Part I A-

Technical Proposal
Submission Requirements

TAB I – Title Page

Title Page

Part I A – Technical Proposal	
RFP Title:	USDA Foods Processing
RFP:	3237
Vendor Name:	Pilgrim's Pride Corporation
Address:	5660 Dusty Ridge Trail Buford, GA 30518
Proposal Opening Date:	April 22, 2016
Proposal Opening Time:	2:00 PM

Tab II - Table of Contents

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Attachment M – Nutritional Specifications Guidelines

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	Pilgrim's Pride Corp

V2	Street Address	5660 Dusty Ridge Trail

V3	City, State, ZIP	Buford, GA 30518

V4	Telephone Number		
	Area Code: 678	Number: 482-2231	Extension:

V5	Facsimile Number		
	Area Code: 972	Number: 882-3271	Extension:

V6	Toll Free Number		
	Area Code:	Number:	Extension:

V7	***Contact Person for Questions / Contract Negotiations, including address if different than above***
	Name: Jody Hardin
	Title: Commodity Manager
	Address: 5660 Dusty Ridge Trail, Buford, GA 30518
	Email Address: jody.hardin@pilgrims.com

V8	Telephone Number for Contact Person		
	Area Code: 678	Number: 482-2231	Extension:

V9	Facsimile Number for Contact Person		
	Area Code: 972	Number: 882-3271	Extension:

V10	***Name of Individual Authorized to Bind the Organization***	
	Name: Jody Hardin	Title: Commodity Manager

V11	Signature ***(Individual must be legally authorized to bind the vendor per NRS 333.337)***	
	Signature: Jody Hardin	Date: 4/18/2016

Tab IV - State Documents

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: Pilgrim's Pride Corp.

Authorized Signature: Jody Hardin

Title: Commodity Manager Date: 4/18/2016

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	JH
Justification for Confidential Status			

A Public Records CD has been included for the Technical and Cost Proposal			
YES	JH	NO (See note below)	
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	JH	NO	
Justification for Confidential Status			

Pilgrim's Pride Corp.
Company Name

Jody Hardin
Signature

Jody Hardin
Print Name

4/18/2016
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.

Pilgrim's Pride Corp.

Vendor Company Name

Jody Hardin

Vendor Signature

Jody Hardin

Print Name

4/18/2016

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: _____ 4/18/2016
Signature of Official Authorized to Sign Application — Date

For: Pilgrim's Pride Corp.
Vendor Name

Commodity Processing
Project Title

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

PILGRIM'S PRIDE OF NEVADA, INC.

Business Entity Information

Status:	Active	File Date:	9/25/2001
Type:	Domestic Corporation	Entity Number:	C25914-2001
Qualifying State:	NV	List of Officers Due:	9/30/2016
Managed By:		Expiration Date:	
NV Business ID:	NV20011435363	Business License Exp:	9/30/2016

Additional Information

Central Index Key:	

Registered Agent Information

Name:	CSC SERVICES OF NEVADA, INC.	Address 1:	2215-B RENAISSANCE DR
Address 2:		City:	LAS VEGAS
State:	NV	Zip Code:	89119
Phone:		Fax:	
Mailing Address 1:		Mailing Address 2:	
Mailing City:		Mailing State:	NV
Mailing Zip Code:			
Agent Type:	Commercial Registered Agent - Corporation		
Jurisdiction:	NEVADA	Status:	Active

Financial Information

No Par Share Count:	0	Capital Amount:	$ 340,000.00
Par Share Count:	34,000,000.00	Par Share Value:	$ 0.01

Officers

Include Inactive Officers

Director - WESLEY BATISTA

Address 1:	1770 PROMONTORY CIRCLE	Address 2:	
City:	GREELEY	State:	CO
Zip Code:	80634	Country:	USA
Status:	Active	Email:	

President - WILLIAM LOVETTE

Address 1:	1770 PROMONTORY CIRCLE	Address 2:	
City:	GREELEY	State:	CO
Zip Code:	80634	Country:	USA
Status:	Active	Email:	

Treasurer - FABIO SANDRI

Address 1:	1770 PROMONTORY CIRCLE	Address 2:	
City:	GREELEY	State:	CO
Zip Code:	80634	Country:	USA
Status:	Active	Email:	

Secretary - KIERSTEN SOMMERS

Address 1:	1770 PROMONTORY CIRCLE	Address 2:	
City:	GREELEY	State:	CO
Zip Code:	80634	Country:	USA
Status:	Active	Email:	

Actions\Amendments

Action Type:	Articles of Incorporation		
Document Number:	C25914-2001-001	# of Pages:	7
File Date:	9/25/2001	Effective Date:	

(No notes for this action)

Action Type:	Initial List		
Document Number:	C25914-2001-005	# of Pages:	1
File Date:	10/28/2001	Effective Date:	

(No notes for this action)

Action Type:	Annual List		
Document Number:	C25914-2001-003	# of Pages:	1
File Date:	10/2/2002	Effective Date:	

(No notes for this action)

Action Type:	Annual List		
Document Number:	C25914-2001-004	# of Pages:	1
File Date:	10/9/2003	Effective Date:	

(No notes for this action)

Action Type:	Annual List		
Document Number:	C25914-2001-002	# of Pages:	2
File Date:	12/3/2004	Effective Date:	

List of Officers for 2004 to 2005

Action Type:	Annual List		
Document Number:	20050484475-99	# of Pages:	1
File Date:	10/14/2005	Effective Date:	

2005-2006

Action Type:	Annual List		

Document Number:	20060596645-43	# of Pages:	2
File Date:	9/18/2006	Effective Date:	
(No notes for this action)			
Action Type:	Annual List		
Document Number:	20070587108-78	# of Pages:	1
File Date:	8/24/2007	Effective Date:	
(No notes for this action)			
Action Type:	Merge In		
Document Number:	20080432733-92	# of Pages:	6
File Date:	6/27/2008	Effective Date:	
(No notes for this action)			
Action Type:	Merge In		
Document Number:	20080432997-74	# of Pages:	6
File Date:	6/27/2008	Effective Date:	
(No notes for this action)			
Action Type:	Merge In		
Document Number:	20080433015-26	# of Pages:	6
File Date:	6/27/2008	Effective Date:	
(No notes for this action)			
Action Type:	Annual List		
Document Number:	20080601841-90	# of Pages:	1
File Date:	9/10/2008	Effective Date:	
(No notes for this action)			
Action Type:	Annual List		
Document Number:	20090697782-00	# of Pages:	1
File Date:	9/23/2009	Effective Date:	
(No notes for this action)			
Action Type:	Merge In		
Document Number:	20090702075-72	# of Pages:	6
File Date:	9/25/2009	Effective Date:	9/26/2009
(No notes for this action)			
Action Type:	Annual List		
Document Number:	20100727960-44	# of Pages:	1
File Date:	9/28/2010	Effective Date:	
(No notes for this action)			
Action Type:	Annual List		
Document Number:	20110683232-18	# of Pages:	1

File Date:	9/21/2011	Effective Date:	
(No notes for this action)			
Action Type:	Annual List		
Document Number:	20120636350-78	# of Pages:	1
File Date:	9/17/2012	Effective Date:	
(No notes for this action)			
Action Type:	Annual List		
Document Number:	20130628811-02	# of Pages:	1
File Date:	9/26/2013	Effective Date:	
(No notes for this action)			
Action Type:	Registered Agent Change		
Document Number:	20130732567-46	# of Pages:	1
File Date:	11/5/2013	Effective Date:	
(No notes for this action)			
Action Type:	Annual List		
Document Number:	20140647180-83	# of Pages:	1
File Date:	9/8/2014	Effective Date:	
(No notes for this action)			
Action Type:	Annual List		
Document Number:	20150359343-65	# of Pages:	1
File Date:	8/11/2015	Effective Date:	
(No notes for this action)			

Tab V - Attachment B – Technical Proposal Certification of Compliance with Terms and Conditions of RFP

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.

Pilgrim's Pride Corp
Company Name

Jody Hardin
Signature

Jody Hardin
Print Name

4/18/2016
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

Tab VI – Section 3 – Scope of Work

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.

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; ***Pilgrim's Pride acknowledges this statement.***

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; ***Pilgrim's Pride acknowledges this statement.***

1.1.2.3 Vendor shall accept USDA food whenever USDA foods are available; ***Pilgrim's Pride acknowledges this statement.***

1.1.2.4 Vendor will not charge the State of Nevada for the receipt and storage of these products; ***Pilgrim's Pride acknowledges this statement.***

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; ***Pilgrim's Pride acknowledges this statement.***

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. ***Pilgrim's Pride acknowledges this statement.***

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; ***Pilgrim's Pride acknowledges this statement.***

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; ***Pilgrim's Pride acknowledges this statement.***

1.1.3.3 Finished product to be packed in carton with net weight being no more than forty (40) pounds; ***Pilgrim's Pride acknowledges this statement.***

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: ***Pilgrim's Pride acknowledges this statement.***

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). ***Pilgrim's Pride acknowledges this statement.***

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. ***Pilgrim's Pride acknowledges this statement.***

1.1.3.7 Each pallet may only contain one product. ***Pilgrim's Pride acknowledges this statement.***

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. ***Pilgrim's Pride acknowledges this statement.***

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. ***Pilgrim's Pride acknowledges this statement.***

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. ***Pilgrim's Pride acknowledges this statement.***

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; ***Pilgrim's Pride acknowledges this statement.***

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

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. ***Pilgrim's Pride acknowledges this statement.***

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; ***Pilgrim's Pride acknowledges this statement.***

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; ***Pilgrim's Pride acknowledges this statement.***

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 ***Pilgrim's Pride acknowledges this statement.***

1.1.5.4 Orders will be placed twenty-one (21) working days prior to requested delivery date. ***Pilgrim's Pride acknowledges this statement.***

1.1.6 Product Delivery

The vendor(s) must deliver to all addresses listed below:

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
Pilgrim's Pride acknowledges delivery addresses listed above.

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. ***Pilgrim's Pride acknowledges this statement.***

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. ***Pilgrim's Pride acknowledges this statement.***

1.1.8 Shipping and Storage

1.1.8.1 Orders will be placed in no less than quarter truckload (five pallet) quantities; ***Pilgrim's Pride acknowledges this statement.***

1.1.8.2 Frozen products shall be stored in sub-zero degree temperatures; ***Pilgrim's Pride acknowledges this statement.***

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; ***Pilgrim's Pride acknowledges this statement.***

1.1.8.4 Refrigerated products shall be shipped and stored between 40 and 32 degrees F; ***Pilgrim's Pride acknowledges this statement.***

1.1.8.5 Refrigerated product storage temperature will not be permitted to exceed 40 degrees F during shipment to the distribution dock; ***Pilgrim's Pride acknowledges this statement.***

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; ***Pilgrim's Pride acknowledges this statement.***

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; ***Pilgrim's Pride acknowledges this statement.***

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 ***Pilgrim's Pride acknowledges this statement.***

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:

A. Immediately stop the receiving process of the inbound USDA Foods shipment. The warehouse will not unload the shipment; ***Pilgrim's Pride acknowledges this statement.***

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; ***Pilgrim's Pride acknowledges this statement.***

C. The division will contact the vendor regarding the truck seal issue to obtain resolution from vendor; and ***Pilgrim's Pride acknowledges this statement.***

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; ***Pilgrim's Pride acknowledges this statement.***

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; ***Pilgrim's Pride acknowledges this statement.***

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; ***Pilgrim's Pride acknowledges this statement.***

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; ***Pilgrim's Pride acknowledges this statement.***

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 ***Pilgrim's Pride acknowledges this statement.***

6. The vendor is responsible for all costs (freight, inspection fees, etc.) associated with the rejected load(s). ***Pilgrim's Pride acknowledges this statement.***

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. ***Pilgrim's Pride acknowledges this statement.***

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. ***Pilgrim's Pride acknowledges this statement.***

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. ***Pilgrim's Pride acknowledges this statement.***

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. ***Pilgrim's Pride acknowledges this statement.***

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. ***Pilgrim's Pride acknowledges this statement.***

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

1.1.11.1 One vendor will be awarded per food group. ***Pilgrim's Pride acknowledges this statement.***

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. ***Pilgrim's Pride acknowledges this statement.***

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. ***Pilgrim's Pride acknowledges this statement.***

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. ***Pilgrim's Pride acknowledges this statement.***

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. ***Pilgrim's Pride acknowledges this statement.***

1.1.12.4 The monthly performance reports shall include the following information:

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. ***Pilgrim's Pride acknowledges A – E listed above..***

TAB VII – Section 4 – Company Background and References

1. COMPANY BACKGROUND AND REFERENCES

1.1 VENDOR INFORMATION

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

Question	Response
Company name:	***Pilgrim's Pride Corp.***
Ownership (sole proprietor, partnership, etc.):	***Corporation***
State of incorporation:	***Delaware***
Date of incorporation:	***Sept 15, 1986***
# of years in business:	***Since 1950***
List of top officers:	***Wesley Batista, Director, Bill Lovette, CEO***
Location of company headquarters:	***Greeley, CO***
Location(s) of the company offices:	***Greeley, CO***
Location(s) of the office that will provide the services described in this RFP:	***Greeley, CO***
Number of employees locally with the expertise to support the requirements identified in this RFP:	***N/A***
Number of employees nationally with the expertise to support the requirements in this RFP:	***School Foodservice has 9 employees supported by Corporate Marketing, Sales, and R & D departments.***
Location(s) from which employees will be assigned for this project:	***Greeley, CO***

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. ***Pilgrim's Pride acknowledges this statement.***

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:	***NV20011435363***
Legal Entity Name:	***Pilgrim's Pride Corp.***

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

Yes	*x*	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. ***Pilgrim's Pride acknowledges this statement.***

1.1.5 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 NV – Purchasing Division***
State agency contact name:	***Jenelle Gimlin***
Dates when services were performed:	***Aug 2012 – June 2016***
Type of duties performed:	***Commodity Processing***
Total dollar value of the contract:	***$5,000,000.00***

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?

1.1.7 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. ***Pilgrim's Pride acknowledges this statement.***

1.1.8 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:		

1.1.9 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	

1.1.10 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. ***Pilgrim's Pride acknowledges this statement.***

1.1.11 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. Pilgrim's Pride acknowledges this statement.***

1.1.12 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.

- ***Pilgrim's Pride Corporation is one of the largest chicken companies in the United States and Mexico.***
- ***Our net sales in fiscal 2015 totaled $8.5 billion.***
- ***Pilgrim's Pride employs approximately 37,000 people in the U.S. and Mexico.***
- ***The company has major facilities in Texas, Alabama, Arkansas, Florida, Georgia, Kentucky, Louisiana, North Carolina, Pennsylvania, South Carolina, Tennessee, Virginia, West Virginia, Puerto Rico and Mexico, as well as other facilities in Arizona and Utah.***
- ***The company has the capacity to process more than 45 million birds per week for a total of more than 9 billion pounds of poultry per year.***
- ***Pilgrim's Pride products are sold to foodservice, retail and frozen entrée customers. The company's primary distribution is through retailers, foodservice distributors and restaurants throughout the United States and Puerto Rico and in the Northern and Central regions of Mexico.***
- ***Pilgrim's Pride owns and operates 24 chicken processing plants and 7 prepared-foods plants. Twenty-nine feed mills and 37 hatcheries support these plants.***
- ***Approximately 3,900 growers supply poultry for the company's operations.***
- ***Founded in 1946, Pilgrim's Pride acquired Gold Kist (which was founded in 1933) January of 2007***
- ***At three of our reprocessing plants, Pilgrims Pride processes over 1,200 loads of commodity chicken each school year. Pilgrim's Pride has a staff of personnel whose sole responsibility is the administration of the commodity school lunch program. At each plant, there is a staff of personnel who administer the day-to-day activities involved in processing each load of chicken.***
- ***Currently, Pilgrim's Pride produces commodity chicken for thirty-five states and approximately 3,000 individual schools. Each commodity year, Pilgrim's Pride has increased the number of loads produced. Typically, finished product ships out of our plant within 2 weeks of our receipt of the raw chicken. Pilgrim's Pride assists the various school districts by coordinating a production schedule that allows schools to receive product at various times throughout the year instead of all at one time, thus preventing schools from having excessively large inventories.***
- ***Pilgrim's Pride has been an industry leader in developing new products and ways to maximize the efficiency of the commodity school lunch program. Pilgrim's Pride has assisted the USDA in helping streamline procurement of the commodity***

chicken. Besides being a processor, Pilgrim's Pride is very active in supplying our company and other chicken processors with the raw chicken needed to meet the National School Lunch Program.

- ***Pilgrim's Pride has been committed to the National School lunch program, having employees serve on various committees with the ACDA (American Commodity Distribution Association) and SNA (School Nutrition Association). Pilgrim's Pride has assisted the USDA and State personnel in establishing a standard processing contract used by most states.***
- ***Pilgrim's Pride produces all products for the National School Lunch program under USDA supervision with our own Quality Control personnel conducting tests that exceed the USDA's inspection criteria. All of our fully cooked products undergo a full and complete bacteria testing at state of the art laboratories. All fully cooked products are placed on hold until the product clears the bacteria testing requirements. Upon clearing the bacteria tests, the product is shipped.***

1.1.13 Length of time vendor has been providing services described in this RFP to the public and/or private sector. Please provide a brief description. ***Answer Included in above response.***

1.1.14 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.

1.1.14.1 Dun and Bradstreet Number – ***00-733-4170***

1.1.14.2 Federal Tax Identification Number - ***75-1285071***

1.2 SUBCONTRACTOR INFORMATION

1.2.1 Does this proposal include the use of subcontractors?

Yes		No	*x*

If "Yes", vendor must:

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

1.2.1.2 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).

1.2.1.3 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.

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

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

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

1.2.1.7 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. ***Pilgrim's Pride acknowledges this statement.***

1.3 BUSINESS REFERENCES

1.3.1 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.

1.3.1.1 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 #:	***1-NETCO***		
Company Name:	***Pilgrim's Pride Corp***		
Identify role company will have for this RFP project (Check appropriate role below):			
X	***VENDOR***		***SUBCONTRACTOR***
Project Name:	***Commodity Food Processing***		
Primary Contact Information			
Name:	***Trish Holt***		
Street Address:	***PO Box 21120***		
City, State, Zip:	***Chattanooga, TN 37424***		
Phone, including area code:	***423-488-2993***		
Facsimile, including area code:	***423-899-7933***		
Email address:	***pgholt@epbfi.com***		
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:	***Contracted for 600,000lbs for School Year 2015-2016.*** ***ProcessorLink used for Monthly Performance Reports***		
Original Project/Contract Start Date:			
Original Project/Contract End	***Ongoing***		

Date:	
Original Project/Contract Value:	
Final Project/Contract Date:	***Ongoing***
Was project/contract completed in time originally allotted, and if not, why not?	***Still in process***
Was project/contract completed within or under the original budget/ cost proposal, and if not, why not?	***On target***

Reference #:	***2-Northside ISD***		
Company Name:	***Pilgrim's Pride Corp***		
Identify role company will have for this RFP project (Check appropriate role below):			
X	***VENDOR***		***SUBCONTRACTOR***
Project Name:	***Commodity Food 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***		
Email address:	***Cynthia.barton@nisd.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:	***Contracted for 1,350,000lbs for School Year 2015-2016.*** ***ProcessorLink used for Monthly Performance Reports***		
Original Project/Contract Start Date:			
Original Project/Contract End	***Ongoing***		

Date:	
Original Project/Contract Value:	
Final Project/Contract Date:	***Ongoing***
Was project/contract completed in time originally allotted, and if not, why not?	***Still in process***
Was project/contract completed within or under the original budget/ cost proposal, and if not, why not?	***On target***

Reference #:	***3-Pinco***		
Company Name:	***Pilgrim's Pride Corp***		
Identify role company will have for this RFP project (Check appropriate role below):			
X	***VENDOR***		***SUBCONTRACTOR***
Project Name:	***Commodity Food Processing***		
Primary Contact Information			
Name:	***Joe Cook***		
Street Address:	***44809 Beech Ave***		
City, State, Zip:	***Lancaster, CA 93534***		
Phone, including area code:	***661-575-1052***		
Email address:	***Jcook@avhsd.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:	***Contracted for 750,000lbs for School Year 2015-2016.*** ***ProcessorLink used for Monthly Performance Reports***		
Original Project/Contract Start Date:			
Original Project/Contract End Date:	***Ongoing***		

Original Project/Contract Value:	
Final Project/Contract Date:	***Ongoing***
Was project/contract completed in time originally allotted, and if not, why not?	***Still in process***
Was project/contract completed within or under the original budget/ cost proposal, and if not, why not?	***On target***

1.3.1.2 Vendors must also submit ***Attachment F, Reference Questionnaire*** to the business references that are identified in ***Section 4.3.2. Pilgrim's Pride contacted above Business References to submit Attachment F back to State of NV.***

1.3.1.3 The company identified as the business references must submit the Reference Questionnaire directly to the Purchasing Division. ***Pilgrim's Pride contacted above Business References to submit Attachment F back to State of NV.***

1.3.1.4 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. ***Pilgrim's Pride contacted above Business References to submit Attachment F back to State of NV.***

1.3.2 The State reserves the right to contact and verify any and all references listed regarding the quality and degree of satisfaction for such performance. ***Pilgrim's Pride acknowledges this statement.***

1.4 VENDOR STAFF RESUMES – Please note this section is optional.

Resumes may be completed for each proposed key personnel responsible for performance under any contract resulting from this RFP per ***Attachment G, Proposed Staff Resume.***

TAB VIII – Attachment G – Proposed Staff Resumes

Pilgrims - School Foodservice Contacts

Jack Crawford – Director of School Foodservice
Cell /Office: 770-570-6098
Jack.crawford@pilgrims.com
Over 25 years of Foodservice and commodity processing experience.

Dustin Brown - Sales Manager – School Foodservice
Cell 503-708-9626 Lives in Seattle, WA
Dustin.brown@pilgrims.com
Over 20 years of Foodservice and commodity processing experience

Jan Frost, R.D. - Sales Manager – School Foodservice
Cell 317-753-2817
Jan.frost@pilgrims.com
Over 26 years of Foodservice and commodity processing experience and with Pilgrim's Pride over 12 years. Past Regional Manager with regular Foodservice side

Dawn Richardson - CN Commodity Account Manager
Office: 770-995-1700
dawn.richardson@pilgrims.com
Over 15 years of commodity processing experience with Pilgrim's Pride and ConAgra. Manages Administrative Staff

Jody Hardin - Commodity Bid Manager – School Foodservice
Office: 678-482-2231 Cell: 770-354-9186 Fax: 972-882-3271
jody.hardin@pilgrims.com
Over 11 years with Pilgrim's Pride.

Wanda Treadaway - Commodity Specialist – Monthly Performance Reports
Office: 770-232-4476 Fax: 972-284-3929
wanda.treadaway@pilgrims.com
Processes the Monthly Sales Verification Process through ProcessorLink Serving Customers for over 10 years with Pilgrim's Pride and Conagra Foods

TAB IX – Other Informational Material:

Attachment L – SPA State Processing Agreement

Attachment M – Nutritional Specifications Guidelines

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 Pilgrim's Pride Corp (Processor).
Pilgrim's Pride Corp (Processor) duly attests that no alterations have been made to the ACDA Core State Participation Agreement (SPA).

Nevada Department of Agriculture	Pilgrim's Pride Corp
State Distributing Agency	**Processor**
	Federal EIN: 75-1285071
Catrina Peters	Jody Hardin
Name	**Name**
School Nutrition Services Manager	Commodity Manager
Title	**Title**
405 S 21st Street	1770 Promontory Circle
Address	**Address**
Sparks NV 89431	Greeley, CO 80634
City, State, Zip	**City, State, Zip**
	Jody Hardin
Contact	**Contact**
Phone 775-353-3751	**Phone** 678-482-2231
Fax 775-353-3749	**Fax** 972-882-3271
cpeters@agri.nv.gov	jody.hardin@pilgrims.com
E-mail	**E-mail**
agri.nv.gov	www.pilgrims.com
Web Address	**Web Address**
Signature _____	Signature Jody Hardin
Date _____	Date 4/18/2016

Period of Agreement: This Agreement shall become effective on July 1, 20____ and will terminate on or before June 30, 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.

_____

_____

_____

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.pilgrims.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: Pilgrim's Pride Corp.

Primary Contact

Name: Jack Crawford

Office Telephone Number: 770-570-6098

Mobile Telephone Number: 770-570-6098

Fax Number: 972-290-7624

Email Address: jack.crawford@pilgrims.com

Back-up Contact

Name: Jan Frost

Office Telephone Number: 317-574-1748

Mobile Telephone Number: 317-753-2817

Fax Number:

Email Address: jan.frost@pilgrims.com

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

SEPDS A

SUMMARY END PRODUCT DATA SCHEDULE

PILGRIMS PRIDE

☐ 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

☐ Correction

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 (lbs)	Servings Per Case	Net Weight per Serving (oz)	WBSCM Item Code	WBSCM Description		DF Inventory Drawdown per case	By Products Produced*	Value per pound of DF	Value of DF per case (F x H)	Effective Date	State Agency Acceptance/Approval Check for quick approval ☐
A		B	C	D				F	G	H	I	J	K
1230	FC Diced Chicken	30.00	176	2.72	100103	CHICKEN LARGE CHILLED -BULK		36.000	No	$0.9794	$35.26		
1325	CN Chicken Fajita Strips	30.00	195	2.45	100103	CHICKEN LARGE CHILLED -BULK		36.000	No	$0.9794	$35.26		
1330	FC CN Dark Meat Chicken Strips with Grill Marks	30.00	195	2.46	100103	CHICKEN LARGE CHILLED -BULK	Dark Meat	51.136	No	$0.9794	$50.08		
6116	CN Whole Grain Chicken Nugget	30.00	120	3.90	100103	CHICKEN LARGE CHILLED -BULK		31.250	No	$0.9794	$30.61		
6153	CN WG Homestyle Breaded Chicken Nugget with ISP and DWE	30.00	156	3.04	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.9794	$19.85		
615300	CN WG Homestyle Breaded Chicken Nugget with ISP	30.00	156	3.04	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.9794	$19.85		
6216	CN WG Breaded Chicken Tender Shaped Strip	30.00	120	3.90	100103	CHICKEN LARGE CHILLED -BULK		31.250	No	$0.9794	$30.61		
6253	CN WG Homestyle Breaded Chicken Strip with ISP and DWE	30.00	156	3.06	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.9794	$19.85		
625300	CN WG Homestyle Breaded Chicken Strip with ISP	30.00	156	3.06	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.9794	$19.85		
6353	CN WG Homestyle Breaded Breakfast Patty with ISP and DWE	30.00	294	1.63	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.9794	$19.85		
635300	CN WG Homestyle Breaded Breakfast Patty with ISP	30.00	294	1.63	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.9794	$19.85		
6390	FC CN Dark Meat Patty Shaped Chicken Sausgae	30.00	350	1.37	100103	CHICKEN LARGE CHILLED -BULK	Dark Meat	58.064	No	$0.9794	$56.87		
6616	CN Whole Grain Breaded Chicken Patty	30.00	120	3.90	100103	CHICKEN LARGE CHILLED -BULK		31.250	No	$0.9794	$30.61		
6654	CN WG Homestyle Breaded Chicken Patty with ISP and DWE	30.00	156	3.05	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.9794	$19.85		
665400	CN WG Homestyle Breaded Chicken Patty with ISP	30.00	156	3.05	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.9794	$19.85		
6667	CN WG Hot & Spicy Breaded Chicken Patty	30.00	156	3.05	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.9794	$19.85		
666700	CN WG Hot & Spicy Breaded Chicken Patty	30.00	156	3.05	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.9794	$19.85		
7516	WG Breaded Fully Cooked Breast Filet	30.00	Approx 100-140	4.00	100103	CHICKEN LARGE CHILLED -BULK	White Meat	24.760	No	$0.9794	$24.25		
7517	WG Breaded Fully Cooked Spicy Breast Filet	30.00	Approx 100-140	4.00	100103	CHICKEN LARGE CHILLED -BULK	White Meat	24.760	No	$0.9794	$24.25		
7518	WG Breaded Fully Cooked Breast Chunks	30.00	Approx 128	3.75	100103	CHICKEN LARGE CHILLED -BULK	White Meat	24.760	No	$0.9794	$24.25		
7520	FC Grill Marked Breast Filet	20.00	Approx 90-122	approx 3.0	100103	CHICKEN LARGE CHILLED -BULK	White Meat	22.727	No	$0.9794	$22.26		
7812	FC WG Breaded Chicken 8 Piece Parts	35.00	58 -90	5.9 - 9.2	100100	CHICKEN SMALL CHILLED -BULK		34.985	No	$0.9312	$32.58		
8820	FC 8 PC Roasted Parts	30.00	76 -114	4.44	100100	CHICKEN SMALL CHILLED -BULK		44.776	No	$0.9312	$41.70		
26276	CN Sweet BBQ Glazed Chicken Nuggets	30.00	155	3.10	100103	CHICKEN LARGE CHILLED -BULK		25.000	No	$0.9794	$24.49		
262760	CN Sweet BBQ Glazed Chicken Nuggets	30.00	155	3.10	100103	CHICKEN LARGE CHILLED -BULK		25.000	No	$0.9794	$24.49		
26624	CN Unbreaded Chicken Patties	30.00	192	2.50	100103	CHICKEN LARGE CHILLED -BULK		36.000	No	$0.9794	$35.26		
49913	FC WG Chicken Sticks	30.00	130	3.67	100103	CHICKEN LARGE CHILLED -BULK		24.896	No	$0.9794	$24.38		
49918	WG Chicken Ring Things	30.00	136	3.475	100103	CHICKEN LARGE CHILLED -BULK		29.460	No	$0.9794	$28.85		

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 (lbs)	Servings Per Case	Net Weight per Serving (oz)	WBSCM Item Code	WBSCM Description		DF Inventory Drawdown per case	By Products Produced*	Value per pound of DF	Value of DF per case (F x H)	Effective Date	State Agency Acceptance/Approval Check for quick approval ☐
A		B	C	D				F	G	H	I	J	K
499180	WG Chicken Ring Things	30.00	136	3.475	100103	CHICKEN LARGE CHILLED -BULK		29.460	No	$0.9794	$28.85		
61210	CN Whole Grain Breaded Nuggets	30.00	158	3.04	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.9794	$19.85		
612100	CN Whole Grain Breaded Nuggets	30.00	158	3.04	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.9794	$19.85		
62210	CN Whole Grain Breaded Strips	30.00	*156*	3.06	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.9794	$19.85		
622100	CN Whole Grain Breaded Strips	30.00	*156*	3.06	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.9794	$19.85		
62660	CN WG Hot & Spicy Breaded Strips	30.00	156	3.06	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.9794	$19.85		
66210	CN Whole Grain Breaded Patty	30.00	156	3.05	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.9794	$19.85		
662100	CN Whole Grain Breaded Patty	30.00	156	3.05	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.9794	$19.85		
66260	CN Unbreaded Chicken Patty	30.00	174	2.70	100103	CHICKEN LARGE CHILLED -BULK		41.810	No	$0.9794	$40.95		
66660	CN WG Hot & Spicy Breaded Chicken Patty	30.00	156	3.05	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.9794	$19.85		
666600	CN WG Hot & Spicy Breaded Chicken Patty	30.00	156	3.05	100103	CHICKEN LARGE CHILLED -BULK		20.270	No	$0.9794	$19.85		
69160	WG CN Breaded Popcorn Style Chicken Pattie Fritters	20.00	103	3.08	100103	CHICKEN LARGE CHILLED -BULK		12.341	No	$0.9794	$12.09		
691600	WG CN Breaded Popcorn Style Chicken Pattie Fritters	20.00	103	3.08	100103	CHICKEN LARGE CHILLED -BULK		12.341	No	$0.9794	$12.09		
88013	FC Roasted Breasts and Thighs**	30.00	74 - 90	4.44	100100	CHICKEN SMALL CHILLED -BULK		44.776	No	$0.9312	$41.70		
110452	WG Chicken Smackers	30.00	108	4.30	100103	CHICKEN LARGE CHILLED -BULK		29.975	No	$0.9794	$29.36		
110458	FC CN Whole Grain Breaded Dark Meat Popcorn Chicken Smackers	30.00	108	4.30	100103	CHICKEN LARGE CHILLED -BULK	Dark Meat	40.541	No	$0.9794	$39.71		

PROCESSOR:

Pilgrim's Pride
Name of Company

Jack Crawford
Director of School Food Service Sales
Name and Title of Authorized Representative

Signature — Date Signed: **11/16/2015**

USDA APPROVAL:
(not applicable for state summary)

USDA, AMS, LPS, Quality Assessment Division
Name of Approving Agency

Samantha Rhoderick, Asst. to the Ntl. Supervisor
Name and Title of Authorized Representative

Signature — Date Signed: **12/10/2015**

STATE AGENCY APPROVAL:

Name of Approving Agency

Name and Title of Authorized Representative

Signature — Date Signed

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

* * Number of servings per case and individual portion serving size can vary due to variances in USDA WOG size. Chicken weight tolerence 2.50 to 3.75 lbs.

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label.

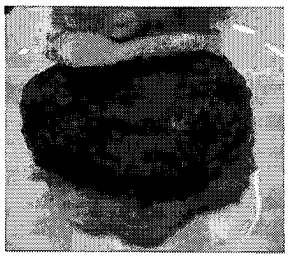
PROCESSOR NAME: ***Pilgrim's Pride Corp.*** - Gold Kist Farms Brand

PRODUCT NAME: *FC* CN DARK MEAT Patty Shaped Chicken Sausage

CODE NUMBER: *6390* *Case Wt:* *30#* *Donated Food/Case:* *58.0645#* *Standard Yield:* *51.7%*

SERVING SIZE: *1.37 oz* *Servings/Case* *350* *Contribution:* *1* *M/MA Serving* *0* *Grain Serving*

UPC Code: *100 75632 06390 4* *Gross Cs Wt.* *31.87* *Cube:* *1.48* *Case Dim:* *17.1 L x 13.1W x11.44H* *Pallet:* *8T x 7H* *Cases/Pallet:* *56* *Shelf Life* *365 days*



BID DESCRIPTIONS

Oven roasted fully cooked Dark Meat chicken sausage produced from USDA 100103 dark meat commodity chicken. Product is lightly seasoned for a authentic breakfast sausage taste and profile. Patty shaped product is IQF frozen. A 1.37 oz. patty of dark meat chicken is guaranteed by a CN label to provide 1 ounces meat/ meat alternative. Product to provide zero grams trans fat. No added gluten or starches.
NO DAIRY, NO EGG, NO SOY, NO WHEAT

NUTRIENT INFORMATION

Basic Components				Vitamins	
Calories (kcal)	63	Carbohydrates (g)	0	Vitamin A-IU (IU)	33
Fat (g)	3	Dietary Fiber (g)	0	Vitamin C (mg)	0
Saturated Fat (g)	1	Total Sugars (g)	0	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	9	Sodium (mg)	315
Cholesterol (mg)	43			Calcium (mg)	5
				Iron (mg)	0

Jack Crawford- Director of School Foodservice — **12/03/15** ***Date***

Primary Plant # P- 21- Moorefield, WV, – CN # 093691

All Natural
No Artificial Ingredients
Minimally Processed
Except Caramel Color
NET WT. 30 LBS.
KEEP FROZEN

Fully Cooked **6390**

Chicken Sausage
Made With Dark Meat Chicken
Round Shaped, Caramel Color Added

INGREDIENTS: Dark Chicken, Seasoning (Salt, Autolyzed Yeast Extract, Natural Flavor, Sugar, Maltodextrin, Citric Acid, Soybean Oil), Water, Flavor (Maltodextrin, Canola Oil, Natural Extractives of Rosemary, Silicon Dioxide), Caramel Color. **Coated With:** Water, Caramel Color.

CN — 093691 — One 1.37 oz. Fully Cooked Chicken Sausage Made With Dark Meat Chicken Round Shaped, Caramel Color Added provides 1.00 oz. equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Services, USDA 10/15). — CN

"Copy not for documenting Federal Meal Requirements"

Distributed By: Pilgrim's Pride Corporation
1770 Promontory Circle, Greeley, CO 80634 800-321-1470 www.poultry.com
Gold Kist Farms is a registered trademark of Pilgrim's Pride Corporation
Product of USA

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven: Preheat oven to 400°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 15 minutes. **Convection Oven:** Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 8 minutes. Insert a meat thermometer into the thickest portion of the product. Continue heating until the internal temperature reaches 165°F.

(01) 1 00 75632 06390 4

FACT SHEET

COMMODITY WHOLE MUSCLE PROCESSING

PROCESSOR NAME: ***Pilgrim's Pride Corp.*** – Chris P Chicken Brand

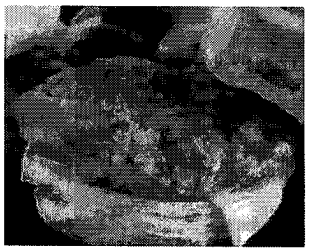
PRODUCT NAME: *FC Whole Grain Breaded Chicken Breast Fillet*

CODE NUMBER: *7516* *Case Wt:* *30#* *CN#* *0* *Donated Food/Case:* *24.76#* *Standard Yield:* *121%* ***WM***

SERVING SIZE: *4 oz* *Servings/Case* *120 avg.* *Contribution:* *2* *M/MA Serving* *1* *Grain Serving**

**Calculation for grains based on 16 grams creditable per ounce.*

UPC Code:100 075632 07516 7 GR CS WT 31.87 Cube: 1.48 Case Dim: 17.1L x13.1W x11.44H Pallet: 8 T x 7 H Cases/Pallet: 56 Shelf Life 365 days



BID DESCRIPTIONS

Fully cooked Whole Grain Breaded Skinless and Boneless Breast Meat 1 piece Whole Muscle Chicken Fillet. The approximate meat and Grain credits per serving meal contribution of 7516 Fully Cooked Chris P Whole Grain Breaded Breast Filet is 1 piece provides 2 oz. equivalent meat credit and 1 servings of Grain alternate.

*****Please note, this is not a USDA approved CN labeled product. The meat and grain credits per serving have been calculated using resource data derived from the USDA Food Buying Guide.**

NUTRIENT INFORMATION

Basic Components				Vitamins	
Calories (kcal)	216	Carbohydrates (g)	16	Vitamin A-IU (IU)	188
Fat (g)	8	Dietary Fiber (g)	2	Vitamin C (mg)	0
Saturated Fat (g)	1	Total Sugars (g)	1	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	20	Sodium (mg)	576
Cholesterol (mg)	45	Whole Grain (g)	8	Calcium (mg)	21
				Iron (mg)	1

Jack Crawford, Director of School Foodservice

6/18/14
Date

Fully Cooked - Boneless, Skinless

7516

Whole Grain Breaded Chicken Breast Fillets

With Rib Meat

INGREDIENTS: Boneless, Skinless Chicken Breast Fillets with Rib Meat. Water, Modified Food Starch, Reduced Sodium Sea Salt(Sea Salt, Potassium Chloride, Rice Flour), Sodium Phosphates, Sugar, Black Pepper, White Pepper, Garlic Powder, Yeast Extract. **Breaded With:** Whole Wheat Flour, Salt, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Yeast, Spice, Extractives of Paprika, Annatto and Turmeric, Dextrose, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate). **Battered With:** Water, Whole Wheat Flour, Modified Corn Starch, Salt, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Leavening (Calcium Acid Pyrophosphate, Monocalcium Phosphate, Sodium Bicarbonate), Spice, Maltodextrin, Extractives of Paprika, Annatto and Turmeric, Natural Butter Flavor. **Predusted With:** Whole Wheat Flour, Modified Corn Starch, Salt, Spice Extractive. Breading Set in Vegetable Oil.
CONTAINS: MILK AND WHEAT

NET WT. 30 LBS.
KEEP FROZEN

Distributed By: Pilgrim's Pride Corporation
1770 Promontory Circle, Greeley, CO 80634 800-321-1470 www.poultry.com
Gold Kist Farms and Chris P Chicken are registered trademark of Pilgrim's Pride Corporation
Product of USA

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven for 20-24 minutes at 350°F. Convection oven for 13-17 minutes at 350°F. Appliances may vary, adjust cook times accordingly.

(01) 1 00 75632 07516 7

Pilgrim's

Pilgrim's Pride Corp.
School Foodservice
1770 Promontory Circle,
Greeley, CO 80634-9039

GOLD KIST FARMS

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Whole Grain Breaded Chicken Breast Fillet Code No.: 7516

Manufacturer: Pilgrim's Case/Pack/Count/Portion/Size: 30# case

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken breast meat	2.8622	X	70%	2.003
		X		
		X		
		X		
A. Total Creditable M/MA Amount[1]				2.003

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.0

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 4.0 oz

Total creditable amount of product (per portion) 2.0
(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 4.0 ounce serving of the above product (ready for serving) contains 2.0 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

K. Fabrizio
Signature

R&D Manager
Title

Kerry Fabrizio
Printed Name

3/11/15
Date

970.506.7799
Phone Number

Pilgrim's Pride Corp.
School Foodservice
1770 Promontory Circle,
Greeley, CO 80634-9039

Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Whole Grain Breaded Chicken Breast Fillet Code No.: 7516

Manufacturer: Pilgrim's Pride Corporation Serving Size 4.0 oz
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No ____
(*Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.*)

II. Does the product contain non- creditable grains: Yes X No ____ **How many grams:** 0.70
(*Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.*)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (*Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.*)
Indicate to which Exhibit A Group (A-I) the Product Belongs: ____

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion[1] A	Gram Standard of Creditable Grain per oz equivalent (*16g or 28g*)[2] B	Creditable Amount A ÷ B
Whole wheat flour	17.310142	16	1.0818838
Enriched wheat flour	1.6063583	16	0.1003973
Total Creditable Amount[3]			1.11822811

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
[1] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
[2] Standard grams of creditable grains from the corresponding Group in Exhibit A.
[3] Total Creditable Amount must be rounded ***down*** to the nearest quarter (0.25) oz eq. Do ***not*** round up.

Total weight (per portion) of product as purchased 4.0 oz
Total contribution of product (per portion) 1.0 oz equivalent

I certify that the above information is true and correct and that a 4.0 ounce portion of this product (ready for serving) provides 1.0 oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

K. Fabrizio
Signature

R&D Manager
Title

Kerry Fabrizio
Printed Name

6/19/15
Date

970.506.7799
Phone Number

FACT SHEET

COMMODITY WHOLE MUSCLE PROCESSING

PROCESSOR NAME: ***Pilgrim's Pride Corp.*** – Chris P Chicken Brand

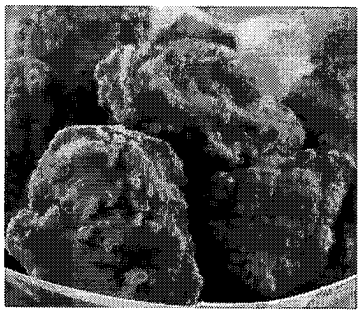
PRODUCT NAME: *FC Whole Muscle Whole Grain Breaded Chicken Bites*

CODE NUMBER: *7518* *Case Wt:* *30#* *CN#* *0* *Donated Food/Case:* *24.76#* *Standard Yield:* *121%* ***WM***

SERVING SIZE: *3.75 oz* *Servings/Case* *128 Avg.* *Contribution:* *2* *M/MA Serving* *1* *Grain Serving*

5- .75 oz bites = 3.75 oz serving **Calculation for grains based on 16 grams creditable per ounce.*

UPC Code: *075632 07518 1* *GR CS WT* *31.87* *Cube:* *1.48* *Case Dim:* *17.1 L x13.1 W x11.44 H* *Pallet:* *8 T x 7 H* *Cases/Pallet:* *56* *Shelf Life* *365 days*



BID DESCRIPTIONS

Fully Cooked Whole Grain Breaded Skinless and Boneless Whole Muscle Breast Meat Chicken Bites. 5 - .75 oz avg. bites equals 1 – 3.75 oz serving. The approximate meat and Grain credits per serving meal contribution of 7518 Fully Cooked Chris P Whole Grain Breaded Breast Bites is 5 bites provides 2 oz. equivalent meat credit and 1 servings of Grain alternate.

*****Please note, this is not a USDA approved CN labeled product. The meat and grain credits per serving have been calculated using resource data derived from the USDA Food Buying Guide.**

NUTRIENT INFORMATION

Basic Components				Vitamins	
Calories (Kcal)	208	Carbohydrates (g)	15	Vitamin A-IU (IU)	178
Fat (g)	8	Dietary Fiber (g)	2	Vitamin C (mg)	0
Saturated Fat (g)	1	Total Sugars (g)	1	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	19	Sodium (mg)	457
Cholesterol (mg)	42	Whole Grain (g)	8	Calcium (mg)	20
				Iron (mg)	1

Jack Crawford - Director of Schéol Foodservice **2/1/16** ***Date***

Primary Production Plant –Moorefield, WV - Not CN

Fully Cooked - Boneless, Skinless **7518**

Whole Grain Breaded Chicken Breast Chunks

With Rib Meat

INGREDIENTS: Boneless, Skinless Chicken Breast with Rib Meat, Water, Modified Food Starch, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sodium Phosphates, Sugar, Black Pepper, White Pepper, Garlic Powder, Yeast Extract. **Breaded With:** Whole Wheat Flour, Wheat Flour, Salt, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Yeast Extract, Spice, Yeast, Soybean Oil, Extractives of Paprika, Annatto and Turmeric, Dextrose, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate). **Battered With:** Water, Whole Wheat Flour, Modified Corn Starch, Salt, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar Leavening (Calcium Acid Pyrophosphate, Monocalcium Phosphate, Sodium Bicarbonate), Spice, Maltodextrin, Extractives of Paprika, Annatto and Turmeric, Natural Butter Flavor. **Predusted With:** Whole Wheat Flour, Modified Corn Starch, Salt, Spice Extractive. Breading Set in Vegetable Oil.

CONTAINS: MILK AND WHEAT

NET WT. 30 LBS.
KEEP FROZEN

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Product of USA

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven for 16-20 minutes at 350°F. Convection oven for 12-16 minutes at 350°F. Appliances may vary, adjust cook times accordingly.

(01) 1 00 75632 07518 1

Pilgrim's Pride Corp.
School Foodservice
1770 Promontory Circle,
Greeley, CO 80634-9039

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name: Whole Grain Breaded Chicken Breast Chunk Code No.: 7518

Manufacturer: Pilgrim's Case/Pack/Count/Portion/Size: 30# case

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken breast meat	3.38624	X	70%	2.3703
	(6 pieces per portion)	X		
		X		
		X		
A. Total Creditable M/MA Amount[1]				2.3703

*Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.25

*Percent of Protein As-Is is provided on the attached APP documentation.
**18 is the percent of protein when fully hydrated.
***Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.
[1]Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.

Total weight (per portion) of product as purchased 4.86 oz (6 pieces per portion)

Total creditable amount of product (per portion) 2.25
(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 4.86 ounce serving of the above product (ready for serving) contains 2.25 ounces of equivalent meat/meat alternate when prepared according to directions.

I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225, 226, Appendix A) as demonstrated by the attached supplier documentation.

K. Fabrizio
Signature

R&D Manager
Title

Kerry Fabrizio
Printed Name

3/11/15
Date

970 506 7799
Phone Number

Pilgrim's Pride Corp.
School Foodservice
1770 Promontory Circle,
Greeley, CO 80634-9039

Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Whole Grain Breaded Chicken Breast Chunk Code No.: 7518

Manufacturer: Pilgrim's Pride Corporation Serving Size 4.86 oz
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No____
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes____ No X **How many grams:**____
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)*
Indicate to which Exhibit A Group (A-I) the Product Belongs:_____

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion[1] A	Gram Standard of Creditable Grain per oz equivalent *(16g or 28g)*[2] B	Creditable Amount A ÷ B
Whole wheat flour	15.89699	16	0.99356
Enriched wheat flour	0.3222487	16	0.0201405
Total Creditable Amount[3]			1.0137

*Creditable grains are whole-grain meal/flour and enriched meal/flour.
[1] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
[2] Standard grams of creditable grains from the corresponding Group in Exhibit A.
[3] Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 4.86 oz
Total contribution of product (per portion) 1.0 oz equivalent

I certify that the above information is true and correct and that a 4.86 ounce portion of this product (ready for serving) provides 1.0 oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

K. Fabrizio
Signature

R&D Manager
Title

Kerry Fabrizio
Printed Name

3/11/15
Date

970.506.7799
Phone Number

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label.

PROCESSOR NAME: ***Pilgrim's Pride Corp.*** - Gold Kist Farms Brand

PRODUCT NAME: *FC* CN Whole Grain Breaded Popcorn Chicken Smackers

CODE NUMBER: *110452* *Case Wt:* *30#* *Donated Food/Case:* *29.975#* *Standard Yield:* *100%*

SERVING SIZE: *4.3 oz* *Servings/Case* *108* *Contribution:* *2* *M/MA Serving* *1* *Grain Serving**

**Calculation for grains based on 16 grams creditable per ounce.*

UPC #: *75632-10452-2* *Gross Cs Wt:* *31.87* *Case Dim:* *17.1 L x13.1 W x 12.6 H* *Cube:* *1.63* *Pallet: Ti* *8* *Hi* *6* *Cs/Pallet:* *48* *Shelf Life* *365 days*

BID DESCRIPTIONS

Whole Grain Breaded fully cooked CN labeled popcorn chicken produced from USDA 100103 natural proportion white and dark meat commodity chicken. No added soy protein. Popcorn to be batter breaded with whole Grain and enriched wheat flour breader. 10 popcorn pieces @ 0.43 oz each guaranteed by CN label to provide 2 ounces meat/meat alternative and 1 Grain servings. Product to provide zero grams trans fats.

NUTRIENT INFORMATION

Basic Components				Vitamins	
Calories (kcal)	269	Carbohydrates (g)	20	Vitamin A-IU (IU)	168
Fat (g)	13	Dietary Fiber (g)	3	Vitamin C (mg)	1
Saturated Fat (g)	3	Total Sugars (g)	0	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	18	Sodium (mg)	590
Cholesterol (mg)	60	Whole Grains (g)	8	Calcium (mg)	17
				Iron (mg)	2

Jack Crawford - Director of School Foodservice

6/18/14
Date

Primary Plant Production -Elberton, GA CN #086401 **Additional CN #084926**

110452

Fully Cooked

Whole Grain Large Popcorn Style Chicken

Breaded Popcorn Shaped Chicken Patties

INGREDIENTS: Chicken, Water, Modified Food Starch, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sodium Phosphates. **Breaded With:** Whole Wheat Flour, Salt, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Disodium Inosinate and Disodium Guanylate, Onion Powder, Spice, Yeast, Garlic Powder, Maltodextrin, Sugar, Soy Sauce (Fermented Soybeans, Wheat, Salt), Extractives of Paprika, Yeast Extract. **Battered With:** Water, Whole Wheat Flour, Modified Corn Starch, Salt, Onion Powder, Garlic Powder, Nonfat Milk, Whey, Disodium Inosinate and Disodium Guanylate. **Predusted With:** Whole Wheat Flour, Modified Corn Starch, Salt, Spice Extractive.

CONTAINS: MILK, SOY AND WHEAT

CN 086401 CN
Ten 0.43 oz. Fully Cooked Whole Grain Large Popcorn Style Chicken, Breaded Popcorn Shaped Chicken Patties (4.30 oz. Total) provide 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 07/13.) CN

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Pilgrim's

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven for 10-12 minutes at 350°F; Convection Oven for 6-8 minutes at 350°F. Appliances vary, adjust cook times accordingly.

NET WT. 30 LBS.
MIN. 1080 PCS.
KEEP FROZEN

(01)1 00 75632 10452 2

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label

PROCESSOR NAME: ***Pilgrim's Pride Corp.*** - Gold Kist Farms Brand

PRODUCT NAME: *FC* CN Whole Grain Chicken Nuggets with ISP

CODE NUMBER: *612100* *Case Wt:* *30#* *Donated Food/Case:* *20.27#* *Standard Yield:* *148%*

SERVING SIZE: *3.04 oz* *Servings/Case* *156* *Contribution:* *2* *M/MA Serving* *1* *Grain Serving**
5 - .608oz nuggets = 1 - 3.04 oz Serving **Calculation for grains based on 16 grams creditable per ounce.*

UPC Code: *100 77013-12100-0* *Gr. Wt.* *31.87* *Case Cube:* *1.48* *Case Dim:* *17.1L x13.1W x11.44H* *Pallet:* *8T x 7H* *Cases/Pallet:* *56* *Shelf Life* *365 days*

BID DESCRIPTIONS

Whole grain fully cooked CN labeled chicken nuggets produced from USDA natural proportion white and dark meat commodity Chilled Chicken with Isolated Soy Protein. No other types of TVP permitted. Nuggets to be batter breaded with a crunchy textured whole grain modified crumb style breading system for optimum oven performance and extended holding times. 5 - .608 oz CN nuggets to provide 2 oz. of meat/meat alternative and one grain serving. Minimum portion count to be stated on label. Product to provide zero grams trans fats and have allergens identified on label.

NUTRIENT INFORMATION -

Basic Components				Vitamins	
Calories (kcal)	184	Carbohydrates (g)	12	Vitamin A-IU (IU)	153
Fat (g)	8	Dietary Fiber (g)	2	Vitamin C (mg)	95
Saturated Fat (g)	2	Total Sugars (g)	0	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	15	Sodium (mg)	400
Cholesterol (mg)	35	Whole Grain (g)	8	Calcium (mg)	31
				Iron (mg)	2

Jack Crawford – Director of School Foodservice

9/28/15
Date

Primary Production Plant Waco, TX CN #093000

Fully Cooked

612100

Whole Grain Breaded Chicken Nuggets

Nugget Shaped Chicken Patties

Ingredients: Chicken, Water, Isolated Soy Protein, Sugar, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sodium Phosphates, White Pepper, Onion Powder, Garlic Powder. **Breaded With:** Whole Wheat Flour, Salt, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Dextrose, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Ascorbic Acid (Vitamin C), Mono and Diglcerides, Soybean Oil, Extractives of Paprika. **Battered With:** Water, Whole Wheat Flour, Salt, Whey, Leavening (Calcium Acid Pyrophosphate, Monocalcium Phosphate, Sodium Bicarbonate), Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Spice, Ascorbic Acid (Vitamin C), Soybean Oil (As a Processing Aid), Garlic Powder, Xanthan Gum, Extractives of Paprika. Breading Set In Vegetable Oil.
CONTAINS: MILK, SOY, WHEAT

CN 093000 CN
Five 0.608 oz Fully Cooked Whole Grain Breaded Chicken Nuggets, Nugget Shaped Chicken Patties provide 2.00 oz equivalent meat/meat alternate and 1.00 oz equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Services, USDA 06/15.) CN
CN

"Copy not for documenting Federal Meal Requirements"

NET WT. 30 LBS.
MIN.790 PCS.
KEEP FROZEN

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Product of USA

Pilgrim's

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 10 to 14 minutes. **Convection Oven:** Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 8 to 10 minutes. Fully heat product to a minimum internal temperature of 165°F. Appliances vary, adjust heat times accordingly.

(01)1 00 75632 12100 0

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label

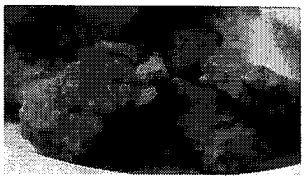
PROCESSOR NAME: ***Pilgrim's Pride Corp.*** - Gold Kist Farms Brand

PRODUCT NAME: *FC CN Homestyle Whole Grain Chicken Nuggets with ISP*

CODE NUMBER: *615300* *Case Wt:* *30#* *Donated Food/Case:* *20.27#* *Standard Yield:* *148%*

SERVING SIZE: *3.04 oz* *Servings/Case* *156* *Contribution:* *2* *M/MA Serving* *1* **Grain Serving*
5- .608oz Nuggets=1 Serv. **Calculation for grains based on 16 grams creditable per ounce.*

UPC Code: *100 75632-15300-1* *Gr. Cs. Wt:* *31.87* *Case Cube:* *1.48* *Case Dim:* *17.1 L x 13.1 W x 11.4H* *Pallet:* *8T x 7H* *Cs/Pallet:* *56* *Shelf Life* *365 days*



BID DESCRIPTIONS

Whole Grain Homestyle Breaded fully cooked CN labeled chicken nuggets produced from USDA A522 natural proportion white and dark meat commodity chicken with isolated soy protein. No other types of Soy permitted. Nuggets to be batter breaded with whole grain wheat flour homestyle breader. 5 nuggets @ 0.608 oz. each guaranteed by CN Label to provide 2 oz. meat/meat alternative and 1 Grain serving. Minimum portion count to be stated on label. Product to provide zero grams trans fats.

NUTRIENT INFORMATION -

Basic Components				Vitamins	
Calories (kcal)	184	Carbohydrates (g)	13	Vitamin A-IU (IU)	79
Fat (g)	8	Dietary Fiber (g)	2	Vitamin C (mg)	87
Saturated Fat (g)	2	Total Sugars (g)	0	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	15	Sodium (mg)	380
Cholesterol (mg)	33	Whole Grain (g)	8	Calcium (mg)	20
				Iron (mg)	2

Jack Crawford-Director of School Foodservice — ***9/28/15*** ***Date***

Primary Production Plant-Mt. Pleasant, TX CN #092984 Additional Plants Elberton, GA CN #092983

615300

Fully Cooked

Whole Grain Home-style Breaded Chicken Nuggets

Nugget Shaped Chicken Patties

INGREDIENTS: Chicken, Water, Isolated Soy Protein, Sugar, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sodium Phosphates, White Pepper, Onion Powder, Garlic Powder, **Breaded With:** Whole Wheat Flour, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Sugar, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Spice, Ascorbic Acid (Vitamin C), Dextrose, Garlic Powder, Soybean Oil (As A Processing Aid), Extractives Of Paprika. **Battered With:** Water, Whole Wheat Flour, Modified Corn Starch, Sugar, Salt, Onion Powder, Leavening (Calcium Acid Pyrophosphate, Monocacilium Phosphate, Sodium Bicarbonate), Garlic Powder, Chicken Broth, Maltodextrin, Dextrose, Yeast Extract, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Ascorbic Acid (Vitamin C), Soybean Oil (As A Processing Aid), Natural And Artificial Flavors, Lactic Acid, Extractives Of Paprika. **Predusted With:** Whole Wheat Flour, Modified Corn Starch, Salt, Onion Powder, Garlic Powder, Maltodextrin, Ascorbic Acid (Vitamin C), Soybean Oil (As A Processing Aid), Natural And Artificial Flavors, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Dextrose, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Lactic Acid, Extractives Of Paprika. Breading Set In Vegetable Oil.
CONTAINS: SOY, WHEAT

CN 092984 CN
Five 0.608 oz Fully Cooked Whole Grain Home-style Breaded Chicken Nuggets, Nugget Shaped Chicken Patties provide 2.00 oz equivalent meat/meat alternate and 1.00 oz equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Services, USDA 06/15.) CN

"Copy not for documenting Federal Meal Requirements"

NET WT. 30 LBS.
MIN. 780 PCS.
KEEP FROZEN

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Pilgrim's

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 10 to 14 minutes. **Convection Oven:** Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 8 to 10 minutes. Fully heat product to a minimum internal temperature of 165°F. Appliances vary, adjust heat times accordingly.

(01)1 00 75632 15300 1

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label

PROCESSOR NAME: ***Pilgrim's Pride Corp.*** - Gold Kist Farms Brand

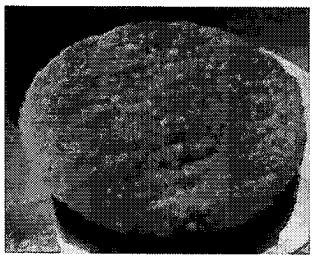
PRODUCT NAME: FC CN Traditional Whole Grain Breaded Chicken Patty with ISP

CODE NUMBER: 662100 *Case Wt:* 30# *Donated Food/Case:* 20.27# *Standard Yield:* 148%

SERVING SIZE: 3.05 oz *Servings/Case* 156 *Contribution:* 2 *M/MA Serving* 1 *Grain Serving**

**Calculation for grains based on 16 grams creditable per ounce.*

UPC Code: 100 77013-62100-5 *Gr. Wt.* 31.95 *Case Cube:* 1.68 *Case Dim:* 19.61L x13.1W x11.44H *Pallet:* 7 T x 7 H *Cases/Pallet:* 49 *Shelf Life* 365 days



BID DESCRIPTIONS

Whole grain fully cooked CN labeled chicken Patty produced from USDA natural proportion white and dark meat commodity Chilled Chicken with Isolated Soy Protein. No other types of TVP permitted. Patty to be batter breaded with a crunchy textured whole grain modified crumb style breading system for optimum oven performance and extended holding times. One CN patty to provide 2 oz. of meat/meat alternative and one Grain serving. Minimum portion count to be stated on label. Product to provide zero grams trans fats and have allergens identified on label.

NUTRIENT INFORMATION

Basic Components				Vitamins	
Calories (kcal)	197	Carbohydrates (g)	13	Vitamin A-IU (IU)	161
Fat (g)	9	Dietary Fiber (g)	2	Vitamin C (mg)	102
Saturated Fat (g)	2	Total Sugars (g)	1	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	16	Sodium (mg)	426
Cholesterol (mg)	35	Whole Grain (g)	8	Calcium (mg)	25
				Iron (mg)	2

Jack Crawford – Director of School Foodservice

9/28/15
Date

Primary Production Plant Waco, TX CN #093002

Fully Cooked

662100

Whole Grain Breaded Chicken Patties

INGREDIENTS: Chicken, Water, Isolated Soy Protein, Sugar, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sodium Phosphates, White Pepper, Onion Powder, Garlic Powder. **Breaded With:** Whole Wheat Flour, Salt, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Dextrose, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Ascorbic Acid (Vitamin C), Mono and Diglycerides, Soybean Oil, Extractives of Paprika. **Battered and Predusted With:** Whole Wheat Flour, Water, Salt, Whey, Leavening (Calcium Acid Pyrophosphate, Monocalcium Phosphate, Sodium Bicarbonate), Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Spice, Ascorbic Acid (Vitamin C), Soybean Oil (As A Processing Aid), Garlic Powder, Xanthan Gum, Extractives Of Paprika. Breading Set In Vegetable Oil.
CONTAINS: MILK, SOY, WHEAT

"Copy not for documenting Federal Meal Requirements"

CN — One 3.05 oz Fully Cooked Whole Grain Breaded Chicken Patties provides 2.00 oz equivalent meat/meat alternate and 1.00 oz equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Services, USDA 06/15.) 093002 — CN

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HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 10 to 14 minutes. **Convection Oven:** Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 8 to 10 minutes. Fully heat product to a minimum internal temperature of 165°F. Appliances vary, adjust heat times accordingly.

(01)1 00 75632 62100 5

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label

PROCESSOR NAME: ***Pilgrim's Pride Corp.*** - Gold Kist Farms Brand

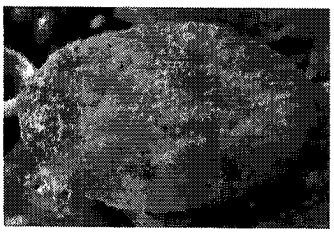
PRODUCT NAME: *FC CN Homestyle Whole Grain Chicken Patty with ISP*

CODE NUMBER: *665400* *Case Wt:* *30#* *Donated Food/Case:* *20.27#* *Standard Yield:* *148%*

SERVING SIZE: *3.05 oz* *Servings/Case* *156* *Contribution:* *2* *M/MA Serving* *1* *Grain Serving**

**Calculation for grains based on 16 grams creditable per ounce.*

UPC Code: *100 75632-65400-3* *Gr Cs Wt:* *31.95* *Case Cube:* *1.68* *Case Dim:* *19.6 L x 13.1 W x 11.44 H* *Pallet:* *7T x 7H* *Cs/Pallet:* *49* *Shelf Life* *365 days*



BID DESCRIPTIONS

Whole Grain Homestyle Breaded fully cooked CN labeled chicken patty produced from USDA 100103-A522 natural proportion white and dark meat commodity chicken with isolated soy protein. No other 1 patty @ 3.05 oz. guaranteed by CN Label to provide 2 oz. meat/meat alternative and 1 grain serving. Minimum portion count to be stated on label. Product to provide zero grams trans fats.

NUTRIENT INFORMATION -

Basic Components				Vitamins	
Calories (kcal)	184	Carbohydrates (g)	13	Vitamin A-IU (IU)	80
Fat (g)	8	Dietary Fiber (g)	2	Vitamin C (mg)	87
Saturated Fat (g)	2	Total Sugars (g)	0	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	15	Sodium (mg)	378
Cholesterol (mg)	33	Whole Grain (g)	8	Calcium (mg)	20
				Iron (mg)	2

Jack Crawford - Director of School Foodservice

9/28/15
Date

Primary Production Plant Waco, TX CN #092994 Alternate Plant Elberton, GA CN #092993

665400

Fully Cooked

Whole Grain Home-style Breaded Chicken Patties

INGREDIENTS: Chicken, Water, Isolated Soy Protein, Sugar, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sodium Phosphates, White Pepper, Onion Powder, Garlic Powder. **Breaded With:** Whole Wheat Flour, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Salt, Sugar, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Spice, Ascorbic Acid (Vitamin C), Dextrose, Garlic Powder, Soybean Oil (As A Processing Aid), Extractives Of Paprika. **Battered With:** Water, Whole Wheat Flour, Modified Corn Starch, Sugar, Salt, Onion Powder, Leavening (Calcium Acid Pyrophosphate, Monocadium Phosphate, Sodium Bicarbonate), Garlic Powder, Chicken Broth, Maltodextrin, Dextrose, Yeast Extract, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Ascorbic Acid (Vitamin C), Soybean Oil (As A Processing Aid), Natural And Artificial Flavors, Lactic Acid, Extractives Of Paprika. **Predusted With:** Whole Wheat Flour, Modified Corn Starch, Salt, Onion Powder, Garlic Powder, Maltodextrin, Ascorbic Acid (Vitamin C), Soybean Oil (As A Processing Aid), Natural And Artificial Flavors, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Dextrose, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Lactic Acid, Extractives Of Paprika. Breading Set In Vegetable Oil.

CONTAINS: SOY, WHEAT

CN — One 3.05 oz. Fully Cooked Whole Grain Home-style Breaded Chicken Patties 092994 provides 2.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Services, USDA 06/15.) — CN

NET WT. 30 LBS.
MIN. 156 PCS.
KEEP FROZEN

Distributed By: Pilgrim's Pride Corporation
1770 Promontory Circle, Greeley, CO 80634 800-321-1470 www.poultry.com
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Product of USA

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Pilgrim's

HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 15 to 20 minutes. **Convection Oven:** Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 8 to 10 minutes. Fully heat product to a minimum internal temperature of 165°F. Appliances vary, adjust heat times accordingly.

(01)1 00 75632 65400 3

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label.

PROCESSOR NAME: ***Pilgrim's Pride Corp.*** - Gold Kist Farms Brand

PRODUCT NAME: *CN FC Hot & Spicy Whole Grain Breaded Chicken Patty with ISP*

CODE NUMBER: *666600* *Case Wt:* *30#* *Donated Food/Case:* *20.27#* *Standard Yield:* *148%*

SERVING SIZE: *3.05 oz* *Servings/Case* *156* *Contribution:* *2* *M/MA Serving* *1* *Grain Serving**

**Calculation for grains based on 16 grams creditable per ounce.*

UPC Code: *100 75632-66600-6* *Gr Cs Wt:* *31.95* *Case Cube:* *1.68* *Case Dim:* *19.6L x13.1W x11.44H* *Pallet:* *7T x 7H* *Cases/Pallet:* *49* *Shelf Life* *365 days*

BID DESCRIPTIONS

Hot and spicy seasoned whole grain CN labeled Chicken Patty produced from USDA Commodity natural proportion white and dark meat chicken with Isolated Soy Protein. No other types of Soy permitted. Patty is to be batter breaded with a crunchy textured spicy seasoned modified crumb style breading system for optimum oven performance and extended holding times. One CN patty to provide 2 oz meat/meat alternative, 1 Grain serving, and 8 grams of whole grain per serving. Minimum portion count to be stated on the label. Product to provide zero grams trans fat and have allergens identified on the label.

NUTRIENT INFORMATION -

Basic Components				Vitamins	
Calories (kcal)	188	Carbohydrates (g)	13	Vitamin A-IU (IU)	155
Fat (g)	8	Dietary Fiber (g)	1	Vitamin C (mg)	0
Saturated Fat (g)	2	Total Sugars (g)	0	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	16	Sodium (mg)	231
Cholesterol (mg)	34	Whole Grain (g)	8	Calcium (mg)	27
				Iron (mg)	2

Jack Crawford – Director of School Foodservice

9/28/2015
Date

Primary Production Plant Waco, TX CN #093004

Fully Cooked

666600

Whole Grain Hot & Spicy Breaded Chicken Patties

INGREDIENTS: Chicken, Water, Isolated Soy Protein, Sugar, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sodium Phosphates, White Pepper, Onion Powder, Garlic Powder. **Breaded With:** Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Spices, Salt, Mono And Diglycerides, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Extractives Of Paprika And Annatto, Garlic Powder, Flavor (Gum Arabic, Spice Extractive). **Battered And Predusted With:** Water, Whole Wheat Flour, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Modified Corn Starch, Yellow Corn Flour, Spices, Garlic Powder, Leavening (Monocalcium Phosphate, Sodium Bicarbonate), Extractives Of Paprika And Annatto, Onion Powder, Flavor (Gum Arabic, Spice Extractive), Natural Flavor. Breading Set In Vegetable Oil.
CONTAINS: SOY, WHEAT

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CN
One 3.05 oz Fully Cooked Whole Grain Hot & Spicy Breaded Chicken Patties provide 2.00 oz equivalent meat/meat alternate and 1.00 oz equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Services, USDA 06/15.) 093004 CN
CN

NET WT. 30 LBS.
MIN. 166 PCS.
KEEP FROZEN

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HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 10 to 14 minutes. **Convection Oven:** Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 8 to 10 minutes. Fully heat product to a minimum internal temperature of 165°F. Appliances vary, adjust heat times accordingly.

(01)1 00 75632 66600 6

FACT SHEET

The following nutrient information for our product is based on the certified portion size as stated on CN Label.

PROCESSOR NAME: ***Pilgrim's Pride Corp.*** - Gold Kist Farms Brand

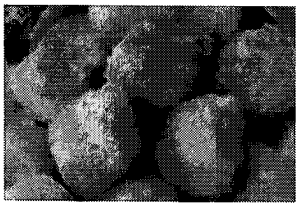
PRODUCT NAME: *FC* CN Whole Grain Breaded Popcorn Chicken with ISP

CODE NUMBER: *691600* *Case Wt:* *20#* *Donated Food/Case:* *12.341#* *Standard Yield:* *162%*

SERVING SIZE: *3.08 oz* *Servings/Case* *103* *Contribution:* *2.0* *M/MA Serving* *1* *Grain Serving**

14 - .22 oz pieces = 1 serving **Calculation for grains based on 16 grams creditable per ounce.*

UPC #: *10075632 91600 2* *Gross Cs Wt.* *21.45#* *Case Dim:* *15.8 L x 11.8 W x 9.5 H* *Cube:* *1.02* *Pallet: Ti* *10* *Hi* *8* *Cs/Pallet:* *80* *Shelf Life* *365 days*



BID DESCRIPTIONS

Whole Grain Breaded fully cooked CN labeled chicken popcorn bites with ISP. Chicken popcorn bites to be batter breaded with Whole Grain wheat flour homestyle breader. 14 Popcorn bites @ 0.22 oz. each guaranteed by CN label provides 2 oz. meat/meat alternative and 1 Grain serving. Product must provide zero grams trans fat.

NUTRIENT INFORMATION

Basic Components				Vitamins	
Calories (kcal)	193	Carbohydrates (g)	13	Vitamin A-IU (IU)	108
Fat (g)	9	Dietary Fiber (g)	2	Vitamin C (mg)	0
Saturated Fat (g)	2	Total Sugars (g)	0	**Minerals**	
Trans Fatty Acid (g)	0	Protein (g)	15	Sodium (mg)	420
Cholesterol (mg)	34	Whole Grain (g)	8	Calcium (mg)	15
				Iron (mg)	2

Jack Crawford - Director of School Foodservice

9/28/15
Date

Primary Plant Production Waco, TX CN #093006 - Additional Elberton, GA CN #093005

691600

Fully Cooked

Whole Grain Breaded Popcorn Style Chicken Patties

INGREDIENTS: Chicken, Water, Isolated Soy Protein, Sugar, Reduced Sodium Sea Salt (Sea Salt, Potassium Chloride, Rice Flour), Sodium Phosphates, White Pepper, Onion Powder, Garlic Powder. **Breaded With:** Whole Wheat Flour, Salt, Enriched Wheat Flour (Enriched With Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Disodium Inosinate And Disodium Guanylate, Onion Powder, Spice, Yeast, Garlic Powder, Maltodextrin, Sugar, Soy Sauce (Fermented Soybeans, Wheat, Salt), Soybean Oil (As A Processing Aid), Extractives Of Paprika, Yeast Extract. **Battered With:** Water, Whole Wheat Flour, Modified Corn Starch, Salt, Onion Powder, Garlic Powder, Nonfat Milk, Whey, Disodium Inosinate And Disodium Guanylate. **Predusted With:** Whole Wheat Flour, Modified Corn Starch, Salt, Spice Extractive. Breading Set In Vegetable Oil.

CONTAINS: MILK, SOY, WHEAT

CN 093005 Each 3.08 oz (by weight) serving (Fourteen 0.22 oz pieces) of Fully Cooked Whole Grain Breaded Popcorn Style Chicken Patties provide 2.00 oz equivalent meat/meat alternate 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 06/15). CN

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NET WT. 20 LBS.
MIN. 1442 PCS.
KEEP FROZEN

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HEATING INSTRUCTIONS FROM FROZEN: Conventional Oven: Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 10 to 14 minutes. **Convection Oven:** Preheat oven to 350°F. Place frozen chicken pieces in a single layer on ungreased baking pan. Bake uncovered for 8 to 10 minutes. Fully heat product to a minimum internal temperature of 165°F. Appliances vary, adjust heat times accordingly.

(01)1 00 75632 91600 2