



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:	1-09-89-124
DESCRIPTION:	Frozen Turkey
CONTRACTOR(S):	Cal-Pacific Food Sales, Inc.
CONTRACT TERM:	January 1, 2009 thru June 30, 2009
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Ashley Lockwood 916-375-4575 <a href="mailto:ashley.lockwood@dgs.ca.gov">ashley.lockwood@dgs.ca.gov</a>

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original signed  
Dion Campos, Food Acquisitions Manager

Date: **December 5, 2008**

Contract (Mandatory) 1-09-89-124  
Contract Notification and User Guide

**Table of Contents**

- 1. Quick Reference Guide.....page 3**
- 2. General Terms & Conditions.....pages 4 - 9**
- 3. Agency/User’s Guide .....pages 10 - 12**
- 4. Contractor’s Guide.....pages 13 – 15**

**Attachments**

- 5. Cost Sheets .....(3 pages)**
- 6. Specifications.....(2 pages)**
- 7. Nutritional Facts Sheets .....(11 pages)**

Contract (Mandatory) 1-09-89-124  
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:	Ashley Lockwood
Address:	DGS/Procurement Division 707 3 <sup>rd</sup> Street, 2 <sup>nd</sup> Floor, MS201 West Sacramento, CA 95605
Phone:	(916) 375-4575
Fax:	(916) 375-4439
Email Address:	<a href="mailto:ashley.lockwood@dgs.ca.gov">ashley.lockwood@dgs.ca.gov</a>

**Supplier Contact Information:**

Contact:	Bob Ide
Address:	Cal-Pacific Food Sales, Inc. PO Box 13470 Palm Desert, CA 92255
Phone:	(760) 772-3290
Fax:	(760) 772-3259
Email Address:	<a href="mailto:ride@dc.rr.com">ride@dc.rr.com</a>
Federal Employee Tax ID #:	94-2430780
Office of Small Business and DVBE Certification #:	2663

**Terms of Contract:**

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

Contract (Mandatory) 1-09-89-124  
Contract Notification and User Guide

**General Terms & Conditions**

**1. SCOPE**

The State's contract with Cal-Pacific Food Sales, Inc. is to provide Frozen Turkey at contracted pricing to the State of California in accordance with the requirements of Contract # 1-09-89-124. 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 Turkey to the State.

The contract term is for 6 months. The State has the right to exercise the option to extend the contract for an additional 6 months (or any portion thereof) upon mutual agreement with the contractor. Terms and conditions shall remain the same for the entire contract period including any extensions.

All contract extensions shall be time-based for the stated term and will not have limits to the amount of product quantities guaranteed during the extension term (Exception: see Contractors Guide No. 6).

**2. CONTRACT PRICING STRUCTURE**

All pricing is listed on Attachment, Cost Sheets  
All contract items are mandatory (for participants), there will be no exceptions.

**3. ORDERING PROCEDURE:**

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

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

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

**Contractor Ordering Information**

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

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

Contract (Mandatory) 1-09-89-124  
Contract Notification and User Guide

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

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

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

If a new contract is not in place by the first day of the expiring month of this contract, purchase orders can be submitted up to the final day of contract expiration. Quantities should be relative to regular ordering patterns. Excessive quantities will be reviewed by the State and Contractor for acceptance. The Contractor will be responsible for the deliveries on this contract up to thirty (30) days past the expiration date of the contract.

At any time, the State may request copies of any Purchase Order drawn from this contract. Please retain all Purchase Order copies for future request.

**4. ORDER LIMITS**

The minimum order shall be **\$100.00** per delivery. Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

**5. ORDER ACKNOWLEDGEMENT**

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

The acknowledgement shall include:

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

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

- A. Items requiring "Protection from Heat" shall be shipped and stored at a temperature below 50 degrees Fahrenheit.
- B. Carrier equipment for straight loads of "Chilled" products will be required to be pre-cooled to a minimum temperature of 35 degrees Fahrenheit and a maximum temperature of 45 degrees Fahrenheit, and shall be capable of maintaining temperature within that range to destination.

Contract (Mandatory) 1-09-89-124  
Contract Notification and User Guide

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

- 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.

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

**7. FROZEN PROCESS FOOD PRODUCTS:**

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

**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.

Contract (Mandatory) 1-09-89-124  
Contract Notification and User Guide

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

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

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

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

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

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

**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.

Contract (Mandatory) 1-09-89-124  
Contract Notification and User Guide

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

**12. QUALITY ASSURANCE**

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

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

**13. INVOICING REQUIREMENTS**

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

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

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

**14. SPECIFICATIONS**

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

**8905-08BS-007R1; Turkey & Turkey Products; dated October 29, 2008**

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

Contract (Mandatory) 1-09-89-124  
Contract Notification and User Guide

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

**15. PAYMENT**

Offered payment terms for this contract are as follows:

<b>Contractor</b>	<b>Terms</b>
Cal-Pacific Food Sales, Inc.	Net ; 45 Days

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

**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-007R1 dated 10/29/2008**
- Nutritional Facts

Contract (Mandatory) 1-09-89-124  
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](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>.)

Contract (Mandatory) 1-09-89-124  
Contract Notification and User Guide

**Agency/Users Guide continue...**

**3. PROBLEM RESOLUTION**

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

**4. PURCHASE EXECUTION**

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

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

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

DGS/Procurement Division (IMS# Z-1)  
Attn: Data Entry Unit, Second Floor, MS 203  
707 Third Street, 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:

<b>Contractor Name</b>	<b>Federal Employee ID Number</b>
Cal-Pacific Food Sales, Inc.	94-2430780

**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>.

<b>Contractor Name</b>	<b>OSDS Certification #</b>
Cal-Pacific Food Sales, Inc.	2663

Contract (Mandatory) 1-09-89-124  
Contract Notification and User Guide

**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.

Contract (Mandatory) 1-09-89-124  
Contract Notification and User Guide

**Contractors Guide**

**1. DELIVERY INSTRUCTIONS**

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

**2. DELIVERY TIMELINES**

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

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

**3. CONTRACTOR REPORTING REQUIREMENTS**

The requirement to provide contract activity reports is a mandatory contract requirement that speaks to the issue of your firm being a responsible supplier to the State of California. The required reports shall be submitted to the State **monthly**, commencing on the 5<sup>th</sup> day of the proceeding month to the Contract Administrator. If the State does not receive the required reports by the required dates, your firm may be prevented from bidding on future bids until such time we receive these reports. A sample of this report is attached in Section VIII, Forms & Attachments, and Attachment 1. The State's form must be used (if you did not receive a copy, request a copy via email from the contract administrator). The report must be done in the State's Excel spreadsheet form, and submitted to the contract administrator by disk or by email. This report must be done per order, per commodity, per institution. Invoice copies or list of purchase orders will not fulfill this requirement. This report is to include:

1. Agency Name
2. Purchase Order Number
3. Purchase Order Date
4. Number of Deliveries per PO
5. Delivery Date
6. Agency Billing Code
7. Line Item Number & Description
8. Quantity Ordered
9. Contract Cost Per Unit
10. Total cost Item
11. Total per PO, Per Delivery
12. Monthly Grand Total per Institution

Contract (Mandatory) 1-09-89-124  
Contract Notification and User Guide

**Contractors Guide continue...**

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

**4. 30-DAY TERMINATION**

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

**5. QUANTITY**

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

**6. CONTRACT DOLLAR VALUE**

If the contract dollar value plus 40% is expended before the expiration date, the contractor shall notify the State contract administrator immediately. The contractor is responsible for providing a written notification along with providing all usage reports for justification. The contractor shall include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. At that time, the contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon.

The contractor shall refuse to accept any orders after a date set for termination, and the state may disclaim liability for any purchases made after such date. The total dollar value of this contract is subject to a variance. If the expiration date occurs before the contract dollar value less 20% is expended, the contract may be extended, upon mutual State and Contractor's agreement, until the minimum dollar value is reached.

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

Contract (Mandatory) 1-09-89-124  
Contract Notification and User Guide

**Contractors Guide continue...**

**7. MODIFICATION OF CONTRACT**

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

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

**8. EMERGENCY EXTENSION OPTION**

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

Contract (Mandatory) 1-09-89-124  
Cost Sheets

Item	Unit	Commodity #	Description	Unit Price
(1)	LB	8905-905-0014-2	<b>Turkey, Young Tom</b> (Whole Body, Raw) (Vacuum Sealed, Eviscerated, Frozen, Giblets, 22-24 lbs)	<b>\$ 1.26</b>
		Manufacturer:	Foster Farms	
		Brand Offered:	Valchris	
		Packaging:	2-pack 22-24#	
		Product Code:	2552	
(2)	LB	8905-905-0114-6	<b>Turkey, Young Tom</b> (Whole Body, Raw) (Vacuum Sealed, Eviscerated, Frozen, Giblets, 24-26 lbs)	<b>\$ 1.26</b>
		Manufacturer:	Foster Farms	
		Brand Offered:	Valchris	
		Packaging:	2-pack 24-26#	
		Product Code:	2558	
(3)	LB	8905-905-0023-3	<b>Turkey, Rolled Roast, Raw</b> (Unseasoned) (Entrée, Boneless, Self-Basting, Vacuum Sealed, 8-12 lb.)	<b>\$ 2.29</b>
		Manufacturer:	Carolina Turkey	
		Brand Offered:	Carolina	
		Packaging:	9-11 lb	
		Product Code:	70092	
(4)	LB	8905-905-0139-0	<b>Turkey, Rolled Roast, Raw</b> (Seasoned) (Entrée, Boneless, Self-Basting, Vacuum Sealed, 8-12 lb.)	<b>\$ 2.15</b>
		Manufacturer:	Jennie-O	
		Brand Offered:	Jennie-O	
		Packaging:	8-10 lbs	
		Product Code:	42222	

Contract (Mandatory) 1-09-89-124  
Cost Sheets

Item	Unit	Commodity #	Description	Unit Price
(5)	LB	8905-905-0097-0	<b>Turkey Roll, Precooked</b>	<b>\$ 1.35</b>
		Manufacturer:	Zacky Farms	
		Brand Offered:	Zacky	
		Packaging:	2 pack 9-12 #	
		Product Code:	88091	
(6)	LB	8905-905-0098-1	<b>Turkey, Diced Precooked</b> (Light & Dark, IQF)	<b>\$ 1.89</b>
		Manufacturer:	Foster Farms	
		Brand Offered:	Valchris	
		Packaging:	2/5 lb.	
		Product Code:	96682	
(7)	LB	8905-905-0111-0	<b>Turkey, Ground</b> (Raw, Fine Ground Dark Meat)	<b>\$ 0.89</b>
		Manufacturer:	Zacky Farms	
		Brand Offered:	Zacky	
		Packaging:	2/10#	
		Product Code:	63131	
(8)	LB	8905-905-0112-2	<b>Turkey Breast</b> (Pre-cooked, Boneless, Skinless, Vacuum Sealed, 9-11 lbs.)	<b>\$ 1.99</b>
		Manufacturer:	Zacky Farms	
		Brand Offered:	Zacky	
		Packaging:	4 pack 9-11#	
		Product Code:	85321	

Contract (Mandatory) 1-09-89-124  
Cost Sheets

Item	Unit	Commodity #	Description	Unit Price
(9)	LB	8905-905-0037-3	<b>Turkey Breast</b> (Tavern Style) (Pre-cooked, Boneless, Skinless, Vacuum Sealed, 4-8 lbs)	<b>\$ 1.88</b>
		Manufacturer:	Zacky Farms	
		Brand Offered:	Zacky	
		Packaging:	4 pack 4-8#	
		Product Code:	87031	
(10)	LB	8905-905-0136-5	<b>Turkey Breast</b> (No Salt) (Pre-cooked, Boneless, Skinless, 6-10 lbs.)	<b>\$ 3.05</b>
		Manufacturer:	Zacky Farms	
		Brand Offered:	Zacky	
		Packaging:	4 pack 6-10#	
		Product Code:	86111	
(11)	LB	8905-905-0032-4	<b>Turkey Drumstick, Raw</b> (10-14 oz. each)	<b>\$ 1.39</b>
		Manufacturer:	Carolina Turkey	
		Brand Offered:	Carolina/Butterball	
		Packaging:	40 lbs./case	
		Product Code:	18705	
(12)	LB	8905-905-0110-9	<b>Turkey Thigh, Raw</b> (boneless, whole, 10-14 oz. each)	<b>\$ 1.29</b>
		Manufacturer:	Zacky Farms	
		Brand Offered:	Zacky	
		Packaging:	40 lbs./case	
		Product Code:	T-1220	



# STATE OF CALIFORNIA

## Bid Specification Turkey & Turkey Products

8905-08BS-007R1

### 1.0 SCOPE

This bid specification identifies requirements for turkey and turkey products 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 be prepared in an establishment operating under inspection by the Food Safety & Inspection Service, U.S. Department of Agriculture & shall be inspected, passed & marked in accordance with the Poultry Products Inspection Regulations and applicable PY announcements.
- 2.5 All materials & ingredients shall be free from foreign materials, foreign odor and foreign color.
- 2.6 Pre-cooked products shall be cooked in the manner specified or in accordance with good commercial practice. If not specified, it shall be cooked to an internal temperature of 165°F in the thickest part of the product.
- 2.7 All products covered by this specification shall be fresh frozen or pre-cooked frozen as specified. After being frozen and until time of delivery, products shall be held at a uniform temperature not to exceed 0°F.

### 3.0 PRODUCT DESCRIPTION

#### 3.1 Types & classes

The product may include the following types:

Type I	Ready-To-Cook, Frozen
Type II	Pre-Cooked, Frozen
Class I	Whole Body Turkey
Class II	Parts, Turkey
Class III	Products, Turkey

#### 3.2 Type I: Ready-To-Cook, Fresh Frozen

##### 3.2.1 Class I - Whole Body:

The whole body turkeys shall be:

- eviscerated with giblets
- prepared from the carcasses of young tom bird meeting USDA Grade A
- in the weight ranges: 20 - 22-lb, 22 - 24-lb & 24 - 26-lb (as specified in the IFB)
- individually wrapped in a non-porous, form-fitting, shrinkable plastic bag or equivalent and packed not more than 2 per shipping carton

**Note:** self-basting and/or butter basted, etc., are not acceptable

### 3.2.2 Class II - Turkey Parts

The turkey parts shall include the following:

#### **Breasts**

- breast with ribs
- be obtained from young birds
- conform to USDA Grade A standards
- weight range: 6 - 8-lb, or as specified on the IFB
- individually wrapped in a non-porous, form-fitting, shrinkable plastic bag or equivalent
- packed 20 - 50-lb per shipping container

#### **Drumsticks**

- bone-in
- be obtained from young birds
- conform to USDA Grade A standards
- weight range: 10 -14-oz
- bulk packed in a plastic bag or lined container
- packed 20 - 50-lb per shipping container

#### **Thigh**

- whole, boneless & skinless
- be obtained from young birds
- conform to USDA Grade A standards
- weight range: 1-lb each minimum
- bulk packed in a plastic bag or lined container
- packed 20 - 50-lb per shipping container

#### **Wings**

- uniform in size
- be obtained from young birds
- conform to USDA Grade A standards
- weight range: the average of the wings in each order  $\pm$  2-oz
- bulk packed in a plastic bag or lined container
- packed 20 - 50-lb per shipping container

#### **Necks**

- necks may be obtained from young or mature birds
- may be of random weights and shall be in good condition
- bulk packed, in a plastic bag or lined container
- packed 20 - 50-lb per shipping container

### 3.2.3 Class III - Turkey Products

The turkey products shall include the following:

#### **Turkey Rolled Roast (Entree)**

The turkey roast shall:

- be fabricated from breast & thigh meat
- be self-basting
- contain a minimum of 50% breast meat by weight
- contain no gristle, bone chips, binders or extenders
- meet USDA Grade A requirements

- be individually wrapped, securely encased in foil, moisture proof casing, or roast in bag casing. If roast in bag, product must be so marked.
- include cooking instructions (either printed on the roast or enclosed in the master case)
- each slice should remain substantially intact (when the roast is sliced warm after cooking)
- be available in the weight range: 8 - 12-lb
- be available seasoned or unseasoned
- be in shipping container not to exceed 50-lb

#### **Ground Turkey, Dark Meat**

The ground turkey meat shall:

- be prepared from dark meat
- be processed in accordance with current PY announcement
- contain fat not to exceed 15% by weight
- not contain binders or extenders
- be packaged in a moisture proof casing
- be available in the weight range: 8 - 10-lb
- be in shipping container not to exceed 50-lb

### 3.3 **Type II: Pre-Cooked, Frozen**

#### 3.3.1 **Class III - Turkey Products**

The turkey products shall include the following:

##### **Breasts,**

The turkey breast shall be:

- from young birds
- oven roasted
- boneless, 5 - 7 piece breast, skinless, and natural shape
- salted or unsalted as specified in the IFB.
- available in the weight ranges: 9 – 11 lbs and 6-10 lbs
- individually wrapped in a non-porous, form-fitting, shrinkable plastic bag or equivalent and packed 20 - 50-lb per shipping container

##### **Breasts, Tavern Style**

The turkey breast tavern style shall be:

- oven roasted
- boneless, skinless, multi-piece breast meat formed into a petite or loaf shape (tavern style)
- Available in the weight range: 4 - 8-lb
- individually wrapped in a non-porous, form-fitting, shrinkable plastic bag or equivalent and packed 20 - 50-lb per shipping container

##### **Turkey Roll, Molded, Boneless**

The turkey roll shall:

- be boneless containing 100% white meat
- not contain binders or extenders exceeding 3% by weight
- be thoroughly mixed with spices & uniformly distributed in the roll
- be individually wrapped, pumped into an acceptable, commercial heat-shrinkable plastic film bag or casing to yield a cook roll between 4½" - 5" in diameter weighting approximately 10-lb (The bag or casing shall be sealed with a metal clip or other suitable sealing device)

- be tight fitting in the casing and does not sag or wrinkle (after cooking)
- be in shipping container not to exceed 50-lb

#### **Diced Turkey**

The diced turkey shall:

- be prepared from young turkeys
- be deboned turkey meat containing natural proportions of white & dark meat (at least 50% white)
- be free from bones, skin, blood clots, bruises & discolored meat in any dimension
- not contain emulsified or comminuted meat
- be mechanically processed with dice settings at  $\frac{1}{2}$ " x  $\frac{1}{2}$ " x  $\frac{1}{2}$ ".
- not contain irregular pieces & fines shall not exceed 5% when passed through a U.S, standard  $\frac{1}{4}$ " sieve
- be individually quick frozen (IQF)
- be packaged in moisture proof bags
- be tested by passing through an approved metal detector in accordance with the established test procedures of the Poultry Division.
- be packed approximately 30 - 50-lb per shipping container

## **4.0 PACKAGING & MARKING**

### **4.1 Packaging**

- 4.1.1 All products shall be packed in good commercial fiberboard shipping containers (or equivalent) that are acceptable by common or other carriers for safe transportation to point of delivery.
- 4.1.2 The containers shall be of a size to accommodate the products without slack filling or bulging.
- 4.1.3 Staples and/or steel or wire straps shall not be used for closure of the containers.

### **4.2 Marking**

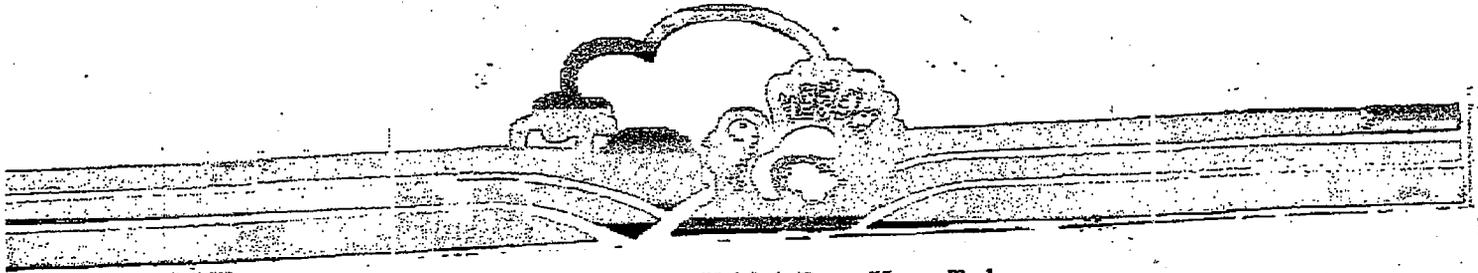
As a minimum, all containers shall be marked with the description and net weight of its contents.

## 5.0 REFERENCE BRAND LIST

- 5.1 The products identified below have been found to be acceptable in quality & meet the requirements of this specification.
- 5.2 Alternative products offered shall be comparable to the reference brand.
- 5.3 A State sensory panel will determine final acceptability of low bid alternative product(s).

<b>Product Descriptions</b>	<b>Manufacturer</b>	<b>Product Code</b>
Turkey Young Tom Whole Body (20-22-lb.)	Foster Farms	2551
Turkey Young Tom Whole Body (22-24-lb.)	Foster Farms	2552
Turkey Young Tom Whole Body (24-26-lb.)	Foster Farms	2558
Turkey Rolled Roast Entree Natural Proportion Boneless Unseasoned	Carolina Turkey	70092
	Foster Farms	96510
Turkey Rolled Roast Entree Natural Proportion Self-Basting	Carolina Turkey	70090
	Foster Farms	96509
Turkey Roll Precooked	Carolina Turkey	82330
	Foster Farms	6927
	Zacky Foods	88091
Turkey Diced Precooked, Light/Dark	Perdue	65028
	Valchris Farms	96682
Turkey Raw Fine Ground Dark Meat	Carolina Turkey	70012
	Sunland Farms	97786
	Zacky Foods	63131
Turkey Breast Boneless Precooked, Skinless	Foster Farms	6069
	Norbest	60218
	Zacky Foods	85321
Turkey Breast Boneless Precooked Tavern Style, Skinless	Foster Farms	6065
	Zacky Foods	87031
Turkey Breast Boneless Precooked, Skinless, Unsalted	Foster Farms	6713
	Zacky Foods	86111
Turkey Thigh Raw Boneless Whole Frozen	Foster Farms	95524 or 95504
	Norbest	48414
	Zacky Foods	T1220

Foster Farms : Products



Product Name: Valchris Farms Young Turkey  
 Product Code: 2552 (22-24)  
 Description: Wholebody Grade "A" Young Turkey  
 Nutritional Information: With Giblets, Basted 7-1/2 %

Serving Size	112g
Trans Fat	0g
Calories	120
Total Fat	2g
Saturated Fat	.5g
Cholesterol	22%
Sodium	250mg
Total Carbohydrates	0g
Sugars	less than 1g
Protein	24g

Packaging

Case Weight 46 lb average

Units per Case 2

Shelf Life

365 days from date of pack

(2) of (2.)

BID ITEM # 1  
# 2

# Valchris Farms.

**Product Name:** Valchris Farms Young Turkey  
**Product Code:** 2358 (24-26 lbs)  
**Description:** Wholebody Grade "A" Young Turkey with Giblets, Basted 7-1/2 %  
**Nutritional Information:**

TRANS FAT

Serving Size	112g
Trans Fat Og	
Calories	120
Total Fat	2g
Saturated Fat	.5g
Cholesterol	22%
Sodium	250mg
Total Carbohydrates	0g
Sugars	less than 1g
Protein	24g

**Packaging:**  
**Case Weight:** 50 lb average  
**Units per Case:** 2  
**Shelf Life:**  
365 days from date of pack

Product: RTC Turkey Combo Roast (Unseasoned)  
 Product Code(s): Fresh: Frozen: 70092

BID ITEM #3

I. SALES/GENERAL INFORMATION:

- A. Manufacturer: 22655 Carolina Turkey
- B. Mfr. Product: 70092 RTC Turkey Combo Roast (Unseasoned)
- C. UPC:
- D. Serving Size:
- E. Category Number:
- F. Shelf life: Fresh: N/A  
Frozen: 12 months
- G. Storage Temperature: Fresh: N/A  
Frozen: 10 Degrees F or less

- H. General Description:
- I. CN Labeling:
- J. Kosher: N
- K. USDA Number:
- L. Nutritional Information:

Serving Size: 112.00 g	Protein: 25.00 g	Phosphorus: mg
Calories: 150.00	Sodium: 90.00 mg	Calcium: mg
Calories from fat: 50.00	Potassium: 170 mg	Zinc: mg
Total fat: 5g	Vitamin A: IU	
Saturated fat: 2g	Vitamin C: mg	
Unsaturated fat: g		
Trans Fat: 0.00g	Niacin: mg	
Carbohydrates: 0.00 g	Thiamin: mg	
Sugars: g	Riboflavin:	
Cholesterol: 75.00mg	Iron: 8%	
Total Dietary Fiber: E		

TRANS FATS  
 0 →

- M. List of Ingredients: Turkey Breast, Turkey Thighs
- N. Master Pack:
- O. Unit:
  - 1. Quantity/Case: 4
  - 2. Size: 8 to 10 lbs.
  - 3. Unit of Measure: lb.
- P. Case Weight:
  - 1. Gross: lb.
  - 2. Net: 32 to 40 lbs.
  - 3. Catch: No
- Q. Case Dimensions (Outer):
  - 1. Length: 23 3/8"
  - 2. Width: 13 3/8"
  - 3. Height: 6 5/8"
  - 4. Cube: 1.1986 cu. ft
- R. Pallet:
  - 1. Tie: 8
  - 2. High: 5
  - 3. Extra:
  - 4. Quantity: 40
- S. Other Information: For more information contact:

Carolina Turkeys  
 PO Box 589  
 Mt. Olive, NC 28365  
 Phone: 1-800-523-4559; Fax: (919) 658-5865

T. Third Line Description: The mouth-watering aroma of whole bird taste is prevalent in this Raw Roast. Each boneless breast and thigh combination is skin-on, netted and ready to cook. These all natural turkey roasts have no added moisture and are the top choice for carving stations and picture-perfect presentations.

BID ITEM #4



Jennie-O Turkey Store Item Number: 317602

UCC Number: 16782

GC RAW BL BRST&TH RST NET 8/0

Jennie-O Turkey Store Information

UCC Manufacturer ID: 42222  
 Product Category: EG  
 Product Division: 2

Pallet Specifications

Pallet Pattern: 10 cases/layer X 8 layers = 80 cases/pallet  
 Code Date Qualifier: N/A  
 Catch Weight: Catch

Full Pallet:  
 Pallet Net Weight: 1658.00 lbs  
 Pallet Gross Weight: 1736.00 lbs  
 Pallet Tare Weight: 80.00 lbs

Case Specifications

Case UPC: 80042222317029  
 Case Dimensions: 13.6" L x 12.1" W x 6.4" H  
 Case Cubic Feet: 0.6095

Case Net Weight: 20.70 lbs  
 Case Gross Weight: 21.70 lbs  
 Case Tare Weight: 1.00 lbs

Unit Specifications

Individual Package UPC: N/A  
 Units per case: 02  
 Unit Size: 08-10

Individual Pkg Measurements: N/A  
 Individual Pkg Tare: N/A  
 Family Coupon Code:

Nutrition Facts

Nutrition Facts	
Serving Size: 112g	
Amount Per Serving	
Calories 120	
Calories From Fat 40	
	% Daily Value
Total Fat 4.5g	7%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 730mg	30%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	
Sugars 0g	
Protein 20g	
Vitamin A 0%	
Vitamin C 2%	
Calcium 0%	
Iron 6%	

TRANS FAT →

CURRENT DESCRIPTION  
 Last Updated: 02/22/2008

List of Ingredients:  
 CONTAINING UP TO 15% OF  
 TURKEY BROTH;  
 SALT,  
 SUGAR,  
 SODIUM PHOSPHATE,  
 FLAVORINGS.

This material constitutes commercial, privileged, or confidential information that is considered by this Company to be exempt from disclosure under the Freedom of Information Act and may not be disclosed in any form without prior approval of this Company.

**88091: Fully Cooked White Turkey Roll**

INGREDIENTS: WHITE TURKEY, TURKEY BROTH, SALT, MODIFIED FOOD STARCH, DEXTROSE, POTASSUM LACTATE, SODIUM PHOSPHATE, FLAVORINGS AND SPICES, SODIUM DIACETATE.

**Nutrition Facts**

Serv. Size 2 oz (56g)  
Servings varied

Amount Per Serving

Calories 80                      Fat Cal. 40

% DV\*

Total Fat 4.5g                      7%

Sat Fat 1g                              6%

Trans Fat 0g

Cholest. 30mg                      9%

Sodium 610mg                      25%

Total Carb. 1g                      0%

Fiber 0g                                0%

Sugars 1g

Protein 8g

Vitamin A 0%                      • Vitamin C 0%

Calcium 0%                        • Iron 2%

Trans-Fat →  
0

RID ITEM # 6



# Fully Cooked Diced W/D Turkey

*Lean White & Dark Turkey  
Diced for Convenience*

**Product Code: 96682**  
**UPC Code: 00075278966822**

Nutrition Facts	
Serving Size 2 oz. (56g)	
Servings Per Container Varies	
Amount per Serving	
Calories 80. Calories from Fat 45	
% Daily Values*	
Total Fat 5g	8%
Saturated Fat 1.5g	3%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 100mg	17%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 8g	
Iron 2%	
*Percent Daily Values are based on a diet of 2,000 calories.	

**Net Unit Weight:** 5 lb. bags  
**Case Pack:** 2  
**Net Case Weight:** 10 lbs.  
**Case Dimensions:** 15.8125 x 10.8125 x 5.0625  
**Case Cube:** .50  
**Pallet Configuration:** 10 cases per layer x 13 layers high  
**Cases/Pallet:** 130  
**Case Tare:** 1.0 lbs.  
**Manufacturer's Shelf Life:** 365 days frozen from date of pack

**Ingredients:** Turkey, turkey broth, contains less than 2% of modified food starch, dextrose, salt, potassium lactate, sodium lactate, corn syrup solids, brown sugar, sodium phosphate, sodium diacetate, hydrolyzed soy protein, spices, flavoring.

**Contains: Soy**

Trans FAT  
0

For more information on our products, please contact us.

<b>CALL US AT:</b> 1-800-844-5118 ext. 100 Foodservice Marketing	<b>WRITE TO US AT:</b> Foster Farms Foodservice Marketing P.O. Box 407, Livestock, CA 95324	<b>VISIT US AT:</b> fosterfarms.com
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Specifications subject to changes, errors and omissions.

900 W. Belgravia  
P.O. Box 12556  
Fresno, CA 93778

BID ITEM # B

#7

**PRODUCT SPECIFICATION**

**ITEM CODE:** 63131

**PRODUCT DESCRIPTION:** Ground Turkey 10 lb. Tubes

**INGREDIENTS:** Ground Turkey

**SHELF LIFE:** Minimum 30 Days on Delivery

**PACK:** Average piece weight of 10 lb.  
2 - pieces per case / 20 lb. case

**CASE DIMENSIONS:** Length: 20 3/4 " Width: 9 " Height: 4 1/2 "

**CASE CUBE:** .49

**PALLET INFORMATION:**  
90 cases per pallet  
9 cases per layer / 10 layers

TRANS FAT →  
○

Nutrition Facts	
Serv. Size 2 oz (56g)	
Servings varied	
Amount Per Serving	
Calories 50	Fat Cal. 10
	% DV
Total Fat 1g	2%
Sat Fat 0g	0%
Trans Fat 0g	
Cholest. 15mg	5%
Sodium 550mg	23%
Total Carb. 2g	1%
Fiber 0g	0%
Sugars 0g	
Protein 8g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 2%

BID ITEM # 8



900 W. Belgravia  
P.O. Box 12558  
Fresno, CA 93778

PRODUCT SPECIFICATION

ITEM CODE: 85321

PRODUCT DESCRIPTION: Frozen Tky Breast

INGREDIENTS: Turkey Breast, Turkey Broth, Salt, Dextrose, Food Starch, Modified Food Starch, Carrageenan, Sodium Phosphate

SHELF LIFE: Minimum 30 Days on Delivery

PACK: Average piece weight of 8-10 lb.  
2 - pieces per case / 20 lb. case

CASE DIMENSIONS: Length: 16 " Width: 11 " Height: 6 "

CASE CUBE: .61

PALLET INFORMATION:

90 cases per pallet  
9 cases per layer / 10 layers

**Nutrition Facts**

Serv. Size 2 oz (56g)

Servings varied

Amount Per Serving

Calories 50 Fat Cal. 10

% DV\*

Total Fat 1g 2%

Sat Fat 0g 0%

Trans Fat 0g

Cholest. 15mg 5%

Sodium 550mg 23%

Total Carb. 2g 1%

Fiber 0g 0%

Sugars 0g

Protein 8g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 2%

Trans Fat  
0

**87031: Petite Turkey Breast**

INGREDIENTS: TURKEY BREAST, TURKEY BROTH, MODIFIED FOOD STARCH, SALT,  
CONTAINS 2% OR LESS OF: POTASSIUM LACTATE, CARRAGEENAN, SUGAR, SODIUM  
PHOSPHATE, SODIUM DIACETATE, NATURAL FLAVORINGS.

## Nutrition Facts

Serv. Size 2 oz (56g)

Servings varied

Amount Per Serving

Calories 50

Fat Cal. 15

% DV\*

Total Fat 2g

3%

Sat Fat 0g

0%

Trans Fat 0g

Cholest. 10mg

3%

Sodium 560mg

23%

Total Carb. 3g

1%

Fiber 0g

0%

Sugars 0g

Protein 6g

Vitamin A 0%

• Vitamin C 0%

Calcium 0%

• Iron 2%

TRANS FAT  
→

BID ITEM #10

86111: No Salt Added Half Breast

INGREDIENTS: TURKEY BREAST, WATER.

<b>Nutrition Facts</b>	
Serving Size 2 oz (56g)	
Servings Per Container Varied	
<b>Amount Per Serving</b>	
<b>Calories 60</b>	<b>Calories from Fat 10</b>
	<b>% Daily Value*</b>
<b>Total Fat 1g</b>	<b>2%</b>
<b>Saturated Fat 0g</b>	<b>0%</b>
<b>Trans Fat 0g</b>	
<b>Cholesterol 30mg</b>	<b>10%</b>
<b>Sodium 40mg</b>	<b>2%</b>
<b>Total Carbohydrate 0g</b>	<b>0%</b>
<b>Dietary Fiber 0g</b>	<b>0%</b>
<b>Sugars 0g</b>	
<b>Protein 12g</b>	
<b>Vitamin A 0%</b>	<b>Vitamin C 0%</b>
<b>Calcium 0%</b>	<b>Iron 4%</b>

Trans Fat  
⊖

# Turkey Drumsticks

Random weight | Servings: Varies

Big flavor now available in a small package. Tender and juicy Butterball Turkey Drumsticks make a great snack or appetizer.

## Oven:

Preheat oven to 350 degrees.  
Brush Turkey Drumsticks with vegetable oil.  
Place in pan, and cover.  
Bake 1 1/4 to 1 3/4 hours, or until tender.

## Skillet:

Brown Turkey Drumsticks in lightly oiled skillet.  
Add 1 1/2 cups liquid, and cover.  
Simmer 1 1/4 hrs, or until tender.

Serving Size 4 oz. (112 g)  
Servings Per Container Varies

### Amount Per Serving

Calories 170

Calories from Fat 80

Ingredients: Turkey Drumsticks.

### % Daily Value

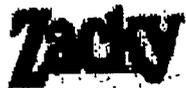
Total Fat 8g	12%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 70mg	23%
Sodium 80mg	3%
Total Carbohydrates 0g	0%
Protein 22g	44%

Iron 10%

**Opened:** Within 2 to 3 days of opening

**Unopened:** By Sell-By date

PRODUCT CODE



# ZACKY FARMS QUALITY ASSURANCE BULK PRODUCT SPECIFICATION

PRODUCT CODE: T1220

PRODUCT SPECIFICS: Tom BL/SL Thigh Meat, Trim #4

PRODUCT NAME: CS Young Turkey Thigh Meat 40# FZ

SPECIAL REQUIREMENTS: N/A

## PROCESSING

PIECES PER PACKAGE:	N/A	AVG. WEIGHT:	N/A
REQUIRED WT. RANGE:	N/A	AVG. PIECE COUNT:	Varied
SHELF LIFE:	Frozen	AVG. CASE WEIGHT:	40
MARINADE SOLUTION:	N/A	DATE CODE:	Kill
% PICK UP:	N/A		

## PACKAGING

BAG SIZE:	N/A	BOX TYPE:	Turkey Parts Box
BAGS/CASE:	N/A	BOX DIMENSIONS (OD):	(RR2879-2) 16" x 12" x 6-3/4"
LINER SIZE:	17" x 13.5" x 25" 1.5 mm	CASE CUBE:	0.75 cu. ft.
REFRIGERANT:	(RR127825-1 P312A) Freezer		

## PALLETIZING

CASES/LAYER: 8      LAYERS/PALLET: 8      CASES/PALLET: 64

## TIME/TEMPERATURE REQUIREMENTS

All product must be < or = 40 degrees F, within 8 hours from kill. Product must be shipped or transported on truck with refrigeration unit set at 0 degrees F. Truck must be clean and in good repair.

## NUTRITION FACTS:

Serving Size: 112g  
 Servings per Container: varied

amount per serving

Calories: 140

Calories from 45  
Fat:

---

Total Fat:	5g	8%
Saturated Fat:	1.5g	8%
Trans Fat:	0g	0%
Cholesterol:	75mg	26%
Sodium:	85mg	4%
Total	0	0%
Carbohydrate:	23g	
Protein:		

---

← SPEC ON THIGH MEAT  
ZACKY

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

**SPECIAL COMMENTS AND/OR INSTRUCTIONS**

**PRODUCING PLANTS**

N/A

LOCATION 1: Empire

LOCATION 2: N/A

LAST REVISION: 04/07/08 09:33:49 AM by JACKIEW

REPLACES: 02/25/08 01:54:09 PM PRINTED: 12/01/2008 by JACKIEW