



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

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

|                               |  |
|-------------------------------|--|
| CONTRACT NUMBER:              | 1-08-89-85   |
| DESCRIPTION:                  | Frozen Fish & Clams  |
| CONTRACTOR(S):                | Seafood Dimensions Int'l. Inc.   |
| CONTRACT TERM:                | July 1, 2008 thru June 30, 2009  |
| DISTRIBUTION LIST:            | Statewide Institutions   |
| STATE CONTRACT ADMINISTRATOR: | Eileen Tardiff<br>916-375-4432<br><a href="mailto:etardiff@dgs.ca.gov">etardiff@dgs.ca.gov</a> |

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

Date: **May 15, 2008**

Contract (Mandatory) 1-08-89-85  
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**Quick Reference Guide**

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

**State Contract Administrator:**

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

**Supplier Contact Information:**

Contact: Christi Lang  
Address: Seafood Dimensions, Int'l. Inc.  
P.O. Box 27548  
Anaheim, CA 92809  
Phone: (714) 692-6464  
Fax: (714) 692-2878  
Email Address: [sdiintern@aol.com](mailto:sdiintern@aol.com)  
Federal  
Employee Tax ID #: 33-0233186  
Office of Small  
Business and  
DVBE Certification #: 11350

**Terms of Contract:**

Offered Terms of  
Payment: ½ %, 10 days  
FOB: Destination  
Minimum Order: (see spreadsheet for individual minimums – attached  
In the back of the contract after cost sheets)  
Product Price Terms: Firm Fixed  
Due Date of PO to  
Supplier: 15 days prior to delivery

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**General Terms & Conditions**

**1. SCOPE**

The State's contract with Seafood Dimensions International, Inc. is to provide Frozen Fish & Clams at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-85. The contractor shall supply the entire portfolio of products as identified in the contract and will be the primary point of contact for data collection, reporting, and distribution of Frozen Fish & Clams to the State.

The contract term is for one (1) year, and the State has the unilateral right to exercise options to extend the contract for an additional one (1) year period or any portion thereof. Terms and conditions shall remain the same for the entire contract period including any extensions.

**2. CONTRACT PRICING STRUCTURE**

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

**3. ORDERING PROCEDURE:**

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

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

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

**Contractor Ordering Information**

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

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

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

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

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

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

**4. ORDER LIMITS**

The minimum order quantity is different for each individual institution. Please see the attached spreadsheet after the cost pages for the individual counts.

Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

**5. ORDER ACKNOWLEDGEMENT**

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

The acknowledgement shall include:

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

**6. REFRIGERATION, FROZEN PRODUCTS AND DRY STORAGE REQUIREMENTS:**

- A. Items requiring "Protection from Heat" shall be shipped and stored at a temperature below 50 degrees Fahrenheit.
- B. Carrier equipment for straight loads of "Chilled" products will be required to be pre-cooled to a minimum temperature of 35 degrees Fahrenheit and a maximum temperature of 45 degrees Fahrenheit, and shall be capable of maintaining temperature within that range to destination.
- C. Carrier equipment for straight loads of "Frozen" products will be pre-cooled to 10 degrees Fahrenheit, or lower before loading and capable of maintaining 0 degrees or lower to destination. Products should be loaded in carrier's equipment as promptly as possible to minimize product temperature rise. At destination, the product shall be hard frozen with no signs of defrosting and temperature of the product shall not be above 0 degrees Fahrenheit. Frozen products will be wrapped in polyurethane wrapping.
- D. Carrier equipment for mixed loads of "Frozen & Chilled" products will be required to be pre-cooled or pre-heated to a minimum of 35 degrees Fahrenheit and a maximum of 45 degrees Fahrenheit and shall be capable of maintaining the chilled portion of the load temperature within that range to destination.

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

**7. FROZEN PROCESS FOOD PRODUCTS:**

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

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

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

**9. EMERGENCY/EXPEDITED ORDERS**

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

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

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

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

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the contractor to the receiving activity for storage. Packaging and shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification (please reference [www.nmfta.org](http://www.nmfta.org) for information) (issue in effect at time of shipment).

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

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

**11. PALLETIZATION**

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

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

**12. QUALITY ASSURANCE**

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

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

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**13. INVOICING REQUIREMENTS**

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

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

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

**14. SPECIFICATIONS**

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

- **8905-08BS-001 dated April 9, 2008**

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

**15. PAYMENT**

Offered payment terms for this contract are as follows:

| <b>Contractor</b>              | <b>Terms</b> |
|--------------------------------|--------------|
| Seafood Dimensions Int'l. Inc. | ½ %, 10 days |

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

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**16. PRICES**

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

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

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

**18. ATTACHMENTS**

- Contract Pricing
- State Specification(s)  
    **8905-08BS-001 dated 4/9/08**
- Nutritional Facts
- Kosher Certificates (if applicable)

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**Agency/Users Guide**

**1. CONTRACT USAGE/RULES**

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

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

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

**2. DGS ADMINISTRATIVE FEES**

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

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**3. PROBLEM RESOLUTION**

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

**4. PURCHASE EXECUTION**

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

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

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

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

**5. PAYEE DATA RECORD**

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

The Federal Employee ID numbers are listed below:

| Contractor Name                | Federal Employee ID Number |
|--------------------------------|----------------------------|
| Seafood Dimensions Int'l. Inc. | 33-0266186                 |

**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 # |
|--------------------------------|----------------------|
| Seafood Dimensions Int'l. Inc. | 11350                |

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

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

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

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**Contractors Guide**

**1. DELIVERY INSTRUCTIONS**

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

**2. DELIVERY TIMELINES**

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

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

**3. CONTRACTOR REPORTING REQUIREMENTS**

The requirement to provide contract activity reports is a mandatory contract requirement that speaks to the issue of the contractor being a responsible supplier to the State of California. The required reports shall be submitted to the State every three (3) months commencing from the date of award to the Procurement Division, Food Acquisitions Unit. If the State does not receive the required reports by the required dates, the contractor may be prevented from bidding on future bids until such time we receive these reports. A sample of this report is attached in Section VII, Forms & Attachments, and Attachment 1. The State's form must be used (if you did not receive a copy, request a copy via email from the contract administrator). These reports will be due on the 5<sup>th</sup> day of the month the report is due. The report must be done in the State's Excel spreadsheet form, and submitted to the contract administrator by disk or by email. This report must be done per order, per commodity, per institution. This report is to include:

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

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**4. 30-DAY TERMINATION**

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

**5. QUANTITY**

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

**6. CONTRACT DOLLAR VALUE**

If the contract dollar value plus 40% is expended before the expiration date, the contractor shall notify the contract administrator. Such notification shall be in writing, submitted as soon as the contractor becomes aware of the overage, and include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. The contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon. An extension to this contract will zero quantities with respect to the dollar value plus 40% mentioned above. The contractor shall refuse to accept any orders after a date set for termination, and the state may 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 than 20% is expended, the contract may be extended, with the contractor's agreement, until the minimum dollar value is reached.

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

**7. MODIFICATION OF CONTRACT**

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

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

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**8. EMERGENCY EXTENSION OPTION**

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

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Cost Sheets

| Item | Unit | Commodity #     | Description   | Price          |
|------|------|-----------------|---|----------------|
| (1)  | LB   | 8905-906-0104-9 | <b>Fish Stick, Pollock</b> , Breaded & Pre-Cooked<br>1 oz. IQF Bulk (10 lb/bx maximum)<br>(60 lb./case maximum) | <b>\$ 1.80</b> |
|      |      | Manufacturer:   | National Fish   |                |
|      |      | Brand:          | Lil' Fisherman  |                |
|      |      | Pack Size:      | 1/10 lb. case   |                |
|      |      | Species:        | Pollock   |                |
|      |      | Portion Weight: | 1 ounce   |                |
|      |      | Product Code #: | 22115   |                |
| (2)  | LB   | 8905-906-0277-7 | <b>Fish Whiting</b> , Dipped & Pre-Cooked<br>3 oz. IQF (10 lb/bx maximum)<br>(60 lb./case maximum)              | <b>\$ 1.74</b> |
|      |      | Manufacturer:   | National Fish   |                |
|      |      | Brand:          | National Fish   |                |
|      |      | Pack Size:      | 1/10 lb. case   |                |
|      |      | Species:        | Whiting   |                |
|      |      | Portion Weight: | 3 ounce   |                |
|      |      | Product Code #: | 03110   |                |
| (3)  | LB   | 8905-906-0038-0 | <b>Fish Portion, Rectangular Cut Breaded<br/>Pre-Cooked Cod</b> IQF (10 lb/bx maximum)<br>(60 lb./case maximum) | <b>\$ 2.36</b> |
|      |      | Manufacturer:   | National Fish   |                |
|      |      | Brand:          | Lil' Fisherman  |                |
|      |      | Pack Size:      | 1/10 lb. case   |                |
|      |      | Species:        | Cod   |                |
|      |      | Portion Weight: | 4 ounce   |                |
|      |      | Product Code #: | 22688   |                |

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| Item | Unit | Commodity #     | Description  | Price          |
|------|------|-----------------|--|----------------|
| (4)  | LB   | 8905-906-0042-2 | <b>Fish Ocean Perch</b> , Breaded & Pre-Cooked<br>2 oz. IQF Bulk (10 lb/bx maximum)<br>(60 lb./case maximum)         | <b>\$ 3.41</b> |
|      |      | Manufacturer:   | National Fish  |                |
|      |      | Brand:          | National Fish  |                |
|      |      | Pack Size:      | 1/10 lb. case  |                |
|      |      | Species:        | Perch  |                |
|      |      | Portion Weight: | 2 ounce  |                |
|      |      | Product Code #: | 02110  |                |
| (5)  | LB   | 8905-906-0114-1 | <b>Fish, Pollock</b> , breaded & pre-cooked IQF<br>(10 lb/bx maximum) (60 lb./case maximum)                          | <b>\$ 1.89</b> |
|      |      | Manufacturer:   | National Fish  |                |
|      |      | Brand:          | Lil' Fisherman   |                |
|      |      | Pack Size:      | 1/10 lb. case  |                |
|      |      | Species:        | Pollock  |                |
|      |      | Portion Weight: | 4 ounce  |                |
|      |      | Product Code #: | 22697  |                |
| (6)  | LB   | 8905-906-0279-0 | <b>Fish, Cod, Ocean Perch or Pollock</b> ,<br>Breaded and pre-cooked IQF<br>(10 lb/bx maximum) (60 lb./case maximum) | <b>\$ 1.89</b> |
|      |      | Manufacturer:   | National Fish  |                |
|      |      | Brand:          | Lil' Fisherman   |                |
|      |      | Pack Size:      | 1/10 lb. case  |                |
|      |      | Species:        | Pollock  |                |
|      |      | Portion Weight: | 2 ounce - Product Code #: 02697<br>4 ounce - Product Code #: 22697   |                |

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| Item | Unit | Commodity #     | Description   | Price          |
|------|------|-----------------|---|----------------|
| (7)  | LB   | 8905-906-0003-3 | <b>Fish, Cod</b> , Fillet, Raw, Non-Breaded IQF<br>(4 or 6 oz.) (10 lb/bx maximum)<br>(60 lb./case maximum) | <b>\$ 2.81</b> |
|      |      | Manufacturer:   | National Fish   |                |
|      |      | Brand:          | Lil' Fisherman  |                |
|      |      | Pack Size:      | 1/10 lb. case   |                |
|      |      | Species:        | Cod   |                |
|      |      | Portion Weight: | 4 ounce – Product Code #: 22683<br>6 ounce – Product Code #: 22667  |                |
| (8)  | LB   | 8905-906-0002-1 | <b>Fish Cod</b> , Batter-Dipped, IQF Portion<br>(10 lb/bx maximum) (60 lb./case maximum)                    | <b>\$ 2.19</b> |
|      |      | Manufacturer:   | National Fish   |                |
|      |      | Brand:          | Lil' Fisherman  |                |
|      |      | Pack Size:      | 1/10 lb. case   |                |
|      |      | Species:        | Cod   |                |
|      |      | Portion Weight: | 4 ounce   |                |
|      |      | Product Code #: | 22902   |                |
| (9)  | LB   | 8905-906-0084-7 | <b>Fish, Pollock</b> , batter-dipped, IQF portion<br>(10 lb/bx maximum) (60 lb./case maximum)               | <b>\$ 1.80</b> |
|      |      | Manufacturer:   | National Fish   |                |
|      |      | Brand:          | Lil' Fisherman  |                |
|      |      | Pack Size:      | 1/10 lb. case   |                |
|      |      | Species:        | Pollock   |                |
|      |      | Portion Weight: | 2 ounce - Product Code #: 02900<br>4 ounce - Product Code #: 22900  |                |

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Cost Sheets

| Item | Unit | Commodity #     | Description  | Price          |
|------|------|-----------------|--|----------------|
| (10) | LB   | 8905-906-0280-7 | <b>Fish, Cod, Ocean Perch or Pollock</b> , Batter dipped IQF (10 lb/bx maximum) (60 lb./case maximum)  | <b>\$ 1.80</b> |
|      |      | Manufacturer:   | National Fish  |                |
|      |      | Brand:          | Lil' Fisherman   |                |
|      |      | Pack Size:      | 1/10 lb. case  |                |
|      |      | Species:        | Pollock  |                |
|      |      | Portion Weight: | 4 ounce  |                |
|      |      | Product Code #: | 22900  |                |
| (11) | LB   | 8905-906-0001-0 | <b>Clams</b> , Chopped, Minced, Frozen (5 lb/bx maximum) (60 lb/case maximum)  | <b>\$ 3.10</b> |
|      |      | Manufacturer:   | Eastern Shore Foods  |                |
|      |      | Brand:          | Eastern Shore  |                |
|      |      | Pack Size:      | 10/5 pound per case  |                |
|      |      | Species:        | Clams  |                |
|      |      | Product Code #: | #D1ES  |                |
| (12) | LB   | 8905-906-0285-6 | <b>Fish Cod Pollock Nugget</b> breaded cut from Boneless blocks of Code or Pollock browned Ready (3/4 – 1 oz each) (10 lb/bx maximum) (60 lb/case maximum) | <b>\$ 1.79</b> |
|      |      | Manufacturer:   | National Fish  |                |
|      |      | Brand:          | Lil' Fisherman   |                |
|      |      | Pack Size:      | 1/10 lb. case  |                |
|      |      | Species:        | Pollock  |                |
|      |      | Portion Weight: | 1 ounce  |                |
|      |      | Product Code #: | 22679  |                |

Contract (Mandatory) 1-08-89-85  
Cost Sheets

Contract (Mandatory) 1-08-89-85  
Cost Sheets

**Institutions Delivery Schedule & Pounds per Delivery**

(these are estimates based on information completed per institution – ordering may vary from this schedule)

| <b>Northern Institutions</b> |                          |   |
|------------------------------|--------------------------|---|
| <b>Institution</b>           | <b>Delivery Schedule</b> | <b>Pound Average per Delivery (delivery / total estimated pounds)</b> |
| Susanville                   | Monthly                  | 2000  |
| CCWF                         | Monthly                  | 2667  |
| CTF – Soledad                | Monthly                  | 6250  |
| Deuel                        | Monthly                  | 4550  |
| CMF – Main                   | Weekly                   | 797   |
| Mule Creek                   | Monthly                  | 1667  |
| Napa                         | Monthly                  | 1590  |
| NCYCC                        | Monthly                  | 167   |
| Pelican Bay                  | 2X per quarter           | 6175  |
| RA McGee                     | Weekly                   | 35  |
| CSP – Sacramento             | Quarterly                | 23040   |
| Salinas Valley               | Monthly                  | 396   |
| San Quentin                  | Quarterly                | 18720   |
| Sierra Conservation          | Quarterly                | 12480   |
| Solano                       | Quarterly                | 22400   |
| Sonoma                       | Quarterly                | 270   |
| Valley State                 | Monthly                  | 1500  |

Contract (Mandatory) 1-08-89-85

Cost Sheets

**Institutions Delivery Schedule & Pounds per Delivery**

(these are estimates based on information completed per institution – ordering may vary from this schedule)

| <b>Southern Institutions</b> |                          |   |
|------------------------------|--------------------------|---|
| <b>Institution</b>           | <b>Delivery Schedule</b> | <b>Pound Average per Delivery (delivery / total estimated pounds)</b> |
| Atascadero                   | Monthly                  | 884   |
| Avenal                       | Monthly                  | 6667  |
| Tehachapi                    | Monthly                  | 6284  |
| CIM                          | Quarterly                | 9240  |
| CIW                          | Weekly                   | 480   |
| CMC                          | Weekly                   | 1083  |
| CRC                          | Quarterly                | 4200  |
| Calipatria                   | Monthly                  | 4334  |
| Centinela                    | Weekly                   | 1140  |
| Chuckawalla                  | Weekly                   | 100   |
| Coalinga                     | Quarterly                | 500   |
| Corcoran                     | Bi-Weekly                | 3437  |
| CSATF                        | Quarterly                | 20000   |
| Deaf – Riverside             | Quarterly                | 250   |
| R.J. Donovan                 | Weekly                   | 1154  |
| Fairview                     | Quarterly                | 3350  |
| Ironwood                     | Quarterly                | 12500   |
| Kern Valley                  | Monthly                  | 5000  |
| Lanternman                   | Monthly                  | 200   |
| CSP – LA County              | Monthly                  | 5417  |
| North Kern                   | Monthly                  | 4167  |
| Patton                       | Monthly                  | 592   |
| Pleasant Valley              | Monthly                  | 5000  |
| SYCRCC                       | Quarterly                | 500   |
| Ventura                      | Quarterly                | 95  |
| Wasco                        | Monthly                  | 5200  |



# STATE OF CALIFORNIA

## Bid Specification

8905-08BS-001

### Seafood, Fresh and Frozen

#### 1.0 SCOPE

This bid specification establishes requirements for seafood, fresh (chilled) and frozen including batter dipped, breaded and un-breaded products packed in commercially acceptable containers suitable for use by State of California Institutions.

#### 2.0 REGULATORY REQUIREMENTS

- 2.1 All products shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 All products shall be produced, processed, and stored in plants operating under applicable regulations of the US Department of Agriculture (USDA), US Department of Commerce (USDC) Seafood Inspection Program-NOAA fisheries, applicable provisions of the California Health & Safety Code, and hazard Analysis Critical Control Points (HACCP).
- 2.3 All products shall comply with the Code of Federal Regulation (CFR) Title 50 § 260 – Regulation governing Processed Fishery Products and 50 CFR § 261 to 267- Standard for Grades of Fishery Products.
- 2.4 All breaded products shall be processed under continuous USDC/HACCP safety inspection plan and shall also meet all current conditions conforming to US FDA and California Health and Safety Code regulations.
- 2.5 Any delivery lot covered by this specification shall consist of only one species of the genus (kind) specified.

#### 3.0 REQUIREMENTS

##### 3.1 Grading & Stamping

- 3.1.1 All seafood shall be USDC Grade A, where applicable.
- 3.1.2 Products that do not have USDC Grade standards shall be inspected for quality and condition, certified, and stamped by USDC.
- 3.1.3 Battered portions and sticks should be equivalent to the lowest letter grade of an applicable standard.

##### 3.2 Species Substitutions

Substitution of brands and/or species types of fish shall be as noted below:

- 3.2.1 Black Cod or Sable Fish is not an acceptable substitution for Cod.
- 3.2.2 Brown or Widow Rock Fish is not an acceptable substitution for Ocean Perch.
- 3.2.3 East or West Coast Pollack is acceptable.

##### 3.3 Temperature

- 3.3.1 Frozen seafood shall not exceed 0°F at any times through final delivery.
- 3.3.2 Fresh seafood shall be maintained at not over 40°F at any time through final delivery.

**3.4 Weight**

The product must meet the declared net weight. When frozen weight exceeds thawed weight by more than 5%, net weight will be based on thawed weight.

**3.5 Condition**

No refrozen products are acceptable as frozen and no thawed products are acceptable as fresh (chilled).

**3.6 Maximum Breading**

For breaded products, the following maximum breading percent (by weight) shall apply:

|                     |                 |                          |
|---------------------|-----------------|--------------------------|
| <b>Fish Sticks</b>  | 1 or 2 oz.      | Raw 28% & Pre-Cooked 40% |
| <b>Fish Portion</b> | 2 or 4 oz.      | Raw 25% & Pre-Cooked 35% |
| <b>Fish Fillet</b>  |                 | Pre-Cooked 50%           |
| <b>Scallops</b>     |                 | Raw 50% & Pre-Cooked 50% |
| <b>Shrimp</b>       |                 | Raw 50%                  |
|                     | Lightly breaded | Raw 35%                  |

**3.7 Batter Dipped Products**

Batter dipped products shall consist of a minimum of 40% flesh fish and shall be inspected under USDC Inspection Marks, i.e. U.S. Grade A, and or Processed Under Federal Inspection (PUFI) Marks.

**3.8 Portion Control Products**

**3.8.1** All fish sticks and fish portions processed from frozen fish blocks shall be uniform in size, weight, and color. They shall be clean, wholesome, not ground or comminuted, and free from defects including bloodspots, skin, and bone.

**3.8.2** The cooked product shall have the typical flavor and odor of the indicated species of fish and of the breading and is free from rancidity, bitterness, staleness, and off-flavors and off-odors of any kind.

**3.8.3** All sticks in an individual package shall be prepared from the flesh of one species of fish.

**3.8.4** All breaded portions shall be practically free of loose breading and frost.

**3.9 Certification**

**3.9.1** All delivered product shall be certified in accordance with 50 CFR § 260-Inspection and Certification of Establishments and Fishery Products for Human Consumption.

**3.9.2** An inspection certificate marked to show conformance with this specification shall be furnished to each separate consignee and shall accompany the delivery. The certificate may be one of the following:

**3.9.2.1** Original copy.

**3.9.2.2** Manually signed duplicate.

**3.9.2.3** Photographic duplicate of an original copy.

**3.9.3** The supplier shall send a copy of the Certificate to:

Department of General Services  
Procurement Division, Food Acquisitions  
707 Third Street, 2<sup>nd</sup> floor  
West Sacramento, Ca 95605

- 3.9.4 The number of cases on the Certificate must equal or exceed the number of cases called for on the order, and all codes in the delivery shall be shown on the certificate.
- 3.9.5 Lot and Code numbers, appearing on the USDC Certificate, must agree with code numbers on the individual packages and shipping cartons.
- 3.9.6 An exact duplicate of the stamp on each case shall appear on the Inspection Certificate. Shipments in which cases are not identified with a stamp agreeing with the stamp on the inspection certificate are subject to rejection at the expense of the supplier.
- 3.9.7 The absence of the stamp on the Certificate indicates that the product offered does not comply with the specification.
- 3.9.8 **FAILURE TO FURNISH CERTIFICATE WITH DELIVERY SHALL BE CAUSE TO REFUSE ACCEPTANCE OF SHIPMENT.**

### 3.10 Time Limits

- 3.10.1 THE PREPARATION OR PROCESSING DATE OF ALL FROZEN SEAFOOD PRODUCTS SHALL NOT BE MORE THAN SIX MONTHS PRIOR TO THE DATE OF DELIVERY.
- 3.10.2 Inspection certificates for fresh seafood which is not otherwise processed shall have been issued not over 24 hours prior to delivery date.
- 3.10.3 Inspection certificates covering frozen and portion control seafood (including all batter dipped and breaded products) shall have been issued less than 30 days before delivery (see 4.1).

## 4.0 QUALITY ASSURANCE

### 4.1 Inspection

- 4.1.1 All products offered shall be inspected in accordance with 50 CFR § 260-Inspection and Certification of Establishments and Fishery Products for Human Consumption.
- 4.1.2 All inspection and testing shall be performed by the USDC Seafood Inspection Program and shall consist of lot inspections.
- 4.1.3 It is the supplier's responsibility to arrange for inspection service provided by any of the USDC Seafood Inspection Branch found at <http://www.seafood.nmfs.noaa.gov> website.
- 4.1.4 Products from out-of-state shall be re-inspected to assure against mishandling and product deterioration.
- 4.1.5 Final acceptance shall be done at the receiving institution. If product is found unacceptable, the lot shall be replaced within 48 hours after supplier has been notified.
- 4.1.6 All inspection, grading, sampling and certification shall be performed according to the standards and inspection procedures of the National Marine Fisheries Service, Division of Fish Inspection, U.S. Department of Commerce (50 CFR § 260).
- 4.1.7 Suppliers shall notify the USDC at least 24 hours before delivery, giving full details of location, number of cases, applicable specification and any other pertinent information. If a shipment involves more than one area of origin, the Division of Fish Inspection in each area must be notified.

**4.2 Inspection cost**

**4.2.1** The entire inspection cost shall be paid by the supplier.

**4.2.2** If re-inspection is required, costs shall be paid by the agency if the product passes and by the supplier if the product fails.

**5.0 PACKAGING & DELIVERY****5.1 Packaging**

**5.1.1** Products shall be packaged in uniformly sized containers of sufficient strength and durability to properly protect the product during shipping and storage.

**5.1.2** Fresh fillets shall be packaged in commercially acceptable moisture-vapor proof packing material of not more than 25 pounds per package.

**5.1.3** The shipping carton shall have no slack space that will allow crushing or distortion from palletizing or stacking.

**5.1.4** The shipping carton shall be durable in construction so that it may be reshipped without further reinforcement.

**5.1.5** The shipping carton shall comply with Rule 41, Corrugated or Solid Fiberboard Boxes, of the Uniform Freight Classification 12, Ratings, Rules and Regulations, and shall be stamped with the Certificate of Box Maker, Section 4 of Rule 41.

**5.1.6** The gross weight of the shipping carton shall not exceed that weight indicated by the Certificate and shall not exceed 70 pounds.

**5.1.7** Whole halibut, whole salmon, whole or slab swordfish may be packaged according to commercial practice and are exempted from the above weight limitation and from the marking requirements below.

**5.2 Marking**

**5.2.1** Each shipping carton shall be labeled on at least one side and one end with commodity, net weight and purchase order or contract number.

**5.2.2** Individual containers within shipping carton shall be labeled with commodity and net weight.

**5.3 Delivery**

**5.3.1** All deliveries of frozen seafood shall be made in mechanically or cryogenically refrigerated trucks.

**6.0 NOTES**

**USDC Standards:** U.S. Standards for Grades of fishery products exist for the following products:

|  |   |
|--|---|
| Frozen Raw Breaded Fish Portions-50CFR § 264.301 | Frozen Halibut-50CFR §262.151                   |
| Frozen Raw Breaded Fish Sticks-50CFR § 264.251   | Frozen Fried Scallops –50CFR § 266.151          |
| Frozen Fried Fish Portions-50CFR § 264.401       | Frozen Raw Breaded Shrimp-50CFR § 265.151       |
| Frozen Fried Fish Sticks-50CFR § 264.351         | Frozen Raw Headless Shrimp Blocks-50CFR§265.101 |
| Frozen Sole & Flounder Fillets-50CFR § 263.201   | Frozen Raw Fish Portions- 50CFR § 264.201       |
| Frozen Ocean Perch Fillets-50CFR § 263.301       | Frozen Raw Scallops-50CFR § 266.101             |
| Frozen Cod Fillets-50CFR § 263.151               | Frozen Headless Dressed Whiting-50CFR § 261.151 |
| Frozen Haddock § 263.251                         | Frozen Fish Blocks – 50CFR § 264.101            |
| Frozen Salmon Steaks-50CFR § 262.201             |   |

SEAFOOD DIMENSIONS, INC.  
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ANAHEIM HILLS, CA 92809



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January, 2008

**Nutrition Facts**

**PRODUCT:** P.C. Pollock Stick

**PRODUCT CODE #:** 22115

**SERVING SIZE:** 1 oz (28g)

**SERVINGS PER CONTAINER:** 160

**AMOUNT PER SERVING**

|                    |      |                      |
|--------------------|------|----------------------|
| Calories           | 60   |                      |
| Calories from fat  | 20   |                      |
|                    |      | <b>% Daily Value</b> |
| Total fat          | 2g   | 3%                   |
| Saturated fat      | 0g   | 0%                   |
| Trans fat          | 0g   |                      |
| Cholesterol        | 10mg | 3%                   |
| Sodium             | 50mg | 2%                   |
| Total Carbohydrate | 5g   | 2%                   |
| Dietary Fiber      | 0g   | 0%                   |
| Sugars             | 0g   |                      |
| Protein            | 3g   |                      |
| Vitamin A          | 0%   |                      |
| Vitamin C          | 0%   |                      |
| Calcium            | 0%   |                      |
| Iron               | 0%   |                      |

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

|                    |           | <b>CALORIES:</b> | 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 | Less than |                  | 300g    | 375g    |
| Fiber              | Less than |                  | 25g     | 30g     |

Calories per gram:

Fat 9

Carbohydrate 4

Protein 4

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January, 2008

**Nutrition Facts**

**PRODUCT:** Batter Dipped Whiting

**PRODUCT CODE #:** 03110

**SERVING SIZE:** 3 oz (85g)

**SERVINGS PER CONTAINER:** 53

**AMOUNT PER SERVING**

|                    |       |                      |
|--------------------|-------|----------------------|
| Calories           | 140   |                      |
| Calories from fat  | 50    |                      |
|                    |       | <b>% Daily Value</b> |
| Total fat          | 8g    | 9%                   |
| Saturated fat      | 1g    | 5%                   |
| Trans fat          | 0g    |                      |
| Cholesterol        | 25mg  | 8%                   |
| Sodium             | 430mg | 18%                  |
| Total Carbohydrate | 14g   | 5%                   |
| Dietary Fiber      | 2g    | 8%                   |
| Sugars             | 4g    |                      |
| Protein            | 8g    |                      |
| Vitamin A          | 0%    |                      |
| Vitamin C          | 0%    |                      |
| Calcium            | 0%    |                      |
| Iron               | 2%    |                      |

\*Percent Daily Values (DV) 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 | Less than | 300g    | 375g    |
| Fiber              | Less than | 25g     | 30g     |

Calories per gram:

Fat 9 - Carbohydrate 4 - Protein 4

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January, 2008

**Nutrition Facts**

**PRODUCT:** P.C. Cod Portion

**PRODUCT CODE #:** 22688

**SERVING SIZE:** 4 oz (114g)

**SERVINGS PER CONTAINER:** 40

**AMOUNT PER SERVING**

|                    |       |                      |
|--------------------|-------|----------------------|
| Calories           | 200   |                      |
| Calories from fat  | 60    |                      |
|                    |       | <b>% Daily Value</b> |
| Total fat          | 8g    | 12%                  |
| Saturated fat      | 1g    | 5%                   |
| Trans fat          | 0g    |                      |
| Cholesterol        | 30mg  | 10%                  |
| Sodium             | 400mg | 17%                  |
| Total Carbohydrate | 19g   | 6%                   |
| Dietary Fiber      | 0g    | 0%                   |
| Sugars             | 1g    |                      |
| Protein            | 13g   |                      |
| Vitamin A          | 0%    |                      |
| Vitamin C          | 0%    |                      |
| Calcium            | 0%    |                      |
| Iron               | 7%    |                      |

\*Percent Daily Values (DV) 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 | Less than | 300g    | 375g    |
| Fiber              | Less than | 25g     | 30g     |

Calories per gram:

Fat 9 - Carbohydrate 4 + Protein 4

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January, 2008

**Nutrition Facts**

**PRODUCT:** P.C. Perch Portion

**PRODUCT CODE #:** 02110

**SERVING SIZE:** 2.oz (56g)

**SERVINGS PER CONTAINER:** 80

**AMOUNT PER SERVING**

|                    |      |               |
|--------------------|------|---------------|
| Calories           | 128  |               |
| Calories from fat  | 50   |               |
|                    |      | % Daily Value |
| Total fat          | 5.5  | 9%            |
| Saturated fat      | 1g   | 5%            |
| Trans fat          | 0g   |               |
| Cholesterol        | 15mg | 5%            |
| Sodium             | 95mg | 4%            |
| Total Carbohydrate | 12g  | 4%            |
| Dietary Fiber      | 0g   | 0%            |
| Sugars             | 0g   |               |
| Protein            | 7g   |               |
| Vitamin A          | 0%   |               |
| Vitamin C          | 0%   |               |
| Calcium            | 0%   |               |
| Iron               | 1%   |               |

\*Percent Daily Values (DV) 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 | Less than | 300g    | 375g    |
| Fiber              | Less than | 25g     | 30g     |

Calories per gram:

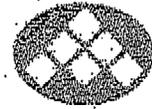
Fat 9      Carbohydrate 4      Protein 4

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January, 2008



**PRODUCT:** P.C. Pollock Portion

**PRODUCT CODE #:** 22697

**SERVING SIZE:** 4 oz (114g)

**SERVINGS PER CONTAINER:** 40

**AMOUNT PER SERVING**

|                    |       |                      |
|--------------------|-------|----------------------|
| Calories           | 200   |                      |
| Calories from fat  | 60    |                      |
|                    |       | <b>% Daily Value</b> |
| Total fat          | 7g    | 11%                  |
| Saturated fat      | 2g    | 10%                  |
| Trans fat          | 0g    |                      |
| Cholesterol        | 45mg  | 15%                  |
| Sodium             | 510mg | 21%                  |
| Total Carbohydrate | 21g   | 7%                   |
| Dietary Fiber      | 0g    | 0%                   |
| Sugars             | 2g    |                      |
| Protein            | 15g   |                      |
| Vitamin A          | 0%    |                      |
| Vitamin C          | 0%    |                      |
| Calcium            | 0%    |                      |
| Iron               | 2%    |                      |

\*Percent Daily Values (DV) 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 | Less than | 300g    | 375g    |
| Fiber              | Less than | 25g     | 30g     |

Calories per gram:

Fat 9

Carbohydrate 4

Protein 4



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**Nutrition Facts**

January 2008

**PRODUCT:** P.C. Pollock Portion

**PRODUCT CODE #:** 02697

**SERVING SIZE:** 2 oz (57g)

**SERVINGS PER CONTAINER:** 80

**AMOUNT PER SERVING**

|                    |       |                      |
|--------------------|-------|----------------------|
| Calories           | 100   |                      |
| Calories from fat  | 30    |                      |
|                    |       | <b>% Daily Value</b> |
| Total fat          | 3.5g  | 5%                   |
| Saturated fat      | 1g    | 5%                   |
| Trans fat          | 0g    |                      |
| Cholesterol        | 23mg  | 8%                   |
| Sodium             | 255mg | 11%                  |
| Total Carbohydrate | 11g   | 4%                   |
| Dietary Fiber      | 0g    | 0%                   |
| Sugars             | 1g    |                      |
| Protein            | 8g    |                      |
| Vitamin A          | 0%    |                      |
| Vitamin C          | 0%    |                      |
| Calcium            | 0%    |                      |
| Iron               | 1%    |                      |

\*Percent Daily Values (DV) 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 | Less than | 300g    | 375g    |
| Fiber              | Less than | 25g     | 30g     |

Calories per gram:  
 Fat 9

Carbohydrate 4

Protein 4

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January, 2008

**Nutrition Facts**

**PRODUCT:** Raw Cod Fillet

**PRODUCT CODE#:** 22683

**SERVING SIZE:** 4 oz (112g)

**SERVINGS PER CONTAINER:** 40

**AMOUNT PER SERVING**

|                    |      |                      |
|--------------------|------|----------------------|
| Calories           | 90   |                      |
| Calories from fat  | 5    |                      |
|                    |      | <b>% Daily Value</b> |
| Total fat          | 0.5g | 1%                   |
| Saturated fat      | 0g   | 0%                   |
| Trans fat          | 0g   |                      |
| Cholesterol        | 45mg | 15%                  |
| Sodium             | 60mg | 2%                   |
| Total Carbohydrate | 0g   | 0%                   |
| Dietary Fiber      | 0g   | 0%                   |
| Sugars             | 0g   |                      |
| Protein            | 19g  |                      |
| Vitamin A          | 1%   |                      |
| Vitamin C          | 2%   |                      |
| Calcium            | 2%   |                      |
| Iron               | 2%   |                      |

\*Percent Daily Values (DV) 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 | Less than | 300g    | 375g    |
| Fiber              | Less than | 25g     | 30g     |

Calories per gram:

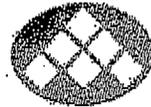
Fat 9

Carbohydrate 4

Protein 4



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January, 2008

**Nutrition Facts**

**PRODUCT:** Raw Cod Fillet

**PRODUCT CODE#:** 22667

**SERVING SIZE:** 6 oz (168g)

**SERVINGS PER CONTAINER:** 26

**AMOUNT PER SERVING**

|                    |      |                      |
|--------------------|------|----------------------|
| Calories           | 135  |                      |
| Calories from fat  | 8    |                      |
|                    |      | <b>% Daily Value</b> |
| Total fat          | 1g   | 2%                   |
| Saturated fat      | 0g   | 0%                   |
| Trans fat          | 0g   |                      |
| Cholesterol        | 69mg | 24%                  |
| Sodium             | 90mg | 3%                   |
| Total Carbohydrate | 0g   | 0%                   |
| Dietary Fiber      | 0g   | 0%                   |
| Sugars             | 0g   |                      |
| Protein            | 30g  |                      |
| Vitamin A          | 1%   |                      |
| Vitamin C          | 3%   |                      |
| Calcium            | 3%   |                      |
| Iron               | 3%   |                      |

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

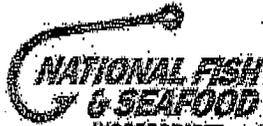
|                    | CALORIES: | 2,000   | 2,500   |
|--------------------|-----------|---------|---------|
| Total fat          | Less than | 65g     | 80g     |
| Saturated fat      | Less than | 20g     | 25g     |
| Cholesterol        | Less than | 300mg   | 300mg   |
| Sodium             | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate | Less than | 300g    | 375g    |
| Fiber              | Less than | 25g     | 30g     |

Calories per gram:  
Fat 9

Carbohydrate 4

Protein 4

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January, 2008

**Nutrition Facts**

**PRODUCT:** Batter Dipped Cod Portion **PRODUCT CODE #:** 22902

**SERVING SIZE:** 4-oz (114g)

**SERVINGS PER CONTAINER:** 40

**AMOUNT PER SERVING**

|                    |       |                      |
|--------------------|-------|----------------------|
| Calories           | 210   |                      |
| Calories from fat  | 90    |                      |
|                    |       | <b>% Daily Value</b> |
| Total fat          | 9g    | 14%                  |
| Saturated fat      | 1g    | 5%                   |
| Trans fat          | 0g    |                      |
| Cholesterol        | 30mg  | 10%                  |
| Sodium             | 460mg | 19%                  |
| Total Carbohydrate | 19g   | 6%                   |
| Dietary Fiber      | 0g    | 0%                   |
| Sugars             | 1g    |                      |
| Protein            | 12g   |                      |
| Vitamin A          | 0%    |                      |
| Vitamin C          | 0%    |                      |
| Calcium            | 0%    |                      |
| Iron               | 4%    |                      |

\*Percent Daily Values (DV) 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 | Less than | 300g    | 375g    |
| Fiber              | Less than | 25g     | 30g     |

Calories per gram:

Fat 9

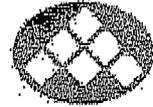
Carbohydrate 4

Protein 4

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January, 2008

**Nutrition Facts**

**PRODUCT:** Batter-Fried Fish Portion - Pollock

**PRODUCT CODE #:** 22800

**SERVING SIZE:** 4 oz (114g)

**SERVINGS PER CONTAINER:** 40

**AMOUNT PER SERVING**

|                    |       |                      |
|--------------------|-------|----------------------|
| Calories           | 200   |                      |
| Calories from fat  | 70    |                      |
|                    |       | <b>% Daily Value</b> |
| Total fat          | 8g    | 12%                  |
| Saturated fat      | 2g    | 10%                  |
| Trans fat          | 0g    |                      |
| Cholesterol        | 40mg  | 13%                  |
| Sodium             | 460mg | 19%                  |
| Total Carbohydrate | 19g   | 6%                   |
| Dietary Fiber      | 0g    | 0%                   |
| Sugars             | 3g    |                      |
| Protein            | 12g   |                      |
| Vitamin A          | 0%    |                      |
| Vitamin C          | 0%    |                      |
| Calcium            | 0%    |                      |
| Iron               | 4%    |                      |

\*Percent Daily Values (DV) 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 | Less than | 300g    | 375g    |
| Fiber              | Less than | 25g     | 30g     |

Calories per gram:

Fat 9 - Carbohydrate 4 - Protein 4



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January, 2008

**Nutrition Facts**

**PRODUCT:** Batter Fried Fish Portion - Pollock

**PRODUCT CODE #:** 02900

**SERVING SIZE:** 2 oz (57g)

**SERVINGS PER CONTAINER:** 80

**AMOUNT PER SERVING**

|                    |       |                      |
|--------------------|-------|----------------------|
| Calories           | 100   |                      |
| Calories from fat  | 35    |                      |
|                    |       | <b>% Daily Value</b> |
| Total fat          | 4g    | 6%                   |
| Saturated fat      | 1g    | 5%                   |
| Trans fat          | 0g    |                      |
| Cholesterol        | 20mg  | 7%                   |
| Sodium             | 230mg | 10%                  |
| Total Carbohydrate | 10g   | 3%                   |
| Dietary Fiber      | 0g    | 0%                   |
| Sugars             | 2g    |                      |
| Protein            | 6g    |                      |
| Vitamin A          | 0%    |                      |
| Vitamin C          | 0%    |                      |
| Calcium            | 0%    |                      |
| Iron               | 2%    |                      |

\*Percent Daily Values (DV) 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 | Less than | 300g    | 375g    |
| Fiber              | Less than | 25g     | 30g     |

Calories per gram:

Fat 9

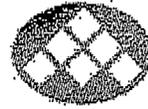
Carbohydrate 4

Protein 4

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January, 2008

**Nutrition Facts**

**PRODUCT:** P.C. Pollock Nugget

**PRODUCT CODE#:** 22679

**SERVING SIZE:** 1 oz (28g)

**SERVINGS PER CONTAINER:** 160

**AMOUNT PER SERVING**

|                    |      |               |
|--------------------|------|---------------|
| Calories           | 60   |               |
| Calories from fat  | 20   |               |
| Total fat          | 2g   | % Daily Value |
| Saturated fat      | 0g   | 3%            |
| Trans fat          | 0g   | 0%            |
| Cholesterol        | 10mg | 3%            |
| Sodium             | 50mg | 2%            |
| Total Carbohydrate | 5g   | 2%            |
| Dietary Fiber      | 0g   | 0%            |
| Sugars             | 0g   |               |
| Protein            | 3g   |               |
| Vitamin A          | 0%   |               |
| Vitamin C          | 0%   |               |
| Calcium            | 0%   |               |
| Iron               | 0%   |               |

\*Percent Daily Values (DV) 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 | Less than | 300g    | 375g    |
| Fiber              | Less than | 25g     | 30g     |

Calories per gram:

Fat 9

Carbohydrate 4

Protein 4

# EASTERN SHORE SEAFOOD

SEAFOOD DIMENSIONS, INC.  
P.O. BOX 27548  
ANAHEIM HILLS, CA 92809

## PRODUCT SPECIFICATIONS

SPECIFICATION #FCS-0035-03

LOCATION: MAPPSVILLE, VA

PRODUCT: Frozen Chopped Sea Clams

PRODUCT LABEL: Eastern Shore

PRODUCT CODE: DIES

Fresh, wholesome sea clams (*Spisula Solidissima*) are grown and harvested from approved waters governed by Federal and State Authorities.

Product is packed under Eastern Shore Seafood's HACCP (Hazard Analysis Critical Control Points) Program which is in compliance, in all aspects, with the Food and Drug Administration's Seafood Processing Regulations codified at Title 21 Code of Federal Regulations (21 CFR) Part 123 and Good Manufacturing Practices (GMP's) for foods (21 CFR) Part 110.

Sea clams are shucked, carefully selected, inspected, washed, chopped, washed, chilled, and packed in accordance with packaging specifications.

### PHYSICAL REQUIREMENTS

- |                            |                           |
|----------------------------|---------------------------|
| a. Grind Size:             | 1/2"                      |
| b. Pack Size:              | 10/5 lb.                  |
| c. Net Wt/Case:            | 50.0 lb. minimum          |
| d. Net Weight/Unit (lbs.): | 5.0 lb. minimum           |
| e. Drained Weight (lbs.):  | 4.0 lb. +/- .25 lb. (80%) |
| f. Clam Juice:             | 1.0 lb. +/- .25 lb.       |

(Organoleptic)

- |            |  |
|------------|--|
| g. Color:  | Typical light tan with yellowish/orange siphons                              |
| h. Flavor: | Sweet, mild clam flavor, typical of fresh shucked sea clams. No off flavors. |
| i. Odor:   | Mild clam aroma. No off odors.   |

Defects/4 lbs.:

- |                   |   |
|-------------------|---|
| 1. Black Strings: | 6 inches maximum  |
| 2. Clam Shells:   | 2 pieces (> 1/8") maximum   |
| 3. Clam Belly:    | 6 square maximum using USDA Area Aid                                |
| 4. Sand/Grit:     | Not More Than 1/16" Diameter Circle Using USDA Area Measurement Aid |

### CHEMICAL REQUIREMENTS

- |       |             |
|-------|-------------|
| a. pH | 6.5 +/- 0.5 |
|-------|-------------|

### MICROBIOLOGICAL PARAMETERS

- |                                  |             |
|----------------------------------|-------------|
| a. Aerobic Plate Count           | < 500,000/g |
| b. E. coli                       | < 230/g MPN |
| c. Staph Aureus (coagulase pos.) | < 100/g     |
| d. Salmonella                    | Negative    |

### COUNTRY OF ORIGIN

Wild Caught Product Of U.S.A.

1  
PRODUCTS SPECIFICATIONS cont.

**INGREDIENT DECLARATION**

Ingredients: Sea Clams, Sea Clam Juice, and Water.

**ALLERGENS**

\*Contains Shellfish (Molluscs)

**GMO**

This product does not contain Genetically Modified Organisms

**KOSHER**

No

**PACKAGING**

Packaging shall be capable of protecting and preserving the contents under reasonable conditions of handling, storage, and transportation.

- 1. Pack: 10/5 lb.
- 2. Master: Corrugated Cardboard Case
- 3. Code: Production code dates will be six alphanumeric characters:

**AEYMMDD**

- A = Lot sub-code each 140 cases, letter advances (eg. A, B, C.....)
- E = Facility Designation
- Y = Last Numerical Digit Of Year
- MM = Month
- DD = Day

**4. Box Information**

- a. Manufacturer Name and Address – Easter Shore Seafood, Inc.  
Mappsville, VA 23407
- b. Production Code
- c. Raw Material Number
- d. Product Name
- e. Net Weight

**NUTRITIONAL FACTS**

Serving Size 4 oz  
Servings Per Container

**Amount Per Serving**

Calories 70      Calories from Fat 10

|                       | *Daily Value |
|-----------------------|--------------|
| Total Fat 1g          | 1%           |
| Saturated Fat 0g      | 0%           |
| Trans Fat 0g          |              |
| Cholesterol 30mg      | 10%          |
| Sodium 190mg          | 8%           |
| Total Carbohydrate 2g | 1%           |
| Dietary Fiber 0g      | 0%           |
| Sugars 0g             |              |
| Protein 12g           |              |

|              |               |
|--------------|---------------|
| Vitamin A 6% | Vitamin C 20% |
| Calcium 4%   | Iron 70%      |