MASTER

HIGH LINER FOODS

Our Mission:
To radically **simplify** selecting, preparing and enjoying seafood at its best

TAB I

Technical Proposal

TAB 1
Title Page

HIGH LINER FOODS

Our Mission: To radically **simplify** selecting, preparing and enjoying seafood at its best

Title Page

Part I A – Technical Proposal	
RFP Title:	USDA Foods Processing
RFP:	3237
Vendor Name:	High Liner Foods
Address:	183 International Drive, Portsmouth NH 03801
Opening Date:	April 22, 2016
Opening Time:	2:00 PM

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TAB II

Technical Proposal

TAB II
Table of Contents

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Table of Contents

Tab 1	1
Title page	2
Tab II	3
Table of Contents	4
Tab III	5
Vendor Information Sheet	6
Tab IV	7
Amendment 1	8
Attachment A	13
Attachment C	14
Attachment J	15
Tab V	16
Attachment B	17
Tab VI	18
Scope of work response	19
Tab VII	31
Vendor Information response	32
References	37
Tab IX	42
SPA	43
USDA Shipment locations	48
Recall contacts	49
Nutritional Guidelines	50
Spec/ Label item portion	54
Spec/ Label sticks	56
SEPDS	58

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Technical Proposal

TAB III

TAB III
Vendor Information Sheet

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	***High Liner Foods***

V2	Street Address	***183 International Drive***

V3	City, State, ZIP	***Portsmouth, NH 03801***

V4	Telephone Number		
	Area Code: ***603***	Number: ***818-5334***	Extension:

V5	Facsimile Number		
	Area Code:	Number:	Extension:

V6	Toll Free Number		
	Area Code:	Number:	Extension:

V7	***Contact Person for Questions / Contract Negotiations, including address if different than above***
	Name: ***Dawn Enos***
	Title:
	Address:
	Email Address: ***dawn.enos@hotmail.com***

V8	Telephone Number for Contact Person		
	Area Code: ***603***	Number***: 818-5334***	Extension:

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

V10	***Name of Individual Authorized to Bind the Organization***	
	Name: Dawn Enos	Title: ***Sales Operations Mgr K12***

V11	Signature ***(Individual must be legally authorized to bind the vendor per NRS 333.337)***	
	Signature:	Date: 9-15-16

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Technical Proposal

TAB IV
State Documents

TAB IV

State of Nevada
Department of Administration
Purchasing Division
515 E. Musser Street, Suite 300
Carson City, NV 89701

Brian Sandoval
Governor

Jeffrey Haag
Administrator

SUBJECT:	Amendment 1to Request for Proposal 3237
RFP TITLE:	USDA Foods Processing
DATE OF AMENDMENT:	April 7, 2016
DATE OF RFP RELEASE:	March 25, 2016
OPENING DATE:	April 22, 2016
OPENING TIME:	2:00 P.M.
CONTACT:	Heather Moon, Procurement Staff Member

The following shall be a part of RFP ***3237.*** If a vendor has already returned a proposal and any of the information provided below changes that proposal, please submit the changes along with this amendment. You need not re-submit an entire proposal prior to the opening date and time.

---

1. The RFP states: The resulting contract(s) will be for an initial contract term of two (2) years, anticipated to begin July 1, 2016, subject to Board of Examiners approval, with an option to renew for two (2) additional years, if agreed upon by both parties and in the best interests of the State.
   Question: May we submit separate pricing for both years? SY 16-17 at one price and 17-18 at a different price?

   One price should be submitted. Annual price adjustments will be allowed however, price increases may not exceed a 3% increase from the un-adjusted average from the preceding 12 months of the United States Department of Labor Bureau of Labor Statistics Consumer Price Index for meals eaten away from home. Price increase requested must include a justification for the increase and be approved by the Division before any increased price can be invoiced to the Division.

2. Will there be an option after the first year to adjust pricing for the second year of the contract?

   Annual price adjustments will be allowed however, price increases may not exceed a 3% increase from the un-adjusted average from the preceding 12 months of the United States Department of Labor Bureau of Labor Statistics Consumer Price Index for meals eaten away from home. Price increase requested must include a justification for the increase and be approved by the Division before any increased price can be invoiced to the Division.

3. The RFP states: 1.2.2 Proposals will not move forward for consideration if they do not meet nutritional specifications or do not include the nutritional documentation substantiating the State's nutrition specifications. In reference to Chicken 100103 items- We, and most of our competitors would be outside the criteria on one or more of the specs listed. These are even

8

tighter specs then that of the products you are currently purchasing from us. We also exceed the USDA nutritional guidelines on almost all items nationally.
Questions: Even though we don't meet all the criteria of the spec, do we submit a bid anyway as is? Will our bid still be evaluated?

Revised nutritional specifications are posted below and reflect more liberal nutrition specifications which is intended to increase the number of proposals that can be submitted. Items that do not meet specifications may not be evaluated. If items are submitted that do not meet nutritional specifications are submitted, please specify what nutrition specifications are not met. Do not submit more than two products per food item. If more than two products per food item are submitted they may not be evaluated.

Revised Nutritional Specification Chart.xls

Revised Food List - RFP 3237.docx

4. If we don't meet the spec completely, for example; we meet all specs on an item except the calorie range and portion size listed, how should we proceed while still following the bid instructions?

   See question #3.

5. The spec says "Whole Muscle - cannot be pressed and formed". We want to make sure we have a clear understanding of what you are looking for. Some manufacturers whole muscle items are "made with whole muscle white meat for the same premium bite and texture of whole muscle but without the price". So are you looking for a true whole muscle in the spec, or made with whole muscle? This makes a big difference on price and quality.

   Food items #1, 2, and 3 in group #7 "Whole Muscle and Dark Meat Chicken" are to be "made with white whole muscle". We are looking to procure products that are of the highest quality while still staying within the price points of school food service.

6. RFP states: The State will select one primary vendor for each food grouping. If we bid on whole muscle & dark meat, would we be eligible to bid if we listed two additional dark meat items since we do not produce a drumstick or sausage patty to meet the white/dark meat requirement?

   Our intent with bundling white whole muscle products and dark meat items was to manage our dark meat balances which have historically run high and have been challenging to manage. We bundled our white whole muscle products with items that draw down dark meat only and were requested to be included on the survey by large districts. At this time, we aren't considering other dark meat items due to the uncertainty of the menu acceptance of those items. However, we have removed the drumstick to increase competition. The group now includes white whole muscle products plus a chicken sausage patty.

7. This question is on behalf of our client Pilgrims Pride. Who are the agencies receiving Goldkist label commodity chicken from Pilgrims Pride?
   We know CCSD is receiving the majority, but want to know the other agencies, if any.

Clark Co. School District
Douglas Co. School District
Rite of Passage, ATCS
Washoe Co. Department of Juvenile Services
Boys & Girls Club of Truckee Meadows
Nellis Child Development Center
Caliente Youth Center
Little People's Head Start of Nevada

8. Attachment O - Food Group Listing / Group 6 Food Item #1, Due to the saturated fat limitation to not exceed 2mg, are you wanting an all white meat option?

Revised nutritional specifications have been posted below and reflect more liberal nutrition specifications which is intended to increase the number of proposals that can be submitted.

Revised Food List - RFP 3237.docx

9. Attachment O - Food Group Listing / Group 6 Food Item #2, Due to the saturated fat limitation to not exceed 2mg, are you wanting an all white meat option?

See question #8.

10. Attachment O - Food Group Listing / Group 7 Food Item # 5, the limit on the sodium (not to exceed 190 mg), was this an error, as it seems a bit low.

See question #8.

11. Pg 27, 9.1 General Submission Requirements - Can we provide the required information on a flashdrive, instead of a CD?

Yes.

12. Page #5 - 1.2.6 support documents, 1.2.6.1 SEPDS, 1.2.6..3 nutritional information. What TAB is this information to be supplied?

Tab IX – See section 12 of RFP 3237 – Submission Checklist.

13. Page #30 / 9.2.3.6 TAB VI Section 3 - Scope of Work. Scope of Work (pages 11 through 18) am I to "bold/italic" type a response underneath every part on all of these pages?

Yes.

14. Do these imbedded attachments need to be returned? M/Nutritional Guidelines. N/National School Lunch. O/Food Group Listing. If they need to be returned - WHAT TAB do they belong in?

No they do not need to be returned in the submittal.

15. Would you consider another company that produces a product for a manufacturer to be a "subcontractor"?

Subcontractors only needed to be listed if the majority of processed end product is produced by another manufacturer. For example, if another manufacturer made the plastic cup used to package a fruit cup or if another manufacturer made the breading using for a breaded chicken patty that would not need to be listed as a subcontractor. If another manufacturer made the fruit cup or the breaded chicken patty, that subcontractor would need to be listed.

16. Attachment O, Group 6:
Food Item #1: Whole Grain Hot & Spicy Chicken Pattie, Pressed and formed
Food Item #2: Whole Grain Chicken Pattie-Pressed and Formed

Will you please explain your expectations of the drawdown on Food Items #1 and #2? Is it a 60white/40dark blend?

Yes, a 60/40 white/dark meat blend is the expectation.

17. Question #1 - Page 31 -#9.2.3.8 Tab VIII Attachment G - Proposed Staff Resume - "OPTIONAL" - This section should also include any subcontractor proposed staff resumes, if applicable, is this also optional for subcontractor?

Yes.

18. Question #2 - Page 33 - #9.6.4 - The required CDs must contain the following:
9.6.4.1 - ON Master CD with an exact duplicate of the technical and cost proposal contents only - May we submit on Flash Drive/USB?

See question 11.

19. Question #3 - Group 8 - Grilled Cheese Sandwich
Food item #1 Whole Grain Grilled Cheese Sandwich" it lists the maximum Sat Fat at 4 gms. If the current product the state is purchasing contains 4.12 gms., can we round down and/or is 4.12 gms. Of Sat Fat acceptable?

See question #8.

20. On the Food List (specifications) attachment, under Product Group 14, Food Item #2: 160 Slice American Cheese - the specification reads that sodium cannot exceed 210 mg. The item that is currently being purchased by the State of Nevada does not meet that specification. Can you confirm this is a change to the currently contracted item (15-16 SY)?

See question #8.

21. Do bidders need to provide proof of insurance with the bid submission?

No.

22. Is a bid bond or surety bond required with the bid submission?

No.

23. Does the SY16-17 SEPDS submitted need to be signed by the State of Nevada USDA?

No. The SEPDS submitted does not need to be signed by the Division.

24. Where (on what document) can a bidder state their minimum delivery requirements?

Vendor shall accept all terms and conditions or submit point-by-point exceptions along with proposed alternative or additional language for each point. The State may or may not consider any of the vendor's suggested revisions. Any changes or amendment to any of the terms and conditions shall occur only if the change is in the best interest of the State.

25. Per page 19 of the RFP, section 4.1.3, if the bidder is a manufacturer that is located outside of Nevada (all offices & facilities located outside of NV), is the bidder required to obtain a Nevada Business License?

Yes.

26. What kind of financial information and documentation (Section III) is required with our bid response? Is there a list of the type of information or documents required in this section? For example, do you need bank statements, net worth, etc?

Federal Tax ID and Dun and Bradstreet number.

ALL ELSE REMAINS THE SAME FOR RFP 3237.

Vendor must sign and return this amendment with proposal submitted.

Vendor Name: High Liner Foods

Authorized Signature: [signature]

Title: Sales Ops Mgr K12 Date: 4-15-16

This document must be submitted in the "State Documents" section/tab of vendors' technical proposal.

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			

High Lunch Foods
Company Name

Signature

Dawn Enos
Print Name

4-15-16
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.

High Liner Foods

Vendor Company Name

Vendor Signature

Dawn Enos

Print Name

4-15-16

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: _____ 4-15-16
Signature of Official Authorized to Sign Application — Date

For: High Liner Foods
Vendor Name

Proposal 3237 USDA Foods Processing
Project Title

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

HIGH LINER FOODS

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Technical Proposal

TAB V
Attachment B

TAB V

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.

High Liner Foods
Company Name

Signature

Dawn Enos
Print Name

4.15.16
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)
1	3.1.8.7	15	High Liner can only offer SKUs for full truckload quantities

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

HIGH LINER FOODS

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Technical Proposal

TAB- VI
Scope of Work

TAB VI

HIGH LINER FOODS

1. SCOPE OF WORK

1.1 BACKGROUND

1.1.1 The Nevada Department of Agriculture, Food and Nutrition Division, School Nutrition Services Unit, under the United States Department of Agriculture, administers the processing of USDA foods into processed end products for schools and eligible child care centers. The Nevada Department of Agriculture also operates the State's warehousing and distribution system for multiple USDA food programs. Nevada's Food and Nutrition Division operates in conjunction with three (3) warehousing locations: one Reno location in the north for both dry goods and cold storage and two Las Vegas locations in the south, one for dry goods and another for cold storage. The administrative office for Nevada's Food and Nutrition Division, School Nutrition Services Unit is located at the Nevada Department of Agriculture's Sparks headquarters. – ***High Liner Acknowledges***

1.1.2 USDA Food Shipments

1.1.2.1 USDA specified foods (raw product) shall be shipped to the awarded vendor's plant by USDA in truckload quantities; ***High Liner Acknowledges***

1.1.2.2 USDA food received for processing by the processing plant shall be under the jurisdiction of the USDA plant inspector, who will verify the actual number of pounds received for the State; ***High Liner Acknowledges***

1.1.2.3 Vendor shall accept USDA food whenever USDA foods are available; ***High Liner Acknowledges***

1.1.2.4 Vendor will not charge the State of Nevada for the receipt and storage of these products; ***High Liner Acknowledges***

1.1.2.5 Vendor will follow all standard receiving practices (FNS Instruction 709-5 Revision 2) per USDA guidelines which can be found here http://www.fns.usda.gov/fdd/instructions-handbooks; ***High Liner Acknowledges***

1.1.2.6 All equipment used in the performance of this contract shall be capable of performing at an effectiveness level in accordance with manufacturer's specifications and with all federal, state and local laws, rules and regulations governing such equipment; and

All trucks used in the delivery of the Product(s) shall meet all applicable federal, state and local food safety and sanitation requirements. ***High Liner Acknowledges***

1.1.3 Packaging

1.1.3.1 All packaging and packing materials shall be new and clean, and shall not impart odors or flavors to the product. The State shall be the sole judge as to the acceptability of the packaging and packing materials. The vendor shall replace unacceptable product due to unacceptable packaging at its own expense; ***High Liner Acknowledges***

1.1.3.2 Finished product to be packed in inner poly bags. Bags shall be securely closed. Metal wire ties, metal clips, paper-coated wire ties or staples shall not be used for sealing plastic-film bags; ***High Liner Acknowledges***

1.1.3.3 Finished product to be packed in carton with net weight being no more than forty (40) pounds; ***High Liner Acknowledges***

1.1.3.4 Boxes shall be corrugated, and have a one-piece, die-cut Regular Slotted Container (RSC) design. Fiberboard shall be testing not less than 200 pounds. No holes are permitted, unless finished processed product requires holes in the corrugation to aid rapid cooling. Staples shall not be used as a final case closure. Case closure shall be accomplished by taping, strapping or gluing. All boxes within the delivery unit of an individual Product shall be of a uniform size and weight and shall be stacked on pallets and wrapped as outlined below. Shipments shall be palletized deliveries and shall conform to the following: ***High Liner Acknowledges***

A. Manufacturers standard 40" x 48" partial 4-way shipping pallets;

B. Maximum height: 7'6" (including pallet);

C. Maximum weight: 3200 pounds (including pallet);

D. Pallets are to be securely banded or shrink wrapped; and

E. The cost of pallets and palletizing shall be included in the unit price.

1.1.3.5 Recycled Containers: vendors are encouraged to offer products packaged in containers using recovered materials suitable for the intended use. By doing so, the vendor warrants the product(s) as at least functionally equivalent to the specifications. "Recovered material" is defined as post-consumer waste (any products generated by a business or consumer which have served their intended end use, and which have been separated or diverted from solid waste for the purpose of collection, recycling, and disposition) and "secondary waste" (industrial by-products and wastes generated after completion of a manufacturing process that would normally not be reused). ***High Liner Acknowledges***

1.1.3.6 ALL products must have a date produced and best if used by date (calendar dates or Julian dating only, no other date coding is allowed) clearly visible on the outer packaging. – ***please see exception – High Liner only has production date on cartons***

1.1.3.7 Each pallet may only contain one product. ***High Liner Acknowledges***

1.1.3.8 Printed, stamped and stenciled labeling and marking information on shipping containers shall be water-fast, non-smearing, of a contrasting color, clear and readable. ***High Liner Acknowledges***

1.1.3.9 Each container shall have the required mandatory labeling: product name, vendor name, date produced/processed lot number, all ingredients, including seasonings, shall be listed in descending order by weight, CN Label if applicable. ***High Liner Acknowledges***

1.1.3.10 The delivered product shall comply with all applicable Federal and State mandatory requirements and regulations relating to the

preparation, packaging, labeling, storage, distribution and sales of the product within the commercial marketplace. ***High Liner Acknowledges***

1.1.4 Processing Procedures (Grading)

1.1.4.1 Beef must be certified by USDA's Agricultural Marketing Service (AMS) meat grader to ensure Option I certification – Non-substitution and non-diversion with metal detection only; ***n/a***

1.1.4.2 Chicken shall be processed in accordance with USDA's Agricultural Marketing Service (AMS) most current full coverage regulation and/or policy memorandum for poultry grading; ***n/a***

1.1.4.3 Chicken bone, scrap and offal credit shall be reflected in the FOB price and the basis for the credit noted on ***Attachment M, End Product Data Schedule;*** and ***n/a***

1.1.4.4 Guaranteed Percentage/Cases of finished product or standard yields with a poultry substitution plan approved by the Agriculture Marketing Service (AMS) grading service will be acceptable by the State. ***n/a***

1.1.5 Quantity of Products

1.1.5.1 Amounts specified are good faith usage estimates and the State shall not be (implied or otherwise) held to a definite quantity of product ordered for the duration of the contract; ***High Liner Acknowledges***

1.1.5.2 The historical usage listed is approximation of the amount of raw product (USDA Food items listed) that has previously been sent to processors annually for the past two years; ***High Liner Acknowledges***

1.1.5.3 USDA foods shall not be processed into finished products until orders are placed by the State and shall be delivered in no less than quarter truckload quantities; and ***High Liner Acknowledges***

1.1.5.4 Orders will be placed twenty-one (21) working days prior to requested delivery date. ***High Liner Acknowledges***

1.1.6 Product Delivery

The vendor(s) must deliver to all addresses listed below: ***High Liner Acknowledges***

1.1.6.1 Nevada Department of Agriculture
Food Distribution Warehouse
2250 Barnett Way
Reno, NV 89512
(775) 684-1839
Delivery Appointment: 48 Hour Notice
Delivery Day/Time: Monday – Thursday, 7:00am - 12:00pm

1.1.6.2 Washoe County School District
585 Spice Island Ct
Sparks, NV 89431
(775) 353-5930
Delivery Day/Time: Monday – Friday, 7:00am – 2:00pm

1.1.6.3 Las Vegas Cold Storage
1201 Searles Ave
Las Vegas, NV 89101
(702) 649-8002
Attn: Receiving
Delivery Appointment: Required, 48 Hour Notice

1.1.6.4 Clark County Food Service
6350 E Tropical Parkway
Las Vegas, NV 89115
(702) 799-8123, Ext. 214
Attn: Receiving
Delivery Appointment: Carrier must call before loading to receive a confirmation number from CCSD warehouse. Appointment is required.

Delivery Day/Time: Monday – Friday, 7:00am – 2:00pm

1.1.6.5 Nevada Department of Agriculture
Southern Headquarters
2300 St. Louis Ave
Las Vegas, NV 89104
Delivery Appointment: 48 Hour Notice
Delivery Day/Time: Monday – Thursday, 7:00am - 12:00pm

1.1.7 Fee-for-Service

1.1.7.1 The vendor shall deliver the finished end products directly to the designated distribution point (Reno or Las Vegas) and bill the Nevada Department of Agriculture for the agreed-upon F.O.B proposal price. ***High Liner Acknowledges***

1.1.7.2 The vendor shall not be paid for the value of the USDA food. The vendor is paid for the vendor's cost of ingredients, labor, packaging, overhead, delivery, and other costs incurred in the conversion of the USDA food into the specified finished end product as one unit price. ***High Liner Acknowledges***

1.1.8 Shipping and Storage

1.1.8.1 Orders will be placed in no less than quarter truckload (five pallet) quantities; ***High Liner Acknowledges***

1.1.8.2 Frozen products shall be stored in sub-zero degree temperatures; ***High Liner Acknowledges***

1.1.8.3 Frozen product storage temperature will not be permitted to exceed 10 degrees F (-12.2 degrees C) during shipment to the distribution dock; ***High Liner Acknowledges***

1.1.8.4 Refrigerated products shall be shipped and stored between 40 and 32 degrees F; ***High Liner Acknowledges***

1.1.8.5 Refrigerated product storage temperature will not be permitted to exceed 40 degrees F during shipment to the distribution dock; ***High Liner Acknowledges***

1.1.8.6 All products must be guaranteed to maintain quality for 6 months after being received by NDA, or recipient agency, if stored under appropriate conditions, including frozen products; ***High Liner Acknowledges***

1.1.8.7 All trucks of finished end products delivered into the State of Nevada must be secured at all times prior to unloading with tamper-resistant, serially numbered, high-security seals. Seals shall be serially numbered, barrier-type and meet American Society for Testing and Materials Standard ISO 17712. Seals shall be 1/8th inch diameter cable, high-security bolt, or equivalent. The vendor must maintain a record of each seal number used per truck lot and less-than- truck lot (LTL) delivery unit. The vendor must ensure that the applicable seal identification number is on each bill of lading, shipment manifest, certificate, or delivery documents for each delivery destination; ***please see exceptions – we can only provide sealed loads when orders are TRUCKLOAD quantities***

1.1.8.8 The seals shall be used for all single and multi-stop shipments and placed on all doors, hatches, vents or other points of entry. In the case of multi-stop deliveries, the vendor shall provide a sufficient number of seals to ensure the conveyance is secured after each delivery destination. It is the responsibility of the vendor's agent (i.e. the truck driver) to seal the trailer after delivering each multi-stop shipment. The warehouse has no responsibility to inspect, document or otherwise support seal application on a multi-stop delivery; and – ***please see above and exception comments***

1.1.8.9 If load arrives with an incorrect seal, broken seal, incorrect seal documentation (seal number on paperwork and truck seal do not match, handwritten changes to documentation) or the load is unsealed, receiving warehouse(s) will follow the below process: ***please see above and exception comments***

1.1.8.10

A. Immediately stop the receiving process of the inbound USDA Foods shipment. The warehouse will not unload the shipment;

B. Instruct the vendor's contracted agent (i.e. the truck driver) to remain at the warehouse facility while the division is contacted regarding the truck seal issue and for resolution;

C. The division will contact the vendor regarding the truck seal issue to obtain resolution from vendor; and

D. The vendor has the following options regarding the rejected load(s):

1. Vendor may have the load inspected by a USDA/AMS inspector. After inspection, the vendor will email the department an inspection certificate (Certificate of Loading, Condition of Container, or Certificate of Quality and Condition) prior to re-delivery of the shipment. Upon receipt of signed statement, the division will approve for re-delivery of load to warehouse on a sealed truck, following above seal requirements. It is the vendor's responsibility for determining location to move product to for inspection;

2. Return load to a processing facility, either owned or contracted by the vendor, and have vendor's quality control (QC) Manager/Supervisor review the load for quality and safety. QC Manager to provide the division with a signed statement indicating that the load has been inspected and is deemed wholesome and safe for human consumption. After receipt of signed statement, the division will approve the load

to be re-delivered to warehouse on a sealed truck, following above seal requirements;

3. Return rejected load to processing facility and deliver a new load to the warehouse, on a sealed truck, following above seal requirements. If the vendor is sending a new shipment, the vendor must provide detailed lot-ID documentation to substantiate that a new load is being shipped;

4. Vendor will be unable to make a warehouse delivery appoint for re-delivery of product until the division has received required inspection paperwork and approved product for re- delivery;

5. If the finished end product load arrives after normal business hours (8:00 a.m. – 4:00 p.m. PST) and/or the receiving warehouse is unable to discuss with a division representative via telephone and/or email, the warehouse shall reject the load(s); and

6. The vendor is responsible for all costs (freight, inspection fees, etc.) associated with the rejected load(s).

1.1.9 Issue Resolution

1.1.9.1 The division shall serve as the single point of contact for any problems/issues arising from the contract. – ***High Liner Acknowledges***

1.1.9.2 In the event federal regulations governing the NSLP or CACFP meal pattern requirements change significantly, nutritional requirements for the food items specified may change. In the event of such change, product reformulations will be allowed pending approval of requested reformulations by the division. ***High Liner Acknowledges***

1.1.9.3 In the event substandard product is identified by the division or recipient agencies the vendor will be notified within 10 days of the

division identifying the problem or the recipient agency notifying the division of the problem. If the complaint is from a recipient agency, documentation of the problem will be required. Such documentation will be forwarded to the vendor. If the problem is identified by the division, documentation will be submitted to the vendor as well. The vendor must then respond to the division with a proposed solution to the problem within 10 days. If the identified problem cannot be resolved to the satisfaction of the division the contract will be terminated. ***High Liner Acknowledges***

1.1.9.4 In the event a food item produced by a contracted vendor is discontinued, an equivalent substitution would be acceptable, pending NDA approval of the substitution and any requested pricing changes. The awarded vendor will be requested to submit a substitution product, if the submitted substitution does not meet taste or price criteria and is deemed to not be equivalent a secondary vendor may be awarded a contract for that item. ***High Liner Acknowledges***

1.1.10 Site Inspection

1.1.10.1 Prior to final award of the contract, the division may conduct an onsite inspection of the processing facilities to affirm the ability of the awarded vendor to provide the services as required by this RFP. If an onsite inspection is conducted, the awarded vendor shall be notified by the division at least five (5) business days prior to the date of onsite inspection. ***High Liner Acknowledges***

1.1.11 Product Specifications – ***Attachment O, Food Group Listing***

1.1.11.1 One vendor will be awarded per food group. ***High Liner Acknowledges***

1.1.11.2 For all products contributing towards a grain equivalent, all breading, buns or sliced bread or rice shall be whole grain-rich and

meet the whole grain-rich criteria as defined in USDA Memo SP30-2012, dated April 26, 2012. ***High Liner Acknowledges***

1.1.12 Performance Reporting

1.1.12.1 The awarded vendor(s) is required to provide a monthly performance report for the duration of the contract to the division as a PDF or Excel spreadsheet which documents the monthly activity at the processing plant. The content of the reporting is determined by USDA and is subject to change. ***High Liner Utilizes K12 Foodservice***

1.1.12.2 The awarded vendor(s) shall submit monthly performance reports pertaining to performance under the contract to the division, postmarked or transmitted electronically no later than 30 calendar days after the close of the reporting period (one month) for the duration of the contract. If no activity took place during the reporting month a performance report shall be submitted to reflect no activity. ***High Liner Utilizes K12 Foodservice***

1.1.12.3 Vendor(s) failing to submit monthly performance reports within the established time limits shall be considered in noncompliance with the contract and this may result in contract termination by the division. ***High Liner Utilizes K12 Foodservice***

1.1.12.4 The monthly performance reports shall include the following information: ***High Liner Utilizes K12 Foodservice***

A. USDA Foods inventory at the beginning of the reporting period;

B. Total quantity of USDA foods received during the reporting period;

C. Total number of units/cases of approved end products by product code or brand name;

D. Total number of pounds of USDA foods reduced from inventory and year to date totals; and

E. USDA foods inventory at the end of the reporting period.

HIGH LINER FOODS

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Technical Proposal

TAB VII
Company Background

TAB VII

HIGH LINER FOODS

VENDOR INFORMATION

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

Question	Response
Company name:	***High Liner Foods***
Ownership (sole proprietor, partnership, etc.):	***Corporation***
State of incorporation:	***Delaware***
Date of incorporation:	***1957***
# of years in business:	***59***
List of top officers:	***Peter Brown, Keith Decker***
Location of company headquarters:	***Portsmouth, NH***
Location(s) of the company offices:	***Portsmouth, NH, NewPort News, VA, New Bedford, MA***
Location(s) of the office that will provide the services described in this RFP:	***Portsmouth, NH, NewPort News, VA, New Bedford, MA***
Number of employees locally with the expertise to support the requirements identified in this RFP:	***5***
Number of employees nationally with the expertise to support the requirements in this RFP:	***10***
Location(s) from which employees will be assigned for this project:	***Portsmouth, NH, NewPort News, VA, New Bedford, MA***

1.1.2 **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.

1.1.3 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:	***High Liner will obtain upon award***
Legal Entity Name:	***High Liner Foods***

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

Yes		No	

If "No", provide explanation.

1.1.4 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.

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

Yes		No	x

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 agency contact name:	
Dates when services were performed:	
Type of duties performed:	
Total dollar value of the contract:	

1.1.6 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.

1.1.7 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:		

1.1.8 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.***

1.1.9 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. ***High Liner has processed or is currently processing with 49 of the 50 states, we have been processing for the last 7 years***

1.1.10 Length of time vendor has been providing services described in this RFP to the public and/or private sector. Please provide a brief description. ***High Liner has processed Child Nutrition product since 1957 along with breaded seafood products.***

1.1.11 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.

1.1.11.1 Dun and Bradstreet Number ***00-111-0055***

1.1.11.2 Federal Tax Identification Number ***01 0264085***

SUBCONTRACTOR INFORMATION

1.1.12 Does this proposal include the use of subcontractors?

Yes		No	x

If "Yes", vendor must:

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

1.1.12.2 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).

1.1.12.3 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.

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

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

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

1.1.12.7 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.

BUSINESS REFERENCES

1.1.13 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.

1.1.13.1 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 #:	1		
Company Name:	***Northside ISD***		
Identify role company will have for this RFP project (Check appropriate role below):			
x	***VENDOR***		***SUBCONTRACTOR***

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Project Name:	*USDA Foods Processing*
Primary Contact Information	
Name:	*Cynthia Barton*
Street Address:	*7520 Mainland Drive*
City, State, Zip:	*San Antonio TX 78250*
Phone, including area code:	*210-397-4504*
Facsimile, including area code:	
Email address:	*Cynthia.barton@nsid.net*
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, etc.) if applicable:	*Processed breaded seafood – USDA commodity and commercial*
Original Project/Contract Start Date:	*ongoing*
Original Project/Contract End Date:	*ongoing*
Original Project/Contract Value:	*High Liner Foods does not share this information*
Final Project/Contract Date:	*ongoing*
Was project/contract completed in time originally allotted, and if not, why not?	*ongoing*
Was project/contract completed within or under the original budget/ cost proposal, and if not, why not?	*ongoing*

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Reference #:		*2*	
Company Name:		***Dallas ISD***	
Identify role company will have for this RFP project (Check appropriate role below):			
x	***VENDOR***		***SUBCONTRACTOR***
Project Name:	***USDA Foods Processing***		
Primary Contact Information			
Name:		***Lynn Forrester***	
Street Address:		***1313 Grand Avenue***	
City, State, Zip:		***Dallas TX 75215***	
Phone, including area code:		***214-932-5534***	
Facsimile, including area code:			
Email address:		***mforrester@dallasisd.org***	
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, etc.) if applicable:		***Processed breaded seafood – USDA commodity and commercial***	
Original Project/Contract Start Date:		***ongoing***	
Original Project/Contract End Date:		***ongoing***	
Original Project/Contract Value:		***High Liner Foods does not share this information***	
Final Project/Contract Date:		***ongoing***	
Was project/contract completed in time originally allotted, and if not, why not?		***ongoing***	
Was project/contract completed		***ongoing***	

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within or under the original budget/ cost proposal, and if not, why not?	

Reference #:		*3*	
Company Name:		***Executive Offices of Elder Affairs***	
Identify role company will have for this RFP project (Check appropriate role below):			
x	***VENDOR***		***SUBCONTRACTOR***
Project Name:	***USDA Foods Processing***		
Primary Contact Information			
Name:		***Shirley Chao***	
Street Address:		***1 Ashburn Place – 5th Floor***	
City, State, Zip:		***Boston MA 07750***	
Phone, including area code:		***617-727-7750***	
Facsimile, including area code:			
Email address:		***shirley.chao@state.ma.us***	
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, etc.) if applicable:		***Processed breaded seafood & cheese products – USDA commodity and commercial***	
Original Project/Contract Start Date:		***ongoing***	
Original Project/Contract End Date:		***ongoing***	
Original Project/Contract Value:		***High Liner Foods does not share this information***	
Final Project/Contract Date:		***ongoing***	

Was project/contract completed in time originally allotted, and if not, why not?	***ongoing***
Was project/contract completed within or under the original budget/ cost proposal, and if not, why not?	***ongoing***

1.1.13.2 Vendors must also submit ***Attachment F, Reference Questionnaire*** to the business references that are identified in ***Section 4.3.2***.

1.1.13.3 The company identified as the business references must submit the Reference Questionnaire directly to the Purchasing Division.

1.1.13.4 It is the vendor's responsibility to ensure that completed forms are received by the Purchasing Division on or before the deadline as specified in ***Section 8, RFP Timeline*** for inclusion in the evaluation process. Reference Questionnaires not received, or not complete, may adversely affect the vendor's score in the evaluation process.

1.1.14 The State reserves the right to contact and verify any and all references listed regarding the quality and degree of satisfaction for such performance.

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Technical Proposal

TAB IX
Other Informational Material

TAB IX

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 HIGH LINER FOODS (Processor).
HIGH LINER FOODS (Processor) duly attests that no alterations have been made to the ACDA Core State Participation Agreement (SPA).

Nevada Department of Agriculture	HIGH LINER FOODS
State Distributing Agency	**Processor**
	Federal EIN: 01 0264085
Catrina Peters	DAWN ENOS
Name	**Name**
School Nutrition Services Manager	SALES OPERATIONS MANAGER K12
Title	**Title**
405 S 21st Street	183 INTERNATIONAL DRIVE
Address	**Address**
Sparks NV 89431	PORTSMOUTH, NH 03801
City, State, Zip	**City, State, Zip**
	DAWN ENOS
Contact	**Contact**
Phone 775-353-3751	**Phone** 603-818-5334
Fax 775-353-3749	**Fax**
cpeters@agri.nv.gov	DAWN.ENOS@HIGHLINERFOODS.COM
E-mail	**E-mail**
agri.nv.gov	WWW.HIGHLINERFS.COM
Web Address	**Web Address**
Signature	Signature
Date	Date 4-12-16

Period of Agreement: This Agreement shall become effective on July 1, 2016 and will terminate on or before June 30, 2017 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.

_____

_____

_____

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.HIGHLINERFS.COM

   ☒ 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.

_____

_____

_____

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: PLEASE SEE ATTACHED

Primary Contact

Name: _____

Office Telephone Number: _____

Mobile Telephone Number: _____

Fax Number: _____

Email Address: _____

Back-up Contact

Name: _____

Office Telephone Number: _____

Mobile Telephone Number: _____

Fax Number: _____

Email Address: _____

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

High Liner Foods
USDA Org ID # 5003828

Corporate Mailing & Physical Address:
High Liner Foods (USA) Inc.
183 International Dr.
Portsmouth, NH 03801

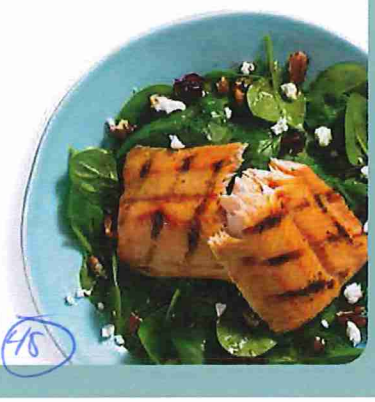
Delivery Warehouse Locations

Peabody MA
WBSCM Shipping Location ID # 5002961 MOZZARELLA & POLLOCK
801 Jubilee Dr.
Peabody, MA 01960-4061
Phone – 888-708-6908
Fax – 978-750-5355
Bob.pendergast@highlinerfoods.com

Portsmouth, NH POLLOCK & MOZZARELLA
WBSCM Shipping Location ID # 5002444
1 High Liner Ave.
Portsmouth, NH 03801-3801
Phone – 603-319-5643
Fax – 603-427-2572
Bob.pendergast@highlinerfoods.com

New Bedford, MA POLLOCK ONLY
40 Herman Melville Blvd.
New Bedford, MA 02740
Phone – 508-991-6400
Fax – 508-997-6800

Newport News, VA POLLOCK ONLY
WBSCM Shipping Location ID # 5003684
190 Enterprise Dr.
Newport News, VA 23603
Phone – 757-820-4000



HIGH LINER FOODS

High Liner Foods Recall Contacts

Portsmouth, NH Production Facility

Primary Contact:

- Name: Joe McCommons
- Telephone: 603-319-5675
- Mobile: 978-882-2372
- Fax: 603-430-9205
- Email: joe.mccommons@highlinerfoods.com

Back-Up Contact:

- Name: Bob Grottenthaler
- Telephone: 603-818-5270
- Mobile: 978-998-9009
- Fax: N/A
- Email: robert.grottenthaler@highlinerfoods.com

Newport News, VA Production Facility

Primary Contact:

- Name: Gini Fabian
- Telephone: 757-820-4024
- Mobile: 757-327-9576
- Fax: 757-888-6250
- Email: gini.fabian@highlinerfoods.com

Back-Up Contact:

- Name: Joe McCommons
- Telephone: 603-319-5675
- Mobile: 978-882-2372
- Fax: 603-430-9205
- Email: joe.mccommons@highlinerfoods.com

New Bedford, MA Production Facility

Primary Contact:

- Name: Olga DeMelo
- Telephone: 508-991-6400
- Mobile: 508-328-8276
- Fax: 508-997-5820
- Email: olga.demelo@highlinerfoods.com

Back-Up Contact:

- Name: Joe McCommons
- Telephone: 603-319-5675
- Mobile: 978-882-2372
- Fax: 603-430-9205
- Email: joe.mccommons@highlinerfoods.com

Nutritional Guidelines for Processed End Products
Each product item must meet all nutrition specifications

Component Group	Food Group and Item	Calories Min	Calories Max	Saturated fat (grams) **Not to Exceed**	Sodium (mg) **Not to Exceed**	Portion size	Meat Equivalent **Must be at least**	Grain Equivalent **Must be at least**	Whole Grain Rich? **Y/N**	Veg (cups)	Veg Subgroup	Fruit (cups)
	Group 1 - Beef											
M	Fully Cooked Beef Pattie - 100% Beef, Bulk Pack	150	300	4.5	260	≥2.25 oz.	2	NA	NA	0	NA	0
Gr/M	Fully Cooked Cheeseburger Sliders, IW	270	350	3	475	≥4.25 oz.	2	2	Y	0	NA	0
	Group 2 - Cheese Pizza											
Gr/M/V	Whole Grain Cheese Pizza, Rectangle, Bulk Pack	300	400	6.25	575	≥4.0 oz.	2	2	Y	0.125	Red/Org	0
Gr/M/V	Whole Grain Cheese Pizza, Rectangle, IW	300	400	6	510	≥4.0 oz.	2	2	Y	0.125	Red/Org	0
	Group 3 - Pepperoni Pizza											
Gr/M/V	Whole Grain Pepperoni Pizza, Rectangle, Bulk Pack	300	400	6.25	650	≥4.0 oz.	2	2	Y	0.125	Red/Org	0
Gr/M	3x5 Whole Grain Pepperoni Pizza, Rectangle, IW	290	400	6	600	≥4.0 oz.	2	2	Y	0.125	Red/Org	0
	Group 4 - Breakfast Pizza											
Gr/M	Whole Grain, Turkey Sausage Breakfast Sausage Cheese Pizza, Rectangle, Bulk Packed	175	250	3.75	480	≥3.0 oz.	1	1	Y	0.125	Red/Org	0
GR/M/V	Whole Grain Turkey Sausage Breakfast Pizza Rectangle IW	240	300	2.5	500	≥3.0 oz.	1	1	Y	0.125	Red/Org	0
	Group 5 - Chicken Nuggets and Popcorn Chicken											
Gr/M	Whole Grain Chicken Nuggets--Pressed and formed	250	400	3	550	≥4.0 oz.	2	1	Y	0	NA	0
Gr/M	Whole Grain Popcorn Chicken-Pressed and formed	250	400	2.5	400	≥ 12 Pieces	2	1	Y	0	NA	0

Component Group	Food Group and Item	Calories Min	Calories Max	Saturated fat (grams) **Not to Exceed**	Sodium (mg) **Not to Exceed**	Portion size	Meat Equivalent **Must be at least**	Grain Equivalent **Must be at least**	Whole Grain Rich? **Y/N**	Veg (cups)	Veg Subgroup	Fruit (cups)
	Group 6 - Chicken Patties											
Gr/M	Whole Grain Hot & Spicy Chicken Pattie-Pressed and formed	230	300	2	450	1 Pattie ≥ 3.75 oz.	2	1	Y	0	NA	0
Gr/M	Whole Grain Chicken Pattie-Pressed and Formed	250	400	2	450	1 Pattie ≥ 3.75 oz.	2	1	Y	0	NA	0
	Group 7 - Whole Muscle Chicken and Chicken Sausage											
Gr/M	Whole Grain Breaded Chicken Strip - Whole Muscle	250	400	2	400	≥3.0 oz.	2	1	Y	0	NA	0
M	Chicken Sausage Pattie	100	200	1.5	250	≥ 3.75 oz.	1	NA	NA	0	NA	0
M	Chicken Drumstick	100	160	2.5	190	≥ 5.05 oz.	2	NA	NA	0	NA	0
Gr/M	Whole Grain Breaded Chicken Breast Chunks-Whole Muscle	240	400	2.5	450	≥ 5 Pieces	2	1	Y	0	NA	0
Gr/M	Whole Grain Breaded Chicken Breast Filet--Whole muscle	230	400	2	380	1 Pattie ≥ 3.75 oz.	2	1	Y	0	NA	0
	Group 8 - Whole Grain Grilled Cheese Sandwich											
Gr/M	Whole Grain Grilled Cheese Sandwich IW	225	350	4.0	500	≥ 3.5 oz.	1.5	2	Y	0	NA	0
	Group 9 -Fish											
Gr/M	Whole Grain Pollock Rectangle	150	160	1	250	≥ 3.5 oz.	2	1	Y	0	NA	0
Gr/M	Whole Grain Pollock Sticks	175	210	1	250	≥ 3.9 oz.	2	1.5	Y	0	NA	0
	Group 10 - Chalupa											
Gr/M	Beef & Cheese Chalupa IW	225	300	6	410	≥ 3.0 oz.	2	1	Y	0	NA	0

Component Group	Food Group and Item	Calories Min	Calories Max	Saturated fat (grams) **Not to Exceed**	Sodium (mg) **Not to Exceed**	Portion size	Meat Equivalent **Must be at least**	Grain Equivalent **Must be at least**	Whole Grain Rich? **Y/N**	Veg (cups)	Veg Subgroup	Fruit (cups)
	Group 11 - Frozen Burritos											
Gr/M	Whole Grain Bean & Cheese Burrito, IW	275	350	3.75	500	≥ 5.0 oz.	2	2	Y	0	NA	0
Gr/M	Whole Grain Cheese & Turkey Breakfast Burrito, IW	200	350	3.0	215	≥ 2.5 oz.	1	1	Y	0	NA	0
	Group 12 - Cheese Quesadilla											
Gr/M	Cheese Quesadilla	280	400	6	600	≥ 2.5 oz.	2	2	Y	0	NA	0
	Group 13 - Turkey											
M	Sliced Turkey Breast	100	400	1.5	350	≥ 3.0 oz.	2	0	NA	0	NA	0
M	Turkey Ham	90	150	1.5	540	≥ 3.0 oz.	2	0	NA	0	NA	0
M	Uncured Turkey Frank	120	300	2.5	260	≥ 2 oz.	2	0	NA	0	NA	0
M	Pre-Sliced Browned Turkey Breast Steak	80	200	0.5	370	≥ 2 oz.	2	0	NA	0	NA	0
	Group 14 - Shredded and Sliced Cheese											
M	Shredded Mozzarella Cheese	75	150	3.5	210	1 oz.	1	0	NA	0	NA	0
M	160 Slice American Cheese	75	150	4.5	210	1 oz.	1	0	NA	0	NA	0
	Group 15 - String Cheese/Cheese Sticks											
M	String Cheese Mozzarella	75	150	3.5	210	1 oz.	1	0	NA	0	NA	0
M	Colby Jack Cheese Stick	75	110	6	200	1 oz.	1	0	NA	0	NA	0

Component Group	Food Group and Item	Calories Min	Calories Max	Saturated fat (grams) **Not to Exceed**	Sodium (mg) **Not to Exceed**	Portion size	Meat Equivalent **Must be at least**	Grain Equivalent **Must be at least**	Whole Grain Rich? **Y/N**	Veg (cups)	Veg Subgroup	Fruit (cups)
	Group 16 - Nacho Cheese Sauce											
M	Nacho Cheese Sauce	100	150	6	600	3 oz.	1	0	NA	0	NA	0
	Group 17 - Applesauce											
F	Cinnamon Applesauce Unsweetened	50	100	0	15	4.0 oz.	0	0	NA	0	NA	1/2
F	Strawberry Applesauce Unsweetened	50	100	0	15	4.0 oz.	0	0	NA	0	NA	1/2
	Group 18 - Shelf Stable Fruit Cups											
F	Peach Cups, Shelf Stable	50	100	0	15	4.0 oz.	0	0	NA	0	NA	1/2
F	Mixed Fruit Cups, Shelf Stable	50	100	0	15	4.0 oz.	0	0	NA	0	NA	1/2
V	Pear Cups, Shelf Stable	50	100	0	15	4.0 oz.	0	0	NA	0	NA	1/2
	Group 19 - Chicken-Asian Food											
M	Chicken (Mandarin, Orange, Tangerine)	150	300	1	280	≥ 3.0 oz.	2	0	NA	0	NA	0
M	Chicken Teriyaki	130	300	1	480	≥ 2.0 oz.	2	0	NA	0	NA	0
	Group 20 - BBQ Teriyaki Bowl											
Gr/M	BBQ Chicken Teriyaki & Brown Rice Bowl	228	350	1	480	≥ 8 oz.	2	1.5	Y	0	NA	0

Description Key
FC = Fully Cooked
WG = Whole Grain
IW = Individually Wrapped

HIGH LINER FOODS

Whole Grain Rich AK Pollock Rectangle

Our Whole Grain Rich seafood solutions not only taste great, they also align with the USDA guidelines for whole grain. Choose from great-tasting Pollock or Cod.

Nutrition Facts

Serving Size: 101 GR
Household Serving Size: 1 PC
Number of Servings per Package: 80

Amount Per Serving

Calories 160 — Calories from Fat: 55

	Per Serving	% Daily Value*
Total Fat	6 g	9%
Saturated Fat	1 g	5%
Trans Fat	0 g	
Cholesterol	35 mg	12%
Sodium	250 mg	10%
Total Carbohydrate	16 g	5%
Dietary Fiber	2 g	8%
Sugars	1 g	
Protein	11 g	

	Per Srv		Per Srv
Vitamin A	0%	**Vitamin C**	0%
Calcium	2%	**Iron**	4%

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram
Fat 9 — Carbohydrate 4 — Protein 4

Product Specifications:

Code	GTIN	Pack	Type Of Catch
1089869	10035493898695	4 X 4.5 LB	

Brand	GPC Description
High Liner Foodservice	Fish – Prepared/Processed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
19.8 LB	18 LB	USA	No	

Shipping Information

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp
19.81 IN	12.06 IN	6.88 IN	0.9512	8x6	547 Days	-15 FA / -14 FA

Ingredients :

71.3% ALASKAN POLLOCK; 28.7% BATTER AND BREADING; WHOLE WHEAT FLOUR, WATER, MODIFIED CORN STARCH, WHOLE GRAIN YELLOW CORN MEAL, CONTAINS 2% OR LESS OF: ENRICHED WHEAT FLOUR (FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, YEAST, GARLIC POWDER, ONION POWDER, SALT, SPICES, CORN SYRUP SOLIDS, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE), CONCENTRATED LEMON JUICE, NATURAL FLAVOR, CITRIC ACID. PREFRIED IN CANOLA, COTTONSEED, AND/OR SOYBEAN OIL. CONTAINS: FISH (POLLOCK), WHEAT

Prep & Cooking Suggestions:

COOKING INSTRUCTIONS: For food safety and quality, please follow these cooking instructions.Keep frozen until ready to prepare- Do not refreeze. CONVECTION OVEN: Place oven rack in the center of the oven. Preheat oven to 425°F. Place frozen fish in a single layer on a shallow baking pan. Bake for 15-18 minutes. CONVENTIONAL OVEN: Place oven rack in the center of the oven. Preheat oven to 450°F. Place frozen fish in a single layer on a shallow baking pan. Bake for 20-25 minutes. Note: Since appliances vary, these cooking instructions are only a guideline. Fish is fully cooked when it reaches an internal temperature of 165°F.

Serving Suggestions:

P.L.T. with Spicy Mayonnaise (Whole Grain Pollock, Lettuce, and Tomato)

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):

Eggs - N	Milk - N
Soy - N	Wheat - C
Fish - C	Crustacean - N
Nuts - NI	TreeNuts - N
Peanuts - N	

Claims & Child Nutrition:

BAP Certified :
MSC Certified : Yes
Has CN Statement : Yes
CN Statement : 1 portion= 2M/ 1G

Species / Scientific Name:

Printed On: 15 April 2016

http://www.highlinerfoods.com

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54

CN Information :

CN Statement :	1 portion= 2M/ 1G
Suggested Bid :	MSC Certified, Sustainable, Single Frozen, Chemical Free, Additive Free, Alaska Pollock Coated with Whole Grain Compliant Breading. For both Commercial and Commodity Purchase.
Meat/Meat Alternative :	Portsmouth 2.5668oz * 0.78 = 2.002 = 2.00oz declared
WholeGrain Credit Calculation :	14.8209% Whole Grain / 16.2375% Total Grain Component = 90.7726% Whole Grain 1 x 3.6oz Rect. x 0.153387 (% Creditable Grains from Batter & Breader) = 0.58779 oz creditable grains (0.58779 oz Creditable Grains/3.6 oz Rect x 28.35g/oz) / (16.0 g/oz equiv whole grains) = 1.0415 oz equiv whole grains DECLARE 1.00 oz Equivalent Grains / 3.6 oz Rect

INDIVIDUALLY QUICK FROZEN

KEEP FROZEN

DO NOT REFREEZE

2558713

EST.#00

Viking

WHOLE GRAIN RICH

Oven Ready Whole Grain Breaded Pollock Rectangles

80 - 3.6 oz Pollock Portions

CN

ONE 3.60 OZ FRIED WHOLE GRAIN BREADED FISH PORTION PROVIDES 2.00 OZ EQUIVALENT MEAT AND 1.00 OZ EQUIVALENT GRAINS FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 03-13). 086953

COOKING INSTRUCTIONS:
For food safety and quality, please follow these cooking instructions.
Keep frozen until ready to prepare-Do not refreeze.
Place oven rack in the center of the oven.
CONVECTION OVEN INSTRUCTIONS:
Preheat oven to 425°F. Place frozen fish in a single layer on a shallow baking pan. Bake for 15-18 minutes.
CONVENTIONAL OVEN INSTRUCTIONS
Preheat oven to 450°F. Place frozen fish in a single layer on a shallow baking pan. Bake for 20-25 minutes.
Note: Since appliances vary, these cooking instructions are only a guideline. Fish is fully cooked when it reaches an internal temperature of 165°F.

INGREDIENTS: 71.3% ALASKA POLLOCK; 28.7% BATTER AND BREADING: WHOLE WHEAT FLOUR, WATER, MODIFIED CORN STARCH, WHOLE YELLOW CORNMEAL CONTAINS 2% OR LESS OF: ENRICHED WHEAT FLOUR (FLOUR, MALTED BARLEY FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, YELLOW CORN FLOUR, GARLIC POWDER, ONION POWDER, SALT, SPICES, CORN SYRUP SOLIDS, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE), CONCENTRATED LEMON JUICE, NATURAL FLAVOR, CITRIC ACID, PREFERRED OIL (CANOLA, COTTONSEED, AND/OR SOYBEAN OIL. CONTAINS: FISH, POLLOCK, WHEAT

MANUFACTURED BY: HIGH LINER FOODS, PORTSMOUTH, NH 03801
FOR INQUIRIES CALL: 1-888-860-3664
www.highlinerfoods.com

1089869

LOT#: 0000000000

1089869

NET WT 18 Lb (8.16 kg)

10035493898695

10035493898695

Copy not for Documents Meal Requirements

Kathy Gilmore **Date: 11/14/2013**

Kathy Gilmore, Quality Engineer

High Liner Foods

Printed On: 15 April 2016

HIGH LINER FOODS

Whole Grain Rich AK Pollock Sticks

Our Whole Grain Rich seafood solutions not only taste great, they also align with the USDA guidelines for whole grain. Choose from great-tasting Pollock or Cod.

Nutrition Facts

Serving Size: 112 GR
Household Serving Size: 4 EA
Number of Servings per Package: 80

Amount Per Serving

Calories 210 — Calories from Fat: 70

	Per Serving	% Daily Value*
Total Fat	8 g	12%
Saturated Fat	1.5 g	8%
Trans Fat	0 g	
Cholesterol	35 mg	12%
Sodium	270 mg	11%
Total Carbohydrate	22 g	7%
Dietary Fiber	3 g	12%
Sugars	1 g	
Protein	12 g	

	Per Srv		Per Srv
Vitamin A	0%	**Vitamin C**	0%
Calcium	2%	**Iron**	6%

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram
Fat 9 — Carbohydrate 4 — Protein 4

Product Specifications:

Code	GTIN	Pack	Type Of Catch
1089867	10035493898671	4 X 5 LB	

Brand	GPC Description
High Liner Foodservice	Fish – Prepared/Processed (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Gluten Free
22 LB	20 LB	USA	No	

Shipping Information

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp
19.81 IN	12.06 IN	7.63 IN	1.0549	8x5	547 Days	-15 FA / -14 FA

Ingredients :

64.2% ALASKA POLLOCK; 35.8% BATTER AND BREADING; WHOLE WHEAT FLOUR, WATER, MODIFIED CORN STARCH, WHOLE YELLOW CORN MEAL, CONTAINS 2% OR LESS OF: ENRICHED WHEAT FLOUR (FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, YEAST, GARLIC POWDER, ONION POWDER, SALT, SPICES, CORN SYRUP SOLIDS, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE), CONCENTRATED LEMON JUICE, NATURAL FLAVOR, CITRIC ACID. PREFRIED IN CANOLA, COTTONSEED, AND/OR SOYBEAN OIL. CONTAINS: FISH (POLLOCK), WHEAT

Prep & Cooking Suggestions:

For food safety and quality, please follow these cooking instructions. Keep frozen until ready to prepare- Do not refreeze. CONVECTION OVEN: Place oven rack in the center of the oven. Preheat oven to 425°F. Place frozen fish in a single layer on a shallow baking pan. Bake for 15-18 minutes. CONVENTIONAL OVEN: Place oven rack in the center of the oven. Preheat oven to 450°F. Place frozen fish in a single layer on a shallow baking pan. Bake for 20-25 minutes. Note: Since appliances vary, these cooking instructions are only a guideline. Fish is fully cooked when it reaches an internal temperature of 165°F.

Serving Suggestions:

Whole Grain Pollock Sticks with Coleslaw Whole Wheat Wrap

Allergens(C='Contains' MC='May Contain' N='None' NI='No Info Provided'):

Eggs - N	Milk - N
Soy - N	Wheat - C
Fish - NI	Crustacean - N
Nuts - NI	TreeNuts - N
Peanuts - N	

Claims & Child Nutrition:

BAP Certified :
MSC Certified : Yes
Has CN Statement : Yes
CN Statement : Four sticks= 2 M/ 1.5G

Species / Scientific Name:

Printed On: 15 April 2016

http://www.highlinerfoods.com

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56

CN Information :

CN Statement :	Four sticks= 2 M/ 1.5G
Suggested Bid :	MSC Certified, Sustainable, Single Frozen, Chemical Free, Additive Free, Alaska Pollock Coated with Whole Grain Compliant Breading. For both Commercial and Commodity Purchase.
Meat/Meat Alternative :	Portsmouth 0.5008 oz Equivalent Meat/Meat Alternate (from Fish) x 4 Number of Sticks 2.003oz Equivalent Meat/Meat alternate Declare 2.00 oz
WholeGrain Credit Calculation :	19.7132% Whole Grain / 21.5301% Total Grain Component = 91.5611% Whole Grain 4 x 1.0oz Sticks x 0.215301 (% creditable grains from batter + breader) = 0.8612 oz (0.8612 oz Creditable grains/4 sticks x 28.35g/oz) / (16g/oz eq whole grains) = 1.5259 oz equivalent whole grains/4 sticks Declare: 1.50 oz Equivalent Grains per 4 x 1oz Sticks

INDIVIDUALLY QUICK FROZEN

KEEP FROZEN

DO NOT REFREEZE

2558765

LOT.#002

Viking

WHOLE GRAIN RICH

Oven Ready Whole Grain Breaded Alaska Pollock Sticks

320 - 1.0 oz Pollock Sticks

CN

FOUR 1.00 OZ PREFRIED WHOLE GRAIN BREADED FISH STICKS PROVIDE 2.00 OZ EQUIVALENT MEAT AND 1.50 OZ EQUIVALENT GRAINS FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 03-13. 086972

CN

NET WT 20 Lb (9.07 kg)

COOKING INSTRUCTIONS:
For food safety and quality, please follow these cooking instructions. Keep frozen until ready to prepare- Do not refreeze. Place oven rack in the center of the oven.
CONVECTION OVEN INSTRUCTIONS:
Preheat oven to 400°F. Place frozen fish in a single layer on a shallow baking pan. Bake for 13-16 minutes.
CONVENTIONAL OVEN INSTRUCTIONS: Preheat oven to 425°F. Place frozen fish in a single layer on a shallow baking pan. Bake for 15-20 minutes.
Note: Since appliances vary, these cooking instructions are only a guideline. Fish is fully cooked when it reaches an internal temperature of 165°F.

INGREDIENTS: 64.2% ALASKA POLLOCK; 35.8% BATTER AND BREADING: WHOLE WHEAT FLOUR, WATER, MODIFIED CORN STARCH, WHOLE YELLOW CORN MEAL, CONTAINS 2% OR LESS OF: ENRICHED WHEAT FLOUR (FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, YEAST, GARLIC POWDER, ONION POWDER, SALT, SPICES, CORN SYRUP SOLIDS, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE), CONCENTRATE LEMON JUICE, NATURAL FLAVOR, CITRIC ACID. PREFRIED IN CANOLA AND HIGH OLEIC SUNFLOWER SOYBEAN OIL.
CONTAINS: FISH (POLLOCK), WHEAT

MANUFACTURED BY: HIGH LINER FOODS, PORTSMOUTH, NH 03801
FOR INQUIRIES CALL: 1-888-860-3664
www.highlinerfoods.com

10035493898671

1089867

CERTIFIED SUSTAINABLE SEAFOOD MSC

This product comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery. www.msc.org

LOT #: 0000000000

1089867

10035493898671

Copy for documentation of Meal Requirements

Kathy Gilmore **Date: 11/14/2013**

Kathy Gilmore, Quality Engineer

High Liner Foods

Printed On: 15 April 2016

SEPDS A

SUMMARY END PRODUCT DATA SCHEDULE

HIGH LINER FOODS

☐ National Summary
(EPDS approved by USDA)

☐ State Summary
(EPDS approved by state agency)

THIS IS AN ORIGINAL SUMMARY SCHEDULE UNLESS CHECKED BELOW:

☐ Reflects Change in Formulation *(Italic)*
☐ Additional Products Listed NEW!
☐ Correction: Material code changed, formerly 100892

VALUE PASS THROUGH SYSTEMS APPROVED:

☐ Direct Sale
☐ Refund to Recipient Agency
☐ Net Price Through Distributor
☐ Fee for Service (billed by Processor)
☐ Fee for Service (billed by Distributor)

Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)													Certified by State Agency	
End Product Code & Description			Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBSCM Item Code	WBSCM Description	DF Inventory Drawdown per case	By Products Produced*	Value per pound of DF (contract value)	Value of DF per case (F x H)	Effective Date	☐ State Agency Acceptance/Approval Check for quick approval
Commodity Code	Commercial Code		B	C	D	E		F	G	H	I	J	K
26264	same	Oven Ready Whole Grain Breaded Pollock Bites 0.5 oz.	10.00	40	4.00	110601	FISH AK PLCK FRZ BULK CTN	6.44	No	$1.4392	$9.27		
26257	same	Oven Ready Whole Grain Breaded Pollock Bites 0.5 oz. w/ Sweet Asian Sauce	14.00	40	4.00	110601	FISH AK PLCK FRZ BULK CTN	6.44	No	$1.4392	$9.27		
1089271	same	Whole Grain Oven Ready Breaded Crunchy Pollock Fillet Shape 3.6 oz CN	10.35	46	3.60	110601	FISH AK PLCK FRZ BULK CTN	7.40	No	$1.4392	$10.65		
1089300	same	Whole Grain Oven Ready Golden Crunchy Breaded Pollock Rectangles 3.6 oz CN	18.00	80	3.60	110601	FISH AK PLCK FRZ BULK CTN	12.84	No	$1.4392	$18.48		
1089301	same	Whole Grain Oven Ready Golden Crunchy Breaded Pollock Nuggets 1 oz CN	20.00	80	4.00	110601	FISH AK PLCK FRZ BULK CTN	13.00	No	$1.4392	$18.71		
1089302	same	Whole Grain Oven Ready Golden Crunchy Breaded Pollock Sticks 1 oz CN	20.00	80	4.00	110601	FISH AK PLCK FRZ BULK CTN	13.00	No	$1.4392	$18.71		☐
1089303	same	Whole Grain Oven Ready Golden Crunchy Breaded Pollock Strips 1.25 oz CN	18.75	80	3.75	110601	FISH AK PLCK FRZ BULK CTN	12.83	No	$1.4392	$18.46		
1089306	same	Oven Ready UNBREADED Pollock Wedge 2.6 oz CN	13.00	80	2.60	110601	FISH AK PLCK FRZ BULK CTN	13.00	No	$1.4392	$18.71		
1089863	same	Whole Grain Oven Ready Breaded Pollock Nuggets 1 oz CN	20.00	80	4.00	110601	FISH AK PLCK FRZ BULK CTN	13.00	No	$1.4392	$18.71		
1089865	same	Whole Grain Oven Ready Breaded Pollock Nuggets 1 oz SEA SHAPES CN	20.00	80	4.00	110601	FISH AK PLCK FRZ BULK CTN	5.20	No	$1.4392	$7.48		
1089867	same	Whole Grain Oven Ready Breaded Pollock Sticks 1 oz CN	20.00	80	4.00	110601	FISH AK PLCK FRZ BULK CTN	13.00	No	$1.4392	$18.71		
1089869	same	Whole Grain Oven Ready Breaded Pollock Portions 3.6 oz CN	18.00	80	3.60	110601	FISH AK PLCK FRZ BULK CTN	12.84	No	$1.4392	$18.48		
1089870	same	Whole Grain Oven Ready Sweet Potato Crusted Pollock Fillet Shape 3.6 oz CN	18.00	80	3.60	110601	FISH AK PLCK FRZ BULK CTN	12.84	No	$1.4392	$18.48		
1089871	same	Whole Grain Oven Ready Sweet Potato Crusted Pollock Nuggets 1 oz CN	20.00	80	4.00	110601	FISH AK PLCK FRZ BULK CTN	13.00	No	$1.4392	$18.71		
1089872	same	OR Whole Grain Sweet Potato Crusted Pollock Sticks 1 oz CN	20.00	80	4.00	100892	FISH AK PLCK FRZ BULK CTN-49 LBS	13.00	No	$1.4392	$18.71		
06533C	same	Whole Grain Oven Ready Potato Crunch Pollock Fillet 3.6 oz CN	10.35	46	3.60	110601	FISH AK PLCK FRZ BULK CTN	7.40	No	$1.4392	$10.65		
06551C	same	Whole Grain Oven Ready Potato Crunch Pollock Nugget 1 oz CN	10.00	40	4.00	110601	FISH AK PLCK FRZ BULK CTN	6.34	No	$1.4392	$9.12		

56

Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)													Certified by State Agency	
End Product Code & Description			Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBSCM Item Code	WBSCM Description	DF Inventory Drawdown per case	By Products Produced*	Value per pound of DF (contract value)	Value of DF per case (F x H)	Effective Date	State Agency Acceptance/Approval ☐ Check for quick approval
Commodity Code	Commercial Code		B	C	D	E		F	G	H	I	J	K
38118	same	Whole Grain Oven Ready Nacho Pollock Stick 1 oz CN American Pride	20.00	80	4.00	110601	FISH AK PLCK FRZ BULK CTN	13.00	No	$1.4392	$18.71		☐
53228	same	Whole Grain Oven Ready Potato Crunch Pollock Wedge 3.6 oz CN American Pride	20.00	88	3.60	110601	FISH AK PLCK FRZ BULK CTN	14.12	No	$1.4392	$20.32		
53258	same	Whole Grain Oven Ready Pollock Rectangles 3.6 oz CN American Pride	20.00	88	3.60	110601	FISH AK PLCK FRZ BULK CTN	14.12	No	$1.4392	$20.32		
53328	same	Whole Grain Oven Ready Pollock Hoagie 3.6 oz CN American Pride	20.00	88	3.60	110601	FISH AK PLCK FRZ BULK CTN	14.12	No	$1.4392	$20.32		
53448	same	Potato Crunch Oven Ready Pollock Strip 1.3 oz CN American Pride	20.00	82	3.90	110601	FISH AK PLCK FRZ BULK CTN	13.14	No	$1.4392	$18.91		
53458	same	Potato Crunch Oven Ready Pollock Nugget .875 oz CN American Pride	20.00	74	4.38	110601	FISH AK PLCK FRZ BULK CTN	11.88	No	$1.4392	$17.10		
53958	same	Whole Grain Oven Ready Sweet Potato Pollock Stick 1 oz CN American Pride	20.00	80	4.00	110601	FISH AK PLCK FRZ BULK CTN	12.84	No	$1.4392	$18.48		
53978	same	Whole Grain Oven Ready Sweet Potato Pollock Nugget 1 oz CN American Pride	20.00	80	4.00	110601	FISH AK PLCK FRZ BULK CTN	12.84	No	$1.4392	$18.48		
53989	same	Whole Grain Oven Ready Cornmeal Breaded Pollock Strip 1.25 oz CN American Pride	20.00	84	3.75	110601	FISH AK PLCK FRZ BULK CTN	13.48	No	$1.4392	$19.40		
53998	same	Whole Grain Oven Ready Pollock and Cheese Rectangle 3.6 oz CN American Pride	20.00	88	3.60	110601	FISH AK PLCK FRZ BULK CTN	7.76	No	$1.4392	$11.17		
G1041DF	same	Whole Grain Rich OR Brd .84 oz Mozzarella Cheese Stick Reduced Sodium CN	21.78	83	4.20	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	10.45	No	$1.8987	$19.84		
G1042DF	same	Whole Grain Brd OR Italian Style Reduced Sodium .84 oz Mozzarella Cheese Stick CN	21.78	83	4.20	110244	CHEESE MOZ LM PT SKM UNFZ PROC PK(41125)	10.45	No	$1.8987	$19.84		

PROCESSOR:	USDA APPROVAL: (not applicable for state summary)	STATE AGENCY APPROVAL:
High Liner Foods	USDA FNS FDD HQ	
Name of Company	Name of Approving Agency	Name of Approving Agency
Edward A. Hawkins, K12 Corporate Account Mgr.	Sherry Thackeray - Comm. Processing	
Name and Title of Authorized Representative	Name and Title of Authorized Representative	Name and Title of Authorized Representative
11/16/2015	11/16/2015	
Signature / Date Signed	Signature / Date Signed	Signature / Date Signed

*If by products are produced, provide value and method credit will be given