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

State of California

CONTRACT NOTIFICATION

****MANDATORY****

CONTRACT NUMBER:	1-09-89-24
DESCRIPTION:	Tuna, Canned & Pouched
CONTRACTOR(S):	Seafood Dimensions Intternational
CONTRACT TERM:	January 1, 2009 thru June 30, 2009
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Dave Henning 916-375-4544 dave.henning@dgs.ca.gov

_____original signed_____

Dion Campos, Food Acquisitions Manager

Date: **January 1, 2009**

Contract (Mandatory) 1-09-89-24
Contract Notification and User Guide

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Quick Reference Guide

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

State Contract Administrator:

Administrator:	Dave Henning
Address:	DGS/Procurement Division 707 3rd Street, 2nd Floor, MS201 West Sacramento, CA 95605
Phone:	(916) 375-4544
Fax:	(916) 375-4439
Email Address:	dave.henning@dgs.ca.gov

Supplier Contact Information:

Contact:	Christi Lang
Address:	Seafood Dimensions International P.O. Box 27548 Anaheim, CA 92809
Phone:	714-692-6464
Fax:	714-692-2878
Email Address:	sdiintern@aol.com
Federal Employee Tax ID #:	33-0266186
Office of Small Business and DVBE Certification #:	11350

Terms of Contract:

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

General Terms & Conditions

1. SCOPE

The State's contract with Seafood Dimensions International is to provide Tuna, Canned & Pouched at contracted pricing to the State of California in accordance with the requirements of Contract # 1-09-89-24. 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 Tuna, Canned & Pouched 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 Pg.13, Contractors Guide No. 6).

2. CONTRACT PRICING STRUCTURE

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

3. ORDERING PROCEDURE:

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

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

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

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

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

General Terms & Conditions continue…

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

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

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

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

5. ORDER ACKNOWLEDGEMENT

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

The acknowledgement shall include:

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

6. FREIGHT ON BOARD (F.O.B.) DESTINATION

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

General Terms & Conditions continue…

7. EMERGENCY/EXPEDITED ORDERS

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

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

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

8. SHIPPED ORDERS/PRESERVATION, PACKAGING & PACKING

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

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

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

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

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

9. PALLETIZATION

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

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

General Terms & Conditions continue…

10. QUALITY ASSURANCE

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

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

11. INVOICING REQUIREMENTS

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

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

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

12. SPECIFICATIONS

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

8905-08BS-004 dated 9/11/2008 All Line Items

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

General Terms & Conditions continue…

13. PAYMENT

Offered payment terms for this contract are as follows:

Contractor	Terms
Seafood Dimensions International	½ % ; 10 Days

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

14. PRICES

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

15. FORCED, CONVICT, AND INDENTURED LABOR

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

16. ATTACHMENTS

- Contract Pricing
- State Specification(s)
  8905-08BS-004 dated 9/11/2008 All Line Items
- Nutritional Facts
- Kosher Certificates (if applicable)

Agency/Users Guide

1. CONTRACT USAGE/RULES

A. The use of this contract is mandatory for all State agencies participating in this contract.

B. Ordering State departments must adhere to all applicable State laws, regulations, policies, best practices, and purchasing authority requirements, e.g. California Codes, Code of Regulations, State Administrative Manual, Management Memos, and State Contract Manual Volume 2 and 3, as applicable.

C. Prior to placing orders against this contract, State departments must have been granted purchasing authority by the Department of General Services, Procurement division (DGS/PD) for the use of the State's statewide contracts. The department's current purchasing authority number must be entered in the appropriate location on each purchase document. Departments that have not been granted purchasing authority by DGS/PD for the use of the State's statewide contracts may access the Purchasing Authority Application at http://www.pd.dgs.ca.gov/deleg/pamanual.htm or may contact DGS/PD's Purchasing Authority Management Section by e-mail at pams@dgs.ca.gov.

D. State departments are required to have a Department of General Services (DGS) agency billing code prior to using this contract. DGS agency billing codes may be obtained by contacting the DGS billing code contact and providing the following:

- State Department Name
- Contact name
- Telephone number
- Mailing address
- Facsimile number and e-mail address

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

- Marilyn.ebert@dgs.ca.gov and
- Wilson.lee@dgs.ca.gov

2. DGS ADMINISTRATIVE FEES

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

Agency/Users Guide continue…

3. PROBLEM RESOLUTION

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

4. PURCHASE EXECUTION

A. State departments must use the Purchasing Authority Purchase Order (Std. 65). An electronic version of the Std. 65 is available at the Office of State Publishing web site: http://www.dgs.ca.gov/osp (select Standard Forms).

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

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

5. PAYEE DATA RECORD

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

The Federal Employee ID numbers are listed below:

Contractor Name	Federal Employee ID Number
Seafood Dimensions International	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 International	11350

Agency/Users Guide continue…

7. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION

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

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

Contractors Guide

1. DELIVERY INSTRUCTIONS

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

2. DELIVERY TIMELINES

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

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

3. CONTRACTOR REPORTING REQUIREMENTS

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

1. Agency Name
2. Purchase Order Number
3. Purchase Order Date
4. 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

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

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

Contractors Guide continue…

7. MODIFICATION OF CONTRACT

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

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

8. EMERGENCY EXTENSION OPTION

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

Contract (Mandatory) 1-09-89-24
Cost Sheets

THESE PRODUCTS ARE ALL KOSHER

Item	Unit	Commodity #	UNSPSC	Description	Unit Price
(1)	CS	8905-907-0014-3	50121538	**Tuna, Canned** Water Pack 6- 66.5 oz cans per case	**$47.87**

Manufacturer: Mitsui Foods

Brand Offered: Empress

Packaging: 6/66.5 oz Cans per Case

Product Code: 110573600X

(2)	CS	8905-907-0108-7	50121538	**Tuna Pouch Pack** **6-43 oz. Pouches/case**	**$52.55**

Manufacturer: Mitsui Foods

Brand Offered: Empress

Packaging: 6/43 oz. Pouches per Case

Product Code: 115573600X

(3)	CS	8905-000-0109-9	50121538	**Tuna, Pouch Individual** 100-2 oz. Pouches per Case	**$42.95**

Manufacturer: Songkla Canning PCL

Brand Offered: Lil' Fisherman

Packaging: 100/ 2 oz. Pouches per Case

Product Code: SDI-TBV2

STATE OF CALIFORNIA

Bid Specification 8905-08BS-004

Tuna, Canned and Retort Pouch

1.0 SCOPE

This bid specification establishes requirements for canned and retort pouched tuna packed in commercially acceptable containers suitable for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

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

(*Label markings on the individual retort pouch tuna can be institutional packaging with the following minimum markings: Product Identifier, Lot Number, and Best Before Date).

2.2 The products shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

2.3 The products shall be prepared in accordance with the 21 CFR Part 110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, 21 CFR Part 123, Fish and Fishery Products and be commercially sterile ready-to-use.

2.4 The products shall comply with the provisions of regulations found in 50 CFR Subchapter G - Processed Fishery Products, Processed Products Thereof, and Certain Other Processed Food Products, Part 260, Inspection and Certification.

2.5 The products shall be prepared by an FDA approved plant that operates under a HACCP program.

3.0 PRODUCT DESCRIPTION

3.1 TYPES:

Packaging	Sizes
Canned Tuna	66.5-ounces minimum
Retort Pouched Tuna	43-ounces
Individual Retort Pouched Tuna	2-ounces

3.1.1 The canned tuna shall be light, chunk, regular salt/sodium, packed in water, and a minimum net weight of 66.5 ounces.

3.1.2 The 43-ounce retort pouched tuna shall be light, regular salt/sodium, packed in water, and packed in an easy to open pillow style pouch. The pouch shall be industry standard providing: moisture barrier, tear and puncture resistance, and heat resistance for sterilization.

3.1.3 The individual retort pouched tuna shall be light, regular salt/sodium, packed in water, 2-ounce drained weight, and packed in a tear point, non-foil pouch that allows the tuna to be visible.

3.2 The canned tuna (and retort pouched tuna as applicable) shall meet the requirements of 21CFR § 161.190, Canned Tuna.

3.3 Seasonings and flavorings, when used, shall be in accordance with 21CFR § 161.190(a)(6).

3.4 The tuna product may be produced from Yellowfin, Bluefin, Bigeye, Skipjack, or a blend of the preceding. This shall be verified by a "Certificate of Conformance" (COC) submitted to the United States Department of Commerce (USDC) by the supplier.

3.5 Tuna shall be the only fish used and shall be in good condition; i.e., exposed surfaces shall be of a color and bloom typical of tuna, which has been properly stored and handled. Cut surfaces and naturally exposed surfaces shall show no more than slight darkening or discoloration due to dehydration, aging, and/or microbial activity. No odors foreign to fresh tuna shall be present. Changes in color and odors characteristically associated with frozen tuna in excellent condition shall be acceptable. Frozen tuna shall show no evidence of having been defrosted and refrozen or other evidence of mishandling.

3.6 The tuna product shall have an odor, flavor, and texture typical of the species that have been subjected to proper handling and good manufacturing practices.

3.7 The tuna product shall have no foreign material such as, but not limited to, struvite crystals, dirt, insect parts, hair, wood, glass, or metal.

3.8 The tuna product shall meet the analytical requirements defined in Section 6.1 of the USDA CID A-A-20155C, October 8, 2004. The analytical analyses shall be made in accordance with the Official Methods of Analysis of the Association of Analytical Communities (AOAC) International as identified in the CID A-A-20155C.

3.9 The retort pouched tuna shall be sealed tight for long-term un-refrigerated storage.

4.0 INSPECTION, TESTING, AND CERTIFICATION

4.1 All inspection and testing shall be performed by the United States Department of Commerce (USDC), Seafood Inspection Program and shall consist of lot inspections. Retort pouch inspection shall be according to USDC guidelines.

4.2 It is the supplier's responsibility to arrange for inspection service provided by the USDC Seafood Inspection Branch. Some USDC addresses are indicated below:

<u>USDC Western Inspection Branch</u>
Los Angeles Lot Inspection Office
NOAA Fisheries
501 West Ocean Boulevard, Suite 1200
Long Beach, CA 90802
(562) 388-7346
(562) 388-7353 Fax

<u>USDC Northeast Inspection Branch</u>
11-15 Parker St. Rm 213
Gloucester, MA 01930
David Moisan
(978) 281-9228
(978) 281-9134 Fax

USDC Southeast Inspection Branch
National Marine Fisheries Services
9721 Executive Center Dr.
Koger Building, Room 133
St. Petersburg, FL 33702
Attn: Bob Buckley
(727) 570-5383
(727) 570-5387 Fax

4.3 Upon completion of inspection, the USDC Inspection Branch shall issue an official certificate, e.g., Lot Inspection Certificate, Memorandum Report of Inspection. The "State of California" shall be shown on the certificate as the applicant. Certificates or Memorandum Reports with "Applicant submitted sample" are not acceptable. The certificate shall include inspection results and identify conformance of product to this specification and any other requirements noted on the contract.

4.4 Each and every case covered by certification shall bear an official inspection stamp. An exact duplicate of this stamp shall also appear on the Inspection Certificate. Shipments in which cases are not identified with a stamp coinciding with the stamp on the Inspection Certificate are subject to rejection at the expense of the supplier.

4.5 The USDC shall send a certified copy to the following address:

State of California
Department of General Services
Procurement Division / Food Team
707 – 3rd Street, 2nd Floor
West Sacramento, CA 95605
Attention: Food Team
(916) 375-4431
(916) 375-4439 Fax

NOTE: **Originals or photocopies of originals are acceptable.**

4.6 The absence of the "Officially Sampled" stamp on the certificate will be interpreted, as indicating that the product offered does not comply with the specification.

4.7 The supplier shall pay all inspection costs. If re-inspection is required, the State agency or agencies involved shall bear the costs if the product passes and the supplier shall pay costs if the product fails re-inspection.

OFFICE: 979/9-10, 12 TH FLOOR. S M TOWER, PHAHOLYOTHIN RD., SAMSENNAI PHAYATHAI, BANGKOK 10400 THAILAND FAX: 02 2980442
TEL.02 2980029, 02 2980433-9
FACTORY: 333 MOO 2, KARNJANAVANICH RD, TUMBOL PAVONG, AMPHUR MUANG, SONGKHLA, 90100 THAILAND FAX 074 334009, 447101
TEL: 074 334005-8, 074 447093-99

SONGKLA CANNING PUBLIC COMPANY LIMITED

PRODUCT SPECIFICATION

PRODUCT NAME	:	LIGHT TUNA IN WATER/ PRODUCT CODE SDI-TVB2
SPECIES	:	SKIPJACK
MANUFACTURER	:	SONGKLA CANNING PUBLIC COMPANY LIMITED
MARKET	:	USA
CAN SIZE/ TYPE	:	FLAT POUCH 110 mm X 140 mm
DECLARED NET WEIGHT	:	2 oz (57 g)
DECLARED DRAINED WEIGHT	:	N/S
%SALT	:	1.1% OPTIMUM (RANGE 0.8-1.5%)
INGREDIENT STATEMENT	:	TUNA, WATER, VEGETABLE BROTH SALT
FINISHED PRODUCT	:	ODOR, COLOR, FLAVOR AND TEXTURE SMELL BE TYPICAL OF GOOD QUALITY LIGHT TUNA IN WATER WITH MINIMUM CLEANING DEFECTS CAN INTEGRITY SHALL CONFORM TO GOOD MANUFACTURING PRATICE

LIGHT TUNA IN WATER

NET WEIGHT	57 G
ENERGY	
CALORIES	60
PROTEIN (G)	13
FAT (G)	0.5
-SATURATED FAT (G)	0
-TRAN FATTY ACID (G)	0
CARBOHYDRATE (G)	0
-SUGAR (G)	0
-FIBRE (G)	0
SODIUM (mg)	280

(MR. PRAPON PRAYOONNIRAMAI)
QUALITY ASSURANCE MANAGER

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

PRODUCT OF THAILAND

PORTION CONTROLLED

Lil' Fisherman

2 oz. TUNA

INGREDIENTS : TUNA, WATER, VEGETABLE BROTH, SALT

PRODUCED BY SCC-A KOSHER APPROVED FACILITY

Distributed By

SEAFOOD DIMENSIONS INTERNATIONAL INC.

ANAHEIM HILLS, CA 92808

NET WT. 12.5 LBS.

(5.67 KG)

SDI-TBV2 POUCH TUNA FLAKE IN WATER

Lil' Fisherman

SEAFOOD DIMENSIONS INTERNATIONAL, INC.

ANAHEIM HILLS, CA 92808

PRODUCED BY SCC-A HALLAL APPROVED FACILITY

100 / 2oz. POUCHES 12.5 LBS.

VACUUM SEALED

100x140

ด้านที่ 1 LONG SIDE 1

ด้านที่ 2 SHORT SIDE 1

SDI-TBV2 POUCH TUNA IN WATER

SEAFOOD DIMENSIONS INTERNATIONAL, INC.

ANAHEIM HILLS, CA 92808

PRODUCED BY SCC-A HALLAL APPROVED FACILITY

100 / 2oz. POUCHES 12.5 LBS.

VACUUM SEALED

PORTION CONTROLLED

1G41P

Lil'Fisherman™

2 oz. TUNA

INGREDIENTS : TUNA, WATER, VEGETABLE BROTH, SALT

PRODUCED BY SCC-A KOSHER APPROVED FACILITY

Distributed By

SEAFOOD DIMENSIONS INTERNATIONAL INC.

ANAHEIM HILLS, CA 92808

NET WT. 12.5 LBS.

(5.67 KG)

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

Memo

To: Seafood Dimensions, for State of CA Bid #57148

From: Stephen Morino

Date: November 1, 2008

Re: Pouch Tuna info and Nutritional facts

CODE NO.	PRODUCT DESCRIPTION	PACK	PALLET LxH=P	CASE WEIGHT	CASE CUBE
115573600	CHUNK LIGHT TUNA, WTR. POUCH PACK	6/43 oz.	8x14=112	18	0.70

NET WEIGHT	COUNTRIES OF ORIGIN	CASE DIMENSIONS	PACKING MEDIUM	TRUCKLOAD	SHELF LIFE
43 oz	PHILIPPINES/ THAILAND	19 x 12.75 x 3	WATER	1920 CASES	TWO YEARS

INGREDIENTS: SKIPJACK TUNA, WATER, SALT, AND VEGETABLE BROTH

Nutrition Facts

Service Size ¼ CUP

Servings Per Container ABOUT 33

Amount Per Serving

Calories 50 Calories from Fat 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g

Trans Fat 0g

Cholesterol 25mg 8%

Sodium 180mg 8%

Total Carbohydrate 0g 0%

Fiber 0g Sugars 0g

Protein 13g

Vitamin A 0% Vitamin C 0%

Calcium 0% Iron 4%

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

Memo

To: Seafood Dimensions, for State of CA Bid #57148

From: Stephen Morino

Date: November 1, 2008

Re: Canned Tuna info and Nutritional facts

CODE NO	PRODUCT DESCRIPTION	PACK	PALLET DX=P	CASE WEIGHT	CASE CUBE	TOB WHSE
110573600X	CHUNK LIGHT TUNA, WATER CANS	6/66.5	8x10=80	30	0.70	

NET WEIGHT	DRAIN WT	COUNTRIES OF ORIGIN	CASE DIMENSIONS	PACKING MEDIUM	TRUCKLOAD	SHELF LIFE
66.5 oz	43 oz	PHILIPPINES/ THAILAND	19 x 12.75 x 5	WATER	1470 CASES	THREE YEARS

INGREDIENTS: SKIPJACK TUNA, WATER, SALT, AND VEGETABLE BROTH

Nutrition Facts

Service Size ¼ CUP

Servings Per Container ABOUT 33

Amount Per Serving

Calories 50 Calories from Fat 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g

Trans Fat 0g

Cholesterol 25mg 8%

Sodium 180mg 8%

Total Carbohydrate 0g 0%

Fiber 0g Sugars 0g

Protein 13g

Vitamin A 0% Vitamin C 0%

Calcium 0% Iron 4%

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

Bid #57148
Mitsui/Empress
115573600 (X)

EMPRESS®

CHUNK LIGHT TUNA®

INGREDIENTS: TUNA, WATER, VEGETABLE BROTH (CARROT, CELERY AND SOY), AND SALT. **CONTAINS: SOY**

NET WT. 2 LB 11 OZ. (1.22 kg)

DISTRIBUTED BY MITSUI FOODS INC.,
NORWOOD, NJ 07648 © MITSUI 1988
PRODUCT OF THAILAND

DOLPHIN SAFE

0 73600 00159 3

Nutrition Facts

Serving Size 1/4 Cup (56g)
Servings Per Container About 22

Amount Per Serving	
Calories 50	Calories From Fat 0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 180mg	8%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 13g	

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

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

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

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

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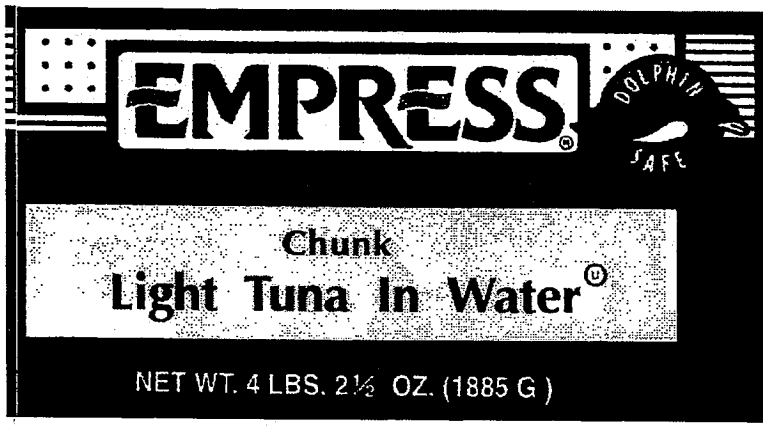
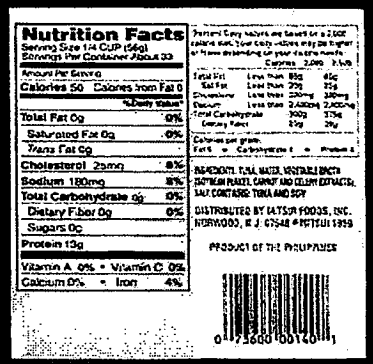
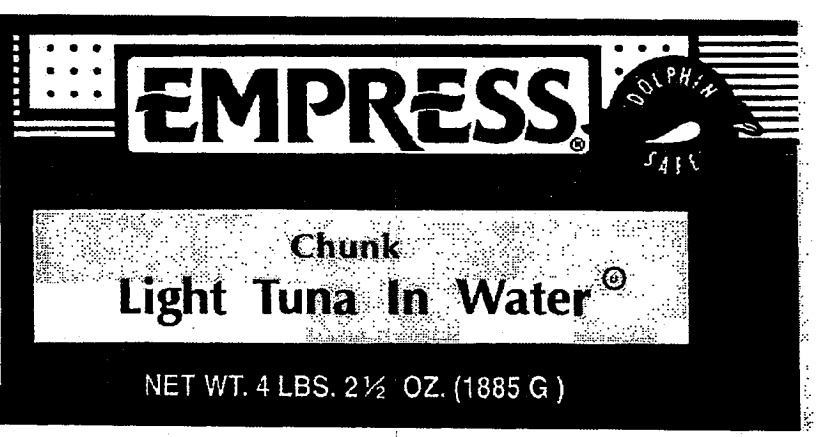
Bid #57148
Mitsui/Empress
110573600X







Established 1898

בס"ד

Orthodox Union

Union of Orthodox Jewish Congregations of America · איחוד קהילות האורתודוקסים באמריקה
11 Broadway New York, NY 10004 Tel: (212) 563-4000 Fax: (212) 564-9058 www.ou.org

May 8, 2008

Thai Union Manufacturing Co. Ltd.
979/13-16, M. Floor, S.M. Tower, Phaholy
Phayathai, Bangkok, 10400
THAILAND

TO WHOM IT MAY CONCERN:

This letter authorizes your company to place the OU symbol on the following Private Label products, listed under their respective brand names, produced by your company. Products are manufactured under the supervision of the Kashruth Division of the Orthodox Union and are kosher when bearing the symbol adjacent to each product as indicated below. Products designated below as OU are certified kosher pareve.

At your plants located in:

Songkhla Canning Co., Songkhla, 90100 THAILAND
Thai Union Frozen Products, SamutSakhon, THAILAND
Thai Union Mfg. Co., SamutSakhon, 74000 THAILAND

Private Label Company: Seafood Dimensions International Inc.
Brand: Lil' Fisherman

Product(s)	**Symbol**
• Pouch Chili Tuna	OU
• Pouch Garlic Tuna	OU
• Pouch Herb Tuna	OU
• Pouch Lemon Peper Tuna	OU
• Pouch Smoked Tuna	OU
• Tuna Flake In Brine	OU

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

This certification is effective from May 8, 2008 through May 31, 2009, and is subject to renewal at that time.

Sincerely Yours,
UNION OF ORTHODOX JEWISH
CONGREGATIONS OF AMERICA

Menachem Genack

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

Rabbi Menachem Genack
Rabbinic Administrator

Orthodox Union

Letter of Certification

Union of Orthodox Jewish Congregations of America
אירגון קהילות האורתודוקסים באמריקה

SEAFOOD DIMENSIONS, INC.
P.O. BOX 27346
ANAHEIM HILLS, CA 92809

November 05, 2008

Mitsui Foods (continued)

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

Product Name	UKD-ID	Status	Certification Requirements
Brand: Carnation (continued)			
• Skipjack Chunk in Water	OUV3-953D648	Pareve	Symbol required.
• Skipjack Chunk in Water/Brine w/ VB	OUV3-176F3AC	Pareve	Symbol required.
• Tongol Chunk In Brine	OUV3-B42E851	Pareve	Symbol required.
• Tongol Chunk Light Tuna In Brine	OUV3-A2AC084	Pareve	Symbol required.
• Tongol Chunk Light Tuna In Water	OUV3-B2828CC	Pareve	Symbol required.
• White Meat Tuna's (Solid and Chunk)	OUV3-41AEA9F	Pareve	Symbol required.
• Yellowfin Chunk Light Tuna In Brine	OUV3-A9F5CCB	Pareve	Symbol required.
• Yellowfin Chunk Light Tuna In Water	OUV3-D485687	Pareve	Symbol required.
• Yellowfin Solid/Chunk In Brine	OUV3-DF8A1D5	Pareve	Symbol required.
Brand: Empress			
• Albacore Chunk in Brine	OUV3-7BACFDC	Pareve	Symbol required.
• Albacore Chunk in Water	OUV3-2BA542E	Pareve	Symbol required.
• Albacore Chunk White Tuna In Brine	OUV3-ACD5690	Pareve	Symbol required.

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

Rabbi Menachem Genack, *Rabbinic Administrator, CEO*

This certification is valid through 10/31/2009

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

Orthodox Union

Letter of Certification

Union of Orthodox Jewish Congregations of America
אגודת קהילות האורתודוקסיות באמריקה

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P.O. BOX 27548
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November 05, 2008

Mitsui Foods (continued)

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

Product Name	UKD-ID	Status	Certification Requirements
Brand: Empress (continued)			
• Albacore Chunks White Tuna In Water	OUV3-44C7207	Pareve	Symbol required.
• Albacore Solid and Albacore Chunk in Brine w/ VB/Water	OUV3-A59782D	Pareve	Symbol required.
• Albacore Solid in Water	OUV3-DE2078B	Pareve	Symbol required.
• Albacore Solid White Tuna In Water	OUV3-E3F57DB	Pareve	Symbol required.
• Albacore Solid/Chunk In Brine	OUV3-DA50B67	Pareve	Symbol required.
• Albacore White Solid Tuna In Brine	OUV3-6C929DB	Pareve	Symbol required.
• Chunk Light Skipjack Tuna in Brine	OUV3-653CD66	Pareve	Symbol required.
• Chunk Light Tongol Tuna	OUV3-BD03446	Pareve	Symbol required.
• Chunk Light Tuna In Water	OUV3-06981BF	Pareve	Symbol required.
• Light Meat Tuna's (Skipjack, Tongol, Yellowfin)	OUV3-484D437	Pareve	Symbol required.
• Skipjack Chunk In Brine	OUV3-F8E5C15	Pareve	Symbol required.
• Skipjack Chunk in Water/Brine w/ VB	OUV3-1D5F8D1	Pareve	Symbol required.
• Solid White Albacore Tuna In Water	OUV3-0A9920B	Pareve	Symbol required.

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November 05, 2008

Mitsui Foods (continued)

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

Product Name	UKD-ID	Status	Certification Requirements
Brand: Empress (continued)			
• Tongol Chunk In Brine	OUV3-098A171	Pareve	Symbol required.
• Tongol Chunk Light Tuna In Brine	OUV3-910807B	Pareve	Symbol required.
• Tongol Chunk Light Tuna In Water	OUV3-1C251B9	Pareve	Symbol required.
• White Meat Tuna's (Solid and Chunk)	OUV3-D304AD3	Pareve	Symbol required.
• Yellowfin Chunk Light Tuna In Brine	OUV3-7DC72F1	Pareve	Symbol required.
• Yellowfin Chunk Light Tuna In Water	OUV3-B5996D3	Pareve	Symbol required.
• Yellowfin Chunks Light Tuna In Water	OUV3-48E0BD0	Pareve	Symbol required.
• Yellowfin Solid/Chunk In Brine	OUV3-4E91D9A	Pareve	Symbol required.
Brand: Gift of Nature			
• Albacore Chunk in Brine	OUV3-AE67487	Pareve	Symbol required.
• Albacore Chunk in Water	OUV3-90CD682	Pareve	Symbol required.
• Albacore Solid and Albacore Chunk in Brine w/ VB/Water	OUV3-D7B16BF	Pareve	Symbol required.
• Albacore Solid in Water	OUV3-D65EB88	Pareve	Symbol required.

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