



June 12, 2023

Shanel Valley Academy
Business Manager
1 Ralph Bettcher Drive
Hopland, CA 95449

Re: **23-24 Shanel Valley Academy-RFP#2117-1-23**

Dear Business Manager,

Thank you for allowing Sysco Northern California the opportunity to bid on **223-24 Shanel Valley Academy-RFP#2117-1-23** for the period of **07/01/23** to **06/30/24**.

For your consideration, we have included additional varieties and cost-effective alternatives. If items on bid have guaranteed pricing that expires before the end of bid term, the expiration date will be noted on the customer copy. New bid pricing for these items will be provided after we have received the renewals from the suppliers. Notification by letter will be sent with new cost and effective dates.

Bid Pricing Overview:

- *** (Asterisk)** - Items bid without a manufacturer's price guarantee.
- **Market** - Items bid as Market will fluctuate weekly; however, the margin used is guaranteed through bid term. The items identified on the enclosed bid documents reflect the Market price on the date of document completion.
- **P** - Produce items are guaranteed by calendar month. In the case of drastic weather conditions around the country we may be forced to implement an "Act of God Clause". In the event of this occurrence, we will provide a written notice and new pricing will take effect immediately.
- **Ecolab** - Please reach out to your local Ecolab Representative for your contract pricing on all items marked as "ECOLAB" on your customer copy.
- **Pactiv**: Due to the volatility of the market caused by COVID-19, all Pactiv pricing is subject to change monthly with the market.

Delivery and Opening Order Overview:

- **Off Day Orders**: Orders that ship **outside of a normal scheduled delivery day** must meet a 20 cases and \$850.00 minimum order requirement. This will be waived during holiday weeks.

Please note that some items may be bid as special order. These items will require a four-week lead time to process. Any item brought in for a customer via special order will need to ship in full to the customer within 30 days from the received date.

Should we receive notification from our manufacturer of price changes due to the volatility in the market, where contracted pricing cannot be extended, we will give you written notice of intent to change price. As well as documentation from the manufacturer of the intended price change with new guaranteed dates.

To ensure pricing and accuracy, Sysco requires at least two-week notification for pricing implementation and inventory level adjustments. Only Sysco awarded items will be entered into our pricing system, and items not awarded Sysco may not be valid at bid price.

If you have any questions, please feel free to contact your Sysco Representative or Chris Medina, Bid Manager at C. 510-602-8159.

Sincerely,

Chris Medina

Chris Medina
Contract Bid Manager

Shanél Valley Academy
1 Ralph Bettcher Drive
Hopland Ca. 95449
Telephone (707)744-1485

RFP# 2117-1-23
School Nutrition Program
Food Goods and Services

Proposals must be received by:
June 15, 2023
5:00 PM

Shanél Valley Academy
Notice Inviting Bids/Proposals

NOTICE IS HEREBY GIVEN that Shanél Valley Academy, hereinafter referred to as SVA, will receive sealed Request for Proposal (RFP) from qualified Bidders, up to, but no later than **June 15, 2023**, for the award of contracts for the following:

RFP# 2117-1-23
School Nutrition Program
Food Goods and Services

All questions regarding this RFP are due on or before **May 25, 2023 at 2:00 PM** via email to: Melissa Kendall at melissa@shanelvalleyacademy.com the subject line of **“RFP# 2117-1-23”**. Only questions submitted through this process will be accepted.

Proposals are due at Shanél Valley Academy, 1 Ralph Bettcher Drive, Hopland, Ca. 95449, on or before June 15, 2023. One (1) original and two (2) hard copies of the RFP must be submitted in a sealed, clearly marked envelope. All RFPs must be date stamped in the office by the above due date. Sole responsibility rests with the Bidder to see that their RFP is received on time at the stated location. Any RFPs received after due date and time will be returned unopened to the Bidder. No exceptions will be allowed.

All proposals must conform and be responsive to this RFP, and all necessary documents must be enclosed.

Subject to applicable laws, Shanél Valley Academy reserves the right to reject any and all RFPs, to waive any informalities or irregularities therein, and to accept the proposal in whole, or portions of the proposal that, in the opinion of the Board, is in the best interest of the Shanél Valley Academy.

No Bidder may withdraw their RFP for a period of sixty (60) days after the date set for the opening.

Shanél Valley Academy reserves the right, in its sole discretion and subject to applicable laws, to determine the criteria and process whereby proposals are evaluated and awarded.

Published: May 22, 2023

Information to Bidders

1. REQUIREMENTS

One (1) original and two (2) copies of this RFP must be mailed or delivered in a sealed envelope to the below stated address and identified with RFP number, RFP title, and name of Bidder. Emailed or faxed RFPs will not be accepted.

**Shanél Valley Academy
Attention: Business Manager
1 Ralph Bettcher Drive, Hopland, Ca. 95449**

The cost of preparing and submitting a RFP is the sole responsibility of the Bidder and shall not be chargeable in any manner to the School Food Authority, hereinafter referred to as SFA. The contents of any RFP shall not be disclosed or made available to competing entities during the evaluation process. Proposal documents must not contain any erasures, interlineations, or other corrections unless each such correction is initialed by the person or persons signing the RFP. Responsibility for errors or omissions on the part of Bidder will not be assumed by SVA.

The Bidder must complete and provide the following in their RFP package:

- a. Checklist and Questionnaire
- b. Table A-Product & Price Sheet
- c. Table B-Buy American Certification
- d. Food Safety and Sanitation Plan
- e. Product Specifications
- f. References
- g. RFP Form
- h. Supplier Certification
- i. Non-Collusion Declaration

2. AWARD CRITERIA

During the evaluation period, SVA reserves the right to conduct telephone or email conversations with a Bidder to clarify bid and ask questions.

Responsible; a bidding party possessing the skill, judgment, integrity, and financial ability necessary to timely perform and complete the contract being bid.

Responsive; a bid which meets all the specifications set forth in the request for bids. Bidder is advised that SVA reserves the right to reject a RFP from a Bidder that cannot demonstrate the ability to provide the necessary products and services required under this RFP.

To be considered responsive and responsible, the RFP response must meet State and Federal National School Lunch and Snack, National School Breakfast, and USDA guidelines. To be considered responsive and responsible, Bidder's customer service, delivery and ordering system must be acceptable and meet the needs of the SFA.

SVA intends to award one contract to the highest responsive, responsible Bidder based on the award criteria.

Award Criteria	Max Points
Price-Table A	30
Customer Service - Ordering System	20
Delivery System	20
References and/or Current Job Performance	20
Geographical Preference & Buy American Certification	10
	100

3. SCHEDULE OF EVENTS

May 22, 2023	RFP Released on or before 4:00 PM
May 25, 2023 2:00 PM	Deadline to Receive Questions
March 31, 2023 2:00 PM	Answers to Questions posted
June 15, 2023	RFP Responses Due
June 23, 2023 2:00 PM	Notice of Award
July 1, 2023	Anticipated Start Date

4. TERM

The period of the contract shall be from **July 1, 2023 – June 30, 2024** inclusive, per the “Terms/Extension” paragraph of the Terms and Conditions. The term of this contract is renewable for one (1) year terms at the discretion of SVA and Bidder.

5. PRICES

Review and complete Table A.

6. BUY AMERICAN

As specified in the Buy American provision in the National School Lunch Program (subdivision (n) of section 1760 of title 42 of the United States Code), products of domestic origin are strongly preferred (processed products should be at least 51% American origin). Further, in compliance with the Choose California Produce Act, Chapter 7 Part 1 of Division 21 of the Food and Agricultural Code, where price, fitness, and quality being equal, the Board will give preference to supplies and produce that is grown, manufactured or produced in the state of California. Hence, a Certificate of Origin must be included with your response for each item listed in Table B upon request. Your response may be deemed as “unresponsive” and ineligible for contract award for failure to include information and certifications requested.

Complete Table B for any products that do not meet the Buy American Provision during any length of time during contract period.

7. TAXES

Taxes shall not be included in unit prices. SVA will pay only the State Sales and Use Tax; however, California Use Tax will be paid to out-of-state vendors only when their permit number is shown on both their bid and invoices. The awarded Bidder shall list separately any taxes payable by SVA and shall certify on the invoices that Federal Excise Tax is not included in the prices listed thereon. Shanél Valley Academy is exempt from Federal Excise Tax. Upon request, SVA shall furnish the contractor Federal Tax Exemption documentation as requested.

8. PERFORMANCE GUARANTEE

The awarded Bidder may be required to provide a performance guarantee. Such requirement shall be at the discretion of the Board. Said bond, if required, shall be furnished within ten (10) calendar days from the date of Notice of Award. Failure to promptly submit a performance guarantee when requested may result in the rejection of an otherwise acceptable low bid.

9. BRAND and PRODUCT SPECIFICATIONS

This RFP and any products specified within are not intended to restrict competition. Where a brand is specified, brands equal or superior to the specification are acceptable with documentation of evidence. The brand (manufacturer) name and item number must be specified.

10. SAMPLES UPON REQUEST

Samples shall be furnished free of cost to the SFA after the RFP opening. If requested, they are to be sent within seven (7) calendar days to Shanél Valley Academy, 1 Ralph Bettcher Drive, Hopland, Ca. 95449. SVA reserves the right to reject the RFP of any Bidder failing to submit the samples requested. Samples must be plainly marked with name of Bidder and RFP#. Samples will be property of SVA. Bidder hereby assumes all risks of loss or damage to samples whatever the cause. Samples offered will be evaluated and approved based on a comparison of the proposed equivalent product's nutritional information and/or child nutrition label information, ingredient list, appearance and taste to that of the specified product. The determination of equivalency shall be based solely on the opinion of the SFA.

11. QUANTITY AND QUALITY OF MATERIALS AND SERVICES

The awarded Bidder shall furnish and deliver the quantities designated by the contract documents. All materials, supplies or services furnished under the contract shall be in accordance with SVA specifications, SVA sample, or the sample furnished by the Bidder and accepted by SVA. Materials or supplies which, in the opinion of SVA, are not in accordance and conformity with SVA's specifications, shall be rejected and removed from SVA's premises at the Bidder expense. When a sample is taken from a shipment and sent to a laboratory for testing and the test shows that the sample does not comply with the specifications or RFP sample, the cost of such test shall be paid by the Bidder. In the RFP, the Bidder certifies that all materials conform to all applicable requirements of CALOSHA and of all other requirements of law. All items of equipment and individual components, where applicable standards have been established, shall be listed by the Underwriter Laboratories, Inc., (UL) and bear the UL label.

12. ESTIMATED USAGE

Usage given is estimated based on historical data. SVA reserves the right to purchase more or less of the units specified. These quantities are not guaranteed by SVA but are included for information and planning purposes only.

13. NAME AND NATURE OF BIDDER'S LEGAL ENTITY

The Bidder shall specify in the RFP and in the bond, if furnished as a guarantee, the name and nature of its legal entity and any fictitious name under which it does any business covered by the bond. The RFP shall be signed under the correct firm name by an authorized officer.

14. WITHDRAWAL OF RFP

RFP proposals may be withdrawn by the Bidder prior to the time fixed for the opening of the RFP but may not be withdrawn for a period of sixty (60) days after the opening of RFPs. An awarded Bidder shall not be relieved of the bid submitted without the Boards consent or Bidder's recourse to Public Contract Code Sections 5100 et. seq.

15. ACCEPTANCE OR REJECTION

RFPs that are incomplete, not properly endorsed, do not follow the requested format, or otherwise are contrary to the guidelines may be rejected as non-responsive and non-responsible. A response to any specific item of

this RFP with terms such as “negotiable”, “will negotiate” or of similar intent, will be considered as non-responsive to the specific item.

This RFP does not commit SVA to award a contract, to pay any cost incurred in the preparation of the RFP or to procure contract for services or supplies. SVA reserves the right to accept or reject any or all RFPs received in response to this request, to negotiate terms that will be in the best interest of SVA or cancel in whole or in part this RFP. All submitted RFPs and information included therein shall become public records upon delivery to SVA. All Bidders submitting a RFP should note that the execution of any contract would be contingent upon board approval.

16. BOARD CONTACT

No bidding entity, including any agent of such entity, shall directly or indirectly contact any board member immediately before or during the RFP process on which the business entity intends to or has submitted a RFP. Any Bidder violating this policy shall be deemed disqualified from the RFP. Should such contact come to light after the RFP is awarded and the entity was deemed the awarded Bidder, the Board reserves the right to cancel any contract awarded, in which case, the Bidder shall be liable for any damage incurred by SVA. The Board shall exercise its best judgment for the benefit of SVA in making a decision whether to proceed or not, depending on all of the facts and circumstances.

17. GOVERNING LAW AND VENUE

In the event of litigation, the RFP documents and related matters shall be governed by and construed in accordance with the laws of the State of California. Venue shall be with the appropriate state or federal court located in Mendocino County.

18. RFP PROTEST

Any bid/proposal protest by any Bidder regarding any other bid/proposal must be submitted in writing to SVA, before 5:00 p.m. of the **THIRD (3rd)** working day following the date of bid/proposal opening.

- a. The protest must contain a complete statement of any and all bases for the protest, and all supporting documentation.
- b. The party filing the protest must have submitted a bid for this inquiry.
- c. The protest must refer to the specific portions of all documents that form the bases for the protest.
- d. The protest must include the name, address and telephone number of the person representing the protesting party, if different from the protesting bidder.
- e. The party filing the protest must concurrently transmit a copy of the protest and any attached documentation to all other parties with a direct financial interest that may be adversely affected by the outcome of the protest. Such parties shall include all other bidders or proposers who appear to have a reasonable prospect of receiving an award depending upon the outcome of the protest.
- f. The bidder whose bid has been protested may submit a written response to the bid protest. Such response shall be submitted to SVA no later than 5 p.m., no later than three (3) working days after the deadline for submission of the bid protest, as set forth above, and shall include all supporting documentation. Such response shall also be transmitted concurrently to the protesting bidder and to all other bidders who appear to have a reasonable prospect of receiving an award depending upon the outcome of the protest.
- g. The procedure and time limits set forth in this paragraph are mandatory and are each bidder's sole and exclusive remedy in the event of bid protest. Failure to comply with these procedures shall

constitute a waiver of any right to further pursue the bid protest, including filing a Government Code Claim or legal proceedings.

19. PATENTS, ETC.

The Bidder shall hold SVA, its officers, agents, servants, and employees harmless and free from liability of any nature or kind on account of use (by publisher, manufacturer, or author) of any copyrighted or non-copyrighted composition, secret process, patented invention, article or appliance furnished or used under this RFP.

20. STORAGE AND PRODUCTION FACILITY REQUIREMENTS

SVA has food safety and pest control procedures in place at all of its food storage and food production facilities. In order not to compromise these procedures, any product delivered under this contract must have an audit trail that clearly demonstrates appropriate handling and storage practices. This will include providing proof of established food safety and sanitation procedures, including an active pest control program to assure proper sanitary conditions exist.

Should the Bidder change physical locations in which the product to be provided to SVA is produced and/or stored, the Bidder shall notify SVA. The facilities of the Bidder shall be accessible at all times of normal operation to be inspected by a representative of SVA.

21. SANITARY PRACTICES All products shall be produced and handled in accordance with applicable sanitary practices. Manufacturing and processing plants shall meet the standards of sanitation as determined by the Federal, State, County and City laws, as applicable.

22. EXECUTION OF CONTRACT

Issuance of a Purchase Order and signed Agreement shall be evidence of the Bidder's acceptance of this RFP.

23. DEFAULT BY CONTRACTOR

SVA shall hold the Bidder responsible for any damage which may be sustained because of failure or neglect to comply with any terms or conditions listed herein. It is specifically provided and agreed that time shall be of the essence in meeting the contract delivery requirements. If the awarded Bidder (s) fails or neglects to furnish or deliver any of the materials, supplies or services listed herein at the prices named and at the time and place herein stated or otherwise fails or neglects to comply with the terms of the bid, SVA may, upon written notice to the Bidder, cancel the contract/purchase order in its entirety or cancel or rescind any or all items affected by such default, and may, whether or not the contract is cancelled in whole or in part, purchase the materials, supplies or services elsewhere without further notice to the Bidder. The prices paid by SVA at the time such purchases are made shall be considered the prevailing market price. Any extra cost incurred by such default may be collected by SVA from the Bidder or deducted from any funds due the Bidder.

24. PROGRAM REGULATIONS

The Bidder shall be in conformance with the applicable portions of the agreement under the program. The contractor will conduct program operations in accordance with 7 CFR Parts 210, 215, 220, 225, and 250. The Bidder shall provide products that meet the Public Law 111-296, the Healthy, Hunger-Free Kids Act of 2010 (HHFKA). The contractor's products shall meet grade level caloric, sodium, saturated fat, and trans-fat requirements.

25. AFFORDABLE CARE ACT

The Bidder understands and agrees that it shall be solely responsible for compliance with the patient Protection and Affordable Care Act, Public Law 111-148 and the Health Care and Education Reconciliation Act, Public Law 111-152 (collectively the Affordable Care Act "ACA"). The Bidder shall bear sole responsibility for providing health care benefits for its employees who provide services to the SFA as required by State or Federal law.

26. DISCLOSURE OF LOBBYING ACTIVITIES

Pursuant to Byrd Anti-Lobbying Amendment 31 USC 1352, the Bidder must disclose lobbying activities in connection with school nutrition programs. If there are material changes after the initial filing, updated reports must be submitted on a quarterly basis. 7 CFR §3018.100 (Only applies to contracts over \$100,000)

27. CERTIFICATION REGARDING LOBBYING

Pursuant to 31 USC 1352, the Bidder must submit a certification regarding lobbying which conforms in substance with the language provided in CFR Part 200.450. No appropriated funds may be expended by the recipient of a Federal contract, grant, loan, or cooperative Agreement to pay any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with any of the following covered Federal actions. (Only applies to contracts over \$100,000)

28. CERTIFICATE OF INDEPENDENT PRICE DETERMINATION

The Bidder admits that all prices in this Offer have been arrived at independently, without consultation, communication, or agreement, for the purpose of restricting competition, as to any matter relating to such prices with any other offer or with any competitor certification regarding non-collusion.

29. COMPLIANCE WITH LAWS

This contract shall be in accordance with the laws in the State of California. The Responder shall comply with the current federal, state, local and other laws relative thereto.

30. RECORD KEEPING

The books and records of the Bidder pertaining to operations under this Agreement shall be available to the SFA at any reasonable time. These records are subject to inspection or audit by representatives of the SFA, State Agency, the US Department of Agriculture, and the US General Accounting Office at any reasonable time and place. The SFA shall maintain such records, for a period of not less than five (5) years after the final day of the contract, or longer if required for audit resolution (A.R.S §35-214). 7CFR§210.23 and 2 CFR Part 200.318(i).

31. ENERGY POLICY AND CONSERVATION ACT

The Bidder shall meet the mandatory standards and policies relating to energy efficiency which are contained in the State Energy Conservation Plan issued in compliance with the Energy Policy and Conservation Act. (Pub. L. 94-163, 89 Stat. 871.)

32. EQUAL EMPLOYMENT OPPORTUNITY

The Bidder shall comply with Executive Order 11246 of September 24, 1965, entitled "Equal Employment Opportunity," as amended by Executive Order 11375 of October 13, 1967, and as supplemented in Department of Labor regulations (41 CFR chapters 60-20).

33. DEBARMENT, SUSPENSION, INELIGIBILITY AND VOLUNTARY EXCLUSION

By signing the Offer & Award form, the Bidder shall certify that they have not been debarred, suspended, or otherwise excluded from or ineligible for participation in federal assistance programs under executive order 12549 and 12689. The Bidder shall comply with regulations implementing Office of Management and Budget Guidance in Non- procurement Debarment and Suspension codified at 2 CFR Part 180 and 2 CFR Part 417. These regulations restrict transactions with certain parties that are debarred, suspended or otherwise excluded from, or ineligible for, participation in Federal assistance programs or activities. (Only applies to contracts over \$25,000)

34. INSURANCE

The awarded Bidder shall maintain insurance adequate to protect him from claims under Workers' Compensation Laws and from claims for damages for personal injury, including death and damage to property, which may arise from Bidder's operations under the contract. Also, the Bidder may be required to

file proof of such insurance, naming Shanél Valley Academy as an additional insured by separate endorsement as follows: The Bidder is required to provide proof of insurance to the Governing Board of a comprehensive general liability insurance policy to be in effect during the term of the contract. CGL: \$1,000,000 each occurrence and \$5,000,000 General Aggregate. Motor Vehicle: \$1,000,000 each occurrence and \$1,000,000 General Aggregate. Property Damage shall be \$500,000 per loss. Failure to furnish such evidence and insurance, if required, may be considered default by the Bidder.

35. INVOICES AND PAYMENTS

Invoices are to be provided upon delivery of materials or services performed. Upon request, the awarded Bidder shall render invoices in duplicate for materials delivered or services performed under the contract, to Shanél Valley Academy, 1 Ralph Bettcher Drive, Hopland, Ca. , 95449. Invoices shall be submitted under the same firm name as shown on the Bidder. The awarded Bidder shall list separately any taxes payable by SVA and shall certify on the invoices that Federal Excise Tax is not included in the prices listed thereon. SVA shall make payment for materials, supplies, or services furnished under the contract within a reasonable and proper time after acceptance thereof and approval of the invoices by the authorized by the governing board.

36. CIVIL RIGHTS

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at 800-877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, (AD-3027) found online at the Filing a Program Discrimination Complaint as a USDA Customer page and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call 866-632-9992. Submit your completed form or letter to USDA by:

- (1) mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights 1400 Independence Avenue, SW
Washington, D.C. 20250-9410;*
- (2) fax: 202-690-7442; or*
- (3) email: program.intake@usda.gov*

This institution is an equal opportunity provider.

37. CODE OF CONDUCT PROCEDURES

The United States Department of Agriculture (USDA) and the California Department of Education (CDE) regulations require Child Nutrition Program agencies to have a written Code of Conduct covering procurement practices.

These procedures govern the actions of SVA employees and its officers or agents who engage in the selection, award, and administration of contracts funded by federal awards (our meal reimbursement).

1. It is not permissible to solicit or accept gratuities, favors, gifts, travel packages and other incentives of monetary value from prospective contractors.

2. It is not permissible to participate in the selection, award, and administration of any contracts supported by a federal award if the employee has a real or apparent conflict of interest.
3. Situations when the financial interest is not substantial (such as unsolicited items of nominal value) may be acceptable, i.e., vendor promotional materials such as pens, pads of papers, desk calendars or other small items promoting their company, holiday gifts from vendors such as a small gift basket or box of chocolates, and other items offered in a vendor promotion that might be used for student or staff incentive.
4. SVA Employees violating these Codes of Conduct Procedures are subject to disciplinary actions.

It is a conflict of interest if an employee, officer or agent or any member of their immediate family, a partner, or an organization that employs or is about to employ any immediate family member, has a financial or other interest in, or would gain a tangible personal benefit from a firm considered for a contract.

Any potential conflicts of interest must be disclosed, in writing, to the California Department of Education.

38. SCOPE OF SERVICE AND EXPECTATIONS

Seeking Bidders interested in supplying foods directly to our schools to have a variety of seasonal and quality choices in the meal program.

Below are the details of the service expectations from the Bidder upon receiving the award for this RFP. Bidder must understand and agree to the following levels of service if they are to enter into a contract with SVA. It is very important that the Bidder understands that SVA's RFP not only includes the purchase of products but includes customer service and delivery expectations that must be agreed on prior to entering into this contract. Failure to meet these specifications shall entitle SVA to cancel the contract with a 30-day notice.

39. PRODUCT INFORMATION

Bidder is required to provide Product Specifications, i.e., Child Nutritional Labels, Product Formulation Statements, and/or Nutrient Fact label for all products as available. No food products shall contain trans fats. All ingredients and allergens must be declared on the product. All products must meet labeling requirements.

40. BILLING

The invoice shall be left at each school at the time of delivery and adjusted by driver for any changes. PO number, quantities, item description, pricing, date, order number, and school site information must be on all invoices. The awarded Bidder shall list separately any taxes payable by SVA and shall certify on the invoices that Federal Excise Tax is not included in the prices listed thereon.

An itemized monthly statement showing each delivery location must be sent to Shanél Valley Academy by mail or a digital copy made available online. Upon request of SVA, computerized reports shall be available with items purchased and aggregate quantities, year-to-date purchase quantities per item and average unit cost.

The vendor shall issue credits for products that do not meet the below SVA standards:

- Product shortage upon delivery
- Product quality
- Food safety
- Sanitation
- Specifications set forth in this RFP

41. ORDERING

SVA will work with Bidder for ordering process. Online ordering is preferred. SVA reserves the right to add or delete products based on school needs. It is preferred the Bidder has no minimum order requirements; however, SVA will manage orders to aide in efficiency and environmental awareness.

Bidder must have food service sales specialist or customer service representative that will be able to work directly with SVA to assist with product ordering, selection, and availability. They must demonstrate a commitment to child nutrition and product knowledge.

Information on seasonal produce and specials must be supplied to SVA.

42. PACKING

All packaging materials shall be FDA approved and meet all pertinent state and federal regulations for safe use with foods. Packaging materials shall impart no odor, flavor, or color to the product. Cases or product shall be clearly and legibly labeled with product name, date, code, weight, and count. All costs for containers shall be borne by the awarded Bidder.

All prepared vegetables are to be vacuum-packed in heavy duty, pinhole free, and food grade plastic bags.

Packages shall be so construed as to ensure safe and sanitary transportation to the point of delivery. Damaged containers may be rejected and returned for credit or immediate replacement to the original site at no cost to SVA for product or delivery.

43. DELIVERY

SVA reserves the right to make additions to, or deletions from, the lists of school sites to be served at any time during the period of the contract, and revise delivery times as required. Bidder will be required to make direct deliveries to school sites. Sites require one and/or two per week deliveries. All deliveries shall occur during the hours that the kitchens are open unless otherwise approved by SVA.

- All products must be delivered in advance of code date.
- Products must be delivered in containers that are clean. Each item shall be securely and properly packed and clearly marked as to contents.
- Trucks are to be temperature controlled and cleaned on a regular basis, free of excessive dirt and debris and clearly labeled with the name of the Bidder.
- All deliveries are to be placed into the designated storage area by the delivery driver.
- Delivery shall not be made so close to service time as to create concern by the school site. Delivery is to be pre-scheduled to coincide with school bell schedule and route flow for best reduction of expenses, mileage, and time.
- All deliveries must be accompanied by a computerized invoice. Sufficient time must be allowed at time of delivery for adequate inspection of product, not only for quantity, but also quality. Invoice will be signed by kitchen staff, who reserves the right to reject products delivered in error, not delivered according to specifications, of sub-standard quality or unusable due to code date.
- Keys for entry to sites will be provided to Bidder if needed, who will be responsible for security, and shall be liable for the cost of re-keying and providing replacement keys if damaged or lost.

- Preference given to Bidder with smaller minimum delivery.
- In the event deliveries are not made, which results in loss of reimbursement funds for SVA's meal programs, upon satisfactory agreement between the awarded Bidder and SVA, SVA will deduct the total lost reimbursement from the Bidder's current invoices.

44. SUBSTITUTIONS

Substitutions in quality or quantity shall receive prior approval from the Child Nutrition Services Department in order to qualify for payment. If substitution is unavoidable, Bidder shall offer equivalent item with SVA approval at no additional cost.

The Bidder shall submit required documentation such as Child Nutrition label, Product Formulation Statement, Nutrition Fact label, ingredient list, sample, and/or other pertinent product information as deemed necessary by Child Nutrition Services for approval prior to delivery.

45. GEOGRAPHICAL PREFERENCE

SVA seeks to increase its purchase of seasonal, minimally processed fresh fruits and raw vegetables. Reasons for purchasing local products include the potential cost savings, nutrition education for students, and quality of product.

A. The Bidder will make every effort to provide SVA with locally grown products according to the definitions below.

1. **Locally Grown: Grown within 600 miles of Hopland, California.**
2. **Minimally processed: Includes refrigerating, adjusting size (peeling, slicing, dicing, cutting, chopping), washing, packaging and adding ascorbic acid or other preservatives to prevent oxidation or produce (as described in USDA's Final Rule of Geographic Preference).**

B. All products designated under the geographic preference clause shall be labeled with its designating origin (grower name and address/state or area of production) on each case/invoice delivered.

Locally grown products should be generally free from insect damage and decay (flexible on grading for produce only per USDA guidance). Produce items are to be rinsed, cleaned and packed in appropriate commercial produce packaging such as waxed cardboard boxes or sanitary/reusable bins.

Checklist and Questionnaire Bidder:

	Checklist and Questionnaire
	Table A-Product & Price Sheet
	Table B-Buy American Certification
	Food Safety and Sanitation Plan
	Product Specifications
	References
	RFP Form
	Supplier Certification
	Non-Collusion Declaration

1. Please indicate how orders can be placed? Online, email, phone, etc?

Orders can be placed online via Sysco Shop.

2. What is the invoicing terms and process?

3. Is there a minimum for deliveries?

There is a \$850, and 20 case minimum per delivery

4. Can days and times are deliveries in Hopland?

5. What is the lead time to place orders and deadlines to meet deliveries?

Orders can be placed by 3pm the day prior to the delivery

6. Can deliveries be made outside of meal service?

We schedule and make every effort to make deliveries outside of regular meal service.

7. How will a recall be communicated?

Bell Tower will call customer regarding recalls. A follow up email or text will be made, depending on the info. we have on file.

Table A - Product & Price Sheet

SVA intends to award one contract for the Scope of Services.

Prices shall be in the amount specified. Taxes shall not be included. Errors may be crossed off and corrections made prior to RFP opening only and must be initialed in ink by the person or persons signing the RFP.

Bidder must quote prices FOB Destination to the delivery location, 1 Ralph Bettcher Drive, Hopland, Ca. 95449.

Attach additional sheets if necessary.

Product Description & Specifications	Unit	Unit Delivery Cost	Unit if different than stated	Meets Buy American (yes or no)	Location Grown (City, State)
APPLES, SLICED: ½ cup fruit equivalent.	100/CS	0.2127	1/138 CT	YES	
BANANAS: Petite, green tip, uniform size. ½ cup fruit equivalent.	150/CS	0.5455	1/40 LB		
BEANS Green, trimmed fresh	2/5lb/CS	2.149	2/5 LB	YES	
BEEF, GROUND BULK 81%-19% Made from 100% fine ground beef. Contains no additives.	20 lb CS	3.59	4/5#AVG	YES	
BREAD White Whole Grain, 24 Slices, fully baked	10/24 oz/CS	2.667	10/24 OZ	YES	
BREAD Pullman Wheat, 21 slice, flat top loaf, ½ slice thickness	12/24 oz/CS	2.1092	12/24 OZ	YES	

Product Description & Specifications	Unit	Unit Delivery Cost	Unit if different than stated	Meets Buy American (yes or no)	Location Grown (City, State)
BLUEBERRIES: Cultivated frozen Grade A, contains no added sugars	2/5 lb/CS	3.344	2/5 LB	YES	
CHEESE: American 120 slice yellow	4-5 lb/CS	2.257	4/5 LB	YES	
CHEESE: Cheddar mild sliced .75 oz	8/1.5 lb/CS	3.075	8/1.5 LB	YES	
CHEESE: Mozzarella low moisture whole milk shredded Uniform size	6-5 lb/CS	2.54	6/5 LB	YES	
CHICKEN: Breast, whole frozen, boneless, skinless fillets, cryovac-packed, 100% all-natural	4/5lb/CS	5.038	4/5 LB	YES	
CHICKEN TENDER: Golden crispy fully cooked, tenderloin fritters, no antibiotics	2/5 lb CS	2.903	2/5 LB	YES	
CELERY STICKS: Fresh, washed and ready to use. Approximately 4" long, 1/2" diameter	20#/CS	2.3	4/5 LB	YES	
CROISSANT: Butter baked pinch sliced, frozen, thaw and serve	48/3oz/CS	1.2723	48/3 OZ	YES	
EGG: Liquid whole cage-free pasteurized liquid whole eggs with citric acid added	10#/CS	3.1467	15/2 LB	YES	



Food Safety & Quality Assurance

Customer Specification

Created : 05/29/2018 18:24:01 GM

Material Description : 2/5 LB/BEAN GREEN FDSVC TRIMMED FRSH

Revised : 2022-06-03 18:53:42

SUPC : 1810910

GENERAL INFORMATION

Product Category: Produce
 GTIN: 10074865187692
 Brand Name: IMPERIAL FRESH | IMPFRSH
 Pack/Size/Material Description: 2/5 LB/BEAN GREEN FDSVC TRIMMED FRSH
 Name as it Appears on Packaging: Sysco Imperial Fresh
 Units per Case: 2
 Net Weight: 10.000 lb
 Net Content per Unit: 5.000 Bag

PLACE OF PRODUCT ACTIVITY

Product Activity Type Code	Product Activity Region Description	Country Of Origin
Last processing	New York	United States (the)

HANDLING, STORAGE, & DISTRIBUTION INFORMATION

SHELF LIFE DATA

Name	Shelf Life	Shelf Life UOM
Dry and Refrigerated	10	Days

Storage Location: COOLER

TRADE ITEM TEMPERATURE INFORMATION

Temperature Qualifier Code	Maximum Temperature	Minimum Temperature
Storage and Handling	40.000000 °F	38.000000 °F

LABELING REQUIREMENTS - CASE

Packaging and Labeling Type	Packaging and Labeling Info
Code Dating Format - Lot Traceability	Famous Run Number

NUTRITIONAL AND INGREDIENTS INFORMATION

Ingredient Statement:
Green Bean Fresh

Precautionary Statement:
none

Nutritional and Product Claims: none

Servings Per Container: 27

Servings Per Container Type: About

NUTRIENT INFORMATION

Preparation State Code	Serving Size	Serving Size Description
Unprepared	100 Gram	1 Cup

NUTRIENT DETAIL

Nutrient Type	Measurement Precision Code	Qty Contained	Daily Value Intake %
CALORIES	Exact	44 Kilocalorie (international table)	0
CALORIES FROM FAT	Exact	4 Kilocalorie (international table)	0
TOTAL FAT	Exact	0 Gram	1
SATURATED FAT	Exact	0 Gram	0
CHOLESTEROL	Exact	0 Milligram	0
SODIUM	Exact	3 Milligram	0
TOTAL CARBOHYDRATES	Exact	9 Gram	3
DIETARY FIBER	Exact	4 Gram	15
SUGAR	Exact	3 Gram	0
PROTEIN	Exact	2 Gram	0
VITAMIN A	Exact	35 Microgram	12
VITAMIN C	Exact	12 Milligram	20
CALCIUM	Exact	37 Milligram	7
IRON	Exact	1 Milligram	5

ALLERGEN RELATED INFORMATION

Allergen Specification Agency	Allergen Specification Name	Allergen Statement
FDA	none	none

ALLERGEN

Allergen	Level Of Containment

DIET TYPE INFORMATION

Diet Type	Diet Type Description	Diet Sub - Type	Certification Agency	Certification Number	Certification Standard	Certification Effective Start Date	Certification Effective End Date
Coeliac							

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Food Safety & Quality Assurance

Customer Specification
Created : 2019-08-23 12:41:17

Material Description : 4/5 LB/CHICKEN CVP BRST WHL 8OZ HAL
Revised : 2023-02-20 10:03:01
SUPC : 2023711

GENERAL INFORMATION

Product Category: Poultry
 GTIN: 00074865232340
 Brand Name: SYSCO CLASSIC | SYS CLS
 Pack/Size/Material Description: 4/5 LB/CHICKEN CVP BRST WHL 8OZ HAL
 Name as it Appears on Packaging: WBF Boneless, Skinless Chicken Breast (Fresh, Raw, Vacuum Packed)
 Units per Case: 4
 Net Weight: 20.000 lb
 Net Content per Unit: 5.000 Pound
 Regulatory: No

PLACE OF PRODUCT ACTIVITY

Product Activity Type Code	Product Activity Region Description	Country Of Origin
Rearing		United States (the)
Last processing		United States (the)

HANDLING, STORAGE, & DISTRIBUTION INFORMATION

SHELF LIFE DATA

Name	Shelf Life	Shelf Life UOM
Thawed	14	Days

Storage Location: COOLER

TRADE ITEM TEMPERATURE INFORMATION

Temperature Qualifier Code	Maximum Temperature	Minimum Temperature
Storage and Handling	34.000000 °F	28.000000 °F

LABELING REQUIREMENTS - CASE

Packaging and Labeling Type	Packaging and Labeling Info
Outer Case	Containers shall have at least two-sided scannable and legible bar coding. Code dating must be legibly and indelibly on each master shipping container. Product shall be packed in Sysco approved pre-printed, staple-free, and properly sealed containers.
Code Dating Format - Lot Traceability	Pack date will be in printed in open format.

NUTRITIONAL AND INGREDIENTS INFORMATION

Ingredient Statement:

Boneless, Skinless Chicken Breasts With Rib Meat WBF

Precautionary Statement:

Servings Per Container: 38

Servings Per Container Type: About

NUTRIENT INFORMATION

Preparation State Code	Serving Size	Serving Size Description
Unprepared	227 Gram	1 piece

NUTRIENT DETAIL

Nutrient Type	Measurement Precision Code	Qty Contained	Daily Value Intake %
VITAMIN A		0 Number of International Units	2
VITAMIN C		0 Milligram	0
CALCIUM		0 Milligram	2
IRON			4
TOTAL FAT		6 Gram	
SATURATED FAT		1.5 Gram	6
TRANSFATTY ACIDS		0 Gram	
CHOLESTEROL		160 Milligram	54
SODIUM		100 Milligram	4
DIETARY FIBER		0 Gram	
SUGAR		0 Gram	
PROTEIN		50 Gram	
CALORIES		270 Kilo-calorie (international table)	
TOTAL CARBOHYDRATES		0 Gram	

ALLERGEN RELATED INFORMATION

Allergen Specification Agency	Allergen Specification Name	Allergen Statement
FDA		

ALLERGEN

Allergen	Level Of Containment
Does Not Contain Declaration Obligatory Allergens	Free From

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**BREAD PULLMAN WHT WHL GRAIN**

SUPC: 2424532

Nutrition Information

Serving size 1 Serving (28 grams)

Amount Per Serving

Calories 80

	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 15g	5%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes NA Added Sugars	NA
Protein 3g	
Vitamin D NA	NA
Calcium 0mg	0%
Iron 0.90mg	6%
Potassium NA	NA

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

Ingredients:

WATER, WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, YEAST, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:, SOYBEAN OIL , SALT, DOUGH CONDITIONERS (CONTAINS ONE OR MORE OF THE FOLLOWING: SODIUM STEAROYL LACTYLATE, CALCIUM STEAROYL LACTYLATE, MONOGLYCERIDES AND/OR DIGLYCERIDES, CALCIUM PEROXIDE, CALCIUM IODATE, DATEM, ETHOXYLATED MONO- AND DIGLYCERIDES), CALCIUM SULFATE, SOY LECITHIN, CALCIUM PROPIONATE (TO RETARD SPOILAGE),

Contains:

Soy, Wheat

Free From:

Crustaceans, Eggs, Fish, Milk, Peanuts, Tree Nuts

Notes

The nutrition information, ingredients/allergens and attributes/diet types displayed as well as any corresponding claims related thereto, including without limitation, claims regarding the vegetarian, vegan, Kosher, and gluten-free

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status of a product or item in Sysco eNutrition® (collectively, "Product Information & Attributes/Diet Types/Claims") are provided by product manufacturers and suppliers. Such information may not be complete and/or up to date. You should defer to the product packaging and/or consult with the product manufacturer for complete and current product information. Determination of whether or not a product or item meets the parameters of a specific lifestyle/diet is at your discretion and risk. Sysco and its affiliates do not guarantee the validity, accuracy or completeness of any Product Information & Attributes/Diet Types/Claim and you hereby release Sysco and its affiliates for all claims in any way related to the Product Information & Attributes/Diet Types/Claims. Note that if an item is linked to nutrition information from the USDA National Nutrient Database for Standard Reference, ingredients and allergens will not be displayed.

**TURKEY BREAST SLI O/RSTD BRN**

SUPC: 3089685

Nutrition Information

Serving size 100 Gram (100 grams)

Amount Per Serving

Calories 90

% Daily Value*

Total Fat 1g	1%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 890mg	39%
Total Carbohydrate 4g	1%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes NA Added Sugars	NA
Protein 17g	
Vitamin D NA	NA
Calcium 26mg	2%
Iron 1.08mg	6%
Potassium NA	NA

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

Ingredients:

TURKEY BREAST, TURKEY BROTH, CULTURED SUGAR, CONTAINS 2% OR LESS DEXTROSE, SALT, CARRAGEENAN, POTASSIUM LACTATE, SODIUM PHOSPHATE, VINEGAR, SODIUM DIACETATE, CARAMEL COLOR

Free From:

Crustaceans, Eggs, Fish, Lupine, Milk, Molluscs, Peanuts, Sesame seeds, Soy, Tree Nuts, Wheat

Notes

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Food Safety & Quality Assurance

Customer Specification
Created : 02/16/2018 17:05:38 GM

Material Description : 4/5 LB/CHEESE AMER 120 SLI YEL
Revised : 2022-06-03 19:19:40
SUPC : 5132234

GENERAL INFORMATION

Product Category: Dairy
 GTIN: 10734730643196
 Brand Name: BLOCK & BARREL CLASSIC | BBRLCLS
 Pack/Size/Material Description: 4/5 LB/CHEESE AMER 120 SLI YEL
 Name as it Appears on Packaging: YELLOW PASTEURIZED PROCESS AMERICAN CHEESE-120 SLICE
 Units per Case: 4
 Net Weight: 19.000 lb
 Net Content per Unit: 5.000 Pound

PLACE OF PRODUCT ACTIVITY

Product Activity Type Code	Product Activity Region Description	Country Of Origin
Last processing		United States (the)

HANDLING, STORAGE, & DISTRIBUTION INFORMATION

SHELF LIFE DATA

Name	Shelf Life	Shelf Life UOM
Dry and Refrigerated	180	Days

Storage Location: COOLER

Handling Instruction Codes: Refrigeration required

TRADE ITEM TEMPERATURE INFORMATION

Temperature Qualifier Code	Maximum Temperature	Minimum Temperature
Storage and Handling	40.000000 °F	33.000000 °F

LABELING REQUIREMENTS - CASE

Packaging and Labeling Type	Packaging and Labeling Info
BE Foods Disclosure: contains bioengineered food ingredients	
Outer Case	Containers shall have at least two-sided scannable and legible bar coding. Code dating must be legibly and indelibly on each master shipping container.
Code Dating Format - Lot Traceability	BEST BY: DD-MMM-YYYYLO

**TOAST FRENCH STK WHL WHEAT**

SUPC: 3561164

Nutrition Information	
Serving size	1.48 oz (42g), 1 Stick (42 grams)
Amount Per Serving	
Calories	120
% Daily Value*	
Total Fat 3.5g	4%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol less than 5mg	2%
Sodium 130mg	6%
Total Carbohydrate 19g	7%
Dietary Fiber 1g	4%
Total Sugars 6g	
Includes 6g Added Sugars	12%
Protein 3g	
Vitamin D NA	NA
Calcium 11mg	0%
Iron 0.30mg	2%
Potassium 25mg	1%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.	

Ingredients:

Whole Wheat Bread (Whole Wheat Flour, Water, Enriched Wheat Flour [Flour, Malted Barley Flour, Reduced Iron, Niacin, Thiamine Mononitrate (Vitamin B1), Riboflavin (Vitamin B2), Folic Acid], Sugar, Wheat Gluten, Yeast. Contains 2% Or Less Of Each Of The Following: Soybean Oil, Salt, Calcium Propionate (Preservative), Datem, Soy Lecithin), Water, Whole Wheat Batter (Whole Wheat Flour, Sugar, Enriched Wheat Flour [Wheat Flour, Niacin, Iron, Thiamine, Riboflavin, Folic Acid], Dextrose, Yellow Corn Flour, Modified Cornstarch. Contains 2% Or Less Of Each Of The Following: Cinnamon, Nutmeg, Egg, Skim Milk, Salt, Soybean Oil, Natural And Artificial Flavor, Leavening [Sodium Bicarbonate], Corn Syrup Solids, Modified Cellulose, Soy Lecithin), Coating (Enriched Wheat Flour [Wheat Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Yellow Corn Flour, Sugar, Soy Flour, Salt, Dextrose, Leavening [Sodium Bicarbonate, Monocalcium Phosphate], Yeast), Soybean Oil, Cinnamon Sugar (Sugar, Cinnamon).

Contains:

Eggs, Milk, Soy, Wheat

Free From:

Peanuts, Tree Nuts

Notes

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1. The first part of the report deals with the general situation in the country during the year. It mentions that the economy has been stable and that there has been a steady increase in production. It also notes that the government has been successful in maintaining a balanced budget.

2. The second part of the report discusses the progress of the various departments. It mentions that the Ministry of Education has made significant progress in improving the quality of education. It also notes that the Ministry of Health has been successful in reducing the incidence of certain diseases.

3. The third part of the report deals with the financial situation. It mentions that the government has been successful in maintaining a balanced budget. It also notes that there has been a steady increase in revenue from various sources. It also mentions that the government has been successful in reducing the amount of foreign debt.

NUTRITIONAL AND INGREDIENTS INFORMATION

Ingredient Statement:

MILK, CREAM, WATER, SODIUM CITRATE, SALT, CHEESE CULTURE, SORBIC ACID (PRESERVATIVE), CITRIC ACID, ENZYMES, SOY LECITHIN, APO CAROTENAL AND BETA CAROTENE (COLOR).

CONTAINS: Milk, Soy.

Precautionary Statement:

Servings Per Container: 120

Servings Per Container Type: Exact

NUTRIENT INFORMATION

Preparation State Code	Serving Size	Serving Size Description
Unprepared	19 Gram	1 slice

NUTRIENT DETAIL

Nutrient Type	Measurement Precision Code	Qty Contained	Daily Value Intake %
CALORIES		70 Kcalorie (international table)	
TOTAL FAT		6 Gram	8
SATURATED FAT		3.5 Gram	18
TRANSFATTY ACIDS		0 Gram	
CHOLESTEROL		20 Milligram	7
SODIUM		340 Milligram	15
TOTAL CARBOHYDRATES	Exact	1 Gram	0
DIETARY FIBER		0 Gram	0
SUGAR	Less Than	1 Gram	
PROTEIN		3 Gram	
VITAMIN D		0.1 Microgram	0
POTASSIUM		40 Milligram	0
CALCIUM		90 Milligram	6
IRON		0 Milligram	0
ADDED SUGARS		0 Gram	0

ALLERGEN RELATED INFORMATION

Allergen Specification Agency	Allergen Specification Name	Allergen Statement
FDA		CONTAINS: MILK, SOY.

ALLERGEN

Allergen	Level Of Containment
Soybean and its Derivatives	Contains
Milk and its Derivatives	Contains

DIET TYPE INFORMATION

Diet Type	Diet Type Description	Diet Sub - Type	Certification Agency	Certification Number	Certification Standard	Certification Effective Start Date	Certification Effective End Date
Coeliac							

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Food Safety & Quality Assurance

Customer Specification

Created : 06/23/2014 10:20:12 GM

Material Description : 4/1 GAL/JUICE ORANGE PSTRZD ULTRA PREM

Revised : 2022-10-12 16:44:26

SUPC : 3865896

GENERAL INFORMATION

Product Category: Beverage

GTIN: 10074865650455

Brand Name: SYSCO NATURAL | SYS NAT

Pack/Size/Material Description: 4/1 GAL/JUICE ORANGE PSTRZD ULTRA PREM

Name as it Appears on Packaging: Premium Orange Juice

100% Orange Juice

Pasteurized

Units per Case: 4

Net Weight: 34.900 lb

Net Content per Unit: 1.000 Gallon (US)

PLACE OF PRODUCT ACTIVITY

Product Activity Type Code	Product Activity Region Description	Country Of Origin
Farming		United States (the) Mexico
Last processing		United States (the)

HANDLING, STORAGE, & DISTRIBUTION INFORMATION

SHELF LIFE DATA

Name	Shelf Life	Shelf Life UOM
Dry and Refrigerated	50	Days

Storage Location: COOLER

Handling Instruction Codes: Refrigeration required

TRADE ITEM TEMPERATURE INFORMATION

Temperature Qualifier Code	Maximum Temperature	Minimum Temperature
Storage and Handling	34.000000 °F	28.000000 °F

LABELING REQUIREMENTS - CASE

Packaging and Labeling Type	Packaging and Labeling Info
Markings must be approved by Sysco and be visually and electronically legible	Product shall be packed in Sysco approved pre-printed, staple-free, and properly sealed cases. Containers shall have at least two-sided scannable and legible bar coding. Code dating must be legibly and indelibly on each master shipping container.

LABELING REQUIREMENTS - CASE

Packaging and Labeling Type	Packaging and Labeling Info
Code Dating Format - Lot Traceability	External (Case Code) SKU, Location, Julian Code, Time Product Description, Pack Size BEST BEFORE YYYY MMM DD

NUTRITIONAL AND INGREDIENTS INFORMATION

Ingredient Statement:

Orange Juice.

Precautionary Statement:

Nutritional and Product Claims: Contains 100% Juice

Servings Per Container: 16

NUTRIENT INFORMATION

Preparation State Code	Serving Size	Serving Size Description
Unprepared	240 Millilitre	8 Fluid Ounces

NUTRIENT DETAIL

Nutrient Type	Measurement Precision Code	Qty Contained	Daily Value Intake %
CALORIES		110 Kilocalorie (international table)	
TOTAL FAT		0 Gram	0
SATURATED FAT		0 Gram	0
TRANSFATTY ACIDS		0 Gram	
CHOLESTEROL		0 Milligram	0
SODIUM		0 Milligram	0
TOTAL CARBOHYDRATES		26 Gram	9
SUGAR		21 Gram	
PROTEIN		2 Gram	
VITAMIN C		67 Milligram	70
CALCIUM		27 Milligram	2
IRON		0 Milligram	0
DIETARY FIBER		0 Gram	0
ADDED SUGARS		0 Gram	0
VITAMIN D		0 Microgram	0
POTASSIUM		496 Milligram	10

ALLERGEN RELATED INFORMATION

Allergen Specification Agency	Allergen Specification Name	Allergen Statement
FDA		

ALLERGEN

Allergen	Level Of Containment
Does Not Contain Declaration Obligatory Allergens	Free From

DIET TYPE INFORMATION

Diet Type	Diet Type Description	Diet Sub - Type	Certification Agency	Certification Number	Certification Standard	Certification Effective Start Date	Certification Effective End Date
Kosher		Vaad Hakashruth	Greater Phoenix Vaad Hakashruth				

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**KETCHUP FCY**

SUPC: 4005948

Nutrition InformationServing size **1 Serving (17 grams)**

Amount Per Serving

Calories 20

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 180mg	8%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Total Sugars 4g	
Includes 4g Added Sugars	8%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

Ingredients:

TOMATO CONCENTRATE FROM RED RIPE TOMATOES, DISTILLED VINEGAR, HIGH FRUCTOSE CORN SYRUP, CORN SYRUP, SALT, SPICE, ONION POWDER, NATURAL FLAVORING.

Notes

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Food Safety & Quality Assurance

Customer Specification
Created : 2019-08-23 12:58:40

Material Description : 6/2 LB/YOGURT VANILLA LOW FAT
Revised : 2022-06-03 19:04:44
SUPC : 4360893

GENERAL INFORMATION

Product Category: Dairy
 GTIN: 10734730562060
 Brand Name: WHOLESOME FARMS CLASSIC | WHLFCLS
 Pack/Size/Material Description: 6/2 LB/YOGURT VANILLA LOW FAT
 Name as it Appears on Packaging: VANILLA LOWFAT YOGURT WITH OTHER NATURAL FLAVOR, VITAMINS A & D ADDED, GRADE A, 1% MILKFAT,
 Units per Case: 6
 Net Weight: 12.000 lb
 Net Content per Unit: 2.000 Pound

PLACE OF PRODUCT ACTIVITY

Product Activity Type Code	Product Activity Region Description	Country Of Origin
Last processing		United States (the)

HANDLING, STORAGE, & DISTRIBUTION INFORMATION

SHELF LIFE DATA

Name	Shelf Life	Shelf Life UOM
Dry and Refrigerated	60	Days

Storage Location: COOLER

Handling Instruction Codes: Refrigeration required

TRADE ITEM TEMPERATURE INFORMATION

Temperature Qualifier Code	Maximum Temperature	Minimum Temperature
Storage and Handling	40.000000 °F	33.000000 °F

LABELING REQUIREMENTS - CASE

Packaging and Labeling Type	Packaging and Labeling Info
BE Foods Disclosure: contains bioengineered food ingredients	This formula requires a Bioengineered disclosure as defined in 7 CFR 66.
Outer Case	Containers shall have at least two-sided scannable and legible bar coding. Code dating must be legibly and indelibly on each master shipping container.
Code Dating Format - Lot Traceability	Best by da mon yyyy

NUTRITIONAL AND INGREDIENTS INFORMATION

Ingredient Statement:

CULTURED PASTEURIZED GRADE A LOW FAT MILK, SUGAR, WATER, MODIFIED FOOD STARCH, NATURAL FLAVOR, ANNATTO EXTRACT AND TURMERIC (COLOR), CARRAGEENAN, PECTIN, CITRIC ACID, VANILLA EXTRACT, VITAMIN A PALMITATE, VITAMIN D3.
CONTAINS: MILK

Precautionary Statement:

Nutritional and Product Claims: LOWFAT

Servings Per Container: 5

Servings Per Container Type: About

NUTRIENT INFORMATION

Preparation State Code	Serving Size	Serving Size Description
Unprepared	170 Gram	2/3 cup

NUTRIENT DETAIL

Nutrient Type	Measurement Precision Code	Qty Contained	Daily Value Intake %
CALORIES		140 Kilocalorie (international table)	
TOTAL FAT		2 Gram	3
SATURATED FAT		1 Gram	5
TRANSFATTY ACIDS		0 Gram	
CHOLESTEROL		10 Milligram	3
SODIUM		95 Milligram	4
TOTAL CARBOHYDRATES		25 Gram	9
DIETARY FIBER		0 Gram	0
SUGAR		18 Gram	
PROTEIN		6 Gram	
VITAMIN A		130 Microgram	15
CALCIUM		210 Milligram	15
IRON		0.1 Milligram	0
VITAMIN D		3.4 Microgram	15
ADDED SUGARS		11 Gram	22
POTASSIUM		280 Milligram	6

ALLERGEN RELATED INFORMATION

Allergen Specification Agency	Allergen Specification Name	Allergen Statement
FDA		Contains: Milk

ALLERGEN

Allergen	Level Of Containment
Milk and its Derivatives	Contains

DIET TYPE INFORMATION

Diet Type	Diet Type Description	Diet Sub - Type	Certification Agency	Certification Number	Certification Standard	Certification Effective Start Date	Certification Effective End Date
Coeliac	Meets the definition of gluten-free stated in 21 CFR 101.91.						
Kosher		Dairy	OU-Orthodox Union - Circle U				

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**JUICE APPLE 100%**

SUPC: 4872349

Nutrition Information	
Serving size	1 Serving (5 OZA)
Amount Per Serving	
Calories	0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat NA	NA
Trans Fat NA	NA
Cholesterol NA	NA
Sodium 5mg	0%
Total Carbohydrate 14g	5%
Dietary Fiber NA	NA
Total Sugars 13g	
Includes NA Added Sugars	NA
Protein 0g	
Vitamin D NA	NA
Calcium 25000mg	1920%
Iron NA	NA
Potassium 0mg	0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.	

Ingredients:

Filtered water sufficient to reconstitute apple juice concentrate; ascorbic acid (vitamin C), calcium lactate, calcium gluconate, vitamin A palmitate, vitamin E acetate."

Free From:

Crustaceans, Does not contain obligatory allergens as listed in the regulations, Eggs, Fish, Milk, Peanuts, Sesame seeds, Shellfish, Soy, Tree Nuts, Wheat

Notes

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**SAUCE TACO PKT MILD**

SUPC: 4893467

Nutrition Information	
Serving size	1 Serving (9 grams)
Amount Per Serving	
Calories	0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 55mg	2%
Total Carbohydrate less than 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0.0mcg	0%
Calcium 0mg	0%
Iron 0.00mg	0%
Potassium 0mg	0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.	

Ingredients:

WATER, TOMATO PASTE, DISTILLED WHITE VINEGAR, MODIFIED CORNSTARCH, SALT, SUGAR, CONTAINS LESS THAN 1% OF SPICES, ONION POWDER, CARAMEL COLOR, SODIUM BENZOATE AND POTASSIUM SORBATE AS PRESERVATIVES, EXTRACTIVES OF PAPRIKA, GARLIC POWDER.

Notes

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**YOGURT STRAW/STRAW/BAN ASST**

SUPC: 5076595

Nutrition Information	
Serving size	1 Serving (113 grams)
Amount Per Serving	
Calories	100
% Daily Value*	
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol less than 5mg	2%
Sodium 50mg	2%
Total Carbohydrate 21g	8%
Dietary Fiber 0g	0%
Total Sugars 14g	
Includes 11g Added Sugars	22%
Protein 3g	
Vitamin D 2.0mcg	10%
Calcium 120mg	10%
Iron 0mg	0%
Potassium 160mg	3%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.	

Ingredients:

Cultured Grade A Low Fat Milk, Sugar, Modified Corn Starch. Contains 1% or less of: Corn Starch, Citric Acid, Vegetable Juice (for color), Natural Flavor, Potassium Sorbate Added to Maintain Freshness, Vitamin A Acetate, Vitamin D3.

Contains:

Milk

Notes

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School Equivalents		ID#:
Portion Size: 4.0 OZ (113g)		
Child Nutrition Label:		No
Product Formulation Statement:		Yes
Meat/Meat Alt:	1.000 oz eq	
Grain/Bread:	N/A oz eq	
Fruit:	N/A cup	
Vegetable:		
Red/Orange:	N/A cup	
Dark Green:	N/A cup	
Starchy:	N/A cup	
Beans/Peas:	N/A cup	
Other:	N/A cup	
Notes:	certify that the above information is true and correct and that a 113g/4.0 ounce serving of the above product (ready for serving) contains 1.0 ounce of equivalent meat/meat alternate when prepared according to directions.	



Food Safety & Quality Assurance

Customer Specification
Created : 02/16/2018 17:05:38 GM

Material Description : 4/5 LB/CHEESE AMER 120 SLI YEL
Revised : 2022-06-03 19:19:40
SUPC : 5132234

GENERAL INFORMATION

Product Category: Dairy
 GTIN: 10734730643196
 Brand Name: BLOCK & BARREL CLASSIC | BBRLCLS
 Pack/Size/Material Description: 4/5 LB/CHEESE AMER 120 SLI YEL
 Name as it Appears on Packaging: YELLOW PASTEURIZED PROCESS AMERICAN CHEESE-120 SLICE
 Units per Case: 4
 Net Weight: 19.000 lb
 Net Content per Unit: 5.000 Pound

PLACE OF PRODUCT ACTIVITY

Product Activity Type Code	Product Activity Region Description	Country Of Origin
Last processing		United States (the)

HANDLING, STORAGE, & DISTRIBUTION INFORMATION

SHELF LIFE DATA

Name	Shelf Life	Shelf Life UOM
Dry and Refrigerated	180	Days

Storage Location: COOLER

Handling Instruction Codes: Refrigeration required

TRADE ITEM TEMPERATURE INFORMATION

Temperature Qualifier Code	Maximum Temperature	Minimum Temperature
Storage and Handling	40.000000 °F	33.000000 °F

LABELING REQUIREMENTS - CASE

Packaging and Labeling Type	Packaging and Labeling Info
BE Foods Disclosure: contains bioengineered food ingredients	
Outer Case	Containers shall have at least two-sided scannable and legible bar coding. Code dating must be legibly and indelibly on each master shipping container.
Code Dating Format - Lot Traceability	BEST BY: DD-MMM-YYYYLO

NUTRITIONAL AND INGREDIENTS INFORMATION

Ingredient Statement:

MILK, CREAM, WATER, SODIUM CITRATE, SALT, CHEESE CULTURE, SORBIC ACID (PRESERVATIVE), CITRIC ACID, ENZYMES, SOY LECITHIN, APO CAROTENAL AND BETA CAROTENE (COLOR).
CONTAINS: Milk, Soy.

Precautionary Statement:

Servings Per Container: 120

Servings Per Container Type: Exact

NUTRIENT INFORMATION

Preparation State Code	Serving Size	Serving Size Description
Unprepared	19 Gram	1 slice

NUTRIENT DETAIL

Nutrient Type	Measurement Precision Code	Qty Contained	Daily Value Intake %
CALORIES		70 Kcalorie (international table)	
TOTAL FAT		6 Gram	8
SATURATED FAT		3.5 Gram	18
TRANSFATTY ACIDS		0 Gram	
CHOLESTEROL		20 Milligram	7
SODIUM		340 Milligram	15
TOTAL CARBOHYDRATES	Exact	1 Gram	0
DIETARY FIBER		0 Gram	0
SUGAR	Less Than	1 Gram	
PROTEIN		3 Gram	
VITAMIN D		0.1 Microgram	0
POTASSIUM		40 Milligram	0
CALCIUM		90 Milligram	6
IRON		0 Milligram	0
ADDED SUGARS		0 Gram	0

ALLERGEN RELATED INFORMATION

Allergen Specification Agency	Allergen Specification Name	Allergen Statement
FDA		CONTAINS: MILK, SOY.

ALLERGEN

Allergen	Level Of Containment
Soybean and its Derivatives	Contains
Milk and its Derivatives	Contains

DIET TYPE INFORMATION

Diet Type	Diet Type Description	Diet Sub - Type	Certification Agency	Certification Number	Certification Standard	Certification Effective Start Date	Certification Effective End Date
Coeliac							

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Food Safety & Quality Assurance

Customer Specification

Material Description : 15/2 LB/EGG LIQUID WHL CITACID CGFREE

Created : 02/07/2018 16:19:25 GM

Revised : 2022-06-03 19:19:44

SUPC : 5134376

GENERAL INFORMATION

Product Category: Dairy
 GTIN: 10734730643660
 Brand Name: WHOLESOME FARMS IMPERIAL | WHLFIMP
 Pack/Size/Material Description: 15/2 LB/EGG LIQUID WHL CITACID CGFREE
 Name as it Appears on Packaging: Liquid Whole Egg with Citric Acid-Cage Free*
 *Hens are free roaming inside a barn.
 Units per Case: 15
 Net Weight: 30.000 lb
 Net Content per Unit: 2.000 Pounds Net
 Regulatory: Yes
 Regulatory Type: Prop 12

PLACE OF PRODUCT ACTIVITY

Product Activity Type Code	Product Activity Region Description	Country Of Origin
Farming		United States (the)
Last processing	United States	United States (the)

HANDLING, STORAGE, & DISTRIBUTION INFORMATION

SHELF LIFE DATA

Name	Shelf Life	Shelf Life UOM
Dry and Refrigerated	98	Days

Storage Location: COOLER

Handling Instruction Codes: Refrigeration required

TRADE ITEM TEMPERATURE INFORMATION

Temperature Qualifier Code	Maximum Temperature	Minimum Temperature
Storage and Handling	40.000000 °F	33.000000 °F

LABELING REQUIREMENTS - CASE

Packaging and Labeling Type	Packaging and Labeling Info
Outer Case	Containers shall have at least two-sided scannable and legible bar coding. Code dating must be legibly and indelibly on each master shipping container.

LABELING REQUIREMENTS - CASE

Packaging and Labeling Type	Packaging and Labeling Info
Code Dating Format - Lot Traceability	USE BY 26 MAR 10 08:37 L1 P1610 7 LOT 0001A 1. USE BY 26 MAR 10 = Use By Date 2. 08:37 = time 3. L1 = Lot (24 hour) 4. P1610 = Plant number 5. 7 = Filler/Line/Machine 6. LOT 0001A = LOT Year; 1st day of the year; Facility Code Plant/Facility Code: 1610/A, 1349/N, 1028/J, H New Jersey; 1455/G, 01016/F, 17634/G Gaylor; 1127/L Lenox; 420/W, 420D/W Wakefield; 1616/K, 19605/K Klingerstown; 31548/B Britt; 1606/M Willamette; S, H, X, NPE

NUTRITIONAL AND INGREDIENTS INFORMATION

Ingredient Statement:

WHOLE EGGS, CITRIC ACID, 0.15% WATER ADD AS A CARRIER FOR CITRIC ACID. CITRIC ACID ADDED TO PRESERVE COLOR.
 CONTAINS: Egg.

Precautionary Statement:

Servings Per Container: 20

Servings Per Container Type: About

NUTRIENT INFORMATION

Preparation State Code	Serving Size	Serving Size Description
Unprepared	46 Gram	3 Tbsp

NUTRIENT DETAIL

Nutrient Type	Measurement Precision Code	Qty Contained	Daily Value Intake %
VITAMIN D		1 Microgram	6
CALORIES		70 Kilocalorie (international table)	
TOTAL FAT		4.5 Gram	6
SATURATED FAT		1.5 Gram	8
CHOLESTEROL		170 Milligram	57
SODIUM		65 Milligram	3
TOTAL CARBOHYDRATES		0 Gram	0
DIETARY FIBER		0 Gram	0
SUGAR		0 Gram	
PROTEIN		6 Gram	
CALCIUM		26 Milligram	2
IRON		1 Milligram	6
ADDED SUGARS		0 Gram	0
TRANSFATTY ACIDS		0 Gram	
POTASSIUM		63 Milligram	2

ALLERGEN RELATED INFORMATION

Allergen Specification Agency	Allergen Specification Name	Allergen Statement
FSIS		CONTAINS: EGG.

ALLERGEN

Allergen	Level Of Containment
Eggs and Their Derivatives	Contains

DIET TYPE INFORMATION

Diet Type	Diet Type Description	Diet Sub - Type	Certification Agency	Certification Number	Certification Standard	Certification Effective Start Date	Certification Effective End Date
Kosher			OU Orthodox Union - Circle U				

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**STRAWBERRY FRESH**

SUPC: 6235501

Nutrition Information	
Serving size	1 cup, halves (152 grams)
Amount Per Serving	
Calories	50
	% Daily Value*
Total Fat 0g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 12g	4%
Dietary Fiber 3g	11%
Total Sugars 7g	
Includes NA Added Sugars	NA
Protein 1g	
Vitamin D 0mcg	0%
Calcium 24mg	2%
Iron 0.62mg	4%
Potassium 230mg	5%
<small>* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.</small>	

Notes

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**CROISSANT BUTTER BKD PINCH SLI**

SUPC: 6368213

Nutrition InformationServing size **1 Serving (85 grams)**

Amount Per Serving

Calories 300

% Daily Value*

Total Fat 14g	18%
Saturated Fat 8g	40%
Trans Fat 0.5g	
Cholesterol 35mg	12%
Sodium 300mg	13%
Total Carbohydrate 37g	13%
Dietary Fiber 1g	4%
Total Sugars 5g	
Includes 5g Added Sugars	10%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 2.00mg	10%
Potassium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

Ingredients:

MADE WITH: CROISSANTS (ENRICHED FLOUR [WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER, BUTTER, SUGAR, YEAST. CONTAINS 2% OR LESS OF THE FOLLOWING: SALT, WHEY, MODIFIED CORN STARCH, CALCIUM PROPIONATE [PRESERVATIVE], ASCORBIC ACID, ENZYMES).

Contains:

Milk, Wheat

Notes

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School Equivalents		ID#:	
Portion Size:			Yes
Child Nutrition Label:			No
Product Formulation Statement:			
Meat/Meat Alt:			N/A oz eq
Grain/Bread:			N/A oz eq
Fruit:			N/A cup
Vegetable:			
Red/Orange:			N/A cup
Dark Green:			N/A cup
Starchy:			N/A cup
Beans/Peas:			N/A cup
Other:			N/A cup
Notes:			



Food Safety & Quality Assurance

Customer Specification

Material Description : 12/24 OZ/BREAD PULLMAN WHEAT 21 SLICE

Created : 06/20/2017 16:49:13 GM

Revised : 2021-10-27 19:56:24

SUPC : 6428247

GENERAL INFORMATION

Product Category: Bakery Prepared
 GTIN: 00074865796767
 Brand Name: BAKERSOURCE CLASSIC | BKRSCLS
 Pack/Size/Material Description: 12/24 OZ/BREAD PULLMAN WHEAT 21 SLICE
 Name as it Appears on Packaging: 3/4" WHEAT PULLMAN BREAD 12/24oz
 Units per Case: 12
 Net Weight: 18.000 lb
 Net Content per Unit: 24.000 Ounce

PLACE OF PRODUCT ACTIVITY

Product Activity Type Code	Product Activity Region Description	Country Of Origin
Last processing		United States (the)

HANDLING, STORAGE, & DISTRIBUTION INFORMATION

SHELF LIFE DATA

Name	Shelf Life	Shelf Life UOM
Thawed	7	Days
Frozen	360	Days

Storage Location: FREEZER

Handling Instruction Codes: Frozen product (GS1 Code)

TRADE ITEM TEMPERATURE INFORMATION

Temperature Qualifier Code	Maximum Temperature	Minimum Temperature
Storage and Handling	15 °F	-10.000000 °F

LABELING REQUIREMENTS - CASE

Packaging and Labeling Type	Packaging and Labeling Info
BE Exempt Disclosure: exempt from BE labeling	
Code Dating Format - Lot Traceability	Open Date Coding will be utilized using production date. Example: 05209 WEL means produced on May 20, 2009 at Franz Weller Seattle. Bakery identification codes will vary." WEL=Weller St, 6TH=Sixth Ave, SPR=Springfield, POR=Portland, NAM=Nampa, ANC=Anchorage, BIL=Billings, SPO=Spokane
Markings must be approved by Sysco and be visually and electronically legible	Finished product will be packed into a partial print container. Container will be labeled on two sides with nutritional information, count/size info, product name, product description, product #, ingredient info, GTIN info

NUTRITIONAL AND INGREDIENTS INFORMATION

Ingredient Statement:

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN AND FOLIC ACID), WATER, WHOLE WHEAT FLOUR, YEAST, SUGAR, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SALT, VEGETABLE OIL (CANOLA AND/OR SOY), VITAL WHEAT GLUTEN, DISTILLED VINEGAR, EXTRACT OF MALTED BARLEY

DEXTROSE, YEAST NUTRIENT (AMMONIUM SULFATE), DOUGH CONDITIONERS (SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, MONOCALCIUM PHOSPHATE), CARAMEL COLOR, CALCIUM PROPIONATE (MOLD INHIBITOR), CALCIUM SULFATE, ENZYMES.

CONTAINS: WHEAT

Precautionary Statement:

Servings Per Container: 21

Servings Per Container Type: Exact

NUTRIENT INFORMATION

Preparation State Code	Serving Size	Serving Size Description
Ready_To Eat	32 Gram	1 Slice Each

NUTRIENT DETAIL

Nutrient Type	Measurement Precision Code	Qty Contained	Daily Value Intake %
ADDED SUGARS	Approximately	1 Gram	2
VITAMIN D	Approximately	0 Microgram	0
POTASSIUM	Approximately	32 Milligram	0
CALORIES	Approximately	80 Kilocalorie (international table)	
TOTAL FAT	Approximately	1 Gram	1
SATURATED FAT	Approximately	0 Gram	0
TRANSFATTY ACIDS	Approximately	0 Gram	0
CHOLESTEROL	Approximately	0 Milligram	0
SODIUM	Approximately	160 Milligram	7
TOTAL CARBOHYDRATES	Approximately	16 Gram	6
DIETARY FIBER	Approximately	1 Gram	4
SUGAR	Approximately	1 Gram	
PROTEIN	Approximately	3 Gram	
CALCIUM	Approximately	18 Milligram	2
IRON	Approximately	1 Milligram	6

ALLERGEN RELATED INFORMATION

Allergen Specification Agency	Allergen Specification Name	Allergen Statement
FDA		CONTAINS: WHEAT

ALLERGEN

Allergen	Level Of Containment
Wheat and Their Derivatives	Contains

DISCLAIMER: The nutrition information, ingredients/allergens and attributes/diet types displayed as well as any corresponding claims related thereto, including without limitation, claims regarding the vegetarian, vegan, Kosher, and gluten-free status of a product or item (collectively, "Product Information & Attributes/Diet Types/Claims") are provided by product manufacturers and suppliers. Such information may not be complete and/or up to date. You should defer to the product packaging and/or consult with the product manufacturer for complete and current product information. Determination of whether or not a product or item meets the parameters of a specific lifestyle/diet is at your discretion and risk. Sysco and its affiliates do not guarantee the validity, accuracy or completeness of any Product Information & Attributes/Diet Types/Claim, and you hereby release Sysco and its affiliates for all claims in any way related to the Product Information & Attributes/Diet Types/Claims.



Food Safety & Quality Assurance

Customer Specification

Created : 02/16/2018 17:05:38 GM

Material Description : 4/5 LB/CHEESE AMER 120 SLI YEL

Revised : 2022-06-03 19:19:40

SUPC : 5132234

GENERAL INFORMATION

Product Category:	Dairy
GTIN:	10734730643196
Brand Name:	BLOCK & BARREL CLASSIC BBRLCLS
Pack/Size/Material Description:	4/5 LB/CHEESE AMER 120 SLI YEL
Name as it Appears on Packaging:	YELLOW PASTEURIZED PROCESS AMERICAN CHEESE-120 SLICE
Units per Case:	4
Net Weight:	19.000 lb
Net Content per Unit:	5.000 Pound

PLACE OF PRODUCT ACTIVITY

Product Activity Type Code	Product Activity Region Description	Country Of Origin
Last processing		United States (the)

HANDLING, STORAGE, & DISTRIBUTION INFORMATION

SHELF LIFE DATA

Name	Shelf Life	Shelf Life UOM
Dry and Refrigerated	180	Days

Storage Location: COOLER

Handling Instruction Codes: Refrigeration required

TRADE ITEM TEMPERATURE INFORMATION

Temperature Qualifier Code	Maximum Temperature	Minimum Temperature
Storage and Handling	40.000000 °F	33.000000 °F

LABELING REQUIREMENTS - CASE

Packaging and Labeling Type	Packaging and Labeling Info
BE Foods Disclosure: contains bioengineered food ingredients	
Outer Case	Containers shall have at least two-sided scannable and legible bar coding. Code dating must be legibly and indelibly on each master shipping container.
Code Dating Format - Lot Traceability	BEST BY: DD-MMM-YYYYLO

NUTRITIONAL AND INGREDIENTS INFORMATION

Ingredient Statement:

MILK, CREAM, WATER, SODIUM CITRATE, SALT, CHEESE CULTURE, SORBIC ACID (PRESERVATIVE), CITRIC ACID, ENZYMES, SOY LECITHIN, APO CAROTENAL AND BETA CAROTENE (COLOR).
CONTAINS: Milk, Soy.

Precautionary Statement:

Servings Per Container: 120

Servings Per Container Type: Exact

NUTRIENT INFORMATION

Preparation State Code	Serving Size	Serving Size Description
Unprepared	19 Gram	1 slice

NUTRIENT DETAIL

Nutrient Type	Measurement Precision Code	Qty Contained	Daily Value Intake %
CALORIES		70 Kcalorie (international table)	
TOTAL FAT		6 Gram	8
SATURATED FAT		3.5 Gram	18
TRANSFATTY ACIDS		0 Gram	
CHOLESTEROL		20 Milligram	7
SODIUM		340 Milligram	15
TOTAL CARBOHYDRATES	Exact	1 Gram	0
DIETARY FIBER		0 Gram	0
SUGAR	Less Than	1 Gram	
PROTEIN		3 Gram	
VITAMIN D		0.1 Microgram	0
POTASSIUM		40 Milligram	0
CALCIUM		90 Milligram	6
IRON		0 Milligram	0
ADDED SUGARS		0 Gram	0

ALLERGEN RELATED INFORMATION

Allergen Specification Agency	Allergen Specification Name	Allergen Statement
FDA		CONTAINS: MILK, SOY.

ALLERGEN

Allergen	Level Of Containment
Soybean and its Derivatives	Contains
Milk and its Derivatives	Contains

DIET TYPE INFORMATION

Diet Type	Diet Type Description	Diet Sub - Type	Certification Agency	Certification Number	Certification Standard	Certification Effective Start Date	Certification Effective End Date
Coeliac							

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Food Safety & Quality Assurance

Customer Specification
Created : 2021-10-25 20:26:30

Material Description : 1/15 DZ/EGG SHELL XLG WHT AA CA CGFR
Revised : 2022-06-05 11:35:03
SUPC : 7180147

GENERAL INFORMATION

Product Category: Dairy
 GTIN: 00889356079898
 Brand Name: WHOLESOME FARMS IMPERIAL | WHLFIMP
 Pack/Size/Material Description: 1/15 DZ/EGG SHELL XLG WHT AA CA CGFR
 Name as it Appears on Packaging: Shell Egg Extra Large White USDA Grade AA CA Cage Free
 California Shell Egg Food Safety Compliant
 Units per Case: 1
 Net Weight: 25.250 lb
 Net Content per Unit: 180 count
 Regulatory: Yes
 Regulatory Type: Prop 12

PLACE OF PRODUCT ACTIVITY

Product Activity Type Code	Product Activity Region Description	Country Of Origin
Farming		United States (the)
Last processing		United States (the)

HANDLING, STORAGE, & DISTRIBUTION INFORMATION

SHELF LIFE DATA

Name	Shelf Life	Shelf Life UOM
Dry and Refrigerated	30	Days

Storage Location: COOLER

Handling Instruction Codes: Refrigeration required

TRADE ITEM TEMPERATURE INFORMATION

Temperature Qualifier Code	Maximum Temperature	Minimum Temperature
Storage and Handling	45.000000 °F	33.000000 °F

LABELING REQUIREMENTS - CASE

Packaging and Labeling Type	Packaging and Labeling Info
Outer Case	Containers shall have at least two-sided scannable and legible bar coding. Code dating must be legibly and indelibly on each master shipping container.
USDA Safe Handling	SAFE HANDLING INSTRUCTIONS: To prevent illness from bacteria: Keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly.
Code Dating Format - Lot Traceability	Wholesome Farms Imperial Extra Large AA 15 DZ, SELL BY 30 day date (MM/DD/YR), plant # Julian date of Pack, CA Cage Free.

NUTRITIONAL AND INGREDIENTS INFORMATION

Ingredient Statement:

Fresh Shell Egg.

Precautionary Statement:

Servings Per Container: 180

NUTRIENT INFORMATION

Preparation State Code	Serving Size	Serving Size Description
Unprepared	56 Gram	1 egg <NULL>

NUTRIENT DETAIL

Nutrient Type	Measurement Precision Code	Qty Contained	Daily Value Intake %
ADDED SUGARS		0 Gram	0
VITAMIN D		1.1 Microgram	6
POTASSIUM		80 Milligram	0
CALORIES		80 Kilocalorie (international table)	
TOTAL FAT		5 Gram	6
SATURATED FAT		2 Gram	10
TRANSFATTY ACIDS		0 Gram	
CHOLESTEROL		210 Milligram	70
SODIUM		80 Milligram	3
TOTAL CARBOHYDRATES		0 Gram	0
DIETARY FIBER		0 Gram	0
SUGAR		0 Gram	
PROTEIN		7 Gram	14
CALCIUM		30 Milligram	2
IRON		1 Milligram	6

ALLERGEN RELATED INFORMATION

Allergen Specification Agency	Allergen Specification Name	Allergen Statement
FDA		

ALLERGEN

Allergen	Level Of Containment
Eggs and Their Derivatives	Contains

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Food Safety & Quality Assurance

Customer Specification
Created : 2022-01-03 17:57:59

Material Description : 1/138 CT/APPLE GALA FANCY FRESH
Revised : 2022-10-03 18:24:38

SUPC : 7192089

GENERAL INFORMATION

Product Category: Produce
 GTIN: 00889356090770
 Brand Name: RELIANCE FRESH | RELFRSH
 Pack/Size/Material Description: 1/138 CT/APPLE GALA FANCY FRESH
 Name as it Appears on Packaging: Gala USX
 Units per Case: 1
 Net Weight: 40.000 lb
 Net Content per Unit: 40 Pound
 Regulatory: No

PLACE OF PRODUCT ACTIVITY

Product Activity Type Code	Product Activity Region Description	Country Of Origin
Last processing		United States (the)
Farming		United States (the)

HANDLING, STORAGE, & DISTRIBUTION INFORMATION

SHELF LIFE DATA

Name	Shelf Life	Shelf Life UOM
Dry and Refrigerated	60	Days

Storage Location: COOLER

TRADE ITEM TEMPERATURE INFORMATION

Temperature Qualifier Code	Maximum Temperature	Minimum Temperature
Storage and Handling	34 °F	32 °F

LABELING REQUIREMENTS - CASE

Packaging and Labeling Type	Packaging and Labeling Info
Outer Case	Containers shall have at least two-sided scannable and legible bar coding. Code dating must be legibly and indelibly on each master shipping container.
Code Dating Format - Lot Traceability	Open format packed date. Includes pack line designation, either red line or silver line.

NUTRITIONAL AND INGREDIENTS INFORMATION

Ingredient Statement:

Apples

Precautionary Statement:

Servings Per Container: 125

Servings Per Container Type: Exact

NUTRIENT INFORMATION

Preparation State Code	Serving Size	Serving Size Description
Unprepared	131 Gram	1 apple

NUTRIENT DETAIL

Nutrient Type	Measurement Precision Code	Qty Contained	Daily Value Intake %
CALORIES	Approximately	98 Kilocalorie (international table)	5
CALORIES FROM FAT	Approximately	1.9 Kilocalorie (international table)	.001
TOTAL FAT	Approximately	.2 Gram	0
SATURATED FAT	Approximately	.1 Gram	0
SODIUM	Approximately	1.7 Milligram	0
TOTAL CARBOHYDRATES	Approximately	24 Gram	8
DIETARY FIBER	Approximately	4 Gram	16
SUGAR	Approximately	18 Gram	
PROTEIN	Approximately	.4 Gram	
VITAMIN A	Approximately	1 Microgram	1
VITAMIN C	Approximately	14 Milligram	14
CALCIUM	Approximately	1.2 Milligram	1.2
IRON	Approximately	1.2 Milligram	1.2

ALLERGEN RELATED INFORMATION

Allergen Specification Agency	Allergen Specification Name	Allergen Statement
USDA		

ALLERGEN

Allergen	Level Of Containment
Does Not Contain Declaration Obligatory Allergens	Free From

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**ORANGE FANCY FRESH**

SUPC: 7651959

Nutrition Information

Serving size 1 fruit (2-5/8inch dia) (131 grams)

Amount Per Serving

Calories 60

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 15g	6%
Dietary Fiber 3g	11%
Total Sugars 12g	
Includes NA Added Sugars	NA
Protein 1g	
Vitamin D 0mcg	0%
Calcium 52mg	4%
Iron 0.13mg	0%
Potassium 240mg	5%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

Notes

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**CHICKEN TNR FRTR GLDN PCK NAE**

SUPC: 8408108

Nutrition Information

Serving size 1 Serving (112 grams)

Amount Per Serving

Calories 280

% Daily Value*

Total Fat 14g	18%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 710mg	31%
Total Carbohydrate 16g	6%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 21g	
Vitamin D 0.1mcg	0%
Calcium 20mg	2%
Iron 1.00mg	6%
Potassium 190mg	4%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

Ingredients:

Portioned chicken tenders with rib meat, water, seasoning [maltodextrin, salt, sugar, flavors, vegetable stock (carrot, onion, celery), carrot powder and garlic powder], sodium phosphates, salt, modified food starch. **BREADED WITH:** Wheat flour, water, bleached wheat flour, salt, wheat gluten, sugar, leavening (sodium bicarbonate, sodium aluminum phosphate, sodium acid pyrophosphate, monocalcium phosphate), yeast extract, yellow corn flour, onion powder, dextrose, garlic powder, yeast, spice, extractives of paprika, annatto, and turmeric, disodium inosinate and disodium guanylate. Breading set in vegetable oil.

Contains:

Wheat

Free From:

Crustaceans, Eggs, Fish, Milk, Peanuts, Soy, Tree Nuts

Notes

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**POTATO SWEET TATER PUFF**

SUPC: 8501310

Nutrition InformationServing size **1 Serving (84 grams)**

Amount Per Serving

Calories 130

% Daily Value*

Total Fat 3.5g	4%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 200mg	9%
Total Carbohydrate 23g	8%
Dietary Fiber 3g	11%
Total Sugars 13g	
Includes 9g Added Sugars	18%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 0.39mg	2%
Potassium 190mg	4%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

Ingredients:

Ingredients: Sweet Potatoes, Vegetable Oil (Contains One or More of the Following: High Oleic Canola, Canola), Sugar, Modified Food Starch (Corn, Tapioca, Potato), Corn Starch, Rice Flour, Dextrin, Salt, Natural Flavor, Leavening (Disodium Dihydrogen Pyrophosphate, Sodium Bicarbonate), Color (Turmeric, Oleoresin Paprika), Dextrose, Xanthan Gum.

Notes

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1. The first part of the document discusses the general principles of the system. It covers the basic concepts and the overall structure of the system. This section is intended to provide a high-level overview of the system's architecture and its key components.

2. The second part of the document describes the specific implementation details. It details the various modules and their interactions, as well as the data flow and control logic. This section provides a more in-depth look at the system's internal workings.

3. The third part of the document discusses the system's performance characteristics. It includes a detailed analysis of the system's speed, accuracy, and reliability, along with a comparison to other similar systems.

4. The fourth part of the document covers the system's security and safety features. It describes the various measures taken to protect the system from unauthorized access and data loss, as well as the safety protocols in place.

5. The fifth part of the document discusses the system's maintenance and support requirements. It provides a detailed overview of the tasks involved in keeping the system running smoothly, including hardware and software maintenance.

6. The sixth part of the document covers the system's user interface and usability. It describes the various screens and controls used by the system's operators, and provides a detailed overview of the user experience.

7. The seventh part of the document discusses the system's integration with other systems. It describes the various interfaces and protocols used to connect the system to other parts of the organization's infrastructure.

8. The eighth part of the document covers the system's future development plans. It describes the various enhancements and new features that are planned for the system, and provides a detailed overview of the development process.

9. The ninth part of the document discusses the system's impact on the organization. It describes the various ways in which the system has improved the organization's efficiency and productivity, and provides a detailed overview of the system's overall value.

10. The tenth part of the document covers the system's conclusion. It provides a final summary of the system's key features and findings, and offers some final thoughts on the system's overall performance and future prospects.

11. The eleventh part of the document discusses the system's appendix. It includes a detailed list of the system's components, a glossary of key terms, and a list of references used in the document.

12. The twelfth part of the document covers the system's index. It provides a detailed overview of the document's contents, and allows the reader to quickly find the information they are looking for.

13. The thirteenth part of the document discusses the system's bibliography. It includes a detailed list of the books, articles, and other sources used in the document, and provides a detailed overview of the system's research base.



Food Safety & Quality Assurance

Customer Specification
Created : 2019-08-23 13:24:18

Material Description : 1000/9 GM/KETCHUP PACKET FCY FOIL
Revised : 2022-08-05 16:40:55
SUPC : 8747859

GENERAL INFORMATION

Product Category: Dry Grocery
 GTIN: 10074865541593
 Brand Name: HOUSE RECIPE IMPERIAL | HSRCIMP
 Pack/Size/Material Description: 1000/9 GM/KETCHUP PACKET FCY FOIL
 Name as it Appears on Packaging: Fancy Tomato Ketchup 33%
 Units per Case: 1
 Net Weight: 21.600 lb
 Net Content per Unit: 9.000 Gram

PLACE OF PRODUCT ACTIVITY

Product Activity Type Code	Product Activity Region Description	Country Of Origin
Farming		United States (the)
Last processing		United States (the)

HANDLING, STORAGE, & DISTRIBUTION INFORMATION

SHELF LIFE DATA

Name	Shelf Life	Shelf Life UOM
Dry and Refrigerated	212	Days

Storage Location: DRY

Handling Instruction Codes: Store in dry environment

TRADE ITEM TEMPERATURE INFORMATION

Temperature Qualifier Code	Maximum Temperature	Minimum Temperature
Storage and Handling		

LABELING REQUIREMENTS - CASE

Packaging and Labeling Type	Packaging and Labeling Info
BE Exempt Disclosure: exempt from BE labeling	
Markings must be approved by Sysco and be visually and electronically legible	Product shall be packed in Sysco approved pre-printed, staple-free, and properly sealed containers. Containers shall have at least two-sided scannable and legible bar coding. Code dating must be legibly and indelibly on each master shipping container.

LABELING REQUIREMENTS - CASE

Packaging and Labeling Type	Packaging and Labeling Info
Code Dating Format - Lot Traceability	(Y59G)(L)(P)(y)(ddd)(hhmm) (Y59G) - internal item number (L) - Production Line (P) - Plant (y) - Year (ddd) - Julian Date (hhmm) - Military Time

NUTRITIONAL AND INGREDIENTS INFORMATION

Ingredient Statement:

Tomato Concentrate, High Fructose Corn Syrup, Distilled Vinegar, Corn Syrup, Salt, Less Than 2% Of: Spice, Onion Powder, Natural Flavors.

Precautionary Statement:

Servings Per Container: 1

Servings Per Container Type: Exact

NUTRIENT INFORMATION

Preparation State Code	Serving Size	Serving Size Description
Unprepared	9 Gram	1 Piece

NUTRIENT DETAIL

Nutrient Type	Measurement Precision Code	Qty Contained	Daily Value Intake %
CALORIES		10 Kilocalorie (international table)	
CALORIES FROM FAT		0 Kilocalorie (international table)	
TOTAL FAT		0 Gram	0
SATURATED FAT		0 Gram	0
TRANSFATTY ACIDS		0 Gram	
CHOLESTEROL		0 Milligram	0
SODIUM		85 Milligram	4
TOTAL CARBOHYDRATES		2 Gram	1
DIETARY FIBER		0 Gram	0
SUGAR		2 Gram	
PROTEIN		0 Gram	
CALCIUM		0 Milligram	0
IRON		0 Milligram	0
POTASSIUM		0 Milligram	0
VITAMIN D		0 Microgram	0
ADDED SUGARS		2 Gram	4

ALLERGEN RELATED INFORMATION

Allergen Specification Agency	Allergen Specification Name	Allergen Statement
FDA		

ALLERGEN

Allergen	Level Of Containment
Does Not Contain Declaration Obligatory Allergens	Free From

DIET TYPE INFORMATION

Diet Type	Diet Type Description	Diet Sub - Type	Certification Agency	Certification Number	Certification Standard	Certification Effective Start Date	Certification Effective End Date
Kosher			OU Orthodox Union - Circle U				

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DT Fabrication
 1500 Scenic Way
 Redwood Valley, CA 95470-9640
 US
 (707) 591-1811
 dt.fabrication@yahoo.com

Invoice

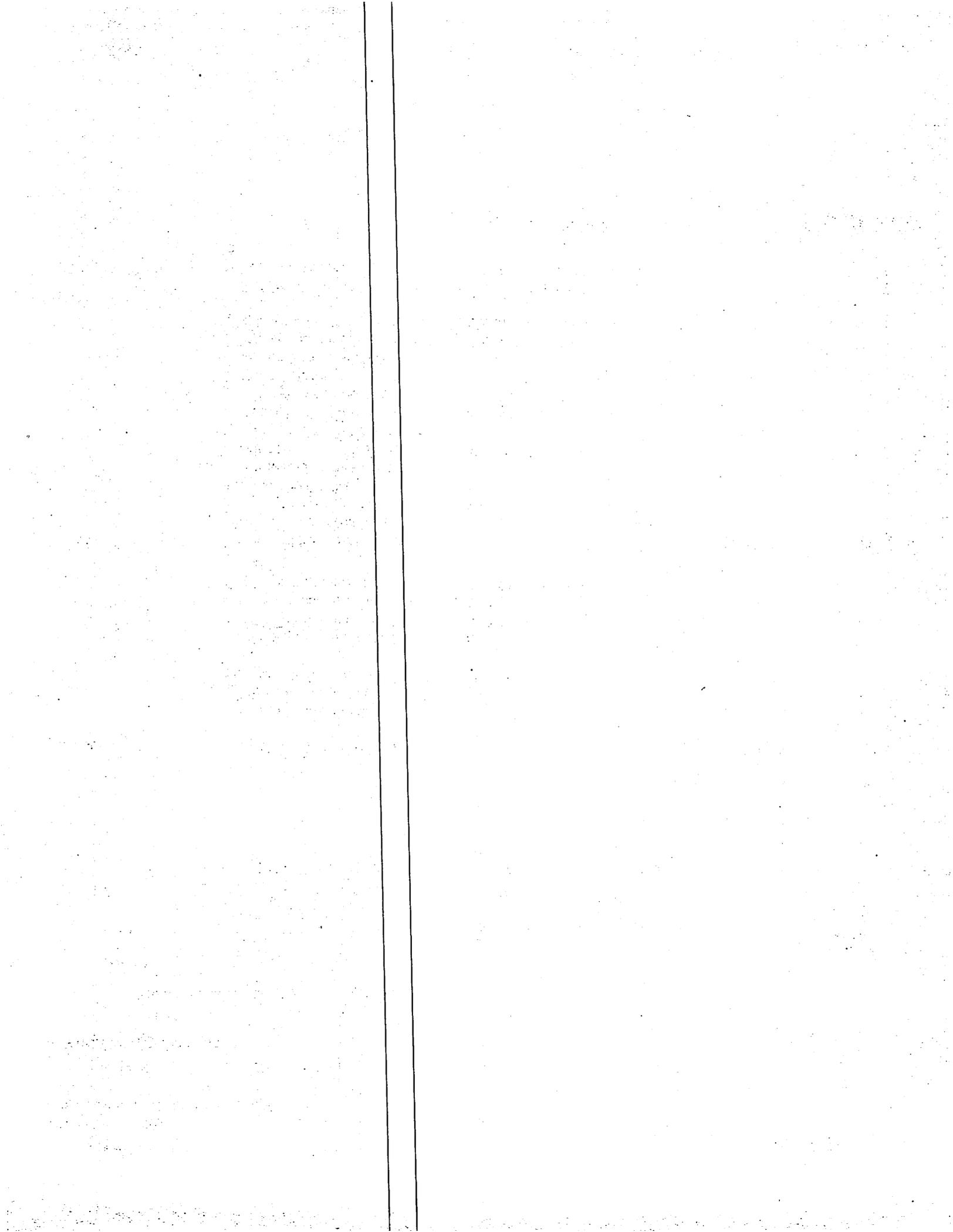
BILL TO
 Shanel Valley Academy

INVOICE #	DATE	TOTAL DUE	DUE DATE	TERMS	ENCLOSED
678	06/28/2023	\$19,800.00	07/28/2023	Net 30	

SERVICE	DESCRIPTION	QTY	RATE	AMOUNT
Service	<p>Pre School Rehab Project</p> <p>Back Chain Link Fabricated and installed one 6' x 4' gate to fit the existing opening. install one "U" shaped post catch Latch. Install new chain-link fencing starting from the existing gate opening adding 31' to the end and turning back to the school building for another 30' 2" galvanized pipe post 48" tall with 24" deep concrete imbed</p>	1	4,200.00	4,200.00
Service	<p>Pre school front and divider fence Fabricated and installed 112' of 60" tall fencing taking the place of the existing chain-link. Remove all old fencing and post. Set new 3x3x.120 square tube post with a 96" spacing on top of concrete curb Install 1-1/2x4 top rail at a 64" total height 4x4 wire mesh 60" tall installed in the center of the post and top rail 1x2 bottom rail installed One 48" gate installed at walkway with self closing hinges and one lock that is panic hardware assessable</p> <p>Center Divider with gate access from preschool to offices matching the same design as the front only 48" tall</p>	1	15,600.00	15,600.00

BALANCE DUE

\$19,800.00



Product Description & Specifications	Unit	Unit Delivery Cost	Unit if different than stated	Meets Buy American (yes or no)	Location Grown (City, State)
EGG: Shell extra-large AA cage-free	1/15 DZ/CS	0.5123	1/15 DZ	YES	
JUICE: Apple 100% juice, no added sugar, ready to drink	40/125 ml/CS	0.2043	40/125ML	YES	
JUICE: Orange pasteurized premium 100% juice, minimally processed to retain flavor and nutritional value	4-1 gal/CS	9.04	4/1 GAL	YES	
KETCHUP: Packet fancy 9 gm	1000/CS	0.0257	1000/9 GM	YES	
LETTUCE: Iceberg, trimmed fresh, washed and ready to use	4/6 CT/CS	0.9917	4/6CT	YES	
ORANGES: Fancy #1 Grade	1/113 CT/CS	0.2368	1/113 CT	YES	
PASTA: Lasagna egg sheet pre-cooked, frozen	40/4oz/CS	0.5758	40/4 OZ	YES	

Product Description & Specifications	Unit	Unit Delivery Cost	Unit if different than stated	Meets Buy American (yes or no)	Location Grown (City, State)
PASTA: Elbow, whole grain	2/10 lb/CS	1.777	2/10 LB	YES	
POTATO: Sweet tater puff, mini, frozen	6/2.5 lb/CS	2.9413	6/2.5 LB	YES	
SAUCE: Taco packet mild, Heinz	200/9gm/CS	0.0643	200/9 GM	YES	
STRAWBERRY: Fresh	8/1 lb/CS	1.7925	8/1 LB	YES	
TOAST: French Stick, whole grain 51% French toast	12-2 lb/CS	2.445	2/5 LBS	YES	
TURKEY: Breast fully cooked, oven-roasted, sliced .5-ounce, 99% fat free	12/1 lb/CS	6.29	12/1 LB	YES	
YOGURT: Yoplait, strawberry & Banana low fat, individual serving	48/4 oz/CS	0.4688	48/4 OZ	YES	
YOGURT: Plain, vanilla, low fat	6/2lb/CS	1.3117	6/2 LB	YES	

Table B - Buy American Certification

Complete this page for any “no” responses on **Table A - Product & Price Sheet.**

By the requirements of the Richard B. Russell National School Lunch Act’s (NSLA) Buy American provision that school food authorities (SFA’s) must follow these guidelines when purchasing food and food products for use in the Child Nutrition Programs. Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998 (Public Law 105-336) added a new provision, Section 12(n) of the NSLA (42 USC 1760(n)), requiring SFA’s to purchase domestically grown and processed foods, to the maximum extent practicable.

Section 12(n) of the NSLA defines “domestic commodity or product” as one that is produced and processed in the United States substantially (greater than 51%) using agricultural commodities that are produced in the United States.

There are two situations which may warrant a waiver to permit purchases of foreign food products:

- 1) The product is not produced or manufactured in the U.S. in sufficient and reasonable available quantities of a satisfactory quality.
- 2) Competitive bids reveal the costs of a U.S. product is significantly higher than the foreign product.

If Bidder offers a non-American product, Bidder must list the product below. Product is subject to review by SFA. If the SFA declines a waiver, product will be awarded to lowest priced item meeting award criteria. SVA Board decision on approval of foreign substitutions will be final.

PRODUCT DESCRIPTION	INDICATE YEAR-ROUND or TIME OF YEAR	COUNTRY OF ORIGIN	DOMESTIC PRICE	NON-AMERICAN PRICE	REASON FOR WAIVER (1 or 2)
BANANAS	YEAR ROUND	PHILLIPINES/COSTA RICA	N/A	21.82	

Attach additional sheets if necessary.

References

Bidder must submit three schools of similar size that are current customers. Bidder, therefore, release the organizations and individuals listed in this form from any claim or liability, because of responses given to requests for information by SVA regarding the Bidder and/or Bidder's performance of work.

Name of School District: Washington USD
Address: 930 West Acre Road, West Sacramento, CA 95691
Telephone: _____
Contact: Kanna Pina
Start/End Date: 2022-2023 School Year

Name of School District: Sacramento City USD
Address: 5735 47th Ave, Sacramento, CA 95824
Telephone: _____
Contact: Daniel Sanchez
Start/End Date: 2022 2023 School Year

Name of School District: Roseville City School District
Address: 1050 Main Street, Roseville, CA 95678
Telephone: _____
Contact: Mohamed Elazazy
Start/End Date: 2022-2023 School Year

RFP Form

Shanél Valley Academy
1 Ralph Bettcher Drive
Hopland, Ca. 95449

Re: RFP# 2117-1-23

To: Members of the Board, Shanél Valley Academy

The undersigned, doing business under the full and complete legal firm name as set forth below, having examined the Notice to Bid, Information to Bidders, Scope of Services, Table A, Table B, Terms and Conditions, and all other documents forming a part of the BID package for the above- referenced BID, hereby proposes to perform the Agreement, including all of its component parts, and to furnish all materials called by them for the entire order for the prices set forth in the documents contained in said BID package. The entire BID Package is submitted, together with this Bid Form.

Name of Company: Sysco Food Services Sacramento

Legal Status (i.e., sole proprietorship, partnership, corporation): _____

Tax I.D. Number (Sole Proprietorship Only): _____

Address: 7062 Pacific Ave, Pleasant Grove, CA 95668

Authorized Representative: Christopher Medina

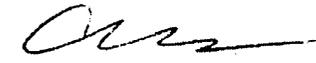
Name (Print or Type)

Title: Contract and Bids Manager

Date: 6/13/2023

Phone: 510-602-8159

E-mail address: SAC bids dept @ SAC.SYSCO.COM

Signature of Authorized Representative: 

Supplier Certification

I, Christopher Medina, am an authorized representative of/doing business as (Name of Bidder) Sysco Food Services Sacramento, and hereby certify that, pursuant to Education Code Section 45125.1, this business entity has conducted the required criminal background checks(s) of all persons who will be providing services to the **Shanél Valley Academy** on behalf of this business entity, and that none of those persons have been reported by the Department of Justice as having been convicted of a serious or violent felony as specified in Penal Code Sections 667.5(c) and/or 1192.7(c).

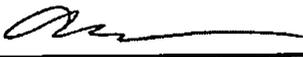
As further required by Education Code Section 45125.1, attached hereto and incorporated herein is a list of the names of the employees of the undersigned who will be providing services to Shanél Valley Academy and who may come in contact with pupils. I agree to keep this list current and to notify the Shanél Valley Academy of any additions/deletions as they occur.

I declare under penalty of perjury under the laws of the State of California that the foregoing is true and correct.

Executed this 13 day of June, 2023, in Alameda County, California.

Sysco Food Services Sacramento
Name of Bidder (please print)

Christopher Medina - Contract and Bids Manager
Name/Title of Authorized Representative (printed)


(Signature)

Non-Collusion Declaration to be Executed by Bidder

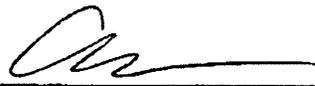
The undersigned declares:

I am the Contract and Bids Manager [Title] of Sysco Fuel Services Sacramento [Company], the party making the foregoing bid.

The bid is not made in the interest of, or on behalf of, any undisclosed person, partnership, company, association, organization, or corporation; that the bid is genuine and not collusive or sham; that the Bidder has not directly or indirectly induced or solicited any other Bidder to put in a false or sham bid and has not directly or indirectly colluded, conspired, connived, or agreed with any Bidder or anyone else to put a sham bid, or that anyone shall refrain from bidding; that the Bidder has not in any manner, directly or indirectly, sought by agreement, communication, or conference with anyone to fix any overhead, profit, or cost element of the bid price, or of that of any other Bidder, or to secure any advantage against the public body awarding the contract of anyone interested in the proposed contract; that all statements contained in the bid are true, and further, that the Bidder has not, directly or indirectly, submitted his or her bid price or any breakdown thereof, or the contents thereof, or divulged information or data related thereto, or paid, and will not pay, any fee to any corporation, partnership, company association, organization, bid depository, or to any member or agent thereof to effectuate a collusive or sham bid, and has not paid, and will not pay, any person or entity for such purpose.

Any person executing this declaration on behalf of a bidder that is a corporation, partnership, joint venture, limited liability company, limited liability partnership, or any other entity, hereby represents that he or she has full power to execute, and does execute, this declaration on behalf of the bidder.

I declare under penalty of perjury under the laws of the State of California that the foregoing is true and correct and this declaration is executed on 6-13-2023 [Date], at Newark [City], California.



Signature

6-13-2023
Date

Christopher Medina

Name (Please Print)

Please See Attached
Acknowledgment
From Notary Public

CALIFORNIA ALL-PURPOSE ACKNOWLEDGMENT

CIVIL CODE § 1189

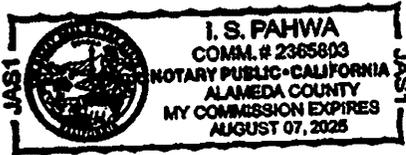
A notary public or other officer completing this certificate verifies only the identity of the individual who signed the document to which this certificate is attached, and not the truthfulness, accuracy, or validity of that document.

State of California)
County of Alameda)
On 06-13-2023 before me, I. S. Pahwa, Notary Public
Date Here Insert Name and Title of the Officer
personally appeared Christopher P. Medina
Name(s) of Signer(s)

who proved to me on the basis of satisfactory evidence to be the person(s) whose name(s) is are subscribed to the within instrument and acknowledged to me that he she/they executed the same in his her/their authorized capacity(ies), and that by his her/their signature(s) on the instrument the person(s), or the entity upon behalf of which the person(s) acted, executed the instrument.

I certify under PENALTY OF PERJURY under the laws of the State of California that the foregoing paragraph is true and correct.

WITNESS my hand and official seal.



Signature [Signature]
Signature of Notary Public

Place Notary Seal Above

OPTIONAL

Though this section is optional, completing this information can deter alteration of the document or fraudulent reattachment of this form to an unintended document.

Description of Attached Document

Title or Type of Document: _____ Document Date: _____
Number of Pages: _____ Signer(s) Other Than Named Above: _____

Capacity(ies) Claimed by Signer(s)

Signer's Name: _____
 Corporate Officer — Title(s): _____
 Partner — Limited General
 Individual Attorney in Fact
 Trustee Guardian or Conservator
 Other: _____
Signer Is Representing: _____

Signer's Name: _____
 Corporate Officer — Title(s): _____
 Partner — Limited General
 Individual Attorney in Fact
 Trustee Guardian or Conservator
 Other: _____
Signer Is Representing: _____

Upon award of an Agreement under this RFP, Bidder agrees to abide by the following terms and conditions:

Terms and Conditions

Compliance with Laws

This contract shall be in accordance with the laws in the State of California. The Awarded Bidder shall comply with the current federal, state, local and other laws relative thereto.

Insurance Requirements & Indemnity

Awarded Bidder shall be an independent contractor and not an agent or employee of District under this Agreement. Awarded Bidder shall be responsible for any damage, loss, or other claim arising out of the performance of its services, or goods provided. Prior to commencement of services and goods provided and during the life of this Agreement, Awarded Bidder shall provide Shanél Valley Academy with a current certificate or policy evidencing its general liability insurance coverage, to include motor vehicle insurance, in a sum not less than \$1,000,000 per occurrence, and such certificate or policy shall name Shanél Valley Academy as an additional insured. Awarded Bidder shall provide evidence of coverage upon execution of this Agreement.

Awarded Bidder agrees to defend, indemnify and hold harmless Shanél Valley Academy and its board members, directors, agents, employees and guests against any claim or demand arising from any actual or alleged act, error or omission by Awarded Bidder or by any person, firm or corporation employed directly or indirectly by Awarded Bidder or by any of the individuals participating in or associated with Awarded Bidder, however caused; and any claim or demand arising from any actual or alleged act by any person, firm or corporation, caused by any act, neglect, default or omission, of Awarded Bidder, or of any person, firm, or corporation directly or indirectly employed by Awarded Bidder upon or in connection with this Agreement, or any other persons/parties performing services arising out of or in the course of the term of this Agreement, and Awarded Bidder at his/her own cost, expense and risk, shall defend any and all actions, suits, or other legal proceedings that may be instituted against Shanél Valley Academy for any such claim or demand, and fully and completely pay or satisfy any judgment that may be rendered against Shanél Valley Academy in any such action, suit or legal proceedings or result thereof.

Nothing herein provided shall be construed to require the Awarded Bidder to hold harmless or indemnify Shanél Valley Academy for liability or damages resulting from the sole negligence or willful act or omission of Shanél Valley Academy or its officers, agents, or employees.

Awarded Bidder is not an employee of Shanél Valley Academy and shall not indemnify Awarded Bidder in any such claim. Bidder shall be responsible for carrying its own workers' compensation insurance and health and welfare insurance. District shall not withhold or set aside income tax, Federal Insurance Contributions Act (FICA) tax, unemployment insurance, disability insurance, or any other federal or state funds whatsoever. It shall be the sole responsibility of the Awarded Bidder to account for all the above and Awarded Bidder agrees to hold Shanél Valley Academy harmless from all liability for these taxes.

Fingerprinting

Education Code section 45125.1 and 45125.2 apply to this Agreement. The Awarded Bidder shall, prior to commencement of work, comply with either of the methods of ensuring safety set forth in Education Code section 45125.2(a)(1) (installation of a physical barrier) or 45125.2(a)(2) (continual supervision by an employee of Bidder who has not been convicted of a serious or violent felony). If the Awarded Bidder elects to provide continual supervision pursuant to Education Code section 45125.2(a)(2), Awarded Bidder shall require any person affiliated with Awarded Bidder (or, in appropriate cases, himself or herself) to be fingerprinted by the Department of Justice ("DOJ") if that person will have unsupervised access to school campuses. Upon verification from DOJ that those persons fingerprinted have no record of a serious or violent felony, the Awarded Bidder will so certify by signing and submitting to the Governing Board of District the certification form attached. In addition, Awarded Bidder shall submit the names of those persons who have

received clearance and are authorized to have unsupervised access to school campuses on a form as indicated in the attached form. Any person whose name is not on the cleared list may not have such access. In that case, Awarded Bidder must make arrangements with Shanél Valley Academy for appropriate access. No person with a violent or serious felony as reported by DOJ may have access to the school campuses.

Failure to comply with these terms, or permitting unsupervised access by an employee whose name has not been cleared by DOJ as certified by the Awarded Bidder shall constitute grounds for termination of this Agreement.

Attorney Fees

In the event a suit or action is instituted in connection with any controversy arising out of this contract, the prevailing party shall be entitled to receive, in addition to its costs, such sum as the court may adjudge reasonable as to attorney's fees and costs.

Term/Extension

Pursuant to Education Code, Sections 17596, it is the intent of Shanél Valley Academy to award a multi-term contract. If this is a multi-term contract and assuming funds are appropriated to support continuation of services for succeeding fiscal periods, the original contract may be renewed annually for a total time of contract not to exceed three (3) consecutive fiscal years. Fiscal year is July 1 – June 30.

Termination of Contracts/Purchase Orders

Shanél Valley Academy reserves the right to terminate all purchase orders or contracts for cause by giving a ten (10) day written notice or may terminate without cause by giving a thirty (30) day written notice. Cause for termination of contract shall be, but not limited to, failure to provide services required within a reasonable time period, and/or for reasons of unsatisfactory service, determined solely in Shanél Valley Academy's discretion. Purchase orders or contracts which extend into a subsequent fiscal year will automatically terminate if Shanél Valley Academy does not appropriate funds for the goods and/or services under the purchase order or contract.

Failure to Fulfill Contract

If Awarded Bidder shall fail to deliver any article or service or shall deliver any article or service which does not conform to the specifications set forth in the RFP, Shanél Valley Academy may, at its sole discretion, annul and set aside the contract entered into with said Awarded Bidder, either in whole or in part, and make and enter into a new contract for the same items in such manner as seems to the Board of Education to be to the best advantage Shanél Valley Academy. Any failure for furnishing such articles or services by reason of the failure of the Awarded Bidder, as above stated, shall be a liability against such Awarded Bidder and his sureties. The Board of Education reserves the right to cancel any articles or services which the awarded Bidder may be unable to furnish because of economic conditions, governmental regulations, or other similar causes beyond the control of the Awarded Bidder provided satisfactory proof is furnished to the Board or Education, if requested.

Contract Exclusive

The provisions of the contract shall in no way prohibit SVA from making purchases from another supplier for the same services as herein listed.

Prevailing Wages

If contract is issued for \$1,000.00 or more, the Awarded Bidder, and any sub-supplier, shall not pay less than the general prevailing rate of per diem wages in the locality in which the work is to be performed. The California Director of Industrial Relations has determined the prevailing rate of wages for each craft, classification, or type of worker needed to execute the contract pursuant to Sections 1770 to 1780, inclusive of the California Labor Code. Copies shall be made available to any interested party upon request from them. The Bidder shall post a copy of such determination at each job site.

Proprietary Information

No portions of the submitted quote will be treated as proprietary and/or confidential information even if they are marked as such. Due to the California Public Records Act all information submitted is to be considered open for public review.

Contract

Shanéí Valley Academy and Awarded Bidder with whom Board chooses to contract, if any, shall execute a written Agreement based on this RFP and the response. It is mutually agreed by and between Board and Awarded Bidder that SVA's acceptance of Awarded Bidder's proposal by issuance of a written Agreement shall create a contract between the parties thereto. The Agreement will, by default, incorporate all requirements, terms and conditions contained in this RFP, except as may be amended in the written Agreement. In the event of any conflict between this RFP and the written Agreement, the terms of this RFP will take precedence, unless otherwise specifically stated in the Agreement.

Line #	Usage	SUPC	Pack	Size	Brand	Item Description	MFG#	Cust. Guar. Date	Bid Price	Special Order
SV 1	4	7192089	1	138 CT	RELFRSH	APPLE GALA FANCY FRESH	138WAXFCGALA2	P	29.35	
SV 2	12	1158542	1	40 LB	PACKER	BANANA FRESH GREEN TIP	0	P	21.82	
SV 3	6 - 5lb	1810910	2	5 LB	IMPFRSH	BEAN GREEN FDSVC TRIMMED FRSH	1810910	P	21.49	
SV 4	21 lbs	0566709	4	5#AVG	FIRECLS	BEEF GRND BULK 81/19 CHUB FRS	19569	*	3.59	
SV 5	7	2424532	10	24 OZ	FSPLB4S	BREAD PULLMAN WHT WHL GRAIN	99835670	6/30/2024	26.67	
SV 6	10	6428247	12	24 OZ	BKRSCLS	BREAD PULLMAN WHEAT 21 SLICE	65476	*	25.31	
SV 7	14	1359496	2	5 LB	SYS CLS	BLUEBERRY CULT IQF GR A P	1359496	*	33.44	
SV 8	3	5132234	4	5 LB	BBRLCLS	CHEESE AMER 120 SLI YEL	STK14207	MARKET	45.14	
SV 9	2	3546369	8	1.5 LB	BBRLIMP	CHEESE CHDR MLD SLI INT .75 YL	170748	MARKET	36.90	
SV 10	2	6833788	6	5 LB	AREZIMP	CHEESE MOZZARELLA LMWM SHRD	877	MARKET	76.20	
SV 11	2	2023711	4	5 LB	SYS CLS	CHICKEN CVP BRST WHL 8OZ HAL	2023711	MARKET	100.76	
SV 12	41	8408108	2	5 LB	TYSONRL	CHICKEN TNRD FRTR GLDN PCK NAE	10383640928	*	29.03	
SV 13	25	1675776	4	5 LB	IMPFRSH	CELERY STICK FRESH	1675776	P	46.00	
SV 14	4	6368213	48	3 OZ	PILLSBY	CROISSANT BUTTER BKD PINCH SLI	132104000	*	61.07	
SV 15	17	5134376	15	2 LB	WHLFIMP	EGG LIQUID WHL CITACID CGFREE	34730-64366-00	MARKET	94.40	
SV 16	2	7180147	1	15 DZ	WHLFIMP	EGG SHELL XLG WHT AA CA CGFR	03WF0154	MARKET	30.74	
SV 17	16	4872349	40	125ML	APPLEVE	JUICE APPLE 100%	86000	*	8.17	
SV 18	6	3865896	4	1 GAL	SYS NAT	JUICE ORANGE PSTRZD ULTRA PREM	7591	P	36.16	
SV 19	2	8747859	1000	9 GM	HSRCIMP	KETCHUP PACKET FCY FOIL	HOUY59G	*	25.68	
SV 20	6	1675610	4	6 CT	SYFPNAT	LETTUCE ICEBERG TRIMMED FRESH	1675610	*	23.80	
SV 21	6	7651959	1	113 CT	IMPFRSH	ORANGE FANCY FRESH	0	P	26.76	
SV 22	4	0222877	40	4 OZ	AREZIMP	PASTA LASAGNA EGG SHEET PRECKD	2877	*	23.03	
SV 23	5	0754089	2	10 LB	DAKOTA	PASTA ELBOW WHL GRAIN	6738792109	*	35.54	
SV 24	0	8501310	6	2.5 LB	LAMB	POTATO SWEET TATER PUFF	L0094	*	44.12	
SV 25	5	4893467	200	9 GM	HEINZ	SAUCE TACO PKT MILD	1.0013E+13	6/30/2024	12.85	
SV 26	22	6235501	8	1 LB	PACKER	STRAWBERRY FRESH	0	P	14.34	
SV 27	19	3561164	2	5 LBS	BAKCRFT	TOAST FRENCH STK WHL WHEAT	447	*	24.45	
SV 28	3	3089685	12	1 LB	BTRBALL	TURKEY BREAST SLI O/RSTD BRN	2265594106	*	75.48	
SV 29	30	5076595	48	4 OZ	YOPLAIT	YOGURT STRAW/STRAW/BAN ASST	17729000	*	22.50	
SV 30	44	4360893	6	2 LB	WHLFCLS	YOGURT VANILLA LOW FAT	STK10541	MARKET	15.74	



CERTIFICATE OF LIABILITY INSURANCE

DATE(MM/DD/YYYY)
08/06/2023

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER Aon Risk Services Southwest, Inc. Houston TX Office 1300 Post Oak Blvd., Suite 1400 Houston TX 77056 USA	CONTACT NAME: PHONE (A/C. No. Ext): (866) 283-7122 FAX (A/C. No.): (800) 363-0105		
	E-MAIL ADDRESS:		
INSURED Sysco Sacramento, Inc. 7062 Pacific Avenue Pleasant Grove CA 95668 USA	INSURER(S) AFFORDING COVERAGE		NAIC #
	INSURER A: Zurich American Ins Co		16535
	INSURER B: American Zurich Ins Co		40142
	INSURER C: Steadfast Insurance Company		26387
	INSURER D:		
	INSURER E:		
INSURER F:			

COVERAGES **CERTIFICATE NUMBER:** 570099799608 **REVISION NUMBER:**

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS. Limits shown are as requested

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS	
A	<input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR GENL AGGREGATE LIMIT APPLIES PER: <input checked="" type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC OTHER:			GLO234720313	06/30/2022	06/30/2023	EACH OCCURRENCE	\$2,000,000
							DAMAGE TO RENTED PREMISES (Ea occurrence)	\$2,000,000
							MED EXP (Any one person)	\$10,000
							PERSONAL & ADV INJURY	\$2,000,000
							GENERAL AGGREGATE	\$5,000,000
							PRODUCTS - COMP/OP AGG	\$5,000,000
A	<input checked="" type="checkbox"/> AUTOMOBILE LIABILITY <input checked="" type="checkbox"/> ANY AUTO <input type="checkbox"/> OWNED AUTOS ONLY <input type="checkbox"/> HIRED AUTOS ONLY <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> NON-OWNED AUTOS ONLY			BAP 2347204 13 AOS	06/30/2022	06/30/2023	COMBINED SINGLE LIMIT (Ea accident)	\$5,000,000
							BODILY INJURY (Per person)	
							BODILY INJURY (Per accident)	
							PROPERTY DAMAGE (Per accident)	
	<input type="checkbox"/> UMBRELLA LIAB <input type="checkbox"/> OCCUR <input type="checkbox"/> EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE <input type="checkbox"/> DED <input type="checkbox"/> RETENTION						EACH OCCURRENCE	
							AGGREGATE	
B	<input checked="" type="checkbox"/> WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR / PARTNER / EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below			WC234719913 AOS	06/30/2022	06/30/2023	<input checked="" type="checkbox"/> PER STATUTE <input type="checkbox"/> OTHER	
A	<input type="checkbox"/> Y/N <input checked="" type="checkbox"/> N N/A			WC234720113 MA, WI	06/30/2022	06/30/2023	E.L. EACH ACCIDENT	\$1,000,000
							E.L. DISEASE-EA EMPLOYEE	\$1,000,000
							E.L. DISEASE-POLICY LIMIT	\$1,000,000
c	<input checked="" type="checkbox"/> Excess workers Compensation			EWT234722212 TX Non-Subscribers SIR applies per policy terms & conditions	06/30/2022	06/30/2023	EL Each Accident	\$5,000,000
							Aggregate Limit	\$10,000,000
							SIR	\$2,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

CERTIFICATE HOLDER Shanel Valley Academy Attn: Business Manager 1 Ralph Bettcher Drive Hopland CA 95449 USA	CANCELLATION SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.
	AUTHORIZED REPRESENTATIVE

Holder Identifier : 570099799608 Certificate No : 570099799608

Sysco Food Safety System Overview

PROCESS FLOW OF DISTRIBUTION SUPPLY CHAIN

Receiving -> Put Away -> Storage -> Selection -> Loading -> Delivery -> Returns

HAZARD ANALYSIS AND FOOD SAFETY PREVENTIVE CONTROLS PLAN

Sysco Operating Sites have documented Hazard Analysis. The hazards include Biological, Chemical (includes Allergens and Radiological), Physical Hazards and acts of Intentional Adulteration that may be of a food safety risk to various product groupings.

A comprehensive risk-based Food Safety Preventive Controls plan based on Hazard Analysis Critical Control Point (HACCP) principles has been developed for product groupings where the likelihood and severity of each hazard is significant. The Food Safety Preventive Controls Plan is reviewed by the Global Support Center and Local Food Safety Teams annually or as needed.

There are two Critical Control Points: RECEIVING and STORAGE

PREREQUISITE PROGRAMS

Sysco Operating Sites have Prerequisite Programs in place that include Preventive Maintenance, Cross Contamination, Cross Contact (allergen), Non-Conforming Product, Pest Control, Sanitation, Temperature Control and Monitoring, Good Manufacturing Practices, Training, Recalls and Customer Complaints.

PREVENTIVE MAINTENANCE

A Preventive Maintenance Program is in place at each Operating Sites. The Preventive Maintenance Program covers the maintenance and repair of the facility, equipment and transportation vehicles and trailers.

CROSS CONTAMINATION CONTROL

Sysco Operating Sites have written Cross Contamination requirements and procedures in place. These requirements and procedures define the control steps associates must follow to minimize the risk of cross contamination from Biological, Chemical (non-allergenic) and Physical contaminants to food products.

CROSS CONTACT (ALLERGEN) CONTROL

Sysco Operating Sites have written Cross Contact (Allergen) requirements and procedures in place. These procedures and requirements define control steps associates must follow to minimize the risk of allergen contamination to food products.

NON-CONFORMING PRODUCT

Sysco Operating Sites have requirements and procedures in place to address the handling of non-conforming, damaged, wasted and returned products.

PEST CONTROL

Sysco Operating Sites have a Pest Control Program in place. The Program defines the requirements for Integrated Pest Management (IPM) strategies to prevent contamination by insect/rodent infestation and/or harborage at the Operating Sites.

Third Party Licensed Pest Control Operators are contracted at each facility as part of the IPM program. Only approved pesticides for food facilities are utilized in designated areas.

SANITATION CONTROLS

Sysco Operating Sites have written Sanitation Standard Operating Procedures and requirements in place for Facility and Vehicle Sanitation.

These written Sanitation Standard Operating Procedures and requirements define the ongoing responsibilities of Sysco's associates to ensure the Operating Sites are clean, sanitary and in good repair.

TEMPERATURE CONTROL AND MONITORING

Sysco's Food Safety System includes an Integrated Cold Chain Monitoring System that evaluates ambient air and/or direct product temperatures during Inbound Receiving, Storage and Outbound Delivery activities. From receipt to storage to delivery, temperatures are monitored to ensure Food Safety.

The HACCP Plans define specific monitoring requirements that must be followed and documented during Receiving. Sysco Branded refrigerated raw ground beef, raw chicken, fresh seafood and fresh produce are required to have a Time Temperature Recorder (TTR) with each inbound shipment. Radio Frequency (RF) enabled TTRs are used to automate the temperature data downloads and generate email notifications to better ensure this important information is gathered and reviewed by Operating Sites associates.

Refrigerated HACCP storage areas and loading docks are continuously monitored 24 hours a day/7 day a week. Automated email and cellular notifications occur when storage area air temperatures deviate from Warning and Critical alert limits. Storage temperature data is reviewed daily by a trained associate and verified weekly by a HACCP certified associate.

Trailers for delivery are pre-cooled prior to loading and temperatures are continuously monitored by the driver throughout the delivery process. A selected number of delivery routes are monitored with RF TTRs daily to evaluate temperature control during the delivery process.

GOOD MANUFACTURING PRACTICES

Written Good Manufacturing Practices (GMP) requirements are implemented at each Operating Sites. These written GMP requirements address associate cleanliness/hygiene, hand washing, food and beverage consumption, tobacco usage, cuts, illness reporting and proper food handling.

TRAINING

All Operating Site personnel, including temporary personnel and contractors, are properly trained on all Food Safety procedures and requirements prior to beginning work.

PRODUCT RECALL PROGRAM

Sysco Operating Sites have a Product Recall Program in place to ensure recalled products are removed from the market-place in a timely manner. The Program defines the required activities for inventory management, customer communication, product recovery and cost recovery.

The Recall/Traceability system's effectiveness is tested routinely through regular Recalls and Mock Recalls.

CUSTOMER COMPLAINTS

Sysco Operating Sites have procedures in place to address customer complaints that are Food Safety related.

SECURITY VULNERABILITY ASSESSMENT AND FOOD DEFENSE

Sysco Operating Sites are registered as required by the Public Health Security and Bioterrorism Preparedness Act of 2002. Sysco Operating Sites have obtained their registration numbers as required by the U.S. Food and Drug Administration (FDA) as part of the Food Safety Modernization Act (FSMA).

A Vulnerability Assessment is performed annually using the Food Defense Plan Builder on the FDA website at [FDA Food Defense Plan Builder](#). Each Operating Site has a site-specific Food Defense Plan which includes mitigation strategies for intentional adulteration. It is developed in conjunction with applicable Regulatory requirements.

The following are some examples of security measures that Sysco utilizes. The security measures may vary from site to site.

- Alarm System
- Associate Background Checks
- Associate Access Badges
- Guard Building
- Secured Lots
- Gated Entrances
- Visitor Program
- Trailer Locks & Seals

FOOD SAFETY MODERNIZATION ACT

Sysco Operating Sites have a Food Safety System in place that complies with all the rules defined in the Food Safety Modernization Act (FSMA). Each Operating Site has a Preventive Control Qualified Individual (PCQI) responsible for direct oversight of the Food Safety System.

A reanalysis of the Food Safety System is performed annually or more frequently as needed.

GFSI RECOGNIZED STANDARD CERTIFICATION

Sysco sites are audited utilizing the BRCGS's Global Standard for Storage and Distribution. Each site is re-audited/recertified on a yearly basis by Merieux NutriScience Certification LLC - certification body. This Food Safety certification program was implemented in 2015. The certificates are available at each site.

DOCUMENTS AND RECORDS

Under subpart G of Title 21 of the Code of Federal Regulation Part 117 - Current Good Manufacturing Practice, Hazard Analysis and Risk-based Preventive Controls for Human Food, food distributors are neither receiving facilities that are required to establish a supply-chain program nor suppliers, because such entities are not manufacturers/processors.

Due to the proprietary nature of the Sysco Food Safety System; documents and records are available for review onsite only at Sysco Operating Sites. Documents and Records are not available for distribution.



Certificate

Mérieux NutriSciences Certification LLC certify that having conducted an audit at

Sysco Sacramento
BRC SITE CODE: 1472747
7062 Pacific Avenue, Pleasant Grove, CA
95668 USA

Certificate #
15/6089

Date of Audit
11/29/22 – 11/30/22

Certificate Issue Date
1/3/23

Date of Expiration
1/29/24

Re-audit Due Date
12/18/23

Audit Programme
ANNOUNCED

Auditor No.
20739

Meet the requirements set out in:

GLOBAL STANDARD for STORAGE AND DISTRIBUTION
ISSUE 4: NOVEMBER 2020

Has achieved grade: AA

For scope of Activities: The storage and distribution of frozen, chilled, and ambient food and non-food products for foodservice operations using the site's own transportation equipment and drivers. Products include produce, meat, poultry, dairy, shellfish/seafood, and a variety of ambient items including some cleaning chemicals.

Exclusion from Scope: Wholesale Module

Product Categories:

01 - Chilled and Frozen Food; 02 - Ambient Food;
03 - Packaging and packing materials; 04 - Consumer Products

See Global Standard for full details.
This certificate remains the property of
Mérieux NutriSciences Certification LLC.

If you wish to file a product feedback
complaint or file a claim for your site, please
access directly to BRCGS, please
contact BRCGS.com

Visit the BRCGS website
for product information and to ensure the
authenticity of this portal code.

**Better Food.
Better Health.
Better World.**

Tom Spiller

Quality Director

Mérieux NutriSciences
© 2011 Mérieux SAS - 5 rue René Descartes 63001
0760 14 000 0001 - www.merieux-nutrisciences.com



www.jas-anz.org/audit

CONTINUING PRODUCT GUARANTY

09/20/2022

To whom it may concern

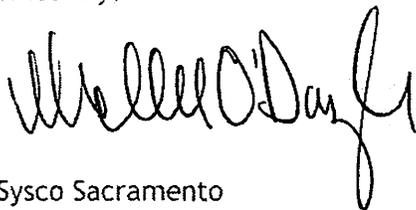
Each of the articles comprising each shipment or other delivery of any product or products distributed by the undersigned to you or on your order is hereby guaranteed, as of the date of such shipment or delivery, to be on such date not adulterated or misbranded within and not an article which may not, under the provisions of Section 404 or Section 505 of the Federal Food, Drug and Cosmetic Act (the "Act"), be introduced into interstate commerce. In addition, on such date each of such products complies with the Federal Fair Packaging and Labeling Act, and, for meat and poultry product only, is hereby guaranteed to be on such date not adulterated or misbranded within the meaning of the Federal Meat Inspection Act and the Poultry Products Inspection Acts. This guaranty includes and is limited to those products which fall within the definitions contained in these Acts.

By the acceptance of this guaranty, you agree (i) to promptly notify us in writing of any Claim or any demand, complaint or proceeding within your knowledge for claimed violation of said Act as so amended including the name and address of the complainant and the name of the article involved, and (ii) to promptly furnish us with samples of the product as well as photographs of the shipping container of such product and/or package samples from such shipment.

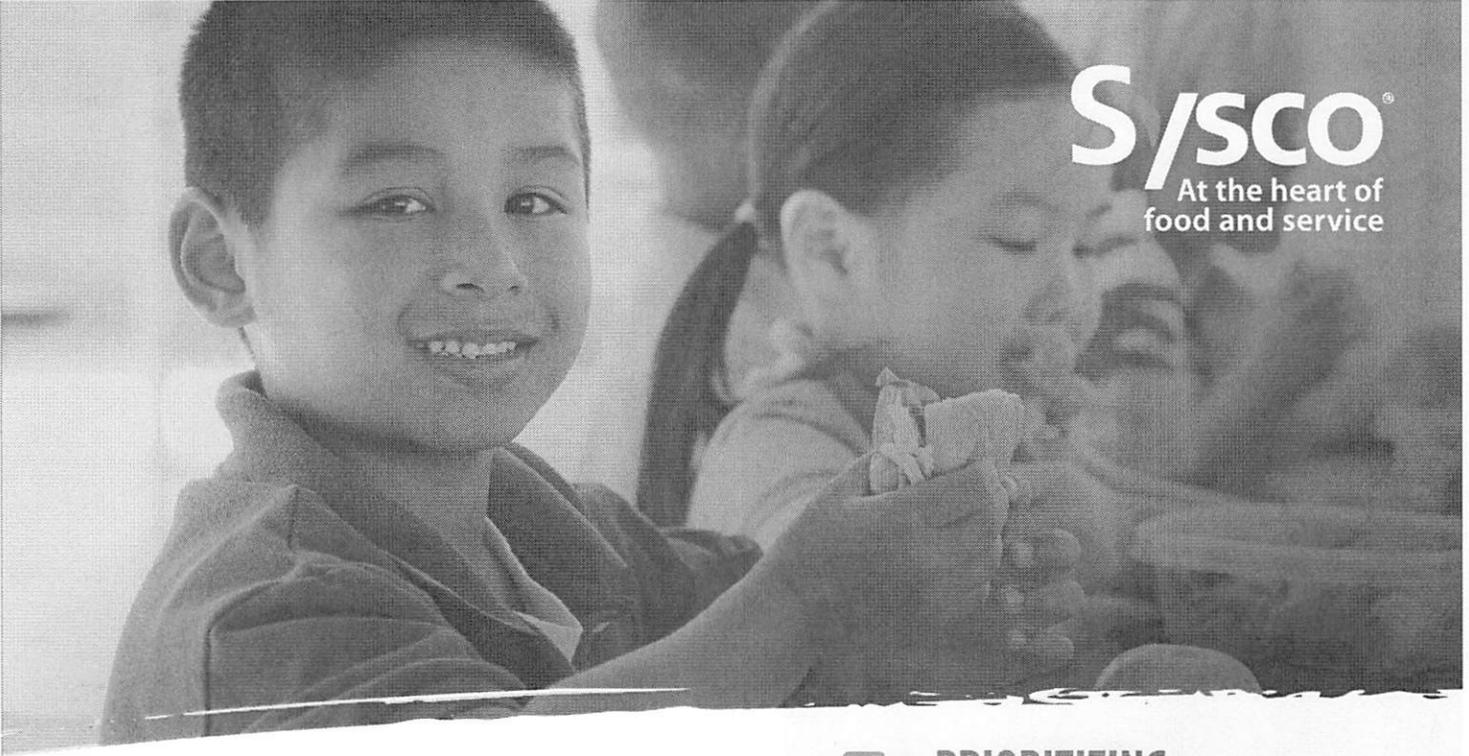
The undersigned maintains Hazard Analysis Critical Control Points (HACCP) plans in our distribution facilities in accordance with all applicable governmental requirements as well as Standard Operating Procedures (SOPS) and Standard Sanitation Operating Procedures (SSOP). The undersigned is in compliance with the Public Health Security and Bioterrorism Preparedness Act of 2002.

The continuing guaranty set forth in this letter will remain in force and effect until termination by at least ten (10) days' notice given you in writing by the undersigned.

Sincerely,

A handwritten signature in black ink, appearing to read "Michelle O'Doyle". The signature is fluid and cursive, with a large, stylized initial "M".

Sysco Sacramento
By: Michelle O'Doyle
FSPM



Sysco[®]
At the heart of
food and service

WE OFFER SATURDAY DELIVERY



PRIORITIZING STUDENT SAFETY

Student and staff safety is always first with Sysco. Saturday delivery ensures our trucks arrive when your parking lots are not full of staff and student vehicles.



PEACE OF MIND

We provide peace of mind through the use of drivers and delivery people that you know and recognize.



TEMPERATURE CONTROLLED STORAGE

Drivers will properly store temperature sensitive products in respective temperature zones (e.g. frozen products in the freezer).



CONVENIENT DELIVERY

Saturday Delivery provides the convenience of having your products available and ready on Monday morning when staff arrives.



EASY INVOICING

Our drivers will check your invoice during the delivery, and leave a copy in a pre-determined location provided by you.

Visit shop.sysco.com

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Food Safety & Quality Assurance

Customer Specification

Material Description : 40/4 OZ/PASTA LASAGNA EGG SHEET PRECKD

Created : 06/23/2014 10:18:08 GM

Revised : 2022-10-03 18:20:45

SUPC : 0222877

GENERAL INFORMATION

Product Category:	Frzn & Refr Grocery
GTIN:	00074865937474
Brand Name:	ARREZZIO IMPERIAL AREZIMP
Pack/Size/Material Description:	40/4 OZ/PASTA LASAGNA EGG SHEET PRECKD
Name as it Appears on Packaging:	PRECOOKED EGG PASTA SHEETS
Units per Case:	40
Net Weight:	10.000 lb
Net Content per Unit:	5.000 Pound
Regulatory	No

PLACE OF PRODUCT ACTIVITY

Product Activity Type Code	Product Activity Region Description	Country Of Origin
Last processing		United States (the)

HANDLING, STORAGE, & DISTRIBUTION INFORMATION

SHELF LIFE DATA

Name	Shelf Life	Shelf Life UOM
Frozen	545	Days

Storage Location: FREEZER

Handling Instruction Codes: Frozen product (GS1 Code)

TRADE ITEM TEMPERATURE INFORMATION

Temperature Qualifier Code	Maximum Temperature	Minimum Temperature
Storage and Handling	0.000000 °F	-10.000000 °F

LABELING REQUIREMENTS - CASE

Packaging and Labeling Type	Packaging and Labeling Info
Markings must be approved by Sysco and be visually and electronically legible	Product shall be packed in Sysco approved pre-printed, staple-free, and properly sealed containers. Containers shall have at least two-sided scannable and legible bar coding. Code dating must be legibly and indelibly on each master shipping container.
Code Dating Format - Lot Traceability	Box stamped with date of manufacture (mm/dd/yy), Military time. Box Pre-Labeled with Allergen Statement

NUTRITIONAL AND INGREDIENTS INFORMATION

Ingredient Statement:

Pasta: Extra Fancy Durum Flour (Enriched with Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Liquid Pasteurized Whole Eggs.
Contains: Wheat, Eggs.

Precautionary Statement:

Servings Per Container: 40

Servings Per Container Type: About

NUTRIENT INFORMATION

Preparation State Code	Serving Size	Serving Size Description
Unprepared	113 Gram	4 Ounces

NUTRIENT DETAIL

Nutrient Type	Measurement Precision Code	Qty Contained	Daily Value Intake %
CALORIES		210 Kilocalorie (international table)	
TOTAL FAT		1.5 Gram	2
SATURATED FAT		0 Gram	0
CHOLESTEROL		35 Milligram	12
SODIUM		15 Milligram	1
TOTAL CARBOHYDRATES		41 Gram	15
DIETARY FIBER		2 Gram	7
SUGAR		0 Gram	
PROTEIN		8 Gram	
VITAMIN D		0 Microgram	0
POTASSIUM		104 Milligram	2
CALCIUM		16 Milligram	2
IRON		3 Milligram	15
ADDED SUGARS		0 Gram	0
TRANSFATTY ACIDS		0 Gram	

ALLERGEN RELATED INFORMATION

Allergen Specification Agency	Allergen Specification Name	Allergen Statement
FDA		Contains: Wheat, Eggs.

ALLERGEN

Allergen	Level Of Containment
Wheat and Their Derivatives	Contains
Eggs and Their Derivatives	Contains

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Food Safety & Quality Assurance

Customer Specification

Material Description : 4/5#AVG/BEEF GRND BULK 81/19 CHUB FRS

Created : 06/23/2014 10:18:10 GM

Revised : 2021-11-05 11:48:37

SUPC : 0566709

GENERAL INFORMATION

Product Category: Meats
 GTIN: 90734730297203
 Brand Name: FIRE RIVER FARMS CLASSIC | FIRECLS
 Pack/Size/Material Description: 4/5#AVG/BEEF GRND BULK 81/19 CHUB FRS
 Name as it Appears on Packaging: FINE GROUND BEEF 81/19 4/5 LB. CHUBS
 Units per Case: 4
 Net Weight: 20.000 lb
 Regulatory: No

PLACE OF PRODUCT ACTIVITY

Product Activity Type Code	Product Activity Region Description	Country Of Origin
Last processing		United States (the)

HANDLING, STORAGE, & DISTRIBUTION INFORMATION

SHELF LIFE DATA

Name	Shelf Life	Shelf Life UOM
Thawed	23	Days
Frozen	180	Days

Storage Location: COOLER

Handling Instruction Codes: Refrigeration required

TRADE ITEM TEMPERATURE INFORMATION

Temperature Qualifier Code	Maximum Temperature	Minimum Temperature
Storage and Handling	35.000000 °F	0.000000 °F

LABELING REQUIREMENTS - CASE

Packaging and Labeling Type	Packaging and Labeling Info
USDA Safe Handling	USDA Safe Handling
Markings must be approved by Sysco and be visually and electronically legible	Containers shall have at least two-sided scannable and legible bar coding. Code dating must be legibly and indelibly on each master shipping container.
Code Dating Format - Lot Traceability	Label required on each box end

NUTRITIONAL AND INGREDIENTS INFORMATION

Ingredient Statement:

Beef

Precautionary Statement:

Servings Per Container Type: Varied

NUTRIENT INFORMATION

Preparation State Code	Serving Size	Serving Size Description
Unprepared	112 Gram	4 Ounce

NUTRIENT DETAIL

Nutrient Type	Measurement Precision Code	Qty Contained	Daily Value Intake %
TOTAL FAT		22 Gram	34
SATURATED FAT		9 Gram	43
CHOLESTEROL		80 Milligram	27
SODIUM		75 Milligram	3
TOTAL CARBOHYDRATES			
CALCIUM		25 Percent	
IRON			10
CALORIES		280 Kilocalorie (international table)	
TRANSFATTY ACIDS			
PROTEIN		19 Gram	

ALLERGEN RELATED INFORMATION

Allergen Specification Agency	Allergen Specification Name	Allergen Statement
USDA		

ALLERGEN

Allergen	Level Of Containment
Does Not Contain Declaration Obligatory Allergens	Free From

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**PASTA ELBOW WHL GRAIN**

SUPC: 0754089

Nutrition Information

Serving size 2 ounces dry (57 grams)

Amount Per Serving

Calories 190

	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 41g	15%
Dietary Fiber 4g	14%
Total Sugars 3g	
Includes NA Added Sugars	NA
Protein 7g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 2.00mg	10%
Potassium 180mg	4%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

Ingredients:

Whole Durum Wheat Flour, durum wheat semolina, durum wheat flour, niacin, iron (ferrous sulfate), thiamin mononitrate, riboflavin, and folic acid.

Contains:

Wheat

Free From:

Crustaceans, Eggs, Fish, Milk, Peanuts, Sesame seeds, Soy, Tree Nuts

Notes

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**BANANA FRESH GREEN TIP**

SUPC: 1158542

Nutrition Information

Serving size **1 medium (7" to 7-7/8" long) (118 grams)**

Amount Per Serving

Calories 100

	% Daily Value*
Total Fat 0g	1%
Saturated Fat 0g	1%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 27g	10%
Dietary Fiber 3g	11%
Total Sugars 14g	
Includes NA Added Sugars	NA
Protein 1g	
Vitamin D 0mcg	0%
Calcium 6mg	0%
Iron 0.31mg	2%
Potassium 420mg	9%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.

Notes

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Food Safety & Quality Assurance

Customer Specification
Created : 2019-08-23 12:35:23

Material Description : 2/5 LB/BLUEBERRY CULT IQF GR A P
Revised : 2022-11-17 12:47:55
SUPC : 1359496

GENERAL INFORMATION

Product Category: Frozen Fruits & Veg
 GTIN: 10074865024737
 Brand Name: SYSCO CLASSIC | SYS CLS
 Pack/Size/Material Description: 2/5 LB/BLUEBERRY CULT IQF GR A P
 Name as it Appears on Packaging: IQF Cultivated Blueberries
 Units per Case: 2
 Net Weight: 10.000 lb
 Net Content per Unit: 5.000 Pound

PLACE OF PRODUCT ACTIVITY

Product Activity Type Code	Product Activity Region Description	Country Of Origin
Farming		United States (the)
Last processing		United States (the)

HANDLING, STORAGE, & DISTRIBUTION INFORMATION

SHELF LIFE DATA

Name	Shelf Life	Shelf Life UOM
Frozen	360	Days

Storage Location: FREEZER

Handling Instruction Codes: Frozen product (GS1 Code)

TRADE ITEM TEMPERATURE INFORMATION

Temperature Qualifier Code	Maximum Temperature	Minimum Temperature
Storage and Handling	0.000000 °F	-10.000000 °F

LABELING REQUIREMENTS - CASE

Packaging and Labeling Type	Packaging and Labeling Info
Code Dating Format - Lot Traceability	.e. *21000 1422511 *21000 = Peterson Lot Code 14 = Last 2 digits of the year (2014) 225 = Julian Date 1 = Shift 1 = Line *Number designated at time of production

NUTRITIONAL AND INGREDIENTS INFORMATION

Ingredient Statement:

Blueberries

Precautionary Statement:

Servings Per Container: 16

Servings Per Container Type: About

NUTRIENT INFORMATION

Preparation State Code	Serving Size	Serving Size Description
Unprepared	140 Gram	1 Cup

NUTRIENT DETAIL

Nutrient Type	Measurement Precision Code	Qty Contained	Daily Value Intake %
CALORIES	Exact	70 Kilocalorie (international table)	
TOTAL FAT	Exact	1 Gram	2
SATURATED FAT	Exact	0 Gram	0
TRANSFATTY ACIDS	Exact	0 Gram	
CHOLESTEROL	Exact	0 Milligram	0
SODIUM	Exact	0 Milligram	0
TOTAL CARBOHYDRATES	Exact	17 Gram	6
DIETARY FIBER	Exact	4 Gram	16
SUGAR	Exact	12 Gram	
PROTEIN	Less Than	1 Gram	
CALCIUM	Exact	11 Milligram	0
IRON	Exact	0 Milligram	0
ADDED SUGARS	Exact	0 Gram	0
VITAMIN D	Exact	0 Microgram	0
POTASSIUM	Exact	75 Milligram	2

ALLERGEN RELATED INFORMATION

Allergen Specification Agency	Allergen Specification Name	Allergen Statement
FDA	No Allergen	No Allergen

ALLERGEN

Allergen	Level Of Containment
Does Not Contain Declaration Obligatory Allergens	Free From

DIET TYPE INFORMATION

Diet Type	Diet Type Description	Diet Sub - Type	Certification Agency	Certification Number	Certification Standard	Certification Effective Start Date	Certification Effective End Date
Kosher		PAREVE	Chabad House of Western Michigan				

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Food Safety & Quality Assurance

Customer Specification
Created : 2023-04-13 00:26:38

Material Description : 4/5 LB/CELERY STICK FRESH
Revised : 2023-05-16 16:51:11 SUPC : 1675776

GENERAL INFORMATION

Product Category: Produce
 GTIN: 10074865102251
 Brand Name: IMPERIAL FRESH | IMPFRSH
 Pack/Size/Material Description: 4/5 LB/CELERY STICK FRESH
 Name as it Appears on Packaging: Celery Sticks
 Units per Case: 4
 Net Weight: 20.000 lb
 Net Content per Unit: 5 Bag

PLACE OF PRODUCT ACTIVITY

Product Activity Type Code	Product Activity Region Description	Country Of Origin
Last processing		United States (the)

HANDLING, STORAGE, & DISTRIBUTION INFORMATION

SHELF LIFE DATA

Name	Shelf Life	Shelf Life UOM
Dry and Refrigerated	19	Days

Storage Location: COOLER

Handling Instruction Codes: Refrigeration required

TRADE ITEM TEMPERATURE INFORMATION

Temperature Qualifier Code	Maximum Temperature	Minimum Temperature
Storage and Handling	39 °F	34 °F

LABELING REQUIREMENTS - CASE

Packaging and Labeling Type	Packaging and Labeling Info
Code Dating Format - Lot Traceability	Best If Used By: mm/dd/yy Lot# P##### L # 24:hr Julian Date Best If Used By: 04/20/20 Lot# P30325 L 5 13:35 111
Markings must be approved by Sysco and be visually and electronically legible	Containers shall have at least two-sided scannable and legible bar coding. Code dating must be legibly and indelibly on each master shipping container.

NUTRITIONAL AND INGREDIENTS INFORMATION

Ingredient Statement:
Celery

Precautionary Statement:

NUTRIENT INFORMATION

Preparation State Code	Serving Size	Serving Size Description
Unprepared		

NUTRIENT DETAIL

Nutrient Type	Measurement Precision Code	Qty Contained	Daily Value Intake %
CALORIES		15 Kilo-calorie (international table)	
CALORIES FROM FAT		0 Kilo-calorie (international table)	0
TOTAL FAT		0 Gram	0
SATURATED FAT		0 Gram	0
TRANSFATTY ACIDS		0 Gram	
CHOLESTEROL		0 Milligram	0
SODIUM		80 Milligram	3
TOTAL CARBOHYDRATES		3 Gram	1
DIETARY FIBER		2 Gram	7
SUGAR		1 Gram	
ADDED SUGARS		0 Gram	0
PROTEIN		1 Gram	
VITAMIN A		22 Microgram	2
VITAMIN C		0 Milligram	0
VITAMIN D		0 Microgram	0
CALCIUM		40 Milligram	4
IRON		0 Milligram	0
POTASSIUM		260 Milligram	6

ALLERGEN RELATED INFORMATION

Allergen Specification Agency	Allergen Specification Name	Allergen Statement
FDA		

ALLERGEN

Allergen	Level Of Containment
Does Not Contain Declaration Obligatory Allergens	Free From

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