



Produce Specs

What Schools Need

- Fruits and vegetables that are uniform in size, ripeness, and quality
- Products that are ready for efficient handling and preparation in a high-volume kitchen
- Reliable supply to support daily meal production across multiple schools

Understanding the “Right Grade”

- Not premium retail-perfect (top grade)
- Not unusable or heavily damaged (bottom grade)
- Ideal Grade:
 - Slight cosmetic imperfections acceptable
 - Consistent internal quality (flavor, texture, ripeness)
 - Suitable for peeling, cutting, cooking, freezing, or pureeing

Why Consistency Matters

- Ensures predictable yields and **portions**
- Supports efficient processing with kitchen equipment
- Reduces waste and labor time
- Maintains meal quality for students

Opportunities for Producers

- Supply processing-grade produce that meets functional, not cosmetic standards
- Align harvest and post-harvest handling for consistency over appearance
- Partner with DOE for forecasted, steady demand