NATIONAL MENU SPECIFICATIONS QUOTE SHEET

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
BEANS					
1	Beans, Dry, Black Beans, Whole, U.S. Grade 1 - 3	LB	5000		
2	Beans, Dry, Black Eyed Peas, U.S. Grade 1 - 3	LB			
3	Beans, Dry, Great Northern, Whole, U.S. Grade 1 - 3	LB	2500		
4	Beans, Dry, Kidney or Red, Whole, U.S. Grade 1 - 3	LB	2500		
5	Beans, Dry, Lentils, Whole, U.S. Grade 1 - 3	LB	2500		
6	Beans, Dry, Pea (Navy), Whole, U.S. Grade 1 - 2	LB	2500		
7	Beans, Dry, Pinto, Whole, U.S. Grade 1 - 3	LB	5000		
8	Beans, Dry, Split Pea, Green, U.S. Grade 1 - 3	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
BEANS (Canned)					
9	Beans, Kidney, Dark Red, Canned, In Brine, Meatless, Light or Dark Red. (CID A-A-20134D, Type I, Class D, Style 1), Nutrient content claim d, Agricultural practice (1). 6/#10 cans per case	CS	56		
10	Beans, Garbanzo (Chick Peas), Canned, In Brine, Meatless. (CID AA-20134D, Type I, Class J, Style 1, Nutrient content claim d, Agricultural practice (1)). 6/#10 cans per case	CS			
11	Beans, Blackeye Peas, Canned, In Brine, Meatless. (CID A-A-20134D, Type 1, Class F, Style 1), Nutrient content claim d, Agricultural practice (1). 6/#10 cans per case	CS			
12	Beans, Pea (Navy Beans). (CID A-A-20134D, Type I, Class A, Style 1), Nutrient content claim d, Agricultural practice (1). 6/#10 cans per case	CS			
13	Beans, Pintos, Canned, In Brine, Meatless. (CID A-A-20134D, Type I, Class B, Style 1), Nutrient content claim d, Agricultural practice (1). 6/#10 cans per case	CS	56		
14	Beans, Great Northern, In Brine, Meatless. (CID A-A-20134D, Type I, Class C, Style 1), Nutrient content claim d, Agricultural practice (1). 6/#10 cans per case	CS			
15	Beans, Black, Canned, In Brine, Meatless. (CID A-A-20134D, Type I, Class K, Style 1), Nutrient content claim d, Agricultural practice (1). 6/#10 cans per case	CS	56		
16	Beans, Baked, Canned, In Brine, Meatless. (7 CFR §52.6462) US Grade A or B, (CID A-A-20134D, Type III, Style 9, 10, or 12, Nutrient content claim d, Agricultural practice (1). 6/#10 cans per case	CS			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
RICE					
17	Rice, U.S. Grade 1 or 2, Long Grain MILLED Rice, Parboiled Light	LB	20000		
18	Rice, U.S. Grade 1 or 2, Long Grain, BROWN Rice, Parboiled Light	LB			
PASTA					
19	Pasta, Macaroni, Elbow Form, Regular. (CID A-A-20062F, Type I - Macaroni, Elbow Form. The unit of elbow macaroni must be elbow-shaped., Style A - Regular, Enrichment type (A) - Pasta is enriched in accordance with 21 CFR § 139.115, 21 CFR §139.135 or made with enriched flour (21 CFR § 137.165), Agricultural practice (1) - Conventional. 1 lb to 40 lb sealed bags.	LB	2500		
20	Pasta, Lasagna Noodles, Wavy or Flat Form, Regular. (CID A-A-20062F, Type VIII - Lasagna, Wavy or Flat Form., Class 1 Wavy Lasagna. The two long edges must be ridged or rippled throughout the length of the unit. or Class 2 - Flat Lasagna. The edges must be cut straight., Style A - Regular, Enrichment type (A) - Pasta is enriched in accordance with 21 CFR § 139.115, 21 CFR §139.135 or made with enriched flour (21 CFR § 137.165), Agricultural practice (1) - Conventional. 1 lb to 40 lb sealed bags.	LB	500		
21	Pasta, Macaroni, Rotini Form, Regular. (CID A-A-20062F, Type V Macaroni Product, Rotini Form. The unit of rotini must be spiral or twist-shaped., Style A - Regular, Enrichment type (A) - Pasta is enriched in accordance with 21 CFR § 139.115, 21 CFR §139.135 or made with enriched flour (21 CFR § 137.165), Agricultural practice (1) - Conventional. 1 lb to 40 lb sealed bags.	LB			
22	Pasta, Penne, Regular. (CID A-A-20062F, Type IV Macaroni Product, Mostaccioli (Penne) Form, Smooth or Rigate Style. The unit of mostaccioli (penne) must be round-shaped with diagonal cut ends. The following specified dimensions may be for either smooth or ridged (rigate) mostaccioli (penne): (Up to 5 percent pinched ends are allowable.), Class 1 Smooth or Class 2 - Rigate, Style A - Pasta is enriched in accordance with 21 CFR § 139.115, 21 CFR §139.135 or made with enriched flour (21 CFR § 137.165), Agricultural practice (1) - Conventional. 1 lb to 40 lb sealed bags.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
23	Pasta, Spaghetti, Long Form, Regular. (CID A-A-20062F, Type VI Spaghetti, Long Form. The unit of spaghetti must be solid and cylindrical shaped., Style A - Pasta is enriched in accordance with 21 CFR § 139.115, 21 CFR §139.135 or made with enriched flour (21 CFR § 137.165), Agricultural practice (1) - Conventional. 1 lb to 40 lb sealed bags.	LB	2500		
24	Pasta, Macaroni, Ziti Form, Regular. (CID A-A-20062F, Type XIII - Macaroni Product, Ziti Form. The unit of ziti must be tubular shaped with a smooth surface., Style A - Pasta is enriched in accordance with 21 CFR § 139.115, 21 CFR §139.135 or made with enriched flour (21 CFR § 137.165), Agricultural practice (1) - Conventional. 1 lb to 40 lb sealed bags.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
CORN MEAL, CORN STARCH, FLOUR, NON-FAT DRY MILK					
25	Corn Meal, Degermed (lower fat), Enriched, White or Yellow, Course Granulation (CID A-A-20066C, Type IV, Class C, Color 1 or 2, Granulation a, Agricultural practice a).	LB			
26	Corn Starch, Unmodified, regular, native or common, fine or coarse powder.	LB			
27	Flour, All Purpose wheat flour, or Bakers Wheat Flour, Unbleached or Bleached. (CID A-A-20126H, Type I (Class 1-3), II (Class 1-2) or III (Class 1-5) ~~VI~~, Style A or Style B, Protein level a-d, Packaging type 1) Size g-j, Agricultural practice i).	LB	2500		
28	Non-Fat Dry Milk, Fortified with Vitamins A and D. (CID A-A-20085D, Type II, Class A, B, or C).	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
CEREAL					
29	Cereal, Prepared, Ready to Eat, Wheat, Bran Flakes, made from Whole grains or combination of whole and refined grains. (CID A-A-20000E, Type I, Class 5, Grain Composition a or b, Fiber 2), Sodium (a), Packaging type (vii), Agricultural practice (aa)). Bulk package range 12 to 40 lb case. Specify case weight on bid.	LB	4000		
30	Cereal, Prepared, Ready to Eat, Wheat, Bran Flakes, made from Whole grains or combination of whole and refined grains. (CID A-A-20000E, Type I, Class 5, Grain Composition A or b, Fiber 2), Sodium (a), Packaging type (vii), Agricultural practice (aa)). Maximum **2 oz** Individual Package. Specify package size and case count on bid.	EA			
31	Hominy Grits, Enriched, White, Regular, Unflavored (CID A-A-20035E, Type I White, enriched (21 Code of Federal Regulations (CFR) § 137.260), Style A - Regular, Flavor 1 - Unflavored, Agricultural practice (i) - Conventional).	LB	2500		
32	Cereal, Rolled Oats, Quick cooking, Unflavored, Regular, Any container size (CID A-A-20090J, Type II - Quick cooking, Flavor A - Unflavored, Style 1 - Regular, Container size n - Other (as specified by the purchaser) Agricultural practice (i) - Conventional). Specify container size on bid.	LB	10000		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
PEANUT BUTTER					
33	Peanut Butter, Regular , Smooth or Chunky/crunchy, Plain, Stabilized, Non-fortified, Salted or Unsalted, Conventional. (CID A-A-20328C, Style I - Peanut butter, Form (a) - Manufactured from dry roasted nuts or Form (b) - Manufactured from raw nuts, Class A - Regular, Texture 1 - Smooth or 3 - Chunky/crunchy, Type a - Stabilized, Flavor (1) - Plain, Fortification i - Non-fortified, Seasoning (a) - Salted or (b) - Unsalted, Packaging 5 - Plastic pail, size g - Other (as specified by the purchaser), Agricultural practices (1) - Conventional). 1 to 50 lb sealed Plastic Pail. Specify weight of container on bid.	LB			
34	Peanut Butter, Regular, Smooth, Plain, Stabilized, Non-fortified, Salted or Unsalted, Conventional. (CID A-A-20328C, Style I - Peanut butter, Form (a) - Manufactured from dry roasted nuts or Form (b) - Manufactured from raw nuts, Class A - Regular, Texture 1 - Smooth, Type a - Stabilized, Flavor (1) - Plain, Fortification i - Non-fortified, Seasoning (a) - Salted or (b) - Unsalted, Packaging 1 - Flexible pouch, size e - Other (as specified by the purchaser - 2 OUNCE) or Packaging 2 - Portion control cup, size d - Other (as specified by the purchaser - 2 OUNCE) , Agricultural practices (1) - Conventional). 2 oz Individual Packets. Specify total count per case on bid.	EA			
NO FLESH PRODUCTS					
35	Non-silken Tofu, Regular or Organic, Firm, Medium Firm, Extra Firm, or Super Firm, Refrigerated. Ingredients include: Water, Regular or Organic Soy Beans, Calcium Sulfate or Glucono Delta Lactone, and Calcium Chloride. Note package size on bid. Product will not contain any animal by product or ingredients.	LB	600		
36	Hummus, Prepared. Made from cooked mashed chickpeas, blended with tahini (tehena), oil, citrus juice, salt and garlic. Individual or Bulk. Quote must specify if quoting on individual or bulk and case size. Product will not contain any animal by product or ingredients.	LB/EA			

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SHORTENING AND OIL					
37	Shortening, General Purpose, (CID A-A 20100D, Type I). The general purpose shortening must be prepared from deodorized vegetable fats and oils, which include, but are not limited to, palm oil, palm kernel oil, canola oil, or a combination of these oils. The general purpose shortening may be processed by hydrogenation or interesterification. The product may contain antioxidants. Antifoaming agents must not be incorporated into the shortening. 50 pound block.	LB			
38	Oils, Salad, Vegetable, Canola (rapeseed), Corn, Cottonseed, Olive (refined), Peanut, Safflower, Soybean, Sesame, Sunflower, or any other vegetable oils or combinations of these oils. (CID A-A-20091E, Type II, Style 1, Saturated fat level a, Agricultral practice (i)). Gallons, Half Gallons, 5 Gallon Containers, or 35 lb Containers. Note size of container and case size on bid.	CT	100		

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BUTTER & MARGARINE					
39	BUTTER, Bulk (Made exclusively from milk or cream or both, with or without common salt, and with or without additional coloring matter, and containing not less than 80 percent by weight of milkfat). U.S. Grade AA, A, or B. As defined in 7 CFR 58.2621-2627. State case size and pack on bid.	LB	300		
40	BUTTER, Reddies. 90 patties per lb on paper chips, 5 grams each. (Made exclusively from milk or cream or both, with or without common salt, and with or without additional coloring matter, and containing not less than 80 percent by weight of milkfat). U.S. Grade AA, A, or B. As defined in 7 CFR 58.2621-2627. State case size and pack on bid.	EA	40000		
41	BUTTER, Whipped, Bulk (Made exclusively from milk or cream or both, with or without common salt, and with or without additional coloring matter, and containing not less than 80 percent by weight of milkfat – by the uniform incorporation of air or inert gas into butter). U.S. Grade AA or A. As defined in 7 CFR 58.2425 – 2430. State case size and pack on bid.	LB			
42	BUTTER, Whipped, Individual pack. (Made exclusively from milk or cream or both, with or without common salt, and with or without additional coloring matter, and containing not less than 80 percent by weight of milkfat – by the uniform incorporation of air or inert gas into butter). U.S. Grade AA or A. As defined in 7 CFR 58.2425 – 2430. No foil packaging. 5 gram individual pack. State case size and pack on bid.	EA			
43	Margarine, Bulk, All Vegetable. Margarine shall comply with all applicable Federal regulations including those contained in the Food and Drug Standard of Identity for Margarine (21 CFR Part 166) and must conform to USDA Specifications for Vegetable Oil Margarine. Margarine shall be made from one or more of the following vegetable oils; canola, safflower, sunflower, corn, soybean, or peanut oil. Margarine contains not less than 80% fat.	LB	600		

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DRESSINGS, VINEGAR, AND CONDIMENTS					
44	Dressing, Mayonnaise (21 Code of Federal Regulations (CFR) § 169.140), Regular, Reduced Fat, Fat Free, or Light (CID A-A-20140E, Type I, Flavor A, Style 1, 2, 3, or 4, Agricultural practice a). 4/1 Gallon plastic containers per case. Heavy Duty Mayonnaise is acceptable. Note Style on bid if not specified.	CS	100		
45	Dressing, Salad, Pourable, Regular, Lite or Light, Reduced Fat, or Fat Free, Any Flavor, Any Style. (CID A-A-20162B, Type I, II, III, or IV, Any Class, Any Style). 4/1 Gallon plastic containers per case. Note Type, Class, and Style on bid if not specified.	CS			
46	Dressing, Salad, Pourable, Regular, Lite or Light, Reduced Fat, or Fat Free, Any Flavor, Any Style. **9 Gram - 56.69 Gram (2 ounce) Packet**. (CID A-A-20162B, Type I, II, III, or IV, Any Class, Any Style). Note Type, Class, and Style on bid if not specified. Total amount may be adjusted to the next highest case count.	EA			
47	Dressing, Mayonnaise (21 Code of Federal Regulations (CFR) § 169.140), Regular, Reduced Fat, Fat Free, or Light. (CID A-A-20140E, Type I, Flavor A, Style 1, 2, 3, or 4, Agricultural practice a). **9 Gram - 12.4 Gram Individual Packet**. Each. Note Style on the bid if not specified. Note package size and case count on bid. Total amount may be adjusted to the next highest case count.	EA			
48	Mustard, Prepared, Yellow (Salad Style). (CID A-A-20036D, Type I). 4/1 Gallon plastic containers per case.	CS			
49	Mustard, Prepared, Yellow (Salad Style). (CID A-A-20036D, Type I). EACH 4.5 Gram Individual Packets. Specify case count on bid. Total amount may be adjusted to the next highest case count.	EA			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
50	Pickle, Relish, Sweet (mild or regular), Bulk, Cured. Product will comply with the United States Standards for Grades of Pickles (84 FR16381). Grade A or B. 4/1 Gallon Plastic Containers per case.	CS			
51	Pickle, Relish, Sweet (mild or regular), Individual, Cured. Product will comply with the United States Standards for Grades of Pickles (84 FR16381). Grade A or B. 9 Gram Individual Packet, Each. Specify case count on bid. Total amount may be adjusted to the next highest case count.	EA			
52	Tartar Sauce, Individual Packet, Each, Regular, Reduced Fat, Fat Free, or Light (CID A-A-20140E, Type III, Agricultural practice a). Specify case count on bid. Total amount may be adjusted to the next highest case count.	EA			
53	Vinegar, Cider or Distilled, 50 Grain Strength, 4/1 Gallon containers per case.	CS			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
JELLY, SUGARS, SYRUP					
54	Jelly, Fruit, Nonstandardized, No artificial sweeteners. Variety, Apple, Apricot, Cherry, Grape, Orange, Peach, Raspberry, or Strawberry. Reduced Sugar, U.S. Grade A or equivalent. (CID A-A-20078D), Type III - Nonstandardized, single; Kind A, B, F, M, R, S, Y, or AA, Style 2 - Reduced sugar (Must comply with 21 Code of Federal Regulations (CFR) § 101.60, 21 CFR § 130.10), Agricultural practice (A) - Conventional; Finished product quality a - U.S. Grade A or Finished product quality b - Equivalent to U.S. Grade A. 10 gram individual portion. EACH. Total amount may be adjusted to the next highest case count.	EA			
55	Preserves (Or Jams), Fruit, Variety, Apple, Apricot, Cherry, Grape, Peach, Raspberry or Strawberry. No artificial sweeteners. Reduced sugar, U.S. Grade A or equivalent. (CID A-A-20079D), Type II - Fruit preserves (or jams) that are prepared from more than a single fruit listed in Group I or Group II; Kind Group I: E, I, M, Q or Group II: A, B, J, Style 2 - Reduced sugar (Must comply with 21 CFR § 101.60, 21 CFR § 130.10), Agricultural practice (A) - Conventional; Finished product quality a - U.S. Grade A or Finished product quality b - Equivalent to U.S. Grade A. 10 gram individual portion. EACH. Total amount may be adjusted to the next highest case count.	EA			
56	Sugar, Brown, Light or Dark (CID A-A-20135E, Type II, Style A or B)	LB			
57	Sugar, White (Refined), Powdered or Confectioners (CID A-A-20135E, Type I, Style C)	LB			
58	Sugar, White (Refined), Granulated (fine, extra fine, or superfine) (CID A-A-20135E, Type I, Style A or B).	LB			
59	Sugar, White (Refined), Granulated (fine, extra fine, or superfine)(CID A-A-20135E, Type I, Style A or B). Each individual is 1/10 oz. State case count on bid.	EA			
60	Syrup, Table, Regular or Light, Any flavor (CID A-A-20124E, Type V, Style 1 or 2, Flavor A, B, C, D, or E.) Syrup shall be manufactured in accordance with the U.S. Standard of Identity for Table Syrup, 21 CFR 168.180. 4/1 Gallon Plastic Containers per case. State flavor on bid.	CS			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
	PIZZA, TACO SHELLS, TORTILLAS, TORTILLA CHIPS (PREMADE ITEMS)				
61	Pizza, Prepared, Frozen, Cheese, Thin Crust, Mozzarella Cheese (Regular, Lite or Low-moisture part-skim as indicated in 21 CFR 133, except 21 CFR §133.123-137 and 21 CFR §133.167-180), Enriched wheat or whole wheat crust, Wedge, Rectangle, Round Individual, or Round Oversized (specify size), Individually Quick Frozen. (CID A-A-20277A, Type I, Type of pizza I - Traditional, Type of Cheese A - Natural Cheese, Subtype 1, 2, 3, or 8-Other (as specified by the purchaser), Style of crust b - Thin crust, Component (1) - Cheese, Fat content (a) or (c)-other (as specified by the purchaser), Sodium content (i) or (ii)-other (as specified by the purchaser), Agricultural practice (aa) - Conventional. Ingredients: Pizza will consist of a dough crust, tomato sauce, cheese and spices. The dough crust shall contain enriched flour and yeast and/or other leavening agents. The sauce shall be prepared from peeled and cored tomatoes, tomato puree, and/or tomato paste; water; and spices, including salt; and/or other ingredients as appropriate. Product shall be manufactured not more than 180 days prior to delivery. Bid Quote MUST indicate actual portion weight, shape, dimensions, & case pack.	EA	12000		
62	Taco Shells, Corn, U Shaped. (CID A-A-20143B, Type III, Style A, Shape b. Each. State case count on bid.	EA	32000		
63	Tortillas, Wheat. 10" in diameter, Round, Shelf stable, refrigerated, or frozen, Table Ready. (CID A-A 20143B, Type I -Tortillas , Style B - Wheat, Size 9 - (10 in) diameter, Shape a - Round, Enrichment type (i) - Enriched, Product state (a) - Shelf stable, (c) - Refrigerate, or (d) - Frozen, Cook state (I) - Table-ready. Each. State case count on bid.	EA	40000		
64	Tortilla Chips, Corn, Round or Triangular, Shelf Stable, Table Ready (CID A-A-20143B, Type II, Style A. Bulk packaged. Pounds. State case size on bid.	LB	2500		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
TOMATO PRODUCTS					
65	Tomato Catsup, as defined in the standard of identity for catsup, ketchup, catchup (21 CFR 155.194). U.S. Grade A-C. 6/#10 Cans per case.	CS	56		
66	Tomato Catsup, as defined in the standard of identity for catsup, ketchup, catchup (21 CFR 155.194). U.S. Grade A-C. Each. Individual 9 Gram Packets. State case count on bid.	EA			
67	Tomatoes, Canned, Diced, as defined in the standard of identity for canned tomatoes (21 CFR 155.190). U.S. Grade A-C, Average drained weight of 54.7 to 63.5 ounces per #10 can. 6/#10 cans per case.	CS	112		
68	Tomato, Paste, as defined in the standard of identity for tomato paste (21 CFR 155.191). Natural Tomato Soluble Solids ranging from extra heavy to medium concentration (28 to 39.3%). U.S. Grade A, U.S. Fancy, U.S. Grade C, or U.S. Standard. 6/#10 cans per case.	CS	56		
69	Tomatoes, Canned, Whole, as defined in the standard of identity for canned tomatoes (21 CFR 155.190). U.S. Grade A - C, Average drained weight of 54.7 to 63.5 ounces per #10 can. 6/#10 cans per case.	CS			
70	Tomatoes, Crushed, Peeled, Tomato Soluble Solids (TSS) 12% or Greater; U.S. Grade A and B, Color, Flavor, Odor to be equivalent to Grade A for Tomato Puree; Minimum Drain Weight 63.5 oz., Grade Standard Reference Title 7 CFR 52.5168, 6/#10 Cans per case.	CS	56		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
VEGETABLES (CANNED)					
71	Vegetable, Beans, Green, Canned, Cut, Sliced Lengthwise, or French Style, Round Tye, Good to reasonably good character (A or B), Minimum drain weight 59 oz. U.S. Grade A-C. As defined in Food and Drug Standard of Identity 21 CFR 155.120. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada. 6/#10 cans per case.	CS	336		
72	Vegetable, Beans, Wax, Canned, Cut, Sliced Lengthwise, or French Style, Good to reasonably good character (A or B), Minimum drain weight 59 oz. U.S. Grade A - C. As defined in Food and Drug Standard of Identity 21 CFR 155.120. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada. 6/#10 cans per case.	CS			
73	Vegetable, Beets, Canned, Whole, Slices, Quarters, Diced, Julienne, French Style or Cut. Minimum drain weight 64 oz. U.S. Grade A, U.S. Grade C or U.S. Standard. As defined in Food and Drug Standard of Identity 21 CFR 155.200. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada. 6/#10 cans per case.	CS	56		
74	Vegetable, Carrots, Canned, Sliced, Diced, Julienne, French Style, or Cut. Minimum drain weight 64 oz. U.S. Grade A, U.S. Fancy, U.S. Grade C or U.S. Standard. As defined in Food and Drug Standard of Identity 21 CFR 155.200. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada. 6/#10 cans per case.	CS	224		
75	Vegetable, Corn, Whole Kernel (Whole Grain), Canned, Conventional or Supersweet, Golden (or yellow), Grade A - C. As defined in Food and Drug Standard of Identity 21 CFR 155.130. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada. 6/#10 cans per case or 6/75 oz vac-pack cans per case.	CS	224		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
76	Vegetable, Collard Greens, Canned, Grade U.S. No. 1. As defined in Title 7, 51.521. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada. 6/#10 cans per case.	CS			
77	Vegetable, Mixed (5-7 way blend mix including carrots, potatoes, green beans, peas, corn, lima beans, and celery), Canned, With Salt, With Salt and onion flavoring, No Salt Added, Low Sodium, or Other. (CID A-A-20120F, Type I, Type II, Style A, B, C, D, or E; Container size 4). Minimum drain weight of 64 oz. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada. 6/#10 cans per case.	CS	112		
78	Vegetable, Mushrooms, Brown, Buttons, Sliced Whole, Random Sliced Whole, Sliced Buttons, or Stems and Pieces. Minimum drain weight 68 oz. U.S. Grade A, or U.S. Grade B. As defined in the definitions and standards of identity for canned mushrooms 21 CFR 155.201. 6/#10 cans per case.	CS			
79	Vegetable, Peas, Sweet, Canned. U.S. Grade A - C. As defined in Food and Drug Standard of Identity 21 CFR 155.170. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada. 6/#10 cans per case.	CS	224		
80	Vegetable, Peppers, Jalapenos, Sliced. U.S. Grade, U.S. Fancy, U.S. No. 1, or U.S. No. 2. As defined in Title 7, 51.1282 - 1284. 6/#10 cans per case.	CS			
81	Vegetable, Spinach, Cut leaf or Sliced, Chopped, U.S. Grade A, U.S. Fancy, U.S. Grade B, or U.S. Extra Standard. As defined in Food and Drug Standard of Identity 21 CFR 155.200. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada, 6/#10 cans per case.	CS	224		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
VEGETABLES (FROZEN)					
82	Vegtable, Beans, Green, Frozen, Cut, Sliced Lengthwise, or French Style, Round Type, Regular or extended blanch process pack. U.S. Grade A - C. As defined in Title 7 CFR 52.2321 - 2328. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada.	LB			
83	Vegetable, Broccoli, Frozen, Spears, Short Spears, Cut or Chopped. U.S. Grade A or B. As defined in Title 7 CFR 52.631 - 644. *MUST be packed in United States, Canada or Mexico).	LB			
84	Vegetable, Carrots, Frozen, Sliced, Diced, Double Diced, Strips, Chips or Cut. U.S. Grade A, U.S. Fancy, U.S. Grade B or U.S. Extra Standard. As defined in Title 7 CFR 52.701 - 711. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada.	LB			
85	Vegetable, Corn, Whole Kernel (Whole Grain), Frozen, Golden (or yellow), Grade A, U.S. Fancy, U.S. Grade B, U.S. Extra Standard, U.S. Grade C or U.S. Standard. As defined in Title 7 CFR 52.911 - 920. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada.	LB			
86	Vegetable, Greens, Collard, Chopped, Frozen, U.S. Grade A or B. As defined in Title 7, 52.1371 - 1381. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
87	Vegtable, Mixed, Frozen (including green beans, lima beans, carrots, sweet corn, and/or peas). Three vegetable mix in which any one vegetable is not more than 40% by weight. Four vegetable mix in which none of the vegetables is less than 8% and no more than 35% by weight, or Five vegetable mix in which none of the vegetables is less than 8% or no more than 30% by weight. U.S. Grade A - C. As defined in Title 7 52.2121-2141. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada.	LB			
88	Vegetable, Peas, Frozen, U.S. Grade A, U.S. Fancy, U.S. Grade B, U.S. Extra Standard, U.S. Grade C or U.S. Standard. As defined in Title 7 52.3511-3520. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada.	LB			
89	Vegetable, Leafy Greens, Frozen, Spinach, Leaf or Chopped, U.S. Grade A or B. As defined in Title 7 52.1371-1381. Originated from crops that have been 100 percent grown, processed, and packed in the United States and Canada.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
FRUITS (CANNED and FROZEN)					
90	Fruit, frozen. U.S. Grade B or better. Apple slices; diced apricots; blackberries; blueberries; cherries; peaches; raspberries; strawberries in compliance with the "Commodity Specification for Frozen Fruit" dated June 2017.	CS			
91	Fruit, Apples, Siced or Diced, Canned, U.S. Grade A, B, C, or U.S. Fancy. Packed in light syrup, lightly sweetened fruit juice and water, lightly sweetened fruit juice, slightly sweetened water, extra light syrup, slightly sweetened fruit juice and water, slightly sweetened fruit juice, or in water. 6/#10 cans per case	CS			
92	Fruit, Applesauce, Canned, must be processed and meet the conditions of use in accordance with 21 CFR §101.60(c)(2). (CID A-A--20317B, Type I - Unflavored applesauce, Sweetness 1 - Unsweetened, Texture a, Nutritional contentclaim (a) - (f), Container size (v), Agricultural practice (aa). 6/#10 cans per case	CS			
93	Fruit, Apricots, Peeled, Halves or Slices, Canned, U.S. Grade A, B, C, or U.S. Fancy. Standard of Identity contained in 21 CFR 145.115. Packed in light syrup, lightly sweetened fruit juice and water, lightly sweetened fruit juice, slightly sweetened water, extra light syrup, slightly sweetened fruit juice and water, slightly sweetened fruit juice, or in water. 6/#10 cans per case.	CS			
94	Fruit, Fruit Cocktail, Canned, U.S. Grade A, B, or U.S. Fancy, Standard of Identity contained in 21 CFR 27.40 and 27.43. Proportion of Fruit ingredients shall contain Peaches (30%), Pears (25%), Grapes (6%), Pineapple (6%), and Cherries (2%). Packed in light syrup, lightly sweetened fruit juice and water, lightly sweetened fruit juice, slightly sweetened water, extra light syrup, slightly sweetened fruit juice and water, slightly sweetened fruit juice, or in water. 6/#10 cans per case.	CS			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
95	Fruit, Peaches (Clingstone or Freestone), Canned, Standards of Identity contained in 21 CFR 145.170 and 145.71. Halves, Halved, Quarters, Quartered, Slices, Sliced, Dice, or Diced, U.S. Grade A, B, or C. Packed in light sytup, lightly sweetened fruit juice and water, lightly sweetened fruit juice, slightly sweetened water, extra light syrup, slightly sweetened fruit juice and water, slightly sweetened fruit juice, or in water. 6/#10 cans per case.	CS			
96	Fruit, Pears, Canned, Standards of Identity contained 21 CFR 145.175 or 145.176, Halves, Halved, Quarters, Quartered, Slices, Sliced, Dice, or Diced, U.S. Grade A, B, C, or U.S. Fancy. Packed in light syrup, lightly sweetened fruit juice and water, lightly sweetened fruit juice, slightly sweetened water, extra light syrup, slightly sweetened fruit juice and water, slightly sweetened fruit juice, or in water. 6/#10 cans per case.	CS			
97	Fruit, Pineapple, Canned, Standards of Identity, Quality, and Fill of Container contained in 21 CFR 145.180 and 145.181, U.S. Grade A, B, or C, Slices, Half Slices, Broken Slices, Spears, Tidbits, Chunks, Cubes, or Crushed. Packed in light syrup, lightly sweetened fruit juice and water, lightly sweetened fruit juice, slightly sweetened water, extra light syrup, slightly sweetened fruit juice and water, slightly sweetened fruit juice, or in water. 6/#10 cans per case.	CS			
98	Fruit, Plums, Canned, Standards of Identity contained in 21 CFR 155.191, U.S. Grade A, B, C, or U.S. Fancy, Whole or Halves, peeled, pitted, Purple plum groups. Packed in light syrup, lightly sweetened juice and water, lightly sweetened fruit juice, slightly sweetened water, extra light syrup, slightly sweetened fruit juice and water, slightly sweetened fruit juice, or in water. 6/#10 cans per case.	CS			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
SAUCES					
99	Sauce, Hot, Green, Chipotle, Habanero, Buffalo-style, or Other. (CID A-A-20097G, Type I, III, IV, V, IX, or XI, Agricultural practices A). 4/1 gallon plastic containers per case, 6/#10 cans per case or Each. Specify size and/or case on bid.	CS/EA			
100	Sauce, Soy, Fermented or Fermented, Reduced Sodium. (CID A-A-20087D, Type I or IV), 4/1 Gallon plastic containers per case	CS			
101	Sauce, Worcestershire. (CID A-A-20099D, Type I or II, Agricultural Practice A). 4/1 gallon plastic containers per case.	CS			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
SPICES					
102	Spices, Allspice, Ground (CID A-A-20001C, Type I, Spice A, Form 1, Agricultural practice (i)). Packaging must indicate actual delivered weight of product. Pure – no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB			
103	Spices, Baking Powder, Single Action, shall be manufactured from clean, white, free-flowing, highly purified, food grade materials and shall be comprised of acid-reacting materials, sodium bicarbonate, and cornstarch. Note price by the pound.	LB			
104	Spices, Baking Soda, Food Grade Sodium Bicarbonate. Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed containers or boxes. Note package size on bid. Note price by the pound.	LB			
105	Spices, Basil, Sweet, Ground or Crushed (CID A-A-20001C, Type I, Spice C, Form 1 or 3, Agricultural practice (i)). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB			
106	Spices, Bay Leaves, Whole (CID A-A-20001C, Type I, Spice D, Form 2, Agricultural practice (i)). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB			
107	Spices, Cajun Seasoning, Spice Blends, (CID A-A-20001C, Type II, Blend B -Cajun Seasoning, Agricultral practice (i)). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
108	Spices, Celery Seed, Whole (CID A-A-20001C, Type I, Spice G, Form 2, Agricultural practice (i)). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB			
109	Spice, Chili Powder Blend, Ground, (CID A-A-20001C, Type II, Blend D, Salt-free Seasoning (6) -Other (as specified by the purchaser), Agricultural practice (i)). Blend shall have a reddish brown color and be free from lumps. The chili powder blend should include, but is not limited to, the following ingredients: ground chili pepper, cumin, oregano, salt, and garlic powder. Packaging must indicate actual delivered weight of product, Pure Spice - no additives or extenders. All delivered product must be labeled with ingredients. 1/2 oz. to 50 lb sealed containers. Note price by the pound.	LB			
110	Spices, Cinnamon, Ground, Not fortified. (CID A-A-20001C, Type I, Spice I, Form 1, Agricultural practice (i)). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB			
111	Spices, Cocoa Powder, Natural or Alkalized, Brown to Dark Brown in Color. Pure - no additives, extenders, foreign matter, or flow agents. BULK. Note package size on bid. Note price by the pound.	LB			
112	Spices, Cumin, Ground. (CID A-A-20001C, Type I, Spice L, Form 1, Agricultural practice (i)). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
113	Spices, Garlic, Powder. From dehydrated garlic bulb ground to a fine powder after the milling process. 100% air dried garlic. Appearance and Flavor Cream Brown Fine Powder with the characteristic odor and flavor of garlic. No off notes. Texture - A dry medium fine granular powder, slightly fibrous. Moisture less than 12%. Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB			
114	Garlic Salt, Packaging must be Labeled With Ingredients and Actual Delivered Weight of Product, Pure, From Dehydrated Garlic Bulb Ground to a Fine Powder, 100% Air Dried Garlic After the Milling Process, Appearance - Cream Brown Fine Powder With The Characteristic Odor and Flavor of Garlic. No Off Notes, Texture - A Dry Medium Fine Granular Powder, Slightly Fibrous, Moisture - No More That 12%, Grade - Free From Foreign Matter. Pure Spice - no additives or extenders. Packaging: 1/2 oz to 50 lb sealed containers Note package size on bid. Note price by the pound.	LB			
115	Spices, Ginger, Ground. (CID A-A-20001C, Type I, Spice P, Form 1, Agricultural practice (i)). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB			
116	Spices, Italian, Ground. (CID A-A-20001C, Type II, Blend H, Salt-free Seasoning (3) -Italian Seasoning, Agricultural practice (i)). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB			

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117	Juice, Lemon, Reconstituted, must comply with 21 Code of Federal Regulations (CFR) § 146.114. (CID A-A-20144C, Type I, Style A, Package type 1 - Plastic bottle, Agricultural practice a - Conventional). Note package size on bid.	CT			
118	Juice, Lime, Reconstituted, (CID A-A-20144C, Type II, Style A, Package type 1 - Plastic bottle, Agricultural practice a - Conventional). Note package size on bid.	CT			
119	Spices, Onion Powder, Ground. Packaging must be Labeled With Ingredients and Actual Delivered Weight of Product. Texture - A Dry Medium Fine Granular Powder, Slightly Fibrous, Moisture - No More That 12%, Grade - Free From Foreign Matter. Pure Spice - no additives or extenders. All delivered product must be labeled with ingredients. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB			
120	Spices, Oregano, Ground or Crushed. (CID A-A-20001C, Type I, Spice U, Form 1 or 3, Agricultural practice (i)). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB			
121	Spices, Paprika, Ground. (CID A-A-20001C, Type I, Spice V, Form 1, Agricultural practice (i)). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB			
122	Spices, Parsley, Flakes. (CID A-A-20001C, Type I, Spice W, Form 6, Agricultural practice (i)). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign mannter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
123	Spices, Pepper, Black, Ground. (CID A-A-20001C, Type I, Spice X, Form 1, Agricultural practice (i)). Each. Minimum 0.15 grams per package. Pure - no additives, extenders, foreign matter, or flow agents. Note package count on bid.	CS			
124	Spices, Pepper, Black, Ground. (CID A-A-20001C, Type I, Spice X, Form 1, Agricultural practice (i)). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB			
125	Spices, Pepper, Red, Ground or Crushed. (CID A-A-20001C, Type I, Spice Y, Form 1 or 3, Agricultural practice (i)). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB	100		
126	Spices, Sage, Ground. (CID A-A-20001C, Type I, Spcie CC, Form 1, Agricultural practice (i)). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB			
127	Spices, Salt, Food Grade or Table, Iodized. Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. Product may contain an Anti-Caking Agent. Bulk. Specify package size on bid. Note price by the pound.	LB			
128	Spices, Spice Blends, Seasoning Blend, Salt Free, With herbs and citrus or With garlic and herbs (CID A-A-20001C, Type II, Blend P - Other (as specified by the purchaser), Salt-free seasoning (1) or (2), Agricultral practice (i)). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
129	Spice, Taco Seasoning, Ground, (CID A-A-20001C, Type II, Blend P - Other (as specified by the purchaser), Agricultural practice (i)). Blend shall have a reddish orange color and be free from lumps. The taco seasoning blend should include, but is not limited to, the following ingredients: chili powder, ground cumin, dried oregano, salt, black pepper, ground paprika, garlic powder, and onion powder. Packaging must indicate actual delivered weight of product, Pure Spice - no additives or extenders. All delivered product must be labeled with ingredients. 1/2 oz. to 50 lb sealed containers. Note package size on bid. Note price by the pound.	LB			
130	Spices, Thyme, Ground. (CID A-A-20001C, Type I, Spice GG, Form 1, Agricultural practice (i)). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid.	LB			
131	Spices, Turmeric, Ground. (CID A-A-20001C, Type I, Spice HH, Form 1, Agricultural practice (i)). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid.	LB			
132	Vanilla Flavoring, Imitation, (non-alcoholic). Product must meet the standard of identity per 21 CFR § 169.177 (a) and (b). Note package size on bid.	CT			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
SOUP BASES					
133	Soup Base, Bouillon, Beef Flavor, Low or Reduced Sodium, Powdered, No added monosodium glutamate. (CID A-A-20202B, Type I, Class 2 or 3, Style A, Flavor Enhancer A). Maximum moisture percent by weight is 3.5. Maximum total fat percent by weight is 15%. Maximum of 140 mg of sodium per 8 oz. of finished product, Finished product must be completely soluble in boiling water when prepared according to the label instructions, Single yield: The one (1) lb. of powdered finished product must dilute to a final volume of not less than five (5) gallons (5.67 grams makes an 8 oz. cup serving size) (Double yield -1 lb = 10> gal) (triple yield -1 lb = 15> gallon), Yield must be marked on container, All delivered product must be labeled with ingredients. Quote must include cost for finished 10 gallons of broth. Specify case weight on bid.	LB			
134	Soup Base, Bouillon, Chicken Flavor, Low or Reduced Sodium, Powdered, No added monosodium glutamate. (CID A-A-20202B, Type II, Class 2 or 3, Style A, Flavor Enhancer A). Maximum moisture percent by weight is 3.5. Maximum total fat percent by weight is 15%. Maximum of 140 mg of sodium per 8 oz. of finished product, Finished product must be completely soluble in boiling water when prepared according to the label instructions, Single yield: The one (1) lb. of powdered finished product must dilute to a final volume of not less than five (5) gallons (5.67 grams makes an 8 oz. cup serving size) (Double yield -1 lb = 10> gal) (triple yield -1 lb = 15> gallon), Yield must be marked on container, All delivered product must be labeled with ingredients. Quote must include cost for finished 10 gallons of broth. Specify case weight on bid.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
135	Soup Base, Bouillon, Vegetable Flavor, Low or Reduced Sodium, Powdered, No added monosodium glutamate. (CID A-A-20202B, Type IV, Class 2 or 3, Style A, Flavor Enhancer A). Maximum moisture percent by weight is 3.5. Maximum total fat percent by weight is 15%. Maximum of 140 mg of sodium per 8 oz. of finished product, Finished product must be completely soluble in boiling water when prepared according to the label instructions, Single yield: The one (1) lb. of powdered finished product must dilute to a final volume of not less than five (5) gallons (5.67 grams makes an 8 oz. cup serving size) (Double yield -1 lb = 10> gal) (triple yield -1 lb = 15> gallon), Yield must be marked on container, All delivered product must be labeled with ingredients. Quote must include cost for finished 10 gallons of broth. Specify case weight on bid.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
MEATS - BEEF					
136	Meats, Beef, Ground, 80% Lean, IMPS 136, delivered Frozen. Ground Beef shall consist of chopped fresh and/or frozen beef without seasoning. In addition product must be produced from current raw material, no bench trimmings, steak trim, or re-ground product to be used as raw material. Finished product shall not contain more than 20 percent fat, and shall not contain added water, phosphates, binders, or extenders. No partially defatted tissue or advanced meat recovery product. PRODUCT MUST BE 6 MONTHS OR YOUNGER UPON DELIVERY WITH THE DATE CLEARLY ON THE LABEL, (NO STAMPED OR WRITTEN DATES ALLOWED). When beef cheek meat (trimmed beef cheeks) is used in the preparation, the amount of such meat shall be limited to 25 percent; (NO ORGAN OR TONGUE MEAT) Delivered cases must be labeled Beef, All Beef, Pure Beef, or 100% Beef and with fat percentage. Manufacturer's letters will NOT be accepted in lieu of labeling. Upon delivery, product must have a rosy red appearance. Product that is grey, brown or tan in color will be rejected. Clear 1 mil or thicker sealed bags. No open bags, opaque or colored bags. Note weight of packaging and case size on bid.	LB	24000		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
137	Meats, Beef, Ground, Patties, IMPS 1136, 80% Lean, Frozen, Round in Shape, with Paper Separation or Individually Quick Frozen. Ground Beef Patties shall consist of chopped fresh and/or frozen beef without seasoning. In addition product must be produced from current raw material, no bench trimmings, steak trim, or re-ground product to be used as raw material. Finished product shall not contain more than 20 percent fat, and shall not contain added water, phosphates, binders, or extenders. No partially defatted tissue or advanced meat recovery product. PRODUCT MUST BE 6 MONTHS OR YOUNGER UPON DELIVERY WITH THE DATE CLEARLY ON THE LABEL, (NO STAMPED OR WRITTEN DATES ALLOWED). When beef cheek meat (trimmed beef cheeks) is used in the preparation, the amount of such meat shall be limited to 25 percent; (NO ORGAN OR TONGUE MEAT) Delivered cases must be labeled Beef, All Beef, Pure Beef, or 100% Beef and with fat percentage. Manufacturer's letters will NOT be accepted in lieu of labeling. Upon delivery, product must have a rosy red appearance. Product that is grey, brown or tan in color will be rejected. Product to be packed in 10 to 60 lb cases. 1 mil or thicker bags. Patties will be packed in boxes completely lined with plastic bags. The open end of the bag will overlap at the top to completely cover the	LB	2000		
138	Meats, Beef Roast, Raw, Beef Top or Bottom Round (Gooseneck), or Strip Loin, Boneless. IMPS 168 -Round, Top (Inside), Untrimmed, 169 - Round, Tip (Inside), 169A - Round, Tip (Inside), Cap Off, 170 - Round, Bottom (Gooseneck), 170A - Round, Bottom (Gooseneck), Heel Out, 171B - Round, Outside Round (Flat), 180 - Loin, Strip Loin, Boneless. Frozen, weight range approximately 12 to 28 lb. Quote MUST indicate actual IMPS & average roast weight of quoted item.	LB	8000		
139	Meats, Beef for Stewing, Raw, IMPS 135A, diced pieces must be sized - not less than a 3/4" cube or not more than a 1 1/2" cube and no individual surface must be more than 2.5 inches in length, the fat thickness of the surface and/or seam fat must not exceed 1/4 inch at any point. Product to be packed in 10 to 40 lb cases. Delivered Frozen. VEAL is not a substitute for this specifications. Product must be packaged in plastic bags or casings. Filled bags or casings will have practically all air pockets forced out through the open end and will be closed by metal or plastic clips, tying, or folding to completely cover the product.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
MEATS - CHICKEN					
140	Meats, Chicken Breast, Boneless, Skinless, Raw, White Meat (Breast Meat), Frozen, A quality per the USDA, United States Classes, Standards, and Grades for Poultry Agricultural Marketing Service (AMS) 7 CFR § 70 and 70.200 et seq., §70.220, §70.232, §70.233, §70.234 A Quality. All processing activities shall comply with all applicable FSIS regulations and requirements, including 9 CFR § 381, and shall be done under FSIS inspection. The commodity shall not be processed or packaged more than 60 days prior to the first date of the delivery period for each sales order. Frozen commodity when specified in the Solicitation, shall be processed, packaged and packed, and placed in a freezer within 7 calendar days after the date of harvest. Product must be produced under FSIS pathogen reduction standards, as specified in 9 CFR § 381. Boneless, skinless breasts must be free of cartilage, fat, holes, tendons, bone pieces, blood clots, bruises, cuts, tears, and muscle mutilations. Slight discolorations is permitted, provided it does not detract from the appearance of the product. Unbreaded. – All packaging materials shall comply with FSIS regulations (9 CFR § 381.144 Packaging Materials). All packaging and packing materials must be clean and in new condition, shall not impart objectionable odors or flavors to the commodity, shall be safe for use in contact with food products (cannot adulterate product or be injurious to health). Packed in poly bag boxes. Polyethylene-film Bags – Shall have a wall thickness of not less than 2 mil; and shall protect the commodity from dehydration, freezer burn, or quality deterioration during the conditions of use. Frozen commodity showing any evidence of defrosting, refreezing, or freezer deterioration shall be rejected for use under this FPPS. Products produced or labeled with any phrase “under religious exemption” will be refused. No Sodium added. Size of chicken breast, 5 -7 ounce. Note size on the bid.	LB	6000		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
141	Meats, Chicken, Boneless, Skinless, Raw, White Meat (Tender or Breast Meat), Frozen, A quality per the USDA, United States Classes, Standards, and Grades for Poultry Agricultural Marketing Service (AMS) 70.200 et seq. Boneless, skinless breasts must be free of cartilage and fat. Boneless breasts (excluding the attached tenderloin) must be free of tendons. Tendons normally associated with tenderloins are permitted. Tenderloins or boneless, skinless parts must be free of blood clots, bruises, cuts, tears, and holes in the muscle tissue. Slight discolorations and separation of the muscle tissue is permitted on boneless, skinless parts, provided it does not detract from the appearance of the product. Boneless, skinless parts may be diced. The dicing process must result in size-reduced portions of meat that are intact, not mutilated, and with surfaces relatively smooth in appearance. Individual size-reduced portions of meat must be relatively uniform in size and shape, and consistent with the size reduction process. Unbreaded. Packed in poly bag boxes. Polyethylene-film Bags – Shall have a wall thickness of not less than 2 mil; and shall protect the commodity from dehydration, freezer burn, or quality deterioration during the conditions of use. All packaging and packing materials must be clean and in new condition. Products produced or labeled with any phrase “under religious exemption” will be refused.	LB	12000		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
142	Meats, Chicken, Boneless, Skinless, Raw, Thigh, Meat, Frozen, A quality per the USDA, United States Classes, Standards and Grades for Poultry Agricultural Marketing Service (AMS) 70.200 et seq. Boneless thighs must be free of cartilage, fat, tendons, blood clots, bruises, cuts, tears, and holes in the muscle tissue Boneless, skinless parts may be diced. The dicing process must result in size-reduced portions of meat that are intact, not mutilated, and with surfaces relatively smooth in appearance. Individual size-reduced portions of meat must be relatively uniform in size and shape, and consistent with the size reduction process. Unbreaded. Packed in poly bag boxes. Polyethylene-film Bags – Shall have a wall thickness of not less than 2 mil; and shall protect the commodity from dehydration, freezer burn, or quality deterioration during the conditions of use. All packaging and packing materials must be clean and in new condition. Products produced or labeled with any phrase “under religious exemption” will be refused.	LB			
143	Meats, Chicken, Leg Quarter, Raw, Whole, Ready to Cook, Frozen, Frozen, U.S. Grade A. Broiler Leg, United States Classes, Standards and Grades for Poultry Agricultural Marketing Service (AMS) 70.200 et seq, Unbreaded. "Whole Leg quarter" consists of a poultry thigh and drumstick (attached), with a portion of the back attached. Delivered amounts of Leg Quarter portions can be random sizing, with the portion size not to be smaller than **12 ounces and not to exceed 16 ounces**. Packed in poly bag boxes. Polyethylene-film Bags – Shall have a wall thickness of not less than 2 mil; and shall protect the commodity from dehydration, freezer burn, or quality deterioration during the conditions of use. All packaging and packing materials must be clean and in new condition. Products produced or labeled with any phrase “under religious exemption” will be refused.	LB	18000		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
144	Meats, Chicken, Filet, 4-5 oz, Whole Muscle or Chunked and formed, 1/2 inch cube or greater (9 CFR § 381.171(f)), No mechanically separated chicken (comminuted), previously cooked chicken meat, or MSG may be used in product, 100% white meat, Breaded. (CID A-A-20276A, Type VI, Style A or B, Meat Type (b), Form 1, Shape (b). Individually Quick Frozen. Vegetable oil shall be used as the frying medium. Combined batter and breading shall not exceed 30% by weight and will be evenly coated. All ingredients in the product must be listed in the ingredients statement in order of predominance, from highest to lowest amounts in accordance with the USDA Food Safety Inspection Service (FSIS) Food Standards and Labeling Policy. Manufacturer's letters will NOT be accepted in lieu of labeling. Size of patty to be determined locally and size noted on bid.	LB	2000		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
MEATS - FISH					
145	Meats, Fish Fillets, Raw, Individually Quick Frozen, Unglazed, Skin-on, Skin-on (white side only), or Skin-off (skinless), Practically boneless fillet. U.S. Grade A or B. Acceptable types include Tilapia, Cod, Haddock, or Flounder. (Grade Standards are separate for Cod, Flounder, and Haddock and must comply with those standards). Fillets are slices of practically boneless fish flesh of irregular size and shape, which are removed from the carcass by cuts made parallel to the backbone and sections of such fillets cut so as to facilitate packing. 100% net weight, No water or glaze weight added. Fish portion must meet weight requirements when thawed and drained, Delivered cases must be labeled 100% net weight. Manufacturer's letters will not be accepted in lieu of labeling. Note type and size on bid. 4 to 7 oz.	LB	7000		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
MEATS - PORK					
146	Meats, Italian Sausage, Pork , Pork and Turkey (pork is predominant) or Pork and Chicken (pork is predominant), Sweet, Links, **3.8 - 5 ounce range**. Italian sausage is a fresh, uncooked, linked product. The meat components must be chopped or ground to a moderately course texture. The sausage itself (or interior cut surface of links) is moderately coarse in texture with a uniform color ranging from medium to dark reddish-brown with evenly distributed fat particles. The use of artificial colors in the manufacture of any sausage item is not permitted. The use of ingredients, method of addition, and product labeling shall comply with the Food Safety and Inspection Service's (FSIS) Regulations and Policies. The purchaser maintains the right to verify the amounts of added ingredients using approved testing methods. Fat content shall be declared on the product label along with a nutrition facts panel in accordance with FSIS regulations. Links must be moderately uniform in length and diameter. Packaging: layers one link deep will be separated with waxed paper or sheets of plastic material used for this purpose. IMPS 818, Italian Sausage, Formula D, P2, or P3, Flavoring C – Sweet (Contains increased amounts of sugar or sweetener), Type E - Linked, Casing Option B - Hog, Linked (Natural) or D - Collagen Casings (Edible). Product will be delivered frozen. Product will not contain SOY. Specify portion size on bid.	LB	2000		
147	Meats, Pork Roast, Pork Shoulder, Boston Butt, Boneless, Raw, IMPS 406A, Frozen, No Paper Wrapping, Weight Range A or B, 4 to 10 lb. Quote MUST indicate average roast weight of quoted item.	LB	5000		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
MEATS - TURKEY					
148	Meats,Turkey, Boneless, Roast, Raw, Natural, All-Natural, Boned, Rolled and Tied, netted, roasting pack or other appropriate packaging. U.S. Grade A., United States Classes, Standards and Grades for Poultry Agricultural Marketing Service (AMS) 70.200 et seq. Breast meat or breast/thigh meat (8-12 lb each) or whole muscle thigh meat (6 lb each). Skin (Maximum) 12.5%. Packaging shall be neat and attractive. The consumer pack turkey and turkey roasts must not be processed and packaged more than 90 calendar days prior to the first date of the delivery period. Products produced or labeled with any phrase related to “under religious exemption” will be refused.	LB	12000		
149	Meats, Turkey, Boneless, Skinless, Whole Muscle Breast, Fully Cooked, Frozen. US Grade A, 3 – 6 lb range. Product shall be produced from non-basted, U.S. Grade A turkey breasts from freshly harvested young turkeys (AMS 70.202(b)). Individually packaged in moisture proof plastic film bags, packed with a minimum 6 breasts per case. May contain up to 16% solution of water; seasoning 1.5 %; Sodium content shall not exceed 550 mg per 100 grams (0.50%). Ingredients shall not exceed 18% of total formulation. Products produced or labeled with any phrase related to “under religious exemption” will be refused.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
CHEESE					
150	Cheese, Cheddar, U.S. Grade AA or A, CID-A-A-20208C, Type I - Cheddar cheese (21 Code of Federal Regulations (CFR) §133.113), Style D - Shredded, frozen (5 lb) box, K - Other (Shredded, frozen, 10 lb to 40 lb) box, Shred size 1, 2, or 3, Agricultural practice (a) - Conventional. “Cheddar cheese” is cheese made by the cheddaring process or by another procedure which produces a finished cheese having the same physical and chemical properties as the cheese produced by the cheddar process and is made from cow's milk with or without the addition of coloring matter and with common salt, contains not more than 39 percent of moisture, and in the water-free substance, contains not less than 50 percent of milk fat and conforms to the provisions of §19.500, “Definitions and Standards of Identity for Cheese and Cheese Products.” Food and Drug Administration (21 CFR 133.113). Manufacturer’s letters will NOT be accepted in lieu of labeling. Packaging: 5 lb to 40 lb sealed Bags or containers.	LB	3000		
151	Cheese, Mozzarella, Low-moisture Mozzarella, Part-skim Mozzarella, Low-moisture Part-skim Mozzarella. (CID-A-A-20248C) The mozzarella cheese must conform to the following list. Type I, II, III, or IV. Style J - Other (Shredded, individually quick frozen (IQF) - (5 lb to 40 lb) box). Shred size 1,2, or 3. Agricultural practice a. Milk fat range between 30.0 to 45.0 to 60.0 % on a dry basis depending on type. Moisture content range between 45.0 to 60.0 % depending on type. All ingredients must be declared by their common or usual name in descending order of predominance by weight. Manufacturer’s letters will NOT be accepted in lieu of labeling. Type and Style to be determined locally and size noted on bid. Packaging of Primary Container: 5 lb to 40 lb sealed Bags or containers.	LB	5000		
152	Cheese, Parmesan or Parmesan and Romano Mixed, Grated, Italian Style, 12-1 lb containers per case	CS	480		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
DAIRY					
153	Dairy, Milk, Pasteurized, Milk (Whole), No Flavor. (CID A-A-20338A, Group I - Pasteurized, Type A - Milk, Flavor 5 - Other (as specified by the purchaser - No Flavor), Packaging size f - 473.2 ml (16 fl oz), Agricultural practice (1) - Conventional). Milk must comply with all criteria of the definition and standard of identity in 21 CFR§131.110. 1 Pint containers.	EA			
154	Dairy, Milk, Pasteurized, Milk (Whole), No Flavor. (CID A-A-20338A, Group I - Pasteurized, Type A - Milk, Flavor 5 - Other (as specified by the purchaser - No Flavor), Packaging size c - 236.6 ml (8 fl oz) aseptic package or d - 236.6 ml (8 fl oz) plastic bottle, Agricultural practice (1) - Conventional). Milk must comply with all criteria of the definition and standard of identity in 21 CFR§131.110. ½ pint containers.	EA Weekly Delivery As Needed.	274000		
155	Dairy, Milk, Pasteurized, Milk (Whole), No Flavor. (CID A-A-20338A, Group I - Pasteurized, Type A - Milk, Flavor 5 - Other (as specified by the purchaser - No Flavor), Packaging size j - Other (as specified by the purchaser - 5 gallon), Agricultural practice (1) - Conventional). Milk must comply with all criteria of the definition and standard of identity in 21 CFR§131.110. 5 Gallon Containers for Milk Dispenser.	CT			
156	Dairy, Cottage Cheese, Cultured or Acidified, Low Fat (2%), Fat Free, Cottage Cheese, or No Salt Added Low Fat Types, Unflavored, Small or Large Curd, Once the cottage cheese is packaged, the cottage cheese must have a remaining shelf life of at least 60 days. (CID A-A-20154C, Group I or II, Style A or B, Types 2, 3, 4, or 5, Flavor (a), Packaging size (7) - Other (as specified by purchaser), Agricultural practice (a). Note type and package size on bid.	CT	400		
157	Dairy, Cream, Pasteurized, Sour Cream, Reduced Fat Sour Cream, Low-fat Sour Cream, or Nonfat Sour Cream, No Flavor. (CID A-A-20251, Group I, Type F, H, I, or J, No Flavor). Note type and package size on bid.	CT	1200		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
BREAD					
158	Bread, Roll, Enriched, Finger (Hot Dog), Whole wheat, Pan Baked, Sliced, Fresh, Seedless. (CID A-A-20053C, Type I - Meet the standard for enrichment in 21 Code of Federal Regulations (CFR) §136.115, Enriched bread, rolls, and buns, Class of Roll D - Finger (hot dog), Style of roll 4 - Other (as specifiec by the purchaser) Whole wheat, Bake Type a - Pan baked, Slice Type 1) - Sliced, Product State a) - Fresh (21 CFR §101.95), Seed type (1) - Seedless, Agricultural practice (i) - Conventional). Fresh bread shall be delivered within 48 hours after baking. State package size on bid. Weekly Delivery As Needed.	EA	27000		
159	Bread, Roll, Enriched, Sandwich (Hamburger), Whole Wheat, Pan Baked, Sliced, Fresh, Seedless. (CID A-A-20053C, Type I - Meet the standard for enrichment in 21 Code of Federal Regulations (CFR) §136.115, Enriched bread, rolls, and buns, Class of Roll C - Sandwich (hamburger), Style of Roll 2 - Whole wheat, Bake Type a - Pan baked, Slice Type 1) - Sliced, Product State a) - Fresh (21 CFR §101.95), Seed type (1) - Seedless, Agricultural practice (i) - Conventional). Fresh bread shall be delivered within 48 hours after baking. State type and package size on bid. Weekly Delivery As Needed.	EA	44796		
160	Bread, Whole Wheat, Unseasoned, Fresh, Any Loaf Size, Pan Baked, Sandwich, Sliced, Enriched, Seedless. (CID A-A-20052C, Type II - Whole Wheat (21 CFR §136.180), Product State 1 - Fresh (21 CFR §101.95), Loaf Size a, b, c, d, e, or f- Other (as specified by the purchaser), Bake Type 1) -Pan baked, Shape a) - Round top or Shape b) - Sandwich, Slice Type (1) - Sliced, Enrichment Type (a)-Meet the standard for enrichment in 21 CFR §136.115, Enriched bread, rolls, and buns, Seed Type- (ii) - Seedless, Agricultural practice i) - Conventional). Fresh bread shall be delivered within 48 hours after baking. State type and loaf size on bid. Weekly Delivery As Needed.	OUNCE (OZ)	660000		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
EGGS					
161	Eggs, Shell, Whole, Fresh, U.S. Grade A, Large, 30 Dozen per case Weekly Delivery As Needed.	CS	500		
162	Eggs, Shell, Whole, Fresh, U.S. Grade A, Large, 15 Dozen per case	CS			
163	Eggs, Shell, Whole, Fresh, U.S. Grade A, Medium, 30 Dozen per case	CS			
164	Eggs, Shell, Whole, Fresh, U.S. Grade A, Medium, 15 Dozen per case	CS			
165	Eggs, Pasteurized, Homogenized Whole, Frozen, 30 pound case. One case yields 270 large whole eggs.	CS			
166	Eggs, Pasteurized, Liquid, Frozen. Specify case size on bid.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
BEVERAGES					
167	Coffee Ground, Medium Ground. Specify case size on bid.	LB	700		
168	Beverage Bases (Powdered), No artificial sweeteners. CID-A-A-20098F, Type I - Unsweetened or Type II - Sweetened with nutritive sweetener. Any flavor, Flavor 1-23, Formulation a - Not Fortified. The beverage bases must be processed in accordance with Current Good Manufacturing Practices (21 Code of Federal Regulations (CFR) Part 110). All ingredients must be declared by their common or usual name in descending order of predominance by weight (21 CFR § 101.4(a)) unless exempted by 21 CFR § 101.100. The beverage bases must contain ingredients appropriate for the type(s), flavor(s), and formulation(s) of beverage bases specified. The beverage bases may contain natural or artificial flavors, acidulants, antioxidants, stabilizers, clouding agents, U.S. certified colors, anticaking agents, emulsifiers, fillers, ascorbic acid, and other ingredients (When used, the additional ingredients must be of Food Chemicals Codex purity or United States Pharmacopeia-National Formulary (USP-NF) quality and meet the related FDA regulations on food additives or generally recognized as safe (GRAS) requirements). The nutritive sweeteners must be white, refined, granulated cane or beet sugar, fructose, or a combination thereof. The beverage bases must be uniformly blended, free-flowing, homogenous dry mixtures, free from hard lumps. Granulation may vary from a fine powder to small agglomerated crystals. Powder may be homogeneous or speckled in color. When reconstituted per the manufacturer's instructions, the beverage bases must fully dissolve within two minutes with constant stirring. The beverage bases must be a clear to slightly cloudy, sediment free liquid. The hydrated beverage bases must have the appearance and distinct odor and flavor as specified in TABLE I. Finished product requirements. All ingredients and finished product must be clean, sound, wholesome, free from foreign material, and free from evidence of rodent or insect infestation. State package type and case count on bid. Price quote by EACH in a case.	EA			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
FRESH FRUIT					
169	Fresh Fruit, Apples, Any Variety, U.S. Extra Fancy, U.S. Fancy, or U.S. No. 1. 80 - 138 case count. State variety and case count on bid.	CS			
170	Fresh Fruit, Bananas, Yellowish to Yellow with Green Tips (Index 3 - 5). Minimum 1 1/8" diameter, Minimum 5.5" long, 40 lb case. State case count on bid.	CS			
171	Fresh Fruit, Grapefruits, U.S. Fancy or U.S. No. 1. Red or Ruby Red. 36 - 48 count per case. State variety and case count on bid.	CS			
172	Fresh Fruit, Oranges, U.S. Fancy or U.S. No. 1. Any Variety. 88 - 138 count per case. State variety and case count on bid.	CS			
173	Fresh Fruit, Apricots, U.S. No. 1. Minimum size of 1 1/2" diameter. Note case count on bid.	CS			
174	Fresh Fruit, Blueberries, U.S. No. 1. Medium to Large (90 to 189 berries per cup). Pints.	PT			
175	Fresh Fruit, Melon, Cantaloupes, Fresh, U.S. Fancy or U.S. No. 1. Each	EA			
176	Fresh Fruit, Cherries, Sweet, U.S. No. 1. Pounds.	LB			
177	Fresh Fruit, Bunch Grapes, Green or Red Seedless. U.S. Fancy Table Grapes or U.S. No. 1 Table Grapes. 18 lb case. State Case size on Bid.	CS			
178	Fresh Fruit, Melon, Honey Dew, Fresh. U.S. No. 1. Each.	EA			
179	Fresh Fruit, Kiwifruit. U.S. Fancy or U.S. No. 1. 75 - 108 case count. Note case count on bid.	CS			
180	Fresh Fruit, Mango. U.S. Fancy or U.S. No. 1. State case count on bid.	CS			
181	Fresh Fruit, Nectarines. U.S. Fancy, U.S. Extra No. 1 or U.S. No. 1. 56 - 64 case count. State case count on bid.	CS			
182	Fresh Fruit, Peaches. U.S. Fancy, U.S. Extra No. 1, or U.S. No. 1. 40 - 48 case count. State case count on bid.	CS			
183	Fresh Fruit, Pears. U.S. No. 1. Any Variety. 90 to 150 count. State variety and case count on bid.	CS			
184	Fresh Fruit, Pineapples, Fresh. U.S. Fancy or U.S. No. 1. 5 - 8 count. State case count on bid.	CS			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
185	Fresh Fruit, Plums. U.S. Fancy or U.S. No. 1. 40 - 45 case count. State case count on bid.	CS			
186	Fresh Fruit, Strawberries. U.S. No. 1. 1/2 pints or pints. State package size and case count on bid.	CS			
187	Fresh Fruit, Tangerines/Clementines. U.S. Fancy or U.S. No. 1. 100 - 176 case count.	CS			
188	Fresh Fruit, Watermelons. U.S. Fancy or U.S. No. 1. Seedless or Regular. Each.	EA			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
FRESH VEGETABLES					
189	Fresh Vegetable, Beans, (Snap, Pole, Green, Wax). U.S. Fancy, U.S. No. 1, or U.S. No. 2. Consists of beans of similar varietal characteristics which are fairly fresh, firm, not overmature, and which are free from soft rot and free from serious damage caused by dirt, leaves, leafsteams, other foreign matter, hail, disease, insects or mechanical or other means. Note package weight on bid.	LB			
190	Fresh Vegetable, Beets, Bunched Beets, Beets with Short-Trimmed Tops, or Topped Beets. U.S. No. 1 or 2. Cosists of beets of similar varietal characteristics the roots of which are well trimmed, firm, not excessively rough, not seriously misshapen and which are free from soft rot and free from serious damage caused by cuts, dirt, freezing, growth cracks, disease, rodents, or insects, or mechanical or other meals. Bunched beets or beets with short-trimmed tops shall have tops which are fresh and free from decay and free from damage caused by discoloration, freezing, disease, insects, or mechanical or other means. The diameter of each beet shall be not less than 1 - 1/2 inches. Bunched beets are beets which are tied in bunches and tops shall be full length or removed to not less than 6 inches. Beets With Short-Trimmed Tops are beets showing leafstems ranging to not more than 4 inches in length. Topped beets are beets with tops removed to not more than one-half inch in length. Note package weight on bid.	LB			
191	Fresh Vegetable, Broccoli, Fresh Cut, Ready to Eat, Florets (3/4 – 2 ¾' in diameter and ¾ to 2 ¾" in length), Spears (3 to 4" in diameter and not to exceed 4 1/2" in length) or Crowns (Not less than 2 1/2 " or more than 5" in diameter and not less than 2 ½" or more than 5" in length), Conventional. (CID A-A-20290A, Style I – Size A, Style II – Size A, or Style III, Agricultural practice 1). Note style, case count, and case weight on bid.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
192	Fresh Vegetable, Cabbage, U.S. No. 1 Green, Large (3 pounds or over), Heads of cabbage of one variety or similar varietal characteristics, which are of reasonable solidity, and are not withered, puffy, or burst and which are free from soft rot, seed stems, and from damage caused by discoloration, freezing, disease, insects or mechanical or other means. Note package weight on bid.	LB			
193	Fresh Vegetable, Carrots, Ready to Use, Unpeeled, Whole (1" – 2 ½" in diameter not less than 5" in length). (CID A-A-20191E, Type I - Unpeeled, Style A - Whole - carrot must not be less than 1 inches or more than 2-1/2 inches in diameter and must not be less than 5 inches in length, Purpose ii - Ready-to-Use, Agricultural practice a - Conventional). The carrots must be minimally processed in accordance with Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food (21 Code of Federal Regulations (CFR) Part 117). The carrots must be processed and transported in accordance with Mitigation Strategies to Protect Food Against Intentional Adulteration (21 CFR Part 121). The carrots must be kept under refrigeration to maintain quality. Unless otherwise recommended, preparation, storage, and delivery temperatures must not be lower than 0°C (32°F) but not more than 3.3°C (38°F). Carrots must have a minimum of 21 days shelf life. Product is intended for consumption by the general public and to be consumed after additional processing such as but not limited to washing or cooking by the end user. The carrots must possess a fairly well homogeneous orange color over practically the entire surface and be free from discoloration which more than slightly affect the appearance of the product. White color that disappears after a quick rinse with cold potable water prior to serving is acceptable. The carrots must be crisp and firm, but not tough, fibrous, or mushy and possess a practically uniform texture. Whole, unpeeled Carrots must meet the requirements of U.S. No. 1 Jumbo of the U.S. Standard for Grades of Topped Carrots. Note package weight on bid.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
194	Fresh Vegetable, Cauliflower, Fresh Cut, Ready to Eat, Florets (3/4 to 2 ¾" in diameter and ¾ to 2 ¾" in length), White, Conventional. (CID A-A-20291A, Style I, Size A, Color 1) Cauliflower shall be bright in color, compact, fresh and firm to the touch and not tough, fibrous, or mushy. Cauliflower shall be prepared from U.S. Commercial Grade or better of the U.S. Standards for Grades of Cauliflower for Processing. 12 count case average. Price quote by the POUND.	LB			
195	Fresh Vegetable, Celery, U.S. Extra No. 1 or U.S. No. 1. Stalks of celery of similar varietal characteristics which are fairly well developed, fairly well formed, well-trimmed, fairly compact, and which are free from blackheart and soft rot and free from damage caused by freezing, growth cracks, horizontal cracks, pithy branches, seed stems, suckers, dirt, doubles, wilting, blight, other disease, insects or mechanical or other means. Stalks shall be green unless specified as fairly well blanched, or mixed blanch. Outer whorl of branches shall be not less than 6 inches. Stalks shall be of such length as to extend from one side, end or bottom of the container to within 1-1/2 inches of the corresponding opposite side, end or top of the container. State case weight on bid.	LB			
196	Fresh Vegetable, Cilantro (Coriander, Coriander Leaves, or Chinese Parsley), Herb. Medium green color. State size of package on bid. Price quote by the POUND.	LB			
197	Fresh Vegetable, Collard Greens or Broccoli Greens, U.S. No. 1. Consists of collard greens or broccoli greens, of similar varietal characteristics which are fresh, fairly tender, fairly clean, well trimmed, and or characteristic color for the variety or type; which are free from decay and free from damage caused by coarse stalks and seedstems, discoloration, freezing, foreign material, disease, insects, or mechanical or other means. Not more than a total of 10 percent by weight of the units in any lot may fail to meet the requirements of the grade. State case weight on bid.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
198	Fresh Vegetable, Corn, U.S. Fancy, U.S. Fancy, Husked, U.S. No. 1, U.S. No. 1, Husked, or U.S. No. 2. Consists of sweet ears of corn that are regular or husked, and meet the basic requirements of similar varietal characteristics, fairly well trimmed, fairly well developed, free from smut, decay, serious damage caused by birds, worms, other insects, disease, mechanical and other means. Cobs shall be at least morderately filled with plump and milky kernels and if husked, fairly well covered with fresh husks. Each ear may be clipped, but each clipped ear shall be properly clipped. The length of each cob, clipped or unclipped, shall be not less than 4 inches. State package weight on bid.	LB			
199	Fresh Vegetable, Cucumbers, U.S. Fancy, U.S. Extra No. 1, U.S. No. 1 Large. At a minimum, cucumbers which are fairly well colored, fairly well formed, not overgrown, and which are fresh, firm, and free from decay, sunscald and from damage caused by scars, yellowing, sunburn, dirt or other foreign materials, freezing, mosaic or other disease, insects, cuts, bruises, mechanical or other means. Large Cucumbers minimum diameter shall be not less than 2 ½" and 6" in length. 12 pound or 45 pound case average. State case weight on bid.	CS			
200	Fresh Vegetable, Garlic, Fresh, Pounds, U.S. No. 1 consists of garlic of similar varietal characteristics which is mature and well cured, compact, with cloves well filled and fairly plump, free from mold, decay, shattered cloves, and from damage caused by dirt or staining, sunburn, sunscald, cuts, sprouts, tops, roots, disease, insects, or mechanical or other means. Each bulb shall be fairly well enclosed in its outer sheath. Unless otherwise specified, the minimum diameter of each bulb shall be not less than 1-1/2 inches. Minimum and/or maximum size determined locally, and size noted on bid. Note package weight on bid.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
201	Fresh Vegetable, Green Onions, Pounds, U.S. No. 1; Green onions shall be fairly well-formed, firm, young and tender, fairly clean, free from decay, and from damage caused by seed stems, roots, foreign material, disease, insects, mechanical or other means. The bulbs shall be well trimmed. The tops shall be fresh, of good green color, free from damage caused by broken or bruised leaves, or by clipping. When all the tops of the onions have been evenly clipped back in accordance with good commercial practice, they shall be specified as “Clipped Tops” in connection with the grade. The over-all length (roots excepted) of the onions shall be not more than 24 inches nor less than 8 inches and the onions shall be not less than one-fourth of an inch or more than one inch in diameter. State case weight on bid.	LB			
202	Fresh Vegetable, Italian Parsley, Fresh, Flat-leaf parsley, Pounds. U.S. No. 1 Grade must be uniform in type, fresh, free from defects, and stored/handled to maintain quality. Bright green, uniform in color and varietal characteristics; Flat-leaf/Italian type; curly leaf types are not acceptable; Product must be packed to maintain freshness and prevent damage during transit; Packaging must be clean, sanitary, and compliant with federal and state regulations; Labeling must clearly indicate product name, grade, net weight, pack date, and country of origin. Parsley should be delivered chilled, with appropriate temperature control to maintain freshness. Originated from crops that have been 100 percent grown, processed, and packed in the United States. Price quote by the POUND.	LB			
203	Fresh Vegetable, Lettuce, Iceberg, Whole head, trimmed, Ready to Use, Conventional. U.S. Fancy or U.S. No. 1. Heads of lettuce shall meet the following requirements: Similar varietal characteristics; Fresh; Green; not soft, not burst, free from decay, doubles and not damaged by any other cause. Each head shall be fairly well trimmed. (CID A-A-20316A, Type of Leafy Green IX, Style 1, Purpose ii, Agricultural practice A). 24 heads per case.	CS			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
204	Fresh Vegetable, Onions, Bulbs, (Spring/Summer or Fall/Winter) or Creole, Yellow or White, Whole, Conventional, Ready to Use, POUNDS. (CID A-A-20193D, Type I -Fresh (Spring/Summer) includes but not limited to: Bermuda, Granex, and Grano varieties or Type III - Creole, Color A - Yellow or B - White, Style 1 - Whole, Agricultural practice A - Conventional). The onions must be processed and transported in accordance with the FDA's Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance. Onions shall be a U.S. No. 1, Grade of U.S. Standards for Grades of Bermuda-Granex-Grano Type Onions, U.S Standards for Grade of Creole Onions or U.S. Standards for Grade of Onions (Other Than Bermuda-Granex-Grano and Creole types). The onions must possess good exterior characteristic yellow or white color (practically uniform texture) and free from green, white, and brown spots and other foreign material that affect the appearance of the products. The onions must be mature, crisp, fairly firm, single bulb, fairly well-shaped, and free from splits, stains, sprouts, moldy patches, and broken fleshy scales, but not tough, fibrous, or mushy. During transportation, onions must be kept under refrigeration to maintain quality. Unless otherwise recommended, the onions must be delivered at temperatures greater than 32°F but not more than 40°F. Whole onions in a controlled atmosphere must have a shelf life typically of 30 days. Ready-to-use onions preservation, packaging, packing, labeling, and case marking must be commercially acceptable suitable for use by the Federal, State, local governments, and other interested parties. Minimum diameter 2 inches. State price by the pound and package weight on bid. State price by the pound and package weight on bid.	LB			
205	Fresh Vegetable, Peas, U.S. No. 1 or U.S. Fancy. Consist of pods of peas of similar varietal characteristics which are not overmature or excessively small, not badly misshapen or watersoaked, and which are at least three-fourths well filled, fresh, firm, free from decay, and from damage caused by black calyxes, freezing, splitting, hail, dirt, leaves, or other foreign matter, mildew, or other diseases, insects, or mechanical or other meals. The peas shall be at least fairly tender, free from decay, and from damage caused by split skins, disease, insects or mecahanical or other means. State package weight on bid.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
206	Fresh Vegetable, Peppers, Jalapeno, U.S. Fancy, U.S. No. 1, or U.S. No. 2. Consists of mature peppers of similar varietal characteristics which are atleast firm, not seriously misshapen, and free from freezing, freezing injury, sunscald and decay affectiving calyxes and/or walls, decay affecting stems, crushed/broken and free of serious damage caused Blossom End Rot, bruising, dirt, discoloration, disease, hail, insects, pitting, scars, shriveling, sunburn, mechanical or other means. Average length to be 2 - 4". 90 percent of the peppers should be green in color. State package weight on bid.	LB			
207	Fresh Vegetable, Peppers, Sweet, U.S. Fancy or U.S. No. 1. Green. Minimum of mature green sweet peppers of similar varietal characteristics which are firm, fairly well shaped, and free from sunscald and decay affecting calyxes and/or walls, decay affecting stems, and free from damage caused by freezing injury, hail, scars, sunburn, disease, insects, mechanical or other means. Each pepper shall be not less than 2-1/2 inches and the length of each pepper shall be not less than 2-1/2 inches. State case weight on bid.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
208	Fresh Vegetable, Potatoes, U.S. No. 1 or U.S. Commercial. Chef or Large Size. “Baking” Minimum 8 oz and 2 ¾ - 3” in diameter. Similar varietal characteristics, except when designated as a mixed or specialty pack, firm, fairly clean, fairly well shaped; free from freezing, blackheart, late blight, southern bacterial wilt and ring rot and soft rot and wet breakdown. Free from serious damage caused by dirt or other foreign matter, Russet scab; and Rhizoctonia. State package weight on bid.	LB			
209	Fresh Vegetable, Potatoes, U.S. No. 1 or U.S. Commercial, Size A or Medium Size. “Utility” Minimum 3 oz and 1 7/8 – 2 ¼” in diameter. . Similar varietal characteristics, except when designated as a mixed or specialty pack, firm, fairly clean, fairly well shaped; free from freezing, blackheart, late blight, southern bacterial wilt and ring rot and soft rot and wet breakdown. Free from serious damage caused by dirt or other foreign matter, Russet scab; and Rhizoctonia. State package weight on bid.	LB			
210	Fresh Vegetable, Potatoes, Sweet, U.S. Extra No. 1, U.S. No. 1, U.S. No. 1 Petite, or U.S. Commercial. Sweet potatoes of one type which are firm, fairly smooth, fairly clean, fairly well shaped, which are free from freezing injury, internal breakdown, Black Rot, other decay or wet breakdown, and free from damage caused by secondary rootlets, sprouts, cuts, bruises, scars, growth cracks, scurf, Pox (Soil Rot), or other diseases, wireworms, weevils or other insects, or other means. Diameter shall be not more than 3-1/2 inches and not less than 1 ¾ inches. .Maximum weight shall not be more than 20 ounces. Length is not less than 3 inches or more than 9 inches. State package weight on bid.	LB			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
211	Fresh Vegetable, Red Onions, Whole, U.S. No. 1, Ready to Use. (CID A-A-20193D, Type II - Fresh (Fall/Winter), Color C - Red, Style 1 - Whole, Agricultural practice a - Conventional). The onions must be processed and transported in accordance with the FDA's Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance. The onions must possess good exterior characteristic red color (practically uniform texture) and free from green, white, and brown spots and other foreign material that affect the appearance of the products. The onions must be mature, crisp, fairly firm, single bulb, fairly well-shaped, and free from splits, stains, sprouts, moldy patches, and broken fleshy scales, but not tough, fibrous, or mushy. During transportation, onions must be kept under refrigeration to maintain quality. Unless otherwise recommended, the onions must be delivered at temperatures greater than 32°F but not more than 40°F. Whole onions in a controlled atmosphere must have a shelf life typically of 30 days. Ready-to-use onions preservation, packaging, packing, labeling, and case marking must be commercially acceptable suitable for use by the Federal, State, local governments, and other interested parties. Minimum diameter 3 inches. State price by the pound and package weight on bid.	LB			
212	Fresh Vegetable, Spinach, Single Leaves, Ready to Use, Conventional. U.S. Extra No. 1 or U.S. No. 1. Spinach leaves of similar varietal characteristics which are well trimmed, free from coarse stalks, seed stems, seed buds, crowns and roots, sandburs, or other kinds of burs, decay, and from damage caused by clusters of leaves, wilting, discoloration, freezing, dirt, or other foreign material, disease, insects, mechanical or other means. (CID A-A-20316A, Type of Leafy Green XVII, Style 2, Purpose ii, Agricultural practice A). Specify case weight on bid.	CS			
213	Fresh Vegetable, Tomatoes, U.S. No. 1. Large or Extra Large (not less than 2 ½" or more than 3"), Red or Light Red. Tomatoes will be similar varietal characteristics, mature, not overripe or soft, clean, well developed, fairly well forms, and fairly smooth, free from decay, freezing injury and sunscald, not damaged by any other cause. 25 pound case average. State case weight on bid.	CS			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
214	Fresh Vegetable, Lettuce, Salad Mix, Iceberg or Blends, Chopped Leafy Greens, Ready to Eat, Conventional U.S. Fancy or U.S. No. 1. (CID A-A-20316A, Type of Leafy Green IX, Blend A or B, Style 4, Chop Size A, Purpose i, Agricultural practice A). Salad mixes will be packaged using modified atmosphere packaging to enhance shelf life and to retard browning. Nitrogen flush, vacuum, or partial vacuum may be used to drive out excess air. 20 pound case average. State type of salad mix and package size on bid. Salad Mix Options: 1. Bag of chopped iceberg lettuce, shredded red cabbage and shredded carrots (in separate bags from lettuce).), Lettuce shall have bright green color and shall be free from odors such as chlorine, ammonia, musty/moldy, sour, and fermented smells and other odors not typical of fresh lettuce. The lettuce and cabbage shall be crisp, firm, not wilted, flabby, or tough. 2. Blend of one or more types of leafy greens such as Arugula, Baby Leaf Lettuce, Iceberg, Leaf Lettuce, Romaine, Spinach, or Spring Mix.	CS			
215	Fresh Vegetable, Leaf Lettuce, Green Leaf fresh, Grades §51.3760 U.S. Fancy. §51.3767 Well developed. “Well developed” means that the plant shows normal growth and shape, and is not stunted or overgrown. §51.3768 Well trimmed. “Well trimmed” means that the butt is trimmed off to within one-half inch of the point of attachment of the first whorl of leaves. “U.S. Fancy” consists of plants of field grown leaf lettuce of similar varietal characteristics which are well developed, well trimmed, free from decay, freezing, insects, worms or excreta, and free from injury by broken midribs, bruising, dirt or foreign material, discoloration, Downy Mildew, seedstems, Tipburn, watersoaked, yellowing, insect, mechanical or other means. 20 pound case average. State package size on bid.	CS			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
216	Fresh Vegetable, Lettuce, Romaine, Whole heads, refrigerated. U.S. No. 1 Grade. All product shall meet or exceed the requirements of the current USDA United States Standards for Grades of Romaine, U.S. No. 1 grade which consists of romaine plants of similar varietal characteristics which are fresh, well developed, well trimmed, and which are free from decay, and free from damage caused by seedstems, broken, bruised or discolored leaves, tipburn, wilting, foreign material, freezing, dirt, disease, insects, mechanical or other means. Quality characteristic green color for the variety. No excessive discoloration. Texture shall be crisp, firm, and turgid. No evidence of excessive dehydration or limpness. Trim shall maintain normal market appearance. Heads shall be reasonably uniform in size within each container. Product shall comply with USDA U.S. No. 1 tolerances. Acceptable containers are Corrugated fiberboard cartons, reusable plastic containers (RPCs) Or other approved food-grade produce containers. 30-count cartons. Product packed securely to prevent shifting and crushing during transit. Containers shall be clean, dry, structurally sound, properly ventilated, and free from contamination and odors. Continuous refrigeration should be maintained at 32°F–34°F. Upon receipt, product temperature shall not exceed 38°F (3.3°C) unless otherwise approved by Buyer. Product shall be harvested and packed to provide a minimum remaining shelf life of 10 calendar days from delivery date under recommended storage conditions. Product may be rejected for failure to meet USDA U.S. No. 1 requirements, excessive defects beyond specified tolerances, evidence of decay, temperature abuse, improper packaging or labeling, food safety non-compliance. No genetically modified varieties. No product with objectionable odor, contamination, or signs of adulteration. 30-pound case.	CS			

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
217	APRONS DISP CASE 1000 ct	cs	10		
218	BEARD COVERS 1000 ct	cs	10		
219	HEAD COVERS 1000ct	cs	10		
220	DISP SPORK W/NAPKIN 1000	cs	100		
221	DISP GLOVES 10,000	cs	12		
222	KOSHER HINGED TRAYS	cs	800		