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

State of California

CONTRACT NOTIFICATION

****MANDATORY****

CONTRACT NUMBER:	1-08-89-58
DESCRIPTION:	Rice, Milled
CONTRACTOR(S):	Titus Enterprises, Inc.
CONTRACT TERM:	July 1, 2008 through September 30, 2008
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Eileen Tardiff 916-375-4432 etardiff@dgs.ca.gov

_____original signed_____

Dion Campos, Food Acquisitions Manager

Date: **June 9, 2008**

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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 3rd Street, 2nd Floor, MS201 West Sacramento, Ca 95605
Phone:	(916) 375-4432
Fax:	(916) 375-4439
Email Address:	etardiff@dgs.ca.gov

Supplier Contact Information:

Contact:	Yolanda Barajas
Address:	Titus Enterprises, Inc. 2651 E. Byrd Avenue Fresno, Ca 93706
Phone:	(559) 495-0890
Fax:	(559) 495-0891
Email Address:	Yolanda@titusent.com
Federal Employee Tax ID #:	77-0546674
Office of Small Business and DVBE Certification #:	21235

Terms of Contract:

OfferedTerms of Payment:	½%, 10 days
FOB:	Destination
Minimum Order:	5 bags
Product Price Terms:	Firm Fixed
Due Date of PO to Supplier:	15 days prior to delivery

Contract (Mandatory) 1-08-89-58
Contract Notification and User Guide

General Terms & Conditions

1. SCOPE

The State's contract with Titus Enterprises, Inc. is to provide Rice, Milled at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-58. 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 Rice, Milled to the State.

The contract term is for 3 months. The State has the right to exercise the option to extend the contract for an additional 3 months (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.

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 **5 bags** 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.

General Terms & Conditions continue…

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.

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 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.

General Terms & Conditions continue…

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.

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:

- **8920-08BS-012 dted April 9, 2008**

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

General Terms & Conditions continue…

13. PAYMENT

Offered payment terms for this contract are as follows:

Contractor	Terms
Titus Enterprises, Inc.	½%, 10 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.

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)
  8920-08BS-012 dated April 9, 2008
- Nutritional Facts
- Kosher Certificates (if applicable)

Contract (Mandatory) 1-08-89-58
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.

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 occurance.

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
Titus Enterprises, Inc.	77-0546674

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 #
Titus Enterprises, Inc.	21235

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.

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. 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.

Contractors Guide continue…

In addition, a quarterly overview report is required utilizing the same reporting forms. Invoice copies or list of purchase orders will not fulfill this requirement. This report shall be submitted to the Contract Administrator quarterly, commencing on the 15th day of the proceeding quarter.

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 declaim 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.

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.

COST SHEETS

Item	Unit	Commodity #	Description	Unit Price
			These products are all Kosher certified	
(1)	BG	8920-914-0132-2	Rice, Brown, Milled, Medium Grain, Type I, Class B, Grade 1, 50 lb. bag	$ 37.45
		Manufacturer:	C & F Foods, Inc.	
		Brand Offered:	C & F Foods	
		Packaging:	50 lb. bag	
		Product Code:	RMB10501STBD	
(2)	BG	8920-914-0131-0	Rice, White, Milled, Medium Grain, Enriched, Uncoated, Type 1,Class B, Grade 1, 50 lb. bag	$ 36.45
		Manufacturer:	C & F Foods, Inc.	
		Brand Offered:	C & F Foods	
		Packaging:	50 lb. bag	
		Product Code:	RCR10501STBD	
(3)	BG	8920-914-0133-4	Rice, White, Milled, Medium Grain, Parboiled, Enriched, Uncoated, Type II,, Class B, Grade 1 50 lb. bag	$ 38.95
		Manufacturer:	C & F Foods, Inc.	
		Brand Offered:	C & F Foods	
		Packaging:	50 lb. bag	
		Product Code:	RPA10501STBD	
(4)	BG	8920-914-0132-2	Rice, White, Milled, Long Grain, Enriched, Type I, Class B, Grade 1, 50 lb. bag	$ 38.45
		Manufacturer:	C & F Foods, Inc.	
		Brand Offered:	C & F Foods	
		Packaging:	50 lb. bag	
		Product Code:	R0410501STBD	

STATE OF CALIFORNIA

Bid Specification 8920-08BS-012

Rice, Milled
Parboiled, Enriched

1.0 SCOPE:

This bid specification establishes requirements for milled rice and parboiled rice packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 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 TYPES, CLASSES & GRADES

The product shall conform to the following types, classes & grades:

3.1 **Type I: Milled**

3.1.1 Type I (milled) rice shall be processed from rough rice (paddy rice), Oryza sativa, and shall be of types, classes, and grades, as specified and defined in the U.S. Standards for Rough Rice, Brown Rice for Processing, and Milled Rice.

3.1.2 Type I, white rice shall be enriched as specified by FDA.

3.2 **Type II: Parboiled**

3.2.1 Type II (parboiled) rice shall be milled rice in which the starch has been gelatinized by soaking, steaming, and drying and the rice shall meet the requirements of Type I.

3.2.2 After processing, the parboiled rice shall contain not more than 2 percent kernels having white ungelatinized areas.

3.2.3 The cooked Type II product shall contain not more than 13.5% moisture.

3.2.4 After cooking 185-grams of parboiled rice with 5-grams of sodium chloride in 1,900-mL of tap water for at least 25 minutes and draining surplus water in a sieve for 30 seconds, the product shall be soft, fluffy, and not form a gummy mass.

3.2.5 The cooked product shall have no objectionable taste or odor.

3.3 **Classes**

Class	Grain Length	Grain Width	Grain Weight/100
Class A Long	7.0 - 7.5 mm	2.0 - 2.1 mm	16 - 20 grams
Class B Medium	5.9 - 6.1 mm	2.5 - 2.8 mm	18 - 22 grams

3.4 **Grades:** Shall be Grade U.S. No. 1 as defined in the US Standards for Rice.

4.0 SAMPLING & TESTING

4.1 Sampling

4.1.1 Lots of delivered rice will be randomly sampled to determine compliance to US No. 1 Standards. (A "lot" is defined as a single type of rice delivered to one location.)

4.1.2 Sampling and testing shall be done by the USDA or State Food and Agriculture Grain Inspection Branch, with all arrangements to be made and inspection cost paid by the contractor.

4.1.3 Any lots failing to meet Grade U.S No. 1 shall be rejected and replaced by the contractor and all costs for this inspection shall be borne by the contractor.

4.2 Filth Test

4.2.1 All tests required to determine compliance with the provisions of the Federal Food, Drug, and Cosmetic Act in regard to insects, insect fragments, rodent hairs, rodent excreta, and other filth shall be made in accordance with the Official Methods of Analysis of the Association of Official Analytical Chemists or the Approved Methods of the American Association of Cereal Chemists.

5.0 PACKAGING, LABELING & MARKING

5.1 Rice shall be supplied in bags with a maximum weight of 50 pounds.

5.2 All bags of rice delivered shall be marked with the name of the receiving institution, the purchase order number, the net weight per bag and the type of rice contained within.

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Medium Grain Brown Rice

INGREDIENTS: Medium Grain Brown Rice

Nutrition Facts

Serving Size 1/4 cup (45g)
Servings Per Container

Amount Per Serving	
Calories 160	Calories from Fat 10
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 34g	11%
Dietary Fiber 2g	8%
Sugars 0g	
Protein 3g	

Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 4%
Thiamin 10%	Niacin 10%
Folate 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
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

Cooking Directions:
STOVE TOP: PREFFERRED METHOD
1. Bring 2 cups, water to a boil. Add 1 tsp. butter or margarine and salt (optional)
2. Stir in 1 cup rice. REDUCE HEAT, cover and simmer 40 minutes.
3. REMOVE FROM HEAT. Let stand covered for 5 minutes or until water is absorbed. Fluff with fork. Serve

FOR BEST RESULTS:
Do not rinse before or drain after cooking
For firmer rice use Less water and simmer for a shorter time
For Softer rice, use More water and simmer for a longer time

Do not lift lid while cooking, Steam cooks rice.

Servings per container will vary depending on package size:
1lb = about 10
2lb = about 20
4lb = about 40
5lb = about 50
8lb = about 80
10lb = about 100
20lb = about 200

Growers, Processors, Packers, Distributors
and Exporters of Dried Beans, Peas, Rice and Popcorn

CORPORATE OFFICE
15620 East Valley Blvd., City of Industry, CA 91744
Tel.: (626) 723-1000 • Fax.: (626) 723-1212 • Sales Fax.: (626) 723-1111
Visit us on the web at www.cnf-foods.com

PRODUCT SPECIFICATIONS

Product Description: Medium Grain Brown Rice

Appearance: Short flat kernels as wide as they are long

Color: Brown

Texture: Smooth

Flavor: Nutty Flavor

Pack Size: Retail and Food Service available

Standards and Specifications:

1.) The product, including raw materials shall be stored, prepared, and packaged in accordance with the FDA Good Manufacturing Practices (21 CFR, part 110)

2.) The finished product and packaging shall conform to all applicable regulations issued under requirements of the U.S. Food, Drug and Cosmetic Act as amended.

Grade:

CLASSIFICATION	SPECIFICATION
Paddy Kernels	20 per 500 g Maximum
Heat Damaged Kernels Objectionable Seeds Total	1 per 500 g Maximum 2 per 500 g Maximum 10 per 500 g Maximum
Broken Kernels	2.0% Maximum
Red Rice and Damaged Kernels	1.0% Maximum
Chalky Kernels	2.0% Maximum
Other Types	1.0% Maximum
Well Milled Kernels	1.0% Maximum

12/10/07

Reviewed by: RN

Growers, Processors, Packers, Distributors
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EXAMPLE/TRANSALATION

Retail bag code date **Example: Best ByFeb09052DI**

Translation **Best By:**

Feb.	09	05	2	D	I
Month	Day of Month	Year plus one	Production Line	Day shift	Facility

Food Service bag/box code date **Example: Best ByFeb0905198565DI**

Translation **Best By:**

Feb	09	05	19856	5	D	I
Month	Day of Month	Year plus one	Bulk Po number	Production Line	Day Shift	Facility

Shipping case markings:

Example/Translation

Label 2 letter Abbr. Quantity/Pack Size Product Description
Best By: Month, Day, Year Plus One / Product Code Number
Customer/Label Name

These case markings will be applied using black ink on two sides of case. UPC thermal label will be applied on two adjacent sides of case per customer requirements.

Coding:

All packages shall be legibly coded as per C&F Foods, Inc. Coding Procedures to provide the following information, month, date, year and production line (year will reflect shelf life of one year from production date.) Case markings will identify, product name, pack size, customer, stock number and date (date will be the same as date on package).

12/10/07

Reviewed by: RN

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Packaging:

All packaging shall be safe and suitable for the intended use and must meet specific packaging materials specifications negotiated between customers, C&F Foods, Inc. and Packaging Vendor(s). In addition, all shall be well-formed and securely sealed.

Nutrition Information:

Available upon request.

Storage/Stability:

Product may be stored for long periods of time under proper conditions without substantial deterioration. It should be warehoused in a clean, cool, dry place away from strong odors, flour and flour based products. However, like most grain products, it is subject to infestation by insects and other pests if not properly protected.

Although the product will normally remain perfectly satisfactory for much longer periods, to insure proper rotation and as protection against infestation, we recommend a maximum shelf life of 12 months with a maximum of 6 months being ideal.

Growers, Processors, Packers, Distributors
and Exporters of Dried Beans, Peas, Rice and Popcorn

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Visit us on the web at www.chi-foods.com

Nutritional Information

ENRICHED MEDIUM GRAIN WHITE RICE (CAL-ROSE RICE)

Ingredients: Medium grain white rice enriched with Niacin, Iron, (Ferric Orthophosphate) Thiamine (Thiamine Mononitrate) and Folic Acid.

Nutrition Facts

Serving Size ¼ cup (45g)
Servings Per Container

Amount Per Serving
Calories 160 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 36g	12%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 3g	

Vitamin A 0%		Vitamin C 0%	
Calcium 0%		Iron 10%	
Thiamin 15%		Niacin 10%	
Folate 25%			

* 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

Calories per gram:
Fat 9 Carbohydrate 4 Protein 4

Growers, Processors, Packers, Distributors
and Exporters of Dried Beans, Peas, Rice and Popcorn

CORPORATE OFFICE
15620 East Valley Blvd., City of Industry, CA 91744
Tel.: (626) 723-1000 • Fax.: (626) 723-1212 • Sales Fax.: (626) 723-1111
Visit us on the web at www.cnf-foods.com

PRODUCT SPECIFICATIONS

Product Description: CALROSE RICE (Medium Grain Rice)

Appearance: Short slightly thick kernels of rice about twice as long as they are wide

Color: Creamy White

Texture: Smooth

Flavor: Light, savory and slightly sticky when cooked, favorite in gumbo and other Cajun cuisine.

Pack Size: Retail and Food Service available

Standards and Specifications: 1.) The product, including raw materials shall be stored, prepared, and packaged in accordance with the FDA Good Manufacturing Practices (21 CFR, part 110)
2.) The finished product and packaging shall conform to all applicable regulations issued under requirements of the U.S. Food, Drug and Cosmetic Act as amended.

Grade:

CLASSIFICATION	SPECIFICATION
Heat Damaged Kernels and Objectionable Seeds	2 per 500 g Maximum
Foreign Material	0.1% Maximum
Total Seeds, Heat Damaged, and Paddy Kernels (Singly or Combined)	2 per 500 g Maximum
Broken Kernels	4.0% Maximum
Red Rice and Damaged Kernels	1.5% Maximum
Chalky Kernels	2.0% Maximum
Other Types: Broken and Whole Kernels	2.0% Maximum
Moisture	14% Maximum
Color Requirements	Shall be White and Creamy

12/10/07

Reviewed by: RN

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EXAMPLE/TRANSALATION

Retail bag code date **Example : Best ByFeb09052DI**

Translation **Best By :**

Feb.	09	05	2	D	I
Month	Day of Month	Year plus one	Production Line	Day shift	Facility

Food Service bag/box code date **Example: Best ByFeb0905198565DI**

Translation **Best By:**

Feb	09	05	19856	5	D	I
Month	Day of Month	Year plus one	Bulk Po number	Production Line	Day Shift	Facility

Shipping case markings:

Example/Translation

Label 2 letter Abbr. Quantity/Pack Size Product Description
Best By: Month, Day, Year Plus One / Product Code Number
Customer/Label Name

These case markings will be applied using black ink on two sides of case. UPC thermal label will be applied on two adjacent sides of case per customer requirements.

Coding:

All packages shall be legibly coded as per C&F Foods, Inc. Coding Procedures to provide the following information, month, date, year and production line, shift and facility. (Year will reflect shelf life of one year from production date.) Case markings will identify, product name, pack size, customer, stock number and date (date will be the same as date on package).

12/10/07

Reviewed by: RN

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Packaging:

All packaging shall be safe and suitable for the intended use and must meet specific packaging materials specifications negotiated between customers, C&F Foods, Inc. and Packaging Vendor(s). In addition, all shall be well formed and securely sealed.

Nutrition Information:

Available upon request.

Storage/Stability:

Product may be stored for long periods of time under proper conditions without substantial deterioration. It should be warehoused in a clean, cool, dry place away from strong odors, flour and flour based products. However, like most grain products, it is subject to infestation by insects and other pests if not properly protected.

Although the product will normally remain perfectly satisfactory for much longer periods, to insure proper rotation and as protection against infestation, we recommend a maximum shelf life of 12 months with a maximum of 6 months being ideal.

Long Grain White Rice

INGREDIENTS: Long Grain White Rice enriched with Niacin, Iron,(ferric orthophosphate) Thiamine (Thiamine Mononitrate) and Folic Acid

Nutrition Facts

Serving Size 1/4 cup (45g)
Servings Per Container

Amount Per Serving	
Calories 160	Calories from Fat 5
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 36g	12%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 3g	

Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 10%
Thiamin 15%	• Niacin 10%
Folate 25%	

*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	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

Cooking Directions:
STOVE TOP: PREFFERRED METHOD
1 Bring 1 3/4 - 2 cups water to a boil. Add 1 tsp. butter or margarine and salt (optional)
2 Stir in 1 cup rice. REDUCE HEAT cover and simmer 20 minutes.
3 REMOVE FROM HEAT. Let stand covered for 5 minutes or until water is absorbed. Fluff with fork. Serve.

FOR BEST RESULTS
Do not rinse before or drain after cooking
For Firmer rice use Less water and simmer for a Shorter time.
For Softer rice, use More water and simmer for a Longer time

Do not lift lid while cooking, steam cooks rice.

Servings per container will vary depending on package size:
1lb = about 10
2lb = about 20
4lb = about 40
5lb = about 50
8lb = about 80
10lb = about 100
20lb = about 200

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PRODUCT SPECIFICATIONS

Product Description: Long Grain White Rice

Appearance: Long slender white kernels

Color: White

Texture: Smooth

Flavor: Mild flavor, commonly used in side dishes

Pack Size: Retail and Food Service available

Standards and Specifications:

1.) The product, including raw materials shall be stored, prepared, and packaged in accordance with the FDA Good Manufacturing Practices (21 CFR, part 110)

2.) The finished product and packaging shall conform to all applicable regulations issued under requirements of the U.S. Food, Drug and Cosmetic Act as amended.

Grade:

CLASSIFICATION	SPECIFICATION
Heat Damaged Kernels and Objectionable Seeds	1 per 500 g Maximum
Total Seeds, Heat Damaged, and Paddy Kernels (Singly or Combined)	2 per 500 g Maximum
Red Rice and Damaged Kernels	0.5% Maximum
Chalky Kernels	1.0% Maximum
Broken Kernels: Total	4.0% Maximum
Other Types: Broken and Whole Kernels	1.0% Maximum
Foreign Material	0 .1% Maximum
Color Requirements	Shall be White and Creamy
Moisture	14.5% Maximum

12/10/07

Reviewed by: RN

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EXAMPLE/TRANSALATION

Retail bag code date **Example: Best ByFeb09052DI**

Translation **Best By:**

Feb.	09	05	2	D	I
Month	Day of Month	Year plus one	Production Line	Day shift	Facility

Food Service bag/box code date **Example: Best ByFeb0905198565DI**

Translation **Best By:**

Feb	09	05	19856	5	D	I
Month	Day of Month	Year plus one	Bulk Po number	Production Line	Day Shift	Facility

Shipping case markings:

Example/Translation

Label 2 letter Abbr. Quantity/Pack Size Product Description
Best By: Month, Day, Year Plus One / Product Code Number
Customer/Label Name

These case markings will be applied using black ink on two sides of case. UPC thermal label will be applied on two adjacent sides of case per customer requirements.

Coding:

All packages shall be legibly coded as per C&F Foods, Inc. Coding Procedures to provide the following information, month, date, year and production line (year will reflect shelf life of one year from production date.) Case markings will identify, product name, pack size, customer, stock number and date (date will be the same as date on package).

12/10/07

Reviewed by: RN

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Packaging:

All packaging shall be safe and suitable for the intended use and must meet specific packaging materials specifications negotiated between customers, C&F Foods, Inc. and Packaging Vendor(s). In addition, all shall be well-formed and securely sealed.

Nutrition Information:

Available upon request.

Storage/Stability:

Product may be stored for long periods of time under proper conditions without substantial deterioration. It should be warehoused in a clean, cool, dry place away from strong odors, flour and flour based products. However, like most grain products, it is subject to infestation by insects and other pests if not properly protected.

Although the product will normally remain perfectly satisfactory for much longer periods, to insure proper rotation and as protection against infestation, we recommend a maximum shelf life of 12 months with a maximum of 6 months being ideal.

Parboiled Rice

INGREDIENTS: Parboiled Rice enriched with Niacin, Iron, (ferric orthophosphate) Thiamine (Thiamine Mononitrate) and Folic Acid

Nutrition Facts

Serving Size 1/4 cup (45g)
Servings Per Container

Amount Per Serving	
Calories 170	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 37g	12%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 3g	

Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 8%
Thiamin 20%	Niacin 8%
Folate 30%	

*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	2,800
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

Cooking Directions:
STOVE TOP: PREFFERRED METHOD
1 Bring 2 - 2 1/2 cups water to a boil. Add 1 tsp. butter or margarine and salt (optional)
2 Stir in 1 cup rice. REDUCE HEAT cover and simmer 20 - 25 minutesminutes.
3 REMOVE FROM HEAT. Let stand covered for 5 minutes or until water is absorbed. Fluff with fork. Serve.

FOR BEST RESULTS
Do not rinse before or drain after cooking
For Firmer rice use Less water and simmer for a Shorter time.
For Softer rice, use More water and simmer for a Longer time

Do not lift lid while cooking, steam cooks rice.

Servings per container will vary depending on package size:
1lb = about 10
2lb = about 20
4lb = about 40
5lb = about 50
8lb = about 80
10lb = about 100
20lb = about 200

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PRODUCT SPECIFICATIONS

Product Description: Parboiled Rice

Appearance: Long slender tan kernels, twice as long as they are wide

Color: Tan

Texture: Smooth

Flavor: Mild flavor, commonly used in Pilaf

Pack Size: Retail and Food Service available

Standards and Specifications:

1.) The product, including raw materials shall be stored, prepared, and packaged in accordance with the FDA Good Manufacturing Practices (21 CFR, part 110)

2.) The finished product and packaging shall conform to all applicable regulations issued under requirements of the U.S. Food, Drug and Cosmetic Act as amended.

Grade:

CLASSIFICATION	SPECIFICATION
Broken Kernels	4.0% Maximum
Seed and Paddy Kernel	1 per 500 grams
Red Rice and Damaged Kernels	1.0 % Maximum
Un-gelatinized kernels	0.5 % Maximum
Foreign Material	0.1% Maximum
Color Requirements	Shall be Light Tan
Moisture	13.5% Maximum

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EXAMPLE/TRANSALATION

Retail bag code date **Example: Best ByFeb09052DI**

Translation **Best By:**

Feb.	09	05	2	D	I
Month	Day of Month	Year plus one	Production Line	Day shift	Facility

Food Service bag/box code date **Example: Best ByFeb0905198565DI**

Translation **Best By:**

Feb	09	05	19856	5	D	I
Month	Day of Month	Year plus one	Bulk Po number	Production Line	Day Shift	Facility

Shipping case markings:

Example/Translation

Label 2 letter Abbr. Quantity/Pack Size Product Description Best By: Month, Day, Year Plus One / Product Code Number Customer/Label Name

These case markings will be applied using black ink on two sides of case. UPC thermal label will be applied on two adjacent sides of case per customer requirements.

Coding:

All packages shall be legibly coded as per C&F Foods, Inc. Coding Procedures to provide the following information, month, date, year and production line (year will reflect shelf life of one year from production date.) Case markings will identify, product name, pack size, customer, stock number and date (date will be the same as date on package).

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Packaging:

All packaging shall be safe and suitable for the intended use and must meet specific packaging materials specifications negotiated between customers, C&F Foods, Inc. and Packaging Vendor(s). In addition, all shall be well-formed and securely sealed.

Nutrition Information:

Available upon request.

Storage/Stability:

Product may be stored for long periods of time under proper conditions without substantial deterioration. It should be warehoused in a clean, cool, dry place away from strong odors, flour and flour based products. However, like most grain products, it is subject to infestation by insects and other pests if not properly protected.

Although the product will normally remain perfectly satisfactory for much longer periods, to insure proper rotation and as protection against infestation, we recommend a maximum shelf life of 12 months with a maximum of 6 months being ideal.

Established 1898

בס"ד

Orthodox Union

Union of Orthodox Jewish Congregations of America • איחוד קהילות האורתודוקסים באמריקה

11 Broadway New York, NY 10004 • Tel: (212) 563-4000 • Fax: (212) 564-9058 • www.ou.org

October 9, 2007

TO WHOM IT MAY CONCERN:

This is to certify that the following products, listed under their respective brand names, prepared by

C & F Foods, Inc., City of Industry, CA 91744

At the following facilities:

C & F Foods, Inc.-City of Industry, City of Industry, CA
C & F Foods, Inc.-Hansen, Hansen, ID
C & F Foods, Inc.-Raleigh, Raleigh, NC

are manufactured under the supervision of the Kashruth Division of the Orthodox Union and are kosher when bearing the symbol adjacent to each product as indicated below. Products designated below as OU are certified kosher pareve. The company is authorized to place only this symbol on packaging.

Brand: C & F	**Symbol**
• 16 Bean Soup Mix/Chili Seasoning	OU
• Baby Lima Beans	OU
• Baby Limas	OU
• Black Beans	OU
• Black Beans Prewashed	OU
• Black Eye Peas	OU
• Calrose (Medium Grain) Rice	OU
• Cranberry Beans	OU
• Dark Red Kidneys	OU
• Fava Beans	OU
• Field Peas	OU
• Garbanzo Beans	OU
• Great Northern Beans	OU
• Green Chips	OU
• Green Split Peas	OU
• Green Whole Peas	OU
• Jasmine Rice	OU
• Large Lima Beans	OU
• Lentils	OU
• Light Red Kidney Beans	OU

Rabbi Menachem Genack
Rabbinic Administrator

Effective from 10/01/2007 through 09/30/2008

Established 1898

בס"ד

Orthodox Union

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October 09, 2007 LETTER OF CERTIFICATION - continued

Company: C & F Foods, Inc.

Brand: C & F - Cont.	Symbol
• Long Grain Brown Rice	OU
• Long Grain Imperial Crown 35%	OU
• Long Grain Rice	OU
• Long Grain Rice 4% Extra Fancy	OU
• Long Grain Rice 50% Broken	OU
• Long Grain Rice La Fiesta 25%	OU
• Marrow Beans	OU
• Mayocoba Bean	OU
• Medium Grain Calrose Brown Rice	OU
• Navy Beans	OU
• Parboiled Long Grain Rice	OU
• Parboiled Rice	OU
• Pearl Barley	OU
• Pigeon Peas	OU
• Pink Beans	OU
• Pinto Bean Us#1	OU
• Pinto Beans	OU
• Pinto Beans Blend	OU
• Pinto Beans Double Clean	OU
• Pinto Beans Prewashed	OU
• Pinto Beans Triple Clean	OU
• Popcorn	OU
• Red Lentils	OU
• Salvadorean Red Beans	OU
• Short Grain (Pearl) Brown Rice	OU
• Short Grain (Pearl) White Rice	OU
• Small Red Beans	OU
• Small White Beans	OU
• Yellow Eye Peas	OU
• Yellow Popcorn	OU
• Yellow Popcorn High Yield	OU
• Yellow Split Peas	OU

Rabbi Menachem Genack
Rabbinic Administrator

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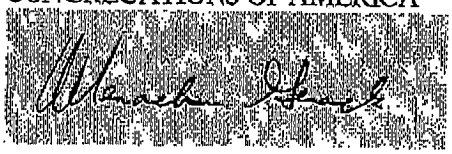
October 09, 2007 LETTER OF CERTIFICATION - continued

Company: C & F Foods, Inc.

Brand: Kanga	**Symbol**
• Baby Lima Beans	OU
• Black Beans	OU
• Black Eye Peas	OU
• Cranberry Beans	OU
• Garbanzo Beans	OU
• Great Northern Beans	OU
• Green Split Peas	OU
• Lentils	OU
• Light Red Kidney Beans	OU
• Mixed Beans	OU
• Navy Beans	OU
• Pink Beans	OU
• Pinto Beans	OU
• Small Red Beans	OU

This certification is effective from October 1, 2007 through September 30, 2008, and is subject to renewal at that time.

Sincerely yours,
UNION OF ORTHODOX JEWISH
CONGREGATIONS OF AMERICA



Rabbi Menachem Genack
Rabbinic Administrator