



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

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

CONTRACT NUMBER:	1-08-89-52
DESCRIPTION:	Frozen Fruits, Vegetables and Juices
CONTRACTOR(S):	Food Service Systems Inc.
CONTRACT TERM:	October 1, 2008 through September 30, 2009
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Eileen Tardiff 916-375-4432 etardiff@dgs.ca.gov

_____ original signed _____
Fran Archuleta, Purchasing Manager

Date: **September 4, 2008**

Contract (Mandatory) 1-08-89-52
Contract Notification and User Guide

Table of Contents

- 1. Quick Reference Guide.....page 3**
- 2. General Terms & Conditions.....pages 4 - 9**
- 3. Agency/User’s Guidepages 10 - 11**
- 4. Contractor’s Guide.....pages 12 - 14**

Attachments

- 5. Cost Sheets(8 pages)**
- 6. Specifications (2)(6 pages)**
- 7. Nutritional Facts Sheets(35 pages)**

Contract (Mandatory) 1-08-89-52
Contract Notification and User Guide

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 rd Street, 2 nd Floor, MS201 West Sacramento, CA 95605
Phone:	(916) 375-4432
Fax:	(916) 375-4439
Email Address:	etardiff@dgs.ca.gov

Supplier Contact Information:

Contact:	Edward Pollock
Address:	Food Service Systems Inc. 275 Westgate Drive. Suite A Watsonville, CA 95076
Phone:	(831) 761-6255
Fax:	(831) 761-6260
Email Address:	eddie@foodservicesystems.com
Federal Employee Tax ID #:	77-0282821

Terms of Contract:

Offered Terms of Payment:	Net 45
FOB:	Destination
Minimum Order:	\$ 100.00
Product Price Terms:	Firm Fixed
Due Date of PO to Supplier:	15 days prior to delivery

Contract (Mandatory) 1-08-89-52
Contract Notification and User Guide

General Terms & Conditions

1. SCOPE

The State's contract with Food Service Systems Inc. is to provide Frozen Fruits, Vegetables and Juices at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-52. 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 Frozen Fruits, Vegetables and Juices 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.

Contract (Mandatory) 1-08-89-52
Contract Notification and User Guide

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 \$ 100.00 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. REFRIGERATION, FROZEN PRODUCTS AND DRY STORAGE REQUIREMENTS:

- A. Items requiring "Protection from Heat" shall be shipped and stored at a temperature below 50 degrees Fahrenheit.
- B. Carrier equipment for straight loads of "Chilled" products will be required to be pre-cooled to a minimum temperature of 35 degrees Fahrenheit and a maximum temperature of 45 degrees Fahrenheit, and shall be capable of maintaining temperature within that range to destination.
- C. Carrier equipment for straight loads of "Frozen" products will be pre-cooled to 10 degrees Fahrenheit, or lower before loading and capable of maintaining 0 degrees or lower to destination. Products should be loaded in carrier's equipment as promptly as possible to minimize product

General Terms & Conditions continue...

Contract (Mandatory) 1-08-89-52
Contract Notification and User Guide

temperature rise. At destination, the product shall be hard frozen with no signs of defrosting and temperature of the product shall not be above 0 degrees Fahrenheit. Frozen products will be wrapped in polyurethane wrapping.

- D. Carrier equipment for mixed loads of "Frozen & Chilled" products will be required to be pre-cooled or pre-heated to a minimum of 35 degrees Fahrenheit and a maximum of 45 degrees Fahrenheit and shall be capable of maintaining the chilled portion of the load temperature within that range to destination.

The frozen products in the load shall be completely segregated by effective measures which will prevent damage to the other products in the load by installing effective insulating barrier(s) at the time of loading.

7. FROZEN PROCESS FOOD PRODUCTS:

All frozen processed food products procured which contain meat, poultry, or significant proportion of eggs, will be processed or prepared in plants operated under the supervision of the USDA (U.S. Department of Agriculture). The product will be inspected and approved in accordance with the regulations of the USDA governing meat, poultry, or egg inspection. A label or seal, affixed to the container, indicating compliance with these regulations will be accepted as evidence of compliance. The product must bear a label complying with the Federal Food, Drug and Cosmetic Act which requires that all ingredients be listed according to the order of their predominance.

8. 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.

9. 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.

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.

Contract (Mandatory) 1-08-89-52
Contract Notification and User Guide

General Terms & Conditions continue...

10. 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 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>

Foil, that may present a security or safety risk, is not acceptable packaging material.

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.

11. QUALITY ASSURANCE

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

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.

Contract (Mandatory) 1-08-89-52
Contract Notification and User Guide

General Terms & Conditions continue...

12. 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.

13. SPECIFICATIONS

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

8900-08QS-001 dated February 8, 2008

8915-08BS-003 dated June 18, 2008

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

14. PAYMENT

Offered payment terms for this contract are as follows:

Contractor	Terms
Food Service Systems, Inc.	Net ; 45 Days

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.

Contract (Mandatory) 1-08-89-52
Contract Notification and User Guide

General Terms & Conditions continue...

15. PRICES

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

16. 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.

17. ATTACHMENTS

- Contract Pricing
- State Specification(s)
 - 8900-08QS-001 dated February 8, 2008**
 - 8915-08BS-003 dated June 18, 2008**
- Nutritional Facts
- Kosher Certificates (if applicable)

Contract (Mandatory) 1-08-89-52
Contract Notification and User Guide

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.
- 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 and
- 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>.)

Contract (Mandatory) 1-08-89-52
Contract Notification and User Guide

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, 2nd 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
Food Service Systems, Inc.	77-0282821

6. 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.

Contract (Mandatory) 1-08-89-52
Contract Notification and User Guide

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 **monthly**, commencing on the 5th 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. Number of Deliveries per PO
5. Delivery Date
6. Agency Billing Code
7. Line Item Number & Description
8. Quantity Ordered
9. Contract Cost Per Unit
10. Total cost Item
11. Total per PO, Per Delivery
12. Monthly Grand Total per Institution

Contractors Guide continue...

Contract (Mandatory) 1-08-89-52
Contract Notification and User Guide

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

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.

Contract (Mandatory) 1-08-89-52
Contract Notification and User Guide

Contractors Guide continue...

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.

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) 1-08-89-52
Cost Sheets

Item	Unit	Commodity #	Description	Price
(1)	LB	8915-912-0006-7	Beans, Green, Cut, ½" to 1" min.	\$ 0.7000
		Manufacturer:	Symons Frozen Foods, Inc.	
		Brand Offered:	Valley Pakt	
		Country of Origin:	USA	
		Net Pound per Unit:	50	
		Units per Case:	1	
(2)	LB	8915-912-0005-5	Beans, Green, French Cut, ½" to 1" min.	\$ 0.8750
		Manufacturer:	Nor Pac Foods	
		Brand Offered:	West Pac	
		Country of Origin:	USA	
		Net Pound per Unit:	30	
		Units per Case:	1	
(3)	LB	8920-912-0007-9	Beans, Wax, ½" to 1" min.	\$ 0.7850
		Manufacturer:	Symons Frozen Foods, Inc.	
		Brand Offered:	Valley Pakt	
		Country of Origin:	USA	
		Net Pound per Unit:	50	
		Units per Case:	1	
(4)	LB	8915-912-0009-2	Beans, Baby Lima, (soaked beans not permitted)	\$ 1.0300
		Manufacturer:	Symons Frozen Foods, Inc.	
		Brand Offered:	Valley Pakt	
		Country of Origin:	USA	
		Net Pound per Unit:	50	
		Units per Case:	1	

Contract (Mandatory) 1-08-89-52
Cost Sheets

Item	Unit	Commodity #	Description	Price
(5)	LB	8915-912-0030-4	Beans, Blackeyes	\$ 1.0300
		Manufacturer:	Magic Valley	
		Brand Offered:	Valley Harvest	
		Country of Origin:	USA	
		Net Pound per Unit:	20	
		Units per Case:	1	
(6)	LB	8915-912-0016-0	Broccoli, Chopped	\$ 0.5375
		Manufacturer:	Farmers Processing	
		Brand Offered:	Valley Pakt	
		Country of Origin:	USA	
		Net Pound per Unit:	40	
		Units per Case:	1	
(7)	LB	8915-912-0015-8	Broccoli, Spears	\$ 0.7300
		Manufacturer:	Farmers Processing, Inc.	
		Brand Offered:	Valley Pakt	
		Country of Origin:	USA	
		Net Pound per Unit:	30	
		Units per Case:	1	
(8)	LB	8915-912-0014-6	Broccoli, Cuts	\$ 0.5575
		Manufacturer:	Farmers Processing	
		Brand Offered:	Valley Pakt	
		Country of Origin:	USA	
		Net Pound per Unit:	40	
		Units per Case:	1	

Contract (Mandatory) 1-08-89-52
Cost Sheets

Item	Unit	Commodity #	Description	Price
(9)	LB	8915-912-0017-1	Brussel Sprouts	\$ 0.7600
		Manufacturer:	Del Mar Food Products	
		Brand Offered:	Del Mar	
		Country of Origin:	USA	
		Net Pound per Unit:	40	
		Units per Case:	1	
(10)	LB	8915-912-0018-3	Carrots, Diced	\$ 0.5650
		Manufacturer:	Watts Brothers Farms	
		Brand Offered:	Watts Brothers Farms	
		Country of Origin:	USA	
		Net Pound per Unit:	55	
		Units per Case:	1	
(11)	LB	8915-912-0019-5	Carrots, Sliced	\$ 0.4650
		Manufacturer:	Wm. Bolthouse Farms, Inc.	
		Brand Offered:	Bolthouse Farms	
		Country of Origin:	USA	
		Net Pound per Unit:	45	
		Units per Case:	1	
(12)	LB	8915-912-0020-1	Carrots, Baby Whole	\$ 0.5725
		Manufacturer:	Wm. Bolthouse Farms, Inc.	
		Brand Offered:	Bolthouse Farms	
		Country of Origin:	USA	
		Net Pound per Unit:	45	
		Units per Case:	1	

Contract (Mandatory) 1-08-89-52
Cost Sheets

Item	Unit	Commodity #	Description	Price
(13)	LB	8915-912-0021-3	Cauliflower	\$ 0.6175
		Manufacturer:	Farmers Processing, Inc.	
		Brand Offered:	Valley Pakt	
		Country of Origin:	USA	
		Net Pound per Unit:	40	
		Units per Case:	1	
(14)	LB	8915-912-0024-9	Corn, Cut	\$ 0.7000
		Manufacturer:	Twin City Foods	
		Brand Offered:	Valley Pakt	
		Country of Origin:	USA	
		Net Pound per Unit:	55	
		Units per Case:	1	
(15)	LB	8915-912-0048-1	Mixed Vegetables, Standard Assortment	\$ 0.7700
		Manufacturer:	Symons Frozen Foods, Inc.	
		Brand Offered:	Valley Pakt	
		Country of Origin:	USA	
		Net Pound per Unit:	55	
		Units per Case:	1	
(16)	LB	8915-912-0049-3	Mixed Vegetables, Without Corn	\$ 0.7900
		Manufacturer:	Symons Frozen Foods, Inc.	
		Brand Offered:	Valley Pakt	
		Country of Origin:	USA	
		Net Pound per Unit:	55	
		Units per Case:	1	

Contract (Mandatory) 1-08-89-52
Cost Sheets

Item	Unit	Commodity #	Description	Price
(17)	LB	8915-912-0053-5	Okra	\$ 1.0500
		Manufacturer:	Magic Valley Fresh Frozen, Inc.	
		Brand Offered:	Valley Harvest	
		Country of Origin:	USA	
		Net Pound per Unit:	20	
		Units per Case:	1	
(18)	LB	8915-912-0058-4	Onions, Chopped	\$ 0.3750
		Manufacturer:	Freeze Pack, Inc.	
		Brand Offered:	Freeze Pack	
		Country of Origin:	USA	
		Net Pound per Unit:	45	
		Units per Case:	1	
(19)	LB	8915-912-0033-0	Peas, Green	\$ 0.7750
		Manufacturer:	Symons Frozen Foods, Inc.	
		Brand Offered:	Valley Pakt	
		Country of Origin:	USA	
		Net Pound per Unit:	55	
		Units per Case:	1	
(20)	LB	8915-912-0034-1	Peas & Carrots	\$ 0.7200
		Manufacturer:	Columbia Foods, Inc.	
		Brand Offered:	Valley Pakt	
		Country of Origin:	USA	
		Net Pound per Unit:	55	
		Units per Case:	1	

Contract (Mandatory) 1-08-89-52
Cost Sheets

Item	Unit	Commodity #	Description	Price
(21)	LB	8915-912-0010-9	Peppers, Bell, Green, Diced or Sliced	\$ 0.5600
		Manufacturer:	Rainsweet Fruits and Vegetables	
		Brand Offered:	Rainsweet	
		Country of Origin:	USA	
		Net Pound per Unit:	45	
		Units per Case:	1	
(22)	LB	8915-912-0040-7	Spinach, Whole Leaf	\$ 0.5700
		Manufacturer:	Tulare Frozen Foods, LLC	
		Brand Offered:	Pic-N-Time	
		Country of Origin:	USA	
		Net Pound per Unit:	3	
		Units per Case:	12	
(23)	LB	8915-912-0041-9	Spinach, Chopped	\$ 0.5700
		Manufacturer:	Tulare Frozen Foods, LLC	
		Brand Offered:	Pic-N-Time	
		Country of Origin:	USA	
		Net Pound per Unit:	3	
		Units per Case:	12	
(24)	LB	8915-912-0042-0	Squash, Yellow, Winter Type Cooked & Mashed	\$ 0.6300
		Manufacturer:	National Frozen Foods Corp.	
		Brand Offered:	Valamont	
		Country of Origin:	USA	
		Net Pound per Unit:	4	
		Units per Case:	12	

Contract (Mandatory) 1-08-89-52
Cost Sheets

Item	Unit	Commodity #	Description	Price
(25)	LB	8915-912-0047-0	Turnip Greens	\$ 0.5900
		Manufacturer:	Tulare Frozen Foods, LLC	
		Brand Offered:	Pic-N-Time	
		Country of Origin:	USA	
		Net Pound per Unit:	3	
		Units per Case:	12	
(26)	LB	8915-912-0051-1	Zucchini	\$ 0.5975
		Manufacturer:	Farmers Processing	
		Brand Offered:	Valley Pakt	
		Country of Origin:	USA	
		Net Pound per Unit:	40	
		Units per Case:	1	
(27)	LB	8915-912-0001-8	7+1 US Grade A Apple Slices	\$ 0.7300
		Manufacturer:	Jewel Apple LTD	
		Brand Offered:	Jewel	
		Country of Origin:	USA	
		Net Pound per Unit:	30	
		Units per Case:	1	
(28)	LB	8915-912-0003-1	5+1 Apricot Halves	\$ 0.9800
		Manufacturer:	Del Mar Food Products	
		Brand Offered:	Del Mar	
		Country of Origin:	USA	
		Net Pound per Unit:	40	
		Units per Case:	1	

Contract (Mandatory) 1-08-89-52
Cost Sheets

Item	Unit	Commodity #	Description	Price
(29)	LB	8915-912-0011-0	Blueberries, IQF	\$ 1.8500
		Manufacturer:	Symons Frozen Foods, Inc.	
		Brand Offered:	Valley Pakt	
		Country of Origin:	USA	
		Net Pound per Unit:	55	
		Units per Case:	1	
(30)	LB	8915-912-0012-2	Boysenberries, IQF	\$ 1.9000
		Manufacturer:	Rainsweet Fruits And Vegetables	
		Brand Offered:	Rainsweet	
		Country of Origin:	USA	
		Net Pound per Unit:	30	
		Units per Case:	1	
(31)	LB	8915-912-0022-5	5+1 Cherries, RSP	\$ 1.1200
		Manufacturer:	Royal Ridge Fruits	
		Brand Offered:	Washington Tart	
		Country of Origin:	USA	
		Net Pound per Unit:	30	
		Units per Case:	1	
(32)	LB	8915-912-0031-6	5+1 Yellow Freestone, Peach Slices	\$ 0.8875
		Manufacturer:	Del Mar Foods	
		Brand Offered:	Summer Prize	
		Country of Origin:	USA	
		Net Pound per Unit:	40	
		Units per Case:	1	

Contract (Mandatory) 1-08-89-52
Cost Sheets

Item	Unit	Commodity #	Description	Price
(33)	LB	8915-912-0044-4	Strawberries, 4+1 Slices	\$ 0.9550
		Manufacturer:	Cal Pacific Specialty Foods	
		Brand Offered:	Cal Pacific	
		Country of Origin:	USA	
		Net Pound per Unit:	30	
		Units per Case:	1	
(34)	LB	8915-912-0045-6	Strawberries, IQF Whole	\$ 0.8500
		Manufacturer:	Farmer's Processing	
		Brand Offered:	Valley Pakt	
		Country of Origin:	USA	
		Net Pound per Unit:	30	
		Units per Case:	1	
(35)	QT	8915-912-0028-6	Orange Juice, Concentrate	\$ 3.7500
		Manufacturer:	Ludford's Inc.	
		Brand Offered:	Cal Maid	
		Country of Origin:	USA	
		Net per Unit:	32 oz.	
		Units per Case:	12	



Inspection, Testing & Certification of Processed Foods

1.0 SCOPE:

This specification covers required procedures for inspecting, testing & certification of all food products subject to the jurisdiction of the USDA, Agricultural Marketing Service, Fruit & Vegetable Programs, Processed Products Branch. These products include canned, frozen, dried & dehydrated low moisture fruits & vegetables. As appropriate certain dried fruits are subject to inspection by the California Department of Food & Agriculture.

2.0 REQUIREMENTS

- 2.1 All food products subject to the jurisdiction of the USDA, Agricultural Marketing Service, Fruit & Vegetable Programs, Processed Products Branch shall be inspected & certified per this specification. These include canned, frozen, dried & dehydrated low moisture fruits & vegetables.
- 2.2 All products shall be of the latest seasons pack unless otherwise specified & of the USDA Grade specified.

3.0 INSPECTIONS

3.1 Notification

The supplier shall notify the USDA of the need for inspection giving full details as to the applicable contract and specification(s).

3.2 Certification

- 3.2.1 Upon completion of inspection, the supplier shall ensure the USDA Inspection Branch issue a certificate, which shall be a "Certificate of Quality & Conditions" or a "Memorandum Report of Inspection". Certificates or Memorandum Reports with "Supplier submitted sample" are not acceptable. The supplier shall ensure that the State of California and the supplier are included in the "Buyer Receiver Block" on the Certificate(s).
- 3.2.2 The certificate shall indicate, under the grade statement, conformance with this specification, the grade, & any other applicable quality requirements.
- 3.2.3 The certificate shall indicate that the containers meet United States Standards for Condition of Food Containers.
- 3.2.4 The supplier shall ensure the USDA sends copies of all certificates to:
DGS/Procurement Division
707 3rd Street, 2nd Floor
West Sacramento, CA 95605
Attention: Food Acquisitions Unit
Originals, manually signed duplicates or photographic duplicate copies of originals are acceptable.
- 3.2.5 The supplier shall submit a copy of the certificate(s) to Procurement Division prior to the first delivery of goods. Failure of the supplier to furnish certificate (s) to the procurement

division prior to delivery of goods may be ground for default of purchase order or contract according to the General Provisions.

- 3.2.6** The supplier shall also ensure a copy of the certificate accompany delivery to each consignee. Failure of the supplier to furnish certificate with delivery may cause the delivery to be rejected.

3.3 Time Limits

- 3.3.1** Inspection Certificates covering canned, products shall have been issued less than six (6) months before date of delivery. Inspection certificates for dried products shall have been issued less than three (3) months before date of delivery. Certificates for frozen & dehydrated low moisture products shall have been issued not more than thirty (30) days before date of delivery.
- 3.3.2** In no case shall a certificate be issued on frozen products, which have been in storage longer than twelve (12) months.
- 3.3.3** Re-Inspection (up-to date inspection) is required at supplier's expense if the original certificate date exceeds the time limits indicated.

3.4 Official Stamp

- 3.4.1** Each & every container (case, pail, drum, etc.) covered by a certificate shall bear the USDA "Officially Sampled" stamp, showing the date & location of the Inspection Office.



- 3.4.2** An exact duplicate of the USDA "Officially Sampled" stamp shall also appear on the Inspection Certificate. Shipments not identified with an exact duplicate of the stamp contained on the Inspection Certificate may be subject to rejection.
- 3.4.3** The absence of the USDA "Officially Sampled" stamp on the certificate will be interpreted as indicating the product offered does not comply with the specification.

3.5 Inspection Cost

All inspection costs shall be paid by the supplier. If a re-inspection is required, the State agency or agencies involved shall bear the costs if the product passes and the supplier shall pay if the product fails re-inspection.

4.0 SHIPMENTS

- 4.1** All shipments of frozen products shall be made in mechanically or cryogenically refrigerated trucks. Product shall be maintained at a temperature not to exceed 5 degrees Fahrenheit during the entire delivery period & to final destination.



STATE OF CALIFORNIA

Bid Specification

8915-08BS-003

Frozen Fruits, Vegetable and Juices

1.0 SCOPE

This bid specification establishes requirements for frozen fruit and vegetable products packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The products 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 products shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The products shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

3.0 REQUIREMENTS

3.1 FROZEN VEGETABLES

The frozen vegetable products shall be U.S. Grade "A" or "B" minimum as defined in the table below. In the absence of U.S. Grade Standards, the products shall meet the criteria listed below.

- 3.1.1 The products shall be produced from the fresh, clean, sound, immature seeds (where required) and fresh, clean, sound roots of the appropriate plant roots. The vegetables shall be prepared by shelling, washing, sorting, trimming, blanching, peeling, and cutting.
- 3.1.2 The vegetables shall be properly drained, mixed, and properly frozen in accordance with good commercial practice and shall be maintained at temperatures necessary for the preservation of the products.
- 3.1.3 The frozen vegetable products shall possess similar varietal characteristics that possess a good flavor and good color. The vegetables shall be practically free from defects and possess good character.
- 3.1.4 The finished products shall possess the following characteristics:
 - 3.1.4.1 **Color:** The products shall have good color. "Good color" means that the combined basic vegetables as a mass and/or the individual basic vegetables products shall possess a color that is bright and characteristic of young or tender vegetables that have been properly prepared and processed.
 - 3.1.4.2 **Defects:** Frozen vegetables (mixed or individual) shall be practically free from defects including but not limited to harmless extraneous material, damage units (Slightly, moderately or seriously), blemished (slightly or seriously), poorly trimmed, small or damaged pieces, damaged by mechanical or manual injury, misshapen units, pathological or insect

injury and sand, grit or silt and. Frozen vegetables shall be free from any other defects, whether or not specifically defined or listed therein which would affect the appearance or edibility of the finished products.

- 3.1.4.3 **Flavor and Odor:** The combined basic mixed vegetables and each individual vegetable, before and after cooking, shall have a good, flavor and odor. Good flavor and odor means that the products shall have distinctive and normal flavor and odor, characteristic, of young, tender vegetables and shall be free from any kind of objectionable flavor or objectionable odor.

FROZEN VEGETABLE PRODUCTS

Vegetables	Descriptions	Grade
Bean Green	Cut ½" to 1" minimum	B
Bean green	French cut ½" to 1" minimum	B
Bean wax	½" to 1" minimum	B
Bean lima	baby (soaked beans not permitted)	B
Pea	black-eye	B
Broccoli	chopped	A
Broccoli	spear	A
Broccoli	cut	A
Brussels	sprout	B
Carrot	dices	B
Carrot	sliced	B
Carrot	whole baby	B
Cauliflowers		B
Corn	cut	B
Vegetable	mixed standard assorted (5 way)	B
Vegetable	mixed standard assorted without corn (4 way)	B
Okra	whole frozen	B
Onion	chopped frozen	B
Pea	green	B
Pea and Carrot		B
Pepper bell green	diced or sliced	B
Spinach	whole leaf	B
Spinach	chopped	B
Squash	yellow winter type cooked and mashed	B
Turnip	Green	B
Zucchini	sliced	B

3.2 FROZEN FRUITS

The frozen fruit products shall be U.S. Grade "A" or "B" minimum as defined in the table below. In the absence of U.S. Grade Standards, the product shall meet the criteria listed below.

- 3.2.1 The frozen fruit products shall be prepared from sound, mature, fresh, peeled or unpeeled fruit of any commercial variety, which are sorted, washed, and may be trimmed to assure a clean and wholesome products.
- 3.2.2 The fruits shall be drained of excess water before filling into containers, may be packed with or without addition of nutritive sweetening ingredient(s) (including syrup and /or syrup containing pureed of the particular fruit) and/or suitable antioxidant ingredient(s) and/or any other ingredient(s) permissible under the provisions of the Federal Food, Drug and Cosmetic Act.
- 3.2.3 The fruits shall be prepared and frozen in accordance with good commercial practice, and are maintained at temperatures necessary for the preservation of the products.
- 3.2.4 The frozen fruit products shall possess similar varietal characteristics and possess a good flavor, good color, practically uniform in size and symmetry, practically free from defects and shall possess a good character.
- 3.2.5 The finished products shall possess the following characteristics:
- 3.2.5.1 **Color:** The products shall have a good color. "Good color" means that internally and externally the frozen fruits have color that are bright, practically uniform, and typical of well-ripened fruits of the variety.
- 3.2.5.2 **Defects:** Frozen Fruits shall be practically free from defects, including but not limited to, harmless extraneous material, short stem, stem, pit material, discoloration (even slight), scab, hail injury, grit, sand, silt, poorly trimmed, small or damaged pieces, damaged by mechanical or manual injury, misshapen units, pathological or insect injury. Frozen fruits shall be free from any other defects, whether or not specifically defined or listed therein which would affect the appearance or edibility of the finished products.
- 3.2.5.3 **Character:** Frozen fruits shall have a good character. Good character means that the product shall have a practically uniform tender, fleshy texture typical of well-ripened fruits, properly prepared and properly processed frozen fruits, and shall be uniformly intact and may be soft but hold their original conformation and size without material disintegration of products seediness, appearance and eating quality.

FROZEN FRUIT PRODUCTS

Fruits	Descriptions	Grade
Apple	Sliced (7+1)*	A
Apricot	Halves (5+1)*	B
Blueberry	IQF	B
Boysenberry	IQF	B
Cherry	RSP (5+1)*	B
Peach	sliced yellow freestone (5+1)*	B
Strawberry	sliced (4+1)*	B
Strawberry	whole (IQF)	B

* Ratio of fruit to sugar. For example, Apple is 7 parts apples to 1 part sugar.
RSP – red sour pitted

3.3 FROZEN CONCENTRATED (3+1) JUICES

The juice products shall meet the requirements of U.S. Grade "A" as defined in the United States Standards for Grades (§52.1551 to §52.1559 dated Jan. 10, 1993, and §52.2451 to §52.2464 dated Nov. 1, 1957) and USDA Commercial Item Description A-A-20102B dated May 1, 1998.

3.3.1 The products shall be properly frozen in accordance with good commercial practice and shall be maintained at temperatures necessary for the preservation of the product.

3.3.2 The finished products shall possess the following characteristics:

3.3.2.1 **Frozen concentrated orange** juice shall be unsweetened style with fresh orange juice appearance, very good color, practically free from defects, and very good flavor. Frozen concentrated orange juice shall meet all the analytical requirements established by U.S. Standards for Grades.

3.3.2.2 **Frozen concentrated sweetened Grape** juice shall be prepared from grapes of the slip-skin varieties of the Concord type of the labrusca species. Not less than 50% of the total soluble solid of the finished concentrate shall be derived from the grapes. Products shall possess good color and properly prepared from Concord type grape juice and conforms with the following requirements;

Absorbency at 520millimicrons ----- 4.0 Min.

Absorbency ratio ----- 1.5 Min.

Frozen concentrated sweetened grape juice shall meet following additional requirements:

Brix ----- 13.0° Min.

Acid ----- Min. 0 .40gr/100ml – Max. 0.65gr/100ml

Brix value to Acid Ratio--Min. 20 to 1 and Max. 34 to 1

3.3.2.3 **Frozen concentrated Lemon** juice shall contain the concentrated juices of clean, sound, mature, high-acid lemons, lemon oil, and other ingredients. The concentrated frozen lemon juice shall possess the typical yellow color, shall be practically free of seed particles, rag, coagulation of the pulp, peel and other extraneous plant material. The finish product shall be promptly frozen to a temperature of 0°.F or lower. Frozen concentrated lemon juice shall meet the analytical requirements established by USDA Commercial Item Description # A-A-20102B dated may 1,1998.

4.0 PACKAGING and MARKING

4.1 The packaging weight per case shall not exceed 60 lbs. total.

4.2 Each units and/or case shall include the brand, manufacturer, style, container size, count, and pack date. Date codes only are not acceptable.

Nutrition Facts

Regular Cut Wax Beans

Serving Size 2/3 cup (83g)

Servings per container

Amount per Serving

Calories 30 Calories from Fat 0

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 5g	2%
Dietary Fiber 2g	8%
Sugars 2g	
Protein 1g	

Vitamin A	0%	Vitamin C	6%
Calcium	4%	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:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300 mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Ingredients: Wax Beans

Nutrition Facts

Blackeye Peas

Serving Size 1/2 Cup (81g)

Servings per container

Amount per Serving

Calories 120 Calories from Fat 5

% Daily Value*

Total Fat 0.5g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 20mg 1%

Total Carbohydrate 22g 7%

Dietary Fiber 5g 20%

Sugars 0g

Protein 8g

Vitamin A 0% Vitamin C 0%

Calcium 2% Iron 10%

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300 mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Ingredients: Blackeye Peas

Nutrition Facts

Broccoli Cuts

Serving Size 1 cup (87g)

Servings per container

Amount per Serving

Calories 30	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 20mg	1%
Total Carbohydrate 4g	1%
Dietary Fiber 2g	8%
Sugars 2g	
Protein 2g	
Vitamin A 0%	Vitamin C 50%
Calcium 2%	Iron 0%

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300 mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Ingredients: Broccoli

Nutrition Facts

Diced Carrots

Serving Size, 2/3 cup (85g)

Servings per container

Amount per Serving

Calories 35	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 60mg	2%
Total Carbohydrate 7g	2%
Dietary Fiber 2g	8%
Sugars 4g	
Protein < 1g	
Vitamin A 60%	Vitamin C 2%
Calcium 2%	Iron 0%

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300 mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Ingredients: Carrots

Nutrition Facts

Medium Sliced Carrots

Serving Size 2/3 cup (85g)

Servings per container

Amount per Serving

Calories 35 Calories from Fat 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 60mg 2%

Total Carbohydrate 7g 2%

Dietary Fiber 2g 8%

Sugars 4g

Protein <1g

Vitamin A 60% Vitamin C 2%

Calcium 2% Iron 0%

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300 mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Ingredients: Carrots

Nutrition Facts

Whole Baby Carrots

Serving Size ¼ Cup (85g)

Servings per container

Amount per Serving

Calories	35	Calories from Fat	0
% Daily Value*			
Total Fat	0g		0%
Saturated Fat	0g		0%
<i>Trans</i> Fat	0g		
Cholesterol	0mg		0%
Sodium	60mg		2%
Total Carbohydrate	7g		2%
Dietary Fiber	2g		8%
Sugars	4g		
Protein	< 1g		
Vitamin A	60%	Vitamin C	2%
Calcium	2%	Iron	0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300 mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Ingredients : Whole Baby Carrots

4-way mix vegetables

9/3/2008

Nutrition Facts

Serving Size (100g)
Servings Per Container

Amount Per Serving

Calories 70 Calories from Fat 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 60mg 2%

Total Carbohydrate 14g 5%

Dietary Fiber 4g 17%

Sugars 4g

Protein 4g

Vitamin A 60% • Vitamin C 15%

Calcium 4% • 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:

Calories: 2,000 2,500

Total Fat Less than 65g 80g

Saturated Fat Less than 20g 25g

Cholesterol Less than 300mg 300mg

Sodium Less than 2,400mg 2,400mg

Total Carbohydrate 300g 375g

Dietary Fiber 25g 30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: carrots,
green beans, lima beans,
green peas

Nutrition Facts

Peas & Carrots

Serving Size 2/3 cup (87g)

Servings per container

Amount per Serving

Calories 50

Calories from Fat 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 125mg 5%

Total Carbohydrate 9g 3%

Dietary Fiber 3g 12%

Sugars 4g

Protein 2g

Vitamin A 35% Vitamin C 6%

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:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300 mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: Green Peas, Diced Carrots, Salt

RATIO: 50% peas, 50% carrots

Nutrition Facts

Turnip Greens

Serving Size (85g)

Servings per container

Amount per Serving

Calories	25	Calories from Fat	0
% Daily Value*			
Total Fat	0g		0%
Saturated Fat	0g		0%
Trans. Fat	0g		
Cholesterol	0mg		0%
Sodium	35mg		1%
Total Carbohydrate	3g		1%
Dietary Fiber	2g		8%
Sugars	4g		
Protein	<1g		
Vitamin A	0%	Vitamin C	8%
Calcium	2%	Iron	0%

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300 mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Ingredients: Turnips

Nutrition Facts

7+1 Sliced Apples

Serving Size 140g

Servings per container

Amount per Serving

Calories 140 Calories from Fat 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 1030mg 43%

Total Carbohydrate 35g 12%

Dietary Fiber 2g 8%

Sugars 32g

Protein < 1g

Vitamin A 0% Vitamin C 170%

Calcium 0% 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:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300 mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Ingredients: Apples, Sugar, Salt, Ascorbic Acid, Citric Acid
 Nutritional information from Jewel Apple Ltd.

Effective Date 9-18-07sf

PRODUCT DESCRIPTION:

APRICOTS, HALF 5+1 (Barrier Pack)

Page No.: 1 of 1

Issue Date: June 18, 2004

Supersedes: March 24,
2004

Serving Per Container:

Container Size

40.0 pounds

Serving Per Container

about 130

Nutrition Facts:

Serving Size:	1/2 cup (140g)	
Calories	110	
Calories from Fat	0	
	% Daily Value*	
Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrate	27g	9%
Dietary Fiber	2g	8%
Sugars	25g	
Protein	2g	
Vitamin A 45%	Vitamin C	170%
Calcium 0%	Iron	2%

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

Ingredients: Apricots, Sugar, Water, Ascorbic Acid, and Citric Acid to Promote Color Retention.

Please note that variation are based on variety, maturity, seasonal and geographic differences as well as the normal variation resulting from production, storage, manufacturing, distribution, and all other preparation and handling practices.

Nutrition Facts

Blueberries

Serving Size 3/4 cup (130g)

Servings per container

Amount per Serving

Calories 70

Calories from Fat 0

% Daily Value*

Total Fat 1g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 16g 5%

Dietary Fiber 4g 16%

Sugars 12g

Protein 1g

Vitamin A 2% Vitamin C 6%

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:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300 mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Ingredient: Blueberries

RAINSWEET

FRUITS & VEGETABLES

NUTRITIONAL INFORMATION – BOYSENBERRY

(Rubus ursinus x idaeus)

NUTRITION				
Serving Size: Boysenberry 100 grams				
	Pack Style:	IQF	Straight Pack	Puree (Single Strength)
Calories		50.66	37.22	28.62
Calories from fat		0.31	1.26	0.99
Brix		11.6 - 13.4	10.8 - 12.6	8.5 - 14.5
NUTRIENTS				
Lipids		0.03 g	0.14 g	0.11 g
Total Carbohydrates		11.26 g	7.81 g	6.22 g
Dietary fiber		1.75 g	2.11 g	1.49 g
Sugar		4.63 g	3.38 g	3.52 g
Trans Fatty Acid		0 g	0 g	0 g
Protein		1.33 g	1.18 g	0.68 g
Vitamin A		N/A	N/A	N/A
Vitamin C		6.06 mg	6.43 mg	3.10 mg
Calcium		22.67 mg	19.00 mg	15.63 mg
Iron		0.56 mg	0.50 mg	0.62 mg
Sodium		2.16 mg	0.28 mg	3.36 mg
CHEMICAL PROPERTIES				
pH		3.0 – 3.5		
Titrateable Acid (as % citric acid)		0.9 – 1.8		
Soluble Solids		8.82 – 11.2 Brix		
Total Sugar (in 100g)		8.5 – 14 g		
Glucose		2.48 g		
Fructose		3.70 g		

Nutrition Facts			
5+1 RTP Cherries			
Serving Size 140g			
Servings per container			
Amount per Serving			
Calories 150	Calories from Fat 0		
% Daily Value*			
Total Fat 0g	0%		
Saturated Fat 0g	0%		
<i>Trans</i> Fat 0g			
Cholesterol 0mg	0%		
Sodium 20mg	1%		
Total Carbohydrate 37g	12%		
Dietary Fiber 2g	8%		
Sugars 33g			
Protein 1g			
Vitamin A 6%	Vitamin C 6%		
Calcium 0%	Iron 0%		
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300 mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9 • Carbohydrate 4 • Protein 4			

Ingredients: Cherries, Sugar

Nutritional information from the Cherry Marketing Institute received through Nelsm

Effective Date 9-18-07sf

SUMMER PRIZE FRUIT CO.

P.O. Box 2230

WATSONVILLE, CALIFORNIA 95077-2230

PRODUCT: Lot 1470 Sliced Peach 5+1

Date: April 17, 2005

Ingredients: Peaches, Sugar,
Water, Ascorbic and Citric
Acids.

Comments:

Approved:

NUTRITION FACTS

Serving Size 100g

Servings Per Container 181

Amount Per Serving

Calories 70 Calories From Fat 0

% Daily Value *

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g 0%

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 17g 6%

Dietary Fiber 1g 5%

Sugars 15g

Protein 1g

Vitamin A 6% Vitamin C 210%

Calcium 0% Iron 0%

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

	Calories 2,000	2,500
Total Fat	Less than 65g	80g
Sat Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Nutrition Facts

Sweetened 4+1 Sliced Strawberries

Serving Size 1/2 cup (140g)

Servings per container

Amount per Serving

Calories 150 Calories from Fat 0

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
<i>Trans Fat</i> 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 38g	13%
Dietary Fiber 2g	8%
Sugars 35g	
Protein <1g	

Vitamin A 0% Vitamin C 80%

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:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300 mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Ingredients: Strawberries; Sugar

Nutrition Facts

IQF Strawberries - Whole

Serving Size 2/3 cup (140g)

Servings per container

Amount per Serving

Calories 50 Calories from Fat 0

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 13g	4%
Dietary Fiber 2g	8%
Sugars 9g	
Protein <1g	

Vitamin A 0% Vitamin C 90%

Calcium 2% 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:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300 mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Ingredients: Strawberries

