



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

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

CONTRACT NUMBER:	1-09-89-43
DESCRIPTION:	Dried Fruits
CONTRACTOR(S):	Adolph, Inc.
CONTRACT TERM:	January 1, 2009 thru December 31, 2009
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Ashley Lockwood 916-375-4575 ashley.lockwood@dgs.ca.gov

original signed
Dion Campos, Food Acquisitions Manager

Date: January 1, 2009

Contract (Mandatory) 1-09-89-43
Contract Notification and User Guide

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Quick Reference Guide

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

State Contract Administrator:

Administrator:	Ashley Lockwood
Address:	DGS/Procurement Division 707 3 rd Street, 2 nd Floor, MS201 West Sacramento, CA 95605
Phone:	(916) 375-4575
Fax:	(916) 375-4439
Email Address:	ashley.lockwood@dgs.ca.gov

Supplier Contact Information:

Contact:	Chris Adolph
Address:	Adolph Inc. 2339 Kern St. #310 Fresno, CA 93721
Phone:	(559) 237-7056
Fax:	(559) 237-7058
Email Address:	chris@adolphinc.com
Federal Employee Tax ID #:	54-2122532
Office of Small Business and DVBE Certification #:	34872

Terms of Contract:

Offered Terms of Payment:	½%; 10 days
FOB:	Destination
Minimum Order:	\$100.00
Product Price Terms:	Firm Fixed
Due Date of PO to Supplier:	15 days prior to delivery

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General Terms & Conditions

1. SCOPE

The State's contract with Adolph Inc. is to provide Dried Fruits at contracted pricing to the State of California in accordance with the requirements of Contract # 1-09-89-43. 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 Dried Fruits 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 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.

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General Terms & Conditions continue...

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

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

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

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

4. ORDER LIMITS

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

5. ORDER ACKNOWLEDGEMENT

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

The acknowledgement shall include:

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

6. 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.

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7. EMERGENCY/EXPEDITED ORDERS

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

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

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

8. SHIPPED ORDERS/PRESERVATION, PACKAGING & PACKING

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

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

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

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

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

9. PALLETIZATION

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

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

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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:

8915-08BS-009, Fruits, Dried, September 23, 2008

8900-08QS-001, Inspection, Testing & Certification of Processed Foods, February 8, 2008

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

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13. PAYMENT

Offered payment terms for this contract are as follows:

Contractor	Terms
Adolph 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)
 - 8915-08BS-009 dated September 23, 2008
 - 8900-08QS-001 dated February 8, 2008
- Nutritional Facts
- Kosher Certificates (if applicable)

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Agency/Users Guide

1. CONTRACT USAGE/RULES

- A. The use of this contract is mandatory for all State agencies participating in this contract.
- B. Ordering State departments must adhere to all applicable State laws, regulations, policies, best practices, and purchasing authority requirements, e.g. California Codes, Code of Regulations, State Administrative Manual, Management Memos, and State Contract Manual Volume 2 and 3, as applicable.
- C. Prior to placing orders against this contract, State departments must have been granted purchasing authority by the Department of General Services, Procurement division (DGS/PD) for the use of the State's statewide contracts. The department's current purchasing authority number must be entered in the appropriate location on each purchase document. Departments that have not been granted purchasing authority by DGS/PD for the use of the State's statewide contracts may access the Purchasing Authority Application at <http://www.pd.dgs.ca.gov/deleg/pamannual.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>.)

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3. PROBLEM RESOLUTION

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

4. PURCHASE EXECUTION

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

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

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

DGS/Procurement Division (IMS# Z-1)
Attn: Data Entry Unit, Second Floor, MS 203
707 Third Street, 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
Adolph Inc.	54-2122532

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 #
Adolph Inc.	34872

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7. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION

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

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

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Contractors Guide

1. DELIVERY INSTRUCTIONS

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

2. DELIVERY TIMELINES

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

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

3. CONTRACTOR REPORTING REQUIREMENTS

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

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

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

4. 30-DAY TERMINATION

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

5. QUANTITY

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

6. CONTRACT DOLLAR VALUE

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

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

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

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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.

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Cost Sheets

Item	Unit	Commodity #	Description	Unit Price	
(1)	LB	8915-909-0033-1	Peaches , Halves, Size 5	\$ 2.39	
		Manufacturer:	Hi-West		
		Brand Offered:	CA Brand		
		Pounds per bag:	25 lbs.		
		Product Code:	CA6133		
(2)	LB	8915-909-0089-6	Prunes , Pitted, Whole, Small	\$ 1.43	
		Manufacturer:	Sacramento Packing		
		Brand Offered:	CA Brand		
		Pounds per bag:	25 lbs.		
		Product Code:	CA5144		
		This product is Kosher Certified			
(3)	LB	8915-909-0046-0	Apple Rings , Sliced, Dried	\$2.15	
		Manufacturer:	Hi-West		
		Brand Offered:	CA Brand		
		Pounds per bag:	44 lbs.		
		Product Code:	CA6155		



STATE OF CALIFORNIA

Bid Specification

8915-08BS-009

Fruits, Dried

1.0 SCOPE

This bid specification establishes requirements for dried fruits packed in commercially acceptable containers for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

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

3.0 DESCRIPTION

- 3.1 The dried fruit shall be prepared from clean, sound, mature fruits of the latest crop.
- 3.2 The dried fruit of each type listed below shall be of a single variety and shall meet the requirements of USDA Grade B (U.S. Choice), when applicable.

Type	Style	Citation*
Apples	Rings or Slices	7CFR 52.2481-52.2490
Apricots	Halves, Pitted, #5 Size	7CFR 52.5761-52.5773
Currants	Whole Black Zante	See Below
Figs	I(a), Minimum #4 Size, Loose, Whole, Black	7CFR 52.1021-52.1033
Peaches	Halves, #5	7CFR 52.5801-52.5810
Prunes	Whole Pitted, Type I or II, Small Size	California Prune Board "Bulk Pitted Prunes"
Raisins	Type I, Seedless, Natural, Select Size	7CFR 52.1841-52.1858

*7 CFR 52.XXX: Title 7, Code of Federal Regulations, Part 52, Section XXX.

3.3 CURRANTS

Currants shall have similar varietal characteristics, good typical color, good characteristic flavor, development characteristic of dried currants prepared from well matured berries, have not over 20% moisture by weight. Appearance and palatability may not be more than slightly affected by fermentation, grit, sand, or silt.

3.3.1 The currants must meet the following defects:

Pieces of stem:	Not over 1 per pound of dried currants.
Capstem:	Not over 2% by weight of dried currants may have capstems.
Underdevelopment:	Not over 2% by weight may be underdeveloped.
Damage:	Not over 3% by weight may be damaged.
Sugar:	Not over 10% by weight may be sugared.
Mold:	Not over 4% by count may be moldy.

3.3.2 Definitions

Pieces of stem:	Part of the branch or main stem.
Capstem:	Small stems over 1/8" long which attach the grapes to the branches of the bunch.
Damaged:	Means affected by insect injury, injury from sunburn, scars, mechanical or other means seriously affecting the appearance, edibility, keeping or shipping quality of the currants.
Sugared:	Means external or internal sugar crystals that are readily apparent.

4.0 INSPECTION

The dried fruit products are subject to U.S. Dept. of Agriculture or California Dept. of Food and Agriculture inspection. Unless otherwise specified, dried fruit, except raisins, will be inspected by D.F.A. and raisins will require USDA inspection.

5.0 PACKAGING

The dried fruit products shall be packed in approximately 30 lb. cartons (except apples, approximately 50 lb.) with liners (such as polyethylene) and fold or tie enclosure.

STATE OF CALIFORNIA

Specification

8900-08QS-001



Inspection, Testing & Certification of Processed Foods

1.0 SCOPE:

This specification covers required procedures for inspecting, testing & certification of all food products subject to the jurisdiction of the USDA, Agricultural Marketing Service, Fruit & Vegetable Programs, Processed Products Branch. These products include canned, frozen, dried & dehydrated low moisture fruits & vegetables. As appropriate certain dried fruits are subject to inspection by the California Department of Food & Agriculture.

2.0 REQUIREMENTS

- 2.1 All food products subject to the jurisdiction of the USDA, Agricultural Marketing Service, Fruit & Vegetable Programs, Processed Products Branch shall be inspected & certified per this specification. These include canned, frozen, dried & dehydrated low moisture fruits & vegetables.
- 2.2 All products shall be of the latest seasons pack unless otherwise specified & of the USDA Grade specified.

3.0 INSPECTIONS

3.1 Notification

The supplier shall notify the USDA of the need for inspection giving full details as to the applicable contract and specification(s).

3.2 Certification

- 3.2.1 Upon completion of inspection, the supplier shall ensure the USDA Inspection Branch issue a certificate, which shall be a "Certificate of Quality & Conditions" or a "Memorandum Report of Inspection". Certificates or Memorandum Reports with "Supplier submitted sample" are not acceptable. The supplier shall ensure that the State of California and the supplier are included in the "Buyer Receiver Block" on the Certificate(s).
- 3.2.2 The certificate shall indicate, under the grade statement, conformance with this specification, the grade, & any other applicable quality requirements.
- 3.2.3 The certificate shall indicate that the containers meet United States Standards for Condition of Food Containers.
- 3.2.4 The supplier shall ensure the USDA sends copies of all certificates to:
DGS/Procurement Division
707 3rd Street, 2nd Floor
West Sacramento, CA 95605
Attention: Food Acquisitions Unit
Originals, manually signed duplicates or photographic duplicate copies of originals are acceptable.
- 3.2.5 The supplier shall submit a copy of the certificate(s) to Procurement Division prior to the first delivery of goods. Failure of the supplier to furnish certificate (s) to the procurement

division prior to delivery of goods may be ground for default of purchase order or contract according to the General Provisions.

- 3.2.6** The supplier shall also ensure a copy of the certificate accompany delivery to each consignee. Failure of the supplier to furnish certificate with delivery may cause the delivery to be rejected.

3.3 Time Limits

- 3.3.1** Inspection Certificates covering canned, products shall have been issued less than six (6) months before date of delivery. Inspection certificates for dried products shall have been issued less than three (3) months before date of delivery. Certificates for frozen & dehydrated low moisture products shall have been issued not more than thirty (30) days before date of delivery.
- 3.3.2** In no case shall a certificate be issued on frozen products, which have been in storage longer than twelve (12) months.
- 3.3.3** Re-Inspection (up-to date inspection) is required at supplier's expense if the original certificate date exceeds the time limits indicated.

3.4 Official Stamp

- 3.4.1** Each & every container (case, pail, drum, etc.) covered by a certificate shall bear the USDA "Officially Sampled" stamp, showing the date & location of the Inspection Office.



- 3.4.2** An exact duplicate of the USDA "Officially Sampled" stamp shall also appear on the Inspection Certificate. Shipments not identified with an exact duplicate of the stamp contained on the Inspection Certificate may be subject to rejection.
- 3.4.3** The absence of the USDA "Officially Sampled" stamp on the certificate will be interpreted as indicating the product offered does not comply with the specification.

3.5 Inspection Cost

All inspection costs shall be paid by the supplier. If a re-inspection is required, the State agency or agencies involved shall bear the costs if the product passes and the supplier shall pay if the product fails re-inspection.

4.0 SHIPMENTS

- 4.1** All shipments of frozen products shall be made in mechanically or cryogenically refrigerated trucks. Product shall be maintained at a temperature not to exceed 5 degrees Fahrenheit during the entire delivery period & to final destination.

HI-West Specifications

Product # CA6155

Apple Rings

The product will be packed in 44lb cases and have a light to medium yellow color with a spongy feel. A plastic liner will protect the product in each case.

Sulfur Dioxide.....2000-3000 ppm
Moisture.....28-33% by volume
Oil......2-.3 by volume
Thickness..... less than 1/4"
Foreign materials.....None

HI-WEST FOODS, INC.

1527 'N' Street, Newark, CA 94561

10/28/2008 TUE 12:30 CITY/PX NO 02421 7000

Apple Rings

CA Brand

Nutritional Information			
Serving Size:		1/3 cup	
Amount per Serving			
Calories	120	Calories from Fat:	0
		% Daily Value *	
Total Fat	0 g		0 %
Saturated Fat	0 g		0 %
Trans Fat	0 g		
Cholesterol	0 mg		0 %
Sodium	140 mg		6 %
Total Carbohydrates	30 g		10 %
Dietary Fiber	5 g		19 %
Sugars	25 g		
Protein	1 g		
Vitamin A	0%	Vitamin C	2 %
Calcium	2%	Iron	8 %
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on calorie needs.			
	Calories:	2,000	2,500
Total Fat	Less than	65 g	80 g
Sat Fat	Less than	20 g	25 g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrates		300 g	376 g
Dietary Fiber		25 g	30 g

Product Code: CA6155

HI-West Specifications
Product # CA6133
Dried Peach Halves

This product will be packed in 25lb cases and have a medium to dark orange color with a dry spongy feel. A plastic liner will protect the product in each case.

Sulfur Dioxide.....2000-3200 ppm
Moisture.....28-33%
Oil..... .2-.3% by volume
Size and shape.....1 1/8" - 1 3/8" round
Foreign Materials..... None

HI-WEST FOODS, INC.

1527 'N' Street, Newman, CA 95360

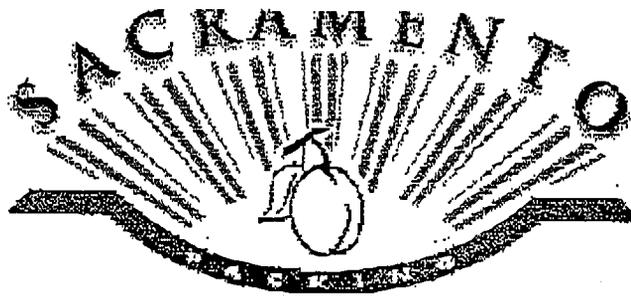
Dried Peaches

CA Brand

Nutrition Facts	
Serving Size 1 cup, halves 160g (160 g)	
Amount Per Serving	
Calories 382	Calories from Fat 10
% Daily Value*	
Total Fat 1g	2%
Saturated Fat 0g	1%
Trans Fat	
Cholesterol 0mg	0%
Sodium 11mg	0%
Total Carbohydrate 98g	33%
Dietary Fiber 13g	52%
Sugars 67g	
Protein 6g	
Vitamin A 69%	Vitamin C 13%
Calcium 4%	Iron 36%

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

Product Code: CA6133



PRUNE SPECIFICATIONS

DATE:	
PRODUCT:	Ashlock Pitted Prunes Product Code CA5144
PACKAGING:	CASES
MOISTURE:	31-33%
SORBATE:	700-1,000 p.p.m. (Max)
VISIBLE MOLD:	NONE
DEFECTS & FOREIGN MATTER:	NONE
WHOLE INSECTS:	NONE FOUND
INSECT PARTICLES:	NONE FOUND
TOTAL MICROBIOLOGICAL COUNT:	UNDER 1×10^6 PER GR.
COLIFORMS:	UNDER 10 PER GR.
MOLD & YEAST:	UNDER 100 PER GR.
E. COLI:	NONE FOUND
SALMONELLA:	NEGATIVE IN A 20 GR. PORTION
TITRATABLE ACIDITY:	1.10 MIN 1.90 MAX
RODENT CONTAMINATION:	NONE
PIT TOLERANCE:	LESS THAN 0.5% (1/2%)

SACRAMENTO PACKING, INC.

Nutrition Content of Commonly Used Dried Plum Products*			
Nutrient	Dried	Juice	Puree
Serving Size	1.5 oz/40g/4-6 plums	1 Cup/240ml	1/3 Cup/100 g
Calories	109	177	257
Proteins, g	1.21	2.05	2.10
Fat, g	0	0.17	0.2
Saturated Fat, g	0	0	0
Cholesterol, g	0	0	0
Total Carbohydrate, g	25.8	41.34	65.1
Dietary Fiber, g	2.38	1.41	3.3
Sugars, g	13.07	23.47	39.0
Vitamin A, UI	835**	156.8	2000(1.2 mg b-carotene)
Vitamin C, mg	2.34	8.83	4.3
Calcium, mg	7.24	6.92	31.3
Iron, mg	0.56	2.58	2.8
Sodium, mg	5.0	10.3	23.0
Potassium, mg	290	471.0	852.0

* Nutrient content from information on file with the California Dried Plum Board for NLEA labeling requirement (1993)

** USDA Agricultural Handbook 8-9

Phytochemicals - Research continues in the role of phytochemicals, substances found in fruits and vegetables, such as dried plums, in the prevention of certain types of cancers and coronary heart disease. Dried plums are a good choice since diets high in fruits and vegetables, low in fat, saturated fat and cholesterol are linked to reduced risk of heart disease and certain cancers.

ORTHODOX RABBINICAL COUNCIL of SAN FRANCISCO

Rabbi JACOB TRAUB
Chairman

Established 1971

CORRESPONDENCE: P.O. Box 22491
SAN FRANCISCO, CA 94122
TEL (415) 764-6757
FAX (415) 663-0794

KASHRUTH CERTIFICATE

This is to certify that SACRAMENTO PACKING, INC. of Yuba City,
California is under the Kashruth supervision of our organization.

We have found their production and packing of

DRIED PRUNES

to be in full compliance with the Jewish dietary laws, year round,
including Passover, and are to be considered Pareve.

This certificate is valid until January 31, 2009.




RABBI JACOB TRAUB
Kashruth Chairman

February 1, 2008

JT:mas

