



Purchasing Division
 2019 Washington Street East
 Post Office Box 50130
 Charleston, WV 25305-0130

State of West Virginia
 Request for Quotation
 01 - Agricultural

Proc Folder: 170017

Doc Description: Processing USDA Beef Commodity

Proc Type: Central Master Agreement

Date Issued	Solicitation Closes	Solicitation No	Version
2016-03-23	2016-04-20 13:30:00	CRFQ 1400 AGR1600000014	1

BID RECEIVING LOCATION

BID CLERK
 DEPARTMENT OF ADMINISTRATION
 PURCHASING DIVISION
 2019 WASHINGTON ST E
 CHARLESTON WV 25305
 US

VENDOR

Vendor Name, Address and Telephone Number:

*ADVANCE PIERRE FOODS
 9987 CARVER RD, SUITE 500
 CINCINNATI, OH 45242
 513-682-1644*

AdvancePierre[®]
 Foods

9987 Carver Road, 5th Floor
 Cincinnati, OH 45242

04/13/16 09:56:21
 WV Purchasing Division

FOR INFORMATION CONTACT THE BUYER

Linda Harper
 (304) 558-0468
 linda.b.harper@wv.gov

Signature X

Norma Placeman

FEIN #

80-0304279

DATE

4/12/16

All offers subject to all terms and conditions contained in this solicitation

ADDENDUM ACKNOWLEDGEMENT FORM
SOLICITATION NO.: AGR160000014

Instructions: Please acknowledge receipt of all addenda issued with this solicitation by completing this addendum acknowledgment form. Check the box next to each addendum received and sign below. Failure to acknowledge addenda may result in bid disqualification.

Acknowledgment: I hereby acknowledge receipt of the following addenda and have made the necessary revisions to my proposal, plans and/or specification, etc.

Addendum Numbers Received:

(Check the box next to each addendum received)

- | | |
|--|--|
| <input checked="" type="checkbox"/> Addendum No. 1 | <input type="checkbox"/> Addendum No. 6 |
| <input type="checkbox"/> Addendum No. 2 | <input type="checkbox"/> Addendum No. 7 |
| <input type="checkbox"/> Addendum No. 3 | <input type="checkbox"/> Addendum No. 8 |
| <input type="checkbox"/> Addendum No. 4 | <input type="checkbox"/> Addendum No. 9 |
| <input type="checkbox"/> Addendum No. 5 | <input type="checkbox"/> Addendum No. 10 |

I understand that failure to confirm the receipt of addenda may be cause for rejection of this bid. I further understand that any verbal representation made or assumed to be made during any oral discussion held between Vendor's representatives and any state personnel is not binding. Only the information issued in writing and added to the specifications by an official addendum is binding.

ADVANCE PIERRE FOODS
Company

Donna Olozman
Authorized Signature

4/12/16
Date

NOTE: This addendum acknowledgement should be submitted with the bid to expedite document processing.

Revised 6/8/2012

ADDENDUM ACKNOWLEDGEMENT FORM
SOLICITATION NO.: AR1600000014

Instructions: Please acknowledge receipt of all addenda issued with this solicitation by completing this addendum acknowledgment form. Check the box next to each addendum received and sign below. Failure to acknowledge addenda may result in bid disqualification.

Acknowledgment: I hereby acknowledge receipt of the following addenda and have made the necessary revisions to my proposal, plans and/or specification, etc.

Addendum Numbers Received:

(Check the box next to each addendum received)

- | | |
|--|--|
| <input type="checkbox"/> Addendum No. 1 | <input type="checkbox"/> Addendum No. 6 |
| <input checked="" type="checkbox"/> Addendum No. 2 | <input type="checkbox"/> Addendum No. 7 |
| <input type="checkbox"/> Addendum No. 3 | <input type="checkbox"/> Addendum No. 8 |
| <input type="checkbox"/> Addendum No. 4 | <input type="checkbox"/> Addendum No. 9 |
| <input type="checkbox"/> Addendum No. 5 | <input type="checkbox"/> Addendum No. 10 |

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ADVANCE PIERRE FOODS
Company
Wonna Playman
Authorized Signature
4/11/16
Date

NOTE: This addendum acknowledgment should be submitted with the bid to expedite document processing.

Revised 6/8/2012

CERTIFICATION AND SIGNATURE PAGE

By signing below, or submitting documentation through wvOASIS, I certify that I have reviewed this Solicitation in its entirety; that I understand the requirements, terms and conditions, and other information contained herein; that this bid, offer or proposal constitutes an offer to the State that cannot be unilaterally withdrawn; that the product or service proposed meets the mandatory requirements contained in the Solicitation for that product or service, unless otherwise stated herein; that the Vendor accepts the terms and conditions contained in the Solicitation, unless otherwise stated herein; that I am submitting this bid, offer or proposal for review and consideration; that I am authorized by the vendor to execute and submit this bid, offer, or proposal, or any documents related thereto on vendor's behalf; that I am authorized to bind the vendor in a contractual relationship; and that to the best of my knowledge, the vendor has properly registered with any State agency that may require registration.

ADVANCE PIERRE FOODS
(Company)

Donna Plageman DONNA PLAGEMAN, Commodity
(Authorized Signature) (Representative Name, Title)

513-682-1644 513-280-5644
(Phone Number) (Fax Number) (Date)

REQUEST FOR QUOTATION
Beef Products utilizing USDA Commodity Beef

7.2 The following remedies shall be available to Agency upon default.

7.2.1 Immediate cancellation of the Contract.

7.2.2 Immediate cancellation of one or more release orders issued under this Contract.

7.2.3 Any other remedies available in law or equity.

8. MISCELLANEOUS:

8.1 **No Substitutions:** Vendor shall supply only Contract Items submitted in response to the Solicitation unless a contract modification is approved in accordance with the provisions contained in this Contract.

8.2 **Vendor Supply:** Vendor must carry sufficient inventory of the Contract Items being offered to fulfill its obligations under this Contract. By signing its bid, Vendor certifies that it can supply the Contract Items contained in its bid response.

8.3 **Reports:** Vendor shall provide monthly reports and annual summaries to the Agency showing the Agency's items purchased, quantities of items purchased, and total dollar value of the items purchased. Vendor shall also provide reports, upon request, showing the items purchased during the term of this Contract, the quantity purchased for each of those items, and the total value of purchases for each of those items. Failure to supply such reports may be grounds for cancellation of this Contract.

8.4 **Contract Manager:** During its performance of this Contract, Vendor must designate and maintain a primary contract manager responsible for overseeing Vendor's responsibilities under this Contract. The Contract manager must be available during normal business hours to address any customer service or other issues related to this Contract. Vendor should list its Contract manager and his or her contact information below.

Contract Manager: DONNA PLAGEMAN
Telephone Number: 513-682-1644
Fax Number: 513-880-5644
Email Address: DONNA.PLAGEMAN@ADVANCEPIERRE.COM



REFERENCES

- State of Missouri
Food and Nutrition Services
Andy Dudenhoeffer, Director, Food Distribution
573-522-1974
Andy.Dudenhoeffer@dese.mo.gov
Diverted 772,703# for 15/16
- Hillsborough County Public Schools
Raymond O. Shelton School Administrative Center
901 East Kennedy Blvd.
Tampa, FL 33602
Heather Wellings
813-272-4000
www.sdhc.k12.fl.us
Diverted 1,133,550# for SY 15/16
- Oregon Dept. of Education
Student Services
Chris Facha,
USDA Food Distribution Program Coordinator
503-947-5896
chris.facha@state.or.us
Diverted 253,749# for SY 15/16

**NATIONAL PROCESSING AGREEMENT
STATE PARTICIPATION AGREEMENT**

This Agreement is subject to the terms and conditions set forth in the National Processing Agreement made by and between the U.S. Department of Agriculture, Food and Nutrition Service and ADVANCEPIERRE FOODS, INC. (Processor).

State Distributing Agency
WV Department of Agriculture, Food Distribution Program

Processor

ADVANCEPIERRE FOODS, INC.

Name Darrell Carter

Name

VALERIE FAIRBANKS

Title Program Director

Title

DIRECTOR OF GOVERNMENT PROGRAM

Address P.O. Box 1069

Address

9989 CARVER RD. 5TH FLOOR

City, State, Zip Ripley, WV, 25271

City, State, Zip

CINCINNATI, OH 45242

Contact Darrell Carter

Contact

VALERIE FAIRBANKS

Phone 304-558-0573

Phone

513-682-1656

Fax 304-372-3312

Fax

E-mail dcarter@wvda.us

E-mail

VALERIE.FAIRBANKS@ADVANCEPIERRE.COM

Web Address www.state.wv.us/admin/purchase/vrc

Web Address

WWW.APEK12.COM

Signature _____

Signature Valerie Fairbanks

Date _____

Date 4-12-16

Period of Agreement: This Agreement shall become effective on July 1, 2016 and will terminate on June 30, 2017.

- 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 NPA (National 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 CURRENTLY USED IN WV	Fee for Service – billed by processor	X
	Fee for Service – billed by distributor	

*Sales Verification Required

2. **Summary End Product Data Schedules (SEPDS).** Processor should 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 should match the label on the finished case.

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

Do you use a subcontractor for the production of any items covered in this agreement?

Yes No

If yes, please identify in an attachment the subcontractor by name, address, USDA plant number, and each item produced.

Processor must provide written notification to the State Agency of any change(s) to the SEPDS including the nature of the change(s); notification may be made electronically.

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.

WWW.APEK12.COM (Provide the web address)

Processor must submit nutrition information with the SEPDS

5. **Grading.** Red Meat grading will be performed under (check one)

Full Certification per AMS Instruction MGC 640

PCCP per AMS Instruction MGC 638

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

7. **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

~~8. 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.

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

ALL INSTRUCTIONS AND PROVISIONS OF THE BID PACKAGE ARE BY REFERENCE INCORPORATED HEREIN

10. **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 SHOULD 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 BID PACKAGE ARE BY REFERENCE INCORPORATED HEREIN

SUBCONTRACTOR AGREEMENT

Subcontractor Agreement: Authority USDA FNS 7 CFR Part 250

Whereas **AdvancePierre Foods, Inc.** (Primary Processor) holds a National Master Processing Agreement (hereinafter "Agreement") with the U.S. Department of Agriculture Food and Nutrition Service and whereas **FIVE STAR CUSTOM FOODS PLANT #21771** (Subcontractor) desires and is capable of performing part of the Agreement, namely USDA COMMODITY BEEF INTO CRUMBLES, TACO MEAT, SPAGHETTI SAUCE w/MEAT AND CHILI SAUCE w/MEAT. 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: Advance Pierre Foods, Inc. Address: 9987 Carver Rd. 5th Floor Cincinnati, OH. 45242

Name: Valerie Fairbanks Title: Director of Government Programs

Signature: *Valerie Fairbanks* Date: 4-8-16

SUBCONTRACTOR

Subcontractor: FIVE STAR CUSTOM FOODS, PLANT #21171

Address: 3709 EAST 1st. FT. WORTH, TX 76111

Name: KENT BRUNSDORT Title: COO

Signature: *Kent Brunsdort* Date: 3-30-16

FNS APPROVAL

Name: _____ Title: _____

Signature: _____ Date: _____

SUBCONTRACTOR AGREEMENT

Subcontractor Agreement: Authority USDA FNS 7 CFR Part 250

Whereas AdvancePierre Foods, Inc. (Primary Processor) holds a National Master Processing Agreement (hereinafter "Agreement") with the U.S. Department of Agriculture Food and Nutrition Service and whereas DANS PRIZE, BROWERVILLE PLANT EST #15835A & P-15835A (Subcontractor) desires and is capable of performing part of the Agreement, namely USDA COMMODITY PORK INTO PULLED PORK, SAUCED AND UNSAUCED. 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: Advance Pierre Foods, Inc. Address: 9987 Carver Rd. 5th Floor Cincinnati, OH. 45242

Name: Valerie Fairbanks Title: Director of Government Programs

Signature:  Date: 4-8-16

SUBCONTRACTOR

Subcontractor: DANS PRIZE, INC.

Address: 1 INDUSTRIAL PARK, BROWERVILLE, MN 56438

Name: VERN NO. AND Title: VP of OPERATIONS

Signature:  Date: 3/21/2016

FNS APPROVAL

Name: _____ Title: _____

Signature: _____ Date: _____

SUBCONTRACTOR AGREEMENT

Subcontractor Agreement: Authority USDA FNS 7 CFR Part 250

Whereas **AdvancePierre Foods, Inc.** (Primary Processor) holds a National Master Processing Agreement (hereinafter "Agreement") with the U.S. Department of Agriculture Food and Nutrition Service and whereas **BURKE CORPORATION PLANT #6829A** (Subcontractor) desires and is capable of performing part of the Agreement, namely **USDA COMMODITY BEEF IN CRUMBLES**. 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: Advance Pierre Foods, Inc. Address: 9987 Carver Rd. 5th Floor Cincinnati, OH. 45242

Name: Valerie Fairbanks Title: Director of Government Programs

Signature:  Date: 4-8-16

SUBCONTRACTOR

Subcontractor: BURKE CORP. PLANT #6829A

Address: PO Box 209 Nevada, IA 50201

Name: Amanda Lockhart Title: Director, Quality Assurance & Technical Services

Signature:  Date: 3/22/2016

FNS APPROVAL

Name: _____ Title: _____

Signature: _____ Date: _____

SUBCONTRACTOR AGREEMENT

Subcontractor Agreement: Authority USDA FNS 7 CFR Part 250

Whereas AdvancePierre Foods, Inc. (Primary Processor) holds a National Master Processing Agreement (hereinafter "Agreement") with the U.S. Department of Agriculture Food and Nutrition Service and whereas CTI Foods (Subcontractor) desires and is capable of performing part of the Agreement, namely USDA Commodity Beef into Shaved Beef. 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: Advance Pierre Foods, Inc. Address: 9987 Carver Rd. 5th Floor Cincinnati, OH. 45242

Name: Valerie Fairbanks Title: Director of Government Programs

Signature:  Date: 4-4-16

SUBCONTRACTOR

Subcontractor: CTI Foods Address: 59 Custom Foods Dr. Owingsville, KY 40360

Name: Eric Jones Title: Director, New Business Development

Signature:  Date: 4/2/2016

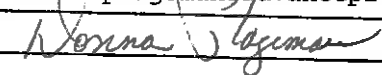
FNS APPROVAL

Name: Laura Castro Title: Director, Food Distribution Division

Signature: _____ Date: _____

EXHIBIT A - PRICING PAGE

Commodity: USDA BEEF

RFQ Item No.	Item Description	Estimated Annual Order Quantity (Cases)*	Net Wt per Case per USDA Summary End Product Data Schedule (lbs.) (A)	Processing Fee Per Case (\$) (B)	Price per Pound (\$) (B) / (A)
3.1.1.1	Reduced Fat Taco Meat/Filling APF32432-328	4,350	33.00	\$35.01	1.0606
3.1.1.2	Reduced Sodium Meatballs APF1-17-505-0	4,190	30.00	\$21.08	.7027
3.1.1.3	Reduced Fat Spaghetti Sauce with Beef APF32433-328	2,075	33.00	\$31.12	.9430
3.1.1.4	Beef Sloppy Joe	2,725		no bid	
3.1.1.5	Chili with Beans APF32437-328	975	33.00	\$35.04	1.0618
3.1.1.6	Pre-cooked Meatloaf Slices APF3724	1,450	22.75	\$23.23	1.0211
3.1.1.7	Pre-cooked Salisbury Steak Slices APF1-16-530-0	3,875	31.88	\$22.10	.6932
3.1.1.8	Pre-cooked Beef Patties APF69001	4,325	21.00	\$14.00	0.6667
	*Annual order quantity estimates for evaluation purposes only. Agency may have more or less order volume based upon need over the life of the contract.				6.1491
Bidder / Vendor Information					
Name:	AdvancePierre Foods				
Address:	9987 Carver Rd, Suite 500				
	Cincinnati, OH 45242				
Phone:	513-682-1644				
Email Address:	donna.plageman@advancepierre.com				
Authorized Signature:					

National Summary

(EPDS approved by USDA)

State Summary

(EPDS approved by state agency)

THIS IS AN ORIGINAL SUMMARY SCHEDULE UNLESS CHECKED BELOW:

- Reflects Change in Formulation (*Italic*)
- Additional Products Listed
- Correction

VALUE PASS THROUGH SYSTEMS APPROVED:

- 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)											Certified by State Agency	
End Product Code & Description	Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBSCM Item Code	WBSCM Description	DF Inventory Drawdown 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 Check for quick approval	
A	B	C	D		E	F	G	H	I	J	K	
BEEF PRODUCTS												
3724	CN Fully Cooked Meatloaf	22.75	140	2.60	100154	BEEF COARSE GROUND FRZ CTN-60 LB	NO	\$2.9965	\$64.01			
3724	CN Fully Cooked Meatloaf	22.75	140	OR	100155	BEEF FRESH BNLS COMBO-20/2000 LB	NO	\$2.8947	\$61.83			
69001	CN FULLY COOKED BEEF BURGER	21.00	210	1.60	100154	BEEF COARSE GROUND FRZ CTN-60 LB	NO	\$2.9965	\$101.34			
69001	CN FULLY COOKED BEEF BURGER	21.00	210	OR	100155	BEEF FRESH BNLS COMBO-20/2000 LB	NO	\$2.8947	\$97.90			
1-16-530-0	FLAMEBROILED BEEF SALISBURY STEAK W/CARAMEL COLOR	31.88	170	3.00	100154	BEEF COARSE GROUND FRZ CTN-60 LB	NO	\$2.9965	\$72.67			
1-16-530-0	FLAMEBROILED BEEF SALISBURY STEAK W/CARAMEL COLOR	31.88	170	OR	100155	BEEF FRESH BNLS COMBO-20/2000 LB	NO	\$2.8947	\$70.20			
1-17-505-0	OUR DELUXE CHARBROIL MEATBALLS - 5 pieces/serving	30.00	192	2.50	100154	BEEF COARSE GROUND FRZ CTN-60 LB	NO	\$2.9965	\$70.12			
1-17-505-0	OUR DELUXE CHARBROIL MEATBALLS - 5 pieces/serving	30.00	192	OR	100155	BEEF FRESH BNLS COMBO-20/2000 LB	NO	\$2.8947	\$67.74			
32432-328	LOW SODIUM FULLY COOKED TACO FILLING WITH MEAT	33.00	220	2.40	100154	BEEF COARSE GROUND FRZ CTN-60 LB	NO	\$2.9965	\$60.35			
32432-328	LOW SODIUM FULLY COOKED TACO FILLING WITH MEAT	33.00	220	OR	100155	BEEF FRESH BNLS COMBO-20/2000 LB	NO	\$2.8947	\$58.30			
32433-328	LOW SODIUM FULLY COOKED SPAGHETTI SAUCE WITH MEAT	33.00	115	4.61	100154	BEEF COARSE GROUND FRZ CTN-60 LB	NO	\$2.9965	\$33.41			
32433-328	LOW SODIUM FULLY COOKED SPAGHETTI SAUCE WITH MEAT	33.00	115	OR	100155	BEEF FRESH BNLS COMBO-20/2000 LB	NO	\$2.8947	\$32.28			
32437-328	LOW SODIUM FULLY COOKED CHILI SAUCE WITH MEAT	33.00	110	4.79	100154	BEEF COARSE GROUND FRZ CTN-60 LB	NO	\$2.9965	\$30.65			
32437-328	LOW SODIUM FULLY COOKED CHILI SAUCE WITH MEAT	33.00	110	OR	100155	BEEF FRESH BNLS COMBO-20/2000 LB	NO	\$2.8947	\$29.61			

PROCESSOR:

USDA APPROVAL:

STATE AGENCY APPROVAL:

(not applicable for state summary)

AdvancePierre Foods Name of Company		USDA/FNS/FDD HQ / QUALITY ASSESSMENT DIVISION Name of Approving Agency		Name of Approving Agency	
Valerie Fairbanks, V.P.-Commodity Program Name and Title of Authorized Representative		Sherry Thackeray-Comm. Processing Name and Title of Authorized Representative		Name and Title of Authorized Representative	
 Signature		 Signature		Signature	
2/23/2016 Date Signed		3/8/2016 Date		Date Signed	

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

Beef Taco Filling

Item #: 32432-328

Product Description: Fully cooked blend of beef, taco seasoning and soy protein, frozen in a boilable bag. Reduced sodium content compared to item 32412-328. CN labeled. Commodity processed product.

Technical Name: Fully Cooked Taco Filling w/Beef and Soy Protein Product

Brand: Advance Pierre

Product Details

Data Generated: 4/12/2016
Data Valid As Of: 12/15/2015
Packing Type: BULK-BOIL
Pieces Per Case: 6
Piece Size (oz.): 88.00
Case Net Weight (lb.): 33.00

Case Dimensions: Width: 12.63
Length: 19.13
Height: 6.25
Case Cube: 0.87

Cases / Pallet: 49
Case TiHi: 7 x 7

Credit (CN): 2 OZ MMA BEEF
Equivalent Grain: -

Ingredients:

Ingredients: Ground Beef (Not More Than 20% Fat), Water, Isolated Soy Protein Product [Isolated Soy Protein, Magnesium Oxide, Zinc Oxide, Niacinamide, Ferrous Sulfate, Vitamin B12, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Pyridoxine Hydrochloride, Thiamine Mononitrate, Riboflavin], And Contains Not More Than 2% of The Following: Yellow Corn Flour, Salt, Maltodextrin, Paprika, Spices and Flavorings, Modified Corn Starch, Sugar, Garlic Powder, Citric Acid, Autolyzed Yeast Extract, Caramel Color, Rolled Oats, Wheat Flour, Canola Oil, Cottonseed Oil, Tomato Powder, Dehydrated Onion. Contains: Soy and Wheat

Shelf Life (days): 365
Starting from date of production when kept @ 0°F or below.

Preparation Method:

To Thaw: Product must be heated from a thawed state. To thaw, place product under refrigeration overnight.

Steamer: Place a small amount of water in bottom of pot. Place thawed 5 pound bag of product in pan, place pan in steamer and heat for 20-25 minutes or until internal temperature reaches 165 degrees f.

Boil: Bring a large pot of water to a full boil on high heat. Place the thawed bag of product in boiling water and heat for 20-25 minutes.

Master Case GTIN: 00880760091698

Master Case Gross Weight: 34.80000

Nutrition Facts:

Serving Size: 2.40 OZ (67 g)
Servings Per Container: 220

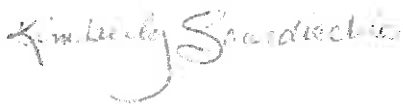
Calories / Calories from Fat: 150 / 80

		% Daily Value **
Total Fat	9 g	14%
Saturated Fat	3 g	15%
Trans Fat	0.5 g	
Cholesterol	25 mg	8%
Sodium	290 mg	12%
Total Carbohydrate	4 g	1%
Dietary Fiber	1 g	4%
Sugars	1 g	
Protein	12 g	
Vitamin A		8%
Vitamin C		0%
Calcium		2%
Iron		10%

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

The trans fats reported on this product's nutrition facts panel are naturally occurring.

The data contained on this spec sheet has been approved by Child Nutrition Labeling Technologist, Kimberly Scardicchio.



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www.advancepierre.com
Date Generated: 4/12/2016



FULLY COOKED TACO FILLING

WITH BEEF AND ISOLATED SOY PROTEIN PRODUCT

INGREDIENTS: GROUND BEEF (NOT MORE THAN 20% FAT), WATER, ISOLATED SOY PROTEIN PRODUCT (ISOLATED SOY PROTEIN, MAGNESIUM OXIDE, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, VITAMIN B12, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, PYRIDOXINE HYDROCHLORIDE, THIAMINE MONONITRATE, RIBOFI AVIN), AND CONTAINS NOT MORE THAN 2% OF THE FOLLOWING: YELLOW CORN FLOUR, SALT, MALTODEXTRIN, PAPRIKA, SPICES AND FLAVORINGS, MODIFIED CORN STARCH, SUGAR, GARLIC POWDER, CITRIC ACID, AUTOLYZED YEAST EXTRACT, CARAMEL COLOR, ROLLED OATS, WHEAT FLOUR, CANOLA OIL, COTTONSEED OIL, TOMATO POWDER, DEHYDRATED ONION.

CONTAINS SOY AND WHEAT

SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

This 33 lb. box contains six bags (88 ounce each). Each 88 oz. bag provides 36 - 2.40 oz. servings. Each 2.40 oz. serving (By Weight) of FULLY COOKED TACO FILLING provides 2.0 oz. equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service. USDA 09-12.)

085123

CN

CN

NET WT.

33 LBS - 6 BAGS

NOT FOR RETAIL SALE

Distributed By:
AdvancePierre Foods, Inc.
9990 Princeton Glendale Rd.
Cincinnati, OH 45246

KEEP FROZEN

32432-328

KB4272

09/05/12



Beef Meatballs

Item #: 1-17-505-0

Product Description: Fully cooked, beef meatballs with seasonings and soy protein added to enhance flavor and value. CN labeled. Commodity processed product.

Technical Name: Our Deluxe Beef Meatballs Fully Cooked

Brand: ADVANCE

Product Details

Data Generated: 4/12/2016
Data Valid As Of: 12/15/2015
Packing Type: BULK-BAG
Pieces Per Case: 930
Piece Size (oz.): 0.50
Case Net Weight (lb.): 30.00

Case Dimensions: Width: 13.19
Length: 20.63
Height: 11.88
Case Cube: 1.87

Cases / Pallet: 21
Case TiHi: 7 x 3

Credit (CN): 2 OZ MMA BEEF
Equivalent Grain: -

Ingredients:

INGREDIENTS: Ground Beef (Not More Than 20% Fat), Water, 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), Cyanocobalamin (B12), (May Contain Caramel Color), (May Contain Soy Lecithin)], Meatball Seasoning [Dextrose, Tomato Powder, Soybean Oil, Disodium Inosinate and Disodium Guanylate, Spice Extractives, Nonfat Dry Milk], Peppers, Dehydrated Minced Onion, Bread Crumbs (Bleached Wheat Flour, Soybean Oil, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Whey, Oleoresin Paprika), Salt, Sodium Phosphate. Set in Vegetable Oil. **CONTAINS:** Milk, Soy, Wheat

Shelf Life (days): 455
Starting from date of production when kept @ 0°F or below.

Preparation Method:

Conventional Oven: Preheat oven to 375 degrees f. Bake frozen product for 11 -13 minutes or until internal temperature reaches 165 degrees f.

Convection Oven: Preheat oven to 350 degrees f. Bake frozen product for 8 - 10 minutes or until internal temperature reaches 165 degrees f.

Microwave: Cook frozen product on high power for 2 - 4 minutes or until internal temperature reaches 165 degrees f.

Master Case GTIN: 00880760017650

Master Case Gross Weight: 32.08100

Nutrition Facts:

Serving Size: 2.50 OZ (70 g)

Servings Per Container: 192

Calories / Calories from Fat: 150 / 80

		% Daily Value **
Total Fat	9 g	14%
Saturated Fat	3.5 g	18%
Trans Fat	0 g	
Cholesterol	35 mg	12%
Sodium	250 mg	10%
Total Carbohydrate	4 g	1%
Dietary Fiber	1 g	4%
Sugars	1 g	
Protein	14 g	
Vitamin A		2%
Vitamin C		2%
Calcium		4%
Iron		10%

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

The data contained on this spec sheet has been approved by Child Nutrition Labeling Technologist Kimberly Scardicchio.

Kimberly Scardicchio





Our Deluxe Beef Meatballs

CN 1-17-505-0

INGREDIENTS: Ground Beef (Not More Than 20% Fat), Water, 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), Cyanocobalamin (B12), (May Contain Caramel Color, (May Contain Soy Lecithin)), Meatball Seasoning (Dextrose, Tomato Powder, Soybean Oil, Disodium Inosinate and Disodium Guanylate, Spice Extractives, Nonfat Milk), Bell Peppers, Dehydrated Minced Onion, Bread Crumbs (Bleached Wheat Flour, Soybean Oil, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Whey, Oleoresin Paprika), Salt, Sodium Phosphate, Sesame Seed Oil, Sesame Seed Oil.

CONTAINS: Milk, Soy, Wheat

Heat product to an internal temperature of 165°F as measured with the use of a meat thermometer. If detailed preparation instructions are needed, please visit our website: www.advancepierre.com

EXAMPLE COPY NOT FOR DOCUMENTATION OR FEDERAL MEAL REQUIREMENTS

CN

Five 5.50 oz Fully Cooked Beef Meatballs Provide 2.00 oz Equivalent Meat/Meat Alternative For Child	090928
Nutrition Menu Pattern Requirements (Use Of This Logo And Statement Authorized By The Food And Nutrition Services USDA 06-14)	CN

CN

*Distributed by
AdvancePierre Foods
Cincinnati, OH 45246*

**Fully Cooked
Keep Frozen**

Net Wt. 30 Lbs.

CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE
THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES
Comments or questions about AdvancePierre products? Call toll free 800-317-2333 www.AdvancePierre.com



Spaghetti Sauce With Meat

Item #: 32433-328

Product Description: Fully cooked blend of beef, sweetened spaghetti sauce, onion and soy protein, frozen in a boilable bag. Reduced sodium content compared to item 32413-328. CN labeled. One serving provides 3/8 cup of vegetable credit. Commodity processed product.

Technical Name: Spaghetti Sauce with Meat-Reduced Sodium

Brand: Advance Pierre

Product Details

Data Generated: 4/12/2016
Data Valid As Of: 12/15/2015
Packing Type: BULK-BOIL
Pieces Per Case: 6
Piece Size (oz.): 88.00
Case Net Weight (lb.): 33.00

Case Dimensions: Width: 12.63
Length: 19.13
Height: 6.25
Case Cube: 0.87

Cases / Pallet: 49
Case TiHi: 7 x 7

Credit (CN): 2 OZ MMA BEEF 0.25 CUP Vegetables
Equivalent Grain: -

Ingredients:

Ingredients: Water, Ground Beef (Not More Than 20% Fat), Tomato Paste, Isolated Soy Protein Product [Isolated Soy Protein, Magnesium Oxide, Zinc Oxide, Niacinamide, Ferrous Sulfate, Vitamin B12, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Pyridoxine Hydrochloride, Thiamine Mononitrate, Riboflavin], Diced Onions, Sugar, And Less Than 2% of The Following: Salt, Spices, Dehydrated Onion, Dehydrated Garlic, Dehydrated Parsley, Bleached Wheat Flour, Modified Corn Starch, Canola Oil, Cottonseed Oil, Caramel Color, Tomato Powder, Rolled Oats, Maltodextrin, Natural Flavors, Citric Acid. Contains: Soy and Wheat

Shelf Life (days): 365
Starting from date of production when kept @ 0°F or below.

Preparation Method:

To Thaw: Product must be heated from a thawed state. To thaw, place product under refrigeration overnight.

Steamer: Place a small amount of water in bottom of pan. Place thawed 5 pound bag of product in pan, place pan in steamer and heat for 20-25 minutes or until internal temperature reaches 165 degrees f.

Boil: Bring a large pot of water to a full boil on high heat. Place the thawed bag of product in boiling water and heat for 20-25 minutes.

Master Case GTIN: 00880760091704

Master Case Gross Weight: 34.80000

The data contained on this spec sheet has been approved by Child Nutrition Labeling Technologist, Kimberly Scardicchio.

Kimberly Scardicchio

Nutrition Facts:

Serving Size: 4.61 OZ (129 g)

Servings Per Container: 115

Calories / Calories from Fat: 170 / 80

		% Daily Value **
Total Fat	9 g	14%
Saturated Fat	3 g	15%
Trans Fat	0.5 g	
Cholesterol	25 mg	8%
Sodium	300 mg	13%
Total Carbohydrate	9 g	3%
Dietary Fiber	1 g	4%
Sugars	5 g	
Protein	14 g	
Vitamin A		10%
Vitamin C		8%
Calcium		2%
Iron		15%

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

The trans fats reported on this product's nutrition facts panel are naturally occurring.





SEASONED & FULLY COOKED SPAGHETTI SAUCE WITH MEAT AND ISOLATED SOY PROTEIN PRODUCT

SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

INGREDIENTS: WATER, GROUND BEEF (NOT MORE THAN 24% FAT), TOMATO PASTE, ISOLATED SOY PROTEIN PRODUCT (ISOLATED SOY PROTEIN, MAGNESIUM OXIDE, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, VITAMIN B12, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, PYRIDOXINE HYDROCHLORIDE, THIAMINE MONONITRATE, RIBOFLAVIN), DICED ONIONS, SUGAR, AND LESS THAN 2% OF THE FOLLOWING: SALT, SPICES, DEHYDRATED ONION, DEHYDRATED GARLIC, DEHYDRATED PARSLEY, BLEACHED WHEAT FLOUR, MODIFIED CORN STARCH, CANOLA OIL, COTTONSEED OIL, CARAMEL COLOR, TOMATO POWDER, ROLLED OATS, MALTODEXTRIN, NATURAL FLAVORS, CITRIC ACID.
CONTAINS SOY AND WHEAT

CN 085122

CN This 33 lb. box contains six bags (88 ounce each). Each 88 oz. bag provides 19 - 4.61 oz. servings. Each 4.61 oz. serving (By Weight) of SPAGHETTI SAUCE WITH MEAT provides 2.00 oz. equivalent meat/meat alternate and 1/4 cup red/orange vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-12.) CN

CN

NET WT.

33 LBS - 6 BAGS

NOT FOR RETAIL SALE

Distributed By:
AdvancePierre Foods, Inc.
9990 Princeton Glendale Rd.
Cincinnati, OH 45246

KEEP FROZEN

32433-328

KB4271

11/06/12



Chili Sauce With Meat

Item #: 32437-328

Product Description: Fully cooked blend of beef, diced tomatoes, onion, chili seasoning and soy protein, frozen in a boilable bag. Reduced sodium content compared to item 32417-328. CN labeled. One serving provides 1/4 cup of vegetable credit. Commodity processed product.

Technical Name: Fully Cooked Chili Sauce With Beef And Isolated Soy Protein Product

Brand: Advance Pierre

Product Details

Data Generated: 4/12/2016
Data Valid As Of: 12/15/2015
Packing Type: BULK-BOIL
Pieces Per Case: 6
Piece Size (oz.): 88.00
Case Net Weight (lb.): 33.00

Case Dimensions: Width: 12.63
Length: 19.13
Height: 6.25
Case Cube: 0.87

Cases / Pallet: 49
Case TlHi: 7 x 7

Credit (CN): 2 OZ MMA BEEF 0.13 CUP Vegetables
Equivalent Grain: -

Ingredients:

Ingredients: Diced Tomatoes In Juice, Ground Beef (Not More Than 20% Fat), Water, Diced Onions, Isolated Soy Protein Product (Isolated Soy Protein, Magnesium Oxide, Zinc Oxide, Niacinamide, Ferrous Sulfate, Vitamin B12, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Pyridoxine Hydrochloride, Thiamine Mononitrate, Riboflavin), Tomato Paste, And Contains 2% or Less of The Following: Spices, Diced Green Bell Peppers, Flavorings, Corn Flour, Salt, Dehydrated Onion, Dehydrated Garlic, Dehydrated Cilantro, Dehydrated Bell Pepper, Rolled Oats, Maltodextrin, Wheat Flour, Modified Corn Starch, Canola Oil, Cottonseed Oil, Caramel Color, Tomato Powder, Calcium Chloride, Citric Acid. Contains: Soy, Wheat

Shelf Life (days): 365
Starting from date of production when kept @ 0°F or below.

Preparation Method:

To Thaw: Product must be heated from a thawed state. To thaw, place product under refrigeration overnight.

Steamer: Place a small amount of water in bottom of pan. Place thawed 5 pound bag of product in pan, place pan in steamer and heat for 20-25 minutes or until internal temperature reaches 165 degrees f.

Boil: Bring a large pot of water to a full boil on high heat. Place the thawed bag of product in boiling water and heat for 20-25 minutes.

Master Case GTIN: 00880760091735

Master Case Gross Weight: 34.80000

The data contained on this spec sheet has been approved by Child Nutrition Labeling Technologist, Kimberly Scardicchio.



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Nutrition Facts:

Serving Size: 4.79 OZ (134 g)

Servings Per Container: 110

Calories / Calories from Fat: 160 / 80

% Daily Value **

Total Fat 9 g 14%

Saturated Fat 3.5 g 18%

Trans Fat 0.5 g

Cholesterol 25 mg 8%

Sodium 230 mg 10%

Total Carbohydrate 8 g 3%

Dietary Fiber 1 g 4%

Sugars 0 g

Protein 13 g

Vitamin A 30%

Vitamin C 4%

Calcium 8%

Iron 15%

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

The trans fats reported on this product's nutrition facts panel are naturally occurring.



FULLY COOKED
CHILI SAUCE WITH BEEF
AND ISOLATED SOY PROTEIN PRODUCT

INGREDIENTS: DICED TOMATOES IN JUICE, GROUND BEEF (NOT MORE THAN 20% FAT), WATER, DICED ONIONS, ISOLATED SOY PROTEIN PRODUCT (ISOLATED SOY PROTEIN, MAGNESIUM OXIDE, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, VITAMIN B12, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, PYRIDOXINE HYDROCHLORIDE, THIAMINE MONONITRATE, RIBOFLAVIN), TOMATO PASTE, AND CONTAINS 2% OR LESS OF THE FOLLOWING: SPICES, DICED GREEN BELL PEPPERS, FLAVORINGS, CORN FLOUR, SALT, DEHYDRATED ONION, DEHYDRATED GARLIC, DEHYDRATED CILANTRO, DEHYDRATED BELL PEPPER, ROLLED OATS, MALTODEXTRIN, WHEAT FLOUR, MODIFIED CORN STARCH, CANOLA OIL, COTTONSEED OIL, CARAMEL COLOR, TOMATO POWDER, CALCIUM CHLORIDE, CITRIC ACID.
CONTAINS SOY, WHEAT

CN

This 33 lb. box contains six bags (88 ounce each). Each 88 oz. bag provides 18 - 4.79 oz. servings. Each 4.79 oz. serving (By Weight) of FULLY COOKED CHILI SAUCE WITH BEEF provides 2.00 oz. equivalent meat/meat alternate and 1/8 cup red/orange vegetable and 1/8 cup other vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-12.)

085121

CN

CN

NET WT.

33 LB. - 6 BAGS

NOT FOR RETAIL SALE

Distributed By:
AdvancePierre Foods, Inc.
9990 Princeton Glendale Rd.
Cincinnati, OH 45246

KEEP FROZEN

32437-328

KB4270

11/09/12



Beef Meatloaf Slice

Item #: 3724

Product Description: Fully cooked beef with ketchup, onion, bell pepper and seasonings. Dried whole egg and soy added. Sliced loaf shape. CNlabeled. Commodity processed product.

Technical Name: Fully Cooked Meatloaf Caramel Color Added

Brand: CLASSICS

Product Details

Data Generated: 4/12/2016
Data Valid As Of: 3/12/2016
Packing Type: BULK-LINER
Pieces Per Case: 140
Piece Size (oz.): 2.60
Case Net Weight (lb.): 22.75

Case Dimensions: Width: 13.00
Length: 19.88
Height: 6.63
Case Cube: 0.99

Cases / Pallet: 42
Case TiHi: 7 x 6

Credit (CN): 2 OZ MMA BEEF
Equivalent Grain: -

Ingredients:

INGREDIENTS: GROUND BEEF (NOT MORE THAN 20% FAT), WATER, KETCHUP (TOMATO CONCENTRATE [WATER, TOMATO PASTE], HIGH FRUCTOSE CORN SYRUP, CORN SYRUP, DISTILLED VINEGAR, SALT SPICE, ONION POWDER, NATURAL FLAVORING), ONIONS, TEXTURED VEGETABLE PROTEIN PRODUCT [SOY PROTEIN CONCENTRATE, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE (B1), PYRIDOXINE HYDROCHLORIDE (B6), RIBOFLAVIN (B2), CYANOCOBALAMIN (B12)], PEPPERS, BREAD CRUMBS (BLEACHED WHEAT FLOUR AND YEAST), SEASONING (SALT, ONION POWDER, HYDROLYZED SOY PROTEIN, SPICES, TURMERIC, DEXTROSE, GARLIC POWDER), DRIED WHOLE EGG, CARAMEL COLOR. CONTAINS: EGG, SOY, WHEAT

Shelf Life (days): 455
Starting from date of production when kept @ 0°F or below.

Preparation Method:

Conventional Oven: From frozen state, bake on a pan in a preheated conventional oven at 350 degrees f for 15 minutes.

Convection Oven: From frozen state, bake on a pan in a preheated convection oven at 350 degrees f for 10 minutes

Microwave: On high for about 1-1/2 minutes. Microwave ovens vary. Times given are approximate.

Master Case GTIN: 00071421037241

Master Case Gross Weight: 24.09100

Nutrition Facts:

Serving Size: 2.60 OZ (73 g)

Servings Per Container: 140

Calories / Calories from Fat: 150 / 70

		% Daily Value **
Total Fat	8 g	12%
Saturated Fat	3 g	15%
Trans Fat	0 g	
Cholesterol	65 mg	22%
Sodium	450 mg	19%
Total Carbohydrate	4 g	1%
Dietary Fiber	1 g	4%
Sugars	2 g	
Protein	14 g	
Vitamin A		4%
Vitamin C		4%
Calcium		2%
Iron		10%

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

The data contained on this spec sheet has been approved by Child Nutrition Labeling Technologist, Kimberly Scardicchio.

Kimberly Scardicchio



CN FULLY COOKED MEATLOAF
CARAMEL COLOR ADDED

SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS



PRODUCT CODE
3724

CN FULLY COOKED MEATLOAF
CARAMEL COLOR ADDED

PRODUCT CODE
3724

140 / 2.60 oz PORTIONS
NET WT. 22.75 LBS.

CN EACH 2.60 OZ FULLY COOKED MEATLOAF PROVIDES 2.60 OZ EQUIVALENT MEAT/MEAT ALTERNATE FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 89-09.) CN

INGREDIENTS: GROUND BEEF (NOT MORE THAN 20% FAT), WATER, KETCHUP (TOMATO CONCENTRATE (WATER, TOMATO PASTE), HIGH FRUCTOSE CORN SYRUP, CORN SYRUP, DISTILLED VINEGAR, SALT SPICE, ONION POWDER, NATURAL FLAVORING), ONIONS, TEXTURED VEGETABLE PROTEIN PRODUCT (SOY PROTEIN CONCENTRATE, CARAMEL COLOR, ZINC OXIDE, MAGNESIUM, FERROUS SULFATE, COPPER GLYCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE (B1), PYRIDOXINE HYDROCHLORIDE (B6), RIBOFLAVIN (B2), CYANOCOBALAMIN (B12)), PEPPERS, BREAD CRUMBS (BLEACHED WHEAT FLOUR AND YEAST), SEASONING (SALT, ONION POWDER, HYDROLYZED SOY PROTEIN, SPICES, TURMERIC, DEXTROSE, GARLIC POWDER), DRIED WHOLE EGG, CARAMEL COLOR.
CONTAINS: EGG, SOY, WHEAT

HEATING INSTRUCTIONS: FROM A FROZEN STATE, BAKE ON A PAN IN A PREHEATED CONVECTION OVEN AT 350 FOR 10 MINUTES OR IN A PREHEATED CONVENTIONAL OVEN AT 350 FOR 15 MINUTES. MICROWAVE ON HIGH SETTING FOR ABOUT 1-1 1/2 MINUTES. MICROWAVE OVEN'S VARY. TIMES GIVEN ARE APPROXIMATE.

140 / 2.60 oz PORTIONS
NET WT. 22.75 LBS.

CONTAINS COMMODITIES QUOTED BY THE U.S. DEPARTMENT OF AGRICULTURE - THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RESIDENT AGENTS.

Comments or questions about AdvancePierre products? Call toll free 800-317-2333 www.AdvancePierre.com
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0 00 71421 03724 1
KEEP FROZEN

?????????? ??,????



0 00 71421 03724 1

140/260 03724 1

Down Home Beef Salisbury Steak

Item #: 1-16-530-0

Product Description: Fully cooked Salisbury steak, seasoned perfectly for a terrific flavor profile. Soy added. Char marked. Oval shape. CN labeled. Commodity processed product.

Technical Name: Flamebroiled Beef Salisbury Patties Fully Cooked

Brand: ADVANCE

Product Details

Data Generated: 4/12/2016
Data Valid As Of: 2/7/2016
Packing Type: BULK-BAG
Pieces Per Case: 170
Piece Size (oz.): 3.00
Case Net Weight (lb.): 31.88

Case Dimensions: Width: 13.13
Length: 19.75
Height: 12.75
Case Cube: 1.91

Cases / Pallet: 21
Case TiHi: 7 x 3

Credit (CN): 2 OZ MMA BEEF
Equivalent Grain:

Ingredients:

INGREDIENTS: Ground Beef (Not More Than 20% Fat), Water, 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), Cyanocobalamin (B12), (May Contain Caramel Color), (May Contain Soy Lecithin)], Bell Peppers, Seasoning [Dehydrated Onion, Dextrose, Autolyzed Yeast Extract, Spice Extractives], Bread Crumbs [Bleached Wheat Flour, Soybean Oil, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Whey, Oleoresin Paprika], Salt, Sodium Phosphate. CONTAINS: Milk, Soy, Wheat

Shelf Life (days): 455
Starting from date of production when kept @ 0°F or below.

Preparation Method:

Flat Grill: Preheat flat grill to 350 degrees f. Cook frozen product 2-4minutes per side or until internal temperature reaches 165 degrees f.

Conventional Oven: Preheat oven to 375 degrees f. Bake frozen product for 20-25minutes or until internal temperature reaches 165 degrees f.

Convection Oven: Preheat oven to 350 degrees f. Bake frozen product for 15-20minutes or until internal temperature reaches 165 degrees f.

Microwave: Cook frozen product on high power for 2-3 minutes or until internal temperature reaches 165 degrees f.

Master Case GTIN: 00880760034435

Master Case Gross Weight: 34.01600

The data contained on this spec sheet has been approved by Child Nutrition Labeling Technologist, Kimberly Scardicchio.

Kimberly Scardicchio

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Nutrition Facts:

Serving Size: 3.00 OZ (84 g)

Servings Per Container: 170

Calories / Calories from Fat: 140 / 60

	% Daily Value **
Total Fat 7 g	11%
Saturated Fat 3 g	15%
Trans Fat 0 g	
Cholesterol 40 mg	13%
Sodium 430 mg	18%
Total Carbohydrate 4 g	1%
Dietary Fiber 1 g	4%
Sugars 1 g	
Protein 16 g	
Vitamin A	0%
Vitamin C	2%
Calcium	4%
Iron	10%

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



Flamebroiled Beef Salisbury Steak

CN 1-16-530-0

INGREDIENTS: Ground Beef (Not More Than 30% Fat), Water, Vegetable Protein Product [Soy Protein Concentrate, Caramel Color, Zinc Oxide, Nicotinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12)], Bell Peppers, Seasoning [Dehydrated Onion, Dextrose, Autolyzed Yeast Extract, Spice Extractives], Bread Crumbs [Bleached Wheat Flour, Soybean Oil, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Whey, Oleoresin Paprika], Salt, Sodium Phosphate.

CONTAINS: Milk, Soy, Wheat

SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

Heat product to an internal temperature of 165°F as measured with the use of a meat thermometer. If detailed preparation instructions are needed, please visit our website, www.advancepierre.com.

CN		093746
CN	Each 3.00 oz. Fully Cooked Flamebroiled Beef Salisbury Steak Provides 2.00 oz. Equivalent Meat/Meat Alternate For Child Nutrition Meal Pattern Requirements. (Use Of This Logo And Statement Authorized By The Food And Nutrition Service, USDA 10-15.)	CN
CN		

CERTAIN COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.

**Fully Cooked
Keep Frozen**

Net Wt. 31.88 Lbs.

RTE1165300 T2 102115



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*Distributed by
AdvancePierre Foods
Cincinnati, OH 45246*

Flame Broiled Beef Steak Burger

Item #: 69001

Product Description: Fully cooked, beef steak burger (80/20). Formulated to meet new USDA regulations with 1.50 m/m. Round shape with scalloped edge. CN labeled. Commodity processed product.

Technical Name: CN FULLY COOKED BEEF BURGERS

Brand: The Pub Chp Bf Stk Class

Product Details

Data Generated: 4/12/2016
Data Valid As Of: 3/12/2016
Packing Type: BULK-LINER
Pieces Per Case: 210
Piece Size (oz.): 1.60
Case Net Weight (lb.): 21.00

Case Dimensions: Width: 13.19
Length: 19.88
Height: 7.63
Case Cube: 1.16

Cases / Pallet: 35
Case TiHi: 7 x 5

Credit (CN): 1.5 OZ MMA BEEF
Equivalent Grain: -

Ingredients:
Ingredients: Ground Beef (not more than 20% Fat), Salt, Flavor, Natural Flavor.

Shelf Life (days): 365
Starting from date of production when kept @ 0°F or below.

Preparation Method:

Conventional Oven: From frozen state: preheat oven to 350 degrees f. Heat for 12-13 minutes.


Convection Oven: From frozen state: preheat oven to 350 degrees f. Heat for 6-7 minutes.

Microwave: From frozen state: heat on high power for 40-50 seconds. Microwave ovens vary. Times given are approximate.

Master Case GTIN: 00071421069013

Master Case Gross Weight: 22.42900

The data contained on this spec sheet has been approved by Child Nutrition Labeling Technologist, Kimberly Scardicchio.



AdvancePierre Foods • 9990 Princeton-Glendale Rd. • Cincinnati, Ohio 45246 • Phone: 1-800-969-2747 •
www.advancepierre.com
Date Generated: 4/12/2016

Nutrition Facts:

Serving Size: 1.60 OZ (45 g)
Servings Per Container: 210

Calories / Calories from Fat: 100 / 60

	% Daily Value **
Total Fat 7 g	11%
Saturated Fat 2.5 g	13%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 60 mg	3%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Sugars 0 g	
Protein 8 g	
Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	4%

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



CN FULLY COOKED BEEF BURGER

69001

SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

One 1.60 OZ. FULLY COOKED BEEF BURGER PROVIDES 1.60 OZ. EQUIVALENT MEAT/MEAT ALTERNATE FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 10-12)

INGREDIENTS: GROUND BEEF (NOT MORE THAN 20% FAT), SALT, FLAVOR, NATURAL FLAVOR

HEATING INSTRUCTIONS FROM A FROZEN STATE CONNECTION OVEN. PREHEAT OVEN TO 300°F FOR 6-7 MINUTES. CONVENTIONAL OVEN TO 300°F HEAT FOR 13-14 MINUTES. MICROWAVE ON HIGH FOR 60-80 SECONDS. MICROWAVES VARY, ADJUST ACCORDINGLY.

CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.

Comments or questions about AdvancePierre Foods products? Call toll free 800-317-2333 [www.Advance Pierre.com](http://www.AdvancePierre.com)
AdvancePierre Foods, Inc. 3990 Princeton Glendale Rd. Cincinnati, OH 45246



NET WT. 21.00 LBS



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KEEP FROZEN

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CN FULLY COOKED BEEF BURGER

69001

NET WT. 21.00 LBS



0 00 71421 06901 3

KEEP FROZEN

LJWS001 060410

State of West Virginia

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 Vendor Preference, if applicable.

1. **Application is made for 2.5% 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% 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% 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% 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% 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% 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.
7. **Application is made for preference as a non-resident small, women- and minority-owned business, in accordance with West Virginia Code §5A-3-59 and West Virginia Code of State Rules.**
 Bidder has been or expects to be approved prior to contract award by the Purchasing Division as a certified small, women- and minority-owned business.

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: AdvancePierre Foods

Signed: 

Date: 4/12/2016

Title: Commodity

STATE OF WEST VIRGINIA
Purchasing Division

PURCHASING AFFIDAVIT

MANDATE: Under W. Va. Code §5A-3-10a, 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: (1) the debt owed is an amount greater than one thousand dollars in the aggregate; or (2) the debtor is in employer default.

EXCEPTION: The prohibition listed above does not apply where a vendor has contested any tax administered pursuant to chapter eleven of the W. Va. Code, workers' compensation premium, permit fee or environmental fee or assessment and the matter has not become final or where the vendor has entered into a payment plan or agreement and the vendor is not in default of any of the provisions of such plan or agreement.

DEFINITIONS:

"Debt" means any assessment, premium, penalty, fine, tax or other amount of money owed to the state or any of its political subdivisions because of a judgment, fine, permit violation, license assessment, defaulted workers' compensation premium, penalty or other assessment presently delinquent or due and required to be paid to the state or any of its political subdivisions, including any interest or additional penalties accrued thereon.

"Employer default" means having an outstanding balance or liability to the old fund or to the uninsured employers' fund or being in policy default, as defined in W. Va. Code § 23-2c-2, failure to maintain mandatory workers' compensation coverage, or failure to fully meet its obligations as a workers' compensation self-insured employer. An employer is not in employer default if it has entered into a repayment agreement with the Insurance Commissioner and remains in compliance with the obligations under the repayment agreement.

"Related party" means a party, whether an individual, corporation, partnership, association, limited liability company or any other form or business association or other entity whatsoever, related to any vendor by blood, marriage, ownership or contract through which the party has a relationship of ownership or other interest with the vendor so that the party will actually or by effect receive or control a portion of the benefit, profit or other consideration from performance of a vendor contract with the party receiving an amount that meets or exceeds five percent of the total contract amount.

AFFIRMATION: By signing this form, the vendor's authorized signer affirms and acknowledges under penalty of law for false swearing (W. Va. Code §61-5-3) that neither vendor nor any related party owe a debt as defined above and that neither vendor nor any related party are in employer default as defined above, unless the debt or employer default is permitted under the exception above.

WITNESS THE FOLLOWING SIGNATURE:

Vendor's Name: AdvancePierre Foods

Authorized Signature: Nonna Plegman Date: 4/12/16

State of Ohio

County of Hamilton, to-wit:

Taken, subscribed, and sworn to before me this 12th day of April, 2016.

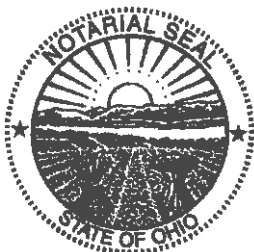
My Commission expires 01-09-2021, 2021.

AFFIX SEAL HERE

NOTARY PUBLIC

Sonja Moore

Purchasing Affidavit (Revised 08/01/2015)



SONJA MOORE
Notary Public
In and for the State of Ohio
My Commission Expires
January 09, 2021