

Specifications for the Import of Fruit and Vegetable Preparations, Nuts and Other Parts of Plants USA

Range of fruit and vegetable preparations: canned fruits and vegetables, frozen fruits and vegetables, pickles, jams and jellies

In addition to the general requirements and the general labeling requirements, you can reach the FDA standards for several types of fruit and vegetable preparations at the addresses below:

- Jams, jellies and preserves:
<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=150&showFR=1>
- Canned fruits:
<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=145&showFR=1>
- Canned vegetables:
<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=155&showFR=1>
- Frozen vegetables (green peas):
<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=158&showFR=1>
- USDA grading of frozen okra:
<http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRD3106044>
- Tree nuts & peanut products:
<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=164&showFR=1>

Products should also comply with the following parameters when applicable:

- Action Levels for Poisonous or Deleterious Substances in Human Food
<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ChemicalContaminantsandPesticides/ucm077969.htm>
- Food Allergen Labeling and Consumer Protection Act of 2004.

<http://www.fda.gov/Food/LabelingNutrition/FoodAllergensLabeling/GuidanceComplianceRegulatoryInformation/ucm106890.htm>

- Defect Levels Handbook

<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/Sanitization/ucm056174.htm>

- Food contaminants and adulteration: chemical contaminants

- [Acrylamide](#)¹
- [Dioxins and PCBs](#)²
- [Ethyl Carbamate](#)³
- [Furan](#)⁴
- [Melamine](#)⁵
- [Perchlorate](#)⁶
- [Radionuclides](#)⁷

<http://www.fda.gov/Food/FoodSafety/FoodContaminantsAdulteration/ChemicalContaminants/default.htm>

- Title 40 Ch 1, Part 180 – Tolerances and Exemptions for Pesticide Chemical Residues in Food

http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr&sid=bd32aab1f2263d189c2ea7ae45c321e9&tpl=/ecfrbrowse/Title40/4ocfr180_main_02.tpl

- The USDA National Organic Program (if applicable):

http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr&sid=3f34f4c22f9aa8e6d9864cc2683cea02&tpl=/ecfrbrowse/Title07/7cfr205_main_02.tpl

Canned Foods

Canned foods (low acid canned foods, or LACF products, and acidified food canned food products) are subject to special FDA permit controls, which are implemented through FDA Food Canning Establishment (FCE) regulations and FDA Scheduled Process Identification (SID) filings. See thermally processed foods and acidified foods in the standards section (CFR 21 part 113 and for acidified foods CFR 21(114)). See: <http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm>