



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

State of West Virginia
 Request for Quotation
 01 - Agricultural

Proc Folder: 170022

Doc Description: Processing USDA Pork Commodity

Proc Type: Central Master Agreement

Date Issued	Solicitation Closes	Solicitation No	Version
2016-03-23	2016-04-20 13:30:00	CRFQ 1400 AGR1600000020	1

BID RECEIVING LOCATION

BID CLERK

DEPARTMENT OF ADMINISTRATION

PURCHASING DIVISION

2019 WASHINGTON ST E

CHARLESTON

WV 25305

US

VENDOR

Vendor Name, Address and Telephone Number:

ADVANCE PIERRE FOODS
9987 CARVER RD, Suite 500
CINCINNATI, OH 45242
513-682-1644

AdvancePierre
Foods

9987 Carver Road, 5th Floor
 Cincinnati, OH 45242

04/13/16 09:35:02
 WVU Purchasing Division

FOR INFORMATION CONTACT THE BUYER

Linda Harper
 (304) 558-0468
 linda.b.harper@wv.gov

Signature X

Lorrie Plageman

FEIN #

80-0304279

DATE

4/12/16

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; that I understand the requirements, terms and conditions, and other information contained herein; that this bid, offer or proposal constitutes an offer to the State that cannot be unilaterally withdrawn; that the product or service proposed meets the mandatory requirements contained in the Solicitation for that product or service, unless otherwise stated herein; that the Vendor accepts the terms and conditions contained in the Solicitation, unless otherwise stated 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)

Donna Blagman, DONNA PLAGEMAN, Commodity
(Authorized Signature) (Representative Name, Title)

513-682-1644 513-280-5644
(Phone Number) (Fax Number) (Date)

REQUEST FOR QUOTATION
Pork Products utilizing USDA Commodity Pork

7.2.1 Immediate cancellation of the Contract.

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

7.2.3 Any other remedies available in law or equity.

8. MISCELLANEOUS:

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

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

8.3 Reports: Vendor shall provide monthly 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: DONNA PLAGEMAN
Telephone Number: 513-682-1644
Fax Number: 513-280-5644
Email Address: DONNA.PLAGEMAN@ADVANCEPIERRE.COM



REFERENCES

- State of Missouri
Food and Nutrition Services
Andy Dudenhoeffer, Director, Food Distribution
573-522-1974
Andy.Dudenhoeffer@dese.mo.gov
Diverted 772,703# for 15/16
- Hillsborough County Public Schools
Raymond O. Shelton School Administrative Center
901 East Kennedy Blvd.
Tampa, FL 33602
Heather Wellings
813-272-4000
www.sdhc.k12.fl.us
Diverted 1,133,550# for SY 15/16
- Oregon Dept. of Education
Student Services
Chris Facha,
USDA Food Distribution Program Coordinator
503-947-5896
chris.facha@state.or.us
Diverted 253,749# for SY 15/16

**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>P.O. Box 1069</u>	Address <u>9987 CARVER RD. 5th FLOOR</u>
City, State, Zip <u>Ripley, WV, 25271</u>	City, State, Zip <u>CINCINNATI, OH 45242</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 _____
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.APFK12.COM</u>
Signature _____	Signature <u>Valerie Fairbanks</u>
Date _____	Date <u>4-12-16</u>

Period of Agreement: This Agreement shall become effective on July 1, 2016 and will terminate on June 30, 2017.

- 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 USED IN WV	Fee for Service – billed by processor	X
	Fee for Service – billed by distributor	

*Sales Verification Required

2. **Summary End Product Data Schedules (SEPDS).** Processor should 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 should match the label on the finished case.

SUMMARY END PRODUCT DATA SCHEDULES SUBMITTED WITH THIS BID PACKAGE SHOULD INCLUDE 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.

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 BID PACKAGE 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 SHOULD INCLUDE MAXIMUM PRICES WHICH WILL BE CHARGED TO WEST VIRGINIA FOR THE DURATION OF THE AGREEMENT (IF AN AGREEMENT IS AWARDED)

ALL PROVISIONS OF THE BID PACKAGE ARE BY REFERENCE INCORPORATED HEREIN

SUBCONTRACTOR AGREEMENT

Subcontractor Agreement: Authority USDA FNS 7 CFR Part 250

Whereas **AdvancePierre Foods, Inc. (Primary Processor)** holds a National Master Processing Agreement (hereinafter "Agreement") with the U.S. Department of Agriculture Food and Nutrition Service and whereas **FIVE STAR CUSTOM FOODS PLANT #21771** (Subcontractor) desires and is capable of performing part of the Agreement, namely **USDA COMMODITY BEEF INTO CRUMBLES, TACO MEAT, SPAGHETTI SAUCE w/MEAT AND CHILI SAUCE W/MEAT**. It is further agreed that the Subcontractor mentioned above will conform to all terms and conditions of the above named Agreement, making this addendum part of that Agreement.

Subcontractor shall maintain records for three (3) years from the close of the federal fiscal year to which they pertain and shall make them available for inspection by either State, federal or local representatives at any time, without prior notice, during normal office hours. Processor records shall include the following:

- A. Quantity of raw DF received from Primary Processor for each month.
- B. Quantities of raw DF and end products remaining on hand for each month.
- C. Quantities of end products delivered to RA or back to the Primary Processor.

Subcontractor will attach a signed End Product data Schedule to this Addendum for the end products that are being processed, or any other function for which the Subcontractor is performing.

ALL PARTIES APPROVE BY SIGNING BELOW:

PRIMARY PROCESSOR

Processor: Advance Pierre Foods, Inc. Address: 9987 Carver Rd. 5th Floor Cincinnati, OH. 45242

Name: Valerie Fairbanks Title: Director of Government Programs

Signature: *Valerie Fairbanks* Date: 4-8-16

SUBCONTRACTOR

Subcontractor: FIVE STAR CUSTOM FOODS, PLANT #21171

Address: 3709 EAST 1st. FT. WORTH, TX 76111

Name: KENT BRUNVOORT Title: COO

Signature: *Kent Brunvoort* Date: 3-30-16

FNS APPROVAL

Name: _____ Title: _____

Signature: _____ Date: _____

SUBCONTRACTOR AGREEMENT

Subcontractor Agreement: Authority USDA FNS 7 CFR Part 250

Whereas **AdvancePierre Foods, Inc. (Primary Processor)** holds a National Master Processing Agreement (hereinafter "Agreement") with the U.S. Department of Agriculture Food and Nutrition Service and whereas **DANS PRIZE, BROWERVILLE PLANT EST #15835A & P-15835A** (Subcontractor) desires and is capable of performing part of the Agreement, namely **USDA COMMODITY PORK INTO PULLED PORK, SAUCED AND UNSAUCED**. It is further agreed that the Subcontractor mentioned above will conform to all terms and conditions of the above named Agreement, making this addendum part of that Agreement.

Subcontractor shall maintain records for three (3) years from the close of the federal fiscal year to which they pertain and shall make them available for inspection by either State, federal or local representatives at any time, without prior notice, during normal office hours. Processor records shall include the following:

- A. Quantity of raw DF received from Primary Processor for each month.
- B. Quantities of raw DF and end products remaining on hand for each month.
- C. Quantities of end products delivered to RA or back to the Primary Processor.

Subcontractor will attach a signed End Product data Schedule to this Addendum for the end products that are being processed, or any other function for which the Subcontractor is performing.

ALL PARTIES APPROVE BY SIGNING BELOW:

PRIMARY PROCESSOR

Processor: Advance Pierre Foods, Inc. Address: 9987 Carver Rd. 5th Floor Cincinnati, OH. 45242

Name: Valerie Fairbanks Title: Director of Government Programs

Signature:  Date: 4-8-16

SUBCONTRACTOR

Subcontractor: DANS PRIZE, INC.

Address: 1 INDUSTRIAL PARK, BROWERVILLE, MN 56438

Name: VERN NOLAND Title: VP of OPERATIONS

Signature:  Date: 3/21/2016

FNS APPROVAL

Name: _____ Title: _____

Signature: _____ Date: _____

SUBCONTRACTOR AGREEMENT

Subcontractor Agreement: Authority USDA FNS 7 CFR Part 250

Whereas **AdvancePierre Foods, Inc.(Primary Processor)** holds a National Master Processing Agreement (hereinafter "Agreement") with the U.S. Department of Agriculture Food and Nutrition Service and whereas **BURKE CORPORATION PLANT #6829A** (Subcontractor) desires and is capable of performing part of the Agreement, namely **USDA COMMODITY BEEF IN CRUMBLES**. It is further agreed that the Subcontractor mentioned above will conform to all terms and conditions of the above named Agreement, making this addendum part of that Agreement.

Subcontractor shall maintain records for three (3) years from the close of the federal fiscal year to which they pertain and shall make them available for inspection by either State, federal or local representatives at any time, without prior notice, during normal office hours. Processor records shall include the following:

- A. Quantity of raw DF received from Primary Processor for each month.
- B. Quantities of raw DF and end products remaining on hand for each month.
- C. Quantities of end products delivered to RA or back to the Primary Processor.

Subcontractor will attach a signed End Product data Schedule to this Addendum for the end products that are being processed, or any other function for which the Subcontractor is performing.

ALL PARTIES APPROVE BY SIGNING BELOW:

PRIMARY PROCESSOR

Processor: Advance Pierre Foods, Inc. Address: 9987 Carver Rd. 5th Floor Cincinnati, OH. 45242

Name: Valerie Fairbanks Title: Director of Government Programs


Signature:  Date: 4-8-16

SUBCONTRACTOR

Subcontractor: BURKE CORP. PLANT #6829A

Address: PO Box 209 Nevada, IA 50201

Name: Amanda Lockhart Title: Director, Quality Assurance & Technical Services

Signature:  Date: 3/22/2016

FNS APPROVAL

Name: _____ Title: _____

Signature: _____ Date: _____

SUBCONTRACTOR AGREEMENT

Subcontractor Agreement: Authority USDA FNS 7 CFR Part 250

Whereas **AdvancePierre Foods, Inc. (Primary Processor)** holds a National Master Processing Agreement (hereinafter "Agreement") with the U.S. Department of Agriculture Food and Nutrition Service and whereas **CTI Foods** (Subcontractor) desires and is capable of performing part of the Agreement, namely **USDA Commodity Beef into Shaved Beef**. It is further agreed that the Subcontractor mentioned above will conform to all terms and conditions of the above named Agreement, making this addendum part of that Agreement.

Subcontractor shall maintain records for three (3) years from the close of the federal fiscal year to which they pertain and shall make them available for inspection by either State, federal or local representatives at any time, without prior notice, during normal office hours. Processor records shall include the following:

- A. Quantity of raw DF received from Primary Processor for each month.
- B. Quantities of raw DF and end products remaining on hand for each month.
- C. Quantities of end products delivered to RA or back to the Primary Processor.

Subcontractor will attach a signed End Product data Schedule to this Addendum for the end products that are being processed, or any other function for which the Subcontractor is performing.

ALL PARTIES APPROVE BY SIGNING BELOW:

PRIMARY PROCESSOR

Processor: Advance Pierre Foods, Inc. Address: 9987 Carver Rd. 5th Floor Cincinnati, OH. 45242

Name: Valerie Fairbanks Title: Director of Government Programs

Signature:  Date: 4-4-16

SUBCONTRACTOR

Subcontractor: CTI Foods Address: 59 Custom Foods Dr. Owingsville, KY 40360

Name: Eric Jones Title: Director, New Business Development

Signature:  Date: 4/2/2016

FNS APPROVAL

Name: Laura Castro Title: Director, Food Distribution Division

Signature: _____ Date: _____

EXHIBIT A - PRICING PAGE

Commodity: USDA PORK

RFQ Item No.	Item Description		Estimated Annual Order Quantity (Cases)*	Net Wt per Case per USDA Summary End Product Data Schedule (lbs.) Column (A)	Processing Fee Per Case (\$) Column (B)	Price per Pound Column (B) divided by Column (A) = Column (C)
3.1.1.1	Shredded Pork BBQ	APF69168	5,150	28.00	\$41.34	1.4764
3.1.1.2	Pork Breakfast Patty	APF3750	1,950	18.75	\$14.25	0.76
3.1.1.3	Pork Breakfast Link	APF3755	1,250	18.75	\$20.45	1.0906
3.1.1.4	Fully Cooked Pork Rib Patty with BBQ Sauce	APF3787	2,125	18.75	\$25.10	1.3387
3.1.1.5	Pork Sausage Biscuit	APF1331	2,050	19.38	\$31.59	1.63
*Annual order quantity estimates for evaluation purposes only. Agency may have more or less order volume based upon need over the life of the contract.				TOTAL BID AMOUNT (Sum of PRICE PER POUND for all items)		6.2957
Bidder / Vendor Information						
Name:	AdvancePierre Foods					
Address:	9987 Carver Rd, Suite 500					
	Cincinnati, OH 45242					
Phone:	513-682-1644					
Email Address:	donna.plageman@advancepierre.com					
Authorized Signature:	<i>Donna Plageman</i>					

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	WBCSM Item Code	WBCSM Description	DF Inventory Drawdown per case	By Products Produced*	Value per pound of DF (contract value)	Value of DF per case (F x H)	Effective Date	State Agency Acceptance/Approval Check for quick approval
A	B	C	D		E	F	G	H	I	J	K
PORK PRODUCTS											
1331	Sausage Biscuit Sandwich	19.38	100	3.10	100193	PORK PICNIC BNLS FRZ CTN-60 LB	8.98	NO	\$1.1523	\$10.35	
3750	CN Fully Cooked Pork Sausage Patties	18.75	250	1.20	100193	PORK PICNIC BNLS FRZ CTN-60 LB	22.45	NO	\$1.1523	\$25.87	
3755	CN Fully Cooked Pork Sausage Links	18.75	250	1.20	100193	PORK PICNIC BNLS FRZ CTN-60 LB	22.88	NO	\$1.1523	\$26.36	
3787	Flame Broiled Rib Shaped Pork Patties with Honey BBQ Sauce	18.75	100	3.00	100193	PORK PICNIC BNLS FRZ CTN-60 LB	15.26	NO	\$1.1523	\$17.58	
69168	SHREDDED PORK (Dans Prize)	28.00	190	2.35	100193	PORK PICNIC BNLS FRZ CTN-60 LB	42.90	NO	\$1.1523	\$49.43	

PROCESSOR:

USDA APPROVAL:

(not applicable for state summary)

STATE AGENCY APPROVAL:

AdvancePierre Foods Name of Company	USDA/FNS/FDD HQ / QUALITY ASSESSMENT DIVISION Name of Approving Agency	Name of Approving Agency
Valerie Fairbanks, V.P.-Commodity Program Name and Title of Authorized Representative	Sherry Thackeray-Comm. Processing Name and Title of Authorized Representative	Name and Title of Authorized Representative
 Signature	 Signature	Signature
2/23/2016 Date Signed	3/8/2016 Date	Date Signed

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

Precooked Boneless Pulled Seasoned Pork

Item #: 69168

Product Description: Seasoned and Precooked Pulled Commodity Boneless Pork Shoulder

Technical Name: Precooked Boneless Pulled Seasoned Pork

Brand: Advance Pierre

Product Details

Data Generated: 4/12/2016
Data Valid As Of: 3/16/2016
Packing Type: BULK-BAG
Pieces Per Case: 191
Piece Size (oz.): 2.35
Case Net Weight (lb.): 28.00

Case Dimensions: Width: 11.88
Length: 15.06
Height: 7.13
Case Cube: 0.74

Cases / Pallet: 54
Case TtHi: 9 x 6

Credit (CN): -
Equivalent Grain: -

Ingredients: Boneless Pork Shoulder Picnics PFOF, Water, Vinegar, Salt, Flavoring.

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

Preparation Method:

Convection Oven: From Thawed State: Preheat oven to 350 degrees F. Place 3 pouches in hotel pan and fill pan 3/4 full with water. Heat for 70-80 minutes in oven. Instructions based on 3 pouches so times may vary depending on load.

Master Case GTIN: 10020534709023

Master Case Gross Weight: 29.19000

Nutrition Facts:

Serving Size: 2.35 OZ (66 g)

Servings Per Container: 191

Calories / Calories from Fat: 80 / 20

% Daily Value **

Total Fat 2 g 3%

Saturated Fat 0.5 g 3%

Trans Fat 0 g

Cholesterol 40 mg 13%

Sodium 160 mg 7%

Total Carbohydrate 0 g 0%

Dietary Fiber 0 g 0%

Sugars 0 g

Protein 14 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, Kimberly Scardicchio.



AdvancePierre Foods • 9990 Princeton-Glendale Rd. • Cincinnati, Ohio 45246 • Phone: 1-800-969-2747 •

www.advancepierre.com

Date Generated: 4/12/2016



AdvancePierre
Foods

69168

PRECOOKED BONELESS PULLED SEASONED PORK

INGREDIENTS: Boneless Pork Shoulder Picnics PFOF, Water, Vinegar, Salt, Flavoring.
SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

CN

093939

CN One 2.35 oz serving (by weight) of Precooked Boneless Pulled Seasoned Pork provides 2.00 oz equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA, 2/16.) CN

CN

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

Not For Retail Sale

**Fully Cooked
Keep Frozen**

NET WT. 28 LB (12.7kg)

Distributed by:
AdvancePierre Foods
Cincinnati, OH 45246

VS01
70902

S0086299-00



Pork Sausage Pattie

Item #: 3750

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

Technical Name: Fully Cooked Pork Sausage Patties Caramel Color Added

Brand: CLASSICS

Product Details

Data Generated: 4/12/2016
Data Valid As Of: 3/12/2016
Packing Type: BULK-LINER
Pieces Per Case: 250
Piece Size (oz.): 1.20
Case Net Weight (lb.): 18.75

Case Dimensions: Width: 13.00
Length: 19.88
Height: 8.83
Case Cube: 0.99

Cases / Pallet: 42
Case T/H: 7 x 6

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

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

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

Preparation Method:

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

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

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

Master Case GTIN: 00071421037500

Master Case Gross Weight: 20.08700

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



AdvancePierre Foods • 9990 Princeton-Glendale Rd. • Cincinnati, Ohio 45246 • Phone: 1-800-969-2747 •
www.advancepierre.com
Date Generated: 4/12/2016

Nutrition Facts:

Serving Size: 1.20 OZ (34 g)

Servings Per Container: 250

Calories / Calories from Fat: 70 / 45

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

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



**CN FULLY COOKED
PORK SAUSAGE PATTIES**
CAMEL COLOR ADDED

3750

**CN FULLY COOKED
PORK SAUSAGE PATTIES**
CAMEL COLOR ADDED

Item# **3750**

NET WT. 18.75 LBS



0 00 71421 03750 0
KEEP FROZEN

051061
EACH 1.20 OZ. FULLY COOKED PORK SAUSAGE PATTY PROVIDES 1.00 OZ. EQUIVALENT MEAT FOR CHILD NUTRITION MEAL
PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE,
USDA 88-00.)

SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

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

HEATING INSTRUCTIONS: FROM A FROZEN STATE, BAKE ON A PAN IN PREHEATED CONVECTION OVEN AT 350 FOR 8-9
MINUTES OR IN A PREHEATED CONVENTIONAL OVEN AT 350 FOR 9-10 MINUTES. MICROWAVE FOR ABOUT 125
SECONDS. MICROWAVE OVEN VARY TIMES GIVEN ARE APPROXIMATE.

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

NET WT. 18.75 LBS

KEEP FROZEN

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

Comments or questions about AdvancePierre Foods products? Call toll free 800-317-2333 www.AdvancePierre.com
AdvancePierre Foods, Inc. 9990 Princeton Glendale Rd. Cincinnati, OH 45246



0 00 71421 03750 0

LM3750 081716

Pork Sausage Link

Item #: 3755

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

Technical Name: Fully Cooked Pork Sausage Links Caramel Color Added

Brand: Pierre

Product Details

Data Generated: 4/12/2016
Data Valid As Of: 3/12/2016
Packing Type: BULK-LINER
Pieces Per Case: 250
Piece Size (oz.): 1.20
Case Net Weight (lb.): 18.75

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

Cases / Pallet: 42
Case TIHi: 7 x 6

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

Ingredients:

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

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

Preparation Method:

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

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

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

Master Case GTIN: 00071421037555

Master Case Gross Weight: 20.08800

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



Nutrition Facts:

Serving Size: 1.20 OZ (34 g)

Servings Per Container: 250

Calories / Calories from Fat: 70 / 45

% Daily Value **

Total Fat 5 g 8%

Saturated Fat 1.5 g 8%

Trans Fat 0 g

Cholesterol 25 mg 8%

Sodium 260 mg 11%

Total Carbohydrate 0 g 0%

Dietary Fiber 0 g 0%

Sugars 0 g

Protein 7 g

Vitamin A 0%

Vitamin C 0%

Calcium 2%

Iron 2%

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



AdvancePierre Foods • 9990 Princeton-Glendale Rd. • Cincinnati, Ohio 45246 • Phone: 1-800-969-2747 •

www.advancepierre.com

Date Generated: 4/12/2016



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

PRODUCT CODE
3755

CN FULLY COOKED
PORK SAUSAGE LINKS
CAMEL COLOR ADDED
PRODUCT CODE
Item# **3755**

051062
EACH 1.00 OZ FULLY COOKED PORK SAUSAGE LINK PROVIDES 1.00 OZ EQUIVALENT MEAT FOR CHILD NUTRITION
MEAL PATTERN REQUIREMENTS (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION
SERVICE, USDA 08-00.)

~~SAUSAGE COPY NOT FOR COMMERCIAL FEDERAL MEAL REQUIREMENTS~~

INGREDIENTS: GROUND PORK (NOT MORE THAN 20% FAT), SEASONING (DEXTROSE, FLAVORING, HYDROLYZED CORN PROTEIN,
CAMEL COLOR, SALT)

HEATING INSTRUCTION: FROM A FROZEN STATE, BAKE ON A PAN IN PREHEATED CONVECTION OVEN AT 350 FOR
50 MINUTES OR IN A PREHEATED CONVENTIONAL OVEN AT 350 FOR 6-10 MINUTES. MICROWAVE FOR ABOUT
45 SECONDS. MICROWAVE OVENS VARY TIMES GIVEN ARE APPROXIMATE.



CONTAINS COMMODITIES DONATED BY THE U.S. 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

**NET WT.
18.75 LBS.**



0 00 71421 03755 5

KEEP FROZEN
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NET WT. 18.75 LBS.



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KEEP FROZEN

AdvancePierre Foods, Inc. 9690 Princeton Glendale Rd. Cincinnati, OH 45246

11/07/08 08:19:15

Pork Rib Pattie With BBQ Sauce

Item #: 3787

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

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

Brand: CLASSICS

Product Details

Data Generated: 4/12/2016
Data Valid As Of: 3/12/2016
Packing Type: BULK-LINER
Pieces Per Case: 100
Piece Size (oz.): 3.00
Case Net Weight (lb.): 18.75

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

Cases / Pallet: 54
Case T/H: 9 x 6

Credit (CM): 2 OZ MMA PORK
Equivalent Grain:

Ingredients:

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

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

Preparation Method:

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

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

Master Case GTIN: 00071421037876

Master Case Gross Weight: 19.64300

Nutrition Facts:

Serving Size: 3.00 OZ (84 g)

Servings Per Container: 100

Calories / Calories from Fat: 190 / 90

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

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

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

Kimberly Scardicchio

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SMOKE GRILL

Sweet 'n' Sassy Boneless Ribs

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

3787

**PRODUCT
CODE**

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

3787

PRODUCT CODE

NET WT. 18.75 LBS.

CN ONE 3.00 OZ FULLY COOKED FLAME BROILED RIB SHAPED PORK PATTY 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 07-10). 084405 CN

CN **INGREDIENTS:** GROUND PORK (NOT MORE THAN 20% FAT), WATER, VEGETABLE PROTEIN PRODUCT (SOY PROTEIN CONCENTRATE, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE DIBROMIDE (B1), PYRIDOXINE HYDROCHLORIDE (B6), NIACIN (B3), CYANOCOBALAMIN (B12), ONLY CONTAIN CARAMEL COLOR, ONLY CONTAIN SOY LECTIN(S)), SEASONING (TOMATO POWDER, DEHYDRATED BROWN SUGAR, ARTIFICIAL SWEETENING AGENT, SODIUM ACETATE, LACTOSE, FUMARIC ACID, ARTIFICIAL FLAVORING, POWDERED MONESTERINE SAUCE ACID), SYRUP SOLIDS, SALT, GARLIC POWDER, SUGAR, SPICES, SOY SAUCE SOLIDS - WHEAT, SOYBEAN, SALT, MALTODEXTRIN, CARAMEL COLOR, TAMARIND, NATURAL FLAVOR, SPICES, SPICE EXTRACTIVE, ONION POWDER, NATURAL SMOKE FLAVOR, GARLIC POWDER, HONEY FLAVOR (POTASSIUM CHLORIDE, AUTOLYZED YEAST EXTRACT, FLAVORING, MALTODEXTRIN (FROM POTATO), SALT, SODIUM PHOSPHATE), BARBECUE SAUCE (WATER, TOMATO PASTE, SUGAR, DISTILLED VINEGAR, MOLASSES, SALT, MODIFIED FOOD STARCH, NATURAL HICKORY SMOKE FLAVOR, MUSTARD SEED, SPICES, ONION POWDER, GARLIC POWDER, SODIUM BENZOATE, AS A PRESERVATIVE, CARAMEL COLOR, NATURAL FLAVOR).
CONTAINS: MILK, SOY, WHEAT



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

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

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

NET WT. 18.75 LBS.



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KEEP FROZEN
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LM3787 071814



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Mini Single Pork Sausage On A Whole Grain Biscuit

Item #: 1331

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

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

Brand: Pierre

Product Details

Data Generated: 4/12/2016
Data Valid As Of: 3/16/2016
Packing Type: BULK-FILM
Pieces Per Case: 100
Piece Size (oz.): 3.10
Case Net Weight (lb.): 19.38

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

Cases / Pallet: 64
Case TiHi: 8 x 8

Credit (CN): 1 OZ MMA PORK
Equivalent Grain: 1.75

Ingredients:

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

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

Preparation Method:

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

Convection Oven: From thawed state: heat sealed wrapped sandwich (es) in a preheated 275 degrees f convection oven for 7-12 minutes. (Donot heat above 275 degrees f).

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

Master Case GTIN: 00071421013313

Master Case Gross Weight: 20.38000

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

Kimberly Scardicchio

Nutrition Facts:

Serving Size: 3.10 OZ (87 g)

Servings Per Container: 100

Calories / Calories from Fat: 230 / 90

% Daily Value **

Total Fat 10 g 15%

Saturated Fat 4.5 g 23%

Trans Fat 0 g

Cholesterol 25 mg 8%

Sodium 550 mg 23%

Total Carbohydrate 25 g 8%

Dietary Fiber 2 g 8%

Sugars 3 g

Protein 10 g

Vitamin A 0%

Vitamin C 75%

Calcium 10%

Iron 8%

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





AdvancePierre

CN FULLY COOKED WHOLE GRAIN BISCUIT AND PORK PATTY SANDWICH

1331

SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

(WITH SAUSAGE SEASONINGS)

ONE 3.10 OZ. FULLY COOKED WHOLE GRAIN BISCUIT AND PORK PATTY SANDWICH WITH SAUSAGE SEASONINGS PROVIDES 1.00 OZ. EQUIVALENT MEAT 1.75 OZ. EQUIVALENT GRAINS FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 87-12.)

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

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



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

LM1331-081612

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

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

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: AdvancePierre Foods

Signed: 

Date: 4/12/2016

Title: Commodity

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: Advance Pierre Foods

Authorized Signature: *Donna Blagman*

Date: 4/12/16

State of Ohio

County of Hamilton, to-wit:

Taken, subscribed, and sworn to before me this 12th day of April, 2016.

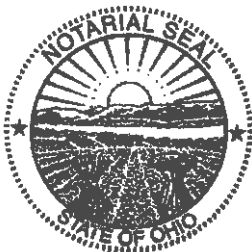
My Commission expires 01-09, 2021.

AFFIX SEAL HERE

NOTARY PUBLIC

Sonja Moore

Purchasing Affidavit (Revised 08/01/2015)



SONJA MOORE
Notary Public
In and for the State of Ohio
My Commission Expires
January 09, 2021