



Department of General Services  
Procurement Division  
707 Third Street, 2<sup>nd</sup> Floor  
West Sacramento, CA 95605-2811

State of California  
**CONTRACT NOTIFICATION**  
\*\*\*\*MANDATORY\*\*\*\*

CONTRACT NUMBER:	1-08-89-05
DESCRIPTION:	Mayonnaise, Salad Dressing & Tartar Sauce
CONTRACTOR(S):	Adolph, Inc.
CONTRACT TERM:	July 1, 2008 through June 30, 2009
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Eileen Tardiff 916-375-4432 <a href="mailto:etardiff@dgs.ca.gov">etardiff@dgs.ca.gov</a>

\_\_\_\_\_ original signed \_\_\_\_\_  
Dion Campos, Food Acquisitions Manager

Date: **June 12, 2008**

Contract (Mandatory) 1-08-89-05  
Contract Notification and User Guide

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**Quick Reference Guide**

Both the State and the contractor(s) have assigned contract administrators as the single points of contact for problem resolution and related contract issues.

**State Contract Administrator:**

Administrator:	Eileen Tardiff
Address:	DGS/Procurement Division 707 3 <sup>rd</sup> Street, 2 <sup>nd</sup> Floor, MS201 West Sacramento, Ca 95605
Phone:	(916) 375-4432
Fax:	(916) 375-4439
Email Address:	<a href="mailto:etardiff@dgs.ca.gov">etardiff@dgs.ca.gov</a>

**Supplier Contact Information:**

Contact:	Chris Adolph
Address:	Adolph, Inc. 2339 Kern Street, #310 Fresno, CA 93721
Phone:	(559) 237-7056
Fax:	(559) 237-7058
Email Address:	<a href="mailto:chris@adolphinc.com">chris@adolphinc.com</a>
Federal Employee Tax ID #:	54-2122532
Office of Small Business and DVBE Certification #:	34872

**Terms of Contract:**

Offered Terms of Payment:	½%, 10 days
FOB:	Destination
Minimum Order:	20 gallons
Product Price Terms:	Firm Fixed
Due Date of PO to Supplier:	15 days prior to delivery

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**General Terms & Conditions**

**1. SCOPE**

The State's contract with Adolph, Inc. is to provide Mayonnaise, Salad Dressing & Tartar Sauce at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-05. The contractor shall supply the entire portfolio of products as identified in the contract and will be the primary point of contact for data collection, reporting, and distribution of Mayonnaise, Salad Dressing & Tartar Sauce to the State.

The contract term is for one (1) year. The State has the right to exercise the option to extend the contract for an additional one (1) year (or any portion thereof) upon mutual agreement with the contractor. Terms and conditions shall remain the same for the entire contract period including any extensions.

All contract extensions shall be time-based for the stated term and will not have limits to the amount of product quantities guaranteed during the extension term (Exception: see Pg.13, Contractors Guide No. 6).

**2. CONTRACT PRICING STRUCTURE**

All pricing is listed on Attachment, Cost Sheets  
All contract items are mandatory; there will be no exceptions.

**3. ORDERING PROCEDURE:**

State departments must submit a Purchasing Authority Purchase Order (Std. 65) directly to the contractor. Agency billing code numbers are required for placement of *all* orders.

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

When using any of the three ordering methods, all State departments must conform to proper State procedures.

**Contractor Ordering Information**

The ordering information for each contractor is listed in the Quick Reference Guide, Supplier Contact Information.

The contractor must receive agency Purchasing Authority Purchase Order (STD 65) and the delivery schedule 15 days prior to the requested first date of the delivery schedule. The Contractor shall then confirm with the Institution its' desired delivery schedule. All deliveries are to be made according to the requested delivery schedule or preferred one-time delivery.

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**General Terms & Conditions continue...**

The contractor shall reject Agency's Purchasing Authority Purchase Order (STD 65) that fails to comply with the terms of the above paragraph.

Such rejected Purchasing Authority Purchase Order (STD 65) may be re-submitted for delivery the following month.

If a new contract is not in place by the first day of the expiring month of this contract, purchase orders can be submitted up to the final day of contract expiration. Quantities should be relative to regular ordering patterns. Excessive quantities will be reviewed by the State and Contractor for acceptance. The Contractor will be responsible for the deliveries on this contract up to thirty (30) days past the expiration date of the contract.

Upon receipt of a Purchase Order - Std. 65 (P.O), each Contractor is required to send a copy of each customer's submitted P.O to the contract administrator.

**4. ORDER LIMITS**

The minimum order shall be **20 gallons** per delivery. Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

**5. ORDER ACKNOWLEDGEMENT**

The contractor shall provide the ordering agencies with an order receipt acknowledgement containing a unique order number either via e-mail or facsimile within 48 hours of receipt of order.

The acknowledgement shall include:

- Ordering Agency Name
- Purchase Order Number
- Total Cost
- Delivery Date

**6. FREIGHT ON BOARD (F.O.B.) DESTINATION**

All prices are F.O.B. destination; freight prepaid by the contractor, to the ordering organization's receiving point. Responsibility and liability for loss or damage for all orders will remain with the contractor until final inspection and acceptance, when all responsibility will pass to the ordering organization, except the responsibility for latent defects, fraud, and the warranty obligations.

**7. EMERGENCY/EXPEDITED ORDERS**

If there is an emergency order, the contractor has the right to accept shorter delivery times, which will be subject to LESS-THAN-TRUCKLOAD (LTL) freight rates.

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**General Terms & Conditions continue...**

Contractor shall notify the ordering agency upon receipt of the order that such higher freight rates are forthcoming. Such notification shall be by telephone and confirmed in writing within 24 hours of receipt of any late order against this contract.

In addition to normal delivery schedules in all other California counties, the contractor is requested to make deliveries, during off-peak hours, only in these areas: Los Angeles County, Orange County, San Bernardino-Metropolitan area, and the San Diego-Metropolitan area. Off peak hours are 10:00 am to 4:00 pm.

**8. SHIPPED ORDERS/PRESERVATION, PACKAGING & PACKING**

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions. Handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the contractor to the receiving agency for storage.

Packaging and shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification. (Reference [www.nmfta.org](http://www.nmfta.org) for information; issue in effect at time of shipment.)

Each shipping case or shipping unit shall clearly indicate the manufacturer or contractor, a complete description including size and quantity, manufacturer's product code number (if applicable) and net weight.

All shipments must comply with General Provisions; Paragraph 12 entitled "Packing and Shipment". The General Provisions are available at:  
<http://www.documents.dgs.ca.gov/pd/modellang/GPnonIT0407.pdf>

**9. PALLETIZATION**

All pallets employed in the delivery of goods shall be of sturdy construction and adequate condition to assure delivery of the goods without damage to the goods or safety hazards.

Exchange pallets may be available; however, the State assumes no responsibility for the availability to exchange pallets. Delivery drivers shall not remove more pallets from the institutions than delivering at time of delivery.

**10. QUALITY ASSURANCE**

All products ordered shall be delivered under acceptable standard sanitary conditions and must be in the correct quantity and free of damage.

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**General Terms & Conditions continue...**

The contractor shall provide recall notification, regardless of level, in writing to the State and each institution through the most expedient method possible. The notices, at a minimum, shall include a complete product description and/or identification, contract number, delivery order number and disposition instructions. The contractor shall issue replacement of product or credit for any product removed or recalled. Each facility shall have the option of accepting either replacement product or credit in exchange for recalled/removed products.

**11. INVOICING REQUIREMENTS**

Ordering Agencies may require separate invoicing, as specified by each ordering organization. Invoices will contain the following information:

- Contractor's name, address and telephone number
- State's contract number
- Agency purchase order number
- Item and commodity code number
- Quantity purchased
- Contract price and extension
- State sales and/or use tax
- Prompt payment discounts/cash discounts, if applicable
- Totals for each order

The contractor shall render invoices as instructed on individual orders. Invoices shall include the order number, the contract number, the item number, the description, the unit price, the extension, and the terms for payment.

**12. SPECIFICATIONS**

The offered product(s) must be in accordance with the attached bid specifications:

- **8950-08BS-005 dated April 9, 2008**

All items furnished shall be latest pack on date of shipment and shall be first quality when grade is not specified.

**13. PAYMENT**

Offered payment terms for this contract are as follows:

<b>Contractor</b>	<b>Terms</b>
Adolph, Inc.	½%, 10 days

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**General Terms & Conditions continue...**

Payment will be made in accordance with the provisions of the California Prompt Payment Act, Government Code Section 927 etc. seq. Unless expressly exempted by statute, the Act requires State departments to pay properly submitted, undisputed invoices not more than forty-five (45) days after the date of acceptance of goods, performance of services, or receipt of an undisputed invoice, whichever is later.

**14. PRICES**

Prices will be **firm fixed** for the duration of the contract, including any extensions.

**15. FORCED, CONVICT, AND INDENTURED LABOR**

No foreign-made equipment, materials, or supplies furnished to the State pursuant to this contract may be produced in whole or in part by forced labor, convict labor, or indentured labor. The contractor agrees to comply with this provision of the contract.

**16. ATTACHMENTS**

- Contract Pricing
- State Specification(s)  
**8950-08BS-005 dated April 9, 2008**
- Nutritional Facts
- Kosher Certificates (if applicable)

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**Agency/Users Guide**

**1. CONTRACT USAGE/RULES**

- A. The use of this contract is mandatory for all State agencies participating in this contract.
- B. Ordering State departments must adhere to all applicable State laws, regulations, policies, best practices, and purchasing authority requirements, e.g. California Codes, Code of Regulations, State Administrative Manual, Management Memos, and State Contract Manual Volume 2 and 3, as applicable.
- C. Prior to placing orders against this contract, State departments must have been granted purchasing authority by the Department of General Services, Procurement division (DGS/PD) for the use of the State's statewide contracts. The department's current purchasing authority number must be entered in the appropriate location on each purchase document. Departments that have not been granted purchasing authority by DGS/PD for the use of the State's statewide contracts may access the Purchasing Authority Application at <http://www.pd.dgs.ca.gov/deleg/pamanual.htm> or may contact DGS/PD's Purchasing Authority Management Section by e-mail at [pams@dgs.ca.gov](mailto:pams@dgs.ca.gov).
- D. State departments are required to have a Department of General Services (DGS) agency billing code prior to using this contract. DGS agency billing codes may be obtained by contacting the DGS billing code contact and providing the following:
- State Department Name
  - Contact name
  - Telephone number
  - Mailing address
  - Facsimile number and e-mail address

Email the required information to the following DGS billing code contacts:

- [Marilyn.ebert@dgs.ca.gov](mailto:Marilyn.ebert@dgs.ca.gov) and
- [Wilson.lee@dgs.ca.gov](mailto:Wilson.lee@dgs.ca.gov)

**2. DGS ADMINISTRATIVE FEES**

The DGS will bill each State department an administrative fee for use of this statewide contract. The administrative fee should NOT be included in the order total, nor remitted before an invoice is received from DGS. (For current fees you may click on "DGS Price Book" at: <http://www.ofs.dgs.ca.gov/Price+Book/P/Purchasing.htm>.)

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**Agency/Users Guide continue...**

**3. PROBLEM RESOLUTION**

The first step in problem resolution is to call the contractor(s) directly. Ordering agencies with unresolved issues should immediately notify the State's contract administrator for resolution. Agency must submit a completed Contractor Performance Report to the contract administrator within 3 days of occurrence.

**4. PURCHASE EXECUTION**

A. State departments must use the Purchasing Authority Purchase Order (Std. 65). An electronic version of the Std. 65 is available at the Office of State Publishing web site:

<http://www.dgs.ca.gov/osp> (select Standard Forms).

B. All State agencies will submit a copy of any executed purchase order(s) documents to:

DGS/Procurement Division (IMS# Z-1)  
Attn: Data Entry Unit, Second Floor, MS 203  
707 Third Street, 2<sup>nd</sup> Floor North  
West Sacramento, CA 95605-2811

**5. PAYEE DATA RECORD**

Each State accounting office must have a copy of the Payee Data Record (Std. 204) in order to process payments. Agencies should forward a copy of the Std. 204 to their accounting office(s). Without the Std. 204, payment may be unnecessarily delayed. Copies of the awardees Payee Data Records are on file. Should an agency need a copy, please contact the contract administrator for this contract.

The Federal Employee ID numbers are listed below:

Contractor Name	Federal Employee ID Number
Adolph, Inc.	54-2122532

**6. SMALL BUSINESS CERTIFICATION**

The small business (SB) certification(s) is listed below. Agencies can verify that the certifications are currently valid at the following website: <http://www.pd.dgs.ca.gov/smbus/default.htm>.

Contractor Name	OSDS Certification #
Adolph, Inc.	34872

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**Agency/Users Guide continue...**

**7. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION**

The contractor certified under penalty of perjury under the laws of the State of California that the Contractor(s) will comply with the requirements of the Drug-Free Workplace Act of 1990 (Government Code Section 8350 et seq.) and will provide a drug-free workplace by taking the actions required of Government Code Section 8355(a), (b), and (c).

Based on the above, when ordering against this contract, using agencies are not required to have the Contractor(s) submit a Drug-Free Workplace Certificate.

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**Contractors Guide**

**1. DELIVERY INSTRUCTIONS**

It shall be the contractor's responsibility to obtain proper clearance for delivery drivers prior to any and all deliveries throughout the California State Prison system. The contractor must contact the individual agency for specific clearance procedures, as these procedures may vary from facility to facility.

**2. DELIVERY TIMELINES**

This contract will be separate from any other contract. Deliveries required from this contract shall NOT be withheld due to the unavailability of goods for delivery under any other contract. Failure to deliver goods in strict conformance with the terms and conditions of this contract will incur default action as provided for under Section 26 of the General Provisions. This includes timeliness of deliveries and quality levels of items received.

NOTE: Holding orders for full truckloads is not acceptable. If your company is found doing so, without authorization from the institution(s) being delivered to, your company can be found in default of the contract.

**3. CONTRACTOR REPORTING REQUIREMENTS**

The requirement to provide contract activity reports is a mandatory contract requirement that speaks to the issue of your firm being a responsible supplier to the State of California. The required reports shall be submitted to the State **quarterly**, commencing on the 5<sup>th</sup> day of the proceeding month to the Contract Administrator. If the State does not receive the required reports by the required dates, your firm may be prevented from bidding on future bids until such time we receive these reports. A sample of this report is attached in Section VIII, Forms & Attachments, and Attachment 1. The State's form must be used (if you did not receive a copy, request a copy via email from the contract administrator). The report must be done in the State's Excel spreadsheet form, and submitted to the contract administrator by disk or by email. This report must be done per order, per commodity, per institution. Invoice copies or list of purchase orders will not fulfill this requirement. This report is to include:

1. Agency Name
2. Purchase Order Number
3. Purchase Order Date
4. Agency Billing Code
5. Line Item Number & Description
6. Quantity Ordered
7. Contract Cost Per Unit
8. Total Cost Line Item

The contractor must total each PO, each Institution, and a grand total for the complete month.

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**Contractors Guide continue...**

**4. 30-DAY TERMINATION**

The State may terminate this contract for convenience upon thirty (30) days written notice. Upon termination or other expiration of this contract, each party will assist the other party in an orderly termination of the contract, as to facilitate the orderly, non-disrupted business continuation of each party.

**5. QUANTITY**

Quantities shown for each line item are estimated and are the anticipated purchasing pattern. Actual purchases may vary from this pattern. The State will not be obligated to purchase contractors' excess inventory of any line item if actual purchases vary from the anticipated purchasing pattern. The State may purchase these items from other than the contractor in the event of an emergency.

**6. CONTRACT DOLLAR VALUE**

If the contract dollar value plus 40% is expended before the expiration date, the contractor shall notify the State contract administrator immediately. The contractor is responsible for providing a written notification along with providing all usage reports for justification. The contract shall include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. At that time, the contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon.

The contractor shall refuse to accept any orders after a date set for termination, and the state may disclaim liability for any purchases made after such date. The total dollar value of this contract is subject to a variance. If the expiration date occurs before the contract dollar value less 20% is expended, the contract may be extended, upon mutual State and Contractor's agreement, until the minimum dollar value is reached.

The State shall be excused from purchasing the minimum contract quantities to the extent that such reduced requirements are caused by closure of State facilities, cancellation, or reduction of State programs or lack of appropriations.

**7. MODIFICATION OF CONTRACT**

Delivery sites may be added or deleted as deemed necessary by DGS' Procurement Division.

At the discretion of the State, any contract may be modified in whole or in part upon mutual agreement of both parties. Such modifications shall be in writing, signed and dated by an authorized representative of each party.

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**8. EMERGENCY EXTENSION OPTION**

In the event of an emergency, the State upon mutual agreement with the contractor may extend the contract for up to one (1) additional year beyond the stated term and any noted extensions. Extensions during this period may occur in various increments until the establishment of a new contract (the total of the Emergency extension(s) terms shall not exceed one (1) additional year). All original Terms and Conditions shall remain the same during the extensions. Emergency Extension option may be exercised in the event that a replacement contract cannot be established due to the protest of Intent to Award, loss of key State procurement staff, or other circumstance that would otherwise cause an unanticipated disruption in the State contracting process.

Contract (Mandatory) 1-08-89-05  
Cost Sheets

**THESE PRODUCTS ARE ALL KOSHER**

Item	Unit	Commodity #	Description	Unit Price
(1)	GL	8950-920-0444-5	<b>Mayonnaise 1 Gallon</b> , (plastic) Jars 4 gal/cs.	<b>\$ 6.63</b>
		Manufacturer:	Ventura Foods	
		Brand Offered:	Chef's Pride	
		Packaging:	4/1 gallon	
		Product Code:	77041	
(2)	TB	8950-920-1094-9	<b>Mayonnaise 4 Gallon</b> , (plastic) Jars	<b>\$ 26.77</b>
		Manufacturer:	Ventura Foods	
		Brand Offered:	Chef's Pride	
		Packaging:	30 lb. tub	
		Product Code:	77042	
(3)	GL	8950-920-1095-0	<b>Mayonnaise, Fat Free, 1 Gallon</b> , (plastic) Jars, 4gal/cs	<b>\$ 4.21</b>
		Manufacturer:	Ventura Foods	
		Brand Offered:	Chef's Pride	
		Packaging:	1 gallon	
		Product Code:	10136	
(4)	GL	8950-920-1169-3	<b>Salad Dressing 1 Gallon</b> , (plastic) Jars 4 gal/cs.	<b>\$ 5.07</b>
		Manufacturer:	Ventura Foods	
		Brand Offered:	Chef's Pride	
		Packaging:	4/1 gallon	
		Product Code:	77121	

Contract (Mandatory) 1-08-89-05  
Cost Sheets

Item	Unit	Commodity #	Description	Unit Price
(5)	TB	8950-920-1168-1	<b>Salad Dressing 4 Gallon,</b> (plastic) Jars	<b>\$ 18.48</b>
		Manufacturer:	Ventura Foods	
		Brand Offered:	Chef's Pride	
		Packaging:	30 lb. tub	
		Product Code:	77122	
(6)	GL	8950-920-1579-0	<b>Tartar Sauce 1 gallon,</b> Ready to Serve 4 gal/cs.	<b>\$ 5.44</b>
		Manufacturer:	Ventura Foods	
		Brand Offered:	Chef's Pride	
		Packaging:	4/1 gallon	
		Product Code:	78110	



# STATE OF CALIFORNIA

## Bid Specification

8950-08BS-005

### Mayonnaise, Salad Dressing & Tartar Sauce

#### 1.0 SCOPE

This bid specification establishes requirements for mayonnaise, salad dressing, and tartar sauce packed in commercially acceptable containers for use by State of California Institutions.

#### 2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.
- 2.4 All egg ingredients shall be salmonella negative and in compliance with the standard plate count limitation as indicated by a U.S. Department of Agriculture certificate.
- 2.5 Egg ingredients shall have been processed according to the Regulations Governing the Inspection of Eggs and Egg Products (9 CFR Part 590) as amended.

#### 3.0 REQUIREMENTS

##### 3.1 Mayonnaise & Salad Dressing

- 3.1.1 The mayonnaise & salad dressing shall comply with the Requirements for Specific Standardized Food Dressings and Flavorings (21 CFR 169.140 and 21 CFR 169.150).
  - 3.1.1.1 Fat free mayonnaise shall be in accordance with 21 CFR 101.62, which means that the fat content shall be less than 0.5 gram (g) per reference amount customarily consumed and shall be less than 0.5 g per labeled serving.
  - 3.1.1.2 Fat free mayonnaise shall comply with 21 CFR 101.62 for nutrient content claims for fat.
  - 3.1.1.3 Fat free mayonnaise shall be labeled in accordance with 21 CFR 130.10 Requirements for foods named by use of a nutrient content claim and standard term.
  - 3.1.1.4 Fat replacers shall be safe and suitable and may include, but not limited to; modified food starch, malto dextrin, polydextrose, corn syrup solids, cellulose gel, food gums and stabilizers.
- 3.1.2 The mayonnaise & salad dressing shall have a slight vinegar odor and flavor with a pleasing spice note and a clean background oil flavor. The mayonnaise and salad dressing may possess egg yolk flavor notes.

- 3.1.3 The mayonnaise & salad dressing shall be off-white to light-cream in color and have a slight surface sheen.
  - 3.1.4 The mayonnaise & salad dressing texture shall be moderately thick and creamy smooth with no evidence of lumps, grittiness, or gassiness.
  - 3.1.5 The mayonnaise & salad dressing shall be uniform with a semi-solid consistency which is spoonable and will not flow from an inverted container when held at a temperature of 90°F (32°C).
  - 3.1.6 The mayonnaise & salad dressing shall have no evidence of excessive heating (materially darkened or scorched mottling, curdling, or oiling off).
- 3.2 Tartar Sauce**
- 3.2.1 The tartar sauce shall be made by using a salad dressing, as defined above, as a base to which has been incorporated suitable processed dill or sour pickles, or a commercial type stabilized pickle relish containing spices commonly used in tartar sauce. Other added ingredients may consist of capers, onions, cucumbers, or peppers in amount and particle size normally used commercially. (Alternatively, the tartar sauce may be made using mayonnaise, as defined above, for the base.)
  - 3.2.2 The tartar sauce flavor shall be pleasingly tart, with overtones of the pickles and characteristic flavors imparted by other spices.
  - 3.2.3 The tartar sauce shall have a thick, creamy, and spoonable consistency suitable for a sandwich spread
  - 3.2.4 The incorporated vegetable pieces shall be firm and crispy.
- 3.3** The product shall be clean, sound, wholesome, and be free from foreign materials.
- 3.4** The product shall not exhibit separation of the oil and water phases (after being held at 100°F (38°C) for 56 hours). The fat free mayonnaise shall show no evidence of separation or syneresis.

# Product Specifications

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PRODUCT: PREMIUM MAYONNAISE

PRODUCT NUMBER: 77041 (4/1 gallon)

INGREDIENTS: SOYBEAN OIL, WATER, EGG YOLKS, DISTILLED VINEGAR, CONTAINS LESS THAN 2% OF HIGH FRUCTOSE CORN SYRUP, WHOLE EGG, SALT, MUSTARD BRAN, SPICE, LEMON JUICE CONCENTRATE, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR.  
CONTAINS: EGG.

PRODUCT CHARACTERISTICS: A THICK, CREAMY BODY AND TEXTURE MAYO THAT POSSESSES A WHITE TO CREAM COLOR AND A RICH EGG WITH SLIGHT TART FLAVOR

KOSHER SUPERVISION: KOSHER PAREVE AVAILABLE

CODE DATE: ALPHA PLANT DESIGNATION, JULIAN DAY AND YEAR

SHIPPING AND STORAGE TEMPERATURE: 35 - 80°F

**ANALYTICAL:**

Salt ..... 1.00 - 1.45%  
TA ..... 0.25 - 0.45%  
pH ..... 4.00 Max.  
Viscosity ..... >165,000 cps  
Extraneous ..... none

**MICROBIOLOGICAL:**

Aerobic Plate Count ..... <10,000/gram  
Mold & Yeast ..... <100/gram  
Coliform ..... <10/gram  
Staph. aureus (coag +) ..... <10/gram  
Salmonella ..... 0 in 25 grams

SHELF LIFE: 150 days

DATE: 3/4/05  
ISSUE: 77041.2  
REVISION: 1st

# Nutritional Information

PRODUCT: PREMIUM MAYONNAISE

PRODUCT NUMBER: 77041 (4/1 gallon)

INGREDIENTS: SOYBEAN OIL, WATER, EGG YOLKS, DISTILLED VINEGAR, CONTAINS LESS THAN 2% OF HIGH FRUCTOSE CORN SYRUP, WHOLE EGG, SALT, MUSTARD BRAN, SPICE, LEMON JUICE CONCENTRATE, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR.  
 CONTAINS: EGG.

†Nutrition Facts			
Serving Size 1 Tbsp (14g)			
Servings Per Container: About 256			
Amount Per Serving			
Calories	110	Calories From Fat	110
		% Daily Value*	
Total Fat	12g		18%
Saturated Fat	2g		10%
Trans Fat	0g		
Cholesterol	5mg		2%
Sodium	75mg		3%
Total Carbohydrates	0g		0%
Dietary Fiber	0g		0%
Sugars	0g		
Protein	0g		
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	0%

\*Percent Daily Values are based on a 2,000 Calorie Diet.

DATE: 3/4/05  
 ISSUE: 77041.3  
 REVISION: 2nd

†The following information is not in NLEA standard format.

Location: 75 Ontario  
Product.: 77041 PREMIUM MAYONNAISE 4/1 GAL Costing Formula: F1611  
Type: M

**General Information:**

Gross Weight: 31.50 Net Weight: 29.50 Manufacturing Code: PJJJY  
Tier Group: S Expected Shelf Life: 5 Product/Component Group: FTH  
Refrigeration Code: 2 35 - 80 Temperature Sensitive Rfrg Req.: N  
Kosher: Y Dairy: N Pricing UM: EA

**Case Information:**

Case Dimensions: L 12.75 W 12.75 H 10.00 Case Cubic Feet: .94  
Drum or Pail Diameter in Inches: .00

**Pallet Information:**

\*Pallet Dimensions: L 48 W 40 Pallets Cubic Feet: 50.00  
Cases Per Layer: 12 Cases Per Pallet: 48 No. Layers on Full Pallet: 4  
Pallet - Stacked Height in Inches: 045  
CSS Comment#1:  
CSS Comment#2:

\* INFORMATION MAY INCLUDE 5 INCHES FOR PALLET HEIGHT, PLEASE CHECK WITH LOC.

\* NOTE ALL PRODUCTS STACKED ON 40X48 PALLETS MUST USE 4-WAY BOARDS

F3=Exit F12=Previous F16=Allergens F21=Product Specs **HELP**

PRODUCT: PREMIUM MAYONNAISE

PRODUCT NUMBER: 77042 (1/30 lbs. Tub)

INGREDIENTS: SOYBEAN OIL, WATER, EGG YOLKS, DISTILLED VINEGAR, CONTAINS LESS THAN 2% OF HIGH FRUCTOSE CORN SYRUP, WHOLE EGG, SALT, MUSTARD BRAN, SPICE, LEMON JUICE CONCENTRATE, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR.  
CONTAINS: EGG.

PRODUCT CHARACTERISTICS: A THICK, CREAMY BODY AND TEXTURE MAYO THAT POSSESSES A WHITE TO CREAM COLOR AND A RICH EGG WITH SLIGHT TART FLAVOR

KOSHER SUPERVISION: KOSHER PAREVE AVAILABLE

CODE DATE: ALPHA PLANT DESIGNATION, JULIAN DAY AND YEAR

SHIPPING AND STORAGE TEMPERATURE: 35 – 80°F

ANALYTICAL:

Salt .....	1.00 – 1.45%
TA .....	0.25 – 0.45%
pH .....	4.00 Max.
Viscosity .....	>165,000 cps
Extraneous .....	none

MICROBIOLOGICAL:

Aerobic Plate Count .....	<10,000/gram
Mold & Yeast .....	<100/gram
Coliform .....	<10/gram
Staph. aureus (coag +) .....	<10/gram
Salmonella .....	0 in 25 grams

SHELF LIFE: 150 days

DATE: 05/06/05  
ISSUE: 77041.8  
REVISION: 7th

# Nutritional Information

PRODUCT: PREMIUM MAYONNAISE

PRODUCT NUMBER: 77042 (1/30 lbs. Tub)

INGREDIENTS: SOYBEAN OIL, WATER, EGG YOLKS, DISTILLED VINEGAR, CONTAINS LESS THAN 2% OF HIGH FRUCTOSE CORN SYRUP, WHOLE EGG, SALT, MUSTARD BRAN, SPICE, LEMON JUICE CONCENTRATE, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR.  
 CONTAINS: EGG.

<b>†Nutrition Facts</b>			
Serving Size 1 Tbsp. (14g)			
Servings Per Container: About 972			
Amount Per Serving			
Calories	110	Calories From Fat	110
		% Daily Value*	
Total Fat	12g		18%
Saturated Fat	2g		10%
Trans Fat	0g		
Cholesterol	5mg		2%
Sodium	75mg		3%
Total Carbohydrates	0g		0%
Dietary Fiber	0g		0%
Sugars	0g		
Protein	0g		
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	0%

\*Percent Daily Values are based on a 2,000 Calorie Diet.

DATE: 05/06/05  
 ISSUE: 77042.6  
 REVISION: 5<sup>TH</sup>

† The following information is not in NLEA standard format.

Location: 75 Ontario  
Product.: 77042 PREMIUM MAYONNAISE 30#TUB Costing Formula: F1611  
Type: M

**General Information:**

Gross Weight: 31.75 Net Weight: 30.00 Manufacturing Code: PJJJY  
Tier Group: S Expected Shelf Life: 5 Product/Component Group: FTH  
Refrigeration Code: 2 35 - 80 Temperature Sensitive Rfrg Req.: N  
Kosher: Y Dairy: N Pricing UM: EA

**Case Information:**

Case Dimensions: L .00 W .00 H 12.75 Case Cubic Feet: .70  
Drum or Pail Diameter in Inches: 11.00

**Pallet Information:**

\*Pallet Dimensions: L 48 W 40 Pallets Cubic Feet: 47.78  
Cases Per Layer: 20 Cases Per Pallet: 60 No. Layers on Full Pallet: 3  
Pallet - Stacked Height in Inches: 043

CSS Comment#1:

CSS Comment#2:

\* INFORMATION MAY INCLUDE 5 INCHES FOR PALLET HEIGHT, PLEASE CHECK WITH LOC.

\* NOTE ALL PRODUCTS STACKED ON 40X48 PALLETS MUST USE 4-WAY BOARDS

F3-Exit F12-Previous F16-Allergens F21-Product Specs HELP

# Product Specifications

PRODUCT: FAT FREE MAYONNAISE

PRODUCT NUMBER: 10136 (4/1 gallon)

INGREDIENTS: WATER, FOOD STARCH-MODIFIED, EGG WHITE, CORN SYRUP SOLIDS, DISTILLED VINEGAR, SUGAR, SALT, CONTAINS LESS THAN 2% OF SOYBEAN OIL, ARTIFICIAL COLOR (TITANIUM DIOXIDE), XANTHAN GUM, SODIUM BENZOATE AND POTASSIUM SORBATE (AS PRESERVATIVES), PHOSPHORIC ACID, NATURAL FLAVOR, ONION\*, GARLIC\*, BETA CAROTENE (COLOR), CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR. \* DEHYDRATED  
CONTAINS: EGG

PRODUCT CHARACTERISTICS: A CREAM WHITE, THICK SALAD DRESSING THAT POSSESSES A CLEAN, SLIGHT SWEET, EGG FLAVOR AND AROMA.

KOSHER SUPERVISION: KOSHER PAREVE

CODE DATE: ALPHA PLANT DESIGNATION, JULIAN DATE AND YEAR

SHIPPING AND STORAGE TEMPERATURE: 35 - 80°F

**ANALYTICAL:**

TA ..... 0.45 - 0.60%  
Salt ..... 2.00 - 2.60%  
pH ..... 3.50 - 3.90  
Viscosity (D@2.5 @66°F) ..... 60,000 ~ 130,000 cps  
Extraneous ..... None

**MICROBIOLOGICAL:**

Aerobic Plate Count ..... <10,000/gram  
Mold & Yeast ..... <100/gram  
Coliform ..... <10/gram  
Staph.aureus (coag +) ..... <10/gram  
Salmonella ..... 0 in 25 grams

SHELF LIFE: 150 days

DATE: 03/26/07  
ISSUE: 10136.2  
REVISION: 1<sup>st</sup>

# Nutritional Information

PRODUCT: FAT FREE MAYONNAISE

PRODUCT NUMBER: 10136 (4/1 gallon)

INGREDIENTS: WATER, FOOD STARCH-MODIFIED, EGG WHITE, CORN SYRUP SOLIDS, DISTILLED VINEGAR, SUGAR, SALT, CONTAINS LESS THAN 2% OF SOYBEAN OIL, ARTIFICIAL COLOR (TITANIUM DIOXIDE), XANTHAN GUM, SODIUM BENZOATE AND POTASSIUM SORBATE (AS PRESERVATIVES), PHOSPHORIC ACID, NATURAL FLAVOR, ONION\*, GARLIC\*, BETA CAROTENE (COLOR), CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR. \* DEHYDRATED  
 CONTAINS: EGG

† Nutrition Facts			
Serving Size 1 Tbsp. (14g)			
Servings Per Container: About 270			
Amount Per Serving			
Calories	10	Calories From Fat	0
		% Daily Value*	
Total Fat	0g		0%
Saturated Fat	0g		0%
Trans Fat	0g		
Cholesterol	0mg		0%
Sodium	120mg		5%
Total Carbohydrates	2g		1%
Dietary Fiber	0g		0%
Sugars	1g		
Protein	0g		
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	0%
*Percent Daily Values are based on a 2,000 Calorie Diet.			

DATE: 10/05/05  
 ISSUE: 10136.3  
 REVISION: 2ND

† The following information is not in NLEA standard format.

Location: 75 Ontario

Product.: 10136 FAT FREE MAYONNAISE DSG 4/1G Costing Formula:

Type: X from 36

**General Information:**

Gross Weight: 36.94 Net Weight: 34.80 Manufacturing Code: JJJYY

Tier Group: S Expected Shelf Life: 5 Product/Component Group: FDF

Refrigeration Code: 2 35 - 80 Temperature Sensitive Rfrg Req.: N

Kosher: Y Dairy: N

Pricing UM: EA

**Case Information:**

Case Dimensions: L 12.75 W 12.50 H 10.25 Case Cubic Feet: .95

Drum or Pail Diameter in Inches: .00

**Pallet Information:**

\*Pallet Dimensions: L 48 W 40 Pallets Cubic Feet: 51.11

Cases Per Layer: 12 Cases Per Pallet: 48 No. Layers on Full Pallet: 4

Pallet - Stacked Height in Inches: 046

CSS Comment#1:

CSS Comment#2:

\* INFORMATION MAY INCLUDE 5 INCHES FOR PALLET HEIGHT, PLEASE CHECK WITH LOC.

\* NOTE ALL PRODUCTS STACKED ON 40X48 PALLETS MUST USE 4-WAY BOARDS

F3=Exit F12=Previous F16=Allergens F21=Product Specs

HELP

PRODUCT: DELUXE SALAD DRESSING

PRODUCT NUMBER: 77121 (4/1 gallon)

INGREDIENTS: SOYBEAN OIL, WATER, HIGH FRUCTOSE CORN SYRUP, DISTILLED VINEGAR, FOOD STARCH-MODIFIED, EGG YOLKS, CONTAINS LESS THAN 2% OF SALT, SPICE, PAPRIKA, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR. CONTAINS: EGG.

PRODUCT CHARACTERISTICS: A CREAM WHITE, THICK SALAD DRESSING THAT POSSESSES A CLEAN, SLIGHT SWEET, EGG FLAVOR AND AROMA.

KOSHER SUPERVISION: KOSHER PAREVE

CODE DATE: ALPHA PLANT DESIGNATION, JULIAN DATE AND YEAR

SHIPPING AND STORAGE TEMPERATURE: 35 -- 80°F

**ANALYTICAL:**

TA.....	0.70 - 1.10%
Salt .....	1.80 - 2.20%
pH.....	3.10 - 3.70
Viscosity.....	>100,000 cps
Extraneous.....	None

**MICROBIOLOGICAL:**

Aerobic Plate Count.....	<10,000/gram
Mold & Yeast.....	<100/gram
Coliform.....	<10/gram
Staph.aureus (coag +).....	<10/gram
Salmonella .....	0 in 25 grams

SHELF LIFE: 180 days

DATE: 5/6/05  
ISSUE: 77121.6  
REVISION: 5th

# Nutritional Information

PRODUCT: DELUXE SALAD DRESSING

PRODUCT NUMBER: 77121 (4/1 gallon)

INGREDIENTS: SOYBEAN OIL, WATER, HIGH FRUCTOSE CORN SYRUP, DISTILLED VINEGAR, FOOD STARCH-MODIFIED, EGG YOLKS, CONTAINS LESS THAN 2% OF SALT, SPICE, PAPRIKA, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR. CONTAINS: EGG.

†Nutrition Facts			
Serving Size 1 Tbsp (15g)			
Servings Per Container: About 256			
Amount Per Serving			
Calories	60	Calories From Fat	50
		% Daily Value*	
Total Fat	5g		8%
Saturated Fat	1g		5%
Trans Fat	0g		
Cholesterol	10mg		3%
Sodium	120mg		5%
Total Carbohydrates	3g		1%
Dietary Fiber	0g		0%
Sugars	2g		
Protein	0g		
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	0%

\*Percent Daily Values are based on a 2,000 Calorie Diet.

DATE: 5/6/05  
 ISSUE: 77121.8  
 REVISION: 5th

† The following information is not in NLEA standard format.

Location: 75 Ontario  
Product.: 77121 DELUXE SALAD DRESSING 4/1GAL Costing Formula: F1612  
Type: M

**General Information:**

Gross Weight: 35.20 Net Weight: 33.20 Manufacturing Code: PJJJY  
Tier Group: C Expected Shelf Life: 6 Product/Component Group: FCW  
Refrigeration Code: 2 35 - 80 Temperature Sensitive Rfrg Req.: N  
Kosher: Y Dairy: N Pricing UM: EA

**Case Information:**

Case Dimensions: L 12.75 W 12.75 H 10.00 Case Cubic Feet: .94  
Drum or Pail Diameter in Inches: .00

**Pallet Information:**

\*Pallet Dimensions: L 48 W 40 Pallets Cubic Feet: 50.00  
Cases Per Layer: 12 Cases Per Pallet: 48 No. Layers on Full Pallet: 4  
Pallet - Stacked Height in Inches: 045

CSS Comment#1:

CSS Comment#2:

\* INFORMATION MAY INCLUDE 5 INCHES FOR PALLET HEIGHT, PLEASE CHECK WITH LOC.

\* NOTE ALL PRODUCTS STACKED ON 40X48 PALLETS MUST USE 4-WAY BOARDS

F3=Exit F12=Previous F16=Allergens F21=Product Specs

HELP

# Product Specifications

PRODUCT: DELUXE SALAD DRESSING

PRODUCT NUMBER: 77122 (1/30 lbs)

INGREDIENTS: SOYBEAN OIL, WATER, HIGH FRUCTOSE CORN SYRUP, DISTILLED VINEGAR, FOOD STARCH-MODIFIED, EGG YOLKS, CONTAINS LESS THAN 2% OF SALT, SPICE, PAPRIKA, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR. CONTAINS: EGG.

PRODUCT CHARACTERISTICS: A CREAM WHITE, THICK SALAD DRESSING THAT POSSESSES A CLEAN, SLIGHT SWEET, EGG FLAVOR AND AROMA.

KOSHER SUPERVISION: KOSHER PAREVE

CODE DATE: ALPHA PLANT DESIGNATION, JULIAN DATE AND YEAR

SHIPPING AND STORAGE TEMPERATURE: 35 – 80°F

## ANALYTICAL:

TA..... 0.70 – 1.10%  
Salt..... 2.50 – 3.40%  
pH..... 3.10 – 3.70  
Viscosity..... >100,000 cps  
Extraneous..... None

## MICROBIOLOGICAL:

Aerobic Plate Count..... <10,000/gram  
Mold & Yeast..... <100/gram  
Coliform..... <10/gram  
Staph.aureus (coag +)..... <10/gram  
Salmonella..... 0 in 25 grams

SHELF LIFE: 180 days

DATE: 5/6/05  
ISSUE: 77122.3  
REVISION: 2nd

# Nutritional Information

PRODUCT: DELUXE SALAD DRESSING

PRODUCT NUMBER: 77122 (1/30 lbs)

INGREDIENTS: SOYBEAN OIL, WATER, HIGH FRUCTOSE CORN SYRUP, DISTILLED VINEGAR, FOOD STARCH-MODIFIED, EGG YOLKS, CONTAINS LESS THAN 2% OF SALT, SPICE, PAPRIKA, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR. CONTAINS: EGG.

†Nutrition Facts			
Serving Size 1 Tbsp (15g)			
Servings Per Container: About 907			
Amount Per Serving			
Calories	60	Calories From Fat	50
		% Daily Value*	
Total Fat	5g		8%
Saturated Fat	1g		5%
Trans Fat	0g		
Cholesterol	10mg		3%
Sodium	120mg		5%
Total Carbohydrates	3g		1%
Dietary Fiber	0g		0%
Sugars	2g		
Protein	0g		
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	0%
*Percent Daily Values are based on a 2,000 Calorie Diet.			

DATE: 5/6/05  
 ISSUE: 77122.4  
 REVISION: 3rd

†The following information is not in NLEA standard format.

Location: 75 Ontario  
Product.: 77122 DELUXE SALAD DRESSING 30#TUB Costing Formula: F1612  
Type: M

**General Information:**

Gross Weight: 32.50 Net Weight: 30.00 Manufacturing Code: JJJYY  
Tier Group: C Expected Shelf Life: 6 Product/Component Group: FTH  
Refrigeration Code: 2 35 - 80 Temperature Sensitive Rfrg Req.: N  
Kosher: Y Dairy: N Pricing UM: EA

**Case Information:**

Case Dimensions: L .00 W .00 H 12.75 Case Cubic Feet: .70  
Drum or Pail Diameter in Inches: 11.00

**Pallet Information:**

\*Pallet Dimensions: L 48 W 40 Pallets Cubic Feet: 47.78  
Cases Per Layer: 20 Cases Per Pallet: 60 No. Layers on Full Pallet: 3  
Pallet - Stacked Height in Inches: 043  
CSS Comment#1:  
CSS Comment#2:

\* INFORMATION MAY INCLUDE 5 INCHES FOR PALLET HEIGHT, PLEASE CHECK WITH LOC.

\* NOTE ALL PRODUCTS STACKED ON 40X48 PALLETS MUST USE 4-WAY BOARDS

F3=Exit F12=Previous F16=~~Allergens~~ F21=Product Specs HELP

# Product Specifications

PRODUCT: TARTAR SAUCE

PRODUCT NUMBER: 78110 (4/1 gallon)

INGREDIENTS: WATER, SOYBEAN OIL, SWEET RELISH (CURED CUCUMBERS, HIGH FRUCTOSE CORN SYRUP, VINEGAR, ONION, SALT, RED BELL PEPPERS, XANTHAN GUM, SODIUM BENZOATE & POTASSIUM SORBATE (AS PRESERVATIVES), NATURAL FLAVORS, CALCIUM CHLORIDE, POLYSORBATE 80, EXTRACTIVES OF TURMERIC), HIGH FRUCTOSE CORN SYRUP, DISTILLED VINEGAR, EGG YOLKS, FOOD STARCH-MODIFIED, CONTAINS LESS THAN 2% OF SALT, ONION\*, SODIUM BENZOATE AND POTASSIUM SORBATE (AS PRESERVATIVES), SPICE, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR, \*DEHYDRATED  
CONTAINS: EGG.

PRODUCT CHARACTERISTICS: A THICK BODY SALAD DRESSING BASE, SWEET PICKLE RELISH FLAVOR AND AROMA WITH A CREAM COLOR WITH ONION PARTICULATES.

KOSHER SUPERVISION: KOSHER AVAILABLE

CODE DATE: ALPHA PLANT DESIGNATION, JULIAN DATE AND YEAR

SHIPPING AND STORAGE TEMPERATURE: 35 – 45°F

#### ANALYTICAL:

Salt .....	2.30 – 2.70%
TA .....	0.90 – 1.35%
pH .....	3.40 – 3.70
Viscosity (Bostwick 30s) .....	1.50 – 3.00 cm
Extraneous .....	None

#### MICROBIOLOGICAL:

Aerobic Plate Count .....	<10,000/gram
Mold & Yeast .....	<100/gram
Coliform .....	<10/gram
Staph. aureus (coag +) .....	<10/gram
Salmonella .....	0 in 25 gram

SHELF LIFE: 150 days

DATE: 05/17/05  
ISSUE: 78110.5  
REVISION: 4<sup>th</sup>

PRODUCT: TARTAR SAUCE

PRODUCT NUMBER: 78110 (4/1 gallon)

INGREDIENTS: WATER, SOYBEAN OIL, SWEET RELISH (CURED CUCUMBERS, HIGH FRUCTOSE CORN SYRUP, VINEGAR, ONION, SALT, RED BELL PEPPERS, XANTHAN GUM, SODIUM BENZOATE & POTASSIUM SORBATE (AS PRESERVATIVES), NATURAL FLAVORS, CALCIUM CHLORIDE, POLYSORBATE 80, EXTRACTIVES OF TURMERIC), HIGH FRUCTOSE CORN SYRUP, DISTILLED VINEGAR, EGG YOLKS, FOOD STARCH-MODIFIED, CONTAINS LESS THAN 2% OF SALT, ONION\*, SODIUM BENZOATE AND POTASSIUM SORBATE (AS PRESERVATIVES), SPICE, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR. \*DEHYDRATED  
 CONTAINS: EGG.

<b>†Nutrition Facts</b>			
Serving Size 2 Tbsp. (32g)			
Servings Per Container: About 128			
<b>Amount Per Serving</b>			
Calories	90	Calories From Fat	70
		% Daily Value*	
Total Fat	8g		12%
Saturated Fat	1.5g		8%
Trans Fat	0g		
Cholesterol	10mg		3%
Sodium	280mg		12%
Total Carbohydrates	5g		2%
Dietary Fiber	0g		0%
Sugars	2g		
Protein	0g		
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	0%
*Percent Daily Values are based on a 2,000 Calorie Diet.			

DATE: 05/17/05  
 ISSUE: 78110.6  
 REVISION: 5<sup>TH</sup>

† The following information is not in NLEA standard format.

Location: 75 Ontario  
Product.: 78110 TARTAR SAUCE

4/1 GAL Costing Formula: F2004  
Type: M

**General Information:**

Gross Weight: 38.13 Net Weight: 36.00 Manufacturing Code: JJJYY  
Tier Group: C Expected Shelf Life: 5 Product/Component Group: FCK  
Refrigeration Code: 2 35 - 80 Temperature Sensitive Rfrg Req.: N  
Kosher: Y Dairy: N Pricing UM: EA

**Case Information:**

Case Dimensions: L 12.75 W 12.75 H 10.00 Case Cubic Feet: .94  
Drum or Pail Diameter in Inches: .00

**Pallet Information:**

\*Pallet Dimensions: L 48 W 40 Pallets Cubic Feet: 50.00  
Cases Per Layer: 12 Cases Per Pallet: 48 No. Layers on Full Pallet: 4  
Pallet - Stacked Height in Inches: 045  
CSS Comment#1:  
CSS Comment#2:

\* INFORMATION MAY INCLUDE 5 INCHES FOR PALLET HEIGHT, PLEASE CHECK WITH LOC.

\* NOTE ALL PRODUCTS STACKED ON 40X48 PALLETS MUST USE 4-WAY BOARDS

F3=Exit F12=Previous F16=Allergens F21=Product Specs

HELP



# Orthodox Union Letter of Certification

Union of Orthodox Jewish Congregations of America  
איחוד קהילות האורתודוקסים באמריקה

January 16, 2007

בס"ד

Ventura Foods (continued)

This is to certify that the following product(s) prepared by this company at the facility(ies) listed above are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Product Name	UKD-ID	Status	Certification Requirements
<b>Brand: Chef's Pride (continued)</b>			
• 58500 Canola Oil	OUV3-3B2FF48	Pareve	Ⓢ Symbol required.
• 58503 Canola Clear Fry (Chip)	OUV3-1C348B5	Pareve	Ⓢ Symbol required.
• 58505 Canola Oil	OUV3-42EDAF0	Pareve	Ⓢ Symbol required.
• 58508 Canola Oil	OUV3-F519F93	Pareve	Ⓢ Symbol required.
• 74566 Mayonnaise	OUV3-642D5F7	Pareve	Ⓢ Symbol required.
• 77041 Premium Mayonnaise	OUV3-82F25E4	Pareve	Ⓢ Symbol required.
• 77042 Premium Mayonnaise	OUV3-EB03B7C	Pareve	Ⓢ Symbol required.
• 77044 Mayonnaise	OUV3-E6156F9	Pareve	Ⓢ Symbol required.
• 77049 Premium Mayonnaise	OUV3-6D8E730	Pareve	Ⓢ Symbol required.
• 77061 Extra Heavy Yolk Mayonnaise	OUV3-1DEC23F	Pareve	Ⓢ Symbol required.
• 77062 Yolk Mayonnaise	OUV3-E28948C	Pareve	Ⓢ Symbol required.
• 77069 Yolk Mayonnaise	OUV3-EA5515F	Pareve	Ⓢ Symbol required.
• 77089 Supreme Mayonnaise	OUV3-A76450C	Pareve	Ⓢ Symbol required.

*Manche Shuck*

Rabbi Menachem Genack, Rabbinic Administrator, CEO

Eleven Broadway - New York, NY 10004 - (212) 613-8382 - Fax: (212) 613-0654 - Email: KosherLetter@ou.org - www.oukosher.org

This certification is valid through 01/31/2008

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# Orthodox Union

## Letter of Certification

Union of Orthodox Jewish Congregations of America  
איחוד קהילות האורתודוקסים באמריקה

7708

January 16, 2007

Ventura Foods (continued)

This is to certify that the following product(s) prepared by this company at the facility(s) listed above are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Product Name	UKD-ID	Status	Certification Requirements
<b>Brand: Chef's Pride (continued)</b>			
• 77121 Deluxe Salad Dressing	OUV3-9898F64	Pareve	Ⓢ Symbol required.
• 77122 Salad Dressing	OUV3-8BB320C	Pareve	Ⓢ Symbol required.
• 77129 Deluxe Salad Dressing	OUV3-48C125B	Pareve	Ⓢ Symbol required.
• 77191 Lite Mayonnaise	OUV3-2636043	Pareve	Ⓢ Symbol required.
• 77199 Lo Cal Mayonnaise Dressing	OUV3-CF5147B	Pareve	Ⓢ Symbol required.
• 77239 Salad Dressin (Soup Plantation)	OUV3-08FE2B9	Pareve	Ⓢ Symbol required.
• 77241 Creamy Coleslaw Dressing	OUD3-D9C0018	Dairy	Ⓢ-D Symbol required.
• 77246 Tangy Salad Dressing	OUV3-33C8760	Pareve	Ⓢ Symbol required.
• 77261 French Dressing	OUV3-BB4E73F	Pareve	Ⓢ Symbol required.
• 77293 Lite Italian Dressing	OUV3-CEF2923	Pareve	Ⓢ Symbol required.
• 77297 Zesty Italian Dressing	OUV3-B0ADCFE	Pareve	Ⓢ Symbol required.
• 77311 Pourable 1000 Island Dressing	OUV3-7E15BBF	Pareve	Ⓢ Symbol required.
• 77349 Ranch Dressing	OUD3-2A1153D	Dairy	Ⓢ-D Symbol required.

Rabbi Menachem Genack, Rabbinic Administrator, CEO

Eleven Broadway - New York, NY 10004 - (212) 613-8382 - Fax: (212) 613-0654 - Email: KosherLetter@ou.org - www.oukosher.org

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# Orthodox Union

## Letter of Certification

Union of Orthodox Jewish Congregations of America  
איחוד קהילות האורתודוקסים באמריקה

January 16, 2007

Ventura Foods (continued)

This is to certify that the following product(s) prepared by this company at the facility(ies) listed above are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Product Name	UKD-ID	Status	Certification Requirements
<b>Brand: Chef's Pride (continued)</b>			
• 77405 Smokey Barbecue Sauce	OUV3-9E9BC47	Pareve	Ⓢ Symbol required.
• 77732 Deluxe 1000 Island Dressing	OUV3-D7F1279	Pareve	Ⓢ Symbol required.
• 77733 Traditional Italian Dressing	OUV3-8CA008E	Pareve	Ⓢ Symbol required.
• 78110 Tartar Sauce	OUV3-82320BC	Pareve	Ⓢ Symbol required.
<b>Brand: Classic Gourmet</b>			
• 13084 Buttermilk Ranch Dressing	OUV3-20C2EB8	Dairy	Ⓢ-D Symbol required.
• 13089 Oriental Dressing	OUV3-9CC9134	Pareve	Ⓢ Symbol required.
• 13091 Honey Mustard Dressing	OUV3-672E68B	Pareve	Ⓢ Symbol required.
• 13093 White Florentine Dressing	OUV3-5AD57B6	Pareve	Ⓢ Symbol required.
• 13094 Kahlena French Dressing	OUV3-9E5B0F0	Pareve	Ⓢ Symbol required.
• 13097 1000 Island Dressing	OUV3-AFB9B9F	Pareve	Ⓢ Symbol required.
• 13098 Venetian Dressing	OUV3-A9572B4	Pareve	Ⓢ Symbol required.
• 14797 Premium Mayonnaise	OUV3-4A9954D	Pareve	Ⓢ Symbol required.

*Menachem Genack*

Menachem Genack, Rabbinic Administrator, CEO

Eleven Broadway - New York, NY 10004 - (212) 613-8382 - Fax: (212) 613-0654 - Email: KosherLetter@ou.org - www.oukosher.org

This certification is valid through 01/31/2008



# Orthodox Union

## Letter of Certification

Union of Orthodox Jewish Congregations of America  
איחוד קהילות החרדיות באמריקה

January 04, 2008

Ventura Foods (continued)

This is to certify that the following product(s) prepared by this company at the facility(ies) listed above are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Product Name	UKD-ID	Status	Certification Requirements
Brand: Ventura (continued)			
• 10125 Classic Mayonnaise	OUV3-6695DBB	Pareve	Ⓢ Symbol required.
• 10136 Fat Free Mayonnaise	OUV3-5FCB1FF	Pareve	Ⓢ Symbol required.
• 11949 Mayonnaise W/Canola Oil	OUV3-4ADE3A5	Pareve	Ⓢ Symbol required.
• 13304 Lite Mayonnaise	OUV3-91C839D	Pareve	Ⓢ Symbol required.
• 13410 Deluxe Mayonnaise	OUV3-05A827F	Pareve	Ⓢ Symbol required.
• 13895 Honey Mustard Poppy Seed Dressing	OUV3-DE4E713	Pareve	Ⓢ Symbol required.
• 15406 Reduced Calorie French Dressing	OUV3-8032639	Pareve	Ⓢ Symbol required.
• 16878 House Herb Vinaigrette	OUV3-18273E4	Pareve	Ⓢ Symbol required.
• 71904 Lite Mayonnaise Dressing	OUV3-A1A80BC	Pareve	Ⓢ Symbol required.
• 76985 Salad Dressing W/Canola Oil	OUV3-29D9C61	Pareve	Ⓢ Symbol required.
• 77027 Reduced Calorie Mayonnaise	OUV3-F3BD34E	Pareve	Ⓢ Symbol required.
• 77031 Reduced Calorie Mayonnaise	OUV3-F514FAC	Pareve	Ⓢ Symbol required.
• 77043 Premium Mayonnaise	OUV3-BBA8717	Pareve	Ⓢ Symbol required.

Placing the OU logo on products not listed above constitutes an unauthorized use of the OU symbol, which is a federally registered trademark.

Rabbi Menachem Genack, Rabbinic Administrator, CEO

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