

NATIONAL MENU SPECIFICATIONS QUOTE SHEET

Institution: MDC Guaynabo	Fiscal Year: 24	Quarter: 2nd
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The delivered item(s) must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the supplies in the commercial marketplace. Delivered item(s) must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic (FD&C) Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the item(s), the item(s) must comply with the allergen labeling requirements of the FD&C Act. Major allergens identified in the FD&C Act include: wheat, fish, milk, soy, tree nuts, eggs, peanuts, shellfish, and sesame or those in effect on the date of the solicitation, contract, or purchase order. Failure to comply with the National Menu Specifications will result in your quoted item not being considered for award. No specification substitutions will be accepted. If a specification does NOT state it must be a product of the United States or Canada, it is acceptable for it to be a "product of" a Foreign Country and distributed in the United States or Puerto Rico. When options are offered on the specifications, it is the FSA's determination as to what options are put out to bid. Not all options need be put out for bid. (i.e., cans and pouches). Items that are fried may be baked at the institutions discretion. The NFSA/Chief Dietitian will make the final determination on product compliance.

Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
1	Beans, Kidney, Dark Red, Canned, In Brine, Meatless, Light or Dark Red. (CID A-A-20134D, Type I, Class D, Style 1), Nutrient content claim d, Agricultural practice (1). 6/#10 cans per case	CS	28		
2	Beans, Garbanzo (Chick Peas), Canned, In Brine, Meatless. (CID AA-20134D, Type I, Class J, Style 1, Nutrient content claim d, Agricultural practice (1)). 6/#10 cans per case	CS	112		
3	Beans, Pintos, Canned, In Brine, Meatless. (CID A-A-20134D, Type I, Class B, Style 1), Nutrient content claim d, Agricultural practice (1). 6/#10 cans per case	CS	28		
4	Rice, U.S. Grade 1 or 2, Long Grain MILLED Rice	LB	28000		
5	Pasta, Macaroni, Elbow Form, Whole Wheat Blend, Whole Wheat, or Regular. (CID A-A-20062F, Type I, Style A, B, or C). Enrichment type (A). 1 lb to 40 lb sealed bags.	LB	2500		
6	Pasta, Macaroni, Rotini Form, Whole Wheat Blend, Whole Wheat, or Regular. (CID A-A-20062F, Type V, Style A, B, C, or D). Enrichment type (A). 1 lb to 40 lb sealed bags.	LB	1000		
7	Non-Fat Dry Milk, Fortified with Vitamins A and D. (CID A-A-20085D, Type II, Class A, B, or C).	LB	2500		
8	Cereal, Prepared, Ready to Eat, Any type, any style, and any grain composition. (CID A-A-20000E, Any Type, Any Class, Any Grain Composition). Frosted Flakes, Bulk package range 12 to 40 lb case. Specify case weight, type, Class, and Grain Composition of cereal on bid. Type of cereal may be specified locally.	LB	5000		
9	Meat Alternative, Individually Frozen, Soy, Vegetable, or Legume - Based, Patty or Rectangle Shaped (CID A-A-20275A, Type I, II, or III, Style A or L.) Fully cooked, beef flavor. Product to be Vegan alternative for Beef Patty. Product will not contain any animal by products or ingredients.	LB	100		
10	Meat Alternative, Individually Frozen, Soy, Vegetable, or Legume Based, Patty or Rectangle Shaped (CID A-A-20275A, Type I, II, or III, Style A or L.). Fully cooked, chicken flavor. Product to be alternative for Chicken Patty. Product will not contain any animal by product or ingredients.	LB	100		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
11	Tofu, Regular or Organic, Firm, Medium Firm, Extra Firm, or Super Firm, Refrigerated or Shelf Stable. Ingredients include: Water, Regular or Organic Soy Beans, Calcium Sulfate or Glucono Delta Lactone, and Calcium Chloride. Note package size on bid. Product will not contain any animal by product or ingredients.	LB	300		
12	Hummus, Prepared. Made from cooked mashed chickpeas, blended with tahini (teheana), oil, citrus juice, salt and garlic. Individual or Bulk. Quote must specify if quoting on individual or bulk and case size. Product will not contain any animal by product or ingredients.	LB	300		
13	Shortening, General Purpose, (CID A-A 20100D, Type I). The general purpose shortening must be prepared from deodorized vegetable fats and oils, which include, but are not limited to, palm oil, palm kernel oil, canola oil, or a combination of these oils. The general purpose shortening may be processed by hydrogenation or interesterification. The product may contain antioxidants. Antifoaming agents must not be incorporated into the shortening. 50 pound block.	LB	2000		
14	Oils, Salad, Vegetable, Canola (rapeseed), Corn, Cottonseed, Olive (refined), Peanut, Safflower, Soybean, Sesame, Sunflower, or any other vegetable oils or combinations of these oils. (CID A-A-20091E, Type II, Style 1, Saturated fat level a, Agricultural practice (i)). Gallons, Half Gallons, 5 Gallon Containers, or 35 lb Containers. Note size of container and case size on bid.	CT	120		

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15	Margarine, Bulk, All Vegetable. Margarine shall comply with all applicable Federal regulations including those contained in the Food and Drug Standard of Identity for Margarine (21 CFR Part 166) and must conform to USDA Specifications for Vegetable Oil Margarine. Margarine shall be made from one or more of the following vegetable oils; canola, safflower, sunflower, corn, soybean, or peanut oil. Margarine contains not less than 80% fat.	LB	1000		
16	Margarine, Reddies, All Vegetable. 90 patties per lb on paper chips, 12 lbs per case. Margarine shall comply with all applicable Federal regulations including those contained in the Food And Drug Standard of Identity for Margarine (21 CFR Part 166) and must conform to USDA Specifications for Vegetable Oil Margarine. Margarine shall be made from one or more of the following vegetable oils: canola, safflower, sunflower, corn, soybean, or peanut oil. Margarine contains not less than 80% fat.	CS	60		
17	Dressing, Mayonnaise (21 Code of Federal Regulations (CFR) § 169.140), Real Regular, Heavy Duty Mayonnaise is acceptable, (CID A-A-20140E, Type I, Flavor A, Style 1, 2, 3, or 4, Agricultural practice a). 9 Gram - 12.4 Gram Individual Packet. Each. Note Style on the bid if not specified. Note package size and case count on bid. Total amount may be adjusted to the next highest case count. NO WINSTON	EA	20000		
18	Mustard, Prepared, Yellow (Salad Style). (CID A-A-20036D, Type I). EACH 4.5 Gram Individual Packets. Specify case count on bid. Total amount may be adjusted to the next highest case count.	EA	10000		
19	Pimentos, Canned, as such product is defined in the Standards of Identity for Canned Pimentos (21 CFR 155.200). Pieces, Slices, Diced or Chopped. US Grade A or Grade C. State can and case size on bid.	CS	56		
20	Vinegar, Cider or Distilled, 50 Grain Strength, 4/1 Gallon containers per case.	CS	20		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
21	Sugar, Brown, Light or Dark (CID A-A-20135E, Type II, Style A or B)	LB	500		
22	Sugar, White (Refined), Granulated (fine, extra fine, or superfine) (CID A-A-20135E, Type I, Style A or B).	LB	1000		
23	Sugar Substitute, KOSHER, Non-Carbohydrate, Saccharin, Acesulfame K, Aspartame, Sucralose, Neotame, or Rebaudioside A, Granular, Packaged in Envelopes/Packets. (CID A-A-20178C, Types I-VI, Style A, Package 1). Each individual is .80 to 1.0 Gram. State case count on bid.	EA	150000		
24	Syrup, Table, Regular or Lite or Light, Any flavor (CID A-A-20124E, Type V, Style 1 or 2, Flavor A, B, C, D, or E). Syrup shall be manufactured in accordance with the U.S. Standard of Identity for Table Syrup, 21 CFR 168.180. Each. Individuals are 1 oz. State case count and flavor on bid.	EA	20000		
25	Tortilla Chips, Corn, Round or Triangular, Enriched, Shelf Stable, Table Ready (CID A-A-20143B, Type II, Style A, Enrichment type I). Bulk packaged.	LB	1000		
26	French Toast, Frozen, Regular or Low Fat, Any Flavor, Any Shape. (CID A-A-20234B, Type II, Style A or B, Class 3, Flavor A, B, C, or D, Shape 1 - 8). Each. State case count on bid.	EA	15120		
27	Pancake, Frozen, Regular or Low Fat, Any Flavor, Any Shape. (CID A-A-20234B, Type II, Style A or B, Class 2, Any Flavor, Shape 1 - 8). Each. State case count on bid.	EA	20160		
28	Tomato Catsup, KOSHER , as defined in the standard of identity for catsup, ketchup, catchup (21 CFR 155.194). U.S. Grade A-C. Each. Individual 9 Gram Packets. State case count on bid. NO WINSTON.	EA	30000		
29	Tomatoes, Canned, Diced, as defined in the standard of identity for canned tomatoes (21 CFR 155.190). U.S. Grade A-C, Average drained weight of 54.7 to 63.5 ounces per #10 can/pouch. 6/#10 cans or pouches per case. State can or pouch on bid.	CS	56		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
30	Tomato, Paste, as defined in the standard of identity for tomato paste (21 CFR 155.191). Natural Tomato Soluble Solids ranging from extra heavy to medium concentration (28 to 39.3%). U.S. Grade A, U.S. Fancy, U.S. Grade C, or U.S. Standard. 6/#10 cans or pouches per case. State can or pouch on bid.	CS	168		
31	Vegetable, Beans, Green, Canned, Cut, Sliced Lengthwise, or French Style, Round Tye, Good to reasonably good character (A or B), Minimum drain weight 59 oz. U.S. Grade A-C. As defined in Food and Drug Standard of Identity 21 CFR 155.120. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada. 6/#10 cans or pouches per case. State can or pouch on bid.	CS	280		
32	Vegetable, Carrots, Canned, Sliced, Diced, Julienne, French Style, or Cut. Minimum drain weight 64 oz. U.S. Grade A, U.S. Fancy, U.S. Grade C or U.S. Standard. As defined in Food and Drug Standard of Identity 21 CFR 155.200. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada. 6/#10 cans or pouches per case. State can or pouch on bid.	CS	280		
33	Vegetable, Corn, Whole Kernel (Whole Grain), Canned, Conventional or Supersweet, Golden (or yellow), Grade A - C. As defined in Food and Drug Standard of Identity 21 CFR 155.130. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada. 6/#10 cans or pouches per case or 6/75 oz vac-pack cans per case. State type of can or pouch on bid.	CS	280		
34	Vegetable, Mixed (5-7 way blend mix including carrots, potatoes, green beans, peas, corn, lima beans, and celery), Canned, With Salt, With Salt and onion flavoring, No Salt Added, Low Sodium, or Other. (CID A-A-20120F, Type I, Type II, Style A, B, C, D, or E; Container size 4). Minimum drain weight of 64 oz. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada. 6/#10 cans or pouches per case. State can or pouch on bid.	CS	56		

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35	Vegetable, Peas and Carrots, Canned, Sliced, Diced, Double Diced, or Strips. Peas not less than 50% of drained product and Carrots not less than 25% of drained weight. Minimum drain weight 70 oz. U.S. Grade A, or U.S. Grade B. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada. 6/#10 cans or pouches per case. State can or pouch on bid.	CS	56		
36	Vegetable, Peas, Sweet, Canned. U.S. Grade A - C. As defined in Food and Drug Standard of Identity 21 CFR 155.170. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada. 6/#10 cans or pouches per case. State can or pouch on bid.	CS	224		
37	Vegetable, Peppers, Jalapenos, Sliced. U.S. Grade, U.S. Fancy, U.S. No. 1, or U.S. No. 2. As defined in Title 7, 51.1282 - 1284. 6/#10 cans or pouches per case. State can or pouch on bid.	CS	56		
38	Vegetable, Beans, Green, Frozen, Cut, Sliced Lengthwise, or French Style, Round Type, Regular or extended blanch process pack. U.S. Grade A - C. As defined in Title 7 CFR 52.2321 - 2328. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada.	LB	3000		
39	Vegetable, Carrots, Frozen, Sliced, Diced, Double Diced, Strips, Chips or Cut. U.S. Grade A, U.S. Fancy, U.S. Grade B or U.S. Extra Standard. As defined in Title 7 CFR 52.701 - 711. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada.	LB	3000		
40	Vegetable, Corn, Whole Kernel (Whole Grain), Frozen, Golden (or yellow), Grade A, U.S. Fancy, U.S. Grade B, U.S. Extra Standard, U.S. Grade C or U.S. Standard. As defined in Title 7 CFR 52.911 - 920. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada.	LB	3000		

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41	Vegetable, Peas, Frozen, U.S. Grade A, U.S. Fancy, U.S. Grade B, U.S. Extra Standard, U.S. Grade C or U.S. Standard. As defined in Title 7 52.3511-3520. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada.	LB	3000		
42	Vegetable, Potatoes, French Fries, Frozen, Institutional type, Straight Cut, Crinkle Cut, Slices, or Strips. Strips will be 3/8 x 3/8, 1/2 x 1/4, or 3/8 x 3/4 inch and be Extra Long, Long, or Medium (at least 50% or more are 2 inches or longer. OVENABLE(OVEN READY, NO FRFRYING) . (Instructions on how to prepare in the oven/fryer are acceptable) U.S. Grade A, U.S. Fancy, U.S. Grade B or U.S. Extra Standard. As defined in Title 7 62.2391-2405. Originated from crops that have been 100 percent grown, processed, and packed in the United States or Canada. Examples of acceptable types also includes wedges, waffle cut, and steak cut.	LB	4000		
43	Vegetable, Potatoes, (TATER TOTS) OVENABLE(OVEN READY, NO FRFRYING) . Preformed, Precooked, Frozen, Institutional type, Round, Cross-sectional dimension 3/4 to 1" diameter. Length 1 to 1 1/4 inch, 47 - 54 units per pound. Un-seasoned, seasoned with spices, or seasoned with spices and salt. (CID A-A-20038C, Pack Type II, Style A, Cross-Sectional Dimension 1, Length i or Length ii - Other (purchaser specify {COINS}), Count A, Blanching method a or b, Seasoning 2, 3, or 5. Cooking/heating method (a) or (b)). Originated from crops that have been 100 percent grown, processed and packed in the United State or Canada.	LB	14000		
44	Sauce, Hot, Green, Chipotle, Habanero, Buffalo-style, or Other. (CID A-A-20097G, Type I, III, IV, V, IX, or XI, Agricultural practices A). Each 9 Gram - 12 Gram Individual Packet. Specify size and/or case on bid.	EA	20000		
45	Sauce, Soy, Fermented or Fermented, Reduced Sodium. (CID A-A-20087D, Type I or IV), 4/1 Gallon plastic containers per case	CS	10		

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46	Sauce, Worcestershire. (CID A-A-2009D, Type I or II, Agricultural Practice A). 4/1 gallon plastic containers per case.	CS	10		
47	Sauce, Cheese, Condensed (reduced moisture), creamy, or liquid, Cheddar cheese (CID A-A-20345A, Type I, Flavor 1 or Flavor 5 - Other (as specified by the purchaser), Package type e or g). Cheddar cheese used in the cheese sauce, must meet the requirements as specified in CID A-A-20208C. 6/#10 cans per case or pail. Specify size and/or case on bid.	CS	56		
48	Spices, Baking Powder, Single Action, shall be manufactured from clean, white, free-flowing, highly purified, food grade materials and shall be comprised of acid-reacting materials, sodium bicarbonate, and cornstarch. Note price by the pound.	LB	300		
49	Spices, Basil, Sweet, Ground or Crushed (CID A-A-20001B, Type I, Class C, Form 1 or 3). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB	25		
50	Spices, Bay Leaves, Whole (CID A-A-20001B, Type I, Class D, Form 2). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB	25		
51	Spice, Chili Powder Blend, Ground, (CID A-A-20001B, Type II, Class A). Blend shall have a reddish brown color and be free from lumps. The chili powder blend should include, but is not limited to, the following ingredients: ground chili pepper, cumin, oregano, salt, and garlic powder. Packaging must indicate actual delivered weight of product, Pure Spice - no additives or extenders. All delivered product must be labeled with ingredients. 1/2 oz. to 50 lb sealed containers. Note price by the pound.	LB	50		

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52	Spices, Garlic, Powder. From dehydrated garlic bulb ground to a fine powder after the milling process. 100% air dried garlic. Appearance and Flavor Cream Brown Fine Powder with the characteristic odor and flavor of garlic. No off notes. Texture - A dry medium fine granular powder, slightly fibrous. Moisture less than 12%. Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB	100		
53	Juice, Lime, Reconstituted, (CID A-A-20144C, Type II, Style A, Package type 1 - Plastic bottle, Agricultural practice a - Conventional). Note package size on bid.	CT	40 as BPQ		
54	Spices, Onion Powder, Ground. Packaging must be Labeled With Ingredients and Actual Delivered Weight of Product. Texture - A Dry Medium Fine Granular Powder, Slightly Fibrous, Moisture - No More Than 12%, Grade - Free From Foreign Matter. Pure Spice - no additives or extenders. All delivered product must be labeled with ingredients. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB	300		
55	Spices, Paprika, Ground. (CID A-A-20001B, Type I, Class V, Form 1). Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. 1/2 oz to 50 lb sealed plastic containers or boxes. Note package size on bid. Note price by the pound.	LB	100		
56	Spices, Salt, Food Grade or Table, Iodized. Packaging must indicate actual delivered weight of product. Pure - no additives, extenders, foreign matter, or flow agents. Product may contain an Anti-Caking Agent. Bulk. Specify package size on bid. Note price by the pound.	LB	1500		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
57	Meats, Chicken, Boneless, Skinless, Raw, White Meat (Tender or Breast Meat), Frozen, A quality per the USDA, United States Classes, Standards, and Grades for Poultry Agricultural Marketing Service (AMS) 70.200 et seq. Boneless, skinless breasts must be free of cartilage and fat. Boneless breasts (excluding the attached tenderloin) must be free of tendons. Tendons normally associated with tenderloins are permitted. Tenderloins or boneless, skinless parts must be free of blood clots, bruises, cuts, tears, and holes in the muscle tissue. Slight discolorations and separation of the muscle tissue is permitted on boneless, skinless parts, provided it does not detract from the appearance of the product. Boneless, skinless parts may be diced. The dicing process must result in size-reduced portions of meat that are intact, not mutilated, and with surfaces relatively smooth in appearance. Individual size-reduced portions of meat must be relatively uniform in size and shape, and consistent with the size reduction process. Unbreaded. Packed in poly bag boxes. Polyethylene-film Bags – Shall have a wall thickness of not less than 2 mil; and shall protect the commodity from dehydration, freezer burn, or quality deterioration during the conditions of use. All packaging and packing materials must be clean and in new condition. Products produced or labeled with any phrase “under religious exemption” will be refused.	LB	8000		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
58	Meats, Chicken, Leg Quarter, Raw, Whole, Ready to Cook, Frozen, U.S. Grade A. Broiler Leg, United States Classes, Standards and Grades for Poultry Agricultural Marketing Service (AMS) 70.200 et seq, Unbreaded. "Whole Leg quarter" consists of a poultry thigh and drumstick (attached), with a portion of the back attached. Delivered amounts of Leg Quarter portions can be random sizing, with the portion size not to be smaller than 10 ounces and not to exceed 16 ounces . Packed in poly bag boxes. Polyethylene-film Bags – Shall have a wall thickness of not less than 2 mil; and shall protect the commodity from dehydration, freezer burn, or quality deterioration during the conditions of use. All packaging and packing materials must be clean and in new condition. Products produced or labeled with any phrase “under religious exemption” will be refused.	LB	20000		
59	Meats, Chicken, Filet, 4-5 oz, Whole Muscle or Chunked and formed, 1/2 inch cube or greater (9 CFR § 381.171(f)), No mechanically separated chicken (comminuted), previously cooked chicken meat, or MSG may be used in product, 100% white meat, Breaded. (CID A-A-20276A, Type VI, Style A or B, Meat Type (b), Form 1, Shape (b). Individually Quick Frozen. Vegetable oil shall be used as the frying medium. Combined batter and breading shall not exceed 30% by weight and will be evenly coated. All ingredients in the product must be listed in the ingredients statement in order of predominance, from highest to lowest amounts in accordance with the USDA Food Safety Inspection Service (FSIS) Food Standards and Labeling Policy. Manufacturer’s letters will NOT be accepted in lieu of labeling. Size of patty to be determined locally and size noted on bid.	LB	10000		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
60	Meats, Fish Fillets, Raw, Individually Quick Frozen, Unglazed, Skin-off (skinless), Practically boneless fillet. U.S. Grade A or B. Acceptable types include Tilapia, Cod, Haddock, Hake, Flounder, Sole, Turbot, Plaice, or Halibut. (Grade Standards are separate for Cod, Flounder, Sole, and Haddock and must comply with those standards). Fillets are slices of practically boneless fish flesh of irregular size and shape, which are removed from the carcass by cuts made parallel to the backbone and sections of such fillets cut so as to facilitate packing. 100% net weight, No water or glaze weight added. Fish portion must meet weight requirements when thawed and drained, Delivered cases must be labeled 100% net weight. Manufacturer's letters will not be accepted in lieu of labeling. Note type and size on bid. 4 to 7 oz.	LB	4000		
61	Meats, Fish, Breaded, Cod, or Other, Fillet Block, Single Frozen, Portion, Any Shape, Any Oven Ready, NO FRYING , Weight, Fried Fish Type, Composition (a) (Meets the requirements of U.S. Grade A [Portions – 65 percent by weight of fish flesh; all other fishery product types – 60 percent by weight of fish flesh]), Crumb Coated Breading, Unflavored. (CID A-A-20325, Fish Species II, or III, Style A, Type 2, Oven Ready Weight (a – d), Shape (1-3), Fried Fish Type (b), Composition (a), Coating (1). All ingredients in the product must be listed in the ingredients statement on the label in order of predominance, from highest to lowest amounts in accordance with the USDA Food Safety Inspection Service (FSIS) Food Standards and Labeling Policy. Manufacturer's letters will NOT be accepted in lieu of labeling. Size of patty to be determined locally and size noted on bid.	LB	4000		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
62	Meats, Italian Sausage, Pork , Pork and Turkey (pork is predominant) or Pork and Chicken (pork is predominant), Sweet, Links, 3.8 - 5 ounce range . Italian sausage is a fresh, uncooked, linked product. The meat components shall be chopped or ground to a moderately course texture. The sausage itself (or interior cut surface of links) is moderately coarse in texture with a uniform color ranging from medium to dark reddish-brown with evenly distributed fat particles. The links shall be in a natural hog or collagen casing. Links shall be moderately uniform in length and diameter. IMPS 818, Italian Sausage, Formula D, P2, or P3, Flavoring B, Type E. Product will be delivered frozen. Product will not contain SOY. Specify portion size on bid.	LB	3000		
63	Meats, Pork Roast, Pork Shoulder, Boston Butt, Boneless, Raw, IMPS 406A, Frozen, No Paper Wrapping, Weight Range A or B, 5 to 10 lb. Quote MUST indicate average roast weight of quoted item.	LB	10000		
64	Meats, Turkey, Boneless, Roast, Raw, Natural, All-Natural, Boned, Rolled and Tied, netted, roasting pack or other appropriate packaging. U.S. Grade A., United States Classes, Standards and Grades for Poultry Agricultural Marketing Service (AMS) 70.200 et seq. Breast meat or breast/thigh meat (8-12 lb each). Skin (Maximum) 12.5%. Packaging shall be neat and attractive. Products produced or labeled with any phrase related to "under religious exemption" will be refused.	LB	6000		
65	Meats, Bologna, Beef, Turkey, Chicken, or combination thereof. IMPS 801, D, P or P1. Artificial Casing, Frozen, 4" to 5" in Diameter. Finished products must be less than 30% fat, no more than 10% water, and must not contain more than 40% of a combination of fat and added water. No binder, extenders, or hearts are permitted. All ingredients in the product must be listed in the ingredients statement on the label in order of predominance, from highest to lowest amounts in accordance with the USDA FSIS Food Standards and Labeling Policy. Manufacturer's letters will NOT be accepted in lieu of labeling.	LB	1500		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
66	Meats, Salami, Beef, Turkey, Chicken, or combination thereof. IMPS 804, D, P or P1. Artificial Casing, Frozen, has a moisture protein ratio of 1.9:1 or less. 4" to 5" in Diameter. Seasonings, unless otherwise specified, must include garlic and whole black peppercorns (at least a portion of a peppercorn must be in evidence on either sliced surface). Finished products must be less than 30% fat, no more than 10% water, and must not contain more than 40% of a combination of fat and added water. No binder, extenders, or hearts are permitted. All ingredients in the product must be listed in the ingredients statement on the label in order of predominance, from highest to lowest amounts in accordance with the USDA FSIS Food Standards and Labeling Policy. Manufacturer's letters will NOT be accepted in lieu of labeling	LB	1500		
67	Cheese, Cheddar, U.S. Grade AA or A, CID-A-A-20208C, Type I - Cheddar cheese (21 Code of Federal Regulations (CFR) §133.113), Style A, B, D, K (loaf, shredded coarse), Shred size 1, 2, or 3, Agricultural practice (a). "Cheddar cheese" is cheese made by the cheddaring process or by another procedure which produces a finished cheese having the same physical and chemical properties as the cheese produced by the cheddar process and is made from cow's milk with or without the addition of coloring matter and with common salt, contains not more than 39 percent of moisture, and in the water-free substance, contains not less than 50 percent of milk fat and conforms to the provisions of §19.500, "Definitions and Standards of Identity for Cheese and Cheese Products." Food and Drug Administration (21 CFR 133.113). Manufacturer's letters will NOT be accepted in lieu of labeling (Bidder needs to indicate if cheese is Loaf/Block or Shredded Coarse). Packaging: 5 lb to 40 lb sealed Bags or containers.	LB	3000		
68	Dairy, Milk, Pasteurized, Nonfat, Skim, or Fat Free, No Flavor. (CID A-A-20338A, Group I, Type D, Flavor 5 - No Flavor, Packaging size c or d, Agricultural practice (1)). ½ pint containers.	EA	150000		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
69	Bread, Roll, Enriched, Finger (Hot Dog), Wheat, Pan Baked, Sliced, Fresh, Seedless. (CID A-A-20053C, Type I, Class of Roll D, Style of Roll 3, Bake Type a, Slice Type i, Product State a, Seed type I, Agricultural practice (i)). Fresh bread shall be delivered within 48 hours after baking. State package size on bid.	EA	4400		
70	Bread, Roll, Enriched, Sandwich (Hamburger), Whole Wheat, Part Whole Wheat, or Multigrain, Pan Baked, Sliced, Fresh, Seedless. (CID A-A-20053C, Type I, Class of Roll C, Style of Roll 2, 3, or 4, Bake Type a, Slice Type i, Product State a, Seed type I, Agricultural practice (i)). Fresh bread shall be delivered within 48 hours after baking. State type and package size on bid.	EA	8200		
71	Bread, White, Whole Wheat, White wheat, or Wheat, Unseasoned, Fresh, Any Loaf Size, Pan Baked, Sandwich, Sliced, Enriched, Seedless. (CID A-A-20052C, Type I, Style B, Type II, Type III, or Type IV, Style B, Product State 1, Loaf Size a-e f, Bake Type i I, Shape a) or b), Slice Type † (1), Enrichment Type A- (a), Seed Type 2- (ii), Agricultural practice (i)). Fresh bread shall be delivered within 48 hours after baking. State type and loaf size on bid.	EA	8400		
72	Eggs, Pasteurized, Liquid, Frozen. Specify case size on bid.	LB	10000		
73	Gandules (Pigeon peas (Cajanus cajan)), Canned, In Brine, Meatless. CID A-A-20134D, Type I, Class L, Style 1, Reduced sodium (9 CFR 21 §317.361(b)(c) and 21 CFR §101.61 (b)(6), (b)(7)). 6/#10 cans per case	CS	56		
74	Yuca,(Cassava), Frozen, Pounds	LB	6000		
75	Pork Loin Chops, Boneless, IMPS# 1413, Frozen, The chops are prepared from Item No. 413, No Miscuts, No Injection or solution, Minimum 4 oz. Target Portion.	LB	5000		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
76	Meats, Sausage, Breakfast, Cooked, Beef, Beef and Turkey (beef is predominant), or Beef and Chicken (beef is predominant). IMPS 817, Breakfast Sausage, Cooked, Type C or E (Patty or Link), Style C or D (Skinless or Collagen Casing), Shape Rectangular or Round, Class Smoked or Unsmoked, Formula D, P or P1 (Beef, Beef and Turkey, or Beef and Chicken). Breakfast sausage is a cooked patty or linked sausage. The meat components consist of moderately course-cut beef or moderately coarse-cut beef and poultry formulation. The links shall either be skinless or stuffed into collagen casings and shall be uniform in length and diameter. The patties shall be uniform in diameter. Use of artificial colors in the manufacture of any sausage item is not permitted. Product shall be delivered frozen. Size of links or patties to be local specification and size noted on bid.	LB	2000		
77	Plantains, Case, 40-50 Pounds. Specify case size on bid.	CS	200		
78	Egg Patty, Pasteurized, Pre-cooked or fully cooked, Individually Quick Frozen (IQF), made with whole eggs or egg whites, fried, scrambled, or omelets. Any size. Note type, size, and case count on bid.	EA	8000		
79	Devil Food Cake Mix, Bleached Wheat Flour, Sugar, Soybean Oil and/or Palm Oil, Dextrose, Contains less than 2% of: Cocoa processed with Alkali, Salt, Tricalcium Phosphate, Calcium Acid Pyrophosphate, Monocalcium Phosphate, Baking Soda, Natural and Artificial Flavors, Maltodextrin, Acacia Gum, Wheat Protein Isolate (Wheat Gluten, Phosphate, Lactic Acid, Sulfite), Flax Seed Meal, Pregelatinized Wheat Starch, Oat Fiber (Sunflower Lecithin, Tocopheryl Acetate), Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid	LB	3000		

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Number	Item Description	Unit of Issue	Units to Order	Price Per Unit	Total
80	Spice Cake Mix, Sugar, Bleached Wheat Flour, Soybean Oil and/or Palm Oil, Dextrose, Natural and Artificial Flavor (Wheat Starch, Corn Starch, Turmeric, Apo Carotenal, Alcohol, Tocopherols), contains less than 2% of: Baking Soda, Calcium Acid Pyrophosphate, Monocalcium Phosphate, Flaxseed, Oat Fiber (Sunflower Lecithin, Tocopheryl Acetate), Pregelatinized Wheat Starch, Salt, Tricalcium Phosphate, Wheat Protein Isolate (Wheat Gluten, Phosphate, Lactic Acid, Sulfite), Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid.	LB	4000		
81	Yellow Cake Mix, . Sugar, Bleached Wheat Flour, Soybean Oil and/or Palm Oil, Dextrose, contains less than 2% of: Baking Soda, Calcium Acid Pyrophosphate, Monocalcium Phosphate, Flaxseed, Natural and Artificial Flavor (Maltodextrin, Silicon Dioxide, Acacia Gum), Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Oat Fiber (Sunflower Lecithin, Tocopheryl Acetate), Pregelatinized Wheat Starch, Salt, Tricalcium Phosphate, Wheat Protein Isolate (Wheat Gluten, Phosphate, Lactic Acid,Sulfite).	LB	4000		