

# Vegetable

**Product Sheets**



## Source:

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# Beans, Green

CANNED

## Forms

Whole (whole pods cut not less than 1<sup>3</sup>/<sub>4</sub>-inch long, or transversely cut not less than 2<sup>3</sup>/<sub>4</sub>-inch long)

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

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

French (pods sliced lengthwise)

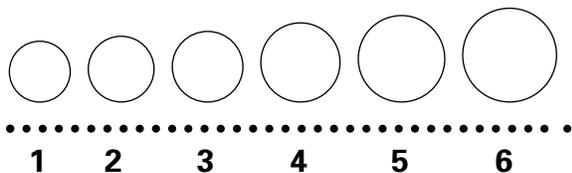
Cut (cuts between <sup>3</sup>/<sub>4</sub> inch and 2<sup>3</sup>/<sub>4</sub> inch)

Short cut (pieces of which 75% or more are at least <sup>3</sup>/<sub>4</sub>-inch long, and not more than 1% are more than 1<sup>1</sup>/<sub>4</sub>-inch long)

Mixed (two or more styles in the same can)



## Sizes



#1 (smallest) through #6 (largest)

## Grades

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

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

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

Substandard

## Popular Varieties

Bush

Green pod (Blue Lake)

Romano or Italian

## How Packed

#10 cans, 6 per case

## Purchasing Tips

- Smaller bean sizes cost more; whole and French forms cost more.
- Snap beans (regional term) may be green or wax beans.
- Minimum drained weight per can: whole, 57 <sup>1</sup>/<sub>2</sub> oz; French, 59 oz; cut, 60 oz; short cut and mixed, 63 oz.

## Standard of Identity Reference

Title 21 CFR 155.120

## Grade Standard Reference

Title 7 CFR 52.449

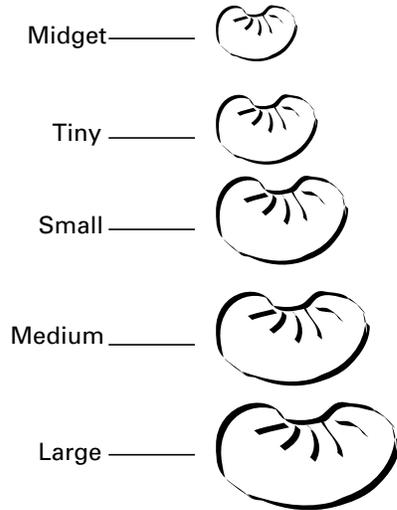
## Sample Description

BEANS, GREEN, CANNED: to be packed to U.S. Grade A standard; Blue Lake variety; #3 size; cut; 6/10.

# Beans, Lima

FROZEN

## Sizes



ACTUAL SIZE

## Grades

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

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

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

Substandard

## Popular Varieties

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

**Thin-seeded varieties:** Henderson, Bush, Thorogreen

## How Packed

2 1/2-lb packages, 12 per case

20 lb bulk

## Purchasing Tips

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

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 52.503

## Sample Description

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

# Beans, Snap

FRESH

## Grades

U.S. Fancy  
U.S. No. 1  
U.S. Combination  
U.S. No. 2

## Popular Varieties

Green  
Yellow wax

## How Packed

15- to 22-lb. Cartons  
30-lb bushel containers

Beans, yellow wax  
10-lb. bulk

## Purchasing Tips

Grade differences mainly due to exterior appearance.

## Receiving

- Inspect for long, straight pods with good color that snap easily when bent.
- Reject beans with decay or blemishes

## Storage

- Store in coolest part of storeroom or warmest part of refrigerator – 45-50° F/7-10° C, 85-95 % humidity.
- Store away from ethylene producing fruits and vegetables.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7CFR 51.3830 through 51.3844

## Sample Description

BEANS, SNAP, GREEN: to be packed to U.S. No. 1 Grade standard; 30-lb. bushel container.



# Beets

CANNED

## Sizes

Small – One inch to not over 2 inches in diameter  
Medium – Over 2 inches to not over 3 inches in diameter.  
Large – Over 3 inches in diameter.

## Grades

U.S. No.1  
U.S. No.2

## How Packed

#10 cans, 6 cans per case

## Purchasing Tips

- Canned beets are available whole, sliced, quartered, diced, and in strips.
- Beets prepared in a slightly thickened, sweet vinegar sauce are called Harvard beets.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 51.375 through 51.394

## Sample Description

BEETS, CANNED: to be packed to U.S. No. 1 grade, #10 cans, 6 per case.



# Broccoli

FRESH

## Grades

- U.S. Fancy
- U.S. No. 1
- U.S. No. 2
- Unclassified (ungraded)



## How Packed

23-lb box (14 to 18 bunches)

## In Season

Available year-round

## Purchasing Tips

- Grade differences are mainly due to exterior appearance.
- Order broccoli by count; 14 count most popular.

## Receiving

- Inspect for firm, compact clusters of small flower buds, no visible yellow, dark green or sage green with purple cast; stalks light green about 5 inches long.
- Thick stems, open bud clusters, and yellow color are signs of poor quality.

## Storing

- Refrigerate immediately, temperature fluctuations cause rapid deterioration – 32-36°F/0-2°C, 90-98% relative humidity.
- Mist lightly with water. Do not wash or soak until ready to serve. Icing increases storage time.
- Storage maximum is 5 days.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 51.3555 to 51.3558

## Sample Description

BROCCOLI, FRESH: to be packed to U.S. No. 1 Grade standard; 14 count; 23 lb box.

# Broccoli Florets

FRESH CUT

## How Packed

- 3-lb bags, 4 per case
- 18 lb loose



## In Season

Available year-round

## Purchasing Tips

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

## Receiving

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

## Storing

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

## Standard of Identity Reference

None

## Grade Standard Reference

None



## Sample Description

BROCCOLI FLORETS, FRESH CUT: sulfite-free; packaged in gas permeable package; code dated; 4/3 lb only.

# Broccoli

FROZEN

## Forms

Spears or stalks, 3- to 6-inch lengths  
Short spears or florets, 1- to 3-inch lengths  
Cut,  $\frac{3}{4}$  - to 2-inch pieces  
Chopped,  $\frac{3}{4}$  -inch or less  
Pieces (product that does not meet standard for chopped or cut)

## Grades

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

## How Packed

**Spears:** 2-lb packages, 12 per case  
4-lb packages, 6 per case  
**Cut:** 1-lb packages, 12 per case  
2-lb packages, 12 per case  
2  $\frac{1}{2}$  -lb packages, 12 per case  
4-lb packages, 6 per case  
20 lb bulk

## Purchasing Tips

- Spears are most expensive; cut or chopped most in demand.
- U.S. Grade A recommended for best customer acceptance.
- If description does not specify pack preference, bid unit should be per lb.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 52.637

## Sample Description

BROCCOLI, FROZEN: spears; to be packed to U.S. Grade A standard; 12/2 lb or 6/4 lb only.

## Sample Description

BROCCOLI, FROZEN: cut; to be packed to U.S. Grade A standard; 12/2 $\frac{1}{2}$  lb only.



# Broccoli/Cabbage Coleslaw Mix

FRESH CUT

## How Packed

5-lb bags, 4 per case

## In Season

Available year-round

## Purchasing Tips

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

## Receiving

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

## Storing

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

## Standard of Identity Reference

None

## Grade Standard Reference

None

## Sample Description

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

# Cabbage

FRESH

## Sizes

### Per Federal Regulations:

**Small:** Pointed\*, under 1 ½ lb; Danish and domestic, under 2 lb

**Medium:** Pointed\*, 1 ½ lb to 3 lb; Danish and domestic, 2 lb to 5 lb

**Large:** Pointed\*, over 3 lb; Danish and domestic, over 5 lb

\*Pointed is any early variety with conical heads

## Per Industry Standards:

By number in container:

8 to 10 count (largest head)

10 to 12 count

12 to 16 count (smallest head)

## Grades

U.S. No. 1

U.S. Commercial

Unclassified (ungraded)

## Popular Varieties

**Danish:** Similar to domestic but leaves more compact, almost white except for outer leaves, stores and ships well

**Domestic:** Most popular, round head, light green leaves, compact

**Early:** Conical-shaped (pointed), loosely packed heads

**Red:** Round head, dark purple leaves, compact

**Savoy:** Yellow-green, crinkled leaves, loosely compacted

## How Packed

50-lb cartons and snacks

40-lb cartons

1 ¾-bushel crates

## In Season

- Available year-round
- Early variety: December to May

## Purchasing Tips

Large heads (8 count) are best for making slaw. Medium heads are best for most other uses.

## Receiving

- Inspect for quality. Heads should be reasonably sound and hard, heavy for size, closely trimmed; stems with larger outer leaves cut close to head.
- Reject wilted, light heads; broken heads; heads with decay, moist rot, seed stems, worms, yellowing leaves, detached leaves.

## Storing

- Store immediately in coldest part of refrigerator; keep cold, moist, and well ventilated – 32-36°F/0-2°C, 90-98% relative humidity.
- Store uncut and untrimmed; leave outer leaves in place.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 51.450 to 51.452

## Sample Description

CABBAGE, FRESH: to be packed to U.S. No. 1 Grade standard; Danish or Domestic; 8 count/50 lb.



# Coleslaw

FRESH CUT

## How Packed

5-lb bags, 4 per case  
Some 3-lb and 10-lb bags are available

## In Season

Available year-round

## Purchasing Tips

- Usual mix is green cabbage, carrots, and red cabbage.
- Description can require red cabbage to be packaged separately.
- Specify packaging material with gas permeability rate that assures at least 2% oxygen exchange.
- Description should require sulfite-free product. Sulfite-treated fresh fruits and vegetables for raw consumption are considered adulterated under Section 402(a)(2)(c) of the U.S. Food, Drug and Cosmetic Act.
- The bid unit should be per lb.

## Receiving

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

## Storing

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



## Standard of Identity Reference

None

## Grade Standard Reference

None

## Sample Description

COLESLAW, FRESH CUT: sulfite-free; product to contain only green cabbage; packaged in gas permeable package; code dated.

## Sample Description

COLESLAW MIX, FRESH CUT: sulfite-free; product to contain green cabbage, carrots, and package of red cabbage; packaged in gas permeable package; code dated.

# Carrots

FRESH

## Sizes

**Jumbo:** 1 1/2 - to 1 3/4 -inch diameter, minimum 5 inch long

**Medium or Large:** 3/4 - to 1 1/2 -inch diameter, minimum 5 inch long

**Baby carrots**

## Grades

U.S. Extra No. 1

U.S. No. 1

U.S. No. 1 Jumbo

U.S. No. 2

Unclassified (ungraded)

## How Packed

1-, 2-, 5-, 10-, 25-, and 50-lb bags—medium or jumbo

1-lb bag, 40 per carton

1-lb bag, 24 per carton

5-lb bag—baby carrots

## In Season

Available year-round

## Purchasing Tips

- Baby carrots are available but more expensive.
- Medium carrots are the choice of most users.

## Receiving

- Inspect for firmness (should break with crisp snap when bent); should be bright orange or red color, fresh-looking, smooth.
- Signs of poor quality: carrots that are wilted, flabby, soft or shriveled, or have decayed areas.

## Storing

- Refrigerate immediately – 32-36°F/0-2°C, 90-98% relative humidity.
- Carrots develop bitter taste if stored near ethylene-producing fruits, such as apples, grapes, peaches, pears and plums.

## Standard of Identity Reference

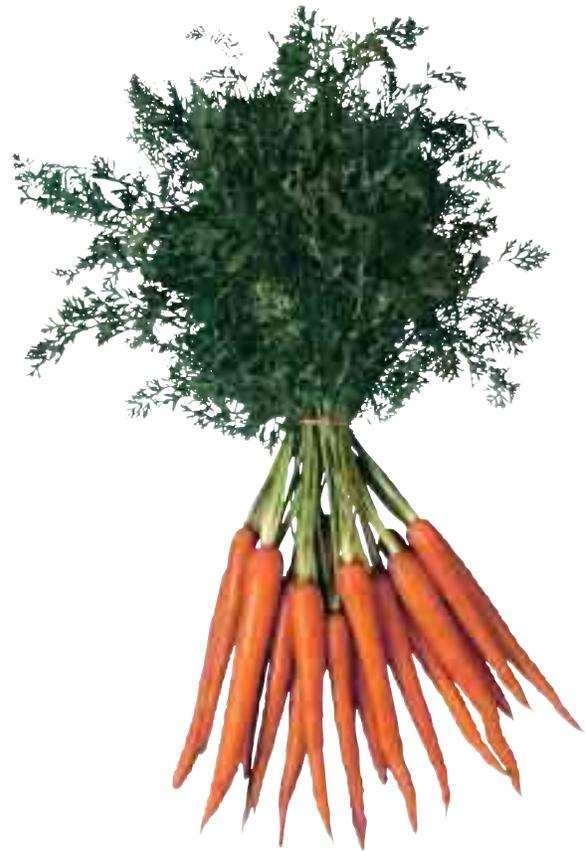
None

## Grade Standard Reference

Title 7 CFR 51.2360 to 51.2364

## Sample Description

CARROTS, FRESH: to be packed to U.S. No. 1 Grade standard; medium size; 24/1 lb.



# Carrot Sticks

FRESH CUT

## Sizes

2-inch or 3-inch length

## How Packed

5-lb bags, 4 per case

## In Season

Available year-round



## Purchasing Tips

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

## Receiving

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

## Storing

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

## Preparation Tips

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

## Standard of Identity Reference

None

## Grade Standard Reference

None

## Sample Description

CARROT STICKS, FRESH CUT: 3 inch length; sulfite-free; packaged in gas permeable package; code dated; 4/5 lb.

# Carrots

FROZEN

## Forms

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

## Grades

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

## How Packed

2 1/2 -lb packages, 12 per case  
20 lb bulk  
4-lb packages, 6 per case  
Size of pack may vary with form ordered.

## Purchasing Tips

- Slices available cut either 1/4-inch or 3/8-inch thick, diameter sizes 5/8-inch to 1 1/8-inch.
- Dices are 3/8 -inch cubes.
- If description does not specify pack preference, bid unit should be per lb.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 52.703

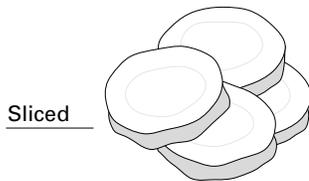
## Sample Description

CARROTS, FROZEN: slices; to be packed to U.S. Grade A standard; 1/4 inch thick; maximum diameter 1 inch; 12/2 1/2 lb only.

# Carrots

CANNED

## Forms



## Sizes

### Applies only to slices:

Less than 1 1/2-inch diameter  
1 1/2-inch diameter and more

## Grades

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

## How Packed

#10 cans, 6 per case

## Purchasing Tips

- Minimum drained weight varies by form:  
67 oz for whole and sliced less than 1 1/2-inch diameter; 66 oz for whole and sliced more than 1 1/2-inch diameter; 70 oz for diced;  
68 oz for quartered; 64 oz for julienne.
- Proposed use determines form and style specified in product description. Diced and sliced forms preferred in institutional service.
- The cut form indicates uneven shape, does not conform to any other form standard.

## Standard of Identity Reference

Title 21 CFR 155.200

## Grade Standard Reference

Title 7 CFR 52.673

## Sample Description

CARROTS, CANNED: to be packed to U.S. Grade A standard; sliced; size less than 1 1/2 inch; 6/10.



# Cauliflower

FRESH

## Sizes

By number of heads per container:

6 count

9 count

12 count

16 count (smallest)

## Grades

U.S. No. 1

U.S. Commercial

Unclassified (ungraded)

## Popular Varieties

Veitch Autumn Giant (late)

Snowdrift, Danish Giant (mid-season)

Early Snowball, Super Snowball (early)

## How Packed

34 lb average weight (varies with count)

50 lb to 60 lb bulk, in crates

## In Season

- Available year-round
- Peak season: October to January

## Receiving

- Inspect for quality: Clean, firm, compact heads; jacket leaves fresh, green, and brittle; head creamy white. Poor quality: loose, open flower clusters, off color or dried-looking curds.
- Check for head size specified. Head size does not affect quality but does affect yield.

## Storing

- Refrigerate immediately. Keep cold and humid. Keep wrapped and covered – 32-36°F/0-2°C, 90-98% relative humidity.
- Use as soon as possible; old cauliflower acquires strong taste and odor.
- Wash just before using; moisture hastens decay.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 51.540 to 51.542

## Sample Description

CAULIFLOWER, FRESH: to be packed to U.S. No. 1 Grade standard; trimmed heads; 12 count carton.



# Cauliflower

FRESH CUT

## How Packed

3-lb packages, 4 per case

## In Season

Available year-round

## Purchasing Tips

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

## Receiving

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

## Storing

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

## Standard of Identity Reference

None

## Grade Standard Reference

None

## Sample Description

CAULIFLOWER, FLORETS, FRESH CUT: sulfite-free; packaged in gas permeable package; code dated; 4/3 lb.

# Celery

FRESH

## Sizes

16-inch stalks

## Grades

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

## Popular Varieties

Pascal  
Green

## How Packed

50-lb to 60-lb crates

**Small stalks:** 36 count per case

**Medium stalks:** 24 count per case

**Large stalks:** 18 count per case

## In Season

Available year-round

## Purchasing Tips

- Available in plastic sleeve or unsleeved.
- Grade differences mainly due to exterior appearance.

## Receiving

Inspect for crisp, clean, straight stalks; leaves that are fresh, green, not wilted.

## Storing

- Store in refrigerator; maintain good air circulation – 32-36°F/0-2°C, 90-98% relative humidity.
- Refrigerate until ready to use. Moist celery mildews at room temperature and may wilt.
- Product is odor sensitive. Do not store near apples, carrots, onions, or pears.
- Will dehydrate if left uncovered. Ice water bath will restore moisture.
- If not sleeved, mist lightly.
- Shelf life is 14 to 28 days from harvest or 5 to 7 days at preparation site.



# Celery

FRESH (CONTINUED)

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 51.560 to 51.563

## Sample Description

CELERY, FRESH: to be packed to U.S. No. 1 Grade standard; sleeved pack, 18/cs.

# Corn on the Cob

FRESH



## Grades

U.S. Fancy  
U.S. Fancy, Husked  
U.S. No.1  
U.S. No. 1, Husked  
U.S. No. 2

## Popular Varieties

Sweet Corn  
Yellow Corn  
White Corn

## How Packed

42-lb. crates holding 4, 4 1/2, or 5 dozen ears

## Purchasing Tips

Grade differences mainly due to exterior appearance.

## Receiving

- Inspect for fresh green husks with silk ends free of decay or worms. Ears should be evenly covered with plump, consistently sized kernels.
- Reject corn with dry, discolored husks, stem ends or kernels.

# Corn on the Cob

FRESH (CONTINUED)

## Storing

- Store in refrigerator with good air circulation and humidity – 32-36 degrees F/0-2 degrees C, 95 % relative humidity.
- Refrigerate until ready to use.
- For best quality, use soon after receiving.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7CFR 51.835 through 51.845

## Sample Description

CORN ON THE COB, FRESH: to be packed to U.S. No. 1 Husked Grade standard; yellow or golden; 4 1/2 dozen per 42-lb. crate.

# Corn, Cream Style

FROZEN

## Grades

No grade standards

## Popular Varieties

Golden or yellow  
White

## How Packed

4-lb packages, 12 per case

## Purchasing Tips

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

## Standard of Identity Reference

None

## Grade Standard Reference

None

## Sample Description

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

# Corn on the Cob

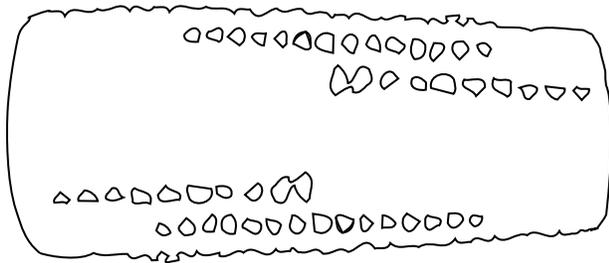
FROZEN

## Forms

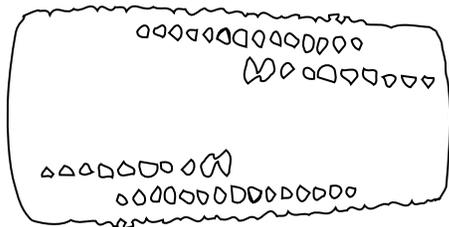
**Trimmed:** Trimmed at both ends, cut to specific lengths

**Natural:** Trimmed at stalk end only

## Sizes



Regular (ear 3 1/2 inches or more)



Cobbette (ear less than 3 1/2 inches)

## Grades

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

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

Substandard

(There is no Grade C standard.)

## Popular Varieties

Golden or yellow

White



## How Packed

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

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

## Purchasing Tips

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

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 52.935

## Sample Description

CORN ON THE COB, FROZEN: to be packed to U.S. Grade A standard; yellow or golden, trimmed; short (cobbettes); 96/case only.

# Corn, Whole-Kernel

FROZEN



## Grades

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

## Popular Varieties

Golden or yellow  
White

## How Packed

20 lb bulk  
2 1/2 -lb packages, 12 per case  
2-lb packages, 12 per case  
5-lb packages, 6 per case  
4-lb packages, 6 per case  
2 1/2 -lb packages, 3 per case

## Purchasing Tips

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

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 52.913

## Sample Description

CORN, WHOLE-KERNEL, FROZEN:  
to be packed to U.S. Grade A standard; yellow or golden; 20 lb only.

# Corn, Whole-Kernel

CANNED

## Grades

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

## Popular Varieties

Golden or yellow  
White (shoepeg)

## How Packed

Wet pack: #10 cans, 6 per case  
Vacuum pack: #10 cans, 6 per case

## Purchasing Tips

- Minimum drained weights: vacuum pack 75 oz per can, wet pack 70 oz per can.
- Vacuum pack liquid 20% or less by weight; wet pack liquid is brine.

## Standard of Identity Reference

Title 21 CFR 155.130

## Grade Standard Reference

Title 7 CFR 52.883

## Sample Description

CORN, WHOLE-KERNEL, CANNED: to be packed to U.S. Grade A standard; Golden; vacuum pack; 6/10.

# Cucumbers

FRESH

## Sizes

**Small:** Shorter than 6 inch

**Medium:** Approximately 6 inch long

**Large:** Longer than 6 ½ inch

## Grades

U.S. Fancy

U.S. Extra No. 1

U.S. No. 1

U.S. No. 1 Small

U.S. No. 1 Large

U.S. No. 2

Unclassified (ungraded)

## Industry grading standards (not USDA)

### by size only:

Super Select (best medium size)

Select

Small Select

Small

Large

Plain (off grade)

## Popular Varieties

Ashley

Cherokee 7

Gemini

Palomar

Poinsett

Straight 8

## How Packed

55lb. 1 ⅛ bushel cartons

## In Season

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

## Purchasing Tips

- Specify slicing or pickling type.
- U.S. No. 1 Grade is suitable in season; off season U.S. Fancy of same size has fewer defects.

## Receiving

- Inspect for fresh appearance, medium size, good shape, shiny or waxy surface, green color over at least two-thirds of the exterior.
- Reject if dark, sunken areas indicating decay; if color is yellowish green; underside is yellow, texture is soft; or ends sunken or wrinkled.

## Storing

- Schools do not usually have ideal conditions for storing cucumbers. 45-50°F/7-10°C, 85-95% relative humidity. Plan menus to use within 2 days of receipt.
- At temperatures that are too high, cucumbers ripen rapidly and turn yellow. At temperatures that are too low, cucumbers develop pitting and tissue collapse.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 51.2220 to 51.2226

## Sample Description

CUCUMBER, FRESH: to be packed to U.S. Fancy Grade standard; medium size; slicing type; 22 lb carton.



# Garlic\*

## Sizes

Giant  
Jumbo  
Extra Jumbo  
Super Jumbo  
Colossal  
Super Colossal



## Grades

U.S. No. 1

Note: Not all garlic is graded. Ungraded garlic is called "unclassified."

## Popular Varieties

Regular  
Elephant

## In Season

Available year-round

## How Packed

5-, 10-, and 30-lb. bulk cartons  
Jars holding whole peeled or pureed garlic

## Purchasing Tips

- Select firm, plump bulbs with tightly closed cloves.
- Based on rate of usage, peeled garlic in jars may be an option.

## Receiving

- Inspect for quality. Outside sheath or skin should be tight and unbroken.
- Reject shriveled, soft, sprouting or moldy bulbs.

## Storing

- Store at 32-36°F/0-2°C, 90-98% relative humidity.
- Maintain adequate air circulation during storage.
- For storage longer than 7 days, reduce humidity to 65-75%.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 51.3880 through 51.3888

# Jicama\*

FRESH

## Grades

No U.S. Grade standards given

## How Packed

10-, and 20-lb. bulk cartons

## In Season

- Import Production
- Available year-round

## Purchasing Tips

- May be served raw or cooked.
- May be substituted for water chestnuts.
- Resembles a turnip in appearance with round, slightly squat shape, light brown skin and ivory flesh.

## Receiving

- Inspect for firm texture and smooth, unblemished skin.
- Reject shriveled or moldy jicama.

## Storing

- Store at 60-65°/16-18°C, 85-95% relative humidity.
- Keep product dry to avoid molding.
- Do not store jicama below 55°F/13°C.

## Standard of Identity Reference

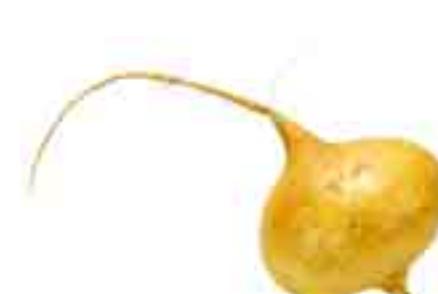
None

## Grade Standard Reference

No grade standard exists.

## Sample Description

JICAMA, FRESH: firm, smooth, unblemished skin, 10-lb carton.



# Lettuce and Lettuce-type Greens

FRESH

## Sizes

### Iceberg:

18, 24, 30 count

## Grades

### Iceberg, Bibb:

U.S. Fancy

U.S. No. 1

U.S. No. 2

### Endive, Escarole, Romaine:

U.S. No. 1

### Kale:

U.S. No. 1

U.S. Commercial

### Spinach:

U.S. Extra No. 1

U.S. No. 1

U.S. Commercial

Unclassified (ungraded)

## Popular Varieties

### Lettuce:

Butterhead: Boston, Bibb, Limestone

Cos: Romaine

Crisphead: Iceberg

Looseleaf: Bunched or garden

### Other Greens:

Chicory

Endive

Escarole

Kale

Spinach: Savoy, Broadleaf

## How Packed

**Iceberg**, not wrapped, 50 lb to 55 lb:

30, 24, 18 counts; cello wrapped,

42 lb to 45 lb: 30, 24, 18 counts

**Bibb**: 10-lb to 20-lb cartons

**Endive and escarole**: 30 lb, 24 count western pack; and 25 lb, 24 count eastern pack

**Romaine**: 40 lb; (24 count) western pack;

22 lb to 24 lb (24 count) eastern pack

**Spinach**: 10-oz packages, 12 per carton

(eastern); 2 1/2-lb packages, 4 per carton

(western); 22 lb loose, varying counts

**Kale**: 25-lb crate, 24 count

## In Season

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

## Purchasing Tips

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

## Receiving

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

## Storing

- Store immediately in tightly covered container in coldest part of refrigerator – 32-36°F/0-2°C, 90-98% relative humidity.
- Store away from ethylene producing fruits (apples, bananas, pears, tomatoes).
- Store uncut and untrimmed; leave outer leaves in place.

# Lettuce and Lettuce-type Greens

FRESH (CONTINUED)

## Preparation Tips

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

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 51.2510 to 51.2512 (lettuce)

Title 7 CFR 51.3295 (romaine)

Title 7 CFR 51.3535 to 51.3537 (endive, escarole, chicory)

Title 7 CFR 51.1730 to 51.1732 (spinach)

Title 7 CFR 51.3930 to 51.3931 (kale)

## Sample Description

LETTUCE, ICEBERG, FRESH: to be packed to U.S. No. 1 Grade standard; well trimmed; 2 to 2 ½ doz heads per carton; 40 lb net minimum case wt; growing location to be provided with price quote.

## Sample Description

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

## Sample Description

SPINACH, FRESH: to be packed to U.S. No. 1 Grade standard; tender Broadleaf; trimmed and washed; eastern 12/10 oz packages or western 4/2 ½ lb packages.



# Leafy Greens

FROZEN

## Forms

Whole leaf  
Sliced leaf  
Cut or chopped  
Pureed

## Grades

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

## Popular Varieties

Beet greens  
Collard  
Dandelion  
Endive  
Kale  
Mustard  
Spinach  
Swiss chard  
Turnip  
Any other "market accepted" leafy greens

## How Packed

Mustard, collard, kale and turnip greens:  
3-lb packages, 12 per case  
Package size varies with variety

## Purchasing Tips

U.S. Grade A is recommended for whole leaves;  
U.S. Grade B is satisfactory for cut or chopped  
greens.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 52.1376

## Sample Description

LEAFY GREENS, FROZEN: mustard; cut or chopped;  
to be packed to U.S. Grade B standard; 12/3 lb.

# Mixed Vegetables

CANNED

## How Packed

#10 cans, 6 per case

## Purchasing Tips

- Large volume purchasers may use USDA's Commercial Item Description (CID) A-A-20120A.  
Summary:  
Vegetables used shall be U.S. Grade A, except corn and peas which may be U.S. Grade B.  
Packing medium shall be clear and free from sediment.  
Additives permitted by U.S. Food and Drug Administration may be used.  
Product may contain small pieces of onion, red and green peppers for garnish, to total 2% or less of drained weight.  
Minimum drained weight 65 oz per can.  
Product to contain seven vegetables in the following percentages of drained weight:  
Carrots, diced,  $\frac{3}{8}$ -inch cube: 33% to 52%  
Potatoes, diced: 17% to 35%  
Lima beans, thin seeded: 1% to 12%  
Peas, sweet: 3% to 12%  
Beans, green, short cut or mixed: 3% to 12%  
Corn, yellow, whole kernel: 4% to 8%  
Celery,  $\frac{1}{2}$ -inch cut: 2% to 9%  
Combined weight of potatoes and carrots not to exceed 72%
- Ingredients and percentages vary by processor.
- CID number A-A-20120A may be used in product description. However, on small orders distributors will offer price on in-stock product.
- To compare brands, examine order of ingredients on product label relative to price of product.
- Prior approval of brands may be necessary to get quality desired.

## Standard of Identity Reference

None

## Grade Standard Reference

None

## Sample Description

MIXED VEGETABLES, CANNED: to be packed to standard of commercial item description A-A-20120A; 6/10.

# Mushrooms\*

FRESH

## Sizes: (Agaricus/White)

Small – up to 1 1/4"  
Medium – 1 1/4" to 1 3/4"  
Large – 1 3/4" and over

## Counts per pound:

Small – approximately 89  
Medium – approximately 43  
Large – approximately 23

## Grades

U.S. No. 1  
U.S. No. 2

Note: Not all mushrooms are graded. Ungraded mushrooms are called "unclassified." Differences between grades are based primarily on external appearance.

## Popular Varieties

Agaricus (White)  
Chanterelle  
Crimini (Italian Brown)  
Enoki  
Morel  
Oyster  
Porcini  
Portabella  
Shitake (Oak, Chinese or Black Forest)  
Woodear



## How Packed

Agaricus/Crimini: 5- and 10-lb. containers  
Enoki: Cases holding 12 to 24 bags  
(3- to 5-oz. each)  
Shitake: 3- and 5-lb. containers  
Portabella: 5-lb. containers  
Oyster: 3-, 4-, and 5-lb. containers

## In Season

Available year-round

## Purchasing Tips

- Agaricus (White) is the most widely available variety.
- May be used raw or cooked.
- Other varieties vary on whether they can be used raw.

## Receiving

- Inspect for fresh, well-shaped appearance, firm texture and free of spots.
- Open veins on certain varieties such as Agaricus indicate a more mature mushroom.
- Reject mushrooms that show signs of deterioration, mold, or that appear slimy.

## Storing

- Store in refrigerator at 32-36°F/0-2°C, 90-98% relative humidity.
- Store in original containers.
- Do not store in plastic bags.
- Keep away from foods with strong odors.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 51.3385 through 51.3398

## Sample Description

MUSHROOMS, FRESH: to be packed to U.S. No. 1 grade, Agaricus, medium, 5-lb. container.

# Okra\*

FRESH

## Grades

U.S. No. 1

Note: Not all okra is graded. Ungraded okra is called “unclassified.”



## How Packed

Bushel baskets, crates, cartons, and hampers of various weights.

## In Season

Available year-round.

## Purchasing Tips

- Pods range in size from 2-7 inches.
- Look for pods with shallow ridges and fuzzy, green exterior.
- Okra is very perishable; use soon after receiving

## Receiving

- Inspect for bruising, pitting, or decay.
- Reject pods with yellow or black discoloration or shriveling.

## Storing

- Store at 45-50°F/7-10°C, 85-95% relative humidity
- Keep okra away from ethylene-producing fruits and ripening rooms.
- Keep handling to a minimum.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 51.3945 through 51.3948

## Sample Description

OKRA, FRESH: to be packed to U.S. No. 1 Grade standard; domestic product to be provided when available; growing location to be provided with price quotes.

# Onions, Dry

FRESH

## Sizes

**Small:** 1-inch to 2 ¼ -inch diameter

**Medium:** 2-inch to 3 ¼ -inch diameter

**Jumbo or Large:** 3-inch diameter and up  
(5% may be smaller than specified diameter;  
10% may be larger)

## Popular Varieties

**Bermuda, Granex, Grano:** Mild flavored, crisp, early varieties

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

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

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

## Grades

**Standards for Bermuda and Creole Type:**

U.S. No. 1

U.S. Combination

U.S. No. 2

Unclassified (ungraded)

## Standards for Other Types:

U.S. No. 1

U.S. Export No. 1

U.S. Commercial

U.S. No. 1 Boilers (smaller than U.S. No. 1, diameter 1-inch to 1 7/8-inch)

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

U.S. No. 2

## How Packed

5, 10, 25-lb and 50-lb bags

40-lb and 50-lb cartons

## In Season

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

# Onions, Dry

FRESH (CONTINUED)

## Purchasing Tips

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

## Receiving

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

## Storing

- Store in dry, cool, well-ventilated area – 60-65°F/16-18°C, 85-95% relative humidity.
- Store away from foods that absorb odors.
- Do not store with potatoes because onions draw water from other foods.
- Storage life for most varieties is several months.
- Vidalia, Walla Walla, and Maui have high sugar and moisture content and should be used quickly.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 51.2830 to 51.2836 and 51.3195 to 51.3198

## Sample Description

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

# Onions, Green

FRESH

## Sizes

- Small:** Less than 1/4-inch diameter
- Medium:** 1/4 -inch to 1-inch diameter
- Large:** 1-inch diameter and up

## Grades

- U.S. No. 1
- U.S. No. 2
- Unclassified (ungraded)

## Popular Varieties

White Lisbon



## How Packed

- 10 to 30 lb cartons with 12, 24, 35, or 48 bunches
- 12 count bags, 4 bags per case

## In Season

Available year-round

## Purchasing Tips

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

## Receiving

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

## Storing

- Store in coldest part of refrigerator – 32-36°F/0-2°C, 90-98% relative humidity.
- Storage life is 7 to 10 days. Mist lightly with water to extend storage life.
- Store away from foods that absorb odors.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 51.1055 to 51.1057

## Sample Description

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

# Peas and Carrots

FROZEN



## Grades

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

## How Packed

2 1/2-lb packages, 12 per case  
4-lb packages, 6 per case  
20 lb bulk

## Purchasing Tips

- Grade standards are based on percentages of each vegetable; size of carrot pieces; color; tenderness after cooking; flavor; absence of defects and blemishes.
- Proportions: Early or sweet type peas not less than 50% by weight; diced carrots not less than 25% by weight. Carrots to be predominantly 1/4- to 3/8-inch cubes.
- U.S. Grade A recommended, appearance affects customer acceptance.
- If the description does not specify pack size, the bid unit should be per lb.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 52.2503

## Sample Description

PEAS AND CARROTS, FROZEN: to be packed to U.S. Grade A standard.

# Peas and Carrots

CANNED

## Carrot Forms

Sliced  
Diced  
Double diced  
Strips

## Grades

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

## How Packed

#10 cans, 6 per case

## Purchasing Tips

- Proportions: Peas not less than 50% of drained weight; carrots not less than 25% of drained weight.
- Minimum drained weight 70 oz per can if carrots sliced or strips, 71 oz if carrots diced or double diced.
- Packing medium: With salt, without salt, and other ingredients.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 52.6203

## Sample Description

PEAS AND CARROTS, CANNED: to be packed to U.S. Grade A standard; carrots to be diced; packing medium to be without salt; 6/10.

# Peas, Field

FROZEN

## Forms

Frozen peas  
Frozen peas with snaps

## Grades

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

## Popular Varieties

Blackeyed  
Cream or White Acre  
Crowder  
Purple Hull

## How Packed

2 1/2 -lb packages, 12 per case  
20 lb bulk

## Purchasing Tips

- Field peas is generic name for different varieties.
- Variety selected should be specified.
- Mixed peas are a combination of two or more varieties.
- If description does not specify pack preference, bid unit should be per lb.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 52.1666

## Sample Description

PEAS, FIELD, BLACKKEYED, FROZEN: with snaps; to be packed to U.S. Grade A standard; 20 lb only.

# Peas, Field

CANNED

## Grades

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

## Popular Varieties

Blackeyed  
Blackeyed with snaps  
Cream  
Crowder  
Purple Hull

## How Packed

#10 cans, 6 per case

## Purchasing Tips

- Characteristics determining grade are tenderness and maturity (called character). U.S. Grade A are tender and in a fairly early stage of maturity; U.S. Grade C are fairly tender but may be mealy.
- Minimum drained weight is 72 oz per can.

## Standard of Identity Reference

Title 21 CFR 155.200

## Grade Standard Reference

Title 7 CFR 52.1642

## Sample Description

PEAS, FIELD, BLACKKEYED, CANNED: with snaps; to be packed to U.S. Grade A standard; 6/10.

# Peas, Green

FROZEN

## Sizes

#1 (smallest) through  
#7 (largest)  
Not sized



## Grades

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

## Popular Varieties

- Smooth skin: Name can be used with terms "early," "June" or "early June."
- Sweet green wrinkled (Telephone is best freezing variety).

## How Packed

2-lb packages, 12 per case  
2 1/2-lb packages, 12 per case  
5-lb packages, 6 per case  
20 lb bulk

## Purchasing Tips

- Grade standards do not specify sizes; however, some packers offer sized product.
- Smaller sizes are more expensive.
- If the description does not specify pack size, the bid unit should be per lb.

## Standard of Identity Reference

Title 21 CFR 158.170

## Grade Standard Reference

Title 7 CFR 52.3512

## Sample Description

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

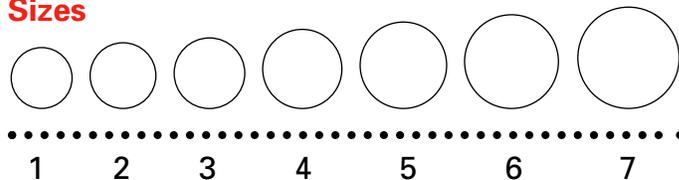
## Sample Description

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

# Peas, Green

CANNED

## Sizes



#1 (smallest) through #7 (largest)

## Grades

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

## Popular Varieties

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

## How Packed

#10 cans, 6 per case

## Purchasing Tips

- Minimum drained weight usually 70 oz to 72 oz.
- Although packers often use U.S. grade standards, most product packed is not U.S. graded. To specify a grade, a typical description would read "Packed to U.S. Grade (specify) standard." Defects in green peas are visible; therefore, Grade A is recommended.
- The smaller the size, the higher the cost. Lowest cost product is a mixture of sizes or one of the larger sizes. Specifying a size increases the cost but may improve customer acceptance.
- The term "petit pois" can be used only when 80% or more are size #1.

## Standard of Identity Reference

Title 21 CFR 155.170

## Grade Standard Reference

Title 7 CFR 52.228

## Sample Description

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

# Peas, Snap/Snow\*

FRESH

## Grades

U.S. No.1  
U.S. Fancy

Differences between grades are based primarily on external appearance.

Note: Not all peas are graded. Ungraded peas are called "unclassified."

## Popular Varieties

**Snow** – flat green pods with small immature peas inside.

**Green** – Large, bright green pods that bulge away from round, mature peas inside.

**Snap** – Similar to but slightly smaller than green peas.

## How Packed

30-lb. crates, bushel crates, and 1 1/9-bushel crates  
10-lb. cartons

## In Season

Available year-round

## Purchasing Tips

- Snow and snap peas may be eaten fresh or cooked; green peas must be cooked.
- Look for firm pods and good green coloring.

## Receiving

- Inspect for green peas with well-filled pods with large round peas inside
- All varieties should have good green coloring with a soft, velvety touch.

## Storing

- Refrigerate at 32-36°F/0-2°C, 90-98% relative humidity
- Keep peas away from ethylene-producing fruits and ripening rooms.
- Peas may shrivel or wilt if stored in an area with low humidity.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 51.1375 through 51.1387

## Sample Description

PEAS, SNAP/SNOW, FRESH: to be packed to U.S. No. 1 Grade standard, 10-lb. carton.



# Peppers, Bell

FRESH

## Sizes

Small  
Medium  
Large  
Extra large/Jumbo

## Grades

**U.S. Fancy:** Minimum diameter 3-inch,  
minimum length 3 1/2-inch

**U.S. No. 1:** Minimum diameter 2 1/2-inch,  
minimum length 2 1/2-inch

**U.S. No. 2:** No size requirement

## Popular Varieties

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

## How Packed

15 to 35 lb bushel cartons or crates

## In Season

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

## Purchasing Tips

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

## Receiving

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

## Storing

- Store in coolest part of storeroom or warmest part of refrigerator. Risk of chill damage if stored at a temperature that is too cold – 45-50°F/7-10°C, 85-95% relative humidity.
- Typical shelf life is 8 to 10 days.
- Store away from ethylene producing fruits such as apples, bananas, pears.
- Store away from foods that absorb odors.

## Preparation Tips

Wash quickly before serving; do not soak.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 51.3270 to 51.3273

## Sample Description

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



# Potatoes, White and Red

FRESH

## Grades

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

## Popular Varieties

**Long white:** White Rose

**Round red:** Norland, Red Pontiac, and Red McClure

**Round white:** Katahdin, Superior, Norchip, Sebago, Ontario, and Crystal

**Russet:** Norgold, Burbank, Centennial, Bel Rus, and Atlantic

## How Packed

Applies to round whites and reds only:

100-lb bag

50-lb bag

5-lb, 10-lb, and 20-lb bags

## In Season

Available year-round

## Purchasing Tips

- Russet and long white variety are sized by count.
- Round white and red variety vary in size from 1 1/2 -inch to 3 3/4 -inch diameter, based on grade.
- Round white and red variety are generally not available by size.

## Receiving

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

## Storing

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

## Standard of Identity Reference

None

## Grade Standard Reference

7 CFR 51.1540 to 51.1544

## Sample Description

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

## Sample Description

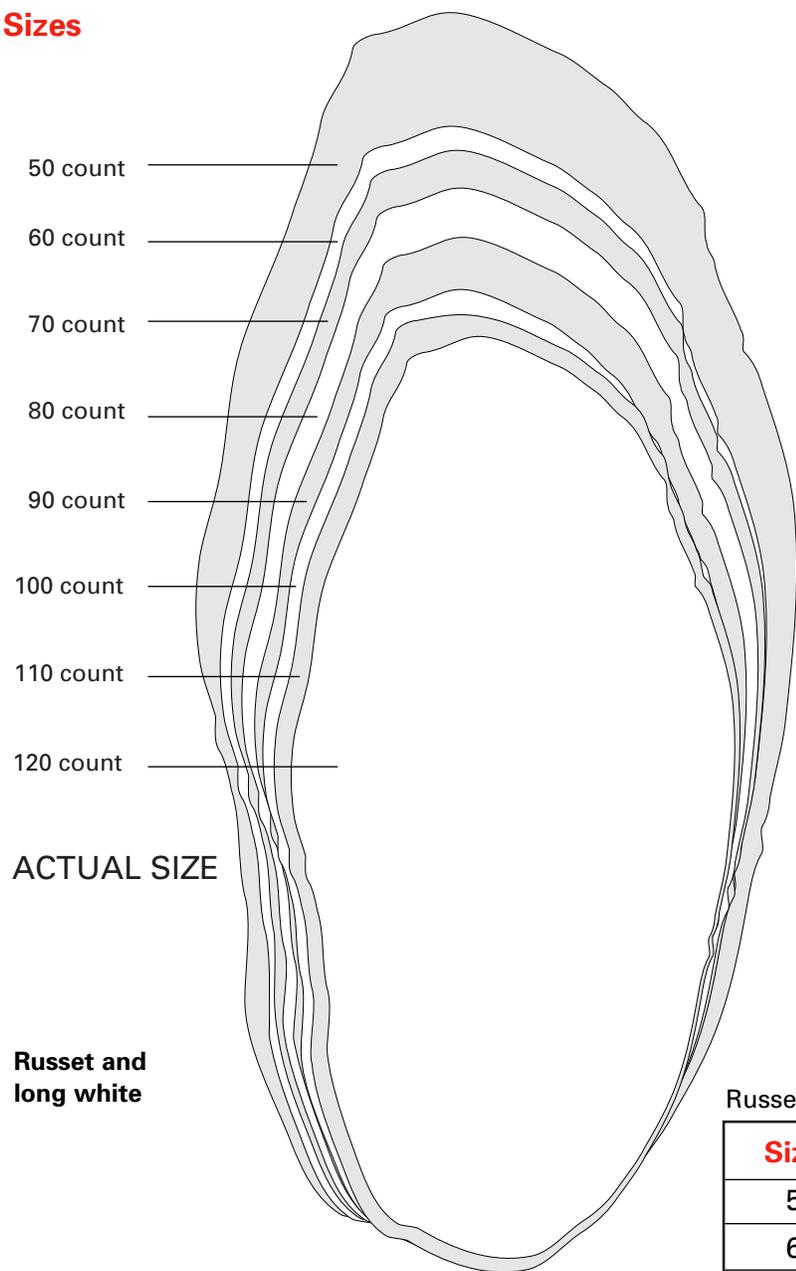
POTATOES, RED, FRESH: to be packed to U.S. No. 1 Grade standard; Red Round; 1/50 lb only.



# Potatoes, White and Red

FRESH (CONTINUED)

## Sizes



ACTUAL SIZE

**Russet and long white**

Russett and long white

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

From Washington State Potato Commission

# Potatoes, French Fried

FROZEN



## Forms

### General cuts

- Crinkle cut
- Straight cut

### Strips

- Shoestring

### Diced

### Rissole

- Nearly whole or large cuts

### Other

## Sizes

General cut, cross-section widths (inches):

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

Shoestring and thin strips, cross-section

widths (inches):  $\frac{3}{16} \times \frac{3}{16}$ ,  $\frac{1}{4} \times \frac{1}{4}$ ,  $\frac{5}{16} \times \frac{5}{16}$ ,  
 $\frac{1}{4} \times \frac{3}{8}$ ,  $\frac{1}{4} \times \frac{5}{8}$

## Length

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

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

Medium: 50% are 2 inch or longer.

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

Line flow: Cut strips with no length designation.

## Grades

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

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

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

## Popular Varieties

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

**Long white:** Russet Burbank

**Round to oblong white:** Katahdin

## How Packed

5-lb packages, 6 per case

4-lb packages, 6 per case

4 1/2 -lb packages, 6 per case

6-lb packages, 6 per case

30 lb bulk

## Purchasing Tips

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

	Top grade solids	Good grade solids
Shoestring, 1/4 inch	34% to 38%	30% to 34%
Crinkle cut, 3/8 to 1/2 inch	30% to 34%	26% to 31%
Straight cut, 3/8 to 1/2 inch	30% to 34%	26% to 30%
Steak (thick)	29% to 33%	26% to 28%

# Potatoes, French Fried

FROZEN (CONTINUED)

- Cooking reduces moisture, raising solids. Above products could be up to 43% solids after cooking; that is, as served.
- Specify solid content in product description. Thin cuts require higher solid percentages than steak cuts or thick cuts. Verification of solids requires lab analysis; allow 2% variation.
- Processor terms may vary from standard; e.g., processor's "slim" cut is smaller than regular but larger than shoestring. Strip cut is traditional form.
- Steak cut is processor's term for cuts with a cross section width of  $\frac{3}{8} \times \frac{3}{4}$  inch or larger.
- Most packers use their own grades, which usually parallel U.S. grade and length standards.
- French fries are available with seasoned coating or with a clear coating. The clear coating is potato starch. Potato starch improves holding time.
- Packing materials include poly-lined paper bags (pillo pak), cardboard cartons with or without overwrap, or poly-lined bulk pack.
- Pre-approving brands is the simplest way to assure quality and characteristics desired every time.
- Oven fries are processed differently and must be designated in description. Crinkle cuts are better for oven preparation than straight cuts. Length standards do not apply to oven fries.

## Receiving

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

## Storing

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

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 52.2395

## Sample Description

POTATOES, FRENCH FRIES, FROZEN: oven-ready; to be packed to U.S. Grade A standard; crinkle cut;  $\frac{1}{2} \times \frac{1}{2}$  inch; 30% to 34% solids; 6/5 lb. Approved brands: ABC Foods A103, DEF FoodsX502, PotsR29, TooP32.

# Potatoes, Specialty, Formed

FROZEN

## Sizes

Vary with form and manufacturer

## Grades

No grade standards

## How Packed

5-lb packages, 6 per case

30 lb bulk

24 lb bulk

Some forms sold by count

## Purchasing Tips

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

## Receiving

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

## Storing

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

## Standard of Identity Reference

None

## Grade Standard Reference

None

## Sample Description

POTATOES, SPECIALTY FORMED, FROZEN: oven-ready; to be cylinder (log) shaped; fortified with vitamin C; 45 to 55 per lb; 6/5 lb only; approved brands: ABC Foods1102, Pots5201, Hoods211.

## Sample Description

POTATOES, SPECIALTY FORMED, FROZEN: oven-ready; to be triangular shaped; 1 oz size; fortified with vitamin C; bulk pack only; approved brands: ABC555; DEF111; XYZ101.

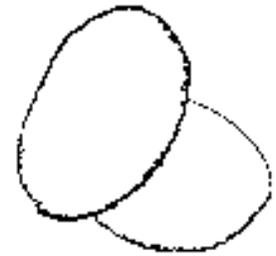
## Sample Description

POTATOES, SPECIALTY FORMED, FROZEN: oven-ready; to be flat rounds, 59 to 64 per lb; approved brands: ABC1010; DEF2020; XYZ103.

## Forms



Cylinder (log)



Flat Oval



Flat Round



Triangle or Wedge



Waffle

# Potatoes, Whole White

FROZEN

## Forms

Whole baked  
Stuffed

## Sizes

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

## How Packed

By number in container:  
50 count weighs 10 oz  
60 count weighs 8 oz  
73 count weighs 7 oz  
78 count weighs 6 oz  
96 count weighs 5 oz  
20 count weighs 4 oz  
90 count weighs 2 1/2 oz

## Purchasing Tips

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

## Standard of Identity Reference

None

## Grade Standard Reference

None

## Sample Description

POTATOES, WHOLE WHITE, FROZEN: baked; plain flavor; 4 oz size; 120 count.



# Potatoes, Sweet

FRESH

## Grades

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

## Popular Varieties

Beauregard  
Garnet  
Hernandez  
Jewel

## How Packed

10-, 20- and 40-lb cartons

## In Season

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

## Purchasing Tips

- True yams are rare in the United States. Yam is a root, sweet potato a tuber; yam flesh is white, sweet potato is orange.
- Grade difference primarily size. U.S. No. 1 is 3- to 9-inch long, 1<sup>3</sup>/<sub>4</sub>- to 3<sup>1</sup>/<sub>4</sub>-inch diameter; larger potatoes may be U.S. No. 2.
- If description does not specify pack size, bid unit should be per lb.

## Receiving

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

## Storing

Store in cool, dark place at room temperature – 60-65°F.

## Standard of Identity Reference

None

## Grade Standard Reference

7 CFR 51.1600 to 51.1603

## Sample Description

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



# Radishes

FRESH

## Grades

U.S. No. 1  
U.S. Commercial



## Popular Varieties

**Red globe:** Round, bright red exterior and crisp white interior. This is the most popular variety.

**White:** Round, white exterior and interior

## How Packed

6-oz, 8-oz, 1-lb and 5-lb bags per carton  
15-35-lb bulk carton  
25-lb to 40-lb bulk bags  
10-lb bulk packages

## In Season

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

## Receiving

- Inspect for pithiness. Should be firm, bright color, with crisp, white flesh.
- Reject radishes with external damage or with dry, wilted or spongy appearance.



## Storing

- Store radishes with tops iced.
- Refrigerate topped radishes in coldest part of refrigerator – 32-36°F/0-2°C, 90-98% relative humidity.

## Standard of Identity Reference

None



## Grade Standard Reference

Title 7 CFR 51.2397 to 51.2398

## Sample Description

RADISHES, FRESH: to be packed to U.S. No. 1 Grade standard; Red globe; 14/1 lb.

# Salad Mix

FRESH CUT



## How Packed

20-lb cartons with 1-, 2-, 3- and 5-lb bags  
3lb. cartons of bulk product

## In Season

Available year-round

## Varieties

**European-style mixes** - Various combinations of chopped iceberg, romaine, endive, escarole, radicchio, butter, and leaf lettuce.

**Iceberg lettuce mixes** - Chopped iceberg lettuce combined with shredded carrots and red cabbage. Other salad mixes may include a combination of iceberg lettuce, romaine, shredded carrots, and shredded red cabbage.

**Mesclun mixes** - Combination of a variety of specialty/baby lettuces and greens such as red or green oak leaf, red or green leaf, red or green romaine, little gem, lollo rossa, tango, mache, frisee, mizuna, and radicchio.

## Purchasing Tips

- Shredded lettuce may be cut in various sizes, from 1/16-inch to 1/4-inch.
- Specify packaging material with gas permeability rate that assures at least 2% oxygen exchange.
- Prices of pre-cut produce generally are more stable than comparable fresh produce.

# Salad Mix

FRESH CUT (CONTINUED)

- Description should require sulfite-free product. Sulfite-treated fresh fruits and vegetables for raw consumption are considered adulterated under Section 402(a)(2)(c) of the U.S. Food, Drug and Cosmetic Act.

## Receiving

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

## Storing

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

## Standard of Identity Reference

None

## Grade Standard Reference

None

## Sample Description

SALAD MIX, FRESH CUT: product to be made with shredded iceberg lettuce, carrots, and cabbage; shredded lettuce uniformly cut  $\frac{1}{8}$  to  $\frac{1}{4}$  inch widths; sulfite-free; packaged in gas permeable package; code dated; 4/5 lb.

# Spinach

FRESH CUT

## How Packed

- 10-oz bags,  
12 per case
- 2 1/2-lb bags,  
4 per case



## In Season

Available year-round

## Purchasing Tips

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

## Receiving

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

## Storing

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

## Standard of Identity Reference

None

## Grade Standard Reference

None

## Sample Description

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

# Squash, Hard-Shell (Winter)\*

WINTER

## Grades:

U.S. No. 1  
U.S. No. 2

Difference between grades are based primarily on external appearance.



## Popular Varieties

Acorn – Acorn-shaped with deep furrows.

Banana – Large, cylindrical-shaped squash with pointed ends.

Buttercup – Flat, round squash with turban-shaped top.

Butternut – Large squash with an elongated, bell shape.

Delicata – Cylindrical squash with longitudinal grooves, delicata is sweet and buttery.

Golden Nugget Squash – Small, round, hard-shelled squash with an orange colored shell that has ridges.

Hubbard – Large round squash with tapered ends.

Kaboucha – Kaboucha are generally dark green with paler uneven stripes.

Spaghetti – Large, oblong-shaped squash with yellow, semi-hard rind.

Turban – Vivid orange rind striped with cream, green, or white, and a turban shape distinguishes these squashes.

## How Packed

35- to 50-lb. bushel containers, cartons, and crates  
20-lb. and 25-lb. bulk boxes  
Bulk bins

## In Season

Available year-round

## Receiving

- Inspect for quality. Squash should be heavy, with hard rind, dull color typical of variety.
- Reject lightweight, shiny, or soft squash.

## Storing

- Store at 60-65°F/16-18°C, 85-95% relative humidity.
- Keep away from ethylene producing fruits and ripening rooms
- Ensure space is well ventilated

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 51.4030 through 51.4035

## Sample Description

SQUASH, WINTER ACORN, FRESH: to be packed to U.S. No. 1 Grade standard, 20-lb. box



# Squash, Soft Shell (Summer)\*

(SUMMER)



## Sizes:

### Crookneck/Straightneck/Zucchini

Small  
Medium  
Large

### Pattypan:

Small  
Medium  
Large  
Jumbo

## Grades:

U.S. No. 1  
U.S. No. 2

Note: not all soft-shell squash is graded. Ungraded soft-shell squash is called "unclassified."

Differences between grades are based primarily on external appearance.

## Popular Varieties

Crookneck – Cylindrical shape with bulb end, creamy yellow rind, white flesh and seeds.

Opo squash – A long, thin, light green soft-shell squash that originates from tropical Southeast Asia.

Pattypan – Round, squat shape with scalloped edges.

Scallopini – A cross between pattypan and zucchini, it is shaped like a top with emerald green skin.

Straightneck – Cylindrical shape, creamy yellow rind, white flesh and seeds.

Zucchini – Cylindrical shape, dark green shiny rind with some light speckling, white flesh, and seeds.

## How Packed

10- to 42-lb bushel containers, crates, and lugs.

## In Season

Available year-round

## Receiving

- Inspect for quality. Summer squash should be firm with shiny, tender rinds, color typical of variety and free of injury.
- Reject pitted, dull, or spotted squash.

## Storing

- Store at 45-50°F/7-10°C, 85-95% relative humidity
- Store in a well-ventilated area
- Keep away from ethylene producing fruits and ripening rooms.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 51.4050 through 51.4062

## Sample Description

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

# Succotash

CANNED

## Forms

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

## Grades

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

## How Packed

#10 cans, 6 per case

## Purchasing Tips

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

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 52.6002

## Sample Description

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

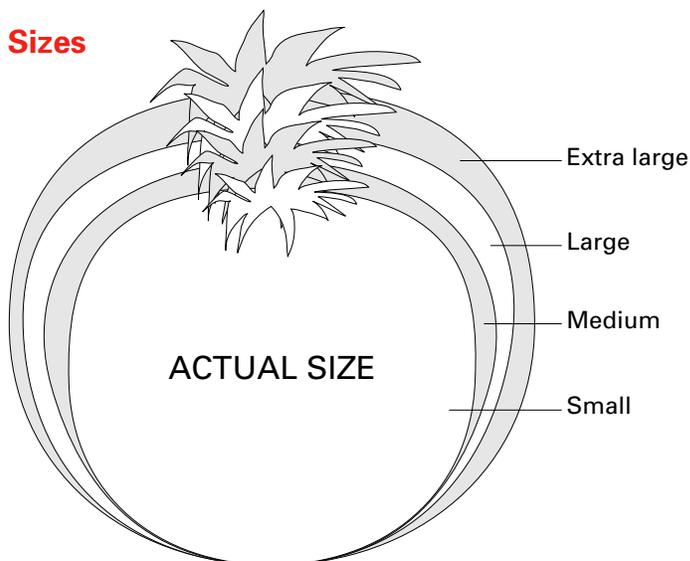
## Sample Description

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

# Tomatoes

FRESH

## Sizes



## Grades

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

## Popular Varieties

### Florida

Agriset  
Bonita  
Solar Set  
Sunny

### California

Merced  
Olympic Sunbrite  
Shady Lady  
Sunbolt

## Types (not varieties)

**Cherry:** Small, round; for salad and garnish

**Round:** Available in different sizes; an all-purpose tomato

**Roma:** oblong shaped; an all-purpose tomato

## How Packed

**Round:** 25 lb bulk

18-lb to 20-lb flat or carton (2 layered)

30-lb flat or carton (3 layered)

**Cherry:** 12 one pint baskets per flat

**Roma:** 25-lb bulk containers

## In Season

Available year-round

## Standard of Identity Reference

None

# Tomatoes

FRESH (CONTINUED)

## Grade Standard Reference

Title 7 CFR 51.1855 to 51.1858

## Purchasing Tips

- Tomatoes that are not USDA graded may use old sizing standard, shown in following comparison:

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

\*Refers to number of rows in a tray and number of tomatoes in the row.

- When ordering by old size, specify weight of flat, 20 to 21 lb. If flat is USDA inspected/graded, tomato size will be stamped on carton. Florida does not ship small tomatoes.
- Tomatoes may be ordered by stage of ripeness desired:

**Stage 1, green:** Surface completely green

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

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

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

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

**Stage 6, red:** More than 90% of surface is red

- "Vine ripe" tomatoes are picked at Stages 2, 3, and 4.

- Tomatoes have best flavor when fully ripe.

## Receiving

Inspect for bright shiny skin in all stages of ripeness, firm flesh, size and color as ordered.

## Storing

- Store at room temperature away from sunlight and in area with good air circulation.
- Use ripe tomatoes within 3 days.
- Store unripe tomatoes away from sunlight. Light pink tomatoes (Stage 4) ripen in 3 to 5 days.
- Store tomatoes stem side up.
- Handle carefully to avoid bruising.
- Authorities differ on refrigeration. Some say refrigeration causes loss of flavor; others say refrigerate when ripe.

## Sample Description

TOMATOES, FRESH: to be packed to U.S. No. 1 Grade standard; ripeness stage 5; large or 6 x 6; 18 to 20 lb.



Green



Breaker



Turning



Pink



Light Red



Red

Photos courtesy of Florida Tomato Committee (not for Reprint)

# Tomatoes

CANNED



## Forms

Whole  
Sliced  
Wedged  
Diced  
Crushed  
Stewed

## Grades

U.S. Grade A or U.S. Fancy  
U.S. Grade B or U.S. Extra Standard  
U.S. Grade C or U.S. Standard  
Substandard  
(Do not apply to crushed or stewed)

## How Packed

#10 cans, 6 per case

## Purchasing Tips

- Tomatoes are packed as regular pack (packing medium is tomato juice), tomato puree, and tomato paste. Regular pack may be whole, sliced, or wedged.
- Minimum drained weight for all forms of U.S. Grade A and U.S. Grade B is 63.5 oz per can; for Grade C, 54.7 oz per can.
- Whole tomatoes may be solid pack (no added liquid).
- Tomatoes in all forms may be canned with or without peel.
- Grade B is recommended when appearance is not important; that is, when tomatoes are served in mixed dishes such as spaghetti.
- Diced tomatoes save labor and usually are less expensive than whole pack; may be packed in juice or puree.
- Crushed and stewed tomatoes have no standard of identity or grade standard; each product varies with the processor. Recommendations: Tomato soluble solids (TSS) 12% or greater; color, flavor, and odor equivalent to U.S. Grade A for canned tomato puree.

## Standard of Identity Reference:

Title 21 CFR 155.190

## Grade Standard Reference:

Title 7 CFR 52.5168

## Sample Description

TOMATOES, CANNED, DICED: peeled; to be packed to U.S. Grade B standard; 6/10.

## Sample Description

TOMATOES, CANNED, CRUSHED: peeled; TSS 12% or greater; color, flavor, odor to be equivalent to U.S. Grade A for tomato puree; 6/10.

# Turnip Greens with Turnips

FROZEN

## Grades

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

## How Packed

3-lb packages, 12 per case

## Purchasing Tips

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

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



## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 52.3735

## Sample Description

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

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

# Vegetable Blends

FROZEN

## Grades

No U.S. Grades

## How Packed

Size of pack varies with blend and packer.

## Purchasing Tips

- No grade standards; each blend will vary in kind, percentage, and cut of vegetables used. Read labels for ingredients and predominance of each.
- Popular blends listed usually contain ingredients shown:

**California blend:** Cut broccoli, cauliflower florets, crinkle cut carrots

**Normandy blend:** Broccoli spears, crinkle cut carrots, cauliflower florets

**Italian blend, also called 5 blend:**

Zucchini squash, sliced carrots, cauliflower, Italian green beans, baby carrots.

**Midwest blend:** Carrots, cut green beans, whole kernel corn

**Oriental blend:** 40% French cut green beans, 35% cut broccoli, 20% onions, 5% sliced mushrooms.

**Scandinavian blend, also called 5 blend:**

Peas, sliced zucchini squash, julienne carrots, cut green beans, chopped onion.

**Stew vegetables:** Potatoes, carrots, celery, onion.

**Stir fry blend:** Broccoli spears, julienne green beans, sugar snap peas, celery, red peppers, water chestnuts, onion slices. (Some packers include only mushrooms, water chestnuts, and sweet red peppers.)

- To get the blend desired may require prior brand approval.



## Standard of Identity Reference

None

## Grade Standard Reference

None

## Sample Description

VEGETABLE BLEND, FROZEN: California; mixture to contain cut broccoli, cauliflower florets, crinkle cut carrots; predominance to be order listed; 12/2 lb only.