



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

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

CONTRACT NUMBER:	1-08-89-76
DESCRIPTION:	Pudding, Ready-to-Serve
CONTRACTOR(S):	San Joaquin Distributors, Inc.
CONTRACT TERM:	July 1, 2008 thru June 30, 2009
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Eileen Tardiff 916-375-4432 etardiff@dgs.ca.gov

original signed
Dion Campos, Food Acquisitions Manager

Date: July 1, 2008

Contract (Mandatory) 1-08-89-76
Contract Notification and User Guide

Table of Contents

- 1. Quick Reference Guide.....page 3**
- 2. General Terms & Conditions.....pages 4 - 8**
- 3. Agency/User’s Guidepages 9 - 11**
- 4. Contractor’s Guide.....pages 12 – 14**

Attachments

- 5. Cost Sheets(2 pages)**
- 6. Specifications.....(2 pages)**
- 7. Nutritional Facts Sheets(8 pages)**
- 8. Kosher Certification.....(1 page)**

Contract (Mandatory) 1-08-89-76
Contract Notification and User Guide

Quick Reference Guide

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

State Contract Administrator:

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

Supplier Contact Information:

Contact:	Stephen Simpson
Address:	San Joaquin Distributors, Inc. 2724 E. Annadale Ave. 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:	\$100 per delivery
Product Price Terms:	Firm Fixed
Due Date of PO to Supplier:	15 days prior to delivery

Contract (Mandatory) 1-08-89-76
Contract Notification and User Guide

General Terms & Conditions

1. SCOPE

The State's contract with San Joaquin Distributors, Inc. is to provide Pudding, Ready-to-Serve at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-76. 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 Pudding, Ready-to-Serve 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 1 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.13, Contractors Guide No. 6).

2. CONTRACT PRICING STRUCTURE

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

3. ORDERING PROCEDURE:

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

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

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

Contractor Ordering Information

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

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

Contract (Mandatory) 1-08-89-76
Contract Notification and User Guide

General Terms & Conditions continue...

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

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

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

Upon receipt of a Purchase Order - Std. 65 (P.O), each Contractor is required to send a copy of each customer's submitted P.O to the contract administrator.

4. ORDER LIMITS

The minimum order shall be **\$100** 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.

Contract (Mandatory) 1-08-89-76
Contract Notification and User Guide

General Terms & Conditions continue...

7. EMERGENCY/EXPEDITED ORDERS

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

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

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

8. SHIPPED ORDERS/PRESERVATION, PACKAGING & PACKING

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

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

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

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

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.

Contract (Mandatory) 1-08-89-76
Contract Notification and User Guide

General Terms & Conditions continue...

10. QUALITY ASSURANCE

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

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

11. INVOICING REQUIREMENTS

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

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

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

12. SPECIFICATIONS

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

8940-08BS-003 dated 4/28/2008 All Line Items

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

Contract (Mandatory) 1-08-89-76
Contract Notification and User Guide

General Terms & Conditions continue...

13. PAYMENT

Offered payment terms for this contract are as follows:

Contractor	Terms
San Joaquin Distributors, Inc.	½%; 10 days

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

14. PRICES

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

15. FORCED, CONVICT, AND INDENTURED LABOR

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

16. ATTACHMENTS

- Contract Pricing
- State Specification(s)
8940-08BS-003 dated 4/28/2008
- Nutritional Facts
- Kosher Certificates

Contract (Mandatory) 1-08-89-76
Contract Notification and User Guide

Agency/Users Guide

1. CONTRACT USAGE/RULES

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

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

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

2. DGS ADMINISTRATIVE FEES

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

Contract (Mandatory) 1-08-89-76
Contract Notification and User Guide

Agency/Users Guide continue...

3. PROBLEM RESOLUTION

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

4. PURCHASE EXECUTION

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

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

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

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

5. PAYEE DATA RECORD

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

The Federal Employee ID numbers are listed below:

Contractor Name	Federal Employee ID Number
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

Agency/Users Guide continue...

Contract (Mandatory) 1-08-89-76
Contract Notification and User Guide

7. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION

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

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

Contract (Mandatory) 1-08-89-76
Contract Notification and User Guide

Contractors Guide

1. DELIVERY INSTRUCTIONS

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

2. DELIVERY TIMELINES

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

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

3. CONTRACTOR REPORTING REQUIREMENTS

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

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

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

Contractors Guide continue...

Contract (Mandatory) 1-08-89-76
Contract Notification and User Guide

In addition, a quarterly overview report is required utilizing the same reporting forms. Invoice copies or list of purchase orders will not fulfill this requirement. This report shall be submitted to the State quarterly, commencing on the 15th day of the proceeding quarter to the Procurement Division, Food Acquisitions Unit.

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 contract shall include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. At that time, the contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon.

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

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

Contract (Mandatory) 1-08-89-76
Contract Notification and User Guide

Contractors Guide continue...

7. MODIFICATION OF CONTRACT

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

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

8. EMERGENCY EXTENSION OPTION

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

Contract (Mandatory) 1-08-89-76
Cost Sheets

THESE PRODUCTS ARE ALL KOSHER

Item	Unit	Commodity #	Description	Unit Price
(1)	CS	8940-920-1166-4	Pudding, Banana , Ready to Serve, Canned	\$ 20.25
		Manufacturer:	AFP	
		Brand Offered:	Real Fresh	
		Packaging:	6 / #10	
		Product Code:	A1RFD15A	
(2)	CS	8940-920-0489-1	Pudding, Butterscotch , Ready to Serve, Canned	\$ 20.25
		Manufacturer:	AFP	
		Brand Offered:	Real Fresh	
		Packaging:	6 / #10	
		Product Code:	A1RFD17B	
(3)	CS	8940-920-0488-0	Pudding, Chocolate , Ready to Serve, Canned	\$ 20.25
		Manufacturer:	AFP	
		Brand Offered:	Real Fresh	
		Packaging:	6 / #10	
		Product Code:	A1RFD11A	
(4)	CS	8940-920-0490-8	Pudding, Lemon , Ready to Serve, Canned	\$ 20.25
		Manufacturer:	AFP	
		Brand Offered:	Real Fresh	
		Packaging:	6 / #10	
		Product Code:	A1RFD16A	
(5)	CS	8940-920-1066-0	Pudding, Tapioca , Ready to Serve, Canned	\$ 20.25
		Manufacturer:	AFP	
		Brand Offered:	Real Fresh	
		Packaging:	6 / #10	
		Product Code:	A1RFD13B	

Contract (Mandatory) 1-08-89-76
Cost Sheets

Item	Unit	Commodity #	Description	Unit Price
(6)	CS	8940-920-0422-2	Pudding, Vanilla , Ready to Serve, Canned	\$ 20.25
		Manufacturer:	AFP	
		Brand Offered:	Real Fresh	
		Packaging:	6 / #10	
		Product Code:	A1RFD12F	
(7)	CS	8940-920-1362-4	Pudding, Chocolate , Ready to Serve, Individual (Plastic Packaging Required)	\$ 13.00
		Manufacturer:	AFP	
		Brand Offered:	Real Fresh	
		Packaging:	6 / #10	
		Product Code:	A1RFD11A	
(8)	CS	8940-920-0488-0	Pudding, Chocolate , Ready to Serve, Individual (Plastic Packaging Required)	\$ 13.00
		Manufacturer:	AFP	
		Brand Offered:	Real Fresh	
		Packaging:	6 / #10	
		Product Code:	A1RFD11A	



STATE OF CALIFORNIA

Bid Specification

8940-08BS-003

PUDDINGS, READY-TO-SERVE

1.0 SCOPE

This bid specification establishes requirements for ready-to-serve puddings, processed into hermetically sealed cans or plastic 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.
- 2.4 All ingredients derived from milk shall be manufactured in a plant approved by the Dairy Grading Section, Dairy Division, Agricultural Marketing Service, U.S. Department of Agriculture.

3.0 REQUIREMENTS

- 3.1 The puddings shall be ready-to-serve. Unopened containers shall not require refrigeration.
- 3.2 The pudding flavors may include: banana, butterscotch, chocolate, chocolate fudge, lemon, milk chocolate, rice, tapioca and vanilla.
- 3.3 The puddings shall be prepared from clean, sound, wholesome materials free from objectionable odor and foreign matter.
- 3.4 The puddings shall possess a good flavor, odor, and color characteristic of the applicable flavor.
- 3.5 The puddings, except tapioca and rice puddings, shall possess a smooth consistency. The tapioca and rice puddings shall have a consistency typical of their physical properties for the ingredients used. The puddings shall contain no free liquid and shall not be watery nor weep upon standing.
- 3.6 The puddings shall be available in 3.5 ounce (minimum) individual plastic containers and #10 cans.
- 3.7 After filling and sealing, the cans shall be heat processed at appropriate times and temperatures to be commercially sterile. Alternatively, the puddings may be aseptically packaged provided that the process parameters follow the guidelines of the U.S. Food and Drug Administration as contained in 21 CFR 108.25 (c) (1), (2), and (3) for lemon pudding and 21 CFR 108.35 (c) (1), (2), and (3) for all other flavored puddings referenced in this document.
- 3.8 The puddings shall not be more than 180 days old at the time of delivery.

- 3.9 The puddings shall conform to the following analytical requirements:
(if necessary, analytical testing shall be as defined in the USDA CID A-A-20051D, dated June 6, 2001).

FLAVORS	TOTAL SOLIDS (% by weight)	FAT (MAX. % by Weight)	PH
Banana	23.0 - 34.0	5.5	6.2 - 7.0
Butterscotch	24.0 - 34.0	5.5	6.2 - 7.0
Chocolate	24.0 - 34.0	5.5	6.2 - 7.0
Chocolate Fudge	24.0 - 34.0	5.5	6.2 - 7.0
Lemon	24.0 - 34.0	5.5	2.7 - 3.7
Milk Chocolate	24.0 - 34.0	5.5	6.2 - 7.0
Rice	24.0 - 34.6	5.5	6.2 - 7.0
Tapioca	24.0 - 34.0	6.3	6.2 - 7.0
Vanilla	24.0 - 34.0	6.3	6.2 - 7.0



PRODUCT BULLETIN

A1RFD15A

6/#10 RF BANANA PUDDING (5A)

Property Of: AFP advanced food products llc

UPC Code 71079 16604

Aseptically processed, shelf stable and ready to serve Natural and Artificially Flavored Banana Pudding.

INGREDIENTS

WATER, SKIM MILK, SUGAR, MODIFIED FOOD STARCH, PARTIALLY HYDROGENATED SOYBEAN OIL, SALT, SODIUM STEAROYL LACTYLATE, NATURAL AND ARTIFICIAL FLAVORS, FD&C YELLOW 5 AND FD&C YELLOW 6.

ALLERGEN STATEMENT

Contains: Milk
Sensitivity Agents - Contains: None

Nutrition Facts <small>½ cup (128g)</small>	Amount/Serving	% Daily Value *	Amount/Serving	% Daily Value *	*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: <table style="width: 100%; border-collapse: collapse; margin-top: 5px;"> <tr> <td></td> <td style="text-align: center;">Calories</td> <td style="text-align: center;">2,000</td> <td style="text-align: center;">2,500</td> </tr> <tr> <td>Total Fat</td> <td style="text-align: center;">Less than</td> <td style="text-align: center;">65g</td> <td style="text-align: center;">80g</td> </tr> <tr> <td>Sat Fat</td> <td style="text-align: center;">Less than</td> <td style="text-align: center;">20g</td> <td style="text-align: center;">25g</td> </tr> <tr> <td>Cholesterol</td> <td style="text-align: center;">Less than</td> <td style="text-align: center;">300g</td> <td style="text-align: center;">300g</td> </tr> <tr> <td>Sodium</td> <td style="text-align: center;">Less than</td> <td style="text-align: center;">2,400mg</td> <td style="text-align: center;">2,400mg</td> </tr> <tr> <td>Total Carbohydrates</td> <td></td> <td style="text-align: center;">300g</td> <td style="text-align: center;">375g</td> </tr> <tr> <td>Dietary Fiber</td> <td></td> <td style="text-align: center;">25g</td> <td style="text-align: center;">30g</td> </tr> </table>		Calories	2,000	2,500	Total Fat	Less than	65g	80g	Sat Fat	Less than	20g	25g	Cholesterol	Less than	300g	300g	Sodium	Less than	2,400mg	2,400mg	Total Carbohydrates		300g	375g	Dietary Fiber		25g	30g
		Calories	2,000	2,500																													
Total Fat	Less than	65g	80g																														
Sat Fat	Less than	20g	25g																														
Cholesterol	Less than	300g	300g																														
Sodium	Less than	2,400mg	2,400mg																														
Total Carbohydrates		300g	375g																														
Dietary Fiber		25g	30g																														
Servings Per Container About 24	Total Fat 4g	8%	Total Carbohydrate 24g	8%																													
Calories 130	Saturated Fat 0.5g	4%	Dietary Fiber 0g	0%																													
Calories from Fat 35	Trans Fat 1.5g		Sugars 17g																														
	Cholesterol 0mg	0%	Protein 1g																														
	Sodium 190mg	8%																															
	Vitamin A 2% * Vitamin C 0%		Calcium 4% * Iron 0%																														

PHYSICAL CHARACTERISTICS

Flavor	Banana		
Texture	Smooth, homogenous and creamy.		
Color	Very light dairy banana yellow.		
% Fat Range	3.1 - 3.5%	% Total Solids Range	23.4 - 24.4%
% Salt Range	0.25 - 0.50%	pH Finished Product	6.30 - 6.80
Viscosity	30 - 50 (6/20/72F)	Specific Gravity	1.0787
	<i>Dial Reading / cps Conversion (spindle/speed/temp)</i>		



PRODUCT BULLETIN

A1RED17B

6/#10 RF BUTTERSCOTCH PUDDING (7B)

Property Of: AFP advanced food products llc

UPC Code 71079 16603

Aseptically canned, ready-to-serve Artificially Flavored Butterscotch Pudding.

INGREDIENTS

NON FAT MILK, WATER, SUGAR, FOOD STARCH-MODIFIED, PARTIALLY HYDROGENATED SOYBEAN OIL, SALT, ARTIFICIAL FLAVORS, SODIUM STEAROYL-2-LACTYLATE, YELLOW 5, YELLOW 6, RED 3, GREEN 3.

ALLERGEN STATEMENT

Contains: Milk
Sensitivity Agents - Contains: None

Nutrition Facts ½ cup (128g)	Amount/Serving	% Daily Value *	Amount/Serving	% Daily Value *	*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:
Servings Per Container About 24 Calories 140 Calories from Fat 35	Total Fat 4g	6%	Total Carbohydrate 25g	8%	Calories 2,000 2,500
	Saturated Fat 1g	4%	Dietary Fiber 0g	0%	Total Fat Less than 65g 80g
	Trans Fat 1.5g		Sugars 19g		Sat Fat Less than 20g 25g
	Cholesterol 0mg	0%	Protein 2g		Cholesterol Less than 300g 300g
	Sodium 260mg	11%			Sodium Less than 2,400mg 2,400mg
	Vitamin A 0%	*	Calcium 6%	* Iron 0%	Total Carbohydrate Less than 300g 375g
	Vitamin C 0%	*			Dietary Fiber 25g 30g
					Calories per gram:
					Fat 9 * Carbohydrate 4 * Protein 4

PHYSICAL CHARACTERISTICS

Flavor	Butterscotch		
Texture	Smooth, homogenous and creamy.		
Color	Brownish-orange in color, typical of butterscotch candy.		
% Fat Range	3.2 - 3.4%	% Total Solids Range	24.5 - 25.5%
% Salt Range	0.50 - 0.75%	pH Finished Product	6.5 - 6.9
Viscosity	30 - 50 (5/20/72F)	Specific Gravity	1.0834
	<i>Dial Reading / cps Conversion (spindle/speed/temp)</i>		



PRODUCT BULLETIN

A1RFD11A

6/#10 RF CHOCOLATE PUDDING (1A)

Property Of: AFP advanced food products llc

UPC Code 71079 16601

Aseptically processed, shelf stable and ready to serve Chocolate Pudding.

INGREDIENTS

SKIM MILK, WATER, SUGAR, MODIFIED FOOD STARCH, PARTIALLY HYDROGENATED SOYBEAN OIL, COCOA (PROCESSED WITH ALKALI), DEXTROSE, SALT, SODIUM STEAROYL LACTYLATE, NATURAL AND ARTIFICIAL VANILLA FLAVOR, FD&C YELLOW 5 AND FD&C YELLOW 6.

ALLERGEN STATEMENT

Contains: Milk
Sensitivity Agents - Contains: None

Nutrition

Facts

½ cup (128g)

Servings Per Container About 24

Calories 150

Calories from Fat 40

Amount/Serving	% Daily Value *	Amount/Serving	% Daily Value *
Total Fat 4.5g	7%	Total Carbohydrate 27g	9%
Saturated Fat 1g	4%	Dietary Fiber 0g	0%
Trans Fat 1.5g		Sugars 20g	
Cholesterol 0mg	0%	Protein 2g	
Sodium 160mg	7%		
Vitamin A 0% *	Vitamin C 0%	Calcium 6% *	Iron 2%

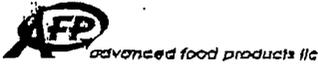
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories	2,000	2,500
Total Fat	Less than	85g	80g	
Sat Fat	Less than	20g	25g	
Cholesterol	Less than	300g	300g	
Sodium	Less than	2,400mg	2,400mg	
Total Carbohydrates		300g	375g	
Dietary Fiber		25g	30g	

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

PHYSICAL CHARACTERISTICS

Flavor	Chocolate		
Texture	Smooth, homogenous and creamy.		
Color	Medium dark chocolate / cocoa brown.		
% Fat Range	3.2 - 3.8%	% Total Solids Range	26.2 - 27.2%
% Salt Range	0.25 - 0.50%	pH Finished Product	6.4-6.8
Viscosity	35 - 45 (sp6/20rpm/70-90F)	Specific Gravity	1.0898
	<i>Dial Reading / cps Conversion (spindle/speed/temp)</i>		



PRODUCT BULLETIN

A1RFD16A

6/#10 RF LEMON PUDDING (6A)

Property Of: AFP advanced food products llc

UPC Code 71079 16606

An aseptically canned, shelf stable, ready-to-serve lemon pudding.

INGREDIENTS

WATER, SUGAR, MODIFIED FOOD STARCH, PARTIALLY HYDROGENATED SOYBEAN OIL, CONCENTRATED LEMON JUICE, MONO AND DIGLYCERIDES, SALT, CITRIC ACID, NATURAL FLAVORS, SODIUM CITRATE, TITANIUM DIOXIDE, FD&C YELLOW 5.

ALLERGEN STATEMENT

Contains: None

Sensitivity Agents - Contains: None

Note : Sysco chooses to sometimes display Allergens and Sensitivity Agents collectively as Allergens in a single "Contains:" statement.

Nutrition Facts ½ cup (128g)	Amount/Serving	% Daily Value *	Amount/Serving	% Daily Value *	*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:																												
Servings Per Container About 24 Calories 150 Calories from Fat 25	Total Fat 3g	5%	Total Carbohydrate 33g	11%		<table style="width: 100%; border-collapse: collapse; font-size: x-small;"> <tr> <td style="width: 150px;"></td> <td style="text-align: center;">Calories</td> <td style="text-align: center;">2,000</td> <td style="text-align: center;">2,500</td> </tr> <tr> <td>Total Fat</td> <td style="text-align: center;">Less than</td> <td style="text-align: center;">65g</td> <td style="text-align: center;">80g</td> </tr> <tr> <td>Sat Fat</td> <td style="text-align: center;">Less than</td> <td style="text-align: center;">20g</td> <td style="text-align: center;">25g</td> </tr> <tr> <td>Cholesterol</td> <td style="text-align: center;">Less than</td> <td style="text-align: center;">300g</td> <td style="text-align: center;">300g</td> </tr> <tr> <td>Sodium</td> <td style="text-align: center;">Less than</td> <td style="text-align: center;">2,400mg</td> <td style="text-align: center;">2,400mg</td> </tr> <tr> <td>Total Carbohydrates</td> <td></td> <td style="text-align: center;">300g</td> <td style="text-align: center;">375g</td> </tr> <tr> <td>Dietary Fiber</td> <td></td> <td style="text-align: center;">25g</td> <td style="text-align: center;">30g</td> </tr> </table>		Calories	2,000	2,500	Total Fat	Less than	65g	80g	Sat Fat	Less than	20g	25g	Cholesterol	Less than	300g	300g	Sodium	Less than	2,400mg	2,400mg	Total Carbohydrates		300g	375g	Dietary Fiber		25g
	Calories	2,000	2,500																														
Total Fat	Less than	65g	80g																														
Sat Fat	Less than	20g	25g																														
Cholesterol	Less than	300g	300g																														
Sodium	Less than	2,400mg	2,400mg																														
Total Carbohydrates		300g	375g																														
Dietary Fiber		25g	30g																														
	Saturated Fat 1g	4%	Dietary Fiber 0g	0%																													
	Trans Fat 1g		Sugars 25g																														
	Cholesterol 0mg	0%	Protein 0g																														
	Sodium 200mg	8%																															
	Vitamin A 0% * Vitamin C 0%		Calcium 0% * Iron 0%		Calories per gram: Fat 9 * Carbohydrate 4 * Protein 4																												

PHYSICAL CHARACTERISTICS

Flavor	Lemon		
Texture	Smooth, homogenous and creamy.		
Color	Bright candy lemon yellow		
% Fat Range	2.1 - 2.7%	% Total Solids Range	27.8-28.8%
% Salt Range	0.25 - 0.50%%	pH Finished Product	3.40 - 3.55
Viscosity	40 - 80 (6/20/72F)	Specific Gravity	1.1022
	<i>Dial Reading / cps Conversion (spindle/speed/temp)</i>		



PRODUCT BULLETIN

A1RFD13B

6/#10 RF TAPIOCA PUDDING (3B)

Property Of: AFP advanced food products llc

UPC Code 71079 16608

Aseptically processed, shelf stable and ready-to-serve Tapioca Pudding.

INGREDIENTS

SKIM MILK, WATER, SUGAR, MODIFIED FOOD STARCH, TAPIOCA, PARTIALLY HYDROGENATED SOYBEAN OIL, SALT, ARTIFICIAL VANILLA FLAVOR, SODIUM STEAROYL LACTYLATE, SODIUM PHOSPHATE, XANTHAN GUM AND FD&C YELLOW 5.

ALLERGEN STATEMENT

Contains: Milk
Sensitivity Agents - Contains: None

Nutrition Facts ½ cup (128g)	Amount/Serving	% Daily Value *	Amount/Serving	% Daily Value *	*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:
	Total Fat 4.5g	7%	Total Carbohydrate 24g	8%	
	Saturated Fat 1g	5%	Dietary Fiber 0g	0%	Calories 2,000 2,500
	Trans Fat 1.5g		Sugars 16g		Total Fat Less than 85g 80g
Servings Per Container About 24	Cholesterol 0mg	0%	Protein 2g		Sat Fat Less than 20g 25g
Calories 140	Sodium 190mg	8%			Cholesterol Less than 300g 300g
Calories from Fat 40	Vitamin A 0% * Vitamin C 2%		Calcium 6% * Iron 0%		Sodium Less than 2,400mg 2,400mg
					Total Carbohydrates Less than 300g 375g
					Dietary Fiber 25g 20g
					Calories per gram: Fat 9 * Carbohydrate 4 * Protein 4

PHYSICAL CHARACTERISTICS

Flavor	Tapioca		
Texture	Smooth, homogenous and creamy with distinct (but cooked) Tapioca pearls dispersed throughout.		
Color	Milky white/cream color with semi-transparent taioca pearls dispersed throughout.		
% Fat Range	3.0 - 3.5%	% Total Solids Range	24.0 - 24.9 (Sauce)%
% Salt Range	0.25 - 0.50%	pH Finished Product	6.40 - 6.90
Viscosity	40 - 80 (6/20/72F)	Specific Gravity	1.0681
	<i>Dial Reading / cps Conversion (spindle/speed/temp)</i>		



PRODUCT BULLETIN

A1RFD12F

6/#10 RF VANILLA PUDDING (2F)

Property Of: AFP advanced food products llc

UPC Code 71079 16602

Aseptically processed, shelf stable and ready to serve Artificially Flavored Vanilla Pudding.

INGREDIENTS

SKIM MILK, WATER, SUGAR, MODIFIED FOOD STARCH, PARTIALLY HYDROGENATED SOYBEAN OIL, SALT, SODIUM STEAROYL LACTYLATE, ARTIFICIAL FLAVOR, SODIUM PHOSPHATE, COLOR ADDED (INCLUDING FD&C YELLOW 5 AND FD&C YELLOW 6).

ALLERGEN STATEMENT

Contains: Milk
Sensitivity Agents - Contains: None

Nutrition Facts <small>½ cup (128g)</small>	Amount/Serving	% Daily Value *	Amount/Serving	% Daily Value *	*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:
	Total Fat 4.5g	7%	Total Carbohydrate 25g	8%	
	Saturated Fat 1g	4%	Dietary Fiber 0g	0%	
	Trans Fat 1.5g		Sugars 18g		
Servings Per Container About 24 Calories 150 Calories from Fat 40	Cholesterol 0mg	0%	Protein 2g		
	Sodium 180mg	8%			
	Vitamin A 0% * Vitamin C 0%		Calcium 8% * Iron 0%		
					Calories 2,000 2,500 Total Fat Less than 65g 60g Sat Fat Less than 20g 25g Cholesterol Less than 300g 300g Sodium Less than 2,400mg 2,400mg Total Carbohydrates Less than 300g 375g Dietary Fiber 25g 30g Calories per gram: Fat 9 * Carbohydrate 4 * Protein 4

PHYSICAL CHARACTERISTICS

Flavor	Vanilla		
Texture	Smooth, homogenous and creamy.		
Color	Cream colored typical of Vanilla dairy products.		
% Fat Range	3.5 - 4.1%	% Total Solids Range	25.2 - 26.2%
% Salt Range	0.25 - 0.50%	pH Finished Product	6.3 - 7.0
Viscosity	30 - 45 (sp6/20rpm/70-90F)	Specific Gravity	1.0839
	<i>Dial Reading / cps Conversion (spindle/speed/temp)</i>		



PRODUCT BULLETIN

K1RED11R

REAL FRESH CALCIUM FORTIFIED TFF CHOCOLATE (1R)

Property Of: AFP advanced food products llc

UPC Code 0 71079 05210

Aseptically processed, shelf-stable and ready to serve Chocolate Pudding in a plastic peel-top cup. This product is fortified to achieve 10% RDI Calcium and as such meets the requirements for a "Good Source of Calcium".

INGREDIENTS

NONFAT MILK, WATER, SUGAR, MODIFIED FOOD STARCH, VEGETABLE OIL (CONTAINS ONE OR MORE OF THE FOLLOWING: PALM OIL, PARTIALLY HYDROGENATED PALM OIL, SUNFLOWER OIL, PARTIALLY HYDROGENATED SOYBEAN OIL), COCOA (PROCESSED WITH ALKALI), SALT, CALCIUM PHOSPHATE, SODIUM STEAROYL LACTYLATE, ARTIFICIAL VANILLA FLAVORS, DISODIUM PHOSPHATE, NATURAL FLAVOR.

ALLERGEN STATEMENT

Contains: Milk
Sensitivity Agents - Contains: None

LABEL CLAIMS

Good Source of Calcium, Trans Fat Free

Nutrition Facts	Amount/Serving	% Daily Value *	Amount/Serving	% Daily Value *	*Percent Daily Values are based on a 2,000 caloric diet. Your daily values may be higher or lower depending on your calorie needs:
	1 pudding cup (99g)	Total Fat 2.5g	4%	Total Carbohydrate 21g	
Serving Per Container 4 Calories 110 Calories from Fat 20	Saturated Fat 2g	10%	Dietary Fiber 1g	4%	Calories 2,000 2,500
	Trans Fat 0g		Sugars 14g		Total Fat Less than 65g 80g
	Cholesterol 0mg	0%	Protein 1g		Sat Fat Less than 20g 25g
	Sodium 120mg	5%			Cholesterol Less than 300g 300g
	Vitamin A 0% * Vitamin C 0%		Calcium 10% * Iron 4%		Sodium Less than 2,400mg 2,400mg
					Total Carbohydrates 500g 375g
					Dietary Fiber 25g 30g
					Calories per gram: Fat 9 * Carbohydrate 4 * Protein 4

PHYSICAL CHARACTERISTICS

Flavor	Chocolate		
Texture	Smooth, homogenous and creamy.		
Color	Medium brown - typical of chocolate pudding.		
% Fat Range	1.2 - 1.7%	% Total Solids Range	26.5 - 27.5%
% Salt Range	0.2 - 0.4%	pH Finished Product	6.40 - 6.90
Viscosity	35 - 70 (D)	Specific Gravity	1.1014
	Dial Reading / cps Conversion (spindle/speed/temp)		



PRODUCT BULLETIN

K1RED12R

REAL FRESH CALCIUM FORTIFIED TFF VANILLA (2R)

Property Of: AFP advanced food products llc

UPC Code 0 71079 05220 7

Aseptically processed, shelf-stable and ready to serve Vanilla Pudding in a plastic peel-top cup. This product is fortified to achieve 10% RDI Calcium and as such meets the requirements for a "Good Source of Calcium".

INGREDIENTS

NONFAT MILK, WATER, SUGAR, MODIFIED FOOD STARCH, VEGETABLE OIL (CONTAINS ONE OR MORE OF THE FOLLOWING: PALM OIL, PARTIALLY HYDROGENATED PALM OIL, SUNFLOWER OIL, PARTIALLY HYDROGENATED SOYBEAN OIL), ARTIFICIAL FLAVORS, CALCIUM PHOSPHATE, DISODIUM PHOSPHATE, SODIUM STEAROYL LACTYLATE, SALT, COLOR ADDED (INCLUDING FD&C YELLOW 5 AND FD&C YELLOW 6).

ALLERGEN STATEMENT

Contains: Milk
Sensitivity Agents - Contains: None

LABEL CLAIMS

Good Source of Calcium, Trans Fat Free

Nutrition Facts	Amount/Serving	% Daily Value *	Amount/Serving	% Daily Value *	*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:
	1 pudding cup (99g)				
Servings Per Container 4	Total Fat 2g	3%	Total Carbohydrate 21g	7%	Calories 2,000 2,500
Calories 110	Saturated Fat 1.5g	8%	Dietary Fiber 1g	4%	Total Fat Less than 65g 80g
Calories from Fat 20	Trans Fat 0g		Sugars 15g		Sat Fat Less than 20g 25g
	Cholesterol 0mg	0%	Protein 1g		Cholesterol Less than 300g 300g
	Sodium 130mg	5%			Sodium Less than 2,400mg 2,400mg
	Vitamin A 0% * Vitamin C 0%		Calcium 10% * Iron 0%		Total Carbohydrates Less than 300g 375g
					Dietary Fiber 25g 30g
					Calories per gram: Fat 9 * Carbohydrate 4 * Protein 4

PHYSICAL CHARACTERISTICS

Flavor	Vanilla		
Texture	Smooth, homogenous and creamy.		
Color	Very light creamy yellow.		
% Fat Range	1.2 - 1.7%	% Total Solids Range	25.5 - 26.5%
% Salt Range	0.25 - 0.50%	pH Finished Product	6.30 - 6.80
Viscosity	35 - 70 (6/20/72°F)	Specific Gravity	1.0970
	Dial Reading / cps Conversion (spindle/speed/temp)		



"The Gold Standard In Kosher"

Certificate

October 15, 2007

To Whom It May Concern:

This is to certify that **AFP ADVANCED FOOD PRODUCTS, LLC** Visalia, California manufactures kosher products under the supervision of the KOAOA.

The following products are kosher Dairy when bearing the  symbol:

PRODUCTS:

Banana

Butterscotch

Chocolate

Chocolate Fudge

Lemon

Tapioca

Vanilla

This certification is valid through October 31, 2008 and does not include the Passover season.



Rabbi Zvi Boruch Hollander
Kashrus Administrator
KOAOA

Page 1 of 1