Part I A – Technical Proposal	
RFP Title:	USDA Foods Processing
RFP:	3237
Vendor Name:	National Food Group
Address:	46820 Magellan Dr. Ste. A Novi, MI 48377
Opening Date:	April 22, 2016
Opening Time:	2:00 PM

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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	National Food Group

V2	Street Address	46820 Magellan Dr. Suite A

V3	City, State, ZIP	Novi, MI 48377

V4	Telephone Number		
	Area Code: 248	Number: 560-2340	Extension: N/A

V5	Facsimile Number		
	Area Code: 248	Number: 669-3010	Extension: N/A

V6	Toll Free Number		
	Area Code: 800	Number: 886-6866	Extension: N/A

V7	***Contact Person for Questions / Contract Negotiations, including address if different than above***
	Name: Dan Moss
	Title: Account Manager
	Address: 46820 Magellan Dr. Suite A Novi, MI 48377
	Email Address: dmoss@nationalfoodgroup.com

V8	Telephone Number for Contact Person		
	Area Code: 248	Number: 560-2340	Extension: N/A

V9	Facsimile Number for Contact Person		
	Area Code: 248	Number: 669-3010	Extension: N/A

V10	***Name of Individual Authorized to Bind the Organization***	
	Name: Tara Sharpe	Title: K12 Segment Manager

V11	Signature ***(Individual must be legally authorized to bind the vendor per NRS 333.337)***	
	Signature: Tara Sharpe	Date: 4-18-16

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

Brian Sandoval
Governor

Jeffrey Haag
Administrator

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

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

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

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

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

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

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

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

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

Revised Nutritional Specification Chart.xls Revised Food List - RFP 3237.docx

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

   See question #3.

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

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

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

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

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

   Clark Co. School District
   Douglas Co. School District

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

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

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

Revised Food List - RFP 3237.docx

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

See question #8.

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

See question #8.

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

Yes.

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

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

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

Yes.

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

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

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

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

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

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

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

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

Yes.

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

See question 11.

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

See question #8.

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

See question #8.

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

No.

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

No.

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

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

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

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

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

Yes.

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

Federal Tax ID and Dun and Bradstreet number.

<u>ALL ELSE REMAINS THE SAME FOR RFP 3237.</u>

Vendor must sign and return this amendment with proposal submitted.

Vendor Name: National Food Group

Authorized Signature: Sara Shaupe

Title: KR Segment Manager Date: 4-18-16

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

ATTACHMENT A – CONFIDENTIALITY AND CERTIFICATION OF INDEMNIFICATION

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

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

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

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

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

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

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

A Public Records CD has been included for the Technical and Cost Proposal			
YES	TS	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	TS	NO	
Justification for Confidential Status			

National Food Group
Company Name

Tara Sharpe
Signature

Tara Sharpe
Print Name

4-18-16
Date

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.

National Food Group

Vendor Company Name

Tara Sharpe

Vendor Signature

Tara Sharpe

Print Name

4-18-16

Date

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: Tara Shaupe 4-18-16

Signature of Official Authorized to Sign Application — Date

For: National Food Group

Vendor Name

USDA Foods Processing RFP 3237

Project Title

STATE OF NEVADA

BARBARA K. CEGAVSKE
Secretary of State

JEFFERY LANDERFELT
Deputy Secretary
for Commercial Recordings

OFFICE OF THE
SECRETARY OF STATE

Commercial Recordings Division
202 N. Carson Street
Carson City, NV 89701-4201
Telephone (775) 684-5708
Fax (775) 684-7138

Tara Sharpe
National Food Group
46820 Magellan Dr.
Novi, MI 48377

Job:C20160413-2037
April 13, 2016

Special Handling Instructions:

Charges

Description	Document Number	Filing Date/Time	Qty	Price	Amount
Annual List	20160167468-11	4/13/2016 4:49:30 PM	1	$150.00	$150.00
Business License 5/2016-5/2017	20160167468-11	4/13/2016 4:49:30 PM	1	$500.00	$500.00
Total					$650.00

Payments

Type	Description	Amount
Credit	011030|4605913659586682701120	$650.00
Total		$650.00

Credit Balance: $0.00

Job Contents:

File Stamped Copy(s):	1
Business License(s):	1

Tara Sharpe
National Food Group
46820 Magellan Dr.
Novi, MI 48377

(PROFIT) INITIAL/ANNUAL LIST OF OFFICERS, DIRECTORS AND STATE BUSINESS LICENSE APPLICATION OF:

ENTITY NUMBER

NATIONAL FOOD GROUP, INC.

NAME OF CORPORATION

E0286802012-8

FOR THE FILING PERIOD OF MAY, 2016 TO MAY, 2017

100103

USE BLACK INK ONLY - DO NOT HIGHLIGHT

****YOU MAY FILE THIS FORM ONLINE AT www.nvsilverflume.gov****

☐ Return one file stamped copy. (If filing not accompanied by order instructions, file stamped copy will be sent to registered agent.)

Filed in the office of	Document Number
Barbara K. Cegavske Secretary of State State of Nevada	20160167468-11
	Filing Date and Time 04/13/2016 4:49 PM
	Entity Number E0286802012-8

(This document was filed electronically.)

ABOVE SPACE IS FOR OFFICE USE ONLY

IMPORTANT: Read instructions before completing and returning this form.

1. Print or type names and addresses, either residence or business, for all officers and directors. A President, Secretary, Treasurer, or equivalent of and all Directors must be named. There must be at least one director. An **Officer** must sign the form. *FORM WILL BE RETURNED IF UNSIGNED.*
2. If there are additional officers, attach a list of them to this form.
3. Return the completed form with the filing fee. Annual list fee is based upon the current total authorized stock as explained in the Annual List Fee Schedule For Profit Corporations. A $75.00 penalty must be added for failure to file this form by the deadline. An annual list received more than 90 days before its due date shall be deemed an amended list for the previous year.
4. State business license fee is $500.00/$200.00 for Professional Corporations filed pursuant to NRS Chapter 89. Effective 2/1/2010, $100.00 must be added for failure to file form by deadline.
5. Make your check payable to the Secretary of State.
6. **Ordering Copies:** If requested above, one file stamped copy will be returned at no additional charge. To receive a certified copy, enclose an additional $30.00 per certification. A **copy fee of $2.00 per page** is required for **each additional copy** generated when ordering 2 or more file stamped or certified copies. Appropriate instructions must accompany your order.
7. Return the completed form to: Secretary of State, 202 North Carson Street, Carson City, Nevada 89701-4201, (775) 684-5708.
8. Form must be in the possession of the Secretary of State on or before the last day of the month in which it is due. (Postmark date is not accepted as receipt date.) Forms received after due date will be returned for additional fees and penalties. Failure to include annual list and business license fees will result in rejection of filing.

CHECK ONLY IF APPLICABLE AND ENTER EXEMPTION CODE IN BOX BELOW

☐ Pursuant to NRS Chapter 76, this entity is exempt from the business license fee. Exemption code: ☐

NOTE: If claiming an exemption, a notarized Declaration of Eligibility form must be attached. Failure to attach the Declaration of Eligibility form will result in rejection, which could result in late fees.

☐ This corporation is a publicly traded corporation. The Central Index Key number is:

☐ This publicly traded corporation is not required to have a Central Index Key number.

NRS 76.020 Exemption Codes

001 - Governmental Entity
005 - Motion Picture Company
006 - NRS 680B.020 Insurance Co.

NAME	TITLE(S)		
SEAN ZECMAN	PRESIDENT (OR EQUIVALENT OF)		
ADDRESS	CITY	STATE	ZIP CODE
46820 MAGELLAN DR. , USA	NOVI	MI	48377

NAME	TITLE(S)		
JIM MOORE	SECRETARY (OR EQUIVALENT OF)		
ADDRESS	CITY	STATE	ZIP CODE
46820 MAGELLAN DR. , USA	NOVI	MI	48377

NAME	TITLE(S)		
SCOTT KAMEN	TREASURER (OR EQUIVALENT OF)		
ADDRESS	CITY	STATE	ZIP CODE
46820 MAGELLAN DR. , USA	NOVI	MI	48377

NAME	TITLE(S)		
TRACEY KOMATA	DIRECTOR		
ADDRESS	CITY	STATE	ZIP CODE
1803 THORNMINT RD STE 105 , USA	SAN DIEGO	CA	92127

None of the officers or directors identified in the list of officers has been identified with the fraudulent intent of concealing the identity of any person or persons exercising the power or authority of an officer or director in furtherance of any unlawful conduct.

I declare, to the best of my knowledge under penalty of perjury, that the information contained herein is correct and acknowledge that pursuant to NRS 239.330, it is a category C felony to knowingly offer any false or forged instrument for filing in the Office of the Secretary of State.

X TARA SHARPE

Signature of Officer or Other Authorized Signature

Title K-TWELVE SEGMENT MANAGEI

Date 4/13/2016 4:49:28 PM

SECRETARY OF STATE

STATE OF NEVADA

NEVADA STATE BUSINESS LICENSE

NATIONAL FOOD GROUP, INC.

Nevada Business Identification # NV20121331501

Expiration Date: May 31, 2017

In accordance with Title 7 of Nevada Revised Statutes, pursuant to proper application duly filed and payment of appropriate prescribed fees, the above named is hereby granted a Nevada State Business License for business activities conducted within the State of Nevada.

Valid until the expiration date listed unless suspended, revoked or cancelled in accordance with the provisions in Nevada Revised Statutes. License is not transferable and is not in lieu of any local business license, permit or registration.

IN WITNESS WHEREOF, I have hereunto set my hand and affixed the Great Seal of State, at my office on April 13, 2016

Barbara K. Cegavske

BARBARA K. CEGAVSKE
Secretary of State

You may verify this license at www.nvsos.gov under the Nevada Business Search.

License must be cancelled on or before its expiration date if business activity ceases. Failure to do so will result in late fees or penalties which by law cannot be waived.

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.

National Food Group
Company Name

Tara Sharpe
Signature

Tara Sharpe
Print Name

4-18-16
Date

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

EXCEPTION SUMMARY FORM

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

ASSUMPTION SUMMARY FORM

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

3. SCOPE OF WORK

3.1 BACKGROUND

3.1.1 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.

National Food Group has read and acknowledged the information referenced in Section 3.1.1 of RFP 3237.

3.1.2 USDA Food Shipments

3.1.2.1 USDA specified foods (raw product) shall be shipped to the awarded vendor's plant by USDA in truckload quantities;

3.1.2.2 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;

3.1.2.3 Vendor shall accept USDA food whenever USDA foods are available;

3.1.2.4 Vendor will not charge the State of Nevada for the receipt and storage of these products;

3.1.2.5 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;

3.1.2.6 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.

National Food Group has read and agrees to all terms in section 3.1.2 of RFP 3237.

3.1.3 Packaging

3.1.3.1 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;

3.1.3.2 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;

3.1.3.3 Finished product to be packed in carton with net weight being no more than forty (40) pounds;

3.1.3.4 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:

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

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

3.1.3.4.3 Maximum weight: 3200 pounds (including pallet);

3.1.3.4.4 Pallets are to be securely banded or shrink wrapped; and

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

3.1.3.5 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).

3.1.3.6 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.

3.1.3.7 Each pallet may only contain one product.

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

3.1.3.9 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.

3.1.3.10 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.
National Food Group has read and agrees to all terms and conditions listed in Section 3.1.3 of RFP 3237.

3.1.4 Processing Procedures (Grading)

3.1.4.1 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;

3.1.4.2 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;

3.1.4.3 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

3.1.4.4 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.
National Food Group does not process any USDA beef or poultry.

3.1.5 Quantity of Products

3.1.5.1 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;

3.1.5.2 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;

3.1.5.3 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

3.1.5.4 Orders will be placed twenty-one (21) working days prior to requested delivery date.
National Food Group has read and agrees to all terms in Section 3.1.5 of RFP 3237.

3.1.6 Product Delivery

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

3.1.6.1 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

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

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

3.1.6.4 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

3.1.6.5 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

National Food Group agrees to deliver to all locations specified in Section 3.1.6 of RFP 3237.

3.1.7 Fee-for-Service

3.1.7.1 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.

3.1.7.2 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.
National Food Group has read and agrees to all terms in Section 3.1.7 of RFP 3237.

3.1.8 Shipping and Storage

3.1.8.1 Orders will be placed in no less than quarter truckload (five pallet) quantities;

3.1.8.2 Frozen products shall be stored in sub-zero degree temperatures;

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

3.1.8.4 Refrigerated products shall be shipped and stored between 40 and 32 degrees F;

3.1.8.5 Refrigerated product storage temperature will not be permitted to exceed 40 degrees F during shipment to the distribution dock;

3.1.8.6 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;

3.1.8.7 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;

3.1.8.8 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

3.1.8.9 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:

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

3.1.8.9.2 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;

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

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

3.1.8.9.4.1 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;

3.1.8.9.4.2 Return load to a processing facility, either owned or contracted by the vendor, and have vendor's quality control (QC) Manager/Supervisor review the load for quality and safety. QC Manager to provide the division with a signed statement indicating that the load has been inspected and is deemed wholesome and safe for human consumption. After receipt of signed statement, the division will approve the load to be re-delivered to warehouse on a sealed truck, following above seal requirements;

3.1.8.9.4.3 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;

3.1.8.9.4.4 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;

3.1.8.9.4.5 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

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

National Food Group has read and agrees to all terms in Section 3.1.8 of RFP 3237.

3.1.9 Issue Resolution

3.1.9.1 The division shall serve as the single point of contact for any problems/issues arising from the contract.

3.1.9.2 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.

3.1.9.3 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.

3.1.9.4 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.

National Food Group has read and agrees to all terms in Section 3.1.9 of RFP 3237.

3.1.10 Site Inspection

3.1.10.1 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.

National Food Group has read and agrees to all terms in Section 3.1.10 of RFP 3237.

3.1.11 Product Specifications – Attachment O, Food Group Listing

3.1.11.1 One vendor will be awarded per food group.

3.1.11.2 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.

National Food Group has read and agrees to all terms in Section 3.1.11 of RFP 3237.

3.1.12 Performance Reporting

3.1.12.1 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.

3.1.12.2 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.

3.1.12.3 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.

3.1.12.4 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.

National Food Group has read and agrees to all terms in Section 3.1.12 of RFP 3237.

4. COMPANY BACKGROUND AND REFERENCES

4.1 VENDOR INFORMATION

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

Question	Response
Company name:	***National Food Group***
Ownership (sole proprietor, partnership, etc.):	***Corporation***
State of incorporation:	***Michigan***
Date of incorporation:	***01/06/1992***
# of years in business:	***24***
List of top officers:	***Sean Zecman, President*** ***Scott Kamen, CFO*** ***Jim Moore, Vice President***
Location of company headquarters:	***Novi, MI***
Location(s) of the company offices:	***National East*** ***46820 Magellan Dr. Suite A*** ***Novi, MI 48377*** ***National West*** ***10803 Thornmint Road Suite 105*** ***San Diego, CA 92127***
Location(s) of the office that will provide the services described in this RFP:	***National East*** ***46820 Magellan Dr. Suite A*** ***Novi, MI 48377***
Number of employees locally with the expertise to support the requirements identified in this RFP:	***0***
Number of employees nationally with the expertise to support the requirements in this RFP:	***50***
Location(s) from which employees will be assigned for this project:	***National East*** ***46820 Magellan Dr. Suite A*** ***Novi, MI 48377***

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

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

Question	Response
Nevada Business License Number:	*NV20121331501*
Legal Entity Name:	***National Food Group, Inc.***

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

Yes	*X*	No	

If "No", provide explanation.

4.1.4 Vendors are cautioned that some services may contain licensing requirement(s). Vendors shall be proactive in verification of these requirements prior to proposal submittal. Proposals that do not contain the requisite licensure may be deemed non-responsive.
National Food Group is licensed appropriately for services requested in this RFP in the State of Nevada.

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

Yes	*X*	No	

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

Question	Response
Name of State agency:	***High Desert State Prison***
State agency contact name:	*N/A*
Dates when services were performed:	***May, 2005 - Present***
Type of duties performed:	***Correctional Food Sales***
Total dollar value of the contract:	*N/A*

Question	Response
Name of State agency:	***Northern Nevada Correctional Facility***
State agency contact name:	*N/A*
Dates when services were performed:	***May, 2010 - Present***
Type of duties performed:	***Correctional Food Sales***
Total dollar value of the contract:	*N/A*

Question	Response
Name of State agency:	***Southern State Nevada Prison***
State agency contact name:	*N/A*
Dates when services were performed:	***October 2011 - Present***
Type of duties performed:	***Correctional Food Sales***
Total dollar value of the contract:	*N/A*

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

Yes		No	*X*

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

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

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

Does any of the above apply to your company?

Yes		No	*X*

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

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

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

will your organization be able to provide the insurance requirements as specified in ***Attachment E.***

Yes	*X*	No	

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

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

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

Alaska, 2004 - Present
Arkansas, 2012 - Present
Arizona, 2004 – Present
California, 2010 - Present
Colorado, 1999 - Present
Connecticut, 2005 – Present
Washington DC, 2010 - Present
Delaware, 2014 - Present
Florida, 1999 - Present
Georgia, 2004 - Present
Iowa, 2001 – Present
Idaho, 2013 – Present
Illinois, 2009 – Present
Indiana, 2004 – Present
Kentucky, 2004 – Present
Maryland, 2009 – Present
Michigan, 1999 – Present
Minnesota, 2009 – Present
Missouri, 2004 – Present
Nebraska, 1999 – Present
New Jersey, 2013 – Present
New Mexico, 1999 – Present
Nevada, 2013 – Present
New York, 2004 – Present
Ohio, 1999 – Present
Oregon, 2001 – Present
Pennsylvania, 2004 – Present
South Carolina, 2001 – Present
Texas, 2000 – Present
Utah, 2015 – Present

Virginia, 2001 – Present
Washington, 2000 - Present
Wisconsin, 2000 - Present

4.1.10 Length of time vendor has been providing services described in this RFP to the public and/or private sector. Please provide a brief description.
National Food Group has been processing USDA commodities for K12 schools for 17 years.

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

4.1.11.1 Dun and Bradstreet Number ***78-349-5005***

4.1.11.2 Federal Tax Identification Number ***38-3027846***

4.2 SUBCONTRACTOR INFORMATION

4.2.1 Does this proposal include the use of subcontractors?

Yes		No	*X*

If "Yes", vendor must:

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

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

4.2.1.2.1 Describe the relevant contractual arrangements;

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

4.2.1.2.3 Describe your previous experience with subcontractor(s).

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

4.2.1.3.1 Selecting and qualifying appropriate subcontractors for the project/contract;

4.2.1.3.2 Ensuring subcontractor compliance with the overall performance objectives for the project;

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

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

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

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

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

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

4.3 BUSINESS REFERENCES

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

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

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

Reference #:	*1*		
Company Name:	*Ohio Department of Education*		
Identify role company will have for this RFP project (Check appropriate role below):			
	VENDOR	*X*	*SUBCONTRACTOR*
Project Name:	*USDA Commodity Processing*		
Primary Contact Information			
Name:	*James Inghram*		
Street Address:	*25 South Front Street, 3rd Floor*		
City, State, Zip:	*Columbus, OH 43215*		
Phone, including area code:	*855-338-2666*		
Facsimile, including area code:	*614-466-8505*		

Email address:	*James.inghram@education.ohio.gov*
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 to process USDA commodity apples, peaches, pears, mixed fruit, cheese, raisins, cherries, and flour into various finished products including but not limited to products listed in Group 17 and 18 of this RFP.***
Original Project/Contract Start Date:	*N/A*
Original Project/Contract End Date:	*N/A*
Original Project/Contract Value:	*N/A*
Final Project/Contract Date:	*N/A*
Was project/contract completed in time originally allotted, and if not, why not?	***Yes***
Was project/contract completed within or under the original budget/ cost proposal, and if not, why not?	***Yes***

Reference #:	*2*		
Company Name:	***Wisconsin Department of Public Instruction***		
Identify role company will have for this RFP project (Check appropriate role below):			
	VENDOR	*X*	*SUBCONTRACTOR*
Project Name:	***USDA Commodity Processing***		
Primary Contact Information			
Name:		***Lynne Slack***	
Street Address:		***125 S. Webster***	
City, State, Zip:		***Madison, WI 53702***	
Phone, including area code:		***608-266-2596***	
Facsimile, including area code:			
Email address:		***Lynne.slack@dpi.wi.gov***	
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 to process USDA commodity apples into various flavors of shelf stable applesauce cups.***
Original Project/Contract Start Date:	*N/A*
Original Project/Contract End Date:	*N/A*
Original Project/Contract Value:	*N/A*
Final Project/Contract Date:	*N/A*
Was project/contract completed in time originally allotted, and if not, why not?	***Yes***
Was project/contract completed within or under the original budget/ cost proposal, and if not, why not?	***Yes***

Reference #:	*3*		
Company Name:	***South Carolina Department of Education***		
Identify role company will have for this RFP project (Check appropriate role below):			
	VENDOR	***X***	***SUBCONTRACTOR***
Project Name:	***USDA Commodity Processing***		
Primary Contact Information			
Name:	***Benjamin Madden, SNS***		
Street Address:	***1429 Senate St. 704A Rutledge Building***		
City, State, Zip:	***Columbia, SC 29201***		
Phone, including area code:	***803-734-8209***		
Facsimile, including area code:	***803-737-4148***		
Email address:	***BMadden@ed.sc.gov***		
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 to process USDA commodity apples, peaches, and mixed fruit into various finished products listed in Group 17 and 18 of this RFP.***		
Original Project/Contract Start Date:	*N/A*		
Original Project/Contract End Date:	*N/A*		

Original Project/Contract Value:	*N/A*
Final Project/Contract Date:	*N/A*
Was project/contract completed in time originally allotted, and if not, why not?	***Yes***
Was project/contract completed within or under the original budget/ cost proposal, and if not, why not?	***Yes***

4.3.1.2 Vendors must also submit ***Attachment F, Reference Questionnaire*** to the business references that are identified in ***Section 4.3.2***.
We have submitted these forms to our business references and are confident they will return them to the address indicated in time.

4.3.1.3 The company identified as the business references must submit the Reference Questionnaire directly to the Purchasing Division.
We have submitted these forms to our business references and are confident they will return them to the address indicated in time.

4.3.1.4 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.
We have submitted these forms to our business references and are confident they will return them to the address indicated in time.

4.3.2 The State reserves the right to contact and verify any and all references listed regarding the quality and degree of satisfaction for such performance.
National Food Group agrees to this condition.

PROPOSED STAFF RESUME FOR RFP 3237

A resume must be completed for all proposed prime contractor staff and proposed subcontractor staff.

Company Name Submitting Proposal:	*National Food Group*

Check the appropriate box as to whether the proposed individual is prime contractor staff or subcontractor staff.

Contractor:	X	Subcontractor:	

The following information requested pertains to the individual being proposed for this project.

Name:	*Sean Zecman*	Key Personnel: (Yes/No)	*Yes*
Individual's Title:	*President/CEO*		
# of Years in Classification:	*24*	# of Years with Firm:	*24*

BRIEF SUMMARY OF PROFESSIONAL EXPERIENCE

Information should include a brief summary of the proposed individual's professional experience.

Oversee the entire company's presence and functions throughout the K12, Corrections, and Exclusive Markets segments.

RELEVANT EXPERIENCE

Information required should include: timeframe, company name, company location, position title held during the term of the contract/project and details of contract/project.

July 1992 – Present, National Food Group, Inc., Novi, MI, President/CEO

EDUCATION

Information required should include: institution name, city, state, degree and/or Achievement and date completed/received.

Michigan State University
East Lansing, MI
BA Finance & Accounting 1992-1996

CERTIFICATIONS

Information required should include: type of certification and date completed/received.

REFERENCES

A minimum of three (3) references are required, including name, title, organization, phone number, fax number and email address.

Jim Moore, Vice President, National Food Group
(p) 248-560-2327 (f) 248-669-3010
jmoore@nationalfoodgroup.com

Scott Kamen, CFO, National Food Group
(p) 248-560-2320 (f) 248-669-3000
skamen@nationalfoodgroup.com

Justin Sarrach, VP Strategic Projects and Logistics, National Food Group
(p) 248-560-2313 (f) 248-669-3000
jsarrach@nationalfoodgroup.com

PROPOSED STAFF RESUME FOR RFP 3237

A resume must be completed for all proposed prime contractor staff and proposed subcontractor staff.

Company Name Submitting Proposal:	*National Food Group*

Check the appropriate box as to whether the proposed individual is prime contractor staff or subcontractor staff.

Contractor:	*X*	Subcontractor:	

The following information requested pertains to the individual being proposed for this project.

Name:	*Jim Moore*		Key Personnel: (Yes/No)	*Yes*
Individual's Title:	*Vice President*			
# of Years in Classification:	*5*	# of Years with Firm:		*13*

BRIEF SUMMARY OF PROFESSIONAL EXPERIENCE

Information should include a brief summary of the proposed individual's professional experience.

Oversee all sales, marketing, and general operations in Novi headquarters. Provide leadership and strategic direction for direct sales staff, charged with increasing presence in K12, Corrections, and Exclusive Market segments.

RELEVANT EXPERIENCE

Information required should include: timeframe, company name, company location, position title held during the term of the contract/project and details of contract/project.

April 2011 – Present, National Food Group, Novi, MI, Vice President
April 2003 – April 2011 National Food Group, Novi, MI, K12 Operations Manager

EDUCATION

Information required should include: institution name, city, state, degree and/or Achievement and date completed/received.

Michigan State University
East Lansing, MI
BA General Business Administration - Prelaw 1993-1997

CERTIFICATIONS

Information required should include: type of certification and date completed/received.

REFERENCES

A minimum of three (3) references are required, including name, title, organization, phone number, fax number and email address.

Sean Zecman, President/CEO, National Food Group
(p) 248-560-2350 (f) 248-669-3000
szecman@nationalfoodgroup.com

Scott Kamen, CFO, National Food Group
(p) 248-560-2320 (f) 248-669-3000
skamen@nationalfoodgroup.com

Justin Sarrach, VP Strategic Projects and Logistics, National Food Group
(p) 248-560-2313 (f) 248-669-3000
jsarrach@nationalfoodgroup.com

PROPOSED STAFF RESUME FOR RFP 3237

A resume must be completed for all proposed prime contractor staff and proposed subcontractor staff.

Company Name Submitting Proposal:	*National Food Group*

Check the appropriate box as to whether the proposed individual is prime contractor staff or subcontractor staff.

Contractor:	X	Subcontractor:	

The following information requested pertains to the individual being proposed for this project.

Name:	*Scott Kamen*		Key Personnel: (Yes/No)	*Yes*
Individual's Title:	*Chief Financial Officer*			
# of Years in Classification:	*16*	# of Years with Firm:		*16*

BRIEF SUMMARY OF PROFESSIONAL EXPERIENCE

Information should include a brief summary of the proposed individual's professional experience.

Maintain and oversee the entire company's financial and administrative functions throughout the K12, Corrections, and Exclusive Markets segments.

RELEVANT EXPERIENCE

Information required should include: timeframe, company name, company location, position title held during the term of the contract/project and details of contract/project.

September 2000 – Present, National Food Group, Novi, MI, CFO

EDUCATION

Information required should include: institution name, city, state, degree and/or Achievement and date completed/received.

Michigan State University
East Lansing, MI
BA Finance & Accounting, 1992-1996

CERTIFICATIONS

Information required should include: type of certification and date completed/received.

REFERENCES

A minimum of three (3) references are required, including name, title, organization, phone number, fax number and email address.

Sean Zecman, President/CEO, National Food Group
(p) 248-560-2350 (f) 248-669-3000
szecman@nationalfoodgroup.com

Jim Moore, Vice President, National Food Group
(p) 248-560-2327 (f) 248-669-3010
jmoore@nationalfoodgroup.com

Justin Sarrach, VP Strategic Projects and Logistics, National Food Group
(p) 248-560-2313 (f) 248-669-3000
jsarrach@nationalfoodgroup.com

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 National Food Group (Processor).
National Food Group (Processor) duly attests that no alterations have been made to the ACDA Core State Participation Agreement (SPA).

Nevada Department of Agriculture	National Food Group
State Distributing Agency	**Processor**
	Federal EIN: 38-3027846
Catrina Peters	Tara Sharpe
Name	**Name**
School Nutrition Services Manager	K12 Segment Manager
Title	**Title**
405 S 21st Street	46820 Magellan Dr. Suite A
Address	**Address**
Sparks NV 89431	Novi, MI 48362
City, State, Zip	**City, State, Zip**
	Dan Moss
Contact	**Contact**
Phone 775-353-3751	**Phone** 248-560-2340
Fax 775-353-3749	**Fax** 248-669-3010
cpeters@agri.nv.gov	dmoss@nationalfoodgroup.com
E-mail	**E-mail**
agri.nv.gov	www.nationalfoodgroup.com
Web Address	**Web Address**
Signature _____	Signature Tara Sharpe
Date _____	Date 04/14/2016

Period of Agreement: This Agreement shall become effective on July 1, 2010 and will terminate on or before June 30, 2021 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.nationalfoodgroup.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: National Food Group

Primary Contact

Name: Dan Moss

Office Telephone Number: 248-560-2340

Mobile Telephone Number: 734-646-6821

Fax Number: 248-669-3010

Email Address: dmoss@nationalfoodgroup.com

Back-up Contact

Name: Tara Sharpe

Office Telephone Number: 248-560-2326

Mobile Telephone Number: 734-330-3692

Fax Number: 248-669-3010

Email Address: tsharpe@nationalfoodgroup.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

National Food Group

☑ **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

☐ Corrected

VALUE PASS THROUGH SYSTEMS APPROVED:

☐ Direct Sale

☐ Refund to Recipient Agency

☐ Net Price Through Distributor

☑ Fee for Service (billed by Processor)

☐ Fee for Service (billed by Distributor)

Information Certified as Accurate from Approved EPDS (requires signature from agency that approved EPDS)												Certified by State Agency	
End Product Code & Description		Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBSCM Item Code	WBSCM Description	DF Inventory Drawdown per case	By Products Produced*	Value per pound of DF	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
APPLESAUCE													
A1410	Shelf Stable Applesauce Cups Unsweetened Cinnamon	28.60	96	4.77	100258	APPLE SLICES FRZ CTN-30 LB	28.20	No	$0.4370	$12.32			
				OR	110149	APPLES FOR FURTHER PROCESSING – BULK	28.20	No	$0.3450	$9.73			
A1490	Shelf Stable Applesauce Cups Unsweetened Strawberry	28.60	96	4.77	100258	APPLE SLICES FRZ CTN-30 LB	23.50	No	$0.4370	$10.27			
				OR	110149	APPLES FOR FURTHER PROCESSING – BULK	23.50	No	$0.3450	$8.11			
FRUIT CUPS													
1740	Diced Peach Fruit Cup	18.90	72	4.20	100220	PEACHES CLING DICED EX LT CAN-6/10	10.00	No	$0.9120	$9.12			
1765	Mixed Fruit Cup	18.90	72	4.20	100212	MIXED FRUIT EX LT CAN-6/10	16.53	No	$0.9517	$15.73			
				OR	110233	MIXED FRUIT EX LT SUCROSE CAN-6/10	17.84	No	$0.9162	$16.35			
1780	Diced Pear Fruit Cup	18.90	72	4.20	100225	PEARS DICED EX LT CAN-6/10	10.00	No	$0.8161	$8.16			
				OR	100226	PEARS HALVES EX LT CAN-6/10	10.00	No	$0.8681	$8.68			
				OR	100224	PEARS SLICES EX LT CAN-6/10	10.00	No	$0.8412	$8.41			

PROCESSOR:

National Food Group, Inc.
dba United Commodity Group
Name of Company

Sean H. Zecman / President
Name and Title of Authorized Representative

Signature — Date Signed: 1/8/2016

USDA APPROVAL:
(not applicable for state summary)

USDA FNS FDD
Name of Approving Agency

Sherry Thackeray-Comm. Processing
Name and Title of Authorized Representative

Signature — Date Signed: 1/14/2016

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

Commodity Processing

National food group

Unsweetened Cinnamon Applesauce Cups, Shelf Stable

Product Details:

Item Number: A1410
Pack Size: 96/4.5oz
Serving Per Case: 96
Net Weight: 27 lbs.
Temperature Class: Dry
Shelf Life: 1 1/2 years

Sales Price Per Each: $0.00
Kosher: Yes
Meal Contribution: 1/2c FRT
Cook State: Fully Cooked
Class: Commodity
Case Price: $

Product Information and Key Information:

Benefits and Suggested Use:

Fat free shelf stable flavorful applesauce cups with attractive peel-top lids are great for lunch or snack! Commercial Equivalent: A82510

Instructions for Preparation and Cooking:

Chill for 2 hours prior to serving.

Instructions for Frying:

Additional Information:

Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.

Serving Size 4.5 oz.
Amount Per Serving
Calories 50
Calories from Fat

	% Daily Value *
Total Fat 0g	0.0%
Saturated Fat 0g	0.0%
Trans Fat 0g	
Cholesterol 0mg	0.0%
Sodium 15mg	1.0%
Total Carbohydrate 14g	5.0%
Dietary Fiber 1g	4.0%
Sugars 12g	0.0%
Protein <1g	0.0%
Vitamin A	0.0%
Vitamin C	100.0%
Vitamin D	0.0%
Vitamin E	0.0%
Calcium	0.0%
Iron	0.0%
Zinc	0.0%
Phosphorus	0mg
Potassium	0mg

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

Dan Moss
Email: dmoss@nationalfoodgroup.com
Direct: (248) 560-2340
FAX: 248.669.3010
www.nationalfoodgroup.com
Call Toll Free: 800.886.6866

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46820 Magellan Dr.
Suite A
Novi, MI 48377

Commodity Processing

National food group

Bid Specifications:

Shelf stable applesauce cups must provide ½ cup fruit equivalent under the NSLP guidelines. Individual servings must be a minimum of 4.5 oz. net weight. Cups must be shelf stable in dry storage for 18 months. All natural ingredients with no added sugar or artificial colors and sweeteners. Flavors to include Unsweetened Plain, Unsweetened Cinnamon, Unsweetened Strawberry, Unsweetened Strawberry Banana, Unsweetened Peach, and Unsweetened Cherry. Product contains zero grams fat, 100% Vitamin C. Made with 100% domestically grown fruit. 96 portions per case. Also available as a commodity processed product utilizing USDA donated fruit. Acceptable Brand: National Food Group.

Ingredients:

APPLES, WATER, CINNAMON, NATURAL FLAVOR, ASCORBIC ACID (VITAMIN C).

Allergen Statement:

N/A

Logistics Information:

Gross Weight: 30
Case Dimensions: 17.75 X 11.75 X 7.25
Pallet Count: 56
Double Stack:
Cube:.87504521
Block and Tier: 8 and 7

Dan Moss
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Direct: (248) 560-2340
FAX: 248.669.3010
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National East
46820 Magellan Dr.
Suite A
Novi, MI 48377

Commodity Processing

National food group

Unsweetened Strawberry Applesauce Cups, Shelf Stable

Product Details:

Item Number: A1490
Pack Size: 96/4.5oz
Serving Per Case: 1
Net Weight: 27 lbs.
Temperature Class: Dry
Shelf Life: 1 1/2 years

Sales Price Per Each: $0.00
Kosher: Yes
Meal Contribution: 1/2c FRT
Cook State: Fully Cooked
Class: Commodity
Case Price: $

Product Information and Key Information:

Benefits and Suggested Use:

Fat free shelf stable flavorful applesauce cups with attractive peel-top lids are great for lunch or snack! Commercial Equivalent: A82520

Instructions for Preparation and Cooking:

Chill 2 hours prior to serving.

Instructions for Frying:

Additional Information:

Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.

Serving Size 4.5 oz.
Amount Per Serving
Calories 50
Calories from Fat

	% Daily Value *
Total Fat 0g	0.0%
Saturated Fat 0g	0.0%
Trans Fat 0g	
Cholesterol 0mg	0.0%
Sodium 15mg	1.0%
Total Carbohydrate 14g	5.0%
Dietary Fiber 1g	4.0%
Sugars 12g	0.0%
Protein <1g	0.0%
Vitamin A	0.0%
Vitamin C	100.0%
Vitamin D	0.0%
Vitamin E	0.0%
Calcium	0.0%
Iron	0.0%
Zinc	0.0%
Phosphorus	0mg
Potassium	0mg

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

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National East
46820 Magellan Dr.
Suite A
Novi, MI 48377

Commodity Processing

National food group

Bid Specifications:

Shelf stable applesauce cups must provide ½ cup fruit equivalent under the NSLP guidelines. Individual servings must be a minimum of 4.5 oz. net weight. Cups must be shelf stable in dry storage for 18 months. All natural ingredients with no added sugar or artificial colors and sweeteners. Flavors to include Unsweetened Plain, Unsweetened Cinnamon, Unsweetened Strawberry, Unsweetened Strawberry Banana, Unsweetened Peach, and Unsweetened Cherry. Product contains zero grams fat, 100% Vitamin C. Made with 100% domestically grown fruit. 96 portions per case. Also available as a commodity processed product utilizing USDA donated fruit. Acceptable Brand: National Food Group.

Ingredients:

APPLES, WATER, STRAWBERRY PUREE, NATURAL FLAVOR, NATURAL COLOR, ASCORBIC ACID (VITAMIN C).

Allergen Statement:

N/A

Logistics Information:

Gross Weight: 30
Case Dimensions: 17.75 X 11.75 X 7.25
Pallet Count: 56
Double Stack:
Cube:.87504521
Block and Tier: 8 and 7

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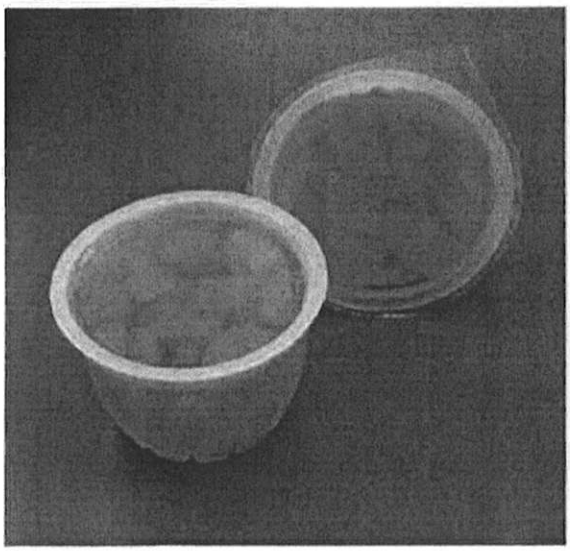
Commodity Processing

National food group



Diced Peaches Fruit Cups, Shelf Stable

Product Details:

Item Number: 1740
Pack Size: 72/4.5 oz.
Serving Per Case: 72
Net Weight: 20.25 lbs.
Temperature Class: Dry
Shelf Life: 9 months

Sales Price Per Each: $0.00
Kosher: Yes
Meal Contribution: 1/2c FRT
Cook State: Fully Cooked
Class: Commodity
Case Price: $

Product Information and Key Information:

Benefits and Suggested Use:
Commercial Equivalent: 87260

Instructions for Preparation and Cooking:
Chill 2 hours prior to serving.

Instructions for Frying:

Additional Information:

Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.

Serving Size 4.5 oz.
Amount Per Serving
Calories 70
Calories from Fat

	% Daily Value *
Total Fat 0g	0.0%
Saturated Fat 0g	0.0%
Trans Fat 0g	
Cholesterol 0mg	0.0%
Sodium 10mg	0.0%
Total Carbohydrate 16g	5.0%
Dietary Fiber 1g	4.0%
Sugars 13g	0.0%
Protein 0g	0.0%
Vitamin A	0.0%
Vitamin C	100.0%
Vitamin D	0.0%
Vitamin E	0.0%
Calcium	0.0%
Iron	0.0%
Zinc	0.0%
Phosphorus	0mg
Potassium	0mg

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

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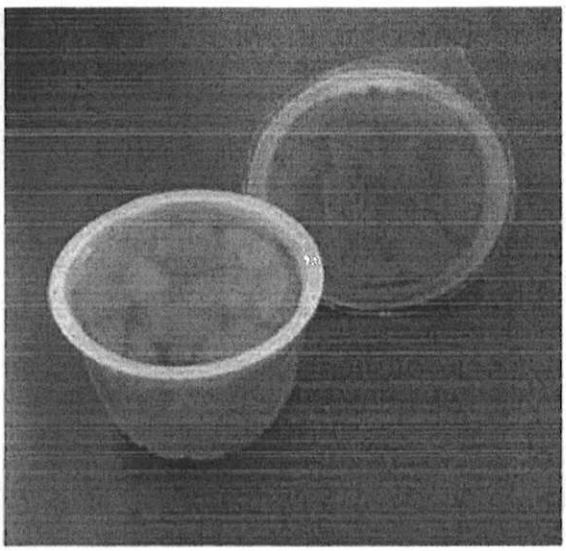
Commodity Processing

National food group



Bid Specifications:

Shelf stable fruit cups in juice must provide ½ cup fruit equivalent under the NSLP guidelines. Individual servings must be a minimum of 4.5 oz. net weight. Cups must be shelf stable in dry storage for 9 months. Varieties to include Diced Pears in Juice, Diced Peaches in Juice, and Diced Mixed Fruit in Juice. Must be packed in juice, no syrup is acceptable. Product contains zero grams fat, 100% Vitamin. Made with 100% domestically grown fruit. 72 portions per case. Also available as a commodity processed product utilizing USDA donated fruit. Acceptable Brand: National Food Group.

Ingredients:

Peaches, Water, White Grape Juice Concentrate, Ascorbic Acid (Vitamin C), Citric Acid.

Allergen Statement:

Logistics Information:

Gross Weight: 23.5
Case Dimensions: 18.25 X 12.25 X 6
Pallet Count: 80
Double Stack:
Cube:.77625868
Block and Tier: 8 and 10

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46820 Magellan Dr.
Suite A
Novi, MI 48377

Commodity Processing

National food group

Diced Fruit Mix Cups, Shelf Stable

Product Details:

Item Number: 1765
Pack Size: 72/4.5oz
Serving Per Case: 72
Net Weight: 20.25 lbs.
Temperature Class: Dry
Shelf Life: 9 months

Sales Price Per Each: $0.00
Kosher: Yes
Meal Contribution: 1/2c FRT
Cook State: Fully Cooked
Class: Commodity
Case Price: $

Product Information and Key Information:

Benefits and Suggested Use:
Commercial Equivalent: 87240

Instructions for Preparation and Cooking:

Instructions for Frying:

Additional Information:

Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.

Serving Size 4.5 oz.
Amount Per Serving
Calories 70
Calories from Fat

	% Daily Value *
Total Fat 0g	0.0%
Saturated Fat 0g	0.0%
Trans Fat 0g	
Cholesterol 0mg	0.0%
Sodium 10mg	0.0%
Total Carbohydrate 16g	5.0%
Dietary Fiber 1g	4.0%
Sugars 13g	0.0%
Protein 0g	0.0%
Vitamin A	0.0%
Vitamin C	100.0%
Vitamin D	0.0%
Vitamin E	0.0%
Calcium	0.0%
Iron	0.0%
Zinc	0.0%
Phosphorus	0mg
Potassium	0mg

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

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Novi, MI 48377

Commodity Processing

National food group

Bid Specifications:

Shelf stable fruit cups in extra light syrup must provide ½ cup fruit equivalent under the NSLP guidelines. Individual servings must be a minimum of 4.5 oz. net weight. Cups must be shelf stable in dry storage for 9 months. Must be packed in extra light syrup. Product contains zero grams fat, 100% Vitamin. Made with 100% domestically grown fruit. 72 portions per case. Also available as a commodity processed product utilizing USDA donated fruit. Acceptable Brand: National Food Group.

Ingredients:

Peaches, Pears, Grape, Water, white Grape Juice Concentrate, Ascorbic Acid (Vitamin C), Citric Acid.

Allergen Statement:

Logistics Information:

Gross Weight: 23.5
Case Dimensions: 18.25 X 12.25 X 6
Pallet Count: 80
Double Stack:
Cube:.77625868
Block and Tier: 8 and 10

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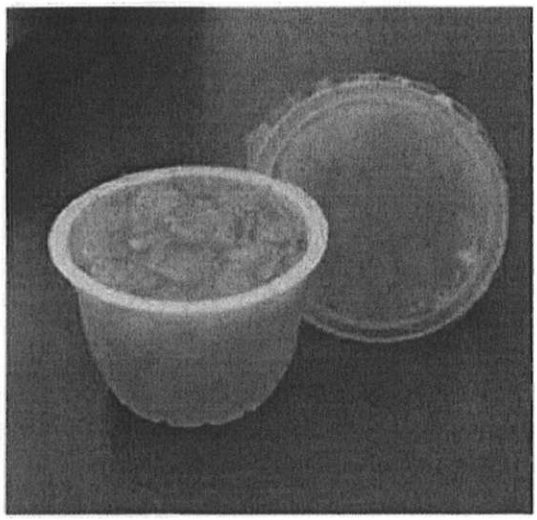
Commodity Processing

National food group



Diced Pears Fruit Cups, Shelf Stable

Product Details:

Item Number: 1780
Pack Size: 72/4.5oz
Serving Per Case: 72
Net Weight: 20.25 lbs.
Temperature Class: Dry
Shelf Life: 9 months
Sales Price Per Each: $0.00
Kosher: Yes
Meal Contribution: 1/2c FRT
Cook State: Fully Cooked
Class: Commodity
Case Price: $

Product Information and Key Information:

Benefits and Suggested Use:
Commercial Equivalent: 87250

Instructions for Preparation and Cooking:
Chill for 2 hours prior to serving.

Instructions for Frying:

Additional Information:

Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.

Serving Size 4.5 oz.
Amount Per Serving
Calories 70
Calories from Fat

	% Daily Value *
Total Fat 0g	0.0%
Saturated Fat 0g	0.0%
Trans Fat 0g	
Cholesterol 0mg	0.0%
Sodium 10mg	0.0%
Total Carbohydrate 16g	5.0%
Dietary Fiber 1g	4.0%
Sugars 13g	0.0%
Protein 0g	0.0%
Vitamin A	0.0%
Vitamin C	100.0%
Vitamin D	0.0%
Vitamin E	0.0%
Calcium	0.0%
Iron	0.0%
Zinc	0.0%
Phosphorus	0mg
Potassium	0mg

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

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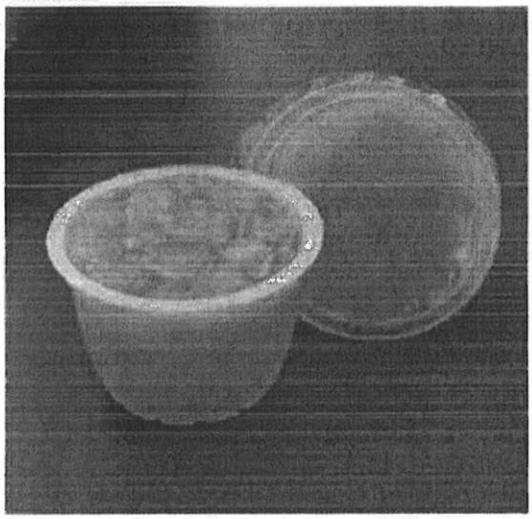
Commodity Processing

National food group



Bid Specifications:

Shelf stable fruit cups in juice must provide ½ cup fruit equivalent under the NSLP guidelines. Individual servings must be a minimum of 4.5 oz. net weight. Cups must be shelf stable in dry storage for 9 months. Varieties to include Diced Pears in Juice, Diced Peaches in Juice, and Diced Mixed Fruit in Juice. Must be packed in juice, no syrup is acceptable. Product contains zero grams fat, 100% Vitamin. Made with 100% domestically grown fruit. 72 portions per case. Also available as a commodity processed product utilizing USDA donated fruit. Acceptable Brand: National Food Group.

Ingredients:

Pears, Water, White Grape Juice Concentrate, Ascorbic Acid (Vitamin C), Citric Acid.

Allergen Statement:

Logistics Information:

Gross Weight: 23
Case Dimensions: 18.25 X 12.25 X 6
Pallet Count: 80
Double Stack:
Cube:.77625868
Block and Tier: 10 and 8

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