



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

State of West Virginia  
 Request for Quotation

Proc Folder: 84211  
 Doc Description: Addendum #1 Processing USDA Pork Commodity  
 Proc Type: Central Master Agreement


Date Issued	Solicitation Closes	Solicitation No	Version
2015-03-20	2015-03-25 13:30:00	CRFQ 1400 AGR1500000020	2

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

**VENDOR**  
 Vendor Name, Address and Telephone Number:  
 AdvancePierre Foods  
 9990 Princeton-Glendale Rd.  
 Cincinnati, OH 45246  
 513-682-1644 Donna Plageman

03/25/15 12:59:46  
 WV Purchasing Division

**FOR INFORMATION CONTACT THE BUYER**  
 Laura E Hooper  
 (304) 558-0468  
 laura.e.hooper@wv.gov

Signature X  FEIN # 80-0304279 DATE 3/23/2015

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

**CERTIFICATION AND SIGNATURE PAGE**

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

ADVANCE PIERRE FOODS  
(Company)

NORMA PLACEMAN DONUT PLACEMAN, Commodity  
(Authorized Signature) (Representative Name, Title)

513-682-1644 FAX 513-874-5150 3/23/15  
(Phone Number) (Fax Number) (Date)

\* Piggyback pricing is OK if entity has checked USDA Commodity lbs.

\* Orders can be entered online thru Processor Link

REQUEST FOR QUOTATION  
Pork Products utilizing USDA Commodity Bulk Pork

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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:** VALERIE FAIRBANKS  
**Telephone Number:** 513-682-1656  
**Fax Number:** 513-874-5150  
**Email Address:** VALERIE.FAIRBANKS@ADVANCEPIERRE.COM

**ADDENDUM ACKNOWLEDGEMENT FORM**  
**SOLICITATION NO.: AGR1500000020**

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

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

**Addendum Numbers Received:**

(Check the box next to each addendum received)

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

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

ADVANCE PIERRE FOODS  
Company

Donna Plagium  
Authorized Signature

3/28/15  
Date

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

**NATIONAL PROCESSING AGREEMENT  
STATE PARTICIPATION AGREEMENT**

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

State Distributing Agency <u>WV Department of Agriculture, Food Distribution Program</u>	Processor <u>ADVANCEPIERRE FOODS, INC.</u>
Name <u>Darrell Carter</u>	Name <u>VALERIE FAIRBANKS</u>
Title <u>Program Director</u>	Title <u>DIRECTOR OF GOVERNMENT PROGRAMS</u>
Address <u>4496 Cedar Lakes Road</u>	Address <u>9990 PRINCETON GLENDALE RD.</u>
City, State, Zip <u>Ripley, WV 25271</u>	City, State, Zip <u>Cincinnati, Ohio</u>
Contact <u>Darrell Carter</u>	Contact <u>VALERIE FAIRBANKS</u>
Phone <u>304-558-0573</u>	Phone <u>513-688-1656</u>
Fax <u>304-372-3312</u>	Fax <u>513-874-5150</u>
E-mail <u>dcarter@wvda.us</u>	E-mail <u>VALERIE.FAIRBANKS@ADVANCEPIERRE.com</u>
Web Address <u>www.state.wv.us/admin/purchase/vrc</u>	Web Address <u>WWW.APEK12.COM</u>
Signature _____	Signature <u>Valerie Fairbanks</u>
Date _____	Date <u>MARCH 23, 2015</u>

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

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

Permitted By State	Value Pass Through System	Selected by Processor
	Direct Discount	
	Refund	
	Indirect Discount (net off invoice)*	
	Alternate Value Pass Thru System * (requires FNS approval)	
<b>THIS IS THE ONLY VPT CURRENTLY UTILIZED IN WV</b>	Fee for Service – billed by processor	<b>X</b>
	Fee for Service – billed by distributor	

\*Sales Verification Required

If sales verification is required, check one:

State delegates sales verification to the processor  
[According to 250.19 (2)(vi) (C) states must review the processor's findings and select a random sub-sample of at least 10% of all sales verified by the processor and reverify the sales by re-contacting the RA]

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

State will conduct sales verification

2. **Summary End Product Data Schedules (SEPDS).** Processor will submit SEPDS to State with the completed State Participation Agreement. The SEPDS contains summary information from approved EPDS and a master SEPDS approved by USDA. Processor may select specific EPDS for processing in a given state. The state also has the option to accept or reject individual products listed on the SEPDS, and in the case of multiple commodities available for processing, may accept or reject certain commodities for processing. Note: the case weight listed on the SEPDS **MUST** match the label on the finished case.

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

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

Yes  No *BURKE CORP., 80 Box 209 NEVADA, IA 50201  
EST# 6829 (Crumbles)*

If yes, please identify in an attachment the subcontractor by name, address, USDA plant number, and each item produced. *FIVE STAR CUSTOM FOODS - 3709 EAST 1ST  
FT. WORTH, TX 76111 EST# 21171 (Crumbles, MEATBALLS, SPAGHETTI)*

Processor must provide written notification to the State Agency of any change(s) to the SEPDS including the nature of the change(s); notification may be made electronically. *Sauce w/Meat  
Chili Sauce w/  
Meat, TACO  
w/Meat*

3. **CN Labeling.** Products, which contribute toward the school meal pattern requirements, may qualify for CN labeling. State should check those that apply.

CN Labeling is optional. Recipient agencies may request CN labeled products.

CN Labeling is required, if applicable for the processed product.

Submit CN labels with SEPDS.

4. **Nutritional Information.** Recipient agencies need nutritional information to comply with USDA regulations. Please check those that apply:

- Processor must provide nutrition information to RA upon request.
- Processor's nutrition information has been submitted to USDA Database
- Processor's nutrition information is available on their web site.

www.APFK12.com (Provide the web address)

- Processor must submit nutrition information with the SEPDS

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

- Full Certification per AMS Instruction MGC 640
- PCCP per AMS Instruction MGC 638

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

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7. **Backhauling of DF.** If backhauling is permitted, processor must notify the State before backhauling products. Please check those that apply.

State permits backhauling  Yes  No

Backhauling permitted from State Warehouse  School District

State requires attached form for requesting approval to backhaul  Yes  No

~~8. List of Eligible Recipient Agencies. State will provide a list of eligible recipient agencies to the processor upon State approval of the State Participation Agreement.~~

**COMMODITIES IN WEST VIRGINIA ARE PURCHASED AND DISTRIBUTED DIRECTLY BY THE STATE DISTRIBUTING AGENCY.**

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

ALL INSTRUCTIONS AND PROVISIONS OF THE INVITATION TO BID AND ATTACHMENT A – SPECIFICATIONS ARE BY REFERENCE INCORPORATED HEREIN

10. **Additional State Requirements.**

AS OUTLINED UNDER NUMBER 1 ABOVE, THE ONLY VALUE-PASS-THROUGH SYSTEM CURRENTLY ALLOWED BY WV IS FEE-FOR-SERVICE BILLED BY PROCESSOR

AS OUTLINED UNDER NUMBER 2 ABOVE, SUMMARY END PRODUCT DATA SCHEDULES SUBMITTED WITH THIS BID PACKAGE MUST INCLUDE SUBMISSION OF MAXIMUM PRICES WHICH WILL BE CHARGED TO WEST VIRGINIA FOR THE DURATION OF THE AGREEMENT (IF AN AGREEMENT IS AWARDED)

ALL PROVISIONS OF THE INVITATION TO BID AND ATTACHMENT A – SPECIFICATIONS ARE BY REFERENCE INCORPORATED HEREIN



National Summary

(EPDS approved by USDA)

State Summary

(EPDS approved by state agency)

THIS IS AN ORIGINAL SUMMARY SCHEDULE UNLESS CHECKED BELOW:

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

VALUE PASS THROUGH SYSTEMS APPROVED:

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

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

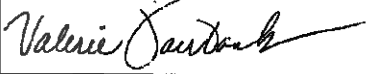

Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)											Certified by State Agency			
End Product Code & Description A	Net Weight Per Case B	Servings Per Case C	Net Weight per Serving D	WBSCM Item Code E	WBSCM Description E	DF Inventory Drawdown per case F	By Products Produced* G	Value per pound of DF (contract value) H	Value of DF per case (F x H) I	Effective Date J	State Agency Acceptance/Approval Check for quick approval K	FFS CASE PRICE	FFS PORTION PRICE	ITEM NO#
<b>PORK PRODUCTS</b>														
1331	Sausage Biscuit Sandwich	19.38	100	3.10	100193	PORK PICNIC BNLS FRZ CTN-60 LB	8.98	NO	\$1.5386	\$13.82		\$34.11	\$0.34	1331
3750	CN Fully Cooked Pork Sausage Patties	18.75	250	1.20	100193	PORK PICNIC BNLS FRZ CTN-60 LB	22.45	NO	\$1.5386	\$34.54		\$21.75	\$0.09	3750
3755	CN Fully Cooked Pork Sausage Links	18.75	250	1.20	100193	PORK PICNIC BNLS FRZ CTN-60 LB	22.88	NO	\$1.5386	\$35.20		\$23.96	\$0.10	3755
3787	Flame Broiled Rib Shaped Pork Patties with Honey BBQ Sauce	18.75	100	3.00	100193	PORK PICNIC BNLS FRZ CTN-60 LB	15.26	NO	\$1.5386	\$23.48		\$26.43	\$0.26	3787
69019	COOKED BREADED PORK PATTIES	19.38	100	3.10	100193	PORK PICNIC BNLS FRZ CTN-60 LB	9.51	NO	\$1.5386	\$14.63		\$31.73	\$0.32	69019

PROCESSOR:

USDA APPROVAL:

(not applicable for state summary)

STATE AGENCY APPROVAL:

<b>AdvancePierre Foods</b> Name of Company		<b>USDA/FNS/FDD HQ / QUALITY ASSESSMENT DIVISION</b> Name of Approving Agency			Name of Approving Agency		
<b>Valerie Fairbanks, V.P.-Commodity Program</b> Name and Title of Authorized Representative		<b>Darrell Dowd, Asst. National Supervisor</b> Name and Title of Authorized Representative			Name and Title of Authorized Representative		
 Signature		 Signature			Signature		
2/3/2015 Date Signed		2/3/2015 Date			Date Signed		

# Mini Single Pork Sausage on a Whole Grain Biscuit

Item #: 1331

**Product Description:** Fully cooked, mini pork sausage patty on a whole grain biscuit. Individually packaged in mylar film wrap. CN labeled. Commodity processed product.

**Technical Name:** Fully Cooked Biscuit And Pork Patty Sandwich (With Sausage Seasonings)

## Product Details

**Packing Type:** BULK-FILM  
**Pieces Per Case:** 100  
**Piece Size (oz.):** 3.10  
**Case Net Weight (lb.):** 19.38

**Case Dimensions:** Width: 12.94  
Length: 17.31  
Height: 10.38  
Case Cube: 1.34

**Cases / Pallet:** 64  
**Case TIH:** 8 x 8

**Credit (CN):** 1 OZ MMA PORK  
**Equivalent Grain:** 1.750

### Ingredients:

INGREDIENTS: WHOLE GRAIN BISCUIT: WATER, WHOLE WHEAT FLOUR ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCE IRON, THIAMINE MONONITRATE, RIBOFLAVIN, ENZYME, FOLIC ACID). BUTTERMILK BLEND (SWEET WHEY POWDER, CALCIUM SULFATE, BUTTER MILK SOLIDS, ADIPIC ACID). BUTTER FLAVORED SHORTENING (PALM OIL, NATURAL BUTTER FLAVOR AND SOY LECITHIN - KOSHER PAREVE) WHITE SHORTENING (PALM OIL-KOSHER PAREVE), CONTAINS 2% OR LESS OF THE FOLLOWING: DEXTROSE, SUGAR, SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE, SALT, CALCIUM PROPIONATE (PRESERVATIVE), METHYLCELLULOSE, ASCORBIC ACID. PORK PATTY: GROUND PORK (NOT MORE THAN 20% FAT), SEASONING (DEXTROSE, FLAVORINGS, HYDROLYZED CORN PROTEIN, CARAMEL COLOR), SALT.

**Shelf Life (days):** 270  
*Starting from date of production when kept @ 0°F or below.*

### Preparation Method:

**To Thaw:** For best results, thaw before heating. Thaw sandwiches in refrigerator overnight. Sandwiches can be stored in refrigerator for up to 14 days.

**Convection Oven:** From thawed state: heat sealed wrapped sandwich (es) in a preheated 275 degrees f convection oven for 7-12 minutes. (Do not heat above 275 degrees f).

**Microwave:** Microwave for 1 minute on full power (1000 watts). Times may vary.

**Master Case UPC Code:** 00071421013313

**Master Case Gross Weight:** 20.38000

### Nutrition Facts:

**Serving Size: 3.10 OZ (87 g)**  
**Servings Per Container: 100**

**Calories / Calories from Fat:** 230 / 90

		% Daily Value **
Total Fat	10 g	15%
Saturated Fat	4.5 g	23%
Trans Fat	0 g	
Cholesterol	25 mg	8%
Sodium	550 mg	23%
Total Carbohydrate	25 g	8%
Dietary Fiber	2 g	8%
Sugars	3 g	
Protein	10 g	
Vitamin A		0%
Vitamin C		70%
Calcium		10%
Iron		8%

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

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

*Ashley M. Sexton*



AdvancePierre Foods • 9990 Princeton-Glendale Rd. • Cincinnati, Ohio 45246 • Phone: 1-800-969-2747 •  
www.advancepierre.com  
Date Generated: 3/23/2015



CORPORATE OFFICES  
 9990 Princeton Glendale Road  
 Cincinnati, OH 45246  
 Phone 800-543-1604/513-874-8741  
 Fax 513-874-7180

**PRODUCT ANALYSIS FORM FOR CN PRODUCTS  
 PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND EQUIVALENT GRAINS (EG)**

Product Name: Mini Single Pork Sausage on a Whole Grain Bun Code No: 1331

Manufacturer: AdvancePierre Foods Inc.

Case/Pack/Count/Portion Size: Net Wt. 19.38/ 100 Sandwiches / Portion Size= 3.10

**I. Meat/Meat Alternate**

The chart below shows the creditable amount of Meat/Meat Alternate determination.

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Ground Pork Sausage	1.43	x	70%	1.00
		x		
		x		
<b>A. Total Creditable Amount<sup>1</sup></b>				<b>1.00</b>

\*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, the chart below to determine the creditable amount of APP is filled out. If APP is used, documentation as described in Attachment A of the sample statement for each APP used is provided.

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
0	0	x	0	0	0
		x			
		x			
<b>B. Total Creditable Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz) <sup>1</sup></b>					<b>0</b>

\*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.

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

**III. Bread/Bread Alternate**

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	% of Enrichment	Formula <sup>1</sup>	Creditable Amount <sup>2</sup>
Whole Grain Dough	1.90	57 %	1serving= 1oz/ 28 g	1.90
		%		
<b>D. Total Creditable Amount for Bread/Bread Alternate<sup>2</sup></b>				<b>1.75</b>

<sup>1</sup>Ounces x percent of Ingredient x percent of Enrichment x 28.35 gm credit per serving ÷ 16 grams per bread/bread alternate serving.

<sup>2</sup>Total Creditable Amount must be rounded down to the nearest ¼ serving. Do not round up.

**Total weight (per portion) of product as purchased: 3.10 oz.**

**I certify that the above information is true and correct and that a 3.10 ounce serving of the above product (ready to cook) contains 1.00 ounces of equivalent meat/meat alternate and 1.75 oz equivalent grains when prepared according to directions.**

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

I further certify that any APP used in this product conforms to Food and Nutrition Service regulations (7CFR Parts 210, 220, 225 or 226 Appendix A).

Kim Scardicchio

December 10, 2014

Your Name

Date

CN Labeling Technologist

\*This information is needed if a creditable Alternate Protein Product (APP) is used in the product and counted toward meeting the meat/meat alternate requirements.

\*\*This is a CN labeled product and the CN PQC Program, which ensures that every production run obtains the above numbers, is applicable to the production of this item. The numbers above are based on the current approval.



# CN FULLY COOKED WHOLE GRAIN BISCUIT AND PORK PATTY SANDWICH (WITH SAUSAGE SEASONINGS)

# 1331



CN

884471

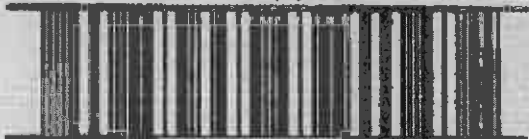
CN ONE 3.10 OZ. FULLY COOKED WHOLE GRAIN BISCUIT AND PORK PATTY SANDWICH WITH SAUSAGE SEASONINGS PROVIDES 1.00 OZ. EQUIVALENT MEAT 1.75 OZ. EQUIVALENT GRAINS FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 07-12.) CN

CN

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

**INGREDIENTS:** WHOLE GRAIN BISCUIT: WATER, WHOLE WHEAT FLOUR, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, ENZYME, FOLIC ACID), BUTTERMILK BLEND (SWEET WHEY POWDER, CALCIUM SULFATE, BUTTERMILK SOLIDS, ACIDIC ACID), BUTTER FLAVORED SHORTENING (PALM OIL, NATURAL BUTTER FLAVOR AND SOY LECITHIN - KOSHER PAREVE), WHITE SHORTENING (PALM OIL - KOSHER PAREVE), CONTAINS 2% OR LESS OF THE FOLLOWING: DEXTROSE, SUGAR, SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE, SALT, CALCIUM PROPIONATE (PRESERVATIVE), METHYLCELLULOSE, ASCORBIC ACID. PORK PATTY: GROUND PORK (NOT MORE THAN 20% FAT), SEASONING (DEXTRUSE, FLAVORINGS, HYDROLYZED CORN PROTEIN, CARAMEL COLOR), SALT. CONTAINS: SOY, MILK, WHEAT

**HEATING INSTRUCTIONS:** FOR BEST RESULTS, HEAT FROM THAWED STATE. THAW FROZEN SANDWICHES IN REFRIGERATOR. SANDWICHES CAN BE STORED IN REFRIGERATOR FOR UP TO 14 DAYS, FROM THAWED STATE. HEAT SEALED/WRAPPED SANDWICH(ES) IN A PREHEATED 275 F CONVECTION OVEN FOR 7 - 12 MINUTES. (DO NOT HEAT ABOVE 275 F). MICROWAVE FOR 1 MINUTE FULL POWER (1000 WATT). TIMES MAY VARY.



0 00 71421 01331 3

## 100/3.10 OZ. INDIVIDUALLY WRAPPED SANDWICHES KEEP FROZEN NET WT. 19.38 LBS. (8.80 kg)

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

AdvancePierre Foods, Inc. 9990 Princeton Glendale RD. Cincinnati, OH 45246

LM1331-061612

**INSPECTED BY THE  
U.S. DEPT. OF AGRICULTURE  
IN ACCORDANCE WITH  
FNS REQUIREMENTS**

# Smart Picks™ Pork Sausage Pattie

Item #: 3750

Product Description: Fully cooked, all meat, pork sausage pattie. CN labeled. Commodity processed product.

Technical Name: Fully Cooked Pork Sausage Patties Caramel Color Added

## Product Details

Packing Type: BULK-LINER  
Pieces Per Case: 250  
Piece Size (oz.): 1.20  
Case Net Weight (lb.): 18.75

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

Cases / Pallet: 42  
Case TIH: 7 x 6

Credit (CN): 1 OZ MMA PORK  
Equivalent Grain:

Ingredients:  
INGREDIENTS: GROUND PORK (NOT MORE THAN 20% FAT), SEASONING (DEXTROSE, FLAVORINGS, HYDROLYZED CORN PROTEIN, CARAMEL COLOR), SALT.

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

### Preparation Method:

Conventional Oven: From frozen state, bake in preheated 350 degree f conventional oven for 8-10 minutes.

Convection Oven: From frozen state, bake in preheated 350 degree f convection oven for 5-8 minutes.

Microwave: On high for about 1 minute 15 seconds. Times given are approximate. Ovens vary. Adjust accordingly.

Master Case UPC Code: 00071421037500

Master Case Gross Weight: 20.00900

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

*Ashley M. Sexton*



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www.advancepierre.com  
Date Generated: 3/23/2015

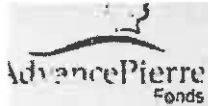
### Nutrition Facts:

Serving Size: 1.20 OZ (34 g)  
Servings Per Container: 250

Calories / Calories from Fat: 70 / 45

		% Daily Value **
Total Fat	5 g	8%
Saturated Fat	1.5 g	8%
Trans Fat	0 g	
Cholesterol	25 mg	8%
Sodium	260 mg	11%
Total Carbohydrate	0 g	0%
Dietary Fiber	0 g	0%
Sugars	0 g	
Protein	7 g	
Vitamin A		0%
Vitamin C		0%
Calcium		2%
Iron		2%

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



# CN FULLY COOKED PORK SAUSAGE PATTIES

SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

PRODUCT  
CODE

**3750**

CN FULLY COOKED  
PORK SAUSAGE PATTIES  
CARAMEL COLOR ADDED

PRODUCT  
CODE

**3750**

NET WT.  
**18.75 LBS.**

(A 3.75 OZ FULLY COOKED PORK SAUSAGE PATTY PROVIDES 1.00 OZ EQUIVALENT MEAT FOR CHILD  
NUTRITION MEAL PATTERN REQUIREMENTS. USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD  
AND NUTRITION SERVICE USDA 08-00.)

081881

PLEASE PRINT - PRINTING MUST BE MORE THAN 1/8" IN HEIGHT - PRINTING MUST BE IN UPPERCASE - PRINTING MUST  
BE PROPER CARAMEL COLOR ONLY



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NET WT.  
**18.75 LBS.**

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NET WT. OF THIS PRODUCT IS THE NET WT. OF THE PRODUCT AS SHOWN ON THIS LABEL. NET WT. IS THE NET WT. OF THE PRODUCT AS SHOWN ON THIS LABEL. NET WT. IS THE NET WT. OF THE PRODUCT AS SHOWN ON THIS LABEL.

THIS PRODUCT IS A COMMODITY DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE  
THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES  
AdvancePierre Foods Inc 2000 Princeton Gardens RD Grand Prairie TX 75048 (AP)

# Smart Picks™ Pork Sausage Link

Item #: 3755

**Product Description:** Fully cooked, all meat, skinless, pork sausage link. CN labeled. Commodity processed product.

**Technical Name:** Fully Cooked Pork Sausage Links Caramel Color Added

## Product Details

**Packing Type:** BULK-LINER  
**Pieces Per Case:** 250  
**Piece Size (oz.):** 1.20  
**Case Net Weight (lb.):** 18.75

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

**Cases / Pallet:** 42  
**Case Tilt:** 7 x 6

**Credit (CN):** 1 OZ MMA PORK  
**Equivalent Grain:** -

**Ingredients:**  
INGREDIENTS: Ground Pork (Not More Than 20% Fat), Seasoning (Dextrose, Flavorings, Hydrolyzed Corn Protein, Caramel Color), Salt.

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

### Preparation Method:

**Conventional Oven:** From frozen state, bake on a pan in a preheated conventional oven at 350 degrees f for 8-10 minutes.

**Convection Oven:** From frozen state, bake on a pan in a preheated convection oven at 350 degrees f for 5-8 minutes

**Microwave:** On high for about 45 seconds. Microwave ovens vary. Times given are approximate.

**Master Case UPC Code:** 00071421037555

**Master Case Gross Weight:** 20.00700

### Nutrition Facts:

<b>Serving Size: 1.20 OZ (34 g)</b>	
<b>Servings Per Container: 250</b>	
<b>Calories / Calories from Fat: 70 / 45</b>	
% Daily Value **	
<b>Total Fat</b> 5 g	8%
<b>Saturated Fat</b> 1.5 g	8%
<b>Trans Fat</b> 0 g	
<b>Cholesterol</b> 25 mg	8%
<b>Sodium</b> 260 mg	11%
<b>Total Carbohydrate</b> 0 g	0%
<b>Dietary Fiber</b> 0 g	0%
<b>Sugars</b> 0 g	
<b>Protein</b> 7 g	
<b>Vitamin A</b>	0%
<b>Vitamin C</b>	0%
<b>Calcium</b>	2%
<b>Iron</b>	2%

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

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

*Ashley J. Sexton*



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www.advancepierre.com

Date Generated: 3/23/2015



**ON FULLY COOKED  
PORK SAUSAGE LINKS  
CAMEL COLOR ADDED**

PRODUCT CODE  
**3755**

PORK SAUSAGE LINKS  
CAMEL COLOR ADDED

PRODUCT CODE  
Item# **3755**

ESTD 1968  
EACH 12.0 OZ FULLY COOKED PORK SAUSAGE LINK PROVIDES 1.00 OZ EQUIVALENT MEAT FOR CHILD NUTRITION MEAL REQUIREMENTS (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 9388)

**SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS**

INGREDIENTS: CURED PORK NOT MORE THAN 30% FAT, SEASONING (SALT, SPICES, HYDROLYZED SOY PROTEIN, SODIUM CITRATE, SALT)

COOKING INSTRUCTIONS: FROM A FREEZER: BAKE ON A PAPER PREHEATED CONVENTIONAL OVEN AT 350 FOR 60 MINUTES OR IN A PREHEATED CONVENTIONAL OVEN AT 350 FOR 35 MINUTES. MICROWAVE FOR ABOUT 1.50 MINUTES AND STAY IN OVEN 5 MIN. TIMES GIVEN ARE APPROXIMATE

CONTAINS CERTIFIED PRODUCTS BY THE U.S. DEPARTMENT OF AGRICULTURE. HOLDING PERMIT 1944. IS FOR USE ONLY BY ELIGIBLE RECEIPT AGENCIES.

Comments or questions about AdvancePierre products?  
Call toll free 800 917 2333 www.AdvancePierre.com

AdvancePierre Foods, Inc. 9880 Plumtree Glenway Rd., Cincinnati, OH 45248



**NET WT.  
18.75 LBS.**



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**KEEP FROZEN**  
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**NET WT. 18.75 LBS**



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**KEEP FROZEN**



# Pork Rib Pattie with BBQ Sauce

Item #: 3787

**Product Description:** Fully cooked, boneless, chopped pork rib pattie. Reduced sodium content compared to item 3717. Glazed with a moderate amount of barbecue sauce. Soy added. Char highlights. Rib shape. CN labeled. Commodity processed product.

**Technical Name:** Fully Cooked Flame Broiled Rib Shaped Pork Patty Barbecue Sauce

## Product Details

**Packing Type:** BULK-LINER  
**Pieces Per Case:** 100  
**Piece Size (oz.):** 3.00  
**Case Net Weight (lb.):** 18.75

**Case Dimensions:** Width: 13.00  
Length: 15.88  
Height: 6.63  
Case Cube: 0.79

**Cases / Pallet:** 54  
**Case TIH:** 9 x 6

**Credit (CN):** 2 OZ MMA PORK  
**Equivalent Grain:** -

### Ingredients:

**INGREDIENTS:** Ground Pork (Not More Than 20% Fat), Water, Vegetable Protein Product [Soy Protein Concentrate, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12), (May Contain Caramel Color), (May Contain Soy Lecithin)], Seasoning [Tomato Powder, Dextrose, Brown Sugar, Artificial Vinegar (Malic Acid, Sodium Acetates, Lactose, Fumaric Acid, Artificial Flavorings), Powdered Worcestershire Sauce (Corn Syrup Solids, Salt, Garlic Powder, Sugar, Spices, Soy Sauce Solids (Wheat, Soybeans, Salt, Maltodextrin, Caramel Color), Tamarinds, Natural Flavor), Spices, Spice Extractive, Onion Powder, Natural Smoke Flavor, Garlic Powder], Honey, Flavor [Potassium Chloride, Autolyzed Yeast Extract, Flavoring, Maltodextrin (Corn, Potato)], Salt, Sodium Phosphates. Barbeque Sauce: [Water, Tomato Paste, Sugar, Distilled Vinegar, Molasses, Salt, Modified Food Starch, Natural Hickory Smoke Flavor, Mustard Bran, Spices, Onion Powder, Garlic Powder, Sodium Benzoate (As A Preservative), Caramel Color, Natural Flavor].  
**CONTAINS:** Milk, Soy, Wheat

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

### Preparation Method:

**Conventional Oven:** Preheat oven to 350 degrees f. Bake frozen product for 16-18 minutes or until internal temperature reaches 165 degrees f when using a meat thermometer.

**Convection Oven:** Preheat oven to 350 degrees f. Bake frozen product for 10-12 minutes or until internal temperature reaches 165 degrees f when using a meat thermometer.

**Master Case UPC Code:** 00071421037876

**Master Case Gross Weight:** 19.64200

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

*Ashley M. Sexton*



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www.advancepierre.com  
Date Generated: 3/23/2015

### Nutrition Facts:

**Serving Size: 3.00 OZ (84 g)**  
**Servings Per Container: 100**

**Calories / Calories from Fat:** 190 / 90

	% Daily Value **
Total Fat 10 g	15%
Saturated Fat 3.5 g	18%
Trans Fat 0 g	
Cholesterol 40 mg	13%
Sodium 400 mg	17%
Total Carbohydrate 10 g	3%
Dietary Fiber 1 g	4%
Sugars 7 g	
Protein 13 g	
Vitamin A	4%
Vitamin C	2%
Calcium	2%
Iron	6%

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

SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS



**CN FULLY COOKED  
FLAMEBROILED RIB SHAPED PORK PATTY  
WITH BARBECUE SAUCE**

**3787**  
PRODUCT  
CODE

CN  
ONE 3.00 OZ. FULLY COOKED FLAME BROILED RIB SHAPED PORK PATTY PROVIDES 2.00 OZ EQUIVALENT 084405  
MEAT/MEAT ALTERNATE FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND  
STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE. USDA 97 - 10)

CN  
INGREDIENTS: PORK (50% MORE THAN 25% FAT), WATER, VEGETABLE PROTEIN PRODUCT (SOY PROTEIN CONCENTRATE, ZINC OXIDE, BICARBONATE,  
CELLULOSE SULFATE, SUCROSE GLUCOSIDE, VITAMIN 4 PALMITATE, CALCIUM PHOSPHATE, THIAMINE MONONITRATE L11), PYRIDOXINE HYDROCHLORIDE 6%  
MONOFLAVIN OIL, SODIUM CHLORIDE 10%, ONLY CONTAIN CALORIE COLOR, ONLY CONTAIN SOY LECITHINE, YEAST (WITH SUGAR, MALT, AND  
SUGAR, ADDITIONAL ETHANOLIC ACID, SODIUM ACETATE, LACTIC ACID, FLAVOR ADJ, ADDITIONAL FLAVORING), POTASSIUM PHOSPHATE, SODIUM  
STARCH, SALT, GARLIC POWDER, SODIUM PHOSPHATE, SODIUM BISULFITE, CITRIC ACID, SODIUM ACETATE, SALT, MONOGLYCEROL, PARMESEAN CHEESE, THYMOROLE,  
NATURAL FLAVORS, SPOKE, SPOKE ESTERASE, ONION POWDER, NATURAL SMOKE FLAVOR, SODIUM PHOSPHATE, SODIUM FLAVOR (PHYTANOLAN OIL),  
HYDROLYZED YEAST EXTRACT, FLAVORING, MALTODINSTEIN 100%, POTASSIUM SALT, SODIUM PHOSPHATE, FALCININ SMOKE, WATER, POTASSIUM  
SALT, INSTALLED MEXICAN ONIONS, SALT, MONOFLAVIN FOOD STARCH, NATURAL SMOKE FLAVOR, MALTODINSTEIN 100%, SPOKE, ONION POWDER, GARLIC  
POWDER, SODIUM CITRATE AS A PRESERVATIVE, CANNED ONIONS, NATURAL FLAVOR,  
CORNSTARCH, WHEAT, WHEAT

-HEATING INSTRUCTIONS: FROM FROZEN STATE BAKE AT 350 IN CONVECTION  
OVEN FOR 5 MINUTES OR BAKE AT 350 IN CONVENTIONAL OVEN FOR 10 MINUTES  
MICROWAVE ON FULL OVEN FOR 10 MINUTES. MICROWAVE ON FULL POWER FOR  
1 1/2 MINUTES. MICROWAVE TIMES MAY VARY ADJUST ACCORDINGLY

CONTAINS CONDIMENTS DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE THIS PRODUCT  
SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT ADDRESS

AdvancePierre Foods, Inc. 9900 Princeton Glendale Rd. Cincinnati, OH 45246



**NET WT. 18.75 LBS.**



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**KEEP FROZEN**  
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LMS3787 071814

**CN FULLY COOKED  
FLAMEBROILED  
RIB SHAPED PORK PATTY  
WITH BARBECUE SAUCE**

**3787**  
PRODUCT CODE

**NET WT. 18.75 LBS.**



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# Whole Grain Country Fried Pork Chop

Item #: 69019

Product Description: Fully cooked, chopped pork with a whole grain-rich breading. Soy added. Chop shape. CN labeled. Commodity processed product.

Technical Name: CN Fully Cooked Breaded Pork Patties

## Product Details

Packing Type: BULK-LINER  
Pieces Per Case: 100  
Piece Size (oz.): 3.10  
Case Net Weight (lb.): 19.38

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

Cases / Pallet: 42  
Case TIH: 7 x 6

Credit (CN): 2 MMA PORK  
Equivalent Grain: 0.750

### Ingredients:

Ingredients: Ground Pork (Not More Than 20% Fat), Water, Textured Vegetable Protein Product [Soy Protein Concentrate, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12)], Dried Whole Egg, Seasoning (Sugar, Salt, Hydrolyzed Soy and Wheat Gluten Protein, Dextrose, Hydrolyzed Soy Protein, Hydrolyzed Corn Protein, Disodium Inosinate, Disodium Guanylate), Sodium Phosphates. Breaded with: Whole Wheat Flour, Enriched Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Dehydrated Potatoes (Potatoes, Mono and Diglycerides, Dextrose), Yeast, Sugar, Salt, Soybean Oil (Processing Aid). Battered with: Water, Whole Wheat Flour, Enriched Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Potato Flour, Salt, Modified Corn Starch, Leavening (Calcium Acid Pyrophosphate, Monocalcium Phosphate, Sodium Bicarbonate), Chicken Flavor (Contains Maltodextrin, Salt and Natural Flavors), Hydrolyzed Corn Protein, Onion Powder, Garlic Powder, Yeast Extract, Chicken Broth, Spice. Set In Vegetable Oil. CONTAINS: Wheat, Soy, Egg

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

### Preparation Method:

Deep Fryer: Preheat oil to 350 degrees f and cook for 1-2 minutes.

Conventional Oven: Frozen product: preheat oven to 350 degrees f. Heat for 14-16 minutes.

Convection Oven: Frozen product: preheat oven to 350 degrees f. Heat for 10-12 minutes.

Master Case UPC Code: 00071421690194

Master Case Gross Weight: 20.63700

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

*Ashley M. Sexton*



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www.advancepierre.com

Date Generated: 3/23/2015

### Nutrition Facts:

Serving Size: 3.10 OZ (87 g)  
Servings Per Container: 100

Calories / Calories from Fat: 250 / 130

		% Daily Value **
Total Fat	14 g	22%
Saturated Fat	3.5 g	18%
Trans Fat	0 g	
Cholesterol	90 mg	30%
Sodium	390 mg	16%
Total Carbohydrate	15 g	5%
Dietary Fiber	3 g	12%
Sugars	1 g	
Protein	15 g	
Vitamin A		2%
Vitamin C		0%
Calcium		4%
Iron		10%

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



**CN FULLY COOKED  
BREADED PORK PATTIES**

**69019**  
PRODUCT  
CODE

**CN FULLY COOKED  
BREADED PORK PATTIES**

**SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS**

CN **090123** CN  
ONE 3.10 OZ FULLY COOKED BREADED PORK PATTY PROVIDES 200 OZ. EQUIVALENT MEAT/MEAT ALTERNATE AND 0.75 OZ. EQUIVALENT GRAINS FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 02-14.)

INGREDIENTS: GROUND PORK (NOT MORE THAN 20% FAT), WATER, TEXTURED VEGETABLE PROTEIN PRODUCT (SOY PROTEIN CONCENTRATE, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN B12, CYANOCOBALAMIN (B12)), OREGANO WHOLE EGG, SEASONING (SUGAR, SALT, HYDROLYZED SOY AND WHEAT GLUTEN PROTEIN, DEXTROSE, HYDROLYZED SOY PROTEIN, HYDROLYZED CORN PROTEIN, MONOSODIUM PHOSPHATE, DIBROMINE QUANTILATE), SODIUM PHOSPHATE, BREADED WITH: WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), DEHYDRATED POTATOES (POTATOES, MONO AND DILYGLYCERIDES, DEHYDRATED YEAST, SUGAR, SALT, SOYBEAN OIL (PROCESSING AID), BATTERED WITH: WATER, WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (ENRICHED WITH NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), POTATO FLOUR, SALT, MODIFIED CORN STARCH, LEAVENING (CALCIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE, SODIUM BICARBONATE), CHICKEN FLAVOR (CONTAINS WHEAT GLUTEN, SALT AND NATURAL FLAVOR), HYDROLYZED CORN PROTEIN, ONION POWDER, GARLIC POWDER, YEAST EXTRACT, CHICKEN BROTH, SPICE. SET IN VEGETABLE OIL.



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**NET WT. 19.38 LBS.** **KEEP FROZEN** ?????????? ??,????



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CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES. AdvancePierre Foods, Inc. 9990 Princeton Glendale Rd Cincinnati, OH 45246

69019 041014

State of West Virginia

VENDOR PREFERENCE CERTIFICATE

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

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

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

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

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

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

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

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

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

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

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

Bidder: \_\_\_\_\_ Signed: \_\_\_\_\_
Date: \_\_\_\_\_ Title: \_\_\_\_\_

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: ADVANCE PIERRE FOODS  
Authorized Signature: Norma Plagem Date: 3/23/15

State of OHIO

County of BUTLER, to-wit:

Taken, subscribed, and sworn to before me this 23 day of March, 2015

My Commission expires 1-09-, 2016



NOTARY PUBLIC Sonja Moore

SONJA MOORE  
NOTARY PUBLIC - OHIO  
MY COMMISSION EXPIRES 1-09-16