



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

**State of West Virginia  
 Request for Quotation**

**Proc Folder:** 84215

**Doc Description:** Addendum #1 Processing USDA Beef Commodity

**Proc Type:** Central Master Agreement

Date Issued	Solicitation Closes	Solicitation No	Version
2015-03-20	2015-03-25 13:30:00	CRFQ 1400 AGR1500000023	2

**BID RECEIVING LOCATION**

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

**VENDOR**

**Vendor Name, Address and Telephone Number:**

AdvancePierre Foods  
 9990 Princeton-Glendale Rd.  
 Cincinnati, OH 45246  
 513-682-1644 Donna Plageman

03/24/15 09:50:07  
 WV Purchasing Division

**FOR INFORMATION CONTACT THE BUYER**

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

Signature X

FEIN # 80-0304279

DATE 3/23/2015

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

**CERTIFICATION AND SIGNATURE PAGE**

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

ADVANCE PIERRE FOODS  
(Company)

NORAN PLAGEMAN DONNA PLAGEMAN Commodity  
(Authorized Signature) (Representative Name, Title)

513-682-1644 Fax 513-874-6150 3/23/15  
(Phone Number) (Fax Number) (Date)

\* Piggy back pricing is OK if entity has direct USDA Commodity lbs.

\* Orders can be done on line thru Processor Link.

REQUEST FOR QUOTATION  
Beef Products utilizing USDA Commodity Bulk Beef

---

7.2.3 Any other remedies available in law or equity.

**8. MISCELLANEOUS:**

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

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

**ADDENDUM ACKNOWLEDGEMENT FORM**  
**SOLICITATION NO.: AGR150000023**

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

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

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

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

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

ADVANCE PIERRE FOODS  
Company

*Monica Stojanovic*  
Authorized Signature

3/23/15  
Date

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

**NATIONAL PROCESSING AGREEMENT  
STATE PARTICIPATION AGREEMENT**

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

State Distributing Agency <u>WV Department of Agriculture, Food Distribution Program</u>	Processor <u>ADVANCEPIERRE FOODS, INC.</u>
Name <u>Darrell Carter</u>	Name <u>VALERIE FAIRBANKS</u>
Title <u>Program Director</u>	Title <u>DIRECTOR OF GOVERNMENT PROGRAMS</u>
Address <u>4496 Cedar Lakes Road</u>	Address <u>9990 PRINCETON GLENDALE RD.</u>
City, State, Zip <u>Ripley, WV 25271</u>	City, State, Zip <u>CINCINNATI, Ohio</u>
Contact <u>Darrell Carter</u>	Contact <u>VALERIE FAIRBANKS</u>
Phone <u>304-558-0573</u>	Phone <u>513-682-1656</u>
Fax <u>304-372-3312</u>	Fax <u>513-874-5150</u>
E-mail <u>dcarter@wvda.us</u>	E-mail <u>VALERIE.FAIRBANKS@ADVANCEPIERRE.COM</u>
Web Address <u>www.state.wv.us/admin/purchase/vrc</u>	Web Address <u>WWW.APEK12.COM</u>
Signature _____	Signature <u>Valerie Fairbanks</u>
Date _____	Date <u>MARCH 23, 2015</u>

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

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

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

\*Sales Verification Required

If sales verification is required, check one:

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

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

State will conduct sales verification

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

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

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

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

If yes, please identify in an attachment the subcontractor by name, address, USDA plant number, and each item produced. *FIVE STAR CUSTOM FOODS - 3109 EAST 1ST,  
FT. WORTH, TX 76111 EST# 21171 (Crumbles, MEATBALLS, SPAGHETTI,*

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

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

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

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

Submit CN labels with SEPDS.

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

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

WWW.APFK12.COM (Provide the web address)

- Processor must submit nutrition information with the SEPDS

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

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

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

---

---

---

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



**SEPDS A**

**SUMMARY END PRODUCT DATA SCHEDULE**

**AdvancePierre Foods**

**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


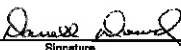
End Product Code & Description A	Net Weight Per Case B	Servings Per Case C	Net Weight per Serving D	WBSCM Item Code E	WBSCM Description E	DF Inventory Drawdown per case F	By Products Produced* G	Value per pound of DF (contract value) H	Value of DF per case (F x H) I	Effective Date J	State Agency Acceptance/Approval Check for quick approval K	FFS CASE PRICE	FFS PORTION PRICE	ITEM NO#	
<b>BEEF PRODUCTS</b>															
3724	CN Fully Cooked Meatloaf	22.75	140	2.60	100154	BEEF COARSE GROUND FRZ CTN-60 LB	21.36	NO	\$2.8593	\$61.07			\$27.68	\$0.20	3724
3724	CN Fully Cooked Meatloaf	22.75	140	OR	100155	BEEF FRESH BNLS COMBO-20/2000 LB	21.36	NO	\$2.7776	\$59.33			\$27.68	\$0.20	3724
3760	CN Flame Broiled Beef Steaks	20.13	140	2.30	100154	BEEF COARSE GROUND FRZ CTN-60 LB	26.20	NO	\$2.8593	\$74.91			\$18.72	\$0.13	3760
3760	CN Flame Broiled Beef Steaks	20.13	140	OR	100155	BEEF FRESH BNLS COMBO-20/2000 LB	26.20	NO	\$2.7776	\$72.77			\$18.72	\$0.13	3760
69001	CN FULLY COOKED BEEF BURGER	21.00	210	1.60	100154	BEEF COARSE GROUND FRZ CTN-60 LB	33.82	NO	\$2.8593	\$96.70			\$15.04	\$0.07	69001
69001	CN FULLY COOKED BEEF BURGER	21.00	210	OR	100155	BEEF FRESH BNLS COMBO-20/2000 LB	33.82	NO	\$2.7776	\$93.94			\$15.04	\$0.07	69001
1-155-525-20	FLAMEBROILED BEEF PATTIES CARAMEL COLOR ADDED	31.25	200	2.50	100154	BEEF COARSE GROUND FRZ CTN-60 LB	25.44	NO	\$2.8593	\$72.74			\$31.25	\$0.16	1-155-525-20
1-155-525-20	FLAMEBROILED BEEF PATTIES CARAMEL COLOR ADDED	31.25	200	OR	100155	BEEF FRESH BNLS COMBO-20/2000 LB	25.44	NO	\$2.7776	\$70.66			\$31.25	\$0.16	1-155-525-20
1-17-505-0	OUR DELUXE CHARBROIL MEATBALLS - 5 pieces/serving	30.00	192	2.50	100154	BEEF COARSE GROUND FRZ CTN-60 LB	23.40	NO	\$2.8593	\$66.91			\$28.31	\$0.15	1-17-505-0
1-17-505-0	OUR DELUXE CHARBROIL MEATBALLS - 5 pieces/serving	30.00	192	OR	100155	BEEF FRESH BNLS COMBO-20/2000 LB	23.40	NO	\$2.7776	\$65.00			\$28.31	\$0.15	1-17-505-0
32432-328	LOW SODIUM FULLY COOKED TACO FILLING WITH MEAT	33.00	220	2.40	100154	BEEF COARSE GROUND FRZ CTN-60 LB	20.14	NO	\$2.8593	\$57.59			\$42.90	\$0.20	32432-328
32432-328	LOW SODIUM FULLY COOKED TACO FILLING WITH MEAT	33.00	220	OR	100155	BEEF FRESH BNLS COMBO-20/2000 LB	20.14	NO	\$2.7776	\$55.94			\$42.90	\$0.20	32432-328
32433-328	LOW SODIUM FULLY COOKED SPAGHETTI SAUCE WITH MEAT	33.00	115	4.61	100154	BEEF COARSE GROUND FRZ CTN-60 LB	11.15	NO	\$2.8593	\$31.88			\$35.66	\$0.31	32433-328
32433-328	LOW SODIUM FULLY COOKED SPAGHETTI SAUCE WITH MEAT	33.00	115	OR	100155	BEEF FRESH BNLS COMBO-20/2000 LB	11.15	NO	\$2.7776	\$30.97			\$35.66	\$0.31	32433-328
32437-328	LOW SODIUM FULLY COOKED CHILI SAUCE WITH MEAT	33.00	110	4.79	100154	BEEF COARSE GROUND FRZ CTN-60 LB	10.23	NO	\$2.8593	\$29.25			\$38.58	\$0.35	32437-328
32437-328	LOW SODIUM FULLY COOKED CHILI SAUCE WITH MEAT	33.00	110	OR	100155	BEEF FRESH BNLS COMBO-20/2000 LB	10.23	NO	\$2.7776	\$28.41			\$38.58	\$0.35	32437-328

PROCESSOR:

USDA APPROVAL:

STATE AGENCY APPROVAL:

(not applicable for state summary)

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

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

# Beef Meatloaf Slice

Item #: 3724

**Product Description:** Fully cooked beef with ketchup, onion, bell pepper and seasonings. Dried whole egg and soy added. Sliced loafshape. CN labeled. Commodity processed product.

**Technical Name:** Fully Cooked Meatloaf Caramel Color Added

## Product Details

**Packing Type:** BULK-LINER  
**Pieces Per Case:** 140  
**Piece Size (oz.):** 2.60  
**Case Net Weight (lb.):** 22.75

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

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

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

### Ingredients:

INGREDIENTS: GROUND BEEF (NOT MORE THAN 20% FAT), WATER, KETCHUP (TOMATO CONCENTRATE [WATER, TOMATO PASTE], HIGH FRUCTOSE CORN SYRUP, CORN SYRUP, DISTILLED VINEGAR, SALT SPICE, ONION POWDER, NATURAL FLAVORING), ONIONS, TEXTURED VEGETABLE PROTEIN PRODUCT [SOY PROTEIN CONCENTRATE, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE (B1), PYRIDOXINE HYDROCHLORIDE (B6), RIBOFLAVIN (B2), CYANOCOBALAMIN (B12)], PEPPERS, BREAD CRUMBS (BLEACHED WHEAT FLOUR AND YEAST), SEASONING (SALT, ONION POWDER, HYDROLYZED SOY PROTEIN, SPICES, TURMERIC, DEXTROSE, GARLIC POWDER), DRIED WHOLE EGG, CARAMEL COLOR. CONTAINS: EGG, SOY, WHEAT

**Shelf Life (days):** 455  
*Starting from date of production when kept @ 0°F or below.*

### Preparation Method:

**Conventional Oven:** From frozen state, bake on a pan in a preheated conventional oven at 350 degrees f for 15 minutes.

**Convection Oven:** From frozen state, bake on a pan in a preheated convection oven at 350 degrees f for 10 minutes

**Microwave:** On high for about 1-1/2 minutes. Microwave ovens vary. Times given are approximate.

**Master Case UPC Code:** 00071421037241

**Master Case Gross Weight:** 24.00900

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

*Ashley M. Sexton*



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

### Nutrition Facts:

**Serving Size: 2.60 OZ (73 g)**  
**Servings Per Container: 140**

**Calories / Calories from Fat:** 150 / 70

	% Daily Value **
Total Fat 8 g	12%
Saturated Fat 3 g	15%
Trans Fat 0 g	
Cholesterol 65 mg	22%
Sodium 450 mg	19%
Total Carbohydrate 4 g	1%
Dietary Fiber 1 g	4%
Sugars 2 g	
Protein 14 g	
Vitamin A	4%
Vitamin C	4%
Calcium	2%
Iron	10%

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



CN FULLY COOKED MEATLOAF  
 SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

PRODUCT CODE  
**3724**

CN FULLY COOKED MEATLOAF  
 CARMAMEL COLOR ADDED

140/2.60 OZ. FULLY COOKED MEATLOAF PROVIDES 2 OR 0Z. EQUIVALENT MEAT/MEAT ALTERNATE FOR CHILD NUTRITION MEAL PATTERNS REQUIREMENTS (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE USDA 08-08)

RECIPE: 1 LBS. BEEF, 1/2 LBS. BREAD CRUMBS, 1/2 LBS. CHEESE, 1/2 LBS. POTATOES, 1/2 LBS. CARROTS, 1/2 LBS. CELERY, 1/2 LBS. ONIONS, 1/2 LBS. PEAS, 1/2 LBS. CORN, 1/2 LBS. TOMATOES, 1/2 LBS. PEPPERS, 1/2 LBS. GARLIC, 1/2 LBS. HERBS, 1/2 LBS. SPICES, 1/2 LBS. BUTTER, 1/2 LBS. OIL, 1/2 LBS. SALT, 1/2 LBS. SUGAR, 1/2 LBS. VINEGAR, 1/2 LBS. SOY SAUCE, 1/2 LBS. KETCHUP, 1/2 LBS. MUSTARD, 1/2 LBS. MAYONNAISE, 1/2 LBS. SALAD DRESSING, 1/2 LBS. CREAM, 1/2 LBS. MILK, 1/2 LBS. EGGS, 1/2 LBS. YOGURT, 1/2 LBS. ICE CREAM, 1/2 LBS. CANDY, 1/2 LBS. CHOCOLATE, 1/2 LBS. BUTTER, 1/2 LBS. OIL, 1/2 LBS. SALT, 1/2 LBS. SUGAR, 1/2 LBS. VINEGAR, 1/2 LBS. SOY SAUCE, 1/2 LBS. KETCHUP, 1/2 LBS. MUSTARD, 1/2 LBS. MAYONNAISE, 1/2 LBS. SALAD DRESSING, 1/2 LBS. CREAM, 1/2 LBS. MILK, 1/2 LBS. EGGS, 1/2 LBS. YOGURT, 1/2 LBS. ICE CREAM, 1/2 LBS. CANDY, 1/2 LBS. CHOCOLATE



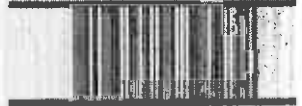
140/2.60 OZ.  
 PORTIONS  
 NET WT.  
 22.75 LBS.



0 00 71421 03724 1  
**KEEP FROZEN**

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

PRODUCT CODE  
**3724**  
 140/2.60 OZ. PORTIONS  
 NET WT.  
 22.75 LBS.



0 00 71421 03724

CONTAINS COMMUNITIES DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE - THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES  
 AdvancePierre Foods, Inc. 9900 Princeton Blvd. Cincinnati OH 45246

# Smart Picks™ Flamebroiled Chopped Beef Steak

Item #: 3760

**Product Description:** Fully cooked, lightly seasoned, chopped beef steak (80/20). Homestyle shape with prominent charmarks. CN labeled. Commodity processed product.

**Technical Name:** Flame Broiled Beef Steaks (Chopped and Formed) Caramel Color Added

## Product Details

**Packing Type:** BULK-LINER  
**Pieces Per Case:** 140  
**Piece Size (oz.):** 2.30  
**Case Net Weight (lb.):** 20.13

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

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

**Credit (CM):** 2 OZ MMA BEEF  
**Equivalent Grain:**

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

**Shelf Life (days):** 455  
Starting from date of production when kept @ 0°F or below.

### Preparation Method:

**Conventional Oven:** From frozen state, bake in preheated 350 degree f conventional oven for 12 minutes.

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

**Microwave:** On high for about 1-2 minutes. Times given are approximate. Ovens vary. Adjust accordingly.

**Master Case UPC Code:** 00071421037609

**Master Case Gross Weight:** 21.39000

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

*Ashley M. Sexton*



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

### Nutrition Facts:

**Serving Size: 2.30 OZ (64 g)**  
**Servings Per Container: 140**

**Calories / Calories from Fat: 150 / 100**  
% Daily Value \*\*

Total Fat	11 g	17%
Saturated Fat	4.5 g	23%
Trans Fat	0.5 g	
Cholesterol	45 mg	15%
Sodium	260 mg	11%
Total Carbohydrate	0 g	0%
Dietary Fiber	0 g	0%
Sugars	0 g	
Protein	12 g	
Vitamin A		0%
Vitamin C		0%
Calcium		0%
Iron		6%

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

The trans fats reported on this product's nutrition facts panel are naturally occurring.



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

**PRODUCT ANALYSIS FORM FOR CN PRODUCTS**

**PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND BREAD/BREAD ALTERNATE (B/BA)**

Product Name: Fully Cooked Charbroiled Beef Steaks Code No: 3760

Manufacturer: AdvancePierre Foods, Inc.

Case/Pack/Count/Portion Size: Net Weight 20.13LBS

**I. Meat/Meat Alternate**

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Ground Beef (Not More Than 20%)	2.703	X	74%	2.00
		x		
		x		
<b>A. Total Creditable Amount<sup>1</sup></b>				<b>2.00</b>

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

**II. Alternate Protein Product (APP)**

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

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X			0
<b>B. Total Creditable Amount<sup>1</sup></b>					
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)<sup>1</sup></b>					<b>2.00</b>

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

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

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

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

**III. Bread/Bread Alternate**

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	% of Enrichment	Formula <sup>1</sup>	Creditable Amount <sup>2</sup>
<b>D. Total Creditable Amount for Bread/Bread Alternate<sup>2</sup></b>				

<sup>1</sup>Ounces x percent of Ingredient x percent of Enrichment x 28.35 gm credit per serving + 16.00 grams per bread/bread alternate serving.

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

**Total weight (per portion) of product as purchased: 2.30 oz**

**I certify that the above information is true and correct and that a 2.30 - ounce serving (1 Beef Steak) of the above product (ready for serving) contains 2.00 ounces of equivalent meat/ when prepared according to directions.**

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

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

*Ashley M Sexton*

Ashley Sexton  
 Child Nutrition Labeling Technologist

*September 23, 2013*

Date

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



**CN FULLY COOKED  
CHARBROILED BEEF STEAKS**

**CHOPPED AND FORMED  
CARAMEL COLOR ADDED**

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

**PRODUCT  
CODE**

**3760**

**CN FULLY COOKED  
CHARBROILED BEEF STEAKS  
CHOPPED AND FORMED  
CARAMEL COLOR ADDED**

**PRODUCT CODE**

**3760**

**NET WT. 20.13 LBS.**

EACH 7.30 OZ. CHARBROILED BEEF PATTY PROVIDES 2 OZ. EQUIVALENT MEAT  
FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND  
STATEMENT AUTHORIZED BY THE FOOD AND CONSUMER SERVICE, USDA (11-10-11))

038045

**INGREDIENTS:** GROUND BEEF (NOT MORE THAN 20% FAT),  
SEASONING (HYDROLYZED CORN PROTEIN, DEXTROSE, SALT,  
SPICES), SODIUM PHOSPHATES, CARAMEL COLOR.

**COOKING INSTRUCTIONS:** FROM A FROZEN STATE, BAKE ON A  
TRAY IN A PREHEATED CONVECTION OVEN AT 350 FOR 8 MINUTES  
OR IN A PREHEATED CONVENTIONAL OVEN AT 350 FOR 12  
MINUTES. MICROWAVE ON FULL POWER FOR 1-2 MINUTES.  
MICROWAVE OVENS VARY. TIMES GIVEN ARE APPROXIMATE.



0 00 71421 03760 9

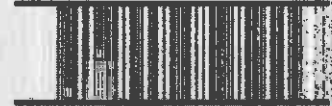
CONTAINS COMMODITIES DONATED BY THE U.S.  
DEPARTMENT OF AGRICULTURE - THIS PRODUCT SHALL  
BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES

**NET WT. 20.13 LBS.**

**KEEP FROZEN**

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

LISTEN 002414



0 00 71421 03760 9

AdvancePierre Foods, Inc. 9990 Princeton Glendale RD. Cincinnati, OH 45248

# Smart Picks™ Flamebroiled Beef Steak Burger

Item #: 69001

**Product Description:** Fully cooked, beef steak burger (80/20). Formulated to meet new USDA regulations with 1.50 M/MA. Round shape with scalloped edge. CN labeled. Commodity processed product.

**Technical Name:** CN FULLY COOKED BEEF BURGERS

## Product Details

**Packing Type:** BULK-LINER  
**Pieces Per Case:** 210  
**Piece Size (oz.):** 1.60  
**Case Net Weight (lb.):** 21.00

**Case Dimensions:** Width: 13.19  
Length: 19.88  
Height: 7.63  
Case Cube: 1.16

**Cases / Pallet:** 35  
**Case Tilt:** 7 x 5

**Credit (CM):** 1.5 OZ MMA BEEF  
**Equivalent Grain:** -

**Ingredients:**  
Ingredients: Ground Beef (not more than 20% Fat), Salt, Flavor, Natural Flavor.

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

### Preparation Method:

Conventional Oven: From frozen state: preheat oven to 350 degrees f. Heat for 12-13 minutes.

Convection Oven: From frozen state: preheat oven to 350 degrees f. Heat for 6-7 minutes.

Microwave: From frozen state: heat on high power for 40-50 seconds. Microwave ovens vary. Times given are approximate.

**Master Case UPC Code:** 00071421069013

**Master Case Gross Weight:** 22.35000

### Nutrition Facts:

**Serving Size: 1.60 OZ (45 g)**

**Servings Per Container: 210**

**Calories / Calories from Fat: 100 / 60**

	% Daily Value **
Total Fat 7 g	11%
Saturated Fat 2.5 g	13%
Trans Fat 0 g	
Cholesterol 30 mg	10%
Sodium 80 mg	3%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Sugars 0 g	
Protein 8 g	
Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	4%

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

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

Ashley M. Sexton



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

Smart  
picks

BEEF BURGER

69001  
PRODUCT  
CODE

BEEF BURGER

SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

ONE 1 LB. 0Z. FULLY COOKED BEEF BURGER PROVIDES 1 LB. 0Z. EQUIVALENT MEAT FOR DNRG NUTRITION MEAL  
PATTERN REQUIREMENTS. USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION  
SERVICE, USDA 10 - 12

806512

UNUSUALLY HIGH BEEF MEAT MEAT 20% FAT, SALT FLAVOR, NATURAL FLAVOR



0 00 71421 06901 3

KEEP FROZEN

NET WT.  
21.00 LBS

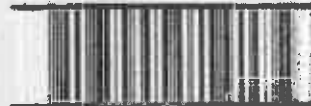
?????????? ??,????

10/10/11 11:11

69001

PRODUCT  
CODE

NET WT.  
21.00 LBS



0 00 71421 06901 3

HEATING INSTRUCTIONS FROM A FAMILIAR STATE: COOK FOR 10 MIN. PREHEAT OVEN TO 350°F FOR 5 - 10 MIN. SEE  
INSTRUCTIONS ON HOW TO HEAT FOR 10 - 15 MINUTES. REHEAT OVEN FOR 10 - 15 MINUTES.  
REHEAT FOR 10 - 15 MINUTES.

CONTAINS CARBOHYDRATES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE  
THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES  
AGRICULTURAL FOODS, THE USDA Production, Grande RD, Grapeland, TX 75845



# Smart Picks™ Flamebroiled Beef Pattie

Item #: 1-155-525-20

**Product Description:** Fully cooked, lightly seasoned beef. Soy added. Sprocketshape with subtle charmarks. Sleeve pack. CN labeled. Commodity processed product.

**Technical Name:** Flamebroiled Beef Patties Caramel Color Added

## Product Details

**Packing Type:** BULK-SLV  
**Pieces Per Case:** 200  
**Piece Size (cz.):** 2.50  
**Case Net Weight (lb.):** 31.25

**Case Dimensions:** Width: 13.81  
Length: 20.44  
Height: 10.19  
Case Cube: 1.66

**Cases / Pallet:** 35  
**Case Tilt:** 7 x 5

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

### Ingredients:

**INGREDIENTS:** Ground Beef (Not More Than 20% Fat), Water, Vegetable Protein Product [Soy Protein Concentrate, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12), (May Contain Caramel Color), (May Contain Soy Lecithin)], Salt, Sodium Phosphate, Caramel Color. **CONTAINS:** Soy

**Shelf Life (days):** 455  
*Starting from date of production when kept @ 0°F or below.*

### Preparation Method:

**Conventional Oven:** From frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60 minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f.

**Convection Oven:** From frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 30-40 minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f.

**Master Case UPC Code:** 00880760017254

**Master Case Gross Weight:** 33.15000

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

*Ashley M. Sexton*



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

### Nutrition Facts:

**Serving Size: 2.50 OZ (70 g)**  
**Servings Per Container: 200**

**Calories / Calories from Fat:** 110 / 50

		% Daily Value **
Total Fat	5 g	8%
Saturated Fat	2 g	10%
Trans Fat	0 g	
Cholesterol	35 mg	12%
Sodium	270 mg	11%
Total Carbohydrate	1 g	0%
Dietary Fiber	1 g	4%
Sugars	0 g	
Protein	14 g	
Vitamin A		2%
Vitamin C		0%
Calcium		2%
Iron		10%

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

# Flamebroiled Beef Patties

Caramel Color Added

# CN 1-155-525-20

INGREDIENTS: Ground Beef (Not More Than 20% Fat), Water, Vegetable Protein Product (Soy Protein Concentrate, Zinc Oxide, Nicotinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12) (May Contain Caramel Color), (May Contain Soy Lecithin)), Salt, Sodium Phosphate, Caramel Color

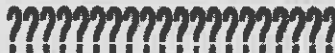
CONTAINS SOY **SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS**



One 2.50 oz Fully Cooked Flamebroiled Beef Patty Provides 20g of Equivalent CN Meal/Meal Alternative For Child Nutrition Meal Pattern Requirements (Use of This Logo and Statement Authorized By The Food and Nutrition Service, USDA 01-12)

**Fully Cooked  
Keep Frozen**

**Net Wt. 31.25 LBS**



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

**AdvancePierre Foods, Inc. 9999 Princeton Glendale Rd. Cincinnati, OH 45248**

Comments or Questions about AdvancePierre Products? Call Toll Free 1-888-317-2333 [www.AdvancePierre.com](http://www.AdvancePierre.com)

# CN 1-155-525-20

# Flamebroiled Beef Pattie

Caramel Color Added

# NET WT. 31.25 LB



# Smart Picks™ Beef Meatballs

Item #: 1-17-505-0

**Product Description:** Fully cooked, beef meatballs with seasonings and soy protein added to enhance flavor and value. CN labeled. Commodity processed product.

**Technical Name:** Our Deluxe Beef Meatballs Fully Cooked

## Product Details

**Packing Type:** BULK-BAG  
**Pieces Per Case:** 960  
**Piece Size (oz.):** 0.50  
**Case Net Weight (lb.):** 30.00

**Case Dimensions:** Width: 13.19  
Length: 20.63  
Height: 11.88  
Case Cube: 1.87

**Cases / Pallet:** 21  
**Case Size:** 7 x 3

**Credit (CN):** 2 OZ MMA BEEF  
**Equivalent Grain:**

### Ingredients:

**INGREDIENTS:** Ground Beef (Not More Than 20% Fat), Water, Vegetable Protein Product [Soy Protein Concentrate, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12), (May Contain Caramel Color), (May Contain Soy Lecithin)], Meatball Seasoning [Dextrose, Tomato Powder, Soybean Oil, Disodium Inosinate and Disodium Guanylate, Spice Extractives, Nonfat Dry Milk], Peppers, Dehydrated Minced Onion, Bread Crumbs (Bleached Wheat Flour, Soybean Oil, Dextrose, Leavening [Sodium Acid Pyrophosphate, Sodium Bicarbonate], Whey, Oleoresin Paprika), Salt, Sodium Phosphate. Set in Vegetable Oil. **CONTAINS:** Milk, Soy, Wheat

**Shelf Life (days):** 455  
*Starting from date of production when kept @ 0°F or below.*

### Preparation Method:

**Conventional Oven:** Preheat oven to 375 degrees f. Bake frozen product for 11 -13 minutes or until internal temperature reaches 165 degrees f.

**Convection Oven:** Preheat oven to 350 degrees f. Bake frozen product for 8 - 10 minutes or until internal temperature reaches 165 degrees f.

**Microwave:** Cook frozen product on high power for 2 - 4 minutes or until internal temperature reaches 165 degrees f.

**Master Case UPC Code:** 00880760017650

**Master Case Gross Weight:** 32.09000

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

*Ashley M. Sexton*



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

### Nutrition Facts:

**Serving Size: 2.50 OZ (70 g)**  
**Servings Per Container: 192**

**Calories / Calories from Fat:** 150 / 80

	% Daily Value **
Total Fat 9 g	14%
Saturated Fat 3.5 g	18%
Trans Fat 0 g	
Cholesterol 35 mg	12%
Sodium 250 mg	10%
Total Carbohydrate 4 g	1%
Dietary Fiber 1 g	4%
Sugars 1 g	
Protein 14 g	
Vitamin A	2%
Vitamin C	2%
Calcium	4%
Iron	10%

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



# Our Deluxe Beef Meatballs

CN 1-17-505-0

INGREDIENTS: Ground Beef (Not More Than 20% Fat), Water, vegetable Protein Product (Soy Protein Concentrate, Zinc Oxide, Nicotinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium, Pantothinate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12), (May Contain Caramel Color) (May Contain Soy Lecithin)), Meatball Seasoning (Dextrose, Tomato Powder, Soybean Oil, Disodium Inosinate and Disodium Guanylate, Spice Extractives, Nonfat Milk), Bell Peppers, Dehydrated Minced Onion, Bread Crumbs (Bleached Wheat Flour, Soybean Oil, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate)), White Cheddar Paprika), Salt, Sodium Phosphate Set in Vegetable Oil.  
CONTAINS Milk, Soy, Wheat

Heat product to an internal temperature of 165°F as measured with the use of a meat thermometer. If detailed preparation instructions are needed, please visit our website [www.advancepierre.com](http://www.advancepierre.com)

DO NOT COPY FOR FEDERAL AGENCY USE

CN 000023  
Five 0.50 oz Fully Cooked Beef Meatballs Provide 200 oz Equivalent Meat/Meat Alternate For Child Nutrition Meal; Pattern Requirements (Use Of This Logo And Statement Authorized By The Food And Nutrition Service USDA 08-14) CN

**Fully Cooked  
Keep Frozen**

**Net Wt. 30 Lbs.**

CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE  
THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES  
Comments or questions about AdvancePierre products? Call toll free 800-317-2333 [www.AdvancePierre.com](http://www.AdvancePierre.com)

RTE1-17-505-0 090214



00880760017650

*Distributed by  
AdvancePierre Foods  
Cincinnati, OH 45240*

# Smart Picks™ Beef Taco Filling

Item #: 32432-328

**Product Description:** Fully cooked blend of beef, taco seasoning and soy protein, frozen in a boilable bag. Reduced sodium content compared to item 32412-328. CN labeled. Commodity processed product.

**Technical Name:** Fully Cooked Taco Filling w/Beef and Soy Protein Product

## Product Details

**Packing Type:** BULK-BOIL  
**Pieces Per Case:** 6  
**Piece Size (oz.):** 88.00  
**Case Net Weight (lb.):** 33.00

**Case Dimensions:** Width: 12.63  
Length: 19.13  
Height: 6.25  
Case Cube: 0.87

**Cases / Pallet:** 49  
**Case TIH:** 7 x 7

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

### Ingredients:

Ingredients: Ground Beef (Not More Than 20% Fat), Water, Isolated Soy Protein Product [Isolated Soy Protein, Magnesium Oxide, Zinc Oxide, Niacinamide, Ferrous Sulfate, Vitamin B12, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Pyridoxine Hydrochloride, Thiamine Mononitrate, Riboflavin], And Contains Not More Than 2% of The Following: Yellow Corn Flour, Salt, Maltodextrin, Paprika, Spices and Flavorings, Modified Corn Starch, Sugar, Garlic Powder, Citric Acid, Autolyzed Yeast Extract, Caramel Color, Rolled Oats, Wheat Flour, Canola Oil, Cottonseed Oil, Tomato Powder, Dehydrated Onion. Contains: Soy and Wheat

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

### Preparation Method:

**To Thaw:** Product must be heated from a thawed state. To thaw, place product under refrigeration overnight.

**Steamer:** Place a small amount of water in bottom of pot. Place thawed 5 pound bag of product in pan, place pan in steamer and heat for 20-25 minutes or until internal temperature reaches 165 degrees f.

**Boil:** Bring a large pot of water to a full boil on high heat. Place the thawed bag of product in boiling water and heat for 20-25 minutes.

**Master Case UPC Code:** 00880760091698

**Master Case Gross Weight:** 34.80000

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

*Ashley M Sexton*



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

### Nutrition Facts:

**Serving Size: 2.40 OZ (67 g)**  
**Servings Per Container: 220**

**Calories / Calories from Fat:** 150 / 80

		% Daily Value **
Total Fat	9 g	14%
Saturated Fat	3 g	15%
Trans Fat	0.5 g	
Cholesterol	25 mg	8%
Sodium	290 mg	12%
Total Carbohydrate	4 g	1%
Dietary Fiber	1 g	4%
Sugars	1 g	
Protein	12 g	
Vitamin A		8%
Vitamin C		0%
Calcium		2%
Iron		10%

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

The trans fats reported on this product's nutrition facts panel are naturally occurring.



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

**PRODUCT ANALYSIS FORM FOR CN PRODUCTS**  
**PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND BREAD/BREAD ALTERNATE (B/BA)**

Product Name: Cooked Taco Filling With Beef and Isolated Soy Protein Product Code No: KB4272 / 32432-328

Manufacturer: Five Star Custom Foods

Case/Pack/Count/Portion Size: 33 lb case / 5.5 lb bags / 6 bags per case

**I. Meat/Meat Alternate**

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Ground Beef (not more than 20% fat)	1.3819	x	74%	1.022
		x		
		x		
<b>A. Total Creditable Amount<sup>1</sup></b>				<b>1.022</b>

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

**II. Alternate Protein Product (APP)**

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

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Isolated Soy Protein Product	0.2054	x	86%	18	0.981
		x			
		x			
<b>B. Total Creditable Amount<sup>1</sup></b>					<b>0.981</b>
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest 1/4 oz)<sup>1</sup></b>					<b>2.00</b>

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

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

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

<sup>1</sup>Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do not round up.

If you are also crediting APP, you do not need to round down in box A until after you have added the creditable APP amount from box B.

**III. Bread/Bread Alternate**

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	% of Enrichment	Formula <sup>1</sup>	Creditable Amount <sup>2</sup>
		%		
		%		
<b>D. Total Creditable Amount for Bread/Bread Alternate<sup>2</sup></b>				

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

<sup>2</sup>Total Creditable Amount must be rounded **down** to the nearest 1/4 serving. Do not round up.

**Total weight (per portion) of product as purchased: 4.79 oz.**

**I certify that the above information is true and correct and that a 2.40 - ounce serving (By Weight) of the above product provides 2.00 ounces of equivalent meat/meat alternate.**

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

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

Amy Claflin, Technical Documentation, Five Star Custom Foods

12/29/14

Your Name

Date

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

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



# FULLY COOKED TACO FILLING

WITH BEEF AND ISOLATED SOY PROTEIN PRODUCT

INGREDIENTS: GROUND BEEF (NOT MORE THAN 20% FAT), WATER, ISOLATED SOY PROTEIN PRODUCT (ISOLATED SOY PROTEIN, MAGNESIUM OXIDE, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, VITAMIN B12, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, PYRIDOXINE HYDROCHLORIDE, THIAMINE MONONITRATE, RIBOFLAVIN), AND CONTAINS NOT MORE THAN 2% OF THE FOLLOWING: YELLOW CORN FLOUR, SALT, MALTODEXTRIN, PAPRIKA, SPICES AND FLAVORINGS, MODIFIED CORN STARCH, SUGAR, GARLIC POWDER, CITRIC ACID, AUTOLYZED YEAST EXTRACT, CAHAMEL COLOR, ROULED OATS, WHEAT FLOUR, CANOLA OIL, COTTONSEED OIL, TOMATO POWDER, DEHYDRATED ONION.

CONTAINS SOY AND WHEAT

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

085123  
CN This 33 lb. box contains six bags (88 ounce each). Each 88 oz. bag provides 36 - 2.40 oz. servings. Each 2.40 oz. serving (By Weight) of FULLY COOKED TACO FILLING provides 2.00 oz. equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-12.) CN

NET WT.

33 LBS - 6 BAGS

NOT FOR RETAIL SALE

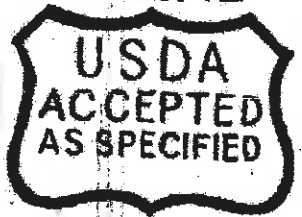
Distributed By:  
AdvancePierre Foods, Inc.  
9990 Princeton Glendale Rd.  
Cincinnati, OH 45246

KEEP FROZEN

32432-328

KB4272

09/05/12



# Smart Picks™ Spaghetti Sauce with Meat

Item #: 32433-328

**Product Description:** Fully cooked blend of beef, sweetened spaghetti sauce, onion and soy protein, frozen in a boilable bag. Reduced sodium content compared to item 32413-328. CN labeled. One serving provides 3/8 cup of vegetable credit. Commodity processed product.

**Technical Name:** Spaghetti Sauce with Meat-Reduced Sodium

## Product Details

**Packing Type:** BULK-BOIL  
**Pieces Per Case:** 6  
**Piece Size (oz.):** 88.00  
**Case Net Weight (lb.):** 33.00

**Case Dimensions:** Width: 12.63  
 Length: 19.13  
 Height: 6.25  
 Case Cube: 0.87

**Cases / Pallet:** 49  
**Case TIH:** 7 x 7

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

### Ingredients:

Ingredients: Water, Ground Beef (Not More Than 20% Fat), Tomato Paste, Isolated Soy Protein Product [Isolated Soy Protein, Magnesium Oxide, Zinc Oxide, Niacinamide, Ferrous Sulfate, Vitamin B12, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Pyridoxine Hydrochloride, Thiamine Mononitrate, Riboflavin], Diced Onions, Sugar, And Less Than 2% of The Following: Salt, Spices, Dehydrated Onion, Dehydrated Garlic, Dehydrated Parsley, Bleached Wheat Flour, Modified Corn Starch, Canola Oil, Cottonseed Oil, Caramel Color, Tomato Powder, Rolled Oats, Maltodextrin, Natural Flavors, Citric Acid. Contains: Soy and Wheat

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

### Preparation Method:

**To Thaw:** Product must be heated from a thawed state. To thaw, place product under refrigeration overnight.

**Steamer:** Place a small amount of water in bottom of pan. Place thawed 5 pound bag of product in pan, place pan in steamer and heat for 20-25 minutes or until internal temperature reaches 165 degrees f.

**Boil:** Bring a large pot of water to a full boil on high heat. Place the thawed bag of product in boiling water and heat for 20-25 minutes.

**Master Case UPC Code:** 00880760091704

**Master Case Gross Weight:** 34.80000

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

*Ashley M. Sexton*



AdvancePierre Foods • 9990 Princeton-Glendale Rd. • Cincinnati, Ohio 45248 • Phone: 1-800-969-2747 •  
 www.advancepierre.com  
 Date Generated: 3/23/2015

### Nutrition Facts:

**Serving Size: 4.61 OZ (129 g)**

**Servings Per Container: 115**

**Calories / Calories from Fat: 170 / 80**

	% Daily Value **
Total Fat 9 g	14%
Saturated Fat 3 g	15%
Trans Fat 0.5 g	
Cholesterol 25 mg	8%
Sodium 300 mg	13%
Total Carbohydrate 9 g	3%
Dietary Fiber 1 g	4%
Sugars 5 g	
Protein 14 g	
Vitamin A	10%
Vitamin C	8%
Calcium	2%
Iron	15%

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

The trans fats reported on this product's nutrition facts panel are naturally occurring.





# SEASONED & FULLY COOKED SPAGHETTI SAUCE WITH MEAT AND ISOLATED SOY PROTEIN PRODUCT

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

INGREDIENTS: WATER, GROUND BEEF (NOT MORE THAN 24% FAT), TOMATO PASTE, ISOLATED SOY PROTEIN PRODUCT (ISOLATED SOY PROTEIN, MAGNESIUM OXIDE, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, VITAMIN B12, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, PYRIDOXINE HYDROCHLORIDE, THIAMINE MONONITRATE, RIBOFLAVIN), DICED ONIONS, SUGAR, AND LESS THAN 2% OF THE FOLLOWING: SALT, SPICES, DEHYDRATED ONION, DEHYDRATED GARLIC, DEHYDRATED PARSLEY, BLEACHED WHEAT FLOUR, MODIFIED CORN STARCH, CANOLA OIL, COTTONSEED OIL, CARAMEL COLOR, TOMATO POWDER, ROLLED OATS, MALTODEXTRIN, NATURAL FLAVORS, CITRIC ACID.  
CONTAINS SOY AND WHEAT

	CN	085122	
CN	This 33 lb. box contains six bags (88 ounce each). Each 88 oz. bag provides 19 - 4.61 oz servings. Each 4.61 oz serving (By Weight) of SPAGHETTI SAUCE WITH MEAT provides 2.00 oz equivalent meat/meat alternate and 1/4 cup red/orange vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-12.)		CN
	CN		

NET WT.  
33 LBS - 6 BAGS  
NOT FOR RETAIL SALE  
Distributed By:  
AdvancePierre Foods, Inc.  
9990 Princeton Glendale Rd.  
Cincinnati, OH 45246

KEEP FROZEN  
**32433-328**  
**KB4271**



# Smart Picks™ Chili Sauce with Meat

Item #: 32437-328

**Product Description:** Fully cooked blend of beef, diced tomatoes, onion, chilieseasoning and soy protein, frozen in a boilable bag. Reduced sodium content compared to item 32417-328. CN labeled. One serving provides 1/4 cup of vegetable credit. Commodity processed product.

**Technical Name:** Fully Cooked Chili Sauce With Beef And Isolated Soy Protein Product

## Product Details

**Packing Type:** BULK-BOIL  
**Pieces Per Case:** 6  
**Piece Size (oz.):** 88.00  
**Case Net Weight (lb.):** 33.00

**Case Dimensions:** Width: 12.63  
Length: 19.13  
Height: 6.25  
Case Cube: 0.87

**Cases / Pallet:** 49  
**Case Tilt:** 7 x 7

**Credit (C#):** 2 OZ MMA BEEF 0.25 CUP Vegetables  
**Equivalent Grain:** -

### Ingredients:

Ingredients: Diced Tomatoes In Juice, Ground Beef (Not More Than 20% Fat), Water, Diced Onions, Isolated Soy Protein Product (Isolated Soy Protein, Magnesium Oxide, Zinc Oxide, Niacinamide, Ferrous Sulfate, Vitamin B12, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Pyridoxine Hydrochloride, Thiamine Mononitrate, Riboflavin), Tomato Paste, And Contains 2% or Less of The Following: Spices, Diced Green Bell Peppers, Flavorings, Corn Flour, Salt, Dehydrated Onion, Dehydrated Garlic, Dehydrated Cilantro, Dehydrated Bell Pepper, Rolled Oats, Maltodextrin, Wheat Flour, Modified Corn Starch, Canola Oil, Cottonseed Oil, Caramel Color, Tomato Powder, Calcium Chloride, Citric Acid. Contains: Soy, Wheat

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

### Preparation Method:

**To Thaw:** Product must be heated from a thawed state. To thaw, place product under refrigeration overnight.

**Steamer:** Place a small amount of water in bottom of pan. Place thawed 5 pound bag of product in pan, place pan in steamer and heat for 20-25 minutes or until internal temperature reaches 165 degrees f.

**Boil:** Bring a large pot of water to a full boil on high heat. Place the thawed bag of product in boiling water and heat for 20-25 minutes.

**Master Case UPC Code:** 00880760091735

**Master Case Gross Weight:** 34.80000

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

*Ashley M. Sexton*



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

### Nutrition Facts:

**Serving Size: 4.79 OZ (134 g)**

**Servings Per Container: 110**

**Calories / Calories from Fat: 160 / 80**

		% Daily Value **
Total Fat	9 g	14%
Saturated Fat	3.5 g	18%
Trans Fat	0.5 g	
Cholesterol	25 mg	8%
Sodium	230 mg	10%
Total Carbohydrate	8 g	3%
Dietary Fiber	1 g	4%
Sugars	0 g	
Protein	13 g	
Vitamin A		30%
Vitamin C		4%
Calcium		8%
Iron		15%

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

The trans fats reported on this product's nutrition facts panel are naturally occurring.



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

**PRODUCT ANALYSIS FORM FOR CN PRODUCTS  
 PRODUCT FORMULATION STATEMENT FOR MEAT/MEAT ALTERNATE (M/MA) AND BREAD/BREAD ALTERNATE (B/BA)**

Product Name: Chili Sauce With Beef And Isolated Soy Protein Product Code No: KB4270 / 32437-328

Manufacturer: Five Star Custom Foods

Case/Pack/Count/Portion Size: 33 lb case / 5.5 lb bags / 6 bags per case

**I. Meat/Meat Alternate**

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

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount*
Ground Beef (not more than 20% fat)	1.3785	x	74%	1.02
		x		
		x		
<b>A. Total Creditable Amount<sup>1</sup></b>				<b>1.02</b>

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

**II. Alternate Protein Product (APP)**

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

Description of APP, Manufacturer's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Isolated Soy Protein Product	0.2054	x	86%	18	0.981
		x			
		x			
<b>B. Total Creditable Amount<sup>1</sup></b>					<b>2.001</b>
<b>C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)<sup>1</sup></b>					<b>2.00</b>

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

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

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

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

**III. Bread/Bread Alternate**

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	% of Enrichment	Formula <sup>1</sup>	Creditable Amount <sup>2</sup>
		%		
		%		
<b>D. Total Creditable Amount for Bread/Bread Alternate<sup>2</sup></b>				

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

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

Total weight (per portion) of product as purchased: 4.79 oz.

I certify that the above information is true and correct and that a 4.79 - ounce serving (By Weight) of the above product provides 2.00 ounces of equivalent meat/meat alternate.

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

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

Amy Claflin, Technical Documentation, Five Star Custom Foods

12/29/14

Your Name

Date

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

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

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



FULLY COOKED  
**CHILI SAUCE WITH BEEF**  
AND ISOLATED SOY PROTEIN PRODUCT

INGREDIENTS: DICED TOMATOES IN JUICE, GROUND BEEF (NOT MORE THAN 20% FAT), WATER, DICED ONIONS, ISOLATED SOY PROTEIN PRODUCT (ISOLATED SOY PROTEIN, MAGNESIUM OXIDE, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, VITAMIN B12, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, PYRIDOXINE HYDROCHLORIDE, THIAMINE MONONITRATE, RIBOFLAVIN), TOMATO PASTE, AND CONTAINS 2% OR LESS OF THE FOLLOWING: SPICES, DICED GREEN BELL PEPPERS, FLAVORINGS, CORN FLOUR, SALT, DEHYDRATED ONION, DEHYDRATED GARLIC, DEHYDRATED CILANTRO, DEHYDRATED BELL PEPPER, ROLLED OATS, MALTODEXTRIN, WHEAT FLOUR, MODIFIED CORN STARCH, CANOLA OIL, COTTONSEED OIL, CARAMEL COLOR, TOMATO POWDER, CALCIUM CHLORIDE, CITRIC ACID.  
CONTAINS SOY, WHEAT

CN  
This 33 lb. box contains six bags (88 ounce each). Each 88 oz. bag provides 18 - 4.79 oz. servings. Each 4.79 oz. serving (By Weight) of FULLY COOKED CHILI SAUCE WITH BEEF provides 2.00 oz. equivalent meat/meat alternate and 1/8 cup red/orange vegetable and 1/8 cup other vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 09-12.)  
085121  
CN

NET WT.

33 LB. - 6 BAGS

NOT FOR RETAIL SALE

Distributed By:  
AdvancePierre Foods, Inc.  
9990 Princeton Glendale Rd.  
Cincinnati, OH 45246

KEEP FROZEN

32437-328

KB4270

11/09/12



# 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, woman- and minority-owned business, in accordance with *West Virginia Code* §5A-3-59 and *West Virginia Code of State Rules*.**

Bidder has been or expects to be approved prior to contract award by the Purchasing Division as a certified small, women- and minority-owned business.

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

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

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

Bidder: \_\_\_\_\_ Signed: \_\_\_\_\_

Date: \_\_\_\_\_ Title: \_\_\_\_\_

STATE OF WEST VIRGINIA  
Purchasing Division

**PURCHASING AFFIDAVIT**

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

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

**DEFINITIONS:**

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

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

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

Authorized Signature: Donna Plogman Date: 3/23/15

State of OHIO

County of BUTLER, to-wit:

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

My Commission expires 1-09-16, 2016

**AFFIX SEAL HERE**

NOTARY PUBLIC Sonja Moore

*Purchasing Affidavit (Revised 07/01/2012)*



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