Part I A – Technical Proposal	
RFP Title:	USDA Foods Processing
RFP:	3237
Vendor Name:	Out of the Shell LLC, Dba Ling's
Address:	9658 Remer Street, S. El Monte, CA 91733
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	Out of the Shell, LLC d.b.a. Ling's

V2	Street Address	9658 Remer Street

V3	City, State, ZIP	South El Monte, CA 91733

V4	Telephone Number		
	Area Code: 626	Number: 401-1923	Extension:

V5	Facsimile Number		
	Area Code: 626	Number: 401-1925	Extension:

V6	Toll Free Number		
	Area Code: 855	Number: 622-6380	Extension:

V7	***Contact Person for Questions / Contract Negotiations, including address if different than above***
	Name: Adriana Briones
	Title: Bid Coordinator
	Address: 9658 Remer Street, South El Monte, CA 91733
	Email Address: Adriana.Lings2530@gmail.com

V8	Telephone Number for Contact Person		
	Area Code: 909	Number: 593-4797	Extension:

V9	Facsimile Number for Contact Person		
	Area Code: 909	Number: 593-4776	Extension:

V10	***Name of Individual Authorized to Bind the Organization***	
	Name: Adriana Briones	Title: Bid Coordinator

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

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

AB

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

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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"?

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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?

A13

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: out of the Shell, LLC d.b.a Ling's

Authorized Signature: Adriana Brione

Title: Bid Coordinator Date: 4/19/16

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

ATTACHMENT A – CONFIDENTIALITY AND CERTIFICATION OF INDEMNIFICATION

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

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

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

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

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

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

Part I B – Confidential Technical Information			
YES		NO	X AB
Justification for Confidential Status			
N/A			

A Public Records CD has been included for the Technical and Cost Proposal			
YES	X AB	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	X AB	NO	
Justification for Confidential Status			
Financial Information is confidential.			

Out of the Shell, LLC d.b.a Ling's

Company Name

Adriana Briones

Signature

Adriana Briones

Print Name

4/20/2016

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.

Out of the Shell, LLC d.b.a. Ling's

Vendor Company Name

Adriana Briones

Vendor Signature

Adriana Briones — 4/20/2016

Print Name — 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: Adriana Bruno — 4/20/2016

Signature of Official Authorized to Sign Application — Date

For: Out of the Shell, LLC d.b.a. Ling's

Vendor Name

USDA Foods Processing RFP#3237

Project Title

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

Part I A – TECHNICAL PROPOSAL

9.2.3.4 Tab IV - State Documents

E. No Licensing Agreements / or hardware and software maintenance agreements

SECRETARY OF STATE

STATE OF NEVADA

NEVADA STATE BUSINESS LICENSE

OUT OF THE SHELL, LLC

Nevada Business Identification # NV20121391639

Expiration Date: June 30, 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 12, 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.

BUSINESS LICENSE

CITY OF SOUTH EL MONTE

The person, firm or corporation named below is granted this certificate pursuant to the provisions of the City Business Tax Ordinance to engage in, carry on or conduct the business, trade, calling, profession, exhibition or occupation described below. Issuance of certificate is not an endorsement, nor certification of compliance with other ordinances or laws, nor an assurance that the proposed use is in conformance with the city zoning relations. The certificate is issued without verification that the taxpayer is subject to or exempt from licensing by the State of California.

BUSINESS NAME: Out Of The Shell, Llc

BUSINESS LOCATION: 9658 REMER ST
SOUTH EL MONTE, CA 91733-3033

BUSINESS OWNER: Alice Liu

DBA: LING'S
OUT OF THE SHELL, LLC
9658 REMER ST
SOUTH EL MONTE, CA 91733-3033

BUSINESS CLASS/TYPE: 019

DESCRIPTION: FOOD ESTABLISHMENT

Business License Number: 005941
No. of Employees: 40
Effective Date: September 09, 2015
Expiration Date: October 31, 2016

Anthony R. Zfam
City Manager

TO BE POSTED IN A CONSPICUOUS PLACE

NOT TRANSFERABLE

State of California
Secretary of State

CERTIFICATE OF STATUS

ENTITY NAME: OUT OF THE SHELL, LLC

FILE NUMBER:	199923910050
FORMATION DATE:	08/26/1999
TYPE:	DOMESTIC LIMITED LIABILITY COMPANY
JURISDICTION:	CALIFORNIA
STATUS:	ACTIVE (GOOD STANDING)

I, DEBRA BOWEN, Secretary of State of the State of California, hereby certify:

The records of this office indicate the entity is authorized to exercise all of its powers, rights and privileges in the State of California.

No information is available from this office regarding the financial condition, business activities or practices of the entity.

IN WITNESS WHEREOF, I execute this certificate and affix the Great Seal of the State of California this day of October 26, 2009.

Debra Bowen

DEBRA BOWEN
Secretary of State

BBI

COUNTY OF LOS ANGELES
Public Health

Jeffrey D. Gunzenhauser, M.D., M.P.H.
Interim Health Officer

THIS PERMIT MUST BE CONSPICUOUSLY DISPLAYED ON THE PREMISES

Public Health Permit
FY 2015/2016
Valid Until 6/30/2016

PR Number: PR0128380
Program ID: LING'S
Description: FOOD PROCESSING WHOLESALE (6,000 + SQ. FT.)

Facility Owner - Mail Address
YANG, BING
9658 REMER ST
S EL MONTE, CA 91733-3033

WFK

Facility Location
YANG, BING
212 W SANTA FE ST
POMONA, CA 917670000

National Minority Supplier Development Council (NMSDC)

Certifies that

Out of the Shell, LLC dba Ling's

is a bona fide Minority Business Enterprise certified by the:
Southern California Minority Supplier Development Council

NAICS Code(s): 311615

Out of the Shell, LLC dba Ling's has chosen to obtain ***SUBSCRIPTION SERVICES*** *with the following NMSDC Affiliate(s):*

NMSDC
National Minority Supplier
Development Council

09/01/2015	Joset Wright-Lacy	SC08622
Issued Date	***Joset B. Wright-Lacy***	**Certificate Number**
09/01/2016	National Minority Supplier Development Council, Inc. 1359 Broadway, 10th Floor, Suite 1000 New York, NY 10018	Virginia Jones
Expiration Date		**President, Southern California MSDC**

Visit NMSDC Compliance Portal Powered by PRISM Compliance Management to validate this certificate and learn more about Out of the Shell, LLC dba Ling's

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 AB 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.

Out of the Shell, LLC d.b.a. Ling's
Company Name

Adriana Briones
Signature

Adriana Briones
Print Name

4/20/2016
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

Out of the Shell, LLC d.b.a. Ling's
Scope of Work

Heather Moon, Buyer III
State of Nevada, Purchasing Division
515 E. Musser Street, Suite 300
Carson City, NV 89701
(775) 684-0179
HMoon@admin.nv.gov

Re: **USDA Foods Processing**
RFP# 3237

Dear Ms. Moon,

Out of the Shell, LLC d.b.a Ling's is submitting **RFP# 3237 USDA Foods Processing** for the opportunity to partner with **the State of Nevada Purchasing Division** on the processing of raw, bulk commodity food into value-added, finished commodity products. Ling's has a current National Processing Agreement approved by the United States Department of Agriculture and will provide a copy of this documentation upon request. Ling's is a processor of commodity code #100113 chicken legs, chilled, bulk and we register to bid opportunities using NIGP code #385-44. Ling's is fully capable and prepared to process the estimated volume of this contract or more with pricing guaranteed from **7/1/2016** to **6/30/2017** Ling's will welcome and review any contract extension or renewal requests. Deliveries will be made to the school district warehouse and we will secure a delivery appointment (if necessary) for a timely delivery. **Ling's requires a lead time of 15 business days and a minimum delivery of 3 full pallets delivered to one location.**

Ling's was incorporated on August 26, 1999; we have over 9 continual years of commodity food processing experience and 14 continual years of commercial food processing experience. Ling's holds the following, current and up-to-date licenses: City of South El Monte Business License number 005941, County of Los Angeles Public Health Food Processing Wholesale Permit/License number PRO128380, and State of California Secretary of State Active/Good Standing Certificate file number 199923910050. Ling's is a Minority Business Enterprise certified by the Southern California Minority Supplier Development Council, certificate number SC08622. Copies of our licenses, certificates, and permits may be made available upon request.

Ling's has an established Hazard Analysis and Critical Control Point (HACCP) plan which is based upon principles and requirements established by the USDA, AMS, and local health department. All current manufacturing procedures and practices are being followed to meet all food safety requirements. Ling's is a peanut-free facility and is compliant with the Buy American Act of 1999. Ling's owns and operates all production facilities and freezers used to

fulfill all contracts and no subcontractors are used. We take all necessary steps to ensure our warehouse facilities and vehicles safely and securely store and transport products. We ensure our products remain frozen at a uniform temperature of 0 degrees Fahrenheit or lower, until time of delivery. Ling's agrees to warrant food-safety, product availability, and product wholesomeness. We are prepared to follow established product-recall procedures should there be a need for these procedures at any given time.

Ling's utilizes Processor Link for commodity usage reporting and is able to provide Monthly Processing Reports (MPR) for commodity tracking purposes. We utilize "Net-Off Invoice" and "Fee for Service" methods for indirect sales transactions reflecting the value of the donated food. Our Invoice & Accounting Department manages any pricing deviations or bill backs between Ling's and the commercial distributor. We will assist the Food & Nutrition Department in a yearly calculation of the amount of raw material necessary to divert in order to obtain finished foods for all menu needs throughout the year.

Ling's products are made with highest quality natural ingredients and exclude MSG, artificial colors, artificial flavors, lard, high-fructose corn syrup and are trans-fat free. We are also opposed to using Soy Fillers such as "Isolated Soy Protein." Isolated Soy Protein requires the use of manmade ingredients and gives finished products an unnatural appearance. Our commitment to use only natural ingredients is evident in the appearance and taste of our products. Our desire is to provide school lunch products that are nutritionally sound, low-sodium, and meet the Healthy, Hunger-Free Kids Act of 2010 requirements. All our battered products are 100% whole grain. Nutritional and Product Formulation Statement documentation is available upon request.

Please visit our website at www.lings5thtaste.com for further information regarding our products, or feel free to contact our toll-free customer service line at (855) 622-6380. We thank you for the opportunity to participate in this contract and we look forward to working with you.

Sincerely,

Adriana Briones

Adriana Briones
Bid Coordinator
Out of the Shell, LLC d.b.a. Ling's
Adriana.Lings2530@gmail.com
(909) 593-4797

Out of the Shell, LLC d.b.a. Ling's
Company Background

Owner:	Bing Yang
Legal Name:	Out of the Shell, LLC d.b.a. Ling's (Minority Business Enterprise)
Date of Incorporation:	August 26, 1999 Los Angeles, CA
WEBSITE:	www.lings5thtaste.com
Location:	9658 Remer Street, South El Monte, CA 91733 Tel: 626-401-1923 / 855-622-6380 Fax: 626-401-1925
Number of Employees:	65 employees in CA 3 outside CA No Employee has any criminal charges.
Vice President of Sales:	Loree Erpelding 2530 Supply Street Pomona, Ca 91767 909-593-4797
Point of contact Director of Sales:	Dave Haynes Superior Foods, LLC (909) 596-6380 DaveHaynes.Superior@gmail.com

Ling's was incorporated on August 26, 1999; we have over 9 continual years of commodity food processing experience and 14 continual years of commercial food processing experience. Ling's holds the following, current and up-to-date licenses: City of South El Monte Business License number 005941, County of Los Angeles Public Health Food Processing Wholesale Permit/License number PRO128380, and State of California Secretary of State Active/Good Standing Certificate file number 199923910050. Ling's is a Minority Business Enterprise certified by the Southern California Minority Supplier Development Council, certificate number SC08622. Copies of our licenses, certificates, and permits may be made available upon request.

4.1 VENDOR INFORMATION

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

Question	Response
Company name:	Out of the Shell, LLC d.b.a. Ling's
Ownership (sole proprietor, partnership, etc.):	Corporation
State of incorporation:	California
Date of incorporation:	8/26/1999
# of years in business:	13
List of top officers:	Bing Yang (President), Loree Erpelding (Vice President), Adriana Briones (Bid Coordinator), Catherine Muk (Accounting)
Location of company headquarters:	9658 Remer Street South El Monte, CA 91733
Location(s) of the company offices:	9658 Remer Street South El Monte, CA 91733
Location(s) of the office that will provide the services described in this RFP:	9658 Remer Street South El Monte, CA 91733
Number of employees locally with the expertise to support the requirements identified in this RFP:	10 (not including plant workers)
Number of employees nationally with the expertise to support the requirements in this RFP:	15 (not including plant workers)
Location(s) from which employees will be assigned for this project:	2530 Supply Street Pomona, CA 91767

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

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

Question	Response
Nevada Business License Number:	NV20121391639
Legal Entity Name:	Out of the Shell, LLC d.b.a. Ling's

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

Yes	X	No	

If "No", provide explanation.

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

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

Yes	X	No	

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

Question	Response
Name of State agency:	State of Nevada Department of Administration Purchasing Division
State agency contact name:	Heather Moon
Dates when services were performed:	7/1/2012 to Present
Type of duties performed:	Commodity processing of USDA chicken code 100113 into fully cooked, frozen, Asian Chicken entrees
Total dollar value of the contract:	Approximately $900, 000 per school year

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.
Ling's has been processing commodities since 2007: TX, NV, VA, ID, UT, IN, CO, GA, KY, OH, SC, AK, NJ, IL, WY, IA, PA, MN, OK, NY, TN, CA, FL, NM, MA, OR, AZ, WI, LA, WA, MI, NC, MO

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.
Out of the Shell, LLC d.b.a. Ling's has been a processor of USDA commodity chicken since 2007. We process USDA commodity chicken code 100113, chicken legs chilled, bulk.

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

4.1.11.2 Federal Tax Identification Number

4.2 SUBCONTRACTOR INFORMATION

4.2.1 Does this proposal include the use of subcontractors?

Yes		No	X

If "Yes", vendor must:

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

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

A. Describe the relevant contractual arrangements;

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

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

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

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

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

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

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

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

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

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 #:	San Diego Unified School District		
Company Name:	Out of the Shell, LLC d.b.a. Ling's		
Identify role company will have for this RFP project (Check appropriate role below):			
X	*VENDOR*		*SUBCONTRACTOR*
Project Name:	Commodity Processing RFP		
Primary Contact Information			
Name:		Eric Schoeppler, Contract Specialist	
Street Address:		2351 Cardinal Lane, Bldg. M	
City, State, Zip:		San Diego, CA 92123	
Phone, including area code:		(858) 522-5813	
Facsimile, including area code:		(619) 542-5713	
Email address:		eschoeppler@sandi.net	
Alternate Contact Information			
Name:		Fred Espinosa, Operations Manager	

Street Address:	2351 Cardinal Lane, Bldg. M
City, State, Zip:	San Diego, CA 92123
Phone, including area code:	(858) 522-5813
Facsimile, including area code:	(619) 542-5713
Email address:	fespinosa@sandi.net
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:	Ling's was a vendor of commodity processed, fully cooked, frozen Asian chicken entrees using USDA commodity chicken code #100113
Original Project/Contract Start Date:	7/1/2013
Original Project/Contract End Date:	6/30/2014
Original Project/Contract Value:	Approx. $245,000
Final Project/Contract Date:	6/30/2014
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 #:	SUPER Coop		
Company Name:	Out of the Shell, LLC d.b.a. Ling's		
Identify role company will have for this RFP project (Check appropriate role below):			
X	*VENDOR*		*SUBCONTRACTOR*
Project Name:	Commodity Processing RFP		
Primary Contact Information			
Name:		Dr. Lynnelle Grumbles	
Street Address:		25210 Anza Drive	
City, State, Zip:		Santa Clarita, CA 91355	
Phone, including area code:		(661) 295-1574 ext. 103	
Facsimile, including area code:		(661) 295-0981	
Email address:		LGrumbles@scvsfsa.net	
Alternate Contact Information			
Name:		Elaine Wagner	
Street Address:		25210 Anza Drive	
City, State, Zip:		Santa Clarita, CA 91355	
Phone, including area code:		(909) 843-9640	
Facsimile, including area code:		(909) 843-9641	
Email address:		elaine@super-coop.org	
Project Information			
Brief description of the project/contract and description of		Ling's was a vendor of commodity processed, fully cooked, frozen Asian	

services performed, including technical environment (i.e., software applications, data communications, etc.) if applicable:	chicken entrees using USDA commodity chicken code #100113
Original Project/Contract Start Date:	7/1/2014
Original Project/Contract End Date:	6/30/2015
Original Project/Contract Value:	Approx. $5,630,000
Final Project/Contract Date:	6/30/2015
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 #:	Partners in Nutrition Coop (PINCO)		
Company Name:	Out of the Shell, LLC d.b.a. Ling's		
Identify role company will have for this RFP project (Check appropriate role below):			
X	***VENDOR***		***SUBCONTRACTOR***
Project Name:	Commodity Processing RFP		
Primary Contact Information			
Name:		Joe Cook	
Street Address:		1212 East Avenue S. Suite B	
City, State, Zip:		Palmdale, CA 93550	
Phone, including area code:		(661) 575-1052	
Facsimile, including area code:		(661) 575-1056	
Email address:		jcook@avhsd.org	
Alternate Contact Information			
Name:		Kristi McKnight	
Street Address:		1212 East Avenue S. Suite B	
City, State, Zip:		Palmdale, CA 93550	
Phone, including area code:		(661) 575-1052	
Facsimile, including area code:		(661) 575-1056	
Email address:		kristipinco@sbcglobal.net	
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:		Ling's was a vendor of commodity processed, fully cooked, frozen Asian chicken entrees using USDA commodity chicken code #100113	
Original Project/Contract Start Date:		7/1/2014	
Original Project/Contract End Date:		6/30/2015	
Original Project/Contract Value:		Approx. $960,000	
Final Project/Contract Date:		6/30/2015	
Was project/contract completed in		Yes	

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

Reference #:	Davis School District		
Company Name:	Out of the Shell, LLC d.b.a. Ling's		
Identify role company will have for this RFP project (Check appropriate role below):			
X	***VENDOR***		***SUBCONTRACTOR***
Project Name:	Commodity Processing RFP		
Primary Contact Information			
Name:		Jill Johnson	
Street Address:		PO Box 160485	
City, State, Zip:		Clearfield,UT 84016	
Phone, including area code:		(801) 402-7655	
Facsimile, including area code:		(801) 402-3101	
Email address:		jjohnson@dsdmail.net	
Alternate Contact Information			
Name:		Pam Tsakalos	
Street Address:		PO Box 160485	
City, State, Zip:		Clearfield,UT 84016	
Phone, including area code:		(801) 402-7640	
Facsimile, including area code:		(801) 402-3101	
Email address:		Ptsakalos@dsdmail.net	
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:		Ling's was a vendor of commodity processed, fully cooked, frozen Asian chicken entrees using USDA commodity chicken code #100113	
Original Project/Contract Start Date:		7/1/2014	
Original Project/Contract End Date:		6/30/2015	
Original Project/Contract Value:		Approx. $130,000	
Final Project/Contract Date:		6/30/2015	
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***.

Part I A – TECHNICAL PROPOSAL

Tab VIII - Staff Resume - Optional

SEPDS A

SUMMARY END PRODUCT DATA SCHEDULE

Out of the Shell, LLC dba Ling's

☐ **National Summary**
(EPDS approved by USDA)

☐ **State Summary**
(EPDS approved by state agency)

THIS IS AN ORIGINAL SUMMARY SCHEDULE UNLESS CHECKED BELOW:

☐ Reflects Change in Formulation *(Italic)*
☐ Additional Products Listed NEW!
☐ Correction

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)

End Product Code & Description		Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBSCM Item Code	WBSCM Description	commodity Inventory Drawdown per case	By Products Produced* (none unless box is checked)	Value per pound of commodity (contract value)	Value of commodity per case (F x H)	Certified by State Agency: Effective Date	Certified by State Agency: State Agency Acceptance /Approval ☐ Check for quick approval
A		B	C	D	E		F	G	H	I	J	K
8-52724-15550-0	Sweet Chili Thai Chicken	43.50	192	3.60	100113	CHICKEN LEGS CHILLED -BULK	38.05	No	$0.3934	$14.97		
8-52724-15551-7	Sweet & Sour Chicken	43.50	192	3.60	100113	CHICKEN LEGS CHILLED -BULK	38.05	No	$0.3934	$14.97		
8-52724-15552-4	Mandarin Orange Chicken	43.50	192	3.60	100113	CHICKEN LEGS CHILLED -BULK	38.05	No	$0.3934	$14.97		
8-52724-15553-1	Lemongrass Chicken	43.50	192	3.60	100113	CHICKEN LEGS CHILLED -BULK	38.05	No	$0.3934	$14.97		
8-52724-15554-8	BBQ Chicken Teriyaki	42.00	240	2.80	100113	CHICKEN LEGS CHILLED -BULK	45.92	No	$0.3934	$18.06		
8-52724-15555-5	Mandarin Orange Chicken JR	43.50	192	3.60	100113	CHICKEN LEGS CHILLED -BULK	38.05	No	$0.3934	$14.97		
8-52724-15556-2	Spicy Sichuan Chicken	42.00	240	2.80	100113	CHICKEN LEGS CHILLED -BULK	45.92	No	$0.3934	$18.06		
8-52724-15557-9	Edamame Kung Pao Chicken	43.50	182	3.80	100113	CHICKEN LEGS CHILLED -BULK	38.67	No	$0.3934	$15.21		
8-52724-15558-6	Buffalo Hot Ling's Chicken	41.25	192	3.40	100113	CHICKEN LEGS CHILLED -BULK	38.05	No	$0.3934	$14.97		
8-52724-15559-3	Gluten Free BBQ Teriyaki Chicken	42.00	240	2.80	100113	CHICKEN LEGS CHILLED -BULK	45.92	No	$0.3934	$18.06		
8-52724-15563-0	General Tso's Chicken	43.50	192	3.60	100113	CHICKEN LEGS CHILLED -BULK	38.05	No	$0.3934	$14.97		
8-52724-15565-4	BBQ Teriyaki Chicken Strips - no sauce	40.00	320	2.00	100113	CHICKEN LEGS CHILLED -BULK	61.22	No	$0.3934	$24.08		
8-52724-15566-1	Chicken Nuggets, Whole Muscle	35.00	224	2.50	100113	CHICKEN LEGS CHILLED -BULK	44.45	No	$0.3934	$17.49		
8-52724-15567-8	Curry Chicken	42.00	240	2.80	100113	CHICKEN LEGS CHILLED -BULK	45.92	No	$0.3934	$18.06		
8-52724-16661-2	BBQ Teriyaki Chicken and Brown Rice with Carrots	21.38	36	9.50	100113	CHICKEN LEGS CHILLED -BULK	6.89	No	$0.3934	$2.71		
8-52724-16662-9	BBQ Teriyaki Chicken & Brown Rice with Carrots & Celey	21.38	36	9.50	100113	CHICKEN LEGS CHILLED -BULK	6.89	No	$0.3934	$2.71		
8-52724-16665-0	BBQ Teriyaki Chicken Rice Tray/Bowl	18.00	36	8.00	100113	CHICKEN LEGS CHILLED -BULK	6.89	No	$0.3934	$2.71		

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

PROCESSOR:

USDA APPROVAL:
(not applicable for state summary)

STATE AGENCY APPROVAL:

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	commodity Inventory Drawdown per case	By Products Produced* (none unless box is checked)	Value per pound of commodity (contract value)	Value of commodity per case (F x H)	Effective Date	State Agency Acceptance /Approval ☐ Check for quick approval
A	B	C	D	E		F	G	H	I	J	K

Out of the Shell, LLC dba Ling's	USDA, AMS, LPS, Quality Assessment Division	
Name of Company	Name of Approving Agency	Name of Approving Agency
Bing Yang, Principle	Samantha Rhoderick, Asst. to Nat. Sup. of Poultry	
Name and Title of Authorized Representative	Name and Title of Authorized Representative	Name and Title of Authorized Representative
12/2/2015	12/3/2015	
Signature / Date Signed	Signature / Date Signed	Signature / Date Signed

Mandarin Orange Chicken

Product Code: 8-52724-15552-4

Lings 5th Taste®

Crispy chicken, glazed with our zesty Mandarin Orange Sauce

This product contains no MSG, artificial coloring or flavoring, peanuts, peanut oil, or lard and has zero trans fat.

Pack size: 6 - 5 lb. Chicken • 6 - 36 oz. Sauce

Ingredients:

Chicken: Dark meat chicken chunks, water, cornstarch, white whole grain wheat flour, soybean oil, liquid whole eggs, salt, white pepper powder, garlic, ginger, and green onion.

Sauce: Sugar, vinegar, water, soy sauce (water, soybean, salt, sugar, wheat flour, extract of mushroom) modified starch, mandarin orange juice and peel, ginger, garlic, green onion and chili powder.

Allergens: Egg products, soy, wheat, and citrus

Made in the USA

Nutrition Facts

Serving Size 3.6 oz. (100g)
Servings Per Container 192

Amount Per Serving	
Calories 150	Calories from Fat 27
	% Daily Values*
Total Fat 3g	**5%**
Saturated Fat 0.5g	**3%**
Trans Fat 0g	
Cholesterol 40mg	**13%**
Sodium 280mg	**12%**
Total Carbohydrate 19g	**6%**
Dietary Fiber 0g	**0%**
Sugars 10g	
Protein 11g	**22%**
Vitamin C 2% •	Iron 4%

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Child Nutrition

Meat/Meat Alternate 2.88 oz. raw chicken
Yield 2 oz. cooked chicken per portion

Recommended serving size:
3.6 oz. = 2.5 oz. chicken and 1.1 oz. sauce

Approximate servings per case: 192

This 3.6 oz. serving provides 2 meat/meat alternate according to the Food Buying Guide for Child Nutrition Programs.

I certify this information is true and correct:

Lowe Eipeldeing

Vice President Date: 01/15/16

Preparation

Place a single layer of chicken on baking sheet. Heat at 400° for 16-20 minutes or until golden brown, and internal temperature reaches 165°. Heat sauce in steamer, low boil in the bag, or microwave. Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces.

Shelf life

1 year frozen

SUGGESTED SPECIFICATION

Case to contain:
- 6/5# chicken and 6/36 oz. sauce
- 192/ 3.6 oz. servings per case

May not contain:
- MSG, artificial coloring or flavoring
- Isolated soy protein
- Peanuts or peanut oil

Bid Ling's 5th Taste #15552-4 or pre-approved equal only

ACDA AMERICAN COMMODITY DISTRIBUTION ASSOCIATION
Agriculture • Industry • Government • Community
Working Together to Nourish the Nation

SNA PATRON

For further information please call, 909.593.4797

Product Formulation Statement
Meat/Meat Alternate

Product Name: *Ling's 5th Taste Mandarin Orange Chicken* **Code Number:** *8-52724-15552-4*
(Wheat Flour less than 4 grams per serving)

Case Weight: 43.50 lbs **Pack/Count:** *192 - 3.60 oz. serving per case*

I. Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Chicken, boneless, fresh	*2.88 ounces*	*X*	*.70*	*2.016*
A. Total Creditable Amount				2.016

II. Alternate Protein Product (APP)

Ling's Products do not contain APP	0.0
B. Total Creditable Amount APP	0.0
C. TOTAL CREDITABLE AMOUNT (A+B rounded down to nearest ¼ oz.)	2.0

Total weight (per portion) of product as purchased: *3.60 ounces*

Total creditable amount of product (per portion): *2.0*

I certify that the above information is true and correct and that a **3.60** ounce serving of the above products (ready for serving) contains **2.0** ounces of equivalent meat/meat alternate when prepared according to directions.

Signature: *Loree Erpelding* Title: Vice President

Printed Name: Loree Erpelding Date: 01/15/16

Phone Number: 909-593-4797

BBQ Teriyaki Chicken

Product Code: 8-52724-15554-8

Lings 5th Taste®

Tender barbequed chicken, tossed with our sweet Teriyaki Sauce.

This product contains no MSG, artificial coloring or flavoring, peanuts, peanut oil, or lard and has zero trans fat.

Pack size: 6 - 5 lb. Chicken • 6 - 32 oz. Sauce

Ingredients:

Chicken: Chicken leg meat, water, sugar, soy sauce (water, soy bean, salt, sugar, wheat flour, extract of mushroom) lime juice 100%, salt, garlic, ginger and green onion.

Sauce: Water, sugar, soy sauce (water, soy beans, salt, sugar, wheat flour and extract of mushroom) modified starch, salt, garlic, lime juice, ginger and green onion.

Allergens: Soy, wheat, and citrus

Made in the USA

Nutrition Facts

Serving Size 2.8 oz. (79g)
Servings Per Container 240

Amount Per Serving		
Calories 130	Calories from Fat 30	
		% Daily Values*
Total Fat 3.5g		5%
Saturated Fat 1g		5%
Trans Fat 0g		
Cholesterol 70mg		23%
Sodium 480mg		20%
Total Carbohydrate 10g		3%
Dietary Fiber 0g		0%
Sugars 9g		
Protein 15g		30%

Iron 4%

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Child Nutrition

Meat/Meat Alternate 2.88 oz. raw chicken
Yield 2 oz. cooked chicken per portion

Recommended serving size:
2.8 oz. = 2.0 oz. chicken and 0.8 oz. sauce

Approximate servings per case: 240

This 2.8 oz. serving provides 2 meat/meat alternate according to the Food Buying Guide for Child Nutrition Programs.

I certify this information is true and correct:

Lowe Eipelding

Vice President Date: 01/15/16

Preparation

Bake the chicken and sauce in a covered hotel pan at 350° until internal temperature reaches 165°. Serve over chow mein or rice.

Shelf life

1 year frozen

SUGGESTED SPECIFICATION

Cases to contain:
- 6/5# chicken and 6/32 oz. sauce
- 240/2.8 oz. servings per case

May not contain:
- MSG, artificial coloring or flavoring
- Isolated soy protein
- Peanuts or peanut oil

Bid Ling's 5th Taste #15554-8 or pre-approved equal only

ACDA AMERICAN COMMODITY DISTRIBUTION ASSOCIATION
Agriculture • Industry • Government • Community
Working Together to Nourish the Nation

SNA PATRON

For further information please call, 909.593.4797

Product Formulation Statement
Meat/Meat Alternate

Product Name: *Ling's 5th Taste BBQ Teriyaki Chicken* **Code Number:** *8-52724-15554-8*

Case Weight: 42 lbs **Pack/Count:** **240** - *2.80 oz. servings per case*

I. Meat/Meat Alternate

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Chicken, boneless, fresh	*2.88 ounces*	*X*	*.70*	*2.016*
A. Total Creditable Amount				2.016

II. Alternate Protein Product (APP)

Ling's 5th Taste Products do not contain APP	0.0
B. Total Creditable Amount APP	0.0
C. TOTAL CREDITABLE AMOUNT (A+B rounded down to nearest ¼ oz.)	2.0

Total weight (per portion) of product as purchased: *2.80 ounces*

Total creditable amount of product (per portion): *2.0*

I certify that the above information is true and correct and that a **2.8** ounce serving of the above products (ready for serving) contains **2.0** ounces of equivalent meat/meat alternate when prepared according to directions.

Signature: *Loree Erpelding* Title: Vice President

Printed Name: Loree Erpelding Date: 01/15/16

Phone Number: 909-593-4797

BBQ Teriyaki Chicken & Brown Rice (Tray Pack)

Product Code: 8-52724-16665-0

Lings 5th Taste®

Tender barbequed chicken, served with brown rice and our signature Teriyaki Sauce.

Our products do not contain MSG, artificial coloring or flavoring, peanuts, peanut oil, or lard and are zero trans fat.

Pack size: 36 – 8 oz. Single Serve Trays

Ingredients:

Chicken: Chicken leg meat, water, sugar, soy sauce (water, soy bean, salt, sugar, wheat flour, extract of mushroom) lime juice 100%, salt, garlic, ginger and green onion.

Rice: Long Grain Brown Rice.

Sauce: Water, sugar, soy sauce (water, soy beans, salt, sugar, wheat flour and extract of mushroom) modified starch, salt, garlic, lime juice, ginger and green onion.

Allergens: Soy, wheat, and citrus

Child Nutrition

Meat/Meat Alternate: 2.88 oz. raw chicken
Yield 2 oz. cooked chicken per portion

Grain: ¾ cup cooked long grain brown rice

Serving size: 1 tray
8 oz. = 2 oz. chicken, ¾ cup cooked long grain brown rice and 2 oz. sauce

Servings per case: 36

This 8 oz. serving provides 2 meat/meat alternate and 1.5 grain serving according to the Food Buying Guide for Child Nutrition Programs.

I certify this information is true and correct:

Lorie Eipelding

Vice President 01/15/16

Nutrition Facts

Serving Size 8 oz. (227g)

Amount Per Serving	
Calories 228	Calories from Fat 36
	% Daily Values*
Total Fat 4g	**6%**
Saturated Fat 1g	**5%**
Trans Fat 0g	
Cholesterol 70mg	**23%**
Sodium 480mg	**20%**
Total Carbohydrate 30g	**10%**
Dietary Fiber 1g	**4%**
Sugars 9g	
Protein 18g	**36%**

Calcium 2%	•	Iron 4%
Thiamin 10%	•	Niacin 10%

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Preparation

Place trays on sheet pan and bake at 350° until internal temperature reaches 160°.

Shelf life

1 year frozen

For further information please call, 909.593.4797

Out of the Shell, LLC dba Ling's

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 needs of the menu planner.

Product Name: BBQ Chicken Teriyaki & Brown Rice (Tray Pack) Code No.: 8-52724-16665-0

Manufacturer: Ling's 5th Taste Serving Size: 8 oz.

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). *(Please be aware that different methodologies are applied to calculate servings of grain based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable per oz eq; and Group I is reported by volume or weight.)*
Indicate which Exhibit A Group (A-I) the Product Belongs: ____

Description of Product per Food Buying Guide	Portion Size of Product as Purchased A	Weight of one ounce equivalent as listed in SP 30-2012 B	Creditable Amount A ÷ B
Brown Rice	**¾ cup**	**½ cup**	**1.5**
Total Creditable Amount[1]			**1.5**

[1]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 8 oz.
Total contribution of product (per portion 1.5 oz. equivalent

I certify that the above information is true and correct and that a 8 oz. portion of this product (ready for serving) provides 1.5 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.

Signature: *Loree Erpelding* Title: Vice President

Printed Name: Loree Erpelding Date: 01/15/16

Phone Number: 909-593-4797

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

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

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

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

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

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

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 Out of the Shell, LLC dba Ling's (Processor).
Out of the Shell, LLC dba Ling's (Processor) duly attests that no alterations have been made to the ACDA Core State Participation Agreement (SPA).

Nevada Department of Agriculture	Out of the Shell, LLC dba Ling's
State Distributing Agency	**Processor**
	Federal EIN: 95-4770526
Catrina Peters	Loree Erpelding
Name	**Name**
School Nutrition Services Manager	Vice President
Title	**Title**
405 S 21st Street	212 Santa Fe Street
Address	**Address**
Sparks NV 89431	Pomona, CA 91767
City, State, Zip	**City, State, Zip**
	Michael Lim
Contact	**Contact**
Phone 775-353-3751	**Phone** 909-593-2983
Fax 775-353-3749	**Fax** 909-593-7700
cpeters@agri.nv.gov	Lings.Micheal@gmail.com
E-mail	**E-mail**
agri.nv.gov	www.Lings5thTaste.com
Web Address	**Web Address**
Signature _____	Signature Lore Erpelding
Date _____	Date April 4, 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.Lings5thTaste.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: Out of the Shell, LLC dba Ling's

Primary Contact

Name: Harry Wong

Office Telephone Number: 626-401-1923

Mobile Telephone Number: 626-757-2933

Fax Number: 626-401-1925

Email Address: harryoflings@yahoo.com

Back-up Contact

Name: Michael Lim

Office Telephone Number: 626-401-1923

Mobile Telephone Number: 626-826-8755

Fax Number: 626-401-1925

Email Address: Lings.micheal@gmail.com

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