Asian Food Solutions®

NUTRITION . TASTE . VALUE

TAB I

Title Page

2572 W S.R. 426 STE 2016 Oviedo, FL 32765 PH: 888-499-6888 FAX: 888-499-7288
www.asianfoodsolutions.com

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Part I A – Technical Proposal	
RFP Title:	USDA Foods Processing
RFP:	3237
Vendor Name:	Asian Food Solutions
Address:	2572 W. State Road 426, Suite Oviedo, FL 32765
Opening Date:	April 22, 2016
Opening Time:	2:00 PM

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TAB II

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TAB III

Vendor Information Sheet

2572 W S.R. 426 STE 2016 Oviedo, FL 32765 PH: 888-499-6888 FAX: 888-499-7288
www.asianfoodsolutions.com

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	Asian Food Solutions

V2	Street Address	2572 W. State Road 426, Suite 2016

V3	City, State, ZIP	Oviedo, FL 32765

V4	Telephone Number		
	Area Code:	Number: 888-499-6888	Extension:

V5	Facsimile Number		
	Area Code:	Number: 888-499-7288	Extension:

V6	Toll Free Number		
	Area Code:	Number:	Extension:

V7	***Contact Person for Questions/Contract Negotiations, including address if different than above***
	Name: Allan Lam
	Title: Chief Financial and Operating Officer
	Address: 2572 W. State Road 426, Suite 2016, Oviedo, FL 32765
	Email Address: allan.lam@asianfoodsolutions.com / bids@asianfoodsolutions.com

V8	Telephone Number for Contact Person		
	Area Code:	Number: 888-499-6888	Extension:

V9	Facsimile Number for Contact Person		
	Area Code:	Number: 888-499-7288	Extension:

V10	***Name of Individual Authorized to Bind the Organization***	
	Name: Allan Lam	Title: Chief Financial and Operating Officer

V11	Signature ***(Individual must be legally authorized to bind the vendor per NRS 333.337)***	
	Signature:	Date: 4/20/16

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TAB IV

State Documents

A. Signed Amendment 1
B. Signed Attachment A - Confidentiality and Certification of Indemnification
C. Signed Attachment C – Vendor Certifications
D. Signed Attachment J – Certification Regarding Lobbying
E. N/A: Copies of any vendor licensing agreements
F. Asian Food Solutions Seminole County

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: Asian Food Solutions

Authorized Signature: _____

Title: Chief Financial and Operating Officer Date: 4/20/16

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

ATTACHMENTA – 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	
Justification for Confidential Status			
Co -packer Agreement that is confidential to our company.			

A Public Records CD has been included for the Technical and Cost Proposal			
YES		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		NO	
Justification for Confidential Status			
Asian Food Solutions and Pilgrim's do not want to display our Tax ID and D & B number to the public.			

Asian Food Solutions
Company Name

Signature

Allan Lam, CFOO
Print Name

4/20/16
Date

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

ATTACHMENT C – VENDOR CERTIFICATIONS

Vendor agrees and will comply with the following:

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

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

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

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

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

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

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

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

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

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

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

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

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

Asian Food Solutions
Vendor Company Name

Vendor Signature

Allan Lam, CFOO
Print Name

4/20/16
Date

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

ATTACHMENT J – CERTIFICATION REGARDING LOBBYING

Certification for Contracts, Grants, Loans, and Cooperative Agreements

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

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

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

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

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

By: Allan Lam, CFOO — 4/20/16

Signature of Official Authorized to Sign Application — Date

For: Asian Food Solutions

Vendor Name

Request for Proposal: 3237 for USDA Foods Processing

Project Title

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

SEMINOLE COUNTY BUSINESS TAX RECEIPT

RAY VALDES, SEMINOLE COUNTY TAX COLLECTOR

PO Box 630 ▪ Sanford, FL 32772-0630 ▪ Telephone: 407-665-1000

www.seminoletax.org

VALID THROUGH 09/30/16

ASIAN FOOD SOLUTIONS
2572 W SR 426 #2016
OVIEDO, FL 32765

Account #:170917

NOT REGULATED

ALLAN LAM (OFFICER)

Receipt #: 10402015090912089 **Amount Paid: $ 28.00** **Date Paid: 09/09/2015**

BUSINESS OWNER, PLEASE NOTE THE FOLLOWING:

- **DISPLAY THE ABOVE RECEIPT PROMINENTLY:** This Business Tax Receipt shall be displayed conspicuously at the place of business in such a manner that it can be open to the view of the public and subject to inspection by all duly authorized officers of the County. Upon failure to do so, the business shall be subject to the payment of another business tax for the same business or profession.

- **RENEW THIS TAX BEFORE IT EXPIRES:** Pursuant to Florida Statutes, all Business Tax Receipts shall be issued by the Tax Collector beginning July 1st of each year, and it shall expire on September 30th of the succeeding year. Those Business Tax Receipts issued as renewal accounts beginning October 1st shall be delinquent and subject to a delinquency penalty of 10% for the month of October, plus an additional 5% penalty for each month of delinquency thereafter until paid; provided that the total penalty shall not exceed 25% of the business tax for the delinquent establishment (Florida Statute [FS] 205.053[1]).

  A 25% penalty shall be imposed on any individual engaged in any new business or profession without first obtaining a Seminole County Business Tax Receipt. (FS 205.053 [2])

  This Business Tax Receipt is only a receipt for business taxes paid. It does not permit the taxpayer to violate any existing regulatory or zoning laws of the state, county, or municipality, nor does it exempt the taxpayer from any other required licenses, registrations, certifications, or permits. Business Tax requirements are subject to legislative change.

- **REPORT ALL CHANGES:** The holder of this Business Tax Receipt is required to report a change in the following: Ownership, Business Location, Mailing Address, or any other information that would alter the status of the current year's taxes. This includes, but is not limited to, the loss of or a change in a State License which was used to qualify for the business activity and/or occupation identified on the current County Business Tax Receipt. If you have any changes to report, contact the Business Tax Department at 407-665-7636.

ASIAN FOOD SOLUTIONS
CHINESE FOOD SOLUTIONS INC
2572 W SR 426 #2016
OVIEDO, FL 32765

Asian Food Solutions®

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TAB V

Attachment B, Technical Proposal Certification of Compliance with Terms and Conditions of RFP

2572 W S.R. 426 STE 2016 Oviedo, FL 32765 PH: 888-499-6888 FAX: 888-499-7288
www.asianfoodsolutions.com

ATTACHMENTB – 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.

Asian Food Solutions
Company Name

Signature

Allan Lam, CFOO
Print Name

4/20/16
Date

Vendors MUSTuse the following format. Attach additional sheets if necessary.

EXCEPTION SUMMARY FORM

EXCEPTION #	RFP SECTION NUMBER	RFP PAGE NUMBER	EXCEPTION (Complete detail regarding exceptions must be identified)
1	3.1.3.3	12	Finished carton net weight no more than 40 lbs. AFS = 42.90 lbs.
2	Attachment O	14	Group 19, Food Item# 1 Tangerine Chicken sodium level max at 300 mg. AFS = 380 mg

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

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TAB 6

Section 3 – Scope of Work

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.

Asian Food Solutions (AFS) acknowledge that The Nevada Department of Agriculture administers the processing of USDA foods into processed end products for schools and eligible child care centers. There are 3 warehouses, 1 location in Reno and 2 locations in Las Vegas.

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;

If awarded, USDA specified foods can be ship to AFS's plant in Alabama.

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;

AFS acknowledge that once USDA food is received for processing by the processing plant USDA plant inspector 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;

If awarded AFS have to 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;

AFS will not charge the State of Nevada for the receipt and storage of USDA products if awarded.

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;

AFS will follow all the standard receiving practices per USDA guidelines.

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.

AFS acknowledge that all equipment and trucks used in the performance of this contract shall meet and be in accordance with all federal, state and local laws, rules and regulations.

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;

AFS acknowledge that all packaging and packing material shall be new and clean with no odors or flavor to the product. The State will be the

sole judge to the acceptability of the packaging. AFS will replace any unacceptable products due to unacceptable packaging.

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;

AFS acknowledge that finished product shall be packed in inner poly bags and 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;

AFS acknowledge that finished product to be packed in carton with net weight being no more than 40 pounds but AFS product is slightly heavier at 42.90 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:

AFS acknowledge that boxes shall have a one piece, die cut RSC design, fiberboard testing not less than 200 pounds, no holes, and no staples. The boxes within the delivery unit shall be uniform in size and weight and stacked on pallets wrapped as outline below.

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

AFS shall have standard 40” x 48” partial 4-way shipping pallets.

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

AFS acknowledge the maximum height of the pallet is 7'6", including pallet.

3.1.3.4.3 Maximum weight: 3200 pounds (including pallet);

AFS acknowledge the maximum weight of the pallet is 3200 pounds, including pallet.

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

AFS acknowledge that the pallets are to be securely banded or shrink wrapped.

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

AFS acknowledge that 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).

AFS cartons are made of recycled products.

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.

AFS products have Julian production date on the cartons.

3.1.3.7 Each pallet may only contain one product.

AFS acknowledge that 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.

AFS acknowledge that any printed, stamped and stenciled labeling shall be water-fast, non-smearing, of 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.

AFS acknowledge that each container shall have the required mandatory labeling.

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.

AFS acknowledge that 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.

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;

AFS acknowledge that beef must be certified by USDA's 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;

AFS acknowledge that 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*

AFS acknowledge that 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.

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.

AFS acknowledge that the State will accept Guaranteed Percentage/Cases of finished product or standard yields with a poultry substitution plan approved by the AMS grading service.

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;

AFS acknowledge that the amount specified are good faith usage estimates.

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;

AFS acknowledge that the historical usage listed is approximation of the amount of raw product 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

AFS acknowledge that we shall not process USDA foods into finished products until orders are placed by the State and shall be delivered in no less than quarter truckload quantities.

3.1.5.4 Orders will be placed twenty-one (21) working days prior to requested delivery date.

AFS acknowledge that orders will be placed 21 working days prior to requested delivery date.

3.1.6 Product Delivery

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

AFS acknowledge the delivery addresses, delivery appointment notice time frame and delivery day and time of each locations.

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

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.

AFS acknowledge the finished end products shall be deliver 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.

AFS acknowledge we will be paid for the 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.

3.1.8 Shipping and Storage

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

AFS acknowledge that orders will be placed in no less than quarter truckload (five pallets) quantities.

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

AFS acknowledge frozen products are to 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;

AFS acknowledge that frozen products 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;

AFS acknowledge that refrigerated products shall be shipped and stored between 32 and 40 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;

AFS acknowledge that refrigerated products 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;

AFS acknowledge that 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;

AFS acknowledge that 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 that meet American Society for Testing and Material Standard ISO 17712. Seal identification number will be 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

AFS acknowledge seals shall be used for all single and multi-stop shipments and placed on all doors, hatches, vents or other points of entry.

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:

AFS acknowledge if load arrives with an incorrect seal, broken seal, incorrect seal documentation or the load is unsealed, receiving warehouse(s) will follow 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;

AFS acknowledge the warehouse will immediately stop the receiving process of the inbound USDA Foods shipment if there is seal problem.

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;

AFS acknowledge if there is seal issue the driver will remain at the facility while the division is contacted.

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

AFS acknowledge if there is seal issue the division will contact the AFS regarding the truck seal issue to obtain resolution.

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

AFS acknowledge there are options regarding the rejected loads.

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;

Option 1: AFS acknowledge rejected load can be inspected by a USDA/AMS inspector. After inspection, AFS 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.

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;

Option 2: AFS acknowledge rejected load can be return to the processing facility and the QC manager will review the load quality and safety. QC Manager will 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 requirement.

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;

Option 3: AFS acknowledge the rejected load can be return to the processing facility and new load can be deliver to the warehouse on a sealed truck. Detailed documentation have to be provided.

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;

Option 4: AFS acknowledge that if load is rejected AFS 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

Option 5: AFS acknowledge that 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.

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

AFS acknowledge we are responsible for all costs (freight, inspection fees, etc.) associated with the rejected load.

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.

AFS acknowledge 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.

AFS acknowledge 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.

AFS acknowledge in the event substandard product is identified by the division or recipient agencies AFS will be notified within 10 days of the division identifying the problem or the recipient agency notifying the division of the problem. Issue will be documented and forward to us and we must respond to the issue with 10 days.

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.

AFS acknowledge in the event a food item produced by AFS is discontinued, an equivalent substitution would be acceptable, pending NDA approval of the substitution and any requested pricing changes. If NDA does not approved the substitution the secondary vendor may be awarded a contract.

3.1.10 Site Inspection

3.1.11 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.

AFS acknowledge 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.

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

3.1.12.1 One vendor will be awarded per food group.

AFS acknowledge one vendor will be awarded per food group.

3.1.12.2 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 MemoSP30-2012, dated April 26, 2012.

AFS whole grain breading meets the whole grain-rich criteria as defined in USDA MemoSP30-2012, dated April 26, 2012.

3.1.13 Performance Reporting

3.1.13.1 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.

AFS acknowledge if awarded monthly performance report will be emailed to the division as a PDF or Excel spreadsheet which documents the monthly activity at the processing plant for the duration of the contract.

3.1.13.2 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.

AFS acknowledge if awarded AFS 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.

3.1.13.3 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.

AFS acknowledge if monthly performance reports is not submitted within the established time limits the award vendor will be considered in noncompliance with the contract and this may result in contract termination by the division.

3.1.13.4 The monthly performance reports shall include the following information:

AFS acknowledge monthly performance reports shall include the following information below:

3.1.13.4.1 USDA Foods inventory at the beginning of the reporting period;

AFS acknowledge monthly performance reports shall include USDA Foods inventory at the beginning of the reporting period.

3.1.13.4.2 Total quantity of USDA foods received during the reporting period;

AFS acknowledge monthly performance reports shall include the total quantity of USDA foods received during the reporting period.

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

AFS acknowledge monthly performance reports shall include the total number of units/cases of approved end products by product code or brand name.

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

AFS acknowledge monthly performance reports shall include the total number of pounds of USDA foods reduced from inventory and year to date totals.

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

AFS acknowledge monthly performance reports shall include USDA foods inventory at the end of the reporting period.

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TAB VII

Section 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:	***Chinese Food Solutions, Inc. dba Asian Food Solutions***
Ownership (sole proprietor, partnership, etc.):	***Corporation***
State of incorporation:	***Florida***
Date of incorporation:	***6/27/2008***
# of years in business:	***8***
List of top officers:	***Debra Huffman, President; Allan Lam, CFOO***
Location of company headquarters:	***Oviedo, FL***
Location(s) of the company offices:	***Oviedo, FL***
Location(s) of the office that will provide the services described in this RFP:	***Oviedo, FL***
Number of employees locally with the expertise to support the requirements identified in this RFP:	***2 plus brokers***
Number of employees nationally with the expertise to support the requirements in this RFP:	***11 plus brokers***
Location(s) from which employees will be assigned for this project:	***FL, CA***

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:	***Application in process***
Legal Entity Name:	***Chinese Food Solutions, Inc.***

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

Yes		No	X

If "No", provide explanation.

Chinese Food Solutions, Inc. dba Asian Food Solutions

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.

Noted.

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

Yes		No	X

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

Question	Response
Name of State agency:	N/A
State agency contact name:	
Dates when services were performed:	
Type of duties performed:	
Total dollar value of the contract:	

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

Yes		No	X

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

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

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

Does any of the above apply to your company?

Yes		No	X

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

Question	Response	
Date of alleged contract failure or breach:	N/A	
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.

States Processed with Asian Food Solutions

	STATE	BEGIN YEAR	DURATION (Years)
1	AK	2012	3
2	AR	2012	3
3	AZ	2011	4
4	CA	2010	5
5	CO	2010	5
6	CT	2010	5
7	DC	2011	4
8	DE	2015	0
9	FL	2009	6
10	GA	2010	5
11	IA	2012	3
12	ID	2012	3
13	IL	2010	5

14	IN	2009	6
15	KY	2010	5
16	LA	2010	5
17	MA	2010	5
18	MD	2009	6
19	ME	2010	5
20	MI	2011	4
21	MN	2011	4
22	MO	2010	5
23	MT	2012	3
24	NC	2009	6
25	ND	2013	2
26	NE	2011	4
27	NH	2013	2
28	NJ	2009	6
29	NM	2011	4
30	NY	2009	6
31	OH	2009	6
32	OK	2012	3
33	OR	2012	3
34	PA	2009	6
35	SC	2010	5
36	SD	2012	3
37	TN	2010	5
38	TX	2010	5
39	UT	2012	3
40	VA	2010	5
41	WA	2014	1
42	WI	2010	5
43	WY	2013	2

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.

Asian Food Solutions (AFS) is an approved commodities processor in good standing and has maintained a USDA National Processing Agreement (NPA) since 2009. AFS maintains (43) active State Processing Agreements (SPA) to date. AFS has been processing BULK Chicken Legs under Standard Yield (SY) via its strategic supplier/further processor. In addition to the National school lunch program AFS have provided product and services to the Healthcare,

Gaming and Recreation sectors since 2012 by contracting with partners such as the Premier and Vizient (formally Novation) Networks. In 2012, AFS became an approved vendor with the Army & Air Force Exchange Service (AAFES) and has been shipping products to Germany, Korea and Japan. AFS is currently working on getting an approved contract with the U.S Military and Marines Division as well.

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.

4.1.11.1Dun and Bradstreet Number: ***See Part III – Confidential Financial Information – Tab II***

4.1.11.12 Federal Tax Identification Number: ***See Part III – Confidential Financial Information – Tab II***

4.2 SUBCONTRACTOR INFORMATION

4.2.1 Does this proposal include the use of subcontractors?

Yes	X	No	

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.

Pilgrim's Pride Corporation (PPC) is the primary subcontractor for Asian Food Solutions (AFS). By means of the Co-Pack Agreement between PPC and AFS, PPC provides manufacturing from raw materials to finished end products for AFS. (See Co-Pack Agreement in Part 1 B- Confidential Technical Proposal Tab II)

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

A. Describe the relevant contractual arrangements;

See Co-Pack Agreement in Part 1 B- Confidential Technical Proposal Tab II

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

See Co-Pack Agreement in Part 1 B- Confidential Technical Proposal Tab II

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

Prior to May 19, 20147, AFS and Pilgrim's Pride had no relationship.

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

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

See Co-Pack Agreement in Part 1 B- Confidential Technical Proposal Tab II

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

See Co-Pack Agreement in Part 1 B- Confidential Technical Proposal Tab II. **Weekly and or monthly conferences calls between AFS and PPC occur to insure timely production, availability and quality finished end products. Quarterly and or semi-annual executive meetings occur to ensure the overall performance objectives are met.**

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

See Co-Pack Agreement in Part 1 B- Confidential Technical Proposal Tab II. In the event that the end products, do not meet the quality and or specifications of the products at any level of production, AFS has sole discretion to determine both and may request replacement, refund and or credit in accordance with the Co-Pack Agreement.

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.

See Co-Pack Agreement in Part 1 B- Confidential Technical Proposal Tab II. An email notice to AFS requesting proof of payment for services provided is required allowing 30 days for fulfillment from date of receipt of notice.

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

SUBCONTRACTOR INFORMATION

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

Subcontractor Info

Question	Response
Company name:	***Pilgrim's Pride Corporation***
Ownership (sole proprietor, partnership, etc.):	***Corporation***
State of incorporation:	***Delaware***
Date of incorporation:	***1968***
# of years in business:	***48***
List of top officers:	***William W. Lovette*** ***President and Chief Executive Officer*** ***Fabio Sandri*** ***Chief Financial Officer*** ***Jayson Penn*** ***Executive VP of Sales & Operations***
Location of company headquarters:	***Greeley, CO***
Location(s) of the company offices:	***Nationwide***
Location(s) of the office that will provide the services described in this RFP:	***Greeley, CO***
Number of employees locally with the expertise to support the requirements identified in this RFP:	***Unknown***
Number of employees nationally with the expertise to support the requirements in this RFP:	***200***
Location(s) from which employees will be assigned for this project:	***Waco, TX ; Russellville, AL; Greeley, CO***

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Subcontractor Info

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.

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:	***In process*** with Asian Food Solutions
Legal Entity Name:	***Pilgrim's Pride Corporation***

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

Yes	X	No	

If "No", provide explanation.

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.

Noted.

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

Yes		No	***Unknown***

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

Question	Response
Name of State agency:	
State agency contact name:	

Subcontractor Info

Question	Response
Dates when services were performed:	
Type of duties performed:	
Total dollar value of the contract:	

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	***Unknown***

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.

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	Unknown

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:	

Subcontractor Info

Question	Response	
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:		

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.***

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.

States Processed with Pilgrim's

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Subcontractor Info

	STATE	DURATION (Years)
1	AK	2+
2	AR	2+
3	AZ	2+
4	CA	2+
5	CO	2+
6	CT	2+
7	DC	2+
8	DE	2+
9	FL	2+
10	GA	2+
11	IA	2+
12	ID	2+
13	IL	2+
14	IN	2+
15	KY	2+
16	LA	2+
17	MA	2+
18	MD	2+
19	ME	2+
20	MI	2+
21	MN	2+
22	MO	2+
23	MT	2+
24	NC	2+
25	ND	2+
26	NE	2+
27	NH	2+
28	NJ	2+
29	NM	2+
30	NY	2+
31	OH	2+
32	OK	2+
33	OR	2+
34	PA	2+
35	SC	2+
36	SD	2+

37	TN	2+
38	TX	2+
39	UT	2+
40	VA	2+
41	WA	2+
42	WI	2+
43	WY	2+

Subcontractor Info

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

Pilgrim's have been working with Asian Food Solutions since 2014 processing end products to recipient agencies.

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

Subcontractor's Dun and Bradstreet Number: ***See Part III – Confidential Financial Information – Tab II***

Subcontractor's Federal Tax Identification Number: ***See Part III – Confidential Financial Information – Tab II***

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

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Reference #: 1			
Company Name:	International Paper		
Identify role company will have for this RFP project (Check appropriate role below):			
	VENDOR	***X***	***SUBCONTRACTOR***
Project Name:			
Primary Contact Information			
Name:		Nola J. Ward	
Street Address:		4049 Willow Lake Blvd	
City, State, Zip:		Memphis, TN 38118	
Phone, including area code:		901-419-1844	
Facsimile, including area code:		901-334-2121	
Email address:			
Alternate Contact Information			
Name:			
Street Address:			
City, State, Zip:			
Phone, including area code:			
Facsimile, including area code:			
Email address:			
Project Information			
Brief description of the project/contract and description of services performed, including technical environment (i.e., software applications, data communications, etc.) if applicable:			
Original Project/Contract Start Date:			
Original Project/Contract End Date:			
Original Project/Contract Value:			
Final Project/Contract Date:			
Was project/contract completed in 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?			

Subcontractor Reference

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Reference #: 2			
Company Name:	Gamco Supply		
Identify role company will have for this RFP project (Check appropriate role below):			
	VENDOR	***X***	***SUBCONTRACTOR***
Project Name:	Commodity Processed Food		
Primary Contact Information			
Name:		Randy Womble	
Street Address:		17788 US Hwy 69 South	
City, State, Zip:		Tyler, TX 75703	
Phone, including area code:		903-561-1863	
Facsimile, including area code:		903-839-8043	
Email address:			
Alternate Contact Information			
Name:			
Street Address:			
City, State, Zip:			
Phone, including area code:			
Facsimile, including area code:			
Email address:			
Project Information			
Brief description of the project/contract and description of services performed, including technical environment (i.e., software applications, data communications, etc.) if applicable:			
Original Project/Contract Start Date:			
Original Project/Contract End Date:			
Original Project/Contract Value:			
Final Project/Contract Date:			
Was project/contract completed in 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?			

Subcontractor Reference

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Reference #: 3			
Company Name:	Newly Wed Foods		
Identify role company will have for this RFP project (Check appropriate role below):			
	VENDOR	***X***	***SUBCONTRACTOR***
Project Name:			
Primary Contact Information			
Name:			
Street Address:		4140 W. Fullerton Dr.	
City, State, Zip:		Chicago, IL 60639	
Phone, including area code:		773-628-6942	
Facsimile, including area code:		773-545-0450	
Email address:			
Alternate Contact Information			
Name:			
Street Address:			
City, State, Zip:			
Phone, including area code:			
Facsimile, including area code:			
Email address:			
Project Information			
Brief description of the project/contract and description of services performed, including technical environment (i.e., software applications, data communications, etc.) if applicable:			
Original Project/Contract Start Date:			
Original Project/Contract End Date:			
Original Project/Contract Value:			
Final Project/Contract Date:			
Was project/contract completed in 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?			

Subcontractor Reference

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.

> ***If awarded AFS 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.*

> ***If awarded AFS will 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. AFS 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:*

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Reference #: 1			
Company Name:	Prince George's County Public Schools		
Identify role company will have for this RFP project (Check appropriate role below):			
X	***VENDOR***		***SUBCONTRACTOR***
Project Name:	Commodity Processed Food - Chicken		

Primary Contact Information	
Name:	Wynne Washington
Street Address:	13300 Old Marlboro Pike
City, State, Zip:	Upper Marlboro, MD 20772
Phone, including area code:	301-952-6580
Facsimile, including area code:	301-952-6714
Email address:	Wynn.washington@pgcps.org
Alternate Contact Information	
Name:	Rochelle Lightner
Street Address:	13300 Old Marlboro Pike
City, State, Zip:	Upper Marlboro, MD 20772
Phone, including area code:	301-952-6580
Facsimile, including area code:	
Email address:	Rochelle.lightner@pgcps.org
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:	Commodity Processed Chicken since 2009. Contract renewed every year.
Original Project/Contract Start Date:	2009
Original Project/Contract End Date:	Current
Original Project/Contract Value:	$1,040,000 for school year 2015-16
Final Project/Contract Date:	Ongoing
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.

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Reference #: 2			
Company Name:	Charlotte Mecklenburg County Schools		
Identify role company will have for this RFP project (Check appropriate role below):			
x	***VENDOR***		***SUBCONTRACTOR***
Project Name:	Commodity Processed Food		
Primary Contact Information			
Name:		Angela Calamia	
Street Address:		3301 Stafford Drive	
City, State, Zip:		Charlotte, NC 28208	
Phone, including area code:		980-343-6041	
Facsimile, including area code:		980-343-6045	
Email address:		angela.clamia@cms.k12.nc.us	
Alternate Contact Information			
Name:		David LaLama	
Street Address:		3301 Stafford Drive	
City, State, Zip:		Charlotte, NC 28208	
Phone, including area code:		980-343-6041	
Facsimile, including area code:		980-343-6045	
Email address:		Davidf.lalama@cms.k12.nc.us	
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:		Commodity Processed Chicken since 2009. Contract renewed every year.	
Original Project/Contract Start Date:		2009	
Original Project/Contract End Date:		Current	
Original Project/Contract Value:		$965,000 for school year 2015-16	
Final Project/Contract Date:		Ongoing	
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	

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Reference #: 3			
Company Name:	The School District of Palm Beach County		
Identify role company will have for this RFP project (Check appropriate role below):			
x	***VENDOR***		***SUBCONTRACTOR***
Project Name:			

Primary Contact Information	
Name:	Heidi Schwab
Street Address:	3661 N. Interstate Park
City, State, Zip:	Riviera Beach, FL 33404
Phone, including area code:	561-383-2004
Facsimile, including area code:	561-383-2043
Email address:	Heidi.schwab@palmbeachschools.org
Alternate Contact Information	
Name:	Jamie McCarthy
Street Address:	3661 N. Interstate Park
City, State, Zip:	Riviera Beach, FL 33404
Phone, including area code:	561-383-2059
Facsimile, including area code:	561-383-2043
Email address:	Jamie.mccarthy@palmbeachschools.org
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:	Commodity Processed Chicken since 2009. Contract renewed every year.
Original Project/Contract Start Date:	2009
Original Project/Contract End Date:	Current
Original Project/Contract Value:	$600,500
Final Project/Contract Date:	Ongoing
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**.*

AFS have submitted at least 3 Reference Questionnaire to our customers to email back to the State of Nevada.

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

AFS have ask at 3 references to submit the questionnaire directly to the purchasing Division.

*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.*

AFS acknowledge that it is our responsibility to ensure that completed forms are received by the Purchasing Division on or before the 4/21/16 by 4:30 PM.

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.

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

VENDOR STAFF RESUMES– Please note this section is optional.

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

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TAB VIII

Attachment G – Proposed Staff Resume
Debra Huffman

Debra Huffman

15585 Regalado Street ▫ Hacienda Heights, CA 91745 ▫ 407.473.7927 ▫ Debra.huffman@live.com

Senior Executive – Business Development / Sales Operations

Delivered measurable results in multiple industries, leading strategy, forging relationships, analyzing sales metrics, setting data-driven goals/forecasts, and leveraging market intelligence in brand positioning.

Bolstered scalability and sustainability by monitoring key performance drivers including P&L and dashboard management, initiating and leading process improvement projects, and recognizing and reducing risk of loss.

Controlled turnover and labor costs while inspiring top performance, building teams, sharing best practices, conducting regular reviews to develop talent, and building ownership among distributors and partners.

Executive MBA ▫▫ Federal Account Experience ▫▫ Startup / Rapid Growth Success

Business Leadership Highlights

President / CEO ▫▫ ASIAN FOOD SOLUTIONS, INC. – Oviedo, FL (2008-Present)

Promoted by Board of Directors to position of President to set strategy as member of senior executive team, establishing goals and tactics, implementing initiatives, and strengthening sales and broker network. Leverage commodities expertise to drive entry into new markets.

Business Development:
Drove accountability across sales and broker teams by creating service, fulfillment, quote, and sales presentation procedures.

Actions:

- ❑ Identified broker partners, demonstrated quality that exceeded standards, and adjusted products to meet military, healthcare, and university market requirements.
- ❑ Tested new product and market viability by attending tradeshows, gathering feedback, tuning in to industry trends, and prioritizing opportunities to ensure quality.
- ❑ Created consistent brand image with flexibility for creativity, designing standard trade show set up and training internal staff and brokers.

Results:

- ☑ **Delivered 40% YOY growth annually, cultivating client / broker relationships to navigate 18-month sales cycle and tracking sales metrics to continually refine approach.**
- ☑ **Expanded to commercial and military markets by identifying critical client wins and adjusting marketing strategy according to audience and competitive position.**
- ☑ **Achieved goals in each market, growing share or forging path for market entry by determining pricing strategy with CFO based on competitive and market intelligence.**
- ☑ **Won opportunities to participate in bid processes, delivering presentations to meet individual market specifications and outshine the competition.**

Operations Leadership:
Designed processes to comply with commodity liability requirements in multiple markets and state commodity regulations nationwide.

Actions:

- ❑ Created processes to track millions of dollars in raw materials during each stage of production and monitor expiration date of perishable commodities.
- ❑ Built trust with top-level administrators for national USDA programs, school districts, and distribution agencies responsible for state-level commodities management.
- ❑ Oversaw team in delivering monthly reports to USDA commodity program including materials and yield forecast tracking.

Results:

- ☑ **Enabled scaling of production volume and personnel while mitigating liability as custodians of USDA-controlled commodity products, maintaining accountability with state decision-makers.**
- ☑ **Met financial bonding requirements by constructing traceability report that monitored commodities from assignment through processing and distribution.**
- ☑ **Ensured client avoided fines for regulation violation during switch from commercial to commodity systems, partnering with legal counsel to demonstrate applicability of regulation.**

ASIAN FOOD SOLUTIONS, CONT.

Strategic Leadership:
Set company direction with executive team, piloted sales initiatives across 15 brokers, and developed, trained, and supervised 4 office staff.

Actions:
- ❑ Designed 5-year plan for growth in markets pegged for penetration, development, and defense based on potential revenue and profitability.
- ❑ Rolled revenue and profit metrics into goals, communicated plans to brokers and regional directors, and reviewed performance and future goals with brokers annually.
- ❑ Onboarded new office, administration, and customer interaction team members, teaching commodity program, report development, and sales support.

Results:
- ☑ **Grew Texas to the 2nd highest sales-producing state within 2 years, recognizing and motivating sales team and brokers that followed processes and closed sales.**

Marketing / Business Development Director ▫▫ KRAFT LANDSCAPE, LLC – Grand Prairie, TX (2003-2005)

Hired to bolster business development processes for commercial landscape architecture company, took on additional operations management role, and leveraged both positions as opportunities to develop or deepen client relationships.

Business Development:
Built business growth strategy, marketing collateral, trade show display/approach, and operations processes to support sales efforts.

Actions & Results:
- ❑ Designed marketing brochures and point of sales approach, expanding on existing text with visuals of projects to attract new business.
- ❑ **Cut operation costs and daily preparation time by creating processes for managing equipment inventory.**
- ❑ **Won bid opportunities by developing leads at trade shows and penetrated existing accounts by pitching additional services that met needs.**

Director of Sales & Marketing ▫▫ SAILPLANES DISTRIBUTING/GAMEMASTERS, INC. – Grand Prairie, TX (1993-1999)

Toy Business. Sales presence was growing but took a lot of manual work (going around with booth). Put together infomercial / commercial to sell. Aired on TV for 1.5 years. Sold to QVC direct. Sold mold. Wrote the commercial. Bought media.
Owner wanted to start his own business, she started helping him establish business; business became profitable. Helped with shows. Helped with operations. Got a store that fit a gap in the market for retail store. Expanded to 3 stores. Buy, sell, trade. Imported Japanese animated tapes. Stuff that was only available online.

Additional Experience

Middle School Teacher – 2005 to 2008

Taught grades 6-8 as substitute and earned teaching certificate when recruited to teach full time.
- ❑ Developed programs for learning and behaviorally challenged students in detention or suspension, working with principal to design and implement solutions to prevent students from falling behind another year.
- ❑ Set goals with students to meet proficiency and achieved or exceeded goals with each student by determining root cause of reading challenges and holding students accountable using nonconventional methods.

Education

Executive MBA ▫▫ Business Administration
PEPPERDINE UNIVERSITY, GRAZIADIO SCHOOL OF BUSINESS AND MANAGEMENT – Malibu, CA

Bachelor of Arts ▫▫ Social Sciences, Minor in Psychology
UNIVERSITY OF CALIFORNIA, IRVINE – Malibu, CA

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TAB IX

SEPDS
Product Specifications/Product Formulation Statement/CN Label

2572 W S.R. 426 STE 2016 Oviedo, FL 32765 PH: 888-499-6888 FAX: 888-499-7288
www.asianfoodsolutions.com

SEPDS A

SUMMARY END PRODUCT DATA SCHEDULE

Asian Food Solutions

☐ **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)											**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***	**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**
26100	Seasoned Shredded Chicken	32.08	171	3.00	100103	CHICKEN LARGE CHILLED -BULK	52.86	No	$0.9794	$51.77		
72001	Tangerine Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED -BULK	34.65	No	$0.3934	$13.63		
72003	General Tso's Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED -BULK	34.65	No	$0.3934	$13.63		
72005	Whole Grain Japanese Cherry Blossom/Sweet n Sour Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED -BULK	34.65	No	$0.3934	$13.63		
72010	Lemongrass Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED -BULK	34.65	No	$0.3934	$13.63		
72013	Sriracha Honey Chicken	42.90	176	3.90	100113	CHICKEN LEGS CHILLED -BULK	34.65	No	$0.3934	$13.63		
73001	Teriyaki Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED -BULK	45.98	No	$0.3934	$18.09		
73002	New Orleans Cajun Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED -BULK	45.98	No	$0.3934	$18.09		
73003	Spicy Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED -BULK	45.98	No	$0.3934	$18.09		
73004	Thai Sweet Chili Chicken	42.90	240	2.85	100113	CHICKEN LEGS CHILLED -BULK	45.98	No	$0.3934	$18.09		
73005	Gluten Free Teriyaki Chicken	28.60	159	2.85	100113	CHICKEN LEGS CHILLED -BULK	30.64	No	$0.3934	$12.05		
78800	Chicken Fajita Meat	40.00	320	2.00	100113	CHICKEN LEGS CHILLED -BULK	61.31	No	$0.3934	$24.12		

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

PROCESSOR:

Asian Food Solutions, Inc.
Name of Company

Debra Huffman, President
Name and Title of Authorized Representative

Signature — Date Signed 11/16/2015

USDA APPROVAL: (not applicable for state summary)

USDA , AMS, LPS, QAD
Name of Approving Agency

Michelle Degenhart, Assistant to the Director
Name and Title of Authorized Representative

Signature — Date Signed 11/16/2015

STATE AGENCY APPROVAL:

Name of Approving Agency

Name and Title of Authorized Representative

Signature — Date Signed

Tangerine Chicken
#72001 Whole Grain

Approved by Debra Huffman, President

Whole grain battered chicken chunks tossed with a sweet and tangy sauce.

Nutrition Facts

Serving Size 3.9oz (111g)
Servings Per Container about 176

Amount Per Serving

Calories 190	Calories from Fat 35	
		% Daily Value*
Total Fat 4g		**6%**
Saturated Fat 1g		**5%**
Trans Fat 0g		
Cholesterol 45mg		**15%**
Sodium 380mg		**16%**
Total Carbohydrate 25g		**9%**
Dietary Fiber 2g		**8%**
Sugars 13g		
Protein 14g		

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 8%

* Percent Daily Values are based on a 2,000 calorie diet.

(176) 3.9 oz servings per case. 42.9 lb Net Wt.
(6) 5 lb chicken & (6) 2.15 lb sauce.
Case Information: Item# 72001
Case L x W x H: 17.06" x 13.06" x 12.63"
Cube: 1.63 Tl x Hl:8x6 Gr. Cs Wt: 44.55 lb
Shelf Life: Frozen 12 months at 0ºF +/- 10ºF

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INGREDIENTS: NO MSG ADDED, ZERO GRAMS TRANS FAT PER SERVING

Diced Chicken Leg Meat, Water, Sodium Phosphates. **BATTERED AND BREADED WITH:** Whole Wheat Flour, Water, Corn Starch, Salt, Modified Corn Starch, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate), Dextrose, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Garlic Powder, Onion Powder, Spices, Extractives Of Paprika, Spice Extractives. **PREDUSTED WITH:** Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Whole Wheat Flour, Wheat Gluten, Dried Egg Whites, Salt, Sodium Acid Pyrophosphate, Leavening (Sodium Bicarbonate), Extractives of Paprika. **TANGERINE SAUCE:** Water, Brown Sugar, Distilled White Vinegar, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Contains Less Than 2% Of Tangerine Juice Concentrate, Spices, Garlic, Crushed Chili Peppers, Yeast Extract, Citric Acid, Modified Com Starch, Cultured Dextrose, Maltodextrin, Xanthan Gum.

CONTAINS: EGGS, SOY , WHEAT

BASIC HEATING INSTRUCTIONS:

Per (1) 5 lb bag of breaded chicken pieces & (1) 2.15 lb bag of sauce

BREADED CHICKEN PIECES

Convection/Conventional oven (Best)

Pre-heat oven to 350ºF/400ºF. Spread chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40-45 minutes until golden brown and crispy.

SAUCE IN BAG (product must be thawed)

Boil in Bag/Steamer (Best)

Place entire sauce in bag into hot boiling water or steamer for 10-12 minutes or until content is 165ºF.

Microwave (Good)

Place entire sauce in bag into microwave for 3 minutes or until content is 165ºF.

SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165ºF or above. Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve. #12 scoop is recommended. Portioning size may vary by individual practice.

CN Equivalency = 2 M/MA & 0.5G

Asian Food Solutions, Inc.
For more information contact:
info@asianfoodsolutions.com

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Product Formulation Statement (Product Analysis)
for Meat/Meat Alternate (M/MA) Products

Product Name: Tangerine Chicken WG Code No.: 72001

Manufacturer: Asian Food Solutions, Inc. Case/Pack/Count/Portion/Size: 42.9 lb./ 6- 5 lb. chkn & 6- 2.15 lb. sauce / 176 svgs./ 3.90 oz.

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken Boneless (FBG pg 1-3)	3.1499	X	0.70	2.2049
		X		
		X		
A. Total Creditable M/MA Amount[1]				2.2049

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

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.00

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

Total weight (per portion) of product as purchased 3.90 oz

Total creditable amount of product (per portion) 2.00
(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 3.90 ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

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

Signature: _____ Title: President

Printed Name: Debra Huffman Date: 2/02/2015 Phone Number: (888) 499-6888

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

Product Name: Tangerine Chicken WG Code No.: 72001

Manufacturer: Asian Food Solutions, Inc. Serving Size 3.90 oz.
(raw dough weight may be used to calculate creditable grain amount)

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

II. Does the product contain non- creditable grains: Yes X No____ **How many grams:** 0.95 grams
(*Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)*

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

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion[1] A	Gram Standard of Creditable Grain per oz equivalent *(16g or 28g)*[2] B	Creditable Amount A ÷ B
Bread type coating - whole grain	7.2686	22g	0.3303
Batter type coating - whole grain	7.2686	28g	0.2595
			0.5898
Total Creditable Amount[3]			0.50

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

Total weight (per portion) of product as purchased 3.90 oz
Total contribution of product (per portion) 0.50 oz equivalent

I certify that the above information is true and correct and that a 3.90 ounce portion of this product (ready for serving) provides 0.50 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: _____ Title: President

Printed Name: Debra Huffman Date: 2/2/2015 Phone Number: (888) 499-6888

Teriyaki Chicken
#73001

Approved by Debra Huffman, President

Tender chicken strips caramelized with our popular teriyaki sauce

Nutrition Facts

Serving Size 2.85oz (80.79g)
Servings Per Container about 240

Amount Per Serving		% Daily Value*
Calories 146	Calories from Fat 20	
Total Fat 2.5g		3%
Saturated Fat 1g		3%
Trans Fat 0g		
Cholesterol 53mg		15%
Sodium 414mg		19%
Total Carbohydrate 14g		5%
Dietary Fiber 0g		0%
Sugars 14g		
Protein 15g		

Vitamin A 2% • Vitamin C 0%
Calcium 2% • Iron 6%

* Percent Daily Values are based on a 2,000 calorie diet.

(240) 2.85 oz servings per case,
(6) 7.15 lb bag. 42.9 lb Net Wt.
Case Information: Item# 73001
Case L x W x H: 17.06" x 13.06" x 12.63"
Cube: 1.63 Tl x Hl:8x6 Gr. Cs Wt: 44.55 lb
Shelf Life: Frozen 12 months at 0ºF +/- 10ºF

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INGREDIENTS: NO MSG ADDED, ZERO GRAMS TRANS FAT PER SERVING

Chicken Leg Meat, **TERIYAKI SAUCE:** [Sugar, Water, Brown Sugar, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Contains Less Than 2% of Modified Com Starch, Sea Salt, Yeast Extract, Caramel Color, Sesame Oil, Sesame Seeds, Xanthan Gum, Lactic Acid, Natural Flavor], Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning [Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Sugar, Salt, Caramel Color, Contains Less Than 2% of Molasses, Yeast Extract, Xanthan Gum, Lactic Acid, Natural Flavor], Seasoning (Sugar, Pepper, Mustard Seeds, Celery Seeds, Garlic, Wheat Flour, Fructose, Xanthan Gum, Thyme, Basil, Maltodextrin, Autolyzed Yeast Extract, Soybean Oil, Salt), Sodium Phosphates, Yeast Extract.

CONTAINS: SOY AND WHEAT.

BASIC HEATING INSTRUCTIONS:

Per (1) 7.15 lb bag of chicken with sauce

Convection/Conventional oven (best)

Pre-heat oven to 350ºF/400º F. Place chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until product reaches 165ºF and sauce is caramelized. Reduce time by 6 - 8 minutes if product is thawed.

Skillet/Pan Fry (good)

(product must be thawed)

Place thawed chicken with sauce in a skillet or frying pan. Heat contents to a minimum of 165º F for at least 15 seconds and until sauce is caramelized.

SERVING

Equipment and times may vary. Use thermometer to ensure food temperature is 165ºF or above. Place cooked chicken with sauce in a serving pan. Mix well then serve. #12 scoop is recommended. Portioning size may vary by individual practice .

CN Equivalency = 2 M/MA

Asian Food Solutions, Inc.™

For more information contact:
info@asianfoodsolutions.com
www.asianfoodsolutions.com

PACKED FOR: ASIAN FOOD SOLUTIONS OVIEDO, FL 32765 MADE IN THE USA WWW. ASIANFOODSOLUTIONS.COM

73001

GREEN DRAGON

FULLY COOKED SEASONED CHICKEN LEG MEAT STRIPS WITH TERIYAKI SAUCE

INGREDIENTS: Chicken Leg Meat, Teriyaki Sauce [Sugar, Water, Brown Sugar, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Contains Less Than 2% of Modified Corn Starch, Sea Salt, Yeast Extract, Caramel Color, Sesame Oil, Sesame Seeds, Xanthan Gum, Lactic Acid, Natural Flavor], Water, Isolated Soy Protein (With Less Than 2% Lecithin), Seasoning [Water, Soy Sauce (Water, Soybeans, Salt, Wheat Flour), Sugar, Salt, Caramel Color, Contains Less Than 2% of Molasses, Yeast Extract, Xanthan Gum, Lactic Acid, Natural Flavor], Seasoning (Sugar, Pepper, Mustard Seeds, Celery Seeds, Garlic, Wheat Flour, Fructose, Xanthan Gum, Thyme, Basil, Maltodextrin, Autolyzed Yeast Extract, Soybean Oil, Salt), Sodium Phosphates, Yeast Extract.
CONTAINS: SOY, WHEAT.

BASIC HEATING INSTRUCTIONS: Per (1) 7.15 lb bag of chicken with sauce
Convection/Conventional oven (best) - Pre-heat oven to 350°F/400°F. Place Chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until product reaches 165°F and sauce is caramelized. Reduce time by 6-8 minutes if product is thawed.
Skillet/Pan Fry (good) (product must be thawed) - Place thawed chicken with sauce in a skillet or frying pan. Heat contents to a minimum of 165°F for at least 15 seconds and until sauce is caramelized.
Serving - Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above. Place cooked chicken with sauce in a serving pan. Mix well then serve.

CN
090512
One pound (16 oz) of Fully Cooked Seasoned Chicken Leg Meat Strips With Teriyaki Sauce provides 11.75 oz equivalent meat/ meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 06/14).
CN CN CN

Copy, not for Documenting Federal Meal Requirements

600-165483
0 08 56235 00511 8

KEEP FROZEN 23001 NET.WT. 42.90 LBS

Asian Food Solutions, Inc.™
NUTRITION . TASTE . VALUE

Product Formulation Statement (Product Analysis)
for Meat/Meat Alternate (M/MA) Products

Product Name: Teriyaki Chicken Code No.: 73001

Manufacturer: Asian Food Solutions, Inc. Case/Pack/Count/Portion/Size: 42.9 lbs/6- 7.15 lbs chicken & sauce 240 svgs/ 2.85 oz.

I. Meat/Meat Alternate

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

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *
Chicken Boneless	2.376415	X	0.70	1.6635
		X		
		X		
A. Total Creditable M/MA Amount[1]				1.6635

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

II. Alternate Protein Product (APP)

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

Description of APP, manufacture's name, and code number	Ounces Dry APP Per Portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
Supro 516	0.069615	X	89	÷ by 18	0.3442
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amount[1]					2.0077
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz)					2.0

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

Total weight (per portion) of product as purchased 2.85 oz.

Total creditable amount of product (per portion) 2.00
(Reminder: Total creditable amount cannot count for more than the total weight of product.)

I certify that the above information is true and correct and that a 2.85 oz. ounce serving of the above product (ready for serving) contains 2.00 ounces of equivalent meat/meat alternate when prepared according to directions.

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

Signature: Debra Hoffman — Title: President

Printed Name: Debra Huffman — Date: 2/02/15 — Phone Number: (888) 499-6888

Solae™

Innovation through Nature

Nutritional Profile

SUPRO® 516

Isolated Soy Protein

Typical Quantity per 100 g Product

CALORIES	***From Total Fat***	27 kcal
	From Saturated Fat	less than 9 kcal
	From Unsaturated Fat	22 kcal
	From Carbohydrate	Less than 4 kcal
	From Protein	356 kcal
	Total Calories[1]	383 kcal
PROXIMATE	***Protein (Nx6.25)***	
	As-Is	89 g
	Moisture Free Basis	94 g
	Moisture	5 g
	Ash	4 g
	Crude Fat (Acid Hydrolysis)	4 g
	Crude Fat (Ether Extract)	0.4 g
	Total Fat (Triglycerides)	3 g
	Saturated Fat	0.8 g
	Polyunsaturated Fat	1.8 g
	Monounsaturated Fat	0.6 g
	Trans Fatty Acid	Less than 0.5 g
	Cholesterol	0 mg
	Total Carbohydrate (by difference)	Less than 1 g
	Other Carbohydrates	Not Available
	Sugars	Not Available
	Dietary Fiber	Not Available
	Soluble Fiber	Not Available
	Insoluble Fiber	Not Available
	Sugar Alcohol	Not Available
MINERALS	***Calcium***	200 mg
	Chloride	Not Available
	Chromium	Not Available
	Copper	1 mg
	Fluoride	Not Available
	Iodine	Not Available
	Iron	20 mg
	Magnesium	40 mg
	Manganese	Not Available
	Molybdenum	Not Available
	Phosphorus	1100 mg
	Potassium	100 mg
	Selenium	Not Available
	Sodium	1200 mg
	Zinc	4 mg
VITAMINS	Biotin	Not Available
	Choline Chloride	Not Available
	Folic Acid	200 mcg
	Niacin	0.3 mg
	Pantothenic Acid	0.2 mg
	Riboflavin (B_2)	0.1 mg
	Thiamin (B_1)	0.2 mg
	Vitamin A	Not Detected
	Vitamin B_{12}	Not Available
	Vitamin B_6	Not Available
	Vitamin C	Less than 1 mg
	Vitamin D	Not Available
	Vitamin E	Not Available
	Vitamin K	Not Available

[1]Calories calculated per US FDA regulation 21CFR101.9. Please consult local nutrition labeling regulations for appropriate calorie calculation.

Amino Acid Content[1]	Typical g AA/100g Product	Typical g AA/100g Protein	Ref. Pattern[2] mg/g Protein
Alanine	3.8	4.3	--
Arginine	6.7	7.6	--
Aspartic Acid	10.2	11.6	--
Cysteine	1.1	1.3	--
Glutamic Acid	16.8	19.1	--
Glycine	3.7	4.2	--
Histidine*	2.3	2.6	19
Isoleucine*	4.3	4.9	28
Leucine*	7.2	8.2	66
Lysine*	5.5	5.9	58
Methionine	1.2	1.3	--
Phenylalanine	4.6	5.2	--
Proline	4.5	5.1	--
Serine	4.6	5.2	--
Threonine*	3.0	3.8	34
Tryptophan*	1.2	1.3	11
Tyrosine	3.3	3.8	--
Valine*	4.4	5.1	35
Total Sulfur AA*	2.3	2.6	25
Total Aromatic AA*	7.9	9.0	63

*Essential Amino Acids

[1]AOAC, Method 985.28, Method 994.12 and Method 988.15

[2]Protein Quality Evaluation, Report of Joint FAO/WHO Expert Consultation, #51 Rome, Italy, Food & Agriculture Organizations of the United Nations:1991 2-5 Yr.

Version: 1.0 Issue Date: 09.MAR.2011 Supersedes all previous Nutritional Profile documentation provided by Solae, LLC for this product.
Reviewed 11.JULY.2013

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