Pilgrim's Pride Corp.
School Foodservice

May 24, 2012

Subject: RFQ Number AGR1238

On the last RFQ that was done in 2009 the bid specification was requesting Standard Yield pricing which means that USDA has specific guidelines for the exact number of cases that we as a processor must yield per truckload of USDA Donated Food. Every item bid but one requires Pilgrims to add our own chicken to the total as noted on each of the EPDS in the packet submitted.

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 STANDARD YIELD ON A FEE-FOR-SERVICE BASIS. ALL EPDSs AND SEPDSs MUST BE ASCRIBED WITH ORIGINAL SIGNATURES IN BLUE INK. NEITHER ELECTRONIC NOR STAMPED SIGNATURES CAN BE ACCEPTED.

This RFQ AGR1238 has specified on page 6 that the items are to be bid under "GMR on a FFS basis. This type of processing is used very little in the processing industry. It appears that an old contract was pulled from that included the old verbiage as shown below.

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 GUARANTEED MINIMUM RETURN 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.

Since we have processed under Standard Yield for the last 3 years we are submitting pricing in this manner. We hope that this meets the needs and best interest of the State of West Virginia.

Thank you for your consideration and the opportunity to supply the child nutrition needs for the students of West Virginia

Sincerely,

Michael Rioux

Michael Rioux
Commodity Manager
Pilgrim's Pride Corporation
4067 Northlake Creek Cove
Tucker, GA 30084
678-691-5322
Michael.rioux@pilgrims.com

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	PAGE
AGR1238	1

ADDRESS CORRESPONDENCE TO ATTENTION OF:
FRANK WHITTAKER
304-558-2316

VENDOR
RFQ COPY
TYPE NAME/ADDRESS HERE
Pilgrim's Pride Corporation
1770 Promontory Circle
Greeley, CO 80634
Mail to: Michael Rioux
4067 Northlake Creek Cove
Tucker, GA 30084

SHIP TO
DEPARTMENT OF AGRICULTURE
FOOD DISTRIBUTION PROGRAM
1 CEDAR LAKES DRIVE
RIPLEY, WV
25271 304-558-2221

DATE PRINTED	TERMS OF SALE	SHIP VIA	F.O.B.	FREIGHT TERMS
05/02/2012				

BID OPENING DATE: 05/29/2012 BID OPENING TIME 01:30PM

LINE	QUANTITY	UOP	CAT. NO.	ITEM NUMBER	UNIT PRICE	AMOUNT
0001	1	LS		385-42		

PROCESSING USDA COMMODITY CHICKEN

THE WEST VIRGINIA PURCHASING DIVISON FOR THE AGENCY THE DEPARTMENT OF AGRICULTURE IS SOLICITING BIDS FOR AN OPEN-END CONTRACT FOR PROCESSING USDA CHICKEN INTO CHICKEN PRODUCTS PER THE ATTACHED SPECIFICATIONS.

ALL TECHNICAL QUESTIONS MUST BE SUBMITTED IN WRITING TO FRANK WHITTAKER IN THE WV PURCHASING DIVISON VIA EMAIL AT FRANK.M.WHITTAKER@WV.GOV OR VIA FAX AT 304-558-4115. DEADLINE FOR TECHNICAL QUESTIONS IS 04/15/2012 AT 4:00 PM. ALL TECHNICAL QUESTIONS WILL BE ADDRESSED BY ADDENDUM AFTER THE DEADLINE.

EXHIBIT 3

LIFE OF CONTRACT: THIS CONTRACT BECOMES EFFECTIVE ON ..... AND EXTENDS FOR A PERIOD OF ONE (1) YEAR OR UNTIL SUCH "REASONABLE TIME" THEREAFTER AS IS NECESSARY TO OBTAIN A NEW CONTRACT OR RENEW THE ORIGINAL CONTRACT. THE "REASONABLE TIME" PERIOD SHALL NOT EXCEED TWELVE (12) MONTHS. DURING THIS "REASONABLE TIME" THE VENDOR MAY TERMINATE THIS CONTRACT FOR ANY REASON UPON GIVING THE DIRECTOR OF PURCHASING 30 DAYS WRITTEN NOTICE.

UNLESS SPECIFIC PROVISIONS ARE STIPULATED ELSEWHERE IN THIS CONTRACT DOCUMENT BY THE STATE OF WEST VIRGINIA, ITS AGENCIES, OR POLITICAL SUBDIVISIONS, THE

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE Michael Rioux TELEPHONE 678-691-5322 DATE 5-24-2012

TITLE COMMODITY MANAGER FEIN 75-1285071 ADDRESS CHANGES TO BE NOTED ABOVE

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

GENERAL TERMS & CONDITIONS
REQUEST FOR QUOTATION (RFQ) AND REQUEST FOR PROPOSAL (RFP)

1. Awards will be made in the best interest of the State of West Virginia.

2. The State may accept or reject in part, or in whole, any bid.

3. Prior to any award, the apparent successful vendor must be properly registered with the Purchasing Division and have paid the required $125 fee.

4. All services performed or goods delivered under State Purchase Order/Contracts are to be continued for the term of the Purchase Order/Contracts, contingent upon funds being appropriated by the Legislature or otherwise being made available. In the event funds are not appropriated or otherwise available for these services or goods this Purchase Order/Contract becomes void and of no effect after June 30.

5. Payment may only be made after the delivery and acceptance of goods or services.

6. Interest may be paid for late payment in accordance with the ***West Virginia Code***.

7. Vendor preference will be granted upon written request in accordance with the ***West Virginia Code***.

8. The State of West Virginia is exempt from federal and state taxes and will not pay or reimburse such taxes.

9. The Director of Purchasing may cancel any Purchase Order/Contract upon 30 days written notice to the seller.

10. The laws of the State of West Virginia and the ***Legislative Rules*** of the Purchasing Division shall govern the purchasing process.

11. Any reference to automatic renewal is hereby deleted. The Contract may be renewed only upon mutual written agreement of the parties.

12. **BANKRUPTCY:** In the event the vendor/contractor files for bankruptcy protection, the State may deem this contract null and void, and terminate such contract without further order.

13. **HIPAA BUSINESS ASSOCIATE ADDENDUM:** The West Virginia State Government HIPAA Business Associate Addendum (BAA), approved by the Attorney General, is available online at **www.state.wv.us/admin/purchase/vrc/hipaa.html** and is hereby made part of the agreement provided that the Agency meets the definition of a Cover Entity (45 CFR §160.103) and will be disclosing Protected Health Information (45 CFR §160.103) to the vendor.

14. **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.

15. **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, and the West Virginia Insurance Commission. 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.

16. **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 material, 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.

INSTRUCTIONS TO BIDDERS

1. Use the quotation forms provided by the Purchasing Division. Complete all sections of the quotation form.

2. Items offered must be in compliance with the specifications. Any deviation from the specifications must be clearly indicated by the bidder. Alternates offered by the bidder as **EQUAL** to the specifications must be clearly defined. A bidder offering an alternate should attach complete specifications and literature to the bid. The Purchasing Division may waive minor deviations to specifications.

3. Unit prices shall prevail in case of discrepancy. All quotations are considered F.O.B. destination unless alternate shipping terms are clearly identified in the quotation.

4. All quotations must be delivered by the bidder to the office listed below prior to the date and time of the bid opening. Failure of the bidder to deliver the quotations on time will result in bid disqualifications: Department of Administration, Purchasing Division, 2019 Washington Street East, P.O. Box 50130, Charleston, WV 25305-0130

5. Communication during the solicitation, bid, evaluation or award periods, except through the Purchasing Division, is strictly prohibited (W.Va. C.S.R. §148-1-6.6).

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	PAGE
AGR1238	2

ADDRESS CORRESPONDENCE TO ATTENTION OF:
FRANK WHITTAKER
304-558-2316

VENDOR
RFQ COPY
TYPE NAME/ADDRESS HERE
Pilgrim's Pride Corporation
1770 Promontory Circle
Greeley, CO 80634
Mail to: Michael Rioux
4067 Northlake Creek Cove
Tucker, GA 30084

SHIP TO
DEPARTMENT OF AGRICULTURE
FOOD DISTRIBUTION PROGRAM
1 CEDAR LAKES DRIVE
RIPLEY, WV
25271 304-558-2221

DATE PRINTED	TERMS OF SALE	SHIP VIA	F.O.B.	FREIGHT TERMS
05/02/2012				

BID OPENING DATE: 05/29/2012 BID OPENING TIME 01:30PM

LINE	QUANTITY	UOP	CAT. NO.	ITEM NUMBER	UNIT PRICE	AMOUNT

TERMS, CONDITIONS, AND PRICING SET FORTH HEREIN ARE FIRM FOR THE LIFE OF THE CONTRACT.

RENEWAL: THIS CONTRACT MAY BE RENEWED UPON THE MUTUAL WRITTEN CONSENT OF THE SPENDING UNIT AND VENDOR, SUBMITTED TO THE DIRECTOR OF PURCHASING THIRTY (30) DAYS PRIOR TO THE EXPIRATION DATE. SUCH RENEWAL SHALL BE IN ACCORDANCE WITH THE TERMS AND CONDITIONS OF THE ORIGINAL CONTRACT AND SHALL BE LIMITED TO TWO (2) ONE (1) YEAR PERIODS.

CANCELLATION: THE DIRECTOR OF PURCHASING RESERVES THE RIGHT TO CANCEL THIS CONTRACT IMMEDIATELY UPON WRITTEN NOTICE TO THE VENDOR IF THE COMMODITIES AND/OR SERVICES SUPPLIED ARE OF AN INFERIOR QUALITY OR DO NOT CONFORM TO THE SPECIFICATIONS OF THE BID AND CONTRACT HEREIN.

OPEN MARKET CLAUSE: THE DIRECTOR OF PURCHASING MAY AUTHORIZE A SPENDING UNIT TO PURCHASE ON THE OPEN MARKET, WITHOUT THE FILING OF A REQUISITION OR COST ESTIMATE, ITEMS SPECIFIED ON THIS CONTRACT FOR IMMEDIATE DELIVERY IN EMERGENCIES DUE TO UNFORESEEN CAUSES (INCLUDING BUT NOT LIMITED TO DELAYS IN TRANSPORTATION OR AN UNANTICIPATED INCREASE IN THE VOLUME OF WORK.)

QUANTITIES: QUANTITIES LISTED IN THE REQUISITION ARE APPROXIMATIONS ONLY, BASED ON ESTIMATES SUPPLIED BY THE STATE SPENDING UNIT. IT IS UNDERSTOOD AND AGREED THAT THE CONTRACT SHALL COVER THE QUANTITIES ACTUALLY ORDERED FOR DELIVERY DURING THE TERM OF THE CONTRACT, WHETHER MORE OR LESS THAN THE QUANTITIES SHOWN.

BANKRUPTCY: IN THE EVENT THE VENDOR/CONTRACTOR FILES FOR BANKRUPTCY PROTECTION, THE STATE MAY DEEM THE

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE Michael Rioux TELEPHONE 678-691-5322 DATE 5-24-2012

TITLE COMMODITY MANAGER FEIN 75-1285071 ADDRESS CHANGES TO BE NOTED ABOVE

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

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	PAGE
AGR1238	3

ADDRESS CORRESPONDENCE TO ATTENTION OF:
FRANK WHITTAKER
304-558-2316

VENDOR
RFQ COPY
TYPE NAME/ADDRESS HERE
Pilgrim's Pride Corporation
1770 Promontory Circle
Greeley, CO 80634
Mail to: Michael Rioux
4067 Northlake Creek Cove
Tucker, GA 30084

SHIP TO
DEPARTMENT OF AGRICULTURE

FOOD DISTRIBUTION PROGRAM
1 CEDAR LAKES DRIVE
RIPLEY, WV
25271 304-558-2221

DATE PRINTED	TERMS OF SALE	SHIP VIA	F.O.B.	FREIGHT TERMS
05/02/2012				

BID OPENING DATE: 05/29/2012 BID OPENING TIME 01:30PM

LINE	QUANTITY	UOP	CAT. NO.	ITEM NUMBER	UNIT PRICE	AMOUNT

CONTRACT NULL AND VOID, AND TERMINATE SUCH CONTRACT WITHOUT FURTHER ORDER.

THE TERMS AND CONDITIONS CONTAINED IN THIS CONTRACT SHALL SUPERSEDE ANY AND ALL SUBSEQUENT TERMS AND CONDITIONS WHICH MAY APPEAR ON ANY ATTACHED PRINTED DOCUMENTS SUCH AS PRICE LISTS, ORDER FORMS, SALES AGREEMENTS OR MAINTENANCE AGREEMENTS, INCLUDING ANY ELECTRONIC MEDIUM SUCH AS CD-ROM.

REV. 01/17/2012

NOTICE

A SIGNED BID MUST BE SUBMITTED TO:

DEPARTMENT OF ADMINISTRATION
PURCHASING DIVISION
BUILDING 15
2019 WASHINGTON STREET, EAST
CHARLESTON, WV 25305-0130

THE BID SHOULD CONTAIN THIS INFORMATION ON THE FACE OF THE ENVELOPE OR THE BID MAY NOT BE CONSIDERED:

SEALED BID

BUYER: 44

RFQ. NO.: AGR1238

BID OPENING DATE: 05/29/2012

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE Michael Rioux TELEPHONE 678-691-5322 DATE 5-24-2012

TITLE COMMODITY MANAGER FEIN 75-1285071

ADDRESS CHANGES TO BE NOTED ABOVE

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

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	PAGE
AGR1238	4

ADDRESS CORRESPONDENCE TO ATTENTION OF:
FRANK WHITTAKER
304-558-2316

VENDOR
RFQ COPY
TYPE NAME/ADDRESS HERE
Pilgrim's Pride Corporation
1770 Promontory Circle
Greeley, CO 80634
Mail to: Michael Rioux
4067 Northlake Creek Cove
Tucker, GA 30084

SHIP TO
DEPARTMENT OF AGRICULTURE
FOOD DISTRIBUTION PROGRAM
1 CEDAR LAKES DRIVE
RIPLEY, WV
25271 304-558-2221

DATE PRINTED	TERMS OF SALE	SHIP VIA	F.O.B.	FREIGHT TERMS
05/02/2012				

BID OPENING DATE: 05/29/2012 BID OPENING TIME 01:30PM

LINE	QUANTITY	UOP	CAT. NO.	ITEM NUMBER	UNIT PRICE	AMOUNT

BID OPENING TIME: 1:30 PM

PLEASE PROVIDE A FAX NUMBER IN CASE IT IS NECESSARY TO CONTACT YOU REGARDING YOUR BID:

FAX: 972-290-3488 PHONE: 678-691-5322
EMAIL: MICHAEL.RIOUX@PILGRIMS.COM

CONTACT PERSON (PLEASE PRINT CLEARLY):
MICHAEL RIOUX

****** THIS IS THE END OF RFQ AGR1238 ****** TOTAL:

SEE REVERSE SIDE FOR TERMS AND CONDITIONS

SIGNATURE Michael Rioux TELEPHONE 678-691-5322 DATE 5-24-2012

TITLE COMMODITY MGR FEIN 75-1285071 ADDRESS CHANGES TO BE NOTED ABOVE

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

INVITATION TO BID

To establish an agreement between the West Virginia Department of Agriculture Food Distribution Program and a processing firm to produce chicken products using USDA Commodity CHIX CHILL.

SPECIAL PROVISIONS FOR THE PROCESSING OF CHICKEN:

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 chicken into processed chicken 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, 2012, through June 30, 2013.

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 WILL 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 WILL 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.

3. SAMPLES:

The WV Department of Agriculture Food Distribution Program requests bidding processors submit samples of each item 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
4496 Cedar Lakes Road
Ripley, WV 25271

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 GUARANTEED MINIMUM RETURN 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 "Guaranteed Minimum Return" 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 CASES SHOULD BE CLEARLY MARKED ON AT LEAST TWO SIDES WITH PRODUCT INFORMATION INCLUDING THE PRODUCT NAME AND NUMBER.

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/SEPDS. 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 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 chicken made available to West Virginia will vary according to commodity 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 located in 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 approval from the WV Department of Agriculture Food Distribution Program is required prior to any backhauling of USDA commodity items 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, to include provision to the USDA of the required Monthly Performance Reports.

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, 2012 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 vendor 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 vendor, transportation costs for the return of USDA commodities shall be borne by vendor.

Vendor 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, 2013 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

BID SPECIFICATIONS

BID SPECIFICATIONS
FOR CHICKEN PRODUCTS

1. END PRODUCT INFORMATION
   Chicken products may contain no more than 8 g of fat per 1 oz, no more than 600 mg of sodium per serving, and 0 transfats.

2. GENERAL REQUIREMENTS
   - CN Labels are required
   - No MSG, artificial flavorings, colorings and/or preservatives
   - 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.
   - A Poultry Grading Certificate shall accompany each shipment of finished end product showing that the product was produced under continuous supervision, that it is fit for human consumption, and that it meets the requirements of the specifications.
   - All cases should be marked on at least 2 sides with product information including product name and number.

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.

ATTACHMENT B

STATE PARTICIPATION AGREEMENT

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 Pilgrim's Pride Corporation (Processor).

State Distributing Agency WV Department of Agriculture, Food Distribution Program		Processor	Pilgrim's Pride Corporation
Name	Darrell Carter	Name	Michael Rioux
Title	Program Director	Title	Commodity Manager
Address	4496 Cedar Lakes Road	Address	1770 Promontory Circle
City, State, Zip	Ripley, WV 25271	City, State, Zip	Greeley, CO 80634
Contact	Darrell Carter	Contact	Michael Rioux
Phone	304-558-0573	Phone	678-691-5322
Fax	304-372-3322	Fax	972-290-3488
E-mail	dcarter@ag.state.wv.us	E-mail	michael.rioux@pilgrims.com
Web Address	www.state.wv.us/admin/purchase/vrc	Web Address	www.pilgrims.com
Signature		Signature	Michael Rioux
Date		Date	May 10, 2012

Period of Agreement: This Agreement shall become effective on JULY 1, 2012 and will terminate on JUNE 30, 2013.

1. **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 ALLOWED IN WV	Fee for Service – billed by processor	X
	~~Fee-for-Service—billed by distributor~~	

*Sales Verification Required

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)

   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.

   _____ (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 INVITATION TO BID AND ATTACHMENT A – SPECIFICATIONS 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 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

RFQ No. AGR1238

STATE OF WEST VIRGINIA
Purchasing Division

PURCHASING AFFIDAVIT

West Virginia Code §5A-3-10a states: 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 owned is an amount greater than one thousand dollars in the aggregate

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.

"Debtor" means any individual, corporation, partnership, association, Limited Liability Company or any other form or business association owing a debt to the state or any of its political subdivisions. "Political subdivision" means any county commission; municipality; county board of education; any instrumentality established by a county or municipality; any separate corporation or instrumentality established by one or more counties or municipalities, as permitted by law; or any public body charged by law with the performance of a government function or whose jurisdiction is coextensive with one or more counties or municipalities. "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 exceed five percent of the total contract amount.

EXCEPTION: The prohibition of this section does not apply where a vendor has contested any tax administered pursuant to chapter eleven of this 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.

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.

WITNESS THE FOLLOWING SIGNATURE

Vendor's Name: Pilgrim's Pride Corporation

Authorized Signature: [signature] Date: May 24, 2012

State of Georgia

County of Gwinnett, to-wit:

Taken, subscribed, and sworn to before me this 24th day of May, 2012.

My Commission expires Nov. 29, 2015.

AFFIX SEAL HERE

NOTORY PUBLIC [signature]

Rev. 09/08

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 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: PILGRIM'S PRIDE Signed: Michael Reddy

Date: 5-24-2012 Title: COMMODITY MGR.

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

PILGRIM'S HAS A PRODUCTION PLANT IN MOOREFIELD, WV. AND EMPLOYS ABOUT 1500 PEOPLE. DOES THIS QUALIFY

SEPDS A

SUMMARY END PRODUCT DATA SCHEDULE

PILGRIMS PRIDE

VALUE PASS THROUGH SYSTEMS APPROVED:

☑ **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 NEW!
- ☐ Correction

- ☐ 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 (lbs)	Servings Per Case	Net Weight per Serving (oz)	Item Code	New WBSCM Item Code	New WBSCM Description		DF Inventory Drawdown per case	By Products Produced*	Value per pound of DF	Value of DF per case (F x H)	Effective Date	State Agency Acceptance/Approval ☐ Check for quick approval	Fee For Service Price per case
A		B	C	D	E				F	G	H	I	J	K	
1230	FC Diced Chicken	30.00	176	2.72	A522	100103	CHICKEN LARGE CHILLED -BULK		36.000	No	$0.7284	$26.22			$48.00
1325	CN Chicken Fajita Strips	30.00	234	2.05	A522	100103	CHICKEN LARGE CHILLED -BULK		36.000	No	$0.7284	$26.22			$48.00
8820	FC 8 PC Roasted Parts	30.00	92	4.44	A521	100100	CHICKEN SMALL CHILLED -BULK		27.885	No	$0.7402	$20.64			$42.00
26624	CN Unbreaded Chicken Patties	30.00	192	2.50	A522	100103	CHICKEN LARGE CHILLED -BULK		36.000	No	$0.7284	$26.22			$41.40
61118	CN Savory Chicken Nuggets NEW!	30.00	Approx 165 to 228	Approx .42-.58 ea	A522	100103	CHICKEN LARGE CHILLED -BULK		26.110	No	$0.7284	$19.02			$41.40
61210	CN Whole Grain Breaded Nuggets	30.00	158	3.04	A522	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.7284	$14.77			$34.80
62210	CN Whole Grain Breaded Strips	30.00	*156*	*3.06*	A522	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.7284	$14.77			$34.80
66210	CN Whole Grain Breaded Patty	30.00	156	3.05	A522	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.7284	$14.77			$34.80
71110	CN Breaded Chicken Nuggets	30.00	141	3.40	A522	100103	CHICKEN LARGE CHILLED -BULK		20.000	No	$0.7284	$14.57			$30.60
76110	CN Breaded Chicken Patties	30.00	144	3.37	A522	100103	CHICKEN LARGE CHILLED -BULK		20.000	No	$0.7284	$14.57			$30.60

PROCESSOR:

Pilgrim's Pride
Name of Company

Everett Kuglar, Director of Sales
Name and Title of Authorized Representative

Signature — 1/30/2012 Date Signed

USDA APPROVAL:
(not applicable for state summary)

USDA/FNS/FDD HQ
Name of Approving Agency

Sherry Thackeray-Comm. Processing
Name and Title of Authorized Representative

Signature — 2/14/2012 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

Commodity Products State: West Virginia 2012-2013

Pilgrim's

Item Code	Product Description	Case Weight	# pieces /serv	Piece Size	Serving Size	Servings per case	Meat /MA Equiv	Brd Serv	Finished Yield of	Cases per 36,000 lb	Raw lb to make 1 finished case	Price / Pound	FFS Price / CASE	Est. Cost per serving	USDA Value/ #	Donated Food Value	Commercial Price /case FFS+DFV	Commercial Price /Serving FFS+DFV
	Items Currently being purchased Samples were sent																	
1230	FC Diced Chicken Strips	30		2.720	2.72 oz	176	2 oz	0	83.33%	1,000	36.000	$1.60	$48.00	$0.273	0.7284	$26.22	$74.22	$0.4217
1325	CN Unbreaded Chicken Fajita Strips	30		2.050	2.05 oz	234	2 oz	0	83.33%	1,000	36.000	$1.60	$48.00	$0.205	0.7284	$26.22	$74.22	$0.3172
26624	CN Unbreaded Chicken Patties	30	1	2.500	2.50 oz	192	2 oz	0	83.33%	1,000	36.000	$1.38	$41.40	$0.216	0.7284	$26.22	$67.62	$0.3522
71110	CN Breaded Chicken Nuggets w/ISP & DWE	30	5	0.680	3.40 oz	141	2 oz	1	150.00%	1,800	20.000	$1.02	$30.60	$0.217	0.7284	$14.57	$45.17	$0.3203
76110	CN Breaded Chicken Patty w/ISP & DWE	30	1	3.370	3.37 oz	144	2 oz	1	150.00%	1,800	20.000	$1.02	$30.60	$0.213	0.7284	$14.57	$45.17	$0.3137
	Small Bird Chicken Products			Servings per Case Varies with size of Birds														
8820	FC Roasted 8 piece parts	30			Varies	92	2 oz	0	107.50%	1,291	27.885	$1.40	$42.00	$0.457	0.7402	$20.64	$62.64	$0.6809
	8820 Serving Size based on 3.125# average raw bird.																	
	Items on Bid Sheet Samples were sent																	
	148% Whole Grain Breading - Chicken Products with ISP & DWE- NO MILK																	
61210	CN Whole Grain Chicken Nuggets w/ ISP & DWE	30	5	0.608	3.04 oz	158	2 oz	1	148.00%	1,776	20.270	$1.19	$35.70	$0.226	0.7284	$14.77	$50.47	$0.3194
62210	CN Whole Grain Chicken Strips w/ ISP & DWE	30	3	1.020	3.06 oz	156	2 oz	1	148.00%	1,776	20.270	$1.19	$35.70	$0.229	0.7284	$14.77	$50.47	$0.3235
66210	CN Whole Grain Chicken Patties w/ ISP & DWE	30	1	3.050	3.05 oz	156	2 oz	1	148.00%	1,776	20.270	$1.19	$35.70	$0.229	0.7284	$14.77	$50.47	$0.3235
	Unbreaded Chicken Products																	
61118	CN Savory Roasted Chicken Nuggets w/ISP &DWE	30	5	0.513	2.564 oz	187	2 oz	0	114.92%	1,379	26.110	$1.38	$41.40	$0.221	0.7284	$19.02	$60.42	$0.3231
	Other available items not on SEPDS bid sheet																	
	Whole Muscle ALL White and ALL Dark Meat Commodity Products								Component									
7513	Chris P Whole Muscle Breast Chicken Fillets	30	1	4.00 oz	4.00 oz	120	2	1	121% WM	727	24.760	$2.30	$69.00	$0.575	0.7284	$18.04	$87.04	$0.7253
7514	Chris P Whole Muscle Breast Chk Spicy Fillets	30	1	4.00 oz	4.00 oz	120	2	1	121% WM	727	24.760	$2.30	$69.00	$0.575	0.7284	$18.04	$87.04	$0.7253
7515	Chris P Whole Muscle Breast Chicken Bites	30	6	0.730	4.38 oz	109	2	1	121% WM	727	24.760	$2.30	$69.00	$0.633	0.7284	$18.04	$87.04	$0.7985
1330	Gold Kist DARK MEAT Chicken Fajita Strips	30	Varies	Varies	2.50 oz	192	2	0	58.6% DM	352	51.137	$1.65	$49.50	$0.258	0.7284	$37.25	$86.75	$0.4518
1333	Gold Kist Dark Meat Chicken Chunks with Orange	28		2.5 chick 1	3.5 oz	128	2 oz	0	58.6% DM	528	34.057	$1.65	$46.20	$0.361	0.7284	$24.81	$71.01	$0.5547
1332	Gold Kist Dark Meat Chicken Chunks with Teriyaki	28		oz sce	3.5 oz	128	2 oz	0	58.6% DM	528	34.057	$1.65	$46.20	$0.361	0.7284	$24.81	$71.01	$0.5547

When Purchasing COMMODITY Whole Muscle product you must purchase both the white meat and dark meat in equal proportions with a 50/50 ratio of DONATED USDA POUNDS.

END PRODUCT DATA SCHEDULE

Standard Yield - Bulk Poultry/Fruits and Vegetables

☑ THIS IS A REPLACEMENT SCHEDULE

Identification for Combination of End Products: A522

PRODUCT DESCRIPTION					PRODUCT FORMULATION				END PRODUCT RETURN		
PRODUCT CODE & NAME 1		NET WEIGHT PER CASE	NUMBER OF SERVINGS PER CASE	NET WEIGHT PER SERVING (ounces)	COMMODITY CODE/SHORT TITLE, INGREDIENTS IN RAW BATCH 5		QUANTITY OF EACH INGREDIENT (pounds)	When Applicable POULTRY PERCENT BREADING	GUARANTEED CASES FINISHED PRODUCT PER TRUCKLOAD	RAW LBS. TO PRODUCE 1 CASE	PERCENT YIELD
Code #	Name	2	3	4	Code #	Short Title	6	7	8	9	10
1230	FC Diced Chicken	30	176	2.72	A-522	DF Chix Chill	792	0	1,000.00	36.00	83.33%
						Water & Spices	150				
						GK Chicken	58				
Old Code											
230	Total Portion Weight (ounces)			2.72		Total Batch Weight: (pounds)	1000.00				

By-products other than rework will be produced. IF YES, REFER TO AGREEMENT FOR FURTHER REQUIREMENTS.
YES _____ NO __X__

Poultry Certification: Full coverage detailed in Poultry Program's current memorandum. Exceptions to AMS certification must be approved by DA.

Formulation and Fabrication procedures must be attached.

* For any changes to this schedule, a replacement must be submitted

PROCESSOR:

Pilgrim's Pride / Gold Kist Farms
Name of Company

Everett Kuglar, Director of Sales
Name and Title of Authorized Representative

Signature 12/10/2008 Date

USDA APPROVAL:

USDA Poultry Programs Grading Branch
Name of Approving Agency

APPROVED

Richard Lawson-National Poultry Grading Supervisor
Name and Title of Authorized Representative
1/26/09

Signature Date

By _____
Poultry Programs, Grading Branch, USDA

SUBCONTRACTOR :

Name of Approving Agency

Name and Title of Authorized Representative

Signature Date

PILGRIM'S PRIDE / GOLD KIST FARMS
COMMODITY SCHOOL LUNCH
FABRICATION AND PROCESSING PROCEDURES

CODE 1230
FC DICED CHICKEN - 30 LB CASE

- Commodity chilled bulk chicken is received under USDA grading supervision and tested for wholesomeness.
- Commodity chilled bulk chicken is deboned by hand.
- Deboned meat blended with spices and seasonings.
- Product is fully cooked per FSIS requirements.
- Fully cooked commodity meat is sliced into proportionate slices in a mechanical slicer.
- Product is individually quick-frozen in a spiral freezer to the zero degree target within 72 hours.
- Product is packed as per option 2, USDA grading coverage.

Boneless Breast	9000
White Trim	720
Boneless Thigh	4680
Boneless Drums or Thigh	3240
Dark Trim	360
Boneless Wings or Breast	2880
Skin	2880
TOTAL	23760

9/22/2011

Processor Signature | Date

APPROVED
10/18/11
OCT 18 2011

USDA Approval | Date

By _____
Poultry Programs, Grading Branch, USDA

END PRODUCT DATA SCHEDULE

Standard Yield - Bulk Poultry/Fruits and Vegetables

☐ THIS IS A REPLACEMENT SCHEDULE

Identification for Combination of End Products: A522

PRODUCT DESCRIPTION					PRODUCT FORMULATION				END PRODUCT RETURN		
PRODUCT CODE & NAME 1		NET WEIGHT PER CASE	NUMBER OF SERVINGS PER CASE	NET WEIGHT PER SERVING (ounces)	COMMODITY CODE/SHORT TITLE, INGREDIENTS IN RAW BATCH 5		QUANTITY OF EACH INGREDIENT (pounds)	When Applicable POULTRY PERCENT BREADING	GUARANTEED CASES FINISHED PRODUCT PER TRUCKLOAD	RAW LBS. TO PRODUCE 1 CASE	PERCENT YIELD
Code #	Name	2	3	4	Code #	Short Title	6	7	8	9	10
1325	CN Chicken Fajita Strips	30	234	2.05	A-522	DF Chix Chill	792	0	1,000.00	36.00	83.33%
						Water & Spices	166.6				
						GK Chicken	41.4				
Old Code											
325											
	Total Portion Weight (ounces)			2.05		Total Batch Weight: (pounds)	1000.00				

By-products other than rework will be produced. IF YES, REFER TO AGREEMENT FOR FURTHER REQUIREMENTS.
YES _____ NO _X___

Poultry Certification: Full coverage detailed in Poultry Program's current memorandum. Exceptions to AMS certification must be approved by DA.

Formulation and Fabrication procedures must be attached.

* For any changes to this schedule, a replacement must be submitted

PROCESSOR:

Pilgrim's Pride / Gold Kist Farms
Name of Company

Everett Kuglar, Director of Sales
Name and Title of Authorized Representative

Signature 12/1/2007 Date

USDA APPROVAL:

APPROVED
USDA Poultry Programs Grading Branch
Name of Approving Agency

1/26/09

Richard Lawson-National Poultry Grading Supervisor
Name and Title of Authorized Representative

By Signature Date
Poultry Programs, Grading Branch, USDA

SUBCONTRACTOR:

Name of Approving Agency

Name and Title of Authorized Representative

Signature Date

ACDA 12/05

PILGRIM'S PRIDE / GOLD KIST FARMS
COMMODITY SCHOOL LUNCH
FABRICATION AND PROCESSING PROCEDURES

CODE 1325
FC CHICKEN FAJITA STRIPS - 30 LB CASE

- Commodity chilled bulk chicken is received under USDA grading supervision and tested for wholesomeness.
- Commodity chilled bulk chicken is deboned by hand.
- Deboned meat blended with spices and seasonings.
- Product is fully cooked per FSIS requirements.
- Fully cooked commodity meat is cut into proportionate slices in a mechanical slicer.
- Product is individually quick-frozen in a spiral freezer to the zero degree target within 72 hours.
- Product is packed as per option 2, USDA grading coverage.

Boneless Breast	9000
White Trim	720
Boneless Thigh	4680
Boneless Drums or Thigh	3240
Dark Trim	360
Boneless Wings or Breast	2880
Skin	2880
TOTAL	23760

Processor Signature

9/22/2011
Date

USDA Approval

Date

APPROVED
SEP 18 2011
By
Poultry Programs, Gracing Branch, USDA

END PRODUCT DATA SCHEDULE

Standard Yield - Bulk Poultry

☑ THIS IS A REPLACEMENT SCHEDULE

Identification for Combination of End Products: A521

PRODUCT DESCRIPTION					PRODUCT FORMULATION				END PRODUCT RETURN		
PRODUCT CODE & NAME 1		NET WEIGHT PER CASE	NUMBER OF SERVINGS PER CASE	NET WEIGHT PER SERVING (ounces)	COMMODITY CODE/SHORT TITLE, INGREDIENTS IN RAW BATCH 5		QUANTITY OF EACH INGREDIENT (pounds)	When Applicable POULTRY PERCENT BREADING	GUARANTEED CASES FINISHED PRODUCT PER TRUCKLOAD	RAW LBS. TO PRODUCE 1 CASE	PERCENT YIELD
Code #	Name	2	3	4	Code #	Short Title	6	7	8	9	10
8820	FC Roasted 8PC Chicken Parts	30	92*	4.44*	A521	DF Chix	892.9	0	1,291.00	27.885	107.58%
						Water	98.38				
			*92 Servings is an average			Spices	8.72				
			Label reads 76-114 Servings								
			*servings can	*serving size							
			vary due to	can vary due							
			variances in	to variances in							
			USDA WOG	USDA WOG							
			size. 2.5-3.75 lb	size. 2.5-3.75 lb							
	Total Portion Weight (ounces)			4.44*		Total Batch Weight: (pounds)	1000.00				

By-products other than rework will be produced. IF YES, REFER TO AGREEMENT FOR FURTHER REQUIREMENTS.
YES _____ NO __X__

Poultry Certification: Full coverage detailed in Poultry Program's current memorandum. Exceptions to AMS certification must be approved by DA.

Formulation and Fabrication procedures must be attached.

* For any changes to this schedule, a replacement must be submitted

PROCESSOR:

Pilgrim's Pride / Gold Kist Farms
Name of Company

Everett Kuglar, Director of Sales
Name and Title of Authorized Representative

Everett Kuglar 1/11/2011
Signature Date

USDA APPROVAL:

APPROVED
USDA Poultry Programs Grading Branch
Name of Approving Agency

4/20/11
APR 20 2011
Richard Lawson-National Poultry Grading Supervisor
Name and Title of Authorized Representative

By Richard Lawson
Poultry Programs, Grading Branch, USDA
Signature Date

SUBCONTRACTOR:

Name of Approving Agency

Name and Title of Authorized Representative

Signature Date

PILGRIM'S PRIDE / GOLD KIST FARMS
COMMODITY SCHOOL LUNCH
FABRICATION AND PROCESSING PROCEDURES

CODE 8820
8-PIECE FULLY COOKED ROASTED CHICKEN - 30 LB CASE

- Commodity chilled bulk chicken is received under USDA grading supervision and tested for wholesomeness.
- USDA Commodity chilled bulk chicken, commodity code 100100; 2.5-3.75 pound WOG range, is cut into 8 pieces (breast portions with back, thigh portions with back, drums, and wings).
- Cut parts are either tumbled marinated or injection marinated with a solution of water and spices.
- Parts are dipped in a dextrose based batter solution.
- Product is fully cooked per FSIS requirements.
- Product is individually quick-frozen in a spiral freezer to the zero degree target within 72 hours.
- Parts are separated and packed in individually color coded bags, then proportionally placed in finished cases.
- Product is packed as per option 2, USDA grading coverage.

Bone-In Breast	14760
Bone-In Thigh	9360
Bone-In Drumstick	5760
Bone-In Wing	4680
Total	34560

Processor Signature

9/22/2011
Date

APPROVED
OCT 18 2011
Branch, USDA

USDA Approval

Date

END PRODUCT DATA SCHEDULE

Standard Yield - Bulk Poultry/Fruits and Vegetables

☐ THIS IS A REPLACEMENT SCHEDULE

Identification for Combination of End Products: A522

PRODUCT DESCRIPTION					PRODUCT FORMULATION				END PRODUCT RETURN		
PRODUCT CODE & NAME 1		NET WEIGHT PER CASE	NUMBER OF SERVINGS PER CASE	NET WEIGHT PER SERVING (ounces)	COMMODITY CODE/SHORT TITLE, INGREDIENTS IN RAW BATCH 5		QUANTITY OF EACH INGREDIENT (pounds)	When Applicable POULTRY PERCENT BREADING	GUARANTEED CASES FINISHED PRODUCT PER TRUCKLOAD	RAW LBS. TO PRODUCE 1 CASE	PERCENT YIELD
Code #	Name	2	3	4	Code #	Short Title	6	7	8	9	10
26624	CN Unbreaded Chicken Patties	30	192	2.50	A-522	DF Chix Chill	792.00	0	1,000.00	36.00	83.33%
						Water & Spices	155.25	CN Method			
						Isolated Soy Protein	40.00				
						GK Chicken	12.75				
Old Code											
6624											
	Total Portion Weight (ounces)			2.50		Total Batch Weight: (pounds)	1000.00				

By-products other than rework will be produced. IF YES, REFER TO AGREEMENT FOR FURTHER REQUIREMENTS.
YES _____ NO __X__

Poultry Certification: Full coverage detailed in Poultry Program's current memorandum. Exceptions to AMS certification must be approved by DA.

Formulation and Fabrication procedures must be attached.

* For any changes to this schedule, a replacement must be submitted

PROCESSOR:

Pilgrim's Pride / Gold Kist Farms
Name of Company

Everett Kuglar, Director of Sales
Name and Title of Authorized Representative

Signature — Date: 10/14/2011

USDA APPROVAL:

APPROVED
USDA Poultry Programs Grading Branch
Name of Approving Agency

10/18/11
OCT 18 2011
Richard Lawson, National Poultry Grading Supervisor
Name and Title of Authorized Representative

By _____ Signature
Poultry Programs, Grading Branch, USDA

SUBCONTRACTOR :

Name of Approving Agency

Name and Title of Authorized Representative

Signature — Date

PILGRIM'S PRIDE / GOLD KIST FARMS COMMODITY SCHOOL LUNCH FABRICATION AND PROCESSING PROCEDURES

CODE 26624
CN GRILLED UNBREADED CHICKEN PATTY- 30 LB CASE

- Commodity chilled bulk chicken is received under USDA grading supervision and tested for wholesomeness.
- Commodity chilled bulk chicken is deboned by hand.
- Chicken may be ground through no smaller than 1/8" plate. Skin may be emulsified for blending.
- Deboned chicken is blended and then batch rotary mixed.
- Spices, flavorings, seasonings and other components added under USDA Grading Services supervision.
- Product formed under grading supervision into CN labeled 2.5 oz approximate weight fully cooked chicken patties under CN Method.
- Product is fully cooked per FSIS requirements.
- Product is individually quick-frozen in a spiral freezer to the zero degree target within 72 hours.
- Product is packed as per option 2, USDA grading coverage.

Boneless Breast	9000
White Trim	720
Boneless Thigh	4680
Boneless Drums or Thigh	3240
Dark Trim	360
Boneless Wings or Breast	2880
Skin	2880
TOTAL	23760

Processor Signature

10/14/2011
Date

APPROVED
10/18/11
OCT 18 2011

USDA Approval

Date

By
Poultry Programs, Grading Branch, USDA

END PRODUCT DATA SCHEDULE

Standard Yield - Bulk Poultry/Fruits and Vegetables

☐ THIS IS A REPLACEMENT SCHEDULE

Identification for Combination of End Products: 100103

PRODUCT DESCRIPTION					PRODUCT FORMULATION				END PRODUCT RETURN		
PRODUCT CODE & NAME 1		NET WEIGHT PER CASE	NUMBER OF SERVINGS PER CASE	NET WEIGHT PER SERVING (ounces)	COMMODITY CODE/SHORT TITLE, INGREDIENTS IN RAW BATCH 5		QUANTITY OF EACH INGREDIENT (pounds)	When Applicable POULTRY PERCENT BREADING	GUARANTEED CASES FINISHED PRODUCT PER TRUCKLOAD	RAW LBS. TO PRODUCE 1 CASE	PERCENT YIELD
Code #	Name	2	3	4	Code #	Short Title	6	7	8	9	10
61118	CN Savory Chicken Nuggets	30	approximately	Approximately	100103	DF Chicken	611.20	6%	1,379.00	26.11	114.92%
			228 to	.42-.58		GK Trim	88.80	predust			
			165	each		ISP	61.50				
			servings	Serving size		DWE	18.40				
				5 nuggets @		Water	205.90				
				Approximately		Spices	14.2				
				2.1 to 2.9							
				ounces							
	Total Portion Weight (ounces)			Approximately		Total Batch Weight: (pounds)	1000.00				

By-products other than rework will be produced. IF YES, REFER TO AGREEMENT FOR FURTHER REQUIREMENTS.
YES _____ NO X

Poultry Certification: Full coverage detailed in Poultry Program's current memorandum.
Exceptions to AMS certification must be approved by DA.

Formulation and Fabrication procedures must be attached.

* For any changes to this schedule, a replacement must be submitted

PROCESSOR:

Pilgrim's Pride / Gold Kist Farms
Name of Company

Everett Kuglar, Director of Sales
Name and Title of Authorized Representative

Signature 12/7/2011 Date

USDA APPROVAL:

APPROVED
USDA Poultry Programs Grading Branch
Name of Approving Agency

DEC 6 2011
Richard Lawton National Poultry Grading Supervisor
Name and Title of Authorized Representative

By _____ Date
Poultry Programs, Grading Branch, USDA

SUBCONTRACTOR :

Name of Approving Agency

Name and Title of Authorized Representative

Signature Date

PILGRIM'S PRIDE / GOLD KIST FARMS
COMMODITY SCHOOL LUNCH
FABRICATION AND PROCESSING PROCEDURES

CODE 61118
FC SAVORY CHICKEN NUGGETS

- Commodity chilled bulk chicken is received under USDA grading supervision and tested for wholesomeness.
- Commodity chilled bulk chicken is deboned by hand.
- Chicken may be ground through no smaller than 1/8" plate. Skin may be emulsified for blending.
- Deboned chicken is blended and then batch rotary mixed.
- Spices, flavorings, seasonings and other components added under USDA Grading Services supervision.
- Product formed and breaded under grading supervision into CN labeled 0.42 to 0.58 oz approximate weight fully cooked chicken nugget.
- Breading set in vegetable oil.
- Product is fully cooked per FSIS requirements.
- Product is individually quick-frozen in a spiral freezer to the zero degree target within 72 hours.
- Product is packed as per option 2, USDA grading coverage.

Boneless Breast	9000
White Trim	720
Boneless Thigh	4680
Boneless Drums or Thigh	3240
Dark Trim	360
Boneless Wings or Breast	2880
Skin	2880
TOTAL	23760

12/7/2011

Processor Signature — Date

APPROVED

DEC 6 2011

By _____ Date

USDA Approval — Poultry Programs, Grading Branch, USDA

END PRODUCT DATA SCHEDULE

Standard Yield - Bulk Poultry/Fruits and Vegetables

☑ THIS IS A REPLACEMENT SCHEDULE

Identification for Combination of End Products: A522

PRODUCT DESCRIPTION					PRODUCT FORMULATION				END PRODUCT RETURN		
PRODUCT CODE & NAME 1		NET WEIGHT PER CASE	NUMBER OF SERVINGS PER CASE	NET WEIGHT PER SERVING (ounces)	COMMODITY CODE/SHORT TITLE, INGREDIENTS IN RAW BATCH 5		QUANTITY OF EACH INGREDIENT (pounds)	When Applicable POULTRY PERCENT BREADING	GUARANTEED CASES FINISHED PRODUCT PER TRUCKLOAD	RAW LBS. TO PRODUCE 1 CASE	PERCENT YIELD
Code #	Name	2	3	4	Code #	Short Title	6	7	8	9	10
61210	CN Whole Grain Breaded Nuggets	30	158	3.04	100103	DF Chix Chill	611.00	27	1,776.00	20.27	148.00%
						Water & Spices	247.00	CN Method			
						Isolated Soy Protein	80.00				
						GK Chicken	44.00				
						Dried Whole Egg	18.00				
	Total Portion Weight (ounces)			3.04		Total Batch Weight: (pounds)	1000.00				

By-products other than rework will be produced. IF YES, REFER TO AGREEMENT FOR FURTHER REQUIREMENTS.
YES _____ NO __X__

Poultry Certification: Full coverage detailed in Poultry Program's current memorandum. Exceptions to AMS certification must be approved by DA.

Formulation and Fabrication procedures must be attached.

* For any changes to this schedule, a replacement must be submitted

PROCESSOR:

Pilgrim's Pride / Gold Kist Farms
Name of Company

Everett Kuglar, Director of Sales
Name and Title of Authorized Representative

9/20/2011
Signature Date

USDA APPROVAL:

APPROVED
USDA Poultry Programs Grading Branch
Name of Approving Agency

9/21/11
SEP 21 2011
Richard Sabach-National Poultry Grading Supervisor
Name and Title of Authorized Representative

By _____ Date
Poultry Programs, Grading Branch, USDA

SUBCONTRACTOR :

Name of Approving Agency

Name and Title of Authorized Representative

Signature Date

PILGRIM'S PRIDE / GOLD KIST FARMS
COMMODITY SCHOOL LUNCH
FABRICATION AND PROCESSING PROCEDURES

CODE 61210
CN WHOLE GRAIN BREADED CHICKEN NUGGETS- 30 LB CASE

- Commodity chilled bulk chicken is received under USDA grading supervision and tested for wholesomeness.
- Commodity chilled bulk chicken is deboned by hand.
- Chicken may be ground through no smaller than 1/8" plate. Skin may be emulsified for blending.
- Deboned chicken is blended and then batch rotary mixed.
- Spices, flavorings, seasonings and other components added under USDA Grading Services supervision.
- Product formed and breaded under grading supervision into CN labeled .608 oz approximate weight fully cooked chicken nugget.
- Breading set in soy oil.
- Product is fully cooked per FSIS requirements.
- Product is individually quick-frozen in a spiral freezer to the zero degree target within 72 hours.
- Product is packed as per option 2, USDA grading coverage.

Boneless Breast	9000
White Trim	720
Boneless Thigh	4680
Boneless Drums or Thigh	3240
Dark Trim	360
Boneless Wings or Breast	2880
Skin	2880
TOTAL	23760

Processor Signature

9/22/2011
Date

USDA Approval

Date

APPROVED

OCT 18 2011

By
Poultry Prod

END PRODUCT DATA SCHEDULE

Standard Yield - Bulk Poultry/Fruits and Vegetables

☑ THIS IS A REPLACEMENT SCHEDULE

Identification for Combination of End Products: A522

PRODUCT DESCRIPTION					PRODUCT FORMULATION				END PRODUCT RETURN		
PRODUCT CODE & NAME 1		NET WEIGHT PER CASE	NUMBER OF SERVINGS PER CASE	NET WEIGHT PER SERVING (ounces)	COMMODITY CODE/SHORT TITLE, INGREDIENTS IN RAW BATCH 5		QUANTITY OF EACH INGREDIENT (pounds)	When Applicable POULTRY PERCENT BREADING	GUARANTEED CASES FINISHED PRODUCT PER TRUCKLOAD	RAW LBS. TO PRODUCE 1 CASE	PERCENT YIELD
Code #	Name	2	3	4	Code #	Short Title	6	7	8	9	10
62210	CN Whole Grain Breaded Strips	30	156	3.06	100103	DF Chix Chill	611.00	27	1,776.00	20.27	148.00%
				3 pieces @		Water & Spices	247.00	CN Method			
				1.02		Isolated Soy Protein	80.00				
						GK Chicken	44.00				
						Dried Whole Egg	18.00				
	Total Portion Weight (ounces)			3.06		Total Batch Weight: (pounds)	1000.00				

By-products other than rework will be produced. IF YES, REFER TO AGREEMENT FOR FURTHER REQUIREMENTS.
YES _____ NO _X_

Poultry Certification: Full coverage detailed in Poultry Program's current memorandum. Exceptions to AMS certification must be approved by DA.

Formulation and Fabrication procedures must be attached.

* For any changes to this schedule, a replacement must be submitted

PROCESSOR:

Pilgrim's Pride / Gold Kist Farms
Name of Company

Everett Kuglar, Dir Sales
Name and Title of Authorized Representative

Signature 9/20/2011 Date

USDA APPROVAL:

APPROVED
USDA Poultry Programs Grading Branch
Name of Approving Agency

9/21/11
SEP 21 2011
Richard Lawton-National Poultry Grading Supervisor
Name and Title of Authorized Representative

By _____
Poultry Programs, Grading Branch, USDA
Title

SUBCONTRACTOR :

Name of Approving Agency

Name and Title of Authorized Representative

Signature Date

ACDA 12/05

PILGRIM'S PRIDE / GOLD KIST FARMS
COMMODITY SCHOOL LUNCH
FABRICATION AND PROCESSING PROCEDURES

CODE 62210
CN WHOLE GRAIN BREADED CHICKEN STRIPS- 30 LB CASE

- Commodity chilled bulk chicken is received under USDA grading supervision and tested for wholesomeness.
- Commodity chilled bulk chicken is deboned by hand.
- Chicken may be ground through no smaller than 1/8" plate. Skin may be emulsified for blending.
- Deboned chicken is blended and then batch rotary mixed.
- Spices, flavorings, seasonings and other components added under USDA Grading Services supervision.
- Product formed and breaded under grading supervision into CN labeled 1.02 oz approximate weight fully cooked chicken strip.
- Breading set in oil.
- Product is fully cooked per FSIS requirements.
- Product is individually quick-frozen in a spiral freezer to the zero degree target within 72 hours.
- Product is packed as per option 2, USDA grading coverage.

Boneless Breast	9000
White Trim	720
Boneless Thigh	4680
Boneless Drums or Thigh	3240
Dark Trim	360
Boneless Wings or Breast	2880
Skin	2880
TOTAL	23760

Edward C Kyle

9/22/2011

Processor Signature

Date

APPROVED

OCT 18 2011

By _____
Poultry Programs

USDA Approval

Date

END PRODUCT DATA SCHEDULE

Standard Yield - Bulk Poultry/Fruits and Vegetables

☑ THIS IS A REPLACEMENT SCHEDULE

Identification for Combination of End Products: A522

PRODUCT DESCRIPTION					PRODUCT FORMULATION				END PRODUCT RETURN		
PRODUCT CODE & NAME 1		NET WEIGHT PER CASE	NUMBER OF SERVINGS PER CASE	NET WEIGHT PER SERVING (ounces)	COMMODITY CODE/SHORT TITLE, INGREDIENTS IN RAW BATCH 5		QUANTITY OF EACH INGREDIENT (pounds)	When Applicable POULTRY PERCENT BREADING	GUARANTEED CASES FINISHED PRODUCT PER TRUCKLOAD	RAW LBS. TO PRODUCE 1 CASE	PERCENT YIELD
Code #	Name	2	3	4	Code #	Short Title	6	7	8	9	10
66210	CN Whole Grain Breaded Patty	30	156	3.05	100103	DF Chix Chill	611.00	27	1,776.00	20.27	148.00%
						Water & Spices	247.00	CN Method			
						Isolated Soy Protein	80.00				
						GK Chicken	44.00				
						Dried Whole Egg	18.00				
	Total Portion Weight (ounces)			3.05		Total Batch Weight: (pounds)	1000.00				

By-products other than rework will be produced. IF YES, REFER TO AGREEMENT FOR FURTHER REQUIREMENTS.
YES _____ NO _X_

Poultry Certification: Full coverage detailed in Poultry Program's current memorandum. Exceptions to AMS certification must be approved by DA.

Formulation and Fabrication procedures must be attached.

* For any changes to this schedule, a replacement must be submitted

PROCESSOR:

Pilgrim's Pride / Gold Kist Farms
Name of Company

Everett Kuglar, Director of Sales
Name and Title of Authorized Representative

9/20/2011
Signature Date

USDA APPROVAL:

APPROVED
USDA Poultry Programs Grading Branch
Name of Approving Agency

9/21/11
SEP 21 2011
Richard Lanson-National Poultry Grading Supervisor
Name and Title of Authorized Representative

By _____
Poultry Programs, Grading Branch, USDA Date

SUBCONTRACTOR :

Name of Approving Agency

Name and Title of Authorized Representative

Signature Date

ACDA 12/05

PILGRIM'S PRIDE / GOLD KIST FARMS
COMMODITY SCHOOL LUNCH
FABRICATION AND PROCESSING PROCEDURES

CODE 66210
CN WHOLE GRAIN BREADED CHICKEN PATTIES- 30 LB CASE

- Commodity chilled bulk chicken is received under USDA grading supervision and tested for wholesomeness.
- Commodity chilled bulk chicken is deboned by hand.
- Chicken may be ground through no smaller than 1/8" plate. Skin may be emulsified for blending.
- Deboned chicken is blended and then batch rotary mixed.
- Spices, flavorings, seasonings and other components added under USDA Grading Services supervision.
- Product formed and breaded under grading supervision into CN labeled 3.05 oz approximate weight fully cooked chicken patty.
- Breading set in oil.
- Product is fully cooked per FSIS requirements.
- Product is individually quick-frozen in a spiral freezer to the zero degree target within 72 hours.
- Product is packed as per option 2, USDA grading coverage.

Boneless Breast	9000
White Trim	720
Boneless Thigh	4680
Boneless Drums or Thigh	3240
Dark Trim	360
Boneless Wings or Breast	2880
Skin	2880
TOTAL	23760

Processor Signature

9/22/2011
Date

USDA Approval

Date

APPROVED
1 8 2011
Grading Branch, USDA

END PRODUCT DATA SCHEDULE

Standard Yield - Bulk Poultry/Fruits and Vegetables

☑ THIS IS A REPLACEMENT SCHEDULE

Identification for Combination of End Products: A522

PRODUCT DESCRIPTION					PRODUCT FORMULATION				END PRODUCT RETURN		
PRODUCT CODE & NAME 1		NET WEIGHT PER CASE	NUMBER OF SERVINGS PER CASE	NET WEIGHT PER SERVING (ounces)	COMMODITY CODE/SHORT TITLE, INGREDIENTS IN RAW BATCH 5		QUANTITY OF EACH INGREDIENT (pounds)	When Applicable POULTRY PERCENT BREADING	GUARANTEED CASES FINISHED PRODUCT PER TRUCKLOAD	RAW LBS. TO PRODUCE 1 CASE	PERCENT YIELD
Code #	Name	2	3	4	Code #	Short Title	6	7	8	9	10
71110	CN Breaded Chicken Nuggets	30	141	3.40	A-522	DF Chicken	611.20	28	1,800.00	20.00	150.00%
						GK Trim	88.80	CN Method			
						ISP	61.50				
						DWE	18.40				
						Water	205.90				
						Spices	14.2				
Old Code											
61110		Total Portion Weight (ounces)		3.40		Total Batch Weight: (pounds)	1000.00				

By-products other than rework will be produced.
IF YES, REFER TO AGREEMENT FOR FURTHER REQUIREMENTS.
YES _____ NO X

Poultry Certification: Full coverage detailed in Poultry Program's current memorandum. Exceptions to AMS certification must be approved by DA.

Formulation and Fabrication procedures must be attached.

* For any changes to this schedule, a replacement must be submitted

PROCESSOR:

Pilgrim's Pride / Gold Kist Farms
Name of Company

Everett Kuglar, Director of Sales
Name and Title of Authorized Representative

Everett C Kuglar 11/21/2010
Signature Date

USDA APPROVAL:

USDA Poultry Programs Grading Branch
Name of Approving Agency

APPROVED
11/22/10
Richard Lawson-National Poultry Grading Supervisor
Name and Title of Authorized Representative
NOV 22 2010
Signature Date

By _____
Poultry Programs, Grading Branch, USDA

SUBCONTRACTOR:

Name of Approving Agency

Name and Title of Authorized Representative

Signature Date

ACDA 12/05

PILGRIM'S PRIDE / GOLD KIST FARMS
COMMODITY SCHOOL LUNCH
FABRICATION AND PROCESSING PROCEDURES

CODE 71110
CN BREADED CHICKEN NUGGETS- 30 LB CASE

- Commodity chilled bulk chicken is received under USDA grading supervision and tested for wholesomeness.
- Commodity chilled bulk chicken is deboned by hand.
- Chicken may be ground through no smaller than 1/8" plate. Skin may be emulsified for blending.
- Deboned chicken is blended and then batch rotary mixed.
- Spices, flavorings, seasonings and other components added under USDA Grading Services supervision.
- Product formed and breaded under grading supervision into CN labeled .68 oz approximate weight fully cooked chicken nugget.
- Breading set in vegetable oil.
- Product is fully cooked per FSIS requirements.
- Product is individually quick-frozen in a spiral freezer to the zero degree target within 72 hours.
- Product is packed as per option 2, USDA grading coverage.

Boneless Breast	9000
White Trim	720
Boneless Thigh	4680
Boneless Drums or Thigh	3240
Dark Trim	360
Boneless Wings or Breast	2880
Skin	2880
TOTAL	23760

Edward C Kuglar

9/22/2011

Processor Signature

Date

APPROVED

OCT 18 2011

USDA Approval

Date

END PRODUCT DATA SCHEDULE

Standard Yield - Bulk Poultry/Fruits and Vegetables

☑ THIS IS A REPLACEMENT SCHEDULE

Identification for Combination of End Products: A822

PRODUCT DESCRIPTION					PRODUCT FORMULATION				END PRODUCT RETURN		
PRODUCT CODE & NAME 1		NET WEIGHT PER CASE	NUMBER OF SERVINGS PER CASE	NET WEIGHT PER SERVING (ounces)	COMMODITY CODE/SHORT TITLE, INGREDIENTS IN RAW BATCH 5		QUANTITY OF EACH INGREDIENT (pounds)	When Applicable POULTRY PERCENT BREADING	GUARANTEED CASES FINISHED PRODUCT PER TRUCKLOAD	RAW LBS. TO PRODUCE 1 CASE	PERCENT YIELD
Code #	Name	2	3	4	Code #	Short Title	6	7	8	9	10
76110	CN Breaded Chicken Patty	30	144	3.37	A-522	DF Chicken	605.300	27.3	1,800.00	20.00	150.00%
						GK Trim	94.700	CN Method			
						ISP	61.500				
						DWE	13.000				
						Water	211.300				
						Spices	14.2				
Old Code											
66110	Total Portion Weight (ounces)			3.37		Total Batch Weight: (pounds)	1068.00				

By-products other than rework will be produced. IF YES, REFER TO AGREEMENT FOR FURTHER REQUIREMENTS.
YES _____ NO __X__

Poultry Certification: Full coverage detailed in Poultry Program's current memorandum. Exceptions to AMS certification must be approved by DA.

Formulation and Fabrication procedures must be attached.

* For any changes to this schedule, a replacement must be submitted

PROCESSOR:

Pilgrim's Pride / Gold Kist Farms
Name of Company

Everett Kuglar, Director of Sales
Name and Title of Authorized Representative

Signature

11/21/2010
Date

USDA APPROVAL:

USDA Poultry Programs Grading Branch
Name of Approving Agency

APPROVED
11/29/10
Richard Lawson-National Poultry Grading Supervisor
Name and Title of Authorized Representative
NOV 29
Signature
Date

By_____
Poultry Programs, Grading Branch, USDA

SUBCONTRACTOR:

Name of Approving Agency

Name and Title of Authorized Representative

Signature

Date

PILGRIM'S PRIDE / GOLD KIST FARMS
COMMODITY SCHOOL LUNCH
FABRICATION AND PROCESSING PROCEDURES

CODE 76110
CN BREADED CHICKEN PATTIES- 30 LB CASE

- Commodity chilled bulk chicken is received under USDA grading supervision and tested for wholesomeness.
- Commodity chilled bulk chicken is deboned by hand.
- Chicken may be ground through no smaller than 1/8" plate. Skin may be emulsified for blending.
- Deboned chicken is blended and then batch rotary mixed.
- Spices, flavorings, seasonings and other components added under USDA Grading Services supervision.
- Product formed and breaded under grading supervision into CN labeled 3.37 oz approximate weight fully cooked chicken patty.
- Breading set in vegetable oil.
- Product is fully cooked per FSIS requirements.
- Product is individually quick-frozen in a spiral freezer to the zero degree target within 72 hours.
- Product is packed as per option 2, USDA grading coverage.

Boneless Breast	9000
White Trim	720
Boneless Thigh	4680
Boneless Drums or Thigh	3240
Dark Trim	360
Boneless Wings or Breast	2880
Skin	2880
TOTAL	23760

Edward C Kyle

9/22/2011

Processor Signature

Date

APPROVED

OCT 18 2011

By _____
Poultry Programs, Science Branch, USDA

USDA Approval

Date

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label or 3 oz. edible

PROCESSOR NAME: ***Pilgrim's Pride Corp.*** - Gold Kist Farms Brand

PRODUCT NAME: FC Diced Chicken

CODE NUMBER: 1230 *Case Wt:* 30# *CN#* None *Donated Food/Case:* 36#

SERVING SIZE: 2.72 oz *Servings/Case* 176 *Contribution:* 2 *M/MA Serving* n/a *Bread Serving*

BID DESCRIPTIONS

Oven roasted fully cooked 1/2" diced marinated whole muscle chicken produced from USDA A522 natural proportion white and dark meat commodity chicken. Product is to be cut 1/2" cube and IQF frozen. One serving to equal 2.72 ounces. Product to provide zero grams trans fat.

NUTRIENT INFORMATION

Basic Components

Calories (kcal)	94	Carbohydrates (g)	1	**Vitamins**	
Fat (g)	3	Dietary Fiber (g)	0	Vitamin A-IU (IU)	38
Saturated Fat (g)	1	Total Sugars (g)	0	Vitamin C (mg)	1
Trans Fatty Acid (g)	0	Protein (g)	16	**Minerals**	
Cholesterol (mg)	54			Sodium (mg)	195
				Calcium (mg)	9
				Iron (mg)	1

Everett C Kuglar

Everett Kuglar- Director of School Foodservice

10/08/2010

Date

GOLD KIST FARMS
Chicken for the Student Body

NET WT. 30 LBS.
KEEP FROZEN

1230

Fully Cooked

Diced ½" Dark and White Chicken Meat

INGREDIENTS: Thigh and Breast Meat, Water, Modified Potato Starch, Salt and Sodium Phosphates.

Product of USA
Distributed By: Pilgrim's Pride Corporation
P.O. Box 93, Pittsburg, TX 75686 800-321-1470 www.poultry.com
Goldkist Farms is a registered trademark of Pilgrim's Pride Corporation

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven: 8-10 minutes at 350°F; Convection Oven: 6-8 minutes at 350°F. Appliances vary, adjust cook times accordingly.

(01) 1 00 41723 00230 5

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label or 3 oz. edible portion on bulk items.

PROCESSOR NAME: ***Pilgrim's Pride Corp.*** - Gold Kist Farms Brand

PRODUCT NAME: FC CN Chicken Fajita Strips w/ ISP with Grill Marks

CODE NUMBER: 1325 *Case Wt:* 30# *CN#* 064229 *Donated Food/Case:* 36#

SERVING SIZE: 2.05 oz *Servings/Case* 234 *Contribution:* 2 *M/MA Serving* n/a *Bread Serving*

BID DESCRIPTIONS

Oven roasted fully cooked fajita flavor marinated whole muscle chicken strips produced from USDA A522 natural proportion white and dark meat commodity chicken. Product is to have heat applied grill marks for added flavor and appearance. Product is to be well seasoned with a southwest fajita style seasoning. Product is to be cut into natural strips and IQF frozen. 2.05 ounces of fajita meat guaranteed by CN label to provide 2 ounces meat/ meat alternative. Product to provide zero grams trans fat.

NUTRIENT INFORMATION

Basic Components				Vitamins	
Calories (kcal)	67	Carbohydrates (g)	1	Vitamin A-IU (IU)	73
Fat (g)	2	Dietary Fiber (g)	0	Vitamin C (mg)	0
Saturated Fat (g)	0	Total Sugars (g)	0	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	11	Sodium (mg)	427
Cholesterol (mg)	36			Calcium (mg)	15
				Iron (mg)	1

Everett C Kuglar

Everett Kuglar- Director of School Foodservice

10//08/10

Date

Plant # P-17980, Sumter, SC

GOLD KIST FARMS® Chicken for the Student Body

NET WT. 30 LBS.
KEEP FROZEN

1325
325

Fully Cooked

Fajita Boneless, Skinless Chicken Strips

Dark Meat & Breast With Rib Meat

INGREDIENTS: Boneless, Skinless Dark and White Chicken Meat, Water, Seasoning (Salt, Maltodextrin, Isolated Soy Protein, Modified Tapioca Starch, Sodium Tripolyphosphate, Spices, Torula Yeast, Dehydrated Garlic, Dehydrated Onion, Mesquite Smoke Flavor, Spice Extractives, Disodium Inosinate, Disodium Guanylate), Starch (Starch, Non-Fat Dry Milk), Sodium Phosphate and Citric Acid.
CONTAINS: MILK AND SOY

"Copy not for documenting Federal Meal Requirements"

CN 064229
CN Each 2.05 oz. Fully Cooked Chicken Strip provides 2.00 oz. equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 06/05). CN
CN

Distributed By: Pilgrim's Pride Corporation
1770 Promontory Circle, Greeley, CO 80634 800-321-1470 www.poultry.com
Gold Kist Farms is a registered trademark of Pilgrim's Pride Corporation
Product of USA

Pilgrim's

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven for 8-10 minutes at 350°F; Convection Oven for 6-8 minutes at 350°F. Appliances vary, adjust cook times accordingly.

(01) 1 00 41723 00325 8

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label or 3 oz. edible portion on bulk items.

PROCESSOR NAME: ***Pilgrim's Pride Corp.*** - Gold Kist Farms Brand

PRODUCT NAME: FC Roasted Chicken 8 Piece Cut Up Parts

CODE NUMBER: 8820 *Case Wt:* 30# *CN#* 0 *Donated Food/Case:* 27.885#

SERVING SIZE: 1 breast, 1 thigh, 1 drum & wing combination *Servings/Case* average 92

Contribution: 2 *M/MA Serving* 0 *Bread Serving*

BID DESCRIPTIONS

Fully cooked marinated roasted 8 piece chicken parts produced from USDA A521 commodity chicken. Product is to be packed in separate color coded bags by chicken part. Product must be produced for oven preparation. Each breast, thigh, or drumstick and wing combination to provide 2 ounces meat/ meat alternative per the USDA Food Buying Guide. Product to provide zero grams trans fats.

NUTRIENT INFORMATION (Based on 3 oz edible chicken)

Basic Components				Vitamins	
Calories (kcal)	170	Carbohydrates (g)	0	Vitamin A-IU (IU)	105
Fat (g)	10	Dietary Fiber (g)	0	Vitamin C (mg)	1
Saturated Fat (g)	3.5	Total Sugars (g)	0	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	19	Sodium (mg)	95
Cholesterol (mg)	100			Calcium (mg)	1
				Iron (mg)	1

Everett C Kuglar

Everett Kuglar – Director of School Foodservice

11/17/10

Date

Plant # P-21, Moorefield, WV

GOLD KIST FARMS® Chicken for the Student Body

76 - 114 average servings

Fully Cooked

8820

Roasted Chicken 8-Piece Cut-Up

INGREDIENTS: Chicken Parts, Water, Salt, Sodium Phosphates, Dextrose and Citric Acid.

Product contains 0g Trans Fat per serving.
One Serving = 1 breast piece, 1 thigh with back or 1 drumstick and 1 wing.

PILGRIM'S PRIDE FOODSERVICE

Distributed By: Pilgrim's Pride Corporation
P.O. Box 93, Pittsburg, TX 75686 800-321-1470 www.poultry.com
Gold Kist Farms is a registered trademark of Pilgrim's Pride Corporation

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven for 32-35 minutes at 375°F; Convection Oven for 18-20 minutes at 350°F; Appliances vary, adjust cook times accordingly.

Nutrition Facts
Serving Size: 3oz. (84g) Edible Portion
Servings Per Container: Varies

Amount Per Serving	
Calories 170	Calories from Fat 90
	% Daily Value*
Total Fat 10g	15%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 100mg	33%
Sodium 95mg	4%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 19g	
Vitamin A 0% •	Vitamin C 0%
Calcium 0% •	Iron 4%

*Percent Daily Values are based on a 2,000

(01) 1 00 41723 08820 0

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label or 3 oz. edible portion on bulk items.

PROCESSOR NAME: ***Pilgrim's Pride Corp.*** - Gold Kist Farms Brand

PRODUCT NAME: FC CN Roasted Unbreaded Chicken Patty with Grill Marks

CODE NUMBER: 26624 *Case Wt:* 30# *CN#* 074569 *Donated Food/Case:* 36.00#

SERVING SIZE: 2.5 oz *Servings/Case* 192 *Contribution:* 2 *M/MA Serving* 0 *Bread Serving*

BID DESCRIPTIONS

Unbreaded fully cooked grill marked CN labeled chicken patty with isolated soy protein produced from USDA A522 natural proportion white and dark meat commodity chicken. No other types of TVP permitted. Unbreaded patty to be "natural shape" with heat applied grill marks. Round patties are not acceptable. 1 unbreaded patty @ 2.50 oz. guaranteed by CN Label to provide 2 oz. meat/meat alternative. Minimum portion count per case to be stated on label. Product to provide zero grams trans fats.

NUTRIENT INFORMATION

Basic Components				Vitamins	
Calories (kcal)	95	Carbohydrates (g)	1	Vitamin A-IU (IU)	95
Fat (g)	4	Dietary Fiber (g)	0	Vitamin C (mg)	1
Saturated Fat (g)	1	Total Sugars (g)	0	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	15	Sodium (mg)	312
Cholesterol (mg)	42			Calcium (mg)	15
				Iron (mg)	1

Everett C Kuglar

Everett Kuglar – Director of School Foodservice

10/08/10

Date

Plant of Production: Pine Bluff, AL

GOLD KIST FARMS® Chicken for the Student Body

NET WT. 30 LBS.
MIN. 192 PCS.
KEEP FROZEN

Fully Cooked

26624

Roasted Chicken Patties

INGREDIENTS: Chicken, Water, Vegetable 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 and Riboflavin), Seasoning [Salt, Maltodextrin, Dextrose, Modified Corn Starch, Torula Yeast, Grill Flavor (from Sunflower Oil), Corn Syrup Solids, Disodium Inosinate and Disodium Guanylate, Sulfites up to 16 PPM)], Salt, Sodium Phosphates, Sugar, White Pepper, Onion Powder and Citric Acid.

CONTAINS: SOY

CN 074569 One 2.50 oz. Fully Cooked Roasted Chicken Patty 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 03/09.) CN

Product of USA
Distributed By: Pilgrim's Pride Corporation
P.O. Box 93, Pittsburg, TX 75686 800-321-1470 www.poultry.com
Gold Kist Farms is a registered trademark of Pilgrim's Pride Corporation

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven for 15-20 minutes at 350°F; Convection Oven for 8-10 minutes at 350°F. Appliances vary, adjust cook times accordingly.

(01) 1 00 41723 06624 6

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label or 3 oz. edible portion on bulk items.

PROCESSOR NAME: ***Pilgrim's Pride Corp.*** - Gold Kist Farms Brand

PRODUCT NAME: FC CN Savory Roasted Chicken Nugget with ISP

CODE NUMBER: 61118 *Case Wt:* 30# *CN#* applied for *Donated Food/Case:* 26.11#

SERVING SIZE: 2.564 oz *Servings/Case* 187 *Contribution:* 2 *M/MA Serving* 0 *Bread Serving*

UPC #: 75632 61118 4 *Case Dim:* 17.1 L x13.1 W x 11.4 H *Cube:* 1.48 *Pallet: Ti* 8 *Hi* 7 *Cs/Pallet:* 56

BID DESCRIPTIONS

Savory Roasted fully cooked CN labeled chicken Nuggets with isolated soy protein produced from USDA A522 natural proportion white and dark meat commodity chicken. No other types of TVP permitted. 5 nuggets 5 @ .5128 oz. guaranteed by CN Label to provide 2 oz. meat/meat alternative. Minimum piece count per case to be stated on label. Product to provide zero grams trans fats.

NUTRIENT INFORMATION – Preliminary

Basic Components				Vitamins	
Calories (kcal)	117	Carbohydrates (g)	2	Vitamin A-IU (IU)	95
Fat (g)	6	Dietary Fiber (g)	0	Vitamin C (mg)	1
Saturated Fat (g)	1	Total Sugars (g)	1	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	15	Sodium (mg)	360
Cholesterol (mg)	42			Calcium (mg)	15
				Iron (mg)	1

Everett C Kuglar

Everett Kuglar – Director of School Foodservice

10/08/10

Date

Plant # P-413, Boaz, AL

NET WT. 30 LBS.
MIN. 935 PCS.
KEEP FROZEN

Fully Cooked

61118

Savory Chicken Nuggets

Nugget Shaped Chicken Patties

INGREDIENTS: Chicken, Water, Vegetable Protein Product (Isolated Soy Protein, Magnesium Oxide, Zinc Oxide, Niacinamide, Ferrous Sulfate, Vitamin B-12, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Pyridoxine Hydrochloride, Thiamine Mononitrate and Riboflavin), Dried Whole Egg Solids, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sugar, Sodium Phosphates, White Pepper, Onion Powder. **PREDUSTED WITH:** Modified Corn Starch, Yellow Corn Flour, Salt, and Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate). Predust set in Vegetable Oil. **CONTAINS: SOY AND EGG**

CN Label Applied for with USDA

Distributed By: Pilgrim's Pride Corporation
1770 Promontory Circle, Greeley, CO 80634 800-321-1470 www.poultry.com
Gold Kist Farms is a registered trademark of Pilgrim's Pride Corporation
Product of USA

pilgrim's

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven for 10-14 minutes at 350°F; Convection Oven for 8-10 minutes at 350°F. Appliances vary, adjust cook times accordingly.

0 00 75632 61118 4

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label or 3 oz. edible portion on bulk items.

PROCESSOR NAME: ***Pilgrim's Pride Corp.*** - Gold Kist Farms Brand

PRODUCT NAME: FC CN Whole Grain Chicken Nuggets with ISP

CODE NUMBER: 61210 *Case Wt:* 30# *CN#* 081024 *Donated Food/Case:* 20.27#

SERVING SIZE: 3.04 oz *Servings/Case* 158 *Contribution:* 2 *M/MA Serving* 1 *Bread Serving*

5 - .608oz nuggets = 1 - 3.04 oz Serving

BID DESCRIPTIONS

Whole grain fully cooked CN labeled chicken nuggets produced from USDA natural proportion white and dark meat commodity Chilled Chicken with Isolated Soy Protein. No other types of TVP permitted. Nuggets to be batter breaded with a crunchy textured whole grain modified crumb style breading system for optimum oven performance and extended holding times. 5 - .608 oz CN nuggets to provide 2 oz. of meat/meat alternative and one bread serving. Minimum portion count to be stated on label. Product to provide zero grams trans fats and have allergens identified on label.

NUTRIENT INFORMATION

Basic Components				Vitamins	
Calories (kcal)	216	Carbohydrates (g)	13	Vitamin A-IU (IU)	73
Fat (g)	12	Dietary Fiber (g)	2	Vitamin C (mg)	11
Saturated Fat (g)	2	Total Sugars (g)	1	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	14	Sodium (mg)	370
Cholesterol (mg)	62			Calcium (mg)	29
				Iron (mg)	2

Everett C Kuglar

Everett Kuglar – Director of School Foodservice

10/08/10

Date

Plant # P-413, Boaz, AL

NET WT. 30 LBS.
MIN.790 PCS.
KEEP FROZEN

Fully Cooked

61210

Whole Grain Breaded Chicken Nuggets

Breaded Nugget Shaped Chicken Patties

INGREDIENTS: Chicken, Water, Vegetable Protein Product (Isolated Soy Protein, Magnesium Oxide, Zinc Oxide, Niacinamide, Ferrous Sulfate, Vitamin B-12, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Pyridoxine Hydrochloride, Thiamine Mononitrate and Riboflavin), Dried Whole Egg Solids, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sugar, Sodium Phosphate, White Pepper, Onion Powder, Garlic Powder. **BATTERED AND PREDUSTED WITH:** Water, Enriched Bleached Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Spices, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Monocalcium Phosphate), Calcium Carbonate, Garlic Powder, Onion Powder, Dehydrated Bell Pepper. **BREADED WITH:** Enriched Whole Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Spices, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Garlic Powder, Onion Powder, Maltodextrin, Dehydrated Bell Pepper, Yeast Extract, Hydrolyzed Corn Gluten, Extractives of Paprika, Natural Flavors. Breading Set in Vegetable Oil.

CONATINS: EGG, SOY AND WHEAT

CN — Five 0.608 oz. Fully Cooked Breaded Nugget Shaped Chicken Patties 081024 provide 2.00 oz. equivalent meat/meat alternate and 1.00 serving of bread alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo authorized by the Food and Nutrition Service, USDA 07-11.) — CN

"Copy not for documenting Federal Meal Requirements"

Distributed By: Pilgrim's Pride Corporation
1770 Promontory Circle Greeley, CO 80634 www.poultry.com

Product of USA

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven for 10-14 minutes at 350°F; Convection Oven for 8-10 minutes at 350°F. Appliances vary, adjust cook times accordingly.

(01)1 00 77013 61210 7

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label or 3 oz. edible portion on bulk items.

PROCESSOR NAME: ***Pilgrim's Pride Corp.*** - Gold Kist Farms Brand

PRODUCT NAME: FC CN Whole Grain Chicken Tender Shaped Strips

CODE NUMBER: 62210 *Case Wt:* 30# *CN#* 081029 *Donated Food/Case:* 20.83#

SERVING SIZE: 3.06 oz *Servings/Case* 156 *Contribution:* 2 *M/MA Serving* 1 *Bread Serving*

3 - 1.02oz strips = 1 - 3.06 oz Serving

BID DESCRIPTIONS

Whole grain fully cooked CN labeled chicken Strips produced from USDA natural proportion white and dark meat commodity Chilled Chicken with Isolated Soy Protein. No other types of TVP permitted. Strips to be batter breaded with a crunchy textured whole grain modified crumb style breading system for optimum oven performance and extended holding times. 3 – 1.02 oz CN strips to provide 2 oz. of meat/meat alternative and one bread serving. Minimum portion count to be stated on label. Product to provide zero grams trans fats and have allergens identified on label.

NUTRIENT INFORMATION

Basic Components				Vitamins	
Calories (kcal)	216	Carbohydrates (g)	13	Vitamin A-IU (IU)	73
Fat (g)	12	Dietary Fiber (g)	2	Vitamin C (mg)	11
Saturated Fat (g)	2	Total Sugars (g)	1	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	14	Sodium (mg)	370
Cholesterol (mg)	62			Calcium (mg)	29
				Iron (mg)	2

Everett Kuglar

Everett Kuglar – Director of School Foodservice

10/08/10

Date

Plant # P-20728 Waco, TX

GOLD KIST FARMS® Chicken for the Student Body

NET WT. 30 LBS.
MIN. 468 PCS.
KEEP FROZEN

Fully Cooked

62210

Whole Grain Breaded Strip Shaped Chicken Patties

INGREDIENTS: Chicken, Water, Vegetable Protein Product (Isolated Soy Protein, Magnesium Oxide, Zinc Oxide, Niacinamide, Ferrous Sulfate, Vitamin B-12, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Pyridoxine Hydrochloride, Thiamine Mononitrate and Riboflavin), Dried Whole Egg Solids, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sugar, Sodium Phosphate, White Pepper, Onion Powder, Garlic Powder. **BATTERED AND PREDUSTED WITH:** Water, Enriched Bleached Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Spices, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Monocalcium Phosphate), Calcium Carbonate, Garlic Powder, Onion Powder, Dehydrated Bell Pepper. **BREADED WITH:** Enriched Whole Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Spices, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Garlic Powder, Onion Powder, Maltodextrin, Dehydrated Bell Pepper, Yeast Extract, Hydrolyzed Corn Gluten, Extractives of Paprika, Natural Flavors. Breading Set in Vegetable Oil.

CONATINS: EGG, SOY AND WHEAT

CN 081029 Three 1.02 oz. Fully Cooked Whole Grain Breaded Strip Shaped Chicken Patties provide 2.00 oz. equivalent meat/meat alternate and 1.00 serving of bread alternate for Child Nutrition Program Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07-11.) CN CN CN

"Copy not for documenting Federal Meal Requirements"

Distributed By: Pilgrim's Pride Corporation
1770 Promontory Circle Greeley, CO 80634 www.poultry.com
Gold Kist Farms is a registered trademark of Pilgrim's Pride Corporation
Product of USA

Pilgrim's

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven for 10-14 minutes at 350°F; Convection Oven for 8-10 minutes at 350°F. Appliances vary, adjust cook times accordingly.

(01)1 00 41723 62210 7

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label or 3 oz. edible portion on bulk items.

PROCESSOR NAME: ***Pilgrim's Pride Corp.*** - Gold Kist Farms Brand

PRODUCT NAME: FC CN Whole Grain Chicken Patty

CODE NUMBER: 66210 *Case Wt:* 30# *CN#* 081026 *Donated Food/Case:* 20.27#

SERVING SIZE: 3.05 oz *Servings/Case* 156 *Contribution:* 2 *M/MA Serving* 1 *Bread Serving*

BID DESCRIPTIONS

Whole grain fully cooked CN labeled chicken Patty produced from USDA natural proportion white and dark meat commodity Chilled Chicken with Isolated Soy Protein. No other types of TVP permitted. Patty to be batter breaded with a crunchy textured whole grain modified crumb style breading system for optimum oven performance and extended holding times. One CN patty to provide 2 oz. of meat/meat alternative and one bread serving. Minimum portion count to be stated on label. Product to provide zero grams trans fats and have allergens identified on label.

NUTRIENT INFORMATION

Basic Components				Vitamins	
Calories (kcal)	216	Carbohydrates (g)	13	Vitamin A-IU (IU)	73
Fat (g)	12	Dietary Fiber (g)	2	Vitamin C (mg)	11
Saturated Fat (g)	2	Total Sugars (g)	1	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	14	Sodium (mg)	370
Cholesterol (mg)	62			Calcium (mg)	29
				Iron (mg)	2

Everett C Kuglar

Everett Kuglar – Director of School Foodservice

10/08/10

Date

Plant # P-413, Boaz, AL

NET WT. 30 LBS.
MIN. 156 PCS.
KEEP FROZEN

Fully Cooked

66210

Whole Grain Breaded Chicken Patties

INGREDIENTS: Chicken, Water, Vegetable Protein Product (Isolated Soy Protein, Magnesium Oxide, Zinc Oxide, Niacinamide, Ferrous Sulfate, Vitamin B-12, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Pyridoxine Hydrochloride, Thiamine Mononitrate and Riboflavin), Dried Whole Egg Solids, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sugar, Sodium Phosphate, White Pepper, Onion Powder, Garlic Powder. **BATTERED AND PREDUSTED WITH:** Water, Enriched Bleached Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Spices, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Monocalcium Phosphate), Calcium Carbonate, Garlic Powder, Onion Powder, Dehydrated Bell Pepper. **BREADED WITH:** Enriched Whole Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Spices, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Garlic Powder, Onion Powder, Maltodextrin, Dehydrated Bell Pepper, Yeast Extract, Hydrolyzed Corn Gluten, Extractives of Paprika, Natural Flavors. Breading Set in Vegetable Oil.
CONATINS: EGG, SOY AND WHEAT

CN
081026
One 3.05 oz. Fully Cooked Whole Grain Breaded Chicken Breast Patty provides 2.00 oz. equivalent meat/meat alternate and 1.00 serving of bread alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service. USDA 07-11.)
CN
CN

Distributed By: Pilgrim's Pride Corporation
1770 Promontory Circle Greeley, CO 80634 www.poultry.com
Gold Kist Farms is a registered trademark of Pilgrim's Pride Corporation
Product of USA

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven for 15-20 minutes at 350°F; Convection Oven for 8-10 minutes at 350°F. Appliances vary, adjust cook times accordingly.

(01)1 00 77013 66210 2

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label or 3 oz. edible portion on bulk items.

PROCESSOR NAME: ***Pilgrim's Pride Corp.*** - Gold Kist Farms Brand

PRODUCT NAME: FC CN Breaded Chicken Nuggets with ISP & DWE

CODE NUMBER: 71110 *Case Wt:* 30# *CN#* 079149 *Donated Food/Case:* 20#

SERVING SIZE: 3.4 oz *Servings/Case* 141 *Contribution:* 2 *M/MA Serving* 1 *Bread Serving*

BID DESCRIPTIONS

Breaded fully cooked CN labeled chicken nuggets with isolated soy protein produced from USDA A522 natural proportion white and dark meat commodity chicken. No other types of TVP permitted. Nuggets to be batter breaded with enriched wheat flour and modified crumb style breader for optimum oven performance and extended holding time. 5 nuggets @ 0.68 oz each guaranteed by CN label to provide 2 oz. meat/meat alternative and 1 bread serving. Minimum portion count to be stated on the label. Product to provide zero grams trans fats.

NUTRIENT INFORMATION

Basic Components				Vitamins	
Calories (kcal)	210	Carbohydrates (g)	14	Vitamin A-IU (IU)	169
Fat (g)	10	Dietary Fiber (g)	0	Vitamin C (mg)	1
Saturated Fat (g)	2	Total Sugars (g)	1	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	16	Sodium (mg)	416
Cholesterol (mg)	42			Calcium (mg)	26
				Iron (mg)	2

Everett Kuglar

Everett Kuglar – Director of School Foodservice

10/08/10

Date

Fully Cooked

71110

Chicken Nuggets

Breaded Nugget Shaped Chicken Patties

INGREDIENTS: Chicken, Water, Vegetable 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), Dried Whole Egg Solids, Low Sodium Salt [Sea Salt, Modified Potassium Chloride (Potassium Chloride, Rice Flour/Rice Starch, Citric Acid)], Sugar, Sodium Phosphates, White Pepper and Onion Powder. **BREADED WITH:** Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Dextrose, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Soybean Oil, Mono and Diglycerides, Oleoresin Paprika. **BATTERED WITH:** Water, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Whey, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Spice, Garlic Powder, Oleoresin Paprika, Guar Gum. Breading Set in Vegetable Oil.
CONTAINS: EGG, MILK, SOY, AND WHEAT.

"Copy not for documenting Child Nutrition Federal Meal Requirements"

CN

Five 0.680 oz. Fully Cooked Breaded Nugget Shaped Chicken Patties 079149 provide 2.00 oz. equivalent meat/meat alternate and 1.00 serving bread alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09/10.)

CN

NET WT. 30 LBS.
MIN. 705 PCS.
KEEP FROZEN

Product of USA
Distributed By: Pilgrim's Pride Corporation
P.O. Box 93, Pittsburg, TX 75686 800-321-1470 www.poultry.com
Gold Kist Farms is a registered trademark of Pilgrim's Pride Corporation

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven for 10-14 minutes at 350°F; Convection Oven for 8-10 minutes at 350°F. Appliances vary, adjust cook times accordingly.

(01) 1 00 41723 61110 1

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label or 3 oz. edible portion on bulk items.

PROCESSOR NAME: ***Pilgrim's Pride Corp.*** - Gold Kist Farms Brand

PRODUCT NAME: FC CN Breaded Chicken Patty with ISP & DWE

CODE NUMBER: 76110 *Case Wt:* 30# *CN#* 074016 *Donated Food/Case:* 20#

SERVING SIZE: 3.37 oz *Servings/Case* 144 *Contribution:* 2 *M/MA Serving* 1 *Bread Serving*

BID DESCRIPTIONS

Breaded fully cooked CN labeled chicken patty with isolated soy protein produced from USDA A522 natural proportion white and dark meat commodity chicken. No other types of TVP permitted. Patties to be batter breaded with enriched wheat flour and modified crumb style breader for optimum oven performance and extended holding time. 1 patty @ 3.37 oz guaranteed by CN label to provide 2 oz. meat/meat alternative and 1 bread serving. Minimum portion count to be stated on the label. Product to provide zero grams trans fats.

NUTRIENT INFORMATION

Basic Components				Vitamins	
Calories (kcal)	215	Carbohydrates (g)	14	Vitamin A-IU (IU)	168
Fat (g)	11	Dietary Fiber (g)	1	Vitamin C (mg)	1
Saturated Fat (g)	2	Total Sugars (g)	1	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	15	Sodium (mg)	414
Cholesterol (mg)	41			Calcium (mg)	26
				Iron (mg)	2

Everett C Kuglar

Everett Kuglar – Director of School Foodservice

11/17/10

Date

NET WT. 30 LBS.
MIN. 144 PCS.
KEEP FROZEN

Fully Cooked

76110

Breaded Chicken Patties

INGREDIENTS: Chicken, Water, Vegetable Protein Product (Isolated Soy Protein, Magnesium Oxide, Zinc Oxide, Niacinamide, Ferrous Sulfate, Vitamin B-12, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Pyridoxine Hydrochloride, Thiamine Mononitrate and Riboflavin), Dried Whole Egg Solids, Salt, Sugar, Sodium Phosphates, White Pepper and Onion Powder. **BREADED WITH:** Enriched Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Dextrose, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Soybean Oil, Mono- and Diglycerides, Oleoresin Paprika. **BATTERED WITH:** Water, Enriched Wheat Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Whey, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Spice, Garlic Powder, Oleoresin Paprika, Guar Gum. Breading set in Vegetable Oil.

CONTAINS: EGG, MILK, SOY AND WHEAT

CN
074016
One 3.37 oz. Fully Cooked Breaded Chicken Patty provides 2.00 oz. equivalent meat/meat alternate and 1.00 serving bread alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 02/08.) CN
CN

"Copy not for documenting Federal Meal Requirements"

Product of USA
Distributed By: Pilgrim's Pride Corporation
P.O. Box 93, Pittsburg, TX 75686 800-321-1470 www.poultry.com
Gold Kist Farms is a registered trademark of Pilgrim's Pride Corporation

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven for 15-20 minutes at 350°F; Convection Oven for 8-10 minutes at 350°F. Appliances vary, adjust cook times accordingly.

(01) 1 00 41723 66110 6