



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

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

CONTRACT NUMBER:	1-08-89-51
DESCRIPTION:	Meat, Fresh & Processed
CONTRACTOR(S):	Various
CONTRACT TERM:	January 1, 2008 thru December 31, 2008
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Eileen Tardiff 916-375-4432 etardiff@dgs.ca.gov

_____ Original signed _____
Adrian Farley, Deputy Director

Effective Date: **January 1, 2008**

Contract (Mandatory) 1-08-89-51
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1. SCOPE

The State's contract with Far West Meats and Heartland Meat Co. to provide Meat, Fresh & Processed at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-51. 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 Meat, Fresh and Processed to the State.

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

2. CONTRACT PRICING STRUCTURE

All pricing is listed on Attachment A, Cost Sheets. Please note that each IMPS group may have different contractors for the award.

All contract items are mandatory for participating institutions. There will be no exceptions.

3. 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:

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

4. 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. (You may click on “DGS Price Book” at: <http://www.ofs.dgs.ca.gov/Price+Book/P/Purchasing.htm> for current fees.)

5. CONTRACT ADMINISTRATION

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: Eileen Tardiff
Address: DGS/Procurement Division
707 Third Street, 2nd Floor, MS 201
West Sacramento, CA 95605
Telephone: (916) 375-4432
Facsimile: (916) 375-4439
E-Mail: etardiff@dgs.ca.gov

Contract Administrator: Tom Serrato
Address: Far West Meats
7759 Victoria Avenue
P.O. Box 248
Highland, Ca 92346
Telephone: (909) 864-1990
Facsimile: (909) 864-0554
E-Mail: raemica@pacbell.net

Contract Administrator: Joe Stidman
Address: Heartland Meat Co.
3461 Main Street
Chula Vista, Ca 91911
Telephone: (619) 407-3668
Facsimile: (619) 407-3678
E-Mail: sstidman@heardlandmeat.com

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6. PROBLEM RESOLUTION

The first step in problem resolution is to call the contractor(s) directly. Ordering agencies with unresolved issues after five (5) working days should notify the State's contract administrator for resolution. Agency must submit a completed Contractor Performance Report to the contract administrator within 5 days.

7. 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 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

8. 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 #5, Contract Administrator section above.

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 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.

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

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

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Orders can be submitted up to the final day of expiration; however, your company will still be responsible for the deliveries on this contract up to thirty (30) days past the expiration date of the contract.

9. ORDER LIMITS

The minimum order is on the Cost Sheet, per institution, per IMPS. Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

10. ORDER ACKNOWLEDGEMENT

The contractor will 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 will include:

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

11. 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.

12. 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.

13. REFRIGERATION, FROZEN PRODUCTS AND DRY STORAGE REQUIREMENTS:

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

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

14. FROZEN PROCESS FOOD PRODUCTS:

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

15. CONTRACTOR REPORTING REQUIREMENTS

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The supplier is required to submit a detailed usage report every three (3) months commencing from the date of award to the Procurement Division, Food Acquisitions Unit. A sample of this report is attached. These reports will be due on the 5th day of the month report is due. The report must be done in an Excel spreadsheet, and submitted to the contract administrator by disk or by email. This report must be done per order, per commodity, per institution. This report is to include:

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

Invoice copies or list of purchase orders will not fulfill this requirement.

16. 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.

17. 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.

18. SHIPPED ORDERS

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

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

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/GPIT0407.pdf>.

19. 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.

20. 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.

21. INVOICING REQUIREMENTS

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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.

22. SPECIFICATIONS

The offered products are in accordance with the attached bid specifications:

8905-07BS-013 dated October 31, 2007

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

23. PRESERVATION, PACKAGING, AND PACKING

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

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

24. PAYMENT

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Payment terms for this contract are as follows:

Contractor	Terms
Far West Meats	1%, 20 days
Heartland Meat Co.	Net 45

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 thirty (30) days after the date of acceptance of goods, performance of services, or receipt of an undisputed invoice, whichever is later.

25. PRICES

Differentials will be **firm fixed** for the duration of the contract.

26. 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.

27. 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.

28. CONTRACT DOLLAR VALUE

If the contract estimated usage plus 40% is expended before the expiration date, the contractor shall notify the contract administrator. Such notification shall be in writing, submitted as soon as the contractor becomes aware of the overage, and include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. The contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon. 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 estimated usage of this contract is subject to a variance. If the expiration date occurs before the contract estimated usage less than 20% is expended, the contract will be extended, with the Contractor's agreement, until the minimum contract estimated usage is reached.

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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.

29. MODIFICATION OF CONTRACT

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

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

30. EXTRAORDINARY EXTENSION OPTION

In the event of an extraordinary circumstance, the State may extend the contract for up to an additional year beyond the stated term and any noted extensions. Extensions during this period may occur in increments until the establishment of a new contract (not to exceed one (1) year). Exercise of this option may occur in the event that a replacement contract cannot be established due to the protest of an Intent to Award, or loss of key procurement staff, or extraordinary circumstance that would otherwise cause an unanticipated disruption in the contracting process.

If necessary, prices may be increased during an extraordinary extension option period, to the extent that the price determined to be "fair and reasonable". Any requests for price increase(s) shall include substantiated information to support the proposed increase (e.g., manufacturers' price list, significant changed in published market indicators for the industry, certified raw material cost data, and any other substantiating information as requested by the State). In no event will price increases be accepted with retroactive effective dates.

In the event of a price increase, any purchase orders accepted by the Contractor before the issuance date of the increase must remain unchanged for up to thirty (30) days after the issuance of the increase. If a purchase order is submitted and accepted for a three (3) month order, the first thirty (30) days will be at the current contract price and the remaining days will be at the modified price of the contract.

31. 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 you 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
Far West Meats	33-0497702

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Heartland Meat Co.	95-2691917
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32. SMALL BUSINESS CERTIFICATION

The small business (SB) certifications and percentages for the contractors are 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 #
Far West Meats	4958

33. 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.

34. 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.

35. ATTACHMENTS

- Cost Sheets
- State Specifications
8905-07BS-013 dated October 31, 2007
- Nutritional Facts

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Cost Sheets

Northern Facilities

California Highway Patrol

<u>Item</u>	<u>Unit</u>	<u>Commodity #</u>	<u>Description</u>	<u>Differential Over Market</u>
IMPS 100 & 700 Series; Beef Carcass, Fresh, Chilled 500-700#				
MOQ: 500 lbs. bi-monthly				
<u>Far West Meats</u>				
Delivery Day: Thursday				
(1)	LB	8905-904-0016-0	Shoulder Clod , Roast Ready, 15-21# IMPS 114A, Product 114ASE	\$1.06
(2)	LB	8905-904-0238-7	Top Round (Inside) IMPS 169, 4-23# Product #: 169SE	\$ 1.40
IMPS 137 Series; Ground Beef				
MOQ: 250 lbs. bi-monthly				
<u>Heartland Meat Co.</u>				
Delivery Day: Thursday				
(3)	LB	8905-904-0029-9	Ground Beef Special , frozen, 22.5% Max fat by chemical analysis, IMPS 137 Includes fine grind, chili grind ¼" bag, (prox), Product #: 137*	\$ 1.75
IMPS 400 Series; Chilled, Fresh Pork				
MOQ: 250 lbs. bi-monthly				
<u>Far West Meats</u>				
Delivery Day: Thursday				
(4)	LB	8905-904-0105-0	Fresh Ham, Boneless, Tied (6-17#) IMPS 402B, Product #: 4012B	\$ 0.75
(5)	LB	8905-904-0337-9	Loin Chop , Product #: 1410	\$ 0.79
(6)	LB	8905-904-0481-5	Diced Pork , IMPS 435, Product #: 435	\$ 0.80
IMPS 500 Series; Chilled, Smoked Meat				
MOQ: 200 lbs. bi-monthly				
<u>Far West Meats</u>				
Delivery Day: Thursday				
(7)	LB	8905-904-0077-9	Ham , Boneless, cured & smoked, fully Cooked, 8-14#, IMPS 505, min PFF value 18.5, Product #: 505**	\$ 1.55

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California Medical Facility – Diet Kitchen

<u>Item</u>	<u>Unit</u>	<u>Commodity #</u>	<u>Description</u>	<u>Differential Over Market</u>
IMPS 100 & 700 Series; Beef Carcass, Fresh, Chilled 500-700# MOQ: 500 lbs. quarterly <u>Heartland Meat 'Co.</u> Delivery Day: Wednesday				
(8)	LB	8905-904-0237-5	Cube Steak , special, Product #: 1101 IMPS 114A, Product 114ASE	\$1.75
IMPS 400 Series; Chilled, Fresh Pork MOQ: 500 lbs. quarterly <u>Far West Meats</u> Delivery Day: Wednesday				
(9)	LB	8905-904-0105-0	Fresh Ham, Boneless, Tied (6-17#) IMPS 402B, Product #: 4012B	\$ 0.75
IMPS 500 Series; Chilled, Smoked Meat MOQ: 500 lbs. quarterly <u>Far West Meats</u> Delivery Day: Wednesday				
(10)	LB	8905-904-0077-9	Ham , Boneless, cured & smoked, fully Cooked, 8-14#, IMPS 505, min PFF value 18.5, Product #: 505**	\$ 1.55

Mule Creek State Prison

<u>Item</u>	<u>Unit</u>	<u>Commodity #</u>	<u>Description</u>	<u>Differential Over Market</u>
IMPS 600 & 800 Series; Chilled, Processed Meat MOQ: 3rd quarter only <u>Far West Meats</u> Delivery Day: Thursday				
(11)	LB	8905-904-0026-3	Corned Beef , gooseneck round, heel out Selection 1 or 2, weight range 10-28#, IMPS 606, Style A, Product #: 606	\$ 0.60

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Sonoma Developmental Center

<u>Item</u>	<u>Unit</u>	<u>Commodity #</u>	<u>Description</u>	<u>Differential Over Market</u>
IMPS 400 Series; Chilled, Fresh Pork MOQ: 400 lbs. quarterly <u>Far West Meats</u> Delivery Day: Tuesday				
(12)	LB	8905-904-0481-5	Diced Pork , IMPS 435, Product #: 435	\$ 0.82
(13)	LB	8905-904-0497-9	Ground Pork , 5-10#, IMPS 496 Product #: 496	\$ 0.65
IMPS 500 Series; Chilled, Smoked Meat MOQ: 500 lbs. quarterly <u>Far West Meats</u> Delivery Day: Tuesday				
(14)	LB	8905-904-0077-9	Ham , Boneless, cured & smoked, fully Cooked, 8-14#, IMPS 505, min PFF value 18.5, Product #: 505**	\$ 1.55

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Southern Facilities

Atascadero State Hospital

<u>Item</u>	<u>Unit</u>	<u>Commodity #</u>	<u>Description</u>	<u>Differential Over Market</u>
IMPS 500 Series; Chilled, Smoked Meat MOQ: 600 lbs. monthly <u>Far West Meats</u> Delivery Day: Wednesday				
(15)	LB	8905-904-0077-9	Ham , Boneless, cured & smoked, fully Cooked, 8-14#, IMPS 505, min PFF value 18.5, Product #: 505**	\$ 1.55
(16)	LB	8905-904-0003-2	Bacon , sliced, layer pack, 12-16#, Selection #1, Product #: 536, 12-16	\$1.40
IMPS 600 & 800 Series; Chilled, Processed Meat MOQ: 64 lbs. monthly <u>Far West Meats</u> Delivery Day: Wednesday				
(17)	LB	8905-904-0026-3	Corned Beef , gooseneck round, heel out Selection 1 or 2, weight range 10-28#, IMPS 606, Style A, Product #: 606	\$ 0.70
(18)	LB	8905-904-0089-5	Pork Sausage Roll , 8-10#, 65% lean Product # 802, Style F	\$ 0.70

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Fairview Developmental Center

<u>Item</u>	<u>Unit</u>	<u>Commodity #</u>	<u>Description</u>	<u>Differential Over Market</u>
IMPS 100 & 700 Series; Beef Carcass, Fresh, Chilled 500-700#				
MOQ: 200 lbs. monthly				
<u>Heartland Meat Co.</u>				
Delivery Day: Tuesday				
(19)	LB	8905-904-0287-9	Beef for Stewing, Frozen, 5-10# bag, Shape B, 8-12#, Product #: 135A	\$ 1.50
IMPS 400 Series; Chilled, Fresh Pork				
MOQ: 200 lbs. monthly				
<u>Far West Meats</u>				
Delivery Day: Tuesday				
(20)	LB	8905-904-0481-5	Diced Pork, IMPS 435, Product #: 435	\$ 0.79
(21)	LB	8905-904-0497-9	Ground Pork, 5-10#, IMPS 496 Product #: 496	\$ 0.65
IMPS 500 Series; Chilled, Smoked Meat				
MOQ: 200 lbs. monthly				
<u>Far West Meats</u>				
Delivery Day: Tuesday				
(22)	LB	8905-904-0077-9	Ham, Boneless, cured & smoked, fully Cooked, 8-14#, IMPS 505, min PFF value 18.5, Product #: 505**	\$ 1.55
IMPS 600 & 800 Series; Chilled, Processed Meat				
MOQ: 200 lbs. monthly				
<u>Far West Meats</u>				
Delivery Day: Wednesday				
(23)	LB	8905-904-0076-7	Bologna, all beef, Style A, IMPS 801, #1, 4" min/ 4 ½" max. fibrous casing, non-fat Dry milk solids not to exceed 3.5%, Product #: 801 BEEF	\$ 1.30

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Metropolitan State Hospital

<u>Item</u>	<u>Unit</u>	<u>Commodity #</u>	<u>Description</u>	<u>Differential Over Market</u>
IMPS 100 & 700 Series; Beef Carcass, Fresh, Chilled 500-700#				
MOQ: 500 lbs. monthly				
<u>Far West Meats</u>				
Delivery Day: Wednesday				
(24)	LB	8905-904-0016-0	Shoulder Clod , Roast Ready, 15-21# IMPS 114A, Product 114ASE	\$1.10
IMPS 400 Series; Chilled, Fresh Pork				
MOQ: 500 lbs. monthly				
<u>Far West Meats</u>				
Delivery Day: Wednesday				
(25)	LB	8905-904-0105-0	Fresh Ham, Boneless, Tied (6-17#) IMPS 402B, Product #: 4012B	\$ 0.75
(26)	LB	8905-904-0481-5	Diced Pork , IMPS 435, Product #: 435	\$ 0.80
		*****	SPECIAL REQUEST: ½ CUT *****	
IMPS 600 & 800 Series; Chilled, Processed Meat				
MOQ: 500 lbs. monthly				
<u>Heartland Meat Co.</u>				
Delivery Day: Thursday				
(27)	LB	8905-904-0079-2	Ham , chunked & formed (cured), fully cooked Type A or B, Product #: 511	\$ 2.88

Patton State Hospital

<u>Item</u>	<u>Unit</u>	<u>Commodity #</u>	<u>Description</u>	<u>Differential Over Market</u>
IMPS 400 Series; Chilled, Fresh Pork				
MOQ: 67 lbs. monthly				
<u>Far West Meats</u>				
Delivery Day: Wednesday				
(28)	LB	8905-904-0124-3	Fresh Ham , 10 – 20# skin off, IMPS 402A Product #: 402A	\$ 0.40
IMPS 500 Series; Chilled, Smoked Meat				
MOQ: 200 lbs. monthly				
<u>Heartland Meat Co.</u>				
Delivery Day: Thursday				
(29)	LB	8905-904-0077-9	Ham , Boneless, cured & smoked, fully Cooked, 8-14#, IMPS 505, min PFF value 18.5, Product #: 505**	\$ 1.40

Contract (Mandatory – Participation Only) 1-08-89-51
Cost Sheets

Porterville Developmental Center

<u>Item</u>	<u>Unit</u>	<u>Commodity #</u>	<u>Description</u>	<u>Differential Over Market</u>
IMPS 400 Series; Chilled, Fresh Pork MOQ: 1117 lbs. monthly <u>Far West Meats</u> Delivery Day: Thursday				
(30)	LB	8905-904-0105-0	Fresh Ham, Boneless, Tied (6-17#) IMPS 402B, Product #: 4012B	\$ 0.75
(31)	LB	8905-904-0481-5	Diced Pork, IMPS 435, Product #: 435	\$ 0.76
(32)	LB	8905-904-0497-9	Ground Pork, 5-10#, IMPS 496 Product #: 496	\$ 0.75
IMPS 500 Series; Chilled, Smoked Meat MOQ: 200 lbs. monthly <u>Heartland Meat Co.</u> Delivery Day: Thursday				
(33)	LB	8905-904-0077-9	Ham, Boneless, cured & smoked, fully Cooked, 8-14#, IMPS 505, min PFF value 18.5, Product #: 505**	\$ 1.40

SYCRCC (Southern Youth Reception Center)

<u>Item</u>	<u>Unit</u>	<u>Commodity #</u>	<u>Description</u>	<u>Differential Over Market</u>
IMPS 600 & 800 Series; Chilled, Processed Meat MOQ: 3rd quarter only <u>Far West Meats</u> Delivery Day: Wednesday				
(34)	LB	8905-904-0026-3	Corned Beef, gooseneck round, heel out Selection 1 or 2, weight range 10-28#, IMPS 606, Style A, Product #: 606	\$ 0.80



STATE OF CALIFORNIA

Bid Specification Meat and Meat Products

8905-07BS-013

1.0 SCOPE

This bid specification identifies requirements for chilled, frozen meat and meat products suitable for use by State of California Institutions.

2.0 REQUIREMENTS

2.1 Regulatory requirements

- 2.1.1 All meat, meat by-products, and finished products shall originate and be produced, processed, and stored in plants regularly operating under Meat and Poultry Inspection Regulations of the US Department of Agriculture (USDA).
- 2.1.2 The delivered product shall comply with all applicable Federal and State Mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.1.3 All associated requirements of the current Institutional Meat Purchase Specifications (IMPS) apply unless superseded by the bid requirements.
- 2.1.4 All livestock products shall be derived from animals which have been slaughtered by humane methods as specified by the current California or US Agricultural Code, whichever is applicable.
- 2.1.5 A sworn statement of compliance with the above regulations must be filed with the Office of Procurement covering all meat sold to the State. Vendor's signed bid shall be considered as sworn statement of compliance.
- 2.1.6 Specifications and standards referenced in this document in effect on the opening of the Invitation for Bid form a part of this specification where referenced.

2.2 Grade & Selection

- 2.2.1 Quality grade & selection shall be as specified in the Invitation for Bid with exceptions as noted in associated series of the IMPS.
- 2.2.2 Beef: All carcasses, sides, quarters, bone in primal and rough-cuts, boneless cuts and roasts shall be YIELD GRADE 1, 2, or 3. Reverse branded yield grade 3's are not acceptable.

NOTE: This yield grade requirement does not apply to portion cuts, diced, or ground items.

2.2.2.1 Primal cuts shall be utility grade or better, no grade is specified for trimmings.

2.2.2.2 Previously certified frozen boneless beef is not acceptable for use in bulk ground beef (IMPS 137). However, it is acceptable for use in ground beef patties (IMPS 1137).

2.3 Fat Limitations

- 2.3.1 **Beef:** Primal, boneless cuts and roasts - 1/2-inch maximum average thickness (3/4 inch maximum at any one point).

NOTE: This fat thickness requirement is in addition to the yield grade requirement in Section 2.2.2 of this specification.

- 2.3.2 **Beef:** Steaks - 1/4-inch maximum average thickness of fat, (1/2 inch maximum at any one point).
- 2.3.3 **Ground Beef:** Fat content shall not exceed 22.5%, based on the chemical analysis, as certified by to the USDA, Agricultural Marketing Service (AMS).
- 2.3.3.1 No discount schedule will be in effect for any lot, which contains less than the 22.5% maximum. Product with fat in excess of 22.5% shall be rejected.

3.0 STORAGE CONDITIONS, SEALING & STAMPING

3.1 Storage Time:

- 3.1.1 Fresh frozen products shall have a maximum storage time of 180 days prior to delivery.
- 3.1.2 Frozen smoked meats shall have a maximum storage time of 60 days prior to delivery.

3.2 Temperature As specified in the IMPS General Requirements.

3.3 Weight Ranges As specified in the Invitation for Bid.

NOTE: Cube steaks (IMPS 1101) and Braising Swiss Steaks (IMPS 1102) shall be subject to a \pm 1/2 ounce tolerance.

3.4 Sealing and stamping

- 3.4.1 Containers shall be sealed in accordance with Meat Grading and Certification Branch (MGCB) instructions.
- 3.4.2 Products not delivered in sealed containers shall be individually stamped "USDA ACCEPTED AS SPECIFIED".
- 3.4.3 The "USDA ACCEPTED AS SPECIFIED" stamp shall be placed on containers in accordance with MGCB instructions.
- 3.4.4 The "USDA ACCEPTED AS SPECIFIED" stamp shall be placed over the date for products to be delivered in the fresh state.

3.5 Additional Date Stamp Requirements

- 3.5.1 In addition to the "initial certification" date required by IMPS General Requirements, it will be necessary to place the date of final certification on containers of product requiring final certification in the frozen state.
- 3.5.2 The additional date shall be placed below the "initial certification" date in a manner that will facilitate placing an imprint of the "Accepted as Specified" stamp partially over the date. Month/day/year markings, size of lettering, etc., shall be as required by IMPS General Requirements.

NOTE: In those instances where, due to the size of the end panel, it is not feasible to comply with the above, it will be acceptable to place the additional date on top of the container near the edge above the right hand corner.

4.0 PACKING & PACKAGING

Shall be in accordance with IMPS General Requirements with the following exceptions:

- 4.1 The following items may be bulk packed with prior written approval: IMPS 135A, 137, 418, 419, and 421.
- 4.2 IMPS 800 series may be packed without the required separations between layers.
- 4.3 One pound (retail) packages are unacceptable unless specifically requested in writing by the ordering institution.

Analysis Weight: 100.00 g (3.53 oz-wt.)

ESHA Code: 12215

Source: RLSE12

USDA Code: 10008

Cost: --

This item has not been modified.

				Food Item
Basic Components				
Calories	245.00			
Calories from Fat	170.10			
Protein	17.40 g			
Carbohydrates	0 g			
Dietary Fiber	0 g			
Soluble Fiber	0 g			
InSoluble Fiber	0 g			
Sugar - Total	0 g			
Monosaccharides	0 g			
Galactose	0 g			
Glucose	0 g			
Fructose	0 g			
Disaccharides	0 g			
Lactose	0 g			
Sucrose	0 g			
Maltose	0 g			
Other Carbs	0 g			
Fat - Total	18.90 g			
Saturated Fat	6.54 g			
Mono Fat	8.38 g			
Poly Fat	2.01 g			
Trans Fatty Acids	0 g			
Cholesterol	73.00 mg			
Water	62.50 g			
Vitamins				
Vitamin A IU	7.00 IU			
Vitamin A RE	2.00 RE			
A - Carotenoid	0 RE			
A - Retinol	2.00 RE			
A - Beta Carotene	-- mcg			
Thiamin-B1	0.74 mg			
Riboflavin-B2	0.20 mg			
Niacin-B3	4.57 mg			
Niacin Equiv.	8.04 mg			
Vitamin-B6	0.40 mg			
Vitamin-B12	0.63 mcg			
Biotin	2.00 mcg			
Vitamin C	0.70 mg			
Vitamin D IU	12.00 IU			
Vitamin D mcg	0.30 mcg			
Vit E-Alpha Equiv.	0.29 mg			
Vitamin E IU	0.43 IU			
Vitamin E mg	0.40 mg			
Folate	7.00 mcg			
Vitamin K	0.08 mcg			
Pantothenic Acid	0.69 mg			
Minerals				
Boron	-- mg			
Calcium	5.00 mg			
Chloride	-- mg			
Chromium	-- mcg			
Copper	0.07 mg			
Fluoride	-- mg			
Iodine	-- mcg			
Iron	0.85 mg			
Magnesium	20.00 mg			
Manganese	0.02 mg			
Molybdenum	-- mcg			
Phosphorus	199.00 mg			
Potassium	315.00 mg			
Selenium	29.40 mcg			
Sodium	47.00 mg			
Zinc	1.93 mg			
Saturated Fats				
4:0-Butyric	0 g			
6:0-Caproic	0 g			
8:0-Caprylic	0 g			
10:0-Capric	0.01 g			
12:0-Lauric	0.02 g			
14:0-Myristic	0.24 g			
15:0-Pentadecanoic	0 g			
16:0-Palmitic	4.06 g			
17:0-Margaric	0.03 g			
18:0-Stearic	2.16 g			
20:0-Arachidic	0 g			
22:0-Behenate	0 g			
24:0-Lignoceric	-- g			
Mono Fats				
14:1-Myristol	0 g			
15:1-Pentadecenoic	-- g			
16:1-Palmitol	0.53 g			
17:1-Heptadecenoic	-- g			
18:1-Oleic	7.70 g			
20:1-Eicosen	0.14 g			
22:1-Erucic	0 g			
24:1-Nervonic	-- g			
Poly Fats				
18:2-Linoleic	1.69 g			
18:3-Linolenic	0.14 g			
18:4-Stearidon	0 g			
20:3-Eicosatrienoic	-- g			
20:4-Arachidon	0.09 g			
20:5-EPA	0 g			
22:5-DPA	0 g			
22:6-DHA	0 g			
Other Fats				
Omega 3 Fatty Acids	0.14 g			
Omega 6 Fatty Acids	1.78 g			
Amino Acids				
Alanine	1.03 g			
Arginine	1.12 g			
Aspartate	1.58 g			
Cystine	0.22 g			
Glutamate	2.64 g			
Glycine	0.99 g			
Histidine	0.66 g			
Isoleucine	0.79 g			
Leucine	1.38 g			
Lysine	1.55 g			
Methionine	0.44 g			
Phenylalanine	0.69 g			
Proline	0.79 g			
Serine	0.72 g			
Threonine	0.78 g			
Tryptophan	0.21 g			
Tyrosine	0.58 g			
Valine	0.93 g			
Other				
Alcohol	0 g			
Caffeine	0 mg			
Artif Sweetener - Total	-- mg			
Aspartame	-- mg			
Saccharin	-- mg			
Sugar Alcohol	-- g			
Glycerol	-- g			
Inositol	-- g			
Mannitol	-- g			
Sorbitol	-- g			
Xylitol	-- g			
Organic Acids	-- mg			
Acetic Acid	-- mg			
Citric Acid	-- mg			
Lactic Acid	-- mg			
Malic Acid	-- mg			
Choline	-- mg			
Taurine	-- mg			

Pork Shoulder Arm Picnic, Lean+Fat-Raw

December 3, 2007

Analysis Weight: 100.00 g (3.53 oz-wt.)

ESHA Code: 12223

Source: RLSE12

USDA Code: 10074

Cost: --

This item has not been modified.

			Food Item
Basic Components			
Calories	253.00		
Calories from Fat	181.80		
Protein	16.70 g		
Carbohydrates	0 g		
Dietary Fiber	0 g		
Soluble Fiber	0 g		
InSoluble Fiber	0 g		
Sugar - Total	0 g		
Monosaccharides	0 g		
Galactose	0 g		
Glucose	0 g		
Fructose	0 g		
Disaccharides	0 g		
Lactose	0 g		
Sucrose	0 g		
Maltose	0 g		
Other Carbs	0 g		
Fat - Total	20.20 g		
Saturated Fat	7.00 g		
Mono Fat	8.97 g		
Poly Fat	2.16 g		
Trans Fatty Acids	0 g		
Cholesterol	71.00 mg		
Water	62.10 g		
Vitamins			
Vitamin A IU	6.00 IU		
Vitamin A RE	2.00 RE		
A - Carotenoid	0 RE		
A - Retinol	2.00 RE		
A - Beta Carotene	-- mcg		
Thiamin-B1	0.73 mg		
Riboflavin-B2	0.26 mg		
Niacin-B3	3.98 mg		
Niacin Equiv.	7.28 mg		
Vitamin-B6	0.39 mg		
Vitamin-B12	0.64 mcg		
Biotin	3.00 mcg		
Vitamin C	0.70 mg		
Vitamin D IU	12.00 IU		
Vitamin D mcg	0.30 mcg		
Vit E-Alpha Equiv.	0.43 mg		
Vitamin E IU	0.64 IU		
Vitamin E mg	0.43 mg		
Folate	4.00 mcg		
Vitamin K	0.08 mcg		
Pantothenic Acid	0.66 mg		
Minerals			
Boron	-- mg		
Calcium	5.00 mg		
Chloride	-- mg		
Chromium	-- mcg		
Copper	0.08 mg		
Fluoride	-- mg		
Iodine	-- mcg		
Iron	0.99 mg		
Magnesium	17.00 mg		
Manganese	0.01 mg		
Molybdenum	-- mcg		
Phosphorus	189.00 mg		
Potassium	291.00 mg		
Selenium	24.40 mcg		
Sodium	68.00 mg		
Zinc	2.37 mg		
Saturated Fats			
4:0-Butyric	0 g		
6:0-Caproic	0 g		
8:0-Caprylic	0 g		
10:0-Capric	0.01 g		
12:0-Lauric	0.02 g		
14:0-Myristic	0.25 g		
15:0-Pentadecanoic	0 g		
16:0-Palmitic	4.34 g		
17:0-Margaric	0.03 g		
18:0-Stearic	2.31 g		
20:0-Arachidic	0 g		
22:0-Behenate	0 g		
24:0-Lignoceric	-- g		
Mono Fats			
14:1-Myristol	0 g		
15:1-Pentadecenoic	-- g		
16:1-Palmitol	0.56 g		
17:1-Heptadecenoic	-- g		
18:1-Oleic	8.25 g		
20:1-Eicosen	0.15 g		
22:1-Erucic	-- g		
24:1-Nervonic	-- g		
Poly Fats			
18:2-Linoleic	1.81 g		
18:3-Linolenic	0.15 g		
18:4-Stearidon	0 g		
20:3-Eicosatrienoic	-- g		
20:4-Arachidon	0.10 g		
20:5-EPA	0 g		
22:5-DPA	0 g		
22:6-DHA	0 g		
Other Fats			
Omega 3 Fatty Acids	0.15 g		
Omega 6 Fatty Acids	1.91 g		
Amino Acids			
Alanine	0.99 g		
Arginine	1.08 g		
Aspartate	1.51 g		
Cystine	0.21 g		
Glutamate	2.52 g		
Glycine	0.97 g		
Histidine	0.63 g		
Isoleucine	0.75 g		
Leucine	1.32 g		
Lysine	1.48 g		
Methionine	0.42 g		
Phenylalanine	0.66 g		
Proline	0.77 g		
Serine	0.69 g		
Threonine	0.74 g		
Tryptophan	0.20 g		
Tyrosine	0.56 g		
Valine	0.89 g		
Other			
Alcohol	0 g		
Caffeine	0 mg		
Artif Sweetener - Total	-- mg		
Aspartame	-- mg		
Saccharin	-- mg		
Sugar Alcohol	-- g		
Glycerol	-- g		
Inositol	-- g		
Mannitol	-- g		
Sorbitol	-- g		
Xylitol	-- g		
Organic Acids	-- mg		
Acetic Acid	-- mg		
Citric Acid	-- mg		
Lactic Acid	-- mg		
Malic Acid	-- mg		
Choline	-- mg		
Taurine	-- mg		

Analysis Weight: 100.00 g (3.53 oz-wt.)

ESHA Code: 12281

Source: RLSE12

USDA Code: 10219

Cost: --

This item has not been modified.

				Food Item	
Basic Components		Pantothenic Acid	0.67 mg	20:4-Arachidon	0.08 g
Calories	263.00	Minerals		20:5-EPA	0 g
Calories from Fat	190.80	Boron	-- mg	22:5-DPA	0 g
Protein	16.90 g	Calcium	14.00 mg	22:6-DHA	0 g
Carbohydrates	0 g	Chloride	-- mg	Other Fats	
Dietary Fiber	0 g	Chromium	-- mcg	Omega 3 Fatty Acids	0.07 g
Soluble Fiber	0 g	Copper	0.04 mg	Omega 6 Fatty Acids	1.75 g
InSoluble Fiber	0 g	Fluoride	-- mg	Amino Acids	
Sugar - Total	0 g	Iodine	-- mcg	Alanine	0.98 g
Monosaccharides	0 g	Iron	0.88 mg	Arginine	1.05 g
Galactose	0 g	Magnesium	19.00 mg	Aspartate	1.57 g
Glucose	0 g	Manganese	0.01 mg	Cystine	0.22 g
Fructose	0 g	Molybdenum	-- mcg	Glutamate	2.64 g
Disaccharides	0 g	Phosphorus	175.00 mg	Glycine	0.80 g
Lactose	0 g	Potassium	287.00 mg	Histidine	0.67 g
Sucrose	0 g	Selenium	24.60 mcg	Isoleucine	0.79 g
Maltose	0 g	Sodium	56.00 mg	Leucine	1.35 g
Other Carbs	0 g	Zinc	2.20 mg	Lysine	1.52 g
Fat - Total	21.20 g	Saturated Fats		Methionine	0.45 g
Saturated Fat	7.87 g	4:0-Butyric	0 g	Phenylalanine	0.67 g
Mono Fat	9.44 g	6:0-Caproic	0 g	Proline	0.68 g
Poly Fat	1.91 g	8:0-Caprylic	0 g	Serine	0.70 g
Trans Fatty Acids	0 g	10:0-Capric	0.01 g	Threonine	0.77 g
Cholesterol	72.00 mg	12:0-Lauric	0.02 g	Tryptophan	0.21 g
Water	61.10 g	14:0-Myristic	0.33 g	Tyrosine	0.59 g
Vitamins		15:0-Pentadecanoic	0 g	Valine	0.92 g
Vitamin A IU	7.00 IU	16:0-Palmitic	4.77 g	Other	
Vitamin A RE	2.00 RE	17:0-Margaric	0.04 g	Alcohol	0 g
A - Carotenoid	0 RE	18:0-Stearic	2.55 g	Caffeine	0 mg
A - Retinol	2.00 RE	20:0-Arachidic	0 g	Artif Sweetener - Total	-- mg
A - Beta Carotene	-- mcg	22:0-Behenate	0 g	Aspartame	-- mg
Thiamin-B1	0.73 mg	24:0-Lignoceric	-- g	Saccharin	-- mg
Riboflavin-B2	0.23 mg	Mono Fats		Sugar Alcohol	-- g
Niacin-B3	4.34 mg	14:1-Myristol	0 g	Glycerol	-- g
Niacin Equiv.	7.91 mg	15:1-Pentadecenoic	-- g	Inositol	-- g
Vitamin-B6	0.38 mg	16:1-Palmitol	0.65 g	Mannitol	-- g
Vitamin-B12	0.70 mcg	17:1-Heptadecenoic	-- g	Sorbitol	-- g
Biotin	-- mcg	18:1-Oleic	8.50 g	Xylitol	-- g
Vitamin C	0.70 mg	20:1-Eicosen	0.16 g	Organic Acids	-- mg
Vitamin D IU	12.00 IU	22:1-Erucic	0 g	Acetic Acid	-- mg
Vitamin D mcg	0.30 mcg	24:1-Nervonic	-- g	Citric Acid	-- mg
Vit E-Alpha Equiv.	0.40 mg	Poly Fats		Lactic Acid	-- mg
Vitamin E IU	0.60 IU	18:2-Linoleic	1.67 g	Malic Acid	-- mg
Vitamin E mg	0.40 mg	18:3-Linolenic	0.07 g	Choline	-- mg
Folate	5.00 mcg	18:4-Stearidon	0 g	Taurine	-- mg
Vitamin K	-- mcg	20:3-Eicosatrienoic	-- g		

Used for IMPS 135ASF Beef for Stewing
Beef Shoulder Clod-Raw

December 4, 2007

Analysis Weight: 100.00 g (3.53 oz-wt.)

Source: RLSE12

USDA Code: 13033

Cost: --

This item has not been modified.

				Food Item	
Basic Components		Pantothenic Acid	0.30 mg	20:4-Arachidon	0.02 g
Calories	245.00	Minerals		20:5-EPA	0 g
Calories from Fat	165.60	Boron	-- mg	22:5-DPA	0 g
Protein	18.50 g	Calcium	7.00 mg	22:6-DHA	0 g
Carbohydrates	0 g	Chloride	-- mg	Other Fats	
Dietary Fiber	0 g	Chromium	-- mcg	Omega 3 Fatty Acids	0.24 g
Soluble Fiber	0 g	Copper	0.08 mg	Omega 6 Fatty Acids	0.47 g
InSoluble Fiber	0 g	Fluoride	-- mg	Amino Acids	
Sugar - Total	0 g	Iodine	-- mcg	Alanine	1.12 g
Monosaccharides	0 g	Iron	2.11 mg	Arginine	1.17 g
Galactose	0 g	Magnesium	20.00 mg	Aspartate	1.69 g
Glucose	0 g	Manganese	0.01 mg	Cystine	0.21 g
Fructose	0 g	Molybdenum	3.40 mcg	Glutamate	2.78 g
Disaccharides	0 g	Phosphorus	174.00 mg	Glycine	1.01 g
Lactose	0 g	Potassium	308.00 mg	Histidine	0.63 g
Sucrose	0 g	Selenium	7.60 mcg	Isoleucine	0.83 g
Maltose	0 g	Sodium	59.00 mg	Leucine	1.46 g
Other Carbs	0 g	Zinc	4.04 mg	Lysine	1.54 g
Fat - Total	18.40 g	Saturated Fats		Methionine	0.47 g
Saturated Fat	7.44 g	4:0-Butyric	0 g	Phenylalanine	0.72 g
Mono Fat	7.81 g	6:0-Caproic	0 g	Proline	0.82 g
Poly Fat	0.71 g	8:0-Caprylic	0 g	Serine	0.71 g
Trans Fatty Acids	0.78 g	10:0-Capric	0.07 g	Threonine	0.81 g
Cholesterol	68.00 mg	12:0-Lauric	0.04 g	Tryptophan	0.21 g
Water	61.80 g	14:0-Myristic	0.57 g	Tyrosine	0.62 g
Vitamins		15:0-Pentadecanoic	0.01 g	Valine	0.90 g
Vitamin A IU	0 IU	16:0-Palmitic	4.34 g	Other	
Vitamin A RE	0 RE	17:0-Margaric	0.22 g	Alcohol	0 g
A - Carotenoid	0 RE	18:0-Stearic	2.19 g	Caffeine	0 mg
A - Retinol	0 RE	20:0-Arachidic	0.01 g	Artif Sweetener - Total	-- mg
A - Beta Carotene	0 mcg	22:0-Beheate	0 g	Aspartame	-- mg
Thiamin-B1	0.11 mg	24:0-Lignoceric	0 g	Saccharin	-- mg
Riboflavin-B2	0.18 mg	Mono Fats		Sugar Alcohol	-- g
Niacin-B3	3.24 mg	14:1-Myristol	0.18 g	Glycerol	-- g
Niacin Equiv.	6.69 mg	15:1-Pentadecenoic	0 g	Inositol	-- g
Vitamin-B6	0.38 mg	16:1-Palmitol	0.90 g	Mannitol	-- g
Vitamin-B12	3.06 mcg	17:1-Heptadecenoic	0.14 g	Sorbitol	-- g
Biotin	-- mcg	18:1-Oleic	6.57 g	Xylitol	-- g
Vitamin C	0 mg	20:1-Eicosen	0.02 g	Organic Acids	-- mg
Vitamin D IU	12.00 IU	22:1-Erucic	0 g	Acetic Acid	-- mg
Vitamin D mcg	0.30 mcg	24:1-Nervonic	0 g	Citric Acid	-- mg
Vit E-Alpha Equiv.	0.16 mg	Poly Fats		Lactic Acid	-- mg
Vitamin E IU	0.23 IU	18:2-Linolic	0.45 g	Malic Acid	-- mg
Vitamin E mg	0.16 mg	18:3-Linolenic	0.24 g	Choline	-- mg
Folate	7.00 mcg	18:4-Stearidon	0 g	Taurine	-- mg
Vitamin K	-- mcg	20:3-Eicosatrienoic	0 g		

Analysis Weight: 100.00 g (3.53 oz-wt.)

ESHA Code: 10210

Source: RLSE12

USDA Code: 13207

Cost: --

This item has not been modified.

				Food Item	
Basic Components					
Calories	176.00	Pantothenic Acid	0.34 mg	20:4-Arachidon	0.02 g
Calories from Fat	84.42	Minerals		20:5-EPA	0 g
Protein	21.50 g	Boron	-- mg	22:5-DPA	0 g
Carbohydrates	0 g	Calcium	4.00 mg	22:6-DHA	0 g
Dietary Fiber	0 g	Chloride	-- mg	Other Fats	
Soluble Fiber	0 g	Chromium	-- mcg	Omega 3 Fatty Acids	0.10 g
InSoluble Fiber	0 g	Copper	0.08 mg	Omega 6 Fatty Acids	0.26 g
Sugar - Total	0 g	Fluoride	-- mg	Amino Acids	
Monosaccharides	0 g	Iodine	-- mcg	Alanine	1.30 g
Galactose	0 g	Iron	1.97 mg	Arginine	1.36 g
Glucose	0 g	Magnesium	23.00 mg	Aspartate	1.96 g
Fructose	0 g	Manganese	0.01 mg	Cystine	0.24 g
Disaccharides	0 g	Molybdenum	3.40 mcg	Glutamate	3.23 g
Lactose	0 g	Phosphorus	205.00 mg	Glycine	1.17 g
Sucrose	0 g	Potassium	354.00 mg	Histidine	0.73 g
Maltose	0 g	Selenium	7.60 mcg	Isoleucine	0.97 g
Other Carbs	0 g	Sodium	50.00 mg	Leucine	1.70 g
Fat - Total	9.38 g	Zinc	2.70 mg	Lysine	1.79 g
Saturated Fat	3.68 g	Saturated Fats		Methionine	0.55 g
Mono Fat	3.96 g	4:0-Butyric	0 g	Phenylalanine	0.84 g
Poly Fat	0.36 g	6:0-Caproic	0 g	Proline	0.95 g
Trans Fatty Acids	-- g	8:0-Caprylic	0 g	Serine	0.82 g
Cholesterol	61.00 mg	10:0-Capric	0.03 g	Threonine	0.94 g
Water	66.60 g	12:0-Lauric	0.02 g	Tryptophan	0.24 g
Vitamins		14:0-Myristic	0.27 g	Tyrosine	0.72 g
Vitamin A IU	0 IU	15:0-Pentadecanoic	0.01 g	Valine	1.05 g
Vitamin A RE	0 RE	16:0-Palmitic	2.16 g	Other	
A - Carotenoid	0 RE	17:0-Margaric	0.11 g	Alcohol	0 g
A - Retinol	0 RE	18:0-Stearic	1.08 g	Caffeine	0 mg
A - Beta Carotene	0 mcg	20:0-Arachidic	0.00 g	Artif Sweetener - Total	-- mg
Thiamin-B1	0.09 mg	22:0-Beheenate	0 g	Aspartame	-- mg
Riboflavin-B2	0.18 mg	24:0-Lignoceric	0 g	Saccharin	-- mg
Niacin-B3	4.10 mg	Mono Fats		Sugar Alcohol	-- g
Niacin Equiv.	8.12 mg	14:1-Myristol	0.09 g	Glycerol	-- g
Vitamin-B6	0.48 mg	15:1-Pentadecenoic	0 g	Inositol	-- g
Vitamin-B12	2.72 mcg	16:1-Palmitol	0.43 g	Mannitol	-- g
Biotin	-- mcg	17:1-Heptadecenoic	0.07 g	Sorbitol	-- g
Vitamin C	0 mg	18:1-Oleic	3.35 g	Xylitol	-- g
Vitamin D IU	12.00 IU	20:1-Eicosen	0.01 g	Organic Acids	-- mg
Vitamin D mcg	0.30 mcg	22:1-Erucic	0 g	Acetic Acid	-- mg
Vit E-Alpha Equiv.	0.09 mg	24:1-Nervonic	0 g	Citric Acid	-- mg
Vitamin E IU	0.13 IU	Poly Fats		Lactic Acid	-- mg
Vitamin E mg	0.09 mg	18:2-Linoleic	0.24 g	Malic Acid	-- mg
Folate	8.00 mcg	18:3-Linolenic	0.10 g	Choline	-- mg
Vitamin K	-- mcg	18:4-Stearidon	0 g	Taurine	-- mg
		20:3-Eicosatrienoic	0 g		

Beef Shoulder Clod-Raw

Analysis Weight: 100.00 g (3.53 oz-wt.)

Source: RLSE12

USDA Code: 13033

Cost: --

This item has not been modified.

				Food Item
Basic Components				
Calories	245.00			
Calories from Fat	165.60			
Protein	18.50 g			
Carbohydrates	0 g			
Dietary Fiber	0 g			
Soluble Fiber	0 g			
InSoluble Fiber	0 g			
Sugar - Total	0 g			
Monosaccharides	0 g			
Galactose	0 g			
Glucose	0 g			
Fructose	0 g			
Disaccharides	0 g			
Lactose	0 g			
Sucrose	0 g			
Maltose	0 g			
Other Carbs	0 g			
Fat - Total	18.40 g			
Saturated Fat	7.44 g			
Mono Fat	7.81 g			
Poly Fat	0.71 g			
Trans Fatty Acids	0.78 g			
Cholesterol	68.00 mg			
Water	61.80 g			
Vitamins				
Vitamin A IU	0 IU			
Vitamin A RE	0 RE			
A - Carotenoid	0 RE			
A - Retinol	0 RE			
A - Beta Carotene	0 mcg			
Thiamin-B1	0.11 mg			
Riboflavin-B2	0.18 mg			
Niacin-B3	3.24 mg			
Niacin Equiv.	6.69 mg			
Vitamin-B6	0.38 mg			
Vitamin-B12	3.06 mcg			
Biotin	-- mcg			
Vitamin C	0 mg			
Vitamin D IU	12.00 IU			
Vitamin D mcg	0.30 mcg			
Vit E-Alpha Equiv.	0.16 mg			
Vitamin E IU	0.23 IU			
Vitamin E mg	0.16 mg			
Folate	7.00 mcg			
Vitamin K	-- mcg			
Pantothenic Acid	0.30 mg			
Minerals				
Boron	-- mg			
Calcium	7.00 mg			
Chloride	-- mg			
Chromium	-- mcg			
Copper	0.08 mg			
Fluoride	-- mg			
Iodine	-- mcg			
Iron	2.11 mg			
Magnesium	20.00 mg			
Manganese	0.01 mg			
Molybdenum	3.40 mcg			
Phosphorus	174.00 mg			
Potassium	308.00 mg			
Selenium	7.60 mcg			
Sodium	59.00 mg			
Zinc	4.04 mg			
Saturated Fats				
4:0-Butyric	0 g			
6:0-Caproic	0 g			
8:0-Caprylic	0 g			
10:0-Capric	0.07 g			
12:0-Lauric	0.04 g			
14:0-Myristic	0.57 g			
15:0-Pentadecanoic	0.01 g			
16:0-Palmitic	4.34 g			
17:0-Margaric	0.22 g			
18:0-Stearic	2.19 g			
20:0-Arachidic	0.01 g			
22:0-Behenate	0 g			
24:0-Lignoceric	0 g			
Mono Fats				
14:1-Myristol	0.18 g			
15:1-Pentadecenoic	0 g			
16:1-Palmitol	0.90 g			
17:1-Heptadecenoic	0.14 g			
18:1-Oleic	6.57 g			
20:1-Eicosen	0.02 g			
22:1-Erucic	0 g			
24:1-Nervonic	0 g			
Poly Fats				
18:2-Linoleic	0.45 g			
18:3-Linolenic	0.24 g			
18:4-Stearidon	0 g			
20:3-Eicosatrienoic	0 g			
20:4-Arachidon	0.02 g			
20:5-EPA	0 g			
22:5-DPA	0 g			
22:6-DHA	0 g			
Other Fats				
Omega 3 Fatty Acids	0.24 g			
Omega 6 Fatty Acids	0.47 g			
Amino Acids				
Alanine	1.12 g			
Arginine	1.17 g			
Aspartate	1.69 g			
Cystine	0.21 g			
Glutamate	2.78 g			
Glycine	1.01 g			
Histidine	0.63 g			
Isoleucine	0.83 g			
Leucine	1.46 g			
Lysine	1.54 g			
Methionine	0.47 g			
Phenylalanine	0.72 g			
Proline	0.82 g			
Serine	0.71 g			
Threonine	0.81 g			
Tryptophan	0.21 g			
Tyrosine	0.62 g			
Valine	0.90 g			
Other				
Alcohol	0 g			
Caffeine	0 mg			
Artif Sweetener - Total	-- mg			
Aspartame	-- mg			
Saccharin	-- mg			
Sugar Alcohol	-- g			
Glycerol	-- g			
Inositol	-- g			
Mannitol	-- g			
Sorbitol	-- g			
Xylitol	-- g			
Organic Acids				
Acetic Acid	-- mg			
Citric Acid	-- mg			
Lactic Acid	-- mg			
Malic Acid	-- mg			
Choline	-- mg			
Taurine	-- mg			

Beef Round-Top-All-Lean+Fat-1/4" Trm-Raw

December 4, 2007

Analysis Weight: 100.00 g (3.53 oz-wt.)

ESHA Code: 10210

Source: RLSE12

USDA Code: 13207

Cost: --

This item has not been modified.

				Food Item	
Basic Components					
Calories	176.00	Pantothenic Acid	0.34 mg	20:4-Arachidon	0.02 g
Calories from Fat	84.42	Minerals		20:5-EPA	0 g
Protein	21.50 g	Boron	-- mg	22:5-DPA	0 g
Carbohydrates	0 g	Calcium	4.00 mg	22:6-DHA	0 g
Dietary Fiber	0 g	Chloride	-- mg	Other Fats	
Soluble Fiber	0 g	Chromium	-- mcg	Omega 3 Fatty Acids	0.10 g
InSoluble Fiber	0 g	Copper	0.08 mg	Omega 6 Fatty Acids	0.26 g
Sugar - Total	0 g	Fluoride	-- mg	Amino Acids	
Monosaccharides	0 g	Iodine	-- mcg	Alanine	1.30 g
Galactose	0 g	Iron	1.97 mg	Arginine	1.36 g
Glucose	0 g	Magnesium	23.00 mg	Aspartate	1.96 g
Fructose	0 g	Manganese	0.01 mg	Cystine	0.24 g
Disaccharides	0 g	Molybdenum	3.40 mcg	Glutamate	3.23 g
Lactose	0 g	Phosphorus	205.00 mg	Glycine	1.17 g
Sucrose	0 g	Potassium	354.00 mg	Histidine	0.73 g
Maltose	0 g	Selenium	7.60 mcg	Isoleucine	0.97 g
Other Carbs	0 g	Sodium	50.00 mg	Leucine	1.70 g
Fat - Total	9.38 g	Zinc	2.70 mg	Lysine	1.79 g
Saturated Fat	3.68 g	Saturated Fats		Methionine	0.55 g
Mono Fat	3.96 g	4:0-Butyric	0 g	Phenylalanine	0.84 g
Poly Fat	0.36 g	6:0-Caproic	0 g	Proline	0.95 g
Trans Fatty Acids	-- g	8:0-Caprylic	0 g	Serine	0.82 g
Cholesterol	61.00 mg	10:0-Capric	0.03 g	Threonine	0.94 g
Water	66.60 g	12:0-Lauric	0.02 g	Tryptophan	0.24 g
Vitamins		14:0-Myristic	0.27 g	Tyrosine	0.72 g
Vitamin A IU	0 IU	15:0-Pentadecanoic	0.01 g	Valine	1.05 g
Vitamin A RE	0 RE	16:0-Palmitic	2.16 g	Other	
A - Carotenoid	0 RE	17:0-Margaric	0.11 g	Alcohol	0 g
A - Retinol	0 RE	18:0-Stearic	1.08 g	Caffeine	0 mg
A - Beta Carotene	0 mcg	20:0-Arachidic	0.00 g	Artif Sweetener - Total	-- mg
Thiamin-B1	0.09 mg	22:0-Behenate	0 g	Aspartame	-- mg
Riboflavin-B2	0.18 mg	24:0-Lignoceric	0 g	Saccharin	-- mg
Niacin-B3	4.10 mg	Mono Fats		Sugar Alcohol	-- g
Niacin Equiv.	8.12 mg	14:1-Myristol	0.09 g	Glycerol	-- g
Vitamin-B6	0.48 mg	15:1-Pentadecenoic	0 g	Inositol	-- g
Vitamin-B12	2.72 mcg	16:1-Palmitol	0.43 g	Mannitol	-- g
Biotin	-- mcg	17:1-Heptadecenoic	0.07 g	Sorbitol	-- g
Vitamin C	0 mg	18:1-Oleic	3.35 g	Xylitol	-- g
Vitamin D IU	12.00 IU	20:1-Eicosen	0.01 g	Organic Acids	-- mg
Vitamin D mcg	0.30 mcg	22:1-Erucic	0 g	Acetic Acid	-- mg
Vit E-Alpha Equiv.	0.09 mg	24:1-Nervonic	0 g	Citric Acid	-- mg
Vitamin E IU	0.13 IU	Poly Fats		Lactic Acid	-- mg
Vitamin E mg	0.09 mg	18:2-Linoleic	0.24 g	Malic Acid	-- mg
Folate	8.00 mcg	18:3-Linolenic	0.10 g	Choline	-- mg
Vitamin K	-- mcg	18:4-Stearidon	0 g	Taurine	-- mg
		20:3-Eicosatrienoic	0 g		

Commodity Pork Ham, Cured, Bnls, Ckd, Htd

December 3, 2007

Analysis Weight: 100.00 g (3.53 oz-wt.)

ESHA Code: 12312

Source: RLSE12

USDA Code: 10802

Cost: --

This item has not been modified.

				Food Item	
Basic Components		Pantothenic Acid	0.87 mg	20:4-Arachidon	0.08 g
Calories	149.00	Minerals		20:5-EPA	0 g
Calories from Fat	68.58	Boron	-- mg	22:5-DPA	0 g
Protein	18.80 g	Calcium	6.40 mg	22:6-DHA	0.01 g
Carbohydrates	0 g	Chloride	-- mg	Other Fats	
Dietary Fiber	0 g	Chromium	-- mcg	Omega 3 Fatty Acids	0.04 g
Soluble Fiber	0 g	Copper	0.11 mg	Omega 6 Fatty Acids	0.67 g
InSoluble Fiber	0 g	Fluoride	-- mg	Amino Acids	
Sugar - Total	0 g	Iodine	-- mcg	Alanine	1.03 g
Monosaccharides	0 g	Iron	0.85 mg	Arginine	1.27 g
Galactose	0 g	Magnesium	21.00 mg	Aspartate	1.65 g
Glucose	0 g	Manganese	0.05 mg	Cystine	0.27 g
Fructose	0 g	Molybdenum	-- mcg	Glutamate	2.85 g
Disaccharides	0 g	Phosphorus	292.00 mg	Glycine	0.91 g
Lactose	0 g	Potassium	281.00 mg	Histidine	0.64 g
Sucrose	0 g	Selenium	19.80 mcg	Isoleucine	0.80 g
Maltose	0 g	Sodium	1155.00 mg	Leucine	1.48 g
Other Carbs	0 g	Zinc	2.23 mg	Lysine	1.59 g
Fat - Total	7.62 g	Saturated Fats		Methionine	0.48 g
Saturated Fat	1.70 g	4:0-Butyric	0 g	Phenylalanine	0.80 g
Mono Fat	2.86 g	6:0-Caproic	0 g	Proline	0.75 g
Poly Fat	0.75 g	8:0-Caprylic	0.00 g	Serine	0.71 g
Trans Fatty Acids	-- g	10:0-Capric	0.01 g	Threonine	0.82 g
Cholesterol	72.90 mg	12:0-Lauric	0.01 g	Tryptophan	0.21 g
Water	71.80 g	14:0-Myristic	0.06 g	Tyrosine	0.59 g
Vitamins		15:0-Pentadecanoic	0 g	Valine	0.82 g
Vitamin A IU	0 IU	16:0-Palmitic	1.11 g	Other	
Vitamin A RE	0 RE	17:0-Margaric	0.01 g	Alcohol	0 g
A - Carotenoid	0 RE	18:0-Stearic	0.45 g	Caffeine	0 mg
A - Retinol	0 RE	20:0-Arachidic	0 g	Artif Sweetener - Total	-- mg
A - Beta Carotene	0 mcg	22:0-Behenate	0 g	Aspartame	-- mg
Thiamin-B1	0.53 mg	24:0-Lignoceric	-- g	Saccharin	-- mg
Riboflavin-B2	0.24 mg	Mono Fats		Sugar Alcohol	-- g
Niacin-B3	3.55 mg	14:1-Myristol	0 g	Glycerol	-- g
Niacin Equiv.	7.10 mg	15:1-Pentadecenoic	0 g	Inositol	-- g
Vitamin-B6	0.26 mg	16:1-Palmitol	0.19 g	Mannitol	-- g
Vitamin-B12	1.41 mcg	17:1-Heptadecenoic	0 g	Sorbitol	-- g
Biotin	-- mcg	18:1-Oleic	2.62 g	Xylitol	-- g
Vitamin C	23.30 mg	20:1-Eicosen	0.05 g	Organic Acids	-- mg
Vitamin D IU	-- IU	22:1-Erucic	0 g	Acetic Acid	-- mg
Vitamin D mcg	-- mcg	24:1-Nervonic	0 g	Citric Acid	-- mg
Vit E-Alpha Equiv.	3.53 mg	Poly Fats		Lactic Acid	-- mg
Vitamin E IU	5.26 IU	18:2-Linoleic	0.59 g	Malic Acid	-- mg
Vitamin E mg	3.53 mg	18:3-Linolenic	0.03 g	Choline	-- mg
Folate	3.00 mcg	18:4-Stearidon	0 g	Taurine	-- mg
Vitamin K	-- mcg	20:3-Eicosatrienoic	-- g		

Cured Pork Bacon-Raw (Med Slices)

December 3, 2007

Analysis Weight: 100.00 g (3.53 oz-wt.) = 4.41 Piece/Slice

ESHA Code: 12165

Source: RLSE12

USDA Code: 10123

Cost: --

This item has not been modified.

				Food Item	
Basic Components					
Calories	556.00	Pantothenic Acid	0.35 mg	20:4-Arachidon	0 g
Calories from Fat	517.50	Minerals		20:5-EPA	0 g
Protein	8.66 g	Boron	-- mg	22:5-DPA	0 g
Carbohydrates	0.09 g	Calcium	7.00 mg	22:6-DHA	0 g
Dietary Fiber	0 g	Chloride	-- mg	Other Fats	
Soluble Fiber	0 g	Chromium	-- mcg	Omega 3 Fatty Acids	0.75 g
InSoluble Fiber	0 g	Copper	0.06 mg	Omega 6 Fatty Acids	6.00 g
Sugar - Total	0.09 g	Fluoride	-- mg	Amino Acids	
Monosaccharides	-- g	Iodine	-- mcg	Alanine	0.48 g
Galactose	-- g	Iron	0.60 mg	Arginine	0.53 g
Glucose	-- g	Magnesium	9.00 mg	Aspartate	0.71 g
Fructose	-- g	Manganese	0.01 mg	Cystine	0.09 g
Disaccharides	-- g	Molybdenum	-- mcg	Glutamate	1.19 g
Lactose	0 g	Phosphorus	142.00 mg	Glycine	0.62 g
Sucrose	-- g	Potassium	153.00 mg	Histidine	0.25 g
Maltose	-- g	Selenium	25.00 mcg	Isoleucine	0.35 g
Other Carbs	0 g	Sodium	730.00 mg	Leucine	0.60 g
Fat - Total	57.50 g	Zinc	1.15 mg	Lysine	0.64 g
Saturated Fat	21.30 g	Saturated Fats		Methionine	0.19 g
Mono Fat	26.30 g	4:0-Butyric	0 g	Phenylalanine	0.33 g
Poly Fat	6.75 g	6:0-Caproic	0 g	Proline	0.46 g
Trans Fatty Acids	0 g	8:0-Caprylic	0 g	Serine	0.33 g
Cholesterol	67.00 mg	10:0-Capric	0.23 g	Threonine	0.33 g
Water	31.60 g	12:0-Lauric	0.22 g	Tryptophan	0.08 g
Vitamins		14:0-Myristic	0.88 g	Tyrosine	0.25 g
Vitamin A IU	0 IU	15:0-Pentadecanoic	0 g	Valine	0.42 g
Vitamin A RE	0 RE	16:0-Palmitic	13.18 g	Other	
A - Carotenoid	0 RE	17:0-Margaric	0.10 g	Alcohol	0 g
A - Retinol	0 RE	18:0-Stearic	6.69 g	Caffeine	0 mg
A - Beta Carotene	0 mcg	20:0-Arachidic	0 g	Artif Sweetener - Total	-- mg
Thiamin-B1	0.37 mg	22:0-Behenate	0 g	Aspartame	-- mg
Riboflavin-B2	0.10 mg	24:0-Lignoceric	0 g	Saccharin	-- mg
Niacin-B3	2.78 mg	Mono Fats		Sugar Alcohol	-- g
Niacin Equiv.	4.16 mg	14:1-Myristol	0 g	Glycerol	-- g
Vitamin-B6	0.14 mg	15:1-Pentadecenoic	0 g	Inositol	-- g
Vitamin-B12	0.93 mcg	16:1-Palmitol	1.81 g	Mannitol	-- g
Biotin	2.00 mcg	17:1-Heptadecenoic	0 g	Sorbitol	-- g
Vitamin C	0 mg	18:1-Oleic	24.49 g	Xylitol	-- g
Vitamin D IU	-- IU	20:1-Eicosen	0 g	Organic Acids	-- mg
Vitamin D mcg	-- mcg	22:1-Erucic	0 g	Acetic Acid	-- mg
Vit E-Alpha Equiv.	0.49 mg	24:1-Nervonic	0 g	Citric Acid	-- mg
Vitamin E IU	0.73 IU	Poly Fats		Lactic Acid	-- mg
Vitamin E mg	0.49 mg	18:2-Linoleic	6.00 g	Malic Acid	-- mg
Folate	2.00 mcg	18:3-Linolenic	0.75 g	Choline	-- mg
Vitamin K	-- mcg	18:4-Stearidon	0 g	Taurine	-- mg
		20:3-Eicosatrienoic	0 g		

Beef Round-Bottom-All-Ln+Fat-0"Trim-Brsd

December 4, 2007

Analysis Weight: 100.00 g (3.53 oz-wt.)

ESHA Code: 10302

Source: RLSE12

USDA Code: 13398

Cost: --

This item has not been modified.

				Food Item	
Basic Components					
Calories	213.00	Pantothenic Acid	0.42 mg	20:4-Arachidon	0.05 g
Calories from Fat	79.65	Minerals		20:5-EPA	0 g
Protein	31.20 g	Boron	-- mg	22:5-DPA	0 g
Carbohydrates	0 g	Calcium	5.00 mg	22:6-DHA	0 g
Dietary Fiber	0 g	Chloride	-- mg	Other Fats	
Soluble Fiber	0 g	Chromium	-- mcg	Omega 3 Fatty Acids	0.04 g
InSoluble Fiber	0 g	Copper	0.13 mg	Omega 6 Fatty Acids	0.30 g
Sugar - Total	0 g	Fluoride	-- mg	Amino Acids	
Monosaccharides	0 g	Iodine	-- mcg	Alanine	1.88 g
Galactose	0 g	Iron	3.41 mg	Arginine	1.97 g
Glucose	0 g	Magnesium	25.00 mg	Aspartate	2.85 g
Fructose	0 g	Manganese	0.02 mg	Cystine	0.35 g
Disaccharides	0 g	Molybdenum	3.40 mcg	Glutamate	4.68 g
Lactose	0 g	Phosphorus	268.00 mg	Glycine	1.70 g
Sucrose	0 g	Potassium	304.00 mg	Histidine	1.07 g
Maltose	0 g	Selenium	-- mcg	Isoleucine	1.40 g
Other Carbs	0 g	Sodium	51.00 mg	Leucine	2.46 g
Fat - Total	8.85 g	Zinc	5.40 mg	Lysine	2.59 g
Saturated Fat	3.08 g	Saturated Fats		Methionine	0.80 g
Mono Fat	3.87 g	4:0-Butyric	0 g	Phenylalanine	1.22 g
Poly Fat	0.34 g	6:0-Caproic	0 g	Proline	1.38 g
Trans Fatty Acids	-- g	8:0-Caprylic	0 g	Serine	1.19 g
Cholesterol	96.00 mg	10:0-Capric	0.01 g	Threonine	1.36 g
Water	57.20 g	12:0-Lauric	0.01 g	Tryptophan	0.35 g
Vitamins		14:0-Myristic	0.23 g	Tyrosine	1.05 g
Vitamin A IU	0 IU	15:0-Pentadecanoic	0.01 g	Valine	1.52 g
Vitamin A RE	0 RE	16:0-Palmitic	1.87 g	Other	
A - Carotenoid	0 RE	17:0-Margaric	0.10 g	Alcohol	0 g
A - Retinol	0 RE	18:0-Stearic	0.85 g	Caffeine	0 mg
A - Beta Carotene	0 mcg	20:0-Arachidic	0.00 g	Artif Sweetener - Total	-- mg
Thiamin-B1	0.07 mg	22:0-Behenate	0 g	Aspartame	-- mg
Riboflavin-B2	0.26 mg	24:0-Lignoceric	0 g	Saccharin	-- mg
Niacin-B3	4.03 mg	Mono Fats		Sugar Alcohol	-- g
Niacin Equiv.	9.85 mg	14:1-Myristol	0.09 g	Glycerol	-- g
Vitamin-B6	0.36 mg	15:1-Pentadecenoic	0 g	Inositol	-- g
Vitamin-B12	2.45 mcg	16:1-Palmitol	0.38 g	Mannitol	-- g
Biotin	-- mcg	17:1-Heptadecenoic	0.07 g	Sorbitol	-- g
Vitamin C	0 mg	18:1-Oleic	3.34 g	Xylitol	-- g
Vitamin D IU	12.00 IU	20:1-Eicosen	0 g	Organic Acids	-- mg
Vitamin D mcg	0.30 mcg	22:1-Erucic	0 g	Acetic Acid	-- mg
Vit E-Alpha Equiv.	0.15 mg	24:1-Nervonic	0 g	Citric Acid	-- mg
Vitamin E IU	0.22 IU	Poly Fats		Lactic Acid	-- mg
Vitamin E mg	0.15 mg	18:2-Linoleic	0.25 g	Malic Acid	-- mg
Folate	11.00 mcg	18:3-Linolenic	0.04 g	Choline	-- mg
Vitamin K	-- mcg	18:4-Stearidon	0 g	Taurine	-- mg
		20:3-Eicosatrienoic	0 g		

Beef Bologna

December 3, 2007

Analysis Weight: 100.00 g (3.53 oz-wt.) = 4.35 Piece/Slice

ESHA Code: 13002

Source: RLSE12

USDA Code: 7007

Cost: --

This item has not been modified.

				Food Item	
Basic Components		Pantothenic Acid	0.28 mg	20:4-Arachidon	0 g
Calories	312.00	Minerals		20:5-EPA	0 g
Calories from Fat	256.50	Boron	-- mg	22:5-DPA	0 g
Protein	12.20 g	Calcium	12.00 mg	22:6-DHA	0 g
Carbohydrates	0.80 g	Chloride	-- mg	Other Fats	
Dietary Fiber	0 g	Chromium	-- mcg	Omega 3 Fatty Acids	0.24 g
Soluble Fiber	0 g	Copper	0.03 mg	Omega 6 Fatty Acids	0.85 g
InSoluble Fiber	0 g	Fluoride	-- mg	Amino Acids	
Sugar - Total	0.80 g	Iodine	-- mcg	Alanine	0.87 g
Monosaccharides	2.40 g	Iron	1.66 mg	Arginine	0.75 g
Galactose	-- g	Magnesium	12.00 mg	Aspartate	1.19 g
Glucose	2.40 g	Manganese	0.03 mg	Cystine	0.16 g
Fructose	-- g	Molybdenum	-- mcg	Glutamate	1.96 g
Disaccharides	0.20 g	Phosphorus	88.00 mg	Glycine	1.01 g
Lactose	-- g	Potassium	157.00 mg	Histidine	0.39 g
Sucrose	0.20 g	Selenium	11.30 mcg	Isoleucine	0.52 g
Maltose	-- g	Sodium	981.00 mg	Leucine	0.89 g
Other Carbs	0 g	Zinc	2.16 mg	Lysine	0.93 g
Fat - Total	28.50 g	Saturated Fats		Methionine	0.28 g
Saturated Fat	12.10 g	4:0-Butyric	0 g	Phenylalanine	0.43 g
Mono Fat	13.80 g	6:0-Caproic	0 g	Proline	0.87 g
Poly Fat	1.09 g	8:0-Caprylic	0 g	Serine	0.49 g
Trans Fatty Acids	1.52 g	10:0-Capric	0.08 g	Threonine	0.46 g
Cholesterol	58.00 mg	12:0-Lauric	0.04 g	Tryptophan	0.11 g
Water	55.30 g	14:0-Myristic	0.87 g	Tyrosine	0.40 g
Vitamins		15:0-Pentadecanoic	-- g	Valine	0.53 g
Vitamin A IU	0 IU	16:0-Palmitic	6.64 g	Other	
Vitamin A RE	0 RE	17:0-Margaric	-- g	Alcohol	0 g
A - Carotenoid	0 RE	18:0-Stearic	4.05 g	Caffeine	0 mg
A - Retinol	0 RE	20:0-Arachidic	0.03 g	Artif Sweetener - Total	-- mg
A - Beta Carotene	0 mcg	22:0-Beheenate	-- g	Aspartame	-- mg
Thiamin-B1	0.05 mg	24:0-Lignoceric	-- g	Saccharin	-- mg
Riboflavin-B2	0.11 mg	Mono Fats		Sugar Alcohol	-- g
Niacin-B3	2.41 mg	14:1-Myristol	0.22 g	Glycerol	-- g
Niacin Equiv.	4.24 mg	15:1-Pentadecenoic	0 g	Inositol	-- g
Vitamin-B6	0.15 mg	16:1-Palmitol	1.61 g	Mannitol	-- g
Vitamin-B12	1.42 mcg	17:1-Heptadecenoic	0 g	Sorbitol	-- g
Biotin	-- mcg	18:1-Oleic	11.97 g	Xylitol	-- g
Vitamin C	0 mg	20:1-Eicosen	0 g	Organic Acids	-- mg
Vitamin D IU	28.00 IU	22:1-Erucic	0 g	Acetic Acid	-- mg
Vitamin D mcg	0.70 mcg	24:1-Nervonic	0 g	Citric Acid	-- mg
Vit E-Alpha Equiv.	0.19 mg	Poly Fats		Lactic Acid	-- mg
Vitamin E IU	0.28 IU	18:2-Linoleic	0.85 g	Malic Acid	-- mg
Vitamin E mg	0.49 mg	18:3-Linolenic	0.24 g	Choline	-- mg
Folate	5.00 mcg	18:4-Stearidon	0 g	Taurine	-- mg
Vitamin K	-- mcg	20:3-Eicosatrienoic	0 g		



Heartland Meat Co., Inc.

**BEEF CUBE
STEAK CUT**



_____ OZ _____ NET WT

ITEM NUMBER: **1406** DATE: 12/14/07
HEARTLAND MEAT CO., INC. CHULA VISTA, GA 91911

Heartland Meat Co., Inc.
3461 Main Street
Chula Vista, CA 91911

Imps 1101
CUBE STEAK special
Item Number: 8905-904-0237-5

Serving Size 3.527 ounces (100G)
Servings Per Container Varied

Amount Per Serving
Calories 147

Total Fat 6.7g
Cholesterol 58mg
Sodium 72mg
Total Carbohydrate 0g
Protein 21g

Heartland Meat Co., Inc.
3461 Main Street
Chula Vista, CA 91911

Imps 137
GROUND BEEF SPECIAL
Item Number: 8905-0029-9

Serving Size 3.527 ounces (100G)
Servings Per Container Varied

Amount Per Serving
Calories 234

Total Fat 13.7g
Cholesterol 60mg
Sodium 63mg
Total Carbohydrate 0g
Protein 20g

Heartland Meat Co., Inc.
3461 Main Street
Chula Vista, CA 91911

Imps 505
Ham, bnl's, (cured & smoked), fully cooked
Item Number: 8905-904-0077-9

Serving Size 2 ounces (56G)
Servings Per Container Varied

Amount Per Serving
Calories 50 Calories from Fat 10

Total Fat 1g
Saturated Fat 0.5g
Cholesterol 30mg
Sodium 740mg
Total Carbohydrate 1g
Sugar 1g
Protein 10g

Heartland Meat Co., Inc.
3461 Main Street
Chula Vista, CA 91911

Imps 511
HAM, chunked and formed, (cured), fully cooked
Item Number: 8905-904-0079-2

Serving Size 2 ounces (56G)
Servings Per Container Varied

Amount Per Serving
Calories 50 Calories from Fat 10

Total Fat 1g
Saturated Fat 0.5g
Cholesterol 30mg
Sodium 740mg
Total Carbohydrate 1g
Sugar 1g
Protein 10g