

MAR. 5. 2009 12:03PM WV DIV OF PURCH



State of West Virginia
 Department of Administration
 Purchasing Division
 2019 Washington Street East
 Post Office Box 50130
 Charleston, WV 25305-0130

Request for Quotation

RFQ NUMBER	NO. 5823	P. 1	AGE
AGRD907		1	
ADDRESS CORRESPONDENCE TO ATTENTION OF:			
RON PRICE			
304-558-0492			

RFQ COPY
 TYPE NAME/ADDRESS HERE

Schwan's Food Service, Inc.
 Bid Department
 115 West College Drive
 Marshall, MN 56258

DEPARTMENT OF AGRICULTURE
 ADMINISTRATIVE SERVICES
 BUILDING 2, ROOM 106
 4720 BRENDA LANE
 CHARLESTON, WV 25312
 304-558-2221

DATE PRINTED	TERMS OF SALE	SHIP VIA	F.O.B.	FREIGHT TERMS
02/18/2009				
BID OPENING DATE: 03/10/2009		BID OPENING TIME 01:30PM		

LINE	QUANTITY	UOF	CAT NO	ITEM NUMBER	UNIT PRICE	AMOUNT
0001	1	LS		390-07		
PROCESSING USDA MOZZARELLA CHEESE OPEN END CONTRACT CONTRACT FOR PROCESSING USDA COMMODITY MOZZARELLA CHEESE INTO PIZZA AND OTHE PIZZA PRODUCTS. SPECIFICATIONS ARE ATTACHED PRICE ADJUSTMENTS WILL BE CONSIDERED AT THE TIME OF RENEWAL IN ACCORDANCE WITH THE FOLLOWING: PRICE ADJUSTMENT PROVISION: THE STATE OF WEST VIRGINIA WILL CONSIDER BIDS THAT CONTAIN PROVISIONS FOR PRICE ADJUSTMENTS PRIOR TO THE ORIGINAL EXPIRATION OF THE CONTRACT, PROVIDED THAT SUCH PRICE ADJUSTMENT COVERS BOTH UPWARD AND DOWNWARD MOVEMENT OF THE COMMODITY PRICE, AND THAT ADJUSTMENT IS BASED ON THE "PASS THROUGH" INCREASE OR DECREASE OF RAW MATERIALS AND/OR LABDR, WHICH MAKE UP ALL OR A SUBSTANTIAL PART OF A PRODUCT. ADJUSTMENTS ARE TO BE BASED UPON AN ACTUAL DOLLAR FIGURE, NOT A PERCENTAGE. ALL PRICE ADJUSTMENT REQUESTS MUST BE SUBSTANTIATED IN A MANNER ACCEPTABLE TO THE DIRECTOR PURCHASING, E.G. GOVERNMENTAL BENCH MARKS, GENERAL MARKET INCREASE, PUBLISHED PRICE LISTS. SUCH REQUESTS FOR AND INCREASE SHOULD BE RECEIVED IN WRITING BY THE DIRECTOR OF PURCHASING AT LEAST 30 DAYS IN ADVANCE OF THE EFFECTIVE DATE OF THE INCREASE. ANY TIME THE VENDOR REQUESTS A PRICE ADJUSTMENT, THE PURCHASING DIVISION MAY EITHER ACCEPT THE PRICE ADJUSTMENT AND AMEND THE CONTRACT						

RECEIVED
 2009 MAR -9 AM 9:58
 WV PURCHASING DIVISION

SIGNATURE		TELEPHONE	DATE
		(800) 533-5290	3/5/2009
TITLE	BEIN	ADDRESS CHANGES TO BE NOTED ABOVE	
VP of Field Sales	58-1972868		

WHEN RESPONDING TO RFQ, INSERT NAME AND ADDRESS IN SPACE ABOVE LABELED 'VENDOR'



MAR. 5. 2009 12:03PM West WV DIV OF PURCHASING
 Department of Administration
 Purchasing Division
 2019 Washington Street East
 Post Office Box 50130
 Charleston, WV 25305-0130

RFQ NUMBER NO. 5823 P. 2
 AGR0907 2

ADDRESS CORRESPONDENCE TO ATTENTION OF
 RON PRICE
 304-558-0492

RFQ COPY
TYPE NAME/ADDRESS HERE

Schwan's Food Service, Inc.
 Bid Department
 115 West College Drive
 Marshall, MN 56258

DEPARTMENT OF AGRICULTURE
 ADMINISTRATIVE SERVICES
 BUILDING 2, ROOM 106
 4720 BRENDA LANE
 CHARLESTON, WV
 25312 304-558-2221

DATE PRINTED	TERMS OF SALE	SHIP VIA	FOB	FREIGHT TERMS
02/18/2009				
BID OPENING DATE: 03/10/2009		BID OPENING TIME 01:30PM		

LINE	QUANTITY	UOP	CAT. NO.	ITEM NUMBER	UNIT PRICE	AMOUNT
<p>ACCORDINGLY OR REJECT THE ADJUSTMENT IN ITS ENTIRETY AND CANCEL THE CONTRACT.</p> <p>NOTICE</p> <p>A SIGNED BID MUST BE SUBMITTED TO:</p> <p>DEPARTMENT OF ADMINISTRATION PURCHASING DIVISION BUILDING 15 2019 WASHINGTON STREET, EAST CHARLESTON, WV 25305-0130</p> <p>THE BID SHOULD CONTAIN THIS INFORMATION ON THE FACE OF THE ENVELOPE OR THE BID MAY NOT BE CONSIDERED:</p> <p>SEALED BID</p> <p>BUYER: RP-41</p> <p>RFQ. NO.: AGR0907</p> <p>BID OPENING DATE: 03/10/09</p> <p>BID OPENING TIME: 1:30PM</p> <p>PLEASE PROVIDE A FAX NUMBER IN CASE IT IS NECESSARY TO CONTACT YOU REGARDING YOUR BID:</p> <p>(507) 537-5134</p>						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE *[Signature]* TELEPHONE (800) 533-5290 DATE 3/5/2009

TITLE VP of Field Sales FEIN 58-1972868 ADDRESS CHANGES TO BE NOTED ABOVE

WHEN RESPONDING TO RFQ, INSERT NAME AND ADDRESS IN SPACE ABOVE LABELED 'VENDOR'

MAR. 5. 2009 12:17PM

WV DIV OF PURCH

Request for Quotation

NO. 5824

P. 2

PAGE 3



State of West Virginia
Department of Administration
Purchasing Division
2019 Washington Street East
Post Office Box 50130
Charleston, WV 25305-0130

RFQ NUMBER: AGR0907

ADDRESS CORRESPONDENCE TO ATTENTION OF:
RON PRICE
304-558-0492

RFQ COPY

RFQ COPY
TYPE NAME/ADDRESS HERE
Schwan's Food Service, Inc.
Bid Department
115 West College Drive
Marshall, MN 56258

SHIP TO

DEPARTMENT OF AGRICULTURE
ADMINISTRATIVE SERVICES
BUILDING 2, ROOM 106
4720 BRENDA LANE
CHARLESTON, WV
25312 304-558-2221

DATE PRINTED	TERMS OF SALE	SHIP VIA	F.O.B.	FREIGHT TERMS
02/18/2009				

BID OPENING DATE: 03/10/2009 BID OPENING TIME 01:30PM

LINE	QUANTITY	POP	CAT NO.	ITEM NUMBER	UNIT PRICE	AMOUNT
CONTACT PERSON (PLEASE PRINT CLEARLY): Samantha Quigley						
***** THIS IS THE END OF RFQ AGR0907 ***** TOTAL:						

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE

TELEPHONE
(800) 533-5290

DATE
3/5/2009

TITLE
VP of Field Sales

FAX
58-1972868

ADDRESS CHANGES TO BE NOTED ABOVE

WHEN RESPONDING TO RFQ, INSERT NAME AND ADDRESS IN SPACE ABOVE LABELED 'VENDOR'

SEPDS A

SUMMARY END PRODUCT DATA SCHEDULE

VALUE PASS THROUGH SYSTEMS APPROVED:

National Summary
(EPDS approved by USDA)

State Summary
(EPDS approved by state agency)

Reflects Change in Formulation (*italic*)

Additional Products Listed


THIS IS AN ORIGINAL SUMMARY SCHEDULE UNLESS CHECKED BELOW:

Direct Sale
 Refund to Recipient Agency
 Net Price Through Distributor
 Fee for Service (billed by Processor)
 Fee for Service (billed by Distributor)

Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)												
End Product Code & Description	Net Weight Per Case	Net Servings Per Case	Net Weight per Serving	Donated Food (Use commodity code and short title)	DF Inventory Drawdown n per case	By Products Produced *	Value per pound of DF (contract value)	Value of DF per case (F x H)	Effective Date	Certified by State Agency Acceptance/Approval	Case Prices Effective July 1, 2009 through June 30, 2010 (Net)	
A	B	C	D	E	F	G	H	I	J	K	L	
63495 - 4x6 Pepperoni	26.58	96	4.43	B285 BHW BULK	6.54	No	\$0.2461	\$1.61		<input type="checkbox"/> Check for quick approval	28.37	
				A245 TOMATO PASTE BULK	1.53	No	\$0.5566	\$0.85				
				B077 MOZZARELLA UNFRZ	5.88	No	\$1.6376	\$9.63				
63572 - 4x6 Cheese Pizza	26.58	96	4.43	B285 BHW BULK	6.54	No	\$0.2461	\$1.61			23.94	
				A245 TOMATO PASTE BULK	1.53	No	\$0.5566	\$0.85				
				B077 MOZZARELLA UNFRZ	8.28	No	\$1.6376	\$13.56				
63904 - 3x4 Breakfast Sausage	25.60	128	3.20	B285 BHW BULK	7.62	No	\$0.2461	\$1.88			31.81	
				A245 TOMATO PASTE BULK	1.38	No	\$0.5566	\$0.77				
				B077 MOZZARELLA UNFRZ	2.56	No	\$1.6376	\$4.19				
73336 - Tony's Cheese Filled Breadsticks	18.60	96	3.10	B285 BHW BULK	7.38	No	\$0.2461	\$1.82			25.17	
				B077 MOZZARELLA UNFRZ	6.00	No	\$1.6376	\$9.83				
78622 - 6" French Bread Pizza Cheese	19.39	60	5.17	B285 BHW BULK	3.48	No	\$0.2461	\$0.86			32.87	
				A245 TOMATO PASTE BULK	1.04	No	\$0.5566	\$0.58				
				B077 MOZZARELLA UNFRZ	3.13	No	\$1.6376	\$5.13				
78697 - 4 x 6 Pizza with Whole Grain 100% Cheese	27.00	96	4.50	B285 BHW BULK	3.22	No	\$0.2461	\$0.79			24.74	
				A245 TOMATO PASTE BULK	1.51	No	\$0.5566	\$0.84				
				B077 MOZZARELLA UNFRZ	8.40	No	\$1.6376	\$13.76				

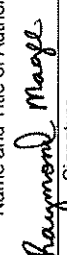
Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)											Certified by State Agency	
End Product Code & Description	Net Weight Per Case	Servings Per Case	Net Weight per Serving	Donated Food (Use commodity code and short title)	DF Inventory Drawdown n per case	By Products Produced *	Value per pound of DF (contract value)	Value of DF per case (F x H)	Effective Date	State Agency Acceptance/Approval	Case Prices Effective July 1, 2009 through June 30, 2010 (Net)	
A	B	C	D	E	F	G	H	I	J	K	L	
78698 - 4 x 6 Pizza with Whole Grain	26.88	96	4.48	B285 BHW BULK	3.22	No	\$0.2461	\$0.79		<input type="checkbox"/> Check for quick approval	28.09	
Pepperoni 100% Mozzarella				A245 TOMATO PASTE BULK	1.51	No	\$0.5566	\$0.84				
				B077 MOZZARELLA UNFRZ	6.66	No	\$1.6376	\$10.91				
78700 - Breakfast Bagel Sausage	15.60	96	2.60	B077 MOZZARELLA UNFRZ	1.98	No	\$1.6376	\$3.24			32.41	
78783 - Tony's Cheese Stuff Cheese 50/50 Mozz	26.95	80	5.39	B285 BHW BULK	6.11	No	\$0.2461	\$1.50			32.36	
				A245 TOMATO PASTE BULK	1.27	No	\$0.5566	\$0.71				
				B077 MOZZARELLA UNFRZ	5.40	No	\$1.6376	\$8.84				

PROCESSOR:

Schwan's Food Service, Inc.	Name of Company
Marsha Rose, Strategic Bid Manager	Name and Title of Authorized Representative
	Signature
2/10/2009	Date Signed

USDA APPROVAL:

(not applicable for state summary)

FNS FDD HQ	Name of Approving Agency
Raymond Magee - Program Analyst	Name and Title of Authorized Representative
	Signature
2/10/2009	Date Signed

STATE AGENCY APPROVAL:

	Name of Approving Agency
	Name and Title of Authorized Representative
	Signature
	Date Signed

*If by products are produced, provide value and method credit will be given

To establish an agreement between the West Virginia Department of Agriculture Donated Foods Program and a processing firm to produce pizza products using USDA Commodity B077 - MOZZARELLA CHEESE

SPECIAL PROVISIONS FOR THE PROCESSING OF MOZZARELLA CHEESE:

1. CONTRACT/AGREEMENT REQUIREMENTS

The processor must comply with and abide by all specifications, qualifiers, terms, and conditions as set forth in this Invitation to Bid, including all attachments (hereinafter referred to collectively as "The Bid Package").

The Bid Package will provide the framework for the processing of mozzarella cheese into processed pizza products for use and consumption by West Virginia Schools and other authorized recipient agencies in the State of West Virginia.

Any processing company submitting a completed Bid Package under this Invitation must have an approved National Processing Agreement in place with USDA for the time period covered by this Invitation and any subsequent agreement(s) with the State of West Virginia. The contractual obligations under which a Processor may utilize USDA Commodities to manufacture and deliver specified end product(s) to the WV Department of Agriculture Food Distribution Program to ensure the return of quantity, quality, and value of such commodities is set forth in the National Processing Agreement and also in the State Participation Agreement, Bid Specifications and all other attachments included in this Bid Package.

1a. CONTRACT PERIOD:

The State Participation Agreement shall be valid for a one (1) year period from July 01, 2009, through June 30, 2010.

2. PRODUCT FORMULA:

Processor is to include the raw batch formula for all processed end products under this Agreement, listing the name and quantity of each ingredient contained in the batch recipe. Flavorings and seasonings may be given as an aggregate quantity.

A NUTRITIONAL ANALYSIS OF FINISHED PRODUCTS SHOULD BE PROVIDED WITH THIS BID PACKAGE. THE ANALYSIS IS TO INCLUDE THE AMOUNTS OF SODIUM, THE AMOUNTS OF SATURATED FAT, MONOSATURATED FAT, POLYSATURATED FAT; AND THE AMOUNT OF THEIR PERCENT OF CALORIES, TOTAL FAT GRAMS AND TOTAL CALORIES PER SERVING. ALSO, INFORMATION REGARDING COOKING/PREPARATION, HANDLING AND STORAGE SHOULD BE SUBMITTED. ANY BID PACKAGE SUBMITTED WITHOUT AN ADEQUATE AND COMPLETE NUTRITIONAL ANALYSIS AND THE OTHER OUTLINED INFORMATION MAY BE CONSIDERED DISQUALIFIED AND INVALID AND, THEREFORE, NOT AWARDED AN AGREEMENT.

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3. SAMPLES:

The WV Department of Agriculture Food Distribution Program requests bidding processors submit samples of each item for testing purposes PRIOR TO THE DAY OF THE BID OPENING.

SAMPLES SUBMITTED SHOULD BE IN SUFFICIENT QUANTITY TO PERMIT EVALUATION BY A MINIMUM OF TWENTY (20) PEOPLE. SAMPLES SHOULD BE CLEARLY MARKED WITH APPROPRIATE PRODUCT NAMES AND CODES IDENTICAL TO THOSE ON SUBMITTED END PRODUCT DATA SCHEDULES.

Samples shall be submitted without charge PRIOR TO the BID OPENING DATE to:

WV Department of Agriculture
Food Distribution Program
908 Bullitt Street
Charleston, WV 25301

4. END PRODUCT DATA SCHEDULE (EPDS):

End Product Data Schedule (EPDS) forms and/or a Summary End Product Data Schedule (SEPDS) form with all applicable columns completed must be submitted for each end product and returned as part of the completed bid package.

ALL PRICING SUBMITTED ON EPDSs and/or SEPDSs and/or OTHERWISE SUBMITTED AS PART OF THE BID PACKAGE MUST BE THE ACTUAL MAXIMUM PRICE YOU WILL CHARGE WEST VIRGINIA FOR THE DURATION OF THIS AGREEMENT, NOT NATIONAL PRICES. ADDITIONALLY, ALL PRICES MUST BE BASED ON 100% YIELD ON A FEE-FOR-SERVICE BASIS. ALL EPDSs AND SEPDSs SHOULD BE ASCRIBED WITH ORIGINAL SIGNATURES IN BLUE INK. NEITHER ELECTRONIC NOR STAMPED SIGNATURES CAN BE ACCEPTED.

5. PRICE:

In addition to the pricing requirements outlined above in Number 4, prices quoted shall be firm for the duration of the Agreement. Prices must be based on "100% Yield" and shall be calculated on a "Fee-for-Service" basis.

6. SPECIFICATIONS:

The commodities processed in conjunction with this Agreement shall adhere to the specifications marked as ATTACHMENT A.

7. PACKAGING AND LABELING:

The finished end products are to be packaged and shipped under the proper conditions recognized by the industry to ensure the return of a quality finished product free from damage and deformity upon delivery and as may otherwise be set forth in Attachment A - Specifications.

Packaging descriptions submitted and therefore agreed to by Processor (i.e. stated case sizes) shall be firm for the duration of this Agreement.

7a. CONTAINER AND MARKING SPECIFICATIONS:

Packaged end-products shall be packed in good commercial fiberboard shipping containers which are acceptable by common or other carrier for safe transportation to point of destination specified in shipping instructions and shall be of a size to accommodate the products without slack filling or bulging. The container shall be securely sealed by gluing, or closed by use of a filament reinforced freezer-type tape, or Scotch Brand No. 3523 Cold Temperature Polyester Film Packaging Tape or its equal, or nonmetallic strapping having a heat-sealed or comparable friction weld joint. Staples and/or steel or wire straps shall not be used as closure for the container.

ALL PRODUCTS MUST BE PACKED IN CONTAINERS CAPABLE OF BEING STACKED FOR PALLETIZING AND/OR WAREHOUSING.

All packing and packing materials shall be new, clean, sanitary, and shall not impart objectionable odors or flavors to the product and shall be approved for use in contact with food products. Marking material shall be water fast, non-smearing, and of a color contrasting with the color of the container.

Each shipping container shall be legibly initialed, stamped, or labeled to show:

- A. The net weight.
- B. USDA inspection marks and plant number and name, and location of processor. Each container shall bear required labeling, USDA contract compliance stamp and certificate number.
- C. Date of Manufacture-Processing.
- E. Ingredient statement by order of predominance.
- F. The appropriate CN LABEL is to be affixed to each case and a copy of same CN LABEL attached to the EPDS. The CN LABEL identification number assigned by FNS is to be clearly shown.
- G. The proper recommended storage instructions.

8. DELIVERY:

The Processor agrees to process, produce and deliver the end products in truckload lots to a warehouse located (in or near Charleston) in West Virginia; so specified upon the order of the West Virginia Department of Agriculture.

Delivery quantities will be determined by the WV Department of Agriculture Food Distribution Program. The processor will be responsible for the delivery of the end product, undamaged, unspoiled, and fit for human consumption.

9. SHIPPING TERMS:

All freight charges must be included in the bid price and all product must be shipped F.O.B. destination.

10. QUANTITY:

The quantity of mozzarella cheese made available to West Virginia will vary according to commodity

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availability and USDA policy. The WV Department of Agriculture Food Distribution Program shall be the final authority with regard to the total quantity of USDA commodities allocated for processing under this agreement.

11. PICK-UP:

From time to time commodities may have to be picked up for processing. In an instance of that unlikely event, the pick up point will be designated by the WV Department of Agriculture Food Distribution Program and will most usually be the Food Distribution warehouse in or near Charleston, WV. The cost of transportation to the processing plant may be added to the price of the finished end product (on a \$ per lb. processed product basis). Written permission from the WV Department of Agriculture Food Distribution Program is required for backhauling from Recipient Agencies.

12. ACCOUNTABILITY AND RECORDS:

The successful bidding processor shall be required to establish and maintain perpetual inventories and control of all commodities received for processing, performance and production records and other reporting systems as may be required by state and federal regulations.

13. PROCESSING AGREEMENT:

In addition to an approved National Processing Agreement with USDA, the successful bidding processor shall be required to execute a standard State Participation Agreement with the West Virginia Department of Agriculture, Food Distribution Program. The attached State Participation Agreement (ATTACHMENT B) must be fully executed in BLUE INK by bidding processor and returned as part of the completed bid package. Upon award, the State Participation Agreement executed by the successful bidding processor will be further executed in full by the appropriate Food Distribution Program personnel and become, at that time, in full force and effect. A copy of the fully executed State Participation Agreement will be sent to the successful bidding processor for processor's records.

13a. BASIS OF AWARD:

The West Virginia Purchasing Division shall award the contract to the lowest responsible bidder(s) who meets the requirements of the INVITATION TO BID, and who is considered best able to serve the interests of the State of West Virginia.

14. LIFE OF CONTRACT:

This contract is to become effective on July 01, 2009 and extend for a period of one year. The vendor may terminate this contract for any reason upon giving the Director of the WV Department of Agriculture Food Distribution Program and the Director of the Purchasing Division thirty (30) days written notice.

This contract may be declared immediately terminated at the option of the Director of the WV Department of Agriculture Food Distribution Program and/or the Director of the Purchasing Division if this contract and/or any of its terms, conditions, or covenants are not complied with by the Processor, or if any right thereunder in favor of the WV Department of Agriculture Food Distribution Program is threatened or jeopardized by processor or his agent.

This contract may be terminated by the agency only upon the return delivery of unencumbered and/or unobligated food and/or funds to the WV Department of Agriculture Food Distribution Program. In the event of termination due to non-compliance with the terms of this contract, or at the request of the Processor, transportation costs for the return of USDA commodities shall be borne by Processor.

Processor shall not assign and/or delegate any of the duties and/or responsibilities to process food products under this Agreement to any party, either by way of a subcontract or any other arrangement, without first having received the prior written consent of the WV Department of Agriculture Food Distribution Program.

Unless specific provisions are stipulated elsewhere in this contract-agreement document, the terms, conditions, and pricing set herein are firm for the life of the contract.

15. RENEWAL:

June 30, 2010 is to be the expiration date of the contract-agreement. The contract may be extended for two 1-year periods. Any changes to date must be updated before any contract extension is granted including, but not limited to, pricing, yield, and the signature page.

16. LETTERS OF REFERENCE:

Bidding processors should provide three (3) business references with the completed bid package. These references will consist of current or previous customers and should include: the name of the company/agency, the most current mailing address and telephone number, and the name of at least one contact person.

17. BILLING:

The successful bidding processor is required to "Bill as Shipped" to the ordering agency.

18. PAYMENT:

The West Virginia Department of Agriculture Food Distribution Program will authorize and process for payment each invoice within thirty (30) days after the date of receipt.

ATTACHMENT A**FOR MOZZARELLA CHEESE PIZZA PRODUCTS****1. END PRODUCT INFORMATION**

The following are the mozzarella cheese pizza products being solicited. These pizza products may contain no more than 8 g of fat per 1 oz, no more than 850 mg of sodium per serving, and 0 trans fats.

- Breakfast Sausage Pizza (approximate 3.2 oz. serving)
- Whole Wheat Breakfast Pizza Bagel (approximate 4 oz. serving)
- Cheese Stuffed Breadsticks (approximate 3 oz. serving)
- 4X6 Cheese Pizza (approximate 5 oz. serving)
- 4X6 Pepperoni Pizza (approximate 5 oz. serving)
- 4X6 Whole Wheat Cheese Pizza (approximate 5 oz. serving)
- 4X6 Whole Wheat Pepperoni Pizza (approximate 5 oz. serving)
- 4X6 Whole Wheat Stuffed Crust Cheese Pizza (approximate 5 oz. serving)
- Whole Wheat French Bread Cheese Pizza (approximate 5 oz. serving)

2. GENERAL REQUIREMENTS

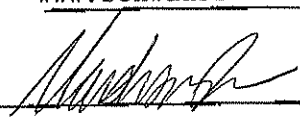
- CN Labels are required
- No MSG, artificial flavorings, colorings and/or preservatives
- Cases should have a gross weight of no more than 30 lbs.
- Each individual item is to be packaged in such a way that will prevent sticking together when frozen
- All frozen products are to be delivered at 0° F to -10° F and must show no signs of refreezing, thawing or freezer burn.

3. PRODUCT STANDARDS

- All products covered under this Agreement shall be formulated, manufactured, handled, stored, packaged, and shipped in compliance with the regulations and guidelines of the State of West Virginia, the United States Department of Agriculture, the Federal Food, Drug and Cosmetic Act, and all pertinent sections of the Code of Federal Regulations which govern Food Distribution and the National School Lunch Program, as well as industry standards related to products for Food Distribution and the National School Lunch Program.
- Any end product not meeting the fabrication, formulation, and/or packaging requirements will be rejected by the WV Food Distribution Program and returned to Processor at Processor's expense.

NATIONAL MASTER PROCESSING AGREEMENT
STATE PARTICIPATION AGREEMENT

This Agreement is subject to the terms and conditions set forth in the National Master Processing Agreement made by and between the U.S. Department of Agriculture, Food and Nutrition Service and Schwan's Food Service, Inc. (Processor).

State Distributing Agency <u>WV Department of Agriculture, Donated Foods Program</u>	Processor <u>Schwan's Food Service, Inc.</u>
Name <u>Darrell Carter</u>	Name <u>Marsha Rose</u>
Title <u>Program Director</u>	Title <u>Director of Market Strategies</u>
Address <u>908 Bullitt Street</u>	Address <u>115 West College Drive</u>
City, State, Zip <u>Charleston, WV, 25301</u>	City, State, Zip <u>Marshall, MN 56258</u>
Contact <u>Darrell Carter</u>	Contact <u>Jason Phillippe</u>
Phone <u>304-558-0573</u>	Phone <u>800-533-5290</u>
Fax <u>304-558-2105</u>	Fax <u>507-537-8411</u>
E-mail <u>dcarter@ag.state.wv.us</u>	E-mail <u>jason.phillippe@schwans.com</u>
Web Address <u>www.state.wv.us/admin/purchase/vrc</u>	Web Address <u>www.schwansfoodservice.com</u>
Signature _____	Signature 
Date _____	Date <u>3/5/2009</u>

Period of Agreement: This Agreement shall become effective on JULY 1, 2009 and will terminate on JUNE 30, 2010.

- Value Pass Through Systems.** State Agency will indicate which value pass through systems are acceptable in their State. Processor will indicate which value pass through systems they desire to use in the State and have been approved by USDA in the NMPA (National Master Processing Agreement).

Permitted By State	Value Pass Through System	Selected by Processor
	Direct Discount	
	Refund	
	Indirect Discount (net off invoice)*	
	Alternate Value Pass Thru System * (requires FNS approval)	
THIS IS THE ONLY VPT ALLOWED IN WV	Fee for Service -- billed by processor	x
	Fee for Service -- billed by distributor	

*Sales Verification Required

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If sales verification is required, check one:

- State delegates sales verification to the processor
 [According to 250.19 (2)(vi) (C) states must review the processor's findings and select a random sub-sample of at least 10% of all sales verified by the processor and reverify the sales by re-contacting the RA]

Processor should submit their Sales Verification Plan to the State Agency.

- State will conduct sales verification

2. **Summary End Product Data Schedules (SEPDS).** Processor will submit SEPDS to State with the completed State Participation Agreement. The SEPDS contains summary information from approved EPDS and a master SEPDS approved by USDA. Processor may select specific EPDS for processing in a given state. The state also has the option to accept or reject individual products listed on the SEPDS, and in the case of multiple commodities available for processing, may accept or reject certain commodities for processing. Note: the case weight listed on the SEPDS MUST match the label on the finished case.

SUMMARY END PRODUCT DATA SCHEDULES SUBMITTED WITH THIS BID PACKAGE MUST INCLUDE MAXIMUM PRICES WHICH WILL BE CHARGED TO WEST VIRGINIA FOR THE DURATION OF THE AGREEMENT (IF AN AGREEMENT IS AWARDED)

3. **CN Labeling.** Products, which contribute toward the school meal pattern requirements, may qualify for CN labeling. State should check those that apply.

CN Labeling is optional. Recipient agencies may request CN labeled products.

CN Labeling is required, if applicable for the processed product.

Submit CN labels with SEPDS.

4. **Nutritional Information.** Recipient agencies need nutritional information to comply with USDA regulations. Please check those that apply:

Processor must provide nutrition information to RA upon request.

Processor's nutrition information has been submitted to USDA Database

Processor's nutrition information is available on their web site.

_____ (Provide the web address)

Processor must submit nutrition information with the SEPDS

5. By products. If by products are produced, describe method of valuation and credit.

6. Backhauling of DF. If backhauling is permitted, processor must notify the State before backhauling products. Please check those that apply.

State permits backhauling Yes No

Backhauling permitted from State Warehouse School District

State requires attached form for requesting approval to backhaul Yes No

~~7. List of Eligible Recipient Agencies. State will provide a list of eligible recipient agencies to the processor upon State approval of the State Participation Agreement.~~

COMMODITIES IN WEST VIRGINIA ARE PURCHASED AND DISTRIBUTED DIRECTLY BY THE STATE DISTRIBUTING AGENCY.

8. Special Instructions for Delivery of End Product to Designated Delivery Locations:

ALL INSTRUCTIONS AND PROVISIONS OF THE INVITATION TO BID AND ATTACHMENT A - SPECIFICATIONS ARE BY REFERENCE INCORPORATED HEREIN

9. Additional State Requirements.

AS OUTLINED UNDER NUMBER 1 ABOVE, THE ONLY VALUE-PASS-THROUGH SYSTEM CURRENTLY ALLOWED BY WV IS FEE-FOR-SERVICE BILLED BY PROCESSOR

AS OUTLINED UNDER NUMBER 2 ABOVE, SUMMARY END PRODUCT DATA SCHEDULES SUBMITTED WITH THIS BID PACKAGE MUST INCLUDE MAXIMUM PRICES WHICH WILL BE CHARGED TO WEST VIRGINIA FOR THE DURATION OF THE AGREEMENT (IF AN AGREEMENT IS AWARDED)

ALL PROVISIONS OF THE INVITATION TO BID AND ATTACHMENT A - SPECIFICATIONS ARE BY REFERENCE INCORPORATED HEREIN



STATE OF WEST VIRGINIA
DEPARTMENT OF AGRICULTURE

Gus R. Douglass, Commissioner

Donated Foods Program

908 Bullitt Street

Charleston, West Virginia 25301

Telephone:(304)558-0573 Fax:(304)558-2105

Janet L. Fisher
Deputy
Commissioner

Steve Hannah
Deputy
Commissioner

MEMORANDUM

TO: State of West Virginia
Purchasing Division

CC: Gus R. Douglass, Commissioner
Jean F. Smith, Director Marketing and Development Division
Sandi Gillespie, Director Administrative Services Division
Cindy Fisher, Administrative Services Division

FROM: Darrell Carter, Director
Donated Foods Program
West Virginia Department of Agriculture
Marketing and Development Division

SUBJECT: Request for Quotations

DATE: January 16, 2009

As previously discussed and as was the case with the RFQ in 2006, the attached Request for Quotations for commodity processed food products do not require the vendor to provide a bond for our State. Each vendor responding to these requests are required to have a National Processing Agreement (NPA – Copy Attached for reference) with the United States Department of Agriculture (USDA). Under these NPAs, USDA retains full responsibility and liability for the products and therefore also holds the bonds (Copy of USDA Policy Memorandum FD-039 – Bonding in National Master Processing Agreements- attached for reference).

Please expedite these as much as possible. Thank you for your time and consideration in this matter. If you have any questions, please contact me or Melinda Scaggs at 558-0573.

DC/mds



Food Distribution National Policy Memorandum

United States
Department of
Agriculture

DATE: November 24, 2008

Food and
Nutrition
Service

POLICY NO.: FD-081: Summer Food Service Program (SFSP)

SUBJECT: Distribution of Donated Foods to Service Institutions
Participating in the Summer Food Service Program

3101 Park
Center Drive

Alexandria, VA
22302-1500

7 CFR Parts 225 and 250 provide for the distribution of donated foods to eligible service institutions (referred to as sponsors in 7 CFR Part 225) in the Summer Food Service Program (SFSP). These service institutions may include school food authorities (SFAs), residential summer camps, or other public or private nonprofit organizations that serve summer meals to children. Although the Richard B. Russell National School Lunch Act does not establish a specific per-meal value of donated food assistance in SFSP (as in the National School Lunch Program (NSLP)), Food and Nutrition Service (FNS) has traditionally provided donated food assistance in SFSP valued at 1.5 cents per meal served. Such assistance helps service institutions to provide nutritious meals to children participating in summer activities. However, the relatively small amount of donated food assistance provided presents some challenges to distributing agencies in distributing such foods in an efficient and cost-effective manner. For example, summer camps or programs sponsored by private nonprofit or public organizations may be eligible to receive only a limited quantity of donated foods, or may be located in remote areas. In this memorandum, we present several options for consideration by the distributing agency to help ensure that service institutions receive donated foods for use in the summer meals provided in SFSP in an efficient and cost-effective manner.

Distribution from Distributing Agency Storage Facilities

The distributing agency may distribute NSLP donated foods in its storage facilities to service institutions, as part of their SFSP "entitlement", if this would help to ensure that such institutions receive donated foods in a more timely and efficient manner. In such case, the distributing agency must subsequently report to FNS the types and amounts of NSLP donated foods that have been distributed in SFSP, so that FNS can make the appropriate adjustments on delivery orders and NSLP entitlements. However, the distributing agency may not distribute such NSLP donated foods to service institutions, for use in SFSP, in excess of such institutions' SFSP "entitlement", unless the distributing agency:

- 1) Determines, in consultation with SFAs, that such donated foods may not be efficiently used in NSLP; and
- 2) Receives approval from FNS to "redonate" such foods to service institutions in SFSP.

Policy Memorandum No. FD-081

Distribution through an SFA or School Co-op

The distributing agency may approve distribution of SFSP donated foods to service institutions through an SFA (or school co-op or consortium), in accordance with the distributing agency's agreement with the SFA, as required in 7 CFR 250.12(b), and in accordance with an agreement between the SFA and service institutions providing for such distribution. In accordance with its agreement with service institutions, the SFA may:

- 1) Submit orders for donated foods to the distributing agency on behalf of service institutions;
- 2) Store donated foods for service institutions together with its NSLP and SFSP donated foods;
- 3) Distribute any such donated foods requested by service institutions to meet their "entitlement", as well as any additional foods that may not be efficiently utilized by the SFA or school co-op; and
- 4) Assess a distribution charge to cover costs associated with storage and delivery of such foods to service institutions.

This means of distribution may be more cost-effective, as it would permit the distributing agency to consolidate shipments to a single distribution site, and would permit service institutions to receive foods (or to pick them up) from a distribution site closer to them. Service institutions would be responsible for making the necessary arrangements with the SFA to ensure receipt of donated foods, and must maintain a record of such receipt, in accordance with 7 CFR 250.16(a). Any question arising with respect to the distribution or control of such donated foods must be resolved by the SFA and service institutions, in accordance with their agreement.

Distribution through a Commercial Storage Facility or Other Organization

The distributing agency may arrange for the distribution of SFSP donated foods to a storage facility or other organization (such as a food bank) for subsequent distribution to service institutions. This means of distribution may be more cost-effective, as the storage facility or other organization may be located closer to service institutions, thus reducing any distribution charge. Such distribution must be made in accordance with an agreement between the distributing agency and the appropriate organization, as required in 7 CFR 250.12(b), or, for a commercial storage facility, in accordance with a contract, as required in 7 CFR 250.14(d). Procurement of such service from a commercial enterprise using Federal funds must ensure compliance with Federal procurement requirements in 7 CFR Part 3016. All entities performing such a storage and distribution function would be subject to the storage and inventory requirements in 7 CFR Part 250 applicable to storage facilities at the distributing agency level. Service institutions would be responsible for making the necessary arrangements with the storage facility or other organization to ensure receipt of donated foods, in accordance with an agreement between the parties, and must maintain a record of receipt of such foods, in accordance with 7 CFR 250.16(a).

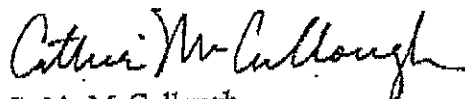
Policy Memorandum No. FD 081

Distribution through the TEFAP Network

The distributing agency may also distribute SFSP foods to service institutions using the TEFAP distribution network (i.e., food banks or other eligible recipient agencies, as defined in 7 CFR 251.3), if the distributing agency administers both SFSP and TEFAP. Such distribution must be performed in accordance with the distributing agency's agreement with the eligible recipient agency, as required in 7 CFR 251.2(c) and (d). Since service institutions serve predominantly needy persons, they are eligible to receive TEFAP foods as eligible recipient agencies, and, as emergency feeding organizations, would receive first priority in distribution of such foods, in accordance with 7 CFR 251.4(h). This means of distribution may be more cost-effective, as it would permit service institutions to receive consolidated deliveries of SFSP and TEFAP foods (or to pick up such foods at one time) from a food bank near them, which may reduce the charge assessed by the food bank for the cost of storage and distribution of such foods. Service institutions must have an agreement with such food bank or other eligible recipient agency, in accordance with 7 CFR 251.2(c) and (d), and must maintain a record of receipt of all SFSP and TEFAP foods received, in accordance with 7 CFR 250.16(a).

Processing and Purchase of End Products from a Commercial Distributor

The distributing agency may arrange for the delivery of SFSP donated foods to a processor for processing into end products that service institutions purchase through local commercial distributors for use in SFSP. Such processing must be performed in accordance with the requirements in Subpart C of 7 CFR Part 250, and in accordance with an agreement between the distributing agency and the processor. It also must ensure that service institutions receive credit for the value of donated foods in the end products, through a discount, or refund or rebate, in its purchase of the end products from the processor or distributor.



Cathie McCullough
Director
Food Distribution Division

NATIONAL MASTER PROCESSING AGREEMENT

Agreement is made by and between the United States Department of Agriculture (USDA), Food and Nutrition Service (FNS) and the following processing company (Processor):

Company Name	Schwan's Food Service, Inc.
Company Representative	Marsha Rose
Address	115 West College Drive
City, State, Zip Code	Marshall, MN 56258
Contact Person	Jason Phillippe
Telephone	800-533-5290
Fax	507-537-8411
E-Mail	Jason.phillippe@schwans.com

and is made with respect to the following facts:

USDA has made federally donated foods (DF) available to State Distributing Agencies (DA) for distribution to eligible Recipient Agencies (RA), using the DF identified on End Product Data Schedules (EPDS) and Summary End Product Data Schedules (SEPDS). Individual State DAs desiring the Processor's finished product have the option to participate in this Agreement for school years 2005-2006 and 2006-2007 by signing a State Participation Agreement (SPA) with the Processor.

The USDA is desirous of arranging with the Processor for the production of end product(s) as described on the USDA approved EPDS at the Processor's plant location(s) listed in Appendix 1.

This agreement is governed by the current and applicable sections of Title 7 Code of Federal Regulations, Parts 210 and 250, including any subsequent changes, and FDD Policy Memoranda.

The negotiation of this Agreement in no way constitutes a commitment that any DF will be shipped to the Processor. USDA cannot guarantee that any donated food will be available for processing. DF is made available depending upon the USDA's ability to purchase and acquire such item.

Processor will notify USDA of any change in material facts that might have bearing on this Agreement. An example might be a change in ownership or other such events.

In consideration of the terms and conditions contained within this Agreement, the parties agree as follows:

- 1) Limited substitution is an option available to processors, not a mandatory practice. Participation in limited substitution requires the processor to submit and obtain FNS and Agricultural Marketing Service (AMS) approval of a poultry substitution plan. The substitution plan may include the option to produce a Standard Yield.
- 2) Restrictions include, but are not limited to, prohibition against substituting for backhauled poultry commodity product and substitution of certain types of the same generic commodity.
- 3) Substitution of commercial poultry or poultry parts for the commodity poultry or poultry parts must be performed using poultry of U.S. origin that is equal or superior to the USDA processing poultry.
- 4) If a processor chooses not to adopt the limited substitution option for poultry, the processor shall meet all provisions stipulated for nonsubstitutable commodities.
- 5) Processor must be able to demonstrate that purchases of commercial foods are sufficient to meet commercial production needs.

Substitution may occur in advance of the actual receipt of DF. Should the Processor choose to use the substitution option prior to the DF being purchased by USDA, the Processor shall assume all risks. USDA, DA, and RA cannot guarantee replacement of commercial food utilized in anticipation of replacement with a DF and assumes no liability for such replacement. The Processor enters negative inventory at his own risk.

Any donated poultry not used in end products because of substitution shall only be used by the Processor at one of its facilities in other commercially processed products and cannot be sold as an intact unit. However, in lieu of processing the donated poultry, the Processor may use the commodity product to fulfill other USDA contracts awarded for delivery to another processor provided all terms of the other contract are met.

C. Nonsubstitutable Donated Foods - Donated beef or pork shall not be interchanged, commingled or substituted with a commercial food that could be used in place of the DF in the product formulation. Donated meat and poultry may be substituted with specific approval by USDA.

Processor shall store such nonsubstitutable DF apart from all commercial foods and process them apart from regular commercial production. Processor shall return all products produced above guaranteed minimum return on the EPDS. If actual yield falls below the guaranteed minimum return, the Processor shall make up the difference between actual and guaranteed minimum return by either:

- 1) Utilizing commercial food that is of U.S. origin and identical to or superior in every particular to the DF as evidenced by certification performed by or acceptable to the

applications to the processor on a quarterly basis if the total refund due is \$25 or less during the quarter.

- (2) Within 30 days of the receipt of the refund application, Processor shall compute the amount and issue payment of refund directly to RA. Processors may issue payment of refunds on a quarterly basis if the total payment due to that RA is \$25 or less during the quarter. Sales cannot be reported and the inventory cannot be reduced until refunds are actually issued.
- (3) Copies of refund applications and payment to RAs shall be forwarded to appropriate DA by the Processor with the monthly performance report.
- (4) Processor may optionally accept refund applications by electronic submission through the Internet, e-mail, or by other electronic means. Processor must maintain documentation to support the electronic submission was received.

2) Indirect Sales

a. Discount System (Hybrid System)

The Processor shall sell to the distributor at the commercial/gross price. The distributor will invoice the RA at the net case price plus the distributor's markup. The net case price shall reflect a discount equal to the full value of DF established in this Agreement. The distributor shall apply for a refund or credit from the Processor for the full value of the DF. Sales verification is required for this pass-through system. (See Article 4)

b. Refund System

The Processor shall sell to the distributor at the commercial/gross price. The distributor will invoice the RA this price plus the distributor's markup. Refunds shall be made to the RA by the Processor that reflects the value of the DF contained in the end products upon receipt of refund application. Refund payment shall be initiated and paid the same as listed above in paragraph 1) b. 1 through 4.

3) Other Value Pass-Through Systems

Processors are permitted to use alternate value pass-through systems if approved by FNS. These systems must comply with the sales verification requirements outlined in 7 CFR 250.19 (b)(2) or alternate verification system as approved by FNS.

5. END PRODUCT DATA SCHEDULE

The USDA approved End Product Data Schedule (EPDS), Summary End Product Data Schedule (SEPDS), and instructions are an integral part of this Agreement. The Processor agrees to the effective date established by the USDA on the EPDS for the item(s) listed thereon. Once approved, EPDS are permanently approved until such time that the product is discontinued by the Processor, the formulation of the end product changes, or the Processor is advised to update a formulation based on CPA Audit results. By entering into this Agreement, the Processor agrees that all previous versions of EPDS are no longer valid and shall not be permitted to reduce inventory for any end products which were sold prior to the effective date so established.

If a CN label is obtained, the information on the EPDS must be based on the product formulation used by the Processor to obtain the label. For each end product on the approved EPDS the same formulation must be used to obtain the label, prepare the EPDS and manufacture the end products.

EPDS contain proprietary product formulations and shall not be distributed to DA's or RA's. In place of the EPDS, Processor will provide SEPDS to individual DAs with the SPA. The DA will designate specific commodities and end products that can be processed and sold to eligible recipients, and the effective date.

Specific details are contained in the EPDS instructions. The following information will be included:

- A. End product description
- B. Product formulation
- C. End product return

Specific details are contained in the SEPDS instructions. The following information will be included:

- A. End product description
- B. Pounds of DF contained in finished case
- C. Where applicable, the value of DF contained in each case

6. PACKAGING

Processor shall package all end products in accordance with acceptable standards within Processor's industry and in conformity with federal requirements which may be applicable during the period of this agreement. Damaged cases may be rejected at no cost to the USDA, DA, or RA.

D. At the option of USDA, samples may be pulled from delivered end product for laboratory testing. Processor shall pay costs of such tests only if product sample tested fails to meet either Agreement specifications or quality and wholesomeness standards.

E. Processor shall maintain end product batch identification in the event end product is rejected upon delivery. USDA, DA, or RA designate shall reject end product failing to meet Agreement specifications or wholesomeness standards and Processor shall be so notified. Processor shall be given fifteen days time from this notice of rejection to negotiate removal of rejected product and replacement by acceptable end product. If agreement is not reached, the USDA or purchasing RA/DA shall have the right to purchase the same or similar product on the open market at Processor's expense. If Processor is unable to arrange removal of rejected product within a reasonable time, USDA shall proceed to authorize removal and destruction at Processor's expense.

9. INSPECTION AND GRADING REQUIREMENTS FOR PROCESSING

The Processor shall be required to provide inspection and/or acceptance and certification as follows:

A. **Continuous Wholesomeness Inspection** - When donated meat or poultry products are processed or when commercial meat or poultry products are incorporated into an end product containing one or more DF, all processing shall be performed in plants under continuous inspection by FSIS personnel, or State meat and poultry inspection personnel in those states certified to have programs at least equal to the federal inspection program.

B. **Acceptance Service Grading** - All donated meat and poultry processing shall be performed under AMS acceptance service grading. FNS' minimum requirement is to verify nonsubstitution and nondiversion. Additional certification requirements may be requested as part of the EPDS. Under no circumstances shall Processor set up production runs for the purpose of circumventing this requirement.

- 1) The cost of this service shall be borne by the processor.
- 2) Exemptions in the use of acceptance service graders will be authorized by FNS on the basis of each order to be processed provided the Processor can demonstrate:
 - (a) That even with ample notification the Processor cannot secure the services of a grader;
 - (b) That the cost for a grader is unduly excessive, as determined per order by USDA, relative to the value of food being processed and that production runs cannot be combined or scheduled to enable prorating of the cost of services among the purchasers of end products; or

commodities, must be recorded on the grading certificate in such a manner that it is traceable to the production lot from which it was derived.

- 3) The rework may be paid for by the Processor based on the contract value of the commodity contained in the rework. Payment must be pro-rated and paid to RA.

C. **Guaranteed Minimum Return** – At the option of the USDA in cooperation with DA, for any shortage on end products using donated meat or poultry, Processor may pay for the value of the donated meat or poultry that would be needed to produce the number of cases of end product to meet the guaranteed minimum return. The payment is to be made to RA. A copy of the invoice substantiating the payment must be attached to the state monthly performance report. Condemned product cannot be considered part of the guaranteed yield and must be replaced with certified product or paid for.

Processor is permitted to credit the value of any remaining parts of poultry such as wings or other non-primal cuts against the cost of processing. However, the unused parts cannot be considered a part of the guaranteed minimum yield. The credit must be indicated on the EPDS and itemized on the invoice.

11. **DONATED FOOD CONTAINERS**

Processor shall return to the RA or DA for which the DF was processed, all funds received from the sale of DF containers minus any expenses incurred by the processor to effect the sale. Refund of such funds shall, at the option of USDA, be in the form of a cash payment or applied as credit. If credit is selected, it must be clearly identified on the invoice. If the containers are sold for commercial reuse, all USDA restrictive legends or markings shall be completely and permanently obliterated or removed by Processor prior to resale.

12. **BY-PRODUCTS OF DONATED FOOD PROCESSING**

Salvageable material, not utilized in the end products, that is produced or derived from manufacturing processes employed in the processing of DF, shall be disposed of in such a manner as to realize the greatest value possible for the material. Such material shall, with the concurrence of USDA, be handled as follows:

- A. The by-product, if agreeable to the RA for which the DF was processed, shall be accumulated and returned in sanitary and wholesome manner to RA; or
- B. At the option of USDA, Processor shall return to the DA or RA for which the DF was processed all funds received from the sale of salvageable by-product material minus any expenses incurred by the Processor to affect the sale. Return of such funds shall at the option of USDA be in the form of a cash payment or a reduction in the selling price of the end product based on the following:

- 1) The actual value received from the sale of the by-product by Processor;

Processors failing to submit monthly performance reports within the established time limits will be considered in noncompliance with this Agreement and this may result in Agreement termination by the USDA.

The USDA will monitor Processors to ensure that the quantity of DF on hand does not exceed a six-month supply based on the Processor's average monthly usage.

A) State Monthly Performance Reports

State Monthly Performance Reports shall be submitted to each State with which the Processors has a State Participation Agreement and in a form acceptable to the State. The State MPR shall include the following information:

1. DF inventory at the beginning of the reporting period;
2. Total quantity of DF received during the reporting period specifying the sources of such DF such as backhaul from a DA or RA, direct shipments arranged by a DA, and/or transfers into DAs or RAs account and year to date totals;
3. A list of RAs by name and code number (if applicable) and the quantity of each end product delivered to or purchased by the RA for the month being reported and for which the RA has received a discount or refund.
4. Total number of units/cases of approved end products by product code or brand name;
5. Total number of pounds of DF reduced from inventory and year to date totals;
6. DF inventory at the end of the reporting period; and
7. If sales verification on discount sales is delegated to the Processor findings shall be reported as an attachment the December and June performance reports.

B) National Monthly Performance Reports

The processor shall submit a summary of State Monthly Performance Reports to FNS which shows:

1. The total DF inventory by state and the national total at the beginning of the reporting period;
2. Total quantity of DF received by state during the reporting period and year to date totals; and the national total of DF received.
3. Total number of pounds of DF reduced from inventory and year to date totals, by state and national totals;

loading, signed delivery tickets, and any other shipping and receiving documents to substantiate receipt of delivery of DF or substituted commercial food in the end product to a DA, RA, or their authorized agent.

C. **Other Records**

- 1) Quality of Commercial Food. Refer to Article 2.A.1.
- 2) Documentation of Value Pass-through or Fee for Service. Refer to Article 3.
- 3) Processor Sales Verification. Refer to Article 4.
- 4) Transfers of DF. Refer to Article 13.
- 5) Performance Reports. Refer to Article 15.A.

17. **AUDITS**

A. **CPA Audits**

Processor is subject to the following audit requirements.

- 1) Processors which receive more than \$250,000 each year in DF, shall obtain an independent CPA audit for that year.
- 2) Processors which receive \$75,000 to \$250,000 in DF each year shall obtain an independent CPA audit every two years.
- 3) Those which receive less than \$75,000 in DF each year shall obtain an independent CPA audit every three years.

The costs of the audits including those costs associated with training shall be borne by the processors. All audit requirements are to be met as stipulated in Section 7 CFR Part 250.18. For audit purposes, the total value of the DF received shall be computed by adding the value of food received under all states commodity processing programs.

Noncompliance with this audit requirement shall render the Processor ineligible to renew or enter into another Agreement with any contracting agency until the required audit has been conducted and deficiencies corrected.

the Processor shall faithfully account for, return, or pay for all of the DF received or carried forward, either as physical or book inventory, in accordance with this Agreement.

Inventory protection is required by the USDA prior to the delivery of DF to the processor. The minimum amount of the bond, letter of credit or escrow account (See Article 37), shall be determined by: value of the DF on hand and on order minus anticipated usage rate during the Agreement period. The bond shall remain in effect until all donated food is properly accounted for, paid for or returned in accordance with this Agreement. Liability for loss is provided in Article 18 of this Agreement.

20. AGREEMENT TERMINATION

This Agreement may be terminated immediately at the option of USDA for noncompliance of its terms and conditions by Processor or if any right in favor of USDA is threatened or jeopardized by Processor and/or his agent. This Agreement may be terminated by either party upon 30 days written notice to the other. Disposition of DF inventory, either physical or book, with Processor or payment of value thereof shall be based on the following:

A. When this Agreement is terminated or not renewed, the Processor at the option of USDA, in cooperation with applicable DA, regarding nonsubstitutable DF shall:

- 1) Return the DF to appropriate DA/RA; or
- 2) Pay the appropriate DA/RA an amount equal to USDA's most recent cost information on acquiring and delivering replacement food relative to the time of termination; or
- 3) Pay the USDA current per pound value established by this Agreement; or
- 4) Pay the Commodity Credit Corporation (CCC) unrestricted sales price.

B. When this Agreement is terminated or not renewed, the Processor at the option of USDA, in cooperation with applicable DA, regarding limited and fully substitutable DF shall:

- 1) Return the DF to the appropriate DA/RA at a destination designated by USDA at Processor's expense; or,
- 2) Replace the DF with commercial foods of identical or superior to quality as certified in accordance with Article 2 of this Agreement and deliver such foods to the appropriate DA/RA at a destination designated by USDA at Processor's expense; or,
- 3) Pay the appropriate DA/RA for the DF based on USDA's most recent cost information on acquiring and delivering replacement made relative to the time of termination; or,
- 4) Pay the appropriate DA/RA for the DF based on the current per pound value established by this Agreement; or,

23. **DEMURRAGE AND DETENTION**

Processor shall be responsible for all demurrage and detention charges on shipments of DF placed for unloading at Processor's plant that have been ordered for delivery as mutually agreed unless other payment arrangements have been mutually agreed upon between Processor and USDA. USDA should make every effort to ensure that Processor is notified of shipment of DF destined for Processor's plant as soon as possible to assist Processor in coordination of receiving purchasing production and unloading.

24. **INDEMNITY/HOLD HARMLESS**

Processor will indemnify and hold USDA and RA/DA free and harmless from any claims, damages, judgments, expenses, attorney's fees and compensations arising out of physical injury death and/or property damage sustained or alleged to have been sustained in whole or in part by any and all persons whatsoever as a result of or arising out of any act or omission of Processor his/her agents or employees or caused or resulting from any deleterious substance in any of the products produced from DF for which the Processor is responsible.

25. **INSURANCE**

Processor must maintain adequate coverage for all insurable losses.

26. **ASSURANCE OF CIVIL RIGHTS COMPLIANCE AND EMPLOYMENT**

Processor agrees to comply with Title VI of the Civil Rights Act of 1964 (42 U.S.C. 2000 d et seq.) all provisions required by the implementing regulations of Department of Agriculture, Department of Justice Enforcement Guidelines, FNS directives and guidelines to the effect that no person on the grounds of race color national origin sex age or handicap shall be excluded from participation in be denied the benefits of or otherwise be subject to discrimination under any activity carried out under this Agreement. In addition the Processor agrees not to discriminate on the basis of race color national origin sex age or handicap among eligible RAs in the merchandising and sale of end products containing DF. This assurance is given in consideration of and for the purposes of obtaining permission to use federal property or interest in such property without consideration or at a nominal consideration. This assurance is binding on the Processor its successors, transferees, and assignees as long as it receives assistance or retains possession of any assistance from FNS. Processor shall comply with all applicable federal State and local laws and regulations pertaining to wages, hours, and conditions of employment.

27. **UNLAWFUL BENEFITS**

No employees and/or agent(s) of any party to this Agreement, USDA's office or any RA for which processing under this Agreement has been approved, shall be admitted to or may accept any share or part of this Agreement or to any benefit that may arise therefrom.

signing a SPA will provide Processor with a listing of all eligible RAs with appropriate identification numbers, if applicable, and addresses. Processor can reduce inventory only on sales of approved end products to these eligible RAs.

34. **DEBARMENT**

Certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, 7 CFR Part 3017, Subpart C. The regulations were published in the *Federal Register* November 26, 2003 at 6 FR 3266.

By signing this Agreement, the prospective lower tier participant (Processor) agrees it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.

The Processor shall notify FNS immediately of the certification status changes.

35. **RESERVED**

36. **PERIOD OF AGREEMENT**

This Agreement shall become effective on July 1, 2005 and will remain in effect until terminated with written notice by either party.

37. **AGREEMENT SPECIFIC PROCESSING ARRANGEMENTS**

Processor shall designate the processing arrangements and generic donated foods to be used during the term of the Agreement (Refer to Articles 3 and 10). Check the following selected system. (More than one is allowable.)

- | | |
|---|---|
| <input checked="" type="checkbox"/> Full Substitution | <input checked="" type="checkbox"/> FD-001: Nonfat dry milk processing (SMT 12/29/04) |
| <input type="checkbox"/> Limited Substitution | <input checked="" type="checkbox"/> 100% Yield |
| <input type="checkbox"/> Nonsubstitution | <input type="checkbox"/> Standard Yield Option |
| | <input type="checkbox"/> Guaranteed Minimum Return |
| | <input type="checkbox"/> Guaranteed Return Demonstration |

Donated foods to be utilized in processing:

- | | |
|----------------------------------|--|
| <input type="checkbox"/> Beef | <input checked="" type="checkbox"/> Cheese |
| <input type="checkbox"/> Pork | <input checked="" type="checkbox"/> Nonfat Dry Milk |
| <input type="checkbox"/> Chicken | <input checked="" type="checkbox"/> Fruits: tomato paste |
| <input type="checkbox"/> Turkey | <input type="checkbox"/> Vegetables: _____ |
| <input type="checkbox"/> Eggs | <input type="checkbox"/> Oil |
| <input type="checkbox"/> Peanut | <input checked="" type="checkbox"/> Grain |

Appendix 1: Processor Plant Locations

Plant Name & Number	Physical Address	Contact Person	Phone Number	Fax Number
Schwan Food Manufacturing, Inc. Plant No: 1999	3019 Scanlan Ave Salina KS 67401	Jeannette Schlottog; Tom Drown	785-825-1671; 800-255-2992	785-822-2593; 785-822-2509
Schwan Food Manufacturing, Inc. Plant No:7645K	7605 Empire Dr, Florence KY 41402	Dave Mullins	859-746-5466	859-746-5468
Better Baked Foods, Inc. Plant No: 448513	Smedley & Grahamville St, North East PA 16428	Gary Kyle	814-725-8778	814-725-8785
KT's Kitchens, Inc. Plant No: 17237	1065 East Walnut Carson CA 90746	Victor Arvizu	310-764-0850 ext 125	310-764-0855
Land O' Lakes, Inc. Plant No.: 449510	305 South Wall Street, Denmark WI 54208	Jessica	920-863-2131 ext 164	920-863-2870
Saputo Cheese, USA, Inc. Plant No: 449187	14738 Warfordsburg Road, Hancock MD 21750	Don Powers	301-678-6325	301-678-6615
Saputo Cheese, USA, Inc. Plant No: 449121	140 Mickley Road, Whitehall PA 18052	Bernie Moe	610-434-4822	610-820-9765
Schwan Food Manufacturing, Inc. Plant No: 5630	1251 Scarborough Lane, Pasadena TX 77506	Bob Trelford	713-740-7212	713-740-7205
Schwan Food Manufacturing, Inc. Plant No: 1999A	1602 Superior Road, Marshall, MN 56258	John St Aubin	507-537-8089	507-537-8368

SUBCONTRACTOR AGREEMENT

Subcontractor Agreement: Authority USDA FNS 7 CFR Part 250

Whereas Schwan's Food Service, Inc. (Primary Processor) holds a National Master Processing Agreement (hereinafter "Agreement") with the U.S. Department of Agriculture Food and Nutrition Service and whereas KT's Kitchens, Inc. (Subcontractor) desires and is capable of performing part of the Agreement, namely receiving and processing donated foods into pizza products (Specify function and USDA donated foods used). It is further agreed that the Subcontractor mentioned above will conform to all terms and conditions of the above named Agreement, making this addendum part of that Agreement.

Subcontractor shall maintain records for three (3) years from the close of the federal fiscal year to which they pertain and shall make them available for inspection by either State, federal or local representatives at any time, without prior notice, during normal office hours. Processor records shall include the following:

- A. Quantity of raw DF received from Primary Processor for each month.
- B. Quantities of raw DF and end products remaining on hand for each month.
- C. Quantities of end products delivered to RA or back to the Primary Processor.

Subcontractor will attach a signed End Product data Schedule to this Addendum for the end products that are being processed, or any other function for which the Subcontractor is performing.

ALL PARTIES APPROVE BY SIGNING BELOW:

PRIMARY PROCESSOR

Processor: Schwan's Food Service, Inc. Address: 115 West College Drive, Marshall, MN 56258

Name: Marsha Rose Title: Strategic Bid Manager

Signature:  Date: 7/1/05

SUBCONTRACTOR

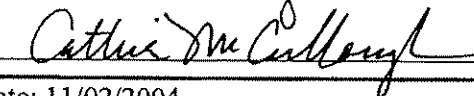
Subcontractor: KT's Kitchens, Inc. Address: 1065 East Walnut, Carson CA 90746

Name: Joan Paris Title: Commodity Manager

Signature:  Date: 12/9/04

FNS APPROVAL

Name: Cathie McCallough Title: Director FDD

Signature:  Date: 1/10/05

Revision Date: 11/02/2004

SUBCONTRACTOR AGREEMENT

Subcontractor Agreement: Authority USDA FNS 7 CFR Part 250

Whereas Schwan's Food Service, Inc. (Primary Processor) holds a National Master Processing Agreement (hereinafter "Agreement") with the U.S. Department of Agriculture Food and Nutrition Service and whereas Land O' Lakes, Inc. (Subcontractor) desires and is capable of performing part of the Agreement, namely receiving and processing nonfat dry milk into mozzarella cheese (Specify function and USDA donated foods used). It is further agreed that the Subcontractor mentioned above will conform to all terms and conditions of the above named Agreement, making this addendum part of that Agreement.

Subcontractor shall maintain records for three (3) years from the close of the federal fiscal year to which they pertain and shall make them available for inspection by either State, federal or local representatives at any time, without prior notice, during normal office hours. Processor records shall include the following:

- A. Quantity of raw DF received from Primary Processor for each month.
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Subcontractor will attach a signed End Product data Schedule to this Addendum for the end products that are being processed, or any other function for which the Subcontractor is performing.

ALL PARTIES APPROVE BY SIGNING BELOW:

PRIMARY PROCESSOR

Processor: Schwan's Food Service, Inc. Address: 115 West College Drive, Marshall, MN 56258

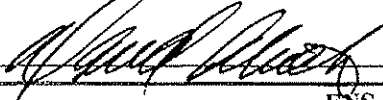
Name: Marsha Rose Title: Strategic Bid Manager

Signature:  Date: 7/1/05

SUBCONTRACTOR

Subcontractor: Land O' Lakes, Inc. Address: PO Box 64101 MS 3125, St Paul MN 55164

Name: David Alrick Title: Director

Signature:  Date: 12/10/04

FNS APPROVAL

Name: Cathie McCullough Title: Director, FDD

Signature:  Date: 1/10/05

Revision Date: 11/02/2004

Date: January 16, 2009
Prepared by: Francis J. Olivigni
Director Food Safety & Quality

**FOOD SAFETY AND QUALITY CONTROL SYSTEMS
SCHWAN'S GLOBAL SUPPLY CHAIN, INC.**

I. FOOD SAFETY & QUALITY DEPARTMENT RESPONSIBILITY

- A. Food Safety & Quality personnel monitor all facets of receiving, processing, production, packaging and shipping of food products to assure that the products are produced in conformance with regulatory requirements and Company specifications.

II. REPORTING STRUCTURE FOR QUALITY ASSURANCE DEPARTMENT

- A. Food Safety & Quality is an independent department of Schwan's R&D, Inc. The Plant Food Safety & Quality Manager(s) report to the Corporate Director or Manager of Food Safety & Quality, who report to the Vice-President of Food Safety & Quality who reports directly to the Executive Vice President of Product Marketing & Strategy.
- B. Corporate FSQ staffing consists of the Vice-President of Food Safety & Quality; Director of Ingredient & Supplier Copack Quality; Director of Food Safety & Quality, Pizza, Asian & Bakery Goods; Corporate Manager of Food Safety & Quality, Ice Cream, Juice & Handheld Foods; Director of Food Safety Microbiology; Corporate Sanitarian; and Director of Food Safety & Quality Consumer Affairs.
- C. Plant FSQ staffing consists of a Plant FSQ Manager and an appropriate number of Supervisors, Leads and Technicians to provide the coverage required for the facility. Each Manufacturing facility also has support available from an adequately staffed Microbiology Laboratory. A central Chemistry Laboratory is in operation at our Salina, KS facility.

III. REGULATORY PROGRAM COMPLIANCE

- A. The Food Safety & Quality Department insures—through routine monitoring and/or inspection, documentation, and retention of records—compliance to the requirements of the following regulatory programs.
1. Quality Assurance Program for Food and Nutrition Service (FNS) Approved Meat and Non-Meat Products.
 2. Quality Assurance Program for Finished Product Net Weight
 3. Quality Assurance Program for Pre-operational Sanitation Microbiological Monitoring

- B. The Food Safety & Quality Department administers and monitors compliance to the facility's Hazard Analysis and Critical Control Point (HACCP) Program. All Schwan's Global Supply Chain, Inc. facilities that are inspected by USDA FSIS operate under mandatory SSOP and HACCP protocols.

IV. COMPANY PROGRAM COMPLIANCE

- A. Food Safety & Quality insures—through routine monitoring and/or inspection, documentation, and retention of records—compliance to the requirements of the following company programs.
 - 1. Testing of incoming ingredients (meats, cheeses, vegetables, fruits, etc.) for compliance to physical and microbiological specifications.
 - 2. Audits of in-process and finished product formulations.
 - 3. Metal detector systems and audits to assure proper operation.
 - 4. Testing of finished products for microbiological/food safety compliance.
 - 5. Glass inspection/containment program.
 - 6. Packaging material inspection program.
 - 7. Ingredient Hold/Trace/Recall program.
 - 8. Finished product Hold/Trace/Recall program.
 - 9. Audits for compliance to Good Manufacturing Practices (GMP).
 - 10. Finished product temperature monitoring program.
 - 11. Production date code system monitoring.
 - 12. Environmental sanitation monitoring program.
 - 13. Facility pest control program.
 - 14. Product "Elegance" program.
 - 15. Foreign material control/incident report tracking program.
 - 16. Supplier approval/certification program.
 - 17. Supplier inspection program.

VI. PRODUCT SECURITY PROGRAM

- A. Each manufacturing facility has programs and procedures in place to address product security issues related to the sourcing, receipt, storage, use and distribution of food products. These programs include product, people, and facility considerations. Programs are reviewed and updated as appropriate.

VII. AUTHORITY

- A. The Food Safety & Quality Department has the authority and responsibility to tag and hold product not in compliance to defined program requirements. Tagged product will be retested, reworked, or rejected/disposed as appropriate.

VIII. THIRD PARTY AUDITS

- A. A Food Safety and Systems audit is conducted at each Schwan's Global Supply Chain, Inc. facility at least once each year by an outside 3rd party audit organization. Auditing organizations include, but are not limited to:

- 1. AIB International

2. Siliker Laboratories
3. New Science Management
4. Cook & Thurber/NSF

IX. EXPLANATION OF DATE CODING

- A. Each discrete sales unit and each shipping container are date coded for Hold/Trace/Recall (HTR) purposes.
- B. The normal date code consists of a) specific plant identification code #; b) four digit number of the Julian date code; and c) system specific information. Other date coding systems may be utilized as needed by specific customers or sales channels.
- C. Example:

- 31-9050-71-15:35
 - 31 = Salina, KS
 - 9050 = February 19, 2009 (the **50th** day of 2009)
 - 71 = Blast 7, line 1
 - 15:35 = 3:35 p.m.

SUBCONTRACTOR AGREEMENT

Subcontractor Agreement: Authority USDA FNS Title 7 CFR Part 250

Whereas Schwan's Food Service, Inc. holds a Master Donated Food Processing Agreement with
 (primary processor)
 the State of West Virginia covering the period from July 1, 2009 to June 30, 2010
 (hereinafter "Agreement")
 and whereas KT's Kitchens, Inc. desires and is capable of performing part of the Agreement,
 (subcontractor)
 namely receiving and processing donated foods into pizza products
 (specify function and USDA donated foods used)

It is further agreed that the Subcontractor mentioned above will conform to all terms and conditions of the above named Agreement, making this addendum part of that Agreement.

Subcontractor shall maintain records for three (3) years from the close of the federal fiscal year to which they pertain and shall make them available for inspection by either state, federal or local representatives at any time, without prior notice, during normal office hours. Processor records shall include the following:

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ALL PARTIES APPROVE BY SIGNING BELOW:

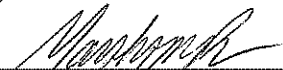
Primary Processor	Title	Telephone Number
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Schwan's Food Service, Inc.	Strategic Bid Manager	800-533-5290
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Name	Address	
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Marsha Rose	115 West College Drive	Marshall, MN 56258
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Signature	Date	
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	3/5/09	
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Subcontractor	Title	Telephone Number
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KT's Kitchens, Inc.		310-764-0850
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Name	Address	
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Joan Paris	1065 E Walnut	Carson, CA 90746
------------	---------------	------------------

Signature	Date	
-----------	------	--

	10/16/08	
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FOOD DISTRIBUTION APPROVAL

State Distributing Agency:

Name	Title
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Signature	Date
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SUBCONTRACTOR AGREEMENT

Subcontractor Agreement: Authority USDA FNS Title 7 CFR Part 250

Whereas **Schwan's Food Service, Inc** holds a Master Donated Food Processing Agreement with
 (primary processor)
 the State of West Virginia covering the period from **July 1, 2009** to **June 30, 2010**
 (hereinafter "Agreement")
 and whereas **Better Baked Foods, Inc** desires and is capable of performing part of the Agreement,
 (subcontractor)
 namely receiving and processing donated foods into pizza products.
 (specify function and USDA donated foods used)

It is further agreed that the Subcontractor mentioned above will conform to all terms and conditions of the above named Agreement, making this addendum part of that Agreement.

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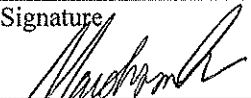
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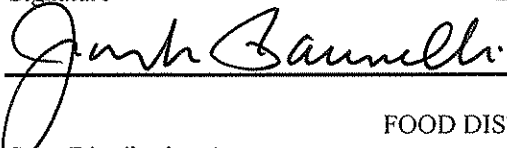
Primary Processor	Title	Telephone Number
Schwan's Food Service, Inc.	Director of Market Strategies	800-533-5290

Name	Address	
Marsha Rose	115 West College Drive	Marshall, MN 56258

Signature	Date	
	3/5/09	

Subcontractor	Title	Telephone Number
Better Baked Foods, Inc.	President/COO	814-725-8778

Name	Address	
Joseph Pacinelli	56 Smedley Street	North East, PA 16428

Signature	Date	
	10-08-08	

FOOD DISTRIBUTION APPROVAL

State Distributing Agency: Name	Title

Signature	Date



The **SCHWAN**
FOOD COMPANY
SCHWAN'S FOOD SERVICE, INC.

References

Kanawha County
Stella Young 304-348-6660
200 Elizabeth Street
Charleston, WV 25311-2119

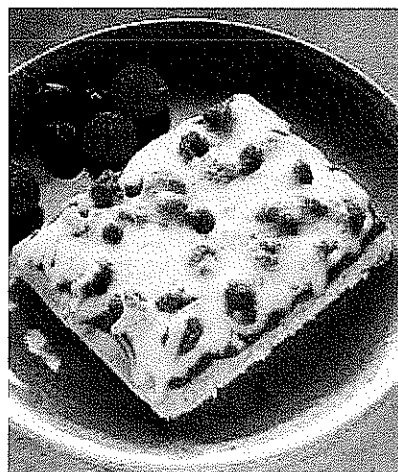
Raleigh County
Rosie Cook 304-256-4643
105 Adair Street
Beckley, WV 25801-3791

Cabell County
Rhonda McCoy 304-528-5048
2850 Fifth Avenue
Huntington, WV 25709

Enriching the quality of lives through our food solutions.



The SCHWAN FOOD COMPANY™
 SCHWAN'S FOOD SERVICE, INC.



Tony's® Breakfast Pizza Sausage - Pan Mates®

Product Code: 63904

Create your very own morning rush hour by putting Tony's Breakfast Pizza on the menu. Patrons will be bumper to bumper in pursuit of this tantalizingly-warm, satisfying meal. Breakfast Pizza features the attraction of pizza with a milder, more traditional morning-style taste. All products are CN labeled. Thick biscuit-style crust, deliciously filling and easy to eat. Quality ingredients including a blend of cheese, seasoned breakfast meat, and our special mild breakfast pizza sauces. Tony's Pan Mate Handling System makes it easy to prepare and easy to serve using standard 18"x 26" bun pans. It's extremely popular. Nothing beats pizza when it comes to attracting hungry customers to satisfying breakfast.

Last Nutritional Change: 12/8/2008

Please continue to check our website for the most current nutrition information.

Nutrition Analysis		
Serving Size	3.20 oz(s)	
Case Pack	128	
	Amount Per Serving	
Calories	230	
Calories from fat	100	
Total Fat	11 g	
Saturated Fat	4.5 g	
Trans Fat	0 g	
Cholesterol	15 mg	
Sodium	690 mg	
Total Carbohydrate	26 g	
Total Dietary Fiber	1 g	
Sugars	6 g	
Protein	9 g	
Vitamins & Minerals		
	Amount/Serving	RDA%
Vitamin A	--	5%
Vitamin C	0 mg	--
Calcium	0 mg	10%
Iron	--	8%
Last Nutritional Change: 12/8/2008		
Shipping Info		
UPC	0-72180-63904-2	
SCC-14	000-72180-63904-2	
Net Weight	25.6 lbs.	
Gross Weight	27.2 lbs.	
Cube	1.353	

This 3.20 oz(s) provides 1.00 oz. equivalent meat/meat alternate, 1 1/2 servings of bread alternate, for the Child Nutrition Meal Pattern Requirements.

Child Nutrition Identification - 073444

Preparation Instructions

Convection: 350°, 15 to 17 minutes. Conventional: 400°, 16 to 19 minutes. Place frozen pizzas in 18"x26"x1/2" lightly greased bun pans. Note: Due to variances in oven regulators, heating times and temp may require adjustments

Ingredients

Ingredients: Crust: Enriched unbleached flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), water, vegetable shortening (palm oil, soy lecithin, natural butter flavor), yeast soybean oil, contains 2 percent or less of sugar, salt, margarine (liquid and partially hydrogenated soybean oil, water, salt, vegetable mono and diglycerides, soy lecithin, natural and artificial flavor, beta carotene [color], vitamin A palmitate), yeast, dough conditioner (whey, ammonium sulfate, L-cysteine), relecthinated soy flour (defatted soy flour, soybean oil, soy lecithin), glucono delta lactone, baking powder (sodium bicarbonate, mono diglycerides), wheat gluten, cornmeal, DITEM. Sauce: Tomatoes (water, tomato paste [not less than 28% soluble solids]), modified food starch, Contains 2% or less of: salt, spices, sugar, maltodextrin, hydrolyzed soy and corn protein paprika, garlic powder, powdered cellulose. Topping Blend: Low moisture part skim mozzarella cheese pasteurized milk, cultures, salt, enzymes), mozzarella cheese substitute (water, vegetable oil [corn and/or soy oil], cheese solids, modified food starch, rennet casein, sweet whey, nonfat dry milk, sodium aluminum phosphate, salt, carrageenan, magnesium oxide, ferric orthophosphate, vitamin A palmitate, niacinamide, zinc oxide, pyridoxine hydrochloride [vitamin B6], cyanocobalamin). Breakfast sausage and textured vegetable protein product: Breakfast sausage (ground pork [no more than 24% fat], seasoning [salt, spices, dextrose, sugar,

Dimensions (LxWxH)	12.875 X 10.375 X 17.5
Cases/Pallet	56
Tie	8
High	7
Shelf Life	300 Days

natural flavors], water), water, textured vegetable protein product (soy flour, Carmel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate [B1], pyridoxine hydrochloride [B6], riboflavin [B2], cyanocobalamin [B12]). Allergens, Milk, wheat and soy.

Hard Bid Specifications

PIZZA, BREAKFAST - 50% MOZZARELLA CHEESE/50% SUBSTITUTE MOZZARELLA CHEESE: Sausage breakfast pizza (50% substitute mozzarella cheese) must contribute a minimum of 1 oz meat/meat alternate, 1 1/2 servings bread/grain. Portion to provide a minimum of 220 calories with no more than 11 fat grams. Must contain a minimum of or less than 680 milligrams sodium. Packed 128/3.20 oz/case. CN Label required. Acceptable Brand: Tony's® 63904 or approved equal.



Schwan's Food Service, Inc.
 115 West College Drive
 Marshall, MN 56258
 1-877-302-7426

Info@SchwansFoodService.com
 www.SchwansFoodService.com



The SCHWAN FOOD COMPANY™
 SCHWAN'S GLOBAL SUPPLY CHAIN, INC.

SAP ITEM #63904

1.	HS code:	N/A
2.	Brand:	Tony's®
3.	Brand Family:	N/A
4.	Product Fanciful Name:	N/A
5.	True Product Name:	BREAKFAST SAUSAGE AND TEXTURED VEGETABLE PROTEIN PIZZA
6.	Flavor / Variety Descriptor:	N/A
7.	USDA Inspection Legend:	
8.	Est. Number:	7645K
9.	CN BOX	<div style="border: 1px solid black; padding: 10px; text-align: center;"> <p>CN</p> <p>073444</p> <p>Cut each 51.2 oz. Breakfast Sausage and Textured Vegetable Protein Pizza into 16 - 3.20 oz. portions. Each 3.20 oz. portion provides 1.00 oz. equivalent meat/meat alternate and 1-½ servings of bread alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 10-08).</p> <p>CN</p> <p>CN</p> <p>CN</p> </div>
10.	Statement of Piece Count / Item Wt:	CONTAINS: 128 - 3.20 OUNCE PIZZAS
11.	Net Wt.:	NET WT. 409.6 OZ. (25 LBS. 9.6 OZ.) 11.61 Kg
12.	Certification: (Kosher)	N/A
13.	Institutional Use Statement:	FOR INSTITUTIONAL USE
14.	Serving Suggestion:	N/A
15.	Real Seal Logo:	N/A
16.	Handling Statement:	KEEP FROZEN NOT READY TO EAT COOK THOROUGHLY
17.	Flags and Banners (new, individually wrapped, etc.)	N/A
18.	Required Statements (cal pro)	N/A



The SCHWAN FOOD COMPANY™
SCHWAN'S GLOBAL SUPPLY CHAIN, INC.

SAP ITEM #63904

	disclaimer, aspartame, etc.):	
19.	Validated Nutrient Content / Health Claims (including disclaimers)	N/A
20.	Ingredient Statement:	<p>INGREDIENTS: CRUST: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE SHORTENING (PALM OIL, SOY LECITHIN, BUTTER FLAVOR), YEAST, SOYBEAN OIL, CONTAINS 2% OR LESS OF: SUGAR, SALT, MARGARINE (LIQUID AND HYDROGENATED SOYBEAN OIL, WATER, SALT, VEGETABLE MONO & DIGLYCERIDES, SOY LECITHIN, NATURAL & ARTIFICIAL FLAVORS, BETA CAROTENE [COLOR], VITAMIN A PALMITATE), DOUGH CONDITIONER (WHEY, AMMONIUM SULFATE, L-CYSTEINE), RELECITHINATED SOY FLOUR (DEFATTED SOY FLOUR, SOYBEAN OIL, SOY LECITHIN), GLUCONO DELTA LACTONE, BAKING POWDER (SODIUM BICARBONATE, MONO DIGLYCERIDES), WHEAT GLUTEN, CORNMEAL, DATEM. SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, CONTAINS 2% OR LESS OF: SALT, SPICES, SUGAR, MALTODEXTRIN, HYDROLYZED SOY AND CORN PROTEIN, PAPRIKA, GARLIC POWDER, POWDERED CELLULOSE. TOPPING BLEND: LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), MOZZARELLA CHEESE SUBSTITUTE (WATER, VEGETABLE OIL [CORN AND/OR SOY OIL], CHEESE SOLIDS, MODIFIED FOOD STARCH, RENNET CASEIN, SWEET WHEY, NONFAT DRY MILK, SODIUM ALUMINUM PHOSPHATE, SALT, CARAGEENAN, MAGNESIUM OXIDE, FERRIC ORTHOPHOSPHATE, VITAMIN A PALMITATE, NIACINAMIDE, ZINC OXIDE, PYRIDOXINE HYDROCHLORIDE [VITAMIN B6], CYANOCOBALAMIN). BREAKFAST SAUSAGE AND TEXTURED VEGETABLE PROTEIN PRODUCT: BREAKFAST SAUSAGE (GROUND PORK [NO MORE THAN 24% FAT], SEASONING [SALT, SPICES, DEXTROSE, SUGAR, NATURAL FLAVORS], WATER), WATER, TEXTURED VEGETABLE PROTEIN PRODUCT (SOY FLOUR, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE [B1], PYRIDOXINE HYDROCHLORIDE [B6], RIBOFLAVIN [B2], CYANOCOBALAMIN [B12]).</p>
21.	Allergens:	CONTAINS MILK, WHEAT, AND SOY.
22.	NFP: (Insert Image: appropriate format for label)	SCHOOL FOOD SERVICE ONLY: <i>Please continue to check our website for the most current nutrition information.</i>



Nutrition Facts

Serving Size 1 pizza (91g)
Servings Per Container 128

Amount Per Serving

Calories 230 **Calories from Fat 100**

% Daily Value*

Total Fat 11g **16%**

Saturated Fat 4.5g **22%**

 Trans Fat 0g

Cholesterol 15mg **5%**

Sodium 680mg **29%**

Potassium 95mg **3%**

Total Carbohydrate 26g **9%**

 Dietary Fiber 1g **5%**

 Sugars 6g

Protein 9g

Vitamin A 2% • Vitamin C 0%

Calcium 10% • Iron 8%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300 mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500 mg	3,500 mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

23.	Distribution Line:	DISTRIBUTED BY: Schwan's Food Service, Inc., Marshall, MN 56258
24.	Copyright Statement:	Copyright©2008, Schwan's Food Service, Inc., All Rights Reserved.
25.	Product Origin:	N/A
26.	Conn. Lic. No:	Conn. Lic. No. 9643
27.	Contact Information:	"Please include the product UPC number with your correspondence. Thank you."
28.	Quality Guarantee:	N/A
29.	Packaging Item #: (also include dairy plant #, if applicable)	63904 9.26.08
30.	UPC:	0-7218- 63904-2
31.	A Product of The Schwan Food Company Logo:	YES
32.	Cooking Instructions:	Cooking Guidelines: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F



The SCHWAN FOOD COMPANY™
SCHWAN'S GLOBAL SUPPLY CHAIN, INC.

SAP ITEM #63904

		Place frozen product in 18" x 26" x 1/2" prepared pans. Oven Type Preheat Oven Temperature Cooking Time Convection 350° F 15 to 17 minutes Conventional 400° F 16 to 19 minutes Note: Due to variances in oven regulators, cooking time and temperature May require adjustments. Refrigerate or discard any unused portion.
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CONFIDENTIAL



The SCHWAN FOOD COMPANY™
SCHWAN'S FOOD SERVICE, INC.



Tony's® Breakfast Pizza Sausage Bagel
Product Code: 78700

Take the popularity of bagels for breakfast to the next level. This traditional bagel is topped with a rich cream gravy and a mouth-watering blend of breakfast sausage and mozzarella cheese. A bagel among bagels, it's quick to serve and certain to satisfy. Quality ingredients including: a classic bagel, rich cream gravy, seasoned breakfast sausage, and cheese. CN labeled.

Last Nutritional Change: 8/19/2008

Please continue to check our website for the most current nutrition information.

Nutrition Analysis		
Serving Size	2.60 oz(s)	
Case Pack	96	
	Amount Per Serving	
Calories	180	
Calories from fat	60	
Total Fat	7 g	
Saturated Fat	2.5 g	
Trans Fat	0 g	
Cholesterol	15 mg	
Sodium	480 mg	
Total Carbohydrate	19 g	
Total Dietary Fiber	1 g	
Sugars	2 g	
Protein	9 g	
Vitamins & Minerals		
	Amount/Serving	RDA%
Vitamin A	100 IU	2%
Vitamin C	0 mg	--
Calcium	200 mg	20%
Iron	1.44 mg	8%
Last Nutritional Change: 8/19/2008		
Shipping Info		
UPC	0-72180-78700-2	
SCC-14	000-72180-78700-2	
Net Weight	15.6 lbs.	
Gross Weight	17.9 lbs.	
Cube	1.489	
Dimensions (LxWxH)	17.625 X 13.125 X 11.125	
Cases/Pallet	56	
Tie	8	
High	7	
Shelf Life	270 Days	

This 2.60 oz(s) provides 1.00 oz. equivalent meat/meat alternate, 1 servings of bread alternate, for the Child Nutrition Meal Pattern Requirements.

Child Nutrition Identification - 067309

Preparation Instructions

Cooking Guidelines: Place frozen bagels in 18" x 26" x 1/2" bun pans. Convection Oven: 375 F. 8-10 min. Conventional Oven: 400 F. 10-12 min. Note: Due to variances in oven regulators, cooking time and temperature may require adjustments.

Ingredients

Ingredients: Crust: Enriched wheat flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), water, liquid malt (corn syrup, barley malt extract), yeast, salt, dough conditioner (vegetable gum, L-cysteine, enzymes), calcium propionate (to maintain freshness); Toppings: Low moisture part-skim mozzarella cheese (pasteurized milk, cultures, salt, enzymes), mozzarella cheese substitute (water, corn oil, nonfat dry milk, modified food starch, potassium chloride, sodium citrate, sodium aluminum phosphate, sodium tripolyphosphate, tri-calcium phosphate, magnesium oxide, ferric orthophosphate, vitamin A palmitate, niacinamide, zinc oxide, cyanocobalamin, pyridoxine hydrochloride [vitamin B6]), cooked pizza topping (breakfast sausage [ground pork {not more than 24% fat}, seasoning {salt, spices, dextrose, sugar, natural flavor}, water], water, textured vegetable protein product [soy flour, caramel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate, pyridoxine hydrochloride, riboflavin, cyanocobalamin]), cream gravy (skim milk, modified food starch, dehydrated sweet cream product, (sweet cream, nonfat milk, and lecithin), salt, spice. Contains wheat, soy and milk.

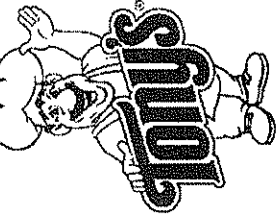
Hard Bid Specifications

PIZZA, BREAKFAST BAGEL - 50% MOZZARELLA CHEESE/50% SUBSTITUTE MOZZARELLA CHEESE: Breakfast sausage bagel pizza (50% mozzarella cheese/50% substitute mozzarella cheese) must contribute a minimum of 1 oz meat/meat alternate, 1 serving breads/grains. Portion to provide a minimum of 180 calories with no more than 7 fat grams. Must contain a minimum of or less than 490 milligrams of sodium. Packed 96/2.60 oz/case. CN Label required. Acceptable Brand: Tony's® #78700 or approved equal.

Schwan's Food Service, Inc.
115 West College Drive
Marshall, MN 56258
1-877-302-7426

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78700

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General Offices, Marshall, MN 56258

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"Please include the product UPC number with your
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A product of THE SCHWAN FOOD COMPANY

CN 067309
One 2.60 oz. Breakfast Bagel provides 1.00 oz.
equivalent meat/meat alternate and 1 serving of
bread alternate for the Child Nutrition Meal Pattern
Requirements. (Use of this logo and statement
authorized by the Food & Nutrition Service, USDA
09-06).
CN

Breakfast Bagel

(Bagel topped with Low Moisture Part - Skim Mozzarella Cheese and Mozzarella Cheese Substitute, Breakfast Sausage and Textured Vegetable Protein Product, and Cream Gravy)

INGREDIENTS: CRUST: Enriched wheat flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), water, liquid malt (corn syrup, barley malt extract), yeast, salt, dough conditioner (vegetable gum, L-cysteine, enzymes), calcium propionate (to maintain freshness); TOPPINGS: Low moisture part - skim mozzarella cheese (pasteurized milk, cultures, salt, enzymes), mozzarella cheese substitute (water, corn oil, nonfat dry milk, modified food starch, potassium chloride, sodium citrate, sodium aluminum phosphate, sodium tripolyphosphate, tri-calcium phosphate, magnesium oxide, ferric orthophosphate, vitamin A palmitate, niacinamide, zinc oxide, cyanocobalamin, pyridoxine hydrochloride [vitamin B6]), cooked pizza topping (breakfast sausage [ground pork (not more than 24% fat)], seasoning {salt, spices, dextrose, sugar, natural flavors}, water), water, textured vegetable protein product [soy flour, caramel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate, pyridoxine hydrochloride, riboflavin, cyanocobalamin], cream gravy (skim milk, modified food starch, dehydrated sweet cream product (sweet cream, nonfat milk, and lecithin), salt, spice.

Contains wheat, soy, milk.

COOKING GUIDELINES

Place frozen pizzas in 18" x 26" x 1/2" bun pans.

Oven Type	Preheated Oven Temperature	Cooking Time
Convection	375° F	8 to 10 minutes
Conventional	400° F	10 to 12 minutes

NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.



FOR INSTITUTIONAL USE

KEEP FROZEN

CONTAINS: 96 - 2.60 OUNCE PORTIONS

NET WT. 15.6 LBS. (7.07 kg)

KEEP FROZEN

CN

067309

One 2.60 oz. Breakfast Bagel provides 1.00 oz. equivalent meat/meat alternate and 1 serving of bread alternate for the Child

CN Nutrition Meal Pattern

CN

Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-06).

CN

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AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 17237

TONY'S®
BREAKFAST BAGEL

(Bagel topped with Low Moisture Part-Skim Mozzarella Cheese and Mozzarella Cheese Substitute, Breakfast Sausage and Textured Vegetable Protein Product, and Cream Gravy)
Calcium Propionate added to preserve freshness of crust

INGREDIENTS: CRUST: Enriched wheat flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), water, liquid malt (corn syrup, barley malt extract), yeast, salt, dough conditioner (vegetable gum, L-cysteine, enzymes), calcium propionate (to maintain freshness); TOPPINGS: Low moisture part-skim mozzarella cheese (pasteurized milk, cultures, salt, enzymes), mozzarella cheese substitute (water, corn oil, nonfat dry milk, modified food starch, potassium chloride, sodium citrate, sodium aluminum phosphate, sodium tripolyphosphate, tri-calcium phosphate, magnesium oxide, ferric orthophosphate, vitamin A palmitate, niacinamide, zinc oxide, cyanocobalamin, pyridoxine hydrochloride [vitamin B6]), cooked pizza topping (breakfast sausage [ground pork {not more that 24% fat}, seasoning {salt, spices, dextrose, sugar, natural flavors}, water], water, textured vegetable protein product [soy flour, caramel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate, pyridoxine hydrochloride, riboflavin, cyanocobalamin]), cream gravy (skim milk, modified food starch, dehydrated sweet cream product (sweet cream, nonfat milk, and lecithin), salt, spice.

Contains wheat, soy, milk.

COOKING GUIDELINES

Place frozen bagels in 18" x 26" x 1/2" bun pans.

Oven Type	Preheated Oven Temperature	Cooking Time
Convection	375°F	8 to 10 minutes
Conventional	400°F	10 to 12 minutes
NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.		

CONTAINS 96 - 2.60 OUNCE PORTIONS

NET WT. 15.6 LBS. (7.07 kg)

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DISTRIBUTED BY: Schwan's Food Service, Inc.

General Office, Marshall, MN 56258

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"Please include the product UPC number with your correspondence. Thank you."

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UPC CODE: 0-72180-78700-2



The SCHWAN FOOD COMPANY™

SCHWAN'S FOOD SERVICE, INC.



Tony's® Cheese Filled Breadstick
Product Code: 73336

Tony's® has just kicked up the yum factor for every meal! This new Cheese-Filled Breadstick is packed with goodness, full of flavor, and loaded with menuing opportunities. Serve them as a side, or as a snack! Your kids will love 'em! Fun, handheld 3.1-oz. stick is easy to prepare and eat. Excellent Source of Calcium Good Source of Protein 100% low fat Mozzarella makes it sensible yet yummy. Provides 2 bread credits; 1 meat/meat alternative. Excellent product for your commodity cheese program. Comes with Tony's® branded sleeves in every case.

Last Nutritional Change: 2/3/2009

Please continue to check our website for the most current nutrition information.

Nutrition Analysis		
Serving Size	1 stick (85) g(s)	
Case Pack	96	
	Amount Per Serving	
Calories	190	
Calories from fat	25	
Total Fat	3 g	
Saturated Fat	1 g	
Trans Fat	0 g	
Cholesterol	5 mg	
Sodium	520 mg	
Total Carbohydrate	27 g	
Total Dietary Fiber	1 g	
Sugars	2 g	
Protein	11 g	
Vitamins & Minerals		
	Amount/Serving	RDA%
Vitamin A	0 IU	2%
Vitamin C	0 mg	2%
Calcium	0 mg	30%
Iron	0 mg	2%
Last Nutritional Change: 2/3/2009		
Shipping Info		
UPC	0-72180-73336-8	
SCC-14	100-72180-73336-5	
Net Weight	18.6 lbs.	
Gross Weight	19.7 lbs.	
Cube	0.803	
Dimensions (LxWxH)	18.75 X 9.25 X 8	
Cases/Pallet	90	
Tie	10	
High	9	
Shelf Life	180 Days	

This 1 stick (85) g(s) provides 1 oz. equivalent meat/meat alternate, 2¼ servings of bread alternate, for the Child Nutrition Meal Pattern Requirements.

Child Nutrition Identification - 073281

Preparation Instructions

Cooking Instructions: Keep frozen until read to use. Cook before eating. Convection Oven: Preheat oven to 375°F, High fan. Place frozen breadsticks on paper liner, using a full sheet pan. Bake at 375°F low fan, for 10-12 minutes until internal temperature is greater than 160°F. For even cooking, rotate pans part way through baking time. Due to variances in oven regulators, cooking times and temperatures may require adjustments. Refrigerate or discard any unused portion. Caution: Breadstick will be HOT. Allow breadsticks to cool a few minutes before serving.

Ingredients

Ingredients: Enriched flour (wheat flour, niacin, reduced iron, thiamine, mononitrate, riboflavin, folic acid), low fat mozzarella cheese [(pasteurized part-skim milk, cultures, salt enzymes), nonfat milk; cultures, salt enzymes), nonfat milk, modified food starch]), water, spice blend (non fat dry milk, dehydrated sweet cream (cream, nonfat milk, soy lecithin), modified food starch, whey protein concentrate, dehydrated butter (butter [cream, salt], nonfat milk, sodium caseinate, BHT [to protect freshness], salt, garlic powder, spice0, soybean oil, sugar, salt, yeast calcium sulfate, L-cysteine hydrochloride, ascorbic acid. Allergen: Milk, Soya and wheat.

Hard Bid Specifications

Schwan's Food Service, Inc.
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 1-877-302-7426

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 www.SchwansFoodService.com



The SCHWAN FOODS COMPANY™
 1604 Superior Road
 Marshall, MN 56258
 507-537-8900
 FX507-537-8227

The SCHWAN FOOD COMPANY™

Date: 11/3/2008
 Supersedes: NEW

Product Analysis for non-CN Approved Product

Product Name: Tony's Cheese filled Bread Stick

Product Code: 73336

Serving Size: 3.00 oz. 85 g

Ingredients:	Weight
Varieties of Meat Used in Product	
Total Weight of Uncooked Product	3.100 oz.
Total Weight of Uncooked Meat Topping	0.000 oz.
Weight of Raw Meat	0.000 oz.
% Fat of Raw Meat	0.000 %
(Weight of Dry APP)	0.000 oz.
(Weight of Hydrated APP)	0.000 oz.
Weight of Raw Meat and Hydrated APP	0.000 oz.
Total Weight of Precooked Product	3.100 oz.

Weight of CN Precooked Meat: 0.0000 oz. = 0.00 oz. creditable meat/meat alternates
 Weight of Natural Cheese: 1.0030 oz. = 1.00 oz. creditable meat/meat alternates

Weight of grains/breads: 2.0000 oz. = 2 servings of creditable grains/breads

Weight of vegetables/fruits: 0.0000 oz. = 0 cup(s) of creditable vegetables/fruits

I certify that the above information is true and correct and the above product (ready for serving) **contains 1 oz. of creditable meat, 2 servings of creditable grain/bread, and 0 cup(s) of creditable vegetables/fruits.** I further certify that any Alternate Protein Product (APP) used conforms to USDA-FNS regulations of child nutrition requirements. For on grains/breads serving, it must contain no less than 14.75 g (0.52 oz.) of enriched or whole-grain meal and/or, flour, bran and/ or germ.

David Hermanson
 Research & Development
 3434 ne 170th place
 Gresham, Oregon 97230
 503-252-3006



Tony's® Thin Crust 4x6 Pizza Cheese 100% Mozz. - Pan Mates®
Product Code: 63572

Tony's® 4x6 Thin Crust Cheese Pizza with 100% Mozzarella cheese and the Pan Mates® system. Tony's® quality crust, cheese, and popular sauce have been our long-standing trademarks. With the thin crusts fresh-dough flavor and tender bite it is a can't resist for all ages. All of our toppings are baked the first time in your oven for top of the line fresh taste. Best of all is the easy preparation. With its pre-scored 8 block sheets and the Pan Mates® System it is quick preparation and fast, easy clean-up. CN approved with 2 oz. of meat/meat alt, 2 bread servings and 1/8 cup of vegetables.

Last Nutritional Change: 1/6/2009

Please continue to check our website for the most current nutrition information.

Nutrition Analysis		
Serving Size	4.43 oz(s)	
Case Pack	96	
	Amount Per Serving	
Calories	300	
Calories from fat	100	
Total Fat	11 g	
Saturated Fat	4.5 g	
Trans Fat	0 g	
Cholesterol	25 mg	
Sodium	600 mg	
Total Carbohydrate	33 g	
Total Dietary Fiber	2 g	
Sugars	11 g	
Protein	18 g	
Vitamins & Minerals		
	Amount/Serving	RDA%
Vitamin A	300 IU	8%
Vitamin C	0 mg	--
Calcium	369 mg	35%
Iron	2 mg	15%
Last Nutritional Change: 1/6/2009		
Shipping Info		
UPC	0-72180-63572-3	
SCC-14	000-72180-63572-3	
Net Weight	26.58 lbs.	
Gross Weight	28.19 lbs.	

This 4.43 oz(s) provides 2 ¼ oz. equivalent meat/meat alternate, 2 servings of bread alternate, 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements.

Child Nutrition Identification - 072635

Preparation Instructions

Convection: 400 °F, 12 to 14 minutes Conventional: 450 °F, 14 to 16 minutes. Place 16 frozen pizzas in 18"x26"x1/2" bun pans. Note: Due to variance in oven regulators, cooking time and temperature may require adjustments.

Ingredients

Ingredients: Crust: Enriched flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), water, defatted soy flour, yeast, contains 2 percent or less of soybean oil, sugar, GDL (glucono-delta-lactone), DATEM, sodium bicarbonate, salt, dough conditioner (wheat starch, L-cysteine hydrochloride, ammonium sulfate); Toppings: Low moisture part-skim mozzarella cheese (cultured pasteurized part-skim milk, salt, enzymes); Sauce: Tomatoes (water, tomato paste [not less than 28% soluble solids]), modified food starch, sugar, contains 2 percent or less of dextrose, salt, spices, onion, dehydrated Romano Cheese (sheep's and cow's milk, cheese cultures, salt, enzymes), garlic powder, paprika, citric acid, beet powder. Contains: Wheat, soy and Milk.

Hard Bid Specifications

PIZZA, 4X6 THIN CRUST - 100% MOZZARELLA CHEESE: 4x6 thin crust cheese pizza (100% mozzarella cheese) must contribute a minimum of 2 ¼ oz meat/meat alternate, 2 servings breads/grains, 1/8 cup vegetable. Portion to provide a minimum of 300 calories with no more than 11 fat grams. Must contain a minimum of 2 gram of fiber, and less than 610 milligrams sodium. Packed 96/4.43 oz/case. CN Label required. Acceptable Brand: Tony's® #63572 or approve equal.

Cube	1.512
Dimensions (LxWxH)	17.25 X 12.625 X 12
Cases/Pallet	56
Tie	8
High	7
Shelf Life	300 Days



Schwan's Food Service, Inc.
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KEEP FROZEN
COOK BEFORE SERVING

CN

072635

Each 4.43 oz. Cheese Pizza provides 2.00 oz. equivalent meat alternate, 2 1/4 servings of bread alternate, and 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 06-08).

CN

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INSPECTED BY THE
U.S. DEPT. OF AGRICULTURE
IN ACCORDANCE WITH
FNS REQUIREMENTS

TONY'S®
CHEESE PIZZA

INGREDIENTS: Crust: Enriched flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), water, defatted soy flour, yeast, contains 2 percent or less of soybean oil, sugar, GDL (glucono-delta-lactone), DATEM, sodium bicarbonate, salt, dough conditioner (wheat starch, L-cysteine hydrochloride, ammonium sulfate); **Toppings:** Low moisture part-skim mozzarella cheese (cultured pasteurized part-skim milk, salt, enzymes); **Sauce:** Tomatoes (water, tomato paste [not less than 28% soluble solids]), modified food starch, sugar, contains 2 percent or less of dextrose, salt, spices, onion, dehydrated Romano cheese (sheep's and cow's milk, cheese cultures, salt, enzymes), garlic powder, paprika, citric acid, beet powder.

Contains: wheat, soy and milk.

COOKING GUIDELINES

Cook before eating. Place 16 frozen pizzas in 18" x 26" x 1/2" bun pans.

Oven Type	Preheated Oven Temperature	Cooking Time
Convection	400°F	11 to 16 minutes
Conventional	450°F	15 to 20 minutes

NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.
Refrigerate or discard any unused portion.

CONTAINS 96 - 4X6 INCH
4.43 OUNCE PIZZAS
NET WT. 425.28 OZ. (26 LBS. 9.28 OZ.)
(12 KILOS 56 GRAMS)
FOR INSTITUTIONAL USE
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ITEM NO. 63572
CONN. LIC. NO. 4196

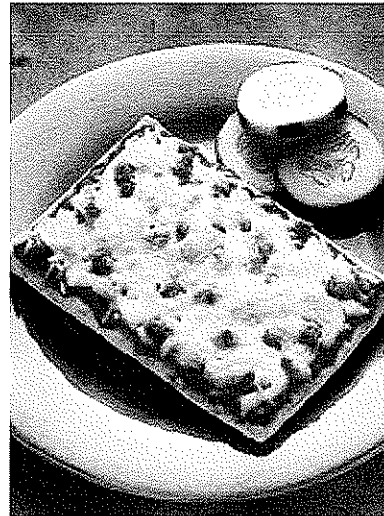
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UPC CODE: 000-72180-63572-3



The SCHWAN FOOD COMPANY™
SCHWAN'S FOOD SERVICE, INC.



Tony's® Thin Crust 4x6 Pizza Reduced Fat Pepp 100% Mozz. - Pan Mates®
Product Code: 63495

Tony's® 4x6 Thin Crust Pepperoni and 100% Mozzarella cheese pizza with the Pan Mates® system. This means easy preparation and clean up for you, and you are receiving Tony's® Pizza promise of quality. With its fresh dough flavor and tender bite it is sure to satisfy everyone. All of our toppings are cooked for the first time in your oven for maximum fresh taste. Pre-scored 8-block sheets with Pan Mates® for easy handling. CN approved with 2 oz of meat/meat alt., 2 bread servings and 1/8 cup of vegetables.

Last Nutritional Change: 7/23/2008

Please continue to check our website for the most current nutrition information.

Nutrition Analysis		
Serving Size	4.43 oz(s)	
Case Pack	96	
	Amount Per Serving	
Calories	300	
Calories from fat	110	
Total Fat	12 g	
Saturated Fat	5 g	
Trans Fat	0 g	
Cholesterol	25 mg	
Sodium	700 mg	
Total Carbohydrate	33 g	
Total Dietary Fiber	2 g	
Sugars	11 g	
Protein	17 g	
Vitamins & Minerals		
	Amount/Serving	RDA%
Vitamin A	200 IU	6%
Vitamin C	0 mg	0%
Calcium	234 mg	20%
Iron	2 mg	10%
Last Nutritional Change: 7/23/2008		
Shipping Info		
UPC	0-72180-63495-5	
SCC-14	000-72180-63495-5	
Net Weight	26.58 lbs.	
Gross Weight	28.19 lbs.	
Cube	1.512	

This 4.43 oz(s) provides 2.00 oz. equivalent meat/meat alternate, 2 servings of bread alternate, 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements.

Child Nutrition Identification - 071984

Preparation Instructions

Conventional: 450 'F, 13 to 17 minutes. Convection: 400 'F, 11 to 16 minutes. Place 16 frozen pizzas in 18" x 26" x 1/2" bun pans. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.

Ingredients

Ingredients: Crust: Enriched flour (wheat flour, malted barley flour, niacin, iron, thiamine, riboflavin, folic acid), water, defatted soy flour, yeast, soybean oil, contains 2 percent or less of soybean oil, isolated soy protein, sugar, GDL (Glucono-delta-lactone), DATEM, sodium bicarbonate, salt, partially hydrogenated soybean oil, dough conditioner (wheat starch, L-cysteine hydrochloride, ammonium sulfate); Sauce: Tomatoes (water, tomato paste [not less than 28% soluble solids]), modified food starch, sugar, contains 2 percent or less of dextrose, salt, spices, onion, dehydrated Romano cheese (sheep's and cow's milk, cheese cultures, salt, enzymes), garlic powder, paprika, citric acid, beet powder; Toppings: Low moisture part-skim mozzarella cheese (cultured pasteurized part-skim milk, salt, enzymes); Fat reduced pepperoni: Pork, mechanically separated pork, beef, water, textured vegetable protein product* (soy protein concentrate, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate [B1], pyridoxine hydrochloride [B6], riboflavin [B2], and cyanocobalamin [B12]), salt, less than 2% of spices, dextrose, lactic acid starter culture, oleoresin of paprika, flavoring, sodium nitrite, BHA, BHT, with citric acid added to help protect flavor. *Ingredient not in regular pepperoni. Contains wheat, soy and milk.

Hard Bid Specifications

Dimensions (LxWxH)	17.25 X 12.625 X 12
Cases/Pallet	56
Tie	8
High	7
Shelf Life	300 Days

Pizza, 4x6 Thin Crust - 100% Mozzarella Cheese, 4x6 thin crust reduced fat pepperoni pizza (100% mozzarella cheese), must contribute a minimum of 2 oz meat/meat alternate, 2 servings breads/grains, 1/8 cup vegetable. Portion to provide a minimum of 300 calories with no more than 12 fat grams. Must contain a minimum of 2 grams of fiber and less than 710 milligrams sodium. Packed 96/4.43 oz/case. CN Label required. Acceptable Brand: Tony's® #63495 or approved equal.



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KEEP FROZEN
COOK BEFORE SERVING

CN

071984

This 4.43 oz. Pizza with Fat Reduced Pepperoni provides 2.00 oz. equivalent meat/meat alternate, 2 servings of bread alternate, and 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements.

(Use of this logo and statement authorized by the Food and Nutrition Service USDA 04-08).

CN

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CN

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 1999

TONY'S®
PIZZA WITH FAT REDUCED PEPPERONI

INGREDIENTS: **Crust:** Enriched flour (wheat flour, malted barley flour, niacin, iron, thiamine, riboflavin, folic acid), water, defatted soy flour, yeast, contains 2 percent or less of soybean oil, isolated soy protein, sugar, GDL (glucono-delta-lactone), DATEM, sodium bicarbonate, salt, partially hydrogenated soybean oil, dough conditioner (wheat starch, L-cysteine hydrochloride, ammonium sulfate); **Sauce:** Tomatoes (water, tomato paste [not less than 28% soluble solids]), modified food starch, sugar, contains 2 percent or less of dextrose, salt, spices, onion, dehydrated Romano cheese (sheep's and cow's milk, cheese cultures, salt, enzymes), garlic powder, paprika, citric acid, beet powder; **Topping:** Low moisture part-skim mozzarella cheese (cultured pasteurized part-skim milk, salt, enzymes); **Fat reduced pepperoni:** Pork, mechanically separated pork, beef, water, textured vegetable protein product* (soy protein concentrate, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate [B1], pyridoxine hydrochloride [B6], riboflavin [B2], and cyanocobalamin [B12]), salt, less than 2% of spices, dextrose, lactic acid starter culture, oleoresin of paprika, flavoring, sodium nitrite, BHA, BHT, with citric acid added to help protect flavor. *Ingredient not in regular pepperoni.

Contains wheat, soy and milk.

COOKING GUIDELINES: Cook before eating.
Place 16 frozen pizzas in 18" x 26" x 1/2" bun pans.

Oven Type	Preheated Oven Temperature	Cooking Time
Convection	400°F	11 to 16 minutes
Conventional	450°F	13 to 17 minutes
NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.		

CONTAINS 96 - 4 X 6 INCH
4.43 OUNCE PIZZAS
NET WT. 425.28 OZ. (26 LBS. 9.28 OZ.)
(12 KILOS 56 GRAMS)
FOR INSTITUTIONAL USE
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ITEM NO. 63495
CONN. LIC. NO. 4196

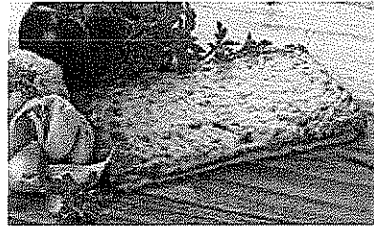
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UPC CODE: 000-72180-63495-5



The SCHWAN FOOD COMPANY™
SCHWAN'S FOOD SERVICE, INC.



Tony's® SmartPizza™ Whole Grain Cheese Pizza 100% Mozz
Product Code: 78697

Tony's 4x6 with whole grain goodness, part of the delicious SmartPizza™ line. Your kids will love the great taste and authentic appearance and you'll feel great serving it. Whole Grain item 78697 includes 51% whole grains, over one CN bread serving from whole grains. We use white whole wheat flour for a texture and appearance similar to traditional white crust. CN approved 2 ounces of meat/meat alternative and 2 grain/bread servings for each slice.

Last Nutritional Change: 2/16/2009

Please continue to check our website for the most current nutrition information.

Nutrition Analysis		
Serving Size	4.50 oz(s)	
Case Pack	96	
	Amount Per Serving	
Calories	300	
Calories from fat	100	
Total Fat	11 g	
Saturated Fat	4.5 g	
Trans Fat	0 g	
Cholesterol	25 mg	
Sodium	570 mg	
Total Carbohydrate	33 g	
Total Dietary Fiber	4 g	
Sugars	12 g	
Protein	18 g	
Vitamins & Minerals		
	Amount/Serving	RDA%
Vitamin A	402 IU	8%
Vitamin C	0 mg	0%
Calcium	302 mg	30%
Iron	2.2 mg	10%
Last Nutritional Change: 2/16/2009		
Shipping Info		
UPC	0-72180-78697-5	
SCC-14	000-72180-78697-5	
Net Weight	27 lbs.	
Gross Weight	28.6 lbs.	
Cube	1.512	
Dimensions (LxWxH)	17.25 X 12.625 X 12	
Cases/Pallet	56	
Tie	8	
High	7	
Shelf Life	300 Days	

This 4.50 oz(s) provides 2 oz. equivalent meat/meat alternate, 2 servings of bread alternate, 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements.

Child Nutrition Identification - 071259

Preparation Instructions

Cooking Guidelines: Cook before eating. Place 16 frozen pizzas in 18" x 26" x 1/2" parchment lined sheet pans. Convection Oven: Low fan, 350 degrees for 13 to 16 minutes. Conventional Oven: 400 degrees for 17 to 20 minutes. Rotate pans one half turn to prevent cheese from burning. Note: Cook until internal temperature of pizza reaches 160 degrees. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

Ingredients

Ingredients: Crust: Water, white whole wheat flour, enriched flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), defatted soy flour, yeast, contains 2% or less of: soybean oil, isolated soy protein, sugar, glucono delta lactone, DATEM, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate, calcium lactate), salt, natural & artificial flavor (maltodextrin, modified corn starch, water, potassium chloride, salt, glycerol, malic acid), cornstarch, dough conditioner (wheat starch, L-cysteine hydrochloride, ammonium sulfate); Toppings: Low moisture part-skim mozzarella cheese (cultured pasteurized part-skim milk, salt, enzymes); Sauce: Tomatoes (water, tomato paste [not less than 28% soluble solids]), modified food starch, contains 2% or less of sugar, dextrose, salt, spices, onion, dehydrated Romano cheese (sheep's and cow's milk, cheese cultures, salt, enzymes), garlic powder, paprika, citric acid, beet powder. Contains milk, soy and wheat.

Hard Bid Specifications

PIZZA, 4x6 CHEESE PIZZA 100% MOZZARELLA CHEESE: 4x6 cheese pizza (100% mozzarella cheese) must contribute a minimum of 2 oz meat/meat alternate, 2 servings breads/grains and 1/8 cup vegetable. Portion to provide a minimum of 300 calories with no more than 11 fat grams. Must contain a minimum of 4 grams of fiber and less than 580 milligrams sodium. Packed 96 /4.50 oz/case. CN Label required. Acceptable Brand: Tony's® 78697 or approved equal.

Schwan's Food Service, Inc.
115 West College Drive
Marshall, MN 56258
1-877-302-7426

Info@SchwansFoodService.com
www.SchwansFoodService.com



CN

	071259	
CN	<p>Each 4.50 oz cheese pizza provides 2.0 oz. equivalent meat alternate, 2 servings of bread alternate, and 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 12-07).</p>	CN
	CN	

FOR INSTITUTIONAL USE

INSPECTED BY THE
US. DEPT. OF
AGRICULTURE IN
ACCORDANCE WITH
FNS REQUIREMENTS

KEEP FROZEN

COOK BEFORE SERVING

**TONY'S® SMARTPIZZA™
CHEESE PIZZA**

INGREDIENTS: CRUST: Water, white whole wheat flour, enriched flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), defatted soy flour, yeast, contains 2% or less of: soybean oil, isolated soy protein, sugar, glucono delta lactone, DATEM, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate, calcium lactate), salt, natural & artificial flavor (with maltodextrin, modified corn starch, water, potassium chloride, salt, glycerol, malic acid), cornstarch, dough conditioner (wheat starch, L-cysteine hydrochloride, ammonium sulfate); **TOPPINGS:** Low moisture part-skim mozzarella cheese (cultured pasteurized part-skim milk, salt, enzymes); **SAUCE:** Tomatoes (water, tomato paste [not less than 28% soluble solids]), modified food starch, contains 2% or less of sugar, dextrose, salt, spices, onion, dehydrated Romano cheese (sheep's and cow's milk, cheese cultures, salt, enzymes), garlic powder, paprika, citric acid, beet powder.

CONTAINS WHEAT, SOY AND MILK.

COOKING GUIDELINES: COOK BEFORE EATING.

Preheat oven. Place 16 frozen pizzas or 2 sheets of 8 on each 18" x 26" x 1/2" sheet pan. Cook until internal temperature reaches 160°F.

Convection Oven – Low fan, 350°F for 13 to 16 minutes.

Conventional Oven - 400°F for 17 to 20 minutes.

NOTE: Pan Mates® film or parchment can be used to line sheet pans. Due to variances in oven regulators and number of pizzas in an oven, cooking times and temperatures may require adjustments. For more even cooking rotate pans one half turn. Refrigerate or discard any unused portion.

CONTAINS 96 - 4.50 OUNCE PIZZAS
NET WT. 432 OZ.
(27 LBS)
(12 KILOS 246 GRAMS)

DIST BY: Schwan's Food Service, Inc.
General Office, Marshall, MN 56258 U.S.A.

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"Please include the product UPC number with your correspondence. Thank you."

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ITEM No. 78697

UPC: 000-72180-78697-5



The SCHWAN FOOD COMPANY™
 SCHWAN'S FOOD SERVICE, INC.



Tony's® SmartPizza™ Whole Grain 4x6 Pepperoni Pizza 100%
Product Code: 78698

New Whole Grain 100% Mozzarella cheese, 4x6 Pizza, a product with 51% whole grains, over one CN bread serving from whole grains. We use white whole wheat flour for a texture and appearance similar to traditional white crust. Consumer benefits a nutritionally enhanced pizza that offers health benefits to consumers. Better Nutrition, lower in fat, and sodium while delivering higher fiber. Commodity Friendly 78698 is available for commodity processing.

Last Nutritional Change: 8/21/2008

Please continue to check our website for the most current nutrition information.

Nutrition Analysis		
Serving Size	4.48 oz(s)	
Case Pack	96	
	Amount Per Serving	
Calories	310	
Calories from fat	100	
Total Fat	12 g	
Saturated Fat	4.5 g	
Trans Fat	0 g	
Cholesterol	25 mg	
Sodium	630 mg	
Total Carbohydrate	34 g	
Total Dietary Fiber	4 g	
Sugars	12 g	
Protein	18 g	
Vitamins & Minerals		
	Amount/Serving	RDA%
Vitamin A	358 IU	8%
Vitamin C	0 mg	0%
Calcium	252 mg	25%
Iron	2.4 mg	15%
Last Nutritional Change: 8/21/2008		
Shipping Info		
UPC	0-72180-78698-2	
SCC-14	000-72180-78698-2	
Net Weight	26.88 lbs.	
Gross Weight	28.77 lbs.	
Cube	1.323	
Dimensions (LxWxH)	17.25 X 12.625 X 10.5	

This 4.48 oz(s) provides 2 oz. equivalent meat/meat alternate, 2 servings of bread alternate, 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements.

Child Nutrition Identification - 071260

Preparation Instructions

degrees for 13 to 16 minutes. Conventional Oven: 400 degrees for 17 to 20 minutes. Rotate pans one half turn to prevent cheese from burning. Note: Cook until internal temperature of pizza reaches 160 degrees. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustment. Cooking Guidelines: Cook before eating. Place 16 frozen pizzas in 18" x 26" x 1/2" parchment lined sheets pans. Convection Oven: Low fan, 350

Ingredients

Ingredients: Crust: Water, white whole wheat flour, enriched flour (wheat flour, malted barley flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), defatted soy flour, yeast, contains 2% or less of: soybean oil, isolated soy protein, sugar, glucono delta lactone, DATEM, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate, calcium lactate), salt, natural & artificial flavor (maltodextrin, modified corn starch, water, potassium chloride, salt, glycerol, malic acid), cornstarch, dough conditioner (wheat starch, L-cysteine hydrochloride, ammonium sulfate); Toppings: low moisture part-skim mozzarella cheese (cultured pasteurized part-skim milk, salt, enzymes); Sauce: Tomatoes (water, tomato paste [not less than 285 soluble solids]), modified food starch, contains 2% or less of sugar, dextrose, salt, spices, onion, dehydrate Romano cheese (sheep's and cow's milk, cheese cultures, salt, enzymes), garlic powder, paprika, citric acid, beet powder; Fat Reduced Pepperoni: pork, mechanically separated pork, beef, water, textured vegetable protein product* [soy protein concentrate, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, thiamine mononitrate {B1}, pyridoxine hydrochloride {B6}, riboflavin {B2}, and cyanocobalamin {B12}], salt, less than 2% of spices,

Cases/Pallet	64
Tie	8
High	8
Shelf Life	300 Days

dextrose, lactic acid starter culture, oleoresin of paprika, flavoring, sodium nitrite, BHA, BHT, citric acid added to help protect flavor; *ingredient not in regular pepperoni). Contains milk, soy and wheat.

Hard Bid Specifications

PIZZA, 4x6 PEPPERONI - 100% MOZZARELLA CHEESE: 4x6 Pepperoni cheese pizza (100% mozzarella cheese) must contribute a minimum of 2 oz meat/meat alternate, 2 servings breads/grains and 1/8 cup vegetable. Portion to provide a minimum of 300 calories with no more than 12 fat grams. Must contain a minimum of 4 grams of fiber and less than 640 milligrams sodium. Packed 80 /4.48 oz/case. CN Label required. Acceptable Brand: Tony's® 78698 or approved equal.



Schwan's Food Service, Inc.
 115 West College Drive
 Marshall, MN 56258
 1-877-302-7426
 Info@SchwansFoodService.com
 www.SchwansFoodService.com

CN

<p style="text-align: right; margin: 0;">071260</p> <p>Each 4.48 oz portion of pizza with fat reduced pepperoni provides 2.0 oz. equivalent meat/meat alternate, 2 servings of bread alternate, and 1/8 cup vegetable for the Child</p>	
<p>Nutrition Meal Pattern</p>	CN
<p>Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 01-08).</p>	

CN

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AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 1999

KEEP FROZEN

COOK BEFORE SERVING

TONY'S® SMARTPIZZA™
PIZZA WITH FAT REDUCED PEPPERONI

INGREDIENTS: CRUST: WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), DEFATTED SOY FLOUR, YEAST, CONTAINS 2% OR LESS OF: SOYBEAN OIL, ISOLATED SOY PROTEIN, SUGAR, GLUCONO DELTA LACTONE, DATEM, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SALT, NATURAL & ARTIFICIAL FLAVOR (WITH MALTODEXTRIN, MODIFIED CORN STARCH, WATER, POTASSIUM CHLORIDE, SALT, GLYCEROL, MALIC ACID), CORNSTARCH, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE); **TOPPINGS:** LOW MOISTURE PART-SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART-SKIM MILK, SALT, ENZYMES); **SAUCE:** TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, CONTAINS 2% OR LESS OF SUGAR, DEXTROSE, SALT, SPICES, ONION, DEHYDRATED ROMANO CHEESE (SHEEP'S AND COW'S MILK, CHEESE CULTURES, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER; **FAT REDUCED PEPPERONI:** PORK, MECHANICALLY SEPARATED PORK, BEEF, WATER, TEXTURED VEGETABLE PROTEIN PRODUCT* (SOY PROTEIN CONCENTRATE, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE [B1], PYRIDOXINE HYDROCHLORIDE [B6], RIBOFLAVIN [B2], AND CYANOCOBALAMIN [B12]), SALT, LESS THAN 2% OF SPICES, DEXTROSE, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, FLAVORING, SODIUM NITRITE, BHA, BHT, CITRIC ACID ADDED TO HELP PROTECT FLAVOR; *INGREDIENT NOT IN REGULAR PEPPERONI.
CONTAINS WHEAT, SOY AND MILK.

COOKING GUIDELINES: COOK BEFORE EATING.

Preheat oven. Place 16 frozen pizzas or 2 sheets of 8 on each 18" x 26" x 1/2" sheet pan. Cook until internal temperature reaches 160°F.

Convection Oven – Low fan, 350°F for 13 to 16 minutes.

Conventional Oven - 400°F for 17 to 20 minutes.

NOTE: Pan Mates® film or parchment can be used to line sheet pans. Due to variances in oven regulators and number of pizzas in an oven, cooking times and temperatures may require adjustments. For more even cooking rotate pans one half turn. Refrigerate or discard any unused portion.

CONTAINS 96 - 4.48 OUNCE PIZZAS
NET WT. 430.08 OZ.
(26 LBS. 14.08 OZ)
(12 KILOS 192 GRAMS)

DIST BY: Schwan's Food Service, Inc.
General Office, Marshall, MN 56258

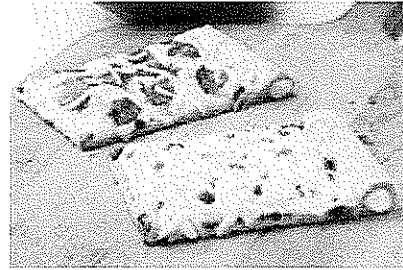
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SCHWAN'S FOOD SERVICE, INC.



Tony's® The Outer Stuff® Cheese Stuffed Crust Pan Pizza -Cheese - Pan Mates®

Product Code: 78783

The Ultimate Cheese Stretch! Best Prep. and Serving Efficiency, Best Value, Unbeatable Cheese Stretch, Maximum Freshness-not twice baked, Pan Mate® Handling System, Pre-Portioned, Extended Holding Capability, Brand and Marketing Support.®

Last Nutritional Change: 1/15/2009

Please continue to check our website for the most current nutrition information.

Nutrition Analysis		
Serving Size	5.39 oz(s)	
Case Pack	80	
	Amount Per Serving	
Calories	360	
Calories from fat	110	
Total Fat	13 g	
Saturated Fat	4.5 g	
Trans Fat	0 g	
Cholesterol	20 mg	
Sodium	670 mg	
Total Carbohydrate	45 g	
Total Dietary Fiber	3 g	
Sugars	16 g	
Protein	19 g	
Vitamins & Minerals		
	Amount/Serving	RDA%
Vitamin A	--	6%
Vitamin C	--	0%
Calcium	--	35%
Iron	--	15%
Last Nutritional Change: 1/15/2009		
Shipping Info		
UPC	0-72180-78783-5	
SCC-14	000-72180-78783-5	
Net Weight	26.95 lbs.	
Gross Weight	28.64 lbs.	
Cube	1.398	
Dimensions (LxWxH)	17.25 X 12.875 X 10.875	
Cases/Pallet	56	
Tie	8	
High	7	
Shelf Life	300 Days	

This 5.39 oz(s) provides 2.50 oz. equivalent meat/meat alternate, 3 servings of bread alternate, 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements.

Child Nutrition Identification - 073430

Preparation Instructions

Cooking Guidelines: Place frozen pizzas on prepared pans. Convection: 350 F for 11 to 16 min.; Conventional: 425 F for 15 to 20 min. Note: Due to variances in oven regulators, cooking time and temperature may require adjustments.

Ingredients

INGREDIENTS: CRUST: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, DEFATTED SOY FLOUR, WHITE WHOLE WHEAT FLOUR, YEAST, SOYBEAN OIL, ISOLATED SOY PROTEIN, SUGAR, GLUCONO-DELTA-LACTONE, DATEM, LEAVENING (SODIUM ACID PYROPHOSPHATE, CORN STARCH, MONOCALCIUM PHOSPHATE, CALCIUM SULFATE), SALT, MODIFIED FOOD STARCH, MALTODEXTRIN, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE), NATURAL AND ARTIFICIAL FLAVORS, POTASSIUM CHLORIDE, GLYCEROL, MALIC ACID; TOPPINGS: LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), MOZZARELLA CHEESE SUBSTITUTE (WATER, VEGETABLE OIL [CORN AND/OR SOY OIL], CHEESE SOLIDS, MODIFIED FOOD STARCH, RENNET CASEIN, SWEET WHEY, NONFAT DRY MILK, SODIUM ALUMINUM PHOSPHATE, SALT, CARAGEENAN, MAGNESIUM OXIDE, FERRIC ORTHOPHOSPHATE, VITAMIN A PALMITATE, NIACINAMIDE, ZINC OXIDE, PYRIDOXINE HYDROCHLORIDE [VITAMIN B6], CYANOCOBALAMIN); SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, DEXTROSE, SALT, SPICE, ONION, DEHYDRATED ROMANO CHEESE (SHEEP'S AND COW'S MILK, CHEESE CULTURES, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER; LOW-MOISTURE PART-SKIM MOZZARELLA CHEESE: CULTURED PASTEURIZED PART-SKIM MILK, SALT, ENZYMES. CONTAINS: WHEAT, SOY AND MILK.

Hard Bid Specifications

PIZZA - CHEESE STUFFED CRUST - 50% MOZZARELLA CHEESE/50% SUBSTITUTE MOZZARELLA CHEESE, Whole Grain: Cheese stuffed crust pan pizza (50% mozzarella cheese/50% substitute mozzarella cheese) must contribute a

minimum of 2.50 oz meat/meat alternate, 3 servings breads/grains and 1/8 cup vegetable. Portion to provide a minimum of 360 calories with no more than 13 fat grams. Must contain a minimum of 3 grams of fiber and less than 680 milligrams sodium. Packed 80/5.39 oz./case. CN Label required. Acceptable Brand: Tony's #78783 or approved equal.



Schwan's Food Service, Inc.
115 West College Drive
Marshall, MN 56258
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Info@SchwansFoodService.com
www.SchwansFoodService.com



The SCHWAN FOOD COMPANY™
SCHWAN'S GLOBAL SUPPLY CHAIN, INC.


SAP ITEM #78783

1.	HS code:	
2.	Brand:	TONY'S®
3.	Brand Family:	
4.	Product Fanciful Name:	
5.	True Product Name:	STUFFED CRUST PIZZA WITH CHEESE/CHEESE SUBSTITUTE
6.	Flavor / Variety Descriptor:	
7.	USDA Inspection Legend:	<div style="border: 2px solid black; padding: 10px; width: fit-content; margin: auto;"> <p>INSPECTED BY THE U.S. DEPT. OF AGRICULTURE IN ACCORDANCE WITH FNS REQUIREMENTS</p> </div>
8.	Est. Number:	N/A
9.	CN BOX	<div style="border: 1px solid black; padding: 10px; width: fit-content; margin: auto;"> <p style="text-align: center;">CN</p> <p style="text-align: center;">073430</p> <p>Each 5.39 oz. Stuffed Crust Pizza with Cheese/Cheese Substitute provides 2.50 oz. equivalent meat alternate, 3 servings of bread alternate, and 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 10-08).</p> <p style="text-align: center;">CN</p> </div>
10.	Statement of Piece Count / Item Wt:	CONTAINS 80 - 5.39 OUNCE PIZZAS
11.	Net Wt.:	NET WT. 431.20 OZ. (26 LBS. 15.20 OZ.)
12.	Certification: (Kosher)	NO
13.	Institutional Use Statement:	YES
14.	Serving Suggestion:	NO
15.	Real Seal Logo:	NO
16.	Handling Statement:	KEEP FROZEN NOT READY TO EAT COOK BEFORE SERVING
17.	Flags and Banners (new, individually wrapped, etc.)	
18.	Required Statements (cal pro disclaimer, aspartame, etc.):	ITEM NO. 78783
19.	Validated Nutrient Content / Health Claims	



The SCHWAN FOOD COMPANY™
SCHWAN'S GLOBAL SUPPLY CHAIN, INC.

SAP ITEM #78783

		CORRESPONDENCE. THANK YOU.”
28.	Quality Guarantee:	
29.	Packaging Item #: (also include dairy plant #, if applicable)	2017161
30.	UPC:	000-72180-78783-5
31.	A Product of The Schwan Food Company Logo:	 <i>a product of</i> The SCHWAN FOOD COMPANY®
32.	Cooking Instructions:	<p>COOKING GUIDELINES: COOK BEFORE EATING. Place frozen pizzas on prepared pans. Convection - 350°F for 11 to 16 minutes. Conventional - 425°F for 15 to 20 minutes.</p> <p>NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Due to variances in oven regulators, cooking time and temperature may require adjustments. Rotate pan one half turn to prevent cheese from burning. Refrigerate or discard any unused portion.</p>

CONFIDENTIAL



The SCHWAN FOOD COMPANY™
SCHWAN'S FOOD SERVICE, INC.



Tony's® French Bread Pizza with 50/50 Cheese
Product Code: 78622

New and Improved Flavor. Zero Gram Transfat.

Last Nutritional Change: 3/27/2008

Please continue to check our website for the most current nutrition information.

Nutrition Analysis		
Serving Size	5.17 oz(s)	
Case Pack	60	
	Amount Per Serving	
Calories	320	
Calories from fat	100	
Total Fat	11 g	
Saturated Fat	2.5 g	
Trans Fat	0 g	
Cholesterol	20 mg	
Sodium	600 mg	
Total Carbohydrate	36 g	
Total Dietary Fiber	2 g	
Sugars	5 g	
Protein	16 g	
Vitamins & Minerals		
	Amount/Serving	RDA%
Vitamin A	584 IU	10%
Vitamin C	15 mg	25%
Calcium	323 mg	30%
Iron	2.8 mg	15%
Last Nutritional Change: 3/27/2008		
Shipping Info		
UPC	0-72180-78622-7	
SCC-14	000-72180-78622-7	
Net Weight	19.388 lbs.	
Gross Weight	22.388 lbs.	
Cube	1.329	
Dimensions (LxWxH)	19.125 X 14.125 X 8.5	
Cases/Pallet	70	
Tie	7	
High	10	
Shelf Life	270 Days	

This 5.17 oz(s) provides 2 oz. equivalent meat/meat alternate, 2 servings of bread alternate, 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements.

Child Nutrition Identification - 071312

Preparation Instructions

Cooking Instructions: Preheat the convection oven to 375° (or a conventional oven to 400°F). Product must be cooked from a frozen state for best results. Place frozen pizzas on a bun pan. Bake Convection - 13-16 minutes. Conventional 11-15 minutes. Note: Oven temperatures and times may vary due to oven load and product temperature. Refrigerate or discard unused portion.

Ingredients

Ingredients: Toppings: Cheese: A blend of LMPS Mozzarella cheese and Mozzarella cheese substitute [Low moisture part skim mozzarella cheese (pasteurized milk, cultures, salt, enzymes), Mozzarella cheese substitute (water, corn oil, nonfat dry milk, modified food starch, potassium chloride, sodium citrate, sodium aluminum phosphate, sodium tripolyphosphate, magnesium oxide, ferric orthophosphate, vitamin A palmitate, niacinamide, zinc oxide, cyanocobalamin, pyridoxine hydrochloride [vitamin B6])]. Sauce: Tomatoes (water, tomato paste [not less than 28% soluble solids]), seasoning (sugar, maltodextrin, paprika, spices, citric acid, onion, garlic beet powder, carrageenan, potassium chloride, xanthan gum), modified food starch, salt, dehydrated parmesan cheese [(milk, cheese cultures, salt, enzymes), disodium phosphate, salt]. French Bread: Flour (enriched unbleached wheat flour [flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], whole wheat flour), water, vital wheat gluten, isolated soy protein, contains 2 percent or less of sugar, salt, soybean oil, yeast, DATEM, dextrose, ascorbic acid, L-cysteine, azodicarbonamide, enzymes, sodium stearoyl lactylate, calcium sulfate, calcium peroxide. Contains: Milk, wheat and soy.

Hard Bid Specifications

Pizza, French Bread - 50% Mozzarella Cheese/50% Substitute Mozzarella Cheese, 6" cheese French bread pizza (50% mozzarella cheese/50% substitute mozzarella cheese) must contribute a minimum of 2 oz meat/meat alternate, 2 servings breads/grains, 1/8 cup vegetable. Portion to provide a minimum of 300 calories with no more than 11 fat grams. Must contain a minimum of 2 grams of fiber, and less than 620 milligrams sodium. Packed 60/5.17 oz./case. CN Label required. Acceptable Brand: Tony's #78622 or approved equal.



Schwan's Food Service, Inc.
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Marshall, MN 56258
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STATE OF WEST VIRGINIA
Purchasing Division**PURCHASING AFFIDAVIT****VENDOR OWING A DEBT TO THE STATE:**

West Virginia Code §5A-3-10a provides that: No contract or renewal of any contract may be awarded by the state or any of its political subdivisions to any vendor or prospective vendor when the vendor or prospective vendor or a related party to the vendor or prospective vendor is a debtor and the debt owed is an amount greater than one thousand dollars in the aggregate.

PUBLIC IMPROVEMENT CONTRACTS & DRUG-FREE WORKPLACE ACT:

If this is a solicitation for a public improvement construction contract, the vendor, by its signature below, affirms that it has a written plan for a drug-free workplace policy in compliance with Article 1D, Chapter 21 of the *West Virginia Code*. The vendor **must** make said affirmation with its bid submission. Further, public improvement construction contract may not be awarded to a vendor who does not have a written plan for a drug-free workplace policy in compliance with Article 1D, Chapter 21 of the *West Virginia Code* and who has not submitted that plan to the appropriate contracting authority in timely fashion. For a vendor who is a subcontractor, compliance with Section 5, Article 1D, Chapter 21 of the *West Virginia Code* may take place before their work on the public improvement is begun.

ANTITRUST:

In submitting a bid to any agency for the state of West Virginia, the bidder offers and agrees that if the bid is accepted the bidder will convey, sell, assign or transfer to the state of West Virginia all rights, title and interest in and to all causes of action it may now or hereafter acquire under the antitrust laws of the United States and the state of West Virginia for price fixing and/or unreasonable restraints of trade relating to the particular commodities or services purchased or acquired by the state of West Virginia. Such assignment shall be made and become effective at the time the purchasing agency tenders the initial payment to the bidder.

I certify that this bid is made without prior understanding, agreement, or connection with any corporation, firm, limited liability company, partnership or person or entity submitting a bid for the same materials, supplies, equipment or services and is in all respects fair and without collusion or fraud. I further certify that I am authorized to sign the certification on behalf of the bidder or this bid.

LICENSING:

Vendors must be licensed and in good standing in accordance with any and all state and local laws and requirements by any state or local agency of West Virginia, including, but not limited to, the West Virginia Secretary of State's Office, the West Virginia Tax Department, West Virginia Insurance Commission, or any other state agencies or political subdivision. Furthermore, the vendor must provide all necessary releases to obtain information to enable the Director or spending unit to verify that the vendor is licensed and in good standing with the above entities.

CONFIDENTIALITY:

The vendor agrees that he or she will not disclose to anyone, directly or indirectly, any such personally identifiable information or other confidential information gained from the agency, unless the individual who is the subject of the information consents to the disclosure in writing or the disclosure is made pursuant to the agency's policies, procedures and rules. Vendor further agrees to comply with the Confidentiality Policies and Information Security Accountability Requirements, set forth in <http://www.state.wv.us/admin/purchase/privacy/noticeConfidentiality.pdf>.

Under penalty of law for false swearing (*West Virginia Code* §61-5-3), it is hereby certified that the vendor affirms and acknowledges the information in this affidavit and is in compliance with the requirements as stated.

Vendor's Name: Schwan's Food Service, Inc.Authorized Signature:  Date: 3/5/2009

Rev. 09/08

State of West Virginia

RFQ NO. AGR0907

VENDOR PREFERENCE CERTIFICATE

Certification and application* is hereby made for Preference in accordance with West Virginia Code, §5A-3-37. (Does not apply to construction contracts). West Virginia Code, §5A-3-37, provides an opportunity for qualifying vendors to request (at the time of bid) preference for their residency status. Such preference is an evaluation method only and will be applied only to the cost bid in accordance with the West Virginia Code. This certificate for application is to be used to request such preference. The Purchasing Division will make the determination of the Resident Vendor Preference, if applicable.

- 1. Application is made for 2.5% resident vendor preference for the reason checked: Bidder is an individual resident vendor and has resided continuously in West Virginia for four (4) years immediately preceding the date of this certification; or, Bidder is a partnership, association or corporation resident vendor and has maintained its headquarters or principal place of business continuously in West Virginia for four (4) years immediately preceding the date of this certification; or 80% of the ownership interest of Bidder is held by another individual, partnership, association or corporation resident vendor who has maintained its headquarters or principal place of business continuously in West Virginia for four (4) years immediately preceding the date of this certification; or, Bidder is a nonresident vendor which has an affiliate or subsidiary which employs a minimum of one hundred state residents and which has maintained its headquarters or principal place of business within West Virginia continuously for the four (4) years immediately preceding the date of this certification; or,
2. Application is made for 2.5% resident vendor preference for the reason checked: Bidder is a resident vendor who certifies that, during the life of the contract, on average at least 75% of the employees working on the project being bid are residents of West Virginia who have resided in the state continuously for the two years immediately preceding submission of this bid; or,
3. Application is made for 2.5% resident vendor preference for the reason checked: Bidder is a nonresident vendor employing a minimum of one hundred state residents or is a nonresident vendor with an affiliate or subsidiary which maintains its headquarters or principal place of business within West Virginia employing a minimum of one hundred state residents who certifies that, during the life of the contract, on average at least 75% of the employees or Bidder's affiliate's or subsidiary's employees are residents of West Virginia who have resided in the state continuously for the two years immediately preceding submission of this bid; or,
4. Application is made for 5% resident vendor preference for the reason checked: Bidder meets either the requirement of both subdivisions (1) and (2) or subdivision (1) and (3) as stated above; or,
5. Application is made for 3.5% resident vendor preference who is a veteran for the reason checked: Bidder is an individual resident vendor who is a veteran of the United States armed forces, the reserves or the National Guard and has resided in West Virginia continuously for the four years immediately preceding the date on which the bid is submitted; or,
6. Application is made for 3.5% resident vendor preference who is a veteran for the reason checked: Bidder is a resident vendor who is a veteran of the United States armed forces, the reserves or the National Guard, if, for purposes of producing or distributing the commodities or completing the project which is the subject of the vendor's bid and continuously over the entire term of the project, on average at least seventy-five percent of the vendor's employees are residents of West Virginia who have resided in the state continuously for the two immediately preceding years.

Bidder understands if the Secretary of Revenue determines that a Bidder receiving preference has failed to continue to meet the requirements for such preference, the Secretary may order the Director of Purchasing to: (a) reject the bid; or (b) assess a penalty against such Bidder in an amount not to exceed 5% of the bid amount and that such penalty will be paid to the contracting agency or deducted from any unpaid balance on the contract or purchase order.

By submission of this certificate, Bidder agrees to disclose any reasonably requested information to the Purchasing Division and authorizes the Department of Revenue to disclose to the Director of Purchasing appropriate information verifying that Bidder has paid the required business taxes, provided that such information does not contain the amounts of taxes paid nor any other information deemed by the Tax Commissioner to be confidential.

Under penalty of law for false swearing (West Virginia Code, §61-5-3), Bidder hereby certifies that this certificate is true and accurate in all respects; and that if a contract is issued to Bidder and if anything contained within this certificate changes during the term of the contract, Bidder will notify the Purchasing Division in writing immediately.

Bidder: Schwan's Food Service, Inc.

Signed: [Signature]

Date: 3/5/2009

Title: VP of Field Sales

*Check any combination of preference consideration(s) indicated above, which you are entitled to receive.