



Asian Food Solutions, Inc.

TM

NUTRITION . TASTE . VALUE

Cover Letter

State of West Virginia

REQUEST FOR PROPOSAL: Processing USDA Asian Chicken Commodity

RFP Number: CRFQ 1400 AGR1500000015

Submitted By:

Asian Food Solutions, Inc.
Allan Lam, COO
2572 West State Road 426, Suite 2016
Oviedo, FL 32765
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allan.lam@asianfoodsolutions.com

Submitted To:

Department of Administration
Purchasing Division
2019 Washington St. E.
Charleston, WV 25305
(304) 558-0094

Proposal Deadline:

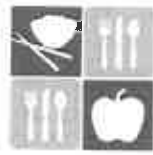
March 25, 2015 1:30 PM

03/20/15 09:43:50
WV Purchasing Division

Enclosures:

One (1) Hard Copy Original - Cost Proposal

2572 West State Road 426, Suite 2016, Oviedo, FL 32765
(888) 499-6888 PH * (888) 499-7288 FX
www.asianfoodsolutions.com



Asian Food Solutions, Inc.

TM

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Manufacturer Contacts

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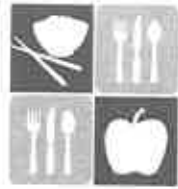
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ATTACHMENT A

TAB 1: Product Specification
(Including Product Formulation Sheet and CN Label)

TAB 2: SEPDS



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ATTACHMENT B

TAB 1: SPA

TAB 2: Sales Verification

TAB 3: Hold/Call Contact Form

TAB 4: References

TAB 5: Pricing Sheet

TAB 6: Signed Documents

Tangerine Chicken

#72001 Whole Grain



Whole grain battered chicken chunks tossed with a sweet and tangy sauce.

Nutrition Facts

Serving Size 3.9oz (111g)
Servings Per Container about 176

Amount Per Serving	
Calories 190	Calories from Fat 35
% Daily Value*	
Total Fat 4g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 380mg	16%
Total Carbohydrate 25g	9%
Dietary Fiber 2g	8%
Sugars 13g	
Protein 14g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 8%

* Percent Daily Values are based on a 2,000 calorie diet.

(176) 3.9 oz servings per case. 42.9 lb Net Wt.
(6) 5 lb chicken & (6) 2.15 lb sauce.
Case Information: Item# 72001
Case L x W x H: 17.06" x 13.06" x 12.63"
Cube: 1.63 TI x HI: 8x6 Gr. Cs Wt: 44.55 lb
Shelf Life: Frozen 12 months at 0°F +/- 10°F

INGREDIENTS: NO MSG ADDED, ZERO GRAMS TRANS FAT PER SERVING

Diced Chicken Leg Meat, Water, Sodium Phosphates, **BATTERED AND BREADED WITH:** Whole Wheat Flour, Water, Corn Starch, Salt, Modified Corn Starch, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Dextrose, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Garlic Powder, Onion Powder, Spices, Extractives Of Paprika, Spice Extractives, **PREDUSTED WITH:** Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whole Wheat Flour, Wheat Gluten, Dried Egg Whites, Salt, Sodium Acid Pyrophosphate, Leavening (Sodium Bicarbonate), Extractives of Paprika, **TANGERINE SAUCE:** Water, Brown Sugar, Distilled White Vinegar, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Contains Less Than 2% Of Tangerine Juice Concentrate, Spices, Garlic, Crushed Chili Peppers, Yeast Extract, Citric Acid, Modified Corn Starch, Cultured Dextrose, Maltodextrin, Xanthan Gum.

CHICKEN SAUCE 50% MEAT

BASIC HEATING INSTRUCTIONS:

Per (1) 5 lb bag of breaded chicken pieces & (1) 2.15 lb bag of sauce

BREADED CHICKEN PIECES

Convection/Conventional oven (Best)

Pre-heat oven to 350°F/400°F. Spread chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40-45 minutes until golden brown and crispy.

SAUCE IN BAG (Product Name on Package)

Boil in Bag/Steamer (Best)

Place entire sauce in bag into hot boiling water or steamer for 10-12 minutes or until content is 165°F.

Microwave (Good)

Place entire sauce in bag into microwave for 3 minutes or until content is 165°F.

SERVING

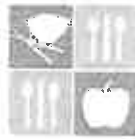
Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve. #12 scoop is recommended. Portioning size may vary by individual practice.



Asian Food Solutions, Inc.

For more information contact:

info@asianfoodsolutions.com



Asian Food Solutions, Inc.TM

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**Product Formulation Statement (Product Analysis)
for Meat/Meat Alternate (M/MA) Products**

Product Name: Tangerine Chicken WG Code No.: 72001

Manufacturer: Asian Food Solutions, Inc. Case/Pack/Count/Portion/Size: 42.9 lb./ 6- 5 lb. chkn & 6- 2.15 lb. sauce / 176 svgs./ 3.90 oz.

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken Boneless (FBG pg 1-3)	3.1499	X	0.70	2.2049
		X		
		X		
A. Total Creditable M/MA Amount¹				2.2049

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					2.00

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3.90 oz

Total creditable amount of product (per portion) 2.00

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.90 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Signature _____

Debra Huffman

Printed Name

President _____
Title

2/02/2015

Date

(888) 499-6888

Phone Number



Asian Food Solutions, Inc.™

NUTRITION . TASTE . VALUE

Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

Product Name: Tangerine Chicken WG Code No.: 72001

Manufacturer: Asian Food Solutions, Inc. Serving Size 3.90 oz.
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes No How many grams: 0.95 grams
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditible grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Bread type coating - whole grain	7.2686	22g	0.3303
Batter type coating - whole grain	7.2686	28g	0.2595
			0.5898
Total Creditable Amount³			0.50

* Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 3.90 oz
Total contribution of product (per portion) 0.50 oz equivalent

I certify that the above information is true and correct and that a 3.90 ounce portion of this product (ready for serving) provides 0.50 oz equivalent Grains. I further certify that non-creditible grains are **not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditible grains may not credit towards the grain requirements for school meals.

Signature _____

Debra Huffman

Printed Name

President

Title

2/2/2015

Date

(888) 499-6888

Phone Number

General Tso's Chicken

#72003 Whole Grain



Whole grain battered chicken chunks tossed with a sweet and spicy sauce.

Nutrition Facts	
Serving Size 3.9oz (110g)	
Servings Per Container about 176	
Amount Per Serving	
Calories 200	Calories from Fat 40
% Daily Value*	
Total Fat 4g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 510mg	21%
Total Carbohydrate 26g	9%
Dietary Fiber 2g	8%
Sugars 14g	
Protein 14g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 8%

* Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: NO MSG ADDED, ZERO GRAMS TRANS FAT PER SERVING

Diced Chicken Leg Meat, Water, Sodium Phosphates, **BATTERED AND BREADED WITH:** Whole Wheat Flour, Water, Corn Starch, Salt, Modified Corn Starch, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Dextrose, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Garlic Powder, Onion Powder, Spices, Extractives Of Paprika, Spice Extractives. **PREDUSTED WITH:** Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whole Wheat Flour, Wheat Gluten, Dried Egg Whites, Salt, Sodium Acid Pyrophosphate, Leavening (Sodium Bicarbonate), Extractives of Paprika. **GENERAL TSO'S SAUCE:** Sugar, Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), White Distilled Vinegar, Contains Less Than 2% Of Modified Corn Starch, Onion Powder, Garlic Powder, Sesame Seeds, Chili Peppers, Spices, Sesame Oil, Safflower Oil, Citric Acid, Sodium Citrate, Xanthan Gum, Cultured Dextrose, Natural Flavors (Milk).

CONTAINS WHEAT, EGGS, MILK AND SOY

BASIC HEATING INSTRUCTIONS:

Per (1) 5 lb bag of breaded chicken pieces & (1) 2.15 lb bag of sauce

BREADED CHICKEN PIECES

Convection/Conventional oven (Best)
Pre-heat oven to 350°F/400°F. Spread chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40-45 minutes until golden brown and crispy.

SAUCE IN BAG (product used for steaming)

Boil in Bag Steamer (Best)
Place entire sauce in bag into hot boiling water or steamer for 10-12 minutes or until content is 165°F.

Microwave (Good)

Place entire sauce in bag into microwave for 3 minutes or until content is 165°F.

(176) 3.9 oz servings per case, 42.9 lb Net Wt.
(6) 5 lb chicken & (6) 2.15 lb sauce.
Case Information: Item# 72003
Case L x W x H: 17.06" x 13.06" x 12.63"
Cube: 1.63 TI x HI: 8x6 Gr. Cs Wt: 44.55 lb
Shelf Life: Frozen 12 months at 0°F +/- 10°F

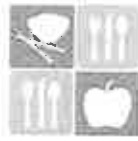
SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve. #12 scoop is recommended. Portioning size may vary by individual practice.

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CN Equivalency = ZAMBA & 0.55

Asian Food Solutions, Inc.
For more information contact:
info@asianfoodsolutions.com



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Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Product Name: General Tso Chicken WG Code No.: 72003

Manufacturer: Asian Food Solutions, Inc. Case/Pack/Count/Portion/Size: 42.9 lb./ 6- 5 lb. chkn & 6- 2.15 lb. sauce / 176 svgs./ 3.90 oz.

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Table with 5 columns: Description of Creditable Ingredients per Food Buying Guide (FBG), Ounces per Raw Portion of Creditable Ingredient, Multiply, FBG Yield/ Servings Per Unit, Creditable Amount *. Row 1: Chicken Boneless (FBG pg 1-31), 3.1499, X, 0.70, 2.2049. Row 2: (blank), (blank), X, (blank), (blank). Row 3: (blank), (blank), X, (blank), (blank). Row 4: A. Total Creditable M/MA Amount¹, 2.2049.

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Table with 6 columns: Description of APP, manufacture's name, and code number, Ounces Dry APP Per Portion, Multiply, % of Protein As-Is*, Divide by 18**, Creditable Amount APP***. Row 1: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 2: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 3: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 4: B. Total Creditable APP Amount¹, (blank), (blank). Row 5: C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz), (blank), 2.00.

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3.90 oz

Total creditable amount of product (per portion) 2.00

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.90 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Signature: [Handwritten Signature]

Debra Huffman

Printed Name

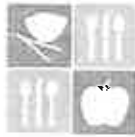
President Title

2-5-2015

Date

(888) 499-6888

Phone Number



Asian Food Solutions, Inc.™

NUTRITION . TASTE . VALUE

Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

Product Name: General Tso Chicken WG Code No.: 72003

Manufacturer: Asian Food Solutions, Inc. Serving Size 3.90 oz.
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes X No How many grams: 0.95 grams
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditible grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Bread type coating - whole grain	7.2686	22g	0.3303
Batter type coating - whole grain	7.2686	28g	0.2595
			0.5898
Total Creditable Amount³			0.50

* Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 3.90 oz
Total contribution of product (per portion) 0.50 oz equivalent

I certify that the above information is true and correct and that a 3.90 ounce portion of this product (ready for serving) provides 0.50 oz equivalent Grains. I further certify that non-creditible grains are **not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditible grains may not credit towards the grain requirements for school meals.

Signature

Debra Huffman

Printed Name

President

Title

2-5-2015

Date

(888) 499-6888

Phone Number

Japanese Cherry Blossom Chicken #72005 Whole Grain



Whole grain battered chicken chunks tossed with a sweet and sour cherry sauce.

Nutrition Facts

Serving Size 3.9oz (110g)
Servings Per Container about 176

Amount Per Serving		
Calories	200	Calories from Fat 35
		% Daily Value*
Total Fat	4g	6%
Saturated Fat	1g	5%
Trans Fat	0g	
Cholesterol	45mg	15%
Sodium	350mg	15%
Total Carbohydrate	27g	9%
Dietary Fiber	2g	8%
Sugars	14g	
Protein	13g	
Vitamin A	0%	Vitamin C 4%
Calcium	0%	Iron 7%

* Percent Daily Values are based on a 2,000 calorie diet.

(176) 3.9 oz servings per case. 42.9 lb Net Wt.
(6) 5 lb chicken & (6) 2.15 lb sauce.
Case Information: Item# 72005
Case L x W x H: 17.06" x 13.08" x 12.63"
Cube: 1.83 TI x HI: 8x6 Gr. Cs Wt: 44.55 lb
Shelf Life: Frozen 12 months at 0°F +/- 10°F

INGREDIENTS: NO MSG ADDED, ZERO GRAMS TRANS FAT PER SERVING

Diced Chicken Leg Meat, Water, Sodium Phosphates. **BATTERED AND BREADED WITH:** Whole Wheat Flour, Water, Corn Starch, Sell, Modified Corn Starch, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Dextrose, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Garlic Powder, Onion Powder, Spices, Extractives Of Paprika, Spice Extractives. **PREDUSTED WITH:** Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whole Wheat Flour, Wheat Gluten, Dried Egg Whites, Salt, Sodium Acid Pyrophosphate, Leavening (Sodium Bicarbonate), Extractives of Paprika. **CHERRY BLOSSOM SAUCE:** Water, Sugar, Distilled White Vinegar, Tomato Paste, Modified Corn Starch, Contains less than 2% Cherry Juice Concentrate, Orange Juice Concentrate, Salt, Maltodextrin, Cultured Dextrose, Citric Acid, Paprika, Sodium Citrate, Xanthan Gum, and Natural Flavor.

CONTAINS WHEAT AND EGGS

BASIC HEATING INSTRUCTIONS:

Per (1) 5 lb bag of breaded chicken pieces & (1) 2.15 lb bag of sauce

BREADED CHICKEN PIECES

Convection/Conventional oven (Best)

Pre-heat oven to 350°F/400°F. Spread chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40-45 minutes until golden brown and crispy.

SAUCE IN BAG (PRODUCT MUST BE THAWED)

Boil in Bag/Steamer (Best)

Place entire sauce in bag into hot boiling water or steamer for 10-12 minutes or until content is 165°F.

Microwave (Good)

Place entire sauce in bag into microwave for 3 minutes or until content is 165°F.

SERVING

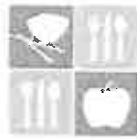
Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve. #12 scoop is recommended. Portioning size may vary by individual practice.



Asian Food Solutions, Inc.

For more information contact:

info@asianfoodsolutions.com



Asian Food Solutions, Inc.™

NUTRITION . TASTE . VALUE

Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Product Name: Japanese Cherry Blossom Chicken WG Code No.: 72005

Manufacturer: Asian Food Solutions, Inc. Case/Pack/Count/Portion/Size: 42.9 lb./ 6- 5 lb. chkn & 6- 2.15 lb. sauce / 176 svgs./ 3.90 oz.

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Table with 5 columns: Description of Creditable Ingredients per Food Buying Guide (FBG), Ounces per Raw Portion of Creditable Ingredient, Multiply, FBG Yield/ Servings Per Unit, Creditable Amount *. Row 1: Chicken Boneless (FBG pg 1-31), 3.1499, X, 0.70, 2.2049. Row 2: (blank), (blank), X, (blank), (blank). Row 3: (blank), (blank), X, (blank), (blank). Row 4: A. Total Creditable M/MA Amount¹, 2.2049.

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Table with 6 columns: Description of APP, manufacture's name, and code number, Ounces Dry APP Per Portion, Multiply, % of Protein As-Is*, Divide by 18**, Creditable Amount APP***. Row 1: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 2: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 3: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 4: B. Total Creditable APP Amount¹, (blank), (blank). Row 5: C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz), (blank), 2.00.

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3.90 oz

Total creditable amount of product (per portion) 2.00

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.90 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Signature

Debra Huffman

Printed Name

President

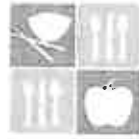
Title

02/04/15

Date

(888) 499-6888

Phone Number



Asian Food Solutions, Inc.TM

NUTRITION . TASTE . VALUE

Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

Product Name: Japanese Cherry Blossom Chicken WG Code No.: 72005

Manufacturer: Asian Food Solutions, Inc. Serving Size 3.90 oz.
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes X No How many grams: 0.95 grams
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditible grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Bread type coating - whole grain	7.2686	22g	0.3303
Batter type coating - whole grain	7.2686	28g	0.2595
			0.5898
Total Creditable Amount³			0.50

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 3.90 oz
Total contribution of product (per portion) 0.50 oz equivalent

I certify that the above information is true and correct and that a 3.90 ounce portion of this product (ready for serving) provides 0.50 oz equivalent Grains. I further certify that non-creditible grains are **not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditible grains may not credit towards the grain requirements for school meals.

Signature _____

Debra Huffman

Printed Name _____

President _____

Title _____

02/4/2015

Date _____

(888) 499-6888

Phone Number _____

**Whole Grain
Lemongrass Chicken
#72010**



**Whole Grain Battered Chicken Chunks Tossed with
a Tangy Lemongrass Sauce.**

Nutrition Facts

Serving Size 3.9oz (110g)
Servings Per Container about 176

Amount Per Serving		% Daily Value*
Calories	190	Calories from Fat 35
Total Fat	4g	6%
Saturated Fat	1g	4%
Trans Fat	0g	
Cholesterol	45mg	15%
Sodium	320mg	13%
Total Carbohydrate	24g	8%
Dietary Fiber	1g	5%
Sugars	11g	
Protein	13g	
Vitamin A	0%	Vitamin C 0%
Calcium	0%	Iron 8%

* Percent Daily Values are based on a 2,000 calorie diet.

(176) 3.9 oz servings per case. 42.9 lb Net Wt.
(6) 5 lb chicken & (6) 2.15 lb sauce.
Case Information: Item# 72010
Case L x W x H: 17.06" x 13.06" x 12.63"
Cube: 1.63 TI x HI:8x6 Gr. Cs Wt: 44.55 lb
Shelf Life: Frozen 12 months at 0°F +/- 10°F

INGREDIENTS: NO MSG ADDED, ZERO GRAMS TRANS FAT PER SERVING

Diced Chicken Leg Meat, Water, Sodium Phosphates. **BATTERED AND BREADED WITH:** Whole Wheat Flour, Water, Corn Starch, Salt, Modified Corn Starch, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Dextrose, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Garlic Powder, Onion Powder, Spices, Extractives Of Paprika, Spice Extractives. **PREDUSTED WITH:** Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whole Wheat Flour, Wheat Gluten, Dried Egg Whites, Salt, Sodium Acid Pyrophosphate, Leavening (Sodium Bicarbonate), Extractives of Paprika. **LEMONGRASS SAUCE:** Water, Sugar, White Distilled Vinegar, Modified Corn Starch, Lemon Juice Concentrate, Contains less than 2% of Lemongrass, Spices, Salt, Garlic Powder, Sodium Citrate, Xanthan Gum, Canola Oil and Natural Flavors.

CONTAINS WHEAT AND EGGS

BASIC HEATING INSTRUCTIONS:

Per (1) 5 lb bag of breaded chicken pieces & (1) 2.15 lb bag of sauce

BREADED CHICKEN PIECES

Convection/Conventional oven (Best)

Pre-heat oven to 350°F/400°F. Spread chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40-45 minutes until golden brown and crispy.

SAUCE IN BAG (Preheat oven to 350°F)

Boil in Bag/Steamer (Best)

Place entire sauce in bag into hot boiling water or steamer for 10-12 minutes or until content is 165°F.

Microwave (Good)

Place entire sauce in bag into microwave for 3 minutes or until content is 165°F.

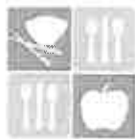
SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve. #12 scoop is recommended. Portioning size may vary by individual practice.



Asian Food Solutions, Inc.

For more information contact:
info@asianfoodsolutions.com



Asian Food Solutions, Inc.™

NUTRITION . TASTE . VALUE

Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Product Name: Lemongrass Chicken WG Code No.: 72010

Manufacturer: Asian Food Solutions, Inc. Case/Pack/Count/Portion/Size: 42.9 lb./ 6- 5 lb. chkn & 6- 2.15 lb. sauce / 176 svgs./ 3.90 oz.

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Table with 5 columns: Description of Creditable Ingredients per Food Buying Guide (FBG), Ounces per Raw Portion of Creditable Ingredient, Multiply, FBG Yield/ Servings Per Unit, Creditable Amount *. Row 1: Chicken Boneless (FBG pg 1-31), 3.1499, X, 0.70, 2.2049. Row 2: (blank), (blank), X, (blank), (blank). Row 3: (blank), (blank), X, (blank), (blank). Row 4: A. Total Creditable M/MA Amount¹, (blank), (blank), (blank), 2.2049.

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Table with 6 columns: Description of APP, manufacture's name, and code number, Ounces Dry APP Per Portion, Multiply, % of Protein As-Is*, Divide by 18**, Creditable Amount APP***. Row 1: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 2: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 3: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 4: B. Total Creditable APP Amount¹, (blank), (blank), (blank), (blank), (blank). Row 5: C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz), (blank), (blank), (blank), (blank), 2.00.

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A. (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3.90 oz

Total creditable amount of product (per portion) 2.00

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.90 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

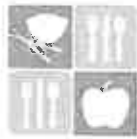
Signature: Debra Huffman

President Title

Printed Name: Debra Huffman

Date: 2/5/15

Phone Number: (888) 499-6888



Asian Food Solutions, Inc.TM

NUTRITION . TASTE . VALUE

**Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)**

Product Name: Lemongrass Chicken WG Code No.: 72010

Manufacturer: Asian Food Solutions, Inc. Serving Size 3.90 oz.
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes No How many grams: 0.95 grams
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Bread type coating - whole grain	7.2686	22g	0.3303
Batter type coating - whole grain	7.2686	28g	0.2595
			0.5898
Total Creditable Amount³			0.50

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹(Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

²Standard grams of creditable grains from the corresponding Group in Exhibit A.

³Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 3.90 oz
Total contribution of product (per portion) 0.50 oz equivalent

I certify that the above information is true and correct and that a 3.90 ounce portion of this product (ready for serving) provides 0.50 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature _____

Debra Huffman

Printed Name

President

Title _____

2/5/15

Date

888-499-6888

Phone Number

Sriracha Honey Chicken
#72013 Whole Grain



Whole Grain Battered Chicken Chunks Tossed with a Sriracha Honey Sauce.

Nutrition Facts

Serving Size 3.9oz (110g)
 Servings Per Container about 176

Amount Per Serving	
Calories 210	Calories from Fat 60
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 480mg	20%
Total Carbohydrate 24g	8%
Dietary Fiber 1g	4%
Sugars 11g	
Protein 12g	
Vitamin A 2%	Vitamin C 2%
Calcium 2%	Iron 4%

* Percent Daily Values are based on a 2,000 calorie diet.

(176) 3.9 oz servings per case. 42.9 lb Net Wt.
 (6) 5 lb chicken & (6) 2.15 lb sauce.
 Case Information: Item# 72013
 Case L x W x H: 17.06" x 13.06" x 12.63"
 Cube: 1.63 TI x H: 8x6 Gr. Cs Wt: 44.55 lb
 Shelf Life: Frozen 12 months at 0°F +/- 10°F

INGREDIENTS: NO MSG ADDED, ZERO GRAMS TRANS FAT PER SERVING

Diced Chicken Leg Meat, Water, Sodium Phosphates. **BATTERED AND BREADED WITH:** Whole Wheat Flour, Water, Corn Starch, Salt, Modified Corn Starch, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Dextrose, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Garlic Powder, Onion Powder, Spices, Extractives Of Paprika, Spice Extractives. **PREDUSTED WITH:** Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whole Wheat Flour, Wheat Gluten, Dried Egg Whites, Salt, Sodium Acid Pyrophosphate, Leavening (Sodium Bicarbonate), Extractives of Paprika. **SRIRACHA HONEY SAUCE:** Water, Sugar, Chili Peppers, Maltodextrin, Garlic, Distilled Vinegar, Contains Less Than 2% Of Honey, Orange Juice Concentrate, Salt, Modified Corn Starch, Xanthan Gum, Citric Acid, Natural Flavor.

CHICKEN, WHEAT AND EGGS

*Sauce does not contains green onions or sesame seeds.

BASIC HEATING INSTRUCTIONS:

Per (1) 5 lb bag of breaded chicken pieces & (1) 2.15 lb bag of sauce

BREADED CHICKEN PIECES

Convection/Conventional oven (Best)

Pre-heat oven to 350°F/400°F. Spread chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40-45 minutes until golden brown and crispy.

SAUCE IN BAG (product must be thawed)

Boil in Bag/Steamer (Best)

Place entire sauce in bag into hot boiling water or steamer for 10-12 minutes or until content is 165°F.

Microwave (Good)

Place entire sauce in bag into microwave for 3 minutes or until content is 165°F.

SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve. #12 scoop is recommended. Portioning size may vary by individual practice.



Asian Food Solutions, Inc.

For more information contact:
 info@asianfoodsolutions.com



Asian Food Solutions, Inc.™

NUTRITION . TASTE . VALUE

Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Product Name: Sriracha Honey Chicken WG Code No.: 72013

Manufacturer: Asian Food Solutions, Inc. Case/Pack/Count/Portion/Size: 42.9 lb./ 6- 5 lb. chkn & 6- 2.15 lb. sauce / 176 svgs./ 3.90 oz.

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Table with 5 columns: Description of Creditable Ingredients per Food Buying Guide (FBG), Ounces per Raw Portion of Creditable Ingredient, Multiply, FBG Yield/ Servings Per Unit, Creditable Amount *. Row 1: Chicken Boneless (FBG pg 1-3), 3.1499, X, 0.70, 2.2049. Row 2: (blank), (blank), X, (blank), (blank). Row 3: (blank), (blank), X, (blank), (blank). Row 4: A. Total Creditable M/MA Amount¹, 2.2049.

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Table with 6 columns: Description of APP, manufacturer's name, and code number; Ounces Dry APP Per Portion; Multiply; % of Protein As-Is*; Divide by 18**; Creditable Amount APP***. Row 1: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 2: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 3: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 4: B. Total Creditable APP Amount¹. Row 5: C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz), 2.00.

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 3.90 oz

Total creditable amount of product (per portion) 2.00

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.90 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Signature: [Handwritten Signature]

Title: President

Printed Name: Debra Huffman

Date: 2/5/15

Phone Number: (888) 499-6888



Asian Food Solutions, Inc.™

NUTRITION . TASTE . VALUE

Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

Product Name: Sriracha Honey Chicken Code No.: 72013

Manufacturer: Asian Food Solutions, Inc. Serving Size 3.90 oz.
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes X No How many grams: 0.95 grams
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Bread type coating - whole grain	7.2686	22g	0.3303
Batter type coating - whole grain	7.2686	28g	0.2595
Total Creditable Amount³			0.5898
			0.50

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹(Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

²Standard grams of creditable grains from the corresponding Group in Exhibit A.

³Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 3.90 oz
Total contribution of product (per portion) 0.50 oz equivalent

I certify that the above information is true and correct and that a ^{3.90} ounce portion of this product (ready for serving) provides 0.50 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature

President

Title

Debra Huffman

Printed Name

2/5/15

Date

(888) 499-6888

Phone Number

Teriyaki Chicken

#73001



Tender chicken strips caramelized with our popular teriyaki sauce

Nutrition Facts

Serving Size 2.85oz (80.79g)
Servings Per Container about 240

Amount Per Serving		% Daily Value*
Calories 146	Calories from Fat 20	
Total Fat 2.5g 3%		
Saturated Fat 1g 3%		
Trans Fat 0g		
Cholesterol 53mg		15%
Sodium 414mg		19%
Total Carbohydrate 14g		5%
Dietary Fiber 0g 0%		
Sugars 14g		
Protein 15g		
Vitamin A 2%	Vitamin C 0%	
Calcium 2%	Iron 6%	

* Percent Daily Values are based on a 2,000 calorie diet.

(240) 2.85 oz servings per case,
 (6) 7.15 lb bag, 42.9 lb Net Wt.
 Case Information: Item# 73001
 Case L x W x H: 17.06" x 13.06" x 12.63"
 Cube: 1.63 TI x HI: 8x6 Gr. Cs Wt: 44.55 lb
 Shelf Life: Frozen 12 months at 0°F +/- 10°F

INGREDIENTS: NO MSG ADDED, ZERO GRAMS TRANS FAT PER SERVING

Chicken Leg Meat, **TERIYAKI SAUCE:** (Sugar, Water, Brown Sugar, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Contains Less Than 2% of Modified Corn Starch, Sea Salt, Yeast Extract, Caramel Color, Sesame Oil, Sesame Seeds, Xanthan Gum, Lactic Acid, Natural Flavor), Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning (Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Sugar, Salt, Caramel Color, Contains Less Than 2% of Molasses, Yeast Extract, Xanthan Gum, Lactic Acid, Natural Flavor), Seasoning (Sugar, Pepper, Mustard Seeds, Celery Seeds, Garlic, Wheat Flour, Fructose, Xanthan Gum, Thyme, Basil, Maltodextrin, Autolyzed Yeast Extract, Soybean Oil, Salt), Sodium Phosphates, Yeast Extract.

CONTAINS SOY AND WHEAT.

BASIC HEATING INSTRUCTIONS:

Per (1) 7.15 lb bag of chicken with sauce

Convection/Conventional oven (best)

Pre-heat oven to 350°F/400° F. Place chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until product reaches 165°F and sauce is caramelized. Reduce time by 6 - 8 minutes if product is thawed.

Skillet/Fry (good)

(product must be thawed)

Place thawed chicken with sauce in a skillet or frying pan. Heat contents to a minimum of 165° F for at least 15 seconds and until sauce is caramelized.

SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place cooked chicken with sauce in a serving pan. Mix well then serve. #12 scoop is recommended. Portioning size may vary by individual practice.

CN Equivalency = 2 M/M/A



Asian Food Solutions, Inc.

For more information contact:

info@asianfoodsolutions.com

www.asianfoodsolutions.com



PACKED FOR: ASIAN FOOD SOLUTIONS OVIEDO, FL 32765 MADE IN THE USA WWW. ASIANFOODSOLUTIONS.COM

73001

GREEN DRAGON

FULLY COOKED SEASONED CHICKEN LEG MEAT STRIPS WITH TERIYAKI SAUCE

INGREDIENTS: Chicken Leg Meat, Teriyaki Sauce [Sugar, Water, Brown Sugar, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Contains Less Than 2% of Modified Corn Starch, Sea Salt, Yeast Extract, Caramel Color, Sesame Oil, Sesame Seeds, Xanthan Gum, Lactic Acid, Natural Flavor], Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning [Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Sugar, Salt, Caramel Color, Contains Less Than 2% of Molasses, Yeast Extract, Xanthan Gum, Lactic Acid, Natural Flavor], Seasoning (Sugar, Pepper, Mustard Seeds, Celery Seeds, Garlic, Wheat Flour, Fructose, Xanthan Gum, Thyme, Basil, Maltodextrin, Autolyzed Yeast Extract, Soybean Oil, Salt), Sodium Phosphates, Yeast Extract.
CONTAINS: SOY, WHEAT.

BASIC HEATING INSTRUCTIONS: Per (1) 7.15 lb bag of chicken with sauce
Convection/Conventional oven (best) - Pre-heat oven to 350°F/400°F. Place Chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until product reaches 165°F and sauce is caramelized. Reduce time by 6-8 minutes if product is thawed.
Skillet/Pan Fry (good) (product must be thawed) - Place thawed chicken with sauce in a skillet or frying pan. Heat contents to a minimum of 165°F for at least 15 seconds and until sauce is caramelized.
Serving - Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place cooked chicken with sauce in a serving pan. Mix well then serve.

CN 090512
One pound (16 oz) of Fully Cooked Seasoned Chicken Leg Meat Strips With Teriyaki Sauce provides 11.75 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 06/14).
CN



600-165483



0 08 56235 00511 8

KEEP FROZEN 23001 NET.WT. 42.90 LBS



Asian Food Solutions, Inc.™

NUTRITION . TASTE . VALUE

Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Product Name: Teriyaki Chicken Code No.: 73001
Manufacturer: Asian Food Solutions, Inc. Case/Pack/Count/Portion/Size: 240 svgs/ 2.85 oz. 42.9 lbs/6- 7.15 lbs chicken & sauce

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Table with 5 columns: Description of Creditable Ingredients per Food Buying Guide (FBG), Ounces per Raw Portion of Creditable Ingredient, Multiply, FBG Yield/Servings Per Unit, Creditable Amount *. Row 1: Chicken Boneless, 2.376415, X, 0.70, 1.6635. Row 2: (blank), (blank), X, (blank), (blank). Row 3: (blank), (blank), X, (blank), (blank). Row 4: A. Total Creditable M/MA Amount, 1.6635.

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Table with 6 columns: Description of APP, manufacture's name, and code number, Ounces Dry APP Per Portion, Multiply, % of Protein As-Is*, Divide by 18**, Creditable Amount APP***. Row 1: Supro 516, 0.069615, X, 89, ÷ by 18, 0.3442. Row 2: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 3: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 4: B. Total Creditable APP Amount, 2.0077. Row 5: C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz), 2.0.

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

1Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 2.85 oz.

Total creditable amount of product (per portion) 2.00 (Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 2.85 oz. ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Signature Debra Huffman
Printed Name

President
Title 2/02/15 (888) 499-6888
Date Phone Number

New Orleans/ Mandarin Chicken #73002



Grilled marinated chicken strips covered in our sweet savory sauce

Nutrition Facts	
Serving Size 2.85oz (80.79g)	
Servings Per Container about 240	
Amount Per Serving	
Calories 146	Calories from Fat 20
% Daily Value*	
Total Fat 2.5g	3%
Saturated Fat 1g	3%
Trans Fat 0g	
Cholesterol 53mg	15%
Sodium 414mg	19%
Total Carbohydrate 14g	5%
Dietary Fiber 0g	0%
Sugars 14g	
Protein 15g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 6%

* Percent Daily Values are based on a 2,000 calorie diet.

(240) 2.85 oz servings per case,
(6) 7.15 lb bags, 42.9lb Net Wt.
Case Information: Item# 73002
Case L x W x H: 17.06" x 13.06" x 12.63"
Cube: 1.63 TI x Hl:8x6 Gr. Cs Wt: 44.55 lb
Shelf Life: Frozen 12 months at 0°F +/- 10°F

INGREDIENTS: NO MSG ADDED. ZERO GRAMS TRANS FAT PER SERVING

Chicken Leg Meat, NEW ORLEANS SAUCE [Sugar, Water, Brown Sugar, Salt (Salt, Sea Salt), Contains Less Than 2% Of Soybeans, Wheat Flour, Modified Corn Starch, Yeast Extract, Caramel Color, Sesame Paste, Garlic, Xanthan Gum, Chili Peppers, Spices, Cultured Dextrose, Maltodextrin], Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning [Water, Soy Sauce [Water, Soybeans, Salt, Wheat Flour, Sugar, Salt, Caramel Color, Contains Less Than 2% Of Molasses, Yeast Extract, Xanthan Gum, Lactic Acid, Natural Flavor, Seasoning (Sugar, Pepper, Mustard Seeds, Celery Seeds, Garlic, Wheat Flour, Fructose, Xanthan Gum, Thyme, Basil, Maltodextrin, Autolyzed Yeast Extract, Soybean Oil, Salt), Sodium Phosphates, Yeast Extract.

• CONTAINS (SOY AND WHEAT)

BASIC HEATING INSTRUCTIONS:

Per (1) 7.15 lb bag of chicken with sauce

Convection/Conventional oven (best)

Pre-heat oven to 350°F/400° F. Place chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until product reaches 165°F and sauce is caramelized. Reduce time by 6 - 8 minutes if product is thawed.

Skillet/Pan Fry (good)

(product must be thawed)

Place thawed chicken with sauce in a skillet or frying pan. Heat contents to a minimum of 165° F for at least 15 seconds and until sauce is caramelized.

SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place cooked chicken with sauce in a serving pan. Mix well then serve. #12 scoop is recommended. Portioning size may vary by individual practice.



Asian Food Solutions, Inc.

For more information contact:
info@asianfoodsolutions.com
www.asianfoodsolutions.com

ON Equivalency = 2 M/MA



PACKED FOR: ASIAN FOOD SOLUTIONS OVIEDO, FL 32765 MADE IN THE USA WWW. ASIANFOODSOLUTIONS.COM

73002

GREEN DRAGON

FULLY COOKED SEASONED CHICKEN LEG MEAT STRIPS WITH NEW ORLEANS SAUCE

INGREDIENTS: Chicken Leg Meat, New Orleans Sauce [Sugar, Water, Brown Sugar, Salt (Salt, Sea Salt), Contains Less Than 2% of Soybeans, Wheat Flour, Modified Corn Starch, Yeast Extract, Caramel Color, Sesame Paste, Garlic, Xanthan Gum, Chili Peppers, Spices, Cultured Dextrose, Maltodextrin], Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning [Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Sugar, Salt, Caramel Color, Contains Less Than 2% of Molasses, Yeast Extract, Xanthan Gum, Lactic Acid, and Natural Flavor], Seasoning (Sugar, Pepper, Mustard Seeds, Celery Seeds, Garlic, Wheat Flour, Fructose, Xanthan Gum, Thyme, Basil, Maltodextrin, Autolyzed Yeast Extract, Soybean Oil, Salt), Sodium Phosphates, Yeast Extract.

CONTAINS: SOY, WHEAT.

BASIC HEATING INSTRUCTIONS: Per (1) 7.15 lb bag of chicken with sauce

Convection/Conventional oven (best) - Pre-heat oven to 350°F/400°F. Place Chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until product reaches 165°F and sauce is caramelized. Reduce time by 6-8 minutes if product is thawed.

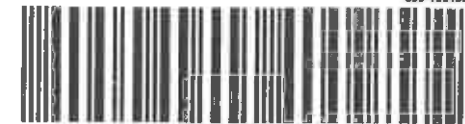
Skillet/Pan Fry (good) (product must be thawed) - Place thawed chicken with sauce in a skillet or frying pan. Heat contents to a minimum of 165°F for at least 15 seconds and until sauce is caramelized.

Serving - Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place cooked chicken with sauce in a serving pan. Mix well then serve.

CN 90520
Each 7.15 lb bag provides 40 (2.85 oz) servings. Each 2.85 oz (by weight) serving of Fully Cooked Seasoned Chicken Leg Meat Strips With New Orleans Sauce provides 2.0 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07/14.) CN

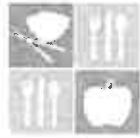


800-165480



0 08 56235 00512 5

KEEP FROZEN 23002 NET.WT. 42.90 LBS



Asian Food Solutions, Inc.TM

NUTRITION . TASTE . VALUE

**Product Formulation Statement (Product Analysis)
for Meat/Meat Alternate (M/MA) Products**

Product Name: New Orleans Chicken Code No.: 73002

Manufacturer: Asian Food Solutions, Inc. Case/Pack/Count/Portion/Size: 240 svgs/ 2.85 oz.
42.9 lbs/6- 7.15 lbs chicken & sauce

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken Boneless	2.376415	X	0.70	1.6635
		X		
		X		
A. Total Creditable M/MA Amount¹				1.6635

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Supro 516	0.069615	X	89	÷ by 18	0.3442
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					2.0077
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.0

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

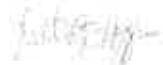
Total weight (per portion) of product as purchased 2.85 oz.

Total creditable amount of product (per portion) 2.00

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 2.85 oz. ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.



Signature
Debra Huffman
Printed Name

President

Title
02/02/15 (888) 499-6888
Date Phone Number



Innovation through Nature

Nutritional Profile

SUPRO® 516 Isolated Soy Protein

Typical Quantity per 100 g Product

Table with 2 columns: Nutrient Name, Quantity. Includes Total Fat (27 kcal), Protein (363 kcal), and various vitamins and minerals.

Table with 4 columns: Amino Acid Name, Value 1, Value 2, Value 3. Lists amino acids like Alanine, Arginine, Aspartic Acid, etc.

Essential Amino Acids: *AOAC, Method 995.28, Method 994.12 and Method 938.15 Protein Quality Evaluation, Report of Joint FAO/WHO Expert Consultation, #51 Rome, Italy, Food & Agriculture Organizations of the United Nations:1991 2-6 Yr.

*Values calculated per 100 g dry matter (DM) basis. Consult local regulatory authorities for appropriate conversions.

Version: 1.0 Issue Date: 09.MAR.2011 Supersedes all previous Nutritional Profile documentation provided by Solae, LLC for this product.

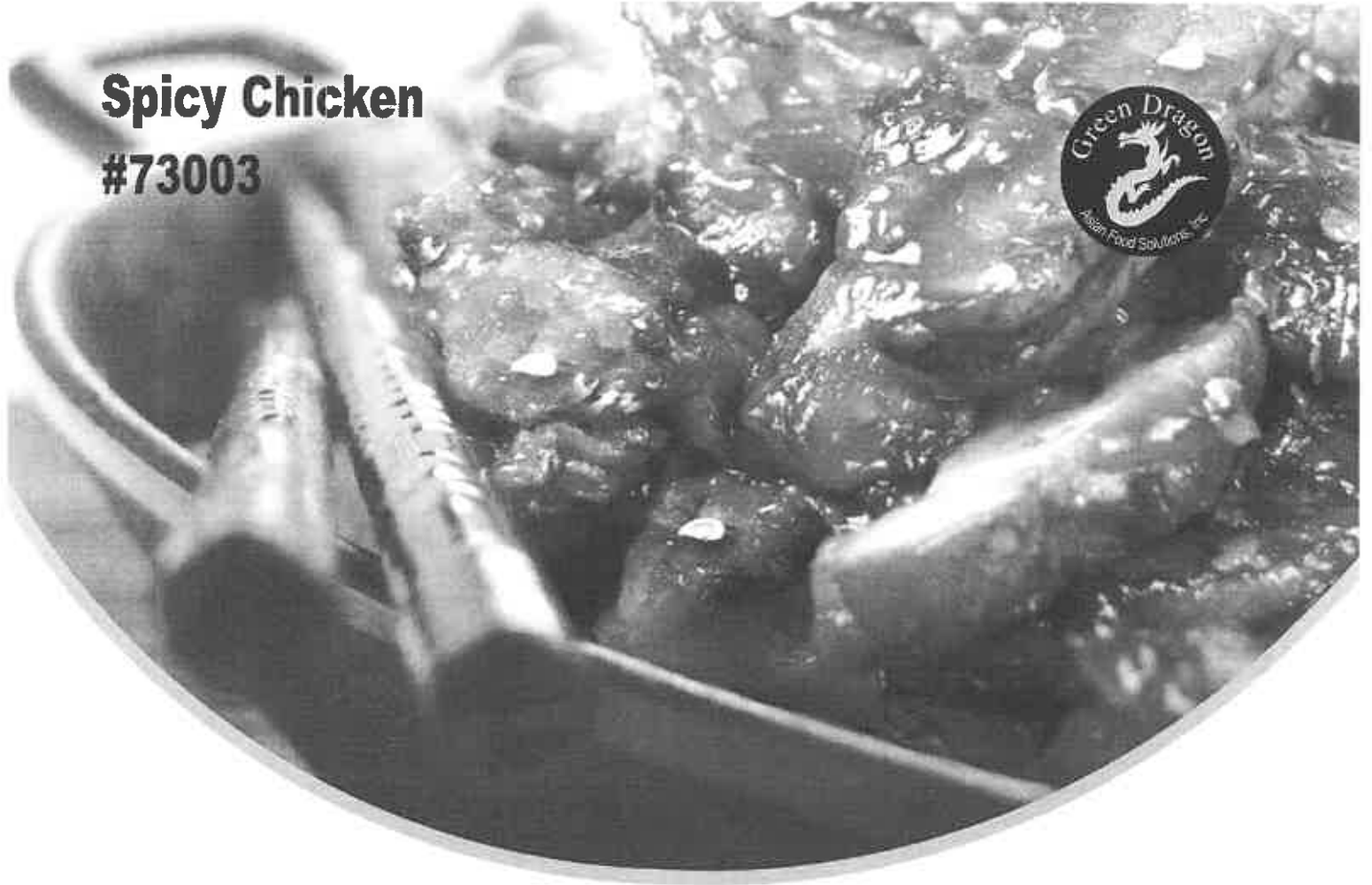
Reviewed 11.JULY.2013

Table with 4 columns: Solae, LLC, North America; Solae Europe S.A.; Solae do DuPont China Holding Co., Ltd.; Solae do Brasil Indústria e Comércio, Ltda.

This information is provided as a service by Solae, LLC and is intended to provide a general overview of the product. It is not intended to be used as a substitute for professional advice. Solae, LLC is not responsible for any inaccuracies or omissions in this information.

Spicy Chicken

#73003



Tender strips of seasoned chicken in our unique spicy ginger and garlic sauce

Nutrition Facts	
Serving Size 2.85oz (80.79g)	
Servings Per Container about 240	
Amount Per Serving	
Calories 110	Calories from Fat 20
% Daily Value*	
Total Fat 2.5g	4%
Saturated Fat 1g	3%
Trans Fat 0g	
Cholesterol 53mg	15%
Sodium 378mg	19%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Sugars 4g	
Protein 15g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 6%

* Percent Daily Values are based on a 2,000 calorie diet.

(240) 2.85 oz servings per case,
 (6) 7.15 lb bag, 42.9 lb Net Wt.
 Case Information: Item# 73003
 Case L x W x H: 17.06" x 13.06" x 12.63"
 Cube: 1.63 TI x HI: 8x6 Gr. Cs Wt: 44.55 lb
 Shelf Life: Frozen 12 months at 0°F +/- 10°F

INGREDIENTS: NO MSG ADDED, ZERO GRAMS TRANS FAT PER SERVING

Chicken Leg Meat, **SPICY SAUCE** (Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Sugar, Brown Sugar, Modified Corn Starch, Contains Less Than 2% of Yeast Extract, Caramel Color, Lactic Acid, Garlic, Spices, Chili Peppers, Chicken Broth, Xanthan Gum, Cultured Dextrose, Maltodextrin), Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning (Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Sugar, Salt, Caramel Color, Contains Less Than 2% of Molasses, Yeast Extract, Xanthan Gum, Lactic Acid, and Natural Flavor), Seasoning (Sugar, Pepper, Mustard Seeds, Celery Seeds, Garlic, Wheat Flour, Fructose, Xanthan Gum, Thyme, Basil, Maltodextrin, Autolyzed Yeast Extract, Soybean Oil, Salt), Sodium Phosphates, Yeast Extract.

CONTAINS: SOY AND WHEAT

BASIC HEATING INSTRUCTIONS:

Per (1) 7.15 lb bag of chicken with sauce

Convection/Conventional oven (best)

Pre-heat oven to 350°F/400° F. Place chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until product reaches 165°F and sauce is caramelized. Reduce time by 6 - 8 minutes if product is thawed.

Skillet/Pan Fry (good)

(product must be thawed)
 Place thawed chicken with sauce in a skillet or frying pan. Heat contents to a minimum of 165° F for at least 15 seconds and until sauce is caramelized.

SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place cooked chicken with sauce in a serving pan. Mix well then serve. #12 scoop is recommended. Portioning size may vary by individual practice.

GN Equiviscency = 2 M/MA



Asian Food Solutions, Inc.

For more information contact:

info@asianfoodsolutions.com

www.asianfoodsolutions.com



PACKED FOR: ASIAN FOOD SOLUTIONS OVIEDO, FL 32765 MADE IN THE USA WWW. ASIANFOODSOLUTIONS.COM

GREEN DRAGON

73003

FULLY COOKED SEASONED CHICKEN LEG MEAT STRIPS WITH SPICY SAUCE

INGREDIENTS: Chicken Leg Meat, Spicy Sauce [Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Sugar, Brown Sugar, Modified Corn Starch, Contains Less Than 2% of Yeast Extract, Caramel Color, Lactic Acid, Garlic, Spices, Chili Peppers, Chicken Broth, Xanthan Gum, Cultured Dextrose, Maltodextrin], Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning [Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Sugar, Salt, Caramel Color, Contains Less Than 2% of Molasses, Yeast Extract, Xanthan Gum, Lactic Acid, and Natural Flavor], Seasoning (Sugar, Pepper, Mustard Seeds, Celery Seeds, Garlic, Wheat Flour, Fructose, Xanthan Gum, Thyme, Basil, Maltodextrin, Autolyzed Yeast Extract, Soybean Oil, Salt), Sodium Phosphates, Yeast Extract.

CONTAINS: SOY, WHEAT.

BASIC HEATING INSTRUCTIONS: Per (1) 7.15 lb bag of chicken with sauce

Convection/Conventional oven (best) - Pre-heat oven to 350°F/400°F. Place Chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until product reaches 165°F and sauce is caramelized. Reduce time by 6-8 minutes if product is thawed.

Skillet/Pan Fry (good) (product must be thawed) - Place thawed chicken with sauce in a skillet or frying pan. Heat contents to a minimum of 165°F for at least 15 seconds and until sauce is caramelized.

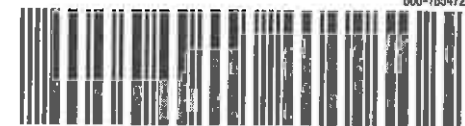
Serving - Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place cooked chicken with sauce in a serving pan. Mix well then serve.

CN 90525
One Pound (16 oz) of Fully Cooked Seasoned Chicken Leg Meat Strips With Spicy Sauce provides 11.75 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 06/14).
CN

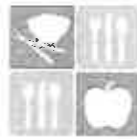


600-165472

KEEP FROZEN 23003 NET.WT. 42.90 LBS



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Asian Food Solutions, Inc.
TM

NUTRITION . TASTE . VALUE

**Product Formulation Statement (Product Analysis)
for Meat/Meat Alternate (M/MA) Products**

Product Name: Spicy Chicken Code No.: 73003
42.9 lbs/6- 7.15 lbs chicken & sauce
Manufacturer: Asian Food Solutions, Inc. Case/Pack/Count/Portion/Size: 240 svgs/ 2.85 oz

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken Boneless	2.376415	X	0.70	1.6635
		X		
		X		
A. Total Creditable M/MA Amount¹				1.6635

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Supro 516	0.069615	X	89	÷ by 18	0.3442
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount¹					2.0077
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)					2.0

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.


Total weight (per portion) of product as purchased 2.85 oz.

Total creditable amount of product (per portion) 2.00

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 2.85 oz. ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.



Signature
Debra Huffman
Printed Name

President

Title
2-05-15 (888) 499-6888
Date Phone Number



Innovation through Nature

Nutritional Profile

SUPRO® 516 Isolated Soy Protein

Typical Quantity per 100 g Product

From Total Fat	27 kcal
From Saturated Fat	less than 9 kcal
From Unsaturated Fat	22 kcal
From Carbohydrate	Less than 4 kcal
From Protein	356 kcal
Total Calories¹	383 kcal
Protein (Nx6.25)	
As-Is	89 g
Moisture Free Basis	94 g
Moisture	5 g
Asa	4 g
Crude Fat (Acid Hydrolysis)	4 g
Crude Fat (Ether Extract)	0.4 g
Total Fat (Triglycerides)	3 g
Saturated Fat	0.8 g
Polysaturated Fat	1.8 g
Monosaturated Fat	0.8 g
Trans Fatty Acid	Less than 0.5 g
Cholesterol	0 mg
Total Carbohydrate (by difference)	Less than 1 g
Other Carbohydrates	Not Available
Sugars	Not Available
Dietary Fiber	Not Available
Soluble Fiber	Not Available
Insoluble Fiber	Not Available
Sugar Alcohol	Not Available
Calcium	200 mg
Chloride	Not Available
Cyanuric Acid	Not Available
Copper	1 mg
Fluoride	Not Available
Iron	20 mg
Magnesium	40 mg
Manganese	Not Available
Molybdenum	Not Available
Phosphorus	1100 mg
Potassium	100 mg
Selenium	Not Available
Sodium	1200 mg
Zinc	4 mg
Acetic Acid	Not Available
Ammonium Chloride	Not Available
Formic Acid	200 mcg
Niacin	0.3 mg
Pantoic Acid	0.2 mg
Picolinic Acid	0.1 mg
Thiamin (B ₁)	0.2 mg
Vitamin A	Not Detected
Vitamin B ₂	Not Available
Vitamin B ₆	Not Available
Vitamin C	Less than 1 mg
Vitamin D	Not Available
Vitamin E	Not Available
Vitamin K	Not Available

¹Calories calculated per 100 g dry weight and 100 g total solids content (not including moisture) and for approximate calories only.

Amino Acid Content	g AA/100g Product	g AA/100g Protein	g AA/100g Protein
Alanine	3.8	4.3	--
Arginine	6.7	7.6	--
Aspartic Acid	10.2	11.6	--
Cysteine	1.1	1.3	--
Glutamic Acid	16.8	19.1	--
Glycine	3.7	4.2	--
Histidine*	2.3	2.6	19
Isoleucine*	4.3	4.9	28
Leucine*	7.2	8.2	66
Lysine*	5.5	5.9	58
Methionine	1.2	1.3	--
Phenylalanine	4.6	5.2	--
Proline	4.5	5.1	--
Serine	4.8	5.2	--
Threonine*	3.0	3.8	34
Tryptophan*	1.2	1.3	11
Tyrosine	3.3	3.8	--
Valine*	4.4	5.1	35
Total Sulfur AA*	2.3	2.6	25
Total Aromatic AA*	7.9	9.0	63

*Essential Amino Acids

*AOAC, Method 985.28, Method 994.12 and Method 998.15

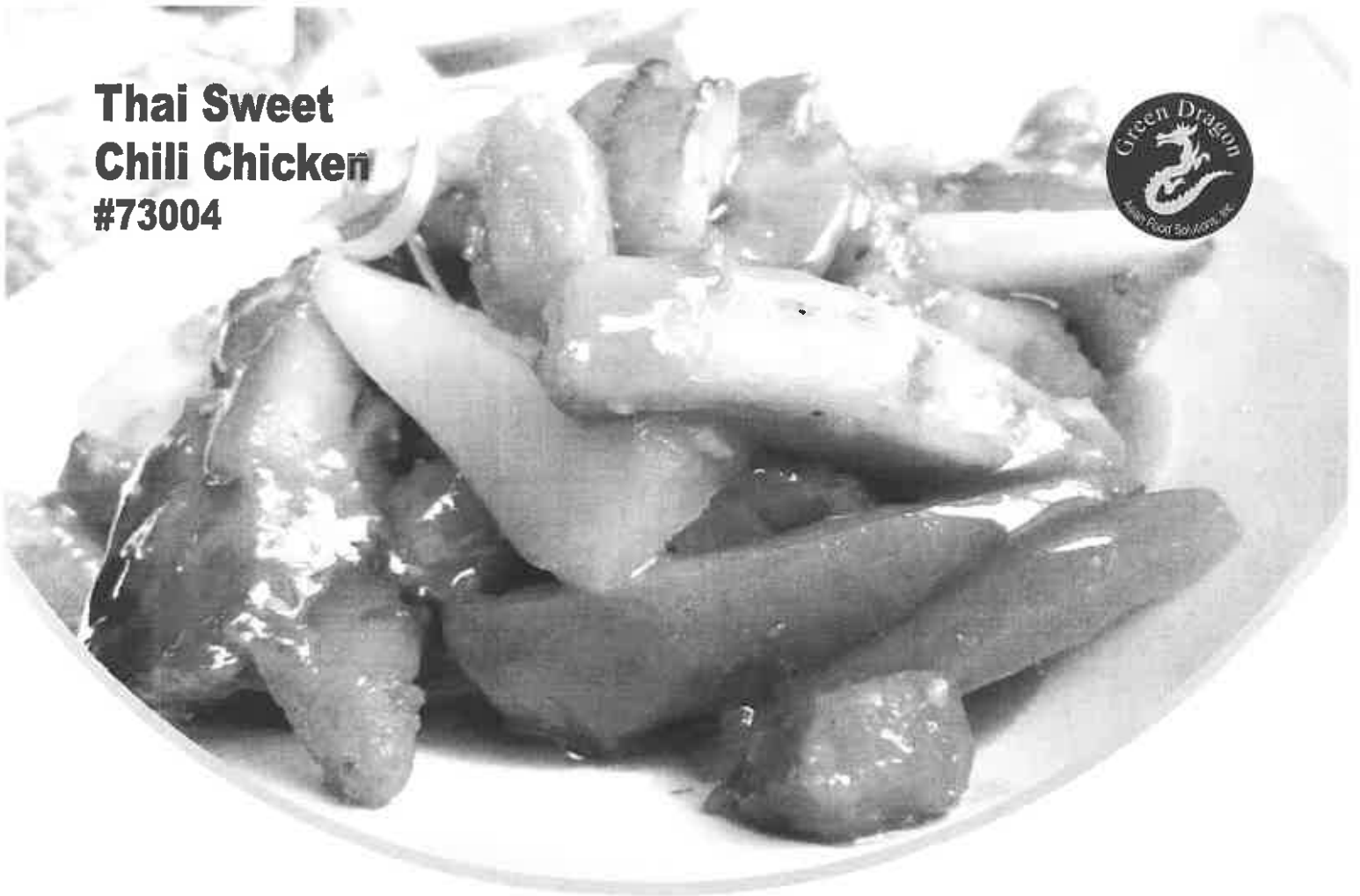
*Protein Quality Evaluation, Report of Joint FAO/WHO Expert Consultation, #51 Rome, Italy, Food & Agriculture Organizations of the United Nations; 1991 2-5 Yr.

Version: 1.0 Issue Date: 03.MAR.2011 Supersedes all previous Nutritional Profile documentation provided by Solae, LLC for this product.

Revised on 11 JULY 2013

<p>Solae, LLC, North America 4501 Duncan Avenue St. Louis, MO 63110 USA Tel: 1.800.325.7106 www.solae.com</p>	<p>Solae Europe S.A. 2, Chemin du Pavillon CH-1016 Le Grand-Saconnor Geneva, Switzerland Tel: +41(0) 22.717.61.00 www.solae.com</p>	<p>Solae do DuPont China Holding Co., Ltd. Building 11, 309 Keyuan Road, Zhangjiang Hi-Tech Park, Pudong New District Shanghai, China 201203 Tel: +86-21-5368-2323 www.solae.com</p>	<p>Solae do Brasil Ind. Com. Alim. Ltda Alameda Itapecuru, 506 06454-080 - Barueri - SP Brazil Tel: +55.61.468 8700 www.solae.com</p>
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Thai Sweet Chili Chicken #73004



Tender chicken strips in a sweet and spicy Thai chili sauce

Nutrition Facts

Serving Size 2.85oz (80.79g)
Servings Per Container about 80/240

Amount Per Serving	
Calories 120	Calories from Fat 20
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 330mg	14%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Sugars 11g	
Protein 11g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 4%

* Percent Daily Values are based on a 2,000 calorie diet.

(240) 2.85 oz servings per case,
(6) 7.15 lb bag, 42.9 lb Net Wt.
Case Information: Item# 73004
Case L x W x H: 17.06" x 13.06" x 12.63"
Cube: 1.63 TI x HI: 8x6 Gr. Cs Wt: 44.55 lb
Shelf Life: Frozen 12 months at 0°F +/- 10°F

INGREDIENTS: NO MSG ADDED, ZERO GRAMS TRANS FAT PER SERVING

Chicken Leg Meat, THAI SWEET CHILI SAUCE (Sugar, Water, Maltodextrin, Garlic, Chili Peppers, Rice Vinegar, Salt, Contains Less Than 2% of Modified Corn Starch, Pineapple Juice Concentrate, Citric Acid, Onion Powder, Acetic Acid, Xanthan Gum), Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning (Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Sugar, Salt, Caramel Color, Contains Less Than 2% of Molasses, Yeast Extract, Xanthan Gum, Lactic Acid, and Natural Flavor, Seasoning (Sugar, Pepper, Mustard Seeds, Celery Seeds, Garlic, Wheat Flour, Fructose, Xanthan Gum, Thyme, Basil, Maltodextrin, Autolyzed Yeast Extract, Soybean Oil, Salt), Sodium Phosphates, Yeast Extract.

CONTAINS SOY AND WHEAT.

BASIC HEATING INSTRUCTIONS:

Per (1) 7.15 lb bag of chicken with sauce

Convection/Conventional oven (best)

Pre-heat oven to 350°F/400° F. Place chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until product reaches 165°F and sauce is caramelized. Reduce time by 6 - 8 minutes if product is thawed.

Skillet/Pan Fry (good)

(product must be thawed)

Place thawed chicken with sauce in a skillet or frying pan. Heat contents to a minimum of 165° F for at least 15 seconds and until sauce is caramelized.

SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place cooked chicken with sauce in a serving pan. Mix well then serve. #12 scoop is recommended. Portioning size may vary by individual practice.

ON Equivalency = 2 M/MA

* Product does not include vegetable mix.



Asian Food Solutions, Inc.

For more information contact:

info@asianfoodsolutions.com

www.asianfoodsolutions.com



PACKED FOR: ASIAN FOOD SOLUTIONS OVIEDO, FL 32765 MADE IN THE USA WWW. ASIANFOODSOLUTIONS.COM

73004

GREEN DRAGON

FULLY COOKED SEASONED CHICKEN LEG MEAT STRIPS WITH SPICY THAI SWEET CHILI SAUCE

INGREDIENTS: Chicken Leg Meat, Spicy Thai Sweet Chili Sauce (Sugar, Water, Maltodextrin, Garlic, Chili Peppers, Rice Vinegar, Salt, Contains Less Than 2% of Modified Corn Starch, Pineapple Juice Concentrate, Citric Acid, Onion Powder, Acetic Acid, Xanthan Gum), Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning [Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Sugar, Salt, Caramel Color, Contains Less Than 2% of Molasses, Yeast Extract, Xanthan Gum, Lactic Acid, and Natural Flavor], Seasoning (Sugar, Pepper, Mustard Seeds, Celery Seeds, Garlic, Wheat Flour, Fructose, Xanthan Gum, Thyme, Basil, Maltodextrin, Autolyzed Yeast Extract, Soybean Oil, Salt), Sodium Phosphates, Yeast Extract.
CONTAINS: SOY, WHEAT.

BASIC HEATING INSTRUCTIONS: Per (1) 7.15 lb bag of chicken with sauce
Convection/Conventional oven (best) - Pre-heat oven to 350°F/400°F. Place Chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until product reaches 165°F and sauce is caramelized. Reduce time by 6-8 minutes if product is thawed.
Skillet/Pan Fry (good) (product must be thawed) - Place thawed chicken with sauce in a skillet or frying pan. Heat contents to a minimum of 165°F for at least 15 seconds and until sauce is caramelized.
Serving - Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place cooked chicken with sauce in a serving pan. Mix well then serve.

CN 090536
Each 7.15 lb bag provides 40 (2.85 oz) servings. Each 2.85 oz (by weight) serving of Fully Cooked Seasoned Chicken Leg Meat Strips With Spicy Thai Sweet Chili Sauce provides 2.0 oz equivalent meat/meat alternate for CN Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07/14.)
CN



690-165497



0 08 56235 00514 9

KEEP FROZEN 23004 NET.WT. 42.90 LBS



Asian Food Solutions, Inc.™

NUTRITION . TASTE . VALUE

Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products

Product Name: Thai Sweet Chili Chicken Code No.: 73004
Manufacturer: Asian Food Solutions, Inc. Case/Pack/Count/Portion/Size: 240 svgs/ 2.85 oz. 42.9 lbs/6- 7.15 lbs chicken & sauce

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Table with 5 columns: Description of Creditable Ingredients per Food Buying Guide (FBG), Ounces per Raw Portion of Creditable Ingredient, Multiply, FBG Yield/ Servings Per Unit, Creditable Amount *. Row 1: Chicken Boneless, 2.376415, X, 0.70, 1.6635. Row 2: (blank), (blank), X, (blank), (blank). Row 3: (blank), (blank), X, (blank), (blank). Row 4: A. Total Creditable M/MA Amount, (blank), (blank), (blank), 1.6635.

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Table with 6 columns: Description of APP, manufacture's name, and code number, Ounces Dry APP Per Portion, Multiply, % of Protein As-Is*, Divide by 18**, Creditable Amount APP***. Row 1: Supro 516, 0.069615, X, 89, ÷ by 18, 0.3442. Row 2: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 3: (blank), (blank), X, (blank), ÷ by 18, (blank). Row 4: B. Total Creditable APP Amount, (blank), (blank), (blank), (blank), 2.0077. Row 5: C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz), (blank), (blank), (blank), (blank), 2.0.

*Percent of Protein As-Is is provided on the attached APP documentation.

**18 is the percent of protein when fully hydrated.

***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

1 Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 2.85 oz.

Total creditable amount of product (per portion) 2.00

(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 2.85 oz. ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

Signature: Debra Huffman
Printed Name: Debra Huffman

President
Title: 2-05-2015
Date: (888) 499-6888
Phone Number



Innovation through Nature

Nutritional Profile

SUPRO® 516 Isolated Soy Protein

Typical Quantity per 100 g Product

From Total Fat	27 kcal
From Saturated Fat	less than 9 kcal
From Unsaturated Fat	22 kcal
From Carbohydrate	Less than 4 kcal
From Protein	356 kcal
Total Calories*	383 kcal
Protein (Nx6.25)	
As-is	89 g
Moisture Free Basis	94 g
Moisture	5 g
Ash	4 g
Crude Fat (Acid Hydrolysis)	4 g
Crude Fat (Ether Extract)	0.4 g
Total Fat (Triglycerides)	3 g
Saturated Fat	0.8 g
Monosaturated Fat	1.8 g
Polysaturated Fat	0.6 g
Trans Fatty Acid	Less than 0.5 g
Cholesterol	0 mg
Total Carbohydrate (by difference)	Less than 1 g
Other Carbohydrates	Not Available
Sugars	Not Available
Dietary Fiber	Not Available
Soluble Fiber	Not Available
Insoluble Fiber	Not Available
Sugar Alcohol	Not Available
Calcium	200 mg
Chloride	Not Available
Chromium	Not Available
Copper	1 mg
Fluoride	Not Available
Iodine	Not Available
Iron	20 mg
Magnesium	40 mg
Manganese	Not Available
Molybdenum	Not Available
Niacin	1100 mg
Phosphorus	100 mg
Selenium	Not Available
Sodium	1200 mg
Zinc	4 mg
Aluminum	Not Available
Choline Chloride	Not Available
Folic Acid	200 mcg
Nicotin	0.3 mg
Para-aminic Acid	0.2 mg
Phorbolol (B ₁)	0.1 mg
Thiamin (B ₁)	0.2 mg
Vitamin A	Not Detected
Vitamin B ₁	Not Available
Vitamin B ₂	Not Available
Vitamin C	Less than 1 mg
Vitamin D	Not Available
Vitamin E	Not Available
Vitamin K	Not Available

*Calories calculated per 100 g DA equivalent (100 g H₂O) based on consult (not available) serving requirements for appropriate colors

Alanine	3.8	4.3	--
Arginine	6.7	7.6	--
Aspartic Acid	10.2	11.6	--
Cysteine	1.1	1.3	--
Glutamic Acid	16.9	19.1	--
Glycine	3.7	4.2	--
Histidine*	2.3	2.6	19
Isoleucine*	4.3	4.9	28
Leucine*	7.2	8.2	66
Lysine*	5.5	5.9	58
Methionine	1.2	1.3	--
Phenylalanine	4.6	5.2	--
Proline	4.5	5.1	--
Serine	4.6	5.2	--
Threonine*	3.0	3.8	34
Tryptophan*	1.2	1.3	11
Tyrosine	3.3	3.8	--
Valine*	4.4	5.1	35
Total Sulfur AA*	2.3	2.6	25
Total Aromatic AA*	7.9	9.0	63

*Essential Amino Acids

*AOAC, Method 935.28, Method 894.12 and Method 968.15

*Protein Quality Evaluation, Report of Joint FAO/WHO Expert Consultation, #51 Rome, Italy, Food & Agriculture Organizations of the United Nations:1991 2-5 Yr.

Version: 1.0 Issue Date: 09-MAR-2011 Supersedes all previous Nutritional Profile documentation provided by Solae, LLC for this product.

Reviewed 11-JULY-2013

<p>Solae, LLC, North America 4809 Dunbar Avenue St. Louis, MO 63110 USA Tel: 1.800.325.7108 www.solae.com</p>	<p>Solae Europe S.A 2, Chemin du Pavillon CH-1218 Le Grand-Saconnex Geneva, Switzerland Tel: +41(0) 22.717.64.00 www.solae.com</p>	<p>Solae do Brasil China Holding Co., Ltd. Building 11, 398 Kayuan Road, Zhangliang Hi-Tech Park, Pudong New District Shanghai, China 201203 Tel: +86-21-3862-2323 www.solae.com</p>	<p>Solae do Brasil Ind. Com. Aum. Ltda Alameda Itapeturu, 506 06454-080 - Barueri - SP Brazil Tel: +55-51-3460 0100 www.solae.com</p>
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SEPDS A

SUMMARY END PRODUCT DATA SCHEDULE

Asian Food Solutions

- National Summary**
(EPDS approved by USDA)
- State Summary**
(EPDS approved by state agency)

THIS IS AN ORIGINAL SUMMARY SCHEDULE UNLESS CHECKED BELOW:

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

VALUE PASS THROUGH SYSTEMS APPROVED:

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

Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)

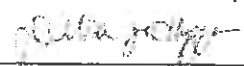
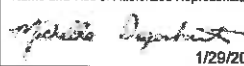
Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)											Certified by State Agency	
End Product Code & Description		Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBCSM Item Code	WBCSM Description	commodity Inventory Drawdown per case	By Products Produced*	Value per pound of commodity (contract value)	Value of commodity per case (F x H)	Effective Date	State Agency Acceptance/Approval Check for quick approval
A	B	C	D	E		F	G	H	I	J	K	
22001WG	Yakisoba Noodles	20.60	160	2.06	100419	FLOUR BAKER HEARTH BLCH-BULK	4.83	No	\$0.2491	\$1.20		<input type="checkbox"/>
22003WG	Yakisoba Noodles Nest	30.00	233	2.06	100419	FLOUR BAKER HEARTH BLCH-BULK	7.04	No	\$0.2491	\$1.75		
22004WG	Yakisoba Noodles Nest	30.00	116	4.12	100419	FLOUR BAKER HEARTH BLCH-BULK	7.04	No	\$0.2491	\$1.75		
22101WG	Chow Mein Noodles with Edame & Carrots	34.08	134	4.06	100419	FLOUR BAKER HEARTH BLCH-BULK	4.84	No	\$0.2491	\$1.21		
26100	Seasoned Shredded Chicken	32.08	171	3.00	100103	CHICKEN LARGE CHILLED -BULK	52.25	No	\$0.9491	\$49.59		
72001	Tangerine Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED -BULK	34.65	No	\$0.6267	\$21.72		
72002	Dark Meat Chicken Nuggets	40.00	234	2.73	100113	CHICKEN LEGS CHILLED -BULK	46.22	No	\$0.6267	\$28.97		
72003	General Tso's Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED -BULK	34.65	No	\$0.6267	\$21.72		
72005	Whole Grain Japanese Cherry Blossom/Sweet n Sour Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED -BULK	34.65	No	\$0.6267	\$21.72		
72009	Whole Grain Dark Meat Chicken Nuggets	40.00	234	2.73	100113	CHICKEN LEGS CHILLED -BULK	46.22	No	\$0.6267	\$28.97		
72010	Lemongrass Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED -BULK	34.65	No	\$0.6267	\$21.72		
72013	Sriracha Honey Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED -BULK	34.65	No	\$0.6267	\$21.72		
73001	Teriyaki Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED -BULK	45.98	No	\$0.6267	\$28.82		
73002	New Orleans Cajun Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED -BULK	45.98	No	\$0.6267	\$28.82		
73003	Spicy Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED -BULK	45.98	No	\$0.6267	\$28.82		

Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)											Certified by State Agency	
End Product Code & Description		Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBSCM Item Code	WBSCM Description	commodity Inventory Drawdown per case	By Products Produced*	Value per pound of commodity (contract value)	Value of commodity per case (F x H)	Effective Date	State Agency Acceptance/Approval Check for quick approval
A	B	C	D	E		F	G	H	I	J	K	
73004	Thai Sweet Chili Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED -BULK	45.98	No	\$0.6267	\$28.82		<input type="checkbox"/>
73005	Gluten Free Teriyaki Chicken	28.60	159	2.85	100113	CHICKEN LEGS CHILLED -BULK	30.64	No	\$0.6267	\$19.20		
78001	Vegetable Fried Rice (Brown)	40.00	142	4.50	101031	RICE BRN US#1 LONG PARBOILED BAG-25 LB	8.89	No	\$0.3863	\$3.43		
78003	Brown Rice (Cooked)	40.00	180	3.56	101031	RICE BRN US#1 LONG PARBOILED BAG-25 LB	10.32	No	\$0.3863	\$3.99		
78800	Chicken Fajita Meat	40.00	320	2.00	100113	CHICKEN LEGS CHILLED -BULK	61.31	No	\$0.6267	\$38.42		
80001	Bombay Curry Chicken	20.15	104	3.08	100113	CHICKEN LEGS CHILLED -BULK	20.08	No	\$0.6267	\$12.58		<input type="checkbox"/>

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

PROCESSOR:

USDA APPROVAL:
(not applicable for state summary)

Asian Food Solutions, Inc. Name of Company	USDA, AMS, LPS, QAD Name of Approving Agency
Debra Huffman, President Name and Title of Authorized Representative	Michelle Degenhart, Assistant to the Director Name and Title of Authorized Representative
 Signature	 Signature
1/29/2015 Date Signed	1/29/2015 Date Signed

STATE AGENCY APPROVAL:

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




ATTACHMENT B

- TAB 1: SPA
- TAB 2: Sales Verification
- TAB 3: Hold/Call Contact Form
- TAB 4: References
- TAB 5: Pricing Sheet
- TAB 6: Signed Documents

NATIONAL PROCESSING AGREEMENT (NPA)
STATE PARTICIPATION AGREEMENT (SPA)

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 Asian Food Solutions (Processor). Asian Food Solutions (Processor) duly attests that no alterations have been made to the ACDA Core State Participation Agreement (SPA).

State Distributing Agency: West Virginia Department of Agriculture Services	Processor Asian Food Solutions Federal EIN: 26-2903396
Name	Name Allan Lam
Title	Title Chief Operating Officer
Address 4496 Cedar Lake Road	Address 2572 W. SR 426 Ste 2016
City, State, Zip Ripley, WV 25271	City, State, Zip Oviedo, FL 32765
Contact	Contact Hong Vongmany
Phone 304-558-0573	Phone 888-499-6888 x 100
Fax 304-372-3322	Fax 888-499-7288
E-mail	E-mail allan.lam@asianfoodsolutions.com
Web Address	Web Address www.asianfoodsolutions.com
Signature _____	Signature  _____
Date _____	Date 3.19.15 _____

Period of Agreement: This Agreement shall become effective on July 1, 2015 and will terminate on or before June 30, 2016 pursuant to USDA Policy Memorandum FD-048 (Maximum of 5 years). Additionally, the SPA may be amended as necessary should any of the information change during the agreement period. This Agreement shall not be amended except by a written agreement signed by the parties hereto.

Agreement Termination: This agreement may be terminated by either party upon 30 days written notice. Disposition of the commodity inventory shall be in accordance with Article 20 of the National Processing Agreement.

Hold/Recall Contact Information: At a minimum, the State and processor must provide each other with hold and recall contact information. See item 10-18.

- 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 Sale	
	Refund to Recipient Agency	
	Net Price Through Distributor (NOI)*	x
	Alternate Value Pass Thru System* (requires FNS approval)	
	Fee for Service – billed by processor	x
	Fee for Service – billed by distributor	x

*Sales Verification Required

If sales verification is required, check one:

- X State delegates sales verification to the processor [see 7 CFR 250.19(2)(vi)(C)]

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

- 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.

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

Yes No

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

Asian Food Solutions
 c/o Pilgrim's Pride - This destination form is for Material 100113 LEGS
 2045 Hwy 244
 Russellville, AL 35654
 BP #5004656 Chicken Legs Plant -17500
 Stacy Cantrell (256) 768-1866 Primary Fax-(256) 332-6534
 Jonathan Hall (970) 506-7771 Secondary

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.

X 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. State should check those that apply:

X 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 (formerly known as Option 2 grading)

PCCP per AMS Instruction MGC 638

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

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

8. **Backhauling of Commodity.** 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 X School District X

State requires attached form for requesting approval to backhaul X Yes No

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

ALL INSTRUCTIONS FOR DELIVERY OF END PRODUCT TO DESIGNATED DELIVERY LOCATIONS MUST BE MADE BY THE CO-OP OR SCHOOL CORPORATION THAT IS REQUESTING THE DELIVERY.

10. **Additional State Requirements.**

PROCESSOR WILL NOTIFY STATE OF ANY SHIPMENTS THAT ARE SHORT, OVER, OR DAMAGED.



Asian Food Solutions, Inc

NUTRITION . TASTE . VALUE
USDA NATIONAL SCHOOL LUNCH PROGRAM

SALES VERIFICATION PLAN

Approved by Debra Huffman

Asian Food Solutions, Inc., in conjunction with K12 Foodservice.com, has developed a verification process for the value pass thru method "Net-Off Invoice", as stipulated in *7 CFR 250.19(b)(2), 250.30(d)(1) and 250.30(m)*. This process has been demonstrated for and received approval by David Brothers, Program Analyst, USDA Food and Nutrition Service, Food Distribution Division.

The verification process proposes to exceed the statistical sampling requirements by documenting and reporting the electronic access and review of recipient agency account information by every school participating in this commodity distribution option. Once account activity has been reviewed, a recipient agency with any concerns regarding the receipt of VPT will initiate a contact with the appropriate manufacturer through K12 Foodservice.com.

The process consists of four steps:

- A. The recipient agency receives an automated email at the beginning of each month with a link to K12Foodservice.com and their username and password.
- B. Each time a recipient agency user accesses their K12 accounts, their account information and log-in date are stored.
- C. Once in the K12 site the user can view a detailed Account Summary for each of their processors.
- D. The Account Summary contains individual invoice line item data as provided by the distributor. This information may be viewed as an annual total or broken-out by month.

A report of sales verification as well as user initiated VPT inquiries will be reported semi-annually.

How does Sales Verification via K12Foodservice.com work?

Manufacturers who use K12Foodservice.com to display commodity data for their school customers also choose to use K12Foodservice.com to satisfy the sales verification requirement as stated in 7CFR 250.19. When commodity transaction data from a certified commercial distributor is received and processed, this data is viewable at K12Foodservice.com for the distributor, broker, school district, State DA, and USDA. On a monthly schedule, all K12Foodservice.com NOI customers receive an Email Reminder, with their username and password, requesting that they access their account on K12Foodservice.com.

Once logged in, each school district is asked to compare the previous month's online account and transaction information to their hard-copy invoices from the distributor. Each district is then asked to respond, for each of their manufacturers, whether or not the distributor provided the correct quantity and discount for their commodity purchases. If the online data matches their paper invoices, they are asked to submit a "Yes" response for that manufacturer. If there is a discrepancy, they should submit "No" and enter a brief description of the problem. At this point, the "No" response is sent to the manufacturer's representative and to the broker. School districts should receive a response to their discrepancy submission within 48 hours. All "No" responses and their resolutions are collected by the manufacturer and are submitted with the bi-annual verification reports to the states.

Monthly Sales Verification via K12Foodservice.com exceeds the USDA requirement in two ways; (1) all customers are asked to verify, not just a sample, and (2) customers are asked to verify on a monthly basis, not just every six months. This level of participation in sales verification also benefits the NOI school customers by providing them with data on commodity availability and usage for 18 processors, all within one website. When used by foodservice directors and menu planners, this information can help schools make the most of their commodity "dollars". State directors and manufacturers alike want districts to "use the commodities", and not to carry-over balances year after year. Monthly verification can raise awareness of school customers' under-utilized commodities.

How to view the Verification report on K12Foodservice.com

1. Access your account to K12Foodservice.com. If you do not know your username and password, please contact K12 Services (301-251-5515) to get set up.
2. Select a manufacturer to view data for on the left hand side of the screen. Once you have made this selection, click the link for "Verification."
3. Select a month and school year for data review and click "Submit". These tables display activity recorded during the month after the

month you have selected. For example, selecting "January" displays results that were submitted in February. This is because we ask customers to log in and review data for the previous month, which we assume is complete by the 10th of the next month.

4. Verification results are calculated based on a statistically valid sample set of ACTIVE NOI customers within a state – this group is called the Population Requiring Verification. Only customers who have purchased NOI commodity products during the six-month period are asked to complete the verification process. These customers are listed in GREEN text on the verification report. Customers displayed in RED text have not received discounted (USDA) product and are not included in the population requiring verification.
5. The Verification report displays three levels of activity: (a) has the customer logged in to the website AT LEAST ONCE during the six month period (6 Month Status), (b) how many times have they logged on to the website during the current month (Monthly Logins), and (c) have they submitted a YES or NO verification for the current month.
6. Verification results for each state are based on the first level of activity, (a) the 6 Month Status. A statistically valid sample (number of schools) within the population requiring verification (Req. Sample Size) must log in to the website AT LEAST ONCE during the six month period.
7. There is a summary table at the bottom of the report that displays whether the manufacturer has reached the log-in requirement for your state. In this table, the 6 Month Login number must be equal to or greater than the Req. Sample Size.

Hold/Recall Contact Form

West Virginia

State Agency _____

PROCESSOR HOLD AND RECALL CONTACT INFORMATION

Name of Processor Asian Food Solutions

Primary Contact

Name Debra Huffman, President

Office Telephone Number 888-499-6888

Mobile Telephone Number 407-473-7927

Fax Number 888-499-7288

Email Address debra.huffman@asianfoodsolutions.com; recall@asianfoodsolutions.com

Back-up Contact

Name Allan Lam

Office Telephone Number 888-499-6888

Mobile Telephone Number 914-772-3888

Fax Number 888-499-7288

Email Address allan.lam@asianfoodsolutions.com; hong.vongmany@asianfoodsolutions.com

PLEASE COMPLETE AND RETURN ALONG WITH THE SPA AND NOTIFY THE STATE AGENCY IMMEDIATELY AS CHANGES OCCUR



Asian Food Solutions, Inc.

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References

1. Company Name The School District of Palm Beach County, Florida
Address 3661 Interstate Park Rd N Ste 100
City, State, Zip Riviera Beach, FL 33404
Phone & Fax Ph 561-383-2000 & Fax 561-383-2043
Contact person Steven G. Bonino

Asian Food Solutions has been serving Palm Beach County since 2009. Please see reference letter.

2. Company Name The School District of Brevard County Schools
Address 2700 Judge Fran Jamieson Way
City, State, Zip Viera, FL 32940-6601
Phone & Fax Ph 321-633-1000 ext 698
Contact person Cynthia Pirrera

Asian Food Solutions has been serving Brevard County since 2011. Please see reference letter.

3. Company Name Pasco County Schools
Address 7227 Land O' Lake Blvd.
City, State, Zip Land O' Lakes, FL 34638
Phone & Fax Ph 813-794-2435 Fx 813-794-2118
Contact person Julie D. Hedine RD, LD

Asian Food Solutions has been serving Pasco County since 2009. Please see reference letter.

2572 West State Road 426, Suite 2016, Oviedo, FL 32765
(888) 499-6888 PH * (440) 848-8488 FX
www.asianfoodsolutions.com



DISTRICT SCHOOL BOARD OF PASCO COUNTY

Kurt S. Browning, Superintendent of Schools

7227 Land O' Lakes Boulevard • Land O' Lakes, Florida 34638

Food and Nutrition Services
Julia D Hedine, Director
813/ 794-2435 727/ 774-2435
352/ 524-2435 Fax: 813/ 794-2118
e-mail: jhedine@pasco.k12.fl.us

January 7, 2013

To Whom It May Concern:

Pasco County Schools is currently a user of Asian Food Solutions' products. The products tested well with our students prior to using and we subsequently have menued and used both the Tangerine Chicken and New Orleans Chicken with great success. The products are high quality, have good holding life on the serving line and are easy to prepare. Both products have improved participation rates and are among our more popular items. Asian Food Solutions has delivered products satisfactorily and without interruption. We would highly recommend them to your district.

Sincerely,

Julie D. Hedine, RD/LD, SFNS
Director, Food, Nutrition and Distribution Services



January 4, 2013

To Whom It Concerns:

The School District of Brevard County Schools currently is a user of Asian Food Solutions' product. The product tested well with our students prior to using and we subsequently have menu'd and used the product with great success. The product is high quality, has good shelf life on the steam table and easy to prepare. The product has improved participation rates and is among our more popular items. Asian Food Solutions has delivered product satisfactorily and without interruption. We would recommend them to your district.

Sincerely,

Cynthia Pirra

Commodity Specialist, Brevard County Schools

(321) 633-1000 Extension 698

Kevin M. Thornton, Director
Office of Food & Nutrition Services
Phone: (321) 633-1000, ext. 690 • FAX: (321) 633-3566



THE SCHOOL DISTRICT OF
PALM BEACH COUNTY, FLORIDA

Steven G. Bonino
DIRECTOR

Michael J. Burke
CHIEF OPERATING OFFICER

School Food Service Department
3661 Interstate Park Road North, Suite 100
Riviera Beach, Florida 33404

(561) 383-2000 Fax (561) 383-2043
www.palmbeachschools.org

January 2, 2013

To Whom It May Concern:

The School District of Palm Beach County currently is a user of Asian Food Solutions' products. The products tested well with our students prior to using and we subsequently placed them on our menu with great success. The products are high quality, easy to prepare, present well and have a good shelf life on the steam table. The products have improved participation rates and are among our most popular items. Asian Food Solutions has delivered product satisfactorily and without interruption. I would highly recommend this professional and proactive company and their product line to your district.

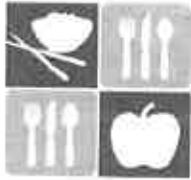
Sincerely,

Steven G. Bonino

Steven G. Bonino
Director, Palm Beach County School Food Service
561-383-2000

Palm Beach County Schools – Rated “A” by the Florida Department of Education 2005 - 2011
“Home of Florida’s first LEED Gold Certified School”
www.palmbeachschools.org

The School District of Palm Beach County is an Equal Education Opportunity Provider and Employer.



Asian Food Solutions, Inc.

TM

NUTRITION . TASTE . VALUE

**WV - State of West Virginia
 BID PRICING SY 2015-16**

2572 W. State Rd. 426 #2016
 Oviedo, FL 32785
 (888) 499-6888, (888) 499-7288 fax

Contact: Hong Vongmany or Allan Lam
 hong.vongmany@asianfoodsolutions.com
 allan.lam@asianfoodsolutions.com

PRICE TERM THROUGH:

7/1/15 to 6/30/16

SKU #	Description	Portions Per Case	Pack Size	Portion Size(oz)	Net Wt (lbs)	Shelf Life (Months)	Configuration		DF = XXX (Lbs)	PTV	Commodity Delivered Price
							L x W x H	TI x HI			
72001	Tangerine Chicken WG	176	6 / 2.15 lb Sauce, 6 / 5.0 lb Battered Chicken	3.90	42.90	12	17.06 x 13.06 x 12.63	8 x 6	34.65	\$ 21.72	\$ 102.47
72003	General Tso's Chicken WG	176	6 / 2.15 lb Sauce, 6 / 5.0 lb Battered Chicken	3.90	42.90	12	17.06 x 13.06 x 12.63	8 x 6	34.65	\$ 21.72	\$ 102.47
72005	Japanese Cherry Blossom Chicken WG	176	6 / 2.15 lb Sauce, 6 / 5.0 lb Battered Chicken	3.90	42.90	12	17.06 x 13.06 x 12.63	8 x 6	34.65	\$ 21.72	\$ 102.47
72010	Lemongrass Chicken WG	176	6 / 2.15 lb Sauce, 6 / 5.0 lb Battered Chicken	3.90	42.90	12	17.06 x 13.06 x 12.63	8 x 6	34.65	\$ 21.72	\$ 102.47
72013	Sriracha Honey Chicken WG	176	6 / 2.15 lb Sauce, 6 / 5.0 lb Battered Chicken	3.90	42.90	12	17.06 x 13.06 x 12.63	8 x 6	34.65	\$ 21.72	\$ 102.47
73001	Teriyaki Chicken	240	6 / 7.15 lb bags of Chicken/Sauce	2.85	42.90	12	17.06 x 13.06 x 12.63	8 x 6	45.98	\$ 28.82	\$ 90.41
73002	New Orleans Cajun Chicken	240	6 / 7.15 lb bags of Chicken/Sauce	2.85	42.90	12	17.06 x 13.06 x 12.63	8 x 6	45.98	\$ 28.82	\$ 90.41
73003	Spicy Chicken	240	6 / 7.15 lb bags of Chicken/Sauce	2.85	42.90	12	17.06 x 13.06 x 12.63	8 x 6	45.98	\$ 28.82	\$ 90.41
73004	Thai Sweet Chili Chicken	240	6 / 7.15 lb bags of Chicken/Sauce	2.85	42.90	12	17.06 x 13.06 x 12.63	8 x 6	45.98	\$ 28.82	\$ 90.41

Order Terms

14 Business Day Lead Time
 Unless Otherwise Noted, Terms Net 14
 3 Pallets Minimum for Delivery & 1 Pallet for Pick up
 Commodity and School Contract Pricing via Billback
 Commercial & Vegetable Prices are subject to change according to market conditions
Pickup Allowances :
 Chicken, Rice, Noodle, Egg Rolls - FOB Sunnyvale, TX: \$2.00 cs for 40 lb case or over, \$1.00 for under 40 lbs.
 Sauce- FOB Los Angeles, CA: TBD
 Vegetable- FOB Warrenville, IL : TBD
Pick Up Address
 367 Long Creek Road Sunnyvale, TX 75182. Appt: 972-203-8459 Pallet Exchange

APPROVAL BOX
Price Sheet Approved by: Hong Vongmany
Price Sheet Submitted by:
Date Submitted: March 19, 2015
Contact Phone Number: 888-499-6888
Contact Email Address: hong.vongmany@asianfoodsolutions.com
SPECIAL NOTES:

SEPDS A

SUMMARY END PRODUCT DATA SCHEDULE

Asian Food Solutions

- National Summary**
(EPDS approved by USDA)
- State Summary**
(EPDS approved by state agency)

THIS IS AN ORIGINAL SUMMARY SCHEDULE UNLESS CHECKED BELOW:

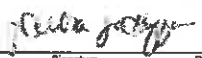
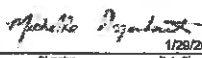
- Reflects Change in Formulation *(italic)*
- Additional Products Listed
- Correction

VALUE PASS THROUGH SYSTEMS APPROVED:

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

Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)											Certified by State Agency	
End Product Code & Description	Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBSM Item Code	WBSM Description	Commodity Inventory Drawdown per case	By Products Produced*	Value per pound of commodity (contract value)	Value of commodity 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	L
72001	Tangerine Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED-BULK	34.65	No	\$0.6267	\$21.72		\$102.47
72003	General Tso's Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED-BULK	34.65	No	\$0.6267	\$21.72		\$102.47
72005	Whole Grain Japanese Cherry Blossom/Sweet n Sour Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED-BULK	34.65	No	\$0.6267	\$21.72		\$102.47
72010	Lemongrass Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED-BULK	34.65	No	\$0.6267	\$21.72		\$102.47
72013	Sriracha Honey Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED-BULK	34.65	No	\$0.6267	\$21.72		\$102.47
73001	Teriyaki Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED-BULK	45.98	No	\$0.6267	\$28.82		\$90.41
73002	New Orleans Cajun Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED-BULK	45.98	No	\$0.6267	\$28.82		\$90.41
73003	Spicy Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED-BULK	45.98	No	\$0.6267	\$28.82		\$90.41
73004	Thai Sweet Chili Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED-BULK	45.98	No	\$0.6267	\$28.82		\$90.41
* Minimum delivery = 144 cases, mixed OK												

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

PROCESSOR:		USDA APPROVAL: (not applicable for state summary)	
Asian Food Solutions, Inc. Name of Company		USDA, AMS, LPS, QAD Name of Approving Agency	
Debra Huffman, President Name and Title of Authorized Representative		Michelle Degenhart, Assistant to the Director Name and Title of Authorized Representative	
 Signature		 Signature	
Date Signed: 1/29/2015		Date Signed: 1/28/2015	

STATE AGENCY APPROVAL:	
Name of Approving Agency	
Name and Title of Authorized Representative	
Signature	Date Signed



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

**State of West Virginia
 Request for Quotation**

Proc Folder: 84203
 Doc Description: Processing USDA Asian Chicken Commodity
 Proc Type: Central Master Agreement

Date Issued	Solicitation Closes	Solicitation No	Version
2015-03-09	2015-03-25 13:30:00	CRFQ 1400 AGR1500000015	1

BID RECEIVING LOCATION

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

VENDOR

Vendor Name, Address and Telephone Number:

Asian Food Solutions
 2572 W. State Road 426, Suite 2016
 Oviedo, FL 32765
 888-499-6888

FOR INFORMATION CONTACT THE BUYER

Laura E Hooper
 (304) 558-0094
 laura.e.hooper@wv.gov

Signature X

FEIN # 262903396

DATE 3/19/15

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

CERTIFICATION AND SIGNATURE PAGE

By signing below, or submitting documentation through wvOASIS, I certify that I have reviewed this Solicitation in its entirety; understand the requirements, terms and conditions, and other information contained herein; that I am submitting this bid, offer or proposal for review and consideration; that I am authorized by the vendor to execute and submit this bid, offer, or proposal, or any documents related thereto on vendor's behalf; that I am authorized to bind the vendor in a contractual relationship; and that to the best of my knowledge, the vendor has properly registered with any State agency that may require registration.

Asian Food Solutions

(Company)



Allan Lam, COO

(Authorized Signature) (Representative Name, Title)

P: 888-499-6888 F: 888-499-7288 3/19/15

(Phone Number) (Fax Number) (Date)

REQUEST FOR QUOTATION
Asian Food Products utilizing USDA Commodity Bulk Chicken

7.2.3 Any other remedies available in law or equity.

8. MISCELLANEOUS:

- 8.1 No Substitutions:** Vendor shall supply only Contract Items submitted in response to the Solicitation unless a contract modification is approved in accordance with the provisions contained in this Contract.
- 8.2 Vendor Supply:** Vendor must carry sufficient inventory of the Contract Items being offered to fulfill its obligations under this Contract. By signing its bid, Vendor certifies that it can supply the Contract Items contained in its bid response.
- 8.3 Reports:** Vendor shall provide quarterly reports and annual summaries to the Agency showing the Agency's items purchased, quantities of items purchased, and total dollar value of the items purchased. Vendor shall also provide reports, upon request, showing the items purchased during the term of this Contract, the quantity purchased for each of those items, and the total value of purchases for each of those items. Failure to supply such reports may be grounds for cancellation of this Contract.
- 8.4 Contract Manager:** During its performance of this Contract, Vendor must designate and maintain a primary contract manager responsible for overseeing Vendor's responsibilities under this Contract. The Contract manager must be available during normal business hours to address any customer service or other issues related to this Contract. Vendor should list its Contract manager and his or her contact information below.

Contract Manager: Allan Lam, COO
Telephone Number: 888-499-6888
Fax Number: 888-499-7288
Email Address: allan.lam@asianfoodsolutions.com

STATE OF WEST VIRGINIA
Purchasing Division

PURCHASING AFFIDAVIT

MANDATE: Under W. Va. Code §5A-3-10a, no contract or renewal of any contract may be awarded by the state or any of its political subdivisions to any vendor or prospective vendor when the vendor or prospective vendor or a related party to the vendor or prospective vendor is a debtor and: (1) the debt owed is an amount greater than one thousand dollars in the aggregate; or (2) the debtor is in employer default.

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

DEFINITIONS:

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

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

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

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

WITNESS THE FOLLOWING SIGNATURE:

Vendor's Name: Asian Food Solutions

Authorized Signature: [Signature] Allan Lam, COO Date: 3/18/15

State of Florida

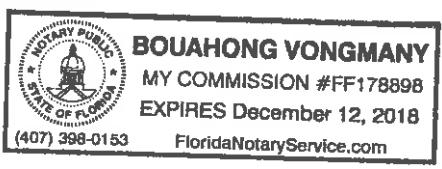
County of Seminole, to-wit:

Taken, subscribed, and sworn to before me this 18 day of March, 2015

My Commission expires 12-12-18, 2018

AFFIX SEAL HERE

NOTARY PUBLIC [Signature]
Purchasing Affidavit (Revised 07/01/2012)



State of West Virginia
VENDOR PREFERENCE CERTIFICATE

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

1. **Application is made for 2.5% vendor preference for the reason checked:**
 Bidder is an individual resident vendor and has resided continuously in West Virginia for four (4) years immediately preceding the date of this certification; or,
 Bidder is a partnership, association or corporation resident vendor and has maintained its headquarters or principal place of business continuously in West Virginia for four (4) years immediately preceding the date of this certification; or 80% of the ownership interest of Bidder is held by another individual, partnership, association or corporation resident vendor who has maintained its headquarters or principal place of business continuously in West Virginia for four (4) years immediately preceding the date of this certification; or,
 Bidder is a nonresident vendor which has an affiliate or subsidiary which employs a minimum of one hundred state residents and which has maintained its headquarters or principal place of business within West Virginia continuously for the four (4) years immediately preceding the date of this certification; or,
2. **Application is made for 2.5% vendor preference for the reason checked:**
 Bidder is a resident vendor who certifies that, during the life of the contract, on average at least 75% of the employees working on the project being bid are residents of West Virginia who have resided in the state continuously for the two years immediately preceding submission of this bid; or,
3. **Application is made for 2.5% vendor preference for the reason checked:**
 Bidder is a nonresident vendor employing a minimum of one hundred state residents or is a nonresident vendor with an affiliate or subsidiary which maintains its headquarters or principal place of business within West Virginia employing a minimum of one hundred state residents who certifies that, during the life of the contract, on average at least 75% of the employees or Bidder's affiliate's or subsidiary's employees are residents of West Virginia who have resided in the state continuously for the two years immediately preceding submission of this bid; or,
4. **Application is made for 5% vendor preference for the reason checked:**
 Bidder meets either the requirement of both subdivisions (1) and (2) or subdivision (1) and (3) as stated above; or,
5. **Application is made for 3.5% vendor preference who is a veteran for the reason checked:**
 Bidder is an individual resident vendor who is a veteran of the United States armed forces, the reserves or the National Guard and has resided in West Virginia continuously for the four years immediately preceding the date on which the bid is submitted; or,
6. **Application is made for 3.5% vendor preference who is a veteran for the reason checked:**
 Bidder is a resident vendor who is a veteran of the United States armed forces, the reserves or the National Guard, if, for purposes of producing or distributing the commodities or completing the project which is the subject of the vendor's bid and continuously over the entire term of the project, on average at least seventy-five percent of the vendor's employees are residents of West Virginia who have resided in the state continuously for the two immediately preceding years.
7. **Application is made for preference as a non-resident small, women- and minority-owned business, in accordance with *West Virginia Code* §5A-3-59 and *West Virginia Code of State Rules*.**
 Bidder has been or expects to be approved prior to contract award by the Purchasing Division as a certified small, women- and minority-owned business.

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

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

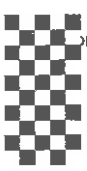
Under penalty of law for false swearing (*West Virginia Code*, §61-5-3), Bidder hereby certifies that this certificate is true and accurate in all respects; and that if a contract is issued to Bidder and if anything contained within this certificate changes during the term of the contract, Bidder will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

Bidder: Asian Food Solutions

Signed: 

Date: 3/18/15

Title: Allan Lam, Chief Operating Officer



FAX

Date: 03/20/2015

Pages including cover sheet: 18

To:	+13045583970
Phone	
Fax Number	+13045583970

From:	Hong Vongmany
	Asian Food Solutions, Inc.
Phone	(888) 499-6888 * 100
Fax Number	(888) 499-6888

NOTE:

ASIAN FOOD SOLUTIONS SPA SUBMISSION 2015-16

03/20/15 16:26:31
 MV Purchasing Division

FAX

Submitting to State of West Virginia

From: State of West Virginia

Department of Administration
Purchasing Division
2019 Washington St., East
Charleston, WV 25305-0130

Telephone: (304)558-2306
Fax: (304)558-3970

FROM

~~To:~~

Lee

~~Fax:~~

888-499-7288

Comments: _____

Number of pages including cover sheet: 11

Date: 3/20/15



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

State of West Virginia
Request for Quotation

Proc Folder: 84203

Doc Description: Addendum 1 - Processing USDA Asian Chicken Commodity

Proc Type: Central Master Agreement

Date Issued	Solicitation Closes	Solicitation No	Version
2015-03-20	2015-03-25 13:30:00	CRFQ 1400 AGR1500000015	2

BID RECEIVING LOCATION

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

VENDOR

Vendor Name, Address and Telephone Number:

FOR INFORMATION CONTACT THE BUYER

Laura E Hooper
(304) 558-0468
laura.e.hooper@wv.gov

Signature X

FEIN #

DATE

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

INVOICE TO		SHIP TO	
PROCUREMENT OFFICER 304-558-2221		AUTHORIZED RECEIVER 304-558-0573	
AGRICULTURE DEPARTMENT OF		AGRICULTURE DEPARTMENT OF	
ADMINISTRATIVE SERVICES		FOOD DISTRIBUTION PROGRAM	
1900 KANAWHA BLVD E		4496 CEDAR LAKES RD	
CHARLESTON WV25305-0173		RIPLEY WV 25271	
US		US	

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
1	Processing of Chicken into Asian Chicken products				

Comm Code	Manufacturer	Specification	Model #
50112000			

Extended Description :

Processing USDA Asian Chicken
 Meat and poultry products that have be subject to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed. Product additions such as an injected solution, marinade, sauce, seasoning, dry coating, stuffing, or filling may be present

AGR1600000015	Document Phase Final	Document Description Addendum 1 - Processing USDA Asian Chicken Commodity	Page 3 of 3
---------------	--------------------------------	--	------------------------

ADDITIONAL TERMS AND CONDITIONS

See attached document(s) for additional Terms and Conditions

SOLICITATION NUMBER: AGR1500000015
Addendum Number: 1

The purpose of this addendum is to modify the solicitation identified as ("Solicitation") to reflect the change(s) identified and described below.

Applicable Addendum Category:

- | Modify bid opening date and time
- | Modify specifications of product or service being sought
- | Attachment of vendor questions and responses
- | Attachment of pre-bid sign-in sheet
- | Correction of error
- | Other

Description of Modification to Solicitation:

Addendum 1

To add Attachment B to the solicitation.

No further changes.

Additional Documentation: Documentation related to this Addendum (if any) has been included herewith as Attachment A and is specifically incorporated herein by reference.

Terms and Conditions:

1. All provisions of the Solicitation and other addenda not modified herein shall remain in full force and effect.
2. Vendor should acknowledge receipt of all addenda issued for this Solicitation by completing an Addendum Acknowledgment, a copy of which is included herewith. Failure to acknowledge addenda may result in bid disqualification. The addendum acknowledgement should be submitted with the bid to expedite document processing.


Revised 6/8/2012

ATTACHMENT A

Revised 6/8/2012

**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 Asian Food Solutions (Processor).

State Distributing Agency <u>WV Department of Agriculture, Food Distribution Program</u>	Processor <u>Asian Food Solutions</u>
Name <u>Darrell Carter</u>	Name <u>Allan Lam</u>
Title <u>Program Director</u>	Title <u>Chief Operating officer</u>
Address <u>4488 Cedar Lakes Road</u>	Address <u>2572 W SR 426 STE 2016</u>
City, State, Zip <u>Ripley, WV 25271</u>	City, State, Zip <u>Oviedo, FL 32765</u>
Contact <u>Darrell Carter</u>	Contact <u>Allan Lam</u>
Phone <u>304-558-0573</u>	Phone <u>888-499-6888</u>
Fax <u>304-372-3312</u>	Fax <u>888-499-7288</u>
E-mail <u>dcarter@wvda.us</u>	E-mail <u>allan.lam@asianfoodsolutions.com</u>
Web Address <u>www.state.wv.us/admin/purchase/vrc</u>	Web Address <u>www.asianfoodsolutions.com</u>
Signature _____	Signature <u></u>
Date _____	Date <u>3-20-15</u>

Period of Agreement: This Agreement shall become effective on APRIL 1, 2015 and will terminate on MARCH 31, 2016.

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

Permitted By State	Value Pass Through System	Selected by Processor
	Direct Discount	
	Refund	
	Indirect Discount (net off invoice)*	
	Alternate Value Pass Thru System* (requires FNS approval)	
THIS IS THE ONLY VPT CURRENTLY UTILIZED 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 SUBMISSION OF 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.

Please see FN-7 Form.

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.

Submitted with bid

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.

n/a

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 SUBMISSION OF 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

ADDENDUM ACKNOWLEDGEMENT FORM
SOLICITATION NO.: AGR1500000015

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

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


Addendum Numbers Received:
(Check the box next to each addendum received)

- Addendum No. 1 Addendum No. 6
- Addendum No. 2 Addendum No. 7
- Addendum No. 3 Addendum No. 8
- Addendum No. 4 Addendum No. 9
- Addendum No. 5 Addendum No. 10

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

Asian Food Solutions

Company



Authorized Signature

3-20-2015

Date

NOTE: This addendum acknowledgment should be submitted with the bid to expedite document processing.
Revised 6/8/2012

U.S. DEPARTMENT OF AGRICULTURE FOOD AND NUTRITION SERVICE		FORM APPROVED OMB NO. 0584-0293	
DESTINATION DATA FOR DELIVERY OF DONATED FOODS FNS Instr. 709-5		TYPE OF ACTION <input type="checkbox"/> NEW <input checked="" type="checkbox"/> CHANGE <input type="checkbox"/> DELETE	
<i>SEE INSTRUCTIONS ON REVERSE</i>			
1. NAME OF STATE DISTRIBUTING AGENCY		2. DESTINATION (CITY) RECEIVING POINT Russellville, AL	3. STATE IN WHICH DISTRIBUTING AGENCY IS LOCATED
4. CONSIGN TO		5. CARE OF: Asian Food Solutions c/o Pilgrim's Pride This destination form is for Material 100113 LEGS 2045 Hwy 244 Russellville, AL 35654 BP #5004656 Chicken Legs Plant -17500 Stacy Cantrell (256) 768-1866 Primary Fax-(256) 332-6534 Jonathan Hall (970) 506-7771 Secondary	
ENTITY NO:			
6. DELIVER TO: <i>(Same as # 5 Above)</i>			
A. FOR RAIL DELIVERY		LIMITATIONS	
B. FOR TRUCK DELIVERY		LIMITATIONS	
7. SHIP BY <i>(Shipment may be made by rail or truck unless one of the following is checked)</i> <input type="checkbox"/> RAIL ONLY <input checked="" type="checkbox"/> TRUCK ONLY		EXPLANATION OF NEED FOR THE RESTRICTION SHOWN	
8. TITLE AND ADDRESS ONLY OF PERSON TO WHOM THE FORWARDING NOTICE AND DISTRIBUTION AGENCY CONSIGNEE RECEIPT SHOULD BE SENT		9. TITLE AND ADDRESS ONLY OF PERSON TO WHOM THE NOTICE OF SHIPMENT SHOULD BE SENT	
10. OUTLET(S) SERVED <input type="checkbox"/> NUTRITION PROGRAM FOR THE ELDERLY (TITLE III) <input checked="" type="checkbox"/> SCHOOLS <input type="checkbox"/> CHILD CARE FOOD PROGRAM <input type="checkbox"/> NEEDY FAMILIES <input type="checkbox"/> CHARITABLE INSTITUTIONS <input type="checkbox"/> SUMMER CAMPS <input type="checkbox"/> SUMMER FOOD SERVICE PROGRAM <input type="checkbox"/> SUPPLEMENTAL FOOD PROGRAM <input type="checkbox"/> OTHER <i>(Specify)</i>			
IF DESTINATION IS A WAREHOUSE, COMPLETE ITEMS 11 THROUGH 14			
11. TYPE OF WAREHOUSE <input type="checkbox"/> STATE OWNED AND OPERATED <input checked="" type="checkbox"/> COMMERCIAL		12. IF COMMERCIAL WAREHOUSE DELIVERY ACCEPTABLE BY <input checked="" type="checkbox"/> TRANSFER OF TITLE <input type="checkbox"/> LOCAL PICKUP	
13. TYPE(S) OF STORAGE PROVIDED <input checked="" type="checkbox"/> DRY <input checked="" type="checkbox"/> REFRIGERATED <input checked="" type="checkbox"/> FREEZER		14. HANDLING OF PERISHABLE FOODS <i>(Check one)</i> <input checked="" type="checkbox"/> SHIPMENT ALWAYS ENTIRELY UNLOADED AND PLACED IN STORAGE <input type="checkbox"/> PART OF SHIPMENT ALWAYS OR SOMETIMES DISTRIBUTED FROM CAR OR WAREHOUSE PLATFORM	
<i>The above information is true and correct to the best of my knowledge and belief.</i>			

- National Summary
(EPDS approved by USDA)
- State Summary
(EPDS approved by state agency)

THIS IS AN ORIGINAL SUMMARY SCHEDULE UNLESS CHECKED BELOW:

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

VALUE PASS THROUGH SYSTEMS APPROVED:

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

Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)

Certified by State Agency

Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)										Certified by State Agency	
End Product Code & Description	Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBSCM Item Code	WBSCM Description	commodity Inventory Drawdown per case	By Products Produced*	Value per pound of commodity (contract value)	Value of commodity per case (F x H)	Effective Date	State Agency Acceptance/Approval Check for quick approval
A	B	C	D	E		F	G	H	I	J	K
22001WG	Yakisoba Noodles	20.60	160	2.06	100419	FLOUR BAKER HEARTH BLCH-BULK	4.83	No	\$0.2491	\$1.20	
22003WG	Yakisoba Noodles Nest	30.00	233	2.06	100419	FLOUR BAKER HEARTH BLCH-BULK	7.04	No	\$0.2491	\$1.75	
22004WG	Yakisoba Noodles Nest	30.00	116	4.12	100419	FLOUR BAKER HEARTH BLCH-BULK	7.04	No	\$0.2491	\$1.75	
22101WG	Chow Mein Noodles with Edame & Carrots	34.08	134	4.06	100419	FLOUR BAKER HEARTH BLCH-BULK	4.84	No	\$0.2491	\$1.21	
26100	Seasoned Shredded Chicken	32.08	171	3.00	100103	CHICKEN LARGE CHILLED -BULK	52.25	No	\$0.9491	\$49.59	
72001	Tangerine Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED -BULK	34.65	No	\$0.6267	\$21.72	
72002	Dark Meat Chicken Nuggets	40.00	234	2.73	100113	CHICKEN LEGS CHILLED -BULK	46.22	No	\$0.6267	\$28.97	
72003	General Tso's Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED -BULK	34.65	No	\$0.6267	\$21.72	
72005	Whole Grain Japanese Cherry Blossom/Sweet n Sour Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED -BULK	34.65	No	\$0.6267	\$21.72	
72009	Whole Grain Dark Meat Chicken Nuggets	40.00	234	2.73	100113	CHICKEN LEGS CHILLED -BULK	46.22	No	\$0.6267	\$28.97	
72010	Lemongrass Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED -BULK	34.65	No	\$0.6267	\$21.72	
72013	Sriracha Honey Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED -BULK	34.65	No	\$0.6267	\$21.72	
73001	Teriyaki Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED -BULK	45.98	No	\$0.6267	\$28.82	
73002	New Orleans Cajun Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED -BULK	45.98	No	\$0.6267	\$28.82	
73003	Spicy Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED -BULK	45.98	No	\$0.6267	\$28.82	

RECEIVED TIME MAR. 20. 4:16PM

PRINT TIME MAR. 20. 4:24PM

Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)

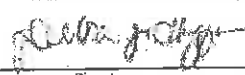

Certified by State Agency

End Product Code & Description		Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBSCM Item Code	WBSCM Description	commodity Inventory Drawdown per case	By Products Produced*	Value per pound of commodity (contract value)	Value of commodity per case (F x H)	Effective Date	State Agency Acceptance/Approval Check for quick approval
A		B	C	D		E	F	G	H	I	J	K
73004	Thai Sweet Chili Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED -BULK	45.98	No	\$0.6267	\$28.82		<input type="checkbox"/>
73005	Gluten Free Teriyaki Chicken	28.60	159	2.85	100113	CHICKEN LEGS CHILLED -BULK	30.64	No	\$0.6267	\$19.20		
78001	Vegetable Fried Rice (Brown)	40.00	142	4.50	101031	RICE BRN US#1 LONG PARBOILED BAG-25 LB	8.89	No	\$0.3863	\$3.43		
78003	Brown Rice (Cooked)	40.00	180	3.56	101031	RICE BRN US#1 LONG PARBOILED BAG-25 LB	10.32	No	\$0.3863	\$3.99		
78800	Chicken Fajita Meat	40.00	320	2.00	100113	CHICKEN LEGS CHILLED -BULK	61.31	No	\$0.6267	\$38.42		
80001	Bombay Curry Chicken	20.15	104	3.08	100113	CHICKEN LEGS CHILLED -BULK	20.08	No	\$0.6267	\$12.58		<input type="checkbox"/>
												<input type="checkbox"/>

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

PROCESSOR:

USDA APPROVAL:
(not applicable for state summary)

Asian Food Solutions, Inc. Name of Company	USDA, AMS, LPS, QAD Name of Approving Agency
Debra Huffman, President Name and Title of Authorized Representative	Michelle Degenhart, Assistant to the Director Name and Title of Authorized Representative
 Signature	 Signature
1/29/2015 Date Signed	1/29/2015 Date Signed

STATE AGENCY APPROVAL:

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

RECEIVED TIME MAR. 20. 4:16PM

PRINT TIME MAR. 20. 4:24PM

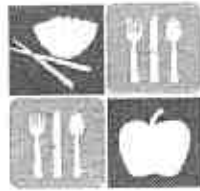
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To: +13045838970

Fax: +13045838970

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Asian Food Solutions, Inc.

NUTRITION . TASTE . VALUE
USDA NATIONAL SCHOOL LUNCH PROGRAM

SALES VERIFICATION PLAN

Approved by Debra Huffman

A handwritten signature in black ink, appearing to read 'Debra Huffman'.

Asian Food Solutions, Inc., in conjunction with K12 Foodservice.com, has developed a verification process for the value pass thru method "Net-Off Invoice", as stipulated in 7 CFR 250.19(b)(2), 250.30(d)(1) and 250.30(m). This process has been demonstrated for and received approval by David Brothers, Program Analyst, USDA Food and Nutrition Service, Food Distribution Division.

The verification process proposes to exceed the statistical sampling requirements by documenting and reporting the electronic access and review of recipient agency account information by every school participating in this commodity distribution option. Once account activity has been reviewed, a recipient agency with any concerns regarding the receipt of VPT will initiate a contact with the appropriate manufacturer through K12 Foodservice.com.

The process consists of four steps:

- A. The recipient agency receives an automated email at the beginning of each month with a link to K12Foodservice.com and their username and password.
- B. Each time a recipient agency user accesses their K12 accounts, their account information and log-in date are stored.
- C. Once in the K12 site the user can view a detailed Account Summary for each of their processors.
- D. The Account Summary contains individual invoice line item data as provided by the distributor. This information may be viewed as an annual total or broken-out by month.

A report of sales verification as well as user initiated VPT inquiries will be reported semi-annually.

How does Sales Verification via K12Foodservice.com work?

Manufacturers who use K12Foodservice.com to display commodity data for their school customers also choose to use K12Foodservice.com to satisfy the sales verification requirement as stated in 7CFR 250.19. When commodity transaction data from a certified commercial distributor is received and processed, this data is viewable at K12Foodservice.com for the distributor, broker, school district, State DA, and USDA. On a monthly schedule, all K12Foodservice.com NOI customers receive an Email Reminder, with their username and password, requesting that they access their account on K12Foodservice.com.

Once logged in, each school district is asked to compare the previous month's online account and transaction information to their hard-copy invoices from the distributor. Each district is then asked to respond, for each of their manufacturers, whether or not the distributor provided the correct quantity and discount for their commodity purchases. If the online data matches their paper invoices, they are asked to submit a "Yes" response for that manufacturer. If there is a discrepancy, they should submit "No" and enter a brief description of the problem. At this point, the "No" response is sent to the manufacturer's representative and to the broker. School districts should receive a response to their discrepancy submission within 48 hours. All "No" responses and their resolutions are collected by the manufacturer and are submitted with the bi-annual verification reports to the states.

Monthly Sales Verification via K12Foodservice.com exceeds the USDA requirement in two ways; (1) all customers are asked to verify, not just a sample, and (2) customers are asked to verify on a monthly basis, not just every six months. This level of participation in sales verification also benefits the NOI school customers by providing them with data on commodity availability and usage for 18 processors, all within one website. When used by foodservice directors and menu planners, this information can help schools make the most of their commodity "dollars". State directors and manufacturers alike want districts to "use the commodities", and not to carry-over balances year after year. Monthly verification can raise awareness of school customers' under-utilized commodities.

How to view the Verification report on K12Foodservice.com

1. Access your account to K12Foodservice.com. If you do not know your username and password, please contact K12 Services (301-251-5515) to get set up.
2. Select a manufacturer to view data for on the left hand side of the screen. Once you have made this selection, click the link for "Verification".
3. Select a month and school year for data review and click "Submit". These tables display activity recorded during the month after the

month you have selected. For example, selecting "January" displays results that were submitted in February. This is because we ask customers to log in and review data for the previous month, which we assume is complete by the 10th of the next month.

4. Verification results are calculated based on a statistically valid sample set of ACTIVE NOI customers within a state – this group is called the Population Requiring Verification. Only customers who have purchased NOI commodity products during the six-month period are asked to complete the verification process. These customers are listed in GREEN text on the verification report. Customers displayed in RED text have not received discounted (USDA) product and are not included in the population requiring verification.
5. The Verification report displays three levels of activity: (a) has the customer logged in to the website AT LEAST ONCE during the six month period (6 Month Status), (b) how many times have they logged on to the website during the current month (Monthly Logins), and (c) have they submitted a YES or NO verification for the current month.
6. Verification results for each state are based on the first level of activity, (a) the 6 Month Status. A statistically valid sample (number of schools) within the population requiring verification (Req. Sample Size) must log in to the website AT LEAST ONCE during the six month period.
7. There is a summary table at the bottom of the report that displays whether the manufacturer has reached the log-in requirement for your state. In this table, the 6 Month Login number must be equal to or greater than the Req. Sample Size.