Testing Tare for Store Weighed Bulk Commodities

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Testing Procedure

- Store Weighed Bulk Commodities

- Drained Weight for Glazed or Frozen Foods

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Store Weighed Bulk Commodities

- Example: Bulk Coffee

  - Weigh two bags of coffee from the brand selected to test
  - Record price per pound, tare weights, and average tare weights
  - Place a one pound weight from weight kit in coffee bag (test bag)

Store Weighed Bulk Commodities

- Example: Bulk Coffee

  - Ask cashier to enter the PLU code into the register and weigh the coffee bag [a self checkout may be used for this test]

  - Compare coffee weight recorded on receipt to (test bag) weight

  - Retain receipt for evidence

Store Weighed Bulk Commodities

- Example: Bulk Coffee

  - Record errors on inspection report
  - Require store to correct errors immediately
  - Contact store's corporate office and require corrections at all locations

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Example: Bulk Coffee

- Economic Impact

- Failure to take the correct tare with an average price of $8.99 per pound of coffee can result in a 27 cent overcharge per package to the consumer

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Drained Weight for Glazed or Frozen Foods

- **Actual Examples of Economic Impact**

  - Scallops at a average retail of $14.99 per pound with a glazing tare of .14 lb results in a overcharge to the consumer of $2.10 per package

  - Lobster at a average retail of $29.99 per pound with a tare of .15 lb results in an overcharge to the consumer of $4.50 per package

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Drained Weight for Glazed or Frozen Foods

(HB133 sec. 2.6)

- **Test Equipment**
  - Partial immersion thermometer or equivalent with 1°C graduations and a -35°C - +50°C accurate to ±1°C
  - Water source and hose with 1 gal to 4 gal flow rate per minute
  - Sink or other receptacle (i.e., 5 gal bucket)

Drained Weight for Glazed or Frozen Foods
(HB133 sec. 2.6)

- **Test Equipment**
  - A wire mesh basket large enough to hold the contents of one package with openings small enough to retain all of the product
  - A number 8 (8in – 12 in) mesh sieve
  - Stopwatch

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Drained Weight for Glazed or Frozen Foods
(HB133 sec. 2.6)

- *How is the drained weight of frozen shrimp or crabmeat determined?*

- Place unwrapped product in the wire mesh basket

- Immerse in a 4 gallon container that contains fresh water at 75° - 85°F

- Submerge the basket so that the top of the basket extends above the water level

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Drained Weight for Glazed or Frozen Foods
(HB133 sec. 2.6)

- Maintain continuous flow of water into the bottom of container to maintain temperature within specific range

- As soon as product thaws, determined by loss of rigidity transfer product to the appropriate sieve and distribute evenly
  - Use a 8 inch sieve for product less than 1 lb
  - Use a 12 inch sieve for product more than 1 lb

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Drained Weight for Glazed or Frozen Foods
(HB133 sec. 2.6)

- Without shifting product, incline the sieve to 30° from the horizontal position and drain for 2 minutes

- After draining immediately transfer the product to a tared pan to determine the net weight

Drained Weight for Glazed or Frozen Foods
(HB133 sec. 2.6)

- *How is the net weight of glazed raw seafood and fish determined?*
  - Fill out a report and select random sample. A tare sample is not needed.
  - Weigh sieve and receiving pan. Record weight.
  - Remove frozen product from package and place under a gently spray of cold water.

Drained Weight for Glazed or Frozen Foods
(HB133 sec. 2.6)

- Carefully agitate the product avoiding breakage

- Continue spray until <u>all</u> ice glaze is removed. Product should remain rigid. Smaller products may begin to thaw, however consistently remove the glazing as it is a substantial part of the package weight

Drained Weight for Glazed or Frozen Foods

(HB133 sec. 2.6)

- Transfer the product to the weighed sieve and without shifting product, incline sieve to an angle of 17° to 20° to drain for exactly 2 minutes

- Place product and sieve on receiving pan and weigh. Record weight as product +sieve weight

Drained Weight for Glazed or Frozen Foods
(HB133 sec. 2.6)

- The net weight is equal to:
  - Weight of pan + product – the sieve weight
- Record the product net weight
- The package error is equal to:
  - Net weight of the product as measured - the labeled weight
- Record error on report
- Clean and dry the sieve and the receiving pan between package measurements

Questions?

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