



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

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

CONTRACT NUMBER:	1-08-89-65
DESCRIPTION:	Frozen Waffles, Pancakes, & French Toast
CONTRACTOR(S):	ABC Ventures
CONTRACT TERM:	July 1, 2008 thru June 30, 2009
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Dave Henning 916-375-4544 dave.henning@dgs.ca.gov

_____ original signed _____
Dion Campos, Food Acquisitions Manager

Effective Date: **July 1, 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: Dave Henning
Address: DGS/Procurement Division
707 Third Street, 2nd Floor, MS 201
West Sacramento, CA 95605
Telephone: (916) 375-4544
Facsimile: (916) 375-4439
E-Mail: dave.henning@dgs.ca.gov

Supplier Contact Information:

Contract Administrator: Adam Clingerman
Company: ABC Ventures
Address: 2411 Old Crow Canyon Rd Ste 105
San Ramon, CA 94583
Telephone: 925-837-7400
Facsimile: 925-837-4999
E-Mail: abcv@ureach.com
Federal
Employee Tax ID #: contact state administrator
Office of Small
Business and
DVBE Certification #: 2645

Terms of Contract:

Offered Terms of
Payment: ½ % 10 Days
FOB: Destination
Minimum Order: **\$100.00** per delivery
Product Price Terms: Firm Fixed
Due Date of PO to
Supplier: 15 days prior to delivery

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General Terms & Conditions

1. SCOPE

The State's contract with ABC Ventures is to provide Frozen Waffles, Pancakes & French Toast at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-65. 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 Waffles, Pancakes & French Toast to the State.

The contract term is for July 1, 2008 through June 30, 2009, and the State has the unilateral right to exercise options to extend the contract for an additional 1 Year or any portion thereof. Terms and conditions shall remain the same for the entire contract period including any extensions.

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.

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

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

The contractor will accept Purchase Orders that are submitted to the contractor up to the final day of expiration of this contract; the contractor is responsible, if requested, to make deliveries on this contract up to thirty (30) days past the expiration date of the contract.

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 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.

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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:

- A. 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.
- B. All frozen food products procured which contain fish or fish products will be processed or prepared in plants under the supervision of the USDC (U.S. Department of Commerce). The products listed in USDC publication titled, "Approved List of Sanitarily Inspected Fish Establishments" are processed in plant under Federal Inspection of the National Marine Fisheries Service, National Oceanic and Atmospheric Administration, USDC. The inspected products packed under various labels bearing the specifications, packed under various labels bearing the brand names are produced in accordance with current US Grade Standards or official product specifications, packed under optimum hygienic conditions, and must meet Federal, State and city sanitation and health regulations. Such brand label or USDC seal, affixed to a container, indicating compliance with USDC regulations will be accepted as evidence of compliance. In lieu thereof, the shipment may be lot inspected by the USDC and containers stamped to indicate acceptance or a Certification of Inspection issued to accompany the shipment. 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.
- C. Producers of frozen bakery product which are shipped in interstate commerce are required to comply with the Federal Food, Drug and Cosmetic Act. Therefore, it must be verified that the product, in fact was shipped interstate or that the producer ships products to other purchasers interstate. In additions, the product must bear a label complying with the Act which requires that all ingredients be listed according to the order of their predominance.

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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.

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 activity for storage. Packaging and shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification (please 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>

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11. 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.

12. 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.

13. 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.

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14. SPECIFICATIONS

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

8920-08BS-014 dated 4/9/2008 All Line Items

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

15. PAYMENT

Offered payment terms for this contract are as follows:

Contractor	Terms
ABC Ventures	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.

16. PRICES

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

17. 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.

18. ATTACHMENTS

- Contract Pricing
- State Specification(s)
8920-08BS-014 dated 4/9/2008 All Line Items
- Nutritional Facts
- Kosher Certificates

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Agency/Users Guide

1. CONTRACT USAGE/RULES

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

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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
ABC Ventures	Contact Administrator

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 #
ABC Ventures	2645

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7. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION

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

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

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Contractors Guide

1. DELIVERY INSTRUCTIONS

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

2. DELIVERY TIMELINES

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

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

3. CONTRACTOR REPORTING REQUIREMENTS

The requirement to provide contract activity reports is a mandatory contract requirement that speaks to the issue of the contractor being a responsible supplier to the State of California. The required reports shall be submitted to the State every three (3) months commencing from the date of award to the Procurement Division, Food Acquisitions Unit. If the State does not receive the required reports by the required dates, the contractor may be prevented from bidding on future bids until such time we receive these reports. A sample of this report is attached in Section VII, 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). These reports will be due on the 5th day of the month report is due. 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. 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

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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 State quarterly, commencing on the 15th day of the proceeding quarter to the Procurement Division, Food Acquisitions Unit.

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 contract administrator. Such notification shall be in writing, submitted as soon as the contractor becomes aware of the overage, and 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. 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. An extension to this contract will zero quantities with respect to the dollar value plus 40% mentioned above. 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, with the 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.

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7. MODIFICATION OF CONTRACT

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

This 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.

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Cost Sheets

Item	Unit	Commodity #	Description	Price
(1)	DZ	8920-914-0151-6	Waffle, Rectangular Shape Frozen	\$.835
		Manufacturer:	Pinnacle Foods	
		Brand Offered:	Mrs. Butterworth	
		Product Code:	46001	
		Quantity Per Case:	144	
		This product is Kosher Certified		
(2)	DZ	8920-914-0456-6	Waffle, Round Shape Frozen	\$.989
		Manufacturer:	Pinnacle Foods	
		Brand Offered:	Aunt Jemima	
		Product Code:	43580	
		Quantity Per Case:	144	
		This product is Kosher Certified		
(3)	DZ	8920-914-0437-2	Waffle, Round Whole Grain Frozen	\$2.59
		Manufacturer:	Kelloggs	
		Brand Offered:	Nutri Grain	
		Product Code:	00700	
		Quantity Per Case:	120	
		This product is Kosher Certified		
(4)	DZ	8920-914-0377-0	Pancake Frozen	\$.801
		Manufacturer:	Pinnacle Foods	
		Brand Offered:	Mrs. Butterworth	
		Product Code:	46004	
		Quantity Per Case:	144	
		This product is Kosher Certified		

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Item	Unit	Commodity #	Description	Price
(5)	DZ	8920-914-0309-4	Toast, French Reg Full Slice Frzn	\$ 1.256
		Manufacturer:	Pinnacle Foods	
		Brand Offered:	Mrs. Butterworth	
		Product Code:	46003	
		Quantity Per Case:	144	
		This product is Kosher Certified		
(6)	DZ	88920-914-0302-1	Toast, French Thick Slice Frozen	\$ 2.151
		Manufacturer:	Pinnacle Foods	
		Brand Offered:	Aunt Jemima	
		Product Code:	43560	
		Quantity Per Case:	72	
		This product is Kosher Certified		



STATE OF CALIFORNIA

Bid Specification

8920-08BS-014

Waffles, Pancakes & French Toast

1.0 SCOPE

This bid specification establishes requirements for frozen, heat and serve waffles, pancakes, and French toasts packed in acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.
- 2.4 All ingredients derived from milk shall be manufactured in a plant approved by the Dairy Grading Section, Dairy Division, Agricultural Marketing Service, U.S. Department of Agriculture.
- 2.5 All egg ingredients shall comply with all applicable provisions of Egg Products Inspection Act in accordance with CFR Title 9 Part 590 and shall be certified salmonella free.

3.0 REQUIREMENTS

3.1 The products shall meet the following requirements:

Type	Weight Ea (oz)	Dimensions
Waffle, Rectangular	1.20 – 1.30	----
Waffle, Round	1.25 – 1.50	----
Waffle, Round, Whole Grain	1.25 – 1.50	4 in. diameter min.
Pancake	1.20 – 1.70	4.25 – 4.75 in. diameter
Toast, French Regular Slice	1.50 – 1.70	3/8 – 1/2 in. thickness
Toast, French Thick Slice	2.50 – 2.70	11/16 – 13/16 in. thickness

- 3.2 The product shall not be excessively crumbly, dry, and/or crisp, shall not have gummy centers, or soggy areas, shall have no raw portions, and shall not have any foreign color.
- 3.3 The product shall not have any foreign odors or flavors such as, but not limited to, burnt, scorched, musty, or moldy. There shall be no evidence of oxidation, rancidity, or staling.
- 3.4 The product ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The product shall be free from foreign material, such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

4.0 REFERENCE BRAND LIST

The following product(s) have been found to be acceptable in quality and meet the requirements of this specification:

Type	Brand	Product Number
Waffle, Rectangular	Continental Mills/Kruzteaz	731-8600
	Continental Mills/CMI	10369
	Quaker/Aunt Jemima	43557
	Aurora/Mrs. Buttersworth	46001
Waffle, Round	Quaker/Aunt Jemima	43580
	Eggo	69520
Waffle, Round, Whole Grain	Pet Inc./Roman Meal	41459
	Eggo /Nutri Grain	00700
Pancake	Continental Mills/Kruzteaz	731-8000
	Continental Mills/CMI	10365
	Quaker/Aunt Jemima	43568
	Aurora/Mrs. Buttersworth	46004
Toast, French Regular Slice	Continental Mills/Kruzteaz	731-8450
	Continental Mills/CMI	10373
	Quaker/Aunt Jemima	43563
	Aurora/Mrs. Buttersworth	46003
Toast, French Thick Slice	Continental Mills/CMI	10038
	Quaker/Aunt Jemima	43560

- 4.1 Alternative products offered shall be comparable to the reference brand.
- 4.2 A sensory panel will determine final acceptability of low bid alternative product(s).
- 4.3 Items furnished shall be identical in all respects to that item originally submitted & evaluated for acceptance.

PINNACLE FOODS GROUP, LLC
Mrs. Butterworth's Pancakes
Original

ITEM NO.	Pack Size	Product Weight	Net Weight Per Piece	Shipping Weight	Shelf Life	Kosher	Bread Equivalent
46004	12/12 ct pouches	10.8 lbs	1.2 oz	13.0 lbs	9 months	Circle UD	3 pancakes = 3.25 breads

Ingredients: ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), BUTTERMILK, HIGH FRUCTOSE CORN SYRUP, CORN FLOUR, WHOLE EGGS, WATER, SOYBEAN OIL, SOY FLOUR, CONTAINS 2% OR LESS OF: LEAVENING (SODIUM ALUMINUM PHOSPHATE, SODIUM BICARBONATE), SALT, CONTAINS: EGGS, MILK, SOY, WHEAT

Nutrition Facts:

Serving Size 3 pancakes (102g)
 Servings Per Container 48
 Amount Per Serving Per 3 pancake serving
 Calories 220
 Calories from Fat 35

Total Fat 4g* 6%
 Saturated Fat 0.5g 3%
 Trans Fat 0g
 Cholesterol 25mg 8%
 Sodium 470mg 20%
 Total Carbohydrate 39g 13%
 Dietary Fiber 2g 8%
 Sugars 7g
 Protein 6g

Vitamin A 0%
 Vitamin C 0%
 Calcium 4%
 Iron 10%
 Thiamin 15%
 Riboflavin 10%
 Niacin 10%
 Folate 15%
 Phosphorus 20%

*Amount in 3 piece serving.

** 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
Total Fat	Less than	65g
Sat Fat	Less than	20g
Cholesterol	Less than	300mg
Sodium	Less than	2,400mg
Total Carbohydrate		300g
Dietary Fiber		25g
Calories per gram:	Fat 9 ~ Carbohydrate 4 ~ Protein 4	

Hold Directions:
 For best texture, use conventional oven. Heat pancakes as directed. Do not stack during heating or holding. Product can be held for up to 20 minutes in a conventional oven set at 225 degrees F or up to 15 minutes in a 200 degree convection oven.

Approved: Pinnacle Foods Corp. - MBW Code# 46004
 Packed: 12/12 count packages

Case Dimensions:
 Length 17.19 Width 13.19 Height 6.31 Cube 0.83

Pallet Information:
 Layer 8 High 14 Load 112

Preparation:

Conventional Oven: Preheat oven to 400°F. Place pancakes in a single layer on sheet pan. Bake for 4 to 5 minutes or until hot.

Convection Oven: Preheat oven to 350°F. Place pancakes in a single layer on sheet pan. Bake for 3 to 4 minutes or until hot.

Griddle: For best results, do not use griddle to heat

Slot Toaster: Toast on Middle/Medium setting until golden brown and hot. Frozen pancakes may require more than one toasting cycle.

Microwave Oven: Place frozen pancakes in a single layer on Microwave safe plate. Microwave on High until warm. Microwave 2 pancakes for 35 seconds. Microwave 3 seconds.

Diane Redeker-Supplee

Regulatory Affairs Director

Date Issued: September 26, 2007

Distributor Use:	
Code #	_____
Case Cost	_____
Serving Cost	_____

PINNACLE FOODS GROUP, LLC
 Foodservice Division
 6 Executive Campus, Suite 100
 Cherry Hill, NJ 08002
 (856) 969-7100 Fax: (856) 969-7129

PINNACLE FOODS CORP.
Mrs. Butterworth's Waffles

Jumbo Square

ITEM NO.	Pack Size	Product Weight	Net Weight Per Piece	Shipping Weight	Shelf Life	Kosher	Bread Equivalent
46001	18/8 ct pouches	11.4 lbs	1.27 oz	15.0 lbs	9 months	Circle UD	2 waffles = 2.25 breads

INGREDIENTS: ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL, WHEY, SUGAR, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), CONTAINS 2% OR LESS OF: WHOLE EGGS, CALCIUM CHLORIDE, SALT, CORN SYRUP SOLIDS, CORN STARCH, COLORED WITH (YELLOW 5, YELLOW 6), FORTIFIED WITH (REDUCED IRON, NIACINAMIDE, PYRIDOXINE HYDROCHLORIDE, NIACIN B6), RIBOFLAVIN, VITAMIN B2, THIAMINE MONONITRATE, VITAMIN B1, CYANOCOBALAMIN (VITAMIN B12), NATURAL AND ARTIFICIAL FLAVOR (DEXTROSE, CORN STARCH, NATURAL AND ARTIFICIAL FLAVORS), SOY LECITHIN.
CONTAINS: EGGS, MILK, WHEAT, SOY

Nutrition Facts:

Serving Size	2 waffles (72g)
Servings Per Container	72
Amount Per Serving	Per 2 waffle serving
Calories	190
Calories from Fat	50

% Daily Value **

Total Fat 6g*	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol Less than 5mg	0%
Sodium 530mg	22%
Total Carbohydrate 31g	10%
Dietary Fiber 1g	4%
Sugars 4g	
Protein 4g	
Vitamin A	0%
Vitamin C	0%
Calcium	8%
Iron	45%
Thiamin	40%
Riboflavin	40%
Niacin	35%
Vitamin B6	50%
Folate	15%
Vitamin B12	35%
Phosphorus	25%

* Amount in 2 waffle serving.

** 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

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

Holding Directions:

To avoid excessive crispness, use of a conventional oven is preferred. A hot box or heat lamp will not provide optimal results. Heat waffles as directed. If holding longer than 15 minutes, it is better to undercook, so use shortest cook time listed. Waffles will continue to bake while being held. For a 10 minute or less hold time, transfer waffles to a conventional oven at 225 degrees F. For best results, do not stack. For longer holds, transfer waffles to a 200 degree F conventional oven. For best results, do not stack.

Preparation:

Conventional Oven: Pre-heat oven to 400°F. Bake on ungreased baking sheet for 4 to 6 minutes or until golden brown and hot.

Convection Oven: Pre-heat oven to 350°F. Bake on ungreased baking sheet for 4 to 5 minutes or until golden brown and hot.

Packed: 8/18 count packages

Griddle: Pre-heat griddle to 375°F. Heat for 3 to 4 minutes per side.

Slot Toaster: Toast on Middle/Medium setting until golden brown and hot. Frozen waffles may require more than one toasting cycle.

Microwave Oven: Do not microwave waffles.

Case Dimensions:

Length	Width	Height	Cube
17.73	13.31	8.00	1.06

Pallet Information:

Layer	High	Load
8	10	80

Distributor Use:

Code # _____
Case Cost _____
Serving Cost _____

Product Manager

Date Issued: December 10, 2007

PINNACLE FOODS GROUP, LLC

Foodservice Division
6 Executive Campus, Suite 100
Cherry Hill, NJ 08002
(856) 969-7100 Fax: (856) 969-7129

PINNACLE FOODS GROUP, LLC
Mrs. Butterworth's French Toast
Original Thin Slice

ITEM NO.	Pack Size	Product Weight	Net Weight Per Piece	Shipping Weight	Shelf Life	Kosher	Bread Equivalent
46003	18/8 ct pouches	13.5 lbs	1.5 oz	17.50 lbs	9 months	Circle UD	3 slices = 2.5 breads

Ingredients: BREAD (ENRICHED BLEACHED FLOUR, WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERROUS SULFATE, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, HIGH FRUCTOSE CORN SYRUP, YEAST, SALT, SOYBEAN OIL, WHEAT GLUTEN, CALCIUM PROPIONATE (PRESERVATIVE), MONO-DIGLYCERIDES, ETHOXYLATED MONO-DIGLYCERIDES, CALCIUM SULFATE, MONOCALCIUM PHOSPHATE, TURMERIC (COLOR), AMMONIUM SULFATE, CALCIUM PEROXIDE, SOY LECITHIN), WATER, REDUCED FAT MILK, WHOLE EGGS, HIGH FRUCTOSE CORN SYRUP, VEGETABLE SHORTENING (PARTIALLY HYDROGENATED SOYBEAN OIL, ARTIFICIAL FLAVOR, BETA CAROTENE (COLOR)), CONTAINS: SOY, WHEAT, EGGS, MILK

Nutrition Facts:
 Serving Size 3 slices (128g)
 Servings Per Container 48
 Amount Per Serving Per 3 piece serving
 Calories 230

Calories from Fat 40
 Total Fat 4.5g* 7% Daily Value**
 Saturated Fat 1g 5%
 Trans Fat 0g
 Cholesterol 65g 22%
 Sodium 370mg 15%
 Total Carbohydrate 40g 13%
 Dietary Fiber 1g 4%
 Sugars 7g
 Protein 8g 2%
 Vitamin A 0%
 Vitamin C 15%
 Calcium 10%
 Iron 10%
 Thiamin 20%
 Riboflavin 15%
 Niacin 10%
 Folate 20%
 Vitamin B12 4%

*Amount in 3 piece serving.
 ** 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

Total Fat	Less than 65g	80g
Sat Fat	Less than 20g	25g
Cholesterol	300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Potassium	3,500mg	3,500mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

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

Holding Directions:
 For a moistler product, a conventional oven is preferred. Use of a hot box or heat lamp will not provide optimal results. Heat French toast as directed. For a 15 minute or less hold time, transfer tray to a 250 degree F conventional oven. Avoid the use of a convection oven for longer hold times. For best texture, do not stack. Product can be held for up to 35 minutes in a 200 degree F conventional oven. For best results, hold no longer than 15 minutes.

Approved: Pinnacle Foods Corp. - MBW Code# 46003
 Packed: 18/8 count packages

Preparation:
 Conventional Oven: Pre-heat oven to 400°F. Place French toast in a single layer on sheet pan. Bake for 4 to 6 minutes or until hot.
 Convection Oven: Pre-heat oven to 350°F. Place French toast in a single layer on sheet pan. Bake for 4 to 5 minutes or until hot.

Case Dimensions:
 Length 17.19 Width 13.19 Height 7.06 Cube 0.93

Pallet Information:
 Layer 8 High 12 Load 96

Griddle: Pre-heat griddle to 375°F. Heat for 2 minutes per side.

Rotary Toaster: Set toaster on No. 5 Speed, Med Heat (No. 5). Rotate 2 times.

Slot Toaster: Toast on Middle/Medium setting until warm. French toast may require more than one toasting cycle.

Microwave Oven: Place French toast on microwave safe plate. Do not stack slices. Microwave on High until warm. Microwave 1 slice for 40 seconds. Microwave 2 slices for 1 minute and 30 seconds.

Laura Kiedler-Spencer

Regulatory Affairs Director

Date Updated: October 5, 2007

Distributor Use:	
Code #	_____
Case Cost	_____
Serving Cost	_____

PINNACLE FOODS GROUP, LLC
 Foodservice Division
 6 Executive Campus, Suite 100
 Cherry Hill, NJ 08002
 (856) 969-7100 Fax: (856) 969-7129

PINNACLE FOODS GROUP, LLC
Aunt Jemima Waffles
Original Round

ITEM NO.	Pack Size	Product Weight	Net Weight Per Piece	Shipping Weight	Shelf Life	Kosher	Bread Equivalent
43580	18/8 ct pouches	11.25 lbs	1.25 oz	15.0 lbs	9 months	Circle UD	2 waffles = 2.25 breads

INGREDIENTS: ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, PARTIALLY HYDROGENATED SOYBEAN OIL, SUGAR, WHEY, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), CONTAINS 2% OR LESS OF: WHOLE EGGS, CALCIUM CARBONATE, CALCIUM CHLORIDE, SALT, CORN SYRUP SOLIDS, CORN STARCH, COLORED WITH (YELLOW 5, YELLOW 6), FORTIFIED WITH (REDUCED IRON, NIACINAMIDE, PYRIDOXINE HYDROCHLORIDE [VITAMIN B6], RIBOFLAVIN [VITAMIN B2], THIAMINE MONONITRATE [VITAMIN B1], CYANOCOBALAMIN [VITAMIN B12]), NATURAL AND ARTIFICIAL FLAVOR (DEXTRROSE, CORN STARCH, NATURAL AND ARTIFICIAL FLAVORS), SOY LECITHIN, CONTAINS: EGGS, MILK, WHEAT, SOY

Nutrition Facts:
 Serving Size 2 waffles (71g)
 Servings Per Container 72
 Amount Per Serving Per 2 waffle serving
 Calories 180
 Calories from Fat 45
 % Daily Value **

Total Fat 5g* 8%
 Saturated Fat 1g 5%
 Trans Fat 0g
 Cholesterol Less than 5mg 0%
 Sodium 520mg 22%
 Total Carbohydrate 30g 10%
 Dietary Fiber 1g 4%
 Sugars 4g
 Protein 4g
 Vitamin A 0%
 Vitamin C 0%
 Calcium 35%
 Iron 50%
 Thiamin 35%
 Riboflavin 40%
 Niacin 35%
 Vitamin B6 50%
 Folate 15%
 Vitamin B12 35%
 Phosphorus 20%
 *Amount in 2 waffle serving.

** 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:	
Total Fat	2,000	2,500
Sat Fat	65g	80g
Cholesterol	20g	25g
Sodium	300mg	300mg
Potassium	2,400mg	2,400mg
Total Carbohydrate	3,500mg	3,500mg
Dietary Fiber	25g	30g

Holding Directions:
 To avoid excessive crispness, a conventional oven is recommended. Use of a hot box or heat lamp will not provide optimal results. Heat waffles as directed. If holding for longer than 15 minutes, it is better to undercook the waffles, so use the shortest cook time listed. Waffles will continue to bake while holding. For a 10 minute or less hold time, transfer tray to a conventional oven at 225 degrees F - 250 degrees F. If only a convection oven is available, set at 200 degrees F. For best results, do not stack. For longer hold times, transfer tray to a 200 degree F conventional oven. For best results, do not stack. Do not hold product for longer than 35 minutes.

Preparation:
Conventional Oven: Pre-heat oven to 400°F. Bake on ungreased baking sheet for 4 to 6 minutes or until golden brown and hot.
Connection Oven: Pre-heat oven to 350°F. Bake on ungreased baking sheet for 4 to 5 minutes or until golden brown and hot.

Approved: Pinnacle Foods Corp. - AJ Code# 43580
Packed: 18/8 count packages

Gridle: Pre-heat griddle to 375°F. Heat for 3 to 4 minutes per side.
Slot Toaster: Heat at Middle/Medium setting until golden brown and hot. Frozen waffles may require more than one toasting cycle.
Microwave Oven: Do not microwave waffles.

Case Dimensions:
 Length 18.56 Width 13.38 Height 7.25 Cube 1.04

Pallet Information:
 Layer 7 High 77 Load 11

Distributor Use:

Code # _____
 Case Cost _____
 Serving Cost _____

Product Manager
 Date Issued: December 11, 2007

PINNACLE FOODS GROUP, LLC.
 Foodservice Division
 6 Executive Campus, Suite 100
 Cherry Hill, NJ 08002
 (856) 969-7100 Fax: (856) 969-7129

PINNACLE FOODS GROUP, LLC
Aunt Jemima French Toast
Original Thick

ITEM NO.	Pack Size	Product Weight	Net Weight Per Piece	Shipping Weight	Shelf Life	Kosher	Bread Equivalent
43560	12/6 ct pouches	10.7 lbs	2.38 oz	11.7 lbs	9 months	Circle UD	2 slices = 3 breads

Ingredients: BREAD (ENRICHED BLEACHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERROUS SULFATE, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER, FRUCTOSE CORN SYRUP, YEAST, SALT, SOYBEAN OIL, WHEAT GLUTEN, CALCIUM PROPIONATE [PRESERVATIVE], MONO-DIGLYCERIDES, ETHOXYLATED MONO-DIGLYCERIDES, CALCIUM SULFATE, MONOCALCIUM PHOSPHATE, TURMERIC [COLOR], AMMONIUM SULFATE, CALCIUM PEROXIDE, SOY LECITHIN), BATTER (WATER, WHOLE EGGS, REDUCED FAT MILK, HIGH FRUCTOSE CORN SYRUP, VEGETABLE SHORTENING [PARTIALLY HYDROGENATED SOYBEAN OIL WITH SOY LECITHIN], TBHQ AND CITRIC ACID, NATURAL AND ARTIFICIAL FLAVOR, ARTIFICIAL COLOR). Contains: Wheat, Eggs, Soy and Milk.

Nutrition Facts:

Servings Size	2 slices (135g)
Servings Per Container	36
Amount Per Serving	
Calories	260
Calories from Fat	40

Holding Directions:

For a moister product, conventional oven is preferred. Use of a hot box or heat lamp will not provide optimal results. Heat French toast as directed. If holding for 10 minutes or less, transfer tray to a 225 degree F conventional oven or 200 degree F convection oven. For best texture, do not stack. If holding for 10 to 25 minutes, transfer tray to a 200 degree F conventional oven, a convection oven is not recommended for holding above 10 minutes. If holding longer than 25 minutes, transfer tray to a 175 degree F conventional oven. If needed product can be held for up to an hour in a 175 degree F conventional oven, but product may become dry around the edges. For best results, hold no longer than 15 minutes.

Preparation:

Conventional Oven: Pre-heat oven to 400°F. Place French toast in a single layer on sheet pan. Bake for 7 to 9 minutes or until hot.
Convection Oven: Pre-heat oven to 350°F. Place French toast in a single layer on sheet pan. Bake for 6 to 8 minutes or until hot.

Approved: Pinnacle Foods Corp. - AJ Code# 43560
 Packed: 12/6 count packages

	% Daily Value **
Total Fat 4.5g	7%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 75mg	25%
Sodium 440mg	18%
Total Carbohydrate 47g	16%
Dietary Fiber 2g	8%
Sugars 8g	
Protein 10g	
Vitamin A	2%
Vitamin C	0%
Calcium	15%
Iron	15%
Thiamin	25%
Riboflavin	15%
Niacin	10%
Folate	20%
Vitamin B12	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:

Total Fat	Less than 65g	80g
Sat Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	2,400mg	2,400mg
Potassium	3,500mg	3,500mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Case Dimensions:

Length	Width	Height	Cube
16.90	13.10	5.63	0.72

Pallet Information:

Layer	High	Load
8	14	112

Griddle: Pre-heat griddle to 375°F. Heat for 4 minutes per side.
Rotary Toaster: Set toaster on Number 8 Speed, Medium Heat (No 5). Rotate 3 times.
Slot Toaster: Toast on Middle/Medium setting until warm. French toast may require more than one toasting cycle.
Microwave Oven: Place French toast on microwave safe plate. Do not stack slices. Microwave on High until warm. Microwave 1 slice for 1 minute. Microwave 2 slices for 2 minutes.

Code #	_____	Distributor Use:	_____
Case Cost	_____		_____
Serving Cost	_____		_____

Product Manager
 Date Issued: October 17, 2007
PINNACLE FOODS GROUP, LLC
 Foodservice Division
 6 Executive Campus, Suite 100
 Cherry Hill, NJ 08002
 (856) 969-7100 Fax: (856) 969-7129



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Product Detail

Product Name	Kellogg's® Eggo® Nutri-Grain® Whole Wheat waffles
Product Description	Whole wheat flavored frozen round waffles.
Product Family	Eggo® Waffles
Product Type	Waffles
UPC	3800000700 1.23 oz./120 ct.
Servings/Case	120 ct
Size/Package	1.23 oz
Format	Retail Pack
Gross Weight	12.1 lbs
Bread Exchange	1.0
Dietary Exchange	1 1/2 Carbohydrates, 1 Fat
Kosher	Kosher Dairy View Kosher Letters
Ingredients	<p>ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), WATER, WHOLE WHEAT FLOUR, VEGETABLE OIL (SOYBEAN OIL, PALM OIL AND PALM KERNEL OIL WITH TBHQ AND CITRIC ACID FOR FRESHNESS), EGG WHITES, WHEAT BRAN, SUGAR, CONTAINS TWO PERCENT OR LESS OF LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), SALT, CALCIUM CARBONATE, MALT FLAVORING, WHEY, SOY LECITHIN, VITAMIN A PALMITATE, NIACINAMIDE, REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), PYRIDOXINE HYDROCHLORIDE (VITAMIN B6), RIBOFLAVIN (VITAMIN B2), CALCIUM PANTOTHENATE, FOLIC ACID, VITAMIN B12</p> <p>CONTAINS WHEAT, EGG, MILK AND SOY INGREDIENTS.</p>
Allergen Information	CONTAINS WHEAT, EGG, MILK AND SOY INGREDIENTS.
Nutrition Information	Kellogg's® Eggo® Nutri-Grain® Whole Wheat waffles View
Shelf Life	455 days (15 months)
Back to search results	Back to search results





Orthodox Union

Letter of Certification

Union of Orthodox Jewish Congregations of America
איחוד קהילות האורתודוקסים באגודת אשכנז

March 13, 2008

Kellogg's (continued)

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

Product Name

UKD-ID

Status

Certification Requirements

Brand: Kellogg's Eggo Waffles 38000 (continued)

• Homestyle Mini Waffles 00713, 17514	OUUD3-A09CA8B	Dairy	Ⓢ-D Symbol required.
• Homestyle Waffles - 00688, 00689, 01262, 40240, 69520	OUUD3-64A2911	Dairy	Ⓢ-D Symbol required.
• Homestyle Waffles 00688, 00689, 01262, 40240, 69520	OUUD3-45A7E4F	Dairy	Ⓢ-D Symbol required.
• Low Fat Nutri Grain Waffles 00719	OUUD3-2EC63D2	Dairy	Ⓢ-D Symbol required.
• Nutri Grain Blueberry Waffles-27308	OUUD3-C0C4203	Dairy	Ⓢ-D Symbol required.
• Nutri Grain Waffles 00700 00700	OUUD3-C8D7741	Dairy	Ⓢ-D Symbol required.
• Nutri Grain Whole Wheat 26063	OUUD3-1313559	Dairy	Ⓢ-D Symbol required.
• Special K Waffles 01260	OUUD3-71332A1	Dairy	Ⓢ-D Symbol required.
• Strawberry Waffles 00697	OUUD3-EE7C9EE	Dairy	Ⓢ-D Symbol required.
Brand: Special K			
• Original Waffles-US & MIX	OUUD3-8C8BD6B0	Dairy	Ⓢ-D Symbol required.
• Red Berries Waffles-US	OUUD3-357427C	Dairy	Ⓢ-D Symbol required.

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

Rabbi Menachem Genack, Rabbinic Administrator, CEO

This certification is valid through 01/31/2009



Orthodox Union Letter of Certification

May 05, 2008

Union of Orthodox Jewish Congregations of America
אגודת ישראל

7/02

This is to certify that the following product(s) prepared by
Pinnacle Foods/Frozen Foods Division, 6 Executive Campus, Cherry Hill, NJ 08002-4130
at the following facility(ies) are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Lender's Bagel Bakery-Mt Vernon, Mt Vernon, IL
Superior Bakers/Ginsburg Bakery-Atlantic, Atlantic City, NJ
Touhy's Bakery of Florida, Orlando, FL
Van De Kamp's, Jackson, TN
Western Bagel Baking, Van Nuys, CA

Product Name UKD-ID Status Certification Requirements

Brand: Aunt Jemima	OU D-3-21E8487	Dairy	OU-D Symbol required.
• AJ Blueberry Round Waffles (Food Service)	OU D-3-0D3E79E	Dairy	OU-D Symbol required.
• AJ Magic Minis Cinnamon Roll	OU D-3-E12F36C	Dairy	OU-D Symbol required.
• AJ Magic Minis Strawberry Shortcake	OU D-3-A59E7D0	Dairy	OU-D Symbol required.
• Aunt Jemima French Toast Made With Whole Grain	OU D-3-5E1F5C8	Dairy	OU-D Symbol required.
• Blueberry Pancakes Food Service 144 CT.	OU D-3-4E47357	Dairy	OU-D Symbol required.
• Blueberry Pancakes Frozen	OU D-3-3B3D466	Dairy	OU-D Symbol required.
• Blueberry Waffles	OU D-3-C00CEBB	Dairy	OU-D Symbol required.
• Blueberry Waffles (Canada)			

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

Bluma Stein

Rabbi Menachem Genack, Rabbinic Administrator, CEO

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

This certification is valid through 01/31/2009



Orthodox Union

Letter of Certification

Union of Orthodox Jewish Congregations of America
 מדינת ישראל
 May 05, 2008

Pinnacle Foods/Frozen Foods Division (continued)

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

Product Name	UKD-ID	Status	Certification Requirements
--------------	--------	--------	----------------------------

Brand: Aunt Jemima (continued)

• Homestyle Pancakes (Canada)	• Dairy	• U-D Symbol required.	• U-D Symbol required.
• Homestyle Pancakes Hot Cakes Estilo Casero	• Dairy	• U-D Symbol required.	• U-D Symbol required.
• Homestyle Round Waffle	• Dairy	• U-D Symbol required.	• U-D Symbol required.
• Homestyle Waffles (Canada)	• Dairy	• U-D Symbol required.	• U-D Symbol required.
• Homestyle Waffles Estilo Casero	• Dairy	• U-D Symbol required.	• U-D Symbol required.
• Low Fat Waffles Producto Bajo en Grasa	• Dairy	• U-D Symbol required.	• U-D Symbol required.
• Lowfat Pancakes Frozen	• Dairy	• U-D Symbol required.	• U-D Symbol required.
• Lowfat Waffles Frozen	• Dairy	• U-D Symbol required.	• U-D Symbol required.
• Mini Pancakes Frozen	• Dairy	• U-D Symbol required.	• U-D Symbol required.
• Original Foodservice Waffles Frozen	• Dairy	• U-D Symbol required.	• U-D Symbol required.
• Original French Toast Sticks	• Dairy	• U-D Symbol required.	• U-D Symbol required.
• Original Pancakes	• Dairy	• U-D Symbol required.	• U-D Symbol required.
• Original Pancakes Frozen	• Dairy	• U-D Symbol required.	• U-D Symbol required.

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

Manuel Gencik

Rabbi Menachem Gencik, Rabbinic Administrator, CEO

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

This certification is valid through 01/31/2009



Orthodox Union

Letter of Certification

Union of Orthodox Jewish Congregations of America
 אגודת ישראל
 אגודת ישראל

May 05, 2008

Pinnacle Foods/Frozen Foods Division (continued)

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

Product Name	UKP-ID	Status	Certification Requirements
--------------	--------	--------	----------------------------

Brand: Aunt Jemima (continued)

- Original Round Waffles-Foodservice (Frozen)
- Pancakes Made With Whole Grain
- Whole Grain Foodservice Waffles Frozen
- Whole Grain French Toast Sticks (43586)

Brand: Aunt Jemima (Generic)

- Cinnamon French Toast Thin Frozen
- French Toast Thick Frozen
- French Toast Thin Frozen

Brand: Lender's

- 100% Whole Wheat Fresh New York Style Bagels
- Bagel Shop Bagels-Egg
- Bagel Shoppe Bagels-Blueberry 3.67 Oz

Ⓢ Symbol required.

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

Rabbi Menachem Genack, Rabbinic Administrator, CEO

Menachem Genack

This certification is valid through 01/31/2009

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



Orthodox Union

Letter of Certification

Union of Orthodox Jewish Congregations of America
 January 14, 2008

Pinnacle Foods/Frozen Foods Division (continued)

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

Product Name UKD-ID Status Certification Requirements

Brand: Lender's Retail (continued)

- Onion Bagels (013)
- Plain Bagels - 2.0 (020)
- Plain Bagels (011)

Brand: Lender's Value Pack-13 Count

- Plain Bagels (227)

Brand: Log Cabin

- Country Kitchen Buttermilk Waffles
- Country Kitchen Mini Pancakes

Brand: Log Cabin Country Kitchen

- French Toast Sticks
- Organic Mini Pancakes

Brand: Mrs. Butterworth's

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

Handwritten signature

This certification is valid through 01/31/2009

Rabbi Menachem Genack, Rabbinic Administrator, CEO

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



Orthodox Union

Letter of Certification

Union of Orthodox Jewish Congregations of America
אגודת ישראל אורתודוקסית

January 14, 2008

Pinnacle Foods/Frozen Foods Division (continued)

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

Product Name UKD-ID Status Certification Requirements

Brand: Mrs. Butterworth's (continued)

Blueberry Waffles	0UD3-90DB144	Dairy	Ⓢ-D Symbol required.
Buttermilk Pancakes	0UD3-6BA395E	Dairy	Ⓢ-D Symbol required.
Buttermilk Waffles	0UD3-C45957F	Dairy	Ⓢ-D Symbol required.
Cinnamon French Toast	0UD3-A814196	Dairy	Ⓢ-D Symbol required.
French Toast Thin-Food Service	0UD3-7FCF525	Dairy	Ⓢ-D Symbol required.
Homestyle French Toast	0UD3-E7986B8	Dairy	Ⓢ-D Symbol required.
Homestyle Pancakes	0UD3-D0071FF	Dairy	Ⓢ-D Symbol required.
Homestyle Waffles	0UD3-9DD1906	Dairy	Ⓢ-D Symbol required.
Lowfat Pancakes	0UD3-F40879C	Dairy	Ⓢ-D Symbol required.
Lowfat Waffles	0UD3-34119BF	Dairy	Ⓢ-D Symbol required.
Mini Pancakes Food Service 576 CT.	0UD3-6025CB3	Dairy	Ⓢ-D Symbol required.
Original French Toast Sticks	0UD3-8A1143C	Dairy	Ⓢ-D Symbol required.
Original Mini Pancakes	0UD3-EAADA3	Dairy	Ⓢ-D Symbol required.

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תאחדות אשכנז

January 14, 2008

Pinnacle Foods/Frozen Foods Division (continued)

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Product Name	UKD-ID	Status	Certification Requirements
Brand: Mrs. Butterworth's (continued) • Original Waffles-Foodservice	0UD3-4FFC49E	Dairy	Ⓢ-D Symbol required.

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