears and for winter pears, as applicable.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, pears shall be packed into commercial boxes or baskets which shall be clean, sound and securely-covered. Each container shall be packed so that the pears on the shown face shall be reasonably representative in size and quality of the contents of the container. Pears packed in any container shall be tightly packed; all packages shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PEAS, BLACK-EYE AND FIELD, CANNED, U.S. Grade A, No. 10 size can, U.S. Standards for Grades of Canned Black-Eye Peas, or U.S. Standards for Grades of Canned Dried Beans
8915-00-007-5309	Black-eye peas
+ 8915-00-169-6437	Field peas

Unit of Issue - CN

Shipping Unit Net Weight - 39 lb max

Product Characteristics - Grade A. Possesses similar varietal characteristics, a normal flavor and odor, is fairly young, is practically free from defects, and is at least a fairly good color, Determination of requirements as to type, style and grade shall be in accordance with grade A of the U.S. Standards for Grades of Canned Field Peas and Canned Black-Eye Peas.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Not less than 72.0 ounces (DW) shall be packaged in a no. 10 (603 by 700) size can. Can shall be round, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating.

Packing, Level B - Six no. 10 size cans of product shall be packed into a snug-fitting fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Product shall be packed into a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8940-01-127-6888	PEAS, CANNED, dietetic pack, no. 303 size can, ADCoP

Unit of Issue - CN

Shipping Unit Net Weight - 24 lbs (24 cans)

Product Characteristics - Shall be high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8915-00-935-6827	PEAS, BLACK-EYE, FROZEN, US Grade A, black-eye, or similar type, regular, w/o snaps or other garnish, U.S. Standards for Grades

Unit of Issue - LB

Shipping Unit Net Weight - 40 lb max

Product Characteristics - Shall possess similar varietal characteristics, a good typical color and be practically free from defects; possess a good character in that the peas are tender and in a reasonably young stage of maturity, are practically uniform in tenderness and texture, and possess a good flavor and odor. The determination of requirements as to grade shall be in accordance with the provisions of grade A of the U.S. Standards for Grades of Frozen Field Peas and Frozen Black-Eye Peas.

Packaging and packing, Fed PPP-F-690

Packaging, Level B - Two to 5 pounds of product shall be packaged in cartons which shall be overwrapped and completely heat-sealed. Alternatively, the product may be enclosed in a heat-sealable bag and the sealed bag enclosed in a carton, If a bag is used, the carton need not be overwrapped. The overwrapping or bag material shall be plastic film or waxed paper. Alternatively, the carton may be a seal end carton.

Packaging, Level C - Commercial packaging of 2 to 5 pounds in containers shall be acceptable.

Packing, Level B - Not more than 40 pounds of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PEAS, DRY, split, green, US No. 1 Grade, U.S. Standards for Split Peas
8915-00-127-7995	1 lb pg
+ 8915-00-957-8143	25 lb bag

Unit of Issue - LB

Shipping Unit Net Weight - 1 lb pg - 24 lb max
25 lb pg - 25 lb max

Product Characteristics - US no. 1. Green split peas shall be the dry threshed seeds of the pea plant (Pisum salivum) which have been split into halves or smaller pieces, have good color and characteristic appearance and are practically free from discoloration. Determination of requirements shall be in accordance with the provisions of the US no. 1 grade of split peas.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B:

1 pound package. Twenty-four packages of dry split peas, packaged in a domestic fiberboard intermediate container, shall be placed in a waterproof case liner and overpacked in a snug-fitting fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

25 pound bag. Twenty-five pounds of the dry split peas shall be packed into a multi-wall paper shipping sack, The outer surface of the sack shall be insect-resistant-treated.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PEAS, FROZEN, U.S. Standards for Grades
8915-00-082-5601	US Grade A or B, Grade A for maturity, 10 oz pg
+ 8915-00-903-4603	US Grade A, 2 to 5 lb pg
8915-01-336-2899	US Grade A or B, Grade A for maturity, 20 to 35 lb pg

Unit of Issue - PG - 10 oz pg
LB - 2 to 5 lb pg; 20 to 35 lb pg

Shipping Unit Net Weight - 15 lb max - 10 oz pg
24 lb max - 2 to 5 lb pg
40 lb max - 20 to 35 lb pg

Product Characteristics - Grade A. Shall possess similar varietal characteristics, good flavor, good color, be practically free from defects, be tender, and, within the special limits prescribed for U.S. Standards for Grades of Frozen Peas, may possess reasonably good color and be reasonably free from defects with respect to pieces of peas. Grade B. Shall possess similar varietal characteristics, fairly good flavor, reasonably good color, be reasonably free from defects and be reasonably tender, and within the special limits prescribed for U.S. Standards for Grades of Frozen Peas, may possess a fairly good color and be fairly free from defects with respect to pieces of peas.

The determination of requirements as to grade shall be in accordance with the provisions of the applicable grade of the U.S. Standards for Grades of Frozen Peas.

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - The product shall be packaged in cartons which shall be overwrapped and completely heat-sealed. Alternatively, the product may be enclosed in a heat sealable bag and the sealed bag enclosed in a carton. If a bag is used, the carton need not be overwrapped. The overwrapping or bag materials shall be plastic film or waxed paper. Alternatively, the carton may be a seal end carton.

Packing, Level B - Not more than 40 pounds of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packaging and Packing, Level C - Commercial packaging and packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-143-0997	PEAS AND CARROTS, FROZEN, consisting of 25% min carrots and 50% min peas, US Grade A, 2 to 5 lb pg, U.S. Standards for Grades

Unit of Issue - LB

Shipping Unit Net Weight - 40 lb max

Ordering Data for Solicitation and Purchase Order:

Grade: A (fancy)
B (extra standard)

Product Characteristics - Shall be properly prepared from the fresh, clean, sound, immature, shelled peas of a sweet varietal type suitable for freezing, and from peeled, diced carrots of predominantly 1/4 inch to 3/8 inch cubes. Not less than 50 percent, by weight, of the product shall be peas; and not less than 25 percent, by weight, of the product shall be the carrot ingredient. Unless otherwise specified, both the peas and carrots shall be prepared from vegetables of the latest season's crop.

Grade A - Shall possess similar varietal characteristics for each vegetable ingredient, and the combined frozen peas and carrots shall possess a good color, shall be practically free from defects, shall possess a good character, and shall possess a good flavor.

Grade B - Shall possess similar varietal characteristics for each vegetable ingredient; the combined frozen peas and carrots shall possess a reasonably good color, shall be reasonably free from defects, shall possess a good flavor.

The determination of the requirements as to grade shall be in accordance with the provisions of the applicable grade of frozen peas and carrots.

Packaging: Commercial packaging is acceptable.

Packing: The product shall be packed in commercial containers which are acceptable to common carriers for safe transportation to the destination specified. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8925-00-256-3814	PECANS, SHELLED, unsalted, small, medium, and/or large, US No. 1 pieces, 1 lb can, U.S. Standards for Grades

Unit of Issue - CN

Shipping Unit Net Weight - 24 lb max

Pieces - Maximum diameter (will pass through round opening). Minimum diameter (will not pass through round opening).

Size	Diameter, Inches	
	Max	Min
Small	4/16	2/16
Medium	6/16	3/16
Large	8/16	5/16

Product Characteristics - Consists of portions of pecan kernels which are well dried, fairly well developed, which are free from pieces of shell, center wall and foreign material, and are free from damage by shriveling, discoloration, poorly developed kernels or damage by other means, and which are free from serious damage by plainly visible mold, rancidity, decay, insects, web, grass or any distinct evidence of insect feeding on the kernel or serious damage by other means. Determination of requirements as to grade shall be in accordance with the U.S. Standards for Grades of Shelled Pecans.

Packaging, Level A - One pound of the product shall be packaged in a size 404 by 500 or 404 by 700, open-top style, round, metal can, with soldered side seams and compound-lined, double-seamed ends, with commercial exterior coating. The cans shall be hermetically-sealed.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B - Twenty-four cans of the product shall be packed on end in a fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PEPPERONI, chilled or frozen, ADCoP
+ 8905-00-823-7085	Chilled
8905-01-070-7976	Diced, frozen, precooked, 3/8 in. dices, 9-1/2 to 10 lb bag

Unit of Issue - LB

Shipping Unit Net Weight - 10 lb min - 12 lb max
Diced - 40 lb max

Product Characteristics - Made from beef and pork with chili peppers, stuffed in hog casings; approximately 7-1/2 to 9 inches in length and 4 to 6 ounces in weight or diced 3/8 in. sq dices, 9-1/2 to 10 lb bag.

Packaging and Packing, Level C - Commercial packaging and packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PEPPERS, GREEN, DEHYDRATED, diced, uncooked, w/desiccant, CID A-A-20070
+ 8915-00-252-3787	No. 10 size can
8915-00-227-1387	Sweet, no. 2-1/2 size can, type I, style A or B, class 1

Unit of Issue - CN

Shipping Unit Net Weight - 6 lb max

Product Characteristics - The peppers used for dehydration shall be properly matured, green, sweet or sweet-bell type of similar varietal and dehydration characteristics (hot pungent varieties excluded); cored and trimmed, cut into approximately .93 cm (3/8 in.) squares with a minimum of tearing and rough cutting. The peppers shall be free from foreign material, insect infestation and objectionable odors. The rehydrated peppers shall have a typical uniform bright green color, normal sweet-pepper flavor and odor and approximate original form. The rehydrated ratio by weight shall not be less than 6 rehydrated to 1 dehydrated. The peppers shall meet the following analytical requirements:

	MINIMUM	MAXIMUM
MOISTURE CONTENT 1/		5.0%
FOOD GRADE SULFITE CONTENT 2/ 3/	1000 PPM	2500 PPM

1/ AOAC Official Methods for Analysis, 13th ED, 1980, 32.043-32.049

2/ Calculated as sulfur dioxide uniformly distributed throughout sample

3/ AOAC Official Methods for Analysis, 13th ED, 1980, 20.106-20.108

Packaging Level C - One pound of the product shall be filled into a no. 10 (603 by 700) size can or 4.25 ounces into a no. 2-1/2 (401 by 411) size can, open top style, round metal with soldered side seam and compound-lined, double-seam ends. Sufficient desiccant shall be included in the can to lower the moisture content of the product to 1.5%. The can shall be hermetically sealed.

Packing Level B - Six no. 10 size cans or twenty-four no. 2-1/2 size cans shall be packed on end into a snug-fitting, fiberboard box, style RSC, W5c, or W5s of Fed PPP-B-636.

Packing Level C - The shipping container shall be style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable. The shipping containers shall meet requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PEPPERS, PICKLED, whole, cured, CID A-A-20141 or ADCoP
8950-01-010-5757	Hot cherry, green or mixed green and red, 1 qt jar, 1.125 lb DW, type I, CID A-A-20141
8950-00-489-0546	Jalapeno, green, no. 10 size can, 3.375 lb DW, type II, CID A-A-20141
8950-01-297-1694	Jalapeno, whole, cured, green, 12 oz jar, ADCoP

Unit of Issue - JR; CN

Shipping Unit Net Weight - 1 qt jar - 24 lb max
No. 10 size can - 41 lb max
12 oz jar - 9 lb max

Product Characteristics:

CID A-A-20141 - Type I - Hot cherry peppers: The peppers shall be either whole green or mixed whole green and whole red. If cherry peppers are mixed, the red peppers shall not exceed 20 percent by count. Vinegar and salt brine with or without preservatives shall be added. Type II - Jalapeno peppers: The peppers shall be generally whole green. Mixed green or red peppers shall not exceed 10 percent by count. Pepper size shall be at least 1/2 inch in diameter and 1-1/2 inches in length. Vinegar and salt brine with or without seasonings and vegetable oil shall be added.

Product shall be prepared from clean, sound, whole peppers with stems. Product may be prepared from fresh peppers or previously salted stock. Fresh peppers should be of the latest season's crop.

Peppers shall be practically free from defects which materially affect the appearance or eating quality. Presence of foreign material, evidence of rodent or insect infestation, extraneous materials, off-odors, off-flavors, and off-colors shall be cause for rejection.

ADCoP - The jalapeno peppers shall be a commercially prepared product that meets as many of the product characteristics listed above as possible.

Commercial Packaging: The product shall be packaged in accordance with good commercial practice and as specified in Table I.

TABLE I. Packaging Parameters

Type	Unit Pack	Drained Weight	No. Per Shipping Container
Type I	1 quart jar	18 oz.	12
Type II	603 x 700 can	64 oz.	6
ADCoP	12 oz jar	N/A	12

Commercial packing: The product shall be packed in a manner to ensure carrier acceptance and safe delivery at destination at the lowest transportation rate for such supplies. The shipping container shall be in accordance with the Uniform Freight Classification or National Motor Freight Classification, as applicable. The number of packages per shipping container shall be as specified in Table I.

Export packaging: Sufficient peppers to obtain a drained weight of 64 ounces shall be packaged in a size 603 x 700, open-top style, round, metal can with soldered side seam and compound-lined, double-seamed ends. The can shall be made throughout from not less than nominal 1.25/0.25-pound tinplate per base product. Alternatively, the can ends may be fabricated from ECCS plate, fully enameled both inside and out. Cans shall have the interior side seam striped. The can shall be coated overall on the outside with a coating conforming to Type I, or when specified, Type III of TT-C-495.

Export packing: Six cans, arranged 3 in length, 2 in width, and 1 in depth shall be packed in a fiberboard box constructed, closed, and reinforced in accordance with Style RSC, V3c, V3s, or V4s of PPP-B-636. Style RSC boxes may be top-opening or end-opening. Reinforcement shall be limited to nonmetallic strapping or pressure-sensitive, adhesive, filament-reinforced tape.

NATIONAL STOCK NUMBER	DESCRIPTION
	PEPPERS, SWEET, FRESH, California Wonder variety, bell or bullnose type, green, U.S. Standards for Grades
8915-00-616-0222	US Fancy Grade, 3 in. min dia (for stuffing)
8915-00-127-8006	US No. 1 Grade, 2-1/2 in. min dia

Unit of Issue - LB

Product Characteristics - Consists of mature, green, sweet peppers of similar characteristics which are firm. US fancy grade. Shall be well-shaped, free from sunscald, freezing injury, decay, and from damage caused by scars, hail, sunburn, disease, insects, mechanical or other means. The length of each pepper shall be not less than 3-1/2 inches.

US No. 1 Grade. Shall be fairly well-shaped, free from sunscald and decay, and free from damage caused by freezing injury, hail, scars, sunburn, disease, insects, mechanical or other means. Unless otherwise specified by the contracting officer, the length of each pepper shall be not less than 2-1/2 inches. The tolerances for defects and off-size shall be in accordance with the provisions of the specified US grade of the U.S. Standards for Grades of Sweet Peppers.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, peppers shall be packed in commercial containers which shall be clean, sound, well-filled and securely wired or covered. Each container shall be packed so that the peppers on the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PEPPERS, SWEET, FROZEN, US Grade A or B, green, 2 to 5 lb pg, U.S. Standards for Grades
+ 8915-00-582-4072	Whole
+ 8915-01-030-3476	Halved
8915-00-081-0856	Diced

Shipping Unit Net Weight - 50 lb max

Product Characteristics - Whole stemmed. Whole unpeeled pepper pods with stem and core removed. Halved. Whole stemmed unpeeled, pepper pod which have been cut approximately in half from stem to blossom end. Diced. Whole stemmed, unpeeled pepper pods or pieces of pepper pods which have been cut into approximate square pieces measuring 1/2 inch or less.

Grade A. Shall possess similar varietal characteristics, a normal flavor and a good color; be practically uniform in size and symmetry; be practically free from defects, possess a good character, and within the special limits prescribed in the US Standards for Grades of Frozen Sweet Peppers, be reasonably uniform in size and symmetry. Grade B. Shall possess similar varietal characteristics, a normal flavor and a reasonably good color; be reasonably free from defects, possess a reasonably good character, and within the special limits prescribed in the US Standards for Grades of Frozen Sweet Peppers, be variable in size and symmetry.

Determination of requirements as to grade shall be in accordance with the provisions of the applicable grade of the US Standards for Grades of Frozen Sweet Peppers.

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - The product shall be packaged in 2 to 5 pound cartons which shall be overwrapped and completely heat-sealed. Alternatively, the product may be enclosed in a heat sealable bag and the sealed bag enclosed in a carton. If a bag is used, the carton need not be overwrapped. The overwrapping or bag material shall be plastic film or waxed paper. Alternatively, the carton may be a seal end carton.

Packaging, Level C - Commercial packaging in 2 to 5 pound containers shall be acceptable.

Packing, Level B - Not more than 50 pounds of product shall be packed into a snug-fitting fiberboard box constructed, closed and reinforced in accordance with style RSC, V3c, V3s or V4s of PPP-B-636. Alternatively, a wax

impregnated corrugated box constructed, closed and reinforced in accordance with style RSC, class I, type SWCFI, grade 275 of PPP-B-1163 may be used.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-01-086-0989	PHILIPPINE STYLE EGG ROLL, FROZEN, beef or pork, 1-1/2 to 2 oz, 1 oz filling with not less than 1/2 oz nor more than 3/4 oz meat, ADCoP

Unit of Issue - EA

Shipping Unit Net Weight - 27 lbs (300 ea)

Product Characteristics - Shall be high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-01-086-0990	PHILLIPPINE STYLE EGG ROLL WRAPPER, FROZEN, 50 per package, individually wrapped, ADCoP

Unit of Issue - PG

Shipping Unit Net Weight - 33 lbs

Product Characteristics - Shall be high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected until delivery to the receiving activity. The shipping containers will contain 28 packages of product. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8950-01-344-4201	PICANTE SAUCE, 1/2 oz serving size, ADCoP

Unit of Issue - HD

Shipping Unit Net Weight - 35 lb max

Product Characteristics - shall be high commercial grade.

Packing - Commercial packing is acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-682-6816	PICKLE AND PIMENTO LOAF, frozen, cooked (moist heat), rectangular or rounded, unsmoked, 4 to 8 lb, USDA IMPS, Item No. 815, formula B, class B, shape A or B, type B

Unit of Issue - LB

Shipping Unit Net Weight - 60 lbs max

Product Characteristics - Pickle and pimento loaf is a meat food product made from pork and beef (pork being predominant) and pickles and pimentos. It is cooked by moist heat. The exterior surface is browned in hot oil or fat and is encased or wrapped in grease and moisture resistant paper or plastic film.

Packing - Commercial packing is acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PICKLES, CUCUMBER AND PICKLES, MIXED, U.S. Standards for Grades
+ 8950-00-935-4757	Dill, genuine, whole, fresh pack, large Gherkins, small or medium size, US Grade A, no. 10 size can, style of pickles (b), type of pack (b)(1)
+ 8950-00-851-5297	Dill, genuine, or dill, processed, whole, cured, medium size, US Grade A, 1 gal can, style of pickles (a), type of pack (a)(1) or (a)(2)
+ 8950-00-057-0043	Dill, genuine, or dill processed, sliced lengthwise, cured, medium size, US Grade A, 1 gal can, style of pickles (c), type of pack (a)(1) or (a)(2)
8950-00-889-6890	Dill, whole, cured, large, Gherkin, small, or medium, US Grade A, 1 qt jar, 1.313 lb DW, style of pickles (b), type of pack (a)(2)
8950-00-616-5469	Dill, whole, cured, large, Gherkin, small, or medium, US Grade A, no. 10 size can, 4.177 lb DW, style of pickles (b), type of pack (a)(2)
8950-00-128-0542	Dill, sliced crosswise, cured, US Grade A, 1 qt jar, 1.564 lb DW, style of pickles (d), type of pack (a)(2)
8950-00-141-0834	Dill, sliced lengthwise, cured, US Grade A, 1 gal jar, 5.752 lb DW, style of pickles (c), type of pack (a)(2)
8950-00-081-1420	Dill, whole, cured, Kosher-style, US Grade A, 10 to 15 per 1 qt jar, 1.375 lb DW, style of pickles (a), type of pack (a)(2)
8950-00-616-5470	Dill, whole, cured, large, Gherkin, small, or medium, US Grade A, 1 gal jar, 5.229 lb DW, style of pickles (b), type of pack (a)(2)
+ 8950-00-889-6891	Sweet, whole, cured, large, Gherkins or small size, US Grade A, 1 qt jar, style of pickles (b), type of pack (a)(4)

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8950-00-616-5472	Sweet, whole, cured, large, Gherkins or small size, US Grade A, no. 10 size can, style of pickles (b), type of pack (a)(4)
8950-01-018-6385	Sweet, whole, cured, midget or small Gherkin, US Grade A, no. 10 size can, 4.750 lb DW, style of pickles (b), type of pack (a)(4)
8950-00-127-9746	Sweet, mixed, cured, US Grade A, no. 10 size can, 4.875 lb DW, style of pickles (b) or (d), type of pack (a)(6)
8950-00-127-9747	Sweet, mixed, cured, US Grade A, 1 gal jar, 5.938 lb DW, style of pickles (b) or (d), type of pack (a)(6)
8950-00-141-0850	Sweet, sliced crosswise, cured, US Grade A, 1 gal jar, 6.257 lb DW, style of pickles (d), type of pack (a)(4)
8950-01-018-6384	Sweet, whole, cured, midget or small Gherkin, US Grade A, 1 qt jar, 1.375 lb DW, style of pickles (b), type of pack (a)(4)
8950-00-889-8871	Sweet, mixed, cured, US Grade A, 1 qt jar, 1.375 lb DW, style of pickles (b) or (d), type of pack (a)(6)

Unit of Issue - CN; JR

Shipping Unit Net Weight - 1 qt jar - 25 lb max
1 gal jar - 33 lb max
No. 10 size can - 41 lb max

Product Characteristics - Grade A is the quality of pickles in which the cucumbers possess similar varietal characteristics; and that, for the applicable type, possess a good flavor, a good color, are reasonably uniform or practically uniform in size, practically free from defects, and possess a good texture. Grade B is the quality of pickles in which the cucumbers possess similar varietal characteristics; and that, for the applicable type, possess a reasonably good color, a reasonably good flavor, may or may not be at least reasonably uniform in size, are reasonably free from defects, and possess a reasonably good texture. Classes, styles, types and grades of pickles shall be determined in accordance with the US Standards for Grades of Pickles.

Packaging - The quantity of pickles ingredients packaged in cans and glass jars shall be not less than 55% of the declared volume of the container for class 1, cured, and 57% of the declared volume of the container for class 2, fresh pack. Methods of determination shall be in accordance with criteria outlined in the US Standards for Grades of Pickles.
The containers shall be as full as practicable with the pickle and without impairment of quality; the pickles shall be covered or almost covered by the packing medium; and the pickle ingredient and packing medium shall occupy at least 90% of the volume of the container.

Packaging, Level C - Cans, Fed PPP-C-29. The product shall be packaged in no. 10 size cans, open-top style, round, metal, hermetically-sealed, with soldered side seam and compound-lined, double-seamed ends.

Glass Containers. The product shall be packaged in quart or gallon jars. The jars shall be closed with one of the following caps, each cap being made from 0.50 pound commercial electrolytic tinplate, coated outside with a corrosion resistant lacquer or enamel, and coated inside with an enamel furnished by the manufacturer in accordance with commercial practice.

a. A continuous thread-milled screw cap with curled edge and lined with a spot or disc suitable for the product. The screw cap shall be secured in position with a shrunk-on cellulose band or a pressure-sensitive, plastic film, adhesive tape, 3/4 inch wide applied around the circumference at the juncture of the cap and jar. The tape shall overlap itself a minimum of 1 inch.

b. A hermetic, friction-type, side seal closure with pry-off feature.

c. A vacuum twist-off closure, the inside of the cap having a suitable sealing compound to effect a hermetic closure.

The sealed glass jars, with the exception of those having knurled screw caps, shall show a vacuum of not less than 2 inches.

Packing, Level B - Cans, Fed PPP-C-29. Six no. 10 size cans or six 1-gallon cans shall be packed into a snug-fitting fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Glass containers, Fed PPP-G-460. Twelve quart jars or four gallon jars shall be packed into a fiberboard box, style RSC-L or RSC-L, type CF, class domestic, method II closure, grade 175 of Fed PPP-B-636. The boxes shall be provided with pads and partitions, except pads are not required when the RSC-L box is furnished. Pads, partitions and liners shall be of the same grade of fiberboard as the box. When specified, the fiberboard box shall conform to grade W5c of Fed PPP-B-636.

Packing, Level C - Cans, Fed PPP-C-29. Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified, commercial packing shall be acceptable. Glass containers, Fed PPP-G-460. Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-00-616-0055	PIE, FRESH, fruit filled, ready-to-eat, 2 crust, full, lattice, or crumb top, 8, 9, or 10 in. dia, CID A-A-20074

Unit of Issue - EA

Shipping Unit Net Weight - N/A

Product Characteristics - Fruit filled ready-to-eat two crust lattice top or crumb top pies shall have a semi-solid fruit filling that will permit the baked pie to be sliced as desired without the filling spreading more than 3/4 inch from the cut edge within 10 minutes after slicing. The filling shall have no off-flavors or off-odors. The crust shall be evenly and properly baked with no areas of burned or scorched crust. There shall be no lumpy or ungelatinized starch pockets and no uncooked starch or raw flavor. The crust shall be flaky and not tough; shall not stick to the container; and shall provide enough rigidity so the portion of pie may be removed without crumbling or breaking. The pie shall be so formulated and baked that there shall be a minimum of filling exuded or extruded beyond or outside the crust. Pies shall not be more than 24 hours old at the time of delivery.

Pie Weight - 8 in. dia - not less than 22 oz
9-10 in. dia - not less than 36 oz

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-01-141-5155	PIE, FRESH, soft filled (to include meringue chiffon, cream, nut, egg custard, cheese, and Boston cream), one crust, open face, ready-to-eat, 8, 9, or 10 in. dia, CID A-A-20107

Unit of Issue - EA

Shipping Unit Net Weight - N/A

Product Characteristics - Fresh or chilled, soft-filled, one-crust, open-face pies shall be 8, 9, or 10 inches in diameter and be of the type and weight used in Table I. The pies shall have semisolid fillings, prepared from fresh, frozen, canned, evaporated, or dried products and shall be not less than 0.75 inch thick. The filling shall be of a viscosity that will permit the baked pie to be sliced without the filling spreading more than 0.75 of an inch within 10 minutes and the pies shall not be watery or weep before or during serving. The pies shall have no ungelatinized pockets nor an uneven distribution of fillings. They shall not contain cracks or crevices or show evidence of separation from crust. The crust shall not be overbaked or soggy and shall have no off-flavors or off-odors. The fillings shall not be tough or rubbery, shall have no off-flavors or off-odors, and shall have a flavor typical of its kind. If meringue or whipped-type toppings are used, they shall be 1 inch or more in additional thickness, shall be white with a light golden brown surface color, when applicable, and shall not separate from the filling when cut. Pies with a pH greater than 4.5 shall be cooled to a temperature of 45°F or less within two hours after baking and maintained at temperatures below 45°F until delivered. Pies shall be not more than 24 hours old at time of delivery.

TABLE I. Sizes and weights of pies 1/

Pies	Minimum wts. for 8-inch pie	Minimum wts. for 9- or 10- inch pie
One-crust, open-face pies (other than nut pies, egg custard pies, and cheese pies)	24 oz	36 oz
Meringue pies	20 oz	34 oz
Chiffon, cream pies	18 oz	27 oz

Nut pies, egg custard pies and cheese pies	20 oz	32 oz
Boston pies	18 oz	30 oz

1/ The thickness of the bottom-baked crust shall not be greater than 3/16 inch for regular crust. For graham cracker crust and crumb-top the thickness shall not be greater than 1/4 inch.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PIE, FROZEN, 8, 9, or 10 in. dia, CID A-A-20073
8920-00-044-0671	Baked
8920-00-044-0978	Unbaked

Unit of Issue - EA

Shipping Unit Net Weight - N/A

Product Characteristics - Pies, Frozen, Baked, and Unbaked, shall be two crust, lattice top or crumb top, fruit or soft pies; one crust open face pies; Meringue pies; Chiffon, Cream pies; Nut pies; Egg Custard pies; Cheese pies; and Boston Cream pies, as specified in contract agreement.

Unbaked frozen pies shall be quick frozen after makeup. All pies shall be held at $0^{o}F$ or lower until time of receipt. They shall be not more than 45 days old at time of receipt at destination.

The fruit fillings shall be prepared from fresh, canned, evaporated or dried fruit, or frozen fruit, with sufficient sugar added. The filling shall be formulated from not less than 50 percent, by weight, of fruit, based on the weight of fresh fruit. In addition, appropriate liquid, flavoring(s), spice(s), seasoning(s), and thickening agent(s) and other FDA approved ingredients, may be used which will give a satisfactory finished product.

The soft fillings shall be plain water or milk filling with appropriate flavoring(s), spice(s), seasoning(s), thickening agent(s), and other ingredients which will result in a satisfactory finished product. The pies, as applicable, when ready for serving shall have the following characteristics:

The fruit pies shall have a semi-solid filling of a viscosity that will permit the baked pie to be sliced as desired without the filling spreading more than 3/4 inch from the cut edge within 10 minutes after slicing. There shall be no lumpy or ungelatinized starch pockets and no uncooked raw starch flavor. The filling shall have flavor characteristic of the basic fruit, and the finished pie shall have no off-flavors or off-odors.

The crust shall be evenly and properly baked with no areas of burned or scorched crust; shall be flaky and not tough nor soggy; shall not stick to the container and shall provide sufficient rigidity so that a cut pie portion may be removed and transferred to a serving plate without crumbling or breaking. The pie shall be so formulated and baked that there will be a minimum of filling exuded or extruded beyond or outside the crust.

The non-fruit pies shall not be watery nor weep. The filling shall have no ungelatinized pockets, and shall be uniformly distributed over the bottom crust. The filling shall not contain cracks or crevices or separation from the crust. The pies shall be easily cut into portions and transferred to serving dishes. The filling shall be not less than 3/4 inch thick. The crust shall not be overbaked or soggy and shall have no off-flavor or off-odor. The finished filling shall not be tough or rubbery, shall have no off-flavors or off-odors and shall have a typical pleasing flavor. Meringue or other toppings, if used, shall be 1 inch or more in thickness, shall be white except for the outer surface which shall be lightly browned, and shall not separate from the filling when the pie is cut.

The pie weights shall be in accordance with table I, below:

Pie	Minimum wts for 8 inch pie		Minimum wts for 9-10 inch pie	
	Baked	Unbaked	Baked	Unbaked
Two crust, lattice or crumb top, fruit or soft pies	22 oz	24 oz	36 oz	38 oz
One crust open face pies (other than nut pies, egg custard pies, and cheese pies	24 oz	----	36 oz	42 oz
Meringue pies	20 oz	----	34 oz	----
Chiffon, cream pies	18 oz	----	27 oz	----
Nut pies, egg custard pies, and cheese pies	20 oz	----	32 oz	42 oz
Boston cream pies	18 oz	----	30 oz	----

1/ The thickness of the bottom baked crust shall be not greater than 3/16 inch for regular crust and the top thickness not greater than 1/8 inch. For graham cracker crust and crumb-top, the thickness shall not be greater than 1/4 inch.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-00-138-2519	PIE CRUST, PREFORMED, graham cracker, 9 in. dia, 12, 24, or 48 per shipping container, CID A-A-20180

Unit of Issue - CO

Shipping Unit Net Weight - 15 lb max

Product Characteristics - The graham cracker pie crust shall be preformed from ingredients of enriched wheat flour, vegetable shortening (excluding palm oil, palm kernel oil, and coconut oil), sugar, corn syrup, graham flour, brown sugar, salt, leavening, malt, cornstarch, lecithin, and artificial flavor. The shortenings used shall contain antioxidants such as butylated hydroxyanisole, butylated hydroxytoluene, or tertiary-butylhydroquinone, or combinations thereof. The leavening acid, salt, and vitamins in the enriched flour shall be of Food Chemicals Codex purity. Optional ingredients are whey, citric acid, honey, high fructose, corn syrup, molasses, and cinnamon, Graham crumbs made from enriched flour may be substituted for the flour portion and other ingredients as applicable. The pie crust shall have a net weight of 170 grams (minus tolerance of 9 grams permissible on each unit weighed). The crust shall be formed in a 9 inch diameter, aluminum plate, essentially whole without breaks and shaped to conform to the bottom and side walls (the aluminum plate is part of the finished product). After baking, the crust shall be tan in color and granular in appearance. The product shall possess a typical graham cracker sweet flavor and odor. The crust shall be firm enough so that it will slice without breaking and not dissolve when filled. The moisture range of the product shall be not less than 1.25 nor more than 3.25 percent.

Commercial Packaging - Each preformed graham cracker pie crust, in a 9-inch aluminum pie plate, shall be packaged in accordance with good commercial practice.

Commercial Packing - Twelve, twenty-four, or forty-eight preformed graham cracker pie crusts shall be packed in shipping containers meeting the requirements of the Uniform Freight Classification Rules or National Motor Freight Classification Rules, as applicable.

Export Packaging - Same as in commercial packaging.

Export Packing - Twelve, twenty-four, or forty-eight graham cracker pie crusts shall be packed in a fiberboard box constructed, closed, and reinforced in accordance with Style RSC, Grade V3c, V3s or V4s of Fed PPP-B-636. Reinforcement shall be limited to nonmetallic strapping or pressure-sensitive adhesive, filament-reinforced tape.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-00-478-9073	PIE FILLING, prepared, fruit, blueberry, no. 10 size can, CID A-A-20161

Unit of Issue - CN

Shipping Unit Net Weight - 42 lb max

Product Characteristics - The product shall be prepared from clean, sound, mature, commercially prepared, fresh, frozen, or canned fruit, or a combination thereof. The product shall contain approved nutritive sweeteners and thickening ingredients (i.e., starch, pectin, Irish moss extractives, and cellulose gums.) Optional ingredients (i.e., lemon-juice, citrates, fruit essence, seasonings, and preservatives) may be included. No sulfur dioxide yielding compounds may be used. The blueberry pie filling shall be prepared from U.S Grade B or better fruit, which must be certified by the Fresh Products Branch, Fruit and Vegetable Division, U.S. Department of Agriculture. The finished product shall possess the characteristics flavor and color of blueberry. Fruit texture shall be firm, not hard or mushy, and shall contain no objectionable extraneous material.

Physical and Analytical Requirements

Style	Minimum Soluble Solids (degree brix)	pH	Minimum % Washed drained Weight	Spreadometer range (1 min at $72^{o}\pm5^{o}$F)
Blueberry	Whole	27.0	30.0	8.5 to 10.5 cm

Packaging and Packing - Seven pounds shall be packaged in a 603 x 700 (No. 10) can. The filled and hermetically sealed can shall have a vacuum of not less than 8 inches of mercury. Cans shall be packed in fiberboard boxes complying with Uniform Freight Classification or National Motor Freight Classification, as applicable.

Export packaging - Seven pounds shall be packaged in a 603 x 700 (No. 10) open-top, tin-plated metal can with welded or soldered side seams and compound-lined, double-seamed ends. The body and end tinplating weights of minimum 0.75 lb/base box inside and 0.20 lb/base box outside. The interior of the body and ends shall be enameled and the side seams striped.

Export packing - Six 603 x 700 cans shall be packed in a fiberboard box constructed, closed, and reinforced in accordance with Grade V3c, V3s, or V4s, style RSC of PPP-B-636. Reinforcement shall be limited to nonmetallic strapping or pressure-sensitive adhesive, filament-reinforced tape.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-00-451-3023	PIE FILLING, prepared, lemon, ready-to-use, no. 10 size can, MIL-P-43950

Unit of Issue - CN

Shipping Unit Net Weight - 45 lb max

Product Characteristics - The product shall be prepared from clean, sound, mature, commercially prepared, fresh, frozen, or canned fruit and/or juice, or a combination thereof. The lemon puree and/or juice or oil shall be formulated with water, sugar, salt, shortening, starch, potassium sorbate, egg yolk, food coloring, and citric acid. The finished product shall have a good flavor, odor, and color characteristic of lemon pie filling shall not be watery or weep. It shall have no ungelatinized pockets, and shall be uniformly distributed over the bottom crust. The finished filling shall not be tough or rubbery.

Analytical Requirements

pH	not less than 2.9 nor more than 3.5
Soluble solids (Brix)	not less than 30° Brix nor more than 38°
Acid, as citric	not less than 0.45 nor more than 0.6 percent

Packaging Level C - Not less than 7 pounds 8 ounces of lemon pie filling shall be packaged into a 603 x 700 size can, hermetically-sealed, open-top style, round, metal, with welded or soldered side seam and compound-lined, double-seamed ends.

Packing - Level C - Shipping containers shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or when specified, commercial packing shall be acceptable.

Export Packaging - Same as above for packaging, except that 0.50/0.25 lb/per base box tinplate with two interior coats of enamel will be used. The can shall be coated on the outside with type I of TT-C-495.

Export packing - Six No. 10 size cans shall be packed into a snug-fitting fiberboard box, style RSC, V3c, V3s, or V4s of Fed PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-044-1854	PIG'S FEET, FRONT, frozen, 3/4 to 1-1/2 lb ea foot, USDA IMPS, Item No. 420

Unit of Issue - LB

Shipping Unit Net Weight - N/A

Product Characteristics - Shall be properly cleaned and scalded; shall be free from scurf, hair, and practically free of hair roots. Nails must be removed. Shall be commercially trimmed.

Packaging and Packing, Level C - Commercial packaging shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PIMIENTOS, CANNED, U.S. Standards for Grades, US Grade A, red, type of pack (a)
8915-00-292-9266	whole, halves, pieces, whole and pieces, slices, diced, or chopped, 7 oz can, style (a), (b), (c), (d), (e), (f) or (g)
8915-00-935-6371	whole, halves, pieces, whole and pieces, slices, diced, or chopped, no. 2-1/2 size can, style (a), (b), (c), (d), (e), (f) or (g)
+ 8915-00-006-9473	diced, no. 2-1/2 size can, style (f)

Unit of Issue - CN

Shipping Unit Net Weight - 7 oz can - 11 lb max
No. 2-1/2 size can - 45 lb max

Red - Style a (whole), style d (whole and pieces), and style g (chopped): A minimum of 90%, by count, of the units must have 9/10 or more of the surface area a red color. Style c (pieces) or style f (diced): A minimum of 90% by count, of the units must have 4/3 or more of the surface area a red color.

Style a (whole). Means pimientos that retain the approximate conformation of a whole pod pimiento.

Style d (whole and pieces). Means pimientos consisting of a combination of whole and pieces of pimientos and containing not less than 50%, by weight, of whole pimientos.

Style c (pieces). Means pimientos cut or broken into units with at least 1 square inch area each and may include less than 50%, by weight, of whole pods.

Style f (diced). Means pimientos cut into approximate cube-shaped units or cut into approximately square pieces.

Style g (chopped). Means pimientos cut or broken into units of less than 1 square inch area each.

Product Characteristics - Grade A. Possesses similar varietal characteristics, a normal flavor, a good color, is practically uniform or fairly uniform in size for the applicable style, is practically free from defects, and possesses a good character.
Determination of requirements as to color, style and grade shall be in accordance with the provisions of the US Standards for Grades of Canned Pimientos.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Not less than 5.2 ounces (DW) of any style shall be packaged into a 7 oz (300 by 206) size can; not less than 20.5 ounces (DW) of diced pieces, or whole and pieces, and not less than 20.2 ounces (DW) of whole shall be packaged into a no. 2-1/2 (401 by 411) size can, round, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Forty-eight 7 oz cans or 24 no. 2-1/2 size cans shall be packed into a snug-fitting fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - The product shall be packed into a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PINEAPPLE, CANNED, US Standards for Grades
+ 8940-00-851-5305	Whole slices, medium size, US Grade A, dietetic pack (no sugar added), no. 2 size can
8915-00-170-5150	Whole slices, medium size, US Grade A or B, light or heavy syrup pack, or natural juice pack, no. 2 size can, style (b)
+ 8915-00-043-3493	Whole slices, medium size, US Grade A, natural juice pack, no. 10 size can
8915-00-170-5148	Whole slices, medium size, US Grade A or B, light or heavy syrup pack, or natural juice pack, no. 10 size can, style (b)
+ 8915-00-482-3836	Tidbits, US Grade A, natural juice pack, no. 10 size can
8915-00-403-8534	Chunks or tidbits, US Grade A or B, light or heavy syrup pack, or natural juice pack, no. 2 size can, style (f) or (g)
+ 8915-00-170-5147	Tidbits or chunks, US Grade A or B, extra heavy or heavy syrup pack, no. 2-1/2 size can
8915-00-170-5127	Chunks or tidbits, US Grade A or B, light or heavy syrup pack, or natural juice pack, no. 10 size can, style (f) or (g)
+ 8915-00-068-9464	Crushed, US Grade A, regular pack, unsweetened, no. 2-1/2 size can
8915-00-410-8421	Crushed, US Grade A or B, light or heavy syrup pack, or natural juice pack and of a regular or heavy style of pack, no. 2 size can, style (i)
+ 8915-00-127-3114	Crushed, regular pack, US Grade A or B, extra heavy or heavy syrup pack, no. 2-1/2 size can
8915-01-263-8855	Chunks or tidbits, light or heavy syrup pack or natural juice pack, US Grade A or B, 3 to 5 oz easy open container, 48 per case, style (f) or (g)

Unit of Issue - CN

Shipping Unit Net Weight -	No. 2 size can	- 30 lb max
	No. 2-1/2 size can	- 45 lb max
	No. 10 size can	- 41 lb max

Whole slices. Consists of whole circular slices cut across the axis of the peeled, cored fruit cylinders. Medium whole slices. Approximate thickness of slices, 5/16 inch; approximate diameter of slices, 2-15/16 inch; approximate diameter of core holes, 11/16 to 1-3/8 inch. Minimum number of slices per can, 10 slices in a no. 2 size can; 50 slices in a no. 10 size can.

Tidbits. Consists of sectors cut from slices. Tidbits are reasonably uniform in size and shape; they are predominantly from 5/16 inch to 1/2 inch thick; and, except for an occasional unit, each sector is not larger than one-sixth of the slice from which cut.

Chunks. Consists of short, thick pieces cut from thick slices or from peeled, cored fruit. Chunks may or may not be symmetrical or uniform in shape and size. Predominantly, the units have a thickness greater than 1/2 inch, a width greater than 9/16 inch, but with the longest dimension (along any edge) not greater than 1-1/2 inches.

Crushed. Consists of shredded or finely cut pieces of fruit flesh. Regular pack. Ounces - not less than 63%, by weight, of contents. Heavy pack. Ounces - not less than 73%, by weight, but less than 78%, by weight, of contents.

Extra heavy syrup pack. Brix measurement, 22° or more, but not more than 35°.

Heavy syrup pack. Brix measurement, 18° or more, but less than 22°.

Light syrup pack. Brix measurement, 14° or more, but less than 18°.

Unsweetened. Packed in pineapple juice.

Product Characteristics - Grade A. Possesses a good color, is practically uniform in size and shape for the applicable style, is practically free from defects, possesses a good character, a good flavor and odor, and is not excessively tart. Grade B. Possesses a reasonably good color, is reasonably uniform in size and shape for the applicable style, is reasonably free from defects, possesses a reasonably good character, a fairly good flavor and odor, and is not excessively tart.

Determination of requirements as to style, pack and grade shall be in accordance with the provisions of the US Standards for Grades of Canned Pineapple, as applicable.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Whole slices. Not less than 12-3/4 ounces (DW) shall be packaged into a no. 2 size can; not less than 61-1/2 ounces (DW) shall be packaged into a no. 10 size can. Tidbits and Chunks. Not less than 12-3/4 ounces (DW) shall be packaged into a no. 2 size can. Not less than 18-1/4 ounces (DW) shall be packaged into a no. 2-1/2 size can, and not less than 65-3/4 ounces (DW) into a no. 10 size can. Crushed, regular pack. Not less than 63%, by weight, of contents shall be packaged into a no. 2-1/2 size can. Heavy pack. Not less than 73%, by weight, but less than 78%, by weight, of contents shall be packaged into a no. 10 size can. Cans shall be round, hermetically-sealed, open-top style, metal, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Twenty-four no. 2 or no. 2-1/2 size cans or 6 no. 10 size cans, as applicable, shall be packed into a snug-fitting fiberboard shipping container, style RSC, top or end opening, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping containers shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-126-8808	PINEAPPLE, FRESH, US Fancy Grade or US No. 1 Grade, 10 to 24 size, US Standards for Grades

Unit of Issue - LB

Product Characteristics - US fancy grade. Consists of pineapples of similar varietal characteristics, which are mature, firm, dry and well-formed, have well-developed eyes, and are free from decay and sunscald, free from injury caused by bruising, sunburn and gummosis, and free from damage caused by disease, insects, rodents or mechanical or other means. The butts shall be well-trimmed, well-cured and free from damage caused by cracks. The tops of the characteristic color, single, straight, well attached to the fruit and free from crown slips. The length of the tops shall be not less than 5 inches nor more than 1-1/2 times the length of the fruit. US no. 1 grade. Shall be the same as US fancy, except shall be free from damage caused by bruising, sunburn and gummosis, and the butts shall be well-trimmed, fairly well-cured, not badly cracked and tops shall be of characteristic color, single, reasonably straight, well attached to the fruit, have not more than 5 crown slips, not more than 2 of which may be more than 2-3/4 inches in length. The length of the tops shall be not less than 4 inches or more than twice the length of the fruit.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags, and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, pineapples shall be packed in commercial containers which are clean, sound, well-filled and securely covered. Each container shall be packed so that the pineapples on the shown face shall be reasonably representative in size, color, and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or necessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PINEAPPLE, FROZEN, US Grade A or B, U.S. Standards for Grades
+ 8915-01-030-3473	Chunks, style (f)
+ 8915-01-137-1894	Tidbits, style (e)
+ 8915-01-137-1895	Crushed, style (d)

Unit of Issue - LB

Shipping Unit Net Weight - 40 lb max

Ordering Data for Solicitation and Purchase Order:

Grade: A (Fancy)
B (Choice)

Style (f): Chunks; pieces which do not exceed 1-1/2 inches

Style (e): Tidbits; small, wedge-shaped sections cut from slices or portions of slices of pineapple.

Type of Pack: (a) Sweetened, with sugar or sugar syrup
(b) Unsweetened

Style (d): Crushed; cut, shredded or crushed into fine pieces.

Type of Pack: (a) Sweetened with sugar
(b) Without sugar or additional pineapple juice.

<u>Product Characteristics</u> - Shall be prepared from sound, properly ripened pineapple of varieties suitable for freezing and, unless otherwise specified, shall be prepared from pineapple of the latest crop. Pineapple may be prepared to inhibit enzymatic action or may be prepared with additives or may be treated to retard discoloration in accordance with good commercial practice. Product should be stored at 0°F. <u>Grade A</u> - Shall possess a practically uniform, bright, characteristic yellow color, shall be practically free from defects; shall possess a good character; shall possess a normal flavor and odor; and shall be practically uniform in size and symmetry in the style of tidbits. <u>Grade B</u> - Shall possess a reasonably uniform, good, characteristic yellow color; shall be reasonably free from defects; shall possess a reasonably good character; shall possess a normal flavor and odor; and shall be reasonably uniform in size and symmetry in the style of tidbits.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PIZZA, FROZEN, prepared, ADCoP
8940-00-141-0137	Cheese, 5 to 12 in. dia
8940-01-134-3340	Cheese, 4 in. by 6 in., rectangular, 16 units per sheet, 6 sheets per shipping container
8940-01-243-1258	Fully Prepared

Unit of Issue - EA, BX

Shipping Unit Net Weight - N/A

Product Characteristics - Shall be high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-00-124-8374	PIZZA CRUST, FROZEN, partially-baked, 12 in. dia, ADCoP

Unit of Issue - EA

Shipping Unit Net Weight - N/A

Product Characteristics - Pizza crust shall be partially-baked pizza dough that has been frozen and held at a temperature not higher than $0^{o}F$. It shall have a uniform light tan color. When baked, the pizza crust shall have a fresh baked dough appearance and a typical pizza crust flavor and odor, free from any objectionable flavors and odors. The pizza crust shall be not less than 1/4 inch thick.

Packaging, Level C - The pizza crust, in quantity specified, shall be packaged to afford adequate protection against damage and deterioration during shipment from the supply source to the first receiving activity. The supplier may use his standard practice when it meets these requirements.

Packing, Level C - The pizza crust, packaged as specified above, shall be packed in a manner to assure carrier acceptance and safe delivery at destination at the lowest transportation rate for such supplies. The shipping container shall be in accordance with the Uniform Freight Classification Rules or National Motor Freight Rules, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-01-067-7961	PIZZA SAUCE, ready-to-use, no. 10 size can, ADCoP

Unit of Issue - CN

Shipping Unit Net Weight - 39 lb (6 cans)

Product Characteristics - Shall be of high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PLUMS, CANNED, purple, US Standards for Grades
+ 8940-00-851-5304	Whole, dietetic pack (no sugar added), grade B, no. 303 size can
8915-00-223-5894	Whole, light or heavy syrup pack, US Grade A or B, no. 2-1/2 size can, varietal type (a), style (a)
8915-00-191-4709	Whole, light, light or heavy syrup pack US Grade A or B, no. 10 size can, varietal type (a), style (a)

Unit of Issue - CN

Shipping Unit Net Weight - No. 303 size can - 13 lb max
No. 2-1/2 size can - 45 lb max
No. 10 size can - 41 lb max

Product Characteristics - Extra heavy syrup. Brix measurement 25° or more but not more than 35°. Heavy syrup. Brix measurement 19° or more but less than 25°. Light syrup. Brix measurement 15° or more but less than 19°. Grade A. Possesses similar varietal characteristics, is practically free from defects, and possesses a normal flavor and odor. Grade B. Possesses similar varietal characteristics, a reasonably good color, is reasonably free from defects, and possesses a normal flavor and odor. Determination of requirements as to type, pack, grade and color shall be in accordance with provisions of the US Standards for Grades of Canned Plums.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Whole. Not less than 9 ounces (DW) of product shall be packaged in a no. 303 (303 by 406) size can. Not less than 15-1/2 ounces (DW) of product shall be packaged in a no. 2-1/2 (401 by 411) size can. Not less than 60 ounces (DW) of product shall be packaged in a no. 10 (603 by 700) size can. Cans shall be round, hermetically-sealed, open-top style, metal, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Twenty-four no. 303 or no. 2-1/2 size cans or 6 no. 10 size cans shall be packed into a snug-fitting fiberboard box, style RSC, top or end-opening, V3c, V3s, or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-126-8806	PLUMS, FRESH, US No. 1 Grade, 4 by 5 or 5 by 5 size, US Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of plums of one variety which are well-formed, clean, mature but not overripe or soft or shriveled; which are free from decay and sunscald, and free from damage caused by broken skins, heat injury, growth cracks, sunburn, split pits, hail marks, drought spots, gum spots, russeting, scars, other disease, insects, mechanical or other means. Tolerances for defects and size shall be in accordance with the provisions of US no. 1 grade of the US Standards for Fresh Plums and Prunes.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags, and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, plums shall be clean, sound, well-filled, and securely-covered. Each container shall be packed so that the plums on the shown face shall be reasonably representative in size, color, and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	POLISH SAUSAGE, chilled or frozen, USDA IMPS, Item No. 803
+ 8905-01-137-1849	Chilled
+ 8905-01-137-1909	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Formula:

A - Pork
B - Pork, beef (pork is predominant)

* Style:

B - Hog casings
D - Collagen casings

* Size: 3-5 inches in length
11-13 inches in length

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-6591	PORK FOR CHOP SUEY, frozen, USDA IMPS, Item No. 1495

Unit of Issue - LB

Shipping Unit Net Weight - 50 lb max

Ordering Data for Solicitation and Purchase Order:

* Selection: No. 1 or No. 2

Size: Three-quarter inch pieces (grinder or machine cut).
Size: (handcut) as specified by the requisitioner.

Packaging: Unless otherwise specified, shall be packaged in approximately 5 pound units completely enclosed in polyethylene bag or equivalent and packed 10 bags per container.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-753-6426	PORK HAM, OUTSIDE, TRIMMED, TIED, (FRESH HAM ROAST), frozen, uncured, skinned, enclosed in stretchable netting, 6 to 10 lb, USDA IMPS, Item No. 402E, wt range B

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

Weight Range: 8 to 14 lb (B and/or C)

State of Refrigeration - Frozen

Product Characteristics - The boned and tied ham shall be prepared from a ham, regular, short shank (IMPS No. 401A) or a ham, skinned, short shank (IMPS No. 402E) all bones, cartilage, skin and surface fat in excess of 1/2 inch shall be removed. Fat on the butt end shall be beveled back at least 1 inch from the edge of the lean. Shank meat which is naturally attached may be included and shall be folded into the femor bone cavity as a plug. The ham shall be tied girthwise and lengthwise.

Packaging and Packing - Good commercial packaging and packing affording adequate protection which meets the requirements of the Uniform Freight or National Motor Freight Classifications is acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-138-7441	PORK HAM, BONELESS, TIED, frozen, USDA IMPS, Item No. 402B

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Selection: No. 1 or No. 2

* Weight Range: 6-8 lb, 8-10 lb, 10-12 lb

Tying: Boneless fresh ham shall be rolled and string tied or may be enclosed in a stretchable netting provided it complies with the Regulations Governing the Meat Inspection of the US Department of Agriculture.

NATIONAL STOCK NUMBER	DESCRIPTION
	PORK HAM, SHORT SHANK, chilled or frozen, 12 to 16 lb, selection no. 1, USDA IMPS, Item No. 401A
+ 8905-00-935-6742	Chilled
+ 8905-00-935-6743	Frozen

Unit of Issue - LB

Shipping Unit Net Weight - 60 lb

Selection No. 1 - Pork cuts shall be meaty with high ratio of lean to fat and not be miscut or misshapen; firm, lean meat shall have a fine, smooth texture and color ranging from light pink or grayish pink to light red; white, firm exterior fat shall be uniform in distribution; color of bones, red to deep pink; thin, smooth pliable skin.

Product Characteristics - The ham is separated from the side by a straight cut approximately perpendicular to the outer skin surface and to a line parallel to the shank bones except that approximately half or more of the shank (but not cut beyond the stifle joint) shall be removed by a straight cut made at an approximate right angle to the shank bones. The foot shall be removed at or slightly above the hock joint. The tail bones and tail shall be removed. The fat on the face of the ham shall be removed without any appreciable scoring or damage to the muscular portion. Practically all pelvic fat shall be removed. The ham shall be suitably faced with a smooth, well-rounded skin collar extending not more than 2-1/2 inches inward from the center of the stifle joint and the lymph glands and fat in the flank area must be removed close to the muscles of the ham. The exterior fat thickness of the ham measured directly under the bone at the butt edge shall not exceed 1-1/2 inches.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PORK LOIN, chilled or frozen, USDA IMPS, Item No. 410
+ 8905-01-137-1901	Chilled
+ 8905-01-137-1902	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Selection: No. 1 or No. 2

* Weight Range: 10-14 lb, 14-17 lb, 17-20 lb

NATIONAL STOCK NUMBER	DESCRIPTION
	PORK LOIN, BLADELESS, chilled or frozen, 8 to 12 lb, USDA IMPS, Item No. 411, selection 1
+ 8905-00-935-6744	Chilled
+ 8905-00-935-6745	Frozen

Unit of Issue - LB

Selection No. 1 - Pork cuts shall be meaty with a high ratio of lean to fat and not be miscut or misshapen; firm, lean meat shall have a fine, smooth texture with color ranging from light pink to grayish pink to light red; white, firm exterior fat shall be uniform in distribution; color of bones, red to deep pink.

Product Characteristics: The bladeless loin is that portion of a side remaining after removal of the shoulder, ham, belly and fat back and with the blade bone and related cartilage and overlying flesh removed. The lines of separation of the shoulder and ham from the loin shall be reasonably straight and perpendicular to the split surface of the backbone. The outer tip of the sub-scapulars muscles shall not extend past the center of the base of the medial ridge of the blade bone. The line of separation of the loin from the belly must be reasonably straight extending from a point on the first rib of the loin which is not more than 2-1/4 inches from the junction of the foremost rib and foremost thoracic vertebrae to a point on the ham end which is immediately ventral to the major tenderloin muscle. The fleshy side must be fairly smooth with a well arched, convex surface extending from a point close to the outer extremities of the thoracic vertebrae. The smoothness and contour must continue over the rest of the loin. The false lean over the blade end must be exposed lengthwise for at least 4 inches. The fat shall not exceed 1/4 inch over the major loin muscles, except in the area of the hip bone. Lumbar and pelvic fat shall not exceed 1/2 inch at any point. Loins with broken ribs or have more than a slight amount of lean removed from the major muscles are not acceptable. The diaphragm and hanging tender shall be removed from Selection No. 1 loins.

Packaging and Packing - Good commercial Packaging and Packing affording adequate protection from the supplier to the receiving activity assuring delivery of a fresh wholesome product is acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-753-6568	PORK LOIN, BONELESS, WHEAT GLUTEN ADDED, TIED, roast, frozen, enclosed in stretchable netting, 5 to 10 lb, USDA IMPS, Item No. 413B

Unit of Issue - LB

Shipping Unit Net Weight - 50 lb

Product Characteristics - This item is a regular loin with all bones, cartilage, flesh overlying the blade bone and related cartilage, intercostal meat, diaphragm, hanging tender and the tenderloin and surrounding lumbar fat removed. The boneless loin is separated into two approximately equal sections by a straight cut at an approximate right angle to the length of the loin. The loin halves are reversed, their boned surfaces placed together and after trimming the ends the loin is enclosed in a stretchable netting.

Packaging and Packing - Commercial Packaging and Packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-1903	PORK LOIN, BONELESS, TIED, frozen, USDA IMPS, Item No. 413A

Unit of Issue - LB

Ordering Data for solicitation and Purchase Order:

* Selection: No. 1 or No. 2

* Weight Range: 6-8 lb, 8-10 lb, 10-12 lb

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-1911	PORK LOIN CHOPS, frozen, USDA IMPS, Item No. 1410

Unit of Issue - LB

Shipping Unit Net Weight - 25 lb max

Ordering Data for Solicitation and Purchase Order:

* Selection: No. 1 or No. 2

* Portion Weight: 3 oz ± 1/4 oz; 4 oz ± 1/4 oz; 5 oz ± 1/4 oz; 6 oz ± 1/2 oz

<u>Packaging</u>: Unless otherwise specified, shall be packed in single layers separated by material used commercially for this purpose.

Surface Fat Thickness: Specify surface fat if other than 1/4 inch is desired.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-00-491-7209	PORK LOIN, COUNTRY STYLE RIBS, frozen, 4 to 12 lbs, selection no. 1 or 2, USDA IMPS, Item No. 423

Unit of Issue - LB

Shipping Unit Net Weight - 70 lb

Selection No. 1 - Pork cuts shall be meaty with high ratio of lean to fat and not be miscut or misshapen; firm, lean meat shall have a fine, smooth texture, with color ranging from light pink or grayish pink to light red; white, firm exterior fat shall be uniform in distribution.

Selection No. 2 - Pork cuts shall be lacking in meatiness, with low ratio of lean to fat and may be slightly miscut or misshapen; firm, lean meat shall have a fine, smooth texture, with color ranging from light pink or grayish pink to light red; white, firm exterior fat shall be uniform in distribution.

Product Characteristics - Country style shall be cut from the shoulder end of the pork loin and consist of at least 3 ribs; the blade bone, together with related cartilage and overlying flesh, shall be removed; surface fat shall not exceed 1/4 inch in thickness; the chine bone shall be removed parallel to the length of the loin; shall be separated into approximately equal halves.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable. Both portions of the ribs shall be packaged in the same shipping container.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-1910	PORK LOIN CHOPS, CENTER CUT, CHINE BONE OFF, frozen, USDA IMPS, Item No. 1412A

Unit of Issue - LB

Shipping Unit Net Weight - 25 lb max

Ordering Data for Solicitation and Purchase Order:

* Selection: No. 1 or No. 2

* Portion Weight: 3 oz ± 1/4 oz: 4 oz ± 1/4 oz; 5 oz ± 1/4 oz; 6 oz ± 1/2 oz

Surface Fat Thickness: Specify surface fat if other than 1/4 inch is desired.

<u>Packaging</u>: Unless otherwise specified, shall be packed in single layers separated by material used commercially for this purpose.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-9767	BEEF PLATE, SHORT PLATE, BONELESS, frozen, USDA IMPS, Item No. 121A

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range: 16-23 lb; 23-27 lb; 27-31 lb; 31-up lb

* Average Surface Fat: 3/4 inch

NATIONAL STOCK NUMBER	DESCRIPTION
	PORK PATTIES, FROZEN, ADCoP
8905-01-226-3363	Rectangular rib shape, 4 oz ea, w/barbecue sauce and/or seasoning, 10 lb container
+ 8905-01-354-3511	Raw, boneless, rib shaped, w/soy protein concentrate, w/barbecue seasoning built-in, 4 oz ea, not more than 10% TSP (plus/minus 1%)
+ 8905-01-354-3512	Raw, boneless, rib shaped, w/barbecue seasoning built-in, 4 oz ea

Unit of Issue - CO; LB

Shipping Unit Net Weight - CO- 10 lb
LB- 50 lb max

Product Characteristics - Pork patties are fresh pork product which is chopped or ground to the proper texture, mixed with barbecue sauce and/or seasonings. The product shall be mechanically formed to yield a commercially acceptable pork pattie. The product shall be frozen to a temperature of 0°F (-18°C) or lower. Contracting Officer shall specify all other pertinent data such as soy protein concentrate.

Packaging and Packing - Commercial Packaging and Packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PORK SAUSAGE, chilled or frozen, USDA IMPS, Item No. 802
+ 8905-01-137-1906	Chilled
+ 8905-01-137-1907	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Style:	* Size:
A - Artificial casings	1, 2, or 3 pound rolls
B1 - Hog casings, linked	6-8, 8-10 links per pound
B2 - Hog casings, unlinked	
C - Skinless (mechanically formed)	8, 9, 10, 12, 16 links per pound
D - Collagen casings	10-12, 12-14, 14-16 links per pound
E - Cloth bags	2, 3, 5, or 7 pound bags
F - Bulk	5, 6, 8, or 10 pound units

* Packaging:

Linked

a. One pound retail-type packages packed not more than 10 pounds net weight per container.

b. Layer-packed 1 link deep with parchment or waxed paper separators between layers in a 5 or 10 pound container.

Bulk

a. Two, 3, 5, or 7 lb cloth bags shall be packed not more than 10 pounds net weight per container.

b. Waxed paper tubs of 5 to 10 pounds net weight.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-01-070-7975	PORK SAUSAGE, DICED, COOKED, frozen, 3/8 in. dices, 9-1/2 to 10 lb bag, ADCoP

Unit of Issue - LB

Shipping Unit Net Weight - 40 lb max

Product Characteristics - Shall be of high commercial grade.

Packaging and Packing - Commercial Packaging and Packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PORK SAUSAGE, frozen, USDA IMPS
8905-01-017-2786	PATTIES, frozen, raw, round, preformed, 3 oz, layer pack, 10 lb box, USDA IMPS, Item No. 802A
8905-00-926-6485	ROLL, frozen, raw, artificial casing, 3 in. max dia, 1 to 6 lb, USDA IMPS, Item No. 802, style A

Unit of Issue - LB

Shipping Unit Net Weight - 60 lbs

Product Characteristics - Pork sausage patties are a fresh, all pork product. The meat is chopped or ground to a moderately course texture and mixed with salt and spices. The product shall be mechanically formed to yield approximately round patties or stuffed in an artificial casing.

Packaging and Packing: Commercial Packaging and Packing meeting requirements is acceptable. Shipping containers shall be in accordance with the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PORK SHOULDER BUTT, BONELESS (CURED AND SMOKED), chilled or frozen, USDA IMPS, Item No. 530
+ 8905-01-137-1846	Chilled
+ 8905-01-137-1847	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

Selection: None

Weight Range: 4-6 lb

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-00-935-6746	PORK SHOULDER, frozen, 8 to 12 lb, selection no. 1, USDA IMPS, Item No. 403

Unit of Issue - LB

Shipping Unit Net Weight - 60 lb

Selection No. 1 - Pork cuts shall be meaty with high ratio of lean to fat and shall have a fine, smooth texture, with color ranging from light pink or grayish pink to light red; white, firm exterior fat shall be uniform in distribution; color of bones shall be red to deep pink; shall have thin, smooth pliable skin.

Product Characteristics - The shoulder shall be separated from the anterior carcass side by a cut starting at a point in the arm pit, not more than 1 inch posterior to the elbow joint and continuing straight across the carcass side, perpendicular to the outside skin surface; the elbow joint shall not be exposed; jowl shall be removed parallel to the straight-cut side of the shoulder, starting behind the "ear dip", which shall remain on the jowl; skin collar shall not exceed more than 25 percent of the length of the shoulder; maximum fat thickness of skinned surface shall be 1/2 inch when measured at any point 1-1/2 inches or more from the edge of skin collar; fat shall be beveled to meet the lean at the butt end and the sides; shank shall extend not more than 4 inches from the point of the elbow and shall be removed at right angles to the shank bones.

Packaging and Packing - Commercial Packaging and Packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-1905	PORK SHOULDER, BOSTON BUTT, frozen, USDA IMPS, Item No. 406

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Selection: No. 1 or No. 2

* Weight Range: 4 - 6 lb; 6 - 8 lb; 8 - 10 lb

NATIONAL STOCK NUMBER	DESCRIPTION
	PORK SHOULDER, PICNIC, chilled or frozen, USDA IMPS, Item No. 405
+ 8905-01-137-1896	Chilled
+ 8905-01-137-1898	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Selection: No. 1 or No. 2

* Weight Range: 4-6 lb; 6-8 lb; 8-12 lb

(Maximum fat thickness of each weight range is determined by selection number specified)

NATIONAL STOCK NUMBER	DESCRIPTION
	PORK SHOULDER, SKINNED, chilled or frozen, USDA IMPS, Item No. 404
+ 8905-01-137-1897	Chilled
+ 8905-01-137-1899	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Selection: No. 1 or No. 2

* Weight Range: 8-12 lb; 12-16 lb; 16-20 lb

NATIONAL STOCK NUMBER	DESCRIPTION
	PORK SPARERIBS, chilled or frozen, USDA IMPS, Item No. 416
+ 8905-01-137-1848	Chilled
+ 8905-01-137-1900	Frozen
8905-00-126-8743	Frozen, 3-1/2 lb and down, wt range A and/or B

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Weight Range: 1 1/2-3 lb, 3-5 lb, 5 lb up

<u>Product Characteristics</u>: Spareribs are the intact rib section removed from the belly and may include portions of the costal cartilages with or without portions of the breast bone and diaphragm.

<u>Packaging and Packing</u>: Good commercial Packaging and Packing affording adequate protection from the supplier to the receiving activity assuring delivery of a fresh wholesome product is acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-126-8724	PORK TENDERLOIN, frozen, 8 oz to 1 lb, USDA IMPS, Item No. 415, wt range A

Unit of Issue - LB

Product Characteristics - The tenderloin is removed from the loin intact. All glandular and bloody tissue shall be removed. The side strip muscle may remain, if firmly attached. Surface fat shall not exceed 1/8 inch in thickness.

Packaging and Packing: A commercial fiberboard shipping container, meeting the requirements of the uniform freight or national freight classification (as applicable) is acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION

POTATO CHIPS, MIL-P-35020

+ 8940-00-782-3317 Type II (potato chips), 3 lb can

Unit of Issue - CN

Shipping Unit Net Weight - 3 lb max

Product Characteristics - Products shall possess a bright, uniform, potato chip color. The product shall be crisp, free from bitter, musty, rancid, charred or other undesirable flavors and odors; shall contain not more than 3.0% moisture and 2.2 ± 0.7% salt (calculated as sodium chloride), by weight. The potato chips shall be of such size that the majority shall contain an outer edge natural to the original peeled or trimmed potato from which they were prepared (no evidence of the chips having been broken), with not more than 7-1/2%, by weight, of small broken pieces passing through a sieve with 1/2 inch square openings. The finished product shall be packaged as soon as possible, but not later than 12 hours, after frying and salting.

Packaging - Potato chips shall be packaged in an all-metal can, with a slip cover lid of the type normally used by the manufacturer of the product. The lid shall be sealed to the body of the can over the entire closure area with a commercial cloth-backed, pressure-sensitive tape having a minimum width of one inch. The tape shall overlap a minimum of 2 inches.

Packing, Level C - The packaged product, in commercial shipping containers, shall be acceptable. Packing shall be such as to avoid compression of the product. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-00-782-3013	POTATO CHIPS, flavored or unflavored, regular or ripple, 7/8 to 1-1/2 oz pg, ADCoP

Unit of Issue - PG

Shipping Unit Net Weight - 2 lb max

Product Characteristics - The product shall possess a crisp texture; a good flavor, free from bitter, musty, or other uncharacteristic flavors or odors; and possess a bright, uniform chip color, typical of a high commercial grade product.

Packaging: - Level C - Potato chips shall be packaged in a commercial package of the type and style normally used by the manufacturer of the product.

Packing - Level C - The packaged product, in commercial shipping containers, shall be acceptable. Packing shall be such as to avoid compression of the product. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	POTATO MIX, DEHYDRATED, vitamin C added, for use with extruder equipment with internal rehydrating device, CID A-A-20165
8915-01-004-6676	No. 10 size can, 2-1/2 lb, 6 cans per shipping container
8915-01-067-7966	4-1/2 lb bag, 6 bags per shipping container

Unit of Issue - No. 10 size can - CN
4-1/2 lb bag - BG

Shipping Unit Net Weight - can - 15 lbs
bag - 36 lbs

Product Characteristics - Shall be a high commercial grade product.

Packaging and Packing - Commercial Packaging and Packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-01-193-3060	POTATO PATTIES, WHITE, FROZEN, shredded (hash brown), 2-1/2 oz oval portion, for heating in an oven, US Grade A, U.S. Standards for Grades of Frozen Hash Brown Potatoes, style (a)

Unit of Issue - BX (Case)

Shipping Unit Net Weight -

Product Characteristics - Frozen hash brown potatoes shall be prepared from mature, sound, white or Irish potatoes that are washed, peeled, sorted and trimmed to assure a clean and wholesome product. The potatoes are then blanched, may or may not be fried, shredded and frozen, and stored at temperatures necessary for their preservation. Shredded means potatoes cut into thin strips with cross-sectioned dimensions from 1 mm by 2 mm to 4 mm by 6 mm and formed into a solid mass before freezing. U.S. Grade A is the quality of frozen hash brown potatoes which shall possess normal flavor and odor, good color, practically free from defects, and good texture which are determined by the USDA scoring system for this item.

Packaging, Level C - PPP-F-690. Polyethylene bag without intermediate carton permitted. (NOTE: The polyethylene shall not be less than 0.003 inch thick and must comply with para 4.2.1.2 of PPP-F-690.) Directions shall be included on top of product package.

Packing, Level C - PPP-F-690. Closure shall be in accordance with PPP-B-636, para 30.3.1.2, method II. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	POTATOES, SWEET, CANNED, U.S. Standards for Grades, US Grade A
+ 8915-00-982-6036	Whole, light or heavy syrup pack, No. 10 size can, style (g), type of pack (a) or (b)
8915-00-616-0221	Whole, halves, sections, pieces, cuts, whole and pieces or mixed, heavy syrup pack, No. 3 squat size can, 0.938 lb DW, style (a), (b), (c), (d), (f), or (g), type of pack (a)
8915-01-323-2205	Mixed, heavy syrup pack, No. 10 size can, 4-1/2 lb DW, style(g), type of pack (a)

Unit of Issue - CN

Shipping Unit Net Weight - No. 3 vacuum size can - 27 lb max
No. 10 size can - 28 lb max

Style I, Whole - means sweet potatoes that retain the approximate original conformation of the prepared sweet potatoes.

Style II, Whole and pieces - consisting predominantly of whole units and averaging 50% or more, by weight, of the drained sweet potatoes as "whole" units.

Heavy syrup pack. Brix measurement 25° or more, but less than 30°.

Light syrup pack. Brix measurement 18° or more, but less than 25°.

Product Characteristics - Possesses a good color, practically uniform in shape and size or possesses good consistency, as applicable, practically free from defects, possesses a good character; and a normal flavor and odor. Determination of requirements as to style, type, pack and grade shall be in accordance with the US Standards

Packaging and Packing - Fed PPP-C-29

Packaging, Level C - Not less than 15 ounces (DW) shall be packaged into a no. 3 (404 by 307) size can; and not less than 72 ounces (DW) shall be packaged into a no. 10 (603 by 700) size can. Cans shall be round, metal, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating.

Packing, Level B - Twenty-four no. 3 vacuum size cans, or six no. 10 size cans shall be packed into a snug-fitting fiberboard shipping container, top or end-opening, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable, providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-252-5954	POTATOES, SWEET, FRESH, US Extra No. 1 Grade or US No. 1 Grade, dry (Jersey) or moist (Puerto Rican), 1-3/4 in. to 3-1/4 in. dia, U.S. Standards for Grades

Unit of Issue - LB

Product Characteristics - US extra no. 1 grade. Consists of sweet potatoes of similar varietal characteristics which are firm, smooth, fairly clean, fairly well-shaped, free from freezing injury, internal breakdown, black rot, other decay or wet breakdown, and free from damage caused by secondary rootless, sprouts, cuts, bruises, scars, growth cracks, scurf, soil rot, or other diseases, wireworms, weevils, or other insects, or other means. The length shall be not less than 3 inches nor more than 9 inches. Maximum weight shall be not more than 18 ounces. US no. 1 grade. Same as US extra no. 1 grade, except that they shall consist of one type, which are fairly smooth and the length shall be not less than 3 inches nor more than 9 inches, unless otherwise specified by the contracting officer. Maximum weight shall be not more than 20 ounces. The tolerances for defects and off-size shall be in accordance with the provisions of US extra no. 1 grade of US no. 1 grade of the U.S. Standards for Grades of Sweet Potatoes, as applicable.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags, and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, sweet potatoes shall be packed in commercial containers which shall be clean, sound, well-filled, and securely-covered and wired. Each container shall be packed so that the sweet potatoes in the shown face shall be reasonably representative in size, color, and quality of the contents of the container. Each container shall be well-filled, but shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-01-010-6334	POTATOES, WHITE, frozen, precooked, rounds (shredded and formed), cylindrical shape, approximately 47 to 54 per lb, 5 lb bag or box, no coconut, palm, nor palm kernel oil will be used in the cooking process, CID A-A-20038

Unit of Issue - LB

Shipping Unit Net Weight - 30 lb

Product Characteristics - The product shall be prepared from clean, sound, white-fleshed potatoes and other food grade ingredients necessary for binding or seasoning; e.g., salt and pepper. The potatoes may be chopped, shredded, or diced and formed into appropriate units according to acceptable standard commercial practice. No artificial color may be added. Preservatives or flavor enhancers such as monosodium glutamate are not permitted. Any defects present (including dark brown surface or internal discolorations, crushed units, and carbon specks) may no more than slightly detract from the appearance or edibility of the product. The product shall be free from objectionable flavors and odors. It shall possess a good texture with a moderately crisp external surface. The units shall not be excessively oily and shall be practically free from sogginess.

Packaging and Packing - Commercial Packaging and Packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	POTATOES, WHITE, CANNED, whole, medium or small, US Grade A, U.S. Standards for Grades
8915-00-543-7673	No. 303 size can, 0.625 lb DW
8915-00-127-9677	No. 10 size can, 4.625 lb DW

Unit of Issue - CN

Shipping Unit Net Weight - No. 303 - 24 lb
No. 10 - 38 lb

Product Characteristics - US Grade A canned potatoes shall be whole properly peeled potatoes that are over 1 in. to and including 2 in. in dia, has similar varietal characteristics, good color, be reasonably uniform in size and shape, practically free from defects, of good texture, good flavor and odor.

Packaging and Packing - Commercial Packaging and Packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-01-144-1931	POTATOES, WHITE, DEHYDRATED, precooked, shredded (hash brown), 6% or less moisture content, no. 10 size can, CID A-A-20032, form (D), style, moisture (c), reducing sugars (a)

Unit of Issue - CN

Shipping Unit Net Weight: 14 lbs

Product Characteristics - Hash browns shall be prepared from clean, sound, white-fleshed potatoes and other food grade ingredients necessary for binding or seasoning. The potatoes may be chopped, shredded, or diced and formed into appropriate units according to acceptable standard commercial practice. No artificial color may be added. Preservatives or flavor enhancers such as monosodium glutamate are not permitted. Not more than 15 percent by count of the units, excluding chips may consist of any combination of irregular-shaped units, small pieces, small clusters or large clusters. Any defects present (including dark brown surface or internal discolorations, crushed units, and carbon specks) may no more than slightly detract from the appearance or edibility of the product. The finished product shall be free from objectionable flavors and odors. The finished product shall possess a good texture with moderately crisp external surfaces. The units shall not be excessively oily and shall be practically free from sogginess.

Packaging - Two pounds, 4 ounces of product shall be packaged in a number 10 size can in accordance with commercial practice.

Packing - Six cans of product shall be packed in containers complying with Uniform Freight Classification or National Motor Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of fiberboard boxes. The cans shall be packed three in length, two in width, and one in depth within the box.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-161-8912	POTATOES, WHITE, DEHYDRATED, uncooked, diced, w/o desiccant, no. 10 size can, CID A-A-20032, form (A), moisture (a), reducing sugars (a)

Unit of Issue - CN

Shipping Unit Net Weight - 14 lb

Product Characteristics - The product shall be prepared from clean, sound, white-fleshed potatoes. All additives or ingredients used in the preparation of the product shall be of Food Chemical Codex purity. Potatoes which discolor or become soggy after boiling shall not be used. The potatoes shall be washed, sorted, peeled, and trimmed, then cut into 1/2 x 1/2 x 1/8 inch quarter dice or 1/4 by 1/4 x 1/8 inch pieces to be of a single nominal size. The potatoes shall be blanched, then dehydrated. The finished product shall be free from foreign material (e.g., glass, wood, paint, filth, insects, metal, etc.). When rehydrated, the units must approximate the size specified and must have a mealy texture typical of prepared potatoes. The prepared products shall have a good flavor, color, and odor typical of white potatoes. The color shall range from very light cream to pale yellow, and shall be bright and free from grey or brown colors.

Packaging - Two pounds, 4 ounces of product shall be packaged in a number 10 size can in accordance with commercial practice.

Packing - Six cans of product shall be packed in containers complying with Uniform Freight Classification or National Motor Freight Classification, as applicable, except metal fasteners shall not be used in the final closure of fiberboard boxes. The cans shall be packed three in length, two in width, and one in depth within the box.

NATIONAL STOCK NUMBER	DESCRIPTION
	POTATOES, FRESH, U.S. Standards for Grades
8915-00-252-8245	White, US Extra No. 1 Grade or US No. 1 Grade, not more than moderately skinned, long, baking type, 8 to 12 oz wt
8915-00-616-0220	White, US No. 1 Grade, not more than moderately skinned, long or round, size A, 2 in. min dia, 16 oz max wt, 100 lb container
+ 8915-00-935-6828	White, US No. 1 Grade, long or round, baking type, 6 to 10 oz wt
8915-01-322-6827	Red, US No. 1 Grade, not more than moderately skinned

Unit of Issue - LB

Product Characteristics - Not more than moderately skinned means that not more than 10 percent of the potatoes in the lot have more than one-half of the skin missing or feathered. US extra no. 1 grade. Consists of potatoes with similar varietal characteristics, firm, clean, at least fairly well-matured, fairly well-shaped, with 50% or more well-shaped; shall be free from freezing, blackheart, late blight, southern bacterial wilt and ring rot and soft rot and wet breakdown; shall be free from injury caused by sprouts and internal defects; shall be free from damage by any other cause. The potatoes shall be not less than 2-1/4 inches in diameter or 5 ounces in weight and shall not vary more than 1-1/4 inches in diameter or more than 6 ounces in weight. US no. 1 grade. Consists of potatoes of similar varietal characteristics, firm, fairly clean, fairly well-shaped, free from freezing, blackheart, late blight, southern bacterial wilt, ring rot, soft rot and wet breakdown, free from damage by any other cause. The potatoes shall be not less than 1-7/8 inches in diameter, unless otherwise specified by the contracting officer in connection with the grade. At least 40% of size A potatoes shall be 2-1/2 inches in diameter, or larger, or 6 ounces in weight, or larger. Tolerances for defects and size shall be in accordance with the provisions of the specified US grade of the U.S. Standards for Grades of Potatoes.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags, and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, potatoes shall be packed in commercial containers which are clean, sound, well-filled and securely-sewed, wired, nailed or covered. Each container shall be packed so that the potatoes on the shown face shall be reasonably representative in size and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	POTATOES, WHITE, FRESH, peeled, US grade A, U.S. Standards for Grades, ADCoP, or CID A-A-20039, as indicated
8915-00-456-6111	Style (a) (whole), U.S. Standards for Grades, ADCoP
+ 8915-00-410-2584	Style (b) (whole and cut), CID A-A-20039
+ 8915-00-495-6776	Style (d) (sliced), CID A-A-20039
8915-00-228-1945	Style (e) (diced), U.S. Standards for Grades, ADCoP
8915-00-228-1946	Style (f) (French style), U.S. Standards for Grades, ADCoP
8915-00-149-1356	Style (g) (hash brown cut), U.S. Standards for Grades, ADCoP

Unit of Issue - LB

Style (a), Whole - Means peeled potatoes consisting of whole potatoes that retain the approximate original conformation of the whole potato.

Style (b), Whole and Cut - Means peeled potatoes consisting of not less than 50%, by weight, of whole potatoes and the remainder cut into pieces.

Style (d), Sliced - Means peeled potatoes consisting of potato slices of practically uniform thickness with parallel surfaces.

Style (e), Diced - Means peeled potatoes consisting of cubed potatoes.

Style (f), French style - Means peeled potatoes consisting of strips of potatoes.

Style (g), Hash Browns - Means peeled potatoes cut or shredded in reasonably uniform size.

Size - Whole. The potatoes are not less than 1-1/2 inches in diameter and at least 40% of long varieties are 4-3/4 ounces in weight, or larger, and 60% of round or intermediate varieties are 2-1/8 inches, or more, in diameter.

Whole and cut. The whole potatoes are not less than 1-1/2 inches in diameter; the cut pieces shall be approximately the same size as the whole potatoes.

Diced. The units are practically uniform in size and the aggregate weight of the units which are smaller than one-half of the predominant size of the cubes and of all large and irregular units does not exceed 20% of the weight of all units.

Sliced. In 90% of the slices of most uniform diameter, the diameter of the largest slice is not more than twice the diameter of the smallest slice, and neither diameter is less than 1-1/2 inches.

French Style. The strips of potatoes are practically uniform in size, and the aggregate weight of all the strips less than 1 inch in length and strips of substantially smaller cross section than the predominant size of strips does not exceed 15% of the weight of all the strips.

Hash brown style. The cuts or shredded potatoes are reasonably uniform in size in accordance with good commercial practice so as to provide little or no loss in browning and a tasty, "eye-appealing", end product.

Product Characteristics - Consists of peeled potatoes that possess similar varietal characteristics; possess a normal flavor and odor; possess a good color; are practically free from defects; possess a good texture; and are practically uniform in size; and, within the limits prescribed in the US Standards for Grades of Peeled Potatoes, will be fairly uniform in size. The determination of requirements as to grade shall be in accordance with the provisions of US grade A of the U.S. Standards for Grades of Potatoes.

Packaging, Level C - The peeled, fresh, white potatoes, in the style and quantity as specified by the contracting officer, shall be packaged in a polyethylene bag, which shall be closed in a manner which will afford adequate protection against spilling, damage, and deterioration during shipment from the supply source to the first receiving activity.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-081-0857	POTATOES, WHITE, FROZEN, diced, 3/8 to 1/2 in. dice, 2 to 6 lb pg, US Grade A, no coconut, palm, nor palm kernel oil will be allowed in the cooking process, U.S. Standards for Grades of Frozen Hash Brown Potatoes, style (b)

Unit of Issue - LB

Shipping Unit Net Weight - 50 lb max

Product Characteristics - Diced potatoes shall be cut into approximate cube shaped units from 3/8 to 1/2 in. on an edge and loose frozen and which contain not more than 90 grams, per sample unit, of units smaller than 1/2 the volume of the predominant size unit. They shall have normal flavor and odor, good color, good texture, and be practically free from defects.

Packaging and Packing - Commercial Packaging and Packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	POTATOES, WHITE, FROZEN, French fried, refry color (after heating) shall be extra light or light, US Grade A, U.S. Standards for Grades of Frozen French Fried Potatoes
8915-00-782-3508	Straightcut strips, 1/2 in. by 1/2 in. to 3/8 in. by 3/8 in., long or medium lg, US Grade A, 2 to 6 lb bag or box
8915-00-080-5179	Crinklecut or straightcut, shoestrings, 1/4 in. by 1/4 in. to 5/16 in. by 5/16 in., long or medium lg, US Grade A, 2 to 6 lb bag or box
8915-01-363-8854	Spiral Curls, refry color (after heating) shall be extra light or light, U.S. Grade A, 2 to 6 lb pg

Unit of Issue - LB

Shipping Unit Net Weight - 30 lb

Product Characteristics - Frozen french fried potatoes are prepared from mature, sound, white, or Irish potatoes (Solanum tuberosum). The potatoes are washed, sorted, and trimmed as necessary to assure a clean and wholesome product. The potatoes are cut into straight-cut strips, crinkle-cut or straight-cut shoestring style, then processed by deep frying or blanching in a suitable fat or oil, which may contain other ingredients permissable under the Federal Food, Drug, and Cosmetic Act. The prepared product is frozen and is stored at temperatures necessary for its preservation. They shall possess a good "fry color", which refers to the color change which occurs in the french fries because of the frying process. U.S. Grade A french fries should have good flavor, good color, size symmetry and uniformity, practically free from defects, and possess a good texture.

Packaging and Packing - Commercial Packaging and Packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-044-1918	POTATOES, WHITE, FROZEN, shredded (hash brown), 3 oz portions, 18 lb container, US Grade A, U.S. Standards for Grades of Fresh Hash Brown Potatoes, style (a)

Unit of Issue - LB

Shipping Unit Net Weight - 18 lb max

Product Characteristics - The potatoes shall be mature, sound, and white, and shall have been properly washed, sorted, peeled, trimmed and blanched; shall be cut into shreds, thickness not to exceed 3/16 inch, and formed into slabs, scored into 3 ounce individual portions, and frozen. Product shall be prepared and processed in accordance with good commercial practice.

Packaging, Level C - Eighteen pounds of product, with each slab separated by a sheet of polyethylene or waxed paper, shall be placed into a polyethylene bag and the bag heat-sealed. Alternatively, each slab shall be placed into a polyethylene bag and the bag heat-sealed.

Packing, Level B - Eighteen pounds of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Eighteen pounds of product placed into a snug-fitting commercial shipping container shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-164-0450	PRUNES, CANNED, whole, unpitted, sweet or tart, syrup pack, US Grade A or B, no. 10 size can, U.S. Standards for Grades, type (a) or (b)

Unit of Issue - CN

Shipping Unit Net Weight - 43 lb max

Product Characteristics - Canned prunes are prepared from dried prunes and are packed in extra heavy, heavy, light or extra light syrup as specified in Table I. The prunes shall be of the following varieties, sweet types include French, Imperial, Sugar and Robe de Sergeany, tart type includes the Italian variety. U.S. Grade A and B, both possess similar varietal characteristics, a reasonably uniform typical color, are practically uniform in size and possess a reasonably good, tender fleshy texture and normal flavor. The product shall be free from objectionable odors or objectionable flavors of any kind.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Seventy ounces (DW) of product shall be packaged into a no. 10 size can, hermetically-sealed, open-top style, round, metal, with soldered side seam and compound-lined, double-seamed ends.

Packing, Level B - Six no. 10 size cans shall be packed into a snug-fitting fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable. The shipping containers shall meet requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8915-00-965-8733	PRUNES, DRIED, French, canned, whole, unpitted, US Grade B, size 40/50 no. 10 size can, U.S. Standards for Grades, type I, style A

Unit of Issue - CN

Shipping Unit Net Weight - 24 lb max

Product Characteristics - U.S. Grade B or U.S. Choice canned dried prunes are dried prunes of similar varietal characteristics which possess a reasonably uniform typical color; are reasonably free from defects; and possess a reasonably good, tender, fleshy texture. The product shall be free from objectionable odors or flavors of any kind. They are fairly uniform in size; and meet the applicable moisture limits of 25% maximum for counts averaging 60 or less per pound regardless of size and kind of packaging, and are reasonably uniform in moisture.

Packing, Level C - Shipping container shall be a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or when specified by the contracting officer, commercial packing shall be acceptable. The shipping containers shall meet requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-582-4054	PRUNES, DRIED, French type, whole, pitted or unpitted, US Grade A or B, 30 to 40, 40 to 50, or 50 to 60 per lb, 1 lb box, U.S. Standards for Grades, type I, style (a) or (b)

Unit of Issue - LB

Shipping Unit Net Weight - 24 lb

Product Characteristics - Dried prunes shall be prepared from sound, properly matured prune plums from which the greater portion of moisture is removed by drying. The dried prunes shall be of the latest crop of the type I, French; or Robe; or a mixture of French and Robe. The style of dried prunes can be whole, unpitted (style a) or whole, pitted (style b). The dried prunes shall conform to every respect to the U.S. Standards for Grades of Dried Prunes, U.S. Grade A or B.

Packaging and Packing - Commercial Packaging and Packing is acceptable, providing the product is adequately protected. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PUDDING, CANNED, ready-to-serve, artificially flavored, artificial coloring, CID A-A-20051, as modified to include a 5 oz can
8940-01-155-8410	Milk chocolate, no. 10 size can
8940-01-210-7809	Chocolate or milk chocolate, 5 oz can
+ 8940-01-155-8411	Vanilla, no. 10 size can
8940-01-210-6457	Vanilla, 5 oz can
8940-01-210-8714	Butterscotch, 5 oz can

Unit of Issue - CN

Shipping Unit Net Weight - 42 lbs (6 cans)

Product Characteristics - The puddings shall be ready-to-serve, prepared from clean, sound, wholesome materials free from objectionable odor and foreign matter. The puddings shall have a good flavor and odor characteristic of the applicable flavor, possess a smooth consistency, contain no free liquid, and shall not be watery nor weep upon standing. Unopened cans shall not require refrigeration. Unless otherwise specified in the solicitation, contract, or purchase order, the puddings shall be canned not more than 60 days prior to delivery.

Analytical requirements

FLAVORS	DEGREES BRIX	pH
Milk Chocolate	25.0 - 33.0	6.4 - 6.9
Vanilla	26.0 - 31.0	6.2 - 6.7

Packaging and Packing - Commercial Packaging and Packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	PUMPKIN, CANNED, US Grade A, U.S. Standards for Grades
8915-00-127-9772	No. 2-1/2 size can
+ 8915-00-127-9773	No. 10 size can

Unit of Issue - CN

Shipping Unit Net Weight - No. 2-1/2 size can - 44 lb max
No. 10 size can - 40 lb max

Product Characteristics - Grade A. Possesses a good color, a good consistency, a good finish, is practically free from defects, and possesses a normal flavor. Determination of requirements as to grade shall be in accordance with the provisions of the US Standards for Grades of Canned Pumpkin and Canned Squash.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - One pound and thirteen ounces of product shall be packaged in a no. 2-1/2 (401 by 411) size can. Six pounds and 10 ounces of product shall be packaged in a no. 10 (603 by 700) size can. Cans shall be round, hermetically-sealed, open-top style, metal, with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating.

Packing, Level B - Twenty-four no. 2-1/2 size cans and 6 no. 10 size cans, respectively, shall be packed into a snug-fitting, fiberboard box, style RSC, top or end-opening, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial fiberboard shipping containers shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-273-3622	RABBIT, frozen, US Grade A, 1-1/2 to 3-1/2 lb, Fed PP-R-21, type II (frozen not more than 60 days), III (frozen more than 60 days), or IV (frozen subsequent to date of award of contract), class 1 (fryer or young rabbit), style 2 (ready-to-cook, cut-up)

Unit of Issue - LB

Shipping Unit Net Weight - 50 lb max

Product Characteristics - Carcasses shall be eviscerated and washed, followed by immediate chilling; rabbit flesh shall be tender, fine gained, and bright pearly pink in color; each carcass shall be cut up with a band saw so as to provide 2 hind legs, 2 forelegs with breasts, 2 sets of ribs, a loin and a rump; no further division of cuts shall be necessary; shall be processed in accordance with Fed PP-R-21.

Packaging, Level B - Not less than one cut-up rabbit nor more than 15 pounds of rabbit parts in carcass proposition shall be packaged in a folding, solid bleached sulfate carton with waxed liner, or equivalent.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B - Solid fiberboard shipping container, style FTC, V3c, V3s or V4s of Fed PPP-B-636, or equivalent, with liner, shall be acceptable.

Packing, Level C - Commercial shipping containers shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	RADISHES, FRESH, red, medium or small, US No. 1 Grade, U.S. Standards for Grades
+ 8915-00-682-6644	Bunched
8915-00-616-0027	Topped

Unit of Issue - LB

Product Characteristics - Small. Less than 3/4 inch in diameter. Medium. 3/4 to 1 inch in diameter. Consists of red radishes of similar varietal characteristics, the roots of which are clean, well-formed, smooth, firm, tender and free from decay and from damage caused by freezing, growth cracks or air cracks, cuts, pithiness, disease, insects, or other means. Topped radishes shall have tops clipped back to not more than three-eighths inch in length. Bunched radishes shall have tops full length and shall be tied in bunches; tops shall be fresh and free from decay and from damage caused by freezing, seedstems, yellowing or other discoloration, disease, insects, or other means. Tolerances for defects of roots and tops and for off-size shall be in accordance with the provisions of the US no. 1 grade of the U.S. Standards for Grades of Radishes.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B, Fed PPP-F-685 - When specified by contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box, or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags, and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, radishes shall be packed in commercial boxes, crates, sacks, or cartons which shall be clean, sound, well-filled, and securely-closed or covered. Each container shall be packed so that radishes in the shown face shall be representative in size, color, and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-401-8479	RADISHES, FRESH, red or white, whole, ready-to-use, CID A-A-20192, color I or II

Unit of Issue - LB

Product Characteristics - Ready-to-use radishes shall be clean, sound, fresh roots which have been prepared by topping, washing with potable water, sorting, and trimming. The radishes shall be U.S. Grade No. 1 of the U.S. Standards for Grades of Radishes, topped styles, except that the definition of topped means tops cut flush with the surface of the root or less than 3/8 inch in length as specified. The tails shall be removed.

Packaging - One pound of radishes shall be packaged in a polyethylene bag in accordance with good commercial practice.

Packing - Eleven pounds of packaged product shall be packed in fiberboard boxes complying with the Uniform Freight Classification Rules or National Motor Freight Rules, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	RAISINS, Thompson, seedless, natural, select size, U.S. Standards for Grades
8915-00-286-5487	Grade A or B, no. 10 size can
+ 8915-00-273-8197	Grade B, 15 oz carton

Unit of Issue - BX; CN

Shipping Unit Net Weight - 15 oz carton - 45 lb max
No. 10 size can - 36 lb max

Product Characteristics - Select size: Not more than 60% by weight, of all raisins shall pass through round perforations 22/64 inch in diameter, but not more than 10%, by weight, of all raisins shall pass through round perforations 20/64 inch in diameter. Grade A. Possesses similar varietal characteristics, a good typical color, a good characteristic flavor, shows development characteristics of raisins prepared from well matured grapes, and contains not more than 18%, by weight, of moisture. Grade B. Possesses similar varietal characteristics, a reasonably good typical color, a good characteristic flavor, shows development characteristics of raisins prepared from reasonably well matured grapes, and contains not more than 18%, by weight, of moisture. Determination of requirements as to type, size and grade shall be in accordance with the provisions of the U.S. Standards for Grades of Processed Raisins, as applicable.

Packaging, Level C - Can, Fed PPP-C-29. Not less than 6 pounds of product shall be packaged into a no. 10 (603 by 700) size can. Cans shall be round, metal, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating.

Carton. Not less than 15 ounces of product shall be packaged into a commercial carton normally used for the product.

Packing, Level B, Fed PPP-C-29 - Six no. 10 size cans shall be packed into a snug-fitting fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Cans, Fed PPP-C-29. Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable. Cartons. Forty-eight 15 ounce cartons, overpacked into commercial fiberboard shipping containers, shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-00-480-4548	RAVIOLI, MEAT, IN TOMATO SAUCE, CANNED, not less than 10% meat in ravioli in accordance with USDA Standards for Meat and Poultry Products, no. 10 size can

Unit of Issue - CN

Shipping Unit Net Weight - 41 lb max

Product Characteristics - The product shall be manufactured in accordance with good commercial practice and meet USDA Standards for Meat and Poultry Products.

Packaging, Level C - Six pounds and twelve ounces of the product shall be packaged into a round, metal, hermetically-sealed, no. 10 size, commercial can suitable for the product.

Packing, Level B - Six cans of the packaged product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial shipping containers shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8950-00-139-5773	RELISH, PICKLE, SWEET, cured, equivalent to US Grade A quality, average net wt not less than 9 gm boat, cup, or individual serving size bag, U.S. Standards for Grades

Unit of Issue - HD

Shipping Unit Net Weight - 6 lbs (200 units)

Product Characteristics - Shall be of high commercial grade, but be at least equivalent to US Grade A quality.

Grade A Quality: The sweet relish consists of finely cut or finely chopped cucumbers packed in a vinegar solution with suitable nutritive sweetening ingredients. The relish may contain other finely cut or finely chopped vegetable ingredients as outlined in the U.S. Standards for Grades of Pickles. U.S. Grade A or U.S. Fancy is the quality of pickles in which the cucumbers possess similar varietal characteristics, possess good flavor, good color, uniform in size, good texture, practically free from defects, and score not less than 90 points as outlined in the U.S. Standards for Grades.

Packaging and Packing - Commercial Packaging and Packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	RELISH, PICKLE, SWEET, cured, US Grade A, U.S. Standards for Grades, style of pickles (f), type of pack (a)(10)
8950-00-889-6889	1 pt jar, 0.875 lb DW
8950-00-616-5477	1 gal jar, 7.813 lb DW
8950-00-127-9295	No. 10 size can, 6.250 lb DW

Unit of Issue - JR; CN

Shipping Unit Net Weight - JR - 13 lbs (12 per case)
JR - 37 lbs (4 per case)
CN - 45 lbs (6 per case)

Product Characteristics - Sweet pickle relish consists of cured, finely cut or finely chopped cucumbers packed in a vinegar solution with suitable nutritive sweetening ingredients. Other vegetable ingredients that may be contained in the relish are finely cut cauliflower, onions, green tomatoes, cabbage, olives, and cut, finely cut, or pieces of red, green, or yellow peppers, or pimentos. The relish shall possess good color, flavor, and taste. The product shall be made from U.S. Grade A pickles according to the U.S. Standards for Grades of Pickles. The drained weights shall be as specified above.

Packaging:

Jars - The relish shall be packaged in glass pint or gallon jars. The jars shall be closed with caps made from commercial 0.50 pound electrolytic tinplate coated outside with a corrosive-resistant lacquer or enamel and coated inside with an enamel furnished by the manufacturer in accordance with best commercial practice. Caps shall be one normally used for the product and must conform to Federal Food, Drug and Cosmetic Act.

Cans - Relish shall be packaged in No. 10 (603 x 700) size cans as specified in the item description and in accordance with the requirements of PPP-C-29.

Packing:

Jars - Glass containers shall be packed in quantities specified in accordance with good commercial practice to ensure safe delivery at destination. Shipping containers shall comply with Uniform Freight Classification or National Motor Freight Classification, as applicable.

Cans - Level C - Paragraph 3.6.3 of PPP-C-29.

Export Packing:

Cans - In accordance with 3.6.2 of PPP-C-29 with reinforcement in accordance with 3.6.2.1 of PPP-B-636. Alternatively, packing may be in accordance with paragraph 3.6.2.2 of PPP-C-29.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8915-00-582-4069	RHUBARB, FROZEN, crimson or green, US Grade A or B, 6 to 10 lb can, cut or split, type of pack in sugar, 4 to 5 plus 1, US Standards for Grades

Unit of Issue - LB

Shipping Unit Net Weight - 60 lb max

Product Characteristics - Crimson: predominantly pink-red in color and includes units that may be partially pale pink, or darker, in color. Green: predominantly green in color. Cut: consists of stems that are cut transversely into units of approximately equal lengths. May contain not more than 25%, by weight, of split units. Split: consists of cut units or whole stalks that are divided longitudinally. Contains more than 25%, by weight, of split units. Grade A. Shall possess similar varietal characteristics, be practically free from defects, possess a normal flavor and odor; and, within the limits prescribed in the US Standards for Grades of Frozen Rhubarb, shall possess a practically uniform typical color and tender texture, or reasonably uniform typical color and reasonably tender texture. Grade B. Shall possess similar varietal characteristics, a reasonably uniform typical color, be reasonably free from defects, possess a reasonably tender texture, and a normal flavor and odor. The determination of requirements as to grade shall be in accordance with the applicable US grade of the US Standards for Grades of Frozen Rhubarb.

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - Six to ten pounds of the product shall be packaged in an open-top style, round, metal can with soldered side seam and compound-lined, double-seamed ends. Cans shall be hermetically sealed.

Packaging, Level C - Commercial packaging of 6 to 10 pounds of the product in a metal can shall be acceptable.

Packing, Level B - Not more than 60 pounds of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-01-322-6826	RICE, BROWN, long grain brown rice for processing, US No. 1 or US No. 2 Grade except the following limits shall apply - 10 paddy kernels, total of 2 heat damaged kernels, total of 2 heat damaged kernels or seeds, 1.5% red rice and damaged kernels, 4.05 total broken kernels, and 2.5% green immature kernels, 5 lb bag, U.S. Standards for Brown Rice for Processing

Unit of Issue - BG

Shipping Unit Net Weight - 60 lbs

Product Characteristics: The rice shall be graded US No. 1 or US No. 2 except the following limits listed in the item description apply. The rice (Oryza Sativa L.) shall contain more than 25.0 percent of whole kernels and not more than 10.0 percent of whole or broken kernels of medium- to short-grain rice. The rice shall conform to all the other requirements listed in the US Standards, in terms of damaged and heat damaged, objectionable odors, foreign material, and moisture.

Packaging and Packing:

Packaging: Five pounds of the product shall be packaged in a heavy duty kraft paper product or packaged in accordance with good commercial practice.

Packing: Twelve 5 lb packages of product shall be packed in a snug-fitting fiberboard box or baler complying with the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-01-226-3368	RICE, LONG GRAIN AND WILD RICE BLEND, no more than 35% wild rice by wt, 36 oz box, ADCoP

Unit of Issue - BX

Shipping Unit Net Weight - 14 lb

Product Characteristics - The rice shall be of the long grain type and shall be white to light brown in color. It shall be essentially whole kernels of rice from which the hulls and practically all of the bran and germ layers have been removed. It shall be a commercially acceptable product and conform to the necessary requirements of not more than 35% wild rice by weight.

Packaging and Packing - Commercial Packaging and Packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	RICE, PARBOILED, long grain, enriched, shall contain not more than 13.5% moisture and not more than 2.0% white ungelatinized kernels, US No. 1 Grade or U.S. No. 2 Grade, (special grades-parboiled light), U.S. Standards of Identity for Enriched Rice (21 CFR 137.350) and U.S. Standards for Milled Rice (7 CFR 68.301)
8920-00-530-2185	10 lb bag
8920-01-123-2298	5 lb bag

Unit of Issue - LB

Shipping Unit Net Weight - 50 lb max

Product Characteristics - The rice shall be graded U.S. No. 1 or U.S. No. 2, the class shall be A, Long grain (3.0 to 1 and more) or Class B, Medium grain (2.0 - 2.9 to 1). Rice shall be processed from rough rice (paddy rice), Oryza Sativa. The rice shall be milled rice in which the starch has been gelatinized by soaking, steaming, and drying. After processing, the parboiled rice shall contain not more than 2 percent kernels having white ungelatinized areas. The product shall contain not more than 13.5 percent moisture. After cooking, according to label directions, the product shall be soft, fluffy, and not form a gummy mass. The cooked product shall have no objectionable taste or odor.

Packaging, Level B - Five or ten pounds of the product shall be packaged in a heavy duty kraft paper pocket.

Packaging, Level C - Commercial packaging in 5 or 10 pound bags shall be acceptable.

Packing, Level B - Twelve 5-pound or five 10-pound paper pockets of product shall be packed into a multiwall paper shipping sack which shall be provided with moisture barrier materials. The outer surface of the sack shall be insect-resistant treated.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	ROLLS, BREAD, FRESH, CID A-A-20053
8920-00-753-5769	Finger (hot dog), sliced, white, enriched, soft, pan baked, type II
8920-01-155-6991	Footlong (hot dog), white, enriched, soft, pan baked, 9 to 11 in. lg, type XI
8920-00-753-5768	Sandwich (hamburger), white, enriched, soft, pan baked, sliced, type III
8920-01-200-7314	Sandwich (hamburger), multi-grain, sliced, enriched, soft, pan baked, type V
8920-00-753-5775	Parkerhouse (pocketbook), white, enriched, soft, pan baked, type VI
8920-00-451-0456	Pan (dinner), white, enriched, soft, pan baked, type VIII
8920-01-303-1076	Pan (dinner), multi-grain, enriched, soft, pan baked, type VIII
8920-00-753-5770	French, white, enriched or not enriched, hard, hearth baked, type I
8920-00-293-4172	English muffin, enriched or not enriched, griddled, type IX
8920-01-127-7339	Sandwich, sesame seeds, white, enriched, soft, pan baked, type X
8920-00-293-4171	Bagel, fresh, enriched or not enriched, hearth or pan baked, type VII

Unit of Issue - LB (Purchaser will specify weight and size of rolls required)

Shipping Unit Net Weight - N/A

Product Characteristics:

Type I. Rolls, bread, fresh, French, white, enriched or not enriched, hard, hearth baked shall be prepared from hard wheat flour, water, salt, yeast, shortening, sugar, and optional ingredients, if desired, and baked directly on the oven surface, perforated sheet pans or in baskets.

Type II. Rolls, bread, fresh, finger (hot dog), sliced, white, enriched, soft, pan baked, shall be prepared from enriched hard wheat flour, water, salt, and yeast. Soft wheat flour may be at a ratio not to exceed 25 percent of the total flour. Other optional ingredients may be added, if desired. The product shall be baked rolls known as finger rolls, having straight sides and rounded ends which are crusted on all surfaces except the contact areas along the side walls.

Type III. Rolls, bread, fresh, sandwich (hamburger), single or double, sliced, white, enriched, soft, pan baked, shall be prepared from enriched hard wheat flour, water, salt, and yeast. Soft wheat flour may be at a ratio not to exceed 25 percent of the total flour. Other optional ingredients may be added, if desired. The product shall be baked as round-shaped rolls which are crusted on all surfaces except the contact each other during baking.

Type IV. Rolls, bread, fresh, sandwich (hamburger), sliced, whole wheat, soft, enriched or unenriched pan baked, shall be prepared from whole wheat flour, water, salt, yeast and optional ingredients, if desired, and baked in pans as round-shaped rolls which are crusted on all surfaces except the surface of rolls which contact each other during baking.

Type V. Rolls, bread, fresh, sandwich, (hamburger), sliced, part whole wheat, or multigrain, enriched, soft, pan baked, whole wheat rolls shall be prepared from enriched hard wheat flour, water, salt, yeast and optional ingredients, if desired. Not less than 25 percent nor more than 50 percent of the total farinaceous ingredients shall consist of whole wheat flour. The multigrain rolls shall be prepared from enriched, hard wheat flour blended with flours from more than two additional, milled grains, or grains in the whole or cracked form, and other ingredients such as water, salt, yeast, and optional ingredients, if desired. The product shall be baked in pans as round shaped rolls and shall be crusted on all surfaces of rolls which contact each other during baking.

Type VI. Rolls, bread, fresh or frozen, "Parkerhouse", white, enriched, soft, pan baked, shall be prepared from enriched hard wheat flour, water, salt and yeast. Soft wheat flour may be added at a ratio not to exceed 25 percent of the total flour. Other optional ingredients may be added, if desired. The product shall be baked in pans without subdivisions so that all of the interior surfaces are without side wall crust. Parkerhouse rolls" designates rolls commercially known as "Parkerhouse" or "pocketbook".

Type VII. Rolls, bread, fresh or frozen, bagel, enriched or not enriched, hearth or pan baked, shall be prepared from high gluten flour, water, salt and yeast, and other suitable flavoring and coloring ingredients. Soft wheat flour may be added at a ratio not to exceed 25 percent of the total flour. The use of ingredients such as sugar and shortening is optional. Bagels may be boiled prior to baking.

Type VIII. Rolls, bread, fresh or frozen, pan (dinner), white or multigrain, enriched, soft, pan baked, white pan rolls shall be prepared from enriched hard wheat flour, water, salt, yeast and optional ingredients, if desired. The multigrain dinner rolls shall be prepared from enriched, hard wheat flour, blended with flours from more than two additional, milled grains or grains in the whole or cracked form, and water, salt, yeast, and optional ingredients, if desired. The product shall be baked as square shaped rolls, smaller than sandwich rolls, so that they are crusted on all surfaces except the surface of rolls which contact each other in baking.

Type IX. Rolls, bread, fresh, English muffin, enriched or unenriched, griddled, shall be prepared from wheat flour, water, salt, yeast and optional ingredients such as high gluten flour, vital wheat gluten, soy protein, corn flour and corn meal and griddled so that no crust is formed on the side wall.

Type X. Rolls, bread, fresh, sandwich, sesame seed, white, enriched, soft, pan baked, shall be prepared from enriched hard wheat flour, water, salt, and yeast. Soft wheat flour may be added at a ratio not to exceed 25 percent of the total flour. Other optional ingredients may be added, if desired. The product shall be baked as round shaped rolls, in pans, which are crusted on all surfaces except the surface of the rolls which contact each other in baking and have good quality hull-less sesame seeds lightly sprinkled on the upper surface of the rolls.

Type XI. Rolls, bread, fresh, variety specialties, white, enriched or not enriched, pan or hearth baked, foot long hot dog, grinder, hoagie, Italian, Kaiser, Submarine or torpedo, shall be prepared from enriched or unenriched hard wheat flour, water, salt, and yeast. Soft wheat flour may be added at a ratio not to exceed 25 percent of the total flour. The product shall have the shape (snails, butterhorns, or crescents) and wash (butter, egg) as specified in the contract agreement or purchase order.

Finished Product Requirements:

A. Baked Rolls. Each individual rolls, except Type I and Type IX, shall have a firm, tender, uniformly brown-colored crust, characteristic of the product. Each roll shall be of typical volume, have a fine and even grain, impart a good flavor and aroma characteristic of the particular product, be evenly baked (without evidence of scorching or burning) and be of the weight, size, shape and variety specified and shall be sliced (when specified). The baked product shall not contain spots of unbaked flour on the bottom of the rolls. Type I rolls shall have a typical firm, crisp crust. For Type IX rolls, the individual roll shall be round, approximately 1 inch in height and approximately 4 inch in diameter, and griddled on top and bottom. Type IX rolls should have a firm but tender crust, a porous, slightly chewy texture and a bland to slightly sour flavor. Enrichment ingredients shall be evenly distributed in the finished product. The total solid content of each type roll shall be in accordance with the Standards of Identity for baked products and shall conform to the definition and standard of identity for Bakery Products (21 CFR part 136), as applicable. The delivered product shall not be crushed or damaged. When fresh rolls are specified, the rolls shall not be

more than twenty-four (24) hours old upon delivery, except following regularly scheduled non-bake days, when rolls shall be delivered, within 48 hours after baking. When frozen rolls are specified for Types VI, VII, VIII and XVII rolls, the fresh rolls shall be in a freezer within 6 hours after baking and frozen to a maximum 0°F and shall be at a temperature not higher than 10°F (-18°C) within 4 hours after being placed in the freezer. Age of the frozen packaged product shall not exceed 90 days at time of delivery or exceed 10°F (-18°C) during storage and delivery at destination.

B. Frozen, ready-to-bake rolls. When frozen ready-to-bake rolls are specified (Types XIII, XIV, XV, XVI, and XVII), the rolls shall be in a freezer within one hour after forming and frozen to a maximum temperature of 0°F (-18°C) and shall be at a temperature not lower than 10°F within 4 hours after being placed in the freezer. . Age of the frozen packaged product shall not exceed 90 days at time of delivery or exceed 10°F (-18°C) during storage and delivery at destination. The frozen packaged product shall show no evidence of freezer burn, discoloration, and thawing or refreezing.

Packaging and Packing - The rolls shall be packaged in accordance with commercial practice . The package shall afford adequate protection against deterioration and physical damage during shipment from the supply source to the first consuming activity. Packing shall be in accordance with commercial packing complying with Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	ROLLS, BREAD, FROZEN, CID A-A-20053
8920-01-210-2814	Kaiser, sandwich, unbaked, ready-to-bake, white, enriched, 2.75 oz ea, type XVI
8920-01-210-2816	Rye, sandwich, unbaked, ready-to-bake, enriched, type XIV
8920-01-210-2815	Pan (dinner), unbaked, ready-to-bake, soft, white, enriched, type XIII
8920-01-049-6895	Bagel, enriched or not enriched, hearth or pan baked, type VII

Unit of Issue - LB (Purchaser will specify weight and size of rolls required)

Shipping Unit Net Weight - N/A

Product Characteristics:
Type VII. Rolls, bread, fresh or frozen, bagel, enriched or not enriched, hearth or pan baked, shall be prepared from high gluten flour, water, salt and yeast, and other suitable flavoring and coloring ingredients. Soft wheat flour may be added at a ratio not to exceed 25 percent of the total flour. The use of ingredients such as sugar and shortening is optional. Bagels may be boiled prior to baking.

Type VIII. Rolls, bread, fresh or frozen, pan (dinner), white or multigrain, enriched, soft, pan baked, white pan rolls shall be prepared from enriched hard wheat flour, water, salt, yeast and optional ingredients, if desired. The multigrain dinner rolls shall be prepared from enriched, hard wheat flour, blended with flours from more than two additional, milled grains or grains in the whole or cracked form, and water, salt, yeast, and optional ingredients, if desired. The product shall be baked as square shaped rolls, smaller than sandwich rolls, so that they are crusted on all surfaces except the surface of rolls which contact each other in baking.

Type XVI. Sandwich (Kaiser), white, enriched, ready-to-bake, unbaked, 2.75 oz each shall be prepared from enriched hard wheat flour, water, salt, yeast, and optional ingredients, if desired. The dough shall be shaped with individual sections similar to the spokes of a wheel prior to freezing. The frozen product shall be ready for baking when removed from the packaging material.

Type XIV. Sandwich (rye), enriched, ready-to-bake, unbaked, shall be prepared from enriched hard wheat flour, rye flour, water, salt, yeast, and optional ingredients, if desired. Not less than 25 percent or more than 50 percent of the total farinaceous ingredients shall consist of rye flour. The product

shall be formed into an oval type shape and shall be ready for baking when removed from the packaging material.

. Frozen, ready-to-bake rolls. When frozen ready-to-bake rolls are specified (Types XIII, XIV, XV, XVI, and XVII), the rolls shall be in a freezer within one hour after forming and frozen to a maximum temperature of 0°F (-18°C) and shall be at a temperature not lower than 10°F within 4 hours after being placed in the freezer. . Age of the frozen packaged product shall not exceed 90 days at time of delivery or exceed 10°F (-18°C) during storage and delivery at destination. The frozen packaged product shall show no evidence of freezer burn, discoloration, and thawing or refreezing.

Packaging and Packing - Commercial Packaging and Packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	ROLLS, BROWN AND SERVE, FRESH, white, enriched, hard, CID A-A-20071, type I

Type I - Rolls, brown and serve, white, enriched, hard

+ 8920-00-196-3458	Water, class 1
+ 8920-00-196-3459	Pillow, class 2
+ 8920-00-196-3462	Knotted, class 3
+ 8920-00-196-3473	French, class 4
+ 8920-00-196-3477	Crescent, class 5
+ 8920-00-198-3768	Hearth, class 6
+ 8920-00-198-3883	Kaiser, class 7

Unit of Issue -LB

Shipping Unit Net Weight - N/A

Product Characteristics - Type I rolls shall be white, enriched or unenriched (as specified), fully formed, yeast fermented, proofed, and prebaked (at least 180 degrees F) and of good size and color. The crust shall have no more than a slight brown color. The doughs may vary from a lean dough used for water rolls to the richer dough containing eggs, malt, and oil used for Kaiser rolls. When prepared according to the labeled directions, they shall form a hard crust, and have a typical taste, odor, and color. They may contain minor ingredients; e.g. dough conditioners, crumb softeners, oxidant, yeast food, and mold inhibitors at levels consistent with Good Manufacturing Practice. Enriched rolls shall contain all of the necessary ingredients to meet the FDA requirements for enrichment. When prepared for consumption in accordance with labeled directions, the product shall have a golden brown color and pleasing fresh taste, odor, and texture. The net weight and count per package shall be as specified in the contract agreement. The product shall be delivered to the final destination within 36 hours after manufacture unless otherwise specified by the contracting officer. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act, and regulations promulgated thereunder.

Packaging and Packing - Commercial Packaging and Packing shall be acceptable providing the product is adequately protected from damage and contamination

until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	ROLLS, BROWN AND SERVE, FRESH, CID A-A-20071, type II or III
Type II - Rolls, brown and serve, enriched, soft	
+ 8920-00-193-1717	Cloverleaf, white, enriched, soft, pan baked, type II, class 1
+ 8920-00-193-1718	Knotted, white, enriched, soft, pan baked, type II, class 2
+ 8920-00-193-1719	Parkerhouse, white, enriched, soft, pan baked, type II, class 3
+ 8920-00-193-1720	Finger pan, white, enriched, soft, pan baked, type II, class 4
+ 8920-00-196-3448	Party, white, enriched, soft, pan baked, type II, class 5
+ 8920-00-196-3451	Sandwich, white, enriched, soft, pan baked, type II, class 6
+ 8920-00-196-3457	Butter gem, white, enriched, soft, pan baked, type II, class 7
Type III - Rolls, prebaked, sweet, enriched	
+ 8920-00-198-3912	Danish rolls, prebaked, sweet, enriched, type III, class 1
+ 8920-00-198-3953	Coffee cake, prebaked, sweet, enriched, type III, class 2
+ 8920-00-198-3955	Cinnamon, prebaked, sweet, enriched, type III, class 3
+ 8920-00-198-3958	Raisin, prebaked, sweet, enriched, type III, class 4

Unit of Issue - LB (Purchaser will specify weight of rolls required)

Shipping Unit Net Weight - N/A

Product Characteristics -

Type II rolls shall meet the requirements of Type I rolls (as described on previous page), but may contain a richer dough that contains more sugar and fat than hard-type rolls. Enriched rolls shall contain all of the necessary ingredients to meet the FDA requirements for enrichment. When prepared for consumption in accordance with labeled directions, the product shall have a golden brown color and pleasing fresh taste, odor, and texture. The net weight and count per package shall be as specified in the contract agreement. The product shall be delivered to the final destination within 36 hours after manufacture unless otherwise specified by the contracting officer.

Cloverleaf rolls shall be formed by placing three rounded dough pieces side by side in each pocket of a cup cake type pan and baked to join the pieces together and form crust on all sides.

Knotted rolls shall be formed by crossing and looping the ends of a cylinder shaped dough piece together to form an overhand knot. It shall be baked singly to form crust on all sides.

Parkerhouse rolls shall be formed by docking the center of a round piece of dough, brushing the inside part with melted butter and doubling both sides together (pocketbook shape). The rolls shall be baked side-by-side on pans with crust formation except where contacting other rolls.

Finger rolls shall be formed and baked as elongated rolls, having straight sides and rounded ends which are crusted on all surfaces except the contact areas along the side walls.

Party rolls shall be formed by placing rounded dough pieces side-by-side on the pan in a rectangular pattern and baked to join the pieces together in rectangular form, with crust formation except where contacting the other rolls.

Sandwich rolls shall be formed as a rounded flattened dough piece. The pieces shall be baked side-by-side on the with crust formation except where contacting the other rolls.

Butter gems shall be formed by overlaying a series of butter coated dough sheets to form a laminated dough ball. Each dough ball shall be positioned in the packet of a cup cake type pan with the top surface showing visible dough layers. The product shall be baked with crust formation on all sides.

Type III rolls shall be prepared from a richer dough than Type II, but shall be uniformly baked to a typical brown color, flavor and odor and conform to the following characteristics:

Danish rolls shall be formed by combining (twisting) many multi-layered fat-dough sheets, shaping as desired, and singly baking to form a tender texture

and a crust on all sides. If desired prior to baking, additional ingredients such as nuts, spices, or fruit products may be incorporated into either the dough sheets or sprinkled on top of the roll.

Coffee cake shall be made from a dough sheet that is filled and/or topped with various sweeteners, nuts, spices, or fruits. The product shall be baked on all sides and in units of sufficient size to provide for multiple servings.

Cinnamon rolls shall be made from a rolled cinnamon coated dough sheet, cut into roll units, and baked in a position to reveal the dough spiral in the end of each unit. The units shall be baked singly or side by side to form a group of rolls, with crust formation except where contacting other rolls.

Raisin rolls shall be similar to cinnamon rolls, except raisins shall be used to replace the cinnamon.

Packaging and Packing - The rolls shall be packaged in accordance with commercial practice. The package shall afford adequate protection against deterioration and physical damage during shipment from the supply source to the first consuming activity. Packing shall be in accordance with commercial packing complying with Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-01-155-6992	ROLLS, SWEET, fresh or frozen, apple, cheese, cinnamon, fruit, raisin, or Danish, with or without icing, baked, ADCoP

Unit of Issue - EA

Shipping Unit Net Weight -

Product Characteristics - Shall be a high commercial grade.

Packaging and Packing - Commercial Packaging and Packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-274-3829	ROMAINE, FRESH, US No. 1 Grade, US Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of romaine plants of similar varietal characteristics, which are fresh, well-developed, well-trimmed, free from decay, and free from damage caused by seedstems, broken, bruised or discolored leaves, tipburn, wilting, foreign material, freezing, dirt, disease, insects, mechanical or other means. Tolerances for defects shall be in accordance with the provisions of the US no. 1 grade of the US Standards for Grades of Romaine.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, romaine shall be packed in commercial crates or cartons which shall be clean, sound, well-filled and securely-covered. Each container shall be packed so that the romaine in the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-127-9663	RUTABAGAS, FRESH, US No. 1 Grade, topped, 3 to 6 in. dia, US Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of rutabagas of similar varietal characteristics, the roots of which are well-trimmed, firm, fairly smooth, fairly well-shaped, fairly clean, and free from soft rot and from damage caused by cuts, discoloration, freezing, growth cracks, pithiness, woodiness, watercore, dry rot, other disease, insects, rodents, or mechanical or other means. Tops shall be removed to not more than 3/4 inch in length. Tolerances for defects, tops and off-size shall be in accordance with the provisions of US no. 1 grade of the US Standards for Turnips or Rutabagas.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, rutabagas shall be packed in commercial containers which shall be clean, sound, well-filled and securely-closed. Each container shall be packed so that the rutabagas on the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	SALAD DRESSING, free from separation, CID A-A-20162, or ADCoP (if indicated)
8950-00-328-6725	BLUE CHEESE DRESSING, 7/16 oz boat, cup or individual serving size bag, type III
8950-01-050-9585	BLUE CHEESE DRESSING, 8 oz glass bottle, type III
8940-01-056-9197	BLUE CHEESE DRESSING, low calorie, 8 oz glass bottle, type III
8940-01-248-1985	BLUE CHEESE DRESSING, low calorie, 1 gal glass jar, type III
8950-01-050-9587	BLUE CHEESE DRESSING, 1 gal glass jar, type III
8950-00-975-3509	FRENCH DRESSING, emulsified, color orange-red (w/added tomato product) or other than orange-red (w/ or w/o tomato product), made from cottonseed oil or corn oil or specially processed for stability soybean oil or combination thereof, 7/16 oz boat, cup or individual serving size bag, type I
8950-01-050-9579	FRENCH DRESSING, 8 oz glass bottle, type I
8940-01-056-5272	FRENCH DRESSING, low calorie, 8 oz glass bottle, type I
8940-01-248-1983	FRENCH DRESSING, low calorie, 1 gal glass jar, type I
8950-01-050-9581	FRENCH DRESSING, 1 gal glass jar, type I
8940-01-134-3342	FRENCH DRESSING, low calorie, 7/16 oz boat, cup, or individual serving size bag, type I
8940-01-364-9915	FRENCH DRESSING, fat free, free from separation, 7/16 to 2 oz boat, cup, or individual serving size bag, type I
8940-01-364-8608	FRENCH DRESSING, FAT FREE, free from separation, 1 gal glass jar, type I
8950-00-148-7143	COLESLAW DRESSING, 1 qt glass jar, type V
8950-00-148-7144	COLESLAW DRESSING, 1 gal glass jar, type V

NATIONAL STOCK NUMBER	DESCRIPTION
	SALAD DRESSING, free from separation, CID A-A-20162, or ADCoP, if indicated
8940-01-134-3343	CREAMY FRENCH DRESSING, low calorie, 7/16 oz boat, cup, or individual serving size bag, type I
+ 8950-01-343-8197	CREAMY ITALIAN DRESSING, 1 gal glass jar, CID A-A-20162 as modified to include Creamy Italian Dressing
8950-01-345-9581	CREAMY ITALIAN DRESSING, 7/16 to 2 oz boat, cup, or individual serving size bag, CID A-A-20162 as modified to include Creamy Italian Dressing
8950-01-345-9582	CREAMY ITALIAN DRESSING, 8 oz glass bottle, CID A-A-20162 as modified to include Creamy Italian Dressing
8950-01-345-9583	CREAMY ITALIAN DRESSING, 16 oz glass bottle, CID A-A-20162 as modified to include Creamy Italian Dressing
8950-01-031-9148	ITALIAN DRESSING, 7/16 oz boat, cup, or individual serving size bag, type IV
8940-01-134-3344	ITALIAN DRESSING, low calorie, 7/16 oz boat, cup, or individual serving size bag, type IV
8940-01-248-1984	ITALIAN DRESSING, low calorie, 1 gal glass jar, type IV
8950-01-050-9582	ITALIAN DRESSING, 8 oz glass bottle, type IV
8940-01-056-5273	ITALIAN DRESSING, low calorie, 8 oz glass btl, type IV
8950-01-050-9584	ITALIAN DRESSING, 1 gal glass jar, type IV
8940-01-364-4146	ITALIAN DRESSING, FAT FREE, free from separation, 7/16 to 2 oz boat, cup, or individual serving size bag, type IV
8940-01-363-8853	ITALIAN DRESSING, fat free, free from separation, 1 gal glass jar, type IV
8950-01-361-6889	RANCH STYLE DRESSING, free from separation, 7/16 to 2 oz boat, cup, or individual serving size bag, type VI

NATIONAL STOCK NUMBER	DESCRIPTION
8950-01-230-4651	RANCH STYLE DRESSING, 8 oz glass bottle, type VI
8950-01-244-3430	RANCH STYLE DRESSING, 1 gal glass jar, type VI
+ 8950-01-344-0303	RANCH DRESSING, (buttermilk), 12 gm individual serving, ADCoP
+ 8950-01-343-8200	RUSSIAN DRESSING, 1 gal glass jar, ADCoP
+ 8950-01-343-8202	RUSSIAN DRESSING, 12 gm individual serving size, ADCoP
+ 8940-01-343-8201	RUSSIAN DRESSING, low calorie, low sodium, fat free, 12 gm individual serving size, ADCoP
8950-00-616-5481	SALAD DRESSING, made from cotton-seed oil or corn oil or specially processed for stabilized soybean oil or combination thereof, average net wt not less than 12 gm boat, cup, or individual serving size bag, ADCoP
8950-00-328-6728	TARTAR SAUCE, 7/16 oz boat, cup, or individual serving size bag, ADCoP
8950-00-328-6727	THOUSAND ISLAND DRESSING, 7/16 oz boat, cup or individual serving size bag, type II
8940-01-134-3341	THOUSAND ISLAND DRESSING, low calorie, 7/16 oz boat, cup, or individual serving size bag, type II
8940-01-248-1982	THOUSAND ISLAND DRESSING, low calorie, 1 gal glass jar, type II
8950-01-050-9576	THOUSAND ISLAND DRESSING, 8 oz glass bottle type II
8940-01-056-9879	THOUSAND ISLAND DRESSING, low calorie, 8 oz glass bottle, type II
8950-01-050-9578	THOUSAND ISLAND DRESSING, 1 gal glass jar, type II
8940-01-364-9913	THOUSAND ISLAND DRESSING, FAT FREE, 7/16 to 2 oz boat, cup, or individual serving size bag, type II
8940-01-364-9912	THOUSAND ISLAND DRESSING, fat free, free from separation, 1 gal glass jar, type II
+ 8940-01-343-8199	ZERO DRESSING, low calorie, low sodium, fat free, free

from separation, 12 gm individual serving size, ADCoP
Unit of Issue - GL; BT; JR; HD

Shipping Unit Net Weight -	7/16 oz	-	6 lb (200 cups)
	8 oz bot	-	6 lb (12 bottles)
	16 oz bot	-	12 lb (12 bottles)
	1 qt jar	-	24 lb (12 jars)
	1 gal jar	-	31 lb (4 jars)

Product Characteristics - Salad dressings shall be flavorsome, highly palatable, and free from objectionable flavors, odors, and colors. They shall also be free from foreign material. Salad dressings shall have a color, flavor, and aroma characteristic of the type they represent. The ADCoP items should be representative of a high commercial brand name product.

Type I - French Dressing - Shall be an emulsified type of dressing and be of a creamy or smooth consistency, with a color varying from light orange to dark orange red. Reduced calorie French dressing (emulsified) and reduced calorie Creamy French dressing shall be prepared as above, except that the amount of vegetable oil shall be reduced and safe and suitable fat replacers, such as but not limited to, corn syrup, maltodextrin, cellulose gel, food gums, and stabilizers shall be used to replace the reduced portion of the oil. the fat content shall be as claimed by the manufacturer, but less than 35 percent. Fat free French salad dressing (emulsified) shall be prepared where all the vegetable fat has been replaced with safe and suitable fat replacers as indicated above. The fat content shall not exceed 0.5 percent.

Type II - Thousand Island Dressing - Shall consist of ingredients permitted in the Standards of Identity for Mayonnaise or Salad Dressing, with tomato and pickle relish added. Optional flavoring ingredients may be added. Shall be a thick, creamy consistency and free from separation and gas formation. Reduced calorie Thousand Island dressing shall be prepared as above, except that the quantity of Mayonnaise or Salad Dressing used in the formulation is reduced to result in a product with a fat content as claimed on the package label. Fat free Thousand Island dressing may be produced where the fat and egg yolks have been replaced with safe and suitable fat replacers, such as but not limited to, corn syrup, maltodextrin, cellulose gel, food gums, and stabilizers. The fat content shall not exceed 0.5 percent.

Type III - Blue Cheese Dressing - Shall consist of ingredients permitted in the Standards of Identity for Mayonnaise or Salad Dressing, with Blue Cheese or Roquefort or a blend of both. Optional ingredients may be added. Shall be a thick, creamy consistency and free from separation and gas formation.

Type IV - Italian Dressing - Shall be an emulsified, non-separating dressing consisting of a emulsified blend of oil, vinegar, water, and nutritive sweeteners with spices and vegetables added. Optional ingredients may be added. Reduced calorie Italian dressing (non separating type) shall be prepared as above, except that the amount of oil is reduced and safe and suitable fat replacers shall be used to replace the reduced portion of the

oil. Fat free Italian dressing shall be prepared as above except that all of the oil is removed from the formulation and safe and suitable fat replacers, additional nutritive carbohydrate sweetners, food gums, and/or stabilizers have been used to replace the oil. The fat content shall not exceed 0.5 percent.

Type V - Cole Slaw Dressing - Shall consist of ingredients permitted in the Standards of Identity for Mayonnaise or Salad Dressing. The color may vary from a pale yellow to a deeper egg yolk shade. It shall be thick, creamy, and smooth, homogeneous in appearance, free from gumminess, and show no separation of oil or watery phases.

Type VI - Ranch Style Dressing - Shall be an emulsified semi-solid type of salad dressing prepared from vegetable oil(s), buttermilk, egg yokes, stabilizer, acidifying ingredients, garlic and onion. Optional ingredients may be added. It shall be off-white to light cream in color, with visible spice particles suspended evenly throughout. It shall have a thick, creamy consistency with no separation of the oil or water phase. It shall have a clean, characteristic buttermilk flavor, be moderately spiced, and be free from old, rancid, stale oil flavors.

Packaging and Packing - Commercial Packaging and Packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	SALAD MIXES, FRESH
+ 8915-01-033-8806	SALAD MIX, FRESH, 60% lettuce, trimmed, cored and chopped; 20% romaine, trimmed, cored and chopped; 3% radishes, sliced, 2% carrots, shredded; 90% free from damage, no decay, 5 lb. flexible bag, vacuum sealed.
+ 8915-01-033-8805	SALAD MIX, FRESH, 47% lettuce, trimmed, cored and chopped; 20% cauliflower, sliced; 12% endive, trimmed, cored, and chopped; 12% romaine, trimmed, cored, and chopped; 3% cabbage red, shredded; 3% onions, green, chopped; 3% radishes, sliced, 90% free from damage, no decay, 10 lb flexible bag, vacuum sealed.
+ 8915-01-034-5064	CABBAGE AND CARROTS, FRESH, 90% cabbage, white, trimmed, cored and shredded; 10% carrots, shredded, 90% free from damage, no decay, 5 lb. flexible bag, vacuum sealed.
+ 8915-01-033-8804	CUCUMBERS, FRESH, peeled, sliced, 1/8 inch slices, 90% free from damage, no decay, 5 lb. flexible bag, vacuum sealed.

Unit of Issue - BG

Packaging and Packing: Shall conform to Standard Commercial Practice. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	SALAD OIL, CID A-A-20091, type A
8945-00-616-0081	1 gal can w/flexible spout or w/screw cap closure
8945-01-364-7356	1 qt can, canola (rapeseed)
8945-01-364-7357	1 gal can, canola (rapeseed)

Unit of Issue - CN

Shipping Unit Net Weight - 46 lb max

Product Characteristics - Salad oil shall be a properly refined and deodorized sunflower oil, cotton seed, or corn oil, or combination thereof, soybean oil or canola oil. Heavy metal scavengers, anti-foaming agents, oxystearin, and anti-oxidant materials may be added to improve the keeping quality and use performance of the oils. The oil shall be clear and brilliant in appearance at 70° to 85°F.; shall be free from sediment, e.g., dirt, wood, metal, insect fragments or any other foreign matter; shall have a bland flavor and odor, free from beany, rancid, painty, musty, soapy, fishy, metallic and other undesirable or foreign flavors and odors.

Packaging, Level A - 1 pound 14.5 ounces or 7 pounds 10.5 ounces of product shall be packaged into a one quart or gallon metal can, respectively. Cans shall be coated, with square or rectangular base, liquid-tight, compound-lined, with soldered side seams and double-seamed ends. The top of the can shall be fitted in one corner with a screw-neck opening fitted with a pry-out insert and closed with a curled-edge, knurled screw cap fitted with a liner normally used for the product being packaged; or shall have an opening in one corner of approximately one inch in diameter fitted with a compound-lined, Newman-style cap; or shall have a combination of both types of closure located in opposite corners, or shall be fitted with a flexible spout closure. The Newman-style cap shall be securely roll-crimped in position so that after closure the outside of the cap shall have an outward flare of not less than 10 degrees from the vertical.

Packaging, Level C - Same as Level A above, except that cans with or without commercial exterior coating shall be acceptable.

Packing, Level B - Six 1 gallon cans shall be packed into a fiberboard box, style RSC-L (for gallon cans), V3c, V3s, or V4s) of Fed PPP-B-636. The box shall be provided with half-slotted style partitions having a height at least equal to but not more than 1/8 inch higher than the full height of the cans and cap closure. The fiberboard caseliner is not required when the can closure (reclosable cap) does not extend higher that the top of the can chime.

Packing, Level C - The shipping container shall be a fiberboard box, style RSC-L style CF or SF, class domestic, method II closure of Fed PPP-B-636, furnished with partitions as above for Level B Packing, except that the partitions may be of the same material as the shipping container. The fiberboard caseliner is not required when the can closure (reclosable cap) does not extend higher than the top of the can chime. Or when specified by the contracting officer, commercial packing shall be acceptable. if so, Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	SALAMI, COOKED, CHILLED OR FROZEN, USDA IMPS, Item No. 804, formula A or B
+ 8905-00-126-4053	SALAMI, COOKED, chilled, pork and beef or pork and beef, beef heart meat, smoked, artificial casing, 3.5 to 4.5 in. dia, 7 to 12 lb stick
8905-00-299-1330	SALAMI, COOKED, frozen, pork and beef or pork and beef, beef heart meat, smoked, artificial casing, 3.5 to 4.5 in. dia, 7 to 12 lb stick
8905-01-004-1328	SALAMI, COOKED, frozen, sliced, pork and beef or pork and beef, beef heart meat, 8 oz to 1 lb vacuum pg

Unit of Issue - LB

Product Characteristics - Salami, cooked is a smoked, cooked sausage. The meat components consist of moderately coarse-cut pork and finely comminuted beef with finely comminuted beef heart meat included in some formulas. Seasoning includes garlic and peppercorns. Salami is stuffed in artificial casings and measures from 3.5 to 4.5 inches in diameter. Sticks shall weigh from 7 to 12 pounds. The interior cut, surface is moderately coarse in texture and light to dark reddish-brown in color.

Packaging and Packing - Good commercial Packaging and Packing affording adequate protection from supplies to the receiving activity to assure receipt of a fresh wholesome product is acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	SALAMI, DRY, chilled, frozen, or unrefrigerated, USDA IMPS, Item No. 808
+ 8905-01-137-9762	Chilled
+ 8905-01-137-9763	Frozen
+ 8905-01-137-9764	Unrefrigerated

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Formula (major ingredients only):

A - Beef
B - Beef, beef heart meat
C - Beef and pork (in any combination)
D - Beef and pork, beef heart meat
E - Beef, pork (beef is predominant)
F - Beef, pork, beef heart meat

* Style:

A - Artificial casings
B - Natural casings

Size: 2 to 3 inches in diameter

Weight Range: 2 to 5 lb

NATIONAL STOCK NUMBER	DESCRIPTION
	SALMON, CANNED, ADCoP
+ 8905-00-990-8888	w/o skin and backbones, red or sockeye, no. 1 tall size (16 oz) can
+ 8940-00-988-3833	w/ or w/o skin and backbones, dietetic, waterpack, no sodium added, red or sockeye, 7-3/4 oz (307 by 200.25 or 307 by 201.25) size can

Unit of Issue - CN

Shipping Unit Net Weight - 7-3/4 oz can - 23 lb max
16 oz can - 48 lb max

Product Characteristics - Product shall be of a high commercial grade, shall be prepared only from the species specified and shall be in excellent condition. Shall possess characteristic flavor and odor, and shall not be excessively salty; dietetic pack shall contain not more than 60 mg sodium content per 100 grams of drained weight of flesh. No oil other than natural salmon oil shall be used. Product shall be free from fins, gills, viscera, bruises, clots, hard bones, mutilated areas, watermarking, honeycomb, objectionable flavor and odor and foreign material. If specified, shall also be free of skin and backbone. Red or sockeye salmon shall possess a flesh very firm to soft in texture, and dark red to orange red in color. Color of oil shall be deep red to deep orange.

Commercial Packaging - The product shall be packaged in a hermetically-sealed, open-top style, metal can, with soldered side seam and compound-lined, double-seamed ends with or without commercial exterior coating. Inside enamel is required on can body and ends.

Commercial Packing - Commercial fiberboard shipping containers shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-01-065-9955	SALMON, CANNED, pink, 15-1/2 oz net wt, CID A-A-20158, salt/sodium level I, net weight/can size B

Unit of Issue - CN

Shipping Unit Net Weight - 47 lbs

Product Characteristics: The canned salmon shall be of "regular" pack (skin and bones included), of the species Oncorhynchus gorbuscha only. The salt/sodium level I is termed "regular" (not more than 1.5 percent salt). Salt shall be noniodized, refined sodium chloride with or without anticaking agents. The net weight/can size shall be size B, 15-1/2 ounces net weight (301 x 408, 1 pound can). Only current season, fresh or partially frozen, salmon shall be used for the product. It shall be derived from raw material having characteristics that are indicative of good quality salmon, including, but not limited to, firmness of flesh, color typical of the species, and no off-odor of the gills and gut cavity. The washed salmon shall be free from foreign material, including but not limited to, heads, viscera, and fins. Watermarked salmon or hatchery salmon shall not be used.

Packaging: Fifteen and one-half ounces of product shall be packaged in a 301 x 408 can in accordance with commercial practice. The filled cans shall have been vacuumized, sealed, and thermally processed to achieve commercial sterility. The cans shall be free of rust and excessive dents and distortion, as well as any other evidence of improper storage. Canned salmon that has been reconditioned by any reprocessing procedure, such as heat treatment, is unacceptable.

Packing: Cans shall be packed in fiberfoard boxes complying with the Uniform Freight Classification or National Motor Freight Classification.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-00-082-3052	SALT SUBSTITUTE, unseasoned, 1,000 3/4 to 1 gm packages per intermediate box

Unit of Issue - BX

Shipping Unit Net Weight - 8 lb max

Product Characteristics - Unseasoned, commercial salt substitute shall be acceptable.

Packaging, Level C - One thousand 3/4 to 1 gm packets per box of product shall be packaged in commercial packages.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	SALT, TABLE, Fed SS-S-31, iodized, fine granulated or evaporated
+ 8950-00-194-1392	26 oz box
+ 8950-00-125-8442	10 lb bag

Unit of Issue - BG; BX

Shipping Unit Net Weight - BG - 60 lb max
BX - 39 lb max

Product Characteristics - Shall be free flowing, with one or more effective anti-caking agents added. Finished product shall contain not less than 97.5% sodium chloride (NaCl) on a moisture-free basis and not more than 0.1% moisture. When fine granulated salt is used, not less than 95% shall pass through a US Standard No. 25 sieve and not more than 10% shall pass through a US Standard No. 70 sieve. When evaporated salt is used, 100% shall pass through a US Standard No. 16 sieve and not more than 20% shall pass through a US Standard No. 100 sieve. Product shall contain not less than 0.006 and not more than 0.010% potassium iodide with a stabilizer consisting of sodium carbonate or sodium thiosulfate or other suitable stabilizing agents which are equally effective in preventing the loss of iodine.

Packaging, Level B - Bags. Ten pounds of salt shall be packaged in a paper pocket with basis weight of 60 pounds for each of the two plies. Boxes. Twenty-six ounces of salt shall be packaged in a moisture-proof container fitted with a pouring spout.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B - Bags. Six 10-pound bags of salt shall be packed into a multiwall paper shipping sack. Boxes. Twelve or 24 26 oz containers shall be packed into commercial fiberboard shipping containers.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	SALT, TABLE, iodized, fine granulated or evaporated, CID A-A-20041
8950-01-226-6603	26 oz container
8950-01-079-6944	Packet (not less than 0.75 gm each), 1,000 packets per intermediate container, 6 intermediate containers per shipping box
8950-01-079-6943	5 lb bag

Unit of Issue - CO; LB; BX

Shipping Unit Net Weight - 15 lbs

Product Characteristics - The product shall be fine granulated, white colored, free flowing, derived from either rock or evaporated sources. The product shall contain one or more effective anticaking agents, and the finished commodity shall contain no more than 0.1 percent moisture by weight and be not less than 97.5 percent sodium chloride on a moisture free basis. There shall be not less than 0.006 percent nor more than 0.01 percent potassium iodide with suitable stabilizers, the quantity of which shall be limited by the sodium chloride requirement. All deliveries shall comply with the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

Packaging and Packing - Commercial Packaging and Packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping container shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	SARDINES, CANNED, plain, Fed PP-S-51, type I (plain, not smoked)
+ 8905-00-878-3014	Style 1a (in vegetable oil other than olive oil, regular, not spiced),class A (standard shelf item), packed 22 to 32 per 15 oz container

Unit of Issue - LB

Shipping Unit Net Weight - 15 oz container - 23 lb max

Product Characteristics - Shall be prepared from the species Atlantic herring (Clupea harangus) in excellent condition at time of use. Sardines shall possess a characteristic flavor and odor and shall not be excessively salty. The texture of the flesh shall be firm but not tough or fibrous, and the bones of the fish shall be soft and friable. The flesh of the fish shall be light straw to buff-colored. Product shall be free from foreign odor or flavor, from brown blood spots and from foreign material. The oil shall be clear.

Packaging, Level C - Product shall be packaged in an open-top style, hermetically-sealed, metal can, normally used for commercial packaging, without commercial exterior coating.

Packing, Level B - Twenty four (24) cans, size 608 by 406 by 108, shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c or V4s of Fed PPP-B-636.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	SAUERKRAUT, CANNED, U.S. Standards for Grades, US Grade A, style I (shredded), type of pack (a) (heat processed in hermetically-sealed cans)
8915-00-680-0718	No. 2-1/2 size can
8915-00-957-9558	No. 10 size can

Unit of Issue - CN

Shipping Unit Net Weight - No. 2-1/2 size can - 41 lb max
No. 10 size can - 37 lb max

Product Characteristics - Grade A. Possesses a good color, is well cut, is practically free from defects, possesses a good character and a good flavor, and, within the limits prescribed by the grade, may possess a reasonably good color, may be reasonably well cut, may possess a reasonably good character, and may be reasonably free from defects. Determination of requirements as to style, type of pack and grade shall be in accordance with the U.S. Standards for Grades of Canned Sauerkraut.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Not less than 23.0 ounces (DW) shall be packaged into a no. 2-1/2 (401 by 411) size can and not less than 80.0 ounces (DW) shall be packaged into a no. 10 (603 by 700) size can. Cans shall be round, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating.

Packing, Level B - Twenty-four no. 2-1/2 or six no. 10 size cans shall be packed into a snug-fitting fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Product shall be packed into a snug-fitting, fiberboard shipping container, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	SAUSAGE, SMOKED, chilled or frozen, USDA IMPS, Item No. 811
+ 8905-01-137-6592	Chilled
+ 8905-01-137-6593	Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Formula (major ingredients only):

A - Pork.
B - Pork, beef (pork is predominant).
B1 - Formula B plus nonfat dry milk.
C - Beef, pork (beef is predominant).
C1 - Formula C plus nonfat dry milk.
D - Beef and pork, plus any one of any combination of beef tripe, beef heart meat, beef tongue meat, and pork tongue meat.
D1 - Formula D plus nonfat dry milk.

* Style:

B - Hog casings.
C - Skinless.

* Size:

a. 6-8 links per pound.
b. 8-10 links per pound.

* **Packaging**:

a. One pound retail-type package packed not more than 10 pounds net weight per container.

b. Layer-packed 1 link deep with parchment or waxed paper separators between layers in a 5 to 10 pound container.

NATIONAL STOCK NUMBER	DESCRIPTION
	SCALLOPS, FROZEN, USDC Grade A
+ 8905-00-005-5314	RAW, solid pack, 50 CFR, Part 266, Subpart A - U.S. Standards for Grades of Frozen Raw Scallops, style I, type I
+ 8905-00-005-5315	RAW, individually quick frozen, 50 CFR, Part 266, Subpart A - U.S. Standards for Grades of Frozen Raw Scallops, style II, type I

Unit of Issue - LB

Shipping Unit Net Weight - 50 lb max

Product Characteristics - Finished product shall consist of clean, wholesome, adequately-drained adductor muscles of the scallop. The scallops shall be free from off-odors and foreign materials, pieces of shells, viscera, seaweed, and other extraneous material. The scallops shall be from white to cream, or yellow to cream, or yellow to pink, provided that 90%, by weight, within the lot are similar color. Gray (with the exception of light-gray scallops) to black-colored scallops and scallops with embedded grit are not acceptable. Not more than 10%, by weight, of the scallops shall be misshaped (elongated, flattened, mashed) or damaged. The scallops shall be of uniform size and weight. Texture of the scallops shall be firm, not mushy.

Packaging, Level B - Not more than 10 pounds of product shall be filled into a paperboard carton of the type commercially used for packaging the product, provided it is free from pulp and is new, clean and does not impart any objectionable odor, flavor or color to the product. The interior of the carton shall be coated or impregnated with wax, or a food-type vinyl resin or polyethylene. Cartons that are not self-locking shall be sealed in accordance with good commercial practice. Alternatively, the product shall be packaged in a lined, waxed carton made of bending chipboard not less than 0.020 inch thick.

Packing, Level B - Not more than 50 pounds of product shall be packed into a snug-fitting fiberboard shipping container, style RSC, V3c, V3s or V4s of Fed PPP-B-636, or, when specified by the contracting officer, W5c or W5s of Fed PPP-B-636.

Packaging and Packing, Level C - Commercial Packaging and Packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8910-01-137-1912	SCRAMBLED EGG MIX, FROZEN

Unit of Issue - LB

Shipping Unit Net Weight - 20 lb max

Product Characteristics - Product shall be produced from USDA inspected eggs and US extra grade nonfat milk solids (reconstituted) or Grade A nonfat skim milk. Product shall be salmonellae negative and shall have been produced in a USDA inspected egg products plant. The carton shall prominently display the USDA shield. Color preservative not in excess of .5% shall be added. The product shall consist of not less than 80% blended whole egg and up to 20% reconstituted nonfat milk solids, or nonfat skim milk. Product shall be homogenized or properly mixed and blended to result in a homogeneous mixture.

Packaging and Packing - Commercial packaging for this type product is acceptable. Product shall be packed in commercial containers which are acceptable to common carriers for safe transportation to destination specified. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable. Packed four 5 lb cartons per container.

NOTE: PERISHABLE, KEEP FROZEN (0°F. or below).

Thaw only the amount of product necessary for immediate use.

Refrigerate at a temperature of 40°F. or lower and use any excess thawed mixture within 24 hours.

NATIONAL STOCK NUMBER	DESCRIPTION
8950-01-130-3690	SEAFOOD COCKTAIL SAUCE, 7/16 oz boat, cup, or individual serving size bag, ADCoP

Unit of Issue - HD

Shipping Unit Net Weight - 6 lb (200 units)

Product Characteristics - Shall be of high commercial grade.

Packaging and Packing - Commercial Packaging and Packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8925-01-244-7338	SEEDS, SHELLED, roasted, unsalted, for salad bar, 1 lb pg, ADCoP

Unit of Issue - LB

Shipping Unit Net Weight -

Product Characteristics - The seeds shall be of the same varietal characteristics, shelled and roasted. They shall be bright and fairly uniform in color. They shall be clean, crisp, palatable, and free from bitter, musty, sour, rancid, sprouty, and/or other undesirable tastes and odors. They must also be free from damage caused by decay, dark discoloration, rancidity, mold, shriveling, and/or insects. The product shall be free of mildew stains, husks, filth, or other extraneous matter.

Packaging and Packing - Commercial Packaging and Packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8910-00-299-1333	SHERBET, Fed EE-I-116, type IV (sherbet)

Unit of Issue - GL

Shipping Unit Net Weight - N/A

Product Characteristics - The finished product shall be frozen to the proper consistency characteristic of the finished product, shall be clean and free from any objectionable flavor or odors, have a flavor characteristic of the specified flavoring ingredients, and contain not less than 1.0% milk fat (by weight). The weight per gallon shall be not less than 6 pounds.

Flavor Classification (all types):

Category 1 - Natural flavors only.

Category 2 - Natural flavor predominate (natural and artificial flavors)

Category 3 Artificial flavor predominate (artificial or natural and artificial flavors)

Packaging and Packing, All Levels - Commercial Packaging and Packing shall be acceptable. All containers shall be sound and clean and shall adequately protect the contents. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NOTE: Flavors and container sizes shall be as specified by the requisitioner.

NATIONAL STOCK NUMBER	DESCRIPTION
	SHRIMP, RAW, US Grade A
8905-00-127-8453	UNPEELED, frozen, headless, 21 to 25, 26 to 30, or 31 to 35 per lb, 5 lb box, 50 CFR, Part 265, Subpart A - U.S. Standards for Grades Fresh or Frozen Shrimp, type (4), style (1), market form (2)
8905-00-582-4039	PEELED, deveined, individually quick frozen, 26 to 31, 32 to 38, or 39 to 44 per lb, 50 CFR, Part 265, Subpart A - U.S. Standards for Grades of Fresh or Frozen Shrimp, type (3), style (1), market form (6)

Unit of Issue - LB

Shipping Unit Net Weight - 50 lb max

Product Characteristics - Shall be prepared from clean, sound, fresh, chilled raw shrimp; regular shrimp shall be free of heads, walking legs, antennae and extraneous material; peeled, deveined shrimp shall be free of heads, shell, appendages, extraneous material and sandvein. It shall meet the requirements of U.S. Standards for Grades of Crustacea Shellfish Products Part 265, Subpart A.

Packaging and Packing - Level C - Commercial Packaging and Packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

Packaging and Packing - Level B - Five pounds of unpeeled, headless or 6 pounds of peeled, deveined shrimp shall be packaged into a commercial waxed or polyethylene coated carton, which shall be overwrapped and heat-sealed; glazed product need not be over-wrapped. Alternatively, three pounds of peeled, deveined shrimp may be enclosed in a polyethylene plastic film bag closed by heat sealing. Packing of not more than 50 pounds of unpeeled, headless or six 3-pound or eight 6-pound cartons of peeled, deveined shrimp shall be packed into a snug-fitting shipping container, style RSC, V3c, V3s, or V4s, of Fed PPP-B-636, or when specified by the contracting officer, W5c, or W5s of Fed PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
	SHRIMP, RAW, REGULAR BREADED, frozen, round or fantail split (butterfly) w/ or w/o tail fin, box or individually quick frozen, US Grade A, 28 or less per lb, 50 CFR, Part 265, Subpart B - U.S. Standards for Grades of Frozen Raw Breaded Shrimp, style I, type I or II, subtype A, B, or C
8905-00-960-2303	Prepared from whole, headless, peeled fresh-chilled or fresh-frozen shrimp

Unit of Issue - LB

Shipping Unit Net Weight - 50 lb max

Product Characteristics - Shall be prepared from whole, clean, wholesome, headless, peeled and deveined shrimp of the regular commercial species. The whole shrimp shall consist of five or more segments. The fresh frozen shrimp shall show no evidence of thawing or refreezing at the time of processing. All coating ingredients (batter and breading) shall be edible quality, free from foreign matter, off odors, and off flavors of any kind. U.S. Grade A is the quality of frozen raw breaded shrimp that when cooked possesses a good flavor and odor, and scores not less than 85 points when scored in accordance with the scoring system used to determine the grade of frozen raw breaded shrimp.

Packaging and Packing:

Packaging, Level B - Not more than 4 pounds of box frozen shrimp, arranged in layers, one shrimp thick, shall be packed in a paperboard waxed or polyethylene coated box. Cellophane, waxed paper or polyethylene film shall be inserted between the layers. Not more than 6 pounds of individually frozen shrimp shall packed in the same type carton except that layers or separators are not required. The cartons shall be overwrapped and heat-sealed.

Packing, Level C - Commercial packaging affording adequate protection against damage and deterioration during shipment is permitted. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	SOUP, Condensed and Ready-to-Serve, CID A-A-20145
Condensed, type III	
8935-00-480-4550	Bean w/bacon, no 3 cylinder size can, style 1
8935-00-480-4552	Beef noodle, no 3 cylinder size can, style 2
8935-00-419-4322	Beef w/vegetables and barley, no 3 cylinder size can, style 3
+ 8935-00-771-4249	Chicken Gumbo, no. 3 cylinder size can, style 4
8935-00-480-4553	Chicken noodle, no. 3 cylinder size can, style 5
+ 8935-00-771-4142	Chicken vegetable, no. 3 cylinder size can, style 6
8935-00-480-4554	Chicken w/rice, no. 3 cylinder size can, style 7
8935-00-480-4565	Clam Chowder, Manhattan, no 3 cylinder size can, style 8
8935-00-171-1574	Cream of chicken, no. 1 picnic size can, style 12
8935-00-480-4555	Cream of chicken, no 3 cylinder size can, style 12
+ 8935-00-771-4120	Cream of celery, no. 3 cylinder size can, style 11
8935-00-125-6318	Cream of mushroom, no. 1 picnic size can, style 13
8935-00-480-4556	Cream of mushroom, no. 3 cylinder size can, style 13
+ 8935-00-561-0931	Cream of potato, no. 3 cylinder size can, style 15
+ 8935-00-770-7350	French onion, no. 3 cylinder size can, 17
8935-00-480-4560	Minestrone, no. 3 cylinder size can, style 20
8935-00-480-4559	Split pea w/ham, no. 3 cylinder size can, style 21
8935-00-125-6307	Tomato, no. 1 picnic size can, style 22
8935-00-480-4561	Tomato, no. 3 cylinder size can, style 22
+ 8935-00-561-0941	Tomato w/rice, no. 3 cylinder size can, style 23

NATIONAL STOCK NUMBER	DESCRIPTION
8935-00-125-9381	Vegetable, no. 1 picnic size can, style 24
8935-00-480-4563	Vegetable, no. 3 cylinder size can, style 24
8935-00-480-4564	Vegetable w/beef, no. 3 cylinder size can, style 25

Ready-to-Serve, type II

+ 8940-01-344-6231	Green pea, very low sodium, 7.25 oz, 211 by 304 size can, style 4
+ 8940-01-344-6232	Turkey Noodle, very low sodium, 7.25 oz, 211 by 304 size can, style 6
+ 8940-01-344-7112	Tomato, very low sodium, 7.25 oz, 211 by 304 size can, style 5
+ 8940-01-344-7113	Vegetable, sodium free, 7.25 oz, 211 by 304 size can, style 2

Unit of Issue - CN

Shipping Unit Net Weight - No. 1 picnic size can - 31 lb max
No. 3 cylinder size can - 38 lb max
No. 8 Z tall - 24 lb max

Product Characteristics - Ready-to-Serve and condensed soups (prepared with an equal portion of water or other diluent) when heated to a simmer, shall possess a color, odor, and flavor characteristic of the specified market variety. Texture of the product or each unit thereof; e.g., the vegetables, rice, or noodles (if used), shall not be dry, rubbery, or mushy. The broth of cream sauce shall be characteristic of the soup designated. Meat, when required, shall not be tough and shall retain its configuration. Drained weight of meat, when required, shall be determined in relation to the total contents of the container. The product shall meet drained weight, percent of fat, and percent of sodium chloride or sodium, as applicable, on an individual basis. Net weight, measured in avoirdupois, of condensed product shall be not less than 10.0 ounces nor more than 12.0 ounces for a 211 x 400 can and 48.0 to 51.0 ounces for a 404 x 700 can.

Packaging and Packing - Commercial Packaging and Packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8935-00-753-6422	SOUP, dehydrated, chicken-flavored, w/noodles, no. 2-1/2 size can, MIL-S-1049

Unit of Issue - CN

Shipping Unit Net Weight - 29 lb max

Product Characteristics - The finished product shall be comprised of dehydrated chicken-flavored soup base with added noodles (but not admixed); shall contain not less than 21.5% fat and not more than 4.0% moisture. Egg noodles shall contain not more than 6.5% moisture and 1.25% salt. The reconstituted product shall have the odor, flavor and appearance of chicken broth, with noodles; shall be free from rancid, scorched, toasted, sour, unclean or caramelized odor or flavors.

Packaging, Level C - Nineteen ounces of product (of which not less than 5-7/8 ounces shall be dehydrated chicken-flavored soup base) shall be filled into a size 401 by 411 open-top style, round metal can with soldered side seam and compound-lined, double-seamed ends and gas packed. Cans with or without commercial exterior coating shall be acceptable.

Packing, Level B, Fed PPP-C-29 - Twenty-four cans shall be packed into a snug-fitting fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8935-00-222-0570	SOUP, dehydrated, onion, MIL-S-35046, no. 2-1/2 size can

Unit of Issue - CN

Shipping Unit Net Weight - 15 lb max

Product Characteristics - The dehydrated onion soup shall comply with the following formula:

Dehydrated chopped onions	- 25.0%
Dehydrated toasted chopped onions	- 25.0%
Soup and gravy base, beef flavored	- 50.0%

The finished product shall consist of soup and gravy base, beef-flavored, and dehydrated chopped and dehydrated toasted chopped onions which have been admixed in the portions above. The finished product shall not be caked and shall not contain more than 3.0% moisture.

The soup shall be reconstituted as follows: Two avoirdupois ounces of soup mix shall be added to 40 fluid ounces of boiling water and simmered for 20 minutes. The reconstituted soup shall have the flavor and appearance of onion soup, and it shall be free from rancid, scorched, sour or caramelized odors or flavors.

Packaging, Level C - Sixteen ounces of the product shall be filled into a no. 2-1/2 size (401 by 411) open-top style, round, metal, commercial can, with soldered side seam and compound-lined, double-seamed ends. The cans shall be hermetically-sealed.

Packing, Level B - Twenty-four cans of the product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, W5c or W5s of Fed PPP-B-636.

Packing, Level C - Commercial shipping containers shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	SOUP AND GRAVY BASE, instant, EE-B-575, class 1 (regular), style A (powder)
8935-00-234-6217	Type I (beef flavored), no. 2-1/2 size can
8935-00-753-6424	Type II (chicken flavored), 8 oz jar
8935-00-543-7789	Type II (chicken flavored), no. 2-1/2 size can
8935-00-113-1124	Type III (ham flavored), no. 2-1/2 size can

Unit of Issue - CN; JR

Shipping Unit Net Weight - 8 oz jar - 24 lb max
No. 2-1/2 size can - 36 lb max

Product Characteristics - Beef flavored base shall be formulated from hydrolyzed protein, beef extract, monosodium glutamate, onion powder, autolyzed yeast (salt free solids), hydrogenated vegetable shortening, sugar, celery flavoring, caramel coloring, salt, spices or spice extractives, disodium inosinate, disodium guanylate, imitation beef flavoring and other seasonings. Chicken flavored base shall be formulated from chicken fat, dried chicken meat solids, salt, monosodium glutamate, onion powder, sugar, starches or dextrines, hydrogenated vegetable fat, hydrolyzed protein, spices and flavorings, and other seasonings. Ham flavored base shall be formulated from hydrolyzed vegetable protein with added smoke flavor, hydrolyzed and/or unhydrolyzed vegetable protein, monosodium glutamate, onion powder, hydrogenated vegetable shortening, sugar, brown sugar, starches or dextrines or a combination thereof, salt, spices or spice extractives, disodium inosinate, disodium guanylate, imitation beef flavoring and other seasonings. Components may be dried singly or in combination prior to final blending. Finished product requirements are as follows: Type I (beef flavored) shall contain not more than 42.0% salt, 2.0% moisture, and 4.0% fat. Type II (chicken flavored) shall contain not more than 40.0% salt, 2.0% moisture, 10.0% fat and 25.0% total sugars. Type III (ham flavored) shall contain not more than 32.0% salt, 2.5% moisture and not more than 5.0% fat.

Packaging, Level A - Cans. One pound 8 ounces of product shall be filled into a size 401 by 411, open-top style, round, metal can with soldered side seam and compound-lined, double seamed ends, with exterior coating. Cans shall be coated overall inside with a commercial enamel.

Packaging, Level C:

Cans. Same as Level A, except that cans with or without commercial exterior coating shall be acceptable.

Jars. Eight ounces of product shall be filled into a commercial-type glass jar.

Packing, Level B:

Cans. Twenty-four cans shall be packed into a snug-fitting fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Jars, Fed PPP-G-460. Forty-eight jars, with liners, pads and partitions, shall be packed into a fiberboard box, style RSC or CSSC, type CF, class domestic, variety SW, grade 175 of Fed PPP-B-636, or, when specified by the contracting officer, class weather resistant, grade W5c of Fed PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
	SOUP AND GRAVY BASE, low sodium, ADCoP
+ 8940-01-127-6889	Beef, 13-1/2 oz can
+ 8940-01-127-6890	Chicken, 13-1/2 oz can
+ 8940-01-344-8743	Beef, 16 oz container
+ 8940-01-344-8744	Chicken, 16 oz container

Unit of Issue - CN

Shipping Unit Net Weight - 21 lb (24 cans)
- 24 lb (24 containers)

Product Characteristics - Shall be of high commercial grade.

Packaging and Packing - Commercial Packaging and Packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	SOY SAUCE, CID A-A-20087
+ 8950-00-939-5396	1/2 oz boat, cup, or individual serving size bag, non-fermented
8950-01-059-4082	4 to 10 fluid oz bottle, fermented or unfermented, type I or type II
8950-00-935-3254	16 fluid oz bottle, fermented or non-fermented, type I or II

Unit of Issue - HD; BT

Shipping Unit Net Weight - N/A

Product Characteristics - Soy sauces shall be ready-to-use sauces available commercially as fermented or non-fermented soy sauces. The fermented soy sauce (Type I) shall be produced from the fermentation of soybeans or defatted soybeans with fermented mash together with salt brine and preservatives, such as benzoic acid or sodium benzoate. The fermented mash is derived from enzymatic digestion of Koji with salt brine and from fermentation by yeast and lactic acid bacteria. The non-fermented soy sauce (Type II) shall be a blend of hydrolyzed vegetable protein, salt, corn syrup or sugar, caramel color, vinegar and/or organic acids (such as acetic or citric acid), and water, with or without preservatives. Both sauces shall be bottled hot at a minimum temperature of 185°F, without impairment of quality and to result in preservation of the product. Alternative methods giving an equivalent quality may be permitted.

The finished product shall comply with the physical and analytical requirements specified below as determined in accordance with the Official Methods of Analysis of the Association of Official Analytical Chemists.

Physical Requirements:

Type I Fermented	Type II Non-Fermented
Clear reddish-brown liquid practically free of sediment	Clear dark-brown liquid practically free of sediment
Shall have a well-blended, palatable, tart and salty flavor, and possess the aroma, body, and character typical of this type of sauce.	Shall have a well-blended palatable, tart and salty flavor, and possess the aroma, body, and character typical of this type of sauce.

Analytical Requirements:

	Type I Fermented	Type II Non-Fermented
Titratable acidity (as acetic)	0.9 - 1.3%	0.8 - 1.6%
Total Salt (as NaCl)	13.0 - 16.0%	13.0 - 21.0%
pH	4.6 - 5.2	5.0 - 6.0
Protein (N x 6.25)	Not less than 7.5%	Not less than 4.5%
Invert Sugar	-----	Not more than 10%
Alcohol	1.0 - 3.5%	------
Total solids (vacuum oven)	Not less than 29.0%	Not less than 32.0%

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

Export Packing - One thousand units (5 cartons) of individual serving size bags shall be packed and sealed into a snug-fitting, fiberboard shipping container, style RSC, type CF or SF, class domestic, method II closure of PPP-B-636, or when specified by the contracting officer, V3c, V3s, or V4s of PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-01-350-5322	SPAGHETTI SAUCE, MEATLESS, plain, no. 10 size can, CID A-A-20133

Unit of Issue - CN

Shipping Unit Net Weight - No. 10 Size Can - 45 lb max

Product Characteristics - Spaghetti sauce is a ready-to-use sauce prepared from food grade materials and processed using good manufacturing practices. The sauce may contain water, tomato products, sugar, olive oil, or vegetable oil (soybean, cottonseed, or both), onion and garlic powder, citric acid, natural flavorings, food grade starches, and other ingredients. Ingredient particles size shall be such that the finished product has a pleasing texture and mouth feel. The finished product shall be a bright, typical red-orange tomato color sauce. It shall be a smooth suspension that shall not stratify or separate. The product shall possess a well-blended, pleasing, tomato-like flavor and aroma that may contain a reasonable amount of salt and spices. Such flavor shall be free of scorching or objectionable flavors or odors of any kind. Sauce shall be practically free from particles of seed, skin, core material, or other defects that more than slightly affect the appearance or eating quality of the product.

Analytical Requirements:

Soluble Solids	10.0 to 14.0 percent
Salt (NaCl)	0.5 to 2.0 percent
pH	3.9 to 4.4
Consistency	Not more than 10.5 centimeters in 30 seconds at 20°C plus or minus 1°C.

Packaging and Packing -Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	SPICES, GROUND AND WHOLE, CID A-A-20001, Official Standards and Methods of the American Dehydrated Onion and Garlic Association (ADOGA), or ADCoP, where indicated
+ 8950-00-273-8183	ALLSPICE, GROUND , 4 oz can
8950-00-170-9562	ALLSPICE, GROUND, 1 to 2 oz polypropylene jar
8950-01-210-4303	BASIL, SWEET, CRUSHED, 3 to 4 oz polypropylene jar
8950-00-170-9561	BAY LEAVES, WHOLE, 1 to 2 oz polypropylene jar
8950-00-616-5485	CARAWAY SEED, WHOLE, 1 to 2 oz polypropylene jar
+ 8950-01-030-3471	CARDAMON SEED, WHOLE, 1 to 2 oz metal can or glass bottle
8950-01-314-0754	CELERY FLAKES, 4 oz polypropylene jar, ADCoP
8950-00-616-5488	CELERY SEED, WHOLE, 3 to 4 oz polypropylene jar
8950-00-535-3036	CELERY SEED, WHOLE, 14 oz metal can or glass bottle
8950-00-128-0435	CHILI POWDER BLEND, 4 oz polypropylene jar
8950-00-753-2962	CHILI POWDER BLEND, 1 lb glass bottle
+ 8950-00-223-9220	CHILI POWDER BLEND, 1 lb can
+ 8950-00-127-8052	CINNAMON, GROUND, 4 oz metal can
8950-00-127-8049	CINNAMON, GROUND, 1 lb metal can, type IIA, IIB, or IIC
8950-00-170-9571	CLOVES, GROUND, 1 to 2 oz polypropylene jar
8950-00-170-9572	CLOVES, WHOLE, 1 to 2 oz polypropylene jar
8950-00-119-4356	CUMIN, GROUND, 3 to 4 oz polypropylene jar
8950-00-616-5489	CURRY POWDER BLEND, 1 to 2 oz polypropylene jar
8950-00-149-1368	DILLWEED, WHOLE, 3 to 4 oz polypropylene jar

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-149-1571	GARLIC, DEHYDRATED, granulated, with added anti-caking agent, 12 oz glass or polypropylene jar, Official Standards and Methods of the American Dehydrated Onion and Garlic Association, (ADOGA)
8950-01-283-9975	GARLIC POWDER, w/added anticaking agent, 3 to 4 oz polypropylene jar, Official Standards and Methods of the American Dehydrated Onion and Garlic Association (ADOGA)
8950-01-254-2691	GARLIC POWDER, w/added anticaking agent, 1 lb container, Official Standards and Methods of the American Dehydrated Onion and Garlic Association (ADOGA)
+ 8950-00-127-8054	GINGER, GROUND, 4 oz metal can or glass bottle
8950-00-170-9568	MACE, GROUND, 1 to 2 oz polypropylene jar
8950-01-193-1405	MARJORAM, SWEET, GROUND, 1 to 2 oz polypropylene jar
8950-00-616-5487	MARJORAM, SWEET, WHOLE, 1 to 2 oz polypropylene jar
8950-00-170-9567	MUSTARD, FLOUR, 3 to 4 oz polypropylene jar, for use in recipes specifying mustard, dry or ground
8950-01-226-3364	MUSTARD SAUCE, prepared, 7/16 oz boat, cup, or individual serving size bag, ADCoP
8950-00-127-8047	NUTMEG, GROUND, 1 to 2 oz polypropylene jar
+ 8950-01-357-6895	NO SALT SEASONING, chef's seasoning, 21 oz container, ADCoP
+ 8950-01-032-9702	ONION POWDER, 1 to 2 oz metal can or glass bottle, Official Standards and Methods of the American Dehydrated Onion and Garlic Association (ADOGA)
8950-01-155-6995	ONION POWDER, with added anticaking agent, 3 to 4 oz polypropylene jar, Official Standards and Methods of the American Dehydrated Onion and Garlic Association (ADOGA)
8950-01-155-6996	ONION POWDER, with added anticaking agent, 1 lb container Official Standards and Methods of the American Dehydrated Onion and Garlic Association (ADOGA)

NATIONAL STOCK NUMBER	DESCRIPTION
8950-01-193-7096	OREGANO, CRUSHED, 1 to 2 oz polypropylene jar
8950-00-582-1402	OREGANO, GROUND, 1 to 2 oz polypropylene jar
8950-01-079-6942	PAPRIKA, GROUND, 3, 4, or 5 oz polypropylene jar, 24 jars per shipping container
8950-00-535-2979	PAPRIKA, GROUND, 1 lb metal can
8915-00-975-0530	PARSLEY, DEHYDRATED, flakes, 1 to 2 oz polypropylene jar, ADCoP
8950-01-079-4568	PEPPER, BLACK, GROUND, not less than 0.15 gm per packet, 3000 packets per shipping box, w/ or w/o intermediate containers
+ 8950-00-641-8946	PEPPER, BLACK, GROUND, 0.50 gram package
8950-00-616-5486	PEPPER, BLACK, GROUND, 3 to 4 oz polypropylene jar
+ 8950-01-032-9701	PEPPER, BLACK, WHOLE, 4 oz metal can or glass bottle
8950-00-127-8067	PEPPER, BLACK, GROUND, 1 lb metal can
+ 8950-00-192-1547	PEPPER, RED, GROUND, 4 oz metal can
+ 8950-00-851-5287	PEPPER, RED, GROUND, 1 lb metal can or glass bottle
+ 8950-00-067-5411	PEPPER, WHITE, GROUND, 1 lb metal can or glass bottle
8950-00-616-5478	POPPY SEED, WHOLE, blue color, 3 to 4 oz polypropylene jar
8950-00-535-2880	POPPY SEED, WHOLE, blue color, 1 lb metal can or glass bottle
8950-00-170-9558	POULTRY SEASONING, 3 to 4 oz polypropylene jar
8950-00-535-2882	POULTRY SEASONING, 1 lb metal can or glass bottle
8950-01-194-1669	ROSEMARY, GROUND, 1 to 2 oz polypropylene jar
8950-00-404-6067	ROSEMARY, WHOLE, 1 to 2 oz polypropylene jar
+ 8950-00-184-5572	SAGE, GROUND, 1 lb metal can or glass bottle

NATIONAL STOCK NUMBER	DESCRIPTION
8950-01-364-7353	SAGE, GROUND, 1 to 2 oz polypropylene jar
8950-00-080-5960	SAVORY, GROUND, 1 to 2 oz polypropylene jar
8950-00-616-5480	SESAME SEED, WHOLE, 3 to 4 oz polypropylene jar
8950-01-226-3367	SWEET AND SOUR SAUCE, prepared 7/16 oz boat, cup, or individual serving size bag, ADCoP
8950-00-080-5962	TARRAGON, GROUND, 1 to 2 oz polypropylene jar
8950-00-616-5483	THYME, GROUND, 1 to 2 oz polypropylene jar

Unit of Issue - CN; BT; JR

Shipping Unit Net Weight - 0.15 gram packages - 45 lb max
0.50 gram packages - 45 lb max
1 to 2 oz jar/bottle - 6 lb max
3 to 4 oz jar/bottle - 12 lb max
1 lb can/bottle - 12 lb max

Product Characteristics:

Allspice, Ground - Ground allspice shall be derived from dried, nearly ripe fruit of *Pimenta officinalis Lindl* and shall possess a fragrant, clove-like aroma, a strong aromatic, pungent, clove-like flavor, and a dark reddish-brown color.

Basil, Sweet, Ground or Crushed - Ground or crushed sweet basil shall be derived from dried leaves of *Ocimum basilicum L.* and shall possess an aromatic, sweet, anise-like odor, an aromatic, warm pungent flavor, and a green to brown-green color. Ground basil shall be uniformly ground to allow for a minimum of 95%, by weight, to pass through a US No. 35 sieve.

Bay Leaves, Whole - Whole bay leaves shall be derived from dried leaves of *Laurus nobilis L.* and shall possess a delicate aromatic odor, and aromatic, bitter flavor, and a yellow-green to brown-green color.

Caraway Seed, Whole - Whole caraway seed shall be derived from dried fruit of *Carum carvi L.* and shall possess a strong aromatic odor, a bitter flavor, and a light to dark brown color.

Cardamon Seed, Whole - Ground cardamon seed shall be decorticated and derived from dried, nearly ripe fruit of *Elettaria cardamomum Maton* and shall possess a pleasant aromatic odor, a characteristic war slightly pungent flavor, and a light reddish-brown color.

Celery Flakes (ADCoP) - Celery flakes are the dried leaves of *Apium graveolens L*. The leaves are medium green to slightly olive in color and has a celery-like flavor.

Celery Seed, Whole - Whole celery seed shall be derived from dried fruit of *Apium graveolens L.* and shall possess a characteristic celery odor and flavor, a warm slightly bitter aftertaste, and a light brown color.

Chili Powder Blend - Chili Powder blend shall have a reddish brown color and be free from lumps.

Formulation:	Ground Chili Pepper	77 to 82%
	Salt	Maximum 8%
	Cumin	Minimum 8%
	Oregano	Minimum 4%
	Garlic Powder	Minimum 1%

Cinnamon, Type II, Ground:

Batavia cassia shall be derived from bark of cultivated varieties of *Cinnamomum burannii Blume*.

Saigon cassia shall be derived from bark of cultivated varieties of *Cinnamomum loureiree Nees*.

Korintji cassia shall be derived from bark of cultivated varieties of *Cinnamomum burannii Blume*.

Cloves, Whole or Ground - Whole or ground cloves shall be derived from *Caryophyllus aromaticus L*. plant and shall possess a strong aromatic odor, a hot pungent flavor, and a dark reddish-brown color.

Cumin, Ground - Ground cumin shall be derived from dried seeds of *Cuminum cyminum L*. and shall possess a strong, distinctive aromatic odor and flavor and a yellow-brown color.

Curry Powder Blend - Curry powder blend shall have a uniform color and shall not stratify in layers nor lump. It shall have a fragrant aromatic aroma, and a warm bitter taste.

Formulation:	Turmeric	37 to 39%
	Coriander	31 to 33%
	Fenugreek	9 to 11%
	Cinnamon	Minimum 7%
	Cumin	Minimum 5%
	Black Pepper	Minimum 3%
	Ginger	Minimum 3%
	Cardamon	Minimum 2%

Dillweed, Whole - Whole dillweed shall be derived from dried leaves of Anethum graveolens L. and shall possess a pleasant aromatic odor, an anise-like flavor, and a bright green color.

Garlic, Dehydrated, Granulated - Shall be uniformly granulated and free flowing. When reconstituted, the product shall possess a characteristic pungent flavor and odor typical of fresh garlic.

Ginger, Ground - Ground ginger shall be derived from dried root or rhizome of Zingiber officinale Roscoe and shall possess an aromatic odor, with an aromatic, pungent flavor, and a tan to pale brown color.

Mace, Ground - Ground mace shall be derived from dried Arillus of Myristica fragrans Houtt and shall possess a fragrant, nutmeg-like aromatic odor, and aromatic, bitter flavor, and a yellow-tan to reddish-tan color.

Marjoram, Sweet, Whole or Ground - Whole or ground sweet marjorma shall be derived from the Majorana hortensis Moencn plant and shall possess an aromatic, pleasant odor, and a light green to light grey-green color.

Mustard, Flour - Mustard flour shall be derived from the endosperm of the seed of a blend of Brassica hirta, or Brassica juncea, Brassica alba and shall possess a characteristic odor and flavor, and a yellow color.

Nutmeg, Ground - Ground nutmeg shall be derived from dried kernel of Myristica frangrans Houtt and shall possess a strong aromatic odor, a warm slightly bitter flavor, and a yellow-brown color.

No Salt Seasoning - shall be a combination of compatible spices without salt.

Onion Powder - The onions used for dehydration shall be of the white varieties, clean, sound, and wholesome, having pungent characteristics and a solids content of not less than 10 percent. The powder will be clean with typical pungent odor and taste characteristics of onions when used as a seasoning.

Oregano, Ground or Crushed - Ground or crushed oregano shall be derived from dried leaves of Origanum vulgare L. plant and shall possess a strong camphoraceous aroma, a pungent slightly bitter flavor, and an olive to green-brown color.

Paprika, Ground, Spanish, Imported - Ground paprika shall be derived from dried red ripe fruit of Capsicum annum L. and shall possess a sweet, nonpungent or pungent flavor, and a bright orange to red color.

Parsley, Dehydrated, Flakes - Dehydrated parsley shall be prepared from clean, sound, mature parsley, of good green color, preferably of the Moss Curled (double-curled variety. Moisture shall not exceed 4%.

Pepper, Black, Whole or Ground - Ground or whole black pepper shall be derived from dried immature berries of Piper nigrum L. and possess a characteristic penetrating odor, a hot, biting pungent flavor, and a light grey to speckled black-grey color.

Pepper, Red, Ground or Crushed - Ground red pepper shall be derived from dried, red, ripe fruit of genus Capsicum and shall possess a slightly pungent aroma, and a brownish-red to red color. Crushed red pepper shall be derived from dried, cut, red, ripe fruit of Capsicum frutescens L. and shall possess a pungent aroma, and red flakes and a yellow seed color.

Pepper, White, Ground - Ground white pepper shall be derived from dried mature berries of Piper nigrum L. from which the outer covering or the outer and inner covering have been removed, and shall possess a characteristic penetrating odor, a hot, biting pungent flavor, and a cream-white color.

Poppy Seed, Whole - Whole poppy seed shall be derived from Papaver somniferum L. plant and shall possess an agreeable nutty flavor, and a blue color.

Poultry Seasoning - Poultry seasoning shall have a uniform color and shall not stratify in layers nor lump. It shall have a fragrant aromatic aroma, and a warm pungent taste.

Formulation:	Sage	72 to 78%
	Thyme	18 to 22%
	Black Pepper	4.5 to 5.5%

Rosemary, Whole or Ground - Whole or ground rosemary shall be derived from dried leaves of Rosmarinus officinalis L. and shall possess a camphoraceous odor, a bitter flavor, and a brown-green color.

Sage, Ground - Ground sage shall be derived from dried leaves of Salvia officinalis L. and shall possess a strong, fragrant aromatic odor, a slightly bitter flavor, and a green to grayish-green color.

Savory, Ground - Ground savory shall be derived from dried leaves of Satureia hortensis L. and shall possess an aromatic odor and flavor, and a brown-green color.

Sesame Seed, Whole - Whole sesame seed shall be dehulled and derived from dried fruit of Sesamum indcum L. and shall possess a nut-like odor and flavor, and a ceram-white color.

Tarragon, Ground - Ground tarragon shall be derived from dried leaves of Artemisia dracunculus L. and shall possess an aromatic odor, a bitter sweet herb flavor, and a fairly bright green color.

Thyme, Ground - Ground thyme shall be derived from dried leaves and flowering tops of Thymus vulgaris L. and shall possess a fragrant aromatic odor, and aromatic, minty flavor, and a brown-green color.

Packaging:

For All Items Packaged in Cans

Domestic

Packaging, Level A - Para 5.1, 5.1.1.1 and 5.1.1.1.1 of EE-S-631, cans with or without commercial exterior coating are acceptable.

Labeling: Para 5.4.2.1.1 of EE-S-631 and para 3.2.2.2 of MIL-L-1497.

Packing, Level C - Except for NSN: 8950-00-535-2910, not more than 12 pounds shall be packed in accordance with para 5.2.3.1 of EE-S-631. For NSN: 8950-00-535-2910, not more than 15 pounds shall be packed in accordance with para 5.2.3.1 of EE-S-631.

Other Than Domestic

Packaging, Level A - Para 5.1, 5.1.1.1 and 5.1.1.1.1 of EE-S-631, cans with or without exterior coating are acceptable.

Labeling: Para 5.4.2.1.1 of EE-S-631 and para 3.2.2.1 of MIL-L-1497.

Packing, Level B - Except for NSN: 8950-00-535-2910, not more than 12 pounds shall be packed in accordance with para 5.2.2.2.2 of EE-S-631. For NSN: 8920-00-535-2910, not more than 15 pounds shall be packed in accordance with para 5.2.2.2.2 of EE-S-631. When unitized, shipping containers (packed for export TPK-2) need not be strapped.

For All Items Packaged in Glass Containers

Domestic

Packaging, Level B - Para 5.1 and 5.1.2.2 of EE-S-631.

Labeling: Para 5.4.2.1.2 and 5.4.2.1.4 of EE-S-631.

Packing, Level C - Para 5.2.3.3, 5.2.2.1.2.1 and 5.2.3.1 of EE-S-631.

Other Than Domestic

Packaging, Level B - Para 5.1 and 5.1.2.2 of EE-S-631.

Labeling: Para 5.4.2.1.2 and 5.4.2.1.4 of EE-S-631.

Packing, Level B - Para 5.2.2.1, 5.2.2.1.2.1, 5.2.2.2 and 5.2.2.2.2 of EE-S-631.

For All Items Packaged in Polypropylene Jars
Commercial packaging and packing are acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-127-8014	SPINACH, FRESH, crinkled-leaved or flat-leaved type, U.S. No. 1 Grade, U.S. Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of spinach plants of similar varietal characteristics which are well-grown, fresh, fairly clean, well-trimmed, free from decay and from damage caused by coarse stalks or seed stems, discoloration, foreign material, second growth, freezing, disease, insects or mechanical or other means. Tolerance for defects shall be in accordance with the provisions of the US no. 1 grade of the U.S. Standards for Grades of Spinach Plants.

Packaging, Level C - Commercial packaging shall be acceptable.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, spinach plants shall be packed in commercial baskets or crates which shall be clean, sound, well-filled and securely-covered. Each container shall be packed so that the spinach plants in the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	SPINACH, FROZEN, U.S. Standards for Grades
+ 8915-00-935-6833	Whole leaf or cut leaf, US Grade A, 2 to 5 lb pg
8915-00-082-5598	Whole leaf or cut leaf, US Grade A or B, 10 oz pg
+ 8915-00-935-6832	Chopped, US Grade A, 2 to 5 lb pg
8915-01-010-3224	Chopped, US Grade A or B, 2 to 5 lb pg

Unit of Issue - 10 oz pg - PG
2 to 5 lb pg - LB

Shipping Unit Net Weight - 40 lb max

Product Characteristics - Whole leaf. Consists substantially of the leaf and adjoining portion of the stem. Chopped. Consists of the leaf and adjoining portion of the stem which has been cut or chopped predominantly into small pieces less than approximately 3/4 inch in the longest dimension. Cut leaf (or sliced). Consists of the leaf and adjoining portion of the stem which has been cut predominantly into large pieces approximating 3/4 inch or more in the longest dimension. Grade A. Shall possess a good flavor, good color, be practically free from defects, and possess a good character. Grade B. Shall possess a reasonably good flavor and color, be reasonably free from defects and possess a reasonably good character. Determination of requirements as to grade shall be in accordance with the provisions of the applicable grade of the U.S. Standards for Grades of Frozen Spinach.

Packaging, Level B - The product shall be packaged in cartons which shall be overwrapped and completely heat-sealed. Alternatively, the product may be enclosed in a heat sealable bag and the sealed bag enclosed in a carton. If a bag is used, the carton need not be overwrapped. The overwrapping or bag material shall be plastic film or waxed paper. Alternatively, the carton may be a seal end carton.

Packing, Level B - Not more than 40 pounds of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packaging and packing, Level C - Commercial packaging and packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	SQUASH, FRESH, US No. 1 Grade, U.S. Standards for Grades
8915-00-584-2798	Fall or winter type, variety and size as requisitioned
8915-00-582-4065	Summer type, variety and size as requisitioned

Unit of Issue - LB

Product Characteristics - Summer includes all varieties and strains which are picked in immature stages of development and eaten without removal of seeds and seed cavity tissue, such as Yellow Crookneck, Yellow Straightneck, Scallop (Patty Pan, Cymling), Zucchini, Cocozelle, etc., each including one or more varieties. Fall and winter includes all varieties and strains customarily marketed for fall and winter consumption, such as Hubbard, Turban, Banana Boston Marrow, Delicious, Table Queen (Acorn, Demoines), Butternut, etc. Size shall be specified in inches and quarter inches as minimum and/or maximum diameter, or minimum and/or maximum length, or both, for summer type; shall be specified as minimum weight or range of weight for fall and winter type.

Fall and winter type. Consists of squash of one variety, well-matured, not broken or cracked, free from soft rot or wet breakdown, and from damage caused by scars, dry rot, freezing, dirt, disease, insects, mechanical or other means. Summer type. Consists of squash of one variety or similar varietal characteristics, with stems or portion of stems attached, fairly young, fairly tender, fairly well-formed, firm, free from decay and breakdown, and from damage caused by discoloration, cuts, bruises and scars, freezing, dirt of other foreign material, disease, insects, mechanical or other means.

The tolerances for defects and size shall be in accordance with the provisions of US no. 1 grade of the U.S. Standards for Grades of Fall or Winter Squash or the U.S. Standards for Grades of Summer Squash, as applicable.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, squash shall be packed in commercial containers which shall be clean, sound, securely-closed or covered. Each container shall be packed so that the squash on the shown face shall be reasonably representative in size, color, and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NOTE: Variety shall be specified by the requisitioner.

NATIONAL STOCK NUMBER	DESCRIPTION
	SQUASH, FROZEN, U.S. Standards for Grades
+ 8915-00-878-3015	Cooked, mashed or pulped, fall and winter (Hubbard or Banana), US Grade A, 10 oz package
+ 8915-00-935-6835	Cooked, mashed or pulped, fall and winter (Hubbard or Banana), US Grade A, 2 to 5 lb package
+ 8915-00-682-7621	Summer, sliced, Yellow Crookneck, Early Yellow Straightneck or Zucchini, US Grade A, 10 oz package
8915-00-616-0229	Summer, sliced, Yellow Crookneck, Early Yellow Straightneck or Zucchini, US Grade A or B, 2 to 5 lb package
+ 8915-00-935-6834	Summer, sliced, approx 1/2 in. cross-cuts, Zucchini, U.S. Grade A, 2 to 5 lb package

Unit of Issue - LB

Shipping Unit Net Weight - 40 lb max

Product Characteristics - Cooked, mashed or pulped, US Grade A. Frozen cooked-type squash shall possess a good consistency, a good color and a good finish; shall be practically free from defects, and shall possess a good flavor and odor. Summer, sliced, US Grade A. Frozen summer-type squash shall possess similar varietal characteristics and a good flavor, odor and color; shall be practically free from defects, and shall possess a good character. Summer, sliced, US Grade B. Frozen summer-type squash shall possess similar varietal characteristics, reasonably good flavor, odor and color, reasonably good character and be reasonably free from defects. Determination of requirements as to grade shall be in accordance with the provisions of the US Standards for Grades of Frozen Squash (Summer Type) or the U.S. Standards of Frozen Cooked Squash, as applicable.

Packaging, Level B - The product shall be packaged in cartons which shall be overwrapped and heat-sealed. Alternatively, the product may be enclosed in a heat-sealed bag and the sealed bag enclosed in a carton. If a bag is used, the carton need not be overwrapped. The overwrapping or bag material shall be plastic film or waxed paper. Alternatively, the carton may be a seal end carton.

Packaging, Level C - Commercial packaging shall be acceptable.

Packaging, Level B - Not more than 40 pounds of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF of SF, class domestic, method II closure, or, when specified, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-00-160-6165	STARCH, EDIBLE, cornstarch, 1 lb box, CID A-A-20064, type I

Unit of Issue - LB

Shipping Unit Net Weight - 24 lb max

Product Characteristics - Type II corn starch shall be pure, unmodified, pulverized, white, free flowing powder derived from dent corn (maize). On heating it shall thicken just prior to boiling. It shall possess a bland to slight corn cereal flavor, characteristic of maize. It shall be a minimum of 85 percent starch, 14 percent moisture and the particle size shall be such that 90 percent can pass through a No. 100 sieve.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-00-926-4917	STARCH, EDIBLE, pregelatinized, CID A-A-20064, no. 10 size can, type II

Unit of Issue - CN

Shipping Unit Net Weight - 24 lb max

Product Characteristics - The product shall be a uniform, free-flowing, white powder which thickens in cold water, requires no cooking, and is to be used as a thickening agent in fruit pie-fillings and sauces for refrigerated and frozen storage, as well as for immediate consumption. Fruit filling and sauces prepared with this starch shall have good clarity, smooth, stable texture, a bland taste, and be free from objectionable flavors or odor. The moisture content of the finished product shall be not more than 8.0%.

Packaging - Four pounds of the product shall be packaged in a 603 by 700 size, metal can in accordance with good commercial practice.

Packing - Six four pound cans of product shall be packed into a snug-fitting, fiberboard shipping containers complying with the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8950-00-000-0137	STEAK SAUCE, 5 to 10 fluid oz bottle, CID A-A-20092

Unit of Issue - BT

Shipping Unit Net Weight - 24 lb

Product Characteristics - Steak sauce is a ready-to-use sauce prepared from food grade materials and processed using good manufacturing procedures. The sauce may contain tomato products, carbohydrate sweeteners, fruit, vinegar, salt, herbs, spices, stabilizers, caramel color, and other ingredients. The ingredient particle size shall be such that 100 percent passes through a U.S. Standard No. 16 sieve. The manufacturing shall include heat processing for such time and temperature to preserve but not impair the quality of the product. The finished product shall be a brown-colored liquid, free-flowing at ambient temperature. It shall be free from lumps and shall have finely ground suspended material evenly distributed throughout the liquid. It shall be a smooth suspension, that shall not stratify nor separate and possess a well-blended, sweet, acid, mellow, spicy, fruit flavor and aroma. The finished product shall meet the following requirements as determined in accordance with the official Methods of Analysis of the Association of official Analytical Chemists:

Soluble Solids	-	25.0 to 28.0 percent
Salt (NaCl)	-	2.0 to 3.5 percent
Titratable Acidity (as acetic acid)	-	2.8 to 3.6 percent
Consistency	-	11.0 to 15.0 centimeters in 30 seconds at 26° to 28°C as determined by the Bostwick Consistometer or equivalent.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

Export Packing - Twelve, 5 to 10 fluid ounce bottles of product shall be packed in a snug-fitting fiberboard box, constructed, closed, and reinforced in accordance with Style RSC-L, Grade W5c or W5s of PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-127-7266	STRAWBERRIES, FRESH, US No. 1 Grade, U.S. Standards for Grades

Unit of Issue - LB

Product Characteristics - Consists of strawberries of one variety or similar varietal characteristics with the cap (calyx) attached, which are firm, not overripe or undeveloped, which are free from mold or decay and from damage caused by dirt, moisture, foreign matter, disease, insects, mechanical or other means. Each strawberry shall have not less than three-fourths of its surface showing pink or red color. Unless otherwise specified by the contracting officer, the minimum size shall be not less than three-fourths of an inch in diameter. Tolerances for defects and off-size shall be in accordance with the provisions of US no. 1 grade of the U.S. Standards for Grades of Strawberries.

Packaging - Unless otherwise specified by the contracting officer, commercial packaging shall be acceptable.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, strawberries shall be packed in commercial crates or other containers which shall be clean, sound, well-filled and securely-covered. Each container shall be packed so that the strawberries on the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	SUCCOTASH, FROZEN, U.S. Standards for Grades
+ 8915-00-053-0711	US Grade A, 10 oz package
+ 8915-00-451-3021	US Grade A, 2 to 5 lb package
8915-00-143-0983	US Grade A or B, 2 to 5 lb package

Unit of Issue - LB

Shipping Unit Net Weight - 40 lb max

Product Characteristics - Shall consist of 25 to 50% lima beans, and 50 to 75% whole kernel corn. Each vegetable shall possess similar varietal characteristics, a good flavor and a bright color typical of young and tender vegetables, and shall be practically free from defects within the prescribed limits of the U.S. Standards for Grades of Frozen Succotash.

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - Ten ounces or two to five pounds of product shall be packaged in cartons which shall be overwrapped and completely heat-sealed. Alternatively, the product may be enclosed in a heat sealable bag and the sealed bag enclosed in a carton, with or without overwrap. The overwrapping or bag material shall be plastic film or waxed paper. Alternatively, 2 to 5 lbs of product may be packaged in a polyethylene-coated, seal end carton.

Packaging, Level C - Commercial packaging in 10 oz or 2 to 5 pound containers shall be acceptable.

Packing, Level B - Not more than 40 pounds of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial packing is acceptable providing the product is adequately protected until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	SUGAR, REFINED AND BROWN, cane or beet, CID A-A-20135
8925-01-060-7499	BROWN, light or medium, 1 lb bag or box, type II, class 1 or 2
8925-01-046-7906	BROWN, light or medium, 25 lb plastic lined paper bag, type II, class 1 or 2
8925-01-059-4083	REFINED, white, granulated, fine, extra fine, or superfine, 1/7 oz pg, type I, class 1 or 2
8925-01-059-4084	REFINED, white, granulated, fine, extra fine, or superfine, 10 lb bg, type I, class 1 or 2
8925-01-060-7495	REFINED, white, powdered, confectioner's, 1 lb box, type I, class 3
8925-01-060-7496	REFINED, white, powdered, confectioner's, 2 lb polyethylene bag, type I, class 3

Unit of Issue -	Brown, 1 lb bag or box	- LB
	Brown, 25 lb bag	- LB
	1/7 oz pg	- MX
	10 lb bag	- BG
	1 lb box	- BX
	2 lb bag	- BG

Shipping Unit Net Weight -	Brown, 1 lb bag or box	- 24 lb (24 units)
	1/7 oz pg	- 18 lb (2000 units)
	10 lb bag	- 60 lb (6 bags)
	1 lb box	- 24 lb (24 boxes)
	2 lb bag	- 24 lb (12 units)

Product Characteristics - The product shall be obtained from sugar cane or sugar beets and prepared in accordance with good commercial practice. The finished product shall have an odor, flavor, and color typical of the type specified. The finished product shall not contain lumps larger than 0.5 inches in their greatest dimension that cannot be broken by light finger pressure. The product shall be free from foreign material (e.g.; metal, wood, glass, insects, insect fragments, or filth).

Types and classes.

Type I - White, (Refined)
- Class 1 - Granulated (fine or extrafine)
- Class 2 - Granulated (superfine)
- Class 3 - Powdered or confectioner's

Type II - Brown
- Class 1 - Light
- Class 2 - Medium
- Class 3 - Dark

Physical properties.

The sugar shall conform to the following sieve sizes:

TYPE AND CLASS	SIEVE SIZE (U.S. Standard No.)		
	20 40 100 MAXIMUM TO REMAIN ON (Percent)	100 140 MAXIMUM TO PASS THROUGH (Percent)	200 MINIMUM TO PASS THROUGH (Percent)
Type I, Class 1	5	8	
Type I, Class 2	5	20	
Type I, Class 3	2		90

Analytical requirements.

The sugar shall conform to the following analytical requirements:

TYPE AND CLASS	MINIMUM 1/ SUCROSE (Percent)	MAXIMUM 2/ ASH (Percent)	MAXIMUM 2/ MOISTURE (Percent)
Type I, Class 1	99.5	0.04	0.07
Type I, Class 2	99.5	0.04	0.10
Type I, Class 3	96.5	0.05	0.80
Type II, Class 1	92.0	2.25	4.25
Type II, Class 2	91.0	3.25	4.25
Type II, Class 3	86.0	3.25	4.25

TYPE AND CLASS	POLARIZATION 1/ (Percent)	STARCH 2/ (Percent)	REFLECTANCE 1/ (Percent)
Type I, Class 1			
Type I, Class 2			
Type I, Class 3		2.25 - 3.50	
Type II, Class 1	87.0 - 95.0		50.0 - 64.0
Type II, Class 2	84.5 - 93.0		38.0 - 50.0
Type II, Class 3	82.0 - 92.0		18.0 - 38.0

1/ Results will be reported to the nearest 0.1 percent.
2/ Results will be reported to the nearest 0.01 percent.

Analytical methods shall be in accordance with the latest edition of the Official Methods of Analysis of the Association of Official Analytical Chemists as follows:

Test	Chapter & Section	Method
Sucrose	Sugars & Sugar Products; Sugars and Syrups	Sucrose - Polarimetric Method
Ash	" "	Ash
Moisture	" "	Vacuum drying
Polarization	Sugars & Sugar Products; Honey	Direct Polarization
Starch	Sugars & Sugar Products; Confectionery	Starch
Reflectance	Sugars & Sugar Products; Sugars and Syrups	Spectrophotometric

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-00-082-3051	SUGAR SUBSTITUTE, granulated, saccharin, acesulfame-K, or aspartame, non-nutritive, 1000 0.75 to 1.0 gm pgs per box, CID A-A-20178, type I, II, or III

Unit of Issue - BX

Shipping Unit Net Weight - 8 lb (5 boxes)

Product Characteristics -

Types.

Type I - Saccharin (o-Benxosulfimide; Gluside; 1,2-Benzisothiazolin-3-one 1, 1 Dioxide)

The active sweetening ingredient shall be Food Chemicals Codex (FCC) grade. The finished product shall contain 3.8 ($\pm$ 0.3) percent of active ingredient.

Type II - Acesulfame-K (Potassium salt of 6 methyl-1-2-3-oxathiazin-4(3H)-one 2,2-dioxide)

The active sweetening ingredient shall be FCC grade. The finished product shall contain 5.0 ($\pm$ 0.1) percent of active ingredient.

Type III - Aspartame (N-L-a-Aspartyl-L-phenylalanine 1-Methyl Ester; APM)

The active sweetening ingredient shall be FCC grade. The finished product shall contain 3.5 ($\pm$ 0.1) percent of active ingredient.

All types of sugar substitutes shall contain food grade bulking and anticaking agents. Each type package shall contain and be labeled such that the contents are equal to 2 teaspoonfuls of sugar in sweetness.

Packaging - Sugar substitute shall be packaged in hermetically sealed polyethylene lined paper packets containing 0.75 to 1.0 gram of product.

Packing - Three paperboard cartons shall be packed in a fiberboard box complying with the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	SYRUP, Fed JJJ-S-351
8925-00-682-6707	Type III (blended, corn and refiners'), no. 2-1/2 size can
+ 8925-00-851-3390	Type VII (blended, invert and sugar (sucrose)), no. 10 size can
8925-00-682-6705	Type VIII (imitation maple), class 2 (thick), no. 10 size can
8925-00-782-2983	Type VIII, imitation maple, class 2, thick, 1-1/2 oz boat, cup or individual serving size bag

Unit of Issue - BT; CN; HD

Shipping Unit Net Weight - No. 2-1/2 size can - 54 lb max
No. 10 size can - 51 lb max
1-1/2 oz boat, cup, or individual serving - 9 lbs

Product Characteristics:

Type III, blended, corn and refiners' syrup. Shall be formulated from not less than 10 nor more than 20% (solids basis) of fancy grade refiner's syrup, blended with corn syrup. Product shall contain not less than 72% Brix solids or Baume test of not less than 38.5° and not more than 1.0% of ash. If the refiners' syrup is made from Hawaiian raw sugar, the product shall contain not more than 1.6% of ash.

Type VII, blended, invert and sugar (sucrose) syrup. Shall be formulated from equal parts of invert sugar (solids basis) and sugar (sucrose). The product shall contain not less than 77% Brix solids or Baume test of not less than 41.0° and not more than 0.20% ash. Shall be not darker than straw colored.

Type VIII, imitation maple syrup. Shall be colored and flavored from 30 parts, by weight, of sugar or sugar syrup (solids basis) or a combination of both, and 70 parts, by weight, of corn syrup (solids basis) so that the finished product shall possess a characteristic flavor and color similar to US grade A table maple syrup. Product shall be clear, clean and free from fermentation and any objectionable flavor, odor, or sediment. The color shall be not lighter than light amber nor darker than medium amber. The weight of the syrup shall be not less than 11.3 pounds per gallon at 20°C., with a minimum of 72° Brix or 38.5° Baume, and a maximum of 75° Brix or 40.0° Baume.

Packaging, Level C - Cans, Fed PPP-C-29. Two pounds 4 ounces of type III product shall be packaged in a no. 2-1/2 size can. Eight pounds, 8 ounces of type VII product and 8 pounds, 3 ounces of type VIII product shall be packaged in a no. 10 size can. Cans shall be round, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating. Inside enamel is required on can body and ends.

Packing, Level C - Cans, Fed PPP-C-29. Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

Packaging and Packing, Individual Servings
Shall meet the requirements of level B or C, as specified of PPP-I-350.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8940-01-344-2894	SYRUP, pancake, low calorie, less than or equal to 12 calories per serving, 1 oz individual serving size container, ADCoP

Unit of Issue - HD

Shipping Unit Net Weight - N/A

Product Characteristics: shall be of high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-00-044-1324	TAMALES, BEEF, FROZEN, prepared, 3 to 5 oz ea, institutional pack, ADCoP

Unit of Issue - DZ

Shipping Unit Net Weight - 18 lb max

Product Characteristics - Shall consist of ground beef seasoned with chili, rolled up in corn meal dough, wrapped in corn husks or appropriate commercial type wrapper, and steamed.

Packing - Shall be packed 6 dozen tamales per standard commercial shipping container. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NOTE: Keep frozen; 0°F. or below.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-582-4061	TANGERINES, FRESH, US No. 1 Grade, 120 to 176 size Florida; 120 to 150 size all other states, U.S. Standards for Grades

Unit of Issue - LB

Product Characteristics - Tangerines, other than Florida. Consists of tangerines which are mature, firm, well-formed, free from soft bruises, birdpecks, unhealed skinbreaks, and decay; free from damage caused by ammoniation, creasing, dryness or mushy condition, green spots or oil spots, pitting, scale, sprouting, sprayburn, sunburn, unsightly discoloration, buckskin, melanose, scars, scab, dirt or other foreign materials, disease, insects, mechanical or other means. Each fruit shall be fairly well-colored. Not more than one-third of the surface, in the aggregate, may be affected by discoloration. The tolerances for defects, size and discoloration shall be in accordance with the applicable US no. 1 grade of the U.S. Standards for Grades of Florida Tangerines, as applicable.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags, and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, tangerines shall be packed in commercial cartons or boxes which shall be clean, sound, well-filled, and securely-covered. Each container shall be packed so that the tangerines on the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-00-616-0068	TAPIOCA, granulated, medium, 8 oz box, ADCoP

Unit of Issue - BX

Shipping Unit Net Weight - 8 oz box - 24 lb max

Product Characteristics - The finished product shall be a high commercial grade medium granulated product. It shall be bright, white, clean, free-flowing, and free from dirt, grit, other foreign matter, or any off flavors and odors.

Commercial Packaging - Eight ounces of product shall be packaged into a commercial box normally used for the product.

Commercial Packing - Commercial shipping containers shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

Export Packing - Forty-eight 8 ounce boxes of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

NATIONAL STOCK NUMBER	DESCRIPTION
8920-01-199-5355	TART SHELLS, cookie type, individual portion size, ADCoP

Unit of Issue - LB

Shipping Unit Net Weight -

Product Characteristics - Shall be of high commercial grade. Tart shells shall be evenly and properly baked, not scorched or burnt, and rigid enough to support a filling without crumbling or breaking.

Packaging and Packing - Commercial packaging and packing shall be acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8955-00-753-6332	TEA, black, individual bags, w/tags and strings, 100 size 0.08 oz bags per intermediate box, CID A-A-20033, Standard A-2

Unit of Issue - BX

Product Characteristics - Should meet the actual sample of Tea Standard A-2.

Packaging and Packing: Commercial packaging and packing is acceptable providing the product is adequately protected during transit from the supplier to the receiving activity assuring delivery of a clean, fresh, and wholesome product. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8955-01-140-4611	TEA, liquid, canned, w/ or w/o nutritive carbohydrate sweeteners, w/ or w/o natural or imitation lemon flavoring, 12 oz can, ADCoP

Unit of Issue - CN

Shipping Unit Net Weight - 18 lb (24 cans)

Product Characteristics - Shall be of high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8955-01-082-4171	TEA, liquid, concentrate, 100% natural tea, unsweetened, pasteurized, 5 plus 1 yield, metal container only, for use in a post-mix dispenser, ADCoP

Unit of Issue - GL

Product Characteristics - Shall be of high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected during transit from the supplier to the receiving activity assuring delivery of a clean, fresh, and wholesome product. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8955-01-151-8848	TEA, DECAFFEINATED, special, individual tea bags

Unit of Issue - BX

Ordering Data for Solicitation and Purchase Order:

Product Characteristics - Decaffeinated Tea, label specifying Orange Pekoe and Black Tea or a suitable substitute. Caffeine content not to exceed 9 milligrams per serving.

Style: Individual tea bags.

Weight: Weight or weight range, depending on style and use.

Packaging and Packing: Good commercial packaging and packing affording adequate protection from the supplier to receiving activity assuring delivery of a fresh wholesome product is acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8955-00-337-9891	TEA MIX, INSTANT, powdered, lemon flavored, w/ sugar, w/o ascorbic acid, 24 oz jar, CID A-A-20183, type III, class A

Unit of Issue - JR

Shipping Unit Net Weight - 18 lb max

Product Characteristics - Only black tea shall be used. All ingredients shall conform to commercial standards and the requirements of CID A-A-20183. The finished product shall be clean, sound, and wholesome, free from lumps and shall possess a uniform light brown color. The product shall be prepared, processed and packaged under modern sanitary conditions, and in accordance with good commercial practice.

Packaging - 24 ounces (679 gm) of the type III, class A product shall be packaged in a glass jar, which affords adequate protection against deterioration during shipment from the supply source to the first receiving activity. The jar shall be fitted with a 70 mm. cap suitable for use in standard tea dispensing equipment.

Packing - Twelve jars of the product shall be packed into a shipping container in accordance with the National Motor Freight Classification or Uniform Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8950-01-093-7171	TERIYAKI MARINADE AND SAUCE, 1 gal can, CID A-A-20109

Unit of Issue - CN

Shipping Unit Net Weight - 36 lb (4 cans)

Product Characteristics - Shall be in accordance with CID A-A-20109.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	THURINGER, chilled or frozen, smoked, uncooked, artificial casing, 4 to 8 lb stick, USDA IMPS, Item No. 807
8905-00-127-8212	Frozen, Formula A, beef
+ 8905-01-137-9787	Chilled, Formula A or B, beef, beef heart meat
+ 8905-01-138-3150	Frozen, Formula A or B, beef, beef heart meat

Unit of Issue - LB

Product Characteristics: Thuringer is a smoked, uncooked sausage comprised of moderately coarse-cut beef or beef with beef heart meat. It is stuffed in artificial casings and measures from 2.5 to 3.5 inches in diameter. The product when cut has a moderately coarse-textured surface and a uniform dark reddish-brown color with a characteristically sharp (fermented) flavor.

Packaging and Packing: Good commercial packaging and packing which affords adequate protection of the product is acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-01-037-3258	THREE BEAN SALAD, CANNED, consisting of green beans, kidney beans, wax beans, and onions marinated in clear vinegar brine, optional ingredients such as celery, red peppers etc. shall be permitted, not less than 57% vegetable mixture, 6 lb 12 oz net wt, No. 10 size can, ADCoP

Unit of Issue - CN

Shipping Unit Net Weight -

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	TOMATO PASTE, U.S. Standards for Grades, US Grade A
8915-00-127-9303	Type I (strained liquid from mature tomatoes) or II (residual tomato material from canning), concentration (b) (heavy) or (c) (medium), or (d) (light), texture (1) (fine) or (o) (coarse), no. 2-1/2 size can
+ 8915-00-851-6587	Type I (strained liquid from mature tomatoes), concentration (b) (heavy), texture (1) (fine), no. 10 size can

Unit of Issue - CN

Shipping Unit Net Weight - No. 2-1/2 size can - 47 lb max
No. 10 size can - 43 lb max

Concentration (b) - Heavy: 32% or more, but less than 39.3% natural tomato soluble solids.

Concentration (c) - Medium: 28% or more, but less than 32% natural tomato soluble solids.

Concentration (d) - Light: 24% or more, but not less than 20% natural tomato soluble solids.

Product Characteristics Grade A. Has a good flavor and odor, a good color, and is practically free from defects. Determination of requirements as to type, concentration, texture and grade shall be in accordance with the provisions of the U.S. Standards for Grades of Tomato Paste.

Packaging, Level C - Not less than 30 ounces of product shall be packaged into a No.. 2-1/2 (401 by 411) size can, and not less than 112 ounces (7 pounds) of product shall be packaged into a no. 10 (603 by 700) size can. Cans shall be round, hermetically-sealed, open-top style, with soldered side seams and compound-lined, double-seamed ends.

Packing, Level B - Twenty-four no. 2-1/2 size cans or six no. 10 size cans shall be packed into a snug-fitting, fiberboard shipping container, top or end-opening, style RSC, V3c, V3s, or V4s of Fed PPP-B-636

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	TOMATOES, CANNED, whole, almost whole, large pieces, or combination thereof, U.S. Grade A or B, U.S. Standards for Grades
8915-00-221-0361	US Grade A or B, no. 303 size can, style (a)
+ 8940-00-851-7063	US Grade B, dietetic pack (low sodium), no. 303 size can
8915-00-582-4060	US Grade A or B, No. 10 size can, style (a)

Unit of Issue - CN

Shipping Unit Net Weight - No. 303 size can - 24 lb max
No. 10 size can - 38 lb max

Product Characteristics:

US Grade A. Tomatoes have a good tomato flavor and odor, a drained weight of not less than 66% of the capacity of the container; the drained tomatoes consist principally of whole or almost whole tomatoes; have good color, and are practically free from defects. Canned tomatoes may be of this grade if the drained weight is less than 66% but not less than 58% of the capacity of the container and/or if the drained tomato meat consists substantially of whole or almost whole tomatoes and/or large pieces, if within the limits prescribed by the grade.

US Grade B. Tomatoes have a normal tomato flavor and odor, have a drained weight of not less than 58% of the capacity of the container, the drained tomatoes consist substantially of whole, almost whole and/or large pieces, have a reasonably good color, and are reasonably free from defects. Canned tomatoes of this grade may have a drained weight of less than 58% but not less than 50% of the capacity of the container, if within the limits prescribed by the grade. Determination of type, wholeness, drained weight and grade shall be in accordance with the applicable grade of the U.S. Standards for Grades of Canned Tomatoes.

Whole or almost whole: Are tomatoes of any size that are substantially whole in that the contour of the tomato is not materially affected by coring, trimming, or other means; the tomato may be cracked or split but not to the extent there is material loss of seed or placenta (gelatinous mass filling seed cavity) or serious opening in the seed cavity; and the units may be readily restored to, and handled, in practically their original shape.

Large pieces: Are pieces of tomatoes that weigh not less than 1-1/2 ounces.

Packaging and Packing, Fed PPP-C-29

Packaging, Level C - Not less than 11.1 ounces (DW), US grade A, or not less than 9.8 ounces (DW), US grade B, shall be packaged into a no. 303 (303 by 406) size can. Not less than 72.2 ounces (DW), US grade A, or not less than 63.5 ounces (DW), US grade B, shall be packaged into a no. 10 (603 by 700) size can. Cans shall be round, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends, with or without commercial exterior coating.

Packing, Level B - Twenty-four no. 303 size cans or six no. 10 size cans shall be packed into a snug-fitting fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Product shall be packed into a snug-fitting fiberboard box, style RSC, type CF of SF, class domestic, method II closure of Fed PPP-B-636, or when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	TOMATOES, FRESH, US No. 1 Grade, U.S. Standards for Grades
+ 8915-00-935-6837	Vine-ripened, 2-1/2 in. min dia
8915-00-582-4059	Other than vine-ripened, or vine-ripened, 2-1/2 in. min dia
8915-00-143-0978	Cherry, 12 oz container

Unit of Issue - LB

Product Characteristics - Consists of tomatoes of similar varietal characteristics, which are mature but not overripe or soft; clean, well-developed, fairly well-formed, fairly smooth; free from decay, freezing injury and sunscald; free from damage caused by bruises, cuts, broken skins, internal discoloration, sunburn, puffiness, catfaces, other scars, growth cracks, hail, insects, disease, mechanical or other means. Tomatoes shall be of the color or colors specified by the contracting officer, except that cherry tomatoes shall be light red to red in color. Tolerances for defects, size, and color shall be in accordance with the provisions of US no. 1 grade of the US Standards for Fresh Tomatoes.

Stages of Color - Tomatoes shall be of the following stage or stages of color as specified by the contracting officer:

Green - The surface is completely green in color, the shade varying from light to dark.

Breakers - There is a definite break in color from green to tannish-yellow, pink or red on not more than 10% of the surface.

Turning - More than 10% but not more than 30% of the surface, in the aggregate, shows a definite change in color from green to tannish-yellow, pink, red or a combination thereof.

Pink - More than 30% but not more than 60% of the surface, in the aggregate, shows pink or red.

Light Red - More than 60% of the surface, in the aggregate, shows pinkish-red or red, provided that no more than 90% of the surface is red.

Red - More than 90% of the surface, in the aggregate, shows red.

Mixed color - Used to describe any lot of tomatoes which does not meet the requirements of any one of the above color designation.

Packaging, Level C - Cherry tomatoes only shall be packaged in 12-ounce commercial containers.

Packing, Level B, Fed PPP-B-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box. Wirebound boxes for bulk tomato packs shall be lined on all faces with slotted paperboard, with slots coinciding with the openings between face boards and end boards, or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, tomatoes shall be packed in commercial containers which shall be clean, sound, well-filled and securely-wired or covered. Each container shall be packed so that the tomatoes on the shown face shall be reasonably representative in stage of ripeness or color, size and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NOTE: Local purchase of vine-ripened tomatoes (NSN 8915-00-935-6837) is authorized when desired.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-00-889-3736	TOPPING, DESSERT AND BAKERY PRODUCTS, DEHYDRATED, 1 lb can, MIL-T-43856, type II

Unit of Issue - CN

Shipping Unit Net Weight - 24 lb max

Product Characteristics - Product shall be white to light cream in color; free from lumps that do not fall apart with slight pressure; shall be free from all foreign material, off-odors and flavors such as stale, oxidized and rancid. The basic flavor of the product shall be of vanilla character. The product shall whip to an over run of not less than 175% within 10 minutes after whipping action is started. The product shall be prepared and processed in accordance with MIL-T-35038.

Packaging, Level C - One pound of product shall be packaged into a size 401 by 411, 401 by 408 or 509, or 404 by 404, open-top style, round, metal can, with soldered side seam and compound-lined, double-seamed ends. The can shall be hermetically-sealed.

Packing, Level B, Fed PPP-C-29 - Twenty-four cans of the product shall be packed into a snug-fitting fiberboard box, style RSC, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Shipping container shall be a snug-fitting, fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, commercial packing shall be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
	TOPPING, ICE CREAM, ADCoP
+ 8940-01-030-8025	Butterscotch, individual serving size
8940-01-010-9282	Butterscotch, no. 3 cylinder size can
8940-00-480-4536	Butterscotch, no. 10 size can
+ 8940-01-030-3467	Chocolate, individual serving size
+ 8940-01-030-3466	Chocolate, no. 10 size can
+ 8940-01-030-3468	Fudge, individual serving size
8940-01-010-9283	Fudge, no. 3 cylinder size can
8940-00-480-4537	Fudge, no. 10 size can
+ 8940-01-030-8026	Marshmallow, individual serving size
8940-00-149-7512	Marshmallow, no. 2-1/2 size can
8940-00-419-4317	Marshmallow, no. 10 size can
+ 8940-01-030-3469	Pineapple, individual serving size
8940-01-010-9284	Pineapple, no. 3 cylinder size can
8940-00-480-4535	Pineapple, no. 10 size can
+ 8940-01-030-3470	Strawberry, individual serving size
8940-00-148-7337	Strawberry, no. 3 cylinder size can
8940-00-480-4538	Strawberry, no. 10 size can
8940-00-138-8567	Walnut, 5 oz jar

Unit of Issue - CN; HD

Shipping Unit Net Weight - Individual Serving Size - N/A

	No. 10 Size Can	No. 3 Cylinder Size Can
Butterscotch	52 lb max	35 lb max
Chocolate	52 lb max	35 lb max
Fudge	47 lb max	35 lb max
Marshmallow	20 lb max	
Pineapple	48 lb max	35 lb max
Strawberry	50 lb max	35 lb max

Product Characteristics - The product shall be high commercial grade.

Packaging, Level C:

Metal Cans. Not less than 46 oz shall be packaged in a no. 3 cylinder (404 by 700) size can and not more than the following quantities shall be packaged into a no. 10 (603 x 700) size can: butterscotch, 8 lbs, 11 oz; chocolate, 8 lbs, 11 oz; fudge, 7 lb, 15 oz; marshmallow, 3 lbs, 6 oz; pineapple, 8 lbs; strawberry, 8 lbs, 4 oz. Cans shall be round, hermetically-sealed, open-top style, with soldered side seam and compound-lined, double-seamed ends.

Individual Serving Size or 7 oz Jar. Commercial packaging shall be acceptable.

Packing, Level B:

Metal Cans. Six no. 10 size cans, twelve no. 3 cylinder size cans, or 24 no. 2-1/2 size cans of the product shall be packed into a snug-fitting fiberboard shipping case, style RSC, type CF or SF, class domestic, method II closure, Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Individual Serving Size Containers in cartons or trays shall be packed into a fiberboard shipping case, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or, when specified by the contracting officer, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial shipping containers shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	TORTILLAS, CANNED, or TACO SHELLS, CID A-A-20143
8920-00-043-5352	TACO SHELLS, corn, fresh, deep fried, preformed into a receptacle suitable for filling, 200 per shipping container, salient characteristics item 5
8920-00-492-8401	TORTILLAS, CANNED, corn, baked, round, 5 or 6 in. dia, 18 per 11 oz can, salient characteristics item 1
8920-00-080-9096	TORTILLAS, wheat, frozen, formed, folded, baked, 12 roundshape, 12 per flexible bag, salient characteristics item 2

Unit of Issue - TACO SHELLS - CO
TORTILLAS, CANNED - CN
TORTILLAS, FROZEN - BG

Product Characteristics - After preparation, the finished product shall be in one piece, shall have the characteristic flavor and odor associated with the product and shall be free from oxidized, stale, rancid, tallowy or other objectionable flavors and odors. Taco Shells. Shall be deep fat fried in vegetable oil and preformed into a receptacle suitable for filling. Shall comply with the following physical and analytical requirements: thickness, 3/32 ± 1/32 inches; count per pound 42 ± 1 unit; moisture - NMT 9.0%. Tortillas. Shall be processed from fresh corn and water or from ground corn mix and water. Style B, wheat, shall be processed from hard wheat flour combined with baking powder, shortening, salt, preservatives, and water. The above will be formed into a dough, rolled and baked. Class 1 (frozen) shall be frozen and held at a temperature not higher then 0°F. The canned product shall be heat processed and vacuum packed. All the tortillas shall be round and meet the following analytical and physical requirements: thickness - 3/32 ± 1/32 inch; count per pound - style A, class 1 - 21 ± 1 unit; style B, class 1 - 16 ± 1 unit; style A, class 2 - 29 ± 1 unit (5 inch), 20 ± 1 unit (6 inch). Moisture - style A - not more than 45.0 percent, style B - not more than 30.0 percent.

Packaging, Level C:

TACO SHELLS: Two hundred (200) shells shall be arranged on edge in rows, enclosed in a tightly shrunk shrink film wrap and put in a snug-fitting fiberboard unit container normally used as a domestic shipping container. If more than one row of shells are wrapped, the rows will be separated by a grease-proof, coated or laminated divider.

TORTILLAS, FROZEN: Twelve (12) tortillas, each separated by a material which prevents them from adhering to the others, shall be packed in a flexible bag. Excess air will then be expelled and the bags heat sealed. The filled and sealed bag will be put in a paperboard carton used for this product.

TORTILLAS, CANNED: Eighteen (18) tortillas, each covered by a waxed or polyethylene coated paper, glassine or parchment separator of the same diameter of the product, shall be packaged in a 502 by 202 round metal can with soldered side seam and compound-lined, double-seamed ends. The can will be made of 1.5 pound electrolytic tin plate and may be coated on the outside with commercial coating. Can vacuum at sea level will be not less than 10 inches.

PACKING

TACO SHELLS, LEVEL B: Four (4) of the unit containers, packaged as required, shall be packed two (2) side by side, by two (2) in depth within a snug-fitting fiberboard shipping container constructed, closed and reinforced in accordance with style RSC-L, V3c, V3s or V4s of PPP-B-636.

TACO SHELLS, LEVEL C: At least two hundred (200) unbroken shells shall be packed, as noted in prior packaging paragraph, in a shipping container meeting the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

TORTILLAS, FROZEN OR CANNED, LEVEL B: Not more than 40 pounds of the frozen product nor more than 48 cans of the canned product will be packed in a snug-fitting fiberboard shipping container constructed, closed and reinforced in accordance with style RSC-L, V3c, V3s or V4s of PPP-B-636.

TORTILLAS, FROZEN OR CANNED, LEVEL C: Commercial packing is acceptable providing the shipping containers meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-01-134-3894	TORTILLA CHIPS, 1 lb bag, ADCoP

Unit of Issue - BG

Shipping Unit Net Weight - N/A

Product Characteristics - Shall be of high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	TUNA, CANNED, CID A-A-20155
8905-00-935-3161	Light meat, chunk or solid pack, packed in water, 66.5 oz net wt, 603 by 408 size can, color A, form I or II, packing media 1, salt/sodium level a
8905-00-267-0040	Light or white meat, chunk or solid pack, packed in water, chunk - 6.5 oz net wt, 307 by 111 or 112 or 113 size can or solid pack - 7.0 oz net wt, 307 by 111 or 112 or 113 size can, color A or B, form I or II, packing media 1, salt/sodium level a
8905-00-641-8941	Light or white meat, chunk or solid pack, packed in water, chunk - 12.25 oz net wt, 401 by 202 size can or 12.5 oz net wt, 401 by 203 or 204 size can, or solid pack - 13.0 oz net wt, 401 by 206 size can, color A or B, form I or II, packing media 1, salt/sodium level a
+ 8940-00-267-1934	Light, chunk pack, dietetic water pack, 6.25 oz can, 307 by 112 or 113 size can, color A, form I, packing media 1, salt/sodium level d

Unit of Issue - CN

Shipping Unit Net Weight -

6.5 oz can	- 25 lbs (6 cans)
6.5/7.0 oz can	- 20 lbs (48 cans)
12.25/12.5/13.0 oz can	- 19 lbs (34 cans)

<u>Product Characteristics</u>: The canned tuna shall be Form I (Chunk) or Form II (Solid Pack). The color of the tuna shall be color A (Light) or Color B (Albacore). The packing media 1 shall be water only. The sodium/salt level a or regular requires no more than 1.5 percent salt. Only tuna shall be used and it must be in good condition, i.e., exposed surfaces shall be of a color and bloom typical of tuna which has been properly stored and handled. Exposed or cut surfaces shall show no more than slight darkening or discoloration due to dehydration, aging, and/or microbial activity. Foreign odors uncommon to fresh tuna shall not be present. Changes in color and odors characteristically associated with frozen tuna in excellent condition shall be acceptable. Frozen tuna shall show no evidence of having been defrosted and refrozen or other evidence of mishandling. Salt, if used, shall be non-iodized, refined sodium chloride with or without anticaking agents.

Salt/sodium levels in accordance with CID A-A-20155.

Packaging: The product shall be packaged in a metal can in accordance with good commercial practice. The filled cans shall be vacuumized, sealed, and thermally processed to achieve commercial sterility. The cans shall be free of rust and excessive dents and distortion, as well as other evidence of improper storage.

Packing: The cans shall be packed in accordance with their size in relation to the Shipping Unit Net Weight requirements listed above. The appropriate number of cans shall be packed in fiberboard boxes complying with the Uniform Freight Classification or National Motor Freight Classification, as applicable.

Labeling - NOTE: Legend on product label shall display the product is "DOLPHIN SAFE".

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-9789	TURKEY, frozen, Fed PP-T-791, type II (frozen not more than 180 days), class o or 3, style 1 or 2

Unit of Issue - LB

Shipping Unit Net Weight

Style 1 - 65 lb max
Style 2 - 60 lb max

Ordering Data for Solicitation and Purchase Order:

US Grade A

* Style 1 - Ready-to-cook, whole
2 - Ready-to-cook, halved (split)
2 - Ready-to-cook, quartered

* Class and Weight of Carcass:

Class 2 - Young hen - 8-10 lb; 10-12 lb; 12-14 lb; 14-up lb

Class 2 - Young tom - 10-12 lb; 12-16 lb; 16-20 lb; 20-24 lb; 24-up lb

Class 3 - Yearling hen - Weight same as young hen

Class 3 - Yearling tom - Weight same as young tom

NOTE: Yearling hen and tom turkey applicable only to style 1, whole, although style 1 is applicable to all classes. Style 2, halved and quartered, are confined to class 2, young hen, and class 3, young tom.

<u>Packaging and Packing</u> - <u>Style 1, whole</u>: bagged, bagged and cartoned, or cartoned, <u>Style 2, halved</u>: individually wrapped. <u>Style 2, quartered</u>: 15 lb intermediate carton or individually wrapped.
Packaging:

<u>Packaging, Level B and C</u> - Each whole turkey shall be inserted into a plastic-film bag. The bag be securely closed. The bag shall cling closely to the turkey as a result of shrinking, vacuumizing, or other means, or a combination of two or more of these methods. Prior to bagging, the giblets and necks shall be wrapped or bagged and placed in the body or neck cavity of the turkey. At the option of the supplier, an unpackaged neck may be inserted into the body or neck cavity along with the wrapped giblets.

Packing, Level B - Not more than 60 pounds of turkeys of one description only shall be packed in a snug-fitting fiberboard box constructed, closed, and reinforced in accordance with style FTC, grade W5c or W5s of PPP-B-636. Alternatively, the shipping container shall be a snug-fitting wax-impregnated fiberboard box constructed in accordance with style RSC, class I, type SWCFI, grade 200 of PPP-B-1163. Closure shall be with hot melt adhesive in accordance with the appendix of PPP-B-636. The wax impregnated box shall be reinforced with one lengthwise and two girthwise bands. Bands will be nonmetallic strapping or pressure-sensitive adhesive filament-reinforced tape and shall be uncolored or of a color which contrasts with black.

Packing, Level C - Not more than 60 pounds of turkeys of one description only shall be packed in a shipping container meeting the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable, except that metal fasteners shall not be used in the final closure of the boxes.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-137-9788	TURKEY, frozen, boneless, chunks, ADCoP

Unit of Issue - LB

Shipping Unit Net Weight - 30 lb max

Product Characteristics - The turkey chunks shall be equivalent to Grade B or better and prepared from fresh, chilled or frozen (frozen not more than six months) young hen or tom turkeys. The product shall be processed and frozen in plants operated under continuous Government inspection in accordance with the US Department of Agriculture Regulations Governing the Inspection of Poultry and Poultry Products 7 CFR Part 70). The chunks shall be skinless and shall be 1-1/2 to 2-1/2 inches in diameter, except not more than 25 percent, by weight, of the chunks shall be less than 1-1/2 nor more than 2-1/2 inches. No chunks shall be less than 1/2 inch nor more than 3-1/2 inches in diameter. The finished product shall consist of equal parts, by weight, of light and dark meats. It shall contain no bone and extraneous matter, and shall be as free as practicable from gristle, veins, kidneys, liver and pygostyle (tail). After freezing and until time of shipment, the turkey chunks shall be held at a uniform temperature not higher than 0°F. The product shall be in excellent condition when delivered at destination, show no evidence of defrosting or refreezing, and shall have an internal temperature not higher than 10°F. in the thickest chunks.

Packaging and Packing: Chunk turkey shall be packaged five pounds per plastic bag and packed six bags to a shipping container. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

Labeling and Marking - Unless otherwise specified, labeling of primary cartons will not be required. If specified, commercial labeling will be acceptable, provided the date of packaging and refreezing are shown on the carton. Marking of shipping containers shall include date of packaging and freezing in addition to any other marking required by USDA Regulations Governing the Inspection of Poultry and Poultry Products. The following information also shall be printed or stenciled on top of the shipping container in bold letters between 1 and 1-1/2 inches high, all letters being of the same height;

PERISHABLE KEEP FROZEN
(0°F. or below)

NOTE: This product should be used the same day it is defrosted.

NATIONAL STOCK NUMBER	DESCRIPTION
	TURKEY, frozen, US Grade A, Fed PP-T-791, style 1 (ready-to-cook, whole)
+ 8905-00-935-6766	Class 2 (young tom), 20 to 24 lb, type II (frozen)
+ 8905-00-935-6767	Class 2 (young tom), 25 to 30 lb, type II (frozen)
8905-00-543-7333	Basted or unbasted, young hen 12 lb min wt, young tom 16 to 24 lb, type II, class 2

Unit of Issue - LB

Shipping Unit Net Weight - 60 lb max

Product Characteristics - Carcasses shall be eviscerated warm, followed by immediate chilling; giblets shall be properly trimmed, washed, chilled, wrapped and placed in the body or neck cavity; neck shall be cut off at its junction with the body and placed, either wrapped or unwrapped, with the giblets. Turkeys shall be tender meat, with soft, pliable, smooth-textured skin, and somewhat flexible breast-bone cartilage when basted is specified, the injection of basting ingredients shall be in accordance with 9 CFR 381.169.

Packaging, Level B - Shall be individually bagged in polyethylene, or equivalent. The bag shall cling tightly. When specified, each bagged turkey shall be packaged in an individual carton. Alternatively, each turkey with wrapped or unwrapped neck and with wrapped giblets may be packaged in a folding or setup, lined or laminated carton of solid bleached sulfate or solid manila paperboard. Carton need not be lined if the interior surface is waxed or coated with polyethylene and overwrapped with plastic film or cellophane.

Packaging, Level C - Same as Level B, except physical requirements, such as basis weight and thickness of packaging materials, shall not apply.

Packing, Level B - When specified, only turkeys of one weight range shall be packed in any one box. Not more than 65 pounds of product shall be packed in a fiberboard shipping container, style FTC, W5c or W5s of Fed PPP-B-636 (alternatively, unwrapped product packaged in a lined or laminated carton shall be packed in a fiberboard shipping container, style RSC, V3c or V3s) or in a wirebound box, style 2 or 3, class 2 use, type 2 load of Fed PPP-B-585.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-262-7274	TURKEY, BONELESS, frozen, raw roll netted (w/skin covering), w/salt, USDA Announcement PY current edition, Commodity C

Unit of Issue - LB

Shipping Unit Net Weight - 60 lb max

Product Characteristics - The boneless turkey rolls shall be derived from young tom or hen turkeys less than one year old, of US Grade B or better, and the product shall have at least 50%, by weight, of white meat, and not less than 80%, by weight, of the finished product shall be whole or halved breasts and thighs; light and dark meat shall be arranged in alternate layers; type I and II products shall contain 1 pound of salt and 1/2 ounce of pepper per 100 pounds of raw, boned turkey; type I finished product shall be 9 to 15 inches in length with skin covering the outer surface of the product; type II finished product shall be tied with twine at intervals of not more than 3 inches nor less than 2 inches apart around the circumference from one end to the other, or completely enclosed in elasticized netting, and shall be 9 to 17 inches in length and 4 to 7 inches in diameter, with skin covering not less than 75% of the total exposed surface area; shall be processed in accordance with Fed PP-T-1823.

Packaging, Levels B and C - Type I. Shall be tightly wrapped in coated aluminum foil and inserted into a polyethylene bag. Type II. Heat shrinkable polyethylene bag, or equivalent.

Packing, Level B - Shall be packed into a snug-fitting, fiberboard shipping container, style FTC, V3c, V3s or V4s of Fed PPP-B-636, or, when specified by the contracting officer, W5c or W5s of Fed PPP-B-636.

Packing, Level C - Commercial packing shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-01-317-3827	TURKEY, COOKED, BONELESS, DICED (CHUNKED), frozen, ADCoP

Unit of Issue - LB

Shipping Unit Net Weight - 50 lb max

Purchase Description and Product Characteristics: The turkey pieces shall be prepared from fresh chilled or frozen (not frozen more than six months) young hen or tom turkeys. Turkeys shall be eviscerated, cooked, boned, diced, packaged, and frozen in plants operated under continuous Government inspection in accordance with the USDA Regulations governing the Inspection of Poultry and Poultry products (97 CFR, Part 81). The turkey pieces shall contain no skin, be diced to nominal 1/2 inch by 1/2 inch dices (not more than 5 percent of the weight of the sample can be retained on a U.S. standard 3/4 inch screen (sieve) and/or not more than 5 percent of the weight of the sample pass through a U.S. standard 3/16 inch screen, and consist of natural proportions of light and dark meat. It shall contain no bone, extraneous matter, of fillers, and shall be free as practicable from gristle, veins, skin, kidneys, liver, and pygostyle (tail). After freezing and until time of shipment, the diced turkey shall be held at a uniform temperature not higher than 0°F. The product shall be in excellent condition when delivered at destination, show no evidence of defrosting or refreezing, and shall have an internal temperature not higher than 10°F in the thickest pieces.

Packaging and Packing: Diced (chunked) turkey shall be packaged not more than 10 pounds per primary carton and packed 5 cartons to a shipping container. The product shall be packed to ensure acceptance by common carrier for safe delivery in containers complying with the rules and regulations applicable to the mode of transportation.

Labeling and Marking: Unless otherwise specified, labeling of primary cartons will not be required. If specified, commercial labeling will be acceptable, provided the date of packing and freezing are shown on the carton. Marking of shipping containers shall include date of packing and freezing in addition to any other marking required by the USDA Regulations Governing the Inspection of Poultry Products. The following information shall also be printed or stenciled on top of the shipping container in bold letters between 1 and 1-1/2 inches high, all letters being of the same height:

P E R I S H A B L E

K E E P F R O Z E N
(0°F. or below)

NOTE: This product shall be used on the same day it is defrosted.

NATIONAL STOCK NUMBER	DESCRIPTION
	TURKEY, ROLL, FROZEN, w/o seasoning, netted, ADCoP
+ 8905-00-139-5413	Cooked
+ 8905-00-139-5414	Raw

Unit of Issue - LB

Shipping Unit Net Weight - 40 lb max

Product Characteristics - The boneless turkey rolls shall be produced from US grade A or B whole birds. Excluded from product shall be wing tips, drumsticks, giblets, necks and backs. No seasoning or salt shall be added to the product.

Packaging, Level C - Turkey rolls, weighing 6 to 10 pounds shall be string tied or netted and encased in a shrinkable polyethylene bag, or equivalent.

Packing, Level C - Approximately 40 pounds of product shall be packed into standard commercial shipping containers. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8915-00-127-8002	TURNIPS, FRESH, white, topped, US No. 1 Grade, 1-3/4 in. to 3 in. dia, U.S. Standards for Grades

Unit of Issue - LB

Product Characteristics - Topped. Top removed to not more than 3/4 inches in length. Consists of white turnips of similar varietal characteristics, the roots of which are well-trimmed, firm, fairly smooth, fairly well-shaped, fairly clean, and free from soft rot and from damage caused by cuts, discoloration, freezing, growth cracks, pithiness, woodiness, watercore, dry rot, other disease, insects, rodents, or mechanical or other means. Tolerances for defects, tops and off-size shall be in accordance with the provisions of US no. 1 grade of the US Standard for Turnips or Rutabagas.

Packing, Level B, Fed PPP-F-685 - When specified by the contracting officer, not more than 50 pounds of product shall be packed into a fiberboard box or into a wood wirebound box; or the container shall be in accordance with the Freight Container Tariff applicable to the state in which the product is grown, except that baskets, hampers, bags and drums shall not be used.

Packing, Level C - Unless otherwise specified by the contracting officer, turnips shall be packed in commercial containers which shall be clean, sound, well-filled and securely-closed. Each container shall be packed so that the turnips on the shown face shall be reasonably representative in size, color and quality of the contents of the container. Each container shall be well-filled, but the contents shall not show excessive or unnecessary bruising because of overfill. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	VEAL AND CALF, CHUCK, SQUARECUT, NECK OFF, BONELESS, TIED, frozen, 5 ribs, USDA IMPS, Item No. 309E
+ 8905-01-137-6654	Veal, Class A
+ 8905-01-137-6594	Calf, Class B

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range:

Veal	Calf
10-19 lb	24-34 lb
19-26 lb	34-42 lb
26-33 lb	42-52 lb
33-44 lb	52-66 lb

(Other weight ranges may be ordered if desired)

NATIONAL STOCK NUMBER	DESCRIPTION
	VEAL AND CALF, CUTLET, frozen, USDA IMPS, Item No. 1336
+ 8905-01-137-6655	Veal, Class A
+ 8905-01-137-6595	Calf, Class B

Unit of Issue - LB

Shipping Unit Net Weight - 25 lb max

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Portion Weight: 3 oz ± 1/4 oz; 4 oz ± 1/4 oz; 5 oz ± 1/4 oz; 6 oz ± 1/2 oz

Cubing: If specified by the requisitioner that cutlets be cubed (mechanically tenderized), the individual cutlets must be cubed not more than twice through a mechanical cubing machine. Knitting of two or more pieces of meat to produce a cutlet is not permissible.

Packaging: Unless otherwise specified, shall be packed in single layers separated by material used commercially for this purpose.

NATIONAL STOCK NUMBER	DESCRIPTION
	VEAL AND CALF, GROUND, frozen, USDA IMPS, Item No. 1396
+ 8905-01-137-8368	Veal, Class A
+ 8905-01-137-6596	Calf, Class B

Unit of Issue - LB

Shipping Unit Net Weight 25 lb max

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
US Select

Packaging: Unless otherwise specified, ground veal shall be approximately 5 pounds completely enclosed in a polyethylene bag or equivalent and packed 10 bags per container.

NATIONAL STOCK NUMBER	DESCRIPTION
	VEAL AND CALF, LEG, OVEN-PREPARED, BONELESS, frozen, USDA IMPS, Item No. 335
+ 8905-01-137-8367	Veal, Class A
+ 8905-01-137-6597	Calf, Class B

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range:

Veal	Calf
9-15 lb	18-26 lb
15-21 lb	26-33 lb
21-26 lb	33-40 lb
26-33 lb	40-51 lb

NATIONAL STOCK NUMBER	DESCRIPTION
	VEAL AND CALF, LOIN, 1 RIB, TRIMMED, (DOUBLE), chilled or frozen, USDA IMPS, Item NO. 332A
+ 8905-01-137-8306	Veal, chilled
+ 8905-01-137-6598	Calf, chilled
+ 8905-01-137-8307	Veal, frozen
+ 8905-01-137-9772	Calf, frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
  US Select

* Weight Range:

Veal	Calf
4-7 lb	9-12 lb
7-10 lb	12-16 lb
10-12 lb	16-19 lb
13-16 lb	19-25 lb

(When single loins are specified, their respective weight shall be one-half of that prescribed for double loins)

NATIONAL STOCK NUMBER	DESCRIPTION
	VEAL AND CALF FOR STEWING, frozen, USDA IMPS, Item No. 1395
+ 8905-01-137-1908	Veal, Stewing, Frozen
+ 8905-01-158-2860	Calf, Stewing, Frozen

Unit of Issue - LB

Ordering Data for Solicitation and Purchase Order:

* Grade: US Choice
US Select

Size: Not less than 1/2 inch cube or not more than 1-1/4 inch cube; no individual surface shall exceed 2-1/2 inches in length.

Packaging: Unless otherwise specified, shall be packaged in approximately 5 pound units completely enclosed in a polyethylene bag or equivalent and packed in 10 bags per container.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-01-063-3120	VEAL and/or CALF, GROUND, frozen, 5-1/2 to 7 lb, USDA IMPS, Item No. 1396, class A or B

Unit of Issue: LB

Product Characteristics: This product may also be prepared from Calf in which the name calf shall apply. This ground product may be prepared from any combination of carcasses or cuts which will result in a product complying with all the end item requirements. Dark discolored meat, bones, cartilage, backstrap, exposed large blood vessels, heavy connective tissue and the prescapular, prefemoral and popliteal lymph glands shall be removed. Visual fat content, prior to grinding shall not exceed 20%. The boneless meal shall be ground at least once through a plate with holes no longer than 3/4 inch in dia. Final grinding shall be through a plate having holes 1/8 inch in diameter. The meat shall be thoroughly blended prior to each reduction in size and not mixed again after the final grinding. The temperature of the meal shall not exceed 50°F during grinding and packaging. The ground meat shall be packaged in the amount specified by the contract immediately upon completion of grinding.

Packaging and Packing - Good commercial packaging and packing is acceptable if adequate protection is afforded the product. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	VEAL and/or CALF, LEG, FROZEN, US Prime, Choice, or Select Grade, USDA IMPS, Item No. 334 (legs, double)
+ 8905-00-935-6770	41 to 56 lb, wt range 2 (veal)
+ 8905-00-935-6771	57 to 110 lb, wt range 3 (calf or veal)

Unit of Issue - LB

Shipping Unit Net Weight - 41 lb min; 110 lb max

Product Characteristics - Shall be sound, fresh-dressed, calf or veal legs; legs shall be separated from loin by cutting perpendicular to the backbone at the anterior end of the hip bone, leaving all of the hip bone in the legs; surface fat shall not exceed 1/2 inch in depth.

Packaging and Packing, Level C - Kraft paper and one stockinette or equivalent.

NATIONAL STOCK NUMBER	DESCRIPTION
	VEAL and/or CALF, SIDES, CHILLED or FROZEN, US Prime, Choice, or Select Grade, USDA IMPS, Item No. 303
+ 8905-00-935-6772	Chilled, 45 to 70 lb, wt range B (veal)
+ 8905-00-935-6773	Chilled, 70 to 138 lb, wt range C (calf or veal)
+ 8905-00-935-6774	Frozen, 45 to 70 lb, wt range B (veal)
+ 8905-00-935-6775	Frozen, 70 to 138 lb, wt range C (calf or veal)

Unit of Issue - LB

Shipping Unit Net Weight - 45 lb min; 138 lb max

Product Characteristics - A side consists of one-half of the carcass produced by cutting lengthwise centrally through the backbone. The product shall be sound, fresh-dressed, calf or veal sides; loose membranous tissue, tag ends, heart fat and bloody neck tissue shall be removed and excluded; tendinous portion of diaphragm shall be removed so as to expose lean meat along entire length of diaphragm; surface fat shall not exceed 1/2 inch in depth.

Packaging and Packing, Level C - Kraft paper and one stockinette or equivalent.

NATIONAL STOCK NUMBER	DESCRIPTION
	VEAL and/or CALF, SQUARE CUT CHUCK, 5 ribs (double), chilled or frozen, US Prime, Choice, or Select Grade, 43 to 65 lb, USDA IMPS, Item No. 309A
+ 8905-00-935-6768	Chilled
+ 8905-00-935-6769	Frozen

Unit of Issue - LB

Shipping Unit Net Weight - 65 lb max

Product Characteristics - Shall be sound, fresh-dressed veal or calf, square-cut chuck (five rib, 1st to 5th, inclusive); ventral edge shall be a straight cut perpendicular to the long axis of the 5th rib, passing through the cartilaginous juncture of the first rib and anterior extremity of the sternum; surface fat shall not exceed 1/2 inch; shall be trimmed.

Packaging and Packing, MIL-M-1018, Level B - Kraft paper and two stockinettes or equivalent.

Packaging and Packing, MIL-M-1018, Level C - Kraft paper and one stockinette or equivalent.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-01-063-3121	VEAL and/or CALF: LEG and/or CHUCK, NECK OFF, ARM-OUT; BONELESS, ROAST, frozen, enclosed in stretchable netting, US Standard Grade or higher, USDA IMPS, Item No. 336, wt range 5 to 10 lbs and/or Item No. 309D as modified to exclude the arm portion; the shoulder clod shall be separated (but included) and trimmed in accordance with IMPS Item No. 310 B; the arm portion shall be removed from the blade portion (after separation of the clod) by a straight cut, approximately perpendicular with the rack end which is ventral to. but not more than 3.0 in. from the longissimus dorsi at the rack end; the boneless blade portion and the shoulder clod shall be netted or tied separately and packed into the same container; wt range 5 to 10 lbs for chuck, blade portion, 4 to 9 lbs for the shoulder clod

Unit of Issue - LB

Shipping Unit Net Weight - 56 lb

<u>Product Characteristics</u> - The roasts shall be as follows:

Item No. 309D - This item is a Square Cut Chuck, Neck off, 4 Ribs, Boneless and Tied, and is the same as a normal square cut chuck, 4 rib boneless, except that the neck is removed and it is rolled with the eye muscle lengthwise and is tied girthwise and lengthwise. Maximum weight is 10 pounds.

Item No. 336 - This item is a Leg, Shank-off, Oven-prepared, Boneless. It is prepared from 1/2 a hindsaddle remaining after the removal of the loin. The flank, practically all cod or udder fat, and surface fat in excess of 1/2 inch thickness shall be removed. All bones, cartilage, gambrel cord, and heavy connective tissue surrounding the kneecap is removed. The round bone is removed by making a cut along the natural seam between the inside and knuckle. The shank meat shall be removed along the natural seam between the shank meat and the heel. The boneless leg shall be tied girthwise and lengthwise. The maximum weight shall be 10 pounds.

<u>Packaging and Packing</u> - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-01-078-9666	VEAL, CHOPPED AND FORMED, CORDON BLEU BREADED, Canadian bacon and Swiss cheese sandwiched between veal steaks (chopped and cubed veal free of sinew and gristle), breaded, individually quick frozen, 6 oz individual portion, ea portion shall be shaped so as to be nearly identical, 30 individual portions per intermediate box, 4 intermediate boxes per shipping container, ADCoP

Unit of Issue - LB

Shipping Unit Net Weight - N/A

Product Characteristics - Shall be of high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
+ 8905-00-139-8480	VEAL, CUTLETS, FROZEN, portion cut, tenderized, US Prime, Choice, Select or Standard Grade, solid, 5 oz unbreaded

Unit of Issue - LB

Product Characteristics - The veal cutlets shall be boneless veal prepared from fresh dressed veal or calf carcasses of the grade specified and shall consist of solid muscle. The boneless cuts used to prepare the cutlets shall be the top sirloin, loin strip, tenderloin (may be retained at the option of the contractor). Inside round; Gooseneck round; Knuckle; Clod; Square-cut Chuck; and Rib. All cuts will be in excellent condition and properly boned and trimmed. All the boneless cuts, with the exception of the tenderloin shall be subjected to a needle (blade) puncture tenderizing process prior to wrapping and freezing. This will be accomplished by first conveying the cuts through the mechanical tenderizer fat-side down, then again fat-side up, then once more fat-side down. When a fat-side is not applicable the cuts shall be tenderized by tenderizing 3 times inverting the cut each time.

The boneless cuts shall be wrapped in a thick clear polyvinyl film which shall cling to the product and preformed, then frozen. After freezing, the cuts shall be tempered, then pressed/formed into an oval shape. After forming the cuts will be sliced into cutlets of uniform weight and thickness. The cutlets will then be packed and returned to the freezer.

The finished product shall be free from foreign material or chemical odor or show evidence of off condition, freezer burn or dehydration. The cutlets shall weigh 5 oz plus or minus 1/2 oz, be not less than 3/8 inch nor greater than 5/8 inch in thickness. The shape shall be oval and each cutlet cut (sliced) at a right angle to the grain of the meat. Surface fat shall not exceed 1/2 inch in thickness at any point and shall show at least 85 percent lean on each side of the two cut surfaces.

Packaging: The cutlets shall be packed directly in a box that is lined with a plastic bag of sufficient size that will completely line the box and leave an overlap of at least five (5) inches when the bag is folded over the packed cutlets. Each layer of cutlets will be separated by a single sheet of polyethylene. Also one sheet will be placed under the bottom layer and one over the top layer. There shall be 12 layers of cutlets arranged 5 in length and 3 in width in the container.

Packing: Commercial containers meeting the requirements of the Uniform Freight Classification Rules or National Motor Freight Classification Rules, as applicable, will be acceptable.

NATIONAL STOCK NUMBER	DESCRIPTION
8940-01-078-9665	VEAL, CHOPPED AND FORMED, PARMIGIANA, BREADED, veal w/seasonings added, shaped and cubed, breaded (not more than 25% shall be breading), topped with a slice of Mozzarella cheese, individually quick frozen, 4-1/2 oz individual portion, 36 individual portions per intermediate box, 4 intermediate boxes per shipping container, ADCoP

Unit of Issue - LB

Shipping Unit Net Weight - N/A

Product Characteristics - Shall be of high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8905-00-139-8481	VEAL STEAK, FLAKED, FORMED, BREADED, frozen, portion cut, 0.4 to 0.6 in. ea thk unbreaded, 5 to 6 oz ea, breaded, MIL-V-44125

Unit of Issue: LB

Shipping Unit Net Weight - 55 lbs max

Product Characteristics: This product is produced with veal and/or calf being the only meat ingredient. The meat must be in excellent condition and shall be from carcasses, sides, quarters or primal cuts. No odors foreign to fresh meat shall be present except that changes in color and odor characteristically associated with vacuum packaged meat in excellent condition shall be acceptable. The meat shall show no evidence of freezing, defrosting or mishandling. The boneless meat shall be flaked through a comminutor, mixed thoroughly, stuffed in plastic bags and frozen. The product is then tempered and pressed to provide shaped cutlets. It is then sliced, breaded and again frozen.

Packaging: The cutlets shall be placed in boxes with polyethylene bags which will overlap at least 5 inches along the center after the bag is folded over the packed cutlets. The cutlets shall be in layers of one cutlet and each layer separated with a sheet of polyethylene not less than one inch longer than the length and width of the container. Also a sheet of polyethylene will be placed under the bottom layer and the top layer.

Packing: Not more than 55 lbs of cutlets shall be packed into a new shipping container. The container will meet the requirements of (1) Type CF or SF, Class weather resistant, Grade W5 or stronger, PPP-B-636 or (2) Class I, Type SWCFI, Grade 200 or stronger of PPP-B-1163. Only one lined and size shipping container will be used for any delivery.

NATIONAL STOCK NUMBER	DESCRIPTION
	VEGETABLES, MIXED, FROZEN, U.S. Standards for Grades
+ 8915-00-127-7986	US Grade A, 2 to 5 lb pg
8915-00-935-6620	US Grade A or B, 2 to 5 lb pg
8915-00-082-5597	US Grade A or B, 10 oz pg
8915-01-336-2901	US Grade A or B, 20 to 35 lb pg

Unit of Issue - PG - 10 oz pg
LB - 2 to 5 lb pg, 20 to 35 lb pg

Shipping Unit Net Weight - 15 lb max - 10 oz pg
24 lb max - 2 to 5 lb pg
40 lb max - 20 to 35 lb pg

Consisting of 20% to 30% green or wax beans (round type, 1/2 to 1-1/2 in. cuts), 20% to 30% carrots (diced style, 3/8 to 1/2 in. cubes), 20% to 30% corn (sweet, golden or yellow, whole kernel), 10% to 20% green peas (early or sweet type), optional 8% to 20% lima beans (any varietal type)

Product Characteristics - Grade A shall possess similar varietal characteristics for each vegetable, a good color, be practically free from defects, possess a good character, and a good flavor and odor. Grade B shall possess similar varietal characteristics for each vegetable, a reasonably good color, be reasonably free from defects, possess a reasonably good character, and good flavor and odor. Determination of requirements as to grade shall be in accordance with the provisions of the applicable grade of the U.S. Standards for Grades of Frozen Mixed Vegetables.

Packaging and Packing, Fed PPP-F-690

Packaging, Level B - Product shall be packaged in cartons which shall be overwrapped and completely heat-sealed. Alternatively, the product may be enclosed in a heat-sealable bag and the sealed bag enclosed in a carton. If a bag is used, the carton need not be overwrapped. The overwrapping or bag material shall be plastic film or waxed paper. Alternatively, the carton may be a seal end carton.

Packing, Level B - Not more than 24 pounds (2 to 5 lb pgs) or 15 pounds (10 oz pgs) of product shall be packed into a snug-fitting fiberboard box, style RSC, type CF or SF, class domestic, method II closure of Fed PPP-B-636, or when specified by the contracting officer, V3c, V3s, or V4s of Fed PPP-B-636.

Packaging and Packing, Level C - Commercial packaging and packing is acceptable. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	VEGETABLE, PUREE, CANNED, CID A-A-20050, no. 303 size can
+ 8940-00-890-1145	Asparagus, 5.5% min solids, dietetic, low sodium
+ 8915-00-851-6561	Beet, 9.0% solids, regular
+ 8915-00-851-6557	Carrot, 7.5% min solids, regular
+ 8940-00-851-7081	Green bean, 7.5% min solids, dietetic, low sodium
+ 8940-00-488-7966	Pea, 12.0% min solids, dietetic, low sodium
+ 8940-00-488-7967	Squash, 7.5% min solids, dietetic, low sodium

Unit of Issue - CN

Shipping Unit Net Weight - 32 lb max

Product Characteristics - The purees shall possess a reasonably bright, good color of the vegetable, a good characteristic flavor of the cooked vegetable, a good consistency, shall not be stiff, thin or watery, shall be practically free from defects, coarse particles, objectionable odors and flavors, shall have no added salt in the dietetic pack and shall meet the requirements set forth below:

	Total Solids	Crude Fiber	Sodium (Milligrams per 100 grams)
	% Minimum	% Maximum	% Maximum
Asparagus	5.5	0.9	10.0
Beets	9.0	-	45.0
Carrots	7.5	-	25.0
Green Beans	7.5	1.2	10.0
Pea	12.0	1.2	10.0
Squash	7.5	1.0	10.0

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	VEGETABLE OIL, CID A-A-20100
+ 8945-00-616-0088	General purpose type, regular, 1, 2, 3, 4 or 8 lb box, type I
8945-00-616-0091	General purpose type, regular, all vegetable oil), 50 lb cube, type I
+ 8945-00-128-0539	Deep-fry cooking type, fluid, 4 or 5 qt can, type III
8945-00-890-1776	Deep-fry cookery type, fluid, all vegetable oil, 5 qt can, type III

Unit of Issue - CN; LB

Shipping Unit Net Weight -		
	Box	- 48 lb max
	50 lb can or cube	- 50 lb max
	1 gal can	- 58 lb max
	5 qt can	- 60 lb max

Product Characteristics:

Type I - The general purpose shortening shall consist only of partially hydrogenated deodorized vegetable oil or blends of vegetable oils. The product shall not contain antioxidants or antifoaming agents. The shortening shall have a clean, fresh flavor and shall be free from rancidity, sourness, or other objectionable flavors or odors. The consistency shall be uniform and smooth. The texture shall be plastic and workable over a temperature range of 65° to 95°F.

Type II - The bakery (emulsifier-type) shortening shall contain animal or vegetable fats and oils, which have been deodorized. The fats and oils shall have been processed by interesterification, hydrogenation, or both. The product may contain antioxidants. Antifoaming agents shall not be incorporated into the product. The shortening shall contain mono- and diglycerides in the amount specified in Table I. The product shall be white and have a clean, fresh flavor and shall be free from rancidity, sourness, or other objectionable flavors or odors. The consistency shall be uniform and smooth. The texture shall be plastic and workable over a temperature range of 65° to 95°F.

Type III - The deep-fry cookery shortening shall consist only of deodorized vegetable fats or oils, excluding coconut oils, or a blend of vegetable oils. The fats and oils shall have been processed by interesterification, hydrogenation, or both. The shortening shall contain antifoaming agents and

may contain antioxidants. The product shall have a clean, fresh flavor and shall be free from rancidity, sourness, or other objectionable flavors or odors. The consistency shall be fluid at 70°F.

Packaging and Packing - Commercial Packaging and Packing is acceptable providing the product is adequately protected from damage and contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NOTE: When the unit container is a carton or a polyethylene bag (cube), the shipping container shall include the marking:

PERISHABLE - KEEP REFRIGERATED

NATIONAL STOCK NUMBER	DESCRIPTION
	VINEGAR, 50 grain strength, ADCoP
+ 8950-00-990-0577	Cider, or distilled, 1 gal bottle
8950-01-079-3978	Cider, or distilled, 32 fluid oz glass bottle
8950-01-079-6945	Wine, red or white, 32 fluid oz glass bottle

Unit of Issue - BT

Shipping Unit Net Weight - 32 fluid oz - 25 lb max (12 btls)
1 gal bottle - 33 lb max

Product Characteristics - Shall be of high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	WAFFLES, FROZEN, ADCoP
8920-00-464-2227	Brown and serve, institutional pg
8920-00-782-2984	Family size pg

Unit of Issue - LB

Shipping Unit Net Weight - institutional pg - 8 lb (4 pgs)
institutional pg - 24 lb (24 pgs)

Product Characteristics - Shall be of a high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected until delivery to the receiving activity. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8925-00-252-5950	WALNUTS, ENGLISH, SHELLED, US No. 1 Grade, halves, pieces, or mixed halves and pieces, extra light color, light color, light amber color, or amber color, 1 lb can, U.S. Standards for Grades

Unit of Issue - LB

Shipping Unit Net Weight - 24 lb max

Halves - Consists of 85% or more, by weight, half kernels, and the remainder three-fourths half kernels.

Pieces - Consists of portions of kernels that cannot pass through a sieve with 24/64 inch round openings.

Halves and pieces - Consists of 20% or more, by weight, half kernels, and the remainder portions of kernels that cannot pass through a sieve with 24/64 inch round openings. When a lot exceeds this minimum requirement, the actual percentage of halves may be specified by the contracting officer.

Product Characteristics - Consists of portions of walnut kernels which are well dried, clean, free from shell, foreign material, insect injury, decay, rancidity, and free from damage caused by shriveling, mold, discoloration of the meat or other means. Determination of requirements as to grade shall be in accordance with the U.S. Standards for Shelled English Walnuts.

Packaging, Level C - One pound of product shall be packaged into an open-top style, round, metal can, size 404 by 500 or 502 by 308, with soldered side seams and compound-lined, double-seamed ends, with or without commercial exterior coating. Cans shall be hermetically-sealed.

Packing, Level B - Twenty-four cans of the product shall be packed on end into a snug-fitting fiberboard box, style RSC, type CF or SF, class weather resistant, V3c, V3s or V4s of Fed PPP-B-636.

Packing, Level C - Commercial shipping containers shall be acceptable. Shipping containers shall meet the requirements of the Uniform Freight Classification or the National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	WATERMELONS, FRESH, US No. 1 Grade, 14 lb min to 35 lb max, U.S. Standards for Grades
8915-00-023-1508	Boxed, 1 to 3 per box
8915-00-126-8807	Unboxed

Unit of Issue - LB

Product Characteristics - Consists of watermelons of similar varietal characteristics, which are mature, but not overripe, fairly well-formed, free from anthracnose, decay, sunscald, free from damage caused by other diseases, sunburn, hail, scars, insects, hollow heart, whiteheart, mechanical or other means. The tolerances for defects and size shall be in accordance with the provisions of the US no. 1 grade of the U.S. Standards for Watermelons.

Packing, Level C - Applicable to NSN 8915-00-023-1508 only: One to three watermelons shall be packed in crates which will insure acceptance and safe delivery by common carriers for safe transportation to point of destination specified in shipping instructions, at lowest transportation rate for such supplies.

NATIONAL STOCK NUMBER	DESCRIPTION
8950-01-059-5269	WORCESTERSHIRE SAUCE, 5 to 10 fluid oz bottle, CID A-A-20099

Unit of Issue - BT

Shipping Unit Net Weight - N/A

Product Characteristics - Worcestershire Sauce is a thin liquid sauce with brown to dark-brown color, having a tart, fruit-spice flavor. Typical Worcestershire Sauce is prepared from water, vinegar, soy sauce and/or hydrolyzed vegetable protein, garlic and sugar. The optional ingredients used shall be citrus fruit juice or fruit juice solids of lime or grapefruit, fish (anchovies or pickled herring); tamarinds, spices, vegetables (eschalots or onions); condiments (walnut catsup, mushroom catsup); flavors (oil of lemon, lime, or grapefruit; beef extract or protein hydrolysate), caramel color (acidproof); and nutritive carbohydrate sweeteners. Worcestershire Sauce shall be blended, aged, and bottled in accordance with good commercial practices. Care should be exercised to process the sauce so that no fermentation occurs in the bottled sauce. Unless otherwise specified in the contract or purchase order, the food item shall be manufactured and packaged not more than 90 days before shipment.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
8950-01-113-8632	YEAST, BAKER'S, active dry, granular form, 4 oz jar, ADCoP

Unit of Issue - JR

Shipping Unit Net Weight - 3 lb (12 jars)

Product Characteristics - Shall be of high commercial grade.

Packaging and Packing - Commercial packaging and packing is acceptable providing the product is adequately protected from damage or contamination until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	YOGURT, CHILLED, ADCoP
8910-01-262-4596	Lowfat, plain or fruit flavored, 5, 6, or 8 oz container
8910-01-262-4595	Lowfat, plain, 1 qt container
8910-01-246-8052	Plain, min 3.25 percent milkfat content, 1 qt container
8910-00-044-1915	Plain or fruit flavored, min 3.25 percent milkfat content, 5, 6, or 8 oz container

Unit of Issue - CO

Shipping Unit Net Weight - N/A

Product Characteristics - Yogurt is a fermented milk food, cultured by a mixture of two specific bacterial cultures; shall have a clean, mildly acid and pleasing walnut-like flavor; shall have a firm smooth body with light custard-like texture; shall not be gummy. Product shall be prepared by commercially acceptable procedures.

Packaging and packing - Commercial packaging and packing is acceptable providing the product is adequately protected until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION
	YOGURT, MIX, DEHYDRATED, low fat, regular mix containing milkfat, vitamin A added, for use w/soft serve machines, MIL-I-43717, type V, class 1
8910-01-335-6902	Chocolate flavored, no. 10 size can, style B
8910-01-335-9398	Plain, no. 10 size can, style D
8910-01-335-6901	Vanilla flavored, no. 10 size can, style A

Unit of Issue - CN

Shipping Unit Net Weight - 37 lb max

Product Characteristics -MIL-I-43717
Yogurt is a fermented milk food, cultured by a mixture of two specific bacterial cultures. Frozen yogurt has become a popular substitute for soft serve ice milk in both soft serve and hard prepackaged forms. The frozen yogurt shall have a firm smooth body with light custard-like texture; shall not be gummy.

Type V - The yogurt mix, (before reconstitution), shall possess a clean, fresh, pleasing flavor and aroma with a distinct nutty-like yogurt note (acetaldehyde). The style B product shall be a light to medium shade chocolate brown color. Style A and D yogurt mix shall have a white or light cream color. Style D, plain or unflavored, shall have a sweet, slight cooked flavor with a slight lactic acid taste. Flavor shall be added to style D by the user just prior to freezing.

Packaging: Level A A net weight of 5 pounds shall be filled into a no. 10 (603 by 700) open-top style, round, metal can with soldered or welded side seam and compound-lined, double-seamed ends. The can shall be made throughout from commercial 0.25-pound per base box electrolytic tin plate and shall be coated overall outside with coating conforming to type I or, when specified, type III of TT-C-495. The product shall be gaspacked by removing the air from the filled can and replacing it with nitrogen, and shall not leak when tested.

Packing: Level A Six cans of product shall be packed on end, three in length by two in width in a snug-fitting fiberboard shipping container constructed, closed, and reinforced in accordance with style RSC, grade V2s of PPP-B-636. Alternatively, the shipping container shall be a wax-impregnated fiberboard box constructed in accordance with style RSC, class 1, type SWCFI, grade 200 of PPP-B-1163. Closure of the wax-impegnated box shall be with hot melt adhesive and reinforced with nonmetallic strapping or pressure-sensitive adhesive filament reinforced tape in accordance with appendix of PPP-B-636. The reinforcing bands shall be uncolored or a color contrasting to black.

Packaging-Level C Commercial packaging and packing is acceptable providing the product is adequately protected from damage or deterioration until delivery to the first consuming activity.

Packing- Level C The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

NATIONAL STOCK NUMBER	DESCRIPTION

YOGURT MIX, FROZEN, ADCoP

+ 8910-01-354-3515	Liquid, assorted flavors, 1/2 gal container, for use w/soft serve machines

Unit of Issue - GL

Shipping Unit Net Weight - N/A

Product Characteristics - Yogurt is a fermented milk food, cultured by a mixture of two specific bacterial cultures. This product is packaged in a half gallon container, is frozen and can be procured in a variety of assorted flavors. This product shall be of high commercial grade and be appropriate for use in soft serve machines. The finished product shall have a firm smooth body with light custard-like texture, but shall not be gummy.

Packaging and packing - Commercial packaging and packing is acceptable providing the product is adequately protected until delivery to the receiving activity. The shipping containers shall meet the requirements of the Uniform Freight Classification or National Motor Freight Classification, as applicable.

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