Part I A – Technical Proposal	
RFP Title:	USDA Foods Processing
RFP:	3237
Vendor Name:	***JENNIE-O TURKEY STORE SALES, LLC.***
Address:	***2505 Willmar Ave. SW*** ***Willmar, MN 56201***
Opening Date:	April 22, 2016
Opening Time:	2:00 PM

Master

Part IA – Technical Proposal
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Tab I – Title Page

Tab III – Vendor Information Sheet

Tab IV – State Documents

A. *The signature page from all amendments – N/A*
B. *Attachment A – Confidentiality and Certification of Indemnification with an original signature by an individual authorized to bind the organization.*

C. *Attachment C – Vendor Certifications with an original signature by an individual authorized to bind the organization.*

D. *Attachment J – Certification Regarding Lobbying with an original signature by an individual authorized to bind the organization.*

E. *Copies of any vendor licensing agreements and/or hardware and software maintenance agreements.*

F. *Copies of applicable certifications and/or licenses.*

Tab V - Attachment B, Technical Proposal Cert of Compliance

A. *Attachment B*

Tab VI – Scope of Work section 3

A. *Product Spec Sheets*

Tab V11 – Company Background and References

VENDOR INFORMATION SHEET FOR RFP 3237

Vendor Must:

A) Provide all requested information in the space provided next to each numbered question. The information provided in Sections V1 through V6 will be used for development of the contract;

B) Type or print responses; and

C) Include this Vendor Information Sheet in Tab III of the Technical Proposal.

V1	Company Name	Jennie-O Turkey Store Sales, LLC

V2	Street Address	2505 Willmar Ave SW

V3	City, State, ZIP	Willmar, MN 56201

V4	Telephone Number		
	Area Code: 320	Number: 235-2622	Extension:

V5	Facsimile Number		
	Area Code: 320	Number: 231-2272	Extension:

V6	Toll Free Number		
	Area Code: 800	Number: 328-1756	Extension:

V7	***Contact Person for Questions / Contract Negotiations, including address if different than above***
	Name: Taylor Parkhurst
	Title: Western K12 Sales Manager
	Address: 2505 Willmar Ave SW Willmar, MN 56201
	Email Address: tlparkhurst@j-ots.com

V8	Telephone Number for Contact Person		
	Area Code: 619	Number: 851-9623	Extension:

V9	Facsimile Number for Contact Person		
	Area Code:	Number:	Extension:

V10	***Name of Individual Authorized to Bind the Organization***	
	Name: Chuck Dinnis	Title: VP of Foodservice

V11	Signature ***(Individual must be legally authorized to bind the vendor per NRS 333.337)***	
	Signature: Chuck Dinnis	Date: 4/18/16

4.1 VENDOR INFORMATION

4.1.1 Vendors must provide a company profile in the table format below.

Question	Response
Company name:	Jennie-O Turkey Store Sales, LLC
Ownership (sole proprietor, partnership, etc.):	Corporation, LLC
State of incorporation:	Delaware
Date of incorporation:	
# of years in business:	50+
List of top officers:	Glenn Leitch President Gary Jamison CFO Chuck Dinnis VP of Foodservice
Location of company headquarters:	2505 Willmar Ave SW Willmar, MN 56201
Location(s) of the company offices:	2505 Willmar Ave SW Willmar, MN 56201
Location(s) of the office that will provide the services described in this RFP:	2505 Willmar Ave SW Willmar, MN 56201
Number of employees locally with the expertise to support the requirements identified in this RFP:	2
Number of employees nationally with the expertise to support the requirements in this RFP:	5
Location(s) from which employees will be assigned for this project:	2505 Willmar Ave SW Willmar, MN 56201

4.1.2 **Please be advised**, pursuant to NRS 80.010, a corporation organized pursuant to the laws of another state must register with the State of Nevada, Secretary of State's Office as a foreign corporation before a contract can be executed between the State of Nevada and the awarded vendor, unless specifically exempted by NRS 80.015.

4.1.3 The selected vendor, prior to doing business in the State of Nevada, must be appropriately licensed by the State of Nevada, Secretary of State's Office pursuant to NRS76. Information regarding the Nevada Business License can be located at http://nvsos.gov.

Question	Response
Nevada Business License Number:	
Legal Entity Name:	Jennie-O Turkey Store Sales, LLC

Is "Legal Entity Name" the same name as vendor is doing business as?

Yes	X	No	

If "No", provide explanation.

4.1.4 Vendors are cautioned that some services may contain licensing requirement(s). Vendors shall be proactive in verification of these requirements prior to proposal submittal. Proposals that do not contain the requisite licensure may be deemed non-responsive.

4.1.5 Has the vendor ever been engaged under contract by any State of Nevada agency?

Yes	X	No	

If "Yes", complete the following table for each State agency for whom the work was performed. Table can be duplicated for each contract being identified.

Question	Response
Name of State agency:	State of Nevada
State agency contact name:	
Dates when services were performed:	July 1, 2014 – June 30, 2015
Type of duties performed:	USDA Commodity Processing
Total dollar value of the contract:	

4.1.6 Are you now or have you been within the last two (2) years an employee of the State of Nevada, or any of its agencies, departments, or divisions?

Yes		No	X

If "Yes", please explain when the employee is planning to render services, while on annual leave, compensatory time, or on their own time?

If you employ (a) any person who is a current employee of an agency of the State of Nevada, or (b) any person who has been an employee of an agency of the State of Nevada within the past two (2) years, and if such person will be performing or producing the services which you will be contracted to provide under this contract, you must disclose the identity of each such person in your response to this RFP, and specify the services that each person will be expected to perform.

4.1.7 Disclosure of any significant prior or ongoing contract failures, contract breaches, civil or criminal litigation in which the vendor has been alleged to be liable or held liable in a matter involving a contract with the State of Nevada or any other governmental entity. Any pending claim or litigation occurring within the past six (6) years which may adversely affect the vendor's ability to perform or fulfill its obligations if a contract is awarded as a result of this RFP must also be disclosed.

Does any of the above apply to your company?

Yes		No	X

If "Yes", please provide the following information. Table can be duplicated for each issue being identified.

Question	Response	
Date of alleged contract failure or breach:		
Parties involved:		
Description of the contract failure, contract breach, or litigation, including the products or services involved:		
Amount in controversy:		
Resolution or current status of the dispute:		
If the matter has resulted in a court case:	Court	Case Number
Status of the litigation:		

4.1.8 Vendors must review the insurance requirements specified in ***Attachment E, Insurance Schedule for RFP 3237.*** Does your organization currently have or will your organization be able to provide the insurance requirements as specified in ***Attachment E.***

Yes	X	No	

Any exceptions and/or assumptions to the insurance requirements ***must*** be identified on ***Attachment B, Technical Proposal Certification of Compliance with Terms and Conditions of RFP.*** Exceptions and/or assumptions will be taken into consideration as part of the evaluation process; however, vendors must be specific. If vendors do not specify any exceptions and/or assumptions at time of proposal submission, the State will not consider any additional exceptions and/or assumptions during negotiations.

Upon contract award, the successful vendor ***must*** provide the Certificate of Insurance identifying the coverages as specified in ***Attachment E, Insurance Schedule for RFP 3237.***

4.1.9 Please list states you have provided processed end products for NSLP/CACFP and the length of time you have provided processed end products. Limit response to no more than five (5) pages.

4.1.10 Length of time vendor has been providing services described in this RFP to the public and/or private sector. Please provide a brief description.

4.1.11 Financial information and documentation to be included in Part III, Confidential Financial Information of vendor's response in accordance with Section 9.5, Part III – Confidential Financial Information.

4.1.11.1 Dun and Bradstreet Number 00-616-0766

4.1.11.2 Federal Tax Identification Number 20-1832218

4.2 SUBCONTRACTOR INFORMATION

4.2.1 Does this proposal include the use of subcontractors?

Yes		No	X

If "Yes", vendor must:

4.2.1.1 Identify specific subcontractors and the specific requirements of this RFP for which each proposed subcontractor will perform services.

4.2.1.2 If any tasks are to be completed by subcontractor(s), vendors must:

A. Describe the relevant contractual arrangements;

B. Describe how the work of any subcontractor(s) will be supervised, channels of communication will be maintained and compliance with contract terms assured; and

C. Describe your previous experience with subcontractor(s).

4.2.1.3 Vendors must describe the methodology, processes and tools utilized for:

A. Selecting and qualifying appropriate subcontractors for the project/contract;

B. Ensuring subcontractor compliance with the overall performance objectives for the project;

C. Ensuring that subcontractor deliverables meet the quality objectives of the project/contract; and

D. Providing proof of payment to any subcontractor(s) used for this project/contract, if requested by the State. Proposal should include a plan by which, at the State's request, the State will be notified of such payments.

4.2.1.4 Provide the same information for any proposed subcontractors as requested in ***Section 4.1, Vendor Information***.

4.2.1.5 Business references as specified in ***Section 4.3, Business References*** must be provided for any proposed subcontractors.

ATTACHMENT A – CONFIDENTIALITY AND CERTIFICATION OF INDEMNIFICATION

Submitted proposals, which are marked "confidential" in their entirety, or those in which a significant portion of the submitted proposal is marked "confidential" will not be accepted by the State of Nevada. Pursuant to NRS 333.333, only specific parts of the proposal may be labeled a "trade secret" as defined in NRS 600A.030(5). All proposals are confidential until the contract is awarded; at which time, both successful and unsuccessful vendors' technical and cost proposals become public information.

In accordance with the Submittal Instructions of this RFP, vendors are requested to submit confidential information in separate binders marked "**Part I B Confidential Technical**" and "**Part III Confidential Financial**".

The State will not be responsible for any information contained within the proposal. Should vendors not comply with the labeling and packing requirements, proposals will be released as submitted. In the event a governing board acts as the final authority, there may be public discussion regarding the submitted proposals that will be in an open meeting format, the proposals will remain confidential.

By signing below, I understand it is my responsibility as the vendor to act in protection of the labeled information and agree to defend and indemnify the State of Nevada for honoring such designation. I duly realize failure to so act will constitute a complete waiver and all submitted information will become public information; additionally, failure to label any information that is released by the State shall constitute a complete waiver of any and all claims for damages caused by the release of the information.

This proposal contains Confidential Information, Trade Secrets and/or Proprietary information as defined in ***Section 2 "ACRONYMS/DEFINITIONS."***

Please initial the appropriate response in the boxes below and provide the justification for confidential status.

Part I B – Confidential Technical Information			
YES		NO	X
Justification for Confidential Status			

A Public Records CD has been included for the Technical and Cost Proposal			
YES		NO (See note below)	X
Note: By marking "NO" for Public Record CD included, you are authorizing the State to use the "Master CD" for Public Records requests.			

Part III – Confidential Financial Information			
YES		NO	X
Justification for Confidential Status			

Jennie-O Turkey Store Sales, LLC

Company Name

Chuck Dinnis

Signature

Chuck Dinnis VP of Foodservice

Print Name

4/14/16

Date

This document must be submitted in Tab IV of vendor's technical proposal

ATTACHMENT C – VENDOR CERTIFICATIONS

Vendor agrees and will comply with the following:

(1) Any and all prices that may be charged under the terms of the contract do not and will not violate any existing federal, State or municipal laws or regulations concerning discrimination and/or price fixing. The vendor agrees to indemnify, exonerate and hold the State harmless from liability for any such violation now and throughout the term of the contract.

(2) All proposed capabilities can be demonstrated by the vendor.

(3) The price(s) and amount of this proposal have been arrived at independently and without consultation, communication, agreement or disclosure with or to any other contractor, vendor or potential vendor.

(4) All proposal terms, including prices, will remain in effect for a minimum of 180 days after the proposal due date. In the case of the awarded vendor, all proposal terms, including prices, will remain in effect throughout the contract negotiation process.

(5) No attempt has been made at any time to induce any firm or person to refrain from proposing or to submit a proposal higher than this proposal, or to submit any intentionally high or noncompetitive proposal. All proposals must be made in good faith and without collusion.

(6) All conditions and provisions of this RFP are deemed to be accepted by the vendor and incorporated by reference in the proposal, except such conditions and provisions that the vendor expressly excludes in the proposal. Any exclusion must be in writing and included in the proposal at the time of submission.

(7) Each vendor must disclose any existing or potential conflict of interest relative to the performance of the contractual services resulting from this RFP. Any such relationship that might be perceived or represented as a conflict should be disclosed. By submitting a proposal in response to this RFP, vendors affirm that they have not given, nor intend to give at any time hereafter, any economic opportunity, future employment, gift, loan, gratuity, special discount, trip, favor, or service to a public servant or any employee or representative of same, in connection with this procurement. Any attempt to intentionally or unintentionally conceal or obfuscate a conflict of interest will automatically result in the disqualification of a vendor's proposal. An award will not be made where a conflict of interest exists. The State will determine whether a conflict of interest exists and whether it may reflect negatively on the State's selection of a vendor. The State reserves the right to disqualify any vendor on the grounds of actual or apparent conflict of interest.

(8) All employees assigned to the project are authorized to work in this country.

(9) The company has a written equal opportunity policy that does not discriminate in employment practices with regard to race, color, national origin, physical condition, creed, religion, age, sex, marital status, sexual orientation, developmental disability or handicap.

(10) The company has a written policy regarding compliance for maintaining a drug-free workplace.

(11) Vendor understands and acknowledges that the representations within their proposal are material and important, and will be relied on by the State in evaluation of the proposal. Any vendor misrepresentations shall be treated as fraudulent concealment from the State of the true facts relating to the proposal.

(12) Vendor must certify that any and all subcontractors comply with Sections 7, 8, 9, and 10, above.

(13) The proposal must be signed by the individual(s) legally authorized to bind the vendor per NRS 333.337.

Jennie-O Turkey Store Sales, LLC

Vendor Company Name

Chuck Dinnis

Vendor Signature

Chuck Dinnis VP of Foodservice

Print Name

4/18/16

Date

This document must be submitted in Tab IV of vendor's technical proposal

ATTACHMENT J – CERTIFICATION REGARDING LOBBYING

Certification for Contracts, Grants, Loans, and Cooperative Agreements

The undersigned certifies, to the best of his or her knowledge and belief, that:

(1) No Federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of any Federal contract, the making of any Federal grant, the making of any Federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any Federal contract, grant, loan, or cooperative agreement.

(2) If any funds other than Federally appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal contract, grant, loan, or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure of Lobbying Activities," in accordance with its instructions.

(3) The undersigned shall require that the language of this certification be included in the award documents for all sub awards at all tiers (including subcontracts, sub grants, and contracts under grants, loans, and cooperative agreements) and that all sub recipients shall certify and disclose accordingly.

This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Submission of this certification is a prerequisite for making or entering into this transaction imposed by section 1352, U.S. Code. Any person who fails to file the required certification shall be subject to a civil penalty of not less than $10,000 and not more than $100,000 for each such failure.

By: Chuck Dinnie 4/18/16

Signature of Official Authorized to Sign Application — Date

For: Jennie-O Turkey Store Sales, LLC

Vendor Name

USDA Foods Processing

Project Title

This document must be submitted in Tab IV of vendor's technical proposal

NATIONAL PROCESSING AGREEMENT (NPA)
STATE PARTICIPATION AGREEMENT (SPA)

This Agreement is subject to the terms and conditions set forth in the National Processing Agreement made by and between the U.S. Department of Agriculture, Food and Nutrition Service and Jennie-O Turkey Store Sales, LLC (Processor).
Jennie-O Turkey Store Sales, LLC (Processor) duly attests that no alterations have been made to the ACDA Core State Participation Agreement (SPA).

Nevada Department of Agriculture	Jennie-O Turkey Store Sales, LLC
State Distributing Agency	Processor
	Federal EIN: 20-1832218
Catrina Peters	Chuck Dinnis
Name	Name
School Nutrition Services Manager	VP of Foodservice
Title	Title
405 S 21st Street	2505 Willmar Ave SW
Address	Address
Sparks NV 89431	Willmar, MN 56201
City, State, Zip	City, State, Zip
	Taylor Parkhurst
Contact	Contact
Phone 775-353-3751	Phone 619-851-9623
Fax 775-353-3749	Fax
cpeters@agri.nv.gov	tlparkhurst@j-ots.com
E-mail	E-mail
agri.nv.gov	www.jennieofoodservice.com/schools
Web Address	Web Address
Signature	Signature Chuck Dinnis
Date	Date 4/11/16

Period of Agreement: This Agreement shall become effective on July 1, 20 16 and will terminate on or before June 30, 20 20 pursuant to USDA Policy Memorandum FD-048 (Maximum of 5 years). Additionally, the SPA may be amended as necessary should any of the information change during the agreement period. This Agreement shall not be amended except by a written agreement signed by the parties hereto.

Agreement Termination: This agreement may be terminated by either party upon 30 days written notice. Disposition of the USDA Foods inventory shall be in accordance with Article 20 of the National Processing Agreement.

Hold/Recall Contact Information: At a minimum, the State and processor must provide each other with the following hold and recall contact information:

Primary point of contact

- Name
- Telephone number
- Mobile phone number
- Fax number
- Email address

A back-up contact if the primary is unavailable

- Name
- Telephone number
- Mobile phone number
- Fax number
- Email address

1. **Value Pass Through Systems.** State Agency will indicate which value pass through systems are acceptable in their State. Processor will indicate which value pass through systems they desire to use in the State and have been approved by USDA in the NPA (National Processing Agreement).

Permitted By State	Value Pass Through System	Selected by Processor
☐	Direct Sale	☐
☐	Refund to Recipient Agency	☐
☐	Net Price Through Distributor (NOI)*	☐
☐	Alternate Value Pass Thru System* (requires FNS approval)	☐
☑	Fee for Service – billed by processor	☑
☐	Fee for Service – billed by distributor	☐

*Sales Verification Required

If sales verification is required, check one:

☐ State delegates sales verification to the processor [see 7 CFR 250.19(2)(vi)(C)]

Processor should submit their Sales Verification Plan to the State Agency.

☐ State will conduct sales verification

2. **Summary End Product Data Schedules (SEPDS).** Processor will submit SEPDS to State with the completed State Participation Agreement. The SEPDS contains summary information from approved EPDS and a master SEPDS approved by USDA. Processor may select specific EPDS for processing in a given

State. The State also has the option to accept or reject individual products listed on the SEPDS and, in the case of multiple USDA Foods available for processing, may accept or reject certain USDA Foods for processing. Note: the case weight listed on the SEPDS **MUST** match the label on the finished case.

Do you use a subcontractor for the production of any items covered in this agreement? ☒ Yes ☐ No

If yes, please identify the subcontractor by name, address, USDA plant number, and each item produced.

See attached.

Processor must provide written notification to the State Agency of any change(s) to the SEPDS including the nature of the change(s); notification may be made electronically.

3. **CN Labeling.** Products, which contribute toward the school meal pattern requirements, may qualify for CN labeling. State should check those that apply.

   ☐ CN Labeling is optional. Recipient Agencies may request CN labeled products.

   ☒ CN Labeling is required, if applicable, for the processed product.

   ☐ Submit CN labels with SEPDS.

4. **Nutritional Information.** Recipient Agencies need nutritional information to comply with USDA regulations. State should check those that apply:

   ☒ Processor must provide nutrition information to RA upon request.

   ☐ Processor's nutrition information has been submitted to USDA Database.

   ☐ Processor's nutrition information is available on their web site.

   (Provide the web address) www.jennieofoodservice.com/schools

   ☒ Processor must submit nutrition information with the SEPDS

5. **Grading.** Red Meat grading will be performed under (check one)

   ☐ Full Certification per AMS Instruction MGC 640 (formerly known as Option 2 grading)

   ☐ PCCP per AMS Instruction MGC 638

6. **By products.** If by products are produced, describe method of valuation and credit.

SUBCONTRACTOR AGREEMENT

Subcontractor Agreement: Authority USDA FNS 7 CFR Part 250

Whereas **Jennie-O Turkey Store Sales, LLC** (Primary Processor) holds a National Master Processing Agreement (hereinafter "Agreement") with the U.S. Department of Agriculture Food and Nutrition Service and whereas **Abbyland Foods Inc.** (Subcontractor) desires and is capable of performing part of the Agreement, namely **custom processing donated commodity A534 Bulk Whole Turkey and A582 Bulk Turkey Thighs into finished end products.** It is further agreed that the Subcontractor mentioned above will conform to all terms and conditions of the above named Agreement, making this addendum part of that Agreement.

Subcontractor shall maintain records for three (3) years from the close of the federal fiscal year to which they pertain and shall make them available for inspection by either State, federal or local representatives at any time, without prior notice, during normal office hours. Processor records shall include the following:

A. Quantity of raw DF received from Primary Processor for each month.
B. Quantities of raw DF and end products remaining on hand for each month.
C. Quantities of end products delivered to RA or back to the Primary Processor.

Subcontractor will attach a signed End Product data Schedule to this Addendum for the end products that are being processed, or any other function for which the Subcontractor is performing.

ALL PARTIES APPROVE BY SIGNING BELOW:

PRIMARY PROCESSOR

Processor: Jennie-O Turkey Store Sales, LLC Address: 2505 Willmar Ave. SW Willmar MN 56201

Name: Mark Nellermoe Title: Senior VP of Foodservice

Signature: [signature] Date: 8/31/09

SUBCONTRACTOR

Subcontractor: Abbyland Foods Inc. Address: PO Box 69, ABBOTSFORD, WI 54405

Name: Harland Schwarzenberg Title: President

Signature: [signature] Date: 8/27/09

FNS APPROVAL

Name: Cathie McCullough Title: Director, CFDD

Signature: [signature] Date: 9/21/09

Revision Date: 11/02/2004

SUBCONTRACTOR AGREEMENT

Subcontractor Agreement: Authority USDA FNS 7 CFR Part 250

Whereas **Jennie-O Turkey Store Sales, LLC** (Primary Processor) holds a National Master Processing Agreement (hereinafter "Agreement") with the U.S. Department of Agriculture Food and Nutrition Service and whereas **Burke Corporation** (Subcontractor) desires and is capable of performing part of the Agreement, namely **custom processing donated commodity 100124/A534 Bulk Whole Turkey and or 100883/A582 Bulk BNLS Skinless Turkey Thigh Meat into finished end products.** It is further agreed that the Subcontractor mentioned above will conform to all terms and conditions of the above named Agreement, making this addendum part of that Agreement.

Subcontractor shall maintain records for three (3) years from the close of the federal fiscal year to which they pertain and shall make them available for inspection by either State, federal or local representatives at any time, without prior notice, during normal office hours. Processor records shall include the following:

A. Quantity of raw DF received from Primary Processor for each month.
B. Quantities of raw DF and end products remaining on hand for each month.
C. Quantities of end products delivered to RA or back to the Primary Processor.

Subcontractor will attach a signed End Product data Schedule to this Addendum for the end products that are being processed, or any other function for which the Subcontractor is performing.

ALL PARTIES APPROVE BY SIGNING BELOW:

PRIMARY PROCESSOR

Processor: Jennie-O Turkey Store Sales, LLC Address: 2505 Willmar Ave. SW Willmar, MN 56201

Name: Mark Nellermoe Title: Vice President of Foodservice

Signature: Date: November 14, 2012

SUBCONTRACTOR

Subcontractor: Burke Address: 1516 South D. Ave Nevada, IA 50201

Name: David F. Weber Title: President

Signature: Date: November 14, 2012

FNS APPROVAL

Name: Laura Castro Title: Director

Signature: Laura Castro Date: 12/17/12

Revision Date: 11/02/2004

7. **List of Eligible Recipient Agencies.** State will provide a list of eligible Recipient Agencies to the processor upon State approval of the State Participation Agreement.

8. **Backhauling of USDA Foods.** If backhauling is permitted, processor must notify the State before backhauling products. Please check those that apply.

   State permits backhauling ☐ Yes ☐ No

   Backhauling permitted from State Warehouse ☐ School District ☐

   State requires attached form for requesting approval to backhaul ☐ Yes ☐ No

9. **Special Instructions for Delivery of End Product to Designated Delivery Locations:**

_____

_____

_____

10. **Electronic Receipting for USDA Foods (FD-062)**

    Processor must register on the USDA's Web Supply Chain Management (WBSCM) or other applicable USDA system(s). Please register immediately after receiving business partner identification number.

    Processor is required to enter all shipment receipts within three business days of delivery, using the Web Supply Chain Management (WBSCM) Shipment Receipt Function. (USDA FD Memo-062).

11. **Additional State Requirements.**

Hold/Recall Contact Information

State Agency: Nevada Department of Agriculture

PROCESSOR HOLD AND RECALL CONTACT INFORMATION

Name of Processor: Jennie-O Turkey Store Sales, LLC

Primary Contact

Name: Taylor Parkhurst

Office Telephone Number: 619-851-9623

Mobile Telephone Number: 619-851-9623

Fax Number:

Email Address: tlparkhurst@j-ots.com

Back-up Contact

Name: Carol Gnan

Office Telephone Number: 480-659-6676

Mobile Telephone Number: 602-769-5527

Fax Number: 480-809-6432

Email Address: csgnan@j-ots.com

PLEASE COMPLETE AND RETURN ALONG WITH THE SPA AND NOTIFY THE STATE AGENCY IMMEDIATELY AS CHANGES OCCUR

ACORD	CERTIFICATE OF LIABILITY INSURANCE	DATE OF ISSUE:	03/22/2016

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER	Willis of Minnesota, Inc. 1600 Utica Avenue South, #600 Minneapolis, MN 55416 Phone: (763) 302-7100 Fax: (763) 302-7200	CONTACT NAME: Risk Management	
		PHONE: 507-437-5666	FAX: 507-434-6731
		EMAIL: riskmanagement@hormel.com	
		CUST ID:	
INSURED	Hormel Foods Corporation 1 Hormel Place Austin, MN 55912-3680 See Additional Information Page	INSURER(S) AFFORDING COVERAGE	NAIC #
		INSURER A: National Union Fire Insurance Company of Pittsburgh, PA.	19445
		INSURER B:	

COVERAGES CERTIFICATE NUMBER: REVISION NUMBER:

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN. THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL INSR	SUBR WVD	POLICY NBR	POLICY EFF	POLICY EXP	LIMITS	
	GENERAL LIABILITY						EACH OCCURRANCE	$
	COMMERCIAL GENERAL LIABILITY						DAMAGE TO RENTED PREMISES (Ea occurrance)	$
	___CLAIMS MADE ___OCCUR						MED EXP (Any one person)	$
	GEN'L AGGREGATE LIMIT APPLIES PER:						PERSONAL & ADV INJURY	$
	___POLICY ___PROJECT ___LOC						GENERAL AGGREGATE	$
							PRODUCTS - COMP/OP AGG	$
	AUTOMOBILE LIABILITY						COMBINED SINGLE LIMIT (Ea accident)	$
	___ANY AUTO ___ALL OWNED AUTOS						BODILY INJURY (Per person)	$
	___SCHEDULED AUTOS ___HIRED AUTOS						BODILY INJURY (Per accident)	$
	___NON-OWNED AUTOS						PROPERTY DAMAGE (Per accident)	$
A	UMBRELLA LIABILITY			19086865	04/01/2016	04/01/2017	EACH OCCURRENCE	$5,000,000
	_X_OCCUR ___CLAIMS MADE ___DEDUCTIBLE _X_RETENTION $2,000,000						AGGREGATE	$5,000,000
	WORKERS' COMPENSATION AND						___WC STATUTORY LIMITS	
	EMPLOYER'S LIABILITY						___OTHER	$
	ANY PROPRIETOR/PARTNER/EXECUTIVE	N/A					EL EACH ACCIDENT	$
	OFFICER/MEMBER EXCLUDED? ___Y/N						EL DISEASE-EA EMPLOYEE	$
	(Manditory in NH)						EL DISEASE-POLICY LIMIT	$
	If Yes, describe under DESCRIPTION OF OPERATIONS below.							

DESCRIPTION OF OPERATIONS/LOCATIONS/VEHICLES (Attach Acord 101, Additional Remarks Schedule, if more space is required)

Hormel Foods Corporation is self-insured for General Liability/Product Liability coverage with a SIR of $2,000,000.

CERTIFICATE HOLDER:	CANCELLATION
ATTN RISK MGMT/INS/LEGAL EVIDENCE OF INSURANCE	SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS. By:
	Ray Henningson Willis Minneapolis, Minnesota

ADDITIONAL INFORMATION	DATE OF ISSUE: 03/22/2016

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

		INSURER(S) AFFORDING COVERAGE	NAIC #
PRODUCER	Willis of Minnesota, Inc. 1600 Utica Avenue South, #600 Minneapolis, MN 55416 Phone: (763) 302-7100 Fax: (763) 302-7200	INSURER C:	
		INSURER D:	
		INSURER E:	
INSURED	Hormel Foods Corporation 1 Hormel Place Austin, MN 55912-3680 See Additional Information Page	INSURER F:	

INSURED:

Hormel Foods Corporation (HFC)

1 Hormel Place, Austin MN 55912 - including its subsidiaries and divisions:

Alma Foods LLC
Applegate Farms LLC
Burke Marketing Corporation, dba Burke Corporation
Century Foods International LLC
Clougherty Packing LLC, dba Farmer John
CytoSport Holdings dba CytoSport, Inc
Dan's Prize Inc.
Diamond Crystal Brands Inc.
Diamond Crystal Sales LLC
Dold Foods LLC
Hormel Foods Corporate Services LLC
Hormel Foods Int'l Corp.
Hormel Foods Sales LLC
Hormel Health Labs LLC
Jennie-O Turkey Store Inc
Jennie-O Turkey Store Sales LLC
Lloyds Barbeque Company LLC
Mexican Accent LLC
Osceola Food LLC
Progressive Processing LLC
Provena Foods Inc.
Rochelle Foods LLC
Saag's Products LLC
Stagg Foods LLC
Swiss American Sausage Co., a division of Provena Foods Inc.
Valley Fresh Inc.
Hormel Canada Ltd.
Skippy Foods, LLC

BROAD FORM VENDORS:

WITH RESPECT TO PRODUCTS LIABILITY COVERAGE, THE UNQUALIFIED WORD "INSURED" ALSO INCLUDES ALL PERSONS, FIRMS AND CORPORATIONS THAT HANDLE, DEAL IN, SELL OR DISTRIBUTE GOODS OR PRODUCTS MANUFACTURED, SOLD, HANDLED OR DISTRIBUTED BY THE NAMED INSURED, BUT ONLY LIABILITY ARISING OUT OF SALES OR OTHER DISTRIBUTION OF THE SAID GOODS OR PRODUCTS RECEIVED FROM THE SAID NAMED INSURED FOR SALE OR OTHER DISTRIBUTION, PROVIDED THAT AFORESAID PERSONS, FIRMS AND CORPORATIONS DO NOT CHANGE THE FORM OF OR REPACK THE SAID GOODS OR PRODUCTS.

ACORD

CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY) 02/15/2016

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER 1-612-333-3323
Hays Companies

80 South 8th Street
Suite 700
Minneapolis, MN 55402

CONTACT NAME: Ross Nerison
PHONE (A/C, No, Ext): 612-333-3323 FAX (A/C, No): 612-373-7270
E-MAIL ADDRESS: rnerison@hayscompanies.com

INSURER(S) AFFORDING COVERAGE	NAIC #
INSURER A: ZURICH AMER INS CO	16535
INSURER B: AMERICAN ZURICH INS CO	40142
INSURER C:	
INSURER D:	
INSURER E:	
INSURER F:	

INSURED
Hormel Foods Corporation
And its Subsidiaries
and its Divisions
1 Hormel Place
Austin, MN 55912

COVERAGES

CERTIFICATE NUMBER: 46074377

REVISION NUMBER:

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS	
	COMMERCIAL GENERAL LIABILITY						EACH OCCURRENCE	$
	CLAIMS-MADE / OCCUR						DAMAGE TO RENTED PREMISES (Ea occurrence)	$
							MED EXP (Any one person)	$
							PERSONAL & ADV INJURY	$
	GEN'L AGGREGATE LIMIT APPLIES PER:						GENERAL AGGREGATE	$
	POLICY / PRO-JECT / LOC						PRODUCTS - COMP/OP AGG	$
	OTHER:							$
A	AUTOMOBILE LIABILITY			BAP929960315	03/01/16	03/01/17	COMBINED SINGLE LIMIT (Ea accident)	$ 5,000,000
	X ANY AUTO						BODILY INJURY (Per person)	$
	ALL OWNED AUTOS / SCHEDULED AUTOS						BODILY INJURY (Per accident)	$
	HIRED AUTOS / NON-OWNED AUTOS						PROPERTY DAMAGE (Per accident)	$
	X Phys Dmg= / X Self-Insured							$
	UMBRELLA LIAB / OCCUR						EACH OCCURRENCE	$
	EXCESS LIAB / CLAIMS-MADE						AGGREGATE	$
	DED / RETENTION $							$
A	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY			WC534434811 - RETRO	03/01/16	03/01/17	X PER STATUTE / OTH-ER	
B	ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) Y/N: N	N/A		WC929960515 - DEDUCTIBLE	03/01/16	03/01/17	E.L. EACH ACCIDENT	$ 1,000,000
	If yes, describe under DESCRIPTION OF OPERATIONS below						E.L. DISEASE - EA EMPLOYEE	$ 1,000,000
							E.L. DISEASE - POLICY LIMIT	$ 1,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

Evidence of Insurance

CERTIFICATE HOLDER

Evidence of Insurance

CANCELLATION

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE

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ATTACHMENT B – TECHNICAL PROPOSAL CERTIFICATION OF COMPLIANCE WITH TERMS AND CONDITIONS OF RFP

I have read, understand and agree to comply with ***all*** the terms and conditions specified in this Request for Proposal.

YES X I agree to comply with the terms and conditions specified in this RFP.

NO _____ I do not agree to comply with the terms and conditions specified in this RFP.

If the exception and/or assumption require a change in the terms in any section of the RFP, the contract, or any incorporated documents, vendors ***must*** provide the specific language that is being proposed in the tables below. If vendors do not specify in detail any exceptions and/or assumptions at time of proposal submission, the State will not consider any additional exceptions and/or assumptions during negotiations.

Jennie-O Turkey Store Sales, LLC
Company Name

Chuck Dinnis
Signature

Chuck Dinnis VP of Foodservice
Print Name

4/13/16
Date

Vendors MUST use the following format. Attach additional sheets if necessary.

EXCEPTION SUMMARY FORM

EXCEPTION #	RFP SECTION NUMBER	RFP PAGE NUMBER	EXCEPTION (Complete detail regarding exceptions must be identified)

ASSUMPTION SUMMARY FORM

ASSUMPTION #	RFP SECTION NUMBER	RFP PAGE NUMBER	ASSUMPTION (Complete detail regarding assumptions must be identified)

This document must be submitted in Tab V of vendor's technical proposal

2015-2016 School Year

Jennie-O Turkey Store Products are classified as "Buy American", meaning that the products are processed in the United States and over 51% of the cost of all components of the end item are domestic in origin as defined by the Buy American Act.

2099 - OVEN ROASTED BREAST & WHITE TURKEY SLICED .5 OZ CN

Commodity Code: A-534/100124

Product Information

Product Features

- Oven roasted
- Round shape
- 12/1 pound cryovac package
- 0.5 oz. slice
- Frozen for extended shelf life
- 6 Slices = 2 oz. mt./mt. alt.
- CN Labeled
- Utilizes white meat
- Contains No Allergens or Gluten
- Meets the Alliance for a Healthier Generation criteria for protein

Product Attributes

- Pre-sliced for labor savings, consistency and food safety
- Ready to eat – just thaw and serve
- 100% useable meat – no yield loss

LIST OF INGREDIENTS:
Ingredients: Turkey Breast, White Turkey, Turkey Broth, Contains 2% or less Modified Food Starch, Lite Salt (Potassium Chloride, Sodium Chloride), Sodium Phosphate, Salt.

Specifications

Ship Container UPC:	10042222209905
Frozen Shelf Life:	365 DAYS FROZEN FROM PACK DATE
Pallet Pattern:	12 x 11 = 132
Full Pallet	
Net Weight:	1584 LB
Gross Weight:	1689.6 LB
Catch Weight?	N

Master Dimensions

Case Dimensions:	14.4"L x 9.8"W x 5.1"H
Cubic Feet:	0.417 FT
Net Weight:	12 LB
Gross Weight:	12.8 LB
Pack:	012/1.0 LB
Servings Per Case:	64

Basic Preparation Instructions*

Keep product frozen at 0°F. or below until ready to use. Defrost product slowly and thoroughly in a refrigerator for 24 hours. Never defrost at room temperature. Upon completion of the thawing process, product should be used within 5 days. Open packages and use sliced meat in various sandwich applications.

* For preparation by a food preparation establishment only, according to the food code or equivalent.

I certify that the above information is true and correct, and that a 3 OZ serving of the above product (ready for serving) contain 2 0 of cooked lean meat/meat alternate when prepared according to directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part s 210, 225 or 226, Appendix A).

Michele Heveron Signature	Labeling & Nutrition Coordinator Title
Michele Heveron Printed Name	7-1-15 Date

Nutritional Information Per 2 0. MT./MT. Alternate Serving

Svg Size (oz.)	Calories (Kcal)	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Cholest. (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Sugars (g)	Protein (g)	Vit. A (%)	Calcium (%)	Vit. C (%)	Iron (%)
3 OZ	110	4.5	1.5	0	45	340	0	0	0	17	0 %	0 %	0 %	2 %

2016-2017 School Year

Jennie-O Turkey Sotre Products are classfied as "Buy American", meaning that the products are processed in the United States and over 51% of the cost of all components of the end item are domestic in origin as defined by the Buy American Act.

209918 - OVEN ROASTED BREAST & WHITE TURKEY SLICED .5 OZ

Commodity Code: A-534/100124

Product Information

Product Features

- Oven roasted
- Round shape
- 12/1.5 pound cryovac package
- 0.5 oz. slice
- Frozen for extended shelf life
- 6 Slices = 2 oz. mt./mt. alt, 3 Slices = 1 oz mt/mt alt.
- Utilizes white meat
- Contains No Allergens or Gluten
- Meets the Alliance for a Healthier Generation criteria for protein

Product Attributes

- Pre-sliced for labor savings, consistency and food safety
- Ready to eat – just thaw and serve
- 100% useable meat – no yield loss

LIST OF INGREDIENTS:
TURKEY BREAST, WHITE TURKEY, TURKEY BROTH, CONTAINS 2% OR LESS MODIFIED FOOD STARCH, LITE SALT, (POTASSIUM CHLORIDE, SODIUM CHLORIDE), SODIUM PHOSPHATE, SALT.

Specifications

Ship Container UPC:	10042222209912
Frozen Shelf Life:	365 DAYS FROZEN FROM PACK DATE
Pallet Pattern:	12 x 8 = 96
Full Pallet	
Net Weight:	1728 LB
Gross Weight:	1800.96 LB
Catch Weight?	

Master Dimensions

Case Dimensions:	14.4"L x 9.8"W x 7.125"H
Cubic Feet:	0.559 CF
Net Weight:	18 LB
Gross Weight:	18.76 LB
Pack:	12/1.5 LB
Servings Per Case:	96 2 oz. mt/mt alt 192 1 oz/ mt/mt alt

Basic Preparation Instructions*

Keep product frozen at 0°F. or below until ready to use. Defrost product slowly and thoroughly in a refrigerator for 24 hours. Never defrost at room temperature. Upon completion of the thawing process, product should be used within 5 days. Open packages and use sliced meat in various sandwich applications.

* For preparation by a food preparation establishment only, according to the food code or equivalent.

I certify that the above information is true and correct, and that a 3 OZ serving of the above product (ready for serving) contain 2 0 of cooked lean meat/meat alternate when prepared according to directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part s 210, 225 or 226, Appendix A).

Michele Heveron Signature	Labeling & Nutrition Coordinator Title
Michele Heveron Printed Name	7-1-15 Date

Nutritional Information Per 2 0. MT./MT. Alternate Serving

Svg Size (oz.)	Calories (Kcal)	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Cholest. (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Sugars (g)	Protein (g)	Vit. A (%)	Calcium (%)	Vit. C (%)	Iron (%)
3 OZ	110	4.5	1.5	0	45	340	0	0	0	17	0 %	0 %	0 %	2 %

Nutritional Information Per Slice

0.5 OZ.	20	1.0	0	0	5	55	0	0	0	3	0%	0%	0%	0%

2015-2016 School Year

Jennie-O Turkey Store Products are classified as "Buy American", meaning that the products are processed in the United States and over 51% of the cost of all components of the end item are domestic in origin as defined by the Buy American Act.

231812 - ALL NATURAL OVEN ROASTED SLICED TURKEY BREAST .73 OZ

Commodity Code: A-534/100124

Product Information

Product Features

- All Natural - minimally processed, contains no artificial ingredients
- 99% Fat Free
- Clean Oven Roasted Flavor
- Frozen
- 0.73 oz. "D' Shaped Slices
- 4 Slices = 2 oz. mt/mt alt
- Reduced Sodium
- Contains No Allergens or Gluten
- Meets the Alliance for a Healthier Generation criteria for protein

Product Attributes

- Premium quality turkey that is minimally processed and All Natural that will give students that Thanksgiving Day taste every time it is served
- Provides an all white draw down to help balance commodity pounds
- Pre-Sliced convenience for labor savings, serving size consistency, employee food safety benefits
- 100% usable meat - no yield loss

LIST OF INGREDIENTS:
Ingredients: Turkey Breast Meat, Turkey Broth, Contains 2% or less Salt, Sugar, Rosemary Extract, Baking Soda.

Specifications

Ship Container UPC:	10042222231807
Frozen Shelf Life:	180 DAYS FROZEN FROM PACK DATE
Pallet Pattern:	8 x 12 = 96
Full Pallet	
Net Weight:	12 LB
Gross Weight:	13.06 LB
Catch Weight?	N

Master Dimensions

Case Dimensions:	16.6"L x 13.9"W x 3.9"H
Cubic Feet:	0.521 FT
Net Weight:	12 LB
Gross Weight:	13.06 LB
Pack:	006/2 LB
Servings Per Case:	65

Basic Preparation Instructions*

Keep product stored at 28-36°F. for optimum freshness. Holding product at warmer temperatures will shorten shelf life and increase spoilage. Open packages and use sliced meat in various sandwich applications.
* For preparation by a food preparation establishment only, according to the food code or equivalent.

I certify that the above information is true and correct, and that a 2.92 OZ serving of the above product (ready for serving) contain 2 OZ of cooked lean meat/meat alternate when prepared according to directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part s 210, 225 or 226, Appendix A).

Michele Heveron	Labeling & Nutrition Coordinator
Signature	Title
Michele Heveron	7-1-15
Printed Name	Date

Nutritional Information Per 2 OZ . MT./MT. Alternate Serving

Svg Size (oz.)	Calories (Kcal)	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Cholest. (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Sugars (g)	Protein (g)	Vit. A (%)	Calcium (%)	Vit. C (%)	Iron (%)
2.92 OZ	80	1.5	0	0	35	420	0	0	0	18	0 %	0 %	0 %	2 %

2016-2017 School Year

Jennie-O Turkey Sotre Products are classfied as "Buy American", meaning that the products are processed in the United States and over 51% of the cost of all components of the end item are domestic in origin as defined by the Buy American Act.

231818 - ALL NATURAL OVEN ROASTED SLICED TURKEY BREAST .5 OZ

Commodity Code: A-534/100124

Product Information

Product Features

- All Natural - minimally processed, contains no artificial ingredients
- 99% Fat Free
- Clean Oven Roasted Flavor, Round shape
- Frozen
- 12/1.5 pound cryovac package
- 6 Slices = 2 oz. mt/mt alt.; 3 Slices = 1 oz mt.mt alt.
- Reduced Sodium
- Contains No Allergens or Gluten
- Meets the Alliance for a Healthier Generation criteria for protein

Product Attributes

- Premium quality turkey that is minimally processed and All Natural that will give students that Thanksgiving Day taste every time it is served
- Provides an all white draw down to help balance commodity pounds
- Pre-Sliced convenience for labor savings, serving size consistency, employee food safety benefits
- 100% usable meat - no yield loss

LIST OF INGREDIENTS:
Ingredients: Turkey Breast Meat, Turkey Broth, Contains 2% or less Salt, Sugar, Rosemary Extract, Baking Soda.

Specifications

Ship Container UPC:	10042222231807
Frozen Shelf Life:	300 DAYS FROZEN FROM PACK DATE
Pallet Pattern:	12 X 7 = 84
Full Pallet	
Net Weight:	1512.0 LB
Gross Weight:	1579.2 LB
Catch Weight?	N

Master Dimensions

Case Dimensions:	14"L x 9.8"W x 7.125"H
Cubic Feet:	0.559 FT
Net Weight:	18 LB
Gross Weight:	18.80 LB
Pack:	12/1.5 LB
Servings Per Case:	96 oz. mt/mt alt. 192 1 oz. mt/mt alt.

Basic Preparation Instructions*

Keep product frozen at 0°F. or below until ready to use. Defrost product slowly and thoroughly in a refrigerator for 24 hours. Never defrost at room temperature. Upon completion of the thawing process, product should be used within 5 days. Open packages and use sliced meat in various sandwich applications.

* For preparation by a food preparation establishment only, according to the food code or equivalent.

I certify that the above information is true and correct, and that a 3.0 OZ serving of the above product (ready for serving) contain 2 OZ of cooked lean meat/meat alternate when prepared according to directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part s 210, 225 or 226, Appendix A).

Michele Heveron Signature	Labeling & Nutrition Coordinator Title
Michele Heveron Printed Name	7-1-15 Date

Nutritional Information Per 2 OZ . MT./MT. Alternate Serving

Svg Size (oz.)	Calories (Kcal)	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Cholest. (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Sugars (g)	Protein (g)	Vit. A (%)	Calcium (%)	Vit. C (%)	Iron (%)
3.0 OZ	80	1.5	0	0	35	420	0	0	0	18	0 %	0 %	0 %	2 %
Nutritional Information Per Slice														
0.5 OZ	15	0	0	0	5	75	0	0	0	3	0%	0%	0%	0%

2016-2017 School Year

Jennie-O Turkey Sotre Products are classfied as "Buy American", meaing that the products are processed in the United States and over 51% of the cost of all components of the end item are domestic in origin as defined by the Buy American Act.

231918 - ALL NATURAL SMOKED SLICED TURKEY BREAST .5 OZ

Commodity Code: A-534/100124

Product Information

Product Features

- All Natural - minimally processed, contains no artificial ingredients
- 99% Fat Free
- Smoked Flavor, Round shape
- Frozen
- 12/1.5 pound cryovac package
- 6 Slices = 2 oz. mt/mt alt.; 3 Slices = 1 oz mt.mt alt.
- Reduced Sodium
- Contains No Allergens or Gluten
- Meets the Alliance for a Healthier Generation criteria for protein

Product Attributes

- Premium quality turkey that is minimally processed and All Natural that will give students that Thanksgiving Day taste every time it is served
- Provides an all white draw down to help balance commodity pounds
- Pre-Sliced convenience for labor savings, serving size consistency, employee food safety benefits
- 100% usable meat - no yield loss

LIST OF INGREDIENTS:
Ingredients: Turkey Breast Meat, Turkey Broth, Contains 2% or less Salt, Sugar, Rosemary Extract,Natural Smoke Flavoring Baking Soda.

Specifications

Ship Container UPC:	10042222231907
Frozen Shelf Life:	365 DAYS FROZEN FROM PACK DATE
Pallet Pattern:	12 X 7 = 84
Full Pallet	
Net Weight:	1512.0 LB
Gross Weight:	1579.2 LB
Catch Weight?	N

Master Dimensions

Case Dimensions:	14"L x 9.8"W x 7.125"H
Cubic Feet:	0.559 FT
Net Weight:	18 LB
Gross Weight:	18.80 LB
Pack:	12/1.5 LB
Servings Per Case:	96 oz. mt/mt alt. 192 1 oz. mt/mt alt.

Basic Preparation Instructions*

Keep product frozen at 0°F. or below until ready to use. Defrost product slowly and thoroughly in a refrigerator for 24 hours. Never defrost at room temperature. Upon completion of the thawing process, product should be used within 5 days. Open packages and use sliced meat in various sandwich applications.

* For preparation by a food preparation establishment only, according to the food code or equivalent.

I certify that the above information is true and correct, and that a 3.0 OZ serving of the above product (ready for serving) contain 2 OZ of cooked lean meat/meat alternate when prepared according to directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part s 210, 225 or 226, Appendix A).

Michele Heveron Signature	Labeling & Nutrition Coordinator Title
Michele Heveron Printed Name	7-1-15 Date

Nutritional Information Per 2 OZ . MT./MT. Alternate Serving

Svg Size (oz.)	Calories (Kcal)	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Cholest. (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Sugars (g)	Protein (g)	Vit. A (%)	Calcium (%)	Vit. C (%)	Iron (%)
3.0 OZ	80	1.5	0	0	35	420	0	0	0	18	0 %	0 %	0 %	2 %
Nutritional Information Per Slice														
0.5 OZ	15	0	0	0	5	75	0	0	0	3	0%	0%	0%	0%

Jennie-O Turkey Store Products are classified as "Buy American", meaning that the products are processed in the United States and over 51% of the cost of all components of the end item are domestic in origin as defined by the Buy American Act.

SLICED TURKEY HAM, .51 OZ.

Commodity Code: A-534/100124

2565

PRODUCT INFORMATION

Product Features

- 5% water added
- 94% fat free
- 12/1 lb. cryovac package
- 0.51 oz. slice
- Frozen for extended shelf life
- 6 slices = 2 oz. mt./mt. alt.
- CN Labeled
- Utilizes dark meat
- Contains no allergens or gluten

Product Attributes

- Great for sandwich makers
- Pre-sliced for labor savings, consistency and food safety
- Ready to eat – just thaw and serve
- 100% useable – no yield loss

LIST OF INGREDIENTS:
TURKEY THIGH MEAT, WATER, CONTAINS 2% OR LESS LITE SALT (POTASSIUM CHLORIDE, SODIUM CHLORIDE), SUGAR, SODIUM PHOSPHATE, SALT, CARRAGEENAN, SODIUM ERYTHORBATE, NATURAL SMOKE FLAVORING, SODIUM NITRITE.

SPECIFICATIONS

Ship Container UPC:	10042222256503
Frozen Shelf Life:	365 days from pack date
Pallet Pattern:	12 x 11 = 132
Full Pallet:	
Net Weight:	1,584.00 lbs.
Gross Weight:	1,689.60 lbs.
Tare Weight:	105.60 lbs.
Catch Weight?	N

BASIC PREPARATION INSTRUCTIONS*

Keep product frozen at 0°F. or below until ready to use. Defrost product slowly and thoroughly in a refrigerator for 24 hours. Never defrost at room temperature. Upon completion of the thawing process, product should be used within 5 days. Open packages and use sliced meat in various sandwich applications.

*For preparation by a food preparation establishment only, according to the food code or equivalent.

MASTER DIMENSIONS

Case Dimensions:	14.4"L x 9.8"W x 5.1"H
Cubic Feet:	0.4165
Net Weight:	12.00 lbs.
Gross Weight:	12.80 lbs.
Tare Weight:	0.80 lbs.
Pack:	12/1 lb.
Servings Per Case:	62

I certify that the above information is true and correct, and that a 3.06 ounce serving of the above product (ready for serving) contains 2.0 ounces of cooked lean meat/meat alternate when prepared according to directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part S 210, 225 OR 226, Appendix A).

Michelle Heveron	Labeling & Nutrition Coordinator
Signature	Title
Michelle Heveron	7/1/13

NUTRITIONAL INFORMATION PER 2 OZ. MT./MT. ALTERNATE SERVING

Svg Size (oz.)	Calories (Kcal)	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Cholest. (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Protein (g)	Vit. A (%)	Calcium (%)	Vit. C (%)	Iron (%)
3.06	100	4.5	1.5	0	60	530	1	0	15	0	0	2	6

Jennie-O Turkey Store Item Number **256521**

UCC Number **25652**

TKY HAM SLCD .51 OZ 5% WA CN

Jennie-O Turkey Store Information

UCC Manufacturer ID :	42222
Product GTIN :	10042222256527
Product Type :	2 - Finished Good without Consumer Units
Product Category :	LA - SLICED HAM
Product Division :	2 - FOOD SERVICE

Pallet Specifications

Pallet Pattern :		**Full Pallet:**	
	7 cases/layer X 11 layers = 77 cases/pallet	Pallet Net Weight:	1,617.00 lbs.
Code Date Qualifier :	N/A	Pallet Gross Weight:	1,678.60 lbs.
Weight Type :	Standard	Pallet Tare Weight:	61.60 lbs.

Case Specifications

Case UPC :	10042222256527	**Case Net Weight :**	21.00 lbs.
Case Dimensions :	19.81" L x 13.31" W x 4.13" H	Case Gross Weight:	21.80 lbs.
Case Cubic Feet :	0.6302	Case Tare Weight:	0.80 lbs.

Unit Specifications

Units per Case :	004	**Unit Size :**	5.25 LB

Nutrition Facts

Nutrition Facts

Serving Size : 57g

Amount Per Serving	
Calories 70	
Calories From Fat 25	
	% Daily Value
Total Fat 3.0g	5%
Saturated Fat 1.0g	5%
Trans Fat 0.0g	
Cholesterol 40mg	13%
Sodium 360mg	15%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 10g	
Vitamin A 0%	
Vitamin C 2%	
Calcium 0%	
Iron 4%	

TKY HAM SLCD .51 OZ 5% WA CN

Last Updated : 11/27/2015

List of Ingredients :

Ingredients: Turkey Thigh Meat, Water, Contains 2% or less Lite Salt (Potassium Chloride, Sodium Chloride), Sugar, Sodium Phosphate, Salt, Carrageenan, Sodium Erythorbate, Natural Smoke Flavoring, Sodium Nitrite.

Product Information

Product Specifications :

Product Features and Benefits :

Barcode

CASE GTIN

10042222256527

2016-2017 School Year

d over 51% of the cost of all components of the end item are domestic in origin as defined by the Buy American Act.

256818 - ALL NATURAL SLICED UNCURED TURKEY HAM .5 OZ.

Commodity Code: A-534/100124

Product Information

Product Features

- All natural
- Contains no artificial nitrites or nitrates
- 12/1.5 lb. cryovac packages
- 0.5 oz slices
- 6 slices = 2 oz. mt. /mt. alt.
- Utilizes dark meat
- Contains No Allergens or Gluten
- Meets the Alliance for a Healthier Generation criteria for protein

Product Attributes

- Great for sandwich makers
- Pre-sliced for labor savings, consistency and food safety
- Ready to eat - just thaw and serve
- 100% usable meat - no yield loss

LIST OF INGREDIENTS:
Ingredients: Turkey Thigh Meat with a Portion of Ground Turkey Thigh Trim Added, Vinegar, Sugar, Contains 2% or less Salt, Natural Flavor (Celery Juice Powder), Baking Soda, Natural Smoke Flavor.

Specifications

Ship Container UPC:	10042222256824
Frozen Shelf Life:	**180** DAYS FROZEN FROM PACK DATE
Pallet Pattern:	**12** x 7 = 84
Full Pallet	
Full Pallet Weight:	1579.2 LB
Catch Weight?	N

Master Dimensions

Case Dimensions:	14"L x 9.8"W x 7.125"H
Cubic Feet:	0.559 FT
Net Weight:	18 LB
Gross Weight:	18.80 LB
Pack:	12/1.5 LB
Servings Per Case:	**96 2 oz. mt/mt alt** **192 1 oz. mt/mt alt**

Basic Preparation Instructions*

Keep product frozen at 0 degrees F. or below until ready to use. Defrost product slowly and thoroughly in refrigerator for 24 hours. Never defrost at room temperature. Upon completion of thawing process, product should be used within 5 days. Open packages use sliced meat in various sandwich applications.

*For preparation by a food preparation establishment only, according to the food code or equivalent.

I certify that the above information is true and correct, and that a 3.00 OZ serving of the above product (ready for serving) contain 2 OZ of cooked lean meat/meat alternate when prepared according to directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part s 210, 225 or 226, Appendix A).

Michele Heveron Signature	Labeling & Nutrition Coordinator Title
Michele Heveron Printed Name	7.1.16 Date

Nutritional Information Per 2 OZ. MT./MT. Alternate Serving

Svg Size (oz.)	Calories (Kcal)	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Cholest. (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Sugars (g)	Protein (g)	Vit. A (%)	Calcium (%)	Vit. C (%)	Iron (%)
3.00 OZ	120	4.5	1.5	0	60	410	2	0	2	10	0%	2 %	0%	2 %

2016-2017 School Year

Jennie-O Turkey Store Products are classified as "Buy American", meaning that the products are processed in the United States and over 51% of the cost of all components of the end item are domestic in origin as defined by the Buy American Act.

256821 - ALL NATURAL SLICED UNCURED TURKEY HAM .76 OZ.

Commodity Code: A-534/100124

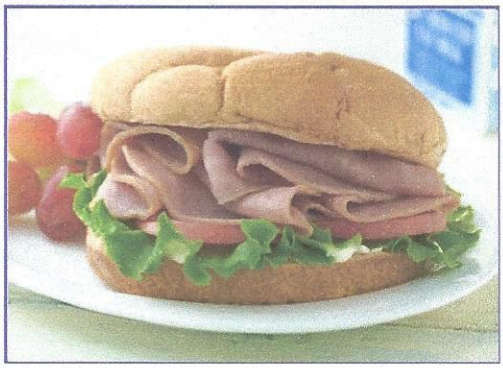
Product Information

Product Features

- All natural
- Contains no artificial nitrites or nitrates
- 5% water added
- 6/2 lb. cryovac package
- 0.76 oz slices
- 4 slices = 2 oz. mt. /mt. alt.
- Utilizes dark meat
- Contains No Allergens or Gluten
- Meets the Alliance for a Healthier Generation criteria for protein

Product Attributes

- Great for sandwich makers
- Pre-sliced for labor savings, consistency and food safety
- Ready to eat - just thaw and serve
- 100% usable meat - no yield loss



LIST OF INGREDIENTS:
Ingredients: Turkey Thigh Meat with a Portion of Ground Turkey Thigh Trim Added, Vinegar, Sugar, Contains 2% or less Salt, Natural Flavor (Celery Juice Powder), Baking Soda, Natural Smoke Flavor.

Specifications

Ship Container UPC:	10042222256824
Frozen Shelf Life:	365 DAYS FROZEN FROM PACK DATE
Pallet Pattern:	8 x 12 = 96
Full Pallet	
Full Pallet Weight:	1253.76 LB
Catch Weight?	N

Master Dimensions

Case Dimensions:	16.6"L x 13.9"W x 3.9"H
Cubic Feet:	0.521 FT
Net Weight:	12 LB
Gross Weight:	13.06 LB
Pack:	006/2 LB
Servings Per Case:	63

Basic Preparation Instructions*

Keep product frozen at 0 degrees F. or below until ready to use. Defrost product slowly and thoroughly in refrigerator for 24 hours. Never defrost at room temperature. Upon completion of thawing process, product should be used within 5 days. Open packages use sliced meat in various sandwich applications.

*For preparation by a food preparation establishment only, according to the food code or equivalent.

I certify that the above information is true and correct, and that a 3.04 OZ serving of the above product (ready for serving) contain 2 OZ of cooked lean meat/meat alternate when prepared according to directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part s 210, 225 or 226, Appendix A).

Michele Heveron	Labeling & Nutrition Coordinator
Signature	Title
Michele Heveron	7.1.16
Printed Name	Date

Nutritional Information Per 2 OZ. MT./MT. Alternate Serving

Svg Size (oz.)	Calories (Kcal)	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Cholest. (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Sugars (g)	Protein (g)	Vit. A (%)	Calcium (%)	Vit. C (%)	Iron (%)
3.04 OZ	120	4.5	1.5	0	60	410	2	0	2	10	%	%	%	2 %

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UNCURED TURKEY FRANK, 2.0 OZ.

Commodity Code: A-534/100124

6126-20

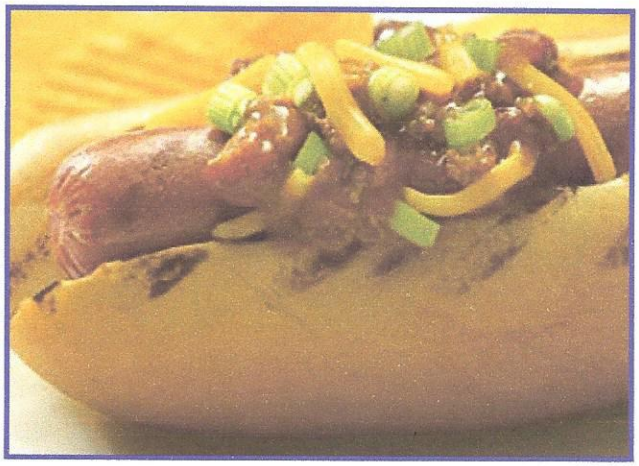
PRODUCT INFORMATION

Product Features

- Frozen
- Fully cooked
- Skinless
- 8 Franks to 1 lb.
- 4/5 lb. packages per case
- Contains no nitrates or nitrites
- Contains no allergens or gluten

Product Attributes

- Natural smoke flavoring along with a blend of seasonings



LIST OF INGREDIENTS:
MECHANICALLY SEPARATED TURKEY, WATER, CONTAINS 2% OR LESS SEASONING (CORN SYRUP SOLIDS, DEXTROSE, SUGAR, PAPRIKA, NATURAL FLAVORING), SALT, POTASSIUM CHLORIDE, NATURAL FLAVOR (CELERY JUICE POWDER), NATURAL SMOKE FLAVORING.

SPECIFICATIONS

Ship Container UPC:	10042222612620
Frozen Shelf Life:	365 days from pack date
Pallet Pattern:	10 x 8 = 80
Full Pallet:	
Net Weight:	1,600.00 lbs.
Gross Weight:	1,660.80 lbs.
Tare Weight:	60.80 lbs.
Catch Weight?	N

BASIC PREPARATION INSTRUCTIONS*

*For preparation by a food preparation establishment only, according to the food code or equivalent.

MASTER DIMENSIONS

Case Dimensions:	20.3"L x 11.5"W x 4.9"H
Cubic Feet:	0.662
Net Weight:	20.00 lbs.
Gross Weight:	20.76 lbs.
Tare Weight:	0.76 lbs.
Pack:	4/5 lb.
Servings Per Case:	160

I certify that the above information is true and correct, and that a 2.00 ounce serving of the above product (ready for serving) contains 2.0 ounces of cooked lean meat/meat alternate when prepared according to directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part S 210, 225 OR 226, Appendix A).

Michelle Heveron	Labeling & Nutrition Coordinator
Signature	Title
Michelle Heveron	7/1/13

NUTRITIONAL INFORMATION PER 2 OZ. MT./MT. ALTERNATE SERVING

Svg Size (oz.)	Calories (Kcal)	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Cholest. (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Protein (g)	Vit. A (%)	Calcium (%)	Vit. C (%)	Iron (%)
2.00	120	9	2.5	0	60	260	1	0	8	2	10	2	8

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PRE-SLICED BROWNED TURKEY BREAST STEAK, 1.41 OZ.

Commodity Code: A-534/100124

2303-24

PRODUCT INFORMATION

Product Features

- 2-1.41 oz. Steaks Meet 2 oz. mt/mt alt.
- Fully Cooked
- Frozen
- Utilizes White Meat
- Contains No Allergens or Gluten

Product Attributes

- 100% Useable Turkey Breast – No Yield Loss
- Labor Saving for Traditional Turkey Dinner
- Pre-Sliced for Convenience and Food Safety

SPECIFICATIONS

Ship Container UPC:	10042222230305
Frozen Shelf Life:	365 days from pack date
Pallet Pattern:	6 x 12 = 72
Full Pallet:	
Net Weight:	1,776.96 lbs.
Gross Weight:	1,853.28 lbs.
Tare Weight:	76.32 lbs.
Catch Weight?	N

MASTER DIMENSIONS

Case Dimensions:	20.81"L x 13.31"W x 4.63"H
Cubic Feet:	0.7421
Net Weight:	24.68 lbs.
Gross Weight:	25.74 lbs.
Tare Weight:	1.06 lb.
Pack:	4/6.17 lbs.
Servings Per Case:	140

I certify that the above information is true and correct, and that a 2.82 ounce serving of the above product (ready for serving) contains 2.0 ounces of cooked lean meat/meat alternate when prepared according to directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part S 210, 225 OR 226, Appendix A).

Michelle Heveron	Labeling & Nutrition Coordinator
Signature	Title
Michelle Heveron	7/1/13

LIST OF INGREDIENTS: TURKEY BREAST, TURKEY BROTH, CONTAINS 2% OR LESS SALT, DEXTROSE, CARRAGEENAN, SODIUM PHOSPHATE, VEGETABLE OIL.

BASIC PREPARATION INSTRUCTIONS*

Reheating from THAWED state is recommended.

Thaw Instruction: Thaw in the refrigerator at least 48 hours for single bag units or up to 72 hours for multiple bag units in box. DO NOT thaw at room temperature.

STEAMER METHOD: (PREFERRED METHOD)

1. Place frozen or thawed bag of product (in packaging) into a steam pan and place in preheated steamer.
2. Heat according to chart AND until internal temperature is 140°F. as measured by a meat thermometer.
3. Remove from steamer. Remove from package and serve hot.

STEAMER METHOD	Temperature
Frozen	1:30–2:00 hr
Thawed	35–45 min

CONVECTION OVEN - CONVENTIONAL OVEN - ALTO SHAAM HALO HEAT N' HOLD METHODS:

1. Preheat equipment according to chart.
2. Remove product from packaging.
3. Place frozen product into large hotel pan in the frozen log formation OR divide thawed product up into four sections and stack flat in 4 columns in medium sided pan. Add 1 cup of water to the pan. Tent with foil and heat accordingly to chart time AND until internal temperature is 140°F. as measured by a meat thermometer.
4. Remove from oven and serve hot.

CONVECTION OVEN METHOD	Time	Temperature
Frozen	1:30–2:00 hr	325°F
Thawed	50 min–1:15 hr	325°F

CONVENTIONAL OVEN METHOD	Time	Temperature
Frozen	2:15–2:45 hr	350°F
Thawed	1:30–1:45 hr	350°F

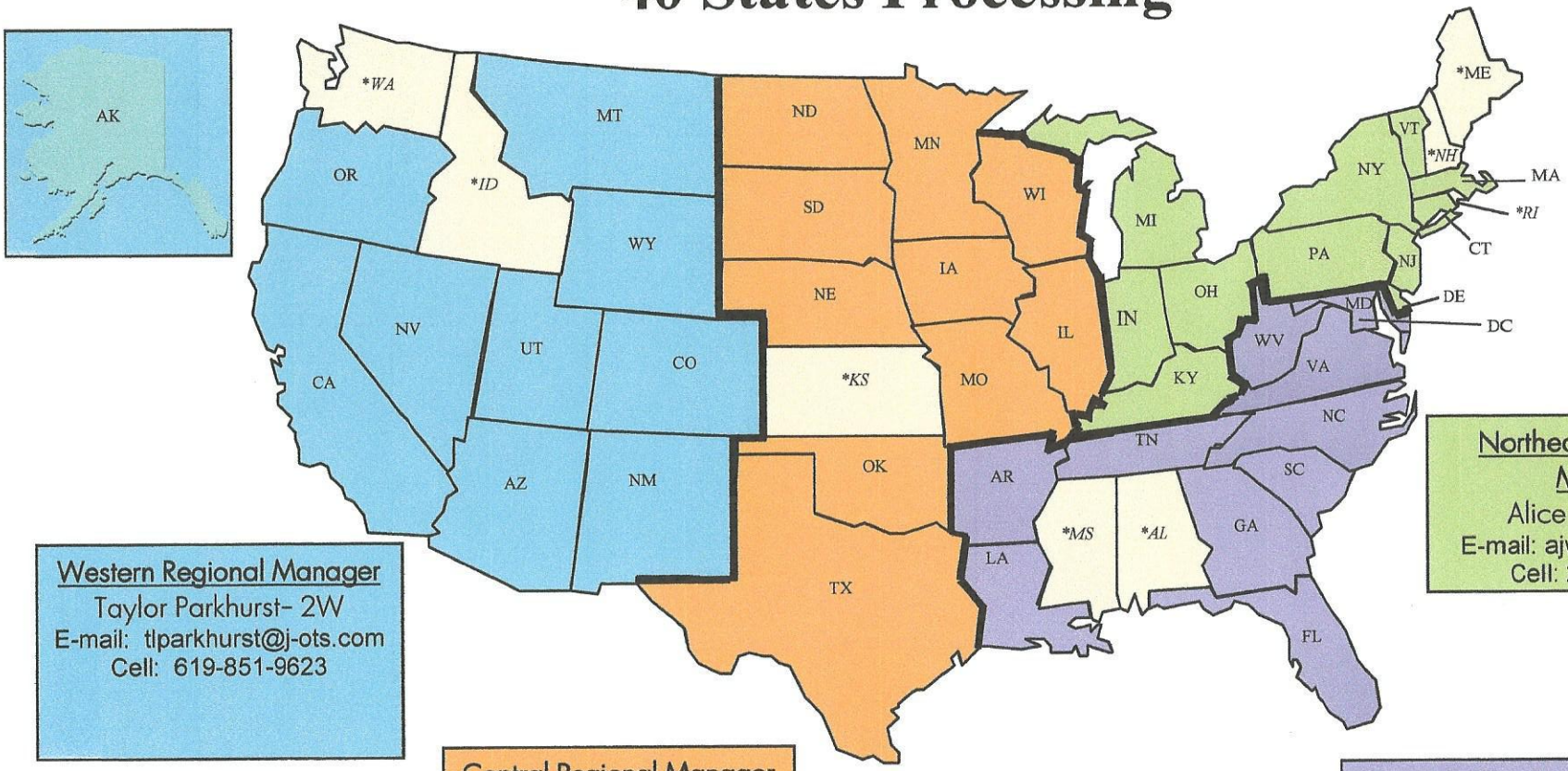
ALTO SHAAM HEAT N' HOLD METHOD	Time	Temperature
Frozen	5:15–6:30 hr	225°F
Thawed	3:10–3:50 hr	225°F

* For preparation by a food preparation establishment only, according to the food code or equivalent.

NUTRITIONAL INFORMATION PER 2 OZ. MT./MT. ALTERNATE SERVING

Svg Size (oz.)	Calories (Kcal)	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Cholest. (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Protein (g)	Vit. A (%)	Calcium (%)	Vit. C (%)	Iron (%)
2.82	80	1.5	0.5	0	35	370	0	0	18	0	0	0	2

SY 2016-17 Commodity Map
40 States Processing



Western Regional Manager
Taylor Parkhurst- 2W
E-mail: tlparkhurst@j-ots.com
Cell: 619-851-9623

Central Regional Manager
Steve Atchison - 2C
E-mail: satchison@j-ots.com
Phone: 218-998-2140
Cell: 218-671-0695
Fax: 218-998-2150

Education Sales Director
Carol Gnan - 2S
E-mail: csgnan@j-ots.com
Phone: 480-659-6676
Cell: 602-769-5527
Fax: 480-809-6432

Northeastern Regional Manager
Alice Woods - 2E
E-mail: ajwoods@j-ots.com
Cell: 248-797-5741

Southeastern Regional Manager
Steven Hume - 2F
E-mail: srhume@j-ots.com
Cell: 713-297-1997
Fax: 407-703-2412

*=States that do not commodity process

4.2.1.6 Vendor shall not allow any subcontractor to commence work until all insurance required of the subcontractor is provided to the vendor.

4.2.1.7 Vendor must notify the using agency of the intended use of any subcontractors not identified within their original proposal and provide the information originally requested in the RFP in ***Section 4.2, Subcontractor Information***. The vendor must receive agency approval prior to subcontractor commencing work.

4.3 BUSINESS REFERENCES

4.3.1 Vendors should provide a minimum of three (3) business references from similar projects performed for private, state and/or large local government clients within the last three (3) years. Vendors must have at least one (1) year of experience in providing processed end products using USDA Foods.

4.3.1.1 Vendors must provide the following information for ***every*** business reference provided by the vendor and/or subcontractor:

The "Company Name" must be the name of the proposing vendor or the vendor's proposed subcontractor.

Reference #:			
Company Name:	Jennie-O Turkey Store Sales, LLC		
Identify role company will have for this RFP project (Check appropriate role below):			
	VENDOR		***SUBCONTRACTOR***
Project Name:			
Primary Contact Information			
Name:			
Street Address:			
City, State, Zip:			
Phone, including area code:			
Facsimile, including area code:			
Email address:			
Alternate Contact Information			
Name:			
Street Address:			
City, State, Zip:			
Phone, including area code:			
Facsimile, including area code:			
Email address:			
Project Information			
Brief description of the project/contract and description of services performed, including technical environment (i.e., software applications, data communications,			

OFFEROR'S References

Reference 1

Reference Source:	Los Angeles Unified School District
Name/ Position	Laura Benavidez Deputy Director of Food Service
Telephone/ Fax	213-241-2999/ fax 213-241-8464
Email Address:	laura.benavidez@lausd.net
Contract Title	Commodity Processing/ Turkey Category
Contract Period	2/1/2016 -6/30/2020
Geographic Area	City of Los Angeles

Jennie-O Turkey Store is the categorical partner for turkey products for the district. Chuck Dinnis and Carol Gnan manage this account overseeing, over entry, supply chain management, USDA Commodity balance management, inventory control, marketing, product development, delivery and billing.

Reference 2

Reference Source:	Super Coop - California
Name/ Position	Lynnelle Grumbles CEO
Telephone/ Fax	661-295-1574/ fax 661-295-0981
Email Address:	LGrumbles@scvsfsa.nett
Contract Title	RFP Commodity and Non-Commodity Food Products
Contract Period	7/1/2015-6/30/2016
Geographic Area	School districts throughout the state of California

The Super coop is the largest school in the state of California. Chuck Dinnis and Carol Gnan oversee this account primary duties include commodity balance management set up of NOI distributors for the Coop, overseeing order entry, billing and product delivery.

Reference 3

Reference Source:	Albuquerque Public Schools
Name/Position:	Juan Saiz, Procurement Manager
Telephone/ Fax	505-345-5661 ext. 38207
Email Address:	juan.saiz@aps.edu
Contract Title	Commodity Processing
Contract Period	7/1/2015-6/30/2016
Geographic Area	School in State of New Mexico piggyback on

Albuquerque Public schools USDA commodity bid. Carol Gnan manages this account oversees customer service, order entry and, billing and USDA commodity balance management.