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

State of California

CONTRACT NOTIFICATION

****MANDATORY****

CONTRACT NUMBER:	1-08-89-78
DESCRIPTION:	Canned Entrees
CONTRACTOR(S):	ABC Ventures
CONTRACT TERM:	Oct. 1, 2008 through Sept. 30, 2009
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Sandi Rizzo 916-375-4479 sandi.rizzo@dgs.ca.gov

Dion Campos, Food Acquisitions Manager

Date: **July 31, 2008**

Contract (Mandatory) 1-08-89-78
Contract Notification and User Guide

Table of Contents

Attachments

Contract (Mandatory) 1-08-89-78
Contract Notification and User Guide

Quick Reference Guide

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

State Contract Administrator:

Administrator:	Sandi Rizzo
Address:	DGS/Procurement Division 707 3rd Street, 2nd Floor, MS201 West Sacramento, CA 95605
Phone:	(916) 375-4479
Fax:	(916) 375-4439
Email Address:	sandi.rizzo@dgs.ca.gov

Supplier Contact Information:

Contact:	Adam Clingerman
Address:	ABC Ventures 2411 Old Crow Canyon Road Ste. 105 San Ramon, CA 94583
Phone:	(925) 837-7400
Fax:	(925) 837-4999
Email Address:	abcv@ureach.com
Federal Employee Tax ID #:	"contact state administrator"
Office of Small Business and DVBE Certification #:	OSDC # 2645

Terms of Contract:

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

General Terms & Conditions

1. SCOPE

The State's contract with ABC Ventures is to provide Canned Entrees at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-78. 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 Canned Entrees to the State.

The contract term is for October 1, 2008 through September 30, 2009. The State has the right to exercise the option to extend the contract for an additional one year (or any portion thereof) upon mutual agreement with the contractor. Terms and conditions shall remain the same for the entire contract period including any extensions.

All contract extensions shall be time-based for the stated term and will not have limits to the amount of product quantities guaranteed during the extension term (Exception: see Pg.14, 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 **$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. FREIGHT ON BOARD (F.O.B.) DESTINATION

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

7. EMERGENCY/EXPEDITED ORDERS

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

General Terms & Conditions continue...

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

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

8. SHIPPED ORDERS/PRESERVATION, PACKAGING & PACKING

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

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

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

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

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

9. PALLETIZATION

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

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

10. QUALITY ASSURANCE

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

General Terms & Conditions continue...

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

11. INVOICING REQUIREMENTS

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

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

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

12. SPECIFICATIONS

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

Item	Specification Number	Commodity	Date
13	8915-08BS-004	Bean Sprouts, Canned	6/18/2008
11, 14, 15, 16, 17	8915-08BS-005	Beans, Dried, Canned	6/18/2008
9	8920-08BS-023	Noodles, Chow Mein, Canned	6/18/2008
2	8940-08BS-006	Beef Stew, Canned	6/18/2008
3	8940-08BS-007	Hash, Corned Beef, Canned	6/18/2008
4, 5	8940-08BS-008	Chili con Carne, Canned	6/18/2008
6, 7	8940-08BS-009	Ravioli, Beef & Cheese, Canned	6/18/2008
10	8940-08BS-010	Beans, Refried, Canned	6/18/2008
1	8940-08BS-011	Pork & Beans, Canned	6/18/2008
12	8940-08BS-012	Salad, Three Beans, Canned	6/18/2008
8	8950-08BS-011	Sauce, Chili Red, Canned	6/18/2008

General Terms & Conditions continue...

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

13. PAYMENT

Offered payment terms for this contract are as follows:

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.

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)
  8915-08BS-004 dated June 18, 2008
  8915-08BS-005 dated June 18, 2008
  8920-08BS-023 dated June 18, 2008
  8940-08BS-006 dated June 18, 2008
  8940-08BS-007 dated June 18, 2008
  8940-08BS-008 dated June 18, 2008
  8940-08BS-009 dated June 18, 2008
  8940-08BS-010 dated June 18, 2008
  8940-08BS-011 dated June 18, 2008
  8940-08BS-012 dated June 18, 2008
  8950-08BS-011 dated June 18, 2008
- Nutritional Facts
- Kosher Certificates

Contract (Mandatory) 1-08-89-78
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
ABC Ventures	See contract 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

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...

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.

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.

Contractors Guide continue...

8. EMERGENCY EXTENSION OPTION

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

Contract (Mandatory) 1-08-89-78
Cost Sheets

Item	Unit	Commodity #	Description	Unit Price
(1)	CS	8940-910-0080-4	**Pork & Bean, Canned**	**$ 27.35**
		Manufacturer:	Teasdale Quality Foods	
		Brand Offered:	Teasdale	
		Cans per Case:	6/#10 cans	
		Product Code:	00940	
(2)	CS	8940-904-0193-1	**Beef Stew, Canned**	**$ 45.70**
		Manufacturer:	Aunt Kitty's Foods	
		Brand Offered:	Venice Maid	
		Cans per Case:	6/#10 cans	
		Product Code:	9047	
(3)	CS	8940-904-0067-7	**Hash, Corned Beef, Canned**	**$ 48.75**
		Manufacturer:	Aunt Kitty's Foods	
		Brand Offered:	Venice Maid	
		Cans per Case:	6/#10 cans	
		Product Code:	9086	
(4)	CS	8940-911-0210-8	**Chili Con Carne, with Beans, Regular**	**$ 58.95**
		Manufacturer:	Aunt Kitty's Foods	
		Brand Offered:	Venice Maid	
		Cans per Case:	6/#10 cans	
		Product Code:	9064	

Item	Unit	Commodity #	Description	Unit Price
(5)	CS	8940-911-0213-3	**Chili Con Carne, without Beans**	**$ 75.00**
		Manufacturer:	Aunt Kitty's Foods	
		Brand Offered:	Venice Maid	
		Cans per Case:	6/#10 cans	
		Product Code:	9069	
(6)	CS	8940-920-0458-1	**Ravioli, Cheese in Sauce, Canned**	**$ 29.60**
		Manufacturer:	Aunt Kitty's Foods	
		Brand Offered:	Venice Maid	
		Cans per Case:	6/#10 cans	
		Product Code:	3304	
(7)	CS	8940-904-0071-9	**Ravioli, Beef in Tomato Sauce, Canned**	**$ 30.95**
		Manufacturer:	Aunt Kitty's Foods	
		Brand Offered:	Venice Maid	
		Cans per Case:	6/#10 cans	
		Product Code:	8301	
(8)	CS	8950-920-0520-6	**Sauce, Red Chili**	**$ 27.50**
		Manufacturer:	B & G Foods	
		Brand Offered:	Las Palmas	
		Cans per Case:	6/#10 cans	
		Product Code:	10050	
(9)	CS	8920-914-0115-2	**Noodles, Chinese Fried**	**$ 22.00**
		Manufacturer:	ConAgra	
		Brand Offered:	La Choy	
		Cans per Case:	6/#10 cans	
		Product Code:	12620	

*This is a Kosher item

Item	Unit	Commodity #	Description	Unit Price
(10)	CS	8940-910-0106-7	**Bean, Refried, Canned**	**$ 28.90**
		Manufacturer:	Seneca Foods	
		Brand Offered:	Stokely's	
		Cans per Case:	6/#10 cans	
		Product Code:	02824	
(11)	CS	8915-911-0124-7	**Bean, Garbanzo, Canned**	**$ 21.75**
		Manufacturer:	Teasdale Quality Foods	
		Brand Offered:	Teasdale	
		Cans per Case:	6/#10 cans	
		Product Code:	00862	
			*This is a Kosher item	
(12)	CS	8940-920-1439-2	**Salad, Three Bean, Equal Portion**	**$ 35.50**
		Manufacturer:	Seneca Foods	
		Brand Offered:	Stokely's	
		Cans per Case:	6/#10 cans	
		Product Code:	5790	
(13)	CS	8915-910-0092-3	**Bean Sprout, Canned**	**$ 31.00**
		Manufacturer:	ConAgra	
		Brand Offered:	La Choy	
		Cans per Case:	6/#10 cans	
		Product Code:	12640	

Item	Unit	Commodity #	Description	Unit Price
(14)	CS	8915-000-0099-3	**Beans, Pinto, Canned**	**$ 21.50**
		Manufacturer:	Teasdale Quality Foods	
		Brand Offered:	Teasdale	
		Cans per Case:	6/#10 cans	
		Product Code:	01165	
			*This is a Kosher item	
(15)	CS	8915-909-0026-4	**Beans, Black, Canned**	**$ 20.00**
		Manufacturer:	Teasdale Quality Foods	
		Brand Offered:	Teasdale	
		Cans per Case:	6/#10 cans	
		Product Code:	01134	
			*This is a Kosher item	
(16)	CS	8915-909-0027-6	**Beans, White in Red Sauce, Canned**	**$ 25.00**
		Manufacturer:	Teasdale Quality Foods	
		Brand Offered:	Teasdale	
		Cans per Case:	6/#10 cans	
		Product Code:	01174	
			*This is a Kosher item	
(17)	CS	8915-909-0028-8	**Beans, Kidney, Canned**	**$ 26.10**
		Manufacturer:	Teasdale Quality Foods	
		Brand Offered:	Teasdale	
		Cans per Case:	6/#10 cans	
		Product Code:	01080	
			*This is a Kosher item	

STATE OF CALIFORNIA

DGS

Bid Specification 8915-08BS-004

Bean Sprouts, Canned

1.0 SCOPE

This bid specification establishes requirements for bean sprouts in water or brine, packed in commercially 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.

3.0 REQUIREMENTS

3.1 The canned bean sprouts shall be grown from clean, sound, properly matured mung beans.

3.2 The liquid packing media shall be clear and free from sediment. Additives such as salt, ascorbic acid, and citric acid are permitted as defined by 21 CFR § 155.200.

3.3 The canned bean sprouts shall have a typical bean sprout flavor, free from bitterness, mustiness, sourness (except when attributed to added citric acid), or other undesirable flavors or odors.

3.4 The texture of the canned bean sprouts shall be fleshy, tender, and crisp.

3.5 The canned bean sprouts shall be creamy white to slightly off-white in color.

3.6 The drained weight of the bean sprouts packed in #10 cans shall be a minimum 3 pounds, 5 ounces.

3.7 If citric acid is added, the total acidity of the aqueous solution shall not exceed 0.20 grams per 100 ml.

3.8 All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

3.9 **Defects**

3.9.1 Based on drained weight, not more than 1.0 percent of the bean sprouts shall have more than 10 percent discolored area.

3.9.2 The bean sprouts shall have no more than 4.0 percent strings greater than 1/4 inch in length, based on drained weight. (Strings shall be defined as the area from the tip of the sprout to the point on the sprout where the fleshy portion begins).

3.9.3 The bean sprouts shall contain not more than three bean hulls (hull is defined as a whole hull or the portions of hulls when their combined size is larger than one-half hull) per 1.0 ounce of drained weight.

STATE OF CALIFORNIA

Bid Specification 8915-08BS-005

Beans, Dried, Canned

1.0 SCOPE

This bid specification establishes requirements for canned dried beans packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

2.1 The products shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the products within the commercial marketplace.

2.2 The products shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.

2.3 The products shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

3.0 REQUIREMENTS

3.1 Types

a) Black Beans
b) Garbanzo Beans
c) Kidney Beans
d) Pinto Beans
e) White Beans

3.2 Styles

a) **In brine** means packed in brine and any other safe and suitable ingredient(s).
b) **In red (tomato) sauce** means packed with tomato pulp or a similar tomato product and any other safe and suitable ingredient(s). The sauce may be highly seasoned.

3.3 The canned dried beans shall be made from beans graded U.S. No. 2 (or better) in accordance with United Standards for Beans.

3.4 The canned dried beans shall meet all the requirements for a U.S. Grade B (or better) in accordance with the United States Standards for Grades of Canned Dried Beans.

3.5 The canned dried beans shall have a drained weight of not less than 50% nor more than 65% of the total net weight.

3.6 The canned dried beans shall have a good flavor and odor typical of commercially acceptable type and style.

3.7 The canned dried beans shall be free from foreign or objectionable materials.

3.8 The canned dried beans shall be practically free from product defects that materially affect the appearance or edibility of the product.

STATE OF CALIFORNIA

Bid Specification 8920-08BS-023

Noodles, Chow Mein, Canned

1.0 SCOPE

This bid specification establishes requirements for fried chow mein noodles packed in commercially 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.

3.0 REQUIREMENTS

3.1 The chow mein noodles shall be prepared from bleached or unbleached enriched wheat flour, water, and salt. Yeast may be used as an optional ingredient.

3.2 The chow mein noodles shall be processed and heated in vegetable oil and have a crispy and tender texture with a light crunch.

3.3 The chow mein noodles shall be thin, approximately 0.13 inches in diameter and 1.50 inches in length.

3.4 The chow mein noodles fat content shall not exceed 32 percent by weight.

3.5 The chow mein noodles salt content shall not exceed 2.5 percent by weight.

3.6 The chow mein noodles shall be free from discolored or burnt units.

3.7 The chow mein noodles shall possess a fresh toasted wheat-like flavor and aroma.

3.8 The chow mein noodles shall be free from rancid, oxidized flavors and odors.

3.9 The chow mein noodles shall possess a golden-brown color.

3.10 All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. There shall be no foreign material such as, but not limited to, dirt, hair, wood or metal.

4.0 REFERENCE BRAND

La Choy, Item #12620

STATE OF CALIFORNIA

DGS

Bid Specification 8940-08BS-006

Beef Stew, Canned

1.0 SCOPE

This bid specification establishes requirements for canned beef stew packed in commercially 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 The product shall comply with the provisions of the Meat and Poultry Inspection Act and regulations promulgated thereunder.

3.0 REQUIREMENTS

3.1 The beef stew shall meet USDA Definition and Standards of Identity or Composition for Meat Stews.

3.2 The beef stew shall be processed under continuous USDA Inspection.

3.3 The stew, as a minimum, shall include the following ingredients: beef, potatoes, carrots, peas, gravy and seasoning.

3.4 The beef portion shall be boneless, lean, beef, approximately l/2 inch to 1- l/2 inch cubes.

3.5 The stew fat content shall not exceed 8% by weight.

3.6 The stew salt content shall not exceed 2% by weight.

3.7 The vegetables used shall be sound, firm, free from discoloration, off color, off flavor, or other defects which would adversely affect appearance or palatability of the finished product.

3.8 The potatoes shall be diced (approximately 3/4 inch cubes) and compose 20-30% (by weight) of the finished product.

3.9 The carrots shall be diced to approximately l/2 inch cubes or sliced l/4 inch thick and compose a minimum 6.5% (by weight) of the finished product.

3.10 The peas shall compose a minimum 3% (by weight) of the finished product.

STATE OF CALIFORNIA

Bid Specification 8940-08BS-007

Hash, Corned Beef, Canned

1.0 SCOPE

This bid specification establishes requirements for canned corned beef hash packed in commercially 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 The product shall comply with the provisions of the Meat and Poultry Inspection Act and regulations promulgated thereunder.

3.0 REQUIREMENTS

3.1 The corned beef hash shall meet the USDA Definition and Standards of Identity or Composition for Corned Beef Hash.

3.2 The corned beef has shall not contain any meat byproducts or variety meats in preparing the product.

3.3 The corned beef hash, as a minimum, shall include beef, potatoes, onion, and seasoning.

3.4 The meat and potatoes shall appear as distinct particles with uniform distribution.

3.5 The potatoes and onions shall be free from skins, eyes, stems, and dark sections.

3.6 The corned beef hash shall contain free liquid only in slight amount.

3.7 The corned beef hash shall not contain bone measuring 0.3 inch or more in any dimension, and cartilage measuring 0.5 inch or more in any dimension.

3.8 The average salt content shall not exceed 2.5 percent by weight.

3.9 The average fat content shall not exceed 15 percent by weight.

3.10 The average moisture content shall not exceed 72 percent by weight.

3.11 The finished product shall demonstrate odor, flavor, and color characteristics of canned corned beef hash.

3.12 The corned beef hash shall be packed in #I0 can with a minimum net weight of 6.375 pounds (102 ounces).

STATE OF CALIFORNIA

DGS

Bid Specification 8940-08BS-008

Chili Con Carne, Canned
With or Without Beans

1.0 SCOPE

This bid specification establishes requirements for chili con carne, with or without beans, packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

2.1 The products shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the products 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.

2.4 The products shall comply with the provisions of the Meat and Poultry Inspection Act and regulations promulgated thereunder.

3.0 REQUIREMENTS

3.1 The product types shall include the following:

- Chili Con Carne without beans
- Chili Con Carne with Beans

3.2 The Chili Con Carne with Beans shall contain a minimum of 15%, by weight, dry beans (before processing) per portion.

3.3 The bean ingredients (pinto beans, light or dark red kidney beans) shall conform to the U.S. Standards for Dry Beans, U.S. No. 1 grade.

3.4 The products meat ingredient shall be fresh and/or frozen beef only.

3.5 The beef shall be ground through a half inch plate using a two bladed knife or chopped to give equivalent results.

3.6 The products shall contain the following minimum amounts of raw beef (before processing) per portion:

- Chili con Carne with beans - 25% (by weight)
- Chili con Carne without beans – 40% (by weight)

3.7 The products shall contain no meat byproducts or variety meats.

3.8 The products shall not contain any pork derivatives.

3.9 The products shall be free from bone, blood clots, viscera, hair, and other objectionable material.

3.10 All ingredients and materials shall be free from foreign material, foreign odor and foreign color.

STATE OF CALIFORNIA

DGS

Bid Specification 8940-08BS-009

Ravioli, Beef & Cheese
In Tomato Sauce, Canned

1.0 SCOPE

This bid specification establishes requirements for canned beef and cheese ravioli in tomato sauce, packed in commercially acceptable containers and suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

2.1 The products shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the products 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.

2.4 The products shall comply with the provisions of the Meat and Poultry Inspection Act and regulations promulgated thereunder.

3.0 REQUIREMENTS

3.1 **Types**

- Beef Ravioli in Tomato Sauce regular
- Cheese Ravioli in Tomato Sauce (meatless)

3.2 The canned ravioli shall be commercially sterile and ready-to-use.

3.3 **Ingredients**

3.3.1 **Pasta** - The pasta product used in the ravioli shall be enriched and conform to the U.S. Standards of Identity for Enriched macaroni products (21 CFR § 139.115).

3.3.2 **Sauce** - The tomato sauce shall contain tomato puree and/or tomato paste, thickeners, and spices.

3.3.3 **Beef** - The beef ravioli pies shall consist of at least 10 percent beef, based on fresh meat weight.

3.3.3.1 Mechanically separated beef may be used in accordance with 9 CFR § 319.6.

3.3.3.2 The beef shall be free of cartilage, coarse connective tissue, section of tendons or ligaments, and glandular material.

3.4 **Finished Product**

3.4.1 The drained weight shall not be less than 50 percent of the can's un-drained weight.

3.4.2 The ravioli pies shall be uniform in size and shape.

3.4.3 The ravioli shall posses a characteristic flavor and odor and free of objectionable flavors and odors.

3.4.4 The tomato sauce shall have a red-orange color and may contain visible flecks of herbs and spices.

3.4.5 The tomato sauce shall possess a smooth texture and mouth feel.

3.4.6 The ravioli shall be slightly soft to slightly firm, not pasty. The cooked beef shall be moist and tender.

3.4.7 The ravioli products shall not contain any bone or bone fragments.

3.4.8 All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

3.4.9 The ravioli products shall not be over 90 days old at time of delivery.

STATE OF CALIFORNIA

Bid Specification 8940-08BS-010

Bean, Refried, Canned

1.0 SCOPE

This bid specification establishes requirements for canned refried beans packed in commercially 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.

3.0 REQUIREMENTS

3.1 The canned refried beans shall be made from beans not less than U.S. No. 2 Grade.

3.2 The canned refried beans shall be limited to using vegetable oils (coconut, palm, and palm kernel oils are not permitted).

3.3 The canned refried beans shall be 100% lard free.

3.4 The canned refried beans salt content shall not exceed 2 percent by weight.

3.5 The canned refried beans shall not contain any pork derivatives.

3.6 The canned refried beans may be lightly seasoned and shall have a good flavor and odor typical of commercially acceptable refried beans.

3.7 The refried beans shall have a characteristic color of the type of beans used.

3.8 The refried beans shall be free from objectionable or foreign flavors or odors, such as scorched, sour, bitter, etc.

3.9 The refried beans shall be free from foreign or objectionable materials.

3.10 The refried beans shall be practically free from product defects that materially affect the appearance or edibility of the product.

3.11 All beans shall be prepared and processed from beans from the latest year's pack.

STATE OF CALIFORNIA

Bid Specification 8940-08BS-011

Pork & Beans, Canned

1.0 SCOPE

This bid specification establishes requirements for canned pork and beans packed in commercially 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.

3.0 REQUIREMENTS

3.1 The canned pork and beans shall be made from beans graded U.S. No. 2 (or better) in accordance with United Standards for Beans.

3.2 The canned pork and beans shall be packed in a tomato-based sauce containing sweetening ingredients, salt, spices, starches and water.

3.3 The canned pork and beans shall contain a minimum 12 percent ham, bacon or pork based on the weight of the smoked or fresh meat at the time of formulation.

3.4 The canned pork and beans shall meet all the requirements for a U.S. Grade B (or better) in accordance with the United States Standards for Grades of Canned Pork and Beans.

3.5 The canned pork and beans shall have a good flavor and odor typical of commercially acceptable pork and beans.

3.6 The canned pork and beans shall be free from foreign or objectionable materials.

3.7 The pork and beans shall be practically free from product defects that materially affect the appearance or edibility of the product.

STATE OF CALIFORNIA

Bid Specification

8940-08BS-012

Salad, Three Beans, Canned

1.0 SCOPE

This bid specification establishes requirements for canned three beans salad packed in commercially 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.

3.0 REQUIREMENTS

3.1 The canned three beans salad shall be made from three types of beans in equal proportions.

3.2 The beans ingredients can be any three of the following types: green beans, wax beans, kidney beans, or white beans.

3.3 Ingredients may include water, sugar, distilled vinegar, onions, bell peppers, salt and spices.

3.4 The canned three beans salad shall have a good flavor and odor typical of commercially acceptable type.

3.5 The canned three beans salad shall be free from foreign or objectionable materials.

3.6 The canned three beans salad shall be practically free from product defects that materially affect the appearance or edibility of the product.

4.0 REFERENCE BRANDS

Seneca Foods Corp, Stokely Item #02760 or Item #05790

STATE OF CALIFORNIA

DGS

Bid Specification 8950-08BS-011

Sauce, Chili, Red, Canned
Acceptable Brands List

1.0 SCOPE

This bid specification establishes requirements for red chili sauce packed in commercially 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.

3.0 REQUIREMENTS

3.1 The red chili sauce, as a minimum, shall be a blend of water, red chiles, garlic, spices and salt.

3.2 All the ingredients shall be of Food Chemical Codex purity.

3.3 The product shall possess an odor & a flavor typical of its type. No off-flavors or off-odors shall be detectable.

4.0 ACCEPTABLE BRANDS LIST (ABL)

4.1 The item(s) furnished to this ABL shall be comparable in all respects to the items originally submitted & evaluated for acceptance.

4.2 Only the brand(s) listed below will be acceptable for State of California purchase & use.

#	Manufacturer	Brand	Product Code
1	B & G Food	Las Palmas	10050

4.3 Manufacturers are required to notify the Office of Procurement of any changes in product & product identification from that initially evaluated & accepted.

4.4 Other brands will be considered for inclusion in this ABL for future bids. Manufacturers requesting an evaluation should submit a written request to:

DGS/Procurement Division
707 3rd Street, 2nd Floor
West Sacramento, CA 95605
Attention: Food Acquisitions Unit

Include technical product information with your request for evaluation, but do not send samples at that time. You will be notified, in writing, of sample requirements, scheduling, etc. by the State when these requirements and evaluation dates are established.

Specification letter C_K 2
05/03/2006
Supersedes
02/14/2000
Dated 3/1995

Teasdale
Quality Foods

#00940

Product Specification
Pork and Beans Beans

Product Description:

The product is prepard from dry mature Small White beans. The beans are processed by washing, soaking, blanching, sorting and packing in a liquid medium in hermetically sealed containers and sufficiently processed by heat to assure preservation.

Produt Specifications:

Ingredients:	Small White beans, water, sugar, tomato paste, salt, Pork, Brown sugar, starch, vinegar, refiners syrup, dextrose, mustard powder, onion powder, extractives of paprika, garlic powder, spices and natural flavorings.	
Character:	Good typical texture, maybe slightly soft or slightly firm.	
Color:	Typical bright reasonably uniform Pork and Bean color.	
Flavor & Aroma:	Good normal flavor and aroma characteristic of Pork and Bean.	
Defects:	Meets US Standards for Grade A.	
Brix:	13.0-14.0	
pH:	4.0– 5.0	
Salt:	1 % target	
Net Weight	300: 16.0 oz	2 ½ : 31.0 oz
Drain Weight:	300: 9.5 oz	2 ½: 19.0 oz
Micobiolgical:	Product shall be commercially sterile.	
Shelf life:	18 months from date of pack.	
Storage Conditions:	Stored under clean, cool and dry conditions	

Teasdale Quality Foods

C_K2

PORK AND BEANS

NUTRITION FACTS

Serving Size ½ cup (121 g)
Servings Per Container see below

Amount per Serving		
Calories 120	Calories from Fat 5	
		% Daily Value*
Total Fat	0.5g	1%
Saturated Fat	0 g	0%
Trans Fat	0 g	0%
Cholesterol	<5 mg	0%
Sodium	690mg	29%
Total Carbohydrates	27g	8%
Dietary Fiber	6g	24%
Sugars	7g	
Protein	5g	

Vitamin A	** %	Vitamin C	2 %
Calcium	10 %	Iron	8 %

*Percent (%) of a Daily Value are based on a 2000 caloric diet. Your Daily values may vary higher or lower depending on your caloric needs.

**Contains less than 2% of the Daily Value of this nutrient.

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

Calories per gram
Fat = 9. Carbohydrates = 4 Protein = 4

SERVINGS PER CONTAINER		Net Weight
300 can	about 3.5	15.0 oz (425 grams)
2 ½ can	about 7	30.0oz (850 grams)

INGREDIENT STATEMENT: Prepared White Beans, Water, Tomato Paste, Sugar, Salt, Pork, Brown sugar, Refiners Syrup, Modified Food starch, Vinegar, Onion Powder, Spices, Extractive of Paprika, Garlic powder and Natural Flavorings.

Date: 05/03/06
Supersedes: 09/02/99

9047 NEW BEEF STEW #10 APPROVED

7/7/2008

Nutrition Facts

Serving Size 1 Cup(249g)
Servings Per Container About 12

Amount Per Serving	
Calories 330	Calories from Fat 170
	% Daily Value*
Total Fat 19g	29%
Saturated Fat 8g	38%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 1140mg	47%
Total Carbohydrate 24g	8%
Dietary Fiber 2g	8%
Sugars 3g	
Protein 14g	
Vitamin A 60% •	Vitamin C 30%
Calcium 2% •	Iron 8%

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

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

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

INGREDIENTS: Beef Stock, Water, Beef, Potatoes, Cooked Beef(beef, salt), Carrots, Tomato Puree(Water, Tomato Paste), Peas, Celery, Wheat Flour, Modified Corn Starch, Salt, Seasoning(Water, Hydrolyzed Corn and Soy Protein, Salt), Natural Flavor, Sugar, Monosodium Glutamate, Caramel Color.CONTAINS: WHEAT, SOY

AUNT KITTY'S FOODS

FINISHED PRODUCT SPECIFICATIONS

PRODUCT TYPE:
BEEF STEW - 9047

LABEL:
AUNT KITTY'S FOODS – PRIVATE LABEL

GENERAL REQUIREMENTS:
BEEF STEW IS PREPARED FROM WHOLESOME INGREDIENTS AND IS PACKED IN ACCORDANCE WITH GOOD MANUFACTURING PROCEDURES. THE PRODUCT IS STORED AND SHIPPED UNDER CONDITIONS ADEQUATE TO MAINTAIN PRODUCT QUALITY AND INTEGRITY. ALL INGREDIENTS AND FINISHED PRODUCTS MEET ALL APPLICABLE FEDERAL, STATE AND LOCAL REGULAITONS.

CONTAINER INFORMATION:

CAN DIMENSION	603 X 700
CASE CUBIC FEET	1.36
CASE DIMENSION	13.1" X 9.9" X 5.1"

SPECIFIC PRODUCT CODE:

CODE	PACK SIZE	CASE WEIGHT	DESCRIPTION
9047	6 X 108OZ	40LB	BEEF STEW

PRODUCT DESCRIPTION:
BEEF STEW IS A MIXTURE OF CUBED BEEF AND VEGETABLES IN A RICH BROWN SAUCE WITH A DISTINCT BEEF FLAVOR.

INGREDIENT STATEMENT:
BEEF STOCK, WATER, BEEF, POTATOES, COOKED BEEF(BEEF , SALT), CARROTS, TOMATO PUREE(WATER, TOMATO PASTE), PEAS, CELERY, WHEAT FLOUR, MODIFIED CORN STARCH, SALT, SEASONING(WATER, HYDROLYZED CORN AND SOY PROTEIN, SALT), NATURAL FLAVOR, SUGAR, MONOSODIUM GLUTAMATE, CARAMEL COLOR. CONTAINS WHEAT AND SOY.

COMPONENT WEIGHTS OF MAJOR INGREDIENTS:

A. BEEF	14%
B. POTATOES	13%

PHYSICAL CHARACTERISTICS:
DEFECT CRITERIA: THE PRODUCT SHALL BE FREE OF ANY OBJECTIONABLE FLAVOR, OFF AROMAS, AND SHALL BE FREE OF FOREIGN MATERIAL (BONE FRAGMENTS, SINEW, ETC.), AND EXTRANEOUS MATTER OF ANY SANITARY SIGNIFICANCE.

MICROBIOLOGICAL STANDARDS:
THIS PRODUCTIS PROCESSED BY HEAT SO THAT IT IS COMMERCIALLY STERILE AS PER THE REQUIREMENTS OF 21 CFR 113 – THERMALLY PROCESSED LOW-ACID CANNED FOODS PACKAGED IN HERMETICALLY SEALED CONTAINERS.

07/14/08

NUTRITIONAL INFORMATION:

Nutritional Facts

Serving Size	1 CUP (235g)
Servings per container	ABOUT 12
Amount Per Serving	
Calories 330	**Calories from Fat 170**

		% Daily Value
Total Fat	**19g**	**29%**
Saturated Fat	**8g**	**38%**
Cholesterol	**45mg**	**16%**
Sodium	**1140mg**	**47%**
Total Carbohydrate	**24g**	**8%**
Dietary Fiber	**2g**	**8%**
Sugars	**3g**	
Protein	**14g**	
Vitamin A	**60%**	
Vitamin C	**30%**	
Calcium	**2%**	
Iron	**8%**	

METHOD OF PREPARATION:

EMPTY CONTENTS INTO SAUCEPAN. HEAT BEEF STEW SLOWLY UNTIL THOROUGHLY WARMED.

SHELF LIFE:

THREE YEARS

STORAGE INFORMATION:

PRODUCT SHOULD BE STORED UNDER DRY CONDITIONS AT AMBIENT TEMPERATURE (50-80°F). DO NOT FREEZE OR REFRIGERATE.

CODING

A. MANUFACTURER'S OPEN CODE WILL BE PRINTED ON THE LID AND THE OUTER CARTON.
B. CODING SYSTEM WILL BE AS FOLLOWS: EST. 87 IS THE INSPECTION LEGEND. 9047 IS THE FOUR DIGIT PRODUCT CODE, FOLLOWED BY THE TIME. THE JULIAN CODE IS THE FIRST THREE DIGITS OF THE SECOND LINE, FOLLOWED BY THE LAST DIGIT OF THE YEAR OF THE

AUNT KITTY'S FOODS

FINISHED PRODUCT SPECIFICATIONS

I. **PRODUCT TYPE:**
CORNED BEEF HASH - 9086

II. **LABEL:**
AUNT KITTY'S FOODS – PRIVATE LABEL

III. **GENERAL REQUIREMENTS:**
CORNED BEEF HASH IS PREPARED FROM WHOLESOME INGREDIENTS AND IS PACKED IN ACCORDANCE WITH GOOD MANUFACTURING PROCEDURES. THE PRODUCT IS STORED AND SHIPPED UNDER CONDITIONS ADEQUATE TO MAINTAIN PRODUCT QUALITY AND INTEGRITY. ALL INGREDIENTS AND FINISHED PRODUCTS MEET ALL APPLICABLE FEDERAL, STATE AND LOCAL REGULAITONS.

IV. **SPECIFIC PRODUCT CODE:**

CODE	PACK SIZE	DESCRIPTION
9086	6/#10	CORNED BEEF HASH

V. **PRODUCT DESCRIPTION:**
CORNED BEEF HASH IS A MIXTURE OF BEEF, COOKED CORNED BEEF AND DICED POTATOES MILDLY SEASONED WITH ONIONS AND PEPPER.

VI. **INGREDIENT STATEMENT:**
WATER, BEEF, COOKED CORNED BEEF [BEEF CURED WITH SALT, SUGAR, WATER, SODIUM NITRITE]). DEHYDRATED POTATOES, SALT, SUGAR, SPICES, SODIUM NITRITE.

VII. **RAW MATERIAL:**

A. COOKED CORNED BEEF: GRADE A CANNED, COOKED CORNED BEEF CURED WITH SALT, SUGAR, WATER AND SODIUM NITRITE. USDA APPROVED.
B. BEEF: USDA INSPECTED BONELESS BEEF – FROZEN. SHALL BE USDA INSPECTED TRIM AND DERIVED FROM ANY COMBINATION OF CARCASSES, QUARTERS, RECOGNIZABLE PRIMAL AND SUB-PRIMAL CUTS. IT SHALL BE RECEIVED FROZEN IN BOXES. EXPOSED LEAN AND FAT SURFACES SHALL BE A COLOR AND BLOOM ASSOCIATED WITH THE CLASS AND CUT OF MEAT. IT SHALL SHOW NO EVIDENCE OF FREEZER-THAW OR MISHANDLING.
C. DEHYDRATED POTATOES: THIS PRODUCT IS MANUFACTURED FROM SOUND, WELL PEELED AND TRIMMED IDAHO POTATOES AND COMPLIES TO ALL PROVISIONS OF THE FEDERAL FOOD, DRUG AND COSMETIC ACT AND AMENDEMENTS.

VIII. **COMPONENT WEIGHTS OF MAJOR INGREDIENTS:**

A. BEEF:	24%
B. CORNED BEEF:	12%
C. DEHYDRATED POTATOES:	14%

X. **PHYSICAL CHARACTERISTICS:**

A. COLOR: MEDIUM PINK MEAT MATRIX WITH WHITE TO TAN POTATOES.
B. DRAINED WEIGHT: N/A
C. MAXIMUM VISCOSITY: N/A
D. PARTICLE SIZE: N/A
E. DEFECT CRITERIA: THE PRODUCT SHALL BE FREE OF ANY OBJECTIONABLE FLAVOR, OFF AROMAS, AND SHALL BE FREE OF FOREIGN MATERIAL (BONE FRAGMENTS, SINEW, ETC.), AND EXTRANEOUS MATTER OF ANY SANITARY SIGNIFICANCE.

XI. **MICROBIOLOGICAL STANDARDS:**

CORNED BEEF HASH IS A LOW ACID FOOD WHICH IS THERMALLY PROCESSED IN ACCORDANCE WITH 21 CFR 113 OR 9 CFR 308 TO ACHIEVE COMMERCIAL STERILITY AS LONG AS THE CONTAINER INTEGRITY IS MAINTAINED. MEETS USDA-MPI INCUBATION TEST AS SET FORTH IN MEAT INSPECTION REGULATION 318.309.

XII. **CHEMICAL ANALYSIS:**

A. FAT (IN FINISHED PRODUCT)
B. pH
C. SODIUM CHLORIDE (NaCl)

XIII. **NUTRITIONAL INFORMATION:**

Nutritional Facts

Serving Size	1 CUP (235g)
Servings per container	ABOUT 13
Amount Per Serving	
Calories 380	**Calories from Fat 180**

		% Daily Value
Total Fat	**20g**	**30%**
Saturated Fat	**8g**	**40%**
Cholesterol	**55mg**	**18%**
Sodium	**1110mg**	**46%**
Total Carbohydrate	**32g**	**11%**
Dietary Fiber	**3g**	**12%**
Sugars	**3g**	
Protein	**16g**	
Vitamin A	**0%**	
Vitamin C	**0%**	
Calcium	**2%**	
Iron	**6%**	

XV. **METHOD OF PREPARATION:**
STOVE TOP: CORNED BEEF HASH CUTLETS: SLIP THE ENTIRE CONTENTS OUT OF CAN, LAY FLAT AND CUT INTO SLICES OF DESIRED THICKNESS AND THEN FRY UNTIL DESIRED CRISPNESS IS OBTAINED. MAY BE SERVED PLAIN OR TOPPED WITH THIN STRIPS OF CRISPY FRIED BACON OR FRIED EGG.

BAKE: CUT BOTH ENDS OF CAN, REMOVE PRODUCT IN ONE PIECE AND SLICE TO DESIRED THICKNESS. PLACE SLICES IN GREASED PAN, ADD CATSUP TO TASTE. BAKE IN SLOW OVEN 20 MINUTES.

XVI. **SHELF LIFE:**
THREE YEARS

XVII. **STORAGE INFORMATION:**
PRODUCT SHOULD BE STORED UNDER DRY CONDITIONS AT AMBIENT TEMPERATURE (50-80°F). DO NOT FREEZE OR REFRIGERATE.

XIX. **PACKAGING AND LABELING:**

A. CORNED BEEF HASH WILL BE PACKED IN ~~300 X 407~~ CANS, 24 CANS PER CASE.
B. ALL CANS WILL BE PACKED IN STAPLE FREE CORRAGATED BOXES AND SEALED. THE BURSTING STRENGTH OF ALL CASES USED IS 175 LBS. PER SQUARE INCHE MINIMUM.
C. MANUFACTURER'S OPEN CODE WILL BE PRINTED ON THE LID AND THE OUTER CARTON.
D. CODING SYSTEM WILL BE AS FOLLOWS: EST 87 IS THE INSPECTION LEGEND. 9078 IS THE FOUR DIGIT PRODUCT CODE, FOLLOWED BY THE TIME. THE JULIAN CODE IS THE FIRST FIVE DIGITS OF THE SECOND LINE, FOLLOWED BY ONE DIGIT FOR PERIOD NUMBER AND ONE DIGIT FOR THE LINE NUMBER.
E. EXAMPLE: EST 87 9086
0723315

9086 NEW C. B. H- #10 GENERIC APPROVE

9/6/2007

Nutrition Facts

Serving Size 1 cup (235g)
Servings Per Container about 13

Amount Per Serving

Calories 380	Calories from Fat 180
	% Daily Value*
Total Fat 20g	30%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 1110mg	46%
Total Carbohydrate 32g	11%
Dietary Fiber 3g	12%
Sugars 3g	
Protein 16g	

Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 6%

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

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

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

INGREDIENTS: Beef(Beef, Cooked Corned Beef Cured with Salt, Sugar Sodium Nitrite), Potatoes, Water, Salt, Dehydrated Onions, Sugar, Black Pepper, Sodium Nitrite.

AUNT KITTY'S FOODS

FINISHED PRODUCT SPECIFICATIONS

I. **PRODUCT TYPE:**
CHILI WITH BEANS - 9064

II. **LABEL:**
AUNT KITTY'S FOODS – PRIVATE LABEL

III. **GENERAL REQUIREMENTS:**
CHILI WITH BEANS IS PREPARED FROM WHOLESOME INGREDIENTS AND IS PACKED IN ACCORDANCE WITH GOOD MANUFACTURING PROCEDURES. THE PRODUCT IS STORED AND SHIPPED UNDER CONDITIONS ADEQUATE TO MAINTAIN PRODUCT QUALITY AND INTEGRITY. ALL INGREDIENTS AND FINISHED PRODUCTS MEET ALL APPLICABLE FEDERAL, STATE AND LOCAL REGULAITONS.

IV. **SPECIFIC PRODUCT CODE:**

CODE	PACK SIZE	DESCRIPTION
9064	6/#10	CHILI WITH BEANS

V. **PRODUCT DESCRIPTION:**
CHILI WITH BEANS IS A REDDISH BROWN BLEND OF MODERATELY SPICY CHILI AND TOMATO PUREE WITH PIECES OF TENDER BEEF.

VI. **INGREDIENT STATEMENT:**
BEEF, PINTO BEANS, BEEF STOCK, TOMATO PUREE(WATER, TOMATO PASTE), WATER, CHILI POWDER(CHILI PEPPER, CUMIN, SALT, GARLIC, OREGANO, SILICON DIOXIDE), TEXTURED VEGETABLE PROTEIN(SOY FLOUR, CARAMEL COLOR), WHEAT FLOUR, MODIFIED CORN STARCH, SALT, SUGAR, SPICES, DEHYDRATED ONIONS, DEHYDRATED GARLIC, OLEORESIN PAPRIKA, CARAMEL COLOR.
CONTAINS WHEAT AND SOY.

VIII. **COMPONENT WEIGHTS OF MAJOR INGREDIENTS:**

A. BEANS	25%
B. BEEF	26%

X. **PHYSICAL CHARACTERISTICS:**
A. COLOR: REDDISH BROWN.
B. DRAINED WEIGHT: N/A
C. MAXIMUM VISCOSITY: N/A
D. PARTICLE SIZE: N/A
E. DEFECT CRITERIA: THE PRODUCT SHALL BE FREE OF ANY OBJECTIONABLE FLAVOR, OFF AROMAS, AND SHALL BE FREE OF FOREIGN MATERIAL (BONE FRAGMENTS, SINEW, ETC.), AND EXTRANEOUS MATTER OF ANY SANITARY SIGNIFICANCE.

XI. **MICROBIOLOGICAL STANDARDS:**
CHILI WITH BEANS IS A LOW ACID FOOD WHICH IS THERMALLY PROCESSED IN ACCORDANCE WITH 21 CFR 113 OR 9 CFR 308 TO ACHIEVE COMMERCIAL STERILITY AS LONG AS THE

CONTAINER INTEGRITY IS MAINTAINED. MEETS USDA-MPI INCUBATION TEST AS SET FORTH IN MEAT INSPECTION REGULATION 318.309.

XII. **CHEMICAL ANALYSIS:**

A. FAT (IN FINISHED PRODUCT)
B. pH
C. SODIUM CHLORIDE (NaCl)

XIII. **NUTRITIONAL INFORMATION:**

Nutritional Facts

Serving Size	1 CUP (235g)
Servings per container	ABOUT 12
Amount Per Serving	
Calories 290	**Calories from Fat 110**

		% Daily Value
Total Fat	**13g**	**19%**
Saturated Fat	**4.5g**	**24%**
Cholesterol	**35mg**	**12%**
Sodium	**890mg**	**37%**
Total Carbohydrate	**28g**	**9%**
Dietary Fiber	**7g**	**30%**
Sugars	**6g**	
Protein	**18g**	
Vitamin A	**35%**	
Vitamin C	**8%**	
Calcium	**6%**	
Iron	**25%**	

XV. **METHOD OF PREPARATION:**
EMPTY CONTENTS INTO SAUCEPAN. HEAT CHILI SLOWLY UNTIL THOROUGHLY WARMED.

XVI. **SHELF LIFE:**
THREE YEARS

XVII. **STORAGE INFORMATION:**
PRODUCT SHOULD BE STORED UNDER DRY CONDITIONS AT AMBIENT TEMPERATURE (50-80° F). DO NOT FREEZE OR REFRIGERATE.

XIX. **PACKAGING AND LABELING:**

A. CHILI WITH BEANS WILL BE PACKED IN #10 CANS
B. ALL CANS WILL BE PACKED IN STAPLE FREE CORRAGATED BOXES AND SEALED. THE BURSTING STRENGTH OF ALL CASES USED IS 175 LBS. PER SQUARE INCHE MINIMUM.
C. MANUFACTURER'S OPEN CODE WILL BE PRINTED ON THE LID AND THE OUTER CARTON.
D. CODING SYSTEM WILL BE AS FOLLOWS: EST 87 IS THE INSPECTION LEGEND. 9078 IS THE FOUR DIGIT PRODUCT CODE, FOLLOWED BY THE TIME. THE JULIAN CODE IS THE FIRST

FIVE DIGITS OF THE SECOND LINE, FOLLOWED BY ONE DIGIT FOR PERIOD NUMBER AND ONE DIGIT FOR THE LINE NUMBER.

E. EXAMPLE: EST 87 9086
0723315

9064 NEW Chili w/ Beans #10 APPROVED

9/6/2007

Nutrition Facts

Serving Size 1 cup (248g)
Servings Per Container about 12

Amount Per Serving	
Calories 290	Calories from Fat 110
	% Daily Value*
Total Fat 13g	19%
Saturated Fat 4.5g	24%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 890mg	37%
Total Carbohydrate 28g	9%
Dietary Fiber 7g	30%
Sugars 6g	
Protein 18g	

Vitamin A 35%	•	Vitamin C 8%	
Calcium 8%	•	Iron 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	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

INGREDIENTS:Beef, Pinto Beans,Beef Stock,Tomato Puree(Water,Tomato Paste),Water,Chili Powder(Chili Pepper, Cumin, Salt, Garlic, Oregano, Silcon Dioxide), Textured Vegetable Protein(Soy Flour, Caramel Color), Wheat Flour, Modified Corn Starch, Salt, Sugar, Spices, Dehydrated Onions, Dehydrated Garlic, Oleoresin Paprika, Caramel Color.CONTAINS: WHEAT, SOY

AUNT KITTY'S FOODS

FINISHED PRODUCT SPECIFICATIONS

I. **PRODUCT TYPE:**
CHILI WITHOUT BEANS - 9069

II. **LABEL:**
AUNT KITTY'S FOODS – PRIVATE LABEL

III. **GENERAL REQUIREMENTS:**
CHILI WITHOUT BEANS IS PREPARED FROM WHOLESOME INGREDIENTS AND IS PACKED IN ACCORDANCE WITH GOOD MANUFACTURING PROCEDURES. THE PRODUCT IS STORED AND SHIPPED UNDER CONDITIONS ADEQUATE TO MAINTAIN PRODUCT QUALITY AND INTEGRITY. ALL INGREDIENTS AND FINISHED PRODUCTS MEET ALL APPLICABLE FEDERAL, STATE AND LOCAL REGULAITONS.

IV. **SPECIFIC PRODUCT CODE:**

CODE	PACK SIZE	DESCRIPTION
9069	6/#10	CHILI WITH BEANS

V. **PRODUCT DESCRIPTION:**
CHILI IS A REDDISH BROWN BLEND OF MODERATELY SPICY CHILI AND TOMATO PUREE WITH PIECES OF TENDER BEEF.

VI. **INGREDIENT STATEMENT:**
BEEF, BEEF STOCK, TOMATO PUREE(WATER, TOMATO PASTE), WATER, MODIFIED CORN STARCH, WHEAT FLOUR, TEXTURED VEGETABLE PROTEIN(SOY FLOUR CARAMEL COLOR), CHILI POWDER(CHILI PEPPER, CUMIN, SALT, GARLIC, OREGANO, SILICON DIOXIDE), SALT, DEHYDRATED ONIONS, SPICES, SUGAR, DEHYDRATED GARLIC, OLEORESIN PAPRIKA, CARAMEL COLOR.
CONTAINS WHEAT AND SOY.

VIII. **COMPONENT WEIGHTS OF MAJOR INGREDIENTS:**

A. BEEF	41%
B. TOMATOES	4%

X. **PHYSICAL CHARACTERISTICS:**
A. COLOR: REDDISH BROWN.
B. DRAINED WEIGHT: N/A
C. MAXIMUM VISCOSITY: N/A
D. PARTICLE SIZE: N/A
E. DEFECT CRITERIA: THE PRODUCT SHALL BE FREE OF ANY OBJECTIONABLE FLAVOR, OFF AROMAS, AND SHALL BE FREE OF FOREIGN MATERIAL (BONE FRAGMENTS, SINEW, ETC.), AND EXTRANEOUS MATTER OF ANY SANITARY SIGNIFICANCE.

XI. **MICROBIOLOGICAL STANDARDS:**
CHILI WITHOUT BEANS IS A LOW ACID FOOD WHICH IS THERMALLY PROCESSED IN ACCORDANCE WITH 21 CFR 113 OR 9 CFR 308 TO ACHIEVE COMMERCIAL STERILITY AS LONG AS

THE CONTAINER INTEGRITY IS MAINTAINED. MEETS USDA-MPI INCUBATION TEST AS SET FORTH IN MEAT INSPECTION REGULATION 318.309.

XII. **CHEMICAL ANALYSIS:**

A. FAT (IN FINISHED PRODUCT)
B. pH
C. SODIUM CHLORIDE (NaCl)

XIII. **NUTRITIONAL INFORMATION:**

Nutritional Facts

Serving Size	1 CUP (235g)
Servings per container	ABOUT 12
Amount Per Serving	
Calories 400	**Calories from Fat 230**

		% Daily Value
Total Fat	**25g**	**39%**
Saturated Fat	**10g**	**49%**
Cholesterol	**70mg**	**24%**
Sodium	**950mg**	**40%**
Total Carbohydrate	**19g**	**6%**
Dietary Fiber	**3g**	**11%**
Sugars	**6g**	
Protein	**23g**	
Vitamin A	**40%**	
Vitamin C	**8%**	
Calcium	**6%**	
Iron	**25%**	

XV. **METHOD OF PREPARATION:**
EMPTY CONTENTS INTO SAUCEPAN. HEAT CHILI SLOWLY UNTIL THOROUGHLY WARMED.

XVI. **SHELF LIFE:**
THREE YEARS

XVII. **STORAGE INFORMATION:**
PRODUCT SHOULD BE STORED UNDER DRY CONDITIONS AT AMBIENT TEMPERATURE (50-80°F). DO NOT FREEZE OR REFRIGERATE.

XIX. **PACKAGING AND LABELING:**

A. CHILI WITHOUT BEANS WILL BE PACKED IN #10 CANS
B. ALL CANS WILL BE PACKED IN STAPLE FREE CORRAGATED BOXES AND SEALED. THE BURSTING STRENGTH OF ALL CASES USED IS 175 LBS. PER SQUARE INCHE MINIMUM.
C. MANUFACTURER'S OPEN CODE WILL BE PRINTED ON THE LID AND THE OUTER CARTON.
D. CODING SYSTEM WILL BE AS FOLLOWS: EST 87 IS THE INSPECTION LEGEND. 9078 IS THE FOUR DIGIT PRODUCT CODE, FOLLOWED BY THE TIME. THE JULIAN CODE IS THE FIRST

FIVE DIGITS OF THE SECOND LINE, FOLLOWED BY ONE DIGIT FOR PERIOD NUMBER AND ONE DIGIT FOR THE LINE NUMBER.

E. EXAMPLE: EST 87 9069
07233 5

9069 NEW CHILI W/O BEANS #10 APPROVED

9/6/2007

Nutrition Facts

Serving Size 1 Cup(248g)
Servings Per Container About 12

Amount Per Serving	
Calories 400	Calories from Fat 230
	% Daily Value*
Total Fat 25g	39%
Saturated Fat 10g	49%
Trans Fat 0g	
Cholesterol 70mg	24%
Sodium 950mg	40%
Total Carbohydrate 19g	6%
Dietary Fiber 3g	11%
Sugars 8g	
Protein 23g	
Vitamin A 40% •	Vitamin C 8%
Calcium 6% •	Iron 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	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

INGREDIENTS: Beef, Beef Stock, Tomato Puree(Water, Tomato Paste), Water, Modified Corn Starch, Wheat Flour, Textured Vegetable Protein(Soy Flour, Caramel Color), Chili Powder(Chili Pepper, Cumin, Salt, Garlic, Oregano, Silicon Dioxide), Salt, Dehydrated Onions, Spices, Sugar, Dehydrated Garlic,Oleoresin Paprika, Caramel Color. CONTAINS: WHEAT, SOY

AUNT KITTY'S FOODS

FINISHED PRODUCT SPECIFICATIONS

I. **PRODUCT TYPE:**
CHEESE RAVIOLI IN SAUCE - 3304

II. **LABEL:**
AUNT KITTY'S FOODS – PRIVATE LABEL

III. **GENERAL REQUIREMENTS:**
CHEESE RAVIOLI IS PREPARED FROM WHOLESOME INGREDIENTS AND IS PACKED IN ACCORDANCE WITH GOOD MANUFACTURING PROCEDURES. THE PRODUCT IS STORED AND SHIPPED UNDER CONDITIONS ADEQUATE TO MAINTAIN PRODUCT QUALITY AND INTEGRITY. ALL INGREDIENTS AND FINISHED PRODUCTS MEET ALL APPLICABLE FEDERAL, STATE AND LOCAL REGULAITONS.

IV. **SPECIFIC PRODUCT CODE:**

CODE	PACK SIZE	DESCRIPTION
3304	6/#10	CHEESE RAVIOLI IN SAUCE

V. **PRODUCT DESCRIPTION:**
CHEESE RAVIOLI IN SAUCE

VI. **INGREDIENT STATEMENT:**
TOMATO PUREE(WATER, TOMATO PASTE), WATER, ENRICHED WHEAT FLOUR(FLOUR, NIACIN, FERROUS SULFATE, THIAMINE, MONONITRATE, RIBOFLAVIN, FOLIC ACID), COOKED RICE(WATER, RICE), CARROTS CRACKER MEAL(FLOUR, WATER), HIGH FRUCTOSE CORN SYRUP, ROMANO CHEESE(MADE FROM PASTEURIZED COW'S MILK, CHEESE CULTURE, SALT, ENZYMES, CORN STARCH AND CELLULOSE), SALT, CREAM CHEESE(PASTEURIZED CULTURED CREAM, SKIM MILK, NATURAL ACIDS, SALT, XANTHAN, LOCUST BEAN AND GUAR GUMS), NATURAL FLAVORING, SOYBEAN OIL, NATURAL BEEF FLAVOR(YEAST EXTRACT, SOY SAUCE (SOYBEANS, WHEAT, SALT) PARTICALLY HYDROGENATED SOYBEAN AND COTTONSEED OIL, NATURAL FLAVORS), SPICE.
CONTAINS WHEAT, MILK, AND SOY.

VIII. **COMPONENT WEIGHTS OF MAJOR INGREDIENTS:**
A. WHEAT FLOUR 23%

X. **PHYSICAL CHARACTERISTICS:**
A. COLOR: RED SAUCE, TAN RAVIOLI
B. DRAINED WEIGHT: N/A
C. MAXIMUM VISCOSITY: N/A
D. PARTICLE SIZE: N/A
E. DEFECT CRITERIA: THE PRODUCT SHALL BE FREE OF ANY OBJECTIONABLE FLAVOR, OFF AROMAS, AND SHALL BE FREE OF FOREIGN MATERIAL (BONE FRAGMENTS, SINEW, ETC.), AND EXTRANEOUS MATTER OF ANY SANITARY SIGNIFICANCE.

XI. **MICROBIOLOGICAL STANDARDS:**

CHEESE RAVIOLI IN SAUCE IS A LOW ACID FOOD WHICH IS THERMALLY PROCESSED IN ACCORDANCE WITH 21 CFR 113 OR 9 CFR 308 TO ACHIEVE COMMERCIAL STERILITY AS LONG AS THE CONTAINER INTEGRITY IS MAINTAINED.

XII. **CHEMICAL ANALYSIS:**

A. FAT (IN FINISHED PRODUCT)
B. pH
C. SODIUM CHLORIDE (NaCl)

XIII. **NUTRITIONAL INFORMATION:**

Nutritional Facts

Serving Size	1 CUP (235g)
Servings per container	ABOUT 12
Amount Per Serving	
Calories 120	**Calories from Fat 20**

		% Daily Value
Total Fat	**2.5g**	**4%**
Saturated Fat	**1g**	**5%**
Cholesterol	**5mg**	**2%**
Sodium	**1140mg**	**48%**
Total Carbohydrate	**23g**	**8%**
Dietary Fiber	**1g**	**3%**
Sugars	**10g**	
Protein	**4g**	
Vitamin A	**25%**	
Vitamin C	**0%**	
Calcium	**6%**	
Iron	**10%**	

XV. **METHOD OF PREPARATION:**

EMPTY CONTENTS INTO SAUCEPAN. HEAT SLOWLY UNTIL THOROUGHLY WARMED.

XVI. **SHELF LIFE:**

THREE YEARS

XVII. **STORAGE INFORMATION:**

PRODUCT SHOULD BE STORED UNDER DRY CONDITIONS AT AMBIENT TEMPERATURE (50-80° F). DO NOT FREEZE OR REFRIGERATE.

XIX. **PACKAGING AND LABELING:**

A. CHEESE RAVIOLI IN SAUCE WILL BE PACKED IN #10 CANS
B. ALL CANS WILL BE PACKED IN STAPLE FREE CORRAGATED BOXES AND SEALED. THE BURSTING STRENGTH OF ALL CASES USED IS 175 LBS. PER SQUARE INCHE MINIMUM.
C. MANUFACTURER'S OPEN CODE WILL BE PRINTED ON THE LID AND THE OUTER CARTON.

D. CODING SYSTEM WILL BE AS FOLLOWS: EST 87 IS THE INSPECTION LEGEND. 3304 IS THE FOUR DIGIT PRODUCT CODE, FOLLOWED BY THE TIME. THE JULIAN CODE IS THE FIRST FIVE DIGITS OF THE SECOND LINE, FOLLOWED BY ONE DIGIT FOR PERIOD NUMBER AND ONE DIGIT FOR THE LINE NUMBER.

E. EXAMPLE: VM 3304
07233 1 5

3304 Cheese Ravioli LABEL #10

9/6/2007

Nutrition Facts

Serving Size 1 Cup (253g)
Servings Per Container About 12

Amount Per Serving	
Calories 120	Calories from Fat 20
	% Daily Value*
Total Fat 2.5g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 1140mg	48%
Total Carbohydrate 23g	8%
Dietary Fiber less than 1g	3%
Sugars 10g	
Protein 4g	
Vitamin A 25%	Vitamin C 0%
Calcium 8%	Iron 10%

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

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

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

INGREDIENTS: Tomato Puree(Water, Tomato Paste), Water, Enriched Wheat Flour(Flour, Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), Cooked Rice(Water, Rice), Carrots, Cracker Meal(Flour, Water), High Fructose Corn Syrup, Romano Cheese(Made From Pasteurized Cow's Milk, Cheese Culture, Salt and enzymes, Corn Starch and Cellulose) Salt, Cream Cheese(Pasteurized Cultured Cream, Skim Milk, Natural Acids, Salt, Xanthan, Locust Bean and Guar Gums), Natural Flavoring, Soybean Oil, Natural Beef Flavor(Yeast Extract, Soy Sauce(Soybeans, Wheat, Salt) Partially Hydrogenated Soybean and Cottonseed Oil, Natural Flavors), Spice.
CONTAINS: WHEAT, MILK, SOY

AUNT KITTY'S FOODS

FINISHED PRODUCT SPECIFICATIONS

I. **PRODUCT TYPE:**
BEEF RAVIOLI IN SAUCE - 8301

II. **LABEL:**
AUNT KITTY'S FOODS – PRIVATE LABEL

III. **GENERAL REQUIREMENTS:**
BEEF RAVIOLI IN SAUCE IS PREPARED FROM WHOLESOME INGREDIENTS AND IS PACKED IN ACCORDANCE WITH GOOD MANUFACTURING PROCEDURES. THE PRODUCT IS STORED AND SHIPPED UNDER CONDITIONS ADEQUATE TO MAINTAIN PRODUCT QUALITY AND INTEGRITY. ALL INGREDIENTS AND FINISHED PRODUCTS MEET ALL APPLICABLE FEDERAL, STATE AND LOCAL REGULAITONS.

IV. **SPECIFIC PRODUCT CODE:**

CODE	PACK SIZE	DESCRIPTION
8301	6/#10	BEEF RAVIOLI IN SAUCE

V. **PRODUCT DESCRIPTION:**
BEEF RAVIOLI IN SAUCE

VI. **INGREDIENT STATEMENT:**
WATER, TOMATO PUREE(WATER, TOMATO PASTE), ENRICHED WHEAT FLOUR(NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), HIGH FRUCTOSE CORN SYRUP, BEEF, CRACKER MEAL(WHEAT FLOUR, WATER), SALT, CARROTS, MODIFIED CORNSTARCH, NATURAL FLAVORS, SOYBEANS OIL, TEXTURED VEGETABLE PROTEIN(SOY FLOUR, CARAMEL COLOR), CELERY, DEHYDRATED ONIONS, SPICE, CARAMEL COLOR, ROMANO CHEESE(MADE FROM PASTEURIZED COW'S MILK, CHEESE CULTURE, SALT, ENZYMES, CORN STARCH AND CELLULOSE), OLEORESIN PAPRIKA.
CONTAINS WHEAT, MILK, AND SOY.

VIII. **COMPONENT WEIGHTS OF MAJOR INGREDIENTS:**

A. WHEAT FLOUR	23%
B. Ravioli contain % Meat	16%

X. **PHYSICAL CHARACTERISTICS:**
A. COLOR: RED SAUCE, TAN RAVIOLI
B. DRAINED WEIGHT: N/A
C. MAXIMUM VISCOSITY: N/A
D. PARTICLE SIZE: N/A
E. DEFECT CRITERIA: THE PRODUCT SHALL BE FREE OF ANY OBJECTIONABLE FLAVOR, OFF AROMAS, AND SHALL BE FREE OF FOREIGN MATERIAL (BONE FRAGMENTS, SINEW, ETC.), AND EXTRANEOUS MATTER OF ANY SANITARY SIGNIFICANCE.

XI. **MICROBIOLOGICAL STANDARDS:**
BEEF RAVIOLI IN SAUCE IS A LOW ACID FOOD WHICH IS THERMALLY PROCESSED IN ACCORDANCE WITH 21 CFR 113 OR 9 CFR 308 TO ACHIEVE COMMERCIAL STERILITY AS LONG AS

THE CONTAINER INTEGRITY IS MAINTAINED. MEETS USDA-MPI INCUBATION TEST AS SET FORTH IN MEAT INSPECTION REGULATION 318.309.

XII. **CHEMICAL ANALYSIS:**

A. FAT (IN FINISHED PRODUCT)
B. pH
C. SODIUM CHLORIDE (NaCl)

XIII. **NUTRITIONAL INFORMATION:**

Nutritional Facts

Serving Size	1 CUP (235g)
Servings per container	ABOUT 12
Amount Per Serving	
Calories 350	**Calories from Fat 80**

		% Daily Value
Total Fat	**9g**	**14%**
Saturated Fat	**3g**	**15%**
Cholesterol	**10mg**	**4%**
Sodium	**840mg**	**35%**
Total Carbohydrate	**59g**	**20%**
Dietary Fiber	**2g**	**8%**
Sugars	**8g**	
Protein	**9g**	
Vitamin A	**6%**	
Vitamin C	**2%**	
Calcium	**2%**	
Iron	**10%**	

XV. **METHOD OF PREPARATION:**
EMPTY CONTENTS INTO SAUCEPAN. HEAT SLOWLY UNTIL THOROUGHLY WARMED.

XVI. **SHELF LIFE:**
THREE YEARS

XVII. **STORAGE INFORMATION:**
PRODUCT SHOULD BE STORED UNDER DRY CONDITIONS AT AMBIENT TEMPERATURE (50-80°F). DO NOT FREEZE OR REFRIGERATE.

XIX. **PACKAGING AND LABELING:**

A. BEEF RAVIOLI IN SAUCE WILL BE PACKED IN #10 CANS
B. ALL CANS WILL BE PACKED IN STAPLE FREE CORRAGATED BOXES AND SEALED. THE BURSTING STRENGTH OF ALL CASES USED IS 175 LBS. PER SQUARE INCHE MINIMUM.
C. MANUFACTURER'S OPEN CODE WILL BE PRINTED ON THE LID AND THE OUTER CARTON.
D. CODING SYSTEM WILL BE AS FOLLOWS: EST 87 IS THE INSPECTION LEGEND. 8301 IS THE FOUR DIGIT PRODUCT CODE, FOLLOWED BY THE TIME. THE JULIAN CODE IS THE FIRST

FIVE DIGITS OF THE SECOND LINE, FOLLOWED BY ONE DIGIT FOR PERIOD NUMBER AND ONE DIGIT FOR THE LINE NUMBER.

E. EXAMPLE: EST 87 8301
07233 15

8301 BEEF RAVIOLI IN SAUCE #10 APPROVED

9/6/2007

Nutrition Facts

Serving Size 1 Cup (243g)
Servings Per Container About 12

Amount Per Serving	
Calories 350	Calories from Fat 80
	% Daily Value*
Total Fat 9g	14%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 10mg	4%
Sodium 840mg	35%
Total Carbohydrate 59g	20%
Dietary Fiber 2g	8%
Sugars 8g	
Protein 9g	
Vitamin A 8% •	Vitamin C 2%
Calcium 2% •	Iron 10%

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

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

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

INGREDIENTS: Water, Tomato Puree(Water, Tomato Paste), Enriched Wheat Flour(Niacin, Ferrous Sulfate, Thiamine Mononitrate,Riboflavin, Folic Acid), High Fructose Corn Syrup, Beef, Cracker Meal (Wheat Flour, Water), Salt, Carrots, Modified Corn Starch, Natural Flavors, Soybean Oil, Textured Vegetable Protein(Soy Flour, Caramel Color), Celery, Dehydrated Onions, Spice, Caramel Color, Romano Cheese(Made From Pasteurized Cow's Milk, Cheese Culture, Salt and Enzymes, Corn Starch and Cellulose), Oleoresin Paprika.CONTAINS: WHEAT, SOY, MILK

B&G FOODS, INC. 4 Gatehall Drive, Suite 110 Parsippany, NJ 07054

TECHNICAL DATA SHEET
LAS PALMAS® RED CHILE SAUCE 6 LB 6 OZ (2.89 KG) #10 Cans

PRODUCT DESCRIPTION
Red Chili Sauce

PRODUCT ITEM NUMBER
10050

NUTRITIONAL INFORMATION

Serving Size ¼ cup (60g)
Servings Per Container About 48

Amount Per Serving		% Daily Value
Calories 20		
Calories from Fat	5	
Total Fat	0.5g	1%
Sodium	380 mg	16%
Total Carbohydrate	3g	1%
Dietary Fiber	0g	0%
Protein	Less than 1g	

Vitamin A	10%	Vitamin C	0%
Calcium	0%	Iron	2%

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

Declaration – All ingredients are approved by the U.S. Food and Drug Administration (FDA) for food use and are considered safe for human consumption. We hereby certify that this product is not adulterated with the meaning of the term as defined in the U.S. Federal Food, Drug & Cosmetic Act. It is manufactured and packaged in accordance with Good Manufacturing Practices

INGREDIENTS LISTING
INGREDIENTS: Water, Dried Red Chile Peppers, Salt, Cottonseed Oil, Fumaric Acid, Cider Vinegar, Garlic Powder, Spice, Olive Oil, Calcium Hydroxide.

KOSHER STATUS
This product is not kosher certified

PRODUCTION DATE CODE
All products are identified with a manufacturing code on each container. An example of a code date is:

10085 LMDP 14 17:00	xx	xx	x	xxxx	xx	xxxx
	day	month	year	variety code	batch	military time

PACKAGING & STORAGE RECOMMENDATIONS
Store at room temperature. Refrigerate after opening.

SHELF LIFE
Product shelf life is twenty-four months

QUALITY CONTROL PARAMETERS
Physical Analysis:
- Typical Color, flavor and consistency, no off odors or objectionable flavors

Nutrition Facts/Datos Nutricionales

Serving Size 1/4 cup/Tamaño Por Ración 1/4 taza (60g)
Servings Per Container about 13/Raciones Por Envase: aprox. 13

Amount Per Serving/Cantidad Por Ración	
Calories/Calorías 15	Calories from Fat/Calorías de Grasa 5
	% Daily Value*/% Valor Diario*
Total Fat/Total de Grasa 0.5g	1%
Saturated Fat/Grasa Saturada 0g	0%
Trans Fat/Acido Grasa Trans 0g	
Cholesterol/Colesterol 0mg	0%
Sodium/Sodio 310mg	13%
Total Carbohydrate/Carbohidrato Total 2g	1%
Dietary Fiber/Fibra Dietética 1g	4%
Sugars /Azúcares 0g	
Protein/Proteína 0g	
Vitamin A/Vitamina A 25% •	Vitamin C/Vitamina C 0%
Calcium/Calcio 0% •	Iron/Hierro 0%

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

* Los porcentajes de Valores Diarios están basados en una dieta de 2,000 calorias. Sus valores diarios pueden ser mayores o menores dependiendo de sus necesidades calóricas.

Distributed by Ramirez & Feraud Co.
P.O. Box K Roseland, NJ 07068 USA USA © 2005

Questions or Comments? /¿Preguntas o Comentarios?
www.bgfoods.com

INGREDIENTS: WATER, DRIED RED CHILES, SALT, COTTONSEED OIL*, CIDER VINEGAR, GARLIC POWDER, SPICE, FUMARIC ACID, OLIVE OIL, CALCIUM HYDROXIDE.

INGREDIENTES: AGUA, CHILE DESECADO, SAL, ACEITE DE ALGODÓN*, VINAGRE DE CIDRA, AJO EN POLVO, ESPECIA, ACIDO FUMARICO, ACEITE DE OLIVA, HYDROXIDO DE CALCIO.

*Allergens: Contains Cottonseed Oil
*Alérgenos: Contiene aceite de algodón

Las Palmas Medium Red Chile Sauce adds a delicious and spicy flavor to truly authentic Mexican dishes. Try it on beef and pork stews, enchiladas, chilaquiles and menudo. Las Palmas...Mmm the true flavor of Mexico.

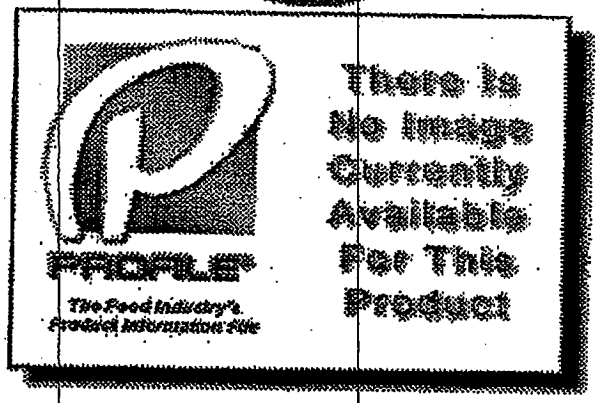
La salsa mediana de Chile Colorado Las Palmas es una salsa hecha especialmente para el gusto Mexicano. Usala y disfruta de un sabor picosito y delicioso en sus pozoles, enchiladas, chilaquiles, carnes guisadas y menudos. Las Palmas...Mmm el sabor casero de México.

REFRIGERATE UNUSED PORTION
REFRIGERE LA SALSA RESTANTE

PRUEBA DE COMPRA
PROOF OF PURCHASE

D 41501 10028 8

7410028



NOODLES,CHOW MEIN,6/#10 CAN, LA CHOY

GENERAL DESCRIPTION

La Choy Chow Mein Noodles are made from enriched wheat flour, quick-cooked for a crisp, nut-like flavor.

UPC: 0-44300-12620-6
SCC-14: 1-00-44300-12620-3
SERVING SIZE: 1 OZ **SERVINGS PER CASE:** 144
STORAGE TEMPERATURE: 70 F
SHELF LIFE: 18 MONTHS AT 70°F
CHILD NUTRITION LABEL (Y/N): N

BENEFITS OF USING THIS PRODUCT

- Contains 24 oz. minimum net wt./can
- Low portion cost
- Kosher certification
- Easy and convenient storage
- Long shelf life
- Serve delicious oriental foods with a minimum of labor and a maximum of profit

SERVING SUGGESTIONS

- Excellent salad bar item
- Serve as a base for La Choy Chow Meins or other La Choy entrees, a la king or other creamed dishes
- Sprinkle over soups and casseroles as an alternative to croutons

PREPARATION AND COOKING INSTRUCTIONS

No preparation needed.

LIST OF INGREDIENTS

Enriched wheat flour (thiamine mononitrate, riboflavin, niacin and iron), partially hydrogenated vegetable oil (soybean and/or cottonseed), salt, water and yeast.

OTHER INFORMATION

For more information, contact: Diversified Food Products
3353 Michelson Drive
Irvine, CA 92612
phone: (949) 437-1000

ADDITIONAL INFORMATION

NUTRITIONAL INFORMATION

Nutritional Facts

Serving Size: 0.99oz (28g)
Servings Per Case: 144

Amount Per Serving	
Calories: 140	Calories from Fat: 60
	% Daily Value*
Total Fat: 6g	9%
Saturated Fat: 2g	10%
Trans Fat: g	

Kosher: YES

Cholesterol: 0mg	0%
Sodium: 220mg	9%
Total Carbohydrate: 19g	6%
Dietary Fiber: g	%
Sugars: g	
Protein: 3g	
Vitamin A:	0%
Vitamin C:	0%
Calcium:	0.2%
Iron:	6%

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

Serving Size For Nutrients: 28g
Household Serving Size: 0.5
Measure: CUP

This is a representation of the nutrition label. The actual nutrition label on the product may vary slightly.

PACKAGING & STORAGE INFORMATION

53620: 6/#10 cans

MASTER

Pallet Tie: 7 **Pallet High:** 6 **Pallet Extra:** 0 **Total Pallet:** 42

Description: 1 CASE 6/24 OZ
Gross Weight: 14.5 LB
Length: 18.75 IN

Size: 9 LB
Net Weight: 9 LB
Width: 12.56 IN

Volume: 0.988 CUBIC FT
Height: 7.25 IN

INNER PACK

Unit Quantity: 6 CAN

Unit Size: 24 OZ

Customer Product Specification

Item Description	**02824, Refried Beans, Vegetarian**
Issue Date	5/01/07
Approved	K. Challoner

Full Description: Canned Refried Beans are prepared from dry, mature beans by washing, soaking, cooking or other processing with water, salt and other seasonings or ingredients as required by the appropriate formula. The product is packed in hermetically sealed containers and is sufficiently processed by heat to assure preservation.

Quality Characteristics:

Quality	Beans must meet USDA Grade A. Must comply with the US Standards for Grades of Canned Dried Beans, with modifications noted within these specifications.
Color	Must be uniformly bright, typical of the bean.
Maturity	Beans must possess a good texture typical of the product.
Defects	Shall be practically free from product defects that materially affect the appearance or edibility of the product. The flavor shall be free from objectionable or foreign flavors or odors, such as scorched, sour, bitter, etc.

Physical Characteristics:

Net Weight	Container Size	Weight	
	300 x 407	16.0 oz.	454g
	603 x 700	6 lb. 14 oz.	3.12kg
Salt	Range 0.7 to 1.2%		
Brix	Range 9.0 to 13°		
Vacuum	Minimum 5" at sea level for retail and minimum 3" at sea level for food service.		
Shelf Life	36 months at optimal storage conditions.		
Allergens	None		
Glutens	None		

Seneca Foods Corp., 418 East Conde St., Janesville, WI 53546; phone 608 757-6000; fax 608 752-5042

Microbiological Characteristics:

All SFC canned products are thermally processed to be commercially sterile per US FDA and GMP regulations.

Aerobic Plate Count	0
E. Coli Coliforms	0
Molds – Yeast	0

General Information:

Seneca Foods Corporation manufactures in accordance with the Good manufacturing Practices (21 CFR, Parts 110 &113). The finished product and packaging conforms with the provisions of the Federal Food, Drug and Cosmetic Act as amended, to all applicable USDA regulations, to the state regulations in which the facility is located and is fit for human consumption.

All manufacturing and warehouse facilities of Seneca Foods Corporations are in compliance with all sections of the Public Health Security and Bioterrorism Preparedness and Response Act of 2002.

All of our production facilities have a HACCP program, but at this time there is not a certification for Low Acid Canning Facilities. Our HACCP Plans are available for review at each location.

Seneca Foods Corp., 418 East Conde St., Janesville, WI 53546; phone 608 757-6000; fax 608 752-5042

Customer Product Specification

Item Description	02824,-Refried Beans, Vegetarian
Issue Date	5/01/07
Approved	K. Challoner

Nutritional Facts:

Nutrition Facts*

Serving Size 1/2 Cup (130g)
Servings Per Container see below

Amount Per Serving		
Calories	140	Calories from fat 20
		%Daily Value*
Total Fat	2g	3%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	450mg	19%
Total Carbohydrate	22g	7%
Dietary Fiber	7g	26%
Sugars	Less than 1g	
Protein	8g	

Vitamin A 0% • Vitamin C 15%
Calcium 2% • Iron 10%

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

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

Calories per gram:
Fat 9 · Carbohydrates 4 · Protein 4

INGREDIENTS: COOKED BEANS, WATER, CANOLA OIL, SALT

Servings per Container:

Container Size	Weight		Servings
300 x 407	16.0 oz	454g	About 3.5
603 x 700	6 lb. 14 oz.	3.12kg	About 24

Seneca Foods Corp., 418 East Conde St., Janesville, WI 53546; phone 608 757-6000; fax 608 752-5042

Seneca Foods Corp.

Vegetarian Refried Beans

Nutrition Facts*

Serving Size 1/2 Cup (130g)
Servings Per Container see below

Amount Per Serving		
Calories	140	Calories from fat 20
		%Daily Value*
Total Fat	2g	3%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	450mg	19%
Total Carbohydrate	22g	7%
Dietary Fiber	7g	26%
Sugars	less than 1g	
Protein	8g	

Vitamin A 0% • Vitamin C 15%
Calcium 2% • Iron 10%

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

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

Calories per gram:
Fat 9 · Carbohydrates 4 · Protein 4

INGREDIENTS: COOKED BEANS, WATER, CANOLA OIL, SALT.

Nutritional Data

Container Size	Weight		Servings	Label Dimensions width	heighth	unvarnished lap	Item #
300 x 407	16 oz	454g	about 3.5	9 5/8"	4 3/32"	1/2" right	17398/7326/7526
401 x 411	31 oz	878g	about 7	12 7/8"	4 3/8"	1/2" right	7334
603 x 700	6 lb 14 oz	3.12kg	about 24	19 5/8"	6 5/8"	1/2" right	7389/7339

Specification letter C_FOB
05/03/2006
Supersedes
02/14/2000
Dated 3/1995

Teasdale
Quality Foods

Product Specification
Garbanzo Beans No Sulfites

Product Description: # 00862

The product is prepard from dry mature garbanzo beans. The beans are processed by washing, soaking, blanching, sorting and packing in a liquid medium in hermetically sealed containers and sufficiently processed by heat to assure preservation.

Produt Specifications:

Ingredients:	Garbanzo Beans, water and salt, Disodium EDTA added promote color retention		
Character:	Good typical texture, maybe slightly soft or slightly firm.		
Color:	Typical bright reasonably uniform garbanzo bean color.		
Flavor & Aroma:	Good normal flavor and aroma characteristic of garbanzo beans.		
Defects:	Meets US Standards for Grade A.		
Brix:	5.0-6.0		
pH:	5.0-6.0		
Salt:	1 %		
Net Weight:	300: 15oz	2 1/2: 30.0oz	#10: 108 oz.
Drain Weight:	300: 9.2oz	2 1/2 : 19.0 oz	#10: 68.0 oz
Micobiolgical:	Product shall be commercially sterile.		
Shelf life:	18 months from date of pack.		
Storage Conditions:	Stored under clean, cool and dry conditions		
Nutritional:	Available upon request.		

Teasdale
Quality Foods

C_FOB

GARBANZO BEANS NO SODIUM BISULFITE

NUTRITION FACTS

Serving Size ½ cup (120 g)
Servings Per Container see below

Amount per Serving
Calories 100 Calories from Fat 5

		% Daily Value*
Total Fat	1g	1%
Saturated Fat	0 g	0%
Trans Fat	0 g	0%
Cholesterol	0 mg	0%
Sodium	500mg	20%
Total Carbohydrates	14g	4%
Dietary Fiber	6g	24%
Sugars	0 g	
Protein	8g	

Vitamin A	4 %	Vitamin C	4 %
Calcium	4%	Iron	6 %

*Percent (%) of a Daily Value are based on a 2000 calorie diet. Your Daily values may vary higher or lower depending on your caloric needs.
**Contains less than 2% of the Daily Value of this nutrient.

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

Calories per gram
Fat = 9 Carbohydrates = 4 Protein = 4

SERVINGS PER CONTAINER		Net Weight
300 can	about 3.5	15.0 oz (425 grams)
2 ½ can	about 7	30.0 oz (850 grams)
#10 can	about 25	108.0oz (3062grams)

INGREDIENT STATEMENT: Prepared Garanzo Beans, Water, Salt, Disodium EDTA added to Promote color Retention

Date: 05/03/06
Supersedes: 02/14/1997

Customer Product Specification

Item Description	Three Bean Salad 5791
Issue Date	5/01/07
Approved	K. Challoner

Full Description: Canned Three Bean Salad is prepared from a blend of green beans, wax beans, and kidney beans with water, salt, sugar, vinegar, red peppers and other seasonings. The product is packed in hermetically sealed containers and sufficiently processed by heat to assure preservation.

Quality Characteristics:

Quality	Must meet USDA Grade A. Must comply with the US Standards for Grades of Canned Green and Wax Beans and Dry Beans, with modifications noted within these specifications.
Color	Beans shall have a bright uniform color typical of the variety.
Maturity	All varieties are present in approximately the correct proportion, and all other ingredients are easily identifiable.
Defects	Practically free of mashed and/or broken beans, loose skins and mechanical damage. Areas of blemish shall not affect the beans.

Physical Characteristics:

Net Weight	Container Size	Weight	
	300 x 407	15 oz.	425g
	Glass	15.5 oz.	439g
	404 x 700	50 oz.	1.42kg
	603 x 700	6 lb. 12 oz.	3.06kg
Salt	Range 0.34% to 0.45%		
Brix	Range 10.0 to 15.0°		
pH Value	< 4.1		
Vacuum	Minimum 5" at sea level for retail and 3" at sea level for food service.		
Shelf Life	24 months at optimal storage conditions.		
Allergens	None		
Glutens	None		

Seneca Foods Corp., 418 East Conde St., Janesville, WI 53546 phone 608 757-6000; fax 608 752-5042

Microbiological Characteristics:

All SFC canned products are thermally processed to be commercially sterile per US FDA and GMP regulations.

Aerobic Plate Count	0
E. Coli Coliforms	0
Molds – Yeast	0

General Information:

Seneca Foods Corporation manufactures in accordance with the Good Manufacturing Practices (21 CFR, Parts 110 & 113). The finished product and packaging conforms with the provisions of the Federal Food, Drug and Cosmetic Act as amended, to all applicable USDA regulations, to the state regulations in which the facility is located and is fit for human consumption.

All manufacturing and warehouse facilities of Seneca Foods Corporation are in compliance with all sections of the Public Health Security and Bioterrorism Preparedness and Response Act of 2002.

All of our production facilities have a HACCP program, but at this time there is not a certification for Low Acid Canning Facilities. Our HACCP Plans are available for review at each location.

Seneca Foods Corp., 418 East Conde St., Janesville, WI 53546 phone 608 757-6000; fax 608 752-5042

Customer Product Specification

Item Description	Three Bean Salad 5790	
Issue Date	5/01/07	
Approved	K. Challoner	Page 3 of 3

Nutritional Information:

Nutrition Facts*

Serving Size 1/3 Cup (85g)
Servings Per Container see below

Amount Per Serving		
Calories	60	Calories from fat 0
		%Daily Value*
Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	300mg	13%
Potassium	90mg	3%
Total Carbohydrate	13g	3%
Dietary Fiber	2g	8%
Sugars	8g	
Protein	1g	

Vitamin A 0% • Vitamin C 4%
Calcium 2% • Iron 4%

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium		3,500mg	3,500mg
Total Carbohydrates		300g	375g
Dietary Fiber		25g	30g

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

INGREDIENTS: GREEN BEANS, WATER, WAX BEANS, KIDNEY BEANS, SUGAR, DISTILLED VINEGAR, DEHYDRATED ONIONS, RED BELL PEPPERS, SALT, SOYBEAN OIL, TURMERIC

Servings per Container:

Container Size	Weight		Servings
300 x 407	15 oz.	425g	About 5
Glass	15.5 oz.	439g	About 5
404 x 700	50 oz.	1.42kg	About 17
603 x 700	6 lb. 12 oz.	3.06kg	About 36

Seneca Foods Corp., 418 East Conde St., Janesville, WI 53546 phone 608 757-6000; fax 608 752-5042

BEAN SPROUTS,6/#10 CAN,LA CHOY

GENERAL DESCRIPTION

La Choy Bean Sprouts are grown and harvested daily from the world's largest hydroponic garden. Their crisp texture and delicate flavor add a special touch to salads and a variety of other foods.

UPC: 0-44300-12640-4

SCC-14: 1-00-44300-12640-1

SERVING SIZE: 6 OZ **SERVINGS PER CASE:** 56

STORAGE TEMPERATURE: 70 F

SHELF LIFE: 36 MONTHS AT 70°F.

CHILD NUTRITION LABEL (Y/N): N

BENEFITS OF USING THIS PRODUCT

- Contains 56 oz. minimum drained wt./can
- Low portion cost
- Consistent high quality
- Kosher certification
- Long shelf life
- Quick-cooked to retain freshness and texture
- Serve delicious Oriental food with a minimum of labor and a maximum of profit

SERVING SUGGESTIONS

- Excellent salad bar item.
- Use to top casseroles and in preparing Oriental entrees and other dishes.
- Makes a delicious and unusual side dish mixed with other vegetables.

PREPARATION AND COOKING INSTRUCTIONS

Drain and rinse.

LIST OF INGREDIENTS

Beans Sprouts, water, salt, ascorbic acid and citric acid.

OTHER INFORMATION

For more information, contact Diversified Food Products
3353 Michelson Drive
Irvine, CA 92612
phone: (949) 437-1000

ADDITIONAL INFORMATION

NUTRITIONAL INFORMATION

Nutritional Facts

Serving Size: 5.01oz (142g)
Servings Per Case: 56

Amount Per Serving	
Calories: 15	Calories from Fat: 0
	% Daily Value*
Total Fat: 0g	0%
Saturated Fat: 0g	0%

Kosher: YES

Trans Fat: g	
Cholesterol: 0mg	0%
Sodium: 45mg	2%
Total Carbohydrate: 3g	1%
Dietary Fiber: 1g	4%
Sugars: g	
Protein: g	
Vitamin A:	0%
Vitamin C:	80%
Calcium:	0%
Iron:	0%

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

Serving Size For Nutrients: 142g
Household Serving Size: 2.3
Measure: CUP

This is a representation of the nutrition label. The actual nutrition label on the product may vary slightly.

PACKAGING & STORAGE INFORMATION

53640: 6/#10 cans.

MASTER

Pallet Tie: 7 **Pallet High:** 6 **Pallet Extra:** 0 **Total Pallet:** 42

Description: 1 CASE CASE
Gross Weight: 44 LB
Length: 18.75 IN

Size: 38.25 LB
Net Weight: 38.25 LB
Width: 12.56 IN

Volume: 0.988 CUBIC FT
Height: 7.25 IN

INNER PACK

Unit Quantity: 6 CAN

Unit Size: 6.375 LB

Specification letter C_E B
05/03/2006
Supersedes
02/15/2000
Dated 3/1995

Teasdale Quality Foods

Product Specification
Pinto Beans in Brine

Product Description: **01165,**

The product is prepard from dry mature Pinto beans. The beans are processed by washing, soaking, blanching, sorting and packing in a liquid medium in hermetically sealed containers and sufficiently processed by heat to assure preservation.

Produt Specifications:

Ingredients:	Pinto beans, water, salt and calcium disodium EDTA added to preserve color.		
Character:	Good typical texture, maybe slightly soft or slightly firm.		
Color:	Typical bright reasonably uniform Pinto bean color.		
Flavor & Aroma:	Good normal flavor and aroma characteristic of Pinto Beans.		
Defects:	Meets US Standards for Grade A.		
Brix:	5.0-6.0		
pH:	5.0– 6.0		
Salt:	1 % target		
Net Weight:	300: 15oz	2 1/2: 30.0oz	#10: 108 oz.
Drain Weight:	300: 9.2oz	2 1/2 : 19.0 oz	#10: 68.0 oz
Micobiolgical:	Product shall be commercially sterile.		
Shelf life:	18 months from date of pack.		
Storage Conditions:	Stored under clean, cool and dry conditions		
Nutritional:	Available upon request		

Teasdale
Quality Foods

C_E B

PINTO BEANS NO SUGAR

NUTRITION FACTS

Serving Size ½ cup (126 g)
Servings Per Container see below

Amount per Serving
Calories 80 Calories from Fat 0

		% Daily Value*
Total Fat	0g	0%
Saturated Fat	0 g	0%
Trans Fat	0 g	0%
Cholesterol	0mg	0%
Sodium	550mg	23%
Total Carbohydrates	15g	5 %
Dietary Fiber	5g	19%
Sugars	0g	
Protein	6g	

Vitamin A	** %	Vitamin C	**%
Calcium	6 %	Iron	10 %

*Percent (%) of a Daily Value are based on a 2000 calorie diet. Your Daily values may vary higher or lower depending on your caloric needs.
**Contains less than 2% of the Daily Value of this nutrient.

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

Calories per gram
Fat = 9 Carbohydrates = 4 Protein = 4

SERVINGS PER CONTAINER		Net Weight
300 can	about 3.5	15.0 oz (425 grams)
2 ½ can	about 7	30.0oz (850 grams)
40 oz	about 9	26.2 oz (1094 grams)
#10 can	about 25	108.0oz (3062grams)

INGREDIENT STATEMENT: Prepared Pinto Beans, Water, Salt, Calcium Chloride, and Calcium Disodium EDTA to promote color retention.

Date: 05/03/06
Supersedes: 02/19/1993

Teasdale Quality Foods makes no representations other than all information above is consistent with our interpretation of the Nutritional Labeling and Education Act (NLEA) in effect at the time of this edition. Please conduct your own independent review and advise Atwater Canning Company of any inconsistency with the NLEA, now or in the future, which the information above might

Specification letter C_A B
05/03/2006
Supersedes
02/15/2000
Dated 12/19/1996

Teasdale
Quality Foods

Product Specification
Black Beans in Brine

Product Description: # 01134

The product is prepard from dry mature black beans. The beans are processed by washing, soaking, blanching, sorting and packing in a liquid medium in hermetically sealed containers and sufficiently processed by heat to assure preservation.

Produt Specifications:

Ingredients:	Black beans, water, salt, Ferrous Gluconate and Calcium Chloride.		
Character:	Good typical texture, maybe slighlly soft or slightly firm.		
Color:	Typical bright reasonably uniform black bean color.		
Flavor & Aroma:	Good normal flavor and aroma characteristic of black beans.		
Defects:	Meets US Standards for Grade A.		
Brix:	6.0-7.0		
pH:	5.4-6.0		
Salt:	1 % target		
Net Weight:	300: 15oz	2 1/2: 30.0oz	#10: 108 oz.
Drain Weight:	300: 9.2oz	2 1/2 : 19.0 oz	#10: 68.0 oz
Micobiolgical:	Product shall be commercially sterile.		
Shelf life:	18 months from date of pack.		
Storage Conditions:	Stored under clean, cool and dry conditions		
Nutritional:	Available upon request.		

Teasdale
Quality Foods

C_A_B

BLACK BEANS

NUTRITION FACTS

Serving Size ½ cup (126 g)
Servings Per Container see below

Amount per Serving
Calories 70 Calories from Fat 0

		% Daily Value*
Total Fat	0g	0%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	390 mg	16%
Potassium	460mg	13%
Total Carbohydrates	18g	6%
Dietary Fiber	5 g	24%
Sugars	< 1 g	
Protein	7g	

Vitamin A	** %	Vitamin C	2 %
Calcium	6 %	Iron	45 %

*Percent (%) of a Daily Value are based on a 2000 calorie diet. Your Daily values may vary higher or lower depending on your caloric needs.
**Contains less than 2% of the Daily Value of this nutrient.

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

Calories per gram
Fat = 9 Carbohydrates = 4 Protein = 4

SERVINGS PER CONTAINER		Net Weight
300 can	about 3.5	15.0 oz (425 grams)
#10 can	about 25	108.0oz (3062grams)

INGREDIENT STATEMENT: Prepared Black Beans, Water, Salt, Liquid Calcium Chloride and Ferrous Gluconate.

Date: 05/03/06
Supersedes: 2/14/97

Specification letter C_N 2
05/03/2006
Supersedes
02/14/2000
Dated 3/1995

Teasdale
Quality Foods

Product Specification
Vegetarian Beans

01174

Product Description:

The product is prepard from dry mature Small White beans. The beans are processed by washing, soaking, blanching, sorting and packing in a liquid medium in hermetically sealed containers and sufficiently processed by heat to assure preservation.

Produt Specifications:

Ingredients: Small White beans, water, sugar, tomato paste, salt, Brown sugar, starch, vinegar, refiners syrup, dextrose, mustard powder, onion powder, extractives of paprika, garlic powder, spices and natural flavorings.

Character:	Good typical texture, maybe slightly soft or slightly firm.	
Color:	Typical bright reasonably uniform Pork and Bean color.	
Flavor & Aroma:	Good normal flavor and aroma characteristic of Pork and Bean.	
Defects:	Meets US Standards for Grade A.	
Brix:	13.0-14.0	
pH:	4.0-5.0	
Salt:	1 % target	
Net Weight	300: 16.0 oz	2 ½ : 31.0 oz
Drain Weight:	300: 9.1 oz	2 ½: 17.6 oz
Micobiolgical:	Product shall be commercially sterile.	
Shelf life:	18 months from date of pack.	
Storage Conditions:	Stored under clean, cool and dry conditions	
Nutritional:	Available upon request.	

Teasdale Quality Foods

C_N2

VEGETARIAN BEANS

NUTRITION FACTS

Serving Size ½ cup (121 g)
Servings Per Container see below

Amount per Serving			
Calories	120	Calories from Fat	5
		% Daily Value*	
Total Fat	0.5g	1%	
Saturated Fat	0 g	0%	
Trans Fat	0 g	0%	
Cholesterol	<5 mg	0%	
Sodium	690mg	29%	
Total Carbohydrates	27g	8%	
Dietary Fiber	6g	24%	
Sugars	7g		
Protein	5g		
Vitamin A	** %	Vitamin C	2 %
Calcium	10 %	Iron	8 %

*Percent (%) of a Daily Value are based on a 2000 calorie diet. Your Daily values may vary higher or lower depending on your caloric needs.
**Contains less than 2% of the Daily Value of this nutrient.

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

Calories per gram
Fat = 9 Carbohydrates = 4 Protein = 4

SERVINGS PER CONTAINER		Net Weight
300 can	about 3.5	15.0 oz (425 grams)
2 ½ can	about 7	30.0oz (850 grams)

INGREDIENT STATEMENT: Prepared White Beans, Water, Tomato Paste, Sugar, Salt, Brown sugar, Refiners Syrup, Modified Food starch, Vinegar, Onion Powder, Spices, Extractive of Paprika, Garlic powder and Natural Flavorings.

Date: 05/03/06
Supersedes: 09/02/99

Teasdale Quality Foods makes no representations other than all information above is consistent with our interpretation of the Nutritional Labelling and Education Act (NLEA) in effect at the time of this edition. Please conduct your own independent review and advise Alwater Canning Company of any inconsistency with the NLEA, now or in the future, which the information above might

Specification letter C_DA C DRA
05/03/2006
Supersedes
02/15/2000
Dated 03/1995

Teasdale
Quality Foods

Product Specification
Dark Red Kidneys in Brine

01080

Product Description:

The product is prepard from dry mature Dark Red Kidney beans. The beans are processed by washing, soaking, blanching, sorting and packing in a liquid medium in hermetically sealed containers and sufficiently processed by heat to assure preservation.

Produt Specifications:

Ingredients:	Dark Red Kidney beans, water, sugar, salt, calcium chloride and Disodium EDTA added to preserve color.		
Character:	Good typical texture, maybe slightly soft or slightly firm.		
Color:	Typical bright reasonably uniform Dark Red Kidney bean color.		
Flavor & Aroma:	Good normal flavor and aroma characteristic of Dark Red Kidney Beans.		
Defects:	Meets US Standards for Grade A.		
Brix:	9.0-10.0		
pH:	5.0- 6.0		
Salt:	1 % target		
Net Weight:	300: 15oz	2 1/2: 30.0oz.	#10: 108 oz.
Drain Weight:	300: 9.2oz	2 1/2 : 19.0 oz	#10: 68.0 oz
Micobiolgical:	Product shall be commercially sterile.		
Shelf life:	18 months from date of pack.		
Storage Conditions:	Stored under clean, cool and dry conditions		
Nutritional:	Available upon request.		

Teasdale
Quality Foods

C_DA CDRA

DARK RED KIDNEY BEANS

NUTRITION FACTS

Serving Size ½ cup (125 g)
Servings Per Container see below

Amount per Serving		
Calories 70	Calories from Fat 0	
		% Daily Value*
Total Fat	0g	0%
Saturated Fat	0 g	0%
Trans Fat	0 g	0%
Cholesterol	0 mg	0%
Sodium	520mg	22%
Total Carbohydrates	17g	5%
Dietary Fiber	7g	28%
Sugars	2 g	
Protein	5g	

Vitamin A	** %	Vitamin C	20%
Calcium	10%	Iron	8 %

*Percent (%) of a Daily Value are based on a 2000 calorie diet. Your Daily values may vary higher or lower depending on your caloric needs.
**Contains less than 2% of the Daily Value of this nutrient.

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

Calories per gram
Fat = 9 Carbohydrates = 4 Protein = 4

SERVINGS PER CONTAINER		Net Weight
300 can	about 3.5	15.0 oz (425 grams)
2 ½ can	about 7	30.0oz (850 grams)
#10 can	about 25	108.0oz (3062grams)

INGREDIENT STATEMENT: Prepared Dark Red Kidney Beans, Water, Sugar, Salt, and Calcium Chloride. Disodium EDTA added to preserve color.

Date: 05/03/06
Supersedes: 03/13/97

KOSHER CERTIFICATE

KC# 943593-1
18 Menachem Av, 5767
August 02, 2007

ConAgra Foods, Inc.- Culinary
Six ConAgra Drive, M.S. 6-405
Omaha, NE 68102-5006

The following products sold by ConAgra Foods-Foodservice Company, Culinary Products are certified Kosher with the listed restrictions.

Name	K-ID	Status	Restriction	Size
La Choy Chow Mein Noodles	SRB-ZHFJ	Pareve	Ⓚ SYMBOL	
La Choy Chow Mein Noodles	ZCJ-LNJS	Pareve	Ⓚ SYMBOL	2/5 LB BULK
La Choy Chow Mein Noodles	CKZ-BPQS	Pareve	Ⓚ SYMBOL	NO. 10

This certificate is VALID UNTIL August 31, 2008

Verify authenticity by entering K-ID at www.digitalkosher.com

RABBI DON YOEL LEVY, Kashruth Administrator

397 Troy Avenue, Brooklyn, New York 11213 U.S.A. • Tel: 718-756-7500 Fax: 718-756-7503 • E-Mail: info@ok.org

KSA

KOSHER SUPERVISION OF AMERICA

RABBI BINYOMIN LISBON
Kashrus Administrator

This is to certify that the following products produced for

Teasdale Quality Foods, Atwater, CA

are under our strict rabbinical supervision and are certified Kosher and Pareve when bearing the KSA symbol of certification:

Black Beans
Blackeye Peas
Chick Peas
Chili Beans
Dark Red Kidney Beans
Flora de Mayo Beans
Garbanzo Beans
Gold Hominy
Grandisimo Hominy
Maiz Monida Hominy
Mayacoba Beans
Mexican Hominy
Navy Beans
Peruvian Beans
Pink Beans
Pinto Beans
Pinto Beans W/ Diced Jalapenos
Pinto Beans W/ Garlic
Small Red Beans
Spiced Chili Beans
Turtle Beans
Vegetarian Beans
Western Style Baked Beans
White Beans
White Hominy (LW OR LT)

This certification is valid until July 31 2008 and is subject to renewal at that time.
The above does not include Passover use.

2 Menachem Av, 5767
July 17, 2007

Rabbi Binyomin Lisbon
Kashrus Administrator

Approved By:
Rabbi Chaim Goldzweig
Kosher Consultant

P.O. BOX 35721, LOS ANGELES, CALIFORNIA, 90035 • TEL 310-282-0444 • FAX 310-282-0505
www.ksakosher.com
E-mail: certification@ksakosher.com