



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:	1-09-89-47
DESCRIPTION:	Shortening & Salad Oil, Vegetable
CONTRACTOR(S):	San Joaquin Distributors Inc.
CONTRACT TERM:	January 1, 2009 thru December 31, 2009
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Dave Henning 916-375-4544 <a href="mailto:dave.henning@dgs.ca.gov">dave.henning@dgs.ca.gov</a>

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

Date: January 1, 2009

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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 3 <sup>rd</sup> Street, 2 <sup>nd</sup> 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:	Stephen Simpson
Address:	San Joaquin Distributors Inc. 2724 E. Annadale Fresno, CA 93706
Phone:	(559) 497-5818
Fax:	(559) 497-6130
Email Address:	stevesdi@pacbell.net
Federal Employee Tax ID #:	77-0445906
Office of Small Business and DVBE Certification #:	11527

**Terms of Contract:**

Offered Terms of Payment:	½ % ; 10 Days
FOB:	Destination
Minimum Order:	200 LBS.
Product Price Terms:	Fixed Differential with Monthly Market Supplements
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 San Joaquin Distributors Inc. is to provide Shortening & Salad Oil, Vegetable at contracted pricing to the State of California in accordance with the requirements of Contract # 1-09-89-47. 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 Shortening & Salad Oil, Vegetable to the State.

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

All contract extensions shall be time-based for the stated term and will not have limits to the amount of product quantities guaranteed during the extension term (Exception: see Pg.14, Contractors Guide No. 6).

**2. CONTRACT PRICING STRUCTURE**

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

**3. ORDERING PROCEDURE I:**

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.

The following schedule shall govern this contract:

- |             |   |
|-------------|---|
| COLUMN I:   | Denotes the month on which institutional Contract/Purchasing Authority Purchase Orders will be accepted by the contractor for delivery the following month. |
| COLUMN II:  | Denotes the date on which the Wall Street Journal is published and downloaded – reflecting the base price on the date shown.                                |
| COLUMN III: | <b>Denotes the month in which deliveries are due.</b>   |

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COLUMN I	COLUMN II	COLUMN III
Contract/Purchasing Authority Purchase Order must be received by contractor on or before:	Date of Monthly Supplement (Wall Street Journal):	Month Delivery Required:
December, 2008 January, 2009 February, 2009 March, 2009 April, 2009 May, 2009 June, 2009 July, 2009 August, 2009 September, 2009 October, 2009 November, 2009	December 1, 2008 January 2, 2009 February 2, 2009 March 2, 2009 April 1, 2009 May 1, 2009 June 1, 2009 July 1, 2009 August 3, 2009 September 1, 2009 October 1, 2009 November 2, 2009	January, 2009 February, 2009 March, 2009 April, 2009 May, 2009 June, 2009 July, 2009 August, 2009 September, 2009 October, 2009 November, 2009 December, 2009

**DELIVERY AND ORDERING PROCEDURE II:**

The supplier 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 supplier will 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. **Quarterly Purchase Orders for this contract will be charged at the Supplemental Price for the respective month of delivery.**

1. The supplier shall reject Agency's Purchasing Authority Purchase Order (STD 65) which fails to comply with the terms of the above paragraph.
2. Such rejected Purchasing Authority Purchase Order (STD 65) may be re-submitted for delivery the following month.
3. 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.

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4. At any time the State can request copies of any Purchase Order drawn from this contract. Please retain all copies of any Purchase Order for this contract for your records.

**4. ORDER LIMITS**

The minimum order shall be **200 LBS.** per delivery. Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

**5. ORDER ACKNOWLEDGEMENT**

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

The acknowledgement shall include:

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

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

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

**7. EMERGENCY/EXPEDITED ORDERS**

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

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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**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](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.

**9. PALLETIZATION**

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

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

**10. QUALITY ASSURANCE**

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

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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**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:

**8945-08BS-002, Not Winterized Salad Oil, Vegetable, September 23, 2008, Line Item 1,2**  
**8945-08BS-003, Shortening, September 23, 2008, line Item 3,4,5,6**

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

**13. PAYMENT**

Offered payment terms for this contract are as follows:

<b>Contractor</b>	<b>Terms</b>
San Joaquin Distributors	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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**14. PRICES**

Prices will be the **fixed differential plus monthly base pricing supplements indexed to Wall Street Journal pricing** for the duration of the contract, including any extensions.

[http://online.wsj.com/mdc/public/page/2\\_3023-cashprices.html](http://online.wsj.com/mdc/public/page/2_3023-cashprices.html)

If the referenced item is not reported on the date required for pricing on this contract, the previous week's report is to be used as the base. If the given item is not listed in the Market News for the two previous weekly issues, the price may be established by mutual agreement between the supplier and the Procurement Division.

In the event of any substantial changes in the Market News format during the term of the contract, the State reserves the right to negotiate the base price or to cancel the contract. In the event of cancellation, the State shall be excused from purchasing the quantities contained in this solicitation.

Monthly price supplements will be issued by the Procurement Division adjusting the base price. See Chart Page 5

**Note: Assembly Bill 97 effective January 1, 2010 phases out the use of trans fat and if your awarded products contain more than .5 gram per serving the contract will not considered for extension.**

**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)

**8945-08BS-002, Not Winterized Salad Oil, Vegetable, September 23, 2008, Line Item 1,2**

**8945-08BS-003, Shortening, September 23, 2008, line Item 3,4,5,6**

- 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
San Joaquin Distributors Inc.	77-0445906

**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 #
San Joaquin Distributors Inc.	11527

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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 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

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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.

**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.

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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

**THESE PRODUCTS ARE ALL KOSHER**

**DGS Procurement provides a Monthly Supplement that reflects the total monthly price**

<b>Item</b>	<b>Unit</b>	<b>Commodity #</b>	<b>Description</b>	<b>Fixed Differential Price</b>
(1)	CS	8945-917-0022-0	<b>Salad Oil (35# per case container)</b>	<b>\$0.21</b>
		Manufacturer:	Bunge	
		Brand Offered:	Bunge	
		Packaging:	35 LB case container	
		Product Code:	69114	
(2)	CS	8945-917-0002-8	<b>Salad Oil (4/1 Gal/ Case)</b>	<b>\$0.35</b>
		Manufacturer:	Langlois	
		Brand Offered:	Rich-in-All	
		Packaging:	4 – 1 Gal. per Case	
		Product Code:	574	
(3)	LB	8945-917-0020-0	<b>Shortening, General Purpose Type I</b>	<b>\$0.22</b>
		Manufacturer:	Bunge	
		Brand Offered:	Bunge	
		Packaging:	50 LB case container	
		Product Code:	62902	
(4)	LB	8945-917-0017-0	<b>Shortening, Bakery Emulsifier Type II</b>	<b>\$0.2426</b>
		Manufacturer:	Bunge	
		Brand Offered:	Bunge	
		Packaging:	50 LB case container	
		Product Code:	63017	

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<b>Item</b>	<b>Unit</b>	<b>Commodity #</b>	<b>Description</b>	<b>Fixed Differential Price</b>
(5)	LB	8945-917-0030-2	<b>Shortening, Liquid, Deep Fry, Type III</b>	<b>\$0.22</b>
		Manufacturer:	Bunge	
		Brand Offered:	Bunge	
		Packaging:	35 LB case container	
		Product Code:	69104	
(6)	LB	8945-917-0008-9	<b>Shortening, Solid, Deep Fry, Type IV</b>	<b>\$0.23</b>
		Manufacturer:	Bunge	
		Brand Offered:	Bunge	
		Packaging:	50 LB case container	
		Product Code:	71231	



# STATE OF CALIFORNIA

## Bid Specification

8945-08BS-002

### Not Winterized Salad Oil, Vegetable Soybean Oil

#### 1.0 SCOPE

This bid specification establishes requirements for not winterized soybean salad oil packed in commercially acceptable containers suitable for use by State of California Institutions.

#### 2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

#### 3.0 REQUIREMENTS

- 3.1 The salad oil shall not be winterized.
- 3.2 The salad oil shall be refined, bleached, and deodorized soybean oil.
- 3.3 The salad oil shall be clear and brilliant when held at 70°F (21.1°C) to 85°F (29.4°C).
- 3.4 The salad oil shall have a light viscosity and shall not have a heavy oily mouth feel.
- 3.5 The salad oil shall have a clean, fresh flavor and shall be free from rancid, beany, painty, sour or other objectionable flavors or odors.
- 3.6 The salad oil shall be free from foreign material, such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal. All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.
- 3.7 If heavy metal scavengers, antifoaming agents and antioxidants are added to the salad oil, the levels of use shall be in accordance with appropriate Food and Drug Administration regulations.
- 3.8 The salad oil shall have a minimum shelf life of one year.

#### 4.0 ANALYTICAL REQUIREMENTS

The salad oil shall conform to the analytical requirements specified in the table below. Analyses shall be made in accordance with methods of the American Oil Chemists Society (AOCS).

Requirements	Data	Test Method
Free fatty acid as oleic, % by weight (maximum) 1/ 2/	0.05	Ca 5a-40
Peroxide value (PV)(meq/kg) (maximum) 1/	1.0	Cd 8-53
Color (lovibond), maximum	2 Red 20 Yellow	Cc 13e-92
Stability, Oil Stability Index at 97.8°C (OSI), (min) 1/	10 hours	Cd 12b-92

1/ Determination shall be made 7 days after packaging. Testing samples shall be in a completely filled container.

2/ Maximum of 0.06 percent free fatty acid is acceptable if propyl gallate is added as an antioxidant.



# STATE OF CALIFORNIA

## Bid Specification

8945-08BS-003

### SHORTENING

#### 1.0 SCOPE

This bid specification establishes requirements for four types of shortening packed per state packaging requirements and suitable for use by State of California Institutions.

#### 2.0 GENERAL REQUIREMENTS

- 2.1 The shortening 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 shortening shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The shortening shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

#### 3.0 REQUIREMENTS

- 3.1 The fats and oils used in the specified shortening shall be of edible grade and meet all of the requirements of the type specified.
- 3.2 The shortening shall be free from rancidity, sourness, or other objectionable flavors or odors.
- 3.3 The shortening ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. The shortening shall be free from foreign material, such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

#### 3.4 Types

##### 3.4.1 **Type I – General Purpose**

3.4.1.1 The general purpose shortening shall consist of deodorized vegetable oils.

3.4.1.2 The shortening shall not contain antioxidants or antifoaming agents.

3.4.1.3 The shortening shall have a clean, fresh flavor.

3.4.1.4 The shortening consistency shall be uniform and smooth.

3.4.1.5 The shortening texture shall be plastic and workable over a temperature range of 65° to 95°F.

##### 3.4.2 **Type II – Bakery Emulsifier-type**

3.4.2.1 The bakery (emulsifier-type) shortening shall be made from a 100% deodorized vegetable oil base.

3.4.2.2 The shortening may contain antioxidants.

3.4.2.3 The shortening shall not contain antifoaming agents.

3.4.2.4 The shortening shall be white and have a clean, fresh flavor.

3.4.2.5 The shortening consistency shall be uniform and smooth.

3.4.2.6 The shortening texture shall be plastic and workable over a temperature range of 65° to 95°F.

### 3.4.3 Type III – Liquid Deep-Fry

3.4.3.1 The liquid type deep-fry cookery shortening shall be made from a 100% vegetable oil base.

3.4.3.2 The shortening shall contain antifoaming agents.

3.4.3.3 The shortening may contain antioxidants.

3.4.3.4 The product shall have a clean, fresh flavor.

3.4.3.5 The shortening consistency shall be fluid at 70°F.

### 3.4.4 Type IV – Solid Deep-Fry

3.4.4.1 The solid type deep-fry cookery shortening shall be made from a 100% vegetable oil base. Coconut oil shall not be used.

3.4.4.2 The shortening shall contain antifoaming agents.

3.4.4.3 The product shall have a clean, fresh flavor.

## 4.0 ANALYTICAL REQUIREMENTS

The finished products shall conform to the analytical requirements as specified in Table I and Table II. Analysis shall be made in accordance with methods of the American Oil Chemists' Society (AOCS).

**TABLE I Analytical Data**

<b>Requirements</b>	<b>I</b>	<b>II</b>	<b>III</b>	<b>IV</b>
Free fatty acids (%) Max.	0.05	0.15	0.05	0.05
Peroxide value (meq. of Peroxide per kg of fat), Max.	1.0	1.0	1.0	1.0
Drop point (°F), range	110 to 124	110 to 124	--	--
Fat stability (hrs), Min. (AOM/OSI)	75/30	40/16	25/10	40/16
Smoke point (°F), Min.	425	--	425	425
Lovibond color (red), Max.	2.5	2.5	2.5	2.5

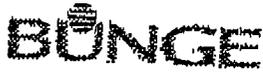
**TABLE II Solid Fat Index (SFI)\***  
**Temperatures**

<b>TYPE</b>	<b>50°F</b>	<b>70°F</b>	<b>92°F</b>
I	22 to 32	16 to 25	7 to 18
II	23 to 38	16 to 30	10 to 25
III	0 to 24	0 to 8	0 to 6
IV	26 to 53	18 to 39	6 to 18

\*As determined by the dilatometric measurement (AOCS Cd 10-57)

## **5.0 PACKAGING**

- 5.1 Types I, II and IV shortening shall be packaged in commercial standard fifty pound cubes. Type III shortening shall be packaged in plastic containers with screw tops and handles on top. Individual Type III containers shall hold from 3 – 5 gallons. For all the product types, the containers shall not contain any metal pieces such as lids, rings, handles, etc.
- 5.2 The product shall be separated between shipping cases with heavy paper cover. The shipping case lids shall be taped at the seams with heavy waterproof tape.
- 5.3 The shipping cases shall be labeled to show commodity, net weight, brand, manufacturer, and purchase order or contract number.



Product Name : BUNGE SOY SALAD OIL O /U

Formula ID : F650X

Company Name : Bunge Oils

UPC Code: 69114-5001381

Packaging /Size: 35 lb each

Nutrition Information

Revised 3/15/07

NUTRITION FACTS			
Serving Size	14 grams (1 Tablespoon)	Percent of Daily Value <small>Daily Value based on a 2000 calorie diet.</small>	100 grams
Servings Per Container	* See Below		
Calories % of Calories from Fat	130 calories 100%		900 calories 100%
Total Fat	14 g	22%	100 g
Saturated Fat, grams	2 g	10%	15 g
Trans Fatty Acids, grams	0 g		1.5 g
Polyunsaturated Fat, grams	8 g		54 g
Monounsaturated Fat, grams	3 g		22 g
Cholesterol, mg	0 mg	0%	0 mg
Sodium, mg	0 mg	0%	0 mg
Total Carbohydrates, grams	0 g	0%	0 g
Protein, grams	0 g	0%	0 g
Not a significant source for dietary fiber, sugars, vitamin A, vitamin C, calcium and iron.			

INGREDIENT DECLARATION : Made from Soybean Oil.

*Container	Servings Per Container
35 lb. Liquid	1134
17.5 lb. Liquid	567
3/1 gal	246/gal
6/1 gal	246/gal

The Fatty Acid nutritional analysis was determined by using AOCS method Ca 1h-05, which complies with regulation CFR 21.101.

The total fat percentage is expressed as triglyceride equivalents and the fatty acid percentages are expressed as free fatty acids. The total on the individual fatty acids may not equal total fat percentage due to the exclusion of the glycerol backbone in the free fatty acid calculation.



Product Name : BUNGE SOY SALAD OIL O /U

Formula ID : F650X

Company Name : Bunge Oils

UPC Code : 69114-5001381

Packaging /Size: 35 lb each

Product Information

Revised 10/21/08

**PRODUCT DESCRIPTION :** A refined vegetable oil made from selected soybean oil and is kosher certified. Very light in color and bland in flavor. Zero Grams of Trans Fat per serving. Improves the nutritional profile of your foods.

**PERFORMANCE PROPERTIES :** An all-purpose vegetable oil, highly recommended as a salad oil. It is excellent for salad dressings, mayonnaise, general cooking, baking and light frying. A clear, sparkling oil with a bland flavor. Convenient to use.

**TYPICAL ANALYSIS**

Free Fatty Acid (wt. %)

0.05 Maximum

Peroxide Value (me/kg)

1.0 Maximum

Color, Red. (Lovibond)

1 Maximum

Smoke Point (°F)

450 Minimum

Appearance

Clear and bright

OSI @110°C (hours)

5.5 Minimum

Iodine Value (cg/g)

124-139

Cold Test (hours)

5 Minimum

**INGREDIENT DECLARATION :** Made from Soybean Oil.

**STORAGE :** Recommended shipping and storage temperatures not to exceed 75°F.

**SHELF LIFE :** 12 months from date of manufacture, when stored at recommended temperatures in unopened containers.

# THE LANGLOIS COMPANY

LangloisCompany.com

10810 SAN SEVAINNE WAY • MIRA LOMA, CALIFORNIA 91752-1116 • (951) 360-3900 • FAX (951) 360-3465

## PRODUCT

SALAD OIL, VEGETABLE (Soybean Oil) #574

## FOOD GRADE

This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug, and Cosmetic Act of 1939 as amended and all applicable regulations thereunder.

## DESCRIPTION

This Salad Oil is a refined product derived from high quality soybeans. This product is not Winterized. RICH-IN-ALL Salad Oil appears clear and brilliant when held at room temperature (70° - 85° F.) This Salad Oil has a clean, fresh flavor with no harsh overtones. The product has a light viscosity and does not have a heavy oily mouth feel. This product shall be free of rancid, bitter, musty, or other undesirable flavors or odors. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

## CONTAINER

4/1 gallon cases.

## YIELD

Approximately 128 servings (2 TBSP or 30g) per gallon.

## USES

This product can be used for making salad dressings, mayonnaise, or general cooking and baking. Salad oil is also used for pan frying or deep frying.

## INGREDIENTS

Made from Soybean Oil.

## STORAGE

Store in a clean warehouse or pantry. Do not expose to heat or direct sunlight.

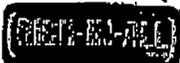
## SHELF LIFE

Minimum 1 year.

## NUTRITION (Dry Mix Only)

Nutrition Facts	
Serving Size 1 TBSP (14g)	
Amount Per Serving	
Calories 120	Calories from Fat 120
	% Daily Value*
Total Fat 14g	22%
Saturated Fat 2g	10%
Trans Fat -g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%
Folate 0%	

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



\*RICH-IN-ALL\* BRAND OR PRIVATE LABEL / PROCESSORS OF INSTITUTIONAL FOOD PRODUCTS



Product Name : BUNGE DO 100 ALL PURPOSE SHORTENING O / U

Formula ID : F001X

Company Name : Bunge Oils

UPC Code : 62902-5001283

Packaging /Size: 50 lb cube

Nutrition Information

Revised 8/28/06

NUTRITION FACTS			
Serving Size	13 grams (1 Tablespoon)	Percent of Daily Value Daily Value based on a 2000 calorie diet.	100 grams
Servings Per Container	* See Below		
Calories % of Calories from Fat	120 calories 100%		900 calories 100%
Total Fat	13 g	20%	100 g
Saturated Fat, grams	3.5 g	17%	24 g
Trans Fatty Acids, grams	3.5 g		26 g
Polyunsaturated Fat, grams	1 g		8 g
Monounsaturated Fat, grams	5 g		35 g
Cholesterol, mg	0 mg	0%	0 mg
Sodium, mg	0 mg	0%	0 mg
Total Carbohydrates, grams	0 g	0%	0 g
Protein, grams	0 g		0 g
Not a significant source for dietary fiber, sugars, vitamin A, vitamin C, calcium and iron.			

INGREDIENT DECLARATION : Made from Partially Hydrogenated Soybean Oil and Partially Hydrogenated Cottonseed Oil

\*Container 50 lb. cube      Servings Per Container 1746

The Fatty Acid nutritional analysis was determined by using AOCS method Ce 1h-06, which complies with regulation CFR 21.101.

The total fat percentage is expressed as triglyceride equivalents and the fatty acid percentages are expressed as free fatty acids. The total on the individual fatty acids may not equal total fat percentage due to the exclusion of the glycerol backbone in the free fatty acid calculation.



Product Name : BUNGE DO 100 ALL PURPOSE SHORTENING O /U

Formula ID : F001X

Company Name : Bunge Oils

UPC Code : 62902-5001283

Packaging /Size : 50 lb cube

Product Information

Revised 9/28/06

**PRODUCT DESCRIPTION :** A pure vegetable shortening designed for versatility and convenience. It is made from select, refined, and partially hydrogenated vegetable oils and is kosher certified. It is specially formulated to contain no tropical fats.

A pure-white, plastic shortening specially formulated for easy mixing and excellent creaming.

**PERFORMANCE PROPERTIES :** Can be used in a wide variety of food items and applications including baking, frying and cooking.

**FEATURE**

All-Vegetable; Contains No Tropical Fats

Specially Hydrogenated - Optimum SFC/SFI profile

High OSI

High Smoke Point

Tight Specifications

Wide Plastic Range

**BENEFIT**

Kosher certified.  
Avoids nutritional conflicts.

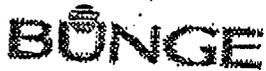
Wider plastic range. Easier handling, easy mixing.

Exceptional stability and resistance to breakdowns, both in the fryer and the finished food item.

Better frying. Fat doesn't go "up in smoke."

Consistent high quality - batch after batch.

Improved creaming. More consistent cookie spread, greater biscuit volume, and pie crust flakiness.



Product Name : BUNGE DO 100 CAKE & ICING O/U

Formula ID : F208X

Company Name : Bunge Oils

UPC Code : 63017-5001288

Packaging /Size: 50 lb cube

Nutrition Information

Revised 9/28/06

NUTRITION FACTS			
Serving Size	13 grams (1 Tablespoon)	Percent of Daily Value <small>Daily Value based on a 2000 calorie diet.</small>	100 grams
Servings Per Container	* See Below		
Calories	120 calories		900 calories
% of Calories from Fat	100%		100%
Total Fat			
Saturated Fat, grams	13 g	20%	100 g
Trans Fatty Acids, grams	3 g	15%	24 g
Polyunsaturated Fat, grams	3 g		26 g
Monounsaturated Fat, grams	1 g		8 g
	5 g		35 g
Cholesterol, mg	0 mg	0%	0 mg
Sodium, mg	0 mg	0%	0 mg
Total Carbohydrates, grams	0 g	0%	0 g
Protein, grams	0 g	0%	0 g
Not a significant source for dietary fiber, sugars, vitamin A, vitamin C, calcium and iron.			

**INGREDIENT DECLARATION** : Made from Partially Hydrogenated Soybean Oil and Partially Hydrogenated Cottonseed Oil with Mono- and Diglycerides added.

\*Container  
50 lb. cube  
Servings Per Container  
1746

The Fatty Acid nutritional analysis was determined by using AOCS method Ce 1h-05, which complies with regulation CFR 21.101.

The total fat percentage is expressed as triglyceride equivalents and the fatty acid percentages are expressed as free fatty acids. The total on the individual fatty acids may not equal total fat percentage due to the exclusion of the glycerol backbone in the free fatty acid calculation.



Product Name : BUNGE DO 100 CAKE & ICING O/U

Formula ID : F208X

Company Name : Bunge Oils

UPC Code : 63017-5001288

Packaging / Size : 50 lb cube

Product Information

Revised 5/01/08

**PRODUCT DESCRIPTION :** A pure vegetable shortening designed especially for cake and icing applications. It is made from select, refined and partially hydrogenated vegetable oils and is kosher certified.

A high quality shortening with a unique emulsifying system for exceptional cakes and icings

**FEATURE**

All Vegetable

Highly Structured Shortening and Emulsifier System

Specially Hydrogenated - Optimum SFC/SFI Profile

High OSI / A.O.M.

Tight Specifications

**TYPICAL ANALYSIS**

Free Fatty Acid (wt. %)

Peroxide Value (me/kg)

Color, Red (Lovibond)

Flavor

OSI (hours)

Mettler Drop Point (°F)

**BENEFIT**

Kosher certified. Avoids nutritional conflicts.

High volume, tender cakes  
Exceptional moisture retention.  
Cakes are smooth and symmetrical.

Wide plastic range. Easier handling, easy mixing.

Exceptional stability and resistance to oxidation.  
Insures good food flavor for the life of the product.

Consistent high quality - batch after batch.

0.05 Maximum

1.0 Maximum

2.0 Maximum

Bland

17 Minimum

114 - 124

# BUNGE

Product Name : BUNGE CREAMY LIQUID FRY SHORTENING O /U

Formula ID : F662X

Company Name : Bunge Oils

UPC Code : 69104-5001274

Packaging /Size: 35 lb each

## Nutrition Information

Revised 5/14/08

NUTRITION FACTS			
Serving Size	14 grams (1 Tablespoon)	Percent of Daily Value Daily Value based on a 2000 calorie diet.	100 grams
Servings Per Container	* See Below		
Calories % of Calories from Fat	130 calories 100%		900 calories 100%
Total Fat	14 g	22%	100 g
Saturated Fat, grams	2.5 g	13%	18 g
Trans Fatty Acids, grams	2 g		15 g
Polyunsaturated Fat, grams	3 g		24 g
Monounsaturated Fat, grams	5 g		35 g
Cholesterol, mg	0 mg	0%	0 mg
Sodium, mg	0 mg	0%	0 mg
Total Carbohydrates, grams	0 g	0%	0 g
Protein, grams	0 g	0%	0 g
Not a significant source for dietary fiber, sugars, vitamin A, vitamin C, calcium and iron.			

**INGREDIENT DECLARATION** : Made from Partially Hydrogenated Soybean Oil with TBHQ and Citric Acid added to help protect flavor. Dimethylpolysiloxane, an antifoaming agent, added.

\*Container

35 lb. liquid

17.5 lb. liquid

Servings Per Container

1134

567

The Fatty Acid nutritional analysis was determined by using AOCS method Ce 1h-05, which complies with regulation CFR 21.101.

The total fat percentage is expressed as triglyceride equivalents and the fatty acid percentages are expressed as free fatty acids. The total on the individual fatty acids may not equal total fat percentage due to the exclusion of the glycerol backbone in the free fatty acid calculation.



Product Name : BUNGE CREAMY LIQUID FRY SHORTENING O /U

Formula ID : F662X

Company Name : Bunge Oils

UPC Code : 89104-5001274

Packaging /Size : 35 lb each

Product Information

Revised 8/25/08

**PRODUCT DESCRIPTION :** A kosher, high stability, liquid shortening made from specially processed soybean oils. The special processing enables this shortening to pour easily for convenient handling. An antifoaming agent is added to insure longer frying life in every type of kettle.

**PERFORMANCE PROPERTIES :** Although classified as a liquid frying shortening, it can be used as a griddle or grill dressing, for shallow frying, and in sauces, soups and gravies.

FEATURE	BENEFIT
All Vegetable Oil	Broad consumer acceptance. Kosher certified.
Low Melt Point	Superior taste and appearance of fried food.
Special Refining Techniques	Long frylife.
Bland	Will not alter food's true flavor.
Contains Antifoaming Agent	Resists foaming in the kettle. Longer frylife.
Contains Antioxidants	Protects flavor stability.
High Smoke Point	Cleaner kitchen atmosphere.
Can Be Filtered Warm or Cool	Minimizes hazards of hot filtering.
Liquid at Room Temperature	No pre-melting necessary.

**TYPICAL ANALYSIS**

Free Fatty Acids (wt. %)	0.05 Maximum
Peroxide Value (me/kg)	1 Maximum
Color, Red (Lovibond)	1.5 Maximum
Flavor	Bland
Smoke Point (°F)	440 Minimum
O.S.I. (hours)	19.0 Minimum

**INGREDIENT DECLARATION :** Made from Partially Hydrogenated Soybean Oil with TBHQ and Citric

Acid added to help protect flavor. Dimethylpolysiloxane, an antifoaming agent, added.

**STORAGE:** Recommended shipping and storage temperature not to exceed 75°F.

**SHELF LIFE:** 12 months from date of manufacture, when stored at recommended temperatures.



Product Name : BUNGE HEAVY DUTY VEG FRY O /U

Formula ID : F105X

Company Name : Bunge Oils

UPC Code : 71231-5001316

Packaging /Size: 50 lb cube

Nutrition Information

Revised 2/07/07

NUTRITION FACTS			
Serving Size	13 grams (1 Tablespoon)	Percent of Daily Value Daily Value based on a 2000 calorie diet.	100 grams
Servings Per Container	* See Below		
Calories % of Calories from Fat	120 calories 100%		900 calories 100%
Total Fat			
Saturated Fat, grams	13 g	20%	100 g
Trans Fatty Acids, grams	3 g	15%	22 g
Polyunsaturated Fat, grams	5 g		40 g
Monounsaturated Fat, grams	0 g		1 g
	4 g		29 g
Cholesterol, mg			
Sodium, mg	0 mg	0%	0 mg
Total Carbohydrates, grams	0 mg	0%	0 g
Protein, grams	0 g	0%	0 g
Not a significant source for dietary fiber, sugars, vitamin A, vitamin C, calcium and iron.			

**INGREDIENT DECLARATION** : Made from Partially Hydrogenated Soybean Oil with Dimethylpolysiloxane, an antifoaming agent, added.

\*Container 50 lb. cube      Servings Per Container 1746

The Fatty Acid nutritional analysis was determined by using AOCS method Oe 1h-05, which complies with regulation CFR 21.101.

The total fat percentage is expressed as triglyceride equivalents and the fatty acid percentages are expressed as free fatty acids. The total on the individual fatty acids may not equal total fat percentage due to the exclusion of the glycerol backbone in the free fatty acid calculation.



Product Name : BUNGE HEAVY DUTY VEG FRY O /U

Formula ID: F105X

Company Name : Bunge Oils

UPC Code : 71231-5001316

Packaging /Size : 50 lb cube

Product Information

Revised 1/17/07

A firm-bodied, white, all-vegetable, kosher frying shortening made of specially refined, selectively processed and hydrogenated vegetable oil to provide exceptional frying stability in all types of frying in the foodservice industry.

**FEATURE**

**BENEFIT**

Exclusive Manufacturing Process

Extended frylife. Outstanding fryer stability.

Optimum SFC/SFI Profile

Excellent eating qualities of fried product.

All Vegetable

Broad consumer acceptance. Kosher certified.

Bland Flavor.

Does not alter natural flavor of fried food.

Low Melt Point

Improves appearance of fried foods.

High Smoke Point

Cleaner kitchen atmosphere.

Versatile

Can be used for deep frying, griddle or grill dressing, pan frying and in sauces.

**TYPICAL ANALYSIS**

Free Fatty Acids (wt. %)

0.05 Maximum

Peroxide Value (me/kg)

1.0 Maximum

Color, Red (Lovibond)

1.5 Maximum

Flavor

Bland

Smoke Point (°F)

450 Minimum

OSI @ 110°C (hours)

80 Minimum

Mettler Melt Point (°F)

98-106

**INGREDIENT DECLARATION :** Made from Partially Hydrogenated Soybean Oil with Dimethylpolysiloxane, an antifoaming agent, added.

**STORAGE :** Recommended shipping and storage temperature not to exceed 75°F.

**SHELF-LIFE :** 12 months from date of manufacture, when stored at recommended temperatures.

Customer Relations 1-800-828-0800



# Orthodox Union

## Letter of Certification

Union of Orthodox Jewish Congregations of America  
איחוד קהילות האורתודוקסים באמריקה

תשס"ט

May 09, 2008

Bunge Oils (2621) (continued)

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

Product Name

UKD-ID

Status

Certification Requirements

Brand: Bunge (continued)

• Coral NH Margarine UPC 72472	OUV3-074687F	Pareve	Ⓢ Symbol required.
• Cozal NH White Margarine UPC 72551	OUV3-6791ABD	Pareve	Ⓢ Symbol required.
• Corn Oil Tote Upc 69214	OUV3-95242F9	Pareve	Ⓢ Symbol required.
• Corn Oil UPC 69118	OUV3-6C7A54D	Pareve	Ⓢ Symbol required.
• Corn Oil Upc 69119	OUV3-A39EF82	Pareve	Ⓢ Symbol required.
• Corn Oil Upc 69215	OUV3-128DCF3	Pareve	Ⓢ Symbol required.
• Corn Oil Upc 71671	OUV3-2943F3B	Pareve	Ⓢ Symbol required.
• Corn Popping Oil Upc 69630	OUV3-5436D73	Pareve	Ⓢ Symbol required.
* Creamy Liquid Frying Shortening UPC 69104	OUV3-9845DC3	Pareve	Ⓢ Symbol required.
• Creamy Liquid Frying Shortening Upc 69194	OUV3-99B0EB0	Pareve	Ⓢ Symbol required.
• Creamy Liquid Frying Shortening Upc 69890	OUV3-49EC4F1	Pareve	Ⓢ Symbol required.
• Creamy Liquid Frying Shortening Upc 71777	OUV3-00605D0	Pareve	Ⓢ Symbol required.
• Cremol	OUV3-5F54CC5	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.

*Menachem Genack*

Rabbi Menachem Genack, Rabbinic Administrator, CEO

This certification is valid through 04/30/2009.

Page 4 of 12

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# Orthodox Union

## Letter of Certification

Union of Orthodox Jewish Congregations of America  
איחוד קהילות האורתודוקסים באמריקה

7052

May 09, 2008

Bunge Oils (2621) (continued)

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

Product Name

UKD-ID

Status

Certification Requirements

Brand: Bunge (continued)

• Roll-In Margarine Ex Upc 71218	OUV3-31E8409	Pareve	Ⓢ Symbol required.
• Roll-In Margarine UPC 69159	OUV3-3AB8A62	Pareve	Ⓢ Symbol required.
• Safflower Oil (Laboratory) Upc 69280	OUV3-8B03C0D	Pareve	Ⓢ Symbol required.
• Salad Oil Upc 69112	OUV3-66AA6B3	Pareve	Ⓢ Symbol required.
• Salad Oil Upc 69113	OUV3-2B758CE	Pareve	Ⓢ Symbol required.
★ • Salad Oil Upc 69114	OUV3-F2D065E	Pareve	Ⓢ Symbol required.
• Salad Oil Upc 69116	OUV3-DD5B181	Pareve	Ⓢ Symbol required.
• Salad Oil Upc 69379	OUV3-F3C7E3E	Pareve	Ⓢ Symbol required.
• Salad Oil Upc 71696	OUV3-FD1698F	Pareve	Ⓢ Symbol required.
• Salad Oil UPC 72384	OUV3-26F09C0	Pareve	Ⓢ Symbol required.
• Soft Cookie Dough Margarine UPC 72134	OUV3-D3DC5A1	Dairy	Ⓢ-D Symbol required.
• Soft Cookie Dough NH Margarine UPC 72909	OUV3-8E5C9D4	Pareve	Ⓢ Symbol required.
• Soft Table Grade Margarine UPC 71587	OUV3-662EEH5	Dairy	Ⓢ-D Symbol required.

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

*Menachem Genack*

Rabbi Menachem Genack, Rabbinic Administrator, CEO

This certification is valid through 04/30/2009

Page 10 of 12

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# Orthodox Union

## Letter of Certification

Union of Orthodox Jewish Congregations of America  
איחוד קהילות האורתודוקסים באמריקה

703

May 09, 2008

This is to certify that the following product(s) prepared by

Bunge Oils (2621), 725 North Kinzie Ave., Bradley, IL 60915

at the following facility(ies) are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Bunge Oils-Modesto, Modesto, CA

**Product Name**

**Brand:** Bunge

**UKD-ID**

**Status**

**Certification Requirements**

• 25% Butter Blend Margarine Upc 71654	OUD3-0C593C4	Dairy	Ⓢ-D Symbol required.
• 76 Degree Coconut Oil Upc 69138	OUV3-AB54BBC	Pareve	Ⓢ Symbol required.
• 76 Degree Coconut Oil Upc 69874	OUV3-47A8796	Pareve	Ⓢ Symbol required.
• 92 Degree Coconut Oil Upc 69237	OUV3-6B6FE20	Pareve	Ⓢ Symbol required.
• 92 Degree Coconut Oil UPC 71726	OUV3-9A42C79	Pareve	Ⓢ Symbol required.
* All Purpose Do-100 Shortening Upc 62902	OUV3-4FD606E	Pareve	Ⓢ Symbol required.
• All Purpose Do-100 Shortening Upc 69320	OUV3-08E9AEB	Pareve	Ⓢ Symbol required.
• All Purpose Shortening Upc 69374	OUV3-6609EE3	Pareve	Ⓢ Symbol required.
• Amaizing Fry NT UPC 72614	OUV3-0688B8F	Pareve	Ⓢ Symbol required.
• Anhydrous Roll-In NH UPC 72560	OUV3-756633A	Pareve	Ⓢ Symbol required.
• Bakers Grade Canola Oil UPC 69109	OUV3-A8ED744	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.

*Menachem Genack*

Rabbi Menachem Genack, Rabbinic Administrator, CEO

This certification is valid through 04/30/2009

Page 1 of 12

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# Orthodox Union

## Letter of Certification

Union of Orthodox Jewish Congregations of America  
איחוד קהילות האורתודוקסים באמריקה

17/02

May 09, 2008

Bunge Oils (2621) (continued)

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

Product Name	UKD-ID	Status	Certification Requirements
<b>Brand: Bunge (continued)</b>			
• Bakers Grade Canola Oil Upc 69287	OUV3-9BF9AB3	Pareve	Ⓢ Symbol required.
• Bakers Grade Canola Oil Upc 69208	OUV3-AC9EE77	Pareve	Ⓢ Symbol required.
• Bakers Grade Margarine Upc 63083	OUV3-2610A51	Pareve	Ⓢ Symbol required.
• Bakers Grade White Margarine Upc 62115	OUV3-6AA5534	Pareve	Ⓢ Symbol required.
• Bunge Cookie Dough Margarine	OUV3-F88A550	Dairy	Ⓢ-D Symbol required.
* • Bunge Heavy Duty Vegetable Frying Shortening 71231	OUV3-2C19641	Pareve	Ⓢ Symbol required.
* • Cake & Icing Shortening (Do-100) Upc 63017	OUV3-E858EA6	Pareve	Ⓢ Symbol required.
• Canola Clear Liquid Frying Shortening UPC 69266	OUV3-BE9E0C2	Pareve	Ⓢ Symbol required.
• Canola Liquid Frying Shortening UPC 69103	OUV3-5FA3C25	Pareve	Ⓢ Symbol required.
• Canola Liquid Frying Shortening Upc 71560	OUV3-22A575B	Pareve	Ⓢ Symbol required.
• Canola Oil UPC 70056	OUV3-2D5F05D	Pareve	Ⓢ Symbol required.
• Canola Palm Vegetable Frying Shortening Upc 69126	OUV3-9D32365	Pareve	Ⓢ Symbol required.
• Canola Popcorn Popping Oil Upc 69877	OUV3-0074F76	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 04/30/2009