United States Department of Agriculture

Marketing and Regulatory Programs

Agricultural Marketing Service

Specialty Crops Program

Commodity Specification for Tree Nuts

January 2026

Commodity Specification for Tree Nuts
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GENERAL

All products purchased by the U.S. Department of Agriculture (USDA) must meet the requirements of the Solicitation/Invitation for Bid, the Agricultural Marketing Service (AMS) Master Solicitation for Commodity Procurement (MSCP-D), and this Commodity Specification. Any deviations from these requirements must be approved by the Contracting Officer, in writing.

U.S. Standards

Tree Nuts produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Nuts (shelled or in shell as appropriate) effective on the date of the Solicitation/Invitation for Bid (IFB). The U.S. Standards are published separately and are incorporated herein and made a part of this Commodity Specification.

Exceptions to U.S. Standards

Exceptions to the U.S. Standards for USDA Tree Nut purchases are found in the Individual Commodity Specifications' section of this document. Additional exceptions may be specified in the applicable Solicitation/IFB. Any exceptions contained in the applicable Solicitation/IFB shall have precedence over the requirements contained herein, for that Solicitation/IFB only.

Product Origin

The MSCP-D states that all fruit, vegetable, and nut commodities purchased for the USDA Commodity Procurement Program must be domestic product of the United States. Contractors must meet the U.S. origin requirements in accordance with the latest version of the MSCP-D, found here: https://www.ams.usda.gov/selling-food/solicitations.

- **Self-certifications by contractors and subcontractors will not be accepted.**
- **Failure to observe this requirement may lead to suspension or debarment, purchase order termination, and penalties at Title 18, Section 1001 of the U.S. Code concerning falsification of information.**

Verification of domestic origin is required for every purchase order awarded for each commodity provided for the USDA Purchase Program. Options available to Vendors/Contractors for ensuring compliance are outlined below.

Domestic Origin Verification (DOV) Program

The DOV program is an annual audit-based program to verify contractors and their subcontractors, suppliers, or processors procedures for ensuring that fruits, vegetables, and nuts sold to the USDA Purchase Program are of 100% U.S. origin. For DOV approved participants the domestic origin verification requirements will be met for all USDA

contracts for products/commodities included on the DOV certification. For additional information regarding this option, see the DOV website at https://www.ams.usda.gov/services/auditing/dov.

Domestic Origin Trace-Back (DOT)

The DOT option requires contractors to provide all records confirming 100% domestic origin from the destination to the origin orchard/field/vineyard/farm/etc., including all steps in the process, for each contract, product/commodity and purchase order. Records must be available for review in accordance with FAR 52.214-26. AMS will examine documentation for as many codes, loads, etc. as is necessary to verify compliance. For additional information regarding these requirements, please contact the Specialty Crops Inspection (SCI) Division at SCIinspectionoperations@usda.gov.

Packing Season

All tree nuts must be from the current packing season/crop year, unless otherwise specified in the applicable Solicitation/IFB.

Shipping and Storage Temperature

All measures should be taken to ensure products are held, tendered, transported, and stored to maintain quality. The packaged tree nuts must be stored either under refrigeration or in a cool dry place (between 50-70 degrees Fahrenheit[F]) and shipped at an air temperature not to exceed 70 degrees F. Under temporary conditions, such as what may occur at the time of loading or unloading, the air temperature of the conveyance may exceed 70 degrees F; however, any lot conveyance exceeding an air temperature of 90 degrees F at the time of loading and/or receipt at final destination may be rejected.

Sodium Content

Sodium testing is required for any tree nuts with a sodium limit stated in the individual commodity specification and/or Solicitation/IFB.

a. For initial implementation, new vendors, or vendors who have not been awarded a contract in the last 12 months:

1. SCI will select one lot per purchase order, per location (where applicable) for sodium testing and verification. The lot selected for testing will be at SCI's discretion. SCI will submit one composite sample to the USDA, AMS National Science Laboratory (NSL) for testing (using AOAC 985.35 method). NSL will perform this test to ensure that the product is in compliance with the sodium requirements.

2. If the NSL sodium testing results are acceptable, then the facility will be deemed as compliant and for all subsequent lots produced, the sodium

testing and acceptance will be based on the vendors' results and evidenced by their self- or third-party testing results showing acceptability.

3. The vendor will provide their self or third-party sodium testing results to the SCI Inspector for each lot produced.

4. SCI may reinstate regular or modified NSL composite sampling and testing of vendors lots if lots fail to meet the sodium criteria.

b. For a currently producing vendor and vendors who have been awarded a contract in the last 12 months, and with no previous sodium failures:

1. NSL testing is not required.

2. The vendor will be fully responsible for self or third-party testing and will provide their sodium testing results to the SCI Inspector for each lot produced.

3. SCI may reinstate regular or modified NSL composite sampling and testing of vendors' lots if any lots fail to meet the sodium criteria.

LABELS AND PACKAGING

Primary Containers (Packages and Labeling)

Vendors have the option to use commercial labeling and packaging which meets all applicable Food and Drug Administration (FDA) requirements and contains a code which allows traceability of the product in the event of a recall, or they may use non-commercial packaging and labeling as specified in the Master Solicitation (MSCP-D).

The processors' own commercially acceptable "brand" labels may be used on all Solicitations/IFBs. Distributor's "brand" labels are not acceptable.
All products must be packed in new, commercially acceptable primary containers (packages). Tree Nuts must be packed only in the container size and type specified in the applicable Solicitation/IFB. The primary package must be suitably code marked so that the product can be identified with related inspection certificates.

Product packed in bags must be effectively heat sealed.

For packages **3 pounds or less**, labels must also meet the following formatting criteria:

- Must include, at a minimum, Two (2) colors, in addition to black and/or white.
- Must incorporate a graphic (photo or illustration) depicting the product/contents on the principal display panel if the packages are not clear or contain an adequate viewing window.

- Suitably code marked to allow traceability of the product in the event of a recall and, so that the product can be identified with related inspection certificates.

Secondary Containers (case) for Commercial Labels

Primary containers must be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe storage and transportation to destinations.

Case flaps, gaps, and other openings may not exceed 1 inch and must be fully sealed with tape. The tape used must be clear and of commercially acceptable width and strength. The tape must extend at least two inches down the sides or ends.

Mixing and matching of commercial and non-commercial labeling methods will not be acceptable.

Two or more different commercial labels will not be acceptable within a shipping unit (truck load).

Secondary Containers (case) for Non-Commercial Labels

Primary packages with non-commercial labels must be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe transportation to destinations.

Case flaps, gaps and other openings may not exceed 1 inch and must be fully sealed with tape. The tape used must be clear and of commercially acceptable width and strength. The tape must extend at least two inches down the sides or ends.

Cases must be marked in such a manner that they contain all the required symbols, statements and information contained in Exhibits 1, 2 or 3 as applicable.

Use of USDA Symbol is optional.

Cases may be marked by printing, stamping, stenciling or by preprinted, self-adhesive stickers. Self- adhesive stickers must be affixed to the case in such a manner that they cannot be removed intact.

Exact arrangement and adherence to font size is not required. The case markings must be clearly marked, easily read, and substantially the same as specified in Exhibit 1, 2 or 3 as applicable.

Exhibit 3 shows an alternative placard that may be applied to a non-commercial, new, corrugated fiberboard case acceptable by common or other carriers for safe transportation to destinations. This placard must be affixed to the case in such a manner that it cannot be removed intact. Cases must have the recycling statement shown in Exhibit 5, “Please Recycle” Symbol and Statement or Exhibit 6, “Corrugated Recycles” Symbol and Statement.

UNIVERSAL PRODUCT CODES (UPC)

Contractor UPCs are acceptable for primary containers with commercial labels and/or secondary fiberboard cases enclosing commercially labeled product. UPCs are not required for commercial labeling with tray pack shipping containers.

Products with alternative, non-commercial labels must use the UPCs listed in Exhibit 4 on the primary and secondary containers.

PALLETIZATION REQUIREMENTS

Pallets

Products must be on 48 X 40-inch, non-reversible, flush stringer, and four-way entry pallets. New pallets must be good quality wood. Used pallets must be No.1 hardwood or its equivalent in new softwood. **Broken or damaged pallets are unacceptable; however, broken or damaged pallets may be repaired with No.1 hardwood or its equivalent in new softwood**. If pallet exchange is desired, the contractor shall arrange for pallet exchange with consignees. USDA is in no way responsible for arrangement of pallet exchange.

Unitization

Each delivery unit of Tree Nuts must be unitized. Shipping cases must be stacked and secured from top to bottom, so that each container and layer of containers becomes an integral part of the pallet. Either stretch wrapping with plastic film or "lock 'n pop" is acceptable. The palletized product must be loaded in the conveyance in such a way that will prevent shifting and damage to the containers of product.

INDIVIDUAL COMMODITY SPECIFICATIONS

All Tree Nuts must be so treated as to achieve a 4-log reduction of Salmonella bacteria by at least one of the following means: Propylene Oxide (PPO), steam treatment, or heat treatment, such as roasting, drying, pasteurization, or other validated methods. Treatments must occur as near as possible but <u>not exceed 45 calendar days prior</u> to final packaging. Verification that such treatment has been performed must be provided to the SCI Federal or Federal-State inspector.

Shelled Almonds

1. Grade: U.S. No. 1 or better as specified in the U.S. Standards for Grades of Shelled Almonds with the following exceptions:

    a. Mission type must meet all the requirements of U.S. No. 1 grade with an additional 10 percent chip and scratch allowance (20% total).

2. Styles:

a. Whole Natural (Pasteurized)

b. Whole Roasted

NOTE: Natural and Roasted styles may not be intermingled within a truckload.

3. Types (Classification): Nonpareil, California, or Mission

4. Size: Whole style: The following count ranges per ounce are permissible: 18/20, 20/22, 23/25, 25/27, 27/30, 30/32, 32/34, 34/36, 36/40, 34/40, 40/50.

a. When a range in count is specified, the whole kernels shall be fairly uniform in size, and the average count per ounce shall be within the range specified. Doubles and broken kernels shall not be used in determining counts.

b. Sizes designations may not be intermingled within a truckload.

5. Aflatoxin, Analytical, and Microbiological Requirements and Methods

All samples must meet the following requirements:

Analysis	Requirement	Method
Aflatoxins	<15 ppb	AOAC 991.31 or equivalent
Moisture	Roasted - ≤ 4.0% Natural (Pasteurized) - ≤ 6.5%	AOAC 925.40 or equivalent method
Free Fatty Acids (FFA as oleic)	≤ 1.50%	AOAC 940.28 or equivalent method
Peroxide value (PV)	≤ 5.0 meq peroxide/kg oil	AOAC 965.33 or equivalent method
Aerobic Plate Count	< 10,000 CFU/g	AOAC 996.23, 990.12, or equivalent
Salmonella spp. (375g)	Negative	BAM Ch 5; AOAC 2013.09 or equivalent
Listeria spp.(375g)	Negative	AOAC 2016.08, 2013.10 or equivalent
Staphylococcus aureus	< 10 CFU/g or less than 3/g using MPN technique	BAM Ch 12; AOAC 2003.07 or equivalent
Escherichia coli	Negative	BAM Ch 4; AOAC 991.14 or equivalent
Yeast & Mold	< 1,000 CFU/g	BAM Ch 18; Pour Plate, AOAC 997.02, 2014.05, or equivalent

6. Roasted can be nitrogen flushed or vacuum packed.

7. Pack Size: 12/2 lb. bags.

8. Truckload case count: 1,540 per truckload.

Filbert (Hazelnut) Kernels

1. Grade: Oregon No. 1, as specified in the Oregon Grade Standards Hazelnut (Filbert) Kernels.

2. Styles:

a. Natural (Pasteurized).

b. Roasted.

NOTE: Natural and Roasted styles may not be intermingled within a truckload.

3. Size: Minimum diameter 10mm, maximum diameter 17mm.

4. Texture: Smooth to touch with soft flaky skin and meats are firm and crunchy.

5. Flavor: Clean, typical of hazelnuts. No musty, rancid, bitter, or other off flavors or odors.

6. Aflatoxin, Analytical, and Microbiological Requirements and Methods

All samples must meet the following requirements:

Analysis	Requirement	Method
Aflatoxins	<15 ppb	AOAC 991.31 or equivalent
Moisture	Roasted - ≤ 4% Natural (Pasteurized) - ≤ 6%	AOAC 925.40 or equivalent method
Free Fatty Acids (FFA as oleic)	≤ 1.50%	AOAC 940.28 or equivalent method
Peroxide value (PV)	<10 meq peroxide/kg oil	AOAC 965.33 or equivalent method
Sodium	No Salt Added	AOAC 985.35 or equivalent
Aerobic Plate Count	< 10,000 CFU/g	AOAC 996.23, 990.12, or equivalent
Salmonella spp. (375g)	Negative	BAM Ch 5; AOAC 2013.09 or equivalent
Listeria spp.(375g)	Negative	AOAC 2016.08, 2013.10 or equivalent

Staphylococcus aureus	**< 10 CFU/g or less than 3/g using MPN technique**	**BAM Ch 12; AOAC 2003.07 or equivalent**
Escherichia coli	**Negative**	**BAM Ch 4; AOAC 991.14 or equivalent**
Yeast & Mold	**< 1,000 CFU/g**	**BAM Ch 18; Pour Plate, AOAC 997.02, 2014.05, or equivalent**

7. Pack Size: 24/1 lb. bags.

8. **Truckload case count: 1,540**

Pecan Pieces

1. Grade: U.S. Fancy or better as specified in the United States Standards for Grades of Shelled Pecans with the following exceptions:

a. Zero tolerance for Pecan Weevil Larvae

2. Size: 3/8 inch or larger. A maximum of 15% (by weight) may pass through a 3/8-inch opening.

3. Color: Light Amber to Amber

4. Aflatoxin, Analytical, and Microbiological Requirements and Methods

All samples must meet the following requirements:

Analysis	Requirement	Method
Aflatoxins	**<15 ppb**	**AOAC 991.31 or equivalent**
Moisture	**2.0 - 4.5%**	**AOAC 925.40 or equivalent method**
Free Fatty Acids (FFA as oleic)	**≤1.0%**	**AOAC 940.28 or equivalent method**
Peroxide value (PV)	**≤ 5.0 meq peroxide/kg oil**	**AOAC 965.33 or equivalent method**
Aerobic Plate Count	**< 10,000 CFU/g**	**AOAC 996.23, 990.12, or equivalent**
Salmonella spp. (375g)	**Negative**	**BAM Ch 5; AOAC 2013.09 or equivalent**
Listeria spp.(375g)	**Negative**	**AOAC 2016.08, 2013.10 or equivalent**
Staphylococcus aureus	**< 10 CFU/g**	**BAM Ch 12; AOAC 2003.07 or equivalent**

	or less than 3/g using MPN technique	
Escherichia coli	**Negative**	**BAM Ch 4; AOAC 991.14 or equivalent**
Yeast & Mold	**< 1,000 CFU/g**	**BAM Ch 18; Pour Plate, AOAC 997.02, 2014.05, or equivalent**
Coliform	**≤ 100 cfu/g**	**BAM Ch 4; AOAC 991.14 or equivalent**

5. Package size: 24/1 lb. bags.

6. **Truckload case count: 1,656 cases**.

Pistachio Nuts in the Shell

2. Grade: U.S. Extra No. 1 as specified in the United States Standards for Grades of Pistachio Nuts in the Shell.

3. Size: Large – 21 to 25 average number of nuts per ounce.

4. Pistachios must be naturally split.

5. Aflatoxin, Analytical, and Microbiological Requirements and Methods

All samples must meet the following requirements:

Analysis	Requirement	Method
Aflatoxins	**<15 ppb**	**AOAC 991.31 or equivalent**
Moisture	**< 4.0 %**	**AOAC 925.40 or equivalent method**
Free Fatty Acids (FFA as oleic)	**≤ 1.00%**	**AOAC 940.28 or equivalent method**
Peroxide value (PV)	**≤ 5.0 meq peroxide/kg oil**	**AOAC 965.33 or equivalent method**
Sodium	**≤ 120 mg/oz**	**AOAC 985.35 or equivalent**
Aerobic Plate Count	**< 10,000 CFU/g**	**AOAC 996.23, 990.12, or equivalent**
Salmonella spp. (375g)	**Negative**	**BAM Ch 5; AOAC 2013.09 or equivalent**
Listeria spp.(375g)	**Negative**	**AOAC 2016.08, 2013.10 or equivalent**
Staphylococcus aureus	**< 10 CFU/g**	**BAM Ch 12; AOAC 2003.07 or equivalent**

	or less than 3/g using MPN technique	
Escherichia coli	**Negative**	**BAM Ch 4; AOAC 991.14 or equivalent**
Yeast & Mold	**< 1,000 CFU/g**	**BAM Ch 18; Pour Plate, AOAC 997.02, 2014.05, or equivalent**

6. Pack size (as specified in the Solicitation/IFB):

   a. 25/1 lb. bags
   b. 12/2 lb. bags

7. Truckload case count: 1,640 cases

Shelled Walnuts

1. Grade: U.S. Commercial or better as specified in the U.S. Standards for Grades of Shelled Walnuts.

2. Variety: English or Persian varieties of (Juglans regia).

3. Size Classification: Must be - Pieces, or Pieces and halves, or Halves. (No mixing of size designations).

4. Color:

   a. Light amber or lighter.

   b. Red (no color requirements). "Red" color shall not be mixed with "light amber," or lighter colors.

5. Flavor/odor: Must have good flavor and odor and be free of any off or objectionable flavors and odors, such as rancidity.

6. Naturally derived and may be antioxidant coated.

7. Aflatoxin, Analytical, and Microbiological Requirements and Methods

All samples must meet the following requirements:

Analysis	Requirement	Method
Aflatoxins	**<15 ppb**	**AOAC 991.31 or equivalent**
Moisture	**< 4.3%**	**AOAC 925.40 or equivalent method**

Free Fatty Acids (FFA as oleic)	**≤ 1.00%**	**AOAC 940.28 or equivalent method**
Peroxide value (PV)	**≤ 2.0 meq peroxide/kg oil**	**AOAC 965.33 or equivalent method**
Aerobic Plate Count	**< 10,000 CFU/g**	**AOAC 996.23, 990.12, or equivalent**
Salmonella spp. (375g)	**Negative**	**BAM Ch 5; AOAC 2013.09 or equivalent**
Listeria spp.(375g)	**Negative**	**AOAC 2016.08, 2013.10 or equivalent**
Staphylococcus aureus	**< 10 CFU/g or less than 3/g using MPN technique**	**BAM Ch 12; AOAC 2003.07 or equivalent**
Escherichia coli	**Negative**	**BAM Ch 4; AOAC 991.14 or equivalent**
Yeast & Mold	**< 1,000 CFU/g**	**BAM Ch 18; Pour Plate, AOAC 997.02, 2014.05, or equivalent**

8. Pack Size: 24/1 lb. bags.

9. Truckload case count: 1,656 cases.

INSPECTION AND CERTIFICATION

Requirements

Representatives of the AMS, Specialty Crops Program, SCI Division (USDA Inspector) must perform the inspection. See the Master Solicitation. All expenses incurred including but not limited to inspection, samples taken for inspection, mailing of review samples submitted for evaluation, and laboratory analysis required for testing must be for the account of the Contractor.

The Tree Nuts must be inspected, certified, and Positive Lot Identification (PLI) made by the Federal or Federal-State Inspection Service in accordance with the Agricultural Marketing Act of 1946. The acceptability of the quality and packaging of the product must be evidenced by certificates issued by the Federal or Federal-State Inspection Service. No product will be shipped unless the Federal or Federal-State Inspection Service informs the Contractor that a designated lot is acceptable. Notice by the Federal or Federal-State Inspection Service that a designated lot scheduled for shipment does not meet requirements of the purchase order will constitute rejection of such lot.

Whether each lot offered meets the product and container requirements of the solicitation must be determined on the basis of official representative sample units. Representative sample units will be graded according to the Regulations Governing Fresh Fruits, Vegetables, and Other Products (Inspection, Certification, and Standards) (7 C.F.R. part 51), and United States

Standards for Condition of Food Containers (7 C.F.R. part 42.140), effective on the date of the Solicitation/IFB.

Inspection, certification, and sampling for lab testing must be performed at the location of final packaging.

Quality inspections and lab testing may be performed on bulk products (prior to packing), in-line during final packaging, or via lot inspection.

- **For quality inspections and lab testing performed on bulk products, a USDA representative will be on site during final packaging to verify the lot identity and remainder of the solicitation and specification requirements are met (packaging, labeling, net weight, etc.). Products must be packaged and shipped within 45 calendar days of inspection and testing.**

- **Verification samples may be graded after final packaging to ensure product quality is maintained.**

Laboratory Testing

The contractor should allow up to 14 calendar days after product sampling for laboratory tests to be completed and returned. This is not a 14-day hold requirement. Products may be shipped once conforming results are received.

Results and/or average results of any re-testing performed for failed Aflatoxin, Analytical, and Microbiological analysis will not be accepted. Requests for resampling and retesting failures must be approved by Commodity Procurement (CP) and SCI prior to additional testing.

All samples for Aflatoxin, Analytical, and Microbiological testing must be drawn by the SCI Federal or Federal-State Inspection Service or under the direct supervision of the SCI Federal or Federal-State Inspection Service and, unless otherwise specified in the Individual Commodity Specifications or IFB, certified by the USDA National Science Laboratories or Safe Food Alliance. A Certificate of Conformance for Analysis (COA) must be furnished to the Federal or Federal-State Inspector prior to issuance of the inspection certificate and is valid for 45 calendar days.

- **Almonds and Pistachios:**
    - **The USDA has a laboratory approval program for analysis of mycotoxins for Almonds, Peanuts, and Pistachios. For Almonds and Pistachios, aflatoxin testing ONLY may be certified by one of these approved laboratories found the following link: https://www.ams.usda.gov/services/lab-testing/mycotoxins. A COA must be furnished to the Federal or Federal-State Inspector prior to issuance of inspection certificate and is valid for 45 calendar days. Note,**

samples must still be drawn by the SCI Federal or Federal-State Inspection Service or under the direct supervision of the SCI Federal or Federal-State Inspection Service.

Laboratory Contact information:

National Science Laboratories, Laboratory Approval and Testing Division Science & Technology Program
801 Summit Crossing Place, Suite B Gastonia, NC 28054
Phone: (704) 867-3873 (Main)
Phone: (704) 833-1525 (Direct)
Fax: (855) 296-1230

Link to Safe Food Alliance: https://safefoodalliance.com/

Procedures

The Contractor must give the USDA Inspection office at least 72 hours advance notice when scheduling lot inspection service and, **at least 7 days advanced notice when scheduling in-line inspection service or inspection service where out of state travel is required**. Contractors are encouraged to submit requests for inspection in writing with verifiable receipt notice, such as email, to alleviate possible miscommunication.

FAILURE TO MEET SPECIFICATIONS

Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable for delivery. If any lot of Tree Nuts fails to meet the product or packaging requirement, the Contractor may request in writing that USDA accept delivery of the lot. USDA may, at its option, accept delivery, provided that the purchase price is the purchase order price less a discount, to be determined by the Contracting Officer

EXHIBITS

Exhibit 1 - Required Markings for Non-Commercial Shipping Containers
(All printing to be in black ink)

BOTH SIDE PANELS	BOTH END PANELS
PRODUCT NAME	PRODUCT NAME
1/	PURCHASE ORDER NO. 3/
2/	
USDA SYMBOL – USDA Symbol is Optional	4/
STORE IN A COOL DRY PLACE	
5/	

Product name must be printed or stenciled on a separate line in letters at least three- fourths inch high, and all other information must be in letters less than three-fourths inch but at least three-eighths inch high. If utilized, the USDA Food Symbol must be printed, stamped, or labeled and be of sufficient size to stand out prominently. Case markings must be limited to case codes and those contained in this Exhibit.

1/ Insert any additional product style, pack, packing media, or further definition as applicable; (i.e. Sliced, Cut, Chopped, etc.).

2/ Insert the size and number of packages per case, i.e. 24/1, 30 pound.

3/ Insert the last five digits of the purchase order number.

4/ Insert name of Packer and Packer's Address - City, State, and Zip Code. This information can be placed on the end panels or the side panels.

5/ Insert Universal Product Code (see Exhibit "4").

Recycle symbols and statements can be placed on bottom panels (Exhibit “5” and “6”).

Exhibit 2 - Alternative Label for Shipping Containers
(Includes all Required Information)

Product Name

Pack Size/Number
per case
Purchase Order #
Packed by: ABC Growers
Any Town, CA 99999

USDA Symbol is Optional

STORE IN A COOL DRY PLACE

1234567891012345678910

Exhibit 3 – Sample Alternative Label for Shipping Containers

USDA
U.S. DEPARTMENT OF AGRICULTURE
FOOD

USDA Symbol is Optional

Shelled Walnuts

30-pounds

Purchase Order Number XXXX
Packed by: ABC Growers
Any Town, CA 99999

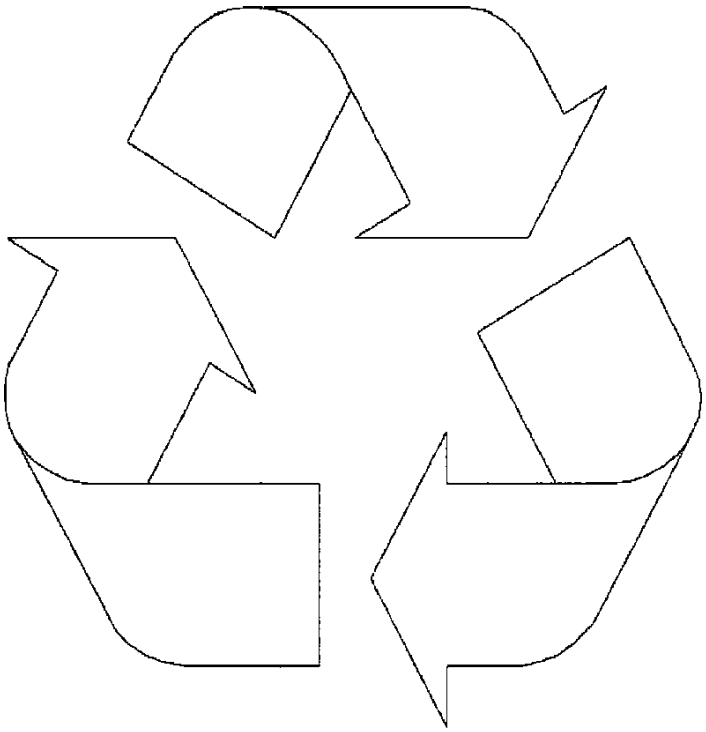
STORE IN A COOL DRY PLACE

1 11 07 15001 01434 1

Exhibit 4 - Universal Product Codes

Tree Nuts	WBSCM Material	Primary Container	Secondary Container
Almonds Roasted Whole Shelled (12/2 lb.)	**100393**	**7 15001 00393 5**	**1 07 15001 00393 2**
Almonds Natural Whole Shelled (12/2 lb.)	**100907**	**7 15001 00907 4**	**1 07 15001 00907 1**
Hazelnuts (24/1lb.)	**111172**	**7 15001 11172 2**	**1 07 15001 11172 9**
Pecan Pieces (24/1 lb.)	**111101**	**7 15001 11101 2**	**1 07 15001 11101 9**
Pistachios Roasted In-Shell (25/1 lb.)	110178	7 15001 11078 7	1 07 15001 11078 4
Pistachios Roasted In-Shell (12/2 lb.)	111090	7 15001 11090 9	1 07 15001 11090 6
Walnut Eng PCS (24/1 lb.)	100908	7 15001 00908 1	1 07 15001 00908 8

Exhibit 5 - "Please Recycle" Symbol and Statement



PLEASE RECYCLE

Exhibit 6 - "Corrugated Recycles" Symbol and Statement

Corrugated Recycles

Exhibit 7 - USDA Symbol

The USDA Symbol is Optional