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

State of West Virginia
Request for Quotation

Proc Folder: 84209

Doc Description: Processing USDA Chicken Commodity

Proc Type: Central Master Agreement

Date Issued	Solicitation Closes	Solicitation No	Version
2015-03-09	2015-03-25 13:30:00	CRFQ 1400 AGR1500000018	1

BID RECEIVING LOCATION

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

VENDOR

Vendor Name, Address and Telephone Number:

Chef's Corner Foods
1787 Sabre Street
Hayward, CA 94545

03/20/15 09:44:24
WV Purchasing Division

FOR INFORMATION CONTACT THE BUYER

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

Signature X _____ **FEIN #** 02-0809895 **DATE** 3/16/15

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

FORM ID : WV-PRC-CRFQ-001

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

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Total Price
1	Processing USDA Chicken Commodity				

Comm Code	Manufacturer	Specification	Model #
50112000			

Extended Description :

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

ADDITIONAL TERMS AND CONDITIONS

See attached document(s) for additional Terms and Conditions

INSTRUCTIONS TO VENDORS SUBMITTING BIDS

1. **REVIEW DOCUMENTS THOROUGHLY:** The attached documents contain a solicitation for bids. Please read these instructions and all documents attached in their entirety. These instructions provide critical information about requirements that if overlooked could lead to disqualification of a Vendor's bid. All bids must be submitted in accordance with the provisions contained in these instructions and the Solicitation. Failure to do so may result in disqualification of Vendor's bid.

2. **MANDATORY TERMS:** The Solicitation may contain mandatory provisions identified by the use of the words "must," "will," and "shall." Failure to comply with a mandatory term in the Solicitation will result in bid disqualification.

3. **PREBID MEETING:** The item identified below shall apply to this Solicitation.

   ☑ A pre-bid meeting will not be held prior to bid opening.

   ☐ A **NON-MANDATORY PRE-BID** meeting will be held at the following place and time:

   ☐ A **MANDATORY PRE-BID** meeting will be held at the following place and time:

   All Vendors submitting a bid must attend the mandatory pre-bid meeting. Failure to attend the mandatory pre-bid meeting shall result in disqualification of the Vendor's bid. No one person attending the pre-bid meeting may represent more than one Vendor.

   An attendance sheet provided at the pre-bid meeting shall serve as the official document verifying attendance. The State will not accept any other form of proof or documentation to verify attendance. Any person attending the pre-bid meeting on behalf of a Vendor must list on the attendance sheet his or her name and the name of the Vendor he or she is representing. Additionally, the person attending the pre-bid meeting should include the Vendor's E-Mail address, phone number, and Fax number on the attendance sheet. It is the Vendor's responsibility to locate the attendance sheet and provide the required information. Failure to complete the attendance sheet as required may result in disqualification of Vendor's bid.

All Vendors should arrive prior to the starting time for the pre-bid. Vendors who arrive after the starting time but prior to the end of the pre-bid will be permitted to sign in, but are charged with knowing all matters discussed at the pre-bid.

Questions submitted at least five business days prior to a scheduled pre-bid will be discussed at the pre-bid meeting if possible. Any discussions or answers to questions at the pre-bid meeting are preliminary in nature and are non-binding. Official and binding answers to questions will be published in a written addendum to the Solicitation prior to bid opening.

4. **VENDOR QUESTION DEADLINE:** Vendors may submit questions relating to this Solicitation to the Purchasing Division. Questions must be submitted in writing. All questions must be submitted on or before the date listed below and to the address listed below in order to be considered. A written response will be published in a Solicitation addendum if a response is possible and appropriate. Non-written discussions, conversations, or questions and answers regarding this Solicitation are preliminary in nature and are non-binding. Submitted e-mails should have solicitation number in the subject line.

   Question Submission Deadline: March 16, 2015 at 5:00 PM

   Submit Questions to: Laura Hooper
   2019 Washington Street, East
   Charleston, WV 25305
   Fax: (304) 558-4115 (Vendors should not use this fax number for bid submission)
   Email: Laura.E.Hooper@wv.gov

5. **VERBAL COMMUNICATION:** Any verbal communication between the Vendor and any State personnel is not binding, including verbal communication at the mandatory pre-bid conference. Only information issued in writing and added to the Solicitation by an official written addendum by the Purchasing Division is binding.

6. **BID SUBMISSION:** All bids must be submitted electronically through wvOASIS or signed and delivered by the Vendor to the Purchasing Division at the address listed below on or before the date and time of the bid opening. Any bid received by the Purchasing Division staff is considered to be in the possession of the Purchasing Division and will not be returned for any reason. The Purchasing Division will not accept bids, modification of bids, or addendum acknowledgment forms via e-mail. Acceptable delivery methods include electronic submission via wvOASIS, hand delivery, delivery by courier, or facsimile. The bid delivery address is:

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

A bid that is not submitted electronically through wvOASIS should contain the information listed below on the face of the envelope or the bid may be rejected by the Purchasing Division.:

SEALED BID: PROCESSING USDA CHICKEN COMMODITY
BUYER: LAURA HOOPER
SOLICITATION NO.: CRFQ 1400 AGR1500000018
BID OPENING DATE: MARCH 25, 2015
BID OPENING TIME: 1:30 PM
FAX NUMBER: 304-558-3970

In the event that Vendor is responding to a request for proposal, and choses to respond in a manner other than by electronic submission through wvOASIS, the Vendor shall submit one original technical and one original cost proposal plus n/a convenience copies of each to the Purchasing Division at the address shown above. Additionally, if Vendor does not submit its bid through wvOASIS, the Vendor should identify the bid type as either a technical or cost proposal on the face of each bid envelope submitted in response to a request for proposal as follows:

BID TYPE: (This only applies to CRFP)

☐ Technical

☐ Cost

7. **BID OPENING:** Bids submitted in response to this Solicitation will be opened at the location identified below on the date and time listed below. Delivery of a bid after the bid opening date and time will result in bid disqualification. For purposes of this Solicitation, a bid is considered delivered when confirmation of delivery is provided by wvOASIS (in the case of electronic submission) or when the bid is time stamped by the official Purchasing Division time clock (in the case of hand delivery).

Bid Opening Date and Time: MARCH 25, 2015 AT 1:30 PM
Bid Opening Location: Department of Administration, Purchasing Division
2019 Washington Street East
Charleston, WV 25305-0130

8. **ADDENDUM ACKNOWLEDGEMENT:** Changes or revisions to this Solicitation will be made by an official written addendum issued by the Purchasing Division. Vendor should acknowledge receipt of all addenda issued with this Solicitation by completing an Addendum Acknowledgment Form, 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.

9. **BID FORMATTING:** Vendor should type or electronically enter the information onto its bid to prevent errors in the evaluation. Failure to type or electronically enter the information may result in bid disqualification.

10. **ALTERNATES:** Any model, brand, or specification listed in this Solicitation establishes the acceptable level of quality only and is not intended to reflect a preference for, or in any way favor, a particular brand or vendor. Vendors may bid alternates to a listed model or brand provided that the alternate is at least equal to the model or brand and complies with the required specifications. The equality of any alternate being bid shall be determined by the State at its sole discretion. Any Vendor bidding an alternate model or brand should clearly identify the alternate items in its bid and should include manufacturer's specifications, industry literature, and/or any other relevant documentation demonstrating the equality of the alternate items. Failure to provide information for alternate items may be grounds for rejection of a Vendor's bid.

11. **EXCEPTIONS AND CLARIFICATIONS:** The Solicitation contains the specifications that shall form the basis of a contractual agreement. Vendor shall clearly mark any exceptions, clarifications, or other proposed modifications in its bid. Exceptions to, clarifications of, or modifications of a requirement or term and condition of the Solicitation may result in bid disqualification.

12. **COMMUNICATION LIMITATIONS:** In accordance with West Virginia Code of State Rules §148-1-6.6, communication with the State of West Virginia or any of its employees regarding this Solicitation during the solicitation, bid, evaluation or award periods, except through the Purchasing Division, is strictly prohibited without prior Purchasing Division approval. Purchasing Division approval for such communication is implied for all agency delegated and exempt purchases.

13. **REGISTRATION:** Prior to Contract award, the apparent successful Vendor must be properly registered with the West Virginia Purchasing Division and must have paid the $125 fee, if applicable.

14. **UNIT PRICE:** Unit prices shall prevail in cases of a discrepancy in the Vendor's bid.

15. **PREFERENCE:** Vendor Preference may only be granted upon written request and only in accordance with the West Virginia Code § 5A-3-37 and the West Virginia Code of State Rules. A Vendor Preference Certificate form has been attached hereto to allow Vendor to apply for the preference. Vendor's failure to submit the Vendor Preference Certificate form with its bid will result in denial of Vendor Preference. Vendor Preference does not apply to construction projects.

16. **SMALL, WOMEN-OWNED, OR MINORITY-OWNED BUSINESSES:** For any solicitations publicly advertised for bid, in accordance with West Virginia Code §5A-3-37(a)(7) and W. Va. CSR § 148-22-9, any non-resident vendor certified as a small, women-owned, or minority-owned business under W. Va. CSR § 148-22-9 shall be provided the

same preference made available to any resident vendor. Any non-resident small, women-owned, or minority-owned business must identify itself as such in writing, must submit that writing to the Purchasing Division with its bid, and must be properly certified under W. Va. CSR § 148-22-9 prior to contract award to receive the preferences made available to resident vendors. Preference for a non-resident small, women-owned, or minority owned business shall be applied in accordance with W. Va. CSR § 148-22-9.

17. **WAIVER OF MINOR IRREGULARITIES:** The Director reserves the right to waive minor irregularities in bids or specifications in accordance with West Virginia Code of State Rules § 148-1-4.6.

18. **ELECTRONIC FILE ACCESS RESTRICTIONS:** Vendor must ensure that its submission in wvOASIS can be accessed by the Purchasing Division staff immediately upon bid opening. The Purchasing Division will consider any file that cannot be immediately opened and/or viewed at the time of the bid opening (such as, encrypted files, password protected files, or incompatible files) to be blank or incomplete as context requires, and are therefore unacceptable. A vendor will not be permitted to unencrypt files, remove password protections, or resubmit documents after bid opening if those documents are required with the bid.

GENERAL TERMS AND CONDITIONS:

1. **CONTRACTUAL AGREEMENT:** Issuance of a Award Document signed by the Purchasing Division Director, or his designee, and approved as to form by the Attorney General's office constitutes acceptance of this Contract made by and between the State of West Virginia and the Vendor. Vendor's signature on its bid signifies Vendor's agreement to be bound by and accept the terms and conditions contained in this Contract.

2. **DEFINITIONS:** As used in this Solicitation/Contract, the following terms shall have the meanings attributed to them below. Additional definitions may be found in the specifications included with this Solicitation/Contract.

   2.1. **"Agency"** or **"Agencies"** means the agency, board, commission, or other entity of the State of West Virginia that is identified on the first page of the Solicitation or any other public entity seeking to procure goods or services under this Contract.

   2.2. **"Contract"** means the binding agreement that is entered into between the State and the Vendor to provide the goods or services requested in the Solicitation.

   2.3. **"Director"** means the Director of the West Virginia Department of Administration, Purchasing Division.

   2.4. **"Purchasing Division"** means the West Virginia Department of Administration, Purchasing Division.

   2.5. **"Award Document"** means the document signed by the Agency and the Purchasing Division, and approved as to form by the Attorney General, that identifies the Vendor as the contract holder.

   2.6. **"Solicitation"** means the official notice of an opportunity to supply the State with goods or services that is published by the Purchasing Division.

   2.7. **"State"** means the State of West Virginia and/or any of its agencies, commissions, boards, etc. as context requires.

   2.8. **"Vendor"** or **"Vendors"** means any entity submitting a bid in response to the Solicitation, the entity that has been selected as the lowest responsible bidder, or the entity that has been awarded the Contract as context requires.

3. **CONTRACT TERM; RENEWAL; EXTENSION:** The term of this Contract shall be determined in accordance with the category that has been identified as applicable to this Contract below:

☑ **Term Contract**

Initial Contract Term: This Contract becomes effective on April 1, 2015 and extends for a period of (1) one year(s).

Renewal Term: This Contract may be renewed upon the mutual written consent of the Agency, and the Vendor, with approval of the Purchasing Division and the Attorney General's office (Attorney General approval is as to form only). Any request for renewal should be submitted to the Purchasing Division thirty (30) days prior to the expiration date of the initial contract term or appropriate renewal term. A Contract renewal shall be in accordance with the terms and conditions of the original contract. Renewal of this Contract is limited to (3) three successive one (1) year periods or multiple renewal periods of less than one year, provided that the multiple renewal periods do not exceed 36 months in total. Automatic renewal of this Contract is prohibited. Notwithstanding the foregoing, Purchasing Division approval is not required on agency delegated or exempt purchases. Attorney General approval may be required for vendor terms and conditions.

Delivery Order Limitations: In the event that this contract permits delivery orders, a delivery order may only be issued during the time this Contract is in effect. Any delivery order issued within one year of the expiration of this Contract shall be effective for one year from the date the delivery order is issued. No delivery order may be extended beyond one year after this Contract has expired.

☐ **Fixed Period Contract:** This Contract becomes effective upon Vendor's receipt of the notice to proceed and must be completed within _____ days.

☐ **Fixed Period Contract with Renewals:** This Contract becomes effective upon Vendor's receipt of the notice to proceed and part of the Contract more fully described in the attached specifications must be completed within _____ days. Upon completion, the vendor agrees that maintenance, monitoring, or warranty services will be provided for one year thereafter with an additional _____ successive one year renewal periods or multiple renewal periods of less than one year provided that the multiple renewal periods do not exceed _____ months in total. Automatic renewal of this Contract is prohibited.

☐ **One Time Purchase:** The term of this Contract shall run from the issuance of the Award Document until all of the goods contracted for have been delivered, but in no event will this Contract extend for more than one fiscal year.

☐ **Other:** See attached.

4. **NOTICE TO PROCEED:** Vendor shall begin performance of this Contract immediately upon receiving notice to proceed unless otherwise instructed by the Agency. Unless otherwise specified, the fully executed Award Document will be considered notice to proceed.

5. **QUANTITIES:** The quantities required under this Contract shall be determined in accordance with the category that has been identified as applicable to this Contract below.

   ☑ **Open End Contract:** Quantities listed in this Solicitation are approximations only, based on estimates supplied by the Agency. It is understood and agreed that the Contract shall cover the quantities actually ordered for delivery during the term of the Contract, whether more or less than the quantities shown.

   ☐ **Service:** The scope of the service to be provided will be more clearly defined in the specifications included herewith.

   ☐ **Combined Service and Goods:** The scope of the service and deliverable goods to be provided will be more clearly defined in the specifications included herewith.

   ☐ **One Time Purchase:** This Contract is for the purchase of a set quantity of goods that are identified in the specifications included herewith. Once those items have been delivered, no additional goods may be procured under this Contract without an appropriate change order approved by the Vendor, Agency, Purchasing Division, and Attorney General's office.

6. **PRICING:** The pricing set forth herein is firm for the life of the Contract, unless specified elsewhere within this Solicitation/Contract by the State. A Vendor's inclusion of price adjustment provisions in its bid, without an express authorization from the State in the Solicitation to do so, may result in bid disqualification.

7. **EMERGENCY PURCHASES:** The Purchasing Division Director may authorize the Agency to purchase goods or services in the open market that Vendor would otherwise provide under this Contract if those goods or services are for immediate or expedited delivery in an emergency. Emergencies shall include, but are not limited to, delays in transportation or an unanticipated increase in the volume of work. An emergency purchase in the open market, approved by the Purchasing Division Director, shall not constitute of breach of this Contract and shall not entitle the Vendor to any form of compensation or damages. This provision does not excuse the State from fulfilling its obligations under a One Time Purchase contract.

8. **REQUIRED DOCUMENTS:** All of the items checked below must be provided to the Purchasing Division by the Vendor as specified below.

☐ **BID BOND:** All Vendors shall furnish a bid bond in the amount of five percent (5%) of the total amount of the bid protecting the State of West Virginia. The bid bond must be submitted with the bid.

☐ **PERFORMANCE BOND:** The apparent successful Vendor shall provide a performance bond in the amount of _____. The performance bond must be received by the Purchasing Division prior to Contract award. On construction contracts, the performance bond must be 100% of the Contract value.

☐ **LABOR/MATERIAL PAYMENT BOND:** The apparent successful Vendor shall provide a labor/material payment bond in the amount of 100% of the Contract value. The labor/material payment bond must be delivered to the Purchasing Division prior to Contract award.

In lieu of the Bid Bond, Performance Bond, and Labor/Material Payment Bond, the Vendor may provide certified checks, cashier's checks, or irrevocable letters of credit. Any certified check, cashier's check, or irrevocable letter of credit provided in lieu of a bond must be of the same amount and delivered on the same schedule as the bond it replaces. A letter of credit submitted in lieu of a performance and labor/material payment bond will only be allowed for projects under $100,000. Personal or business checks are not acceptable.

☐ **MAINTENANCE BOND:** The apparent successful Vendor shall provide a two (2) year maintenance bond covering the roofing system. The maintenance bond must be issued and delivered to the Purchasing Division prior to Contract award.

☐ **INSURANCE:** The apparent successful Vendor shall furnish proof of the following insurance prior to Contract award and shall list the state as a certificate holder:

☐ **Commercial General Liability Insurance:** In the amount of _____ _____ or more.

☐ **Builders Risk Insurance:** In an amount equal to 100% of the amount of the Contract.

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The apparent successful Vendor shall also furnish proof of any additional insurance requirements contained in the specifications prior to Contract award regardless of whether or not that insurance requirement is listed above.

☐ **LICENSE(S) / CERTIFICATIONS / PERMITS:** In addition to anything required under the Section entitled Licensing, of the General Terms and Conditions, the apparent successful Vendor shall furnish proof of the following licenses, certifications, and/or permits prior to Contract award, in a form acceptable to the Purchasing Division.

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The apparent successful Vendor shall also furnish proof of any additional licenses or certifications contained in the specifications prior to Contract award regardless of whether or not that requirement is listed above.

9. **WORKERS' COMPENSATION INSURANCE:** The apparent successful Vendor shall comply with laws relating to workers compensation, shall maintain workers' compensation insurance when required, and shall furnish proof of workers' compensation insurance upon request.

10. **LITIGATION BOND:** The Director reserves the right to require any Vendor that files a protest of an award to submit a litigation bond in the amount equal to one percent of the lowest bid submitted or $5,000, whichever is greater. The entire amount of the bond shall be forfeited if the hearing officer determines that the protest was filed for frivolous or improper purpose, including but not limited to, the purpose of harassing, causing unnecessary delay, or needless expense for the Agency. All litigation bonds shall be made payable to the Purchasing Division. In lieu of a bond, the protester may submit a cashier's check or certified check payable to the Purchasing Division. Cashier's or certified checks will be deposited with and held by the State Treasurer's office. If it is determined that the protest has not been filed for frivolous or improper purpose, the bond or deposit shall be returned in its entirety.

11. **LIQUIDATED DAMAGES:** Vendor shall pay liquidated damages in the amount of _____ for _____.
This clause shall in no way be considered exclusive and shall not limit the State or Agency's right to pursue any other available remedy.

12. **ACCEPTANCE/REJECTION:** The State may accept or reject any bid in whole, or in part. Vendor's signature on its bid signifies acceptance of the terms and conditions contained in the Solicitation and Vendor agrees to be bound by the terms of the Contract, as reflected in the Award Document, upon receipt.

13. **FUNDING:** This Contract shall continue for the term stated herein, contingent upon funds being appropriated by the Legislature or otherwise being made available. In the event funds are not appropriated or otherwise made available, this Contract becomes void and of no effect beginning on July 1 of the fiscal year for which funding has not been appropriated or otherwise made available.

14. **PAYMENT:** Payment in advance is prohibited under this Contract. Payment may only be made after the delivery and acceptance of goods or services. The Vendor shall submit invoices, in arrears.

15. **TAXES:** The Vendor shall pay any applicable sales, use, personal property or any other taxes arising out of this Contract and the transactions contemplated thereby. The State of West Virginia is exempt from federal and state taxes and will not pay or reimburse such taxes.

16. **CANCELLATION:** The Purchasing Division Director reserves the right to cancel this Contract immediately upon written notice to the vendor if the materials or workmanship supplied do not conform to the specifications contained in the Contract. The Purchasing Division Director may also cancel any purchase or Contract upon 30 days written notice to the Vendor in accordance with West Virginia Code of State Rules § 148-1-7.16.2.

17. **TIME:** Time is of the essence with regard to all matters of time and performance in this Contract.

18. **APPLICABLE LAW:** This Contract is governed by and interpreted under West Virginia law without giving effect to its choice of law principles. Any information provided in specification manuals, or any other source, verbal or written, which contradicts or violates the West Virginia Constitution, West Virginia Code or West Virginia Code of State Rules is void and of no effect.

19. **COMPLIANCE:** Vendor shall comply with all applicable federal, state, and local laws, regulations and ordinances. By submitting a bid, Vendor acknowledges that it has reviewed, understands, and will comply with all applicable law.

20. **PREVAILING WAGE:** On any contract for the construction of a public improvement, Vendor and any subcontractors utilized by Vendor shall pay a rate or rates of wages which shall not be less than the fair minimum rate or rates of wages (prevailing wage), as established by the West Virginia Division of Labor under West Virginia Code §§ 21-5A-1 et seq. and available at http://www.sos.wv.gov/administrative-law/wagerates/Pages/default.aspx. Vendor shall be responsible for ensuring compliance with

prevailing wage requirements and determining when prevailing wage requirements are applicable. The required contract provisions contained in West Virginia Code of State Rules § 42-7-3 are specifically incorporated herein by reference.

21. **ARBITRATION:** Any references made to arbitration contained in this Contract, Vendor's bid, or in any American Institute of Architects documents pertaining to this Contract are hereby deleted, void, and of no effect.

22. **MODIFICATIONS:** This writing is the parties' final expression of intent. Notwithstanding anything contained in this Contract to the contrary, no modification of this Contract shall be binding without mutual written consent of the Agency, and the Vendor, with approval of the Purchasing Division and the Attorney General's office (Attorney General approval is as to form only). No Change shall be implemented by the Vendor until such time as the Vendor receives an approved written change order from the Purchasing Division.

23. **WAIVER:** The failure of either party to insist upon a strict performance of any of the terms or provision of this Contract, or to exercise any option, right, or remedy herein contained, shall not be construed as a waiver or a relinquishment for the future of such term, provision, option, right, or remedy, but the same shall continue in full force and effect. Any waiver must be expressly stated in writing and signed by the waiving party.

24. **SUBSEQUENT FORMS:** The terms and conditions contained in this Contract shall supersede any and all subsequent terms and conditions which may appear on any form documents submitted by Vendor to the Agency or Purchasing Division such as price lists, order forms, invoices, sales agreements, or maintenance agreements, and includes internet websites or other electronic documents. Acceptance or use of Vendor's forms does not constitute acceptance of the terms and conditions contained thereon.

25. **ASSIGNMENT:** Neither this Contract nor any monies due, or to become due hereunder, may be assigned by the Vendor without the express written consent of the Agency, the Purchasing Division, the Attorney General's office (as to form only), and any other government agency or office that may be required to approve such assignments. Notwithstanding the foregoing, Purchasing Division approval may or may not be required on certain agency delegated or exempt purchases.

26. **WARRANTY:** The Vendor expressly warrants that the goods and/or services covered by this Contract will: (a) conform to the specifications, drawings, samples, or other description furnished or specified by the Agency; (b) be merchantable and fit for the purpose intended; and (c) be free from defect in material and workmanship.

27. **STATE EMPLOYEES:** State employees are not permitted to utilize this Contract for personal use and the Vendor is prohibited from permitting or facilitating the same.

28. **BANKRUPTCY:** In the event the Vendor files for bankruptcy protection, the State of West Virginia may deem this Contract null and void, and terminate this Contract without notice.

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

30. **DISCLOSURE:** Vendor's response to the Solicitation and the resulting Contract are considered public documents and will be disclosed to the public in accordance with the laws, rules, and policies governing the West Virginia Purchasing Division. Those laws include, but are not limited to, the Freedom of Information Act found in West Virginia Code §§ 29B-1-1 et seq. and the competitive bidding laws found West Virginia Code §§ 5A-3-1 et seq., 5-22-1 et seq., and 5G-1-1 et seq.

    If a Vendor considers any part of its bid to be exempt from public disclosure, Vendor must so indicate by specifically identifying the exempt information, identifying the exemption that applies, providing a detailed justification for the exemption, segregating the exempt information from the general bid information, and submitting the exempt information as part of its bid but in a segregated and clearly identifiable format. Failure to comply with the foregoing requirements will result in public disclosure of the Vendor's bid without further notice. A Vendor's act of marking all or nearly all of its bid as exempt is not sufficient to avoid disclosure and WILL NOT BE HONORED. Vendor's act of marking a bid or any part thereof as "confidential" or "proprietary" is not sufficient to avoid disclosure and WILL NOT BE HONORED. A legend or other statement indicating that all or substantially all of the bid is exempt from disclosure is not sufficient to avoid disclosure and WILL NOT BE HONORED. Additionally, pricing or cost information will not be considered exempt from disclosure and requests to withhold publication of pricing or cost information WILL NOT BE HONORED.

    Vendor will be required to defend any claimed exemption for nondisclosure in the event of an administrative or judicial challenge to the State's nondisclosure. Vendor must indemnify the State for any costs incurred related to any exemptions claimed by Vendor. Any questions regarding the applicability of the various public records laws should be addressed to your own legal counsel prior to bid submission.

31. **LICENSING:** In accordance with West Virginia Code of State Rules §148-1-6.1.7, Vendor must be licensed and in good standing in accordance with any and all state and local laws and requirements by any state or local agency of West Virginia, including, but not limited to, the West Virginia Secretary of State's Office, the West Virginia Tax Department, West Virginia Insurance Commission, or any other state agency or political subdivision. Upon request, the Vendor must provide all necessary releases to obtain information to enable the Purchasing Division Director or the Agency to verify that the Vendor is licensed and in good standing with the above entities.

32. **ANTITRUST:** In submitting a bid to, signing a contract with, or accepting a Award Document from any agency of the State of West Virginia, the Vendor agrees to convey, sell, assign, or transfer to the State of West Virginia all rights, title, and interest in and to all causes of action it may now or hereafter acquire under the antitrust laws of the United States and the State of West Virginia for price fixing and/or unreasonable restraints of trade relating to the particular commodities or services purchased or acquired by the State of West Virginia. Such assignment shall be made and become effective at the time the purchasing agency tenders the initial payment to Vendor.

33. **VENDOR CERTIFICATIONS:** By signing its bid or entering into this Contract, Vendor certifies (1) that its bid or offer was made without prior understanding, agreement, or connection with any corporation, firm, limited liability company, partnership, person or entity submitting a bid or offer for the same material, supplies, equipment or services; (2) that its bid or offer is in all respects fair and without collusion or fraud; (3) that this Contract is accepted or entered into without any prior understanding, agreement, or connection to any other entity that could be considered a violation of law; and (4) that it has reviewed this Solicitation in its entirety; understands the requirements, terms and conditions, and other information contained herein. Vendor's signature on its bid or offer also affirms that neither it nor its representatives have any interest, nor shall acquire any interest, direct or indirect, which would compromise the performance of its services hereunder. Any such interests shall be promptly presented in detail to the Agency. The individual signing this bid or offer on behalf of Vendor certifies that he or she is authorized by the Vendor to execute this bid or offer or any documents related thereto on Vendor's behalf; that he or she is authorized to bind the Vendor in a contractual relationship; and that, to the best of his or her knowledge, the Vendor has properly registered with any State agency that may require registration.

34. **PURCHASING CARD ACCEPTANCE:** The State of West Virginia currently utilizes a Purchasing Card program, administered under contract by a banking institution, to process payment for goods and services. The Vendor must accept the State of West Virginia's Purchasing Card for payment of all orders under this Contract unless the box below is checked.

☐ Vendor is not required to accept the State of West Virginia's Purchasing Card as payment for all goods and services.

35. **VENDOR RELATIONSHIP:** The relationship of the Vendor to the State shall be that of an independent contractor and no principal-agent relationship or employer-employee relationship is contemplated or created by this Contract. The Vendor as an independent contractor is solely liable for the acts and omissions of its employees and agents. Vendor shall be responsible for selecting, supervising, and compensating any and all individuals employed pursuant to the terms of this Solicitation and resulting contract. Neither the Vendor, nor any employees or subcontractors of the Vendor, shall be deemed to be employees of the State for any purpose whatsoever. Vendor shall be exclusively responsible for payment of employees and contractors for all wages and salaries, taxes, withholding payments, penalties, fees, fringe benefits, professional liability insurance premiums, contributions to insurance and pension, or other deferred compensation plans, including but

not limited to, Workers' Compensation and Social Security obligations, licensing fees, etc. and the filing of all necessary documents, forms, and returns pertinent to all of the foregoing. Vendor shall hold harmless the State, and shall provide the State and Agency with a defense against any and all claims including, but not limited to, the foregoing payments, withholdings, contributions, taxes, Social Security taxes, and employer income tax returns.

36. **INDEMNIFICATION:** The Vendor agrees to indemnify, defend, and hold harmless the State and the Agency, their officers, and employees from and against: (1) Any claims or losses for services rendered by any subcontractor, person, or firm performing or supplying services, materials, or supplies in connection with the performance of the Contract; (2) Any claims or losses resulting to an y person or entity injured or damaged by the Vendor, its officers, employees, or subcontractors by the publication, translation, reproduction, delivery, performance, use, or disposition of any data used under the Contract in a manner not authorized by the Contract, or by Federal or State statutes or regulations; and (3) Any failure of the Vendor, its officers, employees, or subcontractors to observe State and Federal laws including, but not limited to, labor and wage and hour laws.

37. **PURCHASING AFFIDAVIT:** In accordance with West Virginia Code § 5A-3-10a, all Vendors are required to sign, notarize, and submit the Purchasing Affidavit stating that neither the Vendor nor a related party owe a debt to the State in excess of $1,000. The affidavit must be submitted prior to award, but should be submitted with the Vendor's bid. A copy of the Purchasing Affidavit is included herewith.

38. **ADDITIONAL AGENCY AND LOCAL GOVERNMENT USE:** This Contract may be utilized by and extends to other agencies, spending units, and political subdivisions of the State of West Virginia; county, municipal, and other local government bodies; and school districts ("Other Government Entities"). This Contract shall be extended to the aforementioned Other Government Entities on the same prices, terms, and conditions as those offered and agreed to in this Contract. If the Vendor does not wish to extend the prices, terms, and conditions of its bid and subsequent contract to the Other Government Entities, the Vendor must clearly indicate such refusal in its bid. A refusal to extend this Contract to the Other Government Entities shall not impact or influence the award of this Contract in any manner.

39. **CONFLICT OF INTEREST:** Vendor, its officers or members or employees, shall not presently have or acquire an interest, direct or indirect, which would conflict with or compromise the performance of its obligations hereunder. Vendor shall periodically inquire of its officers, members and employees to ensure that a conflict of interest does not arise. Any conflict of interest discovered shall be promptly presented in detail to the Agency.

40. **REPORTS:** Vendor shall provide the Agency and/or the Purchasing Division with the following reports identified by a checked box below:

☑ Such reports as the Agency and/or the Purchasing Division may request. Requested reports may include, but are not limited to, quantities purchased, agencies utilizing the contract, total contract expenditures by agency, etc.

☐ Quarterly reports detailing the total quantity of purchases in units and dollars, along with a listing of purchases by agency. Quarterly reports should be delivered to the Purchasing Division via email at purchasing.requisitions@wv.gov.

41. **BACKGROUND CHECK:** In accordance with W. Va. Code § 15-2D-3, the Director of the Division of Protective Services shall require any service provider whose employees are regularly employed on the grounds or in the buildings of the Capitol complex or who have access to sensitive or critical information to submit to a fingerprint-based state and federal background inquiry through the state repository. The service provider is responsible for any costs associated with the fingerprint-based state and federal background inquiry.

After the contract for such services has been approved, but before any such employees are permitted to be on the grounds or in the buildings of the Capitol complex or have access to sensitive or critical information, the service provider shall submit a list of all persons who will be physically present and working at the Capitol complex to the Director of the Division of Protective Services for purposes of verifying compliance with this provision.

The State reserves the right to prohibit a service provider's employees from accessing sensitive or critical information or to be present at the Capitol complex based upon results addressed from a criminal background check.

Service providers should contact the West Virginia Division of Protective Services by phone at (304) 558-9911 for more information.

42. **PREFERENCE FOR USE OF DOMESTIC STEEL PRODUCTS:** Except when authorized by the Director of the Purchasing Division pursuant to W. Va. Code § 5A-3-56, no contractor may use or supply steel products for a State Contract Project other than those steel products made in the United States. A contractor who uses steel products in violation of this section may be subject to civil penalties pursuant to W. Va. Code § 5A-3-56. As used in this section:

a. "State Contract Project" means any erection or construction of, or any addition to, alteration of or other improvement to any building or structure, including, but not limited to, roads or highways, or the installation of any heating or cooling or ventilating plants or other equipment, or the supply of and materials for such projects, pursuant to a contract with the State of West Virginia for which bids were solicited on or after June 6, 2001.

b. "Steel Products" means products rolled, formed, shaped, drawn, extruded, forged, cast, fabricated or otherwise similarly processed, or processed by a combination of two or more or such operations, from steel made by the open heath, basic oxygen, electric furnace, Bessemer or other steel making process. The Purchasing Division Director may, in writing, authorize the use of foreign steel products if:

c. The cost for each contract item used does not exceed one tenth of one percent (.1%) of the total contract cost or two thousand five hundred dollars ($2,500.00), whichever is greater.

For the purposes of this section, the cost is the value of the steel product as delivered to the project; or

d. The Director of the Purchasing Division determines that specified steel materials are not produced in the United States in sufficient quantity or otherwise are not reasonably available to meet contract requirements.

43. PREFERENCE FOR USE OF DOMESTIC ALUMINUM, GLASS, AND STEEL: In Accordance with W. Va. Code § 5-19-1 et seq., and W. Va. CSR § 148-10-1 et seq., for every contract or subcontract, subject to the limitations contained herein, for the construction, reconstruction, alteration, repair, improvement or maintenance of public works or for the purchase of any item of machinery or equipment to be used at sites of public works, only domestic aluminum, glass or steel products shall be supplied unless the spending officer determines, in writing, after the receipt of offers or bids, (1) that the cost of domestic aluminum, glass or steel products is unreasonable or inconsistent with the public interest of the State of West Virginia, (2) that domestic aluminum, glass or steel products are not produced in sufficient quantities to meet the contract requirements, or (3) the available domestic aluminum, glass, or steel do not meet the contract specifications. This provision only applies to public works contracts awarded in an amount more than fifty thousand dollars ($50,000) or public works contracts that require more than ten thousand pounds of steel products.

The cost of domestic aluminum, glass, or steel products may be unreasonable if the cost is more than twenty percent (20%) of the bid or offered price for foreign made aluminum, glass, or steel products. If the domestic aluminum, glass or steel products to be supplied or produced in a "substantial labor surplus area", as defined by the United States Department of Labor, the cost of domestic aluminum, glass, or steel products may be unreasonable if the cost is more than thirty percent (30%) of the bid or offered price for foreign made aluminum, glass, or steel products.

This preference shall be applied to an item of machinery or equipment, as indicated above, when the item is a single unit of equipment or machinery manufactured primarily of aluminum, glass or steel, is part of a public works contract and has the sole purpose or of being a permanent part of a single public works project. This provision does not apply to equipment or machinery purchased by a spending unit for use by that spending unit and not as part of a single public works project.

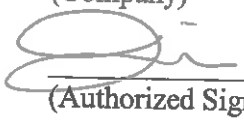
All bids and offers including domestic aluminum, glass or steel products that exceed bid or offer prices including foreign aluminum, glass or steel products after application of the preferences provided in this provision may be reduced to a price equal to or lower than the lowest bid or offer price for foreign aluminum, glass or steel products plus the applicable preference. If the reduced bid or offer prices are made in writing and supersede the prior bid or offer prices, all bids or offers, including the reduced bid or offer prices, will be reevaluated in accordance with this rule.

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 behalf; that I am authorized to bind the vendor in a contractual relationship; and that to the best of my knowledge, the vendor has properly registered with any State agency that may require registration.

Chef's Corner Foods

(Company)



Julia Ly, VP Bid Specialist

(Authorized Signature) (Representative Name, Title)

P: 510.441.0565 F: 510.441.0150 3/17/15

(Phone Number) (Fax Number) (Date)

INVITATION TO BID

To establish an agreement between the West Virginia Department of Agriculture Food Distribution Program and a processing firm to produce **CHICKEN PRODUCTS** using USDA Commodity **CHICKEN.**

1. CONTRACT/AGREEMENT REQUIREMENTS

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

The Bid Package will provide the framework for the processing of USDA Chicken into processed Chicken Products for use and consumption by West Virginia Schools and other authorized recipient agencies in the State of West Virginia.

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

1a. CONTRACT PERIOD:

The State Participation Agreement shall be valid for a one (1) year period from April 01, 2015, through March 31, 2016.

2. PRODUCT FORMULA:

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

A NUTRITIONAL ANALYSIS OF FINISHED PRODUCTS SHOULD BE PROVIDED WITH THIS BID PACKAGE. THE ANALYSIS IS TO INCLUDE THE AMOUNTS OF SODIUM, THE AMOUNTS OF SATURATED FAT, MONOSATURATED FAT, POLYSATURATED FAT; AND THE AMOUNT OF THEIR PERCENT OF CALORIES, TOTAL FAT GRAMS AND TOTAL CALORIES PER SERVING. ALSO, INFORMATION REGARDING COOKING/PREPARATION, HANDLING AND STORAGE SHOULD BE SUBMITTED AND A COPY OF THE ACTUAL PRODUCT PACKAGING LABEL. ANY BID PACKAGE SUBMITTED WITHOUT AN ADEQUATE AND COMPLETE NUTRITIONAL ANALYSIS AND THE OTHER OUTLINED INFORMATION MAY BE

CONSIDERED DISQUALIFIED AND INVALID AND, THEREFORE, NOT AWARDED AN AGREEMENT.

3. END PRODUCT DATA SCHEDULE (EPDS):

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

ALL PRICING SUBMITTED ON EPDSs and/or SEPDSs and/or OTHERWISE SUBMITTED AS PART OF THE BID PACKAGE MUST BE THE ACTUAL MAXIMUM PRICE YOU WILL CHARGE WEST VIRGINIA FOR THE DURATION OF THIS AGREEMENT, NOT NATIONAL PRICES. ADDITIONALLY, ALL PRICES MUST BE THE FEE-FOR-SERVICE.

4. PRICE:

In addition to the pricing requirements outlined above in Number 3, prices quoted shall be firm for the duration of the Agreement.

5. SPECIFICATIONS:

The finished end products submitted in conjunction with this Agreement shall adhere to the specifications marked as ATTACHMENT A.

6. PACKAGING AND LABELING:

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

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

6a. CONTAINER AND MARKING SPECIFICATIONS:

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

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

ALL CASES SHOULD BE CLEARLY MARKED ON ALL SIDES WITH EASILY READABLE PRODUCT INFORMATION INCLUDING THE PRODUCT NAME AND NUMBER.

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

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

A. The net weight.
B. Date of Manufacture-Processing.
C. The proper recommended storage instructions.
D. As applicable, USDA inspection marks and plant number and name, and location of processor, USDA contract compliance stamp and certificate number, all other required labeling.

7. DELIVERY:

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

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

8. SHIPPING TERMS:

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

9. QUANTITY:

The quantity of USDA Commodity made available to West Virginia will vary according to commodity availability and USDA policy. The West Virginia Department of Agriculture Food Distribution Program shall be the final authority with regard to the total quantity of USDA commodities allocated for processing under this agreement.

10. ACCOUNTABILITY AND RECORDS:

The successful bidding processor shall be required to establish and maintain perpetual inventories and control of all commodities received for processing, performance and production

records and other reporting systems as may be required by state and federal regulations and shall submit a report of such information monthly to the West Virginia Department of Agriculture, Food Distribution Program.

11. PROCESSING AGREEMENT:

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

11a. BASIS OF AWARD:

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

12. LIFE OF CONTRACT:

This contract is to become effective on April 01, 2015 and extend for a period of one year. The vendor may terminate this contract for any reason upon giving the Director of the West Virginia Department of Agriculture Food Distribution Program and the Director of the West Virginia Purchasing Division thirty (30) days written notice.

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

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

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

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

13. RENEWAL:

March 31, 2016 is to be the expiration date of the contract-agreement. The contract may be extended for three 1-year periods. Any changes to date must be updated before any contract extension is granted including, but not limited to, pricing, yield, and the signature page.

14. LETTERS OF REFERENCE:

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

15. BILLING:

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

16. PAYMENT:

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

SPECIFICATIONS

1. **PURPOSE AND SCOPE:** The West Virginia Purchasing Division is soliciting bids on behalf of The West Virginia Department of Agriculture to establish an open-end contract for chicken products utilizing USDA Commodity bulk chicken.

2. **DEFINITIONS:** The terms listed below shall have the meanings assigned to them below. Additional definitions can be found in section 2 of the General Terms and Conditions.

   2.1 **"Contract Item"** or **"Contract Items"** means the list of items identified in Section 3.1 below and on the Pricing Pages.

   2.2 **"Pricing Pages"** means the schedule of prices, estimated order quantity, and totals contained in wvOASIS or attached hereto as Exhibit A, and used to evaluate the Solicitation responses.

   2.3 **"Solicitation"** means the official notice of an opportunity to supply the State with goods or services that is published by the Purchasing Division..

3. **GENERAL REQUIREMENTS:**

   3.1 **Contract Items and Mandatory Requirements:** Vendor shall provide Agency with the Contract Items listed below on an open-end and continuing basis. Contract Items must meet or exceed the mandatory requirements as shown below

      3.1.1 CONTRACT ITEMS INCLUDE, BUT ARE NOT LIMITED TO:

      3.1.1.1 Diced Chicken
      3.1.1.2 Chicken Fajita Strips
      3.1.1.3 8 Piece Roasted Parts
      3.1.1.4 Non Breaded Chicken Patty
      3.1.1.5 Whole Grain Chicken Nuggets
      3.1.1.6 Whole Grain Chicken Strips
      3.1.1.7 Whole Grain Chicken Patty
      3.1.1.8 Chicken Pepperoni
      3.1.1.9 Teriyaki Sauced Chicken
      3.1.1.10 Buffalo Sauced Chicken

      3.1.2 MANDATORY REQUIREMENTS APPLICABLE TO ALL ITEMS

      3.1.2.1 CN Labels are required.

3.1.2.2 No MSG, artificial flavorings, colorings and/or preservatives.
3.1.2.3 Each individual item is to be packaged in such a way that will prevent sticking together when frozen.
3.1.2.4 All frozen products are to be delivered at 0° F to -10° F and must show no signs of refreezing, thawing or freezer burn.
3.1.2.5 All cases should be marked on at least 2 sides with product information including product name and number.
3.1.2.6 All products provided in relation to this RFQ shall be formulated, manufactured, handled, stored, packaged, and shipped in compliance with the regulations and guidelines of the State of West Virginia, the United States Department of Agriculture, the Federal Food, Drug and Cosmetic Act, and all pertinent sections of the Code of Federal Regulations which govern Food Distribution and the National School Lunch Program, as well as Industry standards related to products for Food Distribution and the National School Lunch Program.
3.1.2.7 Any end product not meeting the fabrication, formulation, and/or packaging requirements will be rejected by the WV Food Distribution Program and returned to Processor at Processor's expense.
3.1.2.8 All products covered under this Agreement must be produced and processed domestically.
3.1.2.9 The saturated fat for all end products cannot exceed ten percent (10%) of total calories per serving (<10%:total calories saturated fat).
3.1.2.10 There can be no added trans fat for all end products (0g added trans fat).
3.1.2.11 All end products which provide a grain contribution must be whole grain rich.
3.1.2.12 The maximum allowable sodium for all end products is 450 mg per serving (<400mg Na+).

4. CONTRACT AWARD:

4.1 Contract Award: The Contract is intended to provide Agencies with a purchase price on all Contract Items. The Contract shall be awarded to the Vendor that provides the Contract Items meeting the required specifications for the lowest overall total cost.

4.2 Pricing Pages: Vendor should complete the Pricing Pages by providing per case, fee-for-service prices for each product submitted that reflect the specific prices that will be charged to West Virginia for the duration of an

awarded agreement. Vendor should complete the Pricing Pages in their entirety as failure to do so may result in Vendor's bids being disqualified.

The Pricing Pages contain a list of the Contract Items and estimated purchase volume. The estimated purchase volume for each item represents the approximate volume of anticipated purchases only. No future use of the Contract or any individual item is guaranteed or implied.

Vendor should electronically enter the information into the Pricing Pages through wvOASIS, if available, or as an electronic document.

5. ORDERING AND PAYMENT:

5.1 Ordering: Vendor shall accept orders through wvOASIS, regular mail, facsimile, e-mail, or any other written form of communication. Vendor may, but is not required to, accept on-line orders through a secure internet ordering portal/website. If Vendor has the ability to accept on-line orders, it should include in its response a brief description of how Agencies may utilize the on-line ordering system. Vendor shall ensure that its on-line ordering system is properly secured prior to processing Agency orders on-line.

5.2 Payment: Vendor shall accept payment in accordance with the payment procedures of the State of West Virginia.

6. DELIVERY AND RETURN:

6.1 Delivery Time: Vendor shall deliver standard orders within thirty (30) working days after orders are received. Vendor shall ship all orders in accordance with the above schedule and shall not hold orders until a minimum delivery quantity is met.

6.2 Late Delivery: The Agency placing the order under this Contract must be notified in writing if orders will be delayed for any reason. Any delay in delivery that could cause harm to an Agency will be grounds for cancellation of the delayed order, and/or obtaining the items ordered from a third party.

Any Agency seeking to obtain items from a third party under this provision must first obtain approval of the Purchasing Division.

6.3 Delivery Payment/Risk of Loss: Standard order delivery shall be F.O.B. destination to the Agency's location. Vendor shall include the cost of standard order delivery charges in its bid pricing/discount and is not permitted to charge the Agency separately for such delivery. The Agency will pay delivery charges on all

emergency orders provided that Vendor invoices those delivery costs as a separate charge with the original freight bill attached to the invoice.

6.4 **Return of Unacceptable Items:** If the Agency deems the Contract Items to be unacceptable, the Contract Items shall be returned to Vendor at Vendor's expense and with no restocking charge. Vendor shall either make arrangements for the return within five (5) days of being notified that items are unacceptable, or permit the Agency to arrange for the return and reimburse Agency for delivery expenses. If the original packaging cannot be utilized for the return, Vendor will supply the Agency with appropriate return packaging upon request. All returns of unacceptable items shall be F.O.B. the Agency's location. The returned product shall either be replaced, or the Agency shall receive a full credit or refund for the purchase price, at the Agency's discretion.

6.5 **Return Due to Agency Error**: Items ordered in error by the Agency will be returned for credit within 30 days of receipt, F.O.B. Vendor's location. Vendor shall not charge a restocking fee if returned products are in a resalable condition. Items shall be deemed to be in a resalable condition if they are unused and in the original packaging. Any restocking fee for items not in a resalable condition shall be the lower of the Vendor's customary restocking fee or 5% of the total invoiced value of the returned items.

7. VENDOR DEFAULT:

7.1 The following shall be considered a vendor default under this Contract.

7.1.1 Failure to provide Contract Items in accordance with the requirements contained herein.

7.1.2 Failure to comply with other specifications and requirements contained herein.

7.1.3 Failure to comply with any laws, rules, and ordinances applicable to the Contract Services provided under this Contract.

7.1.4 Failure to remedy deficient performance upon request.

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

7.2.1 Immediate cancellation of the Contract.

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

7.2.3 Any other remedies available in law or equity.

8. MISCELLANEOUS:

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

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

8.3 Reports: Vendor shall provide 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: Grant Kwok
Telephone Number: 510.441.0565
Fax Number: 510.441.0150
Email Address: grantk@chefscornerfoods.com

RFQ No. CRFQ 1400AGR1500000001

STATE OF WEST VIRGINIA
Purchasing Division

PURCHASING AFFIDAVIT

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

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

DEFINITIONS:

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

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

"Related party" means a party, whether an individual, corporation, partnership, association, limited liability company or any other form or business association or other entity whatsoever, related to any vendor by blood, marriage, ownership or contract through which the party has a relationship of ownership or other interest with the vendor so that the party will actually or by effect receive or control a portion of the benefit, profit or other consideration from performance of a vendor contract with the party receiving an amount that meets or 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. Va. Code* §61-5-3) that neither vendor nor any related party owe a debt as defined above and that neither vendor nor any related party are in employer default as defined above, unless the debt or employer default is permitted under the exception above.

WITNESS THE FOLLOWING SIGNATURE:

Vendor's Name: Chef's Corner Foods

Authorized Signature: _____ Date: 3/19/15

State of California

County of Alameda, to-wit:

Taken, subscribed, and sworn to before me this 19th day of March, 2015

My Commission expires 02/03/2016, 2016.

AFFIX SEAL HERE

NOTARY PUBLIC Melissa Davis

MELISSA DAVIS
COMM. # 1968392
NOTARY PUBLIC-CALIFORNIA
ALAMEDA COUNTY
My Commission Expires
February 3, 2016

JAS1 JAS1

Rev. 04/14

State of West Virginia

N/A

VENDOR PREFERENCE CERTIFICATE

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

1. **Application is made for 2.5% vendor preference for the reason checked:**
   Bidder is an individual resident vendor and has resided continuously in West Virginia for four (4) years immediately preceding the date of this certification; **or,**
   Bidder is a partnership, association or corporation resident vendor and has maintained its headquarters or principal place of business continuously in West Virginia for four (4) years immediately preceding the date of this certification; or 80% of the ownership interest of Bidder is held by another individual, partnership, association or corporation resident vendor who has maintained its headquarters or principal place of business continuously in West Virginia for four (4) years immediately preceding the date of this certification; **or,**
   Bidder is a nonresident vendor which has an affiliate or subsidiary which employs a minimum of one hundred state residents and which has maintained its headquarters or principal place of business within West Virginia continuously for the four (4) years immediately preceding the date of this certification; **or,**

2. **Application is made for 2.5% vendor preference for the reason checked:**
   Bidder is a resident vendor who certifies that, during the life of the contract, on average at least 75% of the employees working on the project being bid are residents of West Virginia who have resided in the state continuously for the two years immediately preceding submission of this bid; **or,**

3. **Application is made for 2.5% vendor preference for the reason checked:**
   Bidder is a nonresident vendor employing a minimum of one hundred state residents or is a nonresident vendor with an affiliate or subsidiary which maintains its headquarters or principal place of business within West Virginia employing a minimum of one hundred state residents who certifies that, during the life of the contract, on average at least 75% of the employees or Bidder's affiliate's or subsidiary's employees are residents of West Virginia who have resided in the state continuously for the two years immediately preceding submission of this bid; **or,**

4. **Application is made for 5% vendor preference for the reason checked:**
   Bidder meets either the requirement of both subdivisions (1) and (2) or subdivision (1) and (3) as stated above; **or,**

5. **Application is made for 3.5% vendor preference who is a veteran for the reason checked:**
   Bidder is an individual resident vendor who is a veteran of the United States armed forces, the reserves or the National Guard and has resided in West Virginia continuously for the four years immediately preceding the date on which the bid is submitted; **or,**

6. **Application is made for 3.5% vendor preference who is a veteran for the reason checked:**
   Bidder is a resident vendor who is a veteran of the United States armed forces, the reserves or the National Guard, if, for purposes of producing or distributing the commodities or completing the project which is the subject of the vendor's bid and continuously over the entire term of the project, on average at least seventy-five percent of the vendor's employees are residents of West Virginia who have resided in the state continuously for the two immediately preceding years.

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

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

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

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

Bidder: Chef's Corner Foods | Grant Kwok Signed: [signature]

Date: 03/19/2015 Title: President

ADDENDUM ACKNOWLEDGEMENT FORM
SOLICITATION NO.: AGR1500000018

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

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

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

[✓]	Addendum No. 1	[ ]	Addendum No. 6
[ ]	Addendum No. 2	[ ]	Addendum No. 7
[ ]	Addendum No. 3	[ ]	Addendum No. 8
[ ]	Addendum No. 4	[ ]	Addendum No. 9
[ ]	Addendum No. 5	[ ]	Addendum No. 10

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

Chef's Corner Foods
Company

Authorized Signature

3/19/15
Date

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

SUMMARY END PRODUCT DATA SCHEDULE
WITH COMMERCIAL PRICING

PRODUCT: USDA Commodity Bulk Chicken

Quote CRFQ 1400 AGR1500000018

THIS IS AN ORIGINAL SUMMARY SCHEDULE UNLESS CHECKED BELOW:

- ☐ Reflects Change in Formulation
- ☐ Additional Products Listed
- ☐ Correction

PROCESSOR NAME: Chef's Corner Foods

Value Pass

- ☐ Direct Sales
- ☐ Refund to Recipient Agency
- ☐ Net Price Throught Distributor
- ☐ Fee for Service (billed by Processor)
- ☐ Fee for Service (billed by Distributor)

Information Certified as Accurate from Approved EPDS (requires signature from agency that appproved EPDS)											No Distribution UpCharge Included!			
End Product Code	Description	Net Weight Per Case	Servings Per Case	Net Weight Per Serving	Commodity (Use Commodity code and Short Title) Code	Short Title	Commodity Inventory Drawdown per Case	When Applicable Maximum Percent Breading	By Products Produced (none unless box is checked)	Value Per Pound of Commodity (Contract Value)	Delivered Gross Price per Case	Delivered Gross Price Per Portion	Net Price Case	Net Price Per Portion
CMDTYWG-0111	Orange Chicken	42	171	3.92	100113	CHICKEN LEGS CHILLED - BULK	39.08	15%	No	0.6267	104.49	0.611	80.00	0.467
CMDTYWG-0112	Honey Fire Chicken	42	171	3.92	100113	CHICKEN LEGS CHILLED - BULK	39.08	15%	No	0.6267	107.37	0.627	82.88	0.484
CMDTYWG-0113	Kung Pao Chicken	42	171	3.92	100113	CHICKEN LEGS CHILLED - BULK	39.08	15%	No	0.6267	108.28	0.633	83.79	0.49
CMDTYWG-0116	Cherry Blossom Chicken	42	171	3.92	100113	CHICKEN LEGS CHILLED - BULK	39.08	15%	No	0.6267	108.49	0.634	84.00	0.491
CMDTYWG-0127	Mandarin Mango Chicken	42	171	3.92	100113	CHICKEN LEGS CHILLED - BULK	39.08	15%	No	0.6267	109.37	0.639	84.88	0.496
CMDTYWG-0132	General Tso Chicken	42	171	3.92	100113	CHICKEN LEGS CHILLED - BULK	39.08	15%	No	0.6267	109.49	0.64	85.00	0.497
CMDTYWG-0133	Lemongrass Chicken	42	171	3.92	100113	CHICKEN LEGS CHILLED - BULK	39.08	15%	No	0.6267	109.21	0.638	84.72	0.495
CMDTYWG-0134	Spicy Buffalo Chicken	42	171	3.92	100113	CHICKEN LEGS CHILLED - BULK	39.08	15%	No	0.6267	109.49	0.64	85.00	0.497
CMDTYWG-0135	Sweet Thai Chili Chicken	42	171	3.92	100113	CHICKEN LEGS CHILLED - BULK	39.08	15%	No	0.6267	112.49	0.657	88.00	0.514
CMDTYWG-0115	Battered Chicken	30	171	2.8	100113	CHICKEN LEGS CHILLED - BULK	39.08	15%	No	0.6267	104.49	0.611	80.00	0.467
CMDTY-0114B	Korean BBQ Chicken, Grilled	42	240	2.8	100113	CHICKEN LEGS CHILLED - BULK	40.22	N/A	No	0.6267	139.21	0.814	114.00	0.475
CMDTY-0117B	Teriyaki Chicken, Grilled	42	240	2.8	100113	CHICKEN LEGS CHILLED - BULK	40.22	N/A	No	0.6267	139.21	0.814	114.00	0.475
CMDTY-0119B	Kung Pao Chicken	42	240	2.8	100113	CHICKEN LEGS CHILLED - BULK	40.22	N/A	No	0.6267	139.21	0.814	114.00	0.475
CMDTY-0120B	Viva Mole Chicken	42	240	2.8	100113	CHICKEN LEGS CHILLED - BULK	40.22	N/A	No	0.6267	139.21	0.814	114.00	0.475

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

PROCESSOR:

Chef's Corner Foods
Name of Company

Grant Kwok, President
Name and Title of Authorized Representative

3/19/2015
Signature Date Signed

APPROVAL:

State of West Virginia, WV Purchasing Division
Name of Company

Name and Title of Authorized Representative

Signature Date Signed

SUMMARY END PRODUCT DATA SCHEDULE
WITH COMMERCIAL PRICING

PRODUCT: USDA Commodity Bulk Chicken

Quote CRFQ 1400 AGR1500000018

THIS IS AN ORIGINAL SUMMARY SCHEDULE UNLESS CHECKED BELOW:

- ☐ Reflects Change in Formulation
- ☐ Additional Products Listed
- ☐ Correction

PROCESSOR NAME: Chef's Corner Foods

Value Pass

- ☐ Direct Sales
- ☐ Refund to Recipient Agency
- ☐ Net Price Throught Distributor
- ☐ Fee for Service (billed by Processor)
- ☐ Fee for Service (billed by Distributor)

Information Certified as Accurate from Approved EPDS											Direct Ship to School System Warehouse			
End Product Code	Description	Net Weight Per Case	Servings Per Case	Net Weight Per Serving	Commodity (Use Commodity code and Short Title) Code	Short Title	Commodity Inventory Drawdown per Case	When Applicable Maximum Percent Breading	By Products Produced (none unless box is checked)	Value Per Pound of Commodity (Contract Value)	Delivered Gross Price per Case	Delivered Gross Price Per Portion	Net Case Price	Net Price Per Portion
CMDTY-0122B	Spicy Szechuan Chicken, Grilled	42	240	2.8	100113	CHICKEN LEGS CHILLED - BULK	40.22	N/A	No	0.6267	139.21	0.814	114.00	0.475
CMDTY-0131B	Thai Chili Chicken, Grilled	42	240	2.8	100113	CHICKEN LEGS CHILLED - BULK	40.22	N/A	No	0.6267	139.21	0.814	114.00	0.475
CMDTY-0118B	Simply Chicken, Grilled	40	320	2.8	100113	CHICKEN LEGS CHILLED - BULK	40.22	N/A	No	0.6267	154.73	0.483	121.16	0.378
CMDTY-0136B	Mandarin Orange, Grilled	42	240	2.8	100113	CHICKEN LEGS CHILLED - BULK	53.57	N/A	No	0.6267	139.21	0.814	114.00	0.475

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

PROCESSOR:

Chef's Corner Foods
Name of Company
Grant Kwok, President
Name and Title of Authorized Representative
3/19/2015
Signature — Date Signed

APPROVAL:

State of West Virginia, WV Purchasing Division
Name of Company
Name and Title of Authorized Representative
Signature — Date Signed

1787 Sabre Street
Hayward, CA 94545
P (510) 441-0565
F (510) 972-6237

RFQ Name: Processing USDA Chicken Commodity
RFQ Number: CRFQ 1400 ARG1500000018

Letters of References

Reference #1

Organization Name: Lee County Schools Telephone: 239.461.8459

Contact Name: Lauren Loper, Dietician Email Address: LaurenCLo@leeschools.net

Scope of Work Provided: USDA Commodity Processing

Present Agreement Status: Active Agreement Date: SY14-15

Reference #2

Organization Name: Elk Grove USD Telephone: 727.588.6000

Contact Name: Bobbi Hew, Purchasing Email Address: WilsonM@pcsb.org

Scope of Work Provided: USDA Commodity Processing

Present Agreement Status: Active Agreement Date: SY14-15

Reference #3

Organization Name: Northside ISD Telephone: 210.397.7633

Contact Name: Cynthia Barton, Director Email Address: Cynthia.Barton@nisd.net

Present Agreement Status: Active Agreement Date: SY14-15

Chef's Corner Foods		3/17/15
Name of Manufacturer (Typed)	Authorized Representative's Signature	Date

1787 Sabre Street
Hayward, CA 94545
P (510) 441-0565
F (510) 972-6237

POS

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | (866) 698-CHEF

Teriyaki Chicken

DESCRIPTION:

Healthy, delicious, and tender chicken, smothered in our famous Teriyaki Sauce. Works great for school lunches!

FOOD BASED EQUIVALENCY:

A 2.8 oz serving of Teriyaki Chicken provides 2 servings of M/M.

HEATING INSTRUCTIONS:

- Place chicken in a sheet pan and bake at 350° for about 15-20 min.
- Mix chicken in hotel pan with sauce (add sauce to taste) and serve at 165°

INGREDIENTS:

CHICKEN: Chicken Dark Meat, Water, Less Than 2% Tapioca Starch, Isolated Soy Protein, Lemon Juice Concentrate, Vinegar, Salt, Carrageenan, Natural Flavor, Caramel Color, Spice.

SAUCE: Water, Sugar, Yamasa Less Salt Soy Sauce, Modified Food Starch, Salted Sake, Vinegar, Ginger Powder, Xanthan Gum, Citric Acid, White Pepper, Cayenne Pepper.

CONTAINS: WHEAT, SOY.

NO TRANS FAT
NO MSG

Marinated Chicken & Teriyaki Sauce

Nutrition Facts

Serving Size 2.8 oz

Amount Per Serving

Calories 157 Calories from Fat 90

% Daily Value*

Total Fat 9g 9%

Saturated Fat 1.5g 6%

Trans Fat 0g

Cholesterol 70mg 23%

Sodium 430mg 18%

Total Carbohydrate 10g 3%

Dietary Fiber 0g 0%

Sugars 7g

Protein 18g 36%

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

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

I certify this information is true and correct

July 17, 2014

Grant Kwok — Date

President

Effective for one year from date signed

Product Code	Description	U/M	Count	Lbs
H&S: COM – 0117B	Teriyaki Chicken	30 lb	6	42 lbs (COMMERCIAL)
	Teriyaki Sauce	12 lb	6	
H&S: CMDTY – 0117B	Teriyaki Chicken	30 lb	6	42 lbs (COMMODITY)
	Teriyaki Sauce	12 lb	6	

Pack Information – 42 lb COMMERCIAL

Pack: 6/5 lb. Bags of Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 20.375" X 13.125" X 9.125"
Case Cube: 1.41
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 1 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.
Master Case Barcode: 013964414158

Pack Information – 42 lb COMMODITY

Pack: 6/5 lb. Bags of Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 12 x 12.875 x 10
Case Cube: 1.49
Cases/Pallet Layer: 5
Layers/ Pallet: 10
Cases/ Pallet: 50

Shelf Life
Frozen: 1 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.
Master Case Barcode: 013964414141

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | (866)-698-CHEF

Spicy Buffalo Chicken

DESCRIPTION:

Our Whole Grain, Thin Batter chicken chunks cooked to a golden crisp and finished in our sizzling Buffalo Sauce.

FOOD BASED EQUIVALENCY:

A 3.92 oz serving of Spicy Buffalo Chicken provides 2.0 M/A and ¼ Grain

HEATING INSTRUCTIONS:

- Bake in sheet pan @ 395° for approx. 19 min.
- Place in mixing bowl and toss with sauce.

INGREDIENTS:

BATTERED CHICKEN CHUNKS: Chicken leg meat (contains up to 15% water, salt and sodium phosphate), whole wheat flour, water, corn starch, yellow corn flour, vegetable oil, soy sauce (water, wheat, soybean, salt, sodium benzoate [less than 1/10 of 1% as a preservative]), dried egg (less than 2% sodium silicoaluminate as an anti-caking agent).

SAUCE: Water, Red Hot Sauce (Aged Cayenne Red Peppers, Distilled Vinegar, Water, Salt, Natural Flavor, Garlic Powder), Unsulfured Molasses, Maltodextrin, Salt, Dextrose, Distilled Vinegar, Paprika Powder, Modified Corn Starch, Xanthan Gum, Cayenne Pepper, Paprika Oil, Tomato Paste, Black Pepper, Garlic Powder, Onion Powder.

Contains: WHEAT, EGGS, SOY.

NO TRANS FAT
NO MSG

***Actual Nutritional Facts may vary depending on preparation**

Battered Chicken
&
Buffalo Sauce

Nutrition Facts

Serving Size 3.92 oz

Amount Per Serving

Calories 170 — Calories from Fat 85

% Daily Value*

Total Fat 9g	5%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 448mg	19%
Total Carbohydrate 21g	7%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 15g	30%

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

I certify this information is true and correct:

July 1st, 2014

Grant Kwok — Date

President

Effective for one year from date signed

Product Code	Description	U/M	Count	Lbs	Total Weight
COMWG-0134	Battered Chicken	10 lb	3	30	42 lbs *(COMMERCIAL)*
	Buffalo Sauce	2 lb	6	12	
CMDTYWG-0134	Battered Chicken	10 lb	3	30	42 lbs *(COMMODITY)*
	Buffalo Sauce	2 lb	6	12	

Pack Information – 42 LB COMMERCIAL

Pack: 3/10 lb. Bag of Battered Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 19 x 13 x 11
Case Cube: 1.57
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 2 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Pack Information – 42 LB COMMODITY

Pack: 3/10 lb. Bag of Battered Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 19 x 13 x 11
Case Cube: 1.57
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 2 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | (866)-698-CHEF

Grilled Mandarin Orange Chicken

DESCRIPTION:

Our tender Grilled chicken mixed with our famous Mandarin Orange Sauce. A slight twist on the well-known classic!

FOOD BASED EQUIVALENCY:

A 2.8 oz serving of Thai Chili Chicken provides 2.0 M/MA.

HEATING INSTRUCTIONS:

- Bake chicken in sheet pan @ 395° for approx. 10-15 min.
- Place in mixing bowl and toss with sauce.

INGREDIENTS:

CHICKEN: Chicken Dark Meat, Water, Less Than 2% Tapioca Starch, Isolated Soy Protein, Lemon Juice Concentrate, Vinegar, Salt, Carrageenan, Natural Flavor, Caramel Color, Spice.

SAUCE: Water, Soy Sauce (Water, Wheat, Soybeans, Salt), Sugar, Rice Wine Vinegar, Orange Juice, Vinegar, Modified Food Starch, Spices.

CONTAINS: WHEAT, SOY
NO TRANS FAT
NO MSG

Grilled Chicken
&
Mandarin Orange Sauce

Nutrition Facts

Serving Size 2.8oz

Amount Per Serving	
Calories 155	Calories from Fat 50
	% Daily Value*
Total Fat 5.5g	8%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 495mg	21%
Total Carbohydrate 9g	3%
Sugars 7g	
Protein 18g	
Vitamin A 0% •	Vitamin C 2%
Calcium 0% •	Iron 6%

I certify this information is true and correct:

July 1st, 2014

Grant Kwok — Date

President

Effective for one year from date signed

Product Code	Description	U/M	Count	Lbs	Total Weight
COM-0137B	Grilled Chicken	5 lb	6	30	42 lbs (Commercial)
	Sauce	2 lb	6	12	
CMDTY-0137B	Grilled Chicken	5 lb	6	30	42 lbs (Commodity)
	Sauce	2 lb	6	12	

Pack Information – 42 lb COMMERCIAL

Pack: 6/5 lb. Bags of Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 20.375" X 13.125" X 9.125"
Case Cube: 1.41
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 1 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Pack Information – 42 lb COMMODITY

Pack: 6/5 lb. Bags of Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 12 x 12.875 x 10
Case Cube: 1.49
Cases/Pallet Layer: 5
Layers/ Pallet: 10
Cases/ Pallet: 50

Shelf Life
Frozen: 1 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | (866) 698-CHEF

Korean BBQ Chicken

DESCRIPTION:

Healthy, delicious, and tender lean chicken, smothered in our new Korean BBQ Sauce! Works great for school lunches!

FOOD BASED EQUIVALENCY:

A 2.8 oz serving of Korean BBQ Chicken provides 2 servings of meat.

HEATING INSTRUCTIONS:

- Place in a sheet pan and bake at 350° for about 15-20 min.
- Mix in hotel pan with sauce (to taste) and serve at 165°

INGREDIENTS:

CHICKEN: Chicken Dark Meat, Water, Less Than 2% Tapioca Starch, Isolated Soy Protein, Lemon Juice Concentrate, Vinegar, Salt, Carrageenan, Natural Flavor, Caramel Color, Spice.

SAUCE: Water, Sugar, Soy Sauce, Starch, Vinegar, Red Miso, Minced Garlic, Hot Pepper Paste, Sesame Oil, Ginger Powder, Garlic Powder, Onion Powder, Sesame Seed, Natural Flavoring, Black Pepper, Red Chili Pepper, Yeast Extract, Caramel Color.

CONTAINS: WHEAT, SOY

NO TRANS FAT
NO MSG

Chicken & Korean BBQ Sauce

Nutrition Facts

Serving Size 2.8 oz

Amount Per Serving	
Calories 150	50 Calories from Fat
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 530mg	22%
Total Carbohydrate 8g	3%
Sugars 5g	
Protein 18g	
Vitamin A 0%	Vitamin C 2%
Calcium 0%	Iron 8%

I certify this information is true and correct:

July 1st, 2014

Grant Kwok — Date

President

Effective for one year from date signed

Product Code	Description	U/M	Count	Lbs
H&S: COM – 0115B	Chicken	30 lb	6	42 lbs (COMMERCIAL)
	Sauce	12 lb	6	
H&S: CMDTY – 0114B	Chicken	30 lb	6	42 lbs (COMMODITY)
	Sauce	12 lb	6	

Pack Information – 42 lbs

Pack: 6/5 lb. Bags of Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 20.375" X 13.125" X 9.125"
Case Cube: 1.41
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 1 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | (866)-698-CHEF

Grilled Simply Chicken

Grilled Chicken

DESCRIPTION:

Tender, juicy, and healthy lean chicken meat. Versatile product that can be paired with a variety of our delicious sauces.

FOOD BASED EQUIVALENCY:
A 2.0 oz serving provides 2 servings of meat.

HEATING INSTRUCTIONS:

- Bake in sheet pan @ 395° for approx. 15 min. or until reaches an internal temperature of 165°F.
- Drain any remaining liquid from the pan of chicken.
- Toss with your favorite sauce and place over a bowl of rice or any other entrée.

INGREDIENTS:

CHICKEN: Chicken Dark Meat, Water, Less Than 2% Tapioca Starch, Isolated Soy Protein, Lemon Juice Concentrate, Vinegar, Salt, Carrageenan, Natural Flavor, Caramel Color, Spice.

Contains: SOY
NO TRANS FAT
NO MSG

Nutrition Facts

Serving Size 2.0oz

Amount Per Serving	
Calories 125	Calories from Fat 50
	% Daily Value*
Total Fat 5.5g	9%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 415mg	17%
Total Carbohydrate 1.5g	1%
Sugars 0g	
Protein 17.5g	
Vitamin A 0% •	Vitamin C 0%
Calcium 2% •	Iron 8%

I certify this information is true and correct:

July 1st, 2014

Grant Kwok — Date

President

Effective for one year from date signed

Product Code	Description	U/M	Count	Lbs
H&S: COM – ou8B	Simply Chicken	5 lb	8	40 lbs (COMMERCIAL)
H&S: CMDTY – on8B	Simply Chicken	5 lb	8	40 lbs (COMMODITY)

Pack Information – 40 lb
DF#: 100113
Pack: 8/5 lb. Bags
Case Net Wt. (Lbs): 40 lbs
Case Gross Wt. (Lbs): 41 lbs
Case Dimension: 20.3125" x 13.0625" x 11.8125"
Case Cube: 1.8
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 1 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | (866) 698-CHEF

Kung Pao Chicken

DESCRIPTION:

Healthy, delicious, and tender chicken, smothered in our classic Kung Pao sauce. Works great for school lunches!

FOOD BASED EQUIVALENCY:

A 2.8 oz serving provides 2 servings of meat.

HEATING INSTRUCTIONS:

- Place chicken in a sheet pan and bake at 350° for about 15-20 Min.
- Mix chicken in hotel pan with sauce (add sauce to taste) and serve at 165°

INGREDIENTS:

CHICKEN: Chicken Dark Meat, Water, Less Than 2% Tapioca Starch, Isolated Soy Protein, Lemon Juice Concentrate, Vinegar, Salt, Carrageenan, Natural Flavor, Caramel Color, Spice.

SAUCE: Water, Yamasa Light Soy Sauce, Sugar, Starch, Garlic Puree, Ginger Puree, Chicken Powder, Sweet Bean Sauce, Onion Powder, Sesame Oil, White Pepper, Cayenne Pepper, Ginger Powder, Xanthan Gum, Sodium Benzoate, Potassium Sorbate, Citric Acid, Caramel Color, Ground Red Chili Pepper.

CONTAINS: WHEAT, SOY.

NO TRANS FAT
NO MSG

Marinated Chicken
&
Kung Pao Sauce

Nutrition Facts

Serving Size 2.8oz

Amount Per Serving	
Calories 145	50 Calories from Fat
	% Daily Value*
Total Fat 6g	**8%**
Saturated Fat 1.5g	**7%**
Trans Fat 0g	
Cholesterol 75mg	**25%**
Sodium 538mg	**22%**
Total Carbohydrate 6g	**2%**
Sugars 3g	
Protein 19g	

Vitamin A 0% • Vitamin C 0%
Calcium 2% • Iron 6%

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July 1st, 2014

Grant Kwok — Date

President

Effective for one year from date signed

Product Code	Description	U/M	Count	Lbs	Total Weight
COM-0119B	Chicken	5 lb	6	30	42 lbs (Commercial)
	Sauce	2 lb	6	12	
CMDTY-0119B	Chicken	5 lb	6	30	42 lbs (Commodity)
	Sauce	2 lb	6	12	

Pack Information – 42 lb

Pack: 6/5 lb. Bags of Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 20.375" X 13.125" X 9.125"
Case Cube: 1.41
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 1 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | (866)-698-CHEF

Viva Molé Chicken

DESCRIPTION:

Our tender chicken mixed with our new Latin inspired sauce, infusing subtle flavors of sweet cocoa and Mexican spices.

FOOD BASED EQUIVALENCY:

A 2.8 oz serving of Viva Mole Chicken provides 2.0 M/MA.

HEATING INSTRUCTIONS:

- Bake chicken in sheet pan @ 395° for approx. 10-15 min.
- Place in mixing bowl and toss with sauce.

INGREDIENTS:

CHICKEN: Chicken Dark Meat, Water, Less Than 2% Tapioca Starch, Isolated Soy Protein, Lemon Juice Concentrate, Vinegar, Salt, Carrageenan, Natural Flavor, Caramel Color, Spice.

SAUCE: Dextrose, Water, Tomato Paste, Onion Puree, Chicken Powder, Chili Garlic Paste, Chicken Broth Concentrate, Salt, Cocoa Powder, Caramel Color, Modified Food Starch, Sesame Seed, Black Pepper, Natural Flavor, Spices, Xanthan Gum.

Contains: SOY
NO TRANS FAT
NO MSG

***Actual Nutritional Facts may vary depending on preparation**

Chicken
&
Mole Sauce

Nutrition Facts

Serving Size 2.8oz

Amount Per Serving	
Calories 165	54 Calories from Fat
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 542mg	22%
Total Carbohydrate 11g	4%
Sugars 9g	
Protein 18g	

Vitamin A 2% • Vitamin C 3%
Calcium 0% • Iron 10%

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Product Code	Description	U/M	Count	Lbs	Total Weight
CMDTY-0120B	Chicken	5 lb	6	30	42 lbs (Commodity)
	Viva Mole Sauce	2 lb	6	12	
COM-0120B	Chicken	5 lb	6	30	42 lbs (Commercial)
	Viva Mole Sauce	2 lb	6	12	

Pack Information – 42 LB

Pack: 6/5 lb. Bag of Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 20.375" X 13.125" X 9.125"
Case Cube: 1.41
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 1 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | (866)-698-CHEF

Spicy Szechuan Chicken

Chicken
&
Spicy Szechuan Sauce

DESCRIPTION:

Our tender chicken mixed with our bold and fiery Szechuan Sauce. Drawing inspiration from the sumptuous flavors of the Szechuan region, this new flavor will infuse your meal with a delectable Asian heat.

FOOD BASED EQUIVALENCY:

A 2.8 oz serving of Spicy Szechuan Chicken provides 2.0 M/MA.

HEATING INSTRUCTIONS:

- Bake chicken in sheet pan @ 395° for approx. 10-15 min.
- Place in mixing bowl and toss with sauce.

INGREDIENTS:

CHICKEN: Chicken Dark Meat, Water, Less Than 2% Tapioca Starch, Isolated Soy Protein, Lemon Juice Concentrate, Vinegar, Salt, Carrageenan, Natural Flavor, Caramel Color, Spice.

SAUCE: Water, Sugar, Soy Sauce, Hoisin Sauce, Starch, Lemon Juice, Vinegar, Garlic, Salt, Szechuan Peppercorn, Ginger, White Pepper, Cayenne Pepper, Red Chili Pepper.

CONTAINS: WHEAT, SOY
NO TRANS FAT
NO MSG

Nutrition Facts

Serving Size 2.8 oz

Amount Per Serving	
Calories 145	50 Calories from Fat
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 495mg	22%
Total Carbohydrate 7g	2%
Sugars 4g	
Protein 18g	

Vitamin A 0% • Vitamin C 2%
Calcium 0% • Iron 8%

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Product Code	Description	U/M	Count	Lbs	Total Weight
COM-0122B	Chicken	5 lb	6	30	42 lbs (Commercial)
	Sauce	2 lb	6	12	
CMDTY-0122B	Chicken	5 lb	6	30	42 lbs (Commodity)
	Sauce	2 lb	6	12	

Pack Information – 42 LB

Pack: 6/5 lb. Bag of Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 20.375" X 13.125" X 9.125"
Case Cube: 1.41
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 1 year
Refrigerated: 3 days

Commodity UPC Barcode: 091037369376
Commercial UPC Barcode: 091037369383

Note: Product not intended to be eaten cold. See Cooking Instructions.

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | (866)-698-CHEF

Thai Chili Chicken

Grilled Chicken
&
Thai Chili Sauce

DESCRIPTION:

Our tender steamed chicken mixed with our bold and Spicy Thai Chili Sauce. Drawing inspiration from the sumptuous flavors of Bankok, this new flavor will infuse your meal with a delectable Asian heat.

FOOD BASED EQUIVALENCY:

A 2.8 oz serving of Thai Chili Chicken provides 2.0 M/MA.

HEATING INSTRUCTIONS:

- Bake chicken in sheet pan @ 395° for approx. 10-15 min.
- Place in mixing bowl and toss with sauce.

INGREDIENTS:

CHICKEN: Chicken Dark Meat, Water, Less Than 2% Tapioca Starch, Isolated Soy Protein, Lemon Juice Concentrate, Vinegar, Salt, Carrageenan, Natural Flavor, Caramel Color, Spice.

SAUCE: Water, Sugar, Distilled Vinegar, Pineapple Juice, Modified Food Starch, Tomato Paste, Salt, Onion Powder, Garlic Powder, Crushed Chili Pepper.

CONTAINS: WHEAT, SOY
NO TRANS FAT
NO MSG

Nutrition Facts

Serving Size 2.8oz

Amount Per Serving	
Calories 150	Calories from Fat 50
	% Daily Value*
Total Fat 6g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 545mg	23%
Total Carbohydrate 8g	25%
Sugars 6g	
Protein 18g	

Vitamin A 0% • Vitamin C 0%
Calcium 2% • Iron 6%

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President

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Product Code	Description	U/M	Count	Lbs	Total Weight
COM-0131B	Grilled Chicken	5 lb	6	30	42 lbs (Commercial)
	Sauce	2 lb	6	12	
CMDTY-0131B	Grilled Chicken	5 lb	6	30	42 lbs (Commodity)
	Sauce	2 lb	6	12	

Pack Information – 42 lb COMMERCIAL

Pack: 6/5 lb. Bags of Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 20.375" X 13.125" X 9.125"
Case Cube: 1.41
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 1 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Pack Information – 42 lb COMMODITY

Pack: 6/5 lb. Bags of Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 12 x 12.875 x 10
Case Cube: 1.49
Cases/Pallet Layer: 5
Layers/ Pallet: 10
Cases/ Pallet: 50

Shelf Life
Frozen: 1 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | (866)-698-CHEF

Mandarin Orange Chicken

Battered Chicken
&
Mandarin Orange Sauce

DESCRIPTION:

Our Whole Grain, Thin Batter chicken chunks cooked to a golden crisp and finished in our famous Mandarin Orange Sauce.

FOOD BASED EQUIVALENCY:

A 3.92 oz serving of Mandarin Orange Chicken provides 2.0 M/A and ¼ Grain

HEATING INSTRUCTIONS:

- Bake in sheet pan @ 395° for approx. 19 min.
- Place in mixing bowl and toss with sauce.

INGREDIENTS:

BATTERED CHICKEN CHUNKS: Chicken leg meat (contains up to 15% water, salt and sodium phosphate), whole wheat flour, water, corn starch, yellow corn flour, vegetable oil, soy sauce (water, wheat, soybean, salt, sodium benzoate [less than 1/10 of 1% as a preservative]), dried egg (less than 2% sodium silicoaluminate as an anti-caking agent).

SAUCE: Water, Soy Sauce (Water, Wheat, Soybeans, Salt), Sugar, Rice Wine Vinegar, Orange Juice, Vinegar, Modified Food Starch, Spices.

Contains: WHEAT, EGGS, SOY.

NO TRANS FAT
NO MSG

***Actual Nutritional Facts may vary depending on preparation**

Nutrition Facts

Serving Size 3.92 oz

Amount Per Serving	
Calories 140	Calories from Fat 25
	% Daily Value*
Total Fat 3g	5%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 55mg	19%
Sodium 145mg	6%
Total Carbohydrate 12g	4%
Sugars 7g	
Protein 15g	

Vitamin A 0% • Vitamin C 1%
Calcium 0% • Iron 4%

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Product Code	Description	U/M	Count	Lbs	Total Weight
COMWG-0111	Battered Chicken	10 lb	3	30	42 lbs *(COMMERCIAL)*
	Mandarin Orange Sauce	2 lb	6	12	
CMDTYWG-0111	Battered Chicken	10 lb	3	30	42 lbs *(COMMODITY)*
	Mandarin Orange Sauce	2 lb	6	12	

Pack Information – 42 LB COMMERCIAL

Pack: 3/10 lb. Bag of Battered Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 19 x 13 x 11
Case Cube: 1.57
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 2 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.
Master Case Barcode: 013964149449

Pack Information – 42 LB COMMODITY

Pack: 3/10 lb. Bag of Battered Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 19 x 13 x 11
Case Cube: 1.57
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 2 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.
Master Case Barcode: 013964149463

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | (866) 698-CHEF

Honey Fire Chicken

DESCRIPTION:

Whole Grain Thin Batter Chicken chunks dipped in our secret batter. Cooked to a golden crisp and then smothered in our tantalizing honey fire sauce.

FOOD BASED EQUIVALENCY:

A 3.92 oz serving of Honey Fire Chicken provides 2.0 oz M/A and ¼ Grain serving.

HEATING INSTRUCTIONS:

- Bake in sheet pan @ 395° for approx. 19 min.
- Place in mixing bowl and toss with sauce.

INGREDIENTS:

BATTERED CHICKEN CHUNKS: Chicken leg meat (contains up to 15% water, salt and sodium phosphate), whole wheat flour, water, corn starch, yellow corn flour, vegetable oil, soy sauce (water, wheat, soybean, salt, sodium benzoate [less than 1/10 of 1% as a preservative]), dried egg (less than 2% sodium silicoaluminate as an anti-caking agent).

SAUCE: Water, Sugar, Soy Sauce (Water, Wheat, Soybeans, Salt), Distilled Vinegar, Brown Sugar, Tomato Paste, Corn Starch, Garlic Powder, Ground Cayenne Pepper, Xanthan Gum, Yeast Extract, Sodium Benzoate, Potassium Sorbate, Ginger Powder, Citric Acid.

CONTAINS: WHEAT, EGGS, SOY.
NO TRANS FAT
NO MSG

***Actual Nutritional Facts may vary depending on preparation**

Battered
Chicken & Honey Fire Sauce

Nutrition Facts

Serving Size 3.92 oz

Amount Per Serving	
Calories 145	Calories from Fat 25
	% Daily Value*
Total Fat 3g	5%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 55mg	19%
Sodium 190mg	8%
Total Carbohydrate 13g	4%
Sugars 8g	
Protein 15g	

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

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Product Code	Description	U/M	Count	Lbs	Total Weight
COMWG-0112	Battered Chicken	10 lb	3	30	42 lbs *(COMMERCIAL)*
	Honey Fire Sauce	2 lb	6	12	
CMDTYWG-0112	Battered Chicken	10 lb	3	30	42 lbs *(COMMODITY)*
	Honey Fire Sauce	2 lb	6	12	

Pack Information – 42 LB COMMERCIAL

Pack: 3/10 lb. Bag of Battered Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 19 x 13 x 11
Case Cube: 1.57
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 2 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Master Case Barcode: 013964149500

Pack Information – 42 LB COMMODITY

Pack: 3/10 lb. Bag of Battered Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 19 x 13 x 11
Case Cube: 1.57
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 2 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Master Case Barcode: 013964149487

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | (866)-698-CHEF

Kung Pao Chicken

Battered Chicken & Kung Pao Sauce

DESCRIPTION:

Whole Grain Thin Batter Chicken chunks dipped in our secret batter. Cooked to a golden crisp and then smothered in our kickin' Kung Pao Sauce.

FOOD BASED EQUIVALENCY:
A 3.92 oz serving provides 2 servings of M/A and ¼ Grain serving

HEATING INSTRUCTIONS:

- Bake chicken in sheet pan @ 395° for approx. 19 min.
- Place in mixing bowl and toss with sauce.

INGREDIENTS:

BATTERED CHICKEN CHUNKS: Chicken leg meat (contains up to 15% water, salt and sodium phosphate), whole wheat flour, water, corn starch, yellow corn flour, vegetable oil, soy sauce (water, wheat, soybean, salt, sodium benzoate [less than 1/10 of 1% as a preservative]), dried egg (less than 2% sodium silicoaluminate as an anti-caking agent).

SAUCE: Water, Yamasa Less Salt Soy Sauce (Water, Wheat, Soybeans, Salt, Vinegar, Lactic Acid), Sugar, Ginger Puree (Ginger, Water, Citric Acid), Corn Starch Modified, Garlic Puree (Garlic, Citric Acid), Sesame Oil, Cooked Chicken Powder (Cooked Chicken, Rosemary Extract), Onion Powder, Red Chili Pepper Coarse, White Pepper, Xanthan Gum, Cayenne Pepper, Sodium Benzoate, Potassium Sorbate, and Citric Acid.

Contains: WHEAT, EGGS, SOY.
NO TRANS FAT
NO MSG

Nutrition Facts

Serving Size 3.92 oz

Amount Per Serving	
Calories 130	Calories from Fat 25
	% Daily Value*
Total Fat 3g	5%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 55mg	19%
Sodium 335mg	14%
Total Carbohydrate 8g	3%
Sugars 3g	
Protein 16g	

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

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Product Code	Description	U/M	Count	Lbs	Total Weight
COMWG-0113	Battered Chicken	10 lb	3	30	42 lbs *(COMMERCIAL)*
	Kung Pao Sauce	2 lb	6	12	
CMDTYWG-0113	Battered Chicken	10 lb	3	30	42 lbs *(COMMODITY)*
	Kung Pao Sauce	2 lb	6	12	

Pack Information – 42 LB COMMERCIAL

Pack: 3/10 lb. Bag of Battered Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 19 x 13 x 11
Case Cube: 1.57
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 2 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.
Master Case Barcode: 013964149494

Pack Information – 42 LB COMMODITY

Pack: 3/10 lb. Bag of Battered Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 19 x 13 x 11
Case Cube: 1.57
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 2 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.
Master Case Barcode: 013964149470

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | (866)-698-CHEF

Battered Chicken

DESCRIPTION:

Whole Grain Thin Batter Chicken chunks dipped in our secret batter. Cooked to a golden crisp. Versatile product that can be paired with a variety of our delicious sauces.

FOOD BASED EQUIVALENCY:

A 2.8 oz serving provides 2 servings of M/A and ¼ Grain.

HEATING INSTRUCTIONS:

- Bake in sheet pan @ 395° for approx. 19 min or until crispy and golden grown (no need to thaw chicken, cook from frozen state)

INGREDIENTS:

BATTERED CHICKEN CHUNKS: Chicken leg meat (contains up to 15% water, salt and sodium phosphate), whole wheat flour, water, corn starch, yellow corn flour, vegetable oil, soy sauce (water, wheat, soybean, salt, sodium benzoate [less than 1/10 of 1% as a preservative]), dried egg (less than 2% sodium silicoaluminate as an anti-caking agent).

Contains: WHEAT, EGGS, SOY.
NO TRANS FAT
NO MSG

Battered Chicken

Nutrition Facts
Serving Size 1 serving (79g;2.8oz)
Servings Per Container about 171

Amount Per Serving	
Calories 110	Calories from Fat 25
	% Daily Value*
Total Fat 3g	5%
Saturated Fat 3g	14%
Trans Fat 0g	
Cholesterol 55mg	19%
Sodium 65mg	3%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 15g	

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

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

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

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

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Product Code	Description	U/M	Count	Lbs	Total Weight
COMWG-0116	Battered Chicken	10 lb	3	30	30 lbs *(commercial)*
CMDTYWG-0115	Battered Chicken	10 lb	3	30	30 lbs *(commodity)*

Pack Information – 30 lb COMMERCIAL

Pack: 3/10 lb. Bags of Chicken
Case Net Wt. (Lbs): 30 lbs
Case Gross Wt. (Lbs): 31 lbs
Case Dimension: 18.25 x 11.5 x 10
Case Cube: 1.21
Cases/Pallet Layer: 8
Layers/ Pallet: 6
Cases/ Pallet: 48

Shelf Life
Frozen: 2 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.
Master Case Barcode: 013964414134

Pack Information – 30 lb COMMODITY

Pack: 3/10 lb. Bags of Chicken
Case Net Wt. (Lbs): 30 lbs
Case Gross Wt. (Lbs): 31 lbs
Case Dimension: 18.25 x 11.5 x 10
Case Cube: 1.21
Cases/Pallet Layer: 8
Layers/ Pallet: 6
Cases/ Pallet: 48

Shelf Life
Frozen: 2 year
Refrigerated: 3 days
Master Case Barcode: 091037029782

Note: Product not intended to be eaten cold. See Cooking Instructions.

Chef's Corner | 1787 Sabre Street |Hayward, CA 94545 | (866)-698-CHEF

Cherry Blossom Chicken

Battered Chicken
&
Cherry Blossom Sauce

DESCRIPTION:

Whole Grain Thin Batter chicken chunks cooked to a golden crisp and finished in our delicate Cherry Blossom Sauce.

FOOD BASED EQUIVALENCY:

A 3.92 oz serving of Cherry Blossom Chicken provides 2.0 M/A and ¼ Grain.

HEATING INSTRUCTIONS:

- Bake in sheet pan @ 395° for approx. 19 min.
- Place in mixing bowl and toss with sauce.

INGREDIENTS:

BATTERED CHICKEN CHUNKS: Chicken leg meat (contains up to 15% water, salt and sodium phosphate), whole wheat flour, water, corn starch, yellow corn flour, vegetable oil, soy sauce (water, wheat, soybean, salt, sodium benzoate [less than 1/10 of 1% as a preservative]), dried egg (less than 2% sodium silicoaluminate as an anti-caking agent).

SAUCE: Water, Sugar, Dextrose, Tomato Paste, Vinegar (200 grain), Pineapple Juice, Corn Starch Modified, Citric Acid, Salt, Paprika, and Xanthan Gum.
Contains: WHEAT, EGGS, SOY.

NO TRANS FAT
NO MSG
***Actual Nutritional Facts may very depending on preparation**

Nutrition Facts

Serving Size 3.92 oz

Amount Per Serving	
Calories 160	Calories from Fat 25
	% Daily Value*
Total Fat 3g	5%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 55mg	19%
Sodium 100mg	4%
Total Carbohydrate 18g	6%
Sugars 13g	
Protein 15g	

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

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Product Code	Description	U/M	Count	Lbs	Total Weight
COMWG-0114	Battered Chicken	10 lb	3	30	42 lbs *(COMMERCIAL)*
	Sauce	2 lb	6	12	
CMDTYWG-0116	Battered Chicken	10 lb	3	30	42 lbs *(COMMODITY)*
	Sauce	2 lb	6	12	

Pack Information – 42 LB COMMERCIAL

Pack: 3/10 lb. Bag of Battered Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 19 x 13 x 11
Case Cube: 1.57
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42
Origin: USA

Average Weight Per Piece: 0.67 oz
Shelf Life
Frozen: 2 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Pack Information – 42 LB COMMODITY

Pack: 3/10 lb. Bag of Battered Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 19 x 13 x 11
Case Cube: 1.57
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42
Origin: USA

Average Weight Per Piece: 0.67 oz
Shelf Life
Frozen: 2 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Master Case Barcode: 091037029799

Chef's Corner | 1787 Sabre Street |Hayward, CA 94545 | (866)-698-CHEF

Mandarin Mango Chicken

DESCRIPTION:

Whole Grain Thin Batter chicken chunks cooked to a golden crisp and finished in our exotic and tropical Mandarin Mango Sauce.

FOOD BASED EQUIVALENCY:

A 3.92 oz serving of Mandarin Mango Chicken provides 2.0 M/A and ¼ Grain.

HEATING INSTRUCTIONS:

- Bake in sheet pan @ 395° for approx. 15 min or until golden brown and crispy.
- Place in mixing bowl and toss with sauce.

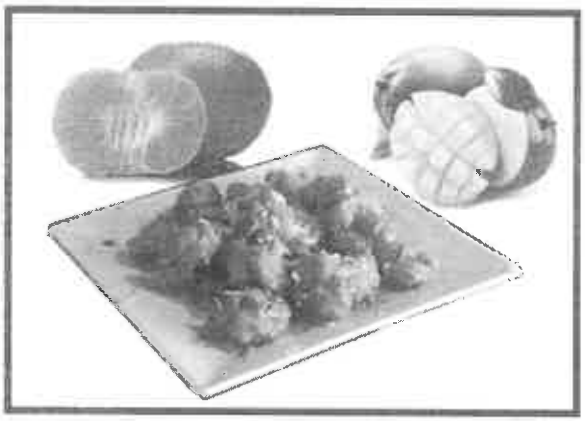
INGREDIENTS:

BATTERED CHICKEN CHUNKS: Chicken leg meat (contains up to 15% water, salt and sodium phosphate), whole wheat flour, water, corn starch, yellow corn flour, vegetable oil, soy sauce (water, wheat, soybean, salt, sodium benzoate [less than 1/10 of 1% as a preservative]), dried egg (less than 2% sodium silicoaluminate as an anti-caking agent).

SAUCE: Sugar, Water, Soy Sauce, Vinegar (50 grain), Orange Juice Concentrate, Tomato Paste, Starch, Garlic Powder, Cayenne Pepper, Xanthan Gum, Mango Flavor, Onion Powder, Citric Acid, Mandarin Flavor.

Contains: WHEAT, EGGS, SOY.

NO TRANS FAT
NO MSG



Battered Chicken
&
Mandarin Mango Sauce

Nutrition Facts

Serving Size 3.92 oz

Amount Per Serving	
Calories 161	Calories from Fat 25
	% Daily Value*
Total Fat 3g	5%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 55mg	19%
Sodium 110mg	5%
Total Carbohydrate 18g	6%
Sugars 13g	
Protein 15g	
Vitamin A 0%	Vitamin C 2%
Calcium 3%	Iron 4%

I certify this information is true and correct:

July 1st, 2014

Grant Kwok — Date

President

Effective for one year from date signed

Product Code	Description	U/M	Count	Lbs	Total Weight
COMWG-0127	Battered Chicken	10 lb	3	30	42 lbs *(COMMERCIAL)*
	Sauce	2 lb	6	12	
CMDTYWG-0127	Battered Chicken	10 lb	3	30	42 lbs *(COMMODITY)*
	Sauce	2 lb	6	12	

Pack Information – 42 lb

Pack: 3/10 lb. Bag of Battered Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 19 x 13 x 11
Case Cube: 1.57
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42
Origin: USA

Average Weight Per Piece: 0.67 oz
Shelf Life
Frozen: 2 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | (866)-698-CHEF

General Tso Chicken

Battered Chicken
&
General Tso Sauce

DESCRIPTION:

Our Whole Grain, Thin Batter chicken chunks cooked to a golden crisp and finished in our dashing General Tso Sauce.

FOOD BASED EQUIVALENCY:

A 3.92 oz serving of General Tso Chicken provides 2.0 M/A and ¼ Grain

HEATING INSTRUCTIONS:

- Bake in sheet pan @ 395° for approx. 19 min.
- Place in mixing bowl and toss with sauce.

INGREDIENTS:

BATTERED CHICKEN CHUNKS: Chicken leg meat (contains up to 15% water, salt and sodium phosphate), whole wheat flour, water, corn starch, yellow corn flour, vegetable oil, soy sauce (water, wheat, soybean, salt, sodium benzoate [less than 1/10 of 1% as a preservative]), dried egg (less than 2% sodium silicoaluminate as an anti-caking agent).

SAUCE: Water, Sugar, Distilled Vinegar, Sambal Oelek Sauce (Chili, Salt, Distilled Vinegar, Potassium Sorbate, Sodium Bisulfite [As Preservatives], Xanthan Gum), Sesame Oil, Soy Sauce (Water, Wheat, Soybeans, Salt, and Alcohol [To Retain Freshness]), Modified Food Starch, Hoisin Sauce (Sugar, Water, Miso [Water, Soybeans, Rice, Salt, Alcohol], Plum Puree, Naturally Brewed Soy Sauce [Water, Wheat, Soybeans, Salt], Garlic, Vinegar, Caramel Color, Modified Food Starch, Fermented Wheat Protein, Salt, Spices, Sodium Benzoate: Less Than 1/10 of 1% as a Preservative, Xanthan Gum, Citric Acid, Natural Flavor), Pineapple Juice, Garlic Puree (Fresh Garlic, Water), Mushroom Soy Sauce (Water, Soy Beans, Wheat Flour, Salt, Sugar, Extract of Mushroom), Ginger Puree (Fresh Ginger, Water).

Contains: WHEAT, EGGS, SOY.

NO TRANS FAT
NO MSG

***Actual Nutritional Facts may vary depending on preparation**

Nutrition Facts

Serving Size 3.92 oz

Amount Per Serving	
Calories 155	Calories from Fat 40
	% Daily Value*
Total Fat 5g	7%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 215mg	9%
Total Carbohydrate 12g	4%
Sugars 8g	
Protein 15g	

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

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President

Effective for one year from date signed

Product Code	Description	U/M	Count	Lbs	Total Weight
COMWG-0132	Battered Chicken	10 lb	3	30	42 lbs *(COMMERCIAL)*
	General Tso Sauce	2 lb	6	12	
CMDTYWG-0132	Battered Chicken	10 lb	3	30	42 lbs *(COMMODITY)*
	General Tso Sauce	2 lb	6	12	

Pack Information – 42 LB COMMERCIAL

Pack: 3/10 lb. Bag of Battered Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 19 x 13 x 11
Case Cube: 1.57
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 2 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Pack Information – 42 LB COMMODITY

Pack: 3/10 lb. Bag of Battered Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 19 x 13 x 11
Case Cube: 1.57
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 2 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | (866)-698-CHEF

Lemongrass Chicken

Battered Chicken
&
Lemongrass Sauce

DESCRIPTION:

Our Whole Grain, Thin Batter chicken chunks cooked to a golden crisp and finished with gentle notes of lemongrass!

FOOD BASED EQUIVALENCY:

A 3.92 oz serving of Lemongrass Chicken provides 2.0 M/A and ¼ Grain

HEATING INSTRUCTIONS:

- Bake in sheet pan @ 395° for approx. 19 min.
- Place in mixing bowl and toss with sauce.

INGREDIENTS:

BATTERED CHICKEN CHUNKS: Chicken leg meat (contains up to 15% water, salt and sodium phosphate), whole wheat flour, water, corn starch, yellow corn flour, vegetable oil, soy sauce (water, wheat, soybean, salt, sodium benzoate [less than 1/10 of 1% as a preservative]), dried egg (less than 2% sodium silicoaluminate as an anti-caking agent).

SAUCE: Water, Water, Sugar, Chili Sauce (Chili, Salt, Distilled Vinegar, Potassium Sorbate, and Sodium Bisulfate as a preservatives and Xanthan Gum), Soy Sauce (Water, Wheat, Soybeans, Salt, Sodium benzoate add as a preservative), Thermo Flo Starch, Sesame Oil (Sesame Oil, Soybean Oil), Hoisin Sauce (Water, Sugar, Miso [Water, Soybeans, Rice, Salt, Alcohol], Plum Puree, Naturally Brewed Soy Sauce [Water, Wheat, Soybeans, Salt], Garlic, Vinegar, Caramel Color, Modified Corn Starch, Fermented Wheat Protein, Salt, Spices, Sodium Benzoate: Less than 1/10 of 1% as a preservative, Xanthan Gum, Citric Acid, Natural Flavors), Pineapple Juice, Garlic, Distilled Vinegar, Lemongrass, Ginger, Mushroom Soy Sauce (Water, Soybean, Wheat Flour, Salt, Sugar & extract of Mushroom, Sulfites), Chicken Powder (Salt, Malto-Dextrin, Flavour Enhancers [Disodium 5 - Inosinate & Disodium 5 - Guanylate, L- Alanine], Powdered Cooked Chicken, Cornstarch, Chicken Fat, Sugar, Yeast Extracts, Chicken Extracts, Chicken Flavour, Spices), Potassium Sorbate, White Pepper

Contains: WHEAT, EGGS, SOY.

NO TRANS FAT
NO MSG
***Actual Nutritional Facts may vary depending on preparation**

Nutrition Facts

Serving Size (3.92g)

Amount Per Serving	
Calories 151	Calories from Fat 34
	% Daily Value*
Total Fat 4g	6%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 457mg	19%
Total Carbohydrate 12g	4%
Dietary Fiber 0g	0%
Sugars 7g	
Protein 15g	30%

Iron 4%

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

I certify this information is true and correct:

July 1st, 2014

Grant Kwok — Date

President

Effective for one year from date signed

Product Code	Description	U/M	Count	Lbs	Total Weight
COMWG-0133	Battered Chicken	10 lb	3	30	42 lbs *(COMMERCIAL)*
	Lemongrass Sauce	2 lb	6	12	
CMDTYWG-0133	Battered Chicken	10 lb	3	30	42 lbs *(COMMODITY)*
	Lemongrass Sauce	2 lb	6	12	

Pack Information – 42 LB COMMERCIAL

Pack: 3/10 lb. Bag of Battered Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 19 x 13 x 11
Case Cube: 1.57
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 2 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Pack Information – 42 LB COMMODITY

Pack: 3/10 lb. Bag of Battered Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 19 x 13 x 11
Case Cube: 1.57
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42

Shelf Life
Frozen: 2 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | (866)-698-CHEF

Sweet Thai Chili Chicken

Sweet Thai Chili Chicken

DESCRIPTION:

Whole Grain Thin Batter Chicken chunks dipped in our bold and Spicy Thai Chili Sauce. Drawing inspiration from the sumptuous flavors of Bankok, this new flavor will infuse your meal with a delectable Asian heat.

FOOD BASED EQUIVALENCY:
A 3.92. oz serving provides 2 servings of M/A and ¼ Grain.

HEATING INSTRUCTIONS:

- Bake in sheet pan @ 395° for approx. 19 min or until crispy and golden grown (no need to thaw chicken, cook from frozen state)
- Place in mixing bowl and toss with sauce.

INGREDIENTS:

BATTERED CHICKEN CHUNKS: Chicken leg meat (contains up to 15% water, salt and sodium phosphate), whole wheat flour, water, corn starch, yellow corn flour, vegetable oil, soy sauce (water, wheat, soybean, salt, sodium benzoate [less than 1/10 of 1% as a preservative]), dried egg (less than 2% sodium silicoaluminate as an anti-caking agent).

SAUCE: Water, Sugar, Distilled Vinegar, Pineapple Juice, Modified Food Starch, Tomato Paste, Salt, Onion Powder, Garlic Powder, Crushed Chili Pepper.

Contains: WHEAT, EGGS, SOY.
NO TRANS FAT
NO MSG

Nutrition Facts

Serving Size 3.92oz

Amount Per Serving	
Calories 145	Calories from Fat 25
	% Daily Value*
Total Fat 3g	5%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 247mg	10%
Total Carbohydrate 12g	4%
Sugars 6g	
Protein 15g	
Vitamin A 0% •	Vitamin C 0%
Calcium 0% •	Iron 4%

I certify this information is true and correct:

July 1st, 2014

Grant Kwok — Date

President

Effective for one year from date signed

Product Code	Description	U/M	Count	Lbs	Total Weight
COMWG-0135	Battered Chicken	10 lb	3	30	42 lbs (Commercial)
	Sauce	2 lb	6	12	
CMDTYWG-0135	Battered Chicken	10 lb	3	30	42 lbs (Commodity)
	Sauce	2 lb	6	12	

Pack Information – 42 LB COMMERCIAL

Pack: 3/10 lb. Bag of Battered Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 19 x 13 x 11
Case Cube: 1.57
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42
Origin: USA

Average Weight Per Piece: 0.67 oz
Shelf Life
Frozen: 2 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

Pack Information – 42 LB COMMODITY

Pack: 3/10 lb. Bag of Battered Chicken & 6/2 lb. Bags of Sauce.
Case Net Wt. (Lbs): 42 lbs
Case Gross Wt. (Lbs): 43 lbs
Case Dimension: 19 x 13 x 11
Case Cube: 1.57
Cases/Pallet Layer: 7
Layers/ Pallet: 6
Cases/ Pallet: 42
Origin: USA

Average Weight Per Piece: 0.67 oz
Shelf Life
Frozen: 2 year
Refrigerated: 3 days

Note: Product not intended to be eaten cold. See Cooking Instructions.

1787 Sabre Street
Hayward, CA 94545
P (510) 441-0565
F (510) 972-6237

PFS

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

Product Name: Grilled Teriyaki Chicken

Code No: Commercial (COM-0117B), Commodity (CMDTY-0117B)

Manufacturer: Chef's Corner Foods

Case/Pack/Count/Portion/Size: 42 lbs (6/5# Bags Chxn, 6/2# Bags Sauce), 200 portions (3.36oz)

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Chicken, Boneless, Fresh	3.02	X	0.7	2.00
A. Total Creditable Amount[1]				2.00

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Not Applicable		X		÷ by 18	0
B. Total Creditable Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.00

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

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

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

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

Total weight (per portion) of product as purchased 3.36 oz portion

Total creditable amount of product (per portion) 2 ounces of creditable meat per portion
(Reminder: Total creditable amount cannot count for more than the total weight of product)

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I certify that the above information is true and correct and that a 3.36 ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/meat alternate when prepared according to directions.

Signature of Company Official

President

Title

Grant Kwok

Printed Name

07/1/14

Date

510.441.0565

Phone Number

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | 1-866-698-CHEF

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

Product Name: Spicy Buffalo Chicken

Code No: Commercial (COMWG-0134), Commodity (CMDTYWG-0134)

Manufacturer: Chef's Corner Foods

Case/Pack/Count/Portion/Size: 42 lbs (3/10# Bags Chxn, 6/2# Bags Sauce), 171 portions (3.92oz)

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Chicken, Boneless, Fresh	2.9	X	0.7	2.03
A. Total Creditable Amount[1]				2.03

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Not Applicable		X		÷ by 18	0
B. Total Creditable Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz. eq. meat). Do not round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased 3.92 oz portion

Total creditable amount of product (per portion) 2 ounces of creditable meat per portion
(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true and correct and that a 3.92 ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/meat alternate when prepared according to directions.

President

Signature of Company Official | Title

Grant Kwok | 07/1/14 | 510.441.0565

Printed Name | Date | Phone Number

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | 1-866-698-CHEF

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

Product Name: Grilled Korean BBQ Chicken

Code No: Commercial (COM-0115B), Commodity (CMDTY-0114B)

Manufacturer: Chef's Corner Foods

Case/Pack/Count/Portion/Size: 42 lbs (6/5# Bags Chxn, 6/2# Bags Sauce), 240 portions (2.8oz)

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Chicken, Boneless, Fresh	3.02	X	0.7	2.00
A. Total Creditable Amount[1]				2.00

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is[4]	Divide by 18**	Creditable Amount APP***
Not Applicable		X		÷ by 18	0
B. Total Creditable Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.00

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz. eq. meat). Do not round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased 2.8 oz portion

Total creditable amount of product (per portion) 2 ounces of creditable meat per portion
(Reminder: Total creditable amount cannot count for more than the total weight of product)

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I certify that the above information is true and correct and that a __2.8__ ounce serving of the above product (ready for serving) contains ___2__ ounces of equivalent meat/meat alternate when prepared according to directions.

Signature of Company Official

President
Title

Grant Kwok
Printed Name

7/1/14
Date

510.441.0565
Phone Number

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

Product Name: Grilled Kung Pao Chicken

Code No: Commercial (COM-0119B), Commodity (CMDTY-0119B)

Manufacturer: Chef's Corner Foods

Case/Pack/Count/Portion/Size: 42 lbs (6/5# Bags Chxn, 6/2# Bags Sauce), 240 portions (2.8oz)

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount [4]
Chicken, Boneless, Fresh	3.02	X	0.7	2.00
A. Total Creditable Amount[1]				2.00

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Not Applicable		X		÷ by 18	0
B. Total Creditable Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.00

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

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

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

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

Total weight (per portion) of product as purchased 2.8 oz portion

Total creditable amount of product (per portion) 2 ounces of creditable meat per portion
(Reminder: Total creditable amount cannot count for more than the total weight of product)

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I certify that the above information is true and correct and that a 2.8 ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/meat alternate when prepared according to directions.

Signature of Company Official

President
Title

Grant Kwok
Printed Name

07/1/14
Date

510.441.0565
Phone Number

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

Product Name: Grilled Mandarin Orange Chicken

Code No: Commercial (COM-0137B), Commodity (CMDTY-0137B)

Manufacturer: Chef's Corner Foods

Case/Pack/Count/Portion/Size: 35lbs (5/5# Bags Chxn, 5/2# Bags Sauce), 200 portions (2.8oz)

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Chicken, Boneless, Fresh	3.02	X	0.7	2.00
A. Total Creditable Amount[1]				2.00

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Not Applicable		X		÷ by 18	0
B. Total Creditable Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.00

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz. eq. meat). Do not round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased 2.8 oz portion

Total creditable amount of product (per portion) 2 ounces of creditable meat per portion
(Reminder: Total creditable amount cannot count for more than the total weight of product)

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I certify that the above information is true and correct and that a __2.8__ ounce serving of the above product (ready for serving) contains __2__ ounces of equivalent meat/meat alternate when prepared according to directions.

Signature of Company Official

President

Title

Grant Kwok

Printed Name

7/11/14

Date

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Phone Number

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

Product Name: Simply Chicken

Code No: Commercial (COM-0118B), Commodity (CMDTY-0118B)

Manufacturer: Chef's Corner Foods

Case/Pack/Count/Portion/Size: 40 lbs (8/5# Bags Chxn), 320 portions (2.0 oz)

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Chicken, Boneless, Fresh	3.02	X	0.7	2.00
A. Total Creditable Amount[1]				2.00

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Not Applicable		X		÷ by 18	0
B. Total Creditable Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.00

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz. eq. meat). Do **not** round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased 2.0 oz portion

Total creditable amount of product (per portion) 2 ounces of creditable meat per portion
(Reminder: Total creditable amount cannot count for more than the total weight of product)

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I certify that the above information is true and correct and that a __2.0__ ounce serving of the above product (ready for serving) contains ___2___ ounces of equivalent meat/meat alternate when prepared according to directions.

Signature of Company Official

President
Title

Grant Kwok
Printed Name

07/1/14
Date

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Phone Number

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

Product Name: Grilled Spicy Szechuan Chicken

Code No: Commercial (COM-0122B), Commodity (CMDTY-0122B)

Manufacturer: Chef's Corner Foods

Case/Pack/Count/Portion/Size: 42 lbs (6/5# Bags Chxn, 6/2# Bags Sauce), 240 portions (2.8oz)

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Chicken, Boneless, Fresh	3.02	X	0.7	2.00
A. Total Creditable Amount[1]				2.00

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Not Applicable		X		÷ by 18	0
B. Total Creditable Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.00

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

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

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

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

Total weight (per portion) of product as purchased 2.8oz portion

Total creditable amount of product (per portion) 2 ounces of creditable meat per portion
(Reminder: Total creditable amount cannot count for more than the total weight of product)

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I certify that the above information is true and correct and that a 2.8 ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/meat alternate when prepared according to directions.

	President
Signature of Company Official	Title
Grant Kwok	07/1/14 510.441.0565
Printed Name	Date Phone Number

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

Product Name: Grilled Thai Chili Chicken

Code No: Commercial (COM-0131B), Commodity (CMDTY-0131B)

Manufacturer: Chef's Corner Foods

Case/Pack/Count/Portion/Size: 35lbs (5/5# Bags Chxn, 5/2# Bags Sauce), 200 portions (2.8oz)

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Chicken, Boneless, Fresh	3.02	X	0.7	2.00
A. Total Creditable Amount[1]				2.00

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Not Applicable		X		÷ by 18	0
B. Total Creditable Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.00

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

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

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

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

Total weight (per portion) of product as purchased 2.8 oz portion

Total creditable amount of product (per portion) 2 ounces of creditable meat per portion
(Reminder: Total creditable amount cannot count for more than the total weight of product)

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I certify that the above information is true and correct and that a __2.8__ ounce serving of the above product (ready for serving) contains __2__ ounces of equivalent meat/meat alternate when prepared according to directions.

Signature of Company Official

President
Title

Grant Kwok
Printed Name

7/11/14
Date

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

Product Name: Grilled Viva Mole Chicken

Code No: Commercial (COM-0120B), Commodity (CMDTY-0120B)

Manufacturer: Chef's Corner Foods

Case/Pack/Count/Portion/Size: 35 lbs (6/5# Bags Chxn, 6/2# Bags Sauce), 240 portions (2.8oz)

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Chicken, Boneless, Fresh	3.02	X	0.7	2.00
A. Total Creditable Amount[1]				2.00

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***[1]
Not Applicable		X		÷ by 18	0
B. Total Creditable Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.00

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

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

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

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

Total weight (per portion) of product as purchased 2.8 oz portion

Total creditable amount of product (per portion) 2 ounces of creditable meat per portion
(Reminder: Total creditable amount cannot count for more than the total weight of product)

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I certify that the above information is true and correct and that a 2.8 ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/meat alternate when prepared according to directions.

Signature of Company Official

President
Title

Grant Kwok
Printed Name

07/1/14
Date

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

Product Name: Mandarin Orange Chicken

Code No: Commercial (COMWG-0111), Commodity (CMDTYWG-0111)

Manufacturer: Chef's Corner Foods

Case/Pack/Count/Portion/Size: 42 lbs (3/10# Bags Chxn, 6/2# Bags Sauce), 171 portions (3.92oz)

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Chicken, Boneless, Fresh	2.9	X	0.7	2.03
A. Total Creditable Amount[1]				2.03

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Not Applicable		X		÷ by 18	0
B. Total Creditable Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz. eq. meat). Do not round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased 3.92 oz portion

Total creditable amount of product (per portion) 2 ounces of creditable meat per portion
(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true and correct and that a 3.92 ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/meat alternate when prepared according to directions.

President

Signature of Company Official | Title

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

Product Name: Honey Fire Chicken

Code No: Commercial (COMWG-0112), Commodity (CMDTYWG-0112)

Manufacturer: Chef's Corner Foods

Case/Pack/Count/Portion/Size: 42 lbs (3/10# Bags Chxn, 6/2# Bags Sauce), 171 portions (3.92oz)

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Chicken, Boneless, Fresh	2.9	X	0.7	2.03
A. Total Creditable Amount[1]				2.03

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Not Applicable		X		÷ by 18	0
B. Total Creditable Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz. eq. meat). Do **not** round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased 3.92 oz portion

Total creditable amount of product (per portion) 2 ounces of creditable meat per portion
(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true and correct and that a 3.92 ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/meat alternate when prepared according to directions.

President

Signature of Company Official | Title

Grant Kwok

Printed Name

7/1/14 | 510.441.0565

Date | Phone Number

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | 1-866-698-CHEF

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

Product Name: Kung Pao Chicken

Code No: Commercial (COMWG-0113), Commodity (CMDTYWG-0113)

Manufacturer: Chef's Corner Foods

Case/Pack/Count/Portion/Size: 42 lbs (3/10# Bags Chxn, 6/2# Bags Sauce), 171 portions (3.92oz)

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount [1]
Chicken, Boneless, Fresh	2.9	X	0.7	2.03
A. Total Creditable Amount[1]				2.03

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Not Applicable		X		÷ by 18	0
B. Total Creditable Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2

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

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

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

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

Total weight (per portion) of product as purchased 3.92 oz portion

Total creditable amount of product (per portion) 2 ounces of creditable meat per portion
(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true and correct and that a 3.92 ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/meat alternate when prepared according to directions.

President

Signature of Company Official | Title

Grant Kwok | 07/1/14 | 510.441.0565

Printed Name | Date | Phone Number

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

Product Name: Battered Chicken

Code No: Commercial (COMWG-0116), Commodity (CMDTYWG-0115)

Manufacturer: Chef's Corner Foods

Case/Pack/Count/Portion/Size: 30 lbs (3/10# Bags Chxn), 171 portions (2.8oz)

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Chicken, Boneless, Fresh	2.9	X	0.7	2.03
A. Total Creditable Amount[1]				2.03

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Not Applicable		X		÷ by 18	0
B. Total Creditable Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz. eq. meat). Do **not** round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased 2.8 oz portion

Total creditable amount of product (per portion) 2 ounces of creditable meat per portion
(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true and correct and that a 2.8 ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/meat alternate when prepared according to directions.

President

Signature of Company Official | Title

Grant Kwok | 7/1/14 | 510.441.0565

Printed Name | Date | Phone Number

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

Product Name: Cherry Blossom Chicken

Code No: Commercial (COMWG-0114), Commodity (CMDTYWG-0116)

Manufacturer: Chef's Corner Foods

Case/Pack/Count/Portion/Size: 42 lbs (3/10# Bags Chxn, 6/2# Bags Sauce), 171 portions (3.92oz)

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Chicken, Boneless, Fresh	2.9	X	0.7	2.03
A. Total Creditable Amount[1]				2.03

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Not Applicable		X		÷ by 18	0
B. Total Creditable Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz. eq. meat). Do **not** round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased 3.92 oz portion

Total creditable amount of product (per portion) 2 ounces of creditable meat per portion
(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true and correct and that a 3.92 ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/meat alternate when prepared according to directions.

President

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

Product Name: Mandarin Mango Chicken

Code No: Commercial (COMWG-0127), Commodity (CMDTYWG-0127)

Manufacturer: Chef's Corner Foods

Case/Pack/Count/Portion/Size: 42 lbs (3/10# Bags Chxn, 6/2# Bags Sauce), 171 portions (3.92oz)

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Chicken, Boneless, Fresh	2.9	X	0.7	2.03
A. Total Creditable Amount[1]				2.03

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is[5]	Divide by 18**	Creditable Amount APP***
Not Applicable		X		÷ by 18	0
B. Total Creditable Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz. eq. meat). Do **not** round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased 3.92 oz portion

Total creditable amount of product (per portion) 2 ounces of creditable meat per portion
(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true and correct and that a 3.92 ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/meat alternate when prepared according to directions.

President

Signature of Company Official | Title

Grant Kwok | 07/1/14 | 510.441.0565

Printed Name | Date | Phone Number

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

Product Name: General Tso Chicken

Code No: Commercial (COMWG-0132), Commodity (CMDTYWG-0132)

Manufacturer: Chef's Corner Foods

Case/Pack/Count/Portion/Size: 42 lbs (3/10# Bags Chxn, 6/2# Bags Sauce), 171 portions (3.92oz)

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Chicken, Boneless, Fresh	2.9	X	0.7	2.03
A. Total Creditable Amount[1]				2.03

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Not Applicable		X		÷ by 18	0
B. Total Creditable Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz. eq. meat). Do **not** round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased 3.92 oz portion

Total creditable amount of product (per portion) 2 ounces of creditable meat per portion
(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true and correct and that a 3.92 ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/meat alternate when prepared according to directions.

President

Signature of Company Official | Title

Grant Kwok | 07/1/14 | 510.441.0565

Printed Name | Date | Phone Number

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | 1-866-698-CHEF

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

Product Name: Lemongrass Chicken

Code No: Commercial (COMWG-0133), Commodity (CMDTYWG-0133)

Manufacturer: Chef's Corner Foods

Case/Pack/Count/Portion/Size: 42 lbs (3/10# Bags Chxn, 6/2# Bags Sauce), 171 portions (3.92oz)

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Chicken, Boneless, Fresh	2.9	X	0.7	2.03
A. Total Creditable Amount[1]				2.03

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Not Applicable		X		÷ by 18	0
B. Total Creditable Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz. eq. meat). Do **not** round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased 3.92 oz portion

Total creditable amount of product (per portion) 2 ounces of creditable meat per portion
(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true and correct and that a 3.92 ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/meat alternate when prepared according to directions.

President

Signature of Company Official | Title

Grant Kwok | 07/1/14 | 510.441.0565

Printed Name | Date | Phone Number

Chef's Corner | 1787 Sabre Street | Hayward, CA 94545 | 1-866-698-CHEF

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

Product Name: Sweet Thai Chili Chicken

Code No: Commercial (COMWG-0135), Commodity (CMDTYWG-0135)

Manufacturer: Chef's Corner Foods

Case/Pack/Count/Portion/Size: 42 lbs (3/10# Bags Chxn, 6/2# Bags Sauce), 171 portions (3.92oz)

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount *
Chicken, Boneless, Fresh	2.9	X	0.7	2.03
A. Total Creditable Amount[1]				2.03

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the Food Buying Guide yield.

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Not Applicable		X		÷ by 18	0
B. Total Creditable Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded down to the nearest 0.25oz (1.49 would round down to 1.25 oz. eq. meat). Do not round up. If you are crediting both M/MA and APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

Total weight (per portion) of product as purchased 3.92 oz portion

Total creditable amount of product (per portion) 2 ounces of creditable meat per portion
(Reminder: Total creditable amount cannot count for more than the total weight of product)

I certify that the above information is true and correct and that a 3.92 ounce serving of the above product (ready for serving) contains 2 ounces of equivalent meat/meat alternate when prepared according to directions.

	President
Signature of Company Official	Title
Grant Kwok	7/1/14 510.441.0565
Printed Name	Date Phone Number

CHEF'S CORNER

1787 Sabre Street
Hayward, CA 94545
P (510) 441-0565
F (510) 972-6237

GRAINS

Product Analysis Sheet/Product Formulation Statement to Provide for a Grains Product

Product Name: Spicy Buffalo Chicken (BREADING ONLY) Code No.: CMDTYWG – 0134
Manufacturer: Chef's Corner Foods

Case Weight and Pack/Count:

42 lbs (3/10# Bags Chxn, 6/2# Bags Sauce), 171 portions (3.92oz)

Volume and weight of one serving of product: 3.92 oz

Weight of grain (gram weight) in one serving of product: 4 grams

I certify that the above information is true and correct and that one serving of the above product (ready to eat) contains 1/4 serving(s) of Grains.

SIGNATURE — DATE: 7/1/14

Grant Kwok — PRINTED NAME

DATE: 7/1/14

1787 Sabre Street
Hayward, CA 94545
P (866) 698-Chef
F (510) 972-6237

Formulation Statement for Documenting Grains in School Meals
(Crediting Standards Based on Grams of Creditable Grains)

Product Name: Sweet Thai Chili Chicken

Code No.: COMWG - 0135 Commercial
CMDYWG - 0135 Commodity

Manufacturer: Chef's Corner Foods

Serving Size 3.92oz
(raw dough weight may be used to calculate creditable grain amount)

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

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

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

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

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient Per Portion[1] A	Gram Standard of Creditable Grain per oz Equivalent *(16g or 28g)*[2] B	Creditable Amount A ÷ B
Whole Wheat Flour (51%)	2.04	16	.13
Enriched Wheat Flour (49%)	1.96	16	.12
Total Creditable Amount[3]			0.25

Creditable grains are whole-grain meal/flour and enriched meal/flour.
[1] (Serving size) **X** (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
[2] Standard grams of creditable grains from the corresponding Group in Exhibit A.
[3] Total Creditable Amount must be rounded ***down*** to the nearest quarter (0.25) oz eq. Do ***not*** round up.

Total weight (per portion) of product as purchased 3.92 oz
Total contribution of product (per portion) 0.25 oz equivalent

I certify that the above information is true and correct and that a 3.92 ounce portion of this product (ready for serving) provides 0.25 oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature

President
Title

Grant Kwok
Printed Name

1/24/14
Date

510-441-0656
Phone Number

Product Analysis Sheet/Product Formulation Statement to Provide for a Grains Product

Product Name: Mandarin Orange Chicken (BREADING ONLY) Code No.: CMDTYWG – 0111
Manufacturer: Chef's Corner Foods

Case Weight and Pack/Count:

42 lbs (3/10# Bags Chxn, 6/2# Bags Sauce), 171 portions (3.92oz)

Volume and weight of one serving of product: 3.92 oz

Weight of grain (gram weight) in one serving of product: 4 grams

I certify that the above information is true and correct and that one serving of the above product (ready to eat) contains 1/4 serving(s) of Grains.

SIGNATURE — DATE: 7/1/14

Grant Kwok — DATE: 7/1/14

PRINTED NAME — DATE

Product Analysis Sheet/Product Formulation Statement to Provide for a Grains Product

Product Name: Mandarin Mango Chicken (BREADING ONLY) Code No.: CMDTYWG – 0127
Manufacturer: Chef's Corner Foods

Case Weight and Pack/Count:

42 lbs (3/10# Bags Chxn, 6/2# Bags Sauce), 171 portions (3.92oz)

Volume and weight of one serving of product: 3.92 oz

Weight of grain (gram weight) in one serving of product: 4 grams

I certify that the above information is true and correct and that one serving of the above product (ready to eat) contains 1/4 serving(s) of Grains.

SIGNATURE — DATE: 7/1/14

Grant Kwok
PRINTED NAME — DATE: 7/1/14

Product Analysis Sheet/Product Formulation Statement to Provide for a Grains Product

Product Name: Lemon Grass Chicken (BREADING ONLY) Code No.: CMDTYWG – 0133
Manufacturer: Chef's Corner Foods

Case Weight and Pack/Count:

42 lbs (3/10# Bags Chxn, 6/2# Bags Sauce), 171 portions (3.92oz)

Volume and weight of one serving of product: 3.92 oz

Weight of grain (gram weight) in one serving of product: 4 grams

I certify that the above information is true and correct and that one serving of the above product (ready to eat) contains 1/4 serving(s) of Grains.

SIGNATURE — DATE: 7/1/14

Grant Kwok — DATE: 7/1/14

PRINTED NAME — DATE

Product Analysis Sheet/Product Formulation Statement to Provide for a Grains Product

Product Name: Kung Pao Chicken (BREADING ONLY) Code No.: CMDTYWG – 0113
Manufacturer: Chef's Corner Foods

Case Weight and Pack/Count:

42 lbs (3/10# Bags Chxn, 6/2# Bags Sauce), 171 portions (3.92oz)

Volume and weight of one serving of product: 3.92 oz

Weight of grain (gram weight) in one serving of product: 4 grams

I certify that the above information is true and correct and that one serving of the above product (ready to eat) contains 1/4 serving(s) of Grains.

SIGNATURE — DATE: 7/1/14

Grant Kwok — DATE: 7/1/14

PRINTED NAME — DATE

Product Analysis Sheet/Product Formulation Statement to Provide for a Grains Product

Product Name: Honey Fire Chicken (BREADING ONLY) Code No.: CMDTYWG – 0112
Manufacturer: Chef's Corner Foods

Case Weight and Pack/Count:

42 lbs (3/10# Bags Chxn, 6/2# Bags Sauce), 171 portions (3.92oz)

Volume and weight of one serving of product: 3.92 oz

Weight of grain (gram weight) in one serving of product: 4 grams

I certify that the above information is true and correct and that one serving of the above product (ready to eat) contains 1/4 serving(s) of Grains.

SIGNATURE — DATE: 7/1/14

Grant Kwok — PRINTED NAME

DATE: 7/1/14

Product Analysis Sheet/Product Formulation Statement to Provide for a Grains Product

Product Name: General Tso Chicken (BREADING ONLY) Code No.: CMDTYWG – 0132
Manufacturer: Chef's Corner Foods

Case Weight and Pack/Count:

42 lbs (3/10# Bags Chxn, 6/2# Bags Sauce), 171 portions (3.92oz)

Volume and weight of one serving of product: 3.92 oz

Weight of grain (gram weight) in one serving of product: 4 grams

I certify that the above information is true and correct and that one serving of the above product (ready to eat) contains 1/4 serving(s) of Grains.

SIGNATURE — DATE: 7/1/14

John Barros — PRINTED NAME

DATE: 7/1/14

Product Analysis Sheet/Product Formulation Statement to Provide for a Grains Product

Product Name: Cherry Blossom Chicken (BREADING ONLY) Code No.: CMDTYWG – 0116
Manufacturer: Chef's Corner Foods

Case Weight and Pack/Count:

42 lbs (3/10# Bags Chxn, 6/2# Bags Sauce), 171 portions (3.92oz)

Volume and weight of one serving of product: 3.92 oz

Weight of grain (gram weight) in one serving of product: 4 grams

I certify that the above information is true and correct and that one serving of the above product (ready to eat) contains 1/4 serving(s) of Grains.

SIGNATURE — DATE: 7/1/14

Grant Kwok — DATE: 7/1/14

PRINTED NAME

Product Analysis Sheet/Product Formulation Statement to Provide for a Grains Product

Product Name: Battered Chicken (BREADING ONLY) Code No.: CMDTYWG – 0115
Manufacturer: Chef's Corner Foods

Case Weight and Pack/Count:

30 lbs (3/10# Bags Chxn), 171 portions (2.8oz)

Volume and weight of one serving of product: 2.8 oz

Weight of grain (gram weight) in one serving of product: 4 grams

I certify that the above information is true and correct and that one serving of the above product (ready to eat) contains 1/4 serving(s) of Grains.

SIGNATURE

7/1/14
DATE

Grant Kwok
PRINTED NAME

7/1/14
DATE

CHEF'S CORNER

1787 Sabre Street
Hayward, CA 94545
P (510) 441-0565
F (510) 972-6237

SEPDS

SEPDS A

SUMMARY END PRODUCT DATA SCHEDULE

Chef's Corner

☐ **National Summary**
(EPDS approved by USDA)

☐ **State Summary**
(EPDS approved by state agency)

THIS IS AN ORIGINAL SUMMARY SCHEDULE UNLESS CHECKED BELOW:

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

VALUE PASS THROUGH SYSTEMS APPROVED:

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

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

Certified by State Agency

End Product Code & Description		Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBSCM Item Code	WBSCM Item Description	commodity Inventory Drawdown per case	By Products Produced*	Value per pound of commodity (contract value)	Value of commodity per case (F x H)	Effective Date	State Agency Acceptance /Approval ☐ Check for quick approval
A		B	C	D	E		F	G	H	I	J	K
CMDTY-0111	Orange Chicken	42.00	171	3.92	100113	CHICKEN LEGS CHILLED -BULK	39.08	No	$0.6267	$24.49		
CMDTYWG-0111	Orange Chicken	42.00	171	3.92	100113	CHICKEN LEGS CHILLED -BULK	39.08	No	$0.6267	$24.49		
CMDTY-0112	Honey Fire Chicken	42.00	171	3.92	100113	CHICKEN LEGS CHILLED -BULK	39.08	No	$0.6267	$24.49		
CMDTYWG-0112	Honey Fire Chicken	42.00	171	3.92	100113	CHICKEN LEGS CHILLED -BULK	39.08	No	$0.6267	$24.49		
CMDTY-0113	Kung Pao Chicken	42.00	171	3.92	100113	CHICKEN LEGS CHILLED -BULK	39.08	No	$0.6267	$24.49		
CMDTYWG-0113	Kung Pao Chicken	42.00	171	3.92	100113	CHICKEN LEGS CHILLED -BULK	39.08	No	$0.6267	$24.49		
CMDTY-0114	Korean Hibachi BBQ Chicken	35.00	200	2.80	100113	CHICKEN LEGS CHILLED -BULK	39.17	No	$0.6267	$24.55		
CMDTY-0114B	Korean Hibachi BBQ Chicken	42.00	240	2.80	100113	CHICKEN LEGS CHILLED -BULK	40.22	No	$0.6267	$25.21		
CMDTY-0115	Battered Chicken	30.00	171	2.80	100113	CHICKEN LEGS CHILLED -BULK	39.08	No	$0.6267	$24.49		
CMDTYWG-0115	Battered Chicken	30.00	171	2.80	100113	CHICKEN LEGS CHILLED -BULK	39.08	No	$0.6267	$24.49		
CMDTY-0116	Cherry Blossom Chicken	42.00	171	3.92	100113	CHICKEN LEGS CHILLED -BULK	39.08	No	$0.6267	$24.49		
CMDTYWG-0116	Cherry Blossom Chicken	42.00	171	3.92	100113	CHICKEN LEGS CHILLED -BULK	39.08	No	$0.6267	$24.49		
CMDTY-0117	Teriyaki Chicken	35.00	200	2.80	100113	CHICKEN LEGS CHILLED -BULK	39.17	No	$0.6267	$24.55		
CMDTY-0117B	Teriyaki Chicken	42.00	240	2.80	100113	CHICKEN LEGS CHILLED -BULK	40.22	No	$0.6267	$25.21		
CMDTY-0118	Simply Chicken	40.00	320	2.00	100113	CHICKEN LEGS CHILLED -BULK	62.71	No	$0.6267	$39.30		
CMDTY-0118B	Simply Chicken	40.00	320	2.00	100113	CHICKEN LEGS CHILLED -BULK	53.57	No	$0.6267	$33.57		
CMDTY-0119	Kung Pao Chicken	35.00	200	2.80	100113	CHICKEN LEGS CHILLED -BULK	39.17	No	$0.6267	$24.55		
CMDTY-0119B	Kung Pao Chicken	42.00	240	2.80	100113	CHICKEN LEGS CHILLED -BULK	40.22	No	$0.6267	$25.21		
CMDTY-0120	Viva Mole Chicken	35.00	200	2.80	100113	CHICKEN LEGS CHILLED -BULK	39.22	No	$0.6267	$24.58		
CMDTY-0120B	Viva Mole Chicken	42.00	240	2.80	100113	CHICKEN LEGS CHILLED -BULK	40.22	No	$0.6267	$25.21		
CMDTY-0122	Spicy Szechuan Chicken	35.00	200	2.80	100113	CHICKEN LEGS CHILLED -BULK	39.22	No	$0.6267	$24.58		

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 Item Description	commodity Inventory Drawdown per case	By Products Produced*	Value per pound of commodity (contract value)	Value of commodity per case (F x H)	Effective Date	State Agency Acceptance /Approval ☐ Check for quick approval
A		B	C	D	E		F	G	H	I	J	K
CMDTY-0122B	Spicy Szechuan Chicken	42.00	240	2.80	100113	CHICKEN LEGS CHILLED -BULK	40.22	No	$0.6267	$25.21		
CMDTY-0127	Mandarin Mango Chicken	42.00	171	3.92	100113	CHICKEN LEGS CHILLED -BULK	39.08	No	$0.6267	$24.49		
CMDTYWG-0127	Mandarin Mango Chicken	42.00	171	3.92	100113	CHICKEN LEGS CHILLED -BULK	39.08	No	$0.6267	$24.49		
CMDTY-0130	Gluten Free Teriyaki	35.00	200	2.80	100113	CHICKEN LEGS CHILLED -BULK	39.17	No	$0.6267	$24.55		
CMDTY-0130B	Gluten Free Teriyaki	42.00	240	2.80	100113	CHICKEN LEGS CHILLED -BULK	40.22	No	$0.6267	$25.21		
CMDTY-0131	Thai Chili Chicken	35.00	200	2.80	100113	CHICKEN LEGS CHILLED -BULK	39.17	No	$0.6267	$24.55		
CMDTY-0131B	Thai Chili Chicken	42.00	240	2.80	100113	CHICKEN LEGS CHILLED -BULK	40.22	No	$0.6267	$25.21		
CMDTYWG-0132	General Tso Chicken	42.00	171	3.92	100113	CHICKEN LEGS CHILLED -BULK	39.08	No	$0.6267	$24.49		
CMDTYWG-0133	Lemongrass Chicken	42.00	171	3.92	100113	CHICKEN LEGS CHILLED -BULK	39.08	No	$0.6267	$24.49		
CMDTYWG-0134	Spicy Buffalo	42.00	171	3.92	100113	CHICKEN LEGS CHILLED -BULK	39.08	No	$0.6267	$24.49		

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

PROCESSOR:

Chef's Corner Foods
Name of Company

Grant Kwok, President
Name and Title of Authorized Representative

Signature — 11/20/2014 Date Signed

USDA APPROVAL:
(not applicable for state summary)

USDA/AMS/LPS
Quality Assessment Division
Name of Approving Agency

Michelle Degenhart,
Assistant to the Director
Name and Title of Authorized Representative

Michelle Degenhart — 11/20/2014
Signature

STATE AGENCY APPROVAL:

Name of Approving Agency

Name and Title of Authorized Representative

Signature — Date Signed