

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
888-499-6888 Phone
888-499-7288 Fax
allan.lam@asianfoodsolutions.com

Submitted To:

Department of Admistration 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



Manufacturer Contacts

CONTRACT:

Allan Lam, COO Asian Food Solutions, Inc. 2572 West State Road 426, Suite 2016, Oviedo, FL 32765 (914) 772-3888 Cell, (888) 499-6888 x 108 Ph; (888) 499-7288 Fax Allan.Lam@asianfoodsolutions.com

SALES:

Linda Benyo Asian Food Solutions, Inc. 2572 West State Road 426, Suite 2016, Oviedo, FL 32765 (864) 363-2841 Cell; (888) 499-6888 Ph; (888) 499-7288 Fax Linda.Benyo@asianfoodsolutions.com

ADMINISTRATION/ORDERS:

Hong Vongmany, Director of Administration
Asian Food Solutions, Inc.
2572 West State Road 426, Suite 2016, Oviedo, FL 32765
(407) 252-9581 Cell, (888) 499-6888 ext. 100 PH; (888) 499-7288 Fax
Hong.Vongmany@asianfoodsolutions.com

BROKER OF RECORD:

Bob Sheridan
Concept Food Sales
294 W. Stuben St. #6
Pittsburg, PA 15205
(412) 250-2300 Ph; (412) 853-3277
bsheridan@conceptfoodsales.com



ATTACHMENT A

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

TAB 2: SEPDS



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



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

Nutrition Facts

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

Galones	IDU C	NOTICS II	UIII F	31 20
				
		%	Dally	Value*
- 4 1 - 4	4			

Total Fat 4g	6%
Saturated Fat 1g	5%
Trans Fat 0g	

Cholesterol 45mg	<u>15%</u>
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

(176) 3.9 oz servings per case. 42.9 ib 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 Tl x Hl:8x6 Gr. Cs Wt: 44,55 lb Shelf Life: Frozen 12 months at 0°F +/- 10°F

Asian Food Solutions, Inc. January 2015.

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.

N. SHIELD, STITL, WHEN Y

BASIC HEATING INSTRUCTIONS:

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

BREADED CHICKEN PIECES

Convestion/Conventional even (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.

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.

ម៉ាន់វិជាការបា (ដែល១០) Place entire sauce in bag into microwave for

Place entire sauce in bag into hot boiling water

or steamer for 10-12 minutes or until content

Boir in Englisteamer (Buch

3 minutes or until content is 165°F.



Asian Tood Solutions, Inc.

For more information contact:

info@jasiantoodsolutions.com

CN Equivalency = 2 MotA & 0.5G



Product Name: Tangerine Chick	ten WG	Cod	e No.: 720	01	
Manufacturer: Asian Food Solution	ons, Inc. Ca			42.9 lb./ 6- 5 ze: sauce / 176 s	lb. chkn & 6- 2.15 vgs./ 3.90 oz.
I. Meat/Meat Alternate Please fill out the chart below to determine the control of the chart below to determine the chart below to d	termine the cred	itable amount	of Meat/Me	eat Alternate	
Description of Creditable		per Raw	Multiply	FBG Yield/	Creditable
Ingredients per		Creditable	Wrutcipiy	Servings	
Food Buying Guide (FBG)	Ingre			Per Unit	Amount *
Chicken Boneless (FBG pg 1-3)	3.1499		X		0.0040
	5.117	<u> </u>	X	0.70	2.2049
		· · · · · · · · · · · · · · · · · · ·	X		
A. Total Creditable M/MA Amor	unt ^I		A	<u></u>	2000
*Creditable Amount - Multiply ounces		f anaditable in a	endiant les the	EDOV: 111 C	2,2049
II. Alternate Protein Product (AP If the product contains APP, please APP is used, you must provide docu Description of APP,	fill out the chart mentation as de Ounces	below to dete scribed in Att	ermine the crachment A	reditable arnour for each APP us Divide by	nt of APP. If sed.
manufacture's name,	Dry APP		Protein	18**	Amount
and code number	Per Portion		As-Is*		APP***
		X	-	÷ by 18	
	<u> </u>	X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount	t ¹			<u> </u>	
C. TOTAL CREDITABLE AMC nearest 1/4 oz)					2.00
*Percent of Protein As-Is is provided on **18 is the percent of protein when full ***Creditable amount of APP equals ou ¹Total Creditable Amount must be round equivalent). Do not round up. If you as Creditable M/MA Amount) until after y	y hydrated. inces of Dry APP ded down to the r re crediting M/M/	multiplied by nearest 0.25oz (the percent of (1.49 would read	ound down to 1.2	5 oz meat
Total weight (per portion) of produc	t as purchased _	3.90 oz			
Total creditable amount of product (Reminder: Total creditable amount	per portion) cannot count fo	2.00 or more than t	he total weig	ght of product.)	
I certify that the above information is product (ready for serving) contains according to directions.	s true and correct 2.00 ounces o	ct and that a _ f equivalent n	3.90 ounce neat/meat alt	serving of the a ternate when pr	bove epared
I further certify that any APP used in (7 CFR Parts 210, 220, 225, 226, Ap	the product corpendix A) as de	nforms to the monstrated by	Food and No	utrition Service d supplier docu	Regulations mentation.
		Presid			
Signature		Title			_
Debra Huffman					
		2/02/2	015	(888) 499-68	88
Printed Name		Date		Phone Number	



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	l Solutions, Inc.	Serving Size 3.9	0 oz.	creditable grain amount)
I. Does the product meet the (Refer to SP 30-2012 Grain Re	e Whole Grain-Rich (equirements for the Na	Criteria: Yes X No_ tional School Lunch Pro	gram and School	l Breakfast Program.
II. Does the product contain (Products with more than 0.24 creditable grains may not cred	oz equivalent or 3.99	grams for Groups A-G o	r 6.99 grams for	0.95 grams Group H of non-
III. Use Policy Memorandum School Breakfast Program: H (cereal grains) or Group I of grain component based on ceq; Group H uses the standard weight.) Indicate to which Exhibit A	Exhibit A to determing (RTE breakfast ceres reditable grains. Ground of 28 grams creditable grains creditable grains creditable grains creditable grains creditable grains creditable grains gr	e if the product fits into als). (Different methodol ups A-G use the standan e grain per oz eq; and G	o Groups A-G (l logies are applied of 16 orans cree	oaked goods), Group to calculate serving ditable grain per or
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A÷B	
Bread type coating - whole gr		22g	0.3303	1
Batter type coating - whole gr		28g	0.2595	1
The state of the s			0.5898]
Total Creditable Amount		1/0	0.50	
*Creditable grains are whole-grain (Serving size) X (% of creditable	grain in formula). Please	meal/flour. he aware that serving size.	other than arous	
grams. ² Standard grams of creditable grai ³ Total Creditable Amount must be	ns from the correspondin	g Group in Exhibit A		must be convened to
Total weight (per portion) of pr Total contribution of product (p	oduci as purchased	3.90 oz equivalent		
I certify that the above information serving) provides 0.50 oz equival portion. Products with more that non-creditable grains may not considerable products.	nent Grains. I turther on 0.24 oz equivalent of	ertify that non-creditable 3.99 grams for Groups	e grains are not : A-G or 6 99 grai	ahove 0.24 oz egi ner
Chron-		President		
Signature		Title		
Debra Huffman		2/2/2015	(888) 4	199-6888
Printed Name		Date	Phone N	Tumber



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%
T	

Trans Fat 0g	
Cholesterol 45mg	15%
Sodlum 510mg	21%
Total Carbohydrate 26g	9%
Dietary Fiber 2g	8%
Sugars 14g	
Protein 14g	

Calcium 0% • Iron 8%

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

Vitamin C 0%

(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 Tl x H:8x6 Gr. Cs Wt: 44.55 lb Shelf Life: Frozen 12 months at 0°F +/- 10°F

@Asian Food Solutions, Inc. January 2015

INGREDIENTS: NO MSG ADDED, ZERO GRAMS TRANS PAT 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, Thiemine Mononitrate, Ribofavin, Folic Acid), Garlic Powder, Onlon Powder, Spices, Extractives Of Paprika, Spice Extractives. PREDUSTED WITH: Enriched Wineat Flour (Wheat Flour, Diced Iron, Thiemine Mononitrate, Ribofavin, Folic Acid), Whole Wheat Flour, Wheat Gluten, Dried Egg Whites, Salt, Sodium Acid Pyrophosphate, Leavening (Sodium Bicarbonate), Extractives of Paprika, Genterate Seane, Salt, Wheat Flour), White Distilled Vinegar, Contains Less Than2% Of Modified Corn Starch, Onion Powder, Gartic Powder, Sesame Seeds, Chili Peppers, Spices, Sesame Oil, Safflower Oil, Citric Acid, Sodium Citrate, Xanthan Gum, Cultured Dextrose, Natural Flavors (Milk).

CONTAINS INVEST, \$555, WOLLAND FOR

BASIC HEATING INSTRUCTIONS:

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

BREADED CHICKEN PIECES

Convection/Conventional even (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.

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.

CN Equivalency = Z M/MA & 0.5G

SAUCE IN BACK product count to Deput U

Bell in Bay Granner (Best)

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

Misrowave (Good)

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



Asian Food Solutions, Inc.

For more information contact:

info@asianfondsolutions.com



Product Name: General Tso Chi	cken WG	Cod	e No.: 720	03	
Manufacturer: Asian Food Solution	ons, Inc. Ca			42.9 lb./ 6- 5 ze: sauce / 176 s	lb. chkn & 6- 2.1 vgs./ 3.90 oz.
I. Meat/Meat Alternate					
Please fill out the chart below to det	ermine the cred	litable amount	t of Meat/Me	at Alternate	
Description of Creditable	Ounces	per Raw	Multiply	FBG Yield/	Creditable
Ingredients per		Creditable	,	Servings	Amount *
Food Buying Guide (FBG)		dient		Per Unit	Amount
Chicken Boneless (FBG pg 1-31)	3.1499		X		2.2040
	51117.		X	0.70	2.2049
	 		X		
A. Total Creditable M/MA Amou	rnt ¹		A		2 2040
*Creditable Amount - Multiply ounces		foreditable inc	radiant by the	EDC Wald Le	2.2049
f the product contains APP, please of APP is used, you must provide docu Description of APP, manufacture's name, and code number	mentation as de Ounces Dry APP Per Portion	Scribed in Att	tachment A i % of Protein	for each APP us Divide by 18**	Creditable Amount
and code number	1 Cr F OF CIOH	v	As-Is*	1 10	APP***
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount	,1	<u> </u>		÷ by 18	
C. TOTAL CREDITABLE AMO					
nearest ¼ oz)	UNI (A + B r	ounaea aowr	to l		2.00
Percent of Protein As-Is is provided on	the attached API	P documentation	n l		2.00
18 is the percent of protein when fully *Creditable amount of APP equals ou Total Creditable Amount must be rounce equivalent). Do not round up. If you ar Creditable M/MA Amount) until after you	nces of Dry APP led down to the r e crediting M/M/	nearest 0.25oz (A and APP, voi	(1.49 would ro	ound down to 1.2	5 oz meat
otal weight (per portion) of product	as purchased _	3.90 oz			
Fotal creditable amount of product (I Reminder: Total creditable amount	per portion) cannot count fo	2.00 or more than t	he total weig	ht of product.)	
certify that the above information is product (ready for serving) contains according to directions.	s true and correct 2.00 ounces of	ct and that a _ f equivalent n	3.90 ounce s neat/meat alt	serving of the a ernate when pro	bove epared
further certify that any APP used in 7 CFR Parts 210, 220, 225, 226, App	the product cor pendix A) as de	nforms to the monstrated by	Food and Nu y the attached	strition Service d supplier docu	Regulations mentation.
ignature	7	Presid			_
		Title			
Debra Huffma	ın	2-5-2018	5	(888) 499-688	88
rinted Name		Date		Phone Number	



Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

Product Name: General T	So Chicken WG	Code	e No.:	72003
Manufacturer: Asian Food	Solutions, Inc.	Serving Size 3.9 (raw dough weight ma	O OZ. y be used to calcu	late creditable grain amount)
I. Does the product meet the (Refer to SP 30-2012 Grain Re	e Whole Grain-Rich C equirements for the Nat	Criteria: Yes X No	 ogram and Sch	ool Breakfast Program,
II. Does the product contain (Products with more than 0.24 creditable grains may not cred	oz equivalent or 3.99	grams for Groups A-G	or 6.99 grams	ns: <u>0.95</u> grams for Group H of non-
III. Use Policy Memorandum School Breakfast Program: E H (cereal grains) or Group I of grain component based on ce eq; Group H uses the standard weight.) Indicate to which Exhibit A (Exhibit A to determine (RTE breakfast cereal reditable grains. Ground of 28 grams creditable)	e if the product fits int ils). (Different methodo ups A-G use the standar grain per oz eq; and G	t o Groups A-C logies are app rd of 16grams i	G (baked goods), Group lied to calculate serving creditable grain per oz
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ^I A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Creditable Amount A÷B	2
Bread type coating - whole gr		22g	0.3303	
Batter type coating - whole gr		28g	0.2595	
			0.5898	
Total Creditable Amount			0.50	
*Creditable grains are whole-grain (Serving size) X (% of creditable	meal/flour and enriched a	meal/flour.	.1 .7	
grams. Standard grams of creditable grain 3 Total Creditable Amount must be Total weight (per portion) of pr	ns from the corresponding rounded down to the near	g Group in Exhibit A.		
Total contribution of product (p		equivalent		
I certify that the above informal serving) provides 0.50 oz equiva portion. Products with more than non-creditable grains may not c	tion is true and correct lent Grains. I further on n 0.24 oz equivalent on	and that a 3.90 ounce poertify that non-creditab	le grains are n s A-G or 6.99 s	ot above 0.24 oz egi ner
	V-	President		
Signature		Title		
	a Huffman	2-5-2015	(888)	3) 499-6888
Printed Name		Date	Phor	ne Number



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

Amoun	ŧ	Per	Serv	ing	
9.	B	-	- 2.		

Calories 200 Calori	es from Fat 35
2 20 X	% Daily Value*
Total Fat 4g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 350mg	15%

Sodium 350mg	15%
Total Carbohydrate 27g	9%
Dietary Fiber 2g	8%
Sugars 14g	
Protein 13a	

Vitamin A 0% Vitamin C 4% Calcium 0% Iron 7%

Percent Daily Values are based on a 2,000

(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 13.06" x 12.63" Cube: 1.63 Tl 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 PAT PER SERVING

Diced Chicken Leg Meat, Water, Sodium Phosphates. BATTERED AND BREADED WITH: Whole Wheat Flour, Water, Com Starch, Selt, Modified Corn Starch, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Dextrose, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced fron, Thiamnine Mononitrate, Ribodiavin, Folic Acid), Garlic Powder, Onion Powder, Spices, Extractives Of Paprika, Spice Extractives, PREDUSTED WITH: Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamnine Mononitrate, Ribodiavin, 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 Com 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.

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.

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 size may vary by individual practice.

and servs. #12 scoop is recommended. Portioning

Mistourive (Good)

is 165°F.

មិទ្យា ថៃ មិនប្រើសេខភាព (Best)

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

Place entire sauce in bag into hot boiling water

or steamer for 10-12 minutes or until content



Asian Food Solutions, Inc.

For more information contact: info@asianfoodseletions.com

Asian Food Solutions, Inc. January 2015

CN Equivalency = 2 M/M/A & 0.5G



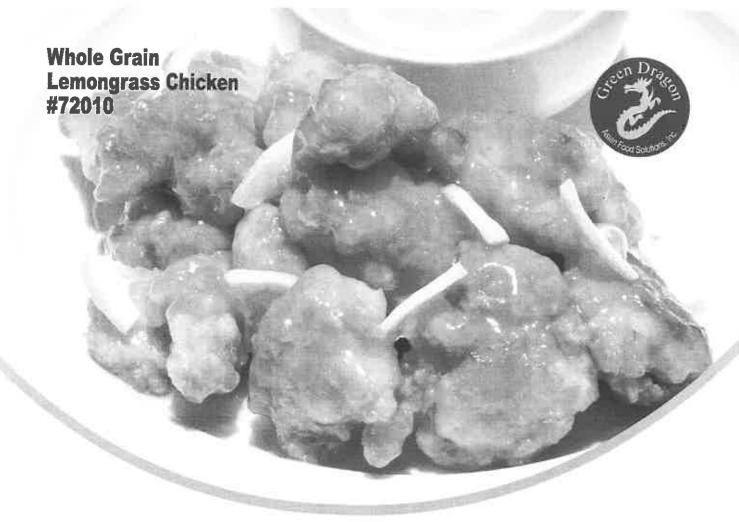
Product Name: Japanese Cherry	Blossom Chic	ken WG _{Cod}	e No.: 720	05	
Manufacturer: Asian Food Solution					lb. chkn & 6-2.1 vgs./ 3.90 oz.
I. Meat/Meat Alternate					
Please fill out the chart below to dete	ermine the cred	itable amoun	t of Meat/Me	eat Alternate	
Description of Creditable		per Raw	Multiply	FBG Yield/	Creditable
Ingredients per		Creditable	Whiteply	1	1
Food Buying Guide (FBG)	1	dient	İ	Servings Don Unit	Amount *
Chicken Boneless (FBG pg 1-31)	3.1499		X	Per Unit	
Cincient Donates (130 pg 1 31)	3.147		X	0.70	2.2049
A. Total Creditable M/MA Amou	41		X	<u> </u>	
Creditable Amount - Multiply ounces p		C 314 X X *	**		2.2049
II. Alternate Protein Product (API If the product contains APP, please f APP is used, you must provide docus Description of APP,	ill out the chart	below to determined in Att	ermine the cr tachment A t	reditable amour for each APP us Divide by	nt of APP. If sed.
manufacture's name,	Dry APP	Multiply	Protein	18**	1
and code number	Per Portion		As-Is*	10""	Amount
and code number	1 Cr 1 Or HOR	X	AS-IS"	, l 10	APP***
	<u> </u>	X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount	1	A	L	÷ by 18	
C. TOTAL CREDITABLE AMO nearest ¼ oz) Percent of Protein As-Is is provided on	_				2.00
18 is the percent of protein when fully *Creditable amount of APP equals our 'Total Creditable Amount must be round equivalent). Do not round up. If you are Creditable M/MA Amount) until after you Total weight (per portion) of product	hydrated, nces of Dry APP led down to the r e crediting M/M/ ou have added the	multiplied by learest 0.25oz (A and APP, you e Total Credita	the percent of (1.49 would ro	ound down to 1.2	5 oz meat
5 d F , F		2.50 02			
Total creditable amount of product (p	per portion)	2.00			
Reminder: Total creditable amount	cannot count fo	or more than t	he total weig	tht of product.)	
certify that the above information is product (ready for serving) contains according to directions.	true and correct 2.00 ounces of	et and that a _ f equivalent n	3.90 ounce neat/meat alt	serving of the a ernate when pr	bove epared
further certify that any APP used in 7 CFR Parts 210, 220, 225, 226, App	the product corpendix A) as de	nforms to the monstrated by	Food and Nu y the attache	atrition Service d supplier docu	Regulations mentation.
nd d		Presid	ent		
nd d		Presid Title	ent		_
				(888) 499-68	_



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 Ch	nicken WG Code	: No.:7	2005
Manufacturer: Asian Food	Solutions, Inc.	Serving Size 3.9 (raw dough weight may		alculate creditable grain amount)
I. Does the product meet the (Refer to SP 30-2012 Grain Re	Whole Grain-Rich C quirements for the Nat	Criteria: Yes <u>X</u> No_ Tional School Lunch Pro	gram and S	School Breakfast Program.)
II. Does the product contain (Products with more than 0.24 creditable grains may not credi	oz equivalent or 3.99 g	grams for Groups A-G o	or 6.99 gran	rams: <u>0.95</u> grams ns for Group H of non-
III. Use Policy Memorandum School Breakfast Program: E H (cereal grains) or Group I of grain component based on ce eq; Group H uses the standard weight.) Indicate to which Exhibit A (Ahibit A to determine (RTE breakfast cereat reditable grains. Grou of 28grams creditable	e if the product fits into ls). (Different methodol ups A-G use the standar grain per oz eq; and G	o Groups A logies are a d of 16eran	A-G (baked goods), Group spplied to calculate servings see creditable grain per of
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B	Credita Amour	nt
Bread type coating - whole gra	ain 7.2686	22g	0.3303	
Batter type coating - whole gr		28g	0.2595	
DE LEGISTROS CONTROL	A LAVAY LIDA		0.5898	
Total Creditable Amount			0,50	
*Creditable grains are whole-grain 1 (Serving size) X (% of creditable grams. 2 Standard grams of creditable grain 3 Total Creditable Amount must be Total weight (per portion) of prototal contribution of product (p	grain in formula). Please as from the corresponding rounded down to the near oduct as purchased	be aware that serving size g Group in Exhibit A. rest quarter (0.25) oz eq. I 3.90 oz		
I certify that the above informat serving) provides 0.50 oz equival portion. Products with more that non-creditable grains may not considerable products.	lent Grains. I further c n 0.24 oz equivalent o	ertify that non-creditable 3.99 grams for Groups	e grains ar A-G or 6.9	e not above 0.24 oz eg. per
fixe	PHJ-	President		
Signature		Title		
	ora Huffman	02/4/2015	(8	388) 499-6888
Printed Name		Date	Pł	none Number



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	äerving

Amount Fer Serving
Calories 190 Calories from Fat 35
% Daily Value*
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%

(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 Tl x HI:8x6 Gr. Cs Wt: 44.55 lb Shelf Life: Frozen 12 months at 0°F +/- 10°F

Percent Daily Values are based on a 2,000

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, 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.

BASIC HEATING INSTRUCTIONS:

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

BREADED CHICKEN PIECES

Convection/Conventional eyen (Beitt)

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.

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.

is 165°F.

Asian Food Solutions, One

SALME NEAG DE ME COMMENT

Place entire sauce in bag into hot boiling water

or steamer for 10-12 minutes or until content

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

Boll in Bay Steemer (Scan)

Microwave (Good)

For more information contact: into@asianfcognoiunons.com

GN Equivalency ≈ 2 M/MA ± 0.5G

Asian Food Solutions, Inc. January 2015



Product Name: Lemongrass Chic	ken WG	Cod	e No.:	72010	
Manufacturer: Asian Food Solution	ons, Inc. Ca			42.9 lb./ 6- 5 ze: sauce / 176 s	lb. chkn & 6- 2.1. vgs./ 3.90 oz.
I. Meat/Meat Alternate Please fill out the chart below to dete	ermine the cred	itable amount	t of Meat/Me	eat Alternate	
Description of Creditable		per Raw	Multiply	FBG Yield/	Creditable
Ingredients per		Creditable	Multiply	Servings	Amount *
Food Buying Guide (FBG)	1	dient		Per Unit	Amount "
Chicken Boneless (FBG pg 1-31)	3.149		X	<u> </u>	2 2040
(18)	3,113		X	0.70	2.2049
	 		X		
A. Total Creditable M/MA Amou	ınt ^l		Α		2 2040
*Creditable Amount - Multiply ounces p		f creditable inc	radiant by the	FDC Viold Info	2.2049
II. Alternate Protein Product (API If the product contains APP, please f APP is used, you must provide document Description of APP,	ill out the chart	below to determine to determine the below to	ermine the catachment A	reditable amour for each APP us Divide by	nt of APP. If sed.
manufacture's name,	Dry APP	l line	Protein	18**	Amount
and code number	Per Portion		As-Is*	10	APP***
		X		÷ by 18	1111
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount	1	1		- 0y 10	
C. TOTAL CREDITABLE AMO		ounded down	ı to		
nearest ¼ oz)	O	ounaca aowi	1 10		2,00
Percent of Protein As-Is is provided on	the attached AP	P documentation	n.		
18 is the percent of protein when fully *Creditable amount of APP equals our Total Creditable Amount must be round equivalent). Do not round up. If you ar Creditable M/MA Amount) until after you	nces of Dry APP led down to the recrediting M/M. ou have added the	nearest 0.25oz (A and APP, you e Total Credita	(1.49 would r u do not need	ound down to 1.2 to round down is	25 oz meat a box A (Total
Total weight (per portion) of product	as purchased _	3.90 oz	. <u> </u>		
Total creditable amount of product (product (Reminder: Total creditable amount	per portion) cannot count fo	2.00 or more than t	he total weig	ght of product.)	
I certify that the above information is product (ready for serving) contains according to directions.	true and corre 2.00 ounces o	ct and that a _ f equivalent r	3.90 ounce neat/meat al	serving of the a ternate when pr	above epared
I further certify that any APP used in (7 CFR Parts 210, 220, 225, 226, Ap)	the product corpendix A) as de	nforms to the	Food and N y the attache	utrition Service	Regulations mentation.
hilosop-		Presid			
Signature		FIESIU	CIIL		
Signature		Title	<u> </u>		
Debra Huffman			<u> </u>	(888) 499-68	



Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

Lemongra	ass Chicken WG			
Product Name:Lemongra	35 CHICKEH VV G	Code	e No.:	72010
Manufacturer: Asian Food	Solutions, Inc.	Serving Size 3.9 (raw dough weight ma	OOZ.	o calculate creditable grain amount)
I. Does the product meet the (Refer to SP 30-2012 Grain Re	Whole Grain-Rich C quirements for the Nat	Criteria: Yes_X No_ ional School Lunch Pro	 ogram an	nd School Breakfast Program
II. Does the product contain to (Products with more than 0.24 creditable grains may not creditab	oz equivalent or 3.99 g	grams for Groups A-G	or 6.99 gr	grams: 0.95 grams rams for Group H of non-
III. Use Policy Memorandum School Breakfast Program: E H (cereal grains) or Group I (of grain component based on cieq; Group H uses the standard weight.) Indicate to which Exhibit A C	xhibit A to determine RTE breakfast cerea reditable grains. Grow of 28grams creditable	e if the product fits int ls). (Different methodo ups A-G use the standar grain per oz eq; and G	t <mark>o Group</mark> logies are	es A-G (baked goods), Grou e applied to calculate servin grams creditable grain per oz
Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹ A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ² B		itable ount
Bread type coating - whole gr		22g	0.33	
Batter type coating - whole gr		28g	0.25	
(incompared to the control of the co			0.58	398
Total Creditable Amount			0.:	50
*Creditable grains are whole-grain 1 (Serving size) X (% of creditable grams. 2 Standard grams of creditable grain	grain in formula). Please	be aware that serving size	es other th	an grams must be converted to
³ Total Creditable Amount must be	rounded down to the near	rest quarter (0.25) oz eq.	Do not ro	und up.
Total weight (per portion) of prototal contribution of product (p	oduci as purchascu	3.90 oz equivalent		
I certify that the above informat serving) provides 0.50 oz equival portion. Products with more than non-creditable grains may not constitute the service of	lent Grains. I further c n 0.24 oz equivalent o	ertify that non-creditab c 3.99 grams for Group	ole grains	are not above 0.24 oz eg po
A Sally		President		
Signature		Title		
Debra Huffman		2/5/15		000 400 6000
Printed Name				888-499-6888 Phone Number



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

Nutrition Facts

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

i monanti	FOR	Serving	

Amount Fer Serving	
Calories 210 Calories from Fa	at 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%	

(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 Tl x HI:8x6 Gr. Cs Wt: 44.55 lb Shelf Life: Frozen 12 months at 0°F +/- 10°F

* Percent Daily Values are based on a 2,000

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, Selt, Modified Corn Starch, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Dextrose, Enriched Wheat Flour (Wheat Flour, Niach, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Garlle 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 Peprika, SRIRACHA HONEY SAUCE: Water, Sugar, Chili Peppers, Maltodextrin, Garlic, Distilled Vinegar, Contains Less Then 2% Of Honey, Orange Juice Concentrate, Salt, Modified Corn Starch, Xanthen Gum, Citric Acid, Natural Flavor.

*Sauce does not contains grean onions or sesame seeds.

BASIC HEATING INSTRUCTIONS:

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

AREADED CHICKEN PIRCES

Convertion/Conventional aven (Bost)

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

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.

SAUCE IN BAC procedure to vessers

Bolf in Bag/Staymer (See4)

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

Wicrostrys (Good)

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



Asian Food Solutions, Inc.

For more information contact: info@smianfoodsolutions.com



Product Name: Sriracha Honey	Chicken WG	` Cod	e No.:72	013	
				42.9 lb./ 6- 5	lb. chkn & 6-2
Manufacturer: Asian Food Soluti	ons, Inc. Ca	ise/Pack/Cou	nt/Portion/Si	ze: <u>sauce / 176</u> s	vgs./ 3.90 oz.
I. Meat/Meat Alternate Please fill out the chart below to det	termine the cred	itable amoun	of Meat/Me	eat Alternate	
Description of Creditable	Ounces		Multiply	FBG Yield/	Creditable
Ingredients per	Portion of		1	Servings	Amount *
Food Buying Guide (FBG)	Ingre	dient		Per Unit	
Chicken Boneless (FBG pg 1-3)	3.1499)	X	0.70	2.2049
			X		
			X		
A. Total Creditable M/MA Amo				·	2.2049
Creditable Amount - Multiply ounces	per raw portion of	f creditable ing	redient by the	FBG Yield Info	rmation.
I. Alternate Protein Product (AP f the product contains APP, please	fill out the chart	below to det	ermine the c	reditable amour	nt of APP. If
APP is used, you must provide docu	mentation as de	scribed in At	tachment A	for each APP us	sed.
Description of APP,	Ounces	Multiply	% of	Divide by	Creditable
manufacture's name,	Dry APP		Protein	18**	Amount
and code number	Per Portion		As-Is*		APP***
		X		÷ by 18	
	·	X		÷ by 18	
B. Total Creditable APP Amoun	41	X		÷ by 18	
C. TOTAL CREDITABLE AMO			4		
nearest ¼ oz) Percent of Protein As-Is is provided or					2.00
*18 is the percent of protein when full **Creditable amount of APP equals or Total Creditable Amount must be roun quivalent). Do not round up. If you a Creditable M/MA Amount) until after y Total weight (per portion) of product Creditable amount of product (Reminder: Total creditable amount certify that the above information is roduct (ready for serving) contains ccording to directions.	y hydrated. unces of Dry APP ded down to the r re crediting M/MA ou have added the t as purchased per portion) cannot count for s true and correct 2.00 ounces on	multiplied by learest 0.25oz A and APP, your Total Credita 3.90 oz 2.00 or more than tot and that a f equivalent resistance.	the percent of (1.49 would re u do not need ble APP Amo he total weight a double and the total	to round down to 1.2 to round down in unt from box B to the following the following the following the following of the attriction Service	25 oz meat h box A (Total ho box C. bove epared Regulations
7 CFR Parts 210, 220, 225, 226, Ap		Presid		a supplier docu	mentation.
ignature		Title			
Debra Huffman		2/5/1	15	(888) 499-68	88
rinted Name		Date		Phone Number	
				x 10441U1	W.A.



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

Product Name: Sriracha H	Ioney Chicken	Code	No.: 72013	
Manufacturer: Asian Food	Solutions, Inc.	Serving Size _ 3.9	0 oz.	reditable grain amount)
I. Does the product meet the (Refer to SP 30-2012 Grain Re	Whole Grain-Rich C quirements for the Nat	Criteria: Yes_X No_ ional School Lunch Pro	ogram and School	Breakfast Program.)
II. Does the product contain (Products with more than 0.24 creditable grains may not credit	oz equivalent or 3.99 g	grams for Groups A-G o	or 6.99 grams for (0.95 grams Group H of non-
III. Use Policy Memorandum School Breakfast Program: E H (cereal grains) or Group I (of grain component based on ca eq; Group H uses the standard weight.) Indicate to which Exhibit A C	whibit A to determine (RTE breakfast cereal reditable grains. Grow of 28grams creditable	e if the product fits int ls). (Different methodo. ps A-G use the standar grain per oz eq; and G	o Groups A-G (be logies are applied ed of 16grams cred	aked goods), Group to calculate servings itable grain per oz
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 B	Creditable Amount	
Bread type coating - whole gra		22g	A ÷ B 	
Batter type coating - whole gr		28g	0.2595	
		9		
(a) (a) (b) (b) (c) (c) (c) (c) (c) (c) (c) (c) (c) (c			0.5898	
Total Creditable Amount	3		0.50	
Creditable grains are whole-grain (Serving size) X (% of creditable grams. Standard grams of creditable grain Total Creditable Amount must be	grain in formula). Please	be aware that serving size g Group in Exhibit A.		nust be converted to
Total weight (per portion) of pr Total contribution of product (p	ognot as hateliased	3.90 oz equivalent		
certify that the above informate serving) provides 0.50 oz equiva portion. Products with more that non-creditable grains may not c	lent Grains. I further с л 0.24 oz equivalent o	ertify that non-creditab r 3.99 grams for Groups	le grains are not a s A-G or 6.99 gran	bove 0.24 oz eg. per
ful pelli		President		
Signature		Title		
Debra Huff	man	2/5/15	(888) 499	9-6888
Printed Name	ime		Phone N	umber



Tender chicken strips caramelized with our popular teriyaki sauce

Nutrition Facts

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

HIND	AITE	rer	3	BLAIL	19	
			4	4.0	_	

Calcium 2%

Calories 146 Calories from Fat 20
% Daily Value*
Total Fat 2.5g 3%
Saturated Fat 1q 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%

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

Iron 6%

(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 Tl x HI:8x6 Gr. Cs Wt: 44.55 lb Shelf Life: Frozen 12 months at 0°F +/- 10°F

C Asian Food Solutions, Inc. January 2015.

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 Com Starch, Sea Salt, Yeast Extract. Caramel Color, Sesame Oil, Sesame Seeds, Xanthan Gum, Lactic Acid, Natural Flavorj, 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, Yeest Extract, Xanthan Gum, Lactic Acid, Natural Flavor], Seasoning (Sugar, Pepper, Mustard Seeds, Celery Seeds, Carlic, Wheat Flour, Fructose, Xanthan Gum, Thyrne, Basil, Maltodextrin, Autolyzed Yeast Extract, Soybean Oil, Salt), Sodium Phosphates, Yeast Extract.

BASIC HEATING INSTRUCTIONS:

Per (1) 7.15 lb bag of chicken with sauce

Convection/Conventional evan (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.

SidlesPan Fry (good)

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.

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/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

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.

KEEP FROZEN

23001

NET.WT. 42.90 LBS

090512 One pound (16 oz) of Fully Cooked Seasoned Chicken Leg Meat Strips With Teriyakl Sauce provides 11.75 oz equivalent meat/ meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this CN logo and statement authorized by the Food and Nutrition Service, USDA 06/14).

DEPARTMENT OF





Product Name: Teriyaki Chicke	en	Code 1	No.:	73001	
				42.9 lbs/6- 7.15 lbs chicken & sau	
Manufacturer: Asian Food Soluti	ons, Inc. Ca	ase/Pack/Cou	nt/Portion/Si	ze: 240 svgs/ 2.8	5 oz.
				_	
I. Meat/Meat Alternate					
Please fill out the chart below to de			T		
Description of Creditable		per Raw	Multiply	FBG Yield/	Creditable
Ingredients per	Portion of			Servings	Amount *
Food Buying Guide (FBG)		dient		Per Unit	
Chicken Boneless	2.37641	5	X	0.70	1.6635
	<u> </u>		X		
			X		
A. Total Creditable M/MA Amo	unt ¹			L.,,	1.6635
*Creditable Amount - Multiply ounces	per raw portion of	f creditable ing	redient by the	FBG Yield Info	rmation
			•		
II. Alternate Protein Product (AP					
If the product contains APP, please	fill out the chart	below to det	ermine the c	reditable amour	nt of APP. If
APP is used, you must provide docu	imentation as de	scribed in At	tachment A	for each APP u	sed.
Description of APP,	Ounces	Multiply	% of	Divide by	Creditable
manufacture's name,	Dry APP		Protein	18**	Amount
and code number	Per Portion	!	As-Is*	10	APP***
Supro 516	0.069615	X	89	÷ by 18	0.3442
Supro Dio	0.007013	X	67	÷ by 18	0.5442
		X	<u> </u>		
B. Total Creditable APP Amoun	41			÷ by 18	2.0077
		1. 1. 1			2.0077
C. TOTAL CREDITABLE AMO	JUNI (A + B r	ounded down	1 to		
nearest ¼ oz) Percent of Protein As-Is is provided or					2.0
18 is the percent of protein when full *Creditable amount of APP equals of Total Creditable Amount must be roun equivalent). Do not round up. If you a Creditable M/MA Amount) until after y	y hydrated. inces of Dry APP ded down to the r re crediting M/M.	multiplied by nearest 0.25oz A and APP, yo	the percent of (1.49 would roud to do not need)	ound down to 1.2 to round down in	25 oz meat 1 box A (Total
Total weight (per portion) of produc					
Fotal creditable amount of product (Reminder: Total creditable amount	per portion) t cannot count fo	2.00 or more than t	he total weig	ght of product.)	
certify that the above information in conduct (ready for serving) contains according to directions.	s true and correct 2.00 ounces o	ct and that a 2	.85 oz. ounce neat/meat ali	serving of the a ternate when pr	above epared
further certify that any APP used in 7 CFR Parts 210, 220, 225, 226, Ap	n the product corpendix A) as de	nforms to the emonstrated b	Food and No	utrition Service of supplier docu	Regulations mentation.
Little Hy-		Presid	ent		
Signature Debra Huffman		Title 2	02/15	(888) 499-68	- 388
Printed Name		Date		Phone Numb	- er



Antisychum Angarga-Millian

Muntritional Profile

SUPRO@ 516

Isolated Soy Protein

Typical Quantity per 100	
	27 has
From Saturated Fat	less than 9 koal
From Unsaturated Fol	22 kca!
Con Carbohydrate	Less than 4 hoal
Protein	356 kcal
Total Calories	383 kcal
Protein (Nx6.25)	
As-Is	89 g
Moisture Free Besis	94 g
Characters	5 g
AST	4 g
Crusin Fet (Acid Hydrolysis)	4 9
Ordine Fat (Ether Extract)	0.4 g
Total Fat (Triglycerides)	39
Saturated Fat	0.8 g
Pay at sabreast Est	1.8 g
Manuscana reservices	0.6 g
Trans Falty Acid Cholesterol	Less than 0.5 g
	nce) Lens than 1 g
Total Carbonydrate(by differe	Not Available
Other Carbohydretes Sugars	Not Avuilable
Dietary Fiber	Not Available
Shlubla Fiber	eldalinvA teV
hablida Fiber	Not Av⊋ilable
1434 Alakar	Not Available
Calcium	
कालकाम क्षेत्रका	2009
Slearing	Not Avaliable Not Available
Corper	non revenuese
Fluoride	Nut Available
2.159	Not Assilable
tron	20 mg
100 and 100 an	40 mg
Manyunesa	Not Available
\$11 x \$100 mg 11 x	Not Available
Parales B	1100 mg
Potage and	160 mg
Colonium	Nat Available
Sodreni	1200 n.g
Zyru:	4 ma.
रोग्रेज	Not As a 2019
Conding Chlorida	Not Available
Acid	200 mcg
\$4.59 ·	0.3 mg
- harst ship And	0.2 mg
A 6 3 30 4 (2)	0.1 mg
Thus n (B)	0.2 mg
Vitemir: A	Not Detacted
Strange to	Not Available
attenir I	Not Available
Vilamin C	Loes than 1 mg
S. Galván D	Nct Availuble
Vitteria, E	Not Available
- Usanie K	Not Avail bie

America, April Chief (1917)		12 A 10 A	
Alanine	j 3.8	4.3	
Arginine	6.7	7.6	
Aspartic Acid	10.2	11.6	
Cysteine	1.1	1.3	-0-44.
Glutamic Acid	16.8	19.1	3.00
Glycine	3.7	4.2	
Histidine*	2.3	2.6	19
soleucine*	4.3	4.9	28
_eucine*	7.2	8.2	66
_ysine*	5.5	5.9	58
Viethionine	1.2	1.3	
Phenylalanine	4.6	5.2	
Proline	4.5	5.1	
Serine	4.6	5.2	p.es.
Threonine*	3.0	3.8	34
Tryptophan*	1.2	1.3	11
Tyrosine	3.3	3.8	
√aline*	4.4	5.1	35
Total Sulfur AA*	2.3	2.6	25
Total Aromatic AA*	7.9	9.0	63

Baselsai Ale idi Acedi

AOAC, Method 985.28, Method 994.12 and Method 988.15

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

Consultation of the UM regular on the Plans of Colors consultation of the Plans of Colors of the Colors of
Version: 1.0 leads Date: 09.MAR 2011 Supercedes all previous Nutritional Profile documentation provided by Solve, LLC for this product.

3	TO LONG BEINGER LEU !!			
E	Of they albuy worth Armonica	Solae Eurcue S.A.	Surrie c/o DiiPont Chara Hohang Co., Ltd.	Soice de Brasil Ind. Com. Aira, Lida
ł	4300 Dririnn Avenue	2. Chamin du Favilon	Building 11, 398 Keyuan Road,	Alamosta ita.: acuru, 508
1	St. Louis, MO 63110	Cit-1216 Le Crand-Secondex	Zhangjiang Hi-Tech Park, Pudello New District	0c 454-080 - Gerbori - SP
ł	USA	Geneva, Switterland	Shanghar, Chine 201205	Crazil
į	Tel: 1.800 325.7108	Tui: +41(0) 32.717.54.00	Tel: +86-21-38: 2-232	Tel: +55,51,3458 9000
į	www.stilae.oam	moo.cnico.www	www.spiae.com	www.solne.com
ł	the form of the state of the state of	Carlot to the state of the stat		A CONTRACTOR OF THE PROPERTY AND A SECOND

The property of the control of the c



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 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, NEW ORLEANS SAUCE [Sugar, Water, Brown Sugar, Salt (Salt, Sea Salt), Contains Less Than 2% Of Soybeans, Wheat Flour, Modified Com Starch, Yeast Extract, Ceramel Color, Sesame Paste, Garlic, Xanthan Gum, Chili Peppere, Spices, Cultured Dextrose, Maltodextrinj, Water, Isodated 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 Oli, Salt), Sodium Phosphates, Yeast Extract.

CORPANNICHOYANDSHREAT

BASIC HEATING INSTRUCTIONS:

Per (1) 7.15 lb bag of chicken with sauce

Convection/Conventional over ibesti-

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.

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 IV/MA

Skillet/Pan Fry (good)

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.



Asian Food Solutions, Inc.

For more information contact:

into@asianfoodsolutions.com

www.asianfoodsclutions.com

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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, 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.

KEEP FROZEN

23002

NET.WT. 42.90 LBS

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 Nutrilion Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 07/14.)





0 08 56235 00512 5

101 14	ical Meat Alle	I HALE (MINIA	s) i roducis		
Product Name: New Orleans C	hicken	Code 1	No.:	73002	
				42.9 lbs/6- 7.	15 lbs chicken &
Manufacturer: Asian Food Solution	ons, Inc. Ca	se/Pack/Cou	nt/Portion/Si	ze: 240 svgs/ 2.8	5 oz.
. Meat/Meat Alternate					
Please fill out the chart below to det	ermine the cred	itable amount	t of Mant/Ma	ant Altornata	
Description of Creditable		per Raw	Multiply	FBG Yield/	Cuaditable
Ingredients per		Creditable	Munipiy		Creditable
Food Buying Guide (FBG)				Servings	Amount *
Chicken Boneless		dient	37	Per Unit	
Chicken Boneless	2.376	415	X	0.70	1.6635
			X		
			X		
A. Total Creditable M/MA Amo					1.6635
Creditable Amount - Multiply ounces	per raw portion of	t creditable ing	redient by the	FBG Yield Info	rmation.
I. Alternate Protein Product (AP					
f the product contains APP, please	fill out the chart	below to det	ermine the c	reditable amour	nt of APP. If
PP is used, you must provide docu	mentation as de	scribed in At	tachment A	for each APP u	sed.
Description of APP,	Ounces	Multiply	% of	Divide by	Creditable
manufacture's name,	Dry APP		Protein	18**	Amount
and code number	Per Portion		As-Is*		APP***
Supro 516	0.069615	X	89	÷ by 18	0.3442
		X		÷ by 18	0.000
		X		÷ by 18	
B. Total Creditable APP Amoun	₄ 1			- by 10	2.0077
C. TOTAL CREDITABLE AMO		ounded down	ı to		2.0077
nearest ¼ oz)	ONI (A : DI	ounaca go	110		2.0
Percent of Protein As-Is is provided or	the attached ADI	P dogumentatio	NA	<u> </u>	1 2.0
*18 is the percent of protein when fully		documentance)II.		
**Creditable amount of APP equals or	inces of Dry APP	multiplied by	the nercent of	forotein assis div	rided by 18
Total Creditable Amount must be round	ded down to the t	nearest 0.25oz	(1.49 would r	ound down to 1.2	25 oz mest
quivalent). Do not round up. If you as	re crediting M/M	A and APP, vo	u do not need	to round down in	n box A (Total
reditable M/MA Amount) until after y	ou have added the	e Total Credita	ble APP Amo	ount from box B	to box C.
•					
otal weight (per portion) of produc	t as purchased_	2.85 oz.			
					
otal creditable amount of product (per portion)	2.00			
Reminder: Total creditable amount	cannot count for	or more than t	he total weigh	ght of product.)	ı
certify that the above information i	s true and corre	ct and that a	2.85 oz. ounce	serving of the	above
roduct (ready for serving) contains	2.00 ounces o	of equivalent i	neat/meat al	ternate when pr	repared
ccording to directions.		_			-
further certify that any APP used in	the product co	nforms to the	Food and N	utrition Service	Regulations
7 CFR Parts 210, 220, 225, 226, Ap	pendix A) as de	emonstrated b	y the attache	ed supplier docu	imentation.
of alogonal	_ /		•	- FF	
2.188 安全 经		Presid	lent		
1116					
Signature		Title			_
Debra Huffman			/02/15	(888) 499-68	888
				() ***	

Date

Phone Number

Printed Name



Thillowith in Michiga Marines

Nutritional Profile

SUPRO® 516

Isolated Soy Protein

Typical Quantity per 100 g Prodi	27 %
From Saturated Fat	less than 9 kg
From Unaaturated Fel	22 kc
Carbohydrate	Less than 4 kc
From Protein	356 tio
Tutal Calories	983 kc
Protein (Nx6.25)	
As-Is	89
Moisture Free Bosis	94
To the Bart	5
451	4
Outron Fat (Acid Hydrolysis)	4
Works Fat (Ether Extract)	0.4
Total Fat (Triglycerides)	3
Saturated Fat	0.8
Polymastics and Fat More partial and Fat	1.8
Trans Fatty Acid	Less than 0.5
Cholesterol	0.0
Total Carbohydrate(by difference)	Loss then 1
Other Curuohydrates	delisyA tot/
Sugara	Not Availab
Dielary Fiber	Not Aveilub
Soluble Fibor	Not Availab
Insolubia Fiber	Not Available
Sugar Alcohol	Not Availab
Galeum	23.0
Chorae	Not Availab
Distant and	Not A railabi
Conver	1 n:
eluccide .	Not Await to
7.65 20	Not Availab
iron	20 m
King colum	40 m
Magazgoa	Not Avail do
Ato vertice in a	Not Available
Chade to a	1100 m
Prende no	100 m
Sciences	Not Availab!
Socient	1200 in
Zork .	47.
Midalas Challena Oblombula	N≃ Asil &!
Challes Chloride Fore Auld	Not Aveilab:
No e Aud Nestre	200 mc
erstati Rajr Sjitteratir Adid	0.3 m 9.2 m
elsiona (S)	0.1 m
Thurs in (B.)	
Vi)amin A	0,2 m
	Not Detecto
Vicator II	Not Available
with that it	Not Available
Vitamin C	Less than 1 m
Ýnade, D	Figi Availabi
vareyn <u>S</u>	Not Availabl
d kimişi K	IADE WASTISTOL

A STATE OF THE STA	MERCANTHERES		SHALL STORY
	MINISTER .	FIRST CO.	
Alanine	3.8	4.3	
Arginina	8.7	7,6	**
Aspartic Acid	10.2	11.6	**
Cysteine	1.1	1.3	
Glutamic Acid	16.8	19.1	Lee .
Glycine	3.7	4.2	MA.
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	pra
Threonine*	3.0	3.8	34
Tryptophan*	1,2	1,3	11
Tyrosine	3.3	3.6	##
Valine*	4.4	5.1	35
Total Suifur AA*	2,3	2.6	25
Total Aromatic AA*	7.9	90	63

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

State, LLC, No.th America 4000 October Avenue St. Louis, MO 60110

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Zolue Europe S.A. 2, Chamin du Pavillon CH-1218 Le Grand-Soconnex Ger-va, Ewitzerland Tel: +41(0),22,717.54.60

Scise c/o DuPont Cruna Holding Co., Ltd. Building 11, 598 Ke, uan Road, Zhangliang Hi-Tech Park, Purong New District Shanghis, Chino 201203 Tel: +86-21-3862-2323

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AOAC, Method 985.28, Method 994.12 and Method 938.15

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



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

Nutrition Facts

Serving Size 2.85oz (80.79g)

Section 1910 and annual little section 1910	AND PERSONS AND PE
Amount Per Serving	
Calories 110 Calories from	om Fat 20
%	Dally Value*
Total Fat 2.5g	4%
Saturated Fat 1g	3%
Trans Fat Og	
Cholesterol 53mg	15%
Sodium 378mg	19%

TOLAI Ga	ruor	yurate	Jy	£ /0
Dietary	Fiber	0g		0%
Sugars	4g			
Protein	15g			
		1		

Vitamin C 0%

Iron 6%

Vitamin A 0%

Calcium 0%

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

CONTAINE, EQY, AND WHICAS

BASIC HEATING INSTRUCTIONS:

Per (1) 7.15 lb bag of chicken with sauce

Convection/Conventional over (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.

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/MA



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 ls caramelized.



Asian Tood Solutions One

For more information contact:

orfo@attanfoodsolulions.com

www.asianfoodsolutions.com

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



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

73003

GREEN DRAGON

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.

KEEP FROZEN

23003

NET.WT. 42.90 LBS

One Pound (16 oz) of Fully Cooked Seasoned Chicken Leg Meat
Strips With Spicy Sauce provides 11.75 oz equivalent meat/meat
N afternate for Child Nutriton Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 06/14).

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0 08 56235 00513 2

Product Name: Spicy Chicken	1	Code No.:		73003	
Manufacturer: Asian Food Soluti	ong Ing C	ns, Inc. Case/Pack/Count/Portion		42.9 lbs/6- 7.	15 lbs chicken &
wishuracturer: Asiam Food Soluti	ions, inc. Ca	ase/Pack/Cou	nt/Portion/Si	ze: <u>24</u> 0 svgs/ 2.8.	5 oz
I. Meat/Meat Alternate Please fill out the chart below to de	etermine the cred	itable amount	of Meat/Me	eat Alternate	
Description of Creditable		per Raw	Multiply	FBG Yield/	Creditable
Ingredients per		Creditable	Transpiy	Servings	Amount *
Food Buying Guide (FBG)	I	edient		Per Unit	Amount
Chicken Boneless	2.37641		X	0.70	1.6635
	2.57 011		X	0.70	1,0055
			X		
A. Total Creditable M/MA Amo	unt ¹				1.6635
*Creditable Amount - Multiply ounces		f creditable inc	redient by the	FRG Vield Info	rmation
II. Alternate Protein Product (AP If the product contains APP, please APP is used, you must provide door Description of APP, manufacture's name,	fill out the chart umentation as de Ounces Dry APP	below to detescribed in Att	ermine the created	reditable amour for each APP us Divide by 18**	nt of APP. If sed. Creditable Amount
and code number	Per Portion		As-Is*		APP***
Supro 516	0.069615	X	89	÷ by 18	0.3442
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amoun					2.0077
C. TOTAL CREDITABLE AMO nearest ¼ oz) *Percent of Protein As-Is is provided on	•				2.0
18 is the percent of protein when full *Creditable amount of APP equals of Total Creditable Amount must be roun equivalent). Do not round up. If you a Creditable M/MA Amount) until after y Total weight (per portion) of product (Cotal creditable amount of product (Cotal creditable amount of product (Cotal creditable amount of certify that the above information is product (ready for serving) contains	unces of Dry APP nded down to the r ure crediting M/M. you have added th et as purchased _ (per portion) t cannot count for is true and corre	A and APP, you e Total Credita 2.85 oz. 2.00 or more than total credital and that a 2	(1.49 would rou do not need ble APP Amo	to round down to 1.2 to round down in unt from box B to the following that of product.)	25 oz meat n box A (Total to box C.
secording to directions. further certify that any APP used in	n the product co	nforms to the	Food and N	utrition Service	Regulations
7 CFR Parts 210, 220, 225, 226, Ap	ppendix A) as de	monstrated b Presid		u suppher docu	imentation.
		1 1 C S 1 C	CIIL		
Signature		Title			-
Debra Huffma	an	2-05-1	.5	(888) 499-68	388
Printed Name		Date		Phone Number	
		Lucu		THORE INTILLE	OI.



Anistoration Council Menuse

Nutritional Profile

SUPRO@ 516

Isolated Soy Protein

From Total Fat	27 lv
From Saturated Fai	less than 9 kg
Frent Unitaturated Full	22 kg
Carbohydrale	Less than 4 kg
Fram Protein	356 kd
Total Calories	383 kc
Protein (Nx6.25)	MA . 1,11 MACANANA
As-Is	89
Moisture Free Rosis	94
\$100,000	. 6
ian 1	4
Crucio Fat (Acid Hydrofysis)	4
Inclin Fat (Ether Extract)	0.4
Total Fat (Triglycerides)	3
Salurated Fat	0.8
Poly, must be to 4 Fat	1.8
Monkey than roted Fat	0.6
Trans Fatty Acid	Less than 0.5
Chalesterol	0 m
Total Carbohydrate(by difference)	Less than 1
Other C vibol ydrales	Not Availab
Sugars	Nut Availab
Dietary Fiber	Not Availab
Schible Fiber	Not Availab
Insolubia Fiber	N st Availab
Surgir Alcohol	Not Availab
Calcium	200 n
दिशाम देश	Not Availab
Service (in)	Not Availab
	1 n
Flunddə	Not Availab
G 9 10	Not Availab
iron	20 n
Nagretakan Mangung sa	40 n
ានស្នោកស្តាម ហ៊ុន ស្តាម ស្តាម	Not Availab
Phiotighous	Not Ava "ab
GRISON TO	1100 n
Edition 11	100 n Not Avelleb
Sodium	1200 n
Till L	4 m
5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	35.1.46.1.13.
Lin line Chlorida	Not Availab
Carl Acid	
No. in Allia	200 me 0.3 n
Packuther & Aud	0.2 m
r Erstyn, s (E)	0.1 ត
There in (B _j	
	0,2 π
Vitemin A	Not Detecto
MANUE	Not Availab
v. anii T	Not Availab
Vilamin C	Less than 1 m
Vision D	Not Availab
vitama £	Not Availab
Et to be K	Not Assit is

AT LESS HEREITED		01000	
Comments and the	Product	Prosteller	
Alanine	3.8	4.3	**
Arginine	6.7	7.6	**
Aspartic Acid	10.2	11.6	4.50
Cysteine	1.1	1.3	100
Glutamic Acid	16.8	19.1	77.
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	40.48
Valine*	4.4	5.1	35
Total Sulfur AA*	2.3	2.6	25
Total Aromatic AA*	7.9	90	63

[&]quot;Estation Asiano Acida

THE PROPERTY OF THE PROPERTY O

Version: 1.0 Insue Data: C3.MAR.2011 Supersedes all previous Nutritional Profile decumentation provided by Solae, LLC for this product.

Covi. Web 11.30EY.2015 Scha, LLC, North Ans. 58 4301 Dunce I Avenue St. Locis, MO 63110 USA Tel: 1.800 325.7108

Solae Earupe S.A. 2, Chamin du Pavillon 01-1016 Le Grand-Saconnex Gerava, Switzerland Tult +41(0) 92,717,64,00 Solae e/o DuPont China Holding Co., Ltd. Building 11, 363 Keyuan Road, Zhangilang Hi-Tech Pork, Pudong New Dietrict Shenghar, China 2012/03 Tel: +86-21-8062-2321

Solae do Bresa Ir.d. Com, Alim. Lida Alamada Rapecuru, 506 06454-080 - Barueri - SP Brazii Tul: +55.51.2466 \$100

Total # 100 S 25.7106

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AOAC, Method 985.28, Nothod 994.12 and Method 988.15

³Protein Quality Evaluation, Report of Joint FAO/WHO Expart Consultation, #51 Roma, Italy, Food & Agriculture Organizations of the United Nations;1991 2-5 Yr.



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	Servi	ng
Calad		120	$\overline{}$

Vitamin A 0%

Calcium 0%

Calories 120 Calories from F	at 20
% Dally	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	

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

Vitamin C 0%

Iron 4%

(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 Tl x HI:8x6 Gr. Cs Wt: 44.55 lb Shelf Life: Frozen 12 months at 0°F +/- 10°F

Asian Food Solutions, Inc. January 2015.

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 Julice 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, Celary Seeds, Garlic, Wheat Flour, Fructose, Xanthan Gum, Thyme, Basil, Maltodextrin, Autolyzed Yeast Extract, Soybean Oil, Salt), Sodium Phosphates, Yeast Extract.

CONTAINS SKIY AND WHEAT

BASIC HEATING INSTRUCTIONS:

Per (1) 7.15 lb bag of chicken with sauce

Convection/Conventional even thest

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.

Skullet/Pan Pry (good)

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/MA

* Product does not include vegetable mix.



Asian Tood Solutions One

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

INGREDIENTS: Chicken Leg Meat, Spicy Thai Sweet Chili Sauce (Sugar, Water, Małtodextrin, 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.

WITH SPICY THAI SWEET CHILL SAUCE

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.

KEEP FROZEN

23004

NET.WT. 42.90 LBS

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 Splcy
CN 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.)



0 08 56235 00514 9



Product Name: Thai Sweet Chil	i Chicken	Code 1	No.:	73004	
				42.9 lbs/6- 7	 .15 lbs chicken & s
Manufacturer: Asian Food Solution	ons, Inc. Ca	ase/Pack/Cou	nt/Portion/Si	ze: 240 svgs/ 2.8	15 oz.
I. Meat/Meat Alternate					
Please fill out the chart below to det	ermine the cred	itable amoun	of Meat/Me	eat Alternate	
Description of Creditable	Ounces	per Raw	Multiply	FBG Yield/	Creditable
Ingredients per	Portion of	Creditable		Servings	Amount *
Food Buying Guide (FBG)	Ingre	edient	<u> </u>	Per Unit	
Chicken Boneless	2.37641	15	X	0.70	1.6635
			X		
			X		
A. Total Creditable M/MA Amou					1.6635
Creditable Amount - Multiply ounces	per raw portion o	f creditable ing	redient by the	FBG Yield Info	ormation.
I. Alternate Protein Product (AP)					
f the product contains APP, please	fill out the chart	t below to det	ermine the c	reditable amou	nt of APP. If
APP is used, you must provide docu	mentation as de	escribed in At	tachment A	for each APP u	sed.
Description of APP,	Ounces	Multiply	% of	Divide by	Creditable
manufacture's name,	Dry APP		Protein	18**	Amount
and code number	Per Portion		As-Is*		APP***
Supro 516	0.069615	X	89	÷ by 18	0.3442
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amoun	t ¹			5, 10	2.0077
C. TOTAL CREDITABLE AMO		ounded down	ı to		2.0077
nearest ¼ oz)		ounaca dom	1 10		2.0
Percent of Protein As-Is is provided or	the attached API	P documentation		<u> </u>	
*18 is the percent of protein when fully			***		
**Creditable amount of APP equals or	inces of Dry APP	multiplied by	the percent of	protein as-is div	ided by 18.
Total Creditable Amount must be round	ded down to the r	nearest 0.25oz	(1.49 would r	ound down to 1.2	25 oz meat
quivalent). Do not round up. If you a	re crediting M/M.	A and APP, yo	u do not need	to round down in	n box A (Total
reditable M/MA Amount) until after y	ou have added the	e Total Credita	ble APP Amo	ount from box B	to box C.
otal weight (per portion) of produc	t as purchased _	2.85 oz.			
Saad and Badd		0.00			
otal creditable amount of product (per portion)	2.00	4		
Reminder: Total creditable amount	cannot count for	or m <mark>ore than t</mark>	he total weig	ght of product.)	•
namification de la little de la		g et			
certify that the above information i	s true and corre	ct and that a 2	.85 oz. ounce	serving of the	above
roduct (ready for serving) contains	_2.00_ ounces o	ot equivalent r	neat/meat al	ternate when pr	repared
ccording to directions.					
frether contife that ADD - 1:	411		Ym 1 1		
further certify that any APP used in	une product co	nrorms to the	rood and N	utrition Service	Regulations
7 CFR Parts 210, 220, 225, 226, Ap	pendix A) as de	emonstrated b	y the attache	ed supplier docu	amentation.
in the state of		D 1			
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		Presid	ent		
Signature		TP2A1			-
Debra Huffman		Title		(000) 400 6	000
		2-05-2	2015	(888) 499-6	
Printed Name		Date		Phone Numb	er



distraction frough Motors

Nutritional Profile

SUPRO® 516

Isolated Soy Protein

From Total Fat	27 %
Forn Saturated Fat	less than 9 kc
Trian Unaabrated Fall	22 kc
Gron Carbohydrate	Less than 4 kg
From Protein	356 kd
Total Calories	383 / 1
Protein (Nx6.25)	
As-Is	89
Moiature Free Casis	94
Nostre	5
and	4
Onida Fat (Acid Hydrolysis)	4
Costo Fix (Ether Extract)	0.4
Total Fat (Triglyceridea) Saturated Fat	3
Police adviced Fat	0.8 1,8
onoussier and Fat	0.6
Trans Fally Acid	Less than 0.5
Chalosterei	C in
Total Carbohydrate(by difference)	Leas than 1
Other Carbohydrates	Not Avillab
Sugars	Not Availab
Dielary Fiber	Not Availab
Solutile Fitter	Not Availab
insolubile Fiber	Not Availab
Secur Alenhol	Not Availab
Coleium	2000
ीर्राच्या हो। -	Not Availab
Oleries in:	Not Availab
Copper	1 п
fluor de	Not Availab
ou ne	Not Avidins
iron	20 m
Sisspic Jean	40 п
Tango esa	Not Ava ab
Michigan en Officia ho cis	Not Availab
Cast at	1100 m
Scienum	100 m
Sociam	Not Availab
1. 1.	1200 in
3.563	4 n.
Stellne Chlorida	Not Assembly
Acid	Not Available
Sale !	200 mc
nater se d'Arid	0.3 m 0.2 m
takendo)	0.1 m
Thurst (By	
Alamin A	0,2 m
A CARLEST AND A	Not Delecte
	Not Available
sine .	Not Availab
/itamin C	Less than 1 m
strumin D	Not Available
Property Commencer	Not Available

Approved the Berline	e Saludin	2/14/10/20 H	
Alanine	3.8	4.3	1
Arginine	6.7	7.6	7+
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
Methlonine	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
Fotal Aromatic AA*	7.9	90	63

Status Arrivo Acus

AOAC, Method 995.28, Method 994.12 and Mathod 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.

extraut profession lawar seep for any for appropriate extension

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

Maiae, LLC, North Am., .ca 4303 Dunck i Averua St. Louis, MO 63110 Tel: 1,800.925,7108

Soles Europe S.A 2, Chomin du Partilon Cil-1218 Lo Grand-Sacurnax Ger .- va. Ewitzerland Tel: +41(0) 22.717.64.00

Sisse of Duront China Holding Co., Ltd. Building 11, 398 Kayuan Road, Zharahang Hi-Tech Pick, Pudong New District Sheepfab, China 201203 Tel: +86-21-3862-2323

Solae do Brital Ind. Com. Aim. Lids Atameda (lapacuru, 506 06454-060 - Baruori - SP Tul: +55.51.3460 9000

Tel: +860 305,7108

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SEPDS A

SUMMARY END PRODUCT DATA SCHEDULE

(EPDS approved by USDA)

THIS IS AN ORIGINAL SUMMARY SCHEDULE UNLESS CHECKED BELOW:

☐ State Summary
(EPDS approved by state agency)

Reflects Change in Formulation (Italic)
Additional Products Listed

☐ Correction

VALUE	DAGG	THEOLIGE	PINTERVE	APPROVED:
AWFAE	LWGG	INCOUGE	19191CM3	APPROVED:

☐ Dire	ect Sale
☐ Ref	und to Recipient Agency
☐ Net	Price Through Distributor
☐ Fee	for Service (bifled by Processor)
	for Service (hilled by Distributor)

								Fee for Service	(billed by Distributor)			
Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)												
									Certified by State Agency			
	End Product Code & Description	Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBSCM Item Code	WBSCM Description	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
	Α	В	С	D		E	F	G	н	1	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		-

Asian Food Solutions School Year 2015-2016

	Information	Certified as	Accurate fr	om Appro	ved EPDS	(requires signature from agency t	hat approved EF	PDS)				
	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)	Certifie Effective Date	d by State Agency State Agency Acceptance/Approval Check for quick approval
	Α	В	С	D		E	F	G	н	1	.1	К К
73004	Thai Sweet Chili Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED -BULK	45.98	No	\$0.6267	\$28.82		
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		

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

PROCESSOR:

USDA APPROVAL: (not applicable for state summary)

Asian Food Solutio		USDA , AMS, LPS, QAD Name of Approving Agency				
Debra Huffman, Pre		Michell	e Degenhart,			
Name and Title of Authorized I	Representative	Name and Title of Authorized Representative				
Alitha Holys		Michaela	Deportuit			
711	1/28/2013	- 6	1/29/2015			
Signature	Date Signed	Signature	Date Signed			
		ſ				

STATE AGENCY AP	
Name of Approving A	gency
Name and Title of Authorized	Representative
	İ
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 <u>Asian Food Solutions</u> (Processor). <u>Asian Food Solutions</u> (Processor) duly attests that no alterations have been made to the ACDA Core State Participation Agreement (SPA).

State Distribution	ng Agency: West Virginia Department	Processor	Asian Food Solutions
	of Agriculture Services	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 a	allan.lam@asianfoodsolutions.com
Web Address		Web Address	www.asianfoodsolutions.com
Signature		Signature _	<i>Ala</i> Lam
Date		Date 3.19.1	5

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.

ACDA 10/08

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	х
	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.

Yes No	for the production	of any items co	vered in this agreeme	nt?

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 \sum 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.
ACDA 10/08



SALES VERIFICATION PLAN

Approved by Debra Huffman

to the

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 biannual 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 10^{th} 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
Primary Contact
NameDebra Huffman, President
Office Telephone Number 888-499-6888
Mobile Telephone Number 407-473-7927
Fax Number888-499-7288
Email Addressdebra.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
Email Addressallan.lam@asianfoodsolutions.com;hong.vongmany@asianfoodsolutions.com

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

ACDA 10/12 5



References

1.	Company Name _ The School District of Palm Beach County, Florida
	Address 3661 Interstate Park Rd N Ste 100
	City, State, Zip <u>Riviera Beach, FL 33404</u>
	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 <u>Viera, FL 32940-6601</u>
	Phone & Fax Ph 321-633-1000 ext 698
	Contact person <u>Cynthia Pirrera</u>
	Asian Food Solutions has been serving Brevard County since 2011. Please see reference letter.
3.	Company Name Pasco County Schools
	Address7227 Land O' Lake Blvd.
	City, State, Zip Land O' Lakes, FL 34638
	Phone & Fax Ph 813-794-2435 Fx 813-794-2118
	Contact personJulie D. Hedine RD, LD
	Asign Food Solutions has been serving Bases County in 2000 of

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



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

D. Heclino

School Board of Brevard County

2700 Judge Fran Jamieson Way Viera, FL 32940-6601

Brian T. Binggeli, Ed.D., Superintendent



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 Pirrera

Commodity Specialist, Brevard County Schools

Cynthia Phriera

(321) 633-1000 Extension 698

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

An Equal Opportunity Employer

SCHOOL DISTRICT

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

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 productsha ve 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

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

2572 W. State Rd. 426 #2016

Contact

Hong Vongmany or Allan Lam

PRICE TERM THROUGH:

Oviedo, FL 32785 (886) 499-6888, (888) 499-7288 fax

hong.vongmany@asianfoodsolutions.com allan.lam@asianfoodsolutions.com

7/1/15 to 6/30/16

			T			77 E7 E0 07	00110				
											C
72001 72003 72005	Description	Per Case	Pack Size	Portion Stre(oz)	Net Wt (lbs)	Shelf Life (Months)			DF = XXX	******	Commodity Delivered
72001	Tangerine Chicken WG	176	6 / 2.15 lb Sauce, 6 / 5.0 lb Battered Chicken	3.90	42.90	12		TIXHI	(Lbs)	PTV	Price
72003	General Tso's Chicken WG	176	6 / 2.15 lb Sauce, 6 / 5.0 lb Battered Chicken	_			17.06 x 13.06 x 12.63	8 x 6	34.65	\$ 21.72	\$ 102.47
72005	Japanese Cherry Biossom Chicken WG	176		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		6 / 2.15 lb Sauce, 6 / 5.0 lb Battered Chicken	3.90	42.90	12	17.06 x 13.06 x 12.63	8x6	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
		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	8×6	34.65	\$ 21.72	7 102.11
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	-			\$ 102.47
73002	New Orleans Cajun Chicken	240	6 / 7.15 lb bags of Chicken/Sauce	2.85				8x6	45.98	\$ 28.82	\$ 90.41
73003	Spicy Chicken	240			42.90	12	17.06 x 13.06 x 12.63	8x6	45.98	\$ 28.82	\$ 90.41
73004	Thai Sweet Chili Chicken		6 / 7.15 lb bags of Chicken/Sauce	2.85	42.90	12	17.06 x 13.06 x 12.63	8x6	45.98	\$ 28.82	\$ 90.41
,,,,,,	That oweet offill offickers	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 Sunnyvate, 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

appi		

Price Sheet Approved by: Hong Vongmany
Price Sheet Submitted by:
Date Submitted: March 19, 2015
Contact Phone Number: 888-499-6888

Contact Email Address: nong-vongmeny@estanto

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 (hilled by Distributor)

											Fee for Service (I	oilled by Distributor)	_
	Information	Certified as	Accurate fr	om Approv	red EPDS (i	requires signature from agency the	at approved EPD	S)					1
											Certifie	d by State Agency	
	End Product Code & Description	Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBSCM Item Code	WBSCM Description	pommoulity Inventory Drawdown per case	By Products Produced*	Value per pound of commodity (contract value)	Velue of commodity per case (F x H)	Effective Date	State Agency Acceptance/Approval Check for quick approval	Fee For Service Price per Case
	A	В	С	D		Е	F	g	Н	1	J	к	L
72001	Tangerine Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED - BULK	34.65	No	\$0.6267	\$21.72			\$102.4
72003	General Tso's Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED - BULK	34.65	No	\$0.6267	\$21.72			\$102.4
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			\$102.4
72010	Lemongrass Chicken	42.90	176	3,90	100113	CHICKEN LEGS CHILLED - BULK	34.65	No	\$0,6267	\$21.72			\$102.4
72013	Sriracha Honey Chicken	42.90	178	3,90	100113	CHICKEN LEGS CHILLED - BULK	34.65	No	\$0.6267	\$21.72			\$102.4
73001	Teriyaki Chicken	42,90	240	2,85	100113	CHICKEN LEGS CHILLED - BULK	45.98	No	\$0,6267	\$28,82			\$90.4
73002	New Orleans Cajun Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED - BULK	45,98	No	\$0.6267	\$28.82			\$90.4
73003	Spicy Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED - BULK	45,9B	No	\$0,6267	\$28,82			\$90.4
73004	Thai Sweet Chili Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED - BULK	45.98	No	\$0.6267	\$28.82			\$90.4
			* M	inimu	n del	ivery = 144 ca	ases, n	nixed	OK				
						I							

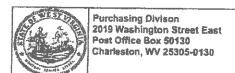
*If by products are produced, provide value and method credit will be given

PROCESSOR:

USDA APPROVAL: (not applicable for state summary)

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

STATE AGENCY APPROVAL:				
Name of Approving Agency				
	1			
Name and Title of Authorized Representative				
Signature	Date Signed			



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 CRFQ 1400 AGR1500000015 1

BED RECEIVING LOCKHOW

BID CLERK

DEPARTMENT OF ADMINISTRATION

PURCHASING DIVISION

2019 WASHINGTON ST E

CHARLESTON

WV 25305

US

VISNOUN

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

#EIN# 262903396

DATE 3/19/15

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

Page: 1

FORM ID: WV-PRC-CRFQ-001

CERTIFICATIONAND 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 hehalf; 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.

S. 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. Gode §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 fated above does not apply where a vendor has contested any tax administered pursuant to chapter sleven of the W. Vs. Code, workers' compensation premium, permit fee or environmental fee or assessment and the malter 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:

OF FLO (407) 398-0153

"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, panalty or other assessment presently definquent or due and required to be paid to the state or any of its politica: 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 § 23-20-2, failure to maintain mandatory workers' compensation coverage, or fallure 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 exceed 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. Vs. 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-

FloridaNotaryService.com

Vendor's Name: Asian Food Soultions
Authorized Signature Allan Lam, COO Date: 3/18/15
State of Florida County of Seminal e, to-wit:
County of <u>Seminal</u> e to-wit:
Taken, subscribed, and sworn to before me this Legay of March 20/5
My Commission expires 12-12-18, 2018.
AFFIX SEAL HERE NOTARY PUBLIC W
Purchasing Affidavis (Baviser 07/01/2012)
BOUAHONG VONGMANY MY COMMISSION #FF178898 EXPIRES December 12, 2018

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.

- Application is made for 2.5% vendor preference for the reason checked:

 Bidder is an individual resident vendor and has realded 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 subsidiery 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 2.6% 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,
- Application is made for 5% vandor preference for the reason chacked:
 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 falled 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.

Bldder: Asian Food Solutions	Signed:
Date: 3/18/15	The: Allan Lam, Chief Operating Officer





Date: 03/20/2015

Pages including cover sheet: 18

To:	+13045583970			
Phone				
	+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 WV Purchasing Division

Send and receive faxes with RingCentral, www.ringcentral.com

RingCentral

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

|--|

To:

Vee

Fax:

988-499-7288

Comments:

Number of pages including cover sheet:

Date: 3/20/15

WV 010 05 00000 To: +13045583970

Fax: +13045583970

Page 3 of 18 03/20/2015 4:17 PM 2



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

State of West Virginia Request for Quotation

POPURE GENERAL PROPERTY OF THE	V 1 45.	L'AND PRESE	
BIDIK POEWING TO CAN GREEN STATES OF STATES	C. Barrella de Caractera en 11	E 40,150 - 24,3000	
BID CLERK			
DEPARTMENT OF ADMINISTRATION			
PURCHASING DIVISION			
2019 WASHINGTON ST E			
CHARLESTON	WV	25305	
us			

[
	Vendor Name, Address and Telephone Number:

		,	
FOR INFORMATION CONTACT THE BUYER			
Laura E Hooper			
(304) 558-0468			
laura e.hooper@wv.gov			
	FEIN#	DATE	
Signature X	Pillia it	· · · · · · · · · · · · · · · · · · ·	

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

Page: 1

FORM ID: WV-PRC-CRFQ-001

Fax: +13045583970

Involes and		e <u>r i</u> sande vo			
PROCUREMENT OFFICER 3			AUTHORIZED RECEIVER 304-558-0573		
AGRICULTURE DEPARTMENT OF			AGRICULTURE DEPARTMENT OF		
ADMINISTRATIVE SERVICES		FOOD DISTRIBUTION	FOOD DISTRIBUTION PROGRAM		
1900 KANAWHA BLVD E		4496 CEDAR LAKES	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 Gode	Manufacturer	Specification	Model #
50112000			

Extended Description:

Processing USDA Asian Chicken

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 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

WWW htt/ AC DUBALL To: +13045583970 Fax: +13045583970 Page 5 of 18 03/20/2015 4:17 PM 4

	Document Phase	Document Description	Page 3
AGR15000'00015	i	Addendum 1 - Processing USDA A sian	of 3
Moltiformation		Chicken Commodity	

ADDITIONAL TERMS AND CONDITIONS

See attached document(s) for additional Terms and Conditions

From: Hong Vongmany JFax: (888) 499-6888

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.

Applic	able	Ado	leı	ıdu	DI.	Ca	tegory	
				11.0				

]	Modify bid opening date and time
Ţ	1	Modify specifications of product or service being sought
Į	1	Attachment of vendor questions and responses
[i	Attachment of pre-bid sign-in sheet
Ę	/1	Correction of error
[1	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:

- 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

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ATTACHMENT A

Revised 6/8/2012

NAA በ ባለ ባለተር ባ. ተለከነለ From: Hong Vongmany - Fax: (888) 499-6888

PRINT TIME MAR. 20. 4:24PM

NATIONAL	PROCESSING	AGREEMENT
COULA DOZ DA	DOMESTICANI	A CODE EN MENTE

This Agreement is subject to the terms and cor Agreement made by and between the U.S. Dep Service and <u>Asian Food Solutions</u>	ertment of Agricu	lture, Food and Nutrition		
State Distributing Agency	Processor	Asian Food Solutions		
WV Department of Agriculture, Food Distribution Program Name Darrell Carter	Name	Allan Lam		
Title Program Director	Tille	Chief Operating officer		
Address 4496 Cedar Lakes Road	Address	2572 W SR 426 STE 2016		
	City, State, Zip	Oviedo, FL 32765		
City, State, Zip Ripley, WV 25271	Contact	Allan Lam		
Contact Darrell Carter	Phone	888-499-6888		
Phone 304-558-0573	Fax	888-499-7288		
Fax <u>304-372-3312</u>		allan.lam@asianfoodsolutions.com		
E-mail dcarter@wvda.us	E-mail	www.asianfoodsolutions.com		
Web Address www.state.wv.us/admin/purchase/vrc	Web Address	061 - 1		
Signoture	Signature	Manyam		
Date	Date3-20)-15		

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

 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
COMMENTAL SAME	Fee for Service billed by distributer	

^{*}Sales Verification Required

From: Hong Vongmany

If a	ales v	verificatio	n is i	required,	check	one:
	State	delegates	sales	verificati	on to t	he pr

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 recontacting the RA]

Fax: +13045583970

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 matrition 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 cligible 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

Fax: +13045583970

ADDENDUM ACKNOWLEDGEMENT FORM SOLICITATION NO.: AGR15000000015

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.

Cueci	z me	יטט י	x liext to each addendum rece	HYC	1)	
	[x]	Addendum No. 1	[]	Addendum No. 6
	1]	Addendum No. 2	Ţ]	Addendum No. 7
	[]	Addendum No. 3	Ĺ]	Addondum No. 8
	1]	Addendum No. 4	ĺ]	Addendum No. 9
	Γ	1	Addendum No. 5]]	Addendum No. 10

Addendum Numbers Received:

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					
Ma Jam	Company				
	Authorized Signature				
3-20-2015					
	Date				

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

Revised 6/8/2012

From: Hong Vongmany

To: +13045583970

Fax: +13045683970

U.S. DEPARTMENT OF AGRICULT FOOD AND NUTRITION SERVICE	FORM APPROVED OMB NO. 0584- 0293					
DESTINATION DATA FOR DELIVERY OF DO	DESTINATION DATA FOR DELIVERY OF DONATED FOODS					
FNS Instr. 709-5	NEW CHANGE DELETE					
SEE INSTUCTIONS ON REVERS						
1. NAME OF STATE DISTRIBUTING AGENCY 2	. DESTINATION (RECEIVING PO Russellville, AL					
4. CONSIGN TO	CARE OF:					
	Asian Food Solutions No Pilgrim's Pride 1045 Hwy 244 Russellville, AL 356 Stacy Cantrell (256) 2 Sonathan Hall (970) 5	This destination form is for Material 100113 LEGS 54 BP #5004656 Chicken Legs Plant -17500 768-1866 Primary Fax-(256) 332-6534				
	,	·				
ENTITY NO:						
6. DELIVER TO: (Same as # 5 Above)						
A. FOR RAIL DELIVERY		LIMITATIONS				
B. FOR TRUCK DELIVERY		LIMITATIONS				
7. SHIP BY (Shipment may be made by rail or truck unless one of the following is checked)		EXPLANATION OF NEED FOR THE RESTRICTION SHOWN				
RAIL ONLY TRUCK ONLY 8. TITLE AND ADDRESS ONLY OF PERSON TO WHOM THE FORWARDING NOTICE AND DISTRIBUTION AGENCY CONSIGNEE RECEIPT SHOULD BE SENT	9. TIT NO	LE AND ADDRESS ONLY OF PERSON TO WHOM THE DTICE OF SHIPMENT SHOULD BE SENT				
10. OUTLET(S) SERVED INUTRITION PROGRAM FOR THE SCHOOLS ELDERLY (TITLE III)	□снії	LD CARE FOOD PROGRAM				
☐ CHARITABLE INSTITUTIONS ☐ SUMMER C.	AMPS	MER FOOD SERVICE PROGRAM				
□SUPPLEMENTAL FOOD PROGRAM □OTHER (Spe	cify)					
IF DESTINATION IS A WAREHOUSE						
11. TYPE OF WAREHOUSE		IMERCIAL WAREHOUSE DELIVERY ACCEPTABLE BY				
STATE OWNED AND OPERATED COMMERC		RANSFER OF TITLE LOCAL PICKUP				
13. TYPE(S) OF STORAGE PROVIDED	SHI	LING OF PERISHABLE FOODS (Check one) PMENT ALWAYS ENTIRELY UNLOADED AND PLACED IN RAGE				
□ DRY □ REFRIGERATED □ FREEZ	PAR'	T OF SHIPMENT ALWAYS OR SOMETIMES DISTRIBUTED OM CAR OR WAREHOUSE PLATFORM				
The above information is true and correct to the best of my knowledge and belief.						

SUMMARY END PRODUCT DATA SCHEDULE

Asian Food Solution	ns
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From: Hong Vongmany

Fax: (888) 499-6888

To: +13045583970

Fax: +13045583970

Page 14 of 18 03/20/2015 4:17 PM

\neg	National	Summary
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(EPDS approved by USDA)

THIS IS AN ORIGINAL SUMMARY SCHEDULE UNLESS CHECKED BELOW:

State Summary

(EPDS approved by state agency)

1.4	OKIGINA	. 301	I POPMINI	201 12001		+11111111111	
					diam'r.		

Reflects Change in Formulation (Italic)

Additional Products Listed	NEW.
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	O
1 1	Correction

VALUE PASS THROUGH S	YSTEMS APPROVED:
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☐ 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 lhat approved EPDS) Certified by State Agency Value of State Agency By Products Value per commodity Net Weight | Servings Per Net Weight WBSCM WBSCM Description End Product Code & Description pound of mmodity pe Acceptance/Approval Produced* inventory per Serving Per Case Item Code commodity case Check for quick approval Drawdown per contract value) (F x H) case ĸ н 1 Ģ F E В С D A FLOUR BAKER HEARTH \$1.20 4.83 Nc \$0.2491 100419 160 2.06 22001WG Yakisoba Noodles 20.60 **BLCH-BULK** FLOUR BAKER HEARTH \$0.2491 \$1.75 7.04 No 2.06 100419 22003WG Yakisoba Noodles Nest 30.00 233 **BLCH-BULK** FLOUR BAKER HEARTH \$1.75 \$0.2491 100419 7.04 Nσ 116 4.12 30.00 22004WG Yakisoba Noodles Nest **BLCH-BULK** FLOUR BAKER HEARTH Chow Mein Noodles with Edame & 4.84 No \$0.2491 \$1.21 100419 134 4.06 22101WG 34.08 **BLCH-BULK** Carrots CHICKEN LARGE \$0.9491 \$49.59 52.25 No 100103 171 3.00 32.08 Seasoned Shredded Chicken 26100 CHILLED -BULK CHICKEN LEGS CHILLED 34.65 No \$0.6267 \$21.72 100113 42.90 176 3.90 72001 Tangerine Chicken -BULK CHICKEN LEGS CHILLED 46.22 \$0.6267 \$28.97 100113 Νø 2.73 40.00 234 72002 Dark Meat Chicken Nuggets -BULK CHICKEN LEGS CHILLED \$21.72 34.65 No \$0.6267 100113 176 3.90 42.90 General Tso's Chicken 72003 -BULK CHICKEN LEGS CHILLED \$21.72 Whole Grain Japanese Cherry \$0,6267 34.65 No 176 3.90 100113 42.90 72005 -BULK Blossom/Sweet n Sour Chicken CHICKEN LEGS CHILLED \$28.97 Whole Grain Dark Meat 46.22 No \$0.6267 100113 2.73 40.00 234 -BULK 72009 Chicken Nuggets CHICKEN LEGS CHILLED \$21.72 \$0.6267 34.65 No 3.90 100113 42.90 176 Lemongrass Chicken 72010 -BULK CHICKEN LEGS CHILLED \$0.6267 \$21.72 34.65 No 3.90 100113 176 42.90 Sriracha Honey Chicken -BULK 72013 CHICKEN LEGS CHILLED \$0.6267 \$28.82 45.98 Nο 100113 42.90 240 2.85 73001 Teriyaki Chicken -BULK CHICKEN LEGS CHILLED \$0.6267 \$28.82 45.98 No 100113 42.90 240 2.85 New Orleans Cajun Chicken 73002 -BULK CHICKEN LEGS CHILLED \$28.82 \$0,6267 45.98 No 42.90 240 2.85 100113 Spicy Chicken 73003 -BULK

> Asian Food Solutions School Year 2015-2016

> > 2/3/2015 Page 1 of 2

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	••••					requires signature from agency th					Certifie	d 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 approva
	Α	В	С	D		<u> </u>	F	G	н	ı	J	к
73004	Thai Sweet Chill Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED -BULK	45.98	No	\$0.6267	\$28.82		
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		

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

PROCESSOR:

USDA APPROVAL: (not applicable for state summary)

Asian Food Solutions,	nc.		AMS, LPS, QAD
Name of Company		Name of	Approving Agency
			le Degenhart,
Debra Huffman, Presid	ent		t to the Director
Name and Title of Authorized Repre	esentative	Name and Title o	f Authorized Representative
Licha y Chyp-	1/29/2015	Misso	1/29/2015
			Oate Signed
Signature	Date Signed	Signature	Date Signed

STATE AGENCY APPROVAL:	
Name of Approving Agency	
Name and Title of Authorized Representative	
Signature	Date Signed
Crigit laws / V	



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?

Fax: (888) 499-6888

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 Each district is then asked to respond, for each of their distributor. 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 biannual 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 Once you have made this selection, click the link for screen. "Verification.
- 3. Select a month and school year for data review and click "Submit". These tables display activity recorded during the month after the

From: Hong Vongmany

- 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
- 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 Reg. Sample Size.