

# FARM TO SCHOOL PROCESSED PRODUCT SPECIFICATION CHART

This resource was developed as part of a study of Washington grown produce processing supply chains that serve school markets. Below is an overview of product specifications for minimally processed fruits and vegetables common in food service markets. This information was collected from a variety of vendors and sources. It is intended as a reference for farms, food hubs, and co-ops that are developing minimally processed products to understand the industry standards that school and other food service buyers may expect.

Minimally Processed Fruits & Vegetables Overview of Standard Product Specifications		
Item	Specifications	Pack Size
<b>Shredded Lettuce</b>	Shredded: 1/8", 1/4", or 3/8" width Chopped: 1/2", 1" or 2" width	<ul style="list-style-type: none"> <li>• 5 lb bag, 4 or 6/case</li> <li>• 20 lb case</li> </ul>
<b>Broccoli Florets</b>	Fresh: <ul style="list-style-type: none"> <li>• 1" to 2 ¼" diameter</li> <li>• 1" or 3" in length</li> </ul> Frozen IQF: <ul style="list-style-type: none"> <li>• 1/2" to 2" in diameter</li> <li>• 1" or 2 1/2" in length</li> </ul> "Cuts" (includes florets and some stalk pieces) <ul style="list-style-type: none"> <li>• 3/4" or 1" in length</li> <li>• Average 35% head material</li> </ul>	<ul style="list-style-type: none"> <li>• 3 lb bag</li> <li>• 3 lb bag, 4 or 6/case</li> <li>• 12 lb case</li> <li>• 20 lb case</li> <li>• 30 lb case</li> </ul>
<b>Carrots</b>	Sticks or baby: <ul style="list-style-type: none"> <li>• 1/4", 3/8", 5/8", 3/4" diameter</li> <li>• 1-1/2", 2", 3" or 4" in length</li> </ul> Coins: <ul style="list-style-type: none"> <li>• 5/8", 7/8", 1-1/8" or 1-1/4" diameter</li> <li>• 3/8", 3/16", or 1/4" thick</li> </ul> Diced: <ul style="list-style-type: none"> <li>• 1/4", 1/2", 3/4", 3/8" cubes</li> </ul> Shreds ("matchstick" or "shoestring"): <ul style="list-style-type: none"> <li>• 1/8", 1/16", 3/16" in diameter</li> <li>• 2", 3", or variable in length</li> </ul>	<ul style="list-style-type: none"> <li>• 1.5 oz bags, 200/case</li> <li>• 2 oz bags, 100/case</li> <li>• 3 lb bag, 10/case</li> <li>• 5 lb bag, 4/case</li> <li>• 20 lb case</li> <li>• 30 lb case</li> </ul>
<b>Salad Mix</b>	1/8", 1/4", 3/8" diameter Lettuce mixes are commonly marketed to indicate the blend ratios of Iceberg, Romaine, Leaf lettuces and other greens with cabbage and carrot. Common baby lettuce mixes include "Spring" or "Mesclun" mixes.	<ul style="list-style-type: none"> <li>• 2 lb bag, 6/case</li> <li>• 5 lb bag, 4/case</li> <li>• 20 lb case</li> </ul>
<b>Shredded cabbage, coleslaw mix</b>	Thin: 1/16", 1/8" diameter Thick: 1/4"	<ul style="list-style-type: none"> <li>• 5lb bag, 4 or 2/case</li> </ul>
<b>Cubed Squash</b>	1/4", 1/2", 3/4" or 1" cubes	<ul style="list-style-type: none"> <li>• 5 lb bag, 6/case</li> <li>• 20 lb case</li> <li>• 5 lb bag</li> <li>• 1 lb bag</li> </ul>

## SOURCES

- Choice Plus, Publication Number FCS-297, a joint publication of USDA and the National Food Service Management Institute at The University of Mississippi. Vegetable product sheets, downloaded from: [www.fns.usda.gov/sites/default/files/quality\\_veg.pdf](http://www.fns.usda.gov/sites/default/files/quality_veg.pdf)
- USDA Foods Price List (from WSDA Food Assistance)
- Taylor Farms Food Service product listings, downloaded from: [www.taylorfarmsfoodservice.com](http://www.taylorfarmsfoodservice.com)
- Dole Fruits & Vegetables Handbook, downloaded from: [www.bit.ly/2rHeSpH](http://www.bit.ly/2rHeSpH)
- NatureBest Pre-cut & Produce LLC, downloaded from: [www.naturebestprecut.com/foodservice.html](http://www.naturebestprecut.com/foodservice.html)
- NorPac Food Service Products, downloaded from: [www.norpac.com/foodservice/products/vegetables](http://www.norpac.com/foodservice/products/vegetables)
- Pacific Coast Fruit Company Prepared Foods Catalog, downloaded from: [www.pcfruit.com/offerings/fresh-cut-prepared-foods/](http://www.pcfruit.com/offerings/fresh-cut-prepared-foods/)
- HPC Foods, Ltd. Produce Processing, downloaded from: [www.hpcfoods.com/produce-processing](http://www.hpcfoods.com/produce-processing)
- Gordon Food Service Fresh Produce Product Guide, downloaded from: [www.bit.ly/2rVGITv](http://www.bit.ly/2rVGITv)
- Astro Food Service Catalog, downloaded from: [www.astrofoodservice.com/catalog](http://www.astrofoodservice.com/catalog)

## HELPFUL RESOURCES

- Scaling Up For Regional Markets: Grading Standards and Wholesale Glossary of Terms: [www.attra.ncat.org/tutorials/scalingup/wholesale/wholesale\\_glossary.pdf](http://www.attra.ncat.org/tutorials/scalingup/wholesale/wholesale_glossary.pdf)
- Wholesale Success: A Farmer's Guide to Food Safety, Selling , Postharvest Handling, and Packing Produce from Family Farmed: [www.familyfarmed.org/publications/wholesalesuccess/](http://www.familyfarmed.org/publications/wholesalesuccess/)
- Wholesale and Retail Product Specifications: Guidance and Best Practices for Fresh Produce For Small Farms and Food Hubs from Center for Environmental Farming Systems: [www.cefs.ncsu.edu/ncgt/wholesale-and-retail-product-specs.pdf](http://www.cefs.ncsu.edu/ncgt/wholesale-and-retail-product-specs.pdf)
- Wholesale Packing Resource Guide from the New Entry Sustainable Farming Project: [www.nesfp.org/resources/wholesale-packing-resource-guide](http://www.nesfp.org/resources/wholesale-packing-resource-guide)
- Produce Packing Guidelines from Penn State University Extension: [www.extension.psu.edu/business/farm/management/additional-resources/produce-packing-guidelines](http://www.extension.psu.edu/business/farm/management/additional-resources/produce-packing-guidelines)
- Containers and Packaging Fruits & Vegetables from Kansas State University, available at the Agriculture Marketing Research Center: [www.agmrc.org/media/cms/CD1\\_C07C95889B783.pdf](http://www.agmrc.org/media/cms/CD1_C07C95889B783.pdf)
- Packaging Requirements for Fresh Fruits and Vegetables from North Carolina State University Extension: [www.bae.ncsu.edu/programs/extension/publicat/postharv/ag-414-8/index.html](http://www.bae.ncsu.edu/programs/extension/publicat/postharv/ag-414-8/index.html)