




West Virginia Purchasing Division

2019 Washington Street, East
Charleston, WV 25305
Telephone: 304-558-2306
General Fax: 304-558-6026
Bid Fax: 304-558-3970

The following documentation is an electronically-submitted vendor response to an advertised solicitation from the *West Virginia Purchasing Bulletin* within the Vendor Self-Service portal at ***wvOASIS.gov***. As part of the State of West Virginia's procurement process, and to maintain the transparency of the bid-opening process, this documentation submitted online is publicly posted by the West Virginia Purchasing Division at ***WVPurchasing.gov*** with any other vendor responses to this solicitation submitted to the Purchasing Division in hard copy format.

Header

[List View](#)**General Information** | [Contact](#) | [Default Values](#) | [Discount](#) | [Document Information](#)**Procurement Folder:** 84214**SO Doc Code:** CRFQ**Procurement Type:** Central Master Agreement**SO Dept:** 1400**Vendor ID:** **SO Doc ID:** AGR1500000022**Legal Name:** SCHWANS FOOD SERVICE INC**Published Date:** 3/20/15**Alias/DBA:****Close Date:** 3/25/15**Total Bid:** \$1.00**Close Time:** 13:30**Response Date:** **Status:** Closed**Response Time:** **Solicitation Description:** **Total of Header Attachments:** 0**Total of All Attachments:** 0



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

**State Of West Virginia
 Solicitation Response**

Proc Folder : 84214

Solicitation Description : Addendum #1 Processing USDA Mozzarella Cheese Commodity

Proc Type : Central Master Agreement

Date issued	Solicitation Closes	Solicitation No	Version
	2015-03-25 13:30:00	SR 1400 ESR03241500000002727	1

VENDOR

000000216233
 SCHWANS FOOD SERVICE INC

FOR INFORMATION CONTACT THE BUYER

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

Signature X **FEIN #** **DATE**

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

Line	Comm Ln Desc	Qty	Unit Issue	Unit Price	Ln Total Or Contract Amount
1	Processing USDA Mozzarella Cheese Commodity				\$400,000.00

Comm Code	Manufacturer	Specification	Model #
73131800			

Extended Description :	Processing USDA Mozzarella Cheese Product
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Purchasing Division
 2019 Washington Street East
 Post Office Box 50130
 Charleston, WV 25305-0130

State of West Virginia
 Request for Quotation

Proc Folder: 84214

Doc Description: Addendum #1 Processing USDA Mozzarella Cheese Commodity

Proc Type: Central Master Agreement

Date Issued	Solicitation Closes	Solicitation No	Version
2015-03-20	2015-03-25 13:30:00	CRFQ 1400 AGR1500000022	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:

Schwan's Food Service, Inc.
 115 West College Drive
 Marshall, MN 56258
 P: (888)494-5045
 E: sfsibids@schwans.com

FOR INFORMATION CONTACT THE BUYER

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

Signature X

FEIN # 58-1972868

DATE 03/23/2015

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

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 Mozzarella Cheese Commodity				

Comm Code	Manufacturer	Specification	Model #
73131800			

Extended Description :

Processing USDA Mozzarella Cheese Product

AGR150000022	Document Phase Final	Document Description Addendum #1 Processing USDA Mo zzarella Cheese Commodity	Page 3 of 3
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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 MOZZARELLA CHEESE COMMODITY
BUYER: LAURA HOOPER
SOLICITATION NO.: CRFQ 1400 AGR150000022
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 chooses 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).

MARCH 25, 2015 AT 1:30 PM

Bid Opening Date and Time:

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 a 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.

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 any 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.

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.

Schwan's Food Service, Inc.

(Company)



Brian Rademacher, Vice President of Finance

(Authorized Signature) (Representative Name, Title)

P: (888)494-5045 / F: (507)537-5134 / Date: 03/23/2015

(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 **PIZZA PRODUCTS** using USDA Commodity **MOZZARELLA**.

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 Mozzarella into processed Pizza 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.

REQUEST FOR QUOTATION
Pizza Products utilizing USDA Commodity Bulk Mozzarella

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 pizza products utilizing USDA Commodity bulk mozzarella.

- 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** NonTomato Sauce, Garlic Cheese Pizza
 - 3.1.1.2** Whole Grain Breakfast Sausage Pizza
 - 3.1.1.3** Whole Grain Breadsticks
 - 3.1.1.4** Whole Grain Beagle with Red Sauce
 - 3.1.1.5** Whole Grain Pepp Pizza 50/50
 - 3.1.1.6** Whole Grain Cheese Pizza 50/50

 - 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

REQUEST FOR QUOTATION
Pizza Products utilizing USDA Commodity Bulk Mozzarella

- 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 600 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

REQUEST FOR QUOTATION
Pizza Products utilizing USDA Commodity Bulk Mozzarella

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

REQUEST FOR QUOTATION
Pizza Products utilizing USDA Commodity Bulk Mozzarella

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.

REQUEST FOR QUOTATION
Pizza Products utilizing USDA Commodity Bulk Mozzarella

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: Kelli Helm
Telephone Number: (888)494-5045 x77644
Fax Number: (507)537-5134
Email Address: sfsibids@schwans.com

STATE OF WEST VIRGINIA
Purchasing Division**PURCHASING AFFIDAVIT**

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

EXCEPTION: The prohibition 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 exceeds five percent of the total contract amount.

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

WITNESS THE FOLLOWING SIGNATURE:Vendor's Name: Schwan's Food Service, Inc.Authorized Signature: *Ben Rademaker* Date: 03/23/2015State of MinnesotaCounty of Lyon, to-wit:Taken, subscribed, and sworn to before me this 23rd day of March, 2015.My Commission expires January 31, 2020.

AFFIX SEAL HERE

NOTARY PUBLIC

Lori A Matthys

Purchasing Affidavit (Revised 07/01/2012)



State of West Virginia VENDOR PREFERENCE CERTIFICATE

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

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

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

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

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

Bidder: Schwan's Food Service, Inc.

Signed: 

Date: 03/23/2015

Title: Vice President of Finance

SOLICITATION NUMBER: AGR1500000022

Addendum Number: 1

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

Applicable Addendum Category:

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

Description of Modification to Solicitation:

Addendum 1

To add Attachment B to the solicitation.

No further changes.

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

Terms and Conditions:

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

ATTACHMENT A

**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 Schwan's Food Service, Inc. (Processor).

State Distributing Agency <u>WV Department of Agriculture, Food Distribution Program</u>	Processor <u>Schwan's Food Service, Inc.</u>
Name <u>Darrell Carter</u>	Name <u>Jill Pieper</u>
Title <u>Program Director</u>	Title <u>Division Controller</u>
Address <u>4496 Cedar Lakes Road</u>	Address <u>115 West College Drive</u>
City, State, Zip <u>Ripley, WV 25271</u>	City, State, Zip <u>Marshall, MN 56258</u>
Contact <u>Darrell Carter</u>	Contact <u>Jesse Podratz, Commodity Program Manager</u>
Phone <u>304-558-0573</u>	Phone <u>(888)494-5045 x72352</u>
Fax <u>304-372-3312</u>	Fax <u>(507)537-5499</u>
E-mail <u>dcarter@wvda.us</u>	E-mail <u>Jesse.Podratz@schwans.com</u>
Web Address <u>www.state.wv.us/admin/purchase/vrc</u>	Web Address <u>www.schwansfoodservice.com</u>
Signature _____	Signature <u><i>Jill Pieper</i></u>
Date _____	Date <u>03/23/2015</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)	
THIS IS THE ONLY VPT CURRENTLY UTILIZED IN WV	Fee for Service – billed by processor	x
	Fee for Service – billed by distributor	

*Sales Verification Required

If sales verification is required, check one:

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

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

State will conduct sales verification

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

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

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

Yes No

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

Processor must provide written notification to the State Agency of any change(s) to the SEPDS including the nature of the change(s); notification may be made electronically.

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

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

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

Submit CN labels with SEPDS.



The **SCHWAN**
FOOD COMPANY
SCHWAN'S FOOD SERVICE, INC.

List of Subcontractors and Product Codes

Better Baked Foods
Smedley & Grahmanville Street
North East, PA 16428
BP ID#: 5004593

<u>Product Code</u>	<u>Description</u>
78356	TONY'S® French Bread 6" 51% WG Cheese/Cheese Sub Pizza
78357	TONY'S® French Bread 6" 51% WG Cheese/Cheese Sub Pepperoni Pizza
78359	TONY'S® French Bread 6" 51% WG Cheese/Cheese Sub Multi Cheese Garlic Pizza

Should you require any additional information, please contact our Commodity Department.

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

- Processor must provide nutrition information to RA upon request.
- Processor's nutrition information has been submitted to USDA Database
- Processor's nutrition information is available on their web site.
_____ (Provide the web address)
- Processor must submit nutrition information with the SEPDS

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

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

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

N/A

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

- State permits backhauling Yes No
- Backhauling permitted from State Warehouse School District
- State requires attached form for requesting approval to backhaul Yes No

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

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

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

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

10. Additional State Requirements.

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

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

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

ADDENDUM ACKNOWLEDGEMENT FORM
SOLICITATION NO.: AGR150000022

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.

Schwan's Food Service, Inc.

Company

Brian Rademacher

Authorized Signature

03/23/2015

Date

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

Revised 6/8/2012



References

Kanawha County Schools
Diane Miller 304-348-6660
200 Elizabeth Street
Charleston, WV 25311

Raleigh County
Rosie Cook 304-256-4643
105 Adair Street
Beckley, WV 25801-3791

Cabell County
Rhonda McCoy 304-528-5048
2850 Fifth Avenue
Huntington, WV 25709

Enriching the quality of lives through our food solutions.



March 23, 2015

State of West Virginia
Purchasing Division
2019 Washington Street East
Charleston, WV 25305

To Whom This May Concern:

In reference to Section 38 of the General Terms and Conditions, regarding "ADDITIONAL AGENCY AND LOCAL GOVERNMENT USE," Schwan's Food Service, Inc. would like to submit that our bid response will not apply to "Other Government Entities.

Requests for inclusion in this bid response from Other Government Entities are welcome; however, they may or may not be approved. If approved, the bid response inclusion will be effective once the school district receives written consent from Schwan's Food Service, Inc.

We appreciate the opportunity to continue doing business with you.

Thank you,

A handwritten signature in cursive script that reads "Brian Rademacher".

Brian Rademacher
Vice President of Finance
Schwan's Food Service, Inc.



The **SCHWAN**
FOOD COMPANY
SCHWAN'S FOOD SERVICE, INC.

All Channels

Order
Requirements

Publication Date:

Revised Date:
May 22, 2014

1. Schwan's Food Service, Inc. accepts orders via fax or EDI (electronic data interchange). EDI is the result of exchanging standardized document forms between computer systems for business use. The preferred method of accepting orders is EDI.
2. Shipping schedule:
 - Deliveries:
 - Less than truckload orders: will be delivered within a consolidated shipping schedule.
 - Full truckload orders – Five (5) business days lead time is required.
 - FOB – Customer Pick-up :
 - Five (5) business days lead time is required. Dock appointments require 72 advance notice prior to the day of pick-up.
3. Minimums:
 - Schools and Street
 - 7,000 lbs. minimum for delivery effective 12-15-11
 - 5,000 lbs. minimum for CPU
 - A \$200 surcharge will be applied on all orders that do not meet the minimum order requirement.
 - C-store
 - 3,300 lbs. minimum for delivery
 - 3,000 lbs. minimum for CPU
4. Order Changes:
 - All order changes need to be placed no later than 48 business hours prior to shipment or pick-up. Less than truckload orders refer to the consolidated shipping schedule.
5. Tier Quantity:
 - Each Line item on the order must be ordered in a tier quantity.
6. Pallet Quantity:
 - Whenever possible, the line items should be ordered in the Schwan pallet configuration. The pallet configuration is on the price list.
7. Palletizer:
 - Customer Service has a tool called the 'Palletizer' that allows them to see orders that are not placed in a pallet or layer increment. *The goal of the palletizer is to reduce damages, save time at the receiving docks and improve efficiencies through the supply chain.* If you place any orders that are not in the pallet or layer configuration, you will receive notification from your CSA asking to change the order.
8. Credit:
 - If an order is on overall Order Block the order will not be entered into Schwan's system until it is taken off block.
 - If an order is on order hold, it will not be released to the off-site warehouse for delivery or pick-up until it is released from order hold.
 - If it is LTL, the order will be placed on the next available pool schedule.
 - If it is a full truck, the 5 business day lead time begins from the day it is released.
 - If it is CPU, the 5 business day lead time begins from the day it is released.
9. Pricing:
 - Orders shall be priced according to the weight, cube or pallet of the order unless a contract or special pricing has been set up in advance.

- CPU will be billed at FOB pricing, unless a contract or special pricing has been set up in advance.

10. Shortages:

- If the customer is shorted, a new purchase order that meets our minimums should be placed. If a customer does not receive everything ordered; SFSI will not create an order for the remaining product.

11. Floor Stock:

- No floor stock protection. See terms & conditions of the price list.

12. Terms:

- Please contact the Credit & Collection Department.



The **SCHWAN**
FOOD COMPANY
SCHWAN'S FOOD SERVICE, INC.

State of West Virginia
Purchasing Division
2019 Washington Street, East
Charleston, WV 25305
Attn: Purchasing

Re: AGR1500000022

Schwan's Food Service, Inc. pricing for the 2015-2016 school year is as follows:

Product Code	Description	15/16 Commercial Price Per Case	15/16 USDA Commodity Cheese Value Per Case	15/16 Commodity Price Per Case
63912	TONY'S® 51% WG Turkey Sausage 50/50 Breakfast Pizza	\$36.95	\$5.12	\$31.83
68765	BIG DADDY'S® 51% WG Cheese Filled Breadstick	\$41.25	\$13.49	\$27.76
72558	TONY'S® Classic Wedge 51% WG Cheese Pizza	\$44.06	\$16.79	\$27.27
72560	TONY'S® Classic Wedge 51% WG Pepperoni Pizza	\$44.73	\$13.31	\$31.42
72565	TONY'S® 3x8 51% WG Cheesy Garlic Flatbread	\$48.70	\$8.99	\$39.71
72580	TONY'S® Deep Dish 5" 51% WG 50/50 Cheese Pizza	\$40.65	\$5.92	\$34.73
72581	TONY'S® Deep Dish 5" 51% WG 50/50 Pepperoni Pizza	\$44.55	\$5.10	\$39.45
73158	TONY'S® Classic Wedge 7" 51% WG 50/50 Pizza	\$34.35	\$8.99	\$25.36
73159	TONY'S® Classic Wedge 7" 51% WG Pepperoni 50/50 Pizza	\$35.20	\$6.65	\$28.55
78356	TONY'S® French Bread 6" 51% WG 50/50 Cheese Pizza	\$36.64	\$12.37	\$24.27
78357	TONY'S® French Bread 6" 51% WG 50/50 Pepperoni Pizza	\$39.48	\$9.17	\$30.31
78359	TONY'S® French Bread 6" 51% WG 50/50 Multi Cheese Garlic Pizza	\$39.48	\$6.99	\$32.49
78362	BEACON STREET CAFÉ™ 51% WG Turkey Sausage Red Sauce Breakfast Bagel	\$36.70	\$7.91	\$28.79
78364	TONY'S® GALAXY PIZZA® 4" 51% WG Round Cheese Pizza	\$48.10	\$13.49	\$34.61
78365	TONY'S® GALAXY PIZZA® 4" 51% WG Round Pepperoni Pizza	\$49.15	\$10.79	\$38.36
78697	TONY'S® 51% WG 4X6 Cheese Pizza	\$41.14	\$16.79	\$24.35
78698	TONY'S® 51% WG 4x6 Pepperoni Pizza	\$40.94	\$13.31	\$27.63

Sincerely,

Brian Rademacher
Vice President of Finance
Schwan's Food Service, Inc.

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)

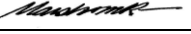
Certified by State Agency

End Product Code & Description		Net Weight Per Case	Servings Per Case	Net Weight per Serving	Material Code	Material Description	USDA food Inventory Drawdown per case	By Products Produced*	Value per Pound of USDA food (contract value)	Value of USDA food per Case (F x H)	Effective Date	State Agency Acceptance/Approval <input type="checkbox"/> Check for quick approval
A	B	C	D	E		F	G	H	I	J	K	
63912	TONY'S® 51% WG Turkey Sausage Cheese/Cheese Sub Breakfast Pizza	26.57	128	3.32	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	2.56	No	\$1.9984	\$5.12		
63912	TONY'S® 51% WG Turkey Sausage Cheese/Cheese Sub Breakfast Pizza	26.57	128	3.32	100418	FLOUR BAKER HARD WHT UNBLCH-BULK	6.57	No	\$0.2270	\$1.49		
63912	TONY'S® 51% WG Turkey Sausage Cheese/Cheese Sub Breakfast Pizza	26.57	128	3.32	100332	TOMATO PASTE FOR BULK PROCESSING	1.38	No	\$0.4456	\$0.61		
68765	BIG DADDY'S® 51% WG Cheese Filled Breadstick	20.25	108	3.00	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	6.75	No	\$1.9984	\$13.49		
68765	BIG DADDY'S® 51% WG Cheese Filled Breadstick	20.25	108	3.00	100418	FLOUR BAKER HARD WHT UNBLCH-BULK	7.64	No	\$0.2270	\$1.73		
72558	TONY'S® Classic Wedge 51% WG Cheese Pizza	28.2	96	4.60	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	8.40	No	\$1.9984	\$16.79		
72558	TONY'S® Classic Wedge 51% WG Cheese Pizza	28.2	96	4.60	100418	FLOUR BAKER HARD WHT UNBLCH-BULK	6.30	No	\$0.2270	\$1.43		
72558	TONY'S® Classic Wedge 51% WG Cheese Pizza	28.2	96	4.60	100332	TOMATO PASTE FOR BULK PROCESSING	1.83	No	\$0.4456	\$0.82		
72560	TONY'S® Classic Wedge 51% WG Pepperoni Pizza	28.08	96	4.48	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	6.66	No	\$1.9984	\$13.31		
72560	TONY'S® Classic Wedge 51% WG Pepperoni Pizza	28.08	96	4.48	100418	FLOUR BAKER HARD WHT UNBLCH-BULK	6.30	No	\$0.2270	\$1.43		
72560	TONY'S® Classic Wedge 51% WG Pepperoni Pizza	28.08	96	4.48	100332	TOMATO PASTE FOR BULK PROCESSING	1.83	No	\$0.4456	\$0.82		
72565	TONY'S® 3x8 51% WG Cheesy Garlic Flatbread	25.44	96	4.24	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	4.50	No	\$1.9984	\$8.99		
72565	TONY'S® 3x8 51% WG Cheesy Garlic Flatbread	25.44	96	4.24	100418	FLOUR BAKER HARD WHT UNBLCH-BULK	6.30	No	\$0.2270	\$1.43		
72580	TONY'S® Deep Dish 5" 51% WG Cheese/Cheese Sub Cheese Pizza	18.86	60	5.03	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	2.96	No	\$1.9984	\$5.92		
72580	TONY'S® Deep Dish 5" 51% WG Cheese/Cheese Sub Cheese Pizza	18.86	60	5.03	100418	FLOUR BAKER HARD WHT UNBLCH-BULK	4.56	No	\$0.2270	\$1.04		
72580	TONY'S® Deep Dish 5" 51% WG Cheese/Cheese Sub Cheese Pizza	18.86	60	5.03	100332	TOMATO PASTE FOR BULK PROCESSING	1.08	No	\$0.4456	\$0.48		
72581	TONY'S® Deep Dish 5" 51% WG Cheese/Cheese Sub Pepperoni Pizza	18.3	60	4.89	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	2.55	No	\$1.9984	\$5.10		
72581	TONY'S® Deep Dish 5" 51% WG Cheese/Cheese Sub Pepperoni Pizza	18.3	60	4.89	100418	FLOUR BAKER HARD WHT UNBLCH-BULK	4.56	No	\$0.2270	\$1.04		
72581	TONY'S® Deep Dish 5" 51% WG Cheese/Cheese Sub Pepperoni Pizza	18.3	60	4.89	100332	TOMATO PASTE FOR BULK PROCESSING	0.94	No	\$0.4456	\$0.42		
73158	TONY'S® Classic Wedge 7" 51% WG Cheese/Cheese Sub Pizza	27.6	96	4.60	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	4.50	No	\$1.9984	\$8.99		
73158	TONY'S® Classic Wedge 7" 51% WG Cheese/Cheese Sub Pizza	27.6	96	4.60	100418	FLOUR BAKER HARD WHT UNBLCH-BULK	6.30	No	\$0.2270	\$1.43		
73158	TONY'S® Classic Wedge 7" 51% WG Cheese/Cheese Sub Pizza	27.6	96	4.60	100332	TOMATO PASTE FOR BULK PROCESSING	1.53	No	\$0.4456	\$0.68		

73159	TONY'S® Classic Wedge 7" 51% WG Pepperoni Cheese/Cheese Sub Pizza	26.88	96	4.48	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	3.33	No	\$1.9984	\$6.65		
73159	TONY'S® Classic Wedge 7" 51% WG Pepperoni Cheese/Cheese Sub Pizza	26.88	96	4.48	100418	FLOUR BAKER HARD WHT UNBLCH-BULK	6.30	No	\$0.2270	\$1.43		
73159	TONY'S® Classic Wedge 7" 51% WG Pepperoni Cheese/Cheese Sub Pizza	26.88	96	4.48	100332	TOMATO PASTE FOR BULK PROCESSING	1.53	No	\$0.4456	\$0.68		
78356	TONY'S® French Bread 6" 51% WG Cheese/Cheese Sub Pizza	18.53	60	4.94	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	6.19	No	\$1.9984	\$12.37		
78357	TONY'S® French Bread 6" 51% WG Cheese/Cheese Sub Pepperoni Pizza	18.49	60	4.93	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	4.59	No	\$1.9984	\$9.17		
78359	TONY'S® French Bread 6" 51% WG Cheese/Cheese Sub Multi Cheese Garlic Pizza	16.09	60	4.29	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	3.50	No	\$1.9984	\$6.99		
78362	BEACON STREET CAFÉ™ 51% WG Turkey Sausage Red Sauce Breakfast Bagel	15.9	96	2.65	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	3.96	No	\$1.9984	\$7.91		
78362	BEACON STREET CAFÉ™ 51% WG Turkey Sausage Red Sauce Breakfast Bagel	15.9	96	2.65	100418	FLOUR BAKER HARD WHT UNBLCH-BULK	3.00	No	\$0.2270	\$0.68		
78362	BEACON STREET CAFÉ™ 51% WG Turkey Sausage Red Sauce Breakfast Bagel	15.9	96	2.65	100332	TOMATO PASTE FOR BULK PROCESSING	0.65	No	\$0.4456	\$0.29		
78364	TONY'S® GALAXY PIZZA® 4" 51% WG Round Cheese Pizza	20.48	72	4.55	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	6.75	No	\$1.9984	\$13.49		
78364	TONY'S® GALAXY PIZZA® 4" 51% WG Round Cheese Pizza	20.48	72	4.55	100418	FLOUR BAKER HARD WHT UNBLCH-BULK	4.86	No	\$0.2270	\$1.10		
78364	TONY'S® GALAXY PIZZA® 4" 51% WG Round Cheese Pizza	20.48	72	4.55	100332	TOMATO PASTE FOR BULK PROCESSING	1.15	No	\$0.4456	\$0.51		
78365	TONY'S® GALAXY PIZZA® 4" 51% WG Round Pepperoni Pizza	20.48	72	4.55	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	5.40	No	\$1.9984	\$10.79		
78365	TONY'S® GALAXY PIZZA® 4" 51% WG Round Pepperoni Pizza	20.48	72	4.55	100418	FLOUR BAKER HARD WHT UNBLCH-BULK	4.86	No	\$0.2270	\$1.10		
78365	TONY'S® GALAXY PIZZA® 4" 51% WG Round Pepperoni Pizza	20.48	72	4.55	100332	TOMATO PASTE FOR BULK PROCESSING	1.15	No	\$0.4456	\$0.51		
78697	TONY'S® 51% WG 4X6 Cheese Pizza	27	96	4.50	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	8.40	No	\$1.9984	\$16.79		
78697	TONY'S® 51% WG 4X6 Cheese Pizza	27	96	4.50	100418	FLOUR BAKER HARD WHT UNBLCH-BULK	6.30	No	\$0.2270	\$1.43		
78697	TONY'S® 51% WG 4X6 Cheese Pizza	27	96	4.50	100332	TOMATO PASTE FOR BULK PROCESSING	1.51	No	\$0.4456	\$0.67		
78698	TONY'S® 51% WG 4x6 Pepperoni Pizza	26.88	96	4.48	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	6.66	No	\$1.9984	\$13.31		
78698	TONY'S® 51% WG 4x6 Pepperoni Pizza	26.88	96	4.48	100418	FLOUR BAKER HARD WHT UNBLCH-BULK	6.30	No	\$0.2270	\$1.43		
78698	TONY'S® 51% WG 4x6 Pepperoni Pizza	26.88	96	4.48	100332	TOMATO PASTE FOR BULK PROCESSING	1.51	No	\$0.4456	\$0.67		

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

PROCESSOR:

Schwan's Food Service, Inc.	
Name of Company	
Marsha Rose, Sr. Dir. of Market Strategies & Distribution	
Name and Title of Authorized Representative	
	
Signature	Date Signed

USDA APPROVAL:
(not applicable for state summary)

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

STATE AGENCY APPROVAL:

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

PRODUCT DESCRIPTION:

Savory turkey sausage & mozzarella cheese on top of whole grain crust. A delicious new menu option that is sure to get kids up and going!

- 51% Whole grain crust delivers a full serving of whole grains.
- Pre-sliced to save time and minimize waste.
- Meets Healthier US School Challenge Criteria.

MENU APPLICATIONS:

- Serve with fresh fruit or vegetables for a well balanced meal.
- Simply bake right out of the freezer.

CHILD NUTRITION INFORMATION:

090266 -Cut each 52.96 oz. Breakfast Square into 16 - 3.31 oz. portions. Each 3.31 oz. portion (by weight) provides 1.00 oz. equivalent meat/meat alternate and 1.50 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 04-14).

HARD BID SPECIFICATIONS:

TONY'S® 51% WG Turkey Sausage Cheese/Cheese Sub Breakfast Pizza must provide 1.00 oz. equivalent meat/meat alternate, 1.50 oz. of equivalent grains, Portion to provide a minimum of 180 calories with no more than 9 fat grams. Must contain a minimum of 1 grams of fiber and less than 580 of sodium. Case pack of 128 per case.

CN Label required. Acceptable Brand: TONY'S® 63912

PREP INSTRUCTIONS:

COOKING INSTRUCTIONS. COOK BEFORE SERVING. Cook product until internal temperature reaches 165°F or above. Place frozen pizzas in 18"x26"x1/2" lightly greased bun pans. **CONVECTION OVEN:** 350°F for 15 to 17 minutes. **CONVENTIONAL OVEN:** 400°F for 16 to 19 minutes. Refrigerate or discard any unused portion. **NOTE:** Due to variances in oven regulators, cooking time and temperature may require adjustments.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	15 - 17 MINUTES	Cook before serving
Conventional Oven	400 °F	16 - 19 MINUTES	

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180639124
Gross Weight:	28.28
Net Weight:	26.48
Each Weight:	3.31
Cube:	1.32
Dimensions (LxWxH):	17.13 x 13.63 x 9.75
Cases/Pallet:	64
Tie:	8
High:	8
SHELF LIFE:	300

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.



INGREDIENTS:

INGREDIENTS: CRUST: WHITE WHOLE WHEAT FLOUR, WATER, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, YEAST, VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), CONTAINS 2% OR LESS OF: WHEAT GLUTEN, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SEA SALT, FOOD STARCH, DEFATTED SOY FLOUR, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE), ENZYMES (CONTAINS WHEAT). **TOPPINGS:** COOKED TURKEY PIZZA TOPPING (TURKEY BREAKFAST SAUSAGE [MECHANICALLY SEPARATED TURKEY, SEASONING [SALT, NATURAL FLAVOR, DEXTROSE, SUGAR, CITRIC ACID, BHA, BHT], WATER], TEXTURED VEGETABLE PROTEIN [SOY FLOUR, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE, PYRIDOXINE HYDROCHLORIDE, RIBOFLAVIN, CYANOCOBALAMIN], WATER), LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), SUBSTITUTE MOZZARELLA CHEESE (WATER, CORN OIL AND/OR SOY OIL, CASEIN, MODIFIED FOOD STARCH, WHEY, NONFAT DRY MILK, NATURAL FLAVOR, SODIUM ALUMINUM PHOSPHATE, SALT, LACTIC ACID, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CITRIC ACID, TRICALCIUM PHOSPHATE, SORBIC ACID [PRESERVATIVE], XANTHAN GUM, VITAMIN AND MINERAL SUPPLEMENT (MAGNESIUM OXIDE, DICALCIUM PHOSPHATE, ZINC OXIDE, RIBOFLAVIN [VITAMIN B2], ELECTROLYTIC IRON, FOLIC ACID, PYRIDOXINE HYDROCHLORIDE [VITAMIN B6], NIACINAMIDE, THIAMINE MONONITRATE [VITAMIN B1], CYANOCOBALAMIN [VITAMIN B12], VITAMIN A PALMITATE), ARTIFICIAL COLOR). **SAUCE:** TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MALTODEXTRIN, MODIFIED FOOD STARCH, CONTAINS 2% OR LESS OF: SALT, SPICE, SUGAR, HYDROLYZED SOY AND CORN PROTEIN, PAPRIKA, GARLIC POWDER, POWDERED CELLULOSE.



Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1 Pizza (94g)	-
Serving Size (grams):	94	-
Serving Size (weight oz):	3.31	-
Eaches/Case:	128	-
Inner Packs/Case:	8	-
Servings/Case:	128	-
Calories:	210	-
Calories From Fat:	70	-
Calories From Saturated Fat:	18	-
Total Fat:	7	11%
Saturated Fat:	2	10%
Trans Fat:	0	-
Cholesterol:	15	5%
Sodium:	480	20%
Potassium:	240	7%
Total Carbohydrate:	26	9%
Total Dietary Fiber:	2	8%
Sugars:	9	-
Protein:	9	-
Vitamin A:	-	4%
Vitamin C:	-	0%
Calcium:	-	10%
Iron:	-	10%
Whole Grain:	14	52%

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



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info@schwansfs.com

Last Update Date: 12/31/2014 Printed on: 3/23/2015

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Karen Wilder, RD, MPH, LD
Sr Director, Scientific & Regulatory Affairs

CN

090266

Cut each 52.96 oz. Breakfast Square into 16 - 3.31 oz. portions. Each 3.31 oz. portion (by weight) provides 1.00 oz. equivalent meat/meat alternate and 1.50 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 04-14).

CN



BREAKFAST SQUARES

CHEESE BLEND, TURKEY BREAKFAST SAUSAGE WITH TEXTURED VEGETABLE PROTEIN AND RED SAUCE ON A CRUST

63912

KEEP FROZEN

COOK BEFORE SERVING FOR INSTITUTIONAL USE

INGREDIENTS: CRUST: WHITE WHOLE WHEAT FLOUR, WATER, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, YEAST, VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), CONTAINS 2% OR LESS OF: WHEAT GLUTEN, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SEA SALT, FOOD STARCH, DEFATTED SOY FLOUR, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE), ENZYMES (CONTAINS WHEAT). **TOPPINGS:** COOKED TURKEY PIZZA TOPPING (TURKEY BREAKFAST SAUSAGE [MECHANICALLY SEPARATED TURKEY, SEASONING (SALT, NATURAL FLAVOR, DEXTROSE, SUGAR, CITRIC ACID, BHA, BHT), WATER], TEXTURED VEGETABLE PROTEIN [SOY FLOUR, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE, PYRIDOXINE HYDROCHLORIDE, RIBOFLAVIN, CYANOCOBALAMIN], WATER), LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), SUBSTITUTE MOZZARELLA CHEESE (WATER, CORN OIL AND/OR SOY OIL, CASEIN, MODIFIED FOOD STARCH, WHEY, NONFAT DRY MILK, NATURAL FLAVOR, SODIUM ALUMINUM PHOSPHATE, SALT, LACTIC ACID, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CITRIC ACID, TRICALCIUM PHOSPHATE, SORBIC ACID [PRESERVATIVE], XANTHAN GUM, VITAMIN AND MINERAL SUPPLEMENT (MAGNESIUM OXIDE, DICALCIUM PHOSPHATE, ZINC OXIDE, RIBOFLAVIN [VITAMIN B2], ELECTROLYTIC IRON, FOLIC ACID, PYRIDOXINE HYDROCHLORIDE [VITAMIN B6], NIACINAMIDE, THIAMINE MONONITRATE [VITAMIN B1], CYANOCOBALAMIN [VITAMIN B12], VITAMIN A PALMITATE), ARTIFICIAL COLOR). **SAUCE:** TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MALTODEXTRIN, MODIFIED FOOD STARCH, CONTAINS 2% OR LESS OF: SALT, SPICE, SUGAR, HYDROLYZED SOY AND CORN PROTEIN, PAPRIKA, GARLIC POWDER, POWDERED CELLULOSE.

CONTAINS: WHEAT, MILK AND SOY.

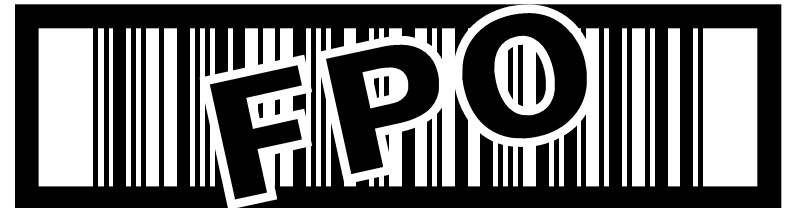
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VISIT OUR WEBSITE AT: WWW.SCHWANSFOODSERVICE.COM



Schwan's Food Service, Inc.
is a subsidiary of
The SCHWAN
FOOD COMPANY

CONTAINS: 128 - 3.31 OZ PORTIONS

NET WT. 26.48 LBS. (12.01 kg)



1 00 72180 63912 4

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PRODUCT DESCRIPTION:

Deliciously gooey mozzarella cheese filled sticks. Serve two cheese sticks as a main dish with flavor-packed dips such as marinara, BBQ, Buffalo and Ranch.

- Formulated to be the best on the market using quality ingredients.
- Meets the Healthier US School Challenge Criteria.
- Versatility - serve as is or add your own toppings.
- Freezer-to-oven product; minimal labor needs.

MENU APPLICATIONS:

- Freezer to oven.
- Customize breadsticks by sprinkling herbs or dusting with Parmesan cheese.

CHILD NUTRITION INFORMATION:

083528 -Each 3.00 oz. Cheesestick provides 1.00 oz. equivalent meat alternate and 2.00 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 04-12.)

HARD BID SPECIFICATIONS:

BIG DADDY'S® 51% WG Cheese Filled Breadstick must provide 1.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, Portion to provide a minimum of 180 calories with no more than 8 fat grams. Must contain a minimum of 1 grams of fiber and less than 390 of sodium. Case pack of 108 per case.

CN Label required. Acceptable Brand: BIG DADDY'S® 68765

PREP INSTRUCTIONS:

COOKING INSTRUCTIONS Convection Oven: Preheat oven to 375°F, High Fan 1. Place Frozen Breadstick on Paper Liner, Using a Full Sheet Pan 2. Bake at 375°F Low Fan, For 10 to 12 Minutes, Until Internal Temperature Reaches 160°F 3. For Even Cooking, Rotate Pans Partway Through Baking Time. NOTE: Due to Variances in Oven Regulators, Cooking Times and Temperatures May Require Adjustments

Cooking Method	Temp	Time	Instructions
Convection Oven	375 °F	10-12 MINUTES	Cook before serving

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180687651
Gross Weight:	22.11
Net Weight:	20.25
Each Weight:	3.00
Cube:	1.27
Dimensions (LxWxH):	19.81 x 13.19 x 8.38
Cases/Pallet:	56
Tie:	7
High:	8
SHELF LIFE:	365

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives,



INGREDIENTS:

INGREDIENTS: DOUGH (FLOUR BLEND [WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, ENZYME, FOLIC ACID)], WATER, CORN OIL, SUGAR, CONTAINS 2% OR LESS OF: DRIED EXTRACT OF MALTED BARLEY & CORN, SALT, YEAST, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, SORBITAN MONOSTEARATE, CALCIUM SULFATE, ENZYMES), REDUCED FAT LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, CHEESE CULTURES, SALT, ENZYMES, VITAMIN A PALMITATE).



Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1 Breadstick (3 oz/85g)	-
Serving Size (grams):	85	-
Serving Size (weight oz):	3	-
Eaches/Case:	108	-
Inner Packs/Case:	18	-
Servings/Case:	108	-
Calories:	210	-
Calories From Fat:	50	-
Calories From Saturated Fat:	18	-
Total Fat:	6	8%
Saturated Fat:	2	10%
Trans Fat:	0	-
Cholesterol:	5	2%
Sodium:	290	12%
Potassium:	-	-
Total Carbohydrate:	30	10%
Total Dietary Fiber:	2	10%
Sugars:	4	-
Protein:	11	-
Vitamin A:	-	4%
Vitamin C:	-	0%
Calcium:	-	20%
Iron:	-	8%
Whole Grain:	19	55%

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



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info@schwansfs.com

Last Update Date: 3/4/2015 Printed on: 3/23/2015

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Karen Wilder

Karen Wilder, RD, MPH, LD
Sr Director, Scientific & Regulatory Affairs

CN 083528 CN
 Each 3.00 oz. Cheesestick provides 1.00 oz. equivalent meat alternate and 2.00 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 04-12.)
 CN



CHEESE FILLED WHOLE GRAIN BREADSTICKS

Nutrition Facts
 Serving Size 1 Piece (85g / 3oz)
 Servings Per Container 108

Amount Per Serving	% Daily Value*	
Calories 210	Calories from Fat 50	
Total Fat 6g	8%	
Saturated Fat 2g	10%	
Trans Fat 0g		
Cholesterol 5mg	2%	
Sodium 290mg	12%	
Total Carbohydrate 30g	10%	
Dietary Fiber 2g	10%	
Sugars 4g		
Protein 11g		
Vitamin A 4%	Vitamin C 0%	
Calcium 2%	Iron 8%	

*Percent Daily Values are based on a diet of other people's misdeeds.

	85g	30g
Total Fat	Less than 85g	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

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



ITEM NO. **68765**

COOK BEFORE SERVING FOR INSTITUTIONAL USE



INGREDIENTS: DOUGH (FLOUR BLEND [WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, ENZYME, FOLIC ACID)], WATER, CORN OIL, SUGAR, CONTAINS 2% OR LESS OF: DRIED EXTRACT OF MALTED BARLEY & CORN, SALT, YEAST, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, SORBITAN MONOSTEARATE, CALCIUM SULFATE, ENZYMES), REDUCED FAT LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED PART SKIM MILK, CHEESE CULTURES, SALT, ENZYMES, VITAMIN A PALMITATE), CONTAINS: WHEAT AND MILK.



KEEP FROZEN

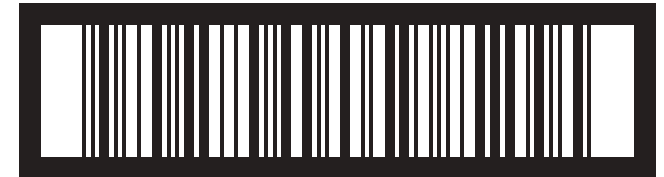


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Product of U.S.A.

CONTAINS: 108 - 3 OZ CHEESE FILLED WHOLE GRAIN BREADSTICKS

NET WT. 20.25 LBS (9.18 Kg)



1 00 72180 68765 1

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PRODUCT DESCRIPTION:

Whole grain crust & signature sauce with creamy mozzarella cheese in pizzeria style 7" slices.

- Upgrade your rectangular pizza with this pizzeria style slice.
- Menu friendly - meets all school meal regulations.
- Pre-scored 7" slices for easy serving and equal portions.
- Par-baked for a faster cooking time.
- No slicing needed - less preparation.
- The pizza taste kids love; the consistency you can trust.



MENU APPLICATIONS:

- Break into 7" wedges before baking to better serve.
- Assemble to a 14" round pizza for more pizzeria appeal.
- Serve in mainline and a la carte menus.
- Pair with fresh fruit, vegetables, or a side salad for a well balanced meal.

CHILD NUTRITION INFORMATION:

085939 -Each 4.70 oz Whole Grain Cheese Pizza provides 2.00 oz. equivalent meat alternate, 2.00 oz. equivalent grains, and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 11-12).

HARD BID SPECIFICATIONS:

TONY'S® SMARTPIZZA® 51% Whole Grain Classic Wedge 100% Mozz Cheese Pizza must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, 1/8 cups red/orange vegetables, Portion to provide a minimum of 270 calories with no more than 13 fat grams. Must contain a minimum of 3 grams of fiber and less than 700 of sodium. Case pack of 96 per case.

CN Label required. Acceptable Brand: TONY'S® 72558

PREP INSTRUCTIONS:

COOKING GUIDELINES. COOK BEFORE SERVING. Place 16 frozen pizzas in a 18" x 26" x 1/2" parchment lined sheet pan. **CONVECTION OVEN:** Low fan, 350°F for 13 to 16 minutes. **CONVENTIONAL OVEN:** 400°F for 17 to 20 minutes. Rotate pans one half turn to prevent cheese from burning. Note: Cook until internal temperature of pizza reaches 160°F. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	13-16 MINUTES	Cook before serving
Conventional Oven	400 °F	17-20 MINUTES	

INGREDIENTS:

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, DEFATTED SOY FLOUR, YEAST, SOY PROTEIN CONCENTRATE, CONTAINS 2% OR LESS OF: VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), SUGAR, GLUCONO-DELTA-LACTONE, DATEM, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SALT, MODIFIED FOOD STARCH, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE); LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES); SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SALT, SPICE, ONION, DEHYDRATED ROMANO CHEESE (SHEEP'S AND COW'S MILK, CHEESE CULTURES, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER.

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180725582
Gross Weight:	30.39
Net Weight:	28.20
Each Weight:	4.70
Cube:	1.35
Dimensions (LxWxH):	17.88 x 13.38 x 9.75
Cases/Pallet:	64
Tie:	8
High:	8
SHELF LIFE:	300

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.



Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1 pizza	-
Serving Size (grams):	133	-
Serving Size (weight oz):	4.7	-
Eaches/Case:	96	-
Inner Packs/Case:	12	-
Servings/Case:	96	-
Calories:	300	-
Calories From Fat:	100	-
Calories From Saturated Fat:	45	-
Total Fat:	11	17%
Saturated Fat:	5	27%
Trans Fat:	0	-
Cholesterol:	25	8%
Sodium:	600	25%
Potassium:	260	7%
Total Carbohydrate:	35	12%
Total Dietary Fiber:	4	18%
Sugars:	14	-
Protein:	16	-
Vitamin A:	-	8%
Vitamin C:	-	0%
Calcium:	-	25%
Iron:	-	15%
Whole Grain:	18	52%

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



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Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

CN

085939

Each 4.70 oz. Whole Grain Cheese Pizza provides 2.00 oz. equivalent meat alternate, 2.00 oz. equivalent grains, and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 11-12.)

CN



Whole Grain Cheese Pizza

THE U.S. DEPARTMENT OF AGRICULTURE IN AGREEMENT WITH FINANCIAL INSTITUTIONS

COOK BEFORE SERVING FOR INSTITUTIONAL USE

72558

KEEP FROZEN

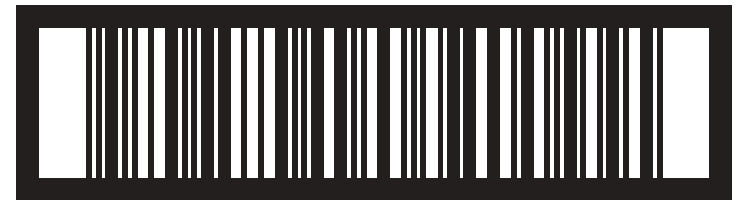
INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, DEFATTED SOY FLOUR, YEAST, SOY PROTEIN CONCENTRATE, CONTAINS 2% OR LESS OF: VEGETABLE OIL (SOYBEAN, GERM, SUNFLOWER, CORN, AND/OR CANOLA OIL), SUGAR, GLUCONO-Delta-LACTONE, DATEM, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SALT, MODIFIED FOOD STARCH, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE); **LOW MOISTURE PART SKIM MOZZARELLA CHEESE:** CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES); **SAUCE:** TOMATOES (WATER, TOMATO PASTE (NOT LESS THAN 28% SOLIDS), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SALT, SPICE, ONION, DEHYDRATED ROMAINE LETTUCE (SHEEP'S AND COW'S MILK, CHEESE CULTURES, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER, POTASSIUM ACID PHOSPHATE); **CONTAINS WHEAT, SOY, AND MILK.**

COPY NOT FOR DOCUMENTING FEDERAL MENU REQUIREMENTS



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1 00 72180 72558 2

CONTAINS: 96 - 4.70 OZ PIZZAS

NET WT. 28 LBS 3.20 OZ (12.79 kg)

PRODUCT DESCRIPTION:

Whole grain crust & signature sauce with creamy mozzarella cheese and pepperoni in pizzeria style 7" slices.

- Upgrade your rectangular pizza with this pizzeria-style slice.
- Menu friendly - meets all school meal regulations.
- Pre-scored 7" slices for easy serving and equal portions.
- Par-baked for a faster cooking time.
- No slicing needed - less preparation.
- The pizza taste kids love; the consistency you can trust.



MENU APPLICATIONS:

- Break into 7" wedges before baking to better serve.
- Assemble to a 14" round pizza for more pizzeria appeal.
- Pair with fresh fruit, vegetables, or a side salad for a well balanced meal.
- Serve in mainline and a la carte menus.

CHILD NUTRITION INFORMATION:

085941 -Each 4.68 oz. Whole Grain Pizza with Fat Reduced Pepperoni provides 2.00 oz. equivalent meat/meat alternate, 2.00 oz. equivalent grains, and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 11-12).

HARD BID SPECIFICATIONS:

TONY'S® SMARTPIZZA® 51% Whole Grain Classic Wedge 100% Pepperoni Pizza must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, 1/8 cups red/orange vegetables, Portion to provide a minimum of 270 calories with no more than 14 fat grams. Must contain a minimum of 3 grams of fiber and less than 760 of sodium. Case pack of 96 per case.

CN Label required. Acceptable Brand: TONY'S® 72560

PREP INSTRUCTIONS:

COOKING GUIDELINES. COOK BEFORE SERVING. Place 16 frozen pizzas in a 18" x 26" x 1/2" parchment lined sheet pan. **CONVECTION OVEN:** Low fan, 350°F for 13 to 16 minutes. **CONVENTIONAL OVEN:** 400°F for 17 to 20 minutes. Rotate pans one half turn to prevent cheese from burning. Note: Cook until internal temperature of pizza reaches 160°F. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	13-16 MINUTES	Cook before serving
Conventional Oven	400 °F	17-20 MINUTES	

INGREDIENTS:

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, DEFATTED SOY FLOUR, YEAST, SOY PROTEIN CONCENTRATE, CONTAINS 2% OR LESS OF: VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), SUGAR, GLUCONO-DELTA-LACTONE, DATEM, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SALT, MODIFIED FOOD STARCH, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE); SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SALT, SPICE, ONION, DEHYDRATED ROMANO CHEESE (SHEEP'S AND COW'S MILK, CHEESE CULTURES, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER; LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES); FAT REDUCED PEPPERONI (PORK, BEEF, WATER, TEXTURED 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], AND CYANOCOBALAMIN [B12]), SALT, LESS THAN 2% OF SPICES, DEXTROSE, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, FLAVORING, SODIUM NITRITE, BHA, BHT, CITRIC ACID. *INGREDIENT NOT IN REGULAR PEPPERONI).

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180725605
Gross Weight:	30.27
Net Weight:	28.08
Each Weight:	4.68
Cube:	1.35
Dimensions (LxWxH):	17.88 x 13.38 x 9.75
Cases/Pallet:	64
Tie:	8
High:	8
SHELF LIFE:	300

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.



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Karen Wilder

Karen Wilder, RD, MPH, LD
Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1 Pizza (133g)	-
Serving Size (grams):	133	-
Serving Size (weight oz):	4.68	-
Eaches/Case:	96	-
Inner Packs/Case:	12	-
Servings/Case:	96	-
Calories:	300	-
Calories From Fat:	110	-
Calories From Saturated Fat:	45	-
Total Fat:	12	18%
Saturated Fat:	5	27%
Trans Fat:	0	-
Cholesterol:	25	9%
Sodium:	660	27%
Potassium:	260	7%
Total Carbohydrate:	35	12%
Total Dietary Fiber:	4	18%
Sugars:	14	-
Protein:	16	-
Vitamin A:	-	8%
Vitamin C:	-	0%
Calcium:	-	20%
Iron:	-	15%
Whole Grain:	18	52%

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



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Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

COOKING GUIDELINES: Cook before serving. For best results, cook from frozen state. Preheat oven. Place 16 frozen pizzas in 18" x 26" x 1/2" parchment lined sheet pan. Rotate pans one half turn to prevent cheese from burning.

Oven Type	OVEN TEMPERATURE	COOKING TIME
CONVECTION	350°F Low Fan	13 TO 16 MINUTES
CONVENTIONAL	400°F	17 TO 20 MINUTES

NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F.

Due to variances in oven regulators, cooking times and temperatures may require adjustments. Refrigerate or discard any unused portion.

CN 085941
 Each 4.68 oz. Whole Grain Pizza with Fat Reduced Pepperoni provides 2.00 oz. equivalent meat/meat alternate, 2.00 oz. equivalent grains, and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 11-12.)
 CN



**Whole Grain Pizza
 with Fat Reduced Pepperoni**

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72560

**COOK BEFORE SERVING
 FOR INSTITUTIONAL USE**

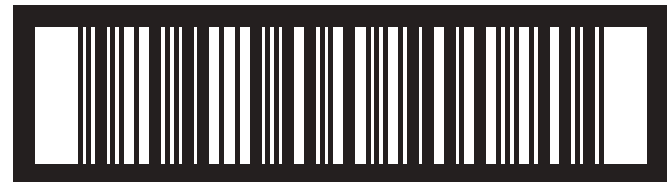


KEEP FROZEN

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID)), WATER, DEFATTED SOY FLOUR, YEAST, SOY PROTEIN CONCENTRATE, CONTAINS 2% OR LESS OF: VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), SUGAR, GLUCONO-DELTA-LACTONE, DATEM, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SALT, MODIFIED FOOD STARCH, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE); SAUCE: TOMATOES (WATER, TOMATO PASTE (NOT LESS THAN 28% SOLUBLE SOLIDS)), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SALT, SPICE, ONION, DEHYDRATED ROMANO CHEESE (SHEEP'S AND COWS MILK, CHEESE CULTURES, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER; **LOW MOISTURE PART SKIM MOZZARELLA CHEESE** (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES); **FAT REDUCED PEPPERONI** (PORK, BEEF, WATER, TEXTURED 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], AND CYANOCOBALAMIN [B12]), SALT, LESS THAN 2% OF SPICES, DEXTROSE, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, FLAVORING, SODIUM NITRITE, BHA, BHT, CITRIC ACID. *INGREDIENT NOT IN REGULAR PEPPERONI).
 CONTAINS: WHEAT, SOY, AND MILK.



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1 00 72180 72560 5

CONTAINS: 96 - 4.68 OZ PIZZAS

NET WT. 28 LBS 1.28 OZ (12.73 kg)

PRODUCT DESCRIPTION:

51% whole grain crust topped with a rich garlic sauce, perfectly blended cheeses, and finished with a light dusting of herbs.

- Unique shape and rich flavor brings fun to your cafeteria.
- Menu friendly - meets all school meal regulations.
- The taste kids love; the consistency you need.

MENU APPLICATIONS:

- Break into 3x8 rectangles before baking to better serve.
- Serve in mainline and a la carte menus.
- Pair with fresh fruit, vegetables, or a side salad for a well balanced meal.

CHILD NUTRITION INFORMATION:

090502 -Cut each 33.96 oz. Cheesy Garlic Flatbread into 16 - 2.12 oz. portions. Two 2.12 oz. portions (by weight) provides 2.00 oz. equivalent meat alternate and 2.00 oz equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-14.)

HARD BID SPECIFICATIONS:

TONY'S® 3x8 51% WG Cheesy Garlic Flatbread must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, Portion to provide a minimum of 270 calories with no more than 14 fat grams. Must contain a minimum of 3 grams of fiber and less than 650 of sodium. Case pack of 96 per case.

CN Label required. Acceptable Brand: TONY'S® 72565

PREP INSTRUCTIONS:

COOKING GUIDELINES. COOK BEFORE SERVING. Place 2 pizza sheets on an 18" x 26" x 1/2" sheet pan. CONVECTION OVEN: Low fan, 350°F for 11-14 minutes. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Due to variances in oven regulators, cooking time and temperature may require adjustments. Rotate pan one half turn to prevent cheese from burning. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	11 - 14 MINUTES	Cook before serving

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180725650
Gross Weight:	27.71
Net Weight:	25.44
Each Weight:	4.24
Cube:	1.22
Dimensions (LxWxH):	16.88 x 13.31 x 9.38
Cases/Pallet:	64
Tie:	8
High:	8
SHELF LIFE:	300

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.



INGREDIENTS:

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, DEFFATED SOY FLOUR, YEAST, SOY PROTEIN CONCENTRATE, CONTAINS 2% OR LESS OF: VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), SUGAR, GLUCONO-DELTA-LACTONE, DATEM, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SALT, MODIFIED FOOD STARCH, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE); TOPPINGS: LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), SUBSTITUTE MOZZARELLA CHEESE (WATER, CORN OIL AND/OR SOY OIL, CASEIN, MODIFIED FOOD STARCH, WHEY, NONFAT DRY MILK, NATURAL FLAVOR, SODIUM ALUMINUM PHOSPHATE, SALT, LACTIC ACID, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CITRIC ACID, TRICALCIUM PHOSPHATE, SORBIC ACID [PRESERVATIVE], XANTHAN GUM, VITAMIN AND MINERAL SUPPLEMENT (MAGNESIUM OXIDE, DICALCIUM PHOSPHATE, ZINC OXIDE, RIBOFLAVIN [VITAMIN B2], ELECTROLYTIC IRON, FOLIC ACID, PYRIDOXINE HYDROCHLORIDE [VITAMIN B6], NIACINAMIDE, THIAMINE MONONITRATE [VITAMIN B1], CYANOCOBALAMIN [VITAMIN B12], VITAMIN A PALMITATE), ARTIFICIAL COLOR), GARLIC SPRINKLE (GARLIC, SPICE); SAUCE: NONFAT MILK , WATER, MALTODEXTRIN, SOYBEAN OIL, MODIFIED FOOD STARCH, NATURAL BUTTER FLAVOR, CONTAINS 2% OR LESS OF: GARLIC POWDER, SALT, HYDROLYZED CORN PROTEIN, SODIUM CASEINATE (MILK).



Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	2 Sticks(120g)	-
Serving Size (grams):	120	-
Serving Size (weight oz):	4.24	-
Eaches/Case:	96	-
Inner Packs/Case:	12	-
Servings/Case:	96	-
Calories:	300	-
Calories From Fat:	110	-
Calories From Saturated Fat:	36	-
Total Fat:	12	19%
Saturated Fat:	4	20%
Trans Fat:	0	-
Cholesterol:	15	5%
Sodium:	550	23%
Potassium:	220	6%
Total Carbohydrate:	35	12%
Total Dietary Fiber:	4	15%
Sugars:	12	-
Protein:	16	-
Vitamin A:	-	8%
Vitamin C:	-	0%
Calcium:	-	30%
Iron:	-	15%
Whole Grain:	18	52%

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



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Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

CN 090502
 Cut each 33.92 oz. Cheesy Garlic Flatbread into 16 - 2.12 oz. portions. Two 2.12 oz. portions (by weight) provide 2.00 oz. equivalent meat alternate and 2.00 oz equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-14.)
 CN



**CHEESY GARLIC
 FLATBREAD**

INSPECTED BY THE
 U.S. DEPARTMENT OF AGRICULTURE
 IN ACCORDANCE WITH
 FEDERAL REQUIREMENTS

72565

**COOK BEFORE SERVING
 FOR INSTITUTIONAL USE**

**KEEP
 FROZEN**

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID)), WATER, DEFATTED SOY FLOUR, YEAST, SOY PROTEIN CONCENTRATE, CONTAINS 2% OR LESS OF: VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), SUGAR, GLUCONIC-DELTA-LACTONE, DATEM, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SALT, MODIFIED FOOD STARCH, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE), TOPPING: LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), SUBSTITUTE MOZZARELLA CHEESE (WATER, CORN OIL AND/OR SOY OIL, CASEIN, MODIFIED FOOD STARCH, WHEY, NONFAT DRY MILK, SALT, SODIUM PHOSPHATE, SODIUM ALUMINUM PHOSPHATE, SALT, LACTIC ACID, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CITRIC ACID, CALCIUM PHOSPHATE, SORBIC ACID (PRESERVATIVE), XANTHAN GUM, VITAMIN AND MINERAL SUPPLEMENT (MAGNESIUM OXIDE, DICALCIUM PHOSPHATE, ZINC OXIDE, RIBOFLAVIN (VITAMIN B2), ELECTROLYTIC IRON, FOLIC ACID, PYRIDOXINE (VITAMIN B6), NIACINAMIDE, THIAMINE MONONITRATE (VITAMIN B1), CYANOCOBALAMIN (VITAMIN B12)), THAN A PAINTMENT (ARTIFICIAL COLOR), GARLIC SPRINKLE (GARLIC, SPICE); SAUCE: NONFAT MILK, WATER, MALTODEXTRIN, SOYBEAN OIL, MODIFIED FOOD STARCH, NATURAL BUTTER FLAVOR, CONTAINS 2% OR LESS OF: GARLIC POWDER, SALT, DROLYZEN (SODIUM PROTEIN, SODIUM CASEINATE (MILK); CONTAINS WHEAT, SOY, AND MILK.

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**CONTAINS: 96 - 4.24 OZ PORTIONS
 NET WT. 25 LBS 7.04 OZ (11.54 kg)**



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PRODUCT DESCRIPTION:

51% whole grain, deep dish crust topped with our signature sauce and mozzarella cheese.

- Signature sauce in pastry-style, deep dish, individual sizes.
- Bulk packed.
- 51% whole grain crust.

MENU APPLICATIONS:

- Serve with fruit, vegetables and milk for a complete meal.
- Perfect for a la carte menus.

CHILD NUTRITION INFORMATION:

090296 -Each 5.03 oz. Cheese Pizza, provides 2.00 oz. equivalent meat alternate, 2.00 oz. equivalent grains, and 1/8 cup red/orange vegetables for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-14).

HARD BID SPECIFICATIONS:

TONY'S® Deep Dish 5" WG Pizza Low Sodium Cheese must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, 1/8 cups red/orange vegetables, Portion to provide a minimum of 270 calories with no more than 11 fat grams. Must contain a minimum of 3 grams of fiber and less than 520 of sodium. Case pack of 60 per case.

CN Label required. Acceptable Brand: TONY'S® 72580

PREP INSTRUCTIONS:

COOKING GUIDELINES. COOK BEFORE EATING. Preheat oven. Product must be cooked from frozen state for best results. **CONVECTION OVEN:** 350°F for 15-17 minutes. Rotate pans one half turn half way through cooking to prevent cheese from burning. **NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F.** Due to variances in oven regulators, and number of pizzas in an oven cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	15-17 MINUTES	Cook before serving
Conventional Oven	400 °F	21-24 MINUTES	Cook before serving

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180725803
Gross Weight:	20.16
Net Weight:	18.863
Each Weight:	5.03
Cube:	1.32
Dimensions (LxWxH):	15.88 x 10.88 x 13.25
Cases/Pallet:	60
Tie:	10
High:	6
SHELF LIFE:	300

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.



INGREDIENTS:

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, ISOLATED SOY PROTEIN, SUGAR, YEAST, VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), CONTAINS 2% OR LESS OF: SEA SALT, DOUGH CONDITIONER (WHEY, AMMONIUM SULFATE, L-CYSTEINE), SALT, ENZYMES (CONTAINS WHEAT), ASCORBIC ACID. TOPPINGS: LITE MOZZARELLA CHEESE (CULTURED PASTEURIZED SKIM MILK, MODIFIED FOOD STARCH*, SALT, ENZYMES, VITAMIN A PALMITATE) *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE, SUBSTITUTE MOZZARELLA CHEESE (WATER, CORN OIL AND/OR SOY OIL, CASEIN, MODIFIED FOOD STARCH, WHEY, NONFAT DRY MILK, NATURAL FLAVOR, SODIUM ALUMINUM PHOSPHATE, SALT, LACTIC ACID, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CITRIC ACID, TRICALCIUM PHOSPHATE, SORBIC ACID [PRESERVATIVE], XANTHAN GUM, VITAMIN AND MINERAL SUPPLEMENT (MAGNESIUM OXIDE, DICALCIUM PHOSPHATE, ZINC OXIDE, RIBOFLAVIN [VITAMIN B2], ELECTROLYTIC IRON, FOLIC ACID, PYRIDOXINE HYDROCHLORIDE [VITAMIN B6], NIACINAMIDE, THIAMINE MONONITRATE [VITAMIN B1], CYANOCOBALAMIN [VITAMIN B12], VITAMIN A PALMITATE), ARTIFICIAL COLOR). SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SEA SALT, ONION, SPICE, DEHYDRATED ROMANO CHEESE (CULTURED PASTEURIZED SHEEP'S AND COW'S MILK, SALT, ENZYMES), PAPRIKA, GARLIC POWDER, CITRIC ACID.



Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1 Pizza (142g)	-
Serving Size (grams):	142	-
Serving Size (weight oz):	5.03	-
Eaches/Case:	60	-
Inner Packs/Case:	6	-
Servings/Case:	60	-
Calories:	300	-
Calories From Fat:	80	-
Calories From Saturated Fat:	22.5	-
Total Fat:	9	14%
Saturated Fat:	2.5	13%
Trans Fat:	0	-
Cholesterol:	10	3%
Sodium:	420	18%
Potassium:	480	14%
Total Carbohydrate:	38	13%
Total Dietary Fiber:	4	15%
Sugars:	13	-
Protein:	17	-
Vitamin A:	-	10%
Vitamin C:	-	0%
Calcium:	-	35%
Iron:	-	15%
Whole Grain:	18	54%

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



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 info@schwansfs.com
 Last Update Date: 11/12/2014 Printed on: 3/23/2015

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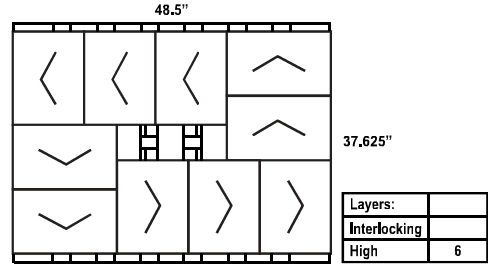
Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

COOKING GUIDELINES: COOK BEFORE EATING.
Preheat oven. Product must be cooked from frozen state for best results.

Oven Type	Preheated Oven Temperature	Cooking Time
Convection	350°F	15 to 17 minutes Rotate pans one half turn half way through cooking to prevent cheese fr
Conventional	400°F	21 to 24 minutes

NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Due to variances in oven regulators, and number of pizzas in an oven cooking time and temperature may require adjustments.
Refrigerate or discard any unused portion.



CN 090296
Each 5.03 oz. Cheese Pizza, provides 2.00 oz. equivalent meat alternate, 2.00 oz. equivalent grains, and 1/8 cup red/orange vegetables for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-14).
CN



DEEP DISH CHEESE PIZZA

72580

KEEP FROZEN
COOK BEFORE SERVING
FOR INSTITUTIONAL USE



INGREDIENTS: **CRUST:** FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, ISOLATED SOY PROTEIN, SUGAR, YEAST, VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), CONTAINS 2% OR LESS OF: SEA SALT, DOUGH CONDITIONER (WHEY, AMMONIUM SULFATE, L-CYSTEINE), SALT, ENZYMES (CONTAINS WHEAT), ASCORBIC ACID. **TOPPING:** LITE MOZZARELLA CHEESE (CULTURED PASTEURIZED SKIM MILK, MODIFIED FOOD STARCH, SALT, ENZYMES, VITAMIN A PALMITATE) *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE, SUBSTITUTE MOZZARELLA CHEESE (WATER, CORN OIL AND/OR SOY OIL, CASEIN, MODIFIED FOOD STARCH, WHEY, NONFAT DRY MILK, NATURAL FLAVOR, SODIUM ALUMINUM PHOSPHATE, SALT, LACTIC ACID, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CITRIC ACID, TRICALCIUM PHOSPHATE, SORBIC ACID [PRESERVATIVE], XANTHAN GUM, VITAMIN AND MINERAL SUPPLEMENT (MAGNESIUM OXIDE, DICALCIUM PHOSPHATE, ZINC OXIDE, RIBOFLAVIN [VITAMIN B2], ELECTROLYTIC IRON, FOLIC ACID, PYRIDOXINE HYDROCHLORIDE [VITAMIN B6], NIACINAMIDE, THIAMINE MONONITRATE [VITAMIN B1], CYANOCOBALAMIN [VITAMIN B12], VITAMIN A PALMITATE), ARTIFICIAL SWEETENER). **SAUCE:** TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SEA SALT, ONION, SPICE, DEHYDRATED ROMANO CHEESE (CULTURED PASTEURIZED SHEEP'S AND COW'S MILK, SALT, ENZYMES), PAPRIKA, GARLIC POWDER, CITRIC ACID.

CONTAINS: WHEAT, SOY, AND MILK.
MADE IN U.S.A.



Date Code Area - No Print

CONTAINS: 60 - 5.03 OZ. (142g) PIZZAS

NET WT. 18.86 LBS. (8.55 kg)

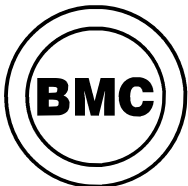


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2024468
15 1/2 x 10 1/2 x 12 1/2



Corrugated Recycles

PRODUCT DESCRIPTION:

51% Whole Grain, deep dish crust topped with our signature sauce, mozzarella cheese and turkey/beef pepperoni.

- Signature sauce in pastry-style, deep dish, individual sizes.
- Bulk packed.
- 51% whole grain crust.

MENU APPLICATIONS:

- Serve with fruit, vegetables, and milk for a complete meal.
- Perfect for a la carte menus.

CHILD NUTRITION INFORMATION:

090297 -Each 4.88 oz. Pizza with Turkey and Beef Pepperoni, provides 2.00 oz. equivalent meat/meat alternate, 2.00 oz. equivalent grains, and 1/8 cup red/orange vegetables for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-14).

HARD BID SPECIFICATIONS:

TONY'S® Deep Dish 5" Turkey Pepperoni Pizza Low Sodium must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, 1/8 cups red/orange vegetables, Portion to provide a minimum of 280 calories with no more than 12 fat grams. Must contain a minimum of 3 grams of fiber and less than 570 of sodium. Case pack of 60 per case.

CN Label required. Acceptable Brand: TONY'S® 72581

PREP INSTRUCTIONS:

COOKING GUIDELINES. COOK BEFORE EATING. Preheat oven. Product must be cooked from frozen state for best results. CONVECTION OVEN: 350°F for 15-17 minutes. Rotate pans one half turn half way through cooking to prevent cheese from burning. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F. Due to variances in oven regulators, and number of pizzas in an oven cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	15-17 MINUTES	Cook before serving
Conventional Oven	400 °F	21-24 MINUTES	Cook before serving

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180725810
Gross Weight:	19.60
Net Weight:	18.30
Each Weight:	4.88
Cube:	1.32
Dimensions (LxWxH):	15.88 x 10.88 x 13.25
Cases/Pallet:	60
Tie:	10
High:	6
SHELF LIFE:	300

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.



INGREDIENTS:

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, ISOLATED SOY PROTEIN, SUGAR, YEAST, VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), CONTAINS 2% OR LESS OF: SEA SALT, DOUGH CONDITIONER (WHEY, AMMONIUM SULFATE, L-CYSTEINE), SALT, ENZYMES (CONTAINS WHEAT), ASCORBIC ACID. TOPPINGS: LITE MOZZARELLA CHEESE (CULTURED PASTEURIZED SKIM MILK, MODIFIED FOOD STARCH*, SALT, ENZYMES, VITAMIN A PALMITATE) *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE, SUBSTITUTE MOZZARELLA CHEESE (WATER, CORN OIL AND/OR SOY OIL, CASEIN, MODIFIED FOOD STARCH, WHEY, NONFAT DRY MILK, NATURAL FLAVOR, SODIUM ALUMINUM PHOSPHATE, SALT, LACTIC ACID, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CITRIC ACID, TRICALCIUM PHOSPHATE, SORBIC ACID [PRESERVATIVE], XANTHAN GUM, VITAMIN AND MINERAL SUPPLEMENT (MAGNESIUM OXIDE, DICALCIUM PHOSPHATE, ZINC OXIDE, RIBOFLAVIN [VITAMIN B2], ELECTROLYTIC IRON, FOLIC ACID, PYRIDOXINE HYDROCHLORIDE [VITAMIN B6], NIACINAMIDE, THIAMINE MONONITRATE [VITAMIN B1], CYANOCOBALAMIN [VITAMIN B12], VITAMIN A PALMITATE), ARTIFICIAL COLOR), TURKEY AND BEEF PEPPERONI (TURKEY, BEEF, SALT, SPICES, DEXTROSE, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, FLAVORING, SODIUM NITRITE, NATURAL SMOKE FLAVOR, BHA, BHT, CITRIC ACID). SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SEA SALT, ONION, SPICE, DEHYDRATED ROMANO CHEESE (CULTURED PASTEURIZED SHEEP'S AND COW'S MILK, SALT, ENZYMES), PAPRIKA, GARLIC POWDER, CITRIC ACID.



Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1 Pizza (138g)	-
Serving Size (grams):	138	-
Serving Size (weight oz):	4.88	-
Eaches/Case:	60	-
Inner Packs/Case:	6	-
Servings/Case:	60	-
Calories:	310	-
Calories From Fat:	90	-
Calories From Saturated Fat:	27	-
Total Fat:	10	15%
Saturated Fat:	3	14%
Trans Fat:	0	-
Cholesterol:	15	5%
Sodium:	470	20%
Potassium:	470	13%
Total Carbohydrate:	37	12%
Total Dietary Fiber:	4	14%
Sugars:	13	-
Protein:	17	-
Vitamin A:	-	10%
Vitamin C:	-	0%
Calcium:	-	30%
Iron:	-	15%
Whole Grain:	18	54%

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



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Karen Wilder

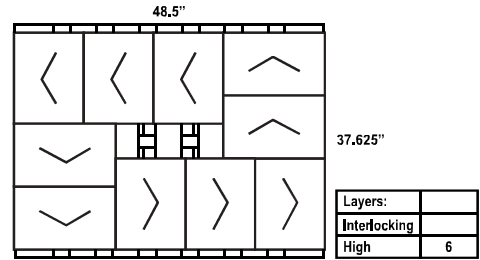
Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

COOKING GUIDELINES: COOK BEFORE EATING.

Preheat oven. Product must be cooked from frozen state for best results.

Oven Type	Preheated Oven Temperature	Cooking Time
Convection	350°F	15 to 17 minutes <small>Rotate pans one half turn half way through cooking to prevent cheese from burning.</small>
Conventional	400°F	21 to 24 minutes

NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F. Due to variances in oven regulators, and number of pizzas in an oven cooking time and temperature may require adjustments.
Refrigerate or discard any unused portion.



CN 090297
 Each 4.88 oz. Pizza with Turkey and Beef Pepperoni, provides 2.00 oz. equivalent meat/meat alternate, 2.00 oz. equivalent grains, and 1/8 cup red/orange vegetables for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-14).
 CN



DEEP DISH PIZZA WITH TURKEY AND BEEF PEPPERONI

72581

KEEP FROZEN
COOK BEFORE SERVING
FOR INSTITUTIONAL USE



INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, ISOLATED SOY PROTEIN, SUGAR, YEAST, VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), CONTAINS 2% OR LESS OF SEA SALT, DOUGH CONDITIONER (WHEY, AMMONIUM SULFATE, L-CYSTEINE), SALT, ENZYMES (CONTAINS WHEAT), ASCORBIC ACID. **TOPPING:** LITE MOZZARELLA CHEESE (CULTURED PASTEURIZED SKIM MILK, MODIFIED FOOD STARCH*, SALT, ENZYMES, VITAMIN A PALMITATE) *INGREDIENTS NOT IN REGULAR MOZZARELLA CHEESE, SUBSTITUTE MOZZARELLA CHEESE (WATER, CORN OIL AND/OR SOY OIL, CASEIN, MODIFIED FOOD STARCH, WHEY, NONFAT DRY MILK, NATURAL FLAVOR, SODIUM ALUMINUM PHOSPHATE, SALT, LACTIC ACID, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CITRIC ACID, TRICALCIUM PHOSPHATE, SORBIC ACID [PRESERVATIVE], XANTHAN GUM, VITAMIN AND MINERAL SUPPLEMENT (MAGNESIUM OXIDE, DICALCIUM PHOSPHATE, ZINC OXIDE, RIBOFLAVIN [VITAMIN B2], ELECTROLYTIC IRON, FOLIC ACID, PYRIDOXINE HYDROCHLORIDE [VITAMIN B6], NICOTINAMIDE, THIAMINE MONONITRATE [VITAMIN B1], CYANOCOBALAMIN [VITAMIN B12], VITAMIN A PALMITATE), ARTIFICIAL COLOR), TURKEY AND BEEF PEPPERONI (TURKEY, BEEF, SALT, SPICES, DEXTROSE, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, FLAVORING, SODIUM NITRITE, NATURAL SMOKE FLAVOR, BHA, BHT, CITRIC ACID). **SAUCE:** TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF DEXTROSE, SEA SALT, ONION, SPICE, DEHYDRATED ROMANO CHEESE (CULTURED PASTEURIZED SHEEP'S AND COW'S MILK, SALT, ENZYMES), PAPRIKA, GARLIC POWDER, CITRIC ACID.

CONTAINS: WHEAT, SOY, AND MILK.
MADE IN U.S.A.



Date Code Area - No Print

CONTAINS: 60 - 4.88 OZ. (138g) PIZZAS

NET WT. 18.30 LBS. (8.30 kg)



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2024469
15 1/2 x 10 1/2 x 12 1/2



PRODUCT DESCRIPTION:

Crispy whole grain thin crust topped with our sauce, blended mozzarella cheese; all in a crowd-pleasing triangle wedge shape.

- Pre-scored into triangle-shaped wedges on 8-count sheets.
- Packaged in PAN MATES® make preparation and clean up easy.
- Unsurpassed level of consistency.
- Each slice has an unsauced edge for easier eating.



MENU APPLICATIONS:

- Break into wedges before baking to better serve.
- Serve in mainline and a la carte menus.
- Pair with fresh fruit, vegetables, or a side salad for a well balanced meal.

CHILD NUTRITION INFORMATION:

090415 -Cut each 36.80 oz. Cheese Pizza into 8 - 4.60 oz. portions. Each 4.60 oz. portion (by weight) provides 2.00 oz. equivalent meat alternate, 2.00 oz. equivalent grains and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-14).

HARD BID SPECIFICATIONS:

TONY'S® Classic Wedge 7" 51% WG Cheese/Cheese Sub Pizza must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, 1/8 cups red/orange vegetables, Portion to provide a minimum of 260 calories with no more than 13 fat grams. Must contain a minimum of 3 grams of fiber and less than 640 of sodium. Case pack of 96 per case.

CN Label required. Acceptable Brand: TONY'S® 73158

PREP INSTRUCTIONS:

COOKING GUIDELINES. COOK BEFORE SERVING. Place 16 frozen pizzas in a 18" x 26" x 1/2" parchment lined sheet pan. CONVECTION OVEN: Low fan, 350°F for 13 to 16 minutes. CONVENTIONAL OVEN: 400°F for 17 to 20 minutes. Rotate pans one half turn to prevent cheese from burning. Note: Cook until internal temperature of pizza reaches 160°F. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	13-16 MINUTES	Cook before serving
Conventional Oven	400 °F	17-20 MINUTES	

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180731583
Gross Weight:	29.73
Net Weight:	27.60
Each Weight:	4.60
Cube:	1.33
Dimensions (LxWxH):	17.88 x 13.38 x 9.63
Cases/Pallet:	64
Tie:	8
High:	8
SHELF LIFE:	300

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.

INGREDIENTS:

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, DEFFATED SOY FLOUR, YEAST, SOY PROTEIN CONCENTRATE, CONTAINS 2% OR LESS OF: VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), SUGAR, GLUCONO-DELTA-LACTONE, DATEM, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SALT, MODIFIED FOOD STARCH, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE); TOPPINGS: LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), SUBSTITUTE MOZZARELLA CHEESE (WATER, CORN OIL AND/OR SOY OIL, CASEIN, MODIFIED FOOD STARCH, WHEY, NONFAT DRY MILK, NATURAL FLAVOR, SODIUM ALUMINUM PHOSPHATE, SALT, LACTIC ACID, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CITRIC ACID, TRICALCIUM PHOSPHATE, SORBIC ACID [PRESERVATIVE], XANTHAN GUM, VITAMIN AND MINERAL SUPPLEMENT (MAGNESIUM OXIDE, DICALCIUM PHOSPHATE, ZINC OXIDE, RIBOFLAVIN [VITAMIN B2], ELECTROLYTIC IRON, FOLIC ACID, PYRIDOXINE HYDROCHLORIDE [VITAMIN B6], NIACINAMIDE, THIAMINE MONONITRATE [VITAMIN B1], CYANOCOBALAMIN [VITAMIN B12], VITAMIN A PALMITATE), ARTIFICIAL COLOR); SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SALT, SPICE, ONION, DEHYDRATED ROMANO CHEESE (CULTURED PASTEURIZED SHEEP'S AND COW'S MILK, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER.



Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1 Pizza(130g)	-
Serving Size (grams):	130	-
Serving Size (weight oz):	4.6	-
Eaches/Case:	96	-
Inner Packs/Case:	12	-
Servings/Case:	96	-
Calories:	290	-
Calories From Fat:	100	-
Calories From Saturated Fat:	36	-
Total Fat:	11	17%
Saturated Fat:	4	19%
Trans Fat:	0	-
Cholesterol:	15	5%
Sodium:	540	23%
Potassium:	270	8%
Total Carbohydrate:	34	11%
Total Dietary Fiber:	4	16%
Sugars:	15	-
Protein:	15	-
Vitamin A:	-	10%
Vitamin C:	-	0%
Calcium:	-	30%
Iron:	-	15%
Whole Grain:	18	52%

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



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 Last Update Date: 1/23/2015 Printed on: 3/23/2015

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Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

CN 090415
 Cut each 36.80 oz. Cheese Pizza into 8 - 4.60 oz. portions. Each 4.60 oz. portion (by weight) provides 2.00 oz. equivalent meat alternate, 2.00 oz. equivalent grains and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-14.)
 CN



**CLASSIC WEDGE
 CHEESE PIZZA**

73158

**KEEP
 FROZEN**

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

COOK BEFORE SERVING FOR INSTITUTIONAL USE

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER, DEHYDRATED SOY FLOUR, YEAST, SOY PROTEIN CONCENTRATE, CONTAINS 2% OR LESS OF: VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), SUGAR, GLUCONO-DELTA-LACTONE, DATEM, LEAVENING (SODIUM OLEATE, PHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SALT, MODIFIED FOOD STARCH, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE), TOPPING: LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), SUBSTITUTE MOZZARELLA CHEESE (WATER, CORN OIL AND/OR SOY OIL, CASEIN, MODIFIED FOOD STARCH, VEGETABLE OIL, NON-FAT DRY MILK, NATURAL FLAVOR, SODIUM ALUMINUM PHOSPHATE, SALT, LACTIC ACID, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CITRIC ACID, TRICALCIUM PHOSPHATE, SORBIC ACID [PRESERVATIVE], XANTHAN GUM, VITAMIN A PALMITATE, VITAMIN B1, CYANOCOBALAMIN [VITAMIN B12], VITAMIN A PALMITATE), ARTIFICIAL COLOR); **SAUCE:** TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SALT, SPICE, ONION, DEHYDRATED ROMANO CHEESE (CULTURED PASTEURIZED SHEEP'S AND COW'S MILK, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER.
CONTAINS: WHEAT, SOY, AND MILK.

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COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

CONTAINS: 96 - 4.60 OZ PORTIONS

NET WT. 27 LBS. 9.60 OZ. (12.51 kg)



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 is a subsidiary of
**The SCHWAN
 FOOD COMPANY**



1 00 72180 73158 3

NO PRINT AREA

PRODUCT DESCRIPTION:

Our whole grain crust & signature sauce with a savory blend of mozzarella cheese and pepperoni in convenient slices.

- Topped with a blend of cheeses and zesty diced pepperoni.
- 51% whole grain crust.

Product image currently unavailable.

MENU APPLICATIONS:

- Serve with fruit and milk for a complete meal.

CHILD NUTRITION INFORMATION:

090416 -Cut each 35.84 oz. Pizza with Fat Reduced Pepperoni into 8 - 4.48 oz. portions. Each 4.48 oz. portion (by weight) provides 2.00 oz. equivalent meat/meat alternate, 2.00 oz. equivalent grains, and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-14.)

HARD BID SPECIFICATIONS:

TONY'S® Whole Grain Classic Wedge Pepperoni 50/50 must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, 1/8 cups red/orange vegetables, Portion to provide a minimum of 260 calories with no more than 13 fat grams. Must contain a minimum of 3 grams of fiber and less than 720 of sodium. Case pack of 96 per case.

CN Label required. Acceptable Brand: TONY'S® 73159

PREP INSTRUCTIONS:

COOKING GUIDELINES. COOK BEFORE SERVING. Place 16 frozen pizzas in a 18" x 26" x 1/2" parchment lined sheet pan. **CONVECTION OVEN:** Low fan, 350°F for 13 to 16 minutes. **CONVENTIONAL OVEN:** 400°F for 17 to 20 minutes. Rotate pans one half turn to prevent cheese from burning. Note: Cook until internal temperature of pizza reaches 160°F. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	13-16 MINUTES	Cook before serving
Conventional Oven	400 °F	17-20 MINUTES	

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180731590
Gross Weight:	29.01
Net Weight:	26.88
Each Weight:	4.48
Cube:	1.33
Dimensions (LxWxH):	17.88 x 13.38 x 9.63
Cases/Pallet:	64
Tie:	8
High:	8
SHELF LIFE:	300

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.

INGREDIENTS:

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, DEFFATED SOY FLOUR, YEAST, SOY PROTEIN CONCENTRATE, CONTAINS 2% OR LESS OF: VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), SUGAR, GLUCONO-DELTA-LACTONE, DATEM, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SALT, MODIFIED FOOD STARCH, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE); TOPPINGS: LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), SUBSTITUTE MOZZARELLA CHEESE (WATER, CORN OIL AND/OR SOY OIL, CASEIN, MODIFIED FOOD STARCH, WHEY, NONFAT DRY MILK, NATURAL FLAVOR, SODIUM ALUMINUM PHOSPHATE, SALT, LACTIC ACID, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CITRIC ACID, TRICALCIUM PHOSPHATE, SORBIC ACID [PRESERVATIVE], XANTHAN GUM, VITAMIN AND MINERAL SUPPLEMENT (MAGNESIUM OXIDE, DICALCIUM PHOSPHATE, ZINC OXIDE, RIBOFLAVIN [VITAMIN B2], ELECTROLYTIC IRON, FOLIC ACID, PYRIDOXINE HYDROCHLORIDE [VITAMIN B6], NIACINAMIDE, THIAMINE MONONITRATE [VITAMIN B1], CYANOCOBALAMIN [VITAMIN B12], VITAMIN A PALMITATE), ARTIFICIAL COLOR), FAT REDUCED PEPPERONI (PORK, BEEF, WATER, TEXTURED 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), AND CYANOCOBALAMIN (B12)], SALT, LESS THAN 2% OF SPICES, DEXTROSE, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, FLAVORING, SODIUM NITRITE, BHA, BHT, CITRIC ACID. *INGREDIENT NOT IN REGULAR PEPPERONI); SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SALT, SPICE, ONION, DEHYDRATED ROMANO CHEESE (CULTURED PASTEURIZED SHEEP'S AND COW'S MILK, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER.



Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1 Pizza(127g)	-
Serving Size (grams):	127	-
Serving Size (weight oz):	4.48	-
Eaches/Case:	96	-
Inner Packs/Case:	12	-
Servings/Case:	96	-
Calories:	290	-
Calories From Fat:	100	-
Calories From Saturated Fat:	36	-
Total Fat:	11	17%
Saturated Fat:	4	20%
Trans Fat:	0	-
Cholesterol:	15	5%
Sodium:	620	26%
Potassium:	260	7%
Total Carbohydrate:	33	11%
Total Dietary Fiber:	4	16%
Sugars:	14	-
Protein:	15	-
Vitamin A:	-	8%
Vitamin C:	-	0%
Calcium:	-	25%
Iron:	-	15%
Whole Grain:	18	52%

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



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Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

CN

090416

Cut each 35.84 oz. Pizza with Fat Reduced Pepperoni into 8 - 4.48 oz. portions. Each 4.48 oz. portion (by weight) provides 2.00 oz. equivalent meat/meat alternate, 2.00 oz. equivalent grains, and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 05-14.)

CN



CLASSIC WEDGE PIZZA WITH FAT REDUCED PEPPERONI

73159

KEEP FROZEN



COOK BEFORE SERVING FOR INSTITUTIONAL USE

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER, DETAILED SOY FLOUR, YEAST, SOY PROTEIN CONCENTRATE, CONTAINS 2% OR LESS OF: VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), SUGAR, GLUCONO-DELTA-LACTONE, DATEM, LEAVENING (SODIUM ACID PHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SALT, MODIFIED FOOD STARCH, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE, DIPHOSPHATE), COW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), SUBSTITUTE MOZZARELLA CHEESE (WATER, CORN OIL AND/OR SOY OIL, CASEIN, MODIFIED FOOD STARCH, WHEAT STARCH, NONFAT DRY MILK, NATURAL FLAVOR, SODIUM ALUMINUM PHOSPHATE, SALT, LACTIC ACID, SODIUM PHOSPHATE, POTASSIUM CHLORIDE, CITRIC ACID, TRICALCIUM PHOSPHATE, SORBIC ACID [PRESERVATIVE], XANTHAN GUM, VITAMIN B12, MINERAL SUPPLEMENT (MAGNESIUM OXIDE, DICALCIUM PHOSPHATE, ZINC OXIDE, RIBOFLAVIN [VITAMIN B2], ELECTROLYTIC IRON, FOLIC ACID, PYRIDOXINE HYDROCHLORIDE [VITAMIN B6], NIACINAMIDE, THIAMINE MONONITRATE [VITAMIN B1], CYANOCOBALAMIN [VITAMIN B12], VITAMIN A PALMITATE), ARTIFICIAL COLOR), FAT REDUCED PEPPERONI (PORK, BEEF, WATER, TEXTURED 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), AND CYANOCOBALAMIN (B12)], SALT, LESS THAN 2% OF SPICES, DEXTROSE, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, FLAVORING, SODIUM NITRITE, BHA, BHT, CITRIC ACID. *INGREDIENT NOT IN REGULAR PEPPERONI); SAUCE: TOMATOES, WATER, TOMATO PASTE (NOT LESS THAN 28% SOLUBLE SOLIDS), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SALT, SPICE, ONION, DEHYDRATED ROMANO CHEESE (CULTURED PASTEURIZED SHEEP'S AND GOAT MILK, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER.
CONTAINS: WHEAT, SOY, AND MILK.

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CONTAINS: 96 - 4.48 OZ PORTIONS

NET WT. 26 LBS. 14.08 OZ. (12.19 kg)



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FOOD COMPANY



1 00 72180 73159 0

NO PRINT AREA

PRODUCT DESCRIPTION:

An appealing half-loaf shape with a crispy crust, covered in zesty sauce, finished with tastefully blended mozzarella cheese.

- Pre-sliced for your convenience.
- Unrivaled level of consistency in the pizza industry.
- Whole grain french breads meet Healthier US School Challenge Criteria.

MENU APPLICATIONS:

- Add your own toppings for your own signature French Bread Pizza.
- Cook right from freezer for less prep time.
- Great for mainline and a la carte menus.
- Ideal for Grab-and-Go dining applications.

CHILD NUTRITION INFORMATION:

086012 -Each 4.94 oz. French Bread Pizza with Cheese / Cheese Substitute provides 2.00 oz. equivalent meat alternate, 2.00 oz. equivalent grains and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 12-12).

HARD BID SPECIFICATIONS:

TONY'S® French Bread 6" WG Cheese Pizza must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, 1/8 cups red/orange vegetables, Portion to provide a minimum of 270 calories with no more than 13 fat grams. Must contain a minimum of 2 grams of fiber and less than 670 of sodium. Case pack of 60 per case.

CN Label required. Acceptable Brand: TONY'S® 78356

PREP INSTRUCTIONS:

COOKING INSTRUCTIONS. COOK BEFORE SERVING. Preheat oven to 375°F (or a conventional oven to 400°F). Product must be cooked from a frozen state for best results. Place frozen pizzas on a bun pan.
CONVECTION OVEN: Bake for 10-13 minutes. **CONVENTIONAL OVEN:** Bake for 18-20 minutes. **NOTE:** Oven temperatures and times may vary due to oven load and/or product temperature. Refrigerate or discard unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	375 °F	10-13 MINUTES	Cook before serving
Conventional Oven	400 °F	18-20 MINUTES	



INGREDIENTS:

FRENCH BREAD (WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), VITAL WHEAT GLUTEN, PEA PROTEIN, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SUGAR, SALT, SOYBEAN OIL, YEAST, DOUGH CONDITIONER (ENZYME, HYDRATED MONOGLYCERIDES, WHEAT FLOUR, DATEM, DEXTROSE, SOYBEAN OIL, ASCORBIC ACID, L-CYSTEINE, AZODICARBONAMIDE (ADA)), CHEESE BLEND (LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), MOZZARELLA CHEESE SUBSTITUTE (WATER, VEGETABLE OIL (CORN OIL AND/OR SOY OIL), CHEESE SOLIDS, MODIFIED CORN STARCH, NONFAT DRY MILK, SWEET WHEY, SALT, MAGNESIUM OXIDE, FERRIC ORTHOPHOSPHATE, VITAMIN A PALMITATE, NIACINAMIDE, ZINC OXIDE, PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), CYANOCOBALAMIN)), SAUCE (WATER, TOMATO PASTE (31% NTSS), SEASONING BLEND (SUGAR, MALTODEXTRIN, PAPRIKA, SPICES, CITRIC ACID, ONION, GARLIC, BEET POWDER, CARRAGEENAN, POTASSIUM CHLORIDE, XANTHAN GUM), MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF SALT, DEHYDRATED PARMESAN CHEESE (PART SKIM MILK, CULTURES, SALT, ENZYMES), DISODIUM PHOSPHATE).

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180783568
Gross Weight:	22.10
Net Weight:	18.525
Each Weight:	4.94
Cube:	1.33
Dimensions (LxWxH):	19.13 x 14.13 x 8.5
Cases/Pallet:	70
Tie:	7
High:	10
SHELF LIFE:	300

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.



Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1 portion (140g)	-
Serving Size (grams):	140	-
Serving Size (weight oz):	4.94	-
Eaches/Case:	60	-
Inner Packs/Case:	1	-
Servings/Case:	60	-
Calories:	300	-
Calories From Fat:	100	-
Calories From Saturated Fat:	36	-
Total Fat:	11	17%
Saturated Fat:	4	20%
Trans Fat:	0	-
Cholesterol:	20	7%
Sodium:	570	24%
Potassium:	115	3%
Total Carbohydrate:	34	11%
Total Dietary Fiber:	3	12%
Sugars:	4	-
Protein:	17	-
Vitamin A:	-	10%
Vitamin C:	-	10%
Calcium:	-	30%
Iron:	-	10%
Whole Grain:	16	51%

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



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Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

Each 4.94 oz. French Bread Pizza with Cheese / Cheese Substitute provides 2.00 oz. equivalent meat alternate, 2.00 oz. equivalent grains and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 12-12).



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78356

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**French Bread Pizza made with Whole Grain
 with Cheese/Cheese Substitute**

#129018-3

INGREDIENTS: FRENCH BREAD (WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (FLOUR, WHEAT, BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), VITAL WHEAT GLUTEN, PEA PROTEIN, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SUGAR, SALT, SOYBEAN OIL, YEAST, DOUGH CONDITIONER (ENZYMES, HYDRATED MONOGLYCERIDES, WHEAT FLOUR, L-ASCORBIC ACID, DEXTROSE, SOYBEAN OIL, ASCORBIC ACID, L-CYSTEINE, AZODICARBONAMIDE (ADA)), CHEESE BLEND (LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED MILK CULTURES, SALT, ENZYMES), MOZZARELLA CHEESE SUBSTITUTE (WATER, VEGETABLE OIL (CORN OIL AND/OR SOY OIL), CHEESE SOLIDS, MODIFIED CORN STARCH, MONOPAT DRY MILK, SWEET WHEY, SALT, MAGNESIUM OXIDE, FERRIC ORTHOPHOSPHATE, VITAMIN A PALMITATE, NIACINAMIDE, ZINC OXIDE, PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), CYANOCOBALAMIN)), SAUCE (WATER, TOMATO PASTE (31% NTSS), SEASONING BLEND (SUGAR, MALTODEXTRIN, PAPRIKA, SPICES, CITRIC ACID, ONION, GARLIC, BEET POWDER, CARRAGEENAN, POTASSIUM CHLORIDE, XANTHAN GUM), MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF SALT, DEHYDRATED PARMESAN CHEESE (PART SKIM MILK CULTURES, SALT, ENZYMES), DISODIUM PHOSPHATE).

Contains: MILK, SOY, WHEAT

COOKING INSTRUCTIONS / INSTRUCCIONES:

PREHEAT THE CONVECTION OVEN TO 375°F (OR A CONVENTIONAL OVEN TO 400°F). PRODUCT MUST BE COOKED FROM A FROZEN STATE FOR BEST RESULTS. PLACE FROZEN PIZZAS ON AN 18" x 26" x 1/2" BUN PAN. PRECALIENTE EL HORNO DE CONVECCION HASTA ALCANZAR LOS 375°F (O UN HORNO CONVENCIONAL HASTA ALCANZAR LOS 400°F). EL PRODUCTO DEBE COCCINARSE SIN DESCONGELAR PARA OBTENER LOS MEJORES RESULTADOS. PONGA LAS PIZZAS CONGELADAS EN UNA FUENTE DE 18" x 26" x 1/2".

OVEN TYPE / TIPO DE HORNO	TEMPERATURE / TEMPERATURA	COOKING TIME / TIEMPO DE COCCIÓN
CONVECTION / CONVECCION	375°F	10-13 MINUTES / 10 A 13 MINUTOS
CONVENTIONAL / CONVENCIONAL	400°F	18-20 MINUTES / 18 A 20 MINUTOS

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

NOTE: OVEN TEMPERATURE AND TIMES MAY VARY DUE TO OVEN LOAD, OVEN PRODUCT TEMPERATURE. REFRIGERATE OR DISCARD ANY UNUSED PORTION. NOTA: LA TEMPERATURA DEL HORNO Y EL PERIODO DE TIEMPO PUEDEN VARIAR DEBIDO A LA CARGA DEL HORNO Y/O LA TEMPERATURA DEL PRODUCTO. REFRIGERE O DESECHE LA PARTE NO USADA.

NOT READY TO EAT. COOK THOROUGHLY. FOR FOOD SAFETY AND QUALITY, COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160° F.
 FOR INSTITUTIONAL USE

COOK BEFORE SERVING
 KEEP FROZEN
 L.B.N. (Registered Connecticut 3906)



CONTAINS: 60 - 4.94 OZ. PORTIONS
NET WT.: 18 LBS. 8.40 OZ.

COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

PRODUCT DESCRIPTION:

An appealing half-loaf shape with a crispy crust, covered in zesty sauce, topped with diced pepperoni & tastefully blended mozzarella cheese.

- Pre-sliced for your convenience.
- Unrivalled level of consistency in the pizza industry.

MENU APPLICATIONS:

- Add your own toppings for your own signature French Bread Pizza.
- Cook right from freezer for less prep time.
- Great for mainline and a la carte menus.
- Ideal for Grab-and-Go dining applications.

CHILD NUTRITION INFORMATION:

086015 -Each 4.93 oz. French Bread Pizza with Reduced Fat Pepperoni provides 2.00 oz. equivalent meat/meat alternate, 2.00 oz. equivalent grains and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 12-12).

HARD BID SPECIFICATIONS:

TONY'S® French Bread 6" Whole Grain Pepperoni Pizza must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, 1/8 cups red/orange vegetables, Portion to provide a minimum of 280 calories with no more than 14 fat grams. Must contain a minimum of 2 grams of fiber and less than 780 of sodium. Case pack of 60 per case.

CN Label required. Acceptable Brand: TONY'S® 78357

PREP INSTRUCTIONS:

COOKING INSTRUCTIONS. COOK BEFORE SERVING. For food safety and quality cook before eating to an internal temperature of 160°F. Preheat oven to 375°F (or a conventional oven to 400°F). Product must be cooked from a frozen state for best results. Place frozen pizzas on an 18" x 26" x 1/2" bun pan. **CONVECTION OVEN:** Bake for 11-14 minutes. **CONVENTIONAL OVEN:** Bake for 20-22 minutes. **NOTE:** Oven temperatures and times may vary due to oven load and/or product temperature. Refrigerate or discard unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	375 °F	11-14 MINUTES	Cook before serving
Conventional Oven	400 °F	20-22 MINUTES	

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180783575
Gross Weight:	22.26
Net Weight:	18.488
Each Weight:	4.93
Cube:	1.33
Dimensions (LxWxH):	19.13 x 14.13 x 8.5
Cases/Pallet:	70
Tie:	7
High:	10
SHELF LIFE:	300

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.



INGREDIENTS:

INGREDIENTS: FRENCH BREAD (WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), VITAL WHEAT GLUTEN, PEA PROTEIN, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SUGAR, SALT, SOYBEAN OIL, YEAST, DOUGH CONDITIONER (ENZYME, HYDRATED MONOGLYCERIDES, WHEAT FLOUR, DATEM, DEXTROSE, SOYBEAN OIL, ASCORBIC ACID, L-CYSTEINE, AZODICARBONAMIDE (ADA)), CHEESE BLEND (LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED MILK, CULTURES, SALT AND ENZYMES), MOZZARELLA CHEESE SUBSTITUTE (WATER, VEGETABLE OIL (CORN OIL AND/OR SOY OIL), CHEESE SOLIDS, MODIFIED CORN STARCH, NONFAT DRY MILK, SWEET WHEY, SALT, MAGNESIUM OXIDE, FERRIC ORTHOPHOSPHATE, VITAMIN A PALMITATE, NIACINAMIDE, ZINC OXIDE, PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), CYANOCOBALAMIN)), SAUCE (WATER, TOMATO PASTE (31% NTSS), SEASONING BLEND (SUGAR, MALTODEXTRIN, PAPRIKA, SPICES, CITRIC ACID, ONION, GARLIC, BEET POWDER, CARRAGEENAN, POTASSIUM CHLORIDE, XANTHAN GUM), MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SALT, DEHYDRATED PARMESAN CHEESE (PART SKIM MILK, CULTURES, SALT, ENZYMES), DISODIUM PHOSPHATE), REDUCED FAT PEPPERONI (PORK, BEEF, WATER, TEXTURED 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], AND CYANOCOBALAMIN [B12]), SALT, LESS THAN 2% OF SPICES, DEXTROSE, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, FLAVORING, SODIUM NITRITE, BHA, BHT, CITRIC ACID. *INGREDIENT NOT IN REGULAR PEPPERONI).



Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1 portion (140g)	-
Serving Size (grams):	140	-
Serving Size (weight oz):	4.93	-
Eaches/Case:	60	-
Inner Packs/Case:	1	-
Servings/Case:	60	-
Calories:	310	-
Calories From Fat:	110	-
Calories From Saturated Fat:	40.5	-
Total Fat:	12	18%
Saturated Fat:	4.5	23%
Trans Fat:	0	-
Cholesterol:	25	8%
Sodium:	680	28%
Potassium:	115	3%
Total Carbohydrate:	34	11%
Total Dietary Fiber:	3	12%
Sugars:	4	-
Protein:	17	-
Vitamin A:	-	10%
Vitamin C:	-	10%
Calcium:	-	25%
Iron:	-	15%
Whole Grain:	16	51%

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



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Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

Each 4.93 oz. French Bread Pizza with Reduced Fat Pepperoni provides 2.00 oz. equivalent meat/meat alternate, 2.00 oz. equivalent grains and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 12-12).



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78357

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**French Bread Pizza made with Whole Grain
 French Bread Topped With Sauce, Mozzarella Cheese and Reduced Fat Pepperoni**

#128086-4

INGREDIENTS: FRENCH BREAD (WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (FLOUR, UNREFINED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), VITAL WHEAT GLUTEN, PEA PROTEIN, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SUGAR, SALT, SOYBEAN OIL, YEAST, DOUGH CONDITIONER (ENZYME, HYDRATED MONOGLYCERIDES, WHEAT FLOUR, LACTATE, DEXTROSE, SOYBEAN OIL, ASCORBIC ACID, L-CYSTEINE, AZODICARBONAMIDE (ADA)), CHEESE BLEND (LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), MOZZARELLA CHEESE SUBSTITUTE (WATER, VEGETABLE OIL (CORN OIL AND/OR SOY OIL), CHEESE SOLIDS, MODIFIED CORN STARCH, NON-FAT DRY MILK, SWEET WHEY, SALT, MAGNESIUM OXIDE, FERRIC ORTHOPHOSPHATE, VITAMIN A PALMITATE, NIACINAMIDE, ZINC OXIDE, PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), CYANOCOBALAMIN)), SAUCE (WATER, TOMATO PASTE (31% NTSS), SEASONING BLEND (SUGAR, MALTODEXTRIN, PAPRIKA, SPICES, CITRIC ACID, ONION, GARLIC, BEET POWDER, CARRAGEENAN, POTASSIUM CHLORIDE, XANTHAN GUM), MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF SALT, DEHYDRATED PARMESAN CHEESE (PART SKIM MILK, CULTURES, SALT, ENZYMES), DISODIUM PHOSPHATE), REDUCED FAT PEPPERONI (PORK, BEEF, WATER, TEXTURED 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], AND CYANOCOBALAMIN [B12]), SALT, LESS THAN 2% OF SPICES, DEXTROSE, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, SODIUM NITRITE, BHA, BHT, CITRIC ACID. *INGREDIENT NOT IN REGULAR PEPPERONI).
CONTAINS: MILK, SOY, WHEAT

COOKING INSTRUCTIONS / INSTRUCCIONES:

PREHEAT THE CONVECTION OVEN TO 375°F (OR A CONVENTIONAL OVEN TO 400°F). PRODUCT MUST BE COOKED FROM A FROZEN STATE FOR BEST RESULTS. PLACE FROZEN PIZZAS ON AN 18" x 26" x 1 1/2" BUN PAN. PRECALIENTE EL HORNO DE CONVECCION HASTA ALCANZAR LOS 375°F (O UN HORN COMÚN HASTA ALCANZAR LOS 400°F). EL PRODUCTO DEBE COCINARSE SIN DESCONGELAR PARA OBTENER LOS MEJORES RESULTADOS. PONGA LAS PIZZAS CONGELADAS EN UN PAN DE 18" x 26" x 1 1/2".

OVEN TYPE / TIPO DE HORNO	TEMPERATURE / TEMPERATURA	COOKING TIME / TIEMPO DE COCCIÓN
CONVECTION / CONVECCION	375°F	11-14 MINUTES / 11 A 14 MINUTOS
CONVENTIONAL / COMÚN	400°F	20-22 MINUTES / 20 A 22 MINUTOS



NOTE: OVEN TEMPERATURE AND TIMES MAY VARY DUE TO OVEN LOAD AND/OR PRODUCT TEMPERATURE. REFRIGERATE OR DISCARD ANY UNUSED PORTION. NOTA: LA TEMPERATURA DEL HORNO Y EL PERÍODO DE TIEMPO PUEDEN VARIAR DEBIDO A LA CARGA DEL HORNO Y/O LA TEMPERATURA DEL PRODUCTO. REFRIGERE O DESECHE LA PARTE NO USADA.

NOT READY TO EAT. COOK THOROUGHLY. FOR FOOD SAFETY AND QUALITY, COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160° F.

FOR INSTITUTIONAL USE

COOK BEFORE SERVING
 KEEP FROZEN
 L.B.N. [Licensed Connecticut 12432]



CONTAINS: 60 - 4.93 OZ. PORTIONS
NET WT.: 18 LBS. 7.80 OZ.

PRODUCT DESCRIPTION:

An appealing half-loaf shape with a crispy crust, covered in zesty garlic sauce, finished with tastefully blended mozzarella & provolone cheeses.

- Pre-sliced for your convenience.
- Unrivaled level of consistency in the pizza industry.
- Whole grain french breads meet Healthier US School Challenge Criteria.

MENU APPLICATIONS:

- Add your own toppings for your own signature French Bread Pizza.
- Cook right from freezer for less prep time.
- Great for mainline and a la carte menus.
- Ideal for Grab-and-Go dining applications.

CHILD NUTRITION INFORMATION:

086019 -Each 4.29 oz. Multi Cheese/Cheese Substitute Garlic French Bread provides 2.00 oz. equivalent meat alternate and 2.00 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 12-12).

HARD BID SPECIFICATIONS:

TONY'S® French Bread 6" WG Multi Cheese Garlic Pizza must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, Portion to provide a minimum of 300 calories with no more than 17 fat grams. Must contain a minimum of 2 grams of fiber and less than 780 of sodium. Case pack of 60 per case.

CN Label required. Acceptable Brand: TONY'S® 78359

PREP INSTRUCTIONS:

COOKING INSTRUCTIONS. COOK BEFORE SERVING. Preheat the convection oven to 375°F (or conventional oven to 400°F). Product must be cooked from a frozen state for best results. Place frozen pizzas in 18" x 26" x 1/2" bun pan. **CONVECTION OVEN:** 375°F for 10 to 13 minutes. **CONVENTIONAL OVEN:** 400°F. for 18 - 20 minutes. **NOTE:** Oven temperature and times may vary due to oven load and/or product temperature. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	375 °F	10-13 MINUTES	Cook before serving
Conventional Oven	400 °F	18-20 MINUTES	

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180783599
Gross Weight:	18.00
Net Weight:	16.088
Each Weight:	4.29
Cube:	1.33
Dimensions (LxWxH):	19.13 x 14.13 x 8.5
Cases/Pallet:	70
Tie:	7
High:	10
SHELF LIFE:	300

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.



INGREDIENTS:

FRENCH BREAD (WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), VITAL WHEAT GLUTEN, PEA PROTEIN, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SUGAR, SALT, SOYBEAN OIL, YEAST, DOUGH CONDITIONER (ENZYME, HYDRATED MONOGLYCERIDES, WHEAT FLOUR, DATEM, DEXTROSE, SOYBEAN OIL, ASCORBIC ACID, L-CYSTEINE, AZODICARBONAMIDE (ADA)), CHEESE BLEND (LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), MOZZARELLA CHEESE SUBSTITUTE (WATER, VEGETABLE OIL (CORN OIL AND/OR SOY OIL), CHEESE SOLIDS, MODIFIED CORN STARCH, NONFAT DRY MILK, SWEET WHEY, SALT, MAGNESIUM OXIDE, FERRIC ORTHOPHOSPHATE, VITAMIN A PALMITATE, NIACINAMIDE, ZINC OXIDE, PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), CYANOCOBALAMIN)), PROVOLONE CHEESE (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), SUBSTITUTE YELLOW CHEDDAR CHEESE BLEND (WATER, CASEIN, SOYBEAN OIL, WHEY, CHEDDAR CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF SODIUM ALUMINUM PHOSPHATE, SODIUM CITRATE, SALT, LACTIC ACID, SODIUM PHOSPHATES, SORBIC ACID (PRESERVATIVE), ANNATTO, NATURAL FLAVOR, MONO AND DIGLYCERIDES, MAGNESIUM OXIDE, NIACINAMIDE (VITAMIN B3), FERRIC ORTHOPHOSPHATE, ZINC OXIDE, CYANOCOBALAMIN (VITAMIN B12), PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), RIBOFLAVIN, THIAMINE MONONITRATE (VITAMIN B1), FOLIC ACID, VITAMIN A PALMITATE)), SAUCE (WATER, SOYBEAN OIL, MODIFIED CORN STARCH, SALT, SUGAR, CONTAINS 2% OR LESS OF DEHYDRATED GARLIC, NATURAL FLAVOR (MALTODEXTRIN, ANNATTO, TURMERIC), GUM BLEND (GUAR GUM, XANTHAN GUM, PROPYLENE GLYCOL ALGINATE), SOY LECITHIN).



Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1 portion (122g)	-
Serving Size (grams):	122	-
Serving Size (weight oz):	4.29	-
Eaches/Case:	60	-
Inner Packs/Case:	1	-
Servings/Case:	60	-
Calories:	330	-
Calories From Fat:	140	-
Calories From Saturated Fat:	54	-
Total Fat:	15	23%
Saturated Fat:	6	30%
Trans Fat:	0	-
Cholesterol:	20	7%
Sodium:	680	28%
Potassium:	125	4%
Total Carbohydrate:	30	10%
Total Dietary Fiber:	3	12%
Sugars:	2	-
Protein:	18	-
Vitamin A:	-	10%
Vitamin C:	-	0%
Calcium:	-	30%
Iron:	-	10%
Whole Grain:	16	51%

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



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Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

CN
 086019
 Each 4.29 oz. Multi Cheese/Cheese Substitute Garlic French Bread provides 2.00 oz. equivalent meat alternate and 2.00 oz. equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 12-12).
 CN



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Multi Cheese/Cheese Substitute Garlic French Bread made with Whole Grain

#128083-2

INGREDIENTS: FRENCH BREAD (WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), VITAL WHEAT GLUTEN, PEA PROTEIN), CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SUGAR, SALT, SOYBEAN OIL, YEAST, DOUGH CONDITIONER (ENZYME, HYDRATED MONOGLYCERIDES, WHEAT FLOUR, DATEM, DEXTROSE, SOYBEAN OIL, ASCORBIC ACID, L-CYSTEINE, AZODICARBONAMIDE (ADA)), CHEESE BLEND (LOW MOISTURE PART SKIM MOZZARELLA CHEESE (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), MOZZARELLA CHEESE SUBSTITUTE (WATER, VEGETABLE OIL (CORN OIL AND/OR SOY OIL), CHEESE SOLIDS, MODIFIED CORN STARCH, NONFAT DRY MILK, SWEET WHEY, SALT, MAGNESIUM OXIDE, FERRIC ORTHOPHOSPHATE, VITAMIN A PALMITATE, NIACINAMIDE, ZINC OXIDE, PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), CYANOCOBALAMIN)), PROVOLONE CHEESE (PASTEURIZED MILK, CULTURES, SALT, ENZYMES), SUBSTITUTE YELLOW CHEDDAR CHEESE BLEND (WATER, CASHEW, SOYBEAN OIL, WHEY, CHEDDAR CHEESE (MILK, CHEESE CULTURE, SALT, ENZYMES), MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF SODIUM ALUMINUM PHOSPHATE, SODIUM CITRATE, SALT, LACTIC ACID, SODIUM PHOSPHATES, SORBIC ACID (PRESERVATIVE), ANNATTO, NATURAL FLAVOR, MONO AND DIGLYCERIDES, MAGNESIUM OXIDE, NIACINAMIDE (VITAMIN B3), FERRIC ORTHOPHOSPHATE, ZINC OXIDE, CYANOCOBALAMIN (VITAMIN B12), PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), RIBOFLAVIN, THIAMINE MONONITRATE (VITAMIN B1), FOLIC ACID, VITAMIN A PALMITATE)), SAUCE (WATER, SOYBEAN OIL, MODIFIED CORN STARCH, SALT, SUGAR, CONTAINS 2% OR LESS OF DEHYDRATED GARLIC, NATURAL FLAVOR (MALTODEXTRIN, ANNATTO, TURMERIC), GUM BLEND (GUAR GUM, XANTHAN GUM, PROPYLENE GLYCOL ALGINATE), SOY LECITHIN).
CONTAINS: MILK, SOY, WHEAT

COOKING INSTRUCTIONS / INSTRUCCIONES:

PREHEAT THE CONVECTION OVEN TO 375°F (OR A CONVENTIONAL OVEN TO 400°F). PRODUCT MUST BE COOKED FROM A FROZEN STATE FOR BEST RESULTS. PLACE FROZEN PIZZAS ON AN 18" x 26" x 1½" BUN PAN. PRECALIENTE EL HORNO DE CONVECCION HASTA ALCANZAR LOS 375°F O UN HORNO COMUN HASTA ALCANZAR LOS 400°F. EL PRODUCTO DEBE CONCINARSE SIN DESCONGELAR PARA OBTENER LOS MEJORES RESULTADOS. PONGA LAS PIZZAS CONGELADAS EN UNA FUENTE DE 18" x 26" x 1½".

OVEN TYPE / TIPO DE HORNO	TEMPERATURE / TEMPERATURA	COOKING TIME / TIEMPO DE COCCIÓN
CONVECTION / CONVECCION	375°F	10-13 MINUTES / 10 A 13 MINUTOS
CONVENTIONAL / COMUN	400°F	18-20 MINUTES / 18 A 20 MINUTOS

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

NOTE: OVEN TEMPERATURE AND TIMES MAY VARY DUE TO OVEN LOAD AND/OR PRODUCT TEMPERATURE. REFRIGERATE OR DISCARD ANY UNUSED PORTION. NOTA: LA TEMPERATURA DEL HORNO Y EL PERIODO DE TIEMPO PUEDE VARIAR DEBIDO A LA CARGA DEL HORNO Y/O LA TEMPERATURA DEL PRODUCTO. REFRIGERE O DESECHE LA PARTE NO USADA.

NOT READY TO EAT. COOK THOROUGHLY. FOR FOOD SAFETY AND QUALITY, COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160° F. FOR INSTITUTIONAL USE

COOK BEFORE SERVING
 KEEP FROZEN
 L.B.N. [Licensed Connecticut 12432]



CONTAINS: 60 - 4.29 OZ. PORTIONS
NET WT.: 16 LBS. 1.40 OZ.



PRODUCT DESCRIPTION:

Bring the great taste of pizza to your Breakfast Bagel! Topped with our signature red sauce, and easy to prepare, this Breakfast Bagel is a convenient way to satisfy all classroom and hallway breakfast program needs!

- Topped with our special red sauce.
- Easy prep - cooks right in the bakeable wrap.
- Great for classroom or hallway breakfast programs.
- 51% whole grain crust.

MENU APPLICATIONS:

- Serve with fruit and milk for a complete meal.

CHILD NUTRITION INFORMATION:

083622 -Each 2.65 oz. Breakfast Bagel provides 1.00 oz. equivalent meat/meat alternate and 1.00 oz equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and Statement authorized by the Food and Nutrition Service, USDA 4-13).

HARD BID SPECIFICATIONS:

BEACON STREET CAFÉ™ 51% WG Turkey Sausage Red Sauce Breakfast Bagel - IW must provide 1.00 oz. equivalent meat/meat alternate, 1.00 oz. of equivalent grains, Portion to provide a minimum of 130 calories with no more than 6 fat grams. Must contain a minimum of 1 grams of fiber and less than 530 of sodium. Case pack of 96 per case.

CN Label required. Acceptable Brand: BEACON STREET CAFÉ™ 78362

PREP INSTRUCTIONS:

COOKING INSTRUCTIONS. COOK BEFORE SERVING. This product must be cooked to an internal temperature of 165°F. prior to eating. Preheat the convection oven to 375°F. Product must be cooked from a frozen state for best results. Do not remove pizza from the wrap. Place 24 frozen wrapped pizzas in 18" x 26" x 1/2" bun pan. **CONVECTION OVEN:** 375°F for 15 to 17 minutes. Rotate pan halfway through cooking. **NOTE:** Oven temperature and times may vary due to oven load and/or product temperature. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	375 °F	15 - 17 MINUTES	Cook before serving
Conventional Oven	400 °F	10-12 MINUTES	



INGREDIENTS:

INGREDIENTS: BAGEL: FLOUR BLEND (WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR [WHEAT FLOUR, Malted Barley Flour, Ascorbic Acid (Dough Conditioner), Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid]), WATER, CONTAINS 2% OR LESS OF YEAST, SUGAR, DRY MALT (Malted Barley, Wheat Flour, Dextrose), SALT, AND Calcium Propionate. **TOPPINGS:** REDUCED FAT MOZZARELLA CHEESE (Cultured Pasteurized Part Skim Milk, Salt, Enzymes, Vitamin A Palmitate), COOKED TURKEY PIZZA TOPPING (TURKEY BREAKFAST SAUSAGE [MECHANICALLY SEPARATED TURKEY, SEASONING {SALT, NATURAL FLAVOR, DEXTROSE, SUGAR, CITRIC ACID, BHA, BHT}, WATER], TEXTURED VEGETABLE PROTEIN [SOY FLOUR, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE, PYRIDOXINE HYDROCHLORIDE, RIBOFLAVIN, CYANOCOBALAMIN], WATER). **SAUCE:** TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SALT, SPICE, DEHYDRATED ONIONS, DEHYDRATED ROMANO CHEESE (PASTEURIZED CULTURED COW'S MILK, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER.

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180783629
Gross Weight:	17.00
Net Weight:	15.90
Each Weight:	2.65
Cube:	1.49
Dimensions (LxWxH):	17.63 x 13.13 x 11.13
Cases/Pallet:	56
Tie:	8
High:	7
SHELF LIFE:	300

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.



Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1 Bagel	-
Serving Size (grams):	75	-
Serving Size (weight oz):	2.65	-
Eaches/Case:	96	-
Inner Packs/Case:	96	-
Servings/Case:	96	-
Calories:	160	-
Calories From Fat:	35	-
Calories From Saturated Fat:	13.5	-
Total Fat:	4	6%
Saturated Fat:	1.5	8%
Trans Fat:	0	-
Cholesterol:	10	3%
Sodium:	430	18%
Potassium:	90	3%
Total Carbohydrate:	22	7%
Total Dietary Fiber:	2	8%
Sugars:	4	-
Protein:	10	-
Vitamin A:	-	2%
Vitamin C:	-	0%
Calcium:	-	15%
Iron:	-	6%
Whole Grain:	12	51%

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



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Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

CN

083622

Each 2.65 oz. Breakfast Bagel provides 1.00 oz. equivalent meat/meat alternate and 1.00 oz equivalent grains for the Child Nutrition Meal Pattern Requirements. (Use of this logo and Statement authorized by the Food and Nutrition Service, USDA 04-13).

CN

CN



78362

KEEP FROZEN

COOK BEFORE SERVING



**CONTAINS: 96 – 2.65 OZ BAGELS
FOR INSTITUTIONAL USE**

BREAKFAST BAGEL

**Bagel Topped with Reduced Fat Mozzarella Cheese,
Turkey Breakfast Sausage with Textured Vegetable Protein and Pizza Sauce**

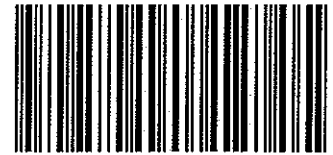
INGREDIENTS: BAGEL: FLOUR BLEND (WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID (DOUGH CONDITIONER), NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID)), WATER, CONTAINS 2% OR LESS OF YEAST, SUGAR, DRY MALT (MALTED BARLEY, WHEAT FLOUR, DEXTROSE), SALT, AND CALCIUM PROPIONATE. TOPPINGS: REDUCED FAT MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES, VITAMIN A PALMITATE), COOKED TURKEY PIZZA TOPPING (TURKEY BREAKFAST SAUSAGE (MECHANICALLY SEPARATED TURKEY, SEASONING (SALT, NATURAL FLAVOR, DEXTROSE, SUGAR, CITRIC ACID, BHA, BHT), WATER), TEXTURED VEGETABLE PROTEIN (SOY FLOUR, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE, PYRIDOXINE HYDROCHLORIDE, RIBOFLAVIN, CYANOCOBALAMIN), WATER). SAUCE: TOMATOES (WATER, TOMATO PASTE (NOT LESS THAN 28% SOLUBLE SOLIDS)), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SALT, SPICE, DEHYDRATED ONIONS, DEHYDRATED ROMANO CHEESE (PASTEURIZED CULTURED COW'S MILK, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER.

CONTAINS: WHEAT, MILK, AND SOY

COOKING INSTRUCTIONS. COOK BEFORE SERVING. THIS PRODUCT MUST BE COOKED TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. PRIOR TO EATING. PREHEAT THE CONVECTION OVEN TO 350 DEGREES F (OR A CONVENTIONAL OVEN TO 400 DEGREES F). PRODUCT MUST BE COOKED FROM A FROZEN STATE FOR BEST RESULTS. DO NOT REMOVE PIZZA FROM THE WRAP. PLACE FROZEN WRAPPED PIZZAS IN 18" X 26" X 1/2" BUN PAN. CONVECTION OVEN: 350 DEGREES F FOR 13 TO 15 MINUTES. CONVENTIONAL OVEN: 400 DEGREES F FOR 20 TO 22 MINUTES. NOTE: OVEN TEMPERATURE AND TIMES MAY VARY DUE TO OVEN LOAD AND/OR PRODUCT TEMPERATURE. REFRIGERATE OR DISCARD ANY UNUSED PORTION. TEMPERATURE.

NET WT. 15.90 LBS (7.21 kg)

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website at: www.schwansfoodservice.com



10072180783629

Material #: 78362 5-24-13

PRODUCT DESCRIPTION:

Named by kids, for kids! Enjoy our signature tomato sauce and 100% mozzarella cheese atop a uniquely shaped, pastry-style, 51% whole grain crust.

- A kid-favorite! Our signature flavor in a fluted-crust individual serving.
- Add excitement to your menu with this kid-named product.
- Bulk packed for convenient prep.
- 51% whole grain crust.

MENU APPLICATIONS:

- Serve with fruit and milk for a complete meal

CHILD NUTRITION INFORMATION:

091088 -Each 4.46 oz. Cheese Pizza provides 2.00 oz. equivalent meat alternate, 2.00 oz equivalent grains, and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements.(Use of this logo and statement authorized by the Food and Nutrition Service, USDA 08-14.)

HARD BID SPECIFICATIONS:

TONY'S® GALAXY PIZZA® 4" Whole Grain Round Cheese must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, 1/8 cups red/orange vegetables, Portion to provide a minimum of 270 calories with no more than 14 fat grams. Must contain a minimum of 2 grams of fiber and less than 610 of sodium. Case pack of 72 per case.

CN Label required. Acceptable Brand: TONY'S® 78364

PREP INSTRUCTIONS:

COOKING GUIDELINES. COOK BEFORE EATING. Preheat oven. Product must be cooked from frozen state for best results. CONVECTION OVEN: 350°F for 18-21 minutes. CONVENTIONAL OVEN: 400°F for 24-26 minutes. Rotate pans one half turn to prevent cheese from burning. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Due to variances in oven regulators, and number of pizzas in an oven cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	18-21 MINUTES	Cook before serving
Conventional Oven	400 °F	24-26 MINUTES	

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180783643
Gross Weight:	22.00
Net Weight:	20.07
Each Weight:	4.46
Cube:	1.31
Dimensions (LxWxH):	18.75 x 14.63 x 8.25
Cases/Pallet:	60
Tie:	6
High:	10
SHELF LIFE:	300

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.



INGREDIENTS:

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, ISOLATED SOY PROTEIN, SUGAR, VEGETABLE OIL (SOYBEAN AND/OR CANOLA OIL), YEAST, CONTAINS 2% OR LESS OF: SALT, DOUGH CONDITIONER (WHEY, AMMONIUM SULFATE, L-CYSTEINE), ENZYMES (CONTAINS WHEAT), ASCORBIC ACID. TOPPINGS: LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES). SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, CONTAINS 2% OR LESS OF: SALT, SUGAR, SPICE, MALTODEXTRIN, HYDROLYZED SOY AND CORN PROTEIN, GARLIC POWDER, PAPRIKA.



Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1 Pizza (126g)	-
Serving Size (grams):	126	-
Serving Size (weight oz):	4.46	-
Eaches/Case:	72	-
Inner Packs/Case:	12	-
Servings/Case:	72	-
Calories:	300	-
Calories From Fat:	110	-
Calories From Saturated Fat:	54	-
Total Fat:	12	18%
Saturated Fat:	6	28%
Trans Fat:	0	-
Cholesterol:	30	9%
Sodium:	510	21%
Potassium:	290	8%
Total Carbohydrate:	32	11%
Total Dietary Fiber:	3	12%
Sugars:	13	-
Protein:	16	-
Vitamin A:	-	6%
Vitamin C:	-	0%
Calcium:	-	25%
Iron:	-	10%
Whole Grain:	18	54%

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



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Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

COOKING GUIDELINES: COOK BEFORE EATING.

**FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F.
PLACE WRAPPED PIZZAS IN PREPARED PANS. FOR BEST RESULTS, COOK FROM FROZEN STATE.**

Oven Type	Preheated Oven Temperature	Cooking Time
Convection	350°F	18 to 21 minutes
Conventional	400°F	24 to 26 minutes

NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

085158
Each 4.46 oz. Whole Grain Cheese Pizza provides 2.00 oz. equivalent meat alternate, 2.00 oz equivalent grains, and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 10-12.)



**GALAXY PIZZA®
WHOLE GRAIN
CHEESE PIZZA**

KEEP FROZEN



ITEM NO. **78364**

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, VITAMIN REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, ISOLATED SOY PROTEIN, SUNFLOWER SEED OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), YEAST, CONTAINS 2% OR LESS OF: SALT, CRUSH CONDITIONER (WHEY, AMMONIUM SULFATE, L-CYSTEINE), ENZYMES (CONTAINS WHEAT), ASCORBIC ACID; **LOW MOISTURE PART SKIM MOZZARELLA CHEESE** (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES); **SAUCE:** TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SALT, SPICE, ONION, DEHYDRATED ROMANO CHEESE (SHEEP'S AND COW'S MILK, CHEESE CULTURES, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER. CONTAINS: WHEAT, SOY, AND MILK.

FOR INSTITUTIONAL USE COOK BEFORE SERVING

CONTAINS: 72 - 4.46 OZ PIZZAS

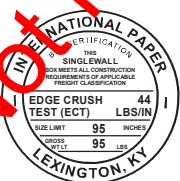
NET WT. 321.12 OZ (20 LBS 1.12 OZ) 9.10 kg



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1 00 72180 78364 3



2022951
18-3/8 X 14-1/4 X 7-1/2



**Corrugated
Recycles**

Copy Not For Documenting Federal Meal Requirements

PRODUCT DESCRIPTION:

Named by kids, for kids! Enjoy our signature tomato sauce, diced pepperoni, and 100% mozzarella cheese atop a uniquely shaped, pastry-style, 51% whole grain crust.

- A kid-favorite! Our signature flavor in a fluted-crust individual serving.
- Add excitement to your menu with this kid-named product.
- Bulk packed.
- 51% whole grain crust.

MENU APPLICATIONS:

- Serve with fruit and milk for a complete meal.

CHILD NUTRITION INFORMATION:

091089 -Each 4.51 oz Pizza with Fat Reduced Turkey and Beef Pepperoni provides 2.00 oz equivalent meat/meat alternate, 2.00 oz equivalent grains, and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 08-14.)

HARD BID SPECIFICATIONS:

TONY'S® GALAXY PIZZA® 4" Whole Grain Round Pepperoni must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, 1/8 cups red/orange vegetables, Portion to provide a minimum of 270 calories with no more than 15 fat grams. Must contain a minimum of 2 grams of fiber and less than 700 of sodium. Case pack of 72 per case.

CN Label required. Acceptable Brand: TONY'S® 78365

PREP INSTRUCTIONS:

COOKING GUIDELINES. COOK BEFORE EATING. Preheat oven. Product must be cooked from frozen state for best results. CONVECTION OVEN: 350°F for 18-21 minutes. CONVENTIONAL OVEN: 400°F for 24-26 minutes. Rotate pans one half turn to prevent cheese from burning. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Due to variances in oven regulators, and number of pizzas in an oven cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	18-21 MINUTES	Cook before serving
Conventional Oven	400 °F	24-26 MINUTES	

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	10072180783650
Gross Weight:	22.23
Net Weight:	20.295
Each Weight:	4.51
Cube:	1.31
Dimensions (LxWxH):	18.75 x 14.63 x 8.25
Cases/Pallet:	60
Tie:	6
High:	10
SHELF LIFE:	300

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.



INGREDIENTS:

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, ISOLATED SOY PROTEIN, SUGAR, VEGETABLE OIL (SOYBEAN AND/OR CANOLA OIL), YEAST, CONTAINS 2% OR LESS OF: SALT, DOUGH CONDITIONER (WHEY, AMMONIUM SULFATE, L-CYSTEINE), ENZYMES (CONTAINS WHEAT), ASCORBIC ACID. TOPPINGS: LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES), FAT REDUCED PEPPERONI MADE WITH TURKEY, BEEF (POULTRY INGREDIENTS (MECHANICALLY SEPARATED TURKEY, TURKEY), BEEF, WATER, TEXTURED 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], AND CYANOCOBALAMIN [B12]), SALT, LESS THAN 2% OF DEXTROSE, FLAVORINGS, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, SODIUM NITRITE, SPICES, BHA, BHT, CITRIC ACID. *INGREDIENT NOT IN REGULAR PEPPERONI). SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, CONTAINS 2% OR LESS OF: SALT, SUGAR, SPICE, MALTODEXTRIN, HYDROLYZED SOY AND CORN PROTEIN, GARLIC POWDER, PAPRIKA.



Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1 Pizza (128g)	-
Serving Size (grams):	128	-
Serving Size (weight oz):	4.51	-
Eaches/Case:	72	-
Inner Packs/Case:	12	-
Servings/Case:	72	-
Calories:	300	-
Calories From Fat:	110	-
Calories From Saturated Fat:	54	-
Total Fat:	13	19%
Saturated Fat:	6	29%
Trans Fat:	0	-
Cholesterol:	30	10%
Sodium:	600	25%
Potassium:	300	9%
Total Carbohydrate:	32	11%
Total Dietary Fiber:	3	12%
Sugars:	13	-
Protein:	16	-
Vitamin A:	-	6%
Vitamin C:	-	0%
Calcium:	-	25%
Iron:	-	10%
Whole Grain:	18	54%

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



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Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

78365

085153

Each 4.51 oz Pizza with Fat Reduced Turkey and Beef Pepperoni provides 2.00 oz equivalent meat/meat alternate, 2.00 oz equivalent grains, and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-12.)



TONY'S GALAXY PIZZA®
PIZZA WITH FAT REDUCED
TURKEY AND BEEF PEPPERONI

KEEP FROZEN
FOR INSTITUTIONAL USE
COOK BEFORE SERVING

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, ISOLATED SOY PROTEIN, SUGAR, VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), YEAST, CONTAINS 2% OR LESS OF: SALT, DOUGH CONDITIONER (WHEY, AMMONIUM SULFATE, L-CYSTEINE), ENZYMES (CONTAINS WHEAT), ASCORBIC ACID; **LOW MOISTURE PART SKIM MOZZARELLA CHEESE** (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES); **SAUCE:** TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SALT, SPICE, ONION, DEHYDRATED ROMANO CHEESE (SHEEP'S AND COW'S MILK, CHEESE CULTURES, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER; **FAT REDUCED PEPPERONI, MADE WITH TURKEY AND BEEF** (POULTRY INGREDIENTS (MECHANICALLY SEPARATED TURKEY, TURKEY), BEEF, WATER, TEXTURED 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], AND CYANOCOBALAMIN [B12]), SALT, LESS THAN 2% OF DEXTROSE, FLAVORINGS, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, SODIUM NITRITE, SPICES, BHA, BHT, CITRIC ACID. *INGREDIENT NOT IN REGULAR PEPPERONI); CONTAINS: WHEAT, SOY, AND MILK.

COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

CONTAINS: 72 - 4.51 OZ PIZZAS

NET WT. 324.72 OZ (20 LBS 4.72 OZ) 9.20 kg



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1 00 72180 78365 0

PRODUCT DESCRIPTION:

4x6 with whole grain goodness. Your kids will love the great taste and authentic appearance and you'll feel great serving it. Whole Grain item 78697 includes 51% whole grains. We use white whole wheat flour for a texture and appearance similar to traditional white crust. CN approved.

- Pre-scored 8-block sheets with PAN MATES® make preparation and clean up easy.
- Unsurpassed level of consistency.

MENU APPLICATIONS:

- Break into 4"x6" rectangles before baking to better serve.
- Serve in mainline and a la carte menus.
- Pair with fresh fruit, vegetables, or a side salad for a well balanced meal.

CHILD NUTRITION INFORMATION:

083330 -Each 4.50 oz Cheese Pizza provides 2.00 oz. equivalent meat alternate, 2.00 oz. equivalent grains, and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 04-12.)

HARD BID SPECIFICATIONS:

TONY'S® SMARTPIZZA® Whole Grain Cheese Pizza 100% Mozz must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, 1/8 cups red/orange vegetables, 1/8 cups other vegetables, Portion to provide a minimum of 270 calories with no more than 13 fat grams. Must contain a minimum of 3 grams of fiber and less than 680 of sodium. Case pack of 96 per case.

CN Label required. Acceptable Brand: TONY'S® 78697

PREP INSTRUCTIONS:

COOKING GUIDELINES. COOK BEFORE SERVING. Place 16 frozen pizzas in 18" x 26" x 1/2" parchment lined sheet pans. CONVECTION OVEN: Low fan, 350°F for 13 to 16 minutes. CONVENTIONAL OVEN: 400°F for 17 to 20 minutes. Rotate pans one half turn to prevent cheese from burning. NOTE: Cook until internal temperature of pizza reaches 160°F. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	13-16 MINUTES	Cook before serving
Conventional Oven	400 °F	17-20 MINUTES	

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	00072180786975
Gross Weight:	28.60
Net Weight:	27.00
Each Weight:	4.50
Cube:	1.22
Dimensions (LxWxH):	16.88 x 13.31 x 9.38
Cases/Pallet:	64
Tie:	8
High:	8
SHELF LIFE:	300

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.



INGREDIENTS:

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, DEFATTED SOY FLOUR, YEAST, SOY PROTEIN CONCENTRATE, CONTAINS 2% OR LESS OF: VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), SUGAR, GLUCONO-DELTA-LACTONE, DATEM, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SALT, MODIFIED FOOD STARCH, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE). LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES). SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SALT, SPICE, ONION, DEHYDRATED ROMANO CHEESE (SHEEP'S AND COW'S MILK, CHEESE CULTURES, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER.



Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1 Piece(127g/4.50oz)	-
Serving Size (grams):	127	-
Serving Size (weight oz):	4.5	-
Eaches/Case:	96	-
Inner Packs/Case:	12	-
Servings/Case:	96	-
Calories:	300	-
Calories From Fat:	100	-
Calories From Saturated Fat:	45	-
Total Fat:	11	17%
Saturated Fat:	5	27%
Trans Fat:	0	-
Cholesterol:	25	8%
Sodium:	580	24%
Potassium:	240	7%
Total Carbohydrate:	35	12%
Total Dietary Fiber:	4	18%
Sugars:	14	-
Protein:	16	-
Vitamin A:	-	6%
Vitamin C:	-	0%
Calcium:	-	25%
Iron:	-	10%
Whole Grain:	18	52%

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



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Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

CN

083330

Each 4.50 oz. Cheese Pizza provides 2.00 oz. equivalent meat alternate, 2.00 oz. equivalent grains, and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 04-12.)

CN



SmartPizza®

CHEESE PIZZA

ITEM NO. 78697

FOR INSTITUTIONAL USE

INS... THE U.S. DEPT... CULTURE IN ACC... WITH FN... TS



KEEP FROZEN

COOK BEFORE SERVING



INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, DEFATTED SOY FLOUR, YEAST, SOY PROTEIN CONCENTRATE, CONTAINS 2% OR LESS OF: VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), SUGAR, GLUCONO-DELTA-LACTONE, DATEM, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SALT, MODIFIED FOOD STARCH, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE). LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES). SAUCE: TOMATOES (WATER, TOMATO PASTE (NOT LESS THAN 28% SOLUBLE SOLIDS)), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SALT, SPICE, ONION, DEHYDRATED ROMANO CHEESE (SHEEP'S AND COW'S MILK, CHEESE CULTURES, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER. CONTAINS: WHEAT, MILK, AND SOY.



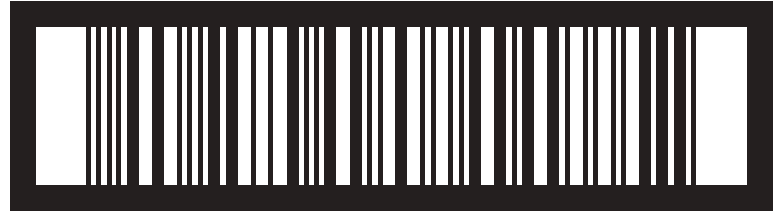
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QUESTIONS OR COMMENTS? PLEASE CONTACT US AT 877-302-7426 OR VISIT OUR WEBSITE AT: WWW.SCHWANSFOODSERVICE.COM

CONTAINS: 96 - 4.50 OZ PIZZAS

NET WT. 432 OZ (27 LBS) 12.24 Kg



0 00 72180 78697 5

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PRODUCT DESCRIPTION:

New Whole Grain 100% Mozzarella cheese, 4x6 Pizza, a product with 51% whole grains. We use white whole wheat flour for a texture and appearance similar to traditional white crust. Consumer benefits a nutritionally enhanced pizza that offers health benefits to consumers. Better Nutrition, lower in fat, and sodium while delivering higher fiber. Commodity Friendly 78698 is available for commodity processing.

- Pre-scored 8-block sheets with PAN MATES® make preparation and clean up easy.
- Unsurpassed level of consistency.

MENU APPLICATIONS:

- Break into 4"x6" rectangles before baking to better serve.
- Serve in mainline and a la carte menus.
- Pair with fresh fruit, vegetables, or a side salad for a well balanced meal.

CHILD NUTRITION INFORMATION:

083329 -Each 4.48 oz Pizza with Fat Reduced Pepperoni provides 2.00 oz. equivalent meat/meat alternate, 2.00 oz. equivalent grains, and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 04-12.)

HARD BID SPECIFICATIONS:

TONY'S® SMARTPIZZA® Whole Grain 4x6 Pepperoni Pizza 100% must provide 2.00 oz. equivalent meat/meat alternate, 2.00 oz. of equivalent grains, 1/8 cups red/orange vegetables, 1/8 cups other vegetables, Portion to provide a minimum of 270 calories with no more than 14 fat grams. Must contain a minimum of 3 grams of fiber and less than 760 of sodium. Case pack of 96 per case.

CN Label required. Acceptable Brand: TONY'S® 78698

PREP INSTRUCTIONS:

COOKING GUIDELINES. COOK BEFORE SERVING. Place 16 frozen pizzas in 18" x 26" x 1/2" parchment lined sheets pans. **CONVECTION OVEN:** Low fan, 350°F for 13 to 16 minutes. **CONVENTIONAL OVEN:** 400°F for 17 to 20 minutes. Rotate pans one half turn to prevent cheese from burning. **NOTE:** Cook until internal temperature of pizza reaches 160°F. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustment. **NOTE:** PanMates® film or parchment can be used to line sheet pans.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	13-16 MINUTES	Cook before serving
Conventional Oven	400 °F	17-20 MINUTES	

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

GTIN (Case):	00072180786982
Gross Weight:	28.49
Net Weight:	26.88
Each Weight:	4.48
Cube:	1.22
Dimensions (LxWxH):	16.88 x 13.31 x 9.38
Cases/Pallet:	64
Tie:	8
High:	8
SHELF LIFE:	300

ALLERGENS:

Contains Milk or its Derivatives, Wheat or its Derivatives, and Soy or its Derivatives.



INGREDIENTS:

INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, DEFATTED SOY FLOUR, YEAST, SOY PROTEIN CONCENTRATE, CONTAINS 2% OR LESS OF: VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), SUGAR, GLUCONO-DELTA-LACTONE, DATEM, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SALT, MODIFIED FOOD STARCH, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE). LOW MOISTURE PART SKIM MOZZARELLA CHEESE (CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES). SAUCE: TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SALT, SPICE, ONION, DEHYDRATED ROMANO CHEESE (SHEEP'S AND COW'S MILK, CHEESE CULTURES, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER. FAT REDUCED PEPPERONI (PORK, BEEF, WATER, TEXTURED 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), AND CYANOCOBALAMIN (B12)], SALT, LESS THAN 2% OF SPICES, DEXTROSE, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, FLAVORING, SODIUM NITRITE, BHA, BHT, CITRIC ACID. *INGREDIENT NOT IN REGULAR PEPPERONI).



Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

NUTRITION INFORMATION:

Serving Size:	1 Piece (127g)	-
Serving Size (grams):	127	-
Serving Size (weight oz):	4.48	-
Eaches/Case:	96	-
Inner Packs/Case:	12	-
Servings/Case:	96	-
Calories:	300	-
Calories From Fat:	100	-
Calories From Saturated Fat:	45	-
Total Fat:	12	18%
Saturated Fat:	5	27%
Trans Fat:	0	-
Cholesterol:	25	8%
Sodium:	660	27%
Potassium:	240	7%
Total Carbohydrate:	35	12%
Total Dietary Fiber:	4	18%
Sugars:	13	-
Protein:	16	-
Vitamin A:	-	6%
Vitamin C:	-	0%
Calcium:	-	20%
Iron:	-	15%
Whole Grain:	18	52%

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



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 info@schwansfs.com
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Karen Wilder

Karen Wilder, RD, MPH, LD
 Sr Director, Scientific & Regulatory Affairs

083329

Each 4.48 oz. Pizza with Fat Reduced Pepperoni provides 2.00 oz. equivalent meat/meat alternate, 2.00 oz. equivalent grains, and 1/8 cup red/orange vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 04-12).



SmartPizza®

ITEM NO.

78698

PIZZA WITH FAT REDUCED PEPPERONI

FOR INSTITUTIONAL USE

KEEP FROZEN
COOK BEFORE SERVING



INGREDIENTS: CRUST: FLOUR BLEND (WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), WATER, DEFATTED SOY FLOUR, YEAST, SOY PROTEIN CONCENTRATE, CONTAINS 2% OR LESS OF: VEGETABLE OIL (SOYBEAN, COTTONSEED, CORN, AND/OR CANOLA OIL), SUGAR, GLUCONO-DELTA-LACTONE, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, CALCIUM LACTATE), SALT, MODIFIED FOOD STARCH, DOUGH CONDITIONER (WHEAT STARCH, L-CYSTEINE HYDROCHLORIDE, AMMONIUM SULFATE). **LOW MOISTURE PART SKIM MOZZARELLA CHEESE:** CULTURED PASTEURIZED PART SKIM MILK, SALT, ENZYMES). **SAUCE:** TOMATOES (WATER, TOMATO PASTE [NOT LESS THAN 28% SOLUBLE SOLIDS]), MODIFIED FOOD STARCH, SUGAR, CONTAINS 2% OR LESS OF: DEXTROSE, SALT, SPICE, ONION, DEHYDRATED ROMANO CHEESE (SHEEP'S AND COW'S MILK, CHEESE CULTURES, SALT, ENZYMES), GARLIC POWDER, PAPRIKA, CITRIC ACID, BEET POWDER. **FAT REDUCED PEPPERONI** (PORK, BEEF, WATER, TEXTURED 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), AND CYANOCOBALAMIN (B12)], SALT, LESS THAN 2% OF SPICES, DEXTROSE, LACTIC ACID STARTER CULTURE, OLEORESIN OF PAPRIKA, FLAVORING, SODIUM NITRITE, BHA, BHT, CITRIC ACID. *INGREDIENT NOT IN REGULAR PEPPERONI).
CONTAINS: WHEAT, SOY, AND MILK.

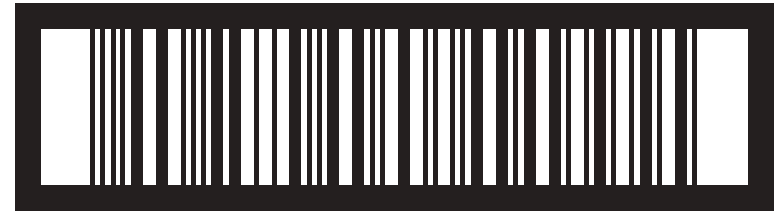
CONTAINS: 96 - 4.48 OZ PIZZAS

NET WT. 430.08 OZ
(26 LBS 14.08 OZ) 12.19 Kg

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