

# VAL VERDE UNIFIED SCHOOL DISTRICT

## Food Services Department

Robert Quanstrom - Director  
Leann Onasch - MS, RD, Manager  
Jill Murr - Field Supervisor  
Lizett Quintero - Field Supervisor



975 W. Morgan Street  
Perris, CA 92571  
(951) 940-6100  
Fax: (951) 940-6122

Monday, April 20, 2020

Patrick Shallberger, CEO  
Hollandia Dairy  
622 East Mission Road  
San Marcos, California 92069

Dear Mr. Shallberger:

Val Verde Unified School District Food Services would like to extend the Milk, Dairy, Fruit Juices and Ice Cream Products Proposal RFP 2018/2019-02 for the 2020/21 school year.

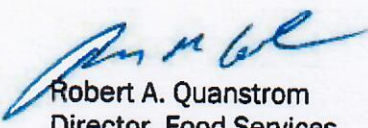
Pursuant to RFP 2018/2019-02, Instructions and Information for Bidders #23, we would like to offer Hollandia Dairy our second extension for RFP 2018/2019-02 and extend service for the 2020/2021 school year, will all terms and conditions to remain the same.

As required in General Conditions #9, the Contractor shall maintain during the life of the contract, Public Liability and Property Damage Insurance to protect him and the District from all claims for personal injury, including accidental death, as well as from all claims for property damage arising from the operations under this contract. Failure to acquire or maintain the required insurance, and furnish acceptable evidence thereof, may result in termination of this contract.


Additionally, as required in General Conditions #12, Vendor shall comply with the requirements of Education Code Section 45125.1 with respect to fingerprinting of employees who may have any contact with the District's pupils.

If you agree to the extension, please sign this acknowledgement letter and return to:  
Robert A. Quanstrom, Director Food Services by Monday May 11, 2020.

Sincerely,

  
Robert A. Quanstrom  
Director, Food Services

Agreed and Acknowledged by:

  
\_\_\_\_\_  
Signature

4-21-20  
\_\_\_\_\_  
Date

Patrick Shallberger CEO  
\_\_\_\_\_  
Print Name and Title

Val Verde Unified School District  
Board Action Item  
May 5, 2020

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Approval to extend the contract for Milk, Dairy, Fruit Juice and Ice Cream Products

Project Name: Extension of Contract for Milk, Dairy, Fruit Juices and Ice Cream Products

The Food Services Department is requesting authorization to extend the contract for Milk, Dairy Fruit Juices and Ice Cream Products to Hollandia Dairy for the 2020-2021 School Year.

RFP 2018/2019-02 Milk, Dairy, Fruit Juices and Ice Cream Products

The Board of Education awarded Milk, Dairy, Fruit Juices and Ice Cream Products RFP 2018/2019-02 to Hollandia Dairy at the June 5, 2018 Board Meeting. The term of the contract was for one (1) year, with an additional two (2) year renewal period. The District is in the second year of the contract and is seeking approval to extend the contract through the 2020/2021 School Year. This will be the final extension of this contract.

The cost for RFP 2018/2019-02 Milk, Dairy, Fruit Juices and Ice Cream Products is estimated at \$900,000.00 per year, to be paid from the Food Service Budget.

Submitted By: Stacy Coleman  
Deputy Superintendent, Business Services

Robert A. Quanstrom  
Director, Food Services



### Agenda Item Details

Meeting	May 05, 2020 - Regular Meeting of the Board of Education
Category	G. Business Services Consent Calendar
Subject	3. Approval to Extend Contract for Milk, Dairy, Fruit Juices and Ice Cream Products
Access	Public
Type	Action (Consent)
Recommended Action	Approve extension of contract for milk, dairy, fruit juices and ice cream products.

### Public Content

#### Background:

The Food Services Department is requesting authorization to extend the contract for milk, dairy, fruit juices and ice cream products to Hollandia Dairy for the 2020-2021 school year.

RFP 2018/2019-02 Milk, Dairy, Fruit Juices and Ice Cream Products

The Board of Education awarded milk, dairy, fruit juices and ice cream products RFP 2018/2019-02 to Hollandia Dairy at the June 5, 2018 board meeting. The term of the contract was for one (1) year, with an additional two (2) year renewal period. The District is in the second year of the contract and is seeking approval to extend the contract through the 2020/2021 school year. This will be the final extension of this contract.

#### Fiscal Implications:

The cost for RFP 2018/2019-02 Milk, Dairy, Fruit Juices and Ice Cream Products is estimated at \$900,000.00 per year, to be paid from the Food Services Budget.

#### Resource Person:

Robert A. Quanstrom  
Director, Food Services

### Administrative Content

### Executive Content



### Agenda Item Details

Meeting	May 05, 2020 - Regular Meeting of the Board of Education
Category	F. Approval of Consent Calendars
Subject	1. Consent Calendars -All matters in this category are considered to be routine by the Board of Education and may be enacted in one motion. There will be no separate discussion of these items unless discussion is requested. Items may be removed from the Consent Calendar and can be considered separately. It is recommended that the Board approve the Consent Calendars as presented.
Access	Public
Type	Action, Procedural
Fiscal Impact	No
Recommended Action	It is recommended that the Board approve the Consent Calendars as presented.

### Public Content

Moved by: \_\_\_\_\_ Seconded by: \_\_\_\_\_

### Administrative Content

### Executive Content

### Motion & Voting

It is recommended that the Board approve the Consent Calendars as presented.

Motion by Marla Kirkland, second by Julio Gonzalez.

Final Resolution: Motion Carries

Aye: Marla Kirkland, Julio Gonzalez, Matthew Serafin, Ty Liddell, Marisol Roque



ALERT: SAM.gov will be down for scheduled maintenance Saturday, 06/13/2020 from 8:00 AM to 1:00 PM

### Advanced Search - Exclusion

Single Search

Classification	<input type="text" value="All"/>		
Name	<input type="text" value="Hollandia Dairy"/>		
First Name	<input type="text"/>	Middle Name	<input type="text"/>
DUNS Number	<input type="text"/>		
CAGE Code	<input type="text"/>		
City	<input type="text"/>		
State/Province	<input type="text" value="All"/>		
Zip Code	<input type="text"/>		
Country	<input type="text" value="All"/>		
Agency	<input type="text" value="All"/>		
Exclusion Status	<input type="text" value="Active"/> Selecting "All" displays both Active and Inactive Exclusions.		
Exclusion Type	<input type="text" value="All"/>		
Exclusion Program	<input type="text" value="All"/>		
Active Date	<input type="text"/> (yyyy/mm/dd)	To	<input type="text"/> (yyyy/mm/dd)
Termination Date	<input type="text"/> (yyyy/mm/dd)	To	<input type="text"/> (yyyy/mm/dd)
Create Date	<input type="text"/> (yyyy/mm/dd)	To	<input type="text"/> (yyyy/mm/dd)
Modify Date	<input type="text"/> (yyyy/mm/dd)	To	<input type="text"/> (yyyy/mm/dd)

You may only perform a search with the criteria contained in one accordion.

Multiple Names

SSN/TIN Search



IBM-P-20200424-1037  
WWW3

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- [GSA.gov](#)
- [USA.gov](#)



**⚠** ALERT: SAM.gov will be down for scheduled maintenance Saturday, 06/13/2020 from 8:00 AM to 1:00 PM

## Search Results

### Advanced Search Results

Total records: 0

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Result Page:

Sort by [Relevance](#) Order by [Descending](#)

No records found.

Result Page:

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WWW3

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May 24, 2018

Robert A. Quanstrom  
Director of Food Services  
Val Verde Unified School District  
972 W. Morgan Street  
Perris, CA 92571

**SUBJECT: RFP NO. 2018/2019-02 Milk ,Dairy, Fruit Juices and Ice Cream Products**

We hereby certify that we have complied with the applicable sections of the Food and Agricultural Codes of the State of California and such other Administrative Codes of the State of California and Federal Government which pertain to this bid.

We also certify that our distribution facility at 622 E. Mission Road, San Marcos, CA is registered with the Food and Drug Administration and meets the requirements outlined in the Public Health Security and Bioterrorism Preparedness and Response Act as required under Clause 32 Food Defense.

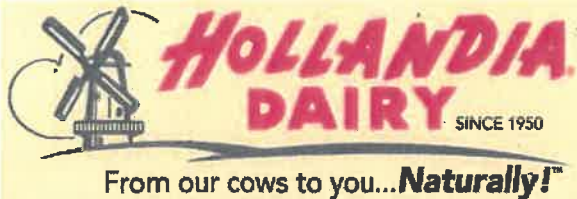
Signed,

Patrick Shallberger, CEO

622 E. Mission Road | San Marcos, California 92069 | (760) 744-3222 | (800) 794-0978  
Fax (760) 744-2789



**HOLLANDIA**DAIRY.COM



The prices contained herein are based on the Minimum Prices for Class I, II, III and IV as set by the Director of the California Department of Food and Agriculture and are subject to increase or decrease to reflect changes as mandated by the Director of the California Department of Food and Agriculture or incurred from our suppliers. Please be aware that requiring fixed prices for dairy products can cause a violation of state law. California law (Food and Agricultural Code Section 61384) prohibits sales of dairy products below cost. Many factors can cause cost increases to dairy suppliers beyond their control: monthly CDFA price adjustments, energy costs, labor costs, etc. Contracts should allow for price adjustments so that the supplier is not forced into a below cost violation if supplier's costs increase. Price changes shall be effective on the first calendar day of each month.

Butter, Cheese, Margarine and Eggs are based upon Wholesale Day of Delivery quotation and are subject to market fluctuations. Price changes caused by this clause shall be effective on Monday of the following week.

Districts are cautioned to pay particular attention to placing orders near Holidays or break periods as no product will be picked up for credit by dairy due to Homeland Security concerns and HACCP policies.

Juice pricing shall be adjusted based upon market prices. Price change will be effective on the first day of the month following.

622 E. Mission Road | San Marcos, California 92069 | (760) 744-3222 | (800) 794-0978  
Fax (760) 744-2789



**HOLLANDIA**DAIRY.COM





CALIFORNIA DEPARTMENT OF  
FOOD & AGRICULTURE  
A. G. Kawamuro, Secretary

July 26, 2007

To: All California School Districts

Attention: Food Service Directors

Re: Contracts for Dairy Products and California Dairy Marketing Laws

We have recently learned that some school districts are issuing requests for bids on contracts which contain fixed price clauses for milk and dairy products. Please be aware that requiring fixed prices for dairy products can cause a violation of state law. California law (Food and Agricultural Code Section 61384) prohibits sales of dairy products below cost. Many factors can cause cost increases to dairy suppliers beyond their control, such as the monthly price adjustments made by this Department in the farm milk price, energy costs, labor costs, etc. In recent months, supply and demand factors have caused rapid increases in the farm milk price, which has impacted the cost of milk at the retail level.

Although it is understandable that schools want to contain costs, contracts should allow for price adjustments so that the supplier is not forced into a below cost violation if his costs increase. If this occurs, the school district will be a joint participant to the violation and subject to enforcement action from this Department. It is recommended that an escalator or adjustor clause be included in all contracts for milk and other dairy products. This pricing flexibility will enable dairy suppliers to recover all their costs should they increase, and will also ensure that school districts are compliant with the state's dairy laws. For the same reason, it is also recommended that contracts for dairy products not exceed one year in length, as it is difficult to anticipate costs with longer term contracts.

If you have any questions regarding this information, please contact Mary Riley at the number shown below.

Sincerely,

David Ikari, Chief  
Dairy Marketing Branch





**Val Verde Unified School District  
Food Services**

**REQUEST FOR PROPOSAL**

**RFP NO. 2018/2019-02**

**Milk, Dairy, Fruit Juices and Ice Cream Products**

**RFP DUE THUR. MAY 24, 2018- 11:00 AM**

**Food Service Department**

**972 W. Morgan St.**

**Perris CA 92571**

**951-940-6109 \*\* 951-940-6122 (Fax)**

**NOTICE CALLING FOR PROPOSALS  
RFP No. 2018/2019 -02**

NOTICE IS HEREBY GIVEN that the Val Verde Unified School District of Riverside County, California, acting by and through its Governing Board, hereinafter referred to as the DISTRICT will receive up to, but not later than **11:00 o'clock a.m.** on Thursday, **May 24, 2018**, sealed RFPs for the award of a contract for "Milk, Dairy, Fruit Juices and Ice Cream Products"

Each RFP shall be submitted on a form obtained at the Food Service Department of said District. **RFPs may be mailed via U.S. mail to: 975 W. Morgan St. Perris CA, 92571 or delivered Fed Ex, UPS, or other courier to 972 W. Morgan St. Perris CA 92571.** RFP's not received in the District by the specified date and time will be returned unopened. It is the sole responsibility of the bidder to see that his RFP is received in proper time at the address noted herein. RFP's will be publicly opened at **11:00 o'clock a.m.** on Thursday, **May 24, 2018**, at the Food Services Department Conference Room located at 972 W. Morgan St. Perris CA. 92571.

Each RFP must conform and be responsive to this invitation, the Information for Bidders, the Specifications, and all other documents comprising the pertinent Contract Documents. Copies of the Contract Documents are now on file and may be obtained in the office of the Food Service Buyer at the above address.

The contract will be awarded to the lowest responsive, responsible Proposer based on the criteria noted in the RFP. The Val Verde Unified School District reserves the right to reject any or all RFP's, to accept or reject any one or more items of a RFP or to waive any irregularities or informalities in the RFPs or in the bidding.

No Proposer may withdraw his RFP for a period of sixty (60) days after the date set for the opening of RFP's.

In the event of identical RFPs, the Governing Board may determine by lot which RFP shall be accepted per Public Contract Code 20117.

Shelly Yarbrough  
Clerk of the Governing Board  
Val Verde Unified School District

Publication: Riverside Press Enterprise  
Advertising dates: **May 9, 2018**  
**May 16, 2018**

### NOTICE OF INTENT

It is the intent of the Val Verde USD to award one or more contract(s) as a result of this Request for Proposal (RFP). Products and/or services considered for award shall equal or exceed a minimum quality level of industry standards as defined within this RFP, and shall comply with all applicable federal, state, and local technical, environmental, and performance standards and specifications.

**DEFINITIONS:** In this RFP and in the Contract, the following terms are defined as follows:

- A. **Best Value** means the method by which a contract, if any, is awarded, in accordance with applicable laws, rules, and regulations. Best Value includes multiple parameters, including experience, references, quality of Vendor's product(s) and/or services, and price.
- B. **Contract** means an agreement entered into between the District and a vendor as a result of this RFP. The Contract consists of the Request for Proposals, including all Addenda, Vendor's Proposal that is satisfactory to the District, and the District's Contract form(s), which may include, but are not limited to, a written contract, an agreement letter, or a purchase order.
- C. **VVUSD, Val Verde, Val Verde USD, and/or the District, and/or government entity** refers to Val Verde Unified School District
- D. **Proposer** refers to the person/firm that submits the proposal to this RFP. Terms "Bidder", "Distributor" or "Vendor" may also be used.
- E. **Project** means the Scope of Work for furnishing goods and services as outlined in this RFP.
- F. **Proposal** refers to the documents submitted by a Proposer that addresses the scope and requirements of this RFP.
- G. **RFP** refers to this Request for Proposals.
- H. **Responsible Vendor** means a vendor with adequate financial resources (or the ability to obtain such resources), who can comply with the delivery requirements, and who is a qualified and established firm regularly engaged in the type of business that provides the goods and/or services herein.
- I. **Responsive Proposal** refers only to those proposals that comply with all material and administrative aspects of this RFP.
- J. **Vendor** refers to the person(s)/entity (ies) to whom a contract is awarded pursuant to this RFP.
- K. Singular terms shall include the plural and vice versa. A gender reference includes both genders.

Dear Vendor,

The Val Verde Unified School District is pleased to provide you with document forms enabling you to respond to this year's "Milk, Dairy, Fruit Juices & Ice Cream Products" RFP packet.

The District has 23-delivery locations with daily deliveries Monday through Friday or approximately 115 delivery drops per week. It is anticipated that the yearly contract value will be approximately \$950,000 dollars per year.

The bidding documents in the packet include:

- Document Check-off for Vendors – Signed & Dated
- Notice Inviting Proposals
- Instructions & Information for Proposers
- General Conditions
- Vendor Questionnaire
- PROPOSAL WORKSHEET
- Non Collusion Declaration – Notary is not required
- Certificate And Disclosure Statements (2)
  - Certificate Regarding Lobbying
  - Suspension And Debarment Certification
- Iran Contracting Act
- Contractor's Certification – Regarding Drug-Free Workplace
- Contractor's Certification – Alcoholic Beverage and Tobacco- Free Workplace
- Contractor's Certification – Worker Compensation
- Clean Air and Water Certification
- Certification for Buy American Provision
- Printed Price Worksheet - Prices
- USB Flash Drive – Proposer is to provide and submit which includes Proposal Price Spreadsheet/Prices
- Current Health Department Inspection Report

Please take special notice of all the terms and conditions in the proposal document in order to be successful Proposer. A document check off sheet has been included to assist you.

Thank you for taking the time to submit your proposal for our business. We hope many of you are successful Proposers and that we will all enjoy a mutually profitable relationship with your company.

Sincerely,

*Robert A. Quanstrom*

**Robert A. Quanstrom**

**Director of Food Services**

**Val Verde Unified School District**

**Document Check-Off Sheet**

- Proposer Criteria Form (Provides minimum requirements of proposers and references)- Pg. 23
- Vendor Questionnaire Pg 24-25
- Proposal Form (Document in which proposer agrees to the terms of the proposal is awarded)- Pg. 27
- Non-Collusion Declaration with Signature – Pg. 28
- Equal Opportunity Employment – Pg. 29
- Certificate And Disclosure Statements (This certification is required to be completed by the contractor each time an SFA renews or extends an existing contract that exceeds \$100,000) – Pg. 30
- Certification Regarding Lobbying (Required annually for any new contracts or extensions of contracts that could exceed \$100,000. Required to receive one from every existing or potential contractor to be considered for Proposal) – Pg. 31-33
- Suspension and Debarment (Required annually for any new contracts or extensions of contracts that could exceed \$100,000. Required to receive one from every existing or potential contractor to be considered for Proposal)- Pg. 34-35
- Iran Contracting Act Certification – Pg. 36
- Contractor’s Certification – Regarding Drug Free Workplace – Pg. 37
- Contractor’s Certification – Alcoholic Beverages and Tobacco Free Workplace – Pg. 38
- Contractor’s Certification – Worker Compensation – Pg. 39\
- Clean Air and Water Certification – Pg. 40
- Certification for “Buy American” provision – Pg. 41– to be completed for all line items that apply
  - Buy American Waiver Exception List – Pg. 42 – to be completed for all line items that appl
  - Electronic Media/USB Flash drive (Contains the bid prices in PDF format)
  - Printed Proposal Product Price Worksheet with Signature – Attachment A
- Current Copy of Health Department Inspection Report

**Please COMPLETE, SIGN & RETURN the above items with your sealed proposal. Failure to return any of the above items completed and signed with the original sealed proposal may qualify your proposal as non-responsive.**

Pat Schum  
Signature

5-23-2018  
Date

**INSTRUCTIONS & INFORMATION FOR PROPOSERS**

**1. PREPARATION AND SUBMISSION OF PROPOSAL FORM**

VAL VERDE UNIFIED SCHOOL DISTRICT invites proposals on the forms enclosed to be submitted no later than **11:00 am, on Thursday, May 24, 2018**. All blanks on the proposal form must be appropriately completed. Each proposal must be submitted in a separate sealed envelope bearing on the outside **Milk, Dairy, Fruit Juices & Ice Cream Products RFP# 2018/2019-02**. It is the sole responsibility of the Proposer to ensure that the proposal is received by **11:00 am, on Thursday, May 24, 2018**. Any proposal received after the scheduled closing time for receipt of proposals will be returned to the Proposer unopened.

**2. PROPOSAL OPENING**

All proposals shall be publicly opened at **11:00 am, on Thursday, May 24, 2018** at the:  
**VAL VERDE UNIFIED SCHOOL DISTRICT – FOOD SERVICE DEPT.**  
**CONFERENCE ROOM**  
**972 W. Morgan St.**  
**Perris, CA. 92571**

**3. SIGNATURES**

Proposals must be signed with the firm name and by an authorized officer, agent or employee. Obligations assumed by such signature must be fulfilled.

Listed below are the officers eligible to sign proposal pages requiring an officer's signature:

- |                             |                                  |
|-----------------------------|----------------------------------|
| 1. Chairperson              | 6. Assistant Corporate Secretary |
| 2. President or CEO         | 7. Treasurer or CFO              |
| 3. Vice-President           | 8. Assistant Treasurer           |
| 4. Assistant Vice-President | 9. General Counsel               |
| 5. Corporate Secretary      | 10. Assistant General Counsel    |

VVUSD will not accept a Proposal if a document requiring an officer's signature is not signed by one of the above individuals.

**4. MODIFICATIONS AND CORRECTIONS:** Changes in or additions to the Price Pricing Spreadsheet, alternate proposals, or any other modifications of the proposal form which is not specifically called for in the proposal documents may result in rejection of proposal as not being responsive to the invitation to proposal. Oral or telephone proposals or modifications will not be considered. The proposal submitted must not contain any erasures, inter-lineation, or other corrections unless each such correction is initialed in the margin immediately opposite the correction by the person or persons signing the proposal. Proposals should be verified before submission and cannot be withdrawn after their opening.

**5. WITHDRAWAL OF PROPOSAL:** Any Proposer may withdraw his proposal personally or by written request at any time prior to the scheduled closing time for the receipt of proposals

**6. INTERPRETATION OF PROPOSAL DOCUMENTS:** If any Proposer finds discrepancies in, or omissions from the proposal documents, they may submit to the Nutrition Services Director of the

VAL VERDE UNIFIED SCHOOL DISTRICT a written request for clarification and the response thereto will be mailed to all proposers. Corrections will be made by addenda issued to each company that has been sent or picked up a proposal packet. The District will not be responsible for oral interpretations. All addenda issued during the time of bidding shall be incorporated into the proposal.

7. **AGREEMENT PERIOD:** It is anticipated that the Agreement to be awarded under this proposal shall be effective **July 1, 2018**, through **June 30, 2019**. Prices must remain firm until **June 30, 2019**.
8. **COMMENCEMENT OF DELIVERIES:** After receiving written notification of award, each successful Proposer shall be required to commence with the delivery of all items, which have been awarded immediately after receipt of a participating district purchase order. Failure to complete all deliveries within fourteen (14) calendar days after receipt of a district purchase order shall be considered sufficient cause for default action under the DEFAULT provision of this proposal.
9. **SAMPLES:** The District reserves the right to request samples of items prior to the award. If the Proposer is bidding items/brands other than those specified or where no brand is indicated in the proposal document, the following shall apply: **There are no samples requested prior to the bid opening. Samples may be requested prior to the award of line items. Vendor will be contacted to request specific line items. All items are to be labeled with the bid number, line item and vendor providing samples. If this information is not provided the sample may be disqualified from the award.**
10. **BRANDS, SIMILAR PRODUCTS, "Or Equal":** Whenever VVUSD refers to a product by describing a proprietary product or by using the name of a manufacturer or brand name, the term "or equal" if not inserted shall be implied, as applicable. The specified product shall be understood as indicating type, function, minimum standard of design, efficiency and quality desired and shall not be construed as to exclude other manufactured products or comparable quality, design and efficiency, as applicable.
11. **EVIDENCE OF RESPONSIBILITY:** Upon request of the group, a Proposer whose proposal is under consideration for award shall promptly submit satisfactory evidence showing his financial resources. The group requires the name of three (3) references for whom similar supplies or equipment were provided during the previous year.
12. **PROPOSAL DOCUMENT:** The complete proposal includes the following documents: Notice Inviting Proposals, Instructions to Proposers, General Conditions, Non-Collusion Declaration, Proposal Form, hard copy of Price Pricing Spreadsheet, Electronic Media (USB drive) of Price Pricing Spreadsheet, Proposer Criteria Form, Disclosure of Lobbying Form, Certification Regarding Lobbying Form, Suspension and Debarment Certification Form, Current Health Department Inspection Report, Certification for "Buy American" Provision and Vendor Questionnaire. Any of these shall be interpreted to include all the provisions of the other documents as though fully set out therein. The Proposer should fully acquaint themselves with the conditions and terms affecting the performance of the Agreement if awarded. The Proposer's submission of a proposal shall be taken as prima facie evidence of compliance with this section. Proposals should be verified before submission, as they cannot be withdrawn after their opening.
13. **TAXES:** Purchaser will pay for state and local taxes. Do not include taxes on the proposal form.
14. **DELIVERY:** All prices shall be quoted **FOB destination**. Destination shall be the individual school sites placing the order. No additional fees shall be charged for small orders. All shipments shall be



accompanied by a delivery receipt. Purchase order number shall appear on all delivery receipts and invoices. All costs for delivery, drayage, insurance, freight or the packing of the said articles is to be borne by the Proposer. Deliveries will be made by appointment only when requested. DELIVERIES REQUESTED BY APPOINTMENT ONLY AND NOT DELIVERED BY APPOINTMENT WILL BE SUBJECT TO REJECTION. The above listed information is to be reproduced on the vendor's Bill of Lading. Vendor will be responsible for all assessorial charges associated with the shipping of goods ordered due to failure to follow above listed shipping instructions.

15. **QUANTITIES:** Quantities shown are estimated usage of the District for the proposal period. The District reserve the right to purchase more or less of the units specified. The district will order in quantities best suited to their needs and storage facilities. Prices proposal shall be firm and shall not increase or include shipping or any additional handling fees for districts ordering in small quantities. (These quantities are not guaranteed by the District but are included for information.)
16. **INSPECTION OF FACILITIES – EVALUATION:** The District reserves the right to inspect the facilities of the Proposer prior to award of the contract. The District may request to review the Proposer's current Hazard Analysis Critical Control Points (HACCP) food safety system for their facility in order to insure optimum storage and distribution practices. If the District determines that after such inspection that the Proposer is not capable of performance within the District's standards, their proposal will not be considered. The findings and decisions of the District shall be final.
17. **FOOD DEFENSE:** Proposer's distribution facility must be registered with the Food and Drug Administration and meet the requirements of the Food Safety Modernization Act (FSMA) For further information visit the FDA's official site at <https://www.fda.gov/food/guidanceregulation/foodfacilityregistration/default.htm>. Failure to register prior to the close of the proposal may result in the Proposer's disqualification for contract award.
18. **SAFETY AND SANITATION:** Food Services staff will only receive product that meets all food safety and sanitation requirements, therefore Food Services staff may at any time:
  - Inspect delivery trucks for any signs of contamination.
  - Check all expiration and best if used by dates.
  - Use thermometers to check temperatures.
  - Accept product only at acceptable temperatures.
  - Reject unacceptable items.
19. **PRODUCT RECALLS:** If a product recall is instituted on an item that has been furnished and delivered to District, Vendor must immediately notify the Food Services Department with all pertinent information regarding the recall.
20. **CREDIT MEMOS:** The Contractor's delivery driver shall provide each location with a credit at the time of delivery for all merchandise short on delivery, or damaged or spoiled product necessitating a return or reorder. A copy of this credit, priced and extended, shall be mailed with the corresponding invoice to the District's Food Services Accounting Department.
21. **TERMINATION OF AGREEMENT WITHOUT CAUSE DISTRICT:** VVUSD may terminate this Agreement at any time by giving the Contractor thirty (30) days written notice of such termination. Termination shall have no effect upon the rights and obligations of the parties arising out of any transaction occurring prior to the effective date of such termination. Other than payments for goods or services satisfactorily rendered prior to the effective date of said termination, Contractor shall be entitled to no further compensation or payment of any type from the DISTRICT.

<b>STATE OF CALIFORNIA</b> <b>MILK AND DAIRY FOODS SAFETY</b> <b>BRANCH</b>	<b>MILK PLANT ROUTINE INSPECTION</b>	PLANT # <i>06-2374</i>
		DATE <i>04-30-18</i>
NAME AND LOCATION OF MILK PLANT <i>Hollandia</i> <i>San Marcos CA</i>		TIME <i>8:00 Am</i> PRODUCTS MANUFACTURED OR PROCESSED <i>Fluid milk</i>

Pasteurizing plants shall be inspected at least once every month under Section 602 of the California Code of Regulations Division 2, Animal Industry, Chapter 1, Dairies, Article 21, Milk Inspection Services. S = Satisfactory U = Unsatisfactory - unless rectified these conditions will result in debits on the Milk Products Plant Score Card

MISCELLANEOUS	CHECK S U	PASTEURIZATION	CHECK S U	
				S
Surroundings	Neat, clean, no pooled water, odours	Indicating & recording thermometers	Indicating them as required by code	
	Free of insect & rodent harbours		Recording thermometer as required	
	Unloading areas properly constructed		Correct range recorder charts	
	Approved pesticides used properly		Chart information correct and filed	
Separate rooms	As required, properly constructed	Batch controls	Proper agitation of vat pasteurizer	
	Tanks properly vented		Indicator & air space bulbs correct	
Floors	Smooth, sloped to trapped drains		Recorder bulb installed correctly	
Walls & ceilings	Smooth, washable, light coloured		Recorder no higher than indicator	
Doors windows vents etc.	Protect against entry of flies & rodent		Product held correct holding time	
Lighting	Protect against entry of flies & rodent		No product added during hold time	
	Outer doors self close open outwards		Airspace 5° F above past. Temp.	
Ventilation	Sufficient & properly distributed		Inlet & outlet valves in compliance	
Water supply	No condensation, filtered forced air		HTST controls	Flow diversion device comply to code
Toilet facilities	Sufficient, potable, properly protected			Recorder-controller complies to code
	Clean well lighted ventilated sanitary	Recorder no higher than indicator		
Dressing room(s)	Clean well lighted ventilated sanitary	Cut-in & cut-out temp set correctly		
	Constructed & operated properly	Cut-in & cut-out settings sealed		
Handwash facilities	Clean, orderly, well ventilated	Sensor located correctly, no bypass		
Personnel - cleanliness	Clean, hot water, soap & supplies	Holding tube complies with code		
	Hands washed/ rewashd as needed	Flow promote device comply to code		
Milk product plant cleanliness	Clean garments & hair covering	Maximum speed setting sealed		
	Neat, clean, no insects or rodents	HTST adulteration		SOP's prevent added water
Trash properly handled	HTST booster		Pasteurized side higher than raw	
Construction & repair of containers & equipment	Smooth, impervious, cleanable		HTST booster pump controls	Booster pumps installed as code
	Corrosion resistant, non-toxic	Cooling of milk & milk products	Differential pressure controller sealed	
	Good repair, access for inspection		Raw milk maintained at < or = 45° F	
	Protection from contamination		Spilled & leaked product discarded	Past products cooled quickly to 45° F
Milk products/ingredients protected	Air & steam used as per code		Approved thermometers & locations	
Cleaning of containers & equipment	Approved pesticides, safely used	Bottling and/or packaging	Recirculated water from safe source	
	Containers & equipment cleaned		Recirc water complies bacterial stds	
	Effective mechanical cleaning		Performed in sanitary manner	
	Cleaning records complete		Approved mechanical equipment	
Sanitizing of equipment	Two compartment sink provided	Capping, closing or wrapping	Fluid milk bottled in plant where past.	
	Approved sanitation process		Performed in a sanitary manner	
Efficient tests in compliance	Vehicles	Approved mechanical equipment		
Container storage		Closures comply with code		
Storage of single-service articles		Properly constructed & maintained		
Sanitary piping		Cleaned containers stored correctly	No contaminating substances carried	
	Single service articles not reused	Tankers properly cleaned & tagged		
	Stored & handled in sanitary manner	Compliance with standards	Complies bacteriological standards	
Smooth, impervious, cleanable	Complies with labelling requirements			
Corrosion resistant, non-toxic	Complies with compositional stds			
Good repair, access for inspection	CIP lines meet code specification			

REMARKS

*App N & Raw Product Sample Taken*

INSPECTOR <i>[Signature]</i> # <i>388</i>	OWNER OR MANAGER <i>[Signature]</i>
72-030A Rev 03/04	
White Copy - Plant	Yellow Copy - Region
	Pink Copy - Inspector



From our cows to you... Naturally!

HACCP

Memorandum of Understanding

This declaration holds true that production of ALL fluid milk at

Hollandia Dairy Inc.

at

622 East Mission Road San Marcos CA. 92069

is in full compliance and continually operating with 21 CFR Part 120 Guidelines for the application of the Hazard Analysis Critical Control Points System.

Signed,

Tony Maghami, QC Manager

# HOLLANDIA DAIRY, INC.



## HAZARD ANALYSIS CRITICAL CONTROL POINT PROGRAM

**PLANT CODE:** Interstate Milk Shipper # 06-2374

**FDA REGISTRATION #:** 13142516144

**ADDRESS:** 622 E. Mission Road, San Marcos, CA 92069

**TELEPHONE:** (760) 744-3222

**PRODUCTS:** Milk: Whole, 2%, 1%, Skim,

**PROCESS:** H. T. S. T. Pasteurizer.

**PACKAGING:** LIQUI - BOX Filler: 6 Gallon Plastic. (2)  
FEDERAL Filler: Gallon, 1/2 gallon, Quart & 12 OZ.  
DUPONT Filler: 1/2 Pt. Plastic Pouch. (2)  
EVERGREEN Mini Filler: 1/2 Pts., 6 Ounces & 4 Ounces. (4)

**PRODUCT CONTAINERS:** Plastic Bags: 6 Gallon, 1/2 Pint.  
HDPE Bottles: Gallon, 1/2 Gallon, Quarts, 12 Ounces.  
Gable top cartons: 1/2 Pints, 6 Ounces & 4 Ounces.

### **HACCP TEAM**

Hank Van Nieuwenhuyzen	COO	
Norma Record	Quality Assurance Manager	HACCP Coordinator
Rick Struble	General Sales Manager	
Gilberto Cruz	Production Supervisor	
Steven Burgueno	SQF Practitioner	Back-up HACCP Coordinator
Tony Stephens	Chief Engineer	
Bob Hodge	Product Control Manager	
Gerardo Sanchez	3rd shift Production Foreman	

### **PROCESSING AREAS**

<b><u>AREA</u></b>	<b><u>DESCRIPTION</u></b>
1	Raw milk receiving, Concentrated Juice Receiving
2	Raw milk storage, Concentrated Juice Storage
3	Blending & holding tanks
4	H. T. S. T. Pasteurization
5	Pasteurized product storage
6	Packaging
7	Refrigerated Storage
8	Distribution

# Hollandia Dairy Quality Manual



## GMP and Quality Systems Overview

<b>Manual</b>	<b>SOP Number</b>	<b>SOP Title</b>
<b>HACCP</b>		Food Safety Systems- HACCP Antibiotics Screening at Receiving Pasteurization
<hr/>		
<b>Central Deviation File</b>	00200	Complaint System
<hr/>		
<b>QA Manual</b>	00001	Quality Policy
	00010	Document Control
	00300	Management Organization Chart- Company Roles & Responsibilities
	00400	Good Manufacturing Practices
	00410	Visitor GMP's
	00500	Allergen Control Changeovers CIP, COP Batching/Scaling Hands/ Scoops/ Utensils Egg Nog Powdered Mix Bag (50 lb.) Storage
	00600	Regulatory Inspection and Compliance
	00700	Finished Product QC Monitoring Juice (Brix, Flavor, Yeast/Mold) Milk (Butterfat, Coliforms, SPC, Total Solids, Solids Non Fat, Flavor, 7 Day Keeping Quality (2 days/week)) Net Weight Program Code Checks & Seal Checks
	00800	Finished Product Quality Specifications
	00900	Label Verification Program
	01000	Rework Policy

# Hollandia Dairy Quality Manual



## GMP and Quality Systems Overview

<b>QA Manual</b>	<b>O1100</b>	<b>Hold and Release Program</b>
	<b>O1200</b>	<b>Records Retention Policy</b>
	<b>O1300</b>	<b>Sample Retention Program</b>
	<b>O1400</b>	<b>Shelf Life Verification</b>
	<b>O1500</b>	<b>GMP &amp; Quality Systems Verification Self Auditing</b>
	<b>O1600</b>	<b>Process Control/Traceability Receiving &amp; Inbound Materials Inspection Storage Batching/Blending/Pasteurization Packaging/Labeling/Code Dating Shipping/Delivery and Expiry Date Management</b>
	<b>O1610</b>	<b>Identity Preservation- Kosher Management (White Milk Only- No Juice) Rabbi Review Pasteurization Charts Condensed Milk CIP Ingredient Declaration &amp; Batching Supplier Identity Preservation OU</b>
	<b>O1700</b>	<b>Maintenance</b>
	<b>O1900</b>	<b>Customer Complaint Program</b>
	<b>O2000</b>	<b>Recall Program</b>
	<b>O2100</b>	<b>Mock Recalls</b>
	<b>O2200</b>	<b>Production</b>
	<b>O2300</b>	<b>Downtime Tracking</b>
	<b>O2400</b>	<b>Shipping, Warehousing, and Receiving Bulk Receiving Controls Bulk Storage Controls</b>
	<b>O2410</b>	<b>Cold Chain Management</b>
	<b>O2500</b>	<b>Grounds, Building, and Facilities</b>
	<b>O2600</b>	<b>Water Quality Verification Program</b>

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## Hollandia Dairy Quality Manual



### GMP and Quality Systems Overview

#### Laboratory Manual

02700 Calibration

02800 QC Roles & Responsibilities  
Quality Control Training

Good Laboratory Practices (GLP's)  
Daily Checklist  
Start-Up Activities  
Process Controls  
Data/Results Management  
Sanitation  
Media/Supplies Preparation  
Controls & Documentation Review  
dH2O Reagents

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#### Training

02900

Training  
GMP (A)  
HACCP/ Food Safety (A)  
HACCP Team Meeting/Reassessment (A)  
Sanitation (A)  
Food Defense (A)  
New Employee Orientation

## Hollandia Dairy Quality Manual



### GMP and Quality Systems Overview

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#### Vendor Management

- O3100 Vendor Qualification
  - Letters of Guarantee
  - Specifications
  - Approved Vendor List
  - Vendor Co-Op Third Party Test Requirements
  - Butterfat
  - Total Solids
  - Solids Non Fat
  - Co-Packer Requirements for Buttermilk and Sour Cream
  - COA
  - Letters of Guarantee
  - Specifications
  - Coliforms, Butterfat
  - Antibiotics, SPC, Coliforms, LPC
- O3200 Packaging Material Selection Program
- O3300 Receiving and Inbound Material Inspection Program
  - Antibiotics (Beta Lactam) Screening (Accept/Reject)
- O3400 Vendor Monitoring & Verification
  - SPC, coliforms, LPC Testing on Raw Materials for Vendor Verification
- O3500 Product Traceability, Batch Control, and Code Dating.
- O3600 Interim Tag System



## Hollandia Dairy Quality Manual



### GMP and Quality Systems Overview

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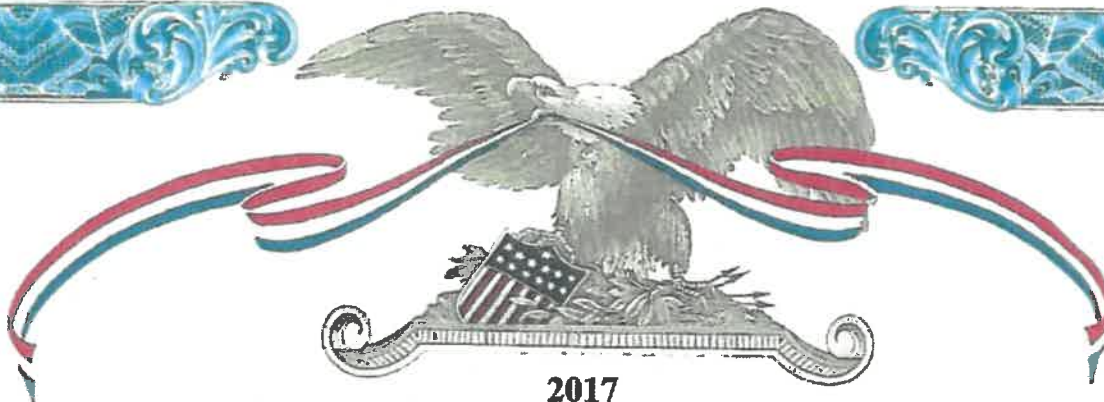
<b>SSOP</b>	<b>03700</b>	Sanitation SSOP Shepard Brothers Manual CIP, COP Manual Cleaning Cleaning Utensil Color Coding Master Cleaning Schedule Daily Sanitation Inspection Chemical Control Suitability, Storage and Exposure (MSDS)
	<b>03710</b>	Operational Sanitation Practices
	<b>03800</b>	Equipment Sanitation Monitoring Program ATP for Food Contact Surfaces SPC and Coliform Verification
	<b>03900</b>	Environment Sanitation Verification Program

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<b>Pest Control</b>	<b>04100</b>	Pest Control Program
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<b>Food Defense</b>	<b>05100</b>	Food Defense Operational Risk Assessment
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<b>Manufacturing Procedures</b>		Manufacturing Instructions
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2017

### CERTIFICATE OF REGISTRATION

*This certifies that:*

**Hollandia Dairy, Inc  
622 E. Mission Road  
San Marcos, CA 92069-1902  
United States**

is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as currently effective on the date hereof by Registrar Corp:

**U.S. FDA Registration No.: 13142516144**  
**U.S. Registration Agent: Registrar Corp**  
144 Research Drive, Hampton, Virginia, 23666, USA  
Telephone: +1-757-224-0177 • Fax: +1-757-224-0179

*This certificate affirms that the above stated facility is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as effective by Registrar Corp as of the date hereof, and Registrar Corp will confirm that such registration remains effective upon request and presentation of this certificate until December 31, 2017, unless such registration has been terminated after issuance of this certificate. Registrar Corp makes no other representations or warranties, nor does this certificate make any representations or warranties to any person or entity other than the named certificate holder, for whose sole benefit it is issued. Registrar Corp assumes no liability to any person or entity in connection with the foregoing. The U.S. Food and Drug Administration does not issue a certificate of registration, nor does the U.S. Food and Drug Administration recognize a certificate of registration. Registrar Corp is not affiliated with the U.S. Food and Drug Administration.*

**Registrar Corp**  
144 Research Drive, Hampton, Virginia, 23666, USA  
Telephone: +1-757-224-0177 • Fax: +1-757-224-0179  
info@registrarcorp.com • www.registrarcorp.com

*Russell K. Statman*  
Russell K. Statman  
Executive Director  
Registrar Corp  
Dated: *October 13, 2016*

© Copyright 2003-2017 Registrar Corp

**22. DISTRICT'S RIGHT TO WITHHOLD CERTAIN AMOUNTS AND MAKE APPLICATION**

**THEREOF:** The District may withhold a sufficient amount or amounts of any payment otherwise due to the Contractor, as in its judgment may be necessary to cover defective items not remedied, and the District may apply such withheld amount or amounts to the payment of such claims, in its discretion.

**23. MULTI-YEAR EXTENSIONS:** Subject to the provisions of pricing-terms of contract, and pursuant to Education Code, Section 17596 and 81644, this proposal may be extended (by mutual consent expressed in writing) for two (2) additional fiscal school years.

The extension may be granted on a year by year basis provided that the following conditions are being met:

- A. The District has deemed the products and services of the vendor satisfactory.
- B. The Vendor shall submit a list of the price increases for the next fiscal year (July 1 to June 30) by the last business day in April.
- C. The percentage of price increase for products are at or below the consumer price increase for:  
The CPI index that is used is from the following web page; <https://www.bls.gov/data>  
Area: **S49C Riverside-San Bernardino-Ontario, CA**  
Item: Food away from home  
Not Seasonally Adjusted  
Series ID: CURRS49CSEFV

The Vendor may use the preceding twelve (12 Months) April to March, depending on the most recent months listed on the website two weeks prior to submittal of price increases. Vendor may provide alternate documentation if BLS data is not available. Acceptability of alternate documentation is at the discretion of the District.

- E. Documentation of Insurance Coverage, (General Conditions, Item #10) shall be resubmitted with each request for contract extension.

**24. PROPOSAL FORM DIRECTIONS:**

- A. Proposer is to use the Price Pricing Spreadsheet template provided on the electronic media accompanying the proposal documents.
- B. Proposer is to enter the brand/trade name and SKU (stock keeping unit) number in appropriate columns of electronic Proposal Form when one or more items are co-specified by District. Stating "as specified" will not satisfy this requirement (in executing a purchase order, the District will require the exact brand name and SKU number for ordering).
- C. Proposer is to enter base pricing in the appropriate column of the spreadsheet.
- D. Discounted pricing based on volume purchasing or quantity discounts is to be entered into separate appropriate columns on the spreadsheet.
- E. If distributor's SKU is different or unique as compared to manufacturer's SKU, distributor's SKU must be entered in appropriate column.
- F. **A printed copy of the spreadsheet must accompany the completed electronic spreadsheet as part of the formal proposal. In the case of discrepancies, the paper copy of the proposal will be deemed the true proposal document and the basis of the award.**
- G. Proposer is to complete requested information on pricing spreadsheet cover and final spreadsheet page.

- H. Proposer is to submit all pricing spreadsheet pages, even those without responses.
- I. Whenever the specification notes "only," this requirement is made in order for the District to match existing supplies and equipment or because no other equal is known to exist. Proposer may submit "equal" products in accordance with the sample provision of Paragraph 10 of the "Instructions to Proposer."
- J. The District reserves the right to purchase additional units, at various quantities, under the terms and conditions provided in this proposal. Proposers are to submit the unit price for each item proposal, reflecting any quantity breaks in a separate column of the spreadsheet. Proposers are to enter this information in the column provided. A single unit price submitted on the proposal response form shall be interpreted to be the price for any quantity amount ordered.
- K. The District reserves the right to reject any or all proposals, in whole or in part, and to be the sole judge of the merits and qualifications of all proposals and the products submitted as "equal" to the District's specifications and not necessarily accept the lowest price offered.
- L. The District reserves the right to reject proposals with multiple items per line item. Proposers submitting proposals with more than one item per line item may be rejected on grounds of non-responsiveness or non-responsibility.
25. **PROPOSAL PROTESTS PROCEDURES:** Any Proposer may file a bid protest. The protest shall be filed in writing with the Director of Food Services not more than five (5) business days after the date of the bid opening. An e-mail address shall be provided and by filing the protest, protesting Proposer consents to receipt of e-mail notices for purposes of the protest and protest related questions and protest appeal, if applicable. The protest shall specify the reasons and facts upon which the protest is based.
- A. **Resolution of Bid Controversy:** Once the bid protest is received, the apparent lowest responsible Proposer will be notified of the protest and the evidence presented. If appropriate, the apparent low Proposer will be given an opportunity to rebut the evidence and present evidence that the apparent low Proposer should be allowed to perform the Work. If deemed appropriate by the District, an informal hearing will be held. District will issue a written decision within fifteen (15) calendar days of receipt of the protest, unless factors beyond the District's reasonable control prevent such resolution. The decision on the bid protest will be copied to all parties involved in the protest.
- B. **Appeal:** If the protesting Proposer or the apparent low Proposer is not satisfied with the decision, the matter may be appealed to the Chief Business Officer (CBO) or their designee, within three (3) business days after receipt of the District's written decision on the bid protest. The appeal must be in writing and sent via overnight registered mail with all accompanying information relied upon for the appeal and an e-mail address from which questions and responses may be provided to:

Val Verde Unified School District

Attn: R. Darrin Watters, Deputy Superintendent  
975 W. Morgan St. Perris, CA. 92571

- D. **Appeal Review:** The Deputy Superintendent or their designee shall review the decision on the bid protest from the Director of Nutrition Services and issue a written response to the appeal, or if appropriate, appoint a Hearing Office to conduct a hearing and issue a written decision. The written decision of the Director of Food Services or the Hearing Officer shall be rendered within fifteen (15) calendar days and shall state the basis for the decision. The decision concerning the appeal will be final and not subject to any further appeals.

26. **COURIER DELIVERIES:** It is each Proposer's sole responsibility to ensure its proposal is timely delivered and received at the location designated as specified above. Any proposal received at the designated location after the scheduled closing time for receipt of proposals shall be returned to the Proposer unopened. **The Val Verde Unified School District is not responsible for proposals sent via U.S. Mail, UPS, and Federal Express or by any other delivery service. All proposals are due in the Food Services Department by the posted or advertised closing date and time. It is the Proposers' responsibility to ensure that their proposal is delivered to the Food Services Department located at 972 W. Morgan St. Perris, CA. 92271.**
27. **BUY AMERICAN PROVISION:** Federal regulations require that to the maximum extent possible, only domestic products are to be purchased consistent with the "Buy American" provisions of Public Law (P.L.) 105-336 under the Richard B. Russell National School Lunch Act. Manufactured end products must be manufactured in the United States AND the cost of domestic components must exceed 50 percent of the cost of all the components.

Upon offer to award, Vendor will be required to provide certification of the food products. The Vendor will use the following language when certifying food products as U.S. produced and processed products;

**"I certify that the following item(s) \_\_\_ are produced and processed in the U.S. and contains over 51% of its agricultural food components, by weight or volume, from the U.S."**

The "Buy American" provisions of Public Law (P.L.) 105-336 under the Richard B. Russell National School Lunch Act allows for an exception when the recipient agency "VVUSD" determines that the following instances apply to non-domestic produced products.

- a. Recipients have unusual or ethnic food preferences which can only be met through purchases of products not produced in the U.S.;
- b. The product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality;
- c. The cost of U.S. produced food products is significantly higher than foreign products.

The District reserves the right to purchase non-domestic grown or manufactured food products if the cost of the U.S. produced item, that contains (51%) or more domestically grown commodities is significantly higher. For this RFP the Val Verde USD has determined that any item cost that is ten-percent (10%) or more in price than the non-domestic product is considered significantly higher.

The District reserves the right to purchase non-domestic grown or manufactured food products if the product is not produced or manufactured in the U.S. in sufficient and reasonable available quantities of a satisfactory quality.

Certification forms for Buy America products and Buy America Waiver Exception List are included in this document on pages 41 and 42.

28. **NUTRITIONAL INFORMATION** In order to accommodate the computerized menu system utilized by the Food Services Department, the successful bidder may be required to provide a complete nutrient analysis of some products, as requested by the District. The nutrient information may be obtained from an independent laboratory report.

The following information will be required from the manufacturer: weight (gm), water content (gm), calories (Kcal), protein (gm), carbohydrate (gm), fat (gm), polyunsaturated fat (gm),

saturated fat (gm), trans fats (gm), cholesterol (mg), dietary fiber (gm), vitamin A(IU), vitamin C (mg), calcium (mg), and iron (mg).

**All processed foods should contain no added artificial Trans fats.**

All ingredients must be declared on the product label and conform to the Food Allergen Labeling and Consumer Protection Act as required by the Food and Drug Administration. Labels must list the presence of ingredients which contain: protein derived from milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, or soybeans.

Contractor shall notify Food Services whenever there is a product/ ingredient change in any item provided to the District. If any product changes occur, new ingredient statements and nutritional information shall be provided to the Food Services Department.

29. **BOVINE GROWTH HORMONE (BGH)** Successful bidder is to certify in writing that Bovine Growth Hormone is or is not administered to herds that supply milk to dairy.

#### **Federal Non Discrimination Statement**

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](http://www.ascr.usda.gov/complaint_filing_cust.html), (AD-3027) found online at: [http://www.ascr.usda.gov/complaint\\_filing\\_cust.html](http://www.ascr.usda.gov/complaint_filing_cust.html), 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](mailto:program.intake@usda.gov).

**End of Instructions and Information for Proposes**



January 2, 2018

To our Valued Customers:

Hollandia Dairy certifies that; based on information we have from our CO-OP and private milk suppliers, all milk products produced at Hollandia Dairy, Inc. is indeed rBST Free.

Sincerely,

*Norma Record*

Norma Record  
Quality Assurance Manager  
Hollandia Dairy, Inc.

622 E. Mission Road | San Marcos, California 92069 | (760) 744-3222 | (800) 794-0978  
Fax (760) 744-2789



**HOLLANDIA**DAIRY.COM

**GENERAL CONDITIONS**

1. **AWARD OF AGREEMENT:** The District reserves the right to reject any or all proposals, or to waive any irregularities or informalities in any proposals or the bidding, and to make its selection of items awarded based upon its specifications, or which are most economical and/or best suited for the purpose of acceptance for sixty (60) calendar days after the proposal opening date. The District reserves the right to award to one or more Proposers.

**The District reserves the right to reject any or all proposals, in whole or in part, and to be the sole judge of the merits and qualifications of all proposals and the products submitted as "equal" to the District's specifications and not necessarily accept the lowest price offered.**

It is the intention of the VVUSD to select the items to be purchased on an item-by-item basis wherever practical. However, the District reserves the right to combine items of like design and/or type to maintain uniformity.

The District further reserves the right to not necessarily purchase all items and/or quantities listed in the proposal documents. The quantities listed are estimates of the needs of the District and may be adjusted to meet the actual needs, when determined.

2. **PLACEMENT OF ORDERS & LEAD TIME:** Orders shall be issued directly to the vendor, commencing from proposal award (July 1, 2018 through June 30, 2019). Ordering and lead time procedures will be mutually agreed upon between vendor and district, but not to exceed 14 calendar days.
3. **SUBSTITUTIONS:** Substitutions for awarded items must be pre-approved by the receiving district and delivered at or below awarded price.

The attached lists of proposal items have been vetted through our menu item review process and have been determined acceptable in regards to nutrient content including saturated fat, sodium, and trans fat. Any substituted proposal items must include nutrient content documentation (Product Formulation Statement) that also contains specific information that includes saturated fat, sodium, and trans fat.

4. **ORDER LIABILITY:** Any liability created by an order issued against this agreement shall be the sole responsibility of the participating school district placing the order.
5. **DISCOUNTS :** The vendor must identify the amount of each discount, rebate and other applicable credit on bills and invoices presented to the school food authority for payment and individually identify the amount as a discount, rebate, or in the case of other applicable credits, the nature of the credit.
6. **INVOICES:** Invoices shall be submitted in triplicate and shall contain the following information: purchase order number, item number, item description, quantity, unit price, extended totals, and applicable discounts for items delivered. Failure to enter the above information on the invoice may cause delay in payment
7. **GOVERNING LAW AND VENUE:** In the event of litigation, the bid documents, specifications 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 Riverside County.



8. **ATTORNEYS' FEES:** If suit is brought by either party to this Contract to enforce any of its terms (including all component parts of the contract documents), and the District prevails in such suit, the Contractor shall pay all litigation expenses incurred by the district, including attorneys' fees, court costs, expert witness fees and investigation expenses.
9. **INSURANCE:** Proposer shall provide and maintain at its own expense during the term of the resulting contract, the following program(s) of insurance covering its operations hereunder. Such insurance shall be provided by insurer(s) satisfactory to the District on or before the effective date of the Contract. Such evidence shall specifically identify the contract and shall contain express conditions that the District is to be given at least thirty (30) days written notice in advance of any modification or cancellation of any policy of insurance.

**A) Liability**

Such insurance shall be primary to and not contributing with any other insurance maintained by the District and shall include but not be limited to:

**1) Comprehensive General Liability Insurance**

Endorsed for Premises-Operations, Products/Completed Operations, Contractual, Broad Form Property Damage, and Personal Injury with a combined single limit of \$1,000,000.00 per occurrence, \$2,000,000.00 aggregate.

**2) Comprehensive Automobile Liability**

Endorsed for all owned and non-owned vehicles with a combined single limit of \$1,000,000.00 per occurrence.

**B) Worker's Compensation**

A program of Worker's Compensation Insurance in an amount and form to meet all applicable requirements of the Labor Code of the State of California, and which specifically covers all persons providing services on behalf of vendor and all risks to such persons under this contract

**C) Product Liability**

Vendor must maintain liability insurance including extended coverage for product liability in an amount not less than one million dollars (\$1,000,000.00) combined single limit and provide each participating district with a certificate evidencing insured and specifying that coverage shall not be canceled or modified without 30 days prior notice

10. **CAL-OSHA:** The Vendor certifies by delivery, that all items furnished under this Agreement meet or exceed applicable CAL-OSHA Codes.
11. **DEFAULT:** The District may by written notice of default to the Vendor, terminate the whole or any part of their order under this Agreement if:
- A. The Vendor fails to make delivery within the time specified herein.
- OR**
- B. The products received are of inferior quality and not the same as specified or shown at the sampling. These items shall be returned at the seller's cost. Seller shall arrange for pick up after written notification by the District. Seller shall be responsible for cost of replacement if purchaser deems it necessary to procure suitable substitute items from supplier other than original seller. Purchaser may hold inferior items until delivery of suitable items and cost of replacement are suitably concluded.
- OR**
- C. If the successful Proposer fails or neglects to furnish or deliver any equipment, products, materials or services at the prices quoted, or at the times and places stated, or otherwise fails to comply with

the terms of this proposal document in its entirety, the District reserves the right to purchase the items herein specified from another vendor, after providing the vendor with a three (3) calendar day – (72 hours), or mutually agreed upon cure period. All additional costs or expenses incurred by reason of the failure of the successful Proposer, as above stated, shall be paid by such Proposer and his sureties, if any. The price paid by the District shall be considered the prevailing market price at the time such purchase is made. In the event that any of the participating school districts terminate their orders in whole or in part, they may procure supplies or services similar to those so terminated from other sources, and the Vendor shall be liable to the participating school districts for any additional costs for such similar supplies or services.

The Vendor shall not be liable for any excess cost if the failure to perform under this Agreement arises out of causes beyond their control.

Such causes may include, but are not restricted to: acts of God or the public enemy, acts of the Government, acts of any of the participating school districts or anyone employed by them, fires, floods, epidemics, quarantine restrictions, strikes, freight embargoes, or unusually severe weather. Normal price increases are excluded from this sections. The Vendor shall be required to deliver all supplies or services under this Agreement, which are not terminated.

## **12. DETERMINATION OF APPLICABILITY OF EMPLOYEE FINGERPRINT REQUIREMENTS OF CONTRACTORS AND INDEPENDENT CONTRACT CONSULTANTS**

VENDOR shall comply with the requirements of Education Code section 45125.1 with respect to fingerprinting of employees who may have any contact with the DISTRICT's pupils if VENDOR provides any of the following services: school and classroom janitorial; school site administrative; school site grounds and landscape maintenance; pupil transportation; school site food-related; tutoring, mentoring services.

If at any time during the term of this Agreement VENDOR is either notified by the Department of Justice or otherwise becomes aware that any employee of VENDOR performing services under this Agreement has been arrested or convicted of a violent or serious felony listed in Penal Code section 667.5(c) or Penal Code section 1192.7, respectively, VENDOR agrees immediately to notify the DISTRICT and remove said employee from performing services on this Agreement.

VENDOR shall certify in writing to the DISTRICT that neither the VENDOR nor any of its employees who are required by this section to submit or have their fingerprints submitted to the Department of Justice and who might come in contact with pupils have been convicted of a felony as defined in Education Code section 45122.1

In all cases, the site, program, project administrator SHALL take appropriate steps to protect the safety of any pupils that may come in contact with these individuals.

By accepting the award of this bid, the successful supplier agrees to the terms outlined herein and will take such action as is necessary to insure the supplier employee(s) have no direct contact with students at the delivery sites. Failure to comply with this requirement will be satisfactory cause for cancellation of the contract.

By accepting the award of this bid, the successful supplier agrees to the terms outlined herein and will take such action as is necessary to insure the supplier employee(s) have no direct contact with students

at the delivery sites. Failure to comply with this requirement will be satisfactory cause for cancellation of the contract.

**13. EXCUSE FOR NONPERFORMANCE – FORCE MAJEURE CLAUSE**

The Contractor shall be excused from performance hereunder during the time and to the extent that it is prevented from obtaining, delivering or performing in the customary manner by act of God, fire, strike, partial or total interruption of, loss or shortage of transportation facilities, lockout, commandeering of raw materials, products, plants, or facilities by the government, when satisfactory evidence thereof is presented to the other party providing it is satisfactorily established that the nonperformance is not due to the fault or negligence of the party not performing.

**14. PERFORMANCE BOND:**

On May 5, 2016, the U.S. Department of Agriculture (USDA) issued Policy Memorandum SP 35-2016: This memo clarifies that the bonding requirements in 2 *CFR*, Section 200.325 apply only to subcontracts of construction or facility improvement contracts exceeding the Simplified Acquisition Threshold. (Individual Districts may have stricter bonding requirement than required by the USDA, if so a Performance Bond may be required by the district for the bid) *A Performance bond is not required for this RFP.*

**15. PREVAILING LAW**

In the event of any conflict or ambiguity between a) the Instructions to Bidders, General Conditions, Specifications, Agreement, or any other document forming a part of this invitation for bids, and b) state or federal law or regulations, the latter shall prevail. Additionally, all equipment to be supplied or services to be performed under the bid proposal shall conform to all applicable requirements of local, state and federal law

**16. ENERGY POLICY AND CONSERVATION ACT:** Vendor will comply with the requirements of 42 USC § 6201 which contain policies relating to energy efficiency that are defined in the state energy conservation plan issued in compliance with this act.

**17. INDEPENDENT CONTRACTORS:** While providing the items included herein, the Vendor is an independent contractor and not officer, employee, or agent of any participating school district.

**18. NON-DISCRIMINATION ENDORSEMENT:** Vendor agrees to comply with all applicable Federal and California state anti-discrimination laws and regulations and agrees not to unlawfully discriminate against any prospective or active employee engaged in the work on basis of race, color, age, ancestry, national origin, sex, religious creed, marital status, or physical or mental disability, or sexual orientation or any other category protected by the law, including but not limited to, the California Fair Employment Practice Act, beginning with Labor Code Section 1410, and Labor Code Section 1735. In addition, the Vendor agrees to require like compliance by all subcontractors employed. or any other category protected by the law. Vendor is required to sign the Equal Opportunity Act endorsement included with this agreement.

**19. ASSIGNMENT OF THE AGREEMENT:** No agreement awarded under this proposal shall be assigned without the prior written approval of the participating districts.

**20. LIABILITY/COPYRIGHT:** The Bidder shall hold any participating school district, its officers, agents, servants and employees harmless from liability or any nature of kind whatsoever on account of use by the publisher or author, manufacturer, or agent, or any copyrighted composition, secret process, patented or unpatented invention, or appliance furnished or used under this bid.

- 21. DELIVERY FREQUENCY:** All prices shall be quoted FOB destination. Destination shall be the individual school sites placing the order. No additional fees shall be charged for small orders. All shipments shall be accompanied by a delivery receipt. Purchase order number shall appear on all delivery receipts and invoices. All costs for delivery, drayage, insurance, freight or the packing of the said articles is to be borne by the Proposer

Below is the list of delivery locations required and the frequency per week/month. Delivery locations, time schedules and frequency are subject to change based on district needs.

Delivery Location(s) (School/location name,street address, city, zip)	Contact Person & Phone number  (951) 940-6100	Number of Deliveries Required per Week  Delivery Times
<b>District Warehouse,</b> 975 West Morgan St. Perris CA 92571	Errol Guild Ext. 10663	As Needed 6:30 AM - 1:30 PM
<b>Avalon Elementary,</b> 1851 E. Rider St. Perris CA 92571	Vacant Ext - 54810	5 6:30 - 11:30
<b>Columbia Elementary,</b> 1851 E. Rider St. Perris CA 92571	Chris Bulley Ext - 21710	5 6:30 - 11:30
<b>El Potrero Elem.</b> 16820 Via Pamplona Drive, Moreno Valley CA 92551	Rhonda Washington Ext - 11810	5 6:30 - 11:30
<b>Lasselle Elem.</b> 26445 Krameria St. Moreno Valley CA 92555	Maria Del Carmen Rodriguez, Ext - 53810	5 6:30 - 11:30
<b>Manuel L. Real Elem.</b> 19150 Clark St. Perris CA 92570	Lorena Hernandez Ext - 18710	5 6:30 - 11:30
<b>May Ranch Elem.</b> 900 E. Morgan, St. Perris CA 92571	Christina Rodriguez Ext - 51310	5 6:30 - 11:30
<b>Mary McLeod Bethune Elem,</b> 25390 Krameria St. Moreno Valley CA 92551	Amelia Licon Ext - 15710	5 6:30 - 11:30
<b>Mead Valley Elem.</b> 21-100 Oleander Ave. Perris CA 92570	Rebecca Valenzuela Ext - 12710	5 6:30 - 11:30
<b>Rainbow Ridge Elem.</b> 20300 Sherman Road, Perris CA 92571	Cheri Kelton Ext - 14810	5 6:30 - 11:30
<b>Sierra Vista Elem.</b> 20300 Sherman Road, Perris CA 92571	Martha Gonzalez Ext - 19118	5 6:30 - 11:30
<b>Triple Crown Elem.</b> 530 Orange Ave. Perris CA 92571	Judith Johnson Ext - 23810	5 6:30 - 11:30
<b>Val Verde Elementary</b> 2656 Indian Ave. Perris CA	Abby Murillo Ext - 23810	5 6:30 - 11:30
<b>Victoriano Elem.</b> 25650 Los Cabos Drive Moreno Valley CA 92551	Penny Gonzalez Ext - 16710	5 6:30 - 11:30

<b>Lakeside Middle</b> 27720 Walnut Ave., Perris CA 92571	Pat Woodruff Ext - 28620	5 6:30 - 11:30
<b>March Middle,</b> 15800 Indian Ave, Moreno Valley CA 92551	JoAnn Quezada Ext - 59205	5 6:30 - 11:30
<b>Tomas Rivera Middle,</b> 21675 Martin St., Perris CA 92570	Julie Campbell Ext - 26810	5 6:30 - 11:30
<b>Vista Verde Middle,</b> 25777 Krameria St.,Moreno Valley CA 92551	Temp - Eva Del Cruz Ext - 27610	5 6:30 - 11:30
<b>Citrus High,</b> 18150 Wood Rd., Perris CA 92570	Juan Herrera Ext - 32232	5 6:30 - 11:30
<b>Rancho Verde High,</b> 17750 Lasselle St., Moreno Valley CA 92551	Mary Kelly Ext - 31340	5 6:30 - 11:30
<b>Val Verde High,</b> 972 West Morgan St. Perris CA 92571	Anita Felix Ext - 41210	5 6:30 - 11:30
<b>Virtual/Student Success Academy,</b> 25100 Red Maple Lane,Moreno Valley CA 92551	Karin Taylor Ext - 45710	5 6:30 - 11:30
<b>Orange Vista High,</b> 1400 Orange Avenue, Perris CA 92551	Martha Zavala Ext - 33214	1 6:30 - 11:30
<b>Total sites = 23</b>		<b># of Stops per week = 115</b>

22. **QUANTITIES:** Quantities shown are estimated usages of the districts for the proposal period. The districts reserve the right to purchase more or less of the units specified. Each district will order in quantities best suited to their needs and storage facilities. Prices shall be firm for all districts and shall not increase or include shipping or any additional handling fees for districts ordering in small quantities. (These quantities are not guaranteed by the group but are included for information.)
23. **QUANTITIES: PRICE ADJUSTMENTS** Prices for Class 1, 2, and 3 products and orange juice may be adjusted during the contract period. Adjustments, either upward or downward, will coincide with the release of the State of California, Department of Food and Agriculture, Announcement of Minimum Prices for Market Milk. All notifications of price adjustments must be made in writing by the Contractor and received by the Director of Food Services at least five (5) working days prior to the effective date of the adjustment.

General reference: Agricultural Marketing Service (AMS) Market News web site address, [WWW.AMS.USDA.GOV/MARKETINGNEWS.HTM](http://WWW.AMS.USDA.GOV/MARKETINGNEWS.HTM)

**Class 1 Fluid Milk Products:**

Prices for Class 1 fluid milk products will be adjusted based on the Announcement of Minimum Prices for Class 1 Market Milk released by the Dairy Marketing Branch of the State of California, Department of Food and Agriculture, at <http://www.cdfa.ca.gov/dairy>

**Class 2 and 3 Dairy Products:**

Prices for Class 2 and 3 dairy products may be adjusted based on the Announcement of Minimum Prices for Market Milk, as referenced above, based on changes in the class 4a market.

**Orange Juice:**

The District will adjust the price of orange juice according to the prices shown as Future Prices listed as Orange Juice (CTN), as published in the Wall Street Journal. Formula for calculation will reference 1.029 lbs. of solids per single strength juice at 11.8 degree Brix. The base price shall be the price as of the closing date of this bid.

- 24. "PIGGYBACK" CLAUSE:** For the term of the Contract and any mutually agreed extensions pursuant to this proposal, at the option of the vendor, other school districts and community college districts, any public corporation or agency, including any county, city, town or public corporation or agency within the State of California may purchase the identical item(s) at the same price and upon the same terms and conditions pursuant to sections 20118 (K-12) and 20652 (community colleges) of the Public Contracts Code.

The VAL VERDE UNIFIED SCHOOL DISTRICT waives its right to require such other districts and offices to draw their warrants in favor of the District as provided in said Code Sections.

Any school district and the awarded Proposer (s) engaged in the execution of orders under this Proposal, acting in accordance with Public Contracts Code, section 20118, shall not be construed as an officer, agent or employee of the Val Verde Unified School District and shall indemnify and hold harmless its officers, agents and employees from any and all liabilities resulting from the use of this Proposal.

Acceptance or rejection of this clause **will not** affect the outcome of this proposal. Please initial your preference below.

Piggyback option granted:  \_\_\_\_\_

Piggyback option not granted:  \_\_\_\_\_

- 25. PROPOSERS DISCLOSURE INFORMATION:** All disclosure, certification and non-collusion forms or affidavits contained in this proposal must be completed and submitted prior to the final award.

- 26. PROPOSER CRITERIA FORM:** The Proposer Criteria Form must be completed and submitted with the proposal.

**27. CERTIFICATIONS:**

- a. The VENDOR shall comply with Title VI of the Civil Rights Act of 1964, as amended; USDA regulations implementing Title IX of the Education Amendments; Section 504 of the Rehabilitation Act of 1973; and any additions or amendments to any of these regulations.
- b. The VENDOR shall comply with all applicable standards, orders, or regulations issued, including:
  - Section 306 of Clean Air Act (42 U.S.C. 1847[h]):  
<http://www.gpo.gov/fdsys/pkg/USCODE-2013-title42/pdf/USCODE-2013-title42-chap85-subchapIII-sec7602.pdf>
  - Section 508 of the Clean Water Act (33 U.S.C. 1368):  
<http://www.gpo.gov/fdsys/pkg/USCODE-2013-title33/pdf/USCODE-2013-title33-chap26.pdf>

- **Executive Order 11738:** <http://www.epa.gov/isdc/eo11738.htm>
  - **Environmental Protection Agency (EPA) regulations at Title 40, *Code of Federal Regulations*, Part 15, et seq.** ([http://www.ecfr.gov/cgi-bin/text-idx?SID=9ed90ed6fc9c89c5c8465c743584c79a&tpl=/ecfrbrowse/Title40/40tab\\_02.tpl](http://www.ecfr.gov/cgi-bin/text-idx?SID=9ed90ed6fc9c89c5c8465c743584c79a&tpl=/ecfrbrowse/Title40/40tab_02.tpl)). Environmental violations shall be reported to the USDA and the U.S. EPA Assistant Administrator for Enforcement, and the VENDOR agrees not to use a facility listed on the EPA's List of Violating Facilities
- c. Debarment Certification**  
The USDA Certification Regarding Debarment must accompany this proposal and each subsequent additional one-year renewals (7 *CFR* Section 3017.510). Contract renewals that do not include this certification will not be accepted for consideration.
- d. Lobbying**  
The Certification Regarding Lobbying and a Disclosure of Lobbying Activities form (Appendix A: 7 *CFR* Part 3018) must accompany this proposal and each additional one-year renewals (7 *CFR* Section 3017.510). Contract renewals that do not include this certification will not be accepted for consideration.
- e. Energy Policy and Conservation Act:** <http://legcounsel.house.gov/Comps/EPCA.pdf>.  
The VENDOR shall recognize mandatory standards and policies relating to energy efficiency which are contained in the state conservation plan issued in compliance with the Energy Policy and Conservation Act.
- f. Contract Work Hours and Safety Standards Act Compliance:**  
<http://www.dol.gov/compliance/laws/comp-cwhssa.htm> . In performance of this Contract, the VENDOR shall comply with Sections 103 and 107 of the Contract Work Hours and Safety Standards Act
- g. The Certification Regarding the Iran Contracting Act**
- h. The Contractors Certification – Regarding Drug Free Workplace must accompany this Proposal.**
- i. The Contractors Certification – Alcoholic Beverages and Tobacco Free Workplace must accompany this proposal.**
- j. The Contractors Certification – Worker Compensation must accompany this proposal**
- k. Clean Air and Water Certification**
- l. Certification(s) “Buy American” provision**
- m. Provide Current Copy of Health Inspection Report**

**End of General Conditions**

**EVALUATION AND AWARD**

**TECHNICAL and PRICE EVALUATION for RESPONSIVE PROPOSERS**

To be deemed responsive and qualify for evaluation, a proposal must be timely submitted and materially satisfy all mandatory requirements identified in this RFP. Nonresponsive Proposers will not be evaluated. Proposers with a minimum of 20 points in the Technical Criteria move on to the price determination. Contracts are awarded to the responsive & responsible Proposer, with a minimum of 20 points, and the lowest pricing.

Criteria #	Technical Criteria Description	Weighted Value
1	The reputation of the Proposer and Proposer's good or services a) Reference checks b) Vender Questionnaire	10
2	The quality of the Proposer's goods or services, as applicable a) Product, pack size meets specifications b) Delivery Specifications (Lead Time)	10
3	The extent that the proposers meet the requirement of a Small Business Minority, Woman, and Disabled Veteran Business Enterprise (M/W/DVBE) criteria. (Certification must be submitted before award of contract.)	10

- GEOGRAPHIC PREFERENCES:** VVUSD may not apply geographic preferences in procurements and/or contracts involving federal funds unless the procurement and/or contract involves unprocessed locally grown or locally raised agricultural products for use by VVUSD in a Child Nutrition Program. See 2 C.F.R. § 200.319.
- CONFLICT OF INTEREST:** No employee, officer, or agent may participate in the selection, award, or administration of a Contract if he or she has a real or apparent conflict of interest. See 2 C.F.R. § 200.318(c)(1). VVUSD officers, employees, and agents may not solicit nor accept gratuities, favors, or anything of monetary value from contractors or parties to subcontracts. VVUSD maintains a written standards covering conflicts of interest and governing the actions of its employees engaged in the selection, award and administration of contracts.
- NON-EXCLUSIVITY AND MULTIPLE AWARDS:** Any awards resulting from this RFP is non-exclusive. VVUSD reserves the right to make no awards or award one or more line items, in part or in whole, to a single Vendor or to multiple Vendors.
- DISQUALIFICATION:** Proposer may be disqualified before or after VVUSD opens proposals upon evidence of collusion with the intent to defraud, upon evidence of intent to perform other illegal activities for the purpose of obtaining an unfair competitive advantage, upon evidence of debarment and



suspension, or upon indebtedness to the District. Non-Responsive Proposals and deviations/exceptions stipulated in Vendor's response may also result in disqualification.

5. **SMALL BUSINESS AND MINORITY, WOMAN, AND DISABLED VETERAN BUSINESS ENTERPRISE (MWDVBE):** VVUSD in an effort to encourage minority, women and disabled veteran owned businesses enterprises to participate in VVUSD and submit proposals based upon their capacity to perform and be successful, this project may be awarded to more than one Proposer if it is in the best interest of the District to do so. MWDVBE must submit documentation of qualification as outlined in Public Contract Code (PCC) Division 2., Part 1., Chapter 2., **Responsive Bidders**.
- A) Further information can be found at the following PCC web sites.  
[http://leginfo.legislature.ca.gov/faces/codes\\_displayText.xhtml?lawCode=PCC&division=2.&title=&part=1.&chapter=2.&article=](http://leginfo.legislature.ca.gov/faces/codes_displayText.xhtml?lawCode=PCC&division=2.&title=&part=1.&chapter=2.&article=)
- B) Certification for Small Business and Disabled Veteran Business Enterprise Services is located at the following California website,  
<http://www.dgs.ca.gov/pd/Programs/OSDS/GetCertified.aspx>
6. **AWARD OF CONTRACT:** In accordance with applicable laws, rules, and regulations for public procurement, any award(s) will be made to the Responsible Vendor(s) whose Proposal(s) is/are determined to be the Best Value to VVUSD.
7. **FORMATION OF CONTRACT:** A signed and submitted Proposal constitutes an offer to Contract with VVUSD to provide the goods and/or perform the services specified in this RFP, thus eliminating the need for the formal signing of a separate contract. An RFP does not become a contract unless and until it is accepted by VVUSD after approval by the VVUSD Board of Trustees. **No Vendor shall obtain any interests or rights in any award until the District issues a Purchase Order in the name of the vendor(s).**

VVUSD does not sign Vendor contract forms. In the event that VVUSD awards a project to Vendor and Vendor request changes to the District's standard Contract form, the District reserves the right to cancel the award and re-award the project to an alternate Proposer.

PROPSER CRITERIA FORM

The Val Verde Unified School District requires that the successful bidder meet the following minimum requirements:

- In business for minimum of 5 years
- Must maintain a warehouse/distribution center within a 100-mile radius of the delivery points of the District
- Have three current school district references

Please provide three current school district references:

A. School District: San Bernardino City Unified  
 Address: 1257 North Park Blvd San Bernardino, CA 92407  
 Contact Person: Lisa Falcone  
 Telephone Number: 909-881-8000  
 Number of Deliveries per year: 11,000

B. School District: San Diego City Unified  
 Address: 6735 Gifford Way San Diego, CA  
 Contact Person: Eric Shoeppler  
 Telephone Number: 858-522-5813  
 Number of Deliveries per year: 25,600

C. School District: Riverside Unified  
 Address: 6050 Industrial Avenue Riverside, CA 92504  
 Contact Person: Kirsten Roloson  
 Telephone Number: 951-352-6740  
 Number of Deliveries per year: 8,100

Patrick Schallberger  
Name of Preparer

Patrick Schallberger  
Signature of Preparer

Chief Executive Officer  
Title

5-23-2018  
Date

By signing this form, you are verifying that your company meets the requirements stated above

**VENDOR QUESTIONNAIRE**

Please complete this qualifying criteria questionnaire and submit with your proposal (may attach additional sheets if necessary)

**1. How do you plan to work with the District to set up a delivery schedule?**

We would meet with the District to review the needs of the delivery sites.

We currently serve Val Verde Unified and have a schedule in place.

**2. How many deliveries per week will you provide?**

Daily delivery per site

**3. How many delivery trucks do you have? How many lift gates?**

We have 108 Vehicles 80 trucks with lift gates

**4. What is your procedure for notifying customers of shortages and /or substitutions?**

We do our best not to short. In the event that we must, we will contact the point of contact of any substitutions.

**5. What is your procedure for notifying customers of a product recall?**

We have an in depth HACCP program. In the event of a recall the General Sales Manager

Will be responsible to notifying the customer.

VENDOR QUESTIONNAIRE

**6. What procedures do have in place to fill emergency orders?**

The district is provided with Emergency number in the event of an emergency. We try our best to have someone on standby to help fill an emergency order.

**7. Has your firm backed out of distribution contract to a school district(s) mid-year within the last 18 months? If so, please explain.**

NO

**8. Has your firm been replaced at the will of the district(s) during the last 18 months for a lack of execution? If so, please explain.**

No

**VAL VERDE UNIFIED SCHOOL DISTRICT**

**CERTIFICATIONS & BID PRICE PROPOSAL  
TO BE SUBMITTED WITH  
AGREEMENT**

**VAL VERDE UNIFIED SCHOOL DISTRICT**

**RFP 2018/19-02 Milk, Dairy, Fruit Juices and Ice Cream Products  
PROPOSAL FORM**

**Closing Date: 11:00 am, May 24, 2018**

**Closing Site: Val Verde Unified School District Food Services Department Conference Room**

**To: Director of Food Services,**

- 1) Pursuant to and in compliance with the Notice Inviting Proposals, Information for Proposers, General Conditions, Proposal Form, Addenda, if any, and other documents relating thereto, the undersigned Proposer, having familiarized him/herself with the terms of the proposal and the conditions affecting the performance of the proposal, hereby proposed and agrees to perform, within the time stipulated everything required in this proposal for the amount herein set forth.
- 2) This proposal shall continue to remain in effect after the initial period indicated for as long as all parties remain in agreement for additional purchases.
- 3) Proposer shall complete the provided Non-Collusion Declaration and include it with proposal response.

Name of Firm Hollanida Dairy Inc.

Address of Firm (street, city, state) 622 E. Mission Road San Marcos, CA 92069

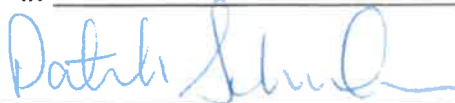
Patrick Schallberger  
(Name)

Chief Executive Officer  
(Title)

of the Proposer, hereby certify under penalty of perjury in accordance with the laws of the State of California, that all the information submitted by the Proposer, in connection with Proposal No. 2017/18-13, and all the representations herein made, are true and correct.

Executed this 23<sup>rd</sup> day of May, 2018,

at San Diego (county).



Signature

( 760 ) 744-322  
Telephone

Date 5-23-2018

**END OF PROPOSAL FORM**

**NONCOLLUSION DECLARATION TO BE EXECUTED BY  
PROPOSER AND SUBMITTED WITH PROPOSAL**  
(Public Contract Code section 7106)

*(Amended by Stats. 2011, Ch. 432, Sec. 37. Effective January 1, 2012.)*

The undersigned declares:

I am the CEO of Hollandia Dairy Inc., the party making the foregoing proposal.

The proposal is not made in the interest of, or on behalf of, any undisclosed person, partnership, company, association, organization, or corporation. The proposal is genuine and not collusive or sham. The Proposer has not directly or indirectly induced or solicited any other Proposer to put in a false or sham proposal. The Proposer has not directly or indirectly colluded, conspired, connived, or agreed with any Proposer or anyone else to put in a sham proposal, or to refrain from bidding. The Proposer has not in any manner, directly or indirectly, sought by agreement, communication, or conference with anyone to fix the proposal price of the Proposer or any other Proposer, or to fix any overhead, profit, or cost element of the proposal price, or of that of any other Proposer. All statements contained in the proposal are true. The Proposer has not, directly or indirectly, submitted his or her proposal price or any breakdown thereof, or the contents thereof, or divulged information or data relative thereto, to any corporation, partnership, company, association, organization, proposal depository, or to any member or agent thereof, to effectuate a collusive or sham proposal, and has not paid, and will not pay, any person or entity for such purpose.

Any person executing this declaration on behalf of a Proposer 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 Proposer.



(Signature of Officer)

Patrick Schallberger

(Typed Name of Officer)

Chief Executive Officer

(Office)

I declare under penalty of perjury under the laws of the State of California that the foregoing is true and correct and that this declaration is executed on:

5-23-18

[date], at San Marcos [city], California [state].

EQUAL OPPORTUNITY EMPLOYMENT

Federal affirmative action regulations mandate that Federal contractors include an Equal Opportunity (EO) clause in all contracts, subcontracts and purchase orders. The intent is to make the nondiscrimination and affirmative action provisions of Executive Order 11246, Section 503 of the Rehabilitation Act of 1973, the Vietnam Era Veterans' Readjustment Assistance Act, and the Jobs for Veterans act flow down to all tiers of contractors

This contractor and subcontractor shall abide by the requirements of 41 CFR §§ 60-1.4(a), 60-300.5(a) and 60-741.5(a). These regulations prohibit discrimination against qualified individuals based on their status as protected veterans or individuals with disabilities, and prohibit discrimination against all individuals based on their race, color, religion, sex, sexual orientation, gender identity or national origin. Moreover, these regulations require that covered prime contractors and subcontractors take affirmative action to employ and advance in employment individuals without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability or veteran status.

CERTIFICATE

I/We hereby certify that the \_\_\_\_\_

Hollandia Dairy Inc. (Company)

is an equal opportunity employer as defined in the Equal Opportunity Act

DATE: 5-23-2018

Hollandia Dairy Inc.  
CONTRACTOR

By: *Patrick Schulz*



California Department of Education  
Child Nutrition and Food Distribution Division

School Nutrition Programs Unit  
April 1998

**CERTIFICATION REGARDING LOBBYING**

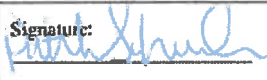
**INSTRUCTIONS: To be completed and submitted ANNUALLY by 1) any child nutrition entity receiving Federal reimbursement in excess of \$100,000 per year and 2) potential or existing contractors/vendors as part of an original proposal, contract renewal or extension when the contract exceeds \$100,000.**

**Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts  
Exceeding \$100,000 in Federal Funds**

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

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

- (1) No Federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative agreement.
- (2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying," in accordance with its instructions.
- (3) The undersigned shall require that the language of this certification be included in the award documents for all covered subawards exceeding \$100,000 in Federal funds at all appropriate tiers and that all subrecipients shall certify and disclose accordingly.

Name of School Food Authority Receiving Child Nutrition Reimbursement In Excess of \$100,000: <b>VAL VERDE UNIFIED SCHOOL DISTRICT</b>		Agreement Number: 6721-00
Address of School Food Authority: <b>975 W. Morgan St. Perris CA</b>		
Printed Name and Title of Submitting Official: <b>Robert Quanstrom, Director Food Services</b>	Signature:	Date:
<b>OR</b>		
Name of Food Service Management or Food Service Consulting Company: <b>(Vendor)</b> <b>Hollandia Dairy Inc.</b>		
Printed Name and Title: <b>Patrick Schallberger CEO</b>	Signature: 	Date: <b>5-23-18</b>
Name of School Food Authority:	Agreement Number:	

California Department of Education  
Child Nutrition and Food Distribution Division

School Nutrition Programs Unit

April 1998

Approved by OMB 0348-046

**DISCLOSURE OF LOBBYING ACTIVITIES**

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1352  
(See reverse for public burden disclosure)

<b>1. Type of Federal Action:</b> <input type="checkbox"/> Contract <input type="checkbox"/> Grant <input type="checkbox"/> Cooperative Agreement <input type="checkbox"/> Loan <input type="checkbox"/> Loan Guarantee <input type="checkbox"/> Loan Insurance	<b>2. Status of Federal Action:</b> <input type="checkbox"/> Proposal/offer/application <input type="checkbox"/> Initial award <input type="checkbox"/> Post-award	<b>Report Type:</b> <input type="checkbox"/> Initial filing <input type="checkbox"/> Material change  <b>FOR MATERIAL CHANGE ONLY:</b> Year: _____ Quarter: _____
<b>3. Name and Address of Reporting Entity:</b> Prime _____ Subawardee _____ Tier _____, if known Congressional District, if known: _____	<b>5. If Reporting Entity in No. 4 is Subawardee, Enter Name and Address of Prime:</b>  Congressional District, if known: _____	
<b>6. Federal Department/Agency:</b>	<b>7. Federal Program Name/Description:</b>  CFDA Number, if applicable: _____	
<b>8. Federal Action Number, if known:</b>	<b>9. Award Amount, if known: \$</b>	
<b>10. a Name and Address of Lobbying Entity (if individual, last name, first name, MI):</b>	<b>10. b. Individuals Performing Services (including address if different from No. 10a) (last name, first name, MI):</b>	
(attach Continuation Sheet(s) if necessary)		
<b>11. Amount of Payment (check all that apply):</b> \$ _____ actual planned	<b>1. Type of Payment (check all that apply):</b>  <input type="checkbox"/> Retainer <input type="checkbox"/> One-time fee <input type="checkbox"/> Commission <input type="checkbox"/> Contingent fee <input type="checkbox"/> Deferred <input type="checkbox"/> Other; specify: _____	
<b>13. Form of Payment (check all that apply):</b> <input type="checkbox"/> Cash <input type="checkbox"/> In-kind; specify: _____ <input type="checkbox"/> Nature _____ <input type="checkbox"/> Value _____		
<b>14. Brief description of services performed or to be performed and date(s) of service, including officer(s), employees(s) or member(s) contacted, for payment indicated in No. 11:</b> (Attach Continuation Sheet(s) SF-LLL-A, if necessary)		
<b>15. Continuation Sheet(s) SF-LLL-A attached: Yes No</b>		

<p>16. Information requested through this form is authorized by Title 31 U.S.C. section 1352. This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be reported to the Congress semi-annually and will be available for public inspection. Any person who fails to file the required disclosure shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.</p>	<p>Signature: <u>Patrick Schallberger</u>                  Print Name: <u>Patrick Schallberger</u>                  Title: <u>Chief Executive Officer</u>                  Telephone No: ( <u>760</u> ) <u>744-3222</u>                  Date: <u>5-23-2018</u></p>
<p><b>Federal Use Only:</b></p>	<p><b>Authorized for local reproduction Standard Form - LLL</b></p>

**INSTRUCTIONS FOR COMPLETION OF SF LLL, DISCLOSURE OF LOBBYING ACTIVITIES**

This disclosure form shall be completed by the reporting entity, whether subawardee or prime Federal recipient, at the initiation or receipt of a covered Federal action, or a material change to a previous filing, pursuant to title 31 U.S.C. section 1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity 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 a covered Federal action. Use the SF-LLL-A Continuation Sheet for additional information if the space on the form is inadequate. Complete all sections that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget for additional information.

1. Identify the type of covered Federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered Federal action.
2. Identify the status of the covered Federal action.
3. Identify the appropriate classification of this report. If this is a follow-up report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered Federal action.
4. Enter the full name, address, city, state, and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or subaward recipient. Identify the tier of the subawardee, e.g., the first subawardee of the prime is the 1<sup>st</sup> tier. Subawards include but are not limited to subcontracts, subgrants, and contract awards under grants.
5. If the organization filing the report in No. 4 checks "Subawardee," then enter the full name, address, city, state, and zip code of the prime Federal recipient. Include Congressional District, if known.
6. Enter the name of the Federal agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, Department of Transportation, United States Coast Guard.
7. Enter the Federal program name or description for the covered Federal action (No. 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
8. Enter the most appropriate Federal identifying number available for the Federal action identified in No. 1 (e.g., Request for Proposal (RFP) number; Invitation for Proposal (IFB) number; grant announcement number; the contract, grant, or loan award number; the

application/proposal control number assigned by the Federal agency). Include prefixes, e.g., "RFP-DE-90-001."

9. For a covered Federal action where there has been an award or loan commitment by the Federal agency, enter the Federal amount of the award/loan commitment for the prime entity identified in No. 4 or 5.
10. (a) Enter the full name, address, city, state, and zip code of the lobbying entity engaged by the reporting entity identified in No. 4 to influence the covered Federal action.  
(b) Enter the full names of the individual(s) performing services, and include full address if different from No. 10(a). Enter Last Name, First Name, and Middle Initial (MI).
11. Enter the amount of compensation paid or reasonably expected to be paid by the reporting entity (No. 4) to the lobbying entity (No. 10).
12. Check the appropriate box(es). Check all boxes that apply. If other, specify nature.
13. Check the appropriate box(es). Check all boxes that apply. If payment is made through an in-kind contribution, specify the nature and value of the in-kind payment.
14. Provide a specific and detailed description of the services that the lobbyist has performed, or will be expected to perform, and the date(s) of any services rendered. Include all preparatory and related activity, not just time spent in actual contact with Federal officials. Identify the Federal official(s) or employee(s) contacted or the officer(s), employee(s), or Member(s) of Congress that were contacted.
15. Check whether or not a SF-LLL-A Continuation Sheet(s) is attached.
16. The certifying official shall sign and date the form, print his/her name, title, and telephone number.

Public reporting burden for this collection of information is estimated to average 30 minutes per response, including time for reviewing instruction, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, D.C. 20503

California Department of Education  
Child Nutrition and Food Distribution Division

School Nutrition Programs Unit  
April 1998

**SUSPENSION AND DEBARMENT CERTIFICATION  
U.S. DEPARTMENT OF AGRICULTURE**

**INSTRUCTIONS: SFA to obtain from any potential vendor or existing contractor for all contracts in excess of \$100,000. This form is required each time a proposal for goods/services over \$100,000 is solicited or when renewing/extending an existing contract exceeding \$100,000 per year. (Includes Food Service Management and Food Service Consulting Contracts.)**

**Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion Lower Tier Covered Transactions**

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, 7 CFR Part 3017, Section 3017.510, Participants' responsibilities. The regulations were published as Part IV of the January 30, 1989, Federal Register (pages 4722 4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

**(BEFORE COMPLETING CERTIFICATION, READ INSTRUCTIONS ON REVERSE)**

1. The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.
2. Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

\_\_\_\_\_  
Name of School Food Authority

\_\_\_\_\_  
Agreement Number

Potential Vendor or Existing Contractor (Lower Tier Participant):

\_\_\_\_\_  
Hollandia Dairy Inc.  
Company Name

\_\_\_\_\_  
622 E. Mission Rd. San Marcos, CA 92069  
Address

\_\_\_\_\_  
Patrick Schallberger  
Printed Name

\_\_\_\_\_  
CEO  
Title

\_\_\_\_\_  
Patrick Schallberger  
Signature

\_\_\_\_\_  
5-23-18  
Date

DO NOT SUBMIT THIS FORM. RETAIN WITH THE APPLICABLE CONTRACT OR PROPOSAL RESPONSES

### INSTRUCTIONS FOR CERTIFICATION

1. By signing and submitting this form, the prospective lower tier participant (one whose contract for goods or services exceeds the Federal procurement small purchase threshold fixed at \$100,000) is providing the certification set out on the reverse side in accordance with these instructions.
2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.
3. The prospective lower tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
4. The terms "covered transaction," "debarred," "suspended," "ineligible," "lower tier covered transaction," "participant," "person," "primary covered transaction," "principal," "proposal," and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.
5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion Lower Tier Covered Transactions," without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that it is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the Nonprocurement List.
8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
9. Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.


**IRAN CONTRACTING ACT  
CERTIFICATION OF ELIGILITY TO PROPOSAL FOR CONTRACTS OF \$ 1 MILLION OR MORE  
(Public Contract Code sections 2202-2208)**

Pursuant to Public Contract Code 2204. (a) A public entity shall require a person that submits a proposal or proposal to, or otherwise proposes to enter into or renew a contract with, a public entity with respect to a contract for goods or services of one million dollars (\$1,000,000) or more to certify, at the time the proposal is submitted or the contract is renewed, that the person is not identified on a list created pursuant to subdivision (b) of Section 2203 as a person engaging in investment activities in Iran described in subdivision (a) of Section 2202.5, or as a person described in subdivision (b) of Section 2202.5, as applicable. A state agency shall submit the certification information to the Department of General Services.

To comply with this requirement, please insert your vendor or financial institution name and Federal ID Number (if available) and complete one of the options below. Please note: California law establishes penalties for providing false certifications, including civil penalties equal to the greater of \$250,000 or twice the amount of the contract for which the false certification was made; contract termination; and three-year ineligibility to proposal on contracts. (Public Contract Code section 2205.)

**OPTION #1 - CERTIFICATION**

I, the official named below, certify I am duly authorized to execute this certification on behalf of the vendor/financial institution identified below, and the vendor/financial institution identified below is **not** on the current list of persons engaged in investment activities in Iran created by DGS and is not a financial institution extending twenty million dollars (\$20,000,000) or more in credit to another person/vendor, for 45 days or more, if that other person/vendor will use the credit to provide goods or services in the energy sector in Iran and is identified on the current list of persons engaged in investment activities in Iran created by DGS.

<i>Vendor Name/Financial Institution (Printed)</i> <b>Hollandia Dairy Inc.</b>	<i>Federal ID Number (or n/a)</i> <b>33-0219444</b>
<i>By (Authorized Signature)</i> 	
<i>Printed Name and Title of Person Signing</i> <b>Patrick Schallberger CEO</b>	
<i>Date Executed</i> <b>5-23-2018</b>	<i>Executed in</i> <b>San Marcos, CA</b>

**OPTION #2 – EXEMPTION**

Pursuant to Public Contract Code sections 2203(c) and (d), a public entity may permit a vendor/financial institution engaged in investment activities in Iran, on a case-by-case basis, to be eligible for, or to proposal on, submit a proposal for, or enters into or renews, a contract for goods and services.

If you have obtained an exemption from the certification requirement under the Iran Contracting Act, please fill out the information below, and attach documentation demonstrating the exemption approval.

<i>Vendor Name/Financial Institution (Printed)</i>	<i>Federal ID Number (or n/a)</i>
<i>By (Authorized Signature)</i>	
<i>Printed Name and Title of Person Signing</i>	<i>Date Executed</i>

**CONTRACTOR'S CERTIFICATE  
REGARDING DRUG-FREE WORKPLACE**

This Drug-Free Workplace Certification form is required from all successful Proposers pursuant to the requirements mandated by Government Code sections 8350 et. seq., the Drug-Free Workplace Act of 1990. The Drug-Free Workplace Act of 1990 requires that every person or organization awarded a contract or grant for the procurement of any property or service from any State agency must certify that it will provide a drug-free workplace by performing certain specified acts. In addition, the Act provides that each contract or grant awarded by a State agency may be subject to suspension of payments or termination of the contract or grant, and the CONTRACTOR or grantee may be subject to debarment from future contracting, if the contracting agency determines that specified acts have occurred.

Pursuant to Government Code section 8355, every person or organization awarded a contract or grant from a State agency shall certify that it will provide a drug-free workplace by doing all of the following:

- 1) Publishing a statement, notifying employees that the unlawful manufacture, distribution, dispensation, possession, or use of a controlled substance is prohibited in the person's or organization's workplace, and specifying actions which will be taken against employees for violations of the prohibition;
- 2) Establishing a drug-free awareness program to inform employees about all of the following:
  - a) The dangers of drug abuse in the workplace;
  - b) The person's or organization's policy of maintaining a drug-free workplace;
  - c) The availability of drug counseling, rehabilitation and employee-assistance programs; and
  - d) The penalties that may be imposed upon employees for drug abuse violations;
- 3) Requiring that each employee engaged in the performance of the contract or grant be given a copy of the statement required by subdivision (a) and that, as a condition of employment on the contract or grant, the employee agrees to abide by the terms of the statement.

I, the undersigned, agree to fulfill the terms and requirements of Government Code section 8355 listed above and will (a) publish a statement notifying employees concerning the prohibition of controlled substance at the workplace, (b) establish a drug-free awareness program, and (c) require each employee engaged in the performance of the contract be given a copy of the statement required by section 8355(a) and require such employee agree to abide by the terms of that statement.

I also understand that if the DISTRICT determines that I have either (a) made a false certification herein, or (b) violated this certification by failing to carry out the requirements of section 8355, that the contract awarded herein is subject to termination, suspension of payments, or both. I further understand that, should I violate the terms of the Drug-Free Workplace Act of 1990, I may be subject to debarment in accordance with the requirements of sections 8350 et. seq.

I acknowledge that I am aware of the provisions of Government Code sections 8350 et. seq. and hereby certify that I will adhere to the requirements of the Drug-Free Workplace Act of 1990.

DATE: 5-23-2018

Hollandia Dairy Inc.  
CONTRACTOR

By:   
Signature



**CONTRACTOR'S CERTIFICATE REGARDING  
ALCOHOLIC BEVERAGE AND TOBACCO-FREE CAMPUS POLICY**

The CONTRACTOR agrees that it will abide by and implement the DISTRICT's Alcoholic Beverage and Tobacco-Free Campus Policy, which prohibits the use of alcoholic beverages and tobacco products, at any time, on DISTRICT-owned or leased buildings, on DISTRICT property and in DISTRICT vehicles. The CONTRACTOR shall procure signs stating "ALCOHOLIC BEVERAGE AND TOBACCO USE IS PROHIBITED" and shall ensure that these signs are prominently displayed in all entrances to school property at all time

DATE: 5-23-2018

Hollandia Dairy Inc.  
CONTRACTOR

By:   
Signature

### **Contractor's Certificate Regarding Worker's Compensation**

(To be Executed by Vendor and Submitted with Proposal)

Labor Code section 3700 in relevant part provides:

Every employer except the State shall secure the payment of compensation in one or more of the following ways:

- (a) By being insured against liability to pay compensation in one or more insurers duly authorized to write compensation insurance in this State.
- (b) By securing from the Director of Industrial Relations a certificate of consent to self-insure, which may be given upon furnishing proof satisfactory to the Director of Industrial Relations of ability to self-insure and to pay any compensation that may become due to his employees.

I am aware of the provisions of section 3700 of the Labor Code which require every employer to be insured against liability for worker's compensation or to undertake self-insurance in accordance with the provisions of that code, and I will comply with such provisions before commencing the performance of work of this contract.



\_\_\_\_\_  
Signature of Authorized Representative

Patrick Schallberger

\_\_\_\_\_  
Type Name of Above

Chief Executive Officer

\_\_\_\_\_  
Title of Authorized Representative

(In accordance with article 5 (commencing at section 1860), chapter 1, part 7, division 2 of the Labor Code, the above certificate must be signed and filed with the awarding body prior to performing any work under this contract.)

## Clean Air and Water Certification

Applicable if the contract exceeds \$100,000 or the Contracting Officer has determined that the orders under an indefinite quantity contract in any one year will exceed \$100,000 or a facility to be used has been the subject of a conviction under the Clean Air Act (41 U.S.C. 1857c-8(c)(1) or the Federal Water Pollution Control Act 33 1319(d) and is listed by EPA or the contract is not otherwise exempt.

Hollandia Dairy Inc.

Name of Vendor Company

**THE VENDOR AGREES AS FOLLOWS:**

- A. To comply with all the requirements of Section 114 of the Clean Air Act, as amended (41 U.S.C. 1857, et seq., as amended by Public Law 91-604) and Section 308 of the Federal Water Pollution Control Act (33 U.S.C. 1251, et seq., as amended by Public Law 92-500), respectively, relating to inspection, monitoring, entry, reports and information as well as other requirements specified in Section 114 and Section 308 of the Air Act and the Water Act, respectively, and all regulations and guidelines issued there under before the award of this contract.
- B. That no portion of the work required by this prime contract will be performed in a facility listed on the Environmental Protection Agency List of Violating Facilities on the date when this contract was awarded unless and until the EPA eliminates the name of such facility or facilities from such listing.
- C. To use his/her best efforts to comply with clean air standards and clean water standards at the facilities in which the contract is being performed.
- D. To insert the substance of the provisions of this clause in any nonexempt subcontract, including this paragraph.

**THE TERMS IN THIS CLAUSE HAVE THE FOLLOWING MEANINGS:**

- A. The term "Air Act" means the Clean Air Act, as amended (41 U.S.C. 1957 et seq., as amended by Public Law 91-604).
- B. The term "Water Act" means Federal Water Pollution Control Act, as amended (33 U.S.C. 1251 et seq., as amended by Public Law 92-500).
- C. The term "Clean Air Standards" means any enforceable rules, regulations, guidelines, standards, limitations, orders, controls, prohibitions, or other requirements which are contained in, issued under, or otherwise adopted pursuant to the Air Act or Executive Order 11738, an applicable implementation plan as described in section 110(d) of the Clean Air Act (42 U.S.C. 1957c-5(d)), an approved implementation procedure or plan under Section 111(c) or Section 111(d), respectively, of the Air Act (42 U.S.C. 1857c-6(c) or (d)), or approved implementation procedure under Section 112(d) of the Air Act (42 U.S.C. 1857c-7(d)).
- D. The term "Clean Air Standards" means any enforceable limitation, control, condition, prohibition, standard, or other requirement which is promulgated pursuant to the Water Act or contained in a permit issued to a discharger by the Environmental Protection Agency or by a State under an approved program, as authorized by Section 402 of the Water Act (33 U.S.C. 1342) or by local government to ensure compliance with pretreatment regulations as required by Section 307 of the Water Act (33 U.S.C. 1317).
- E. The term "Compliance" means compliance with clean air or water standards. Compliance shall also mean compliance with a schedule or plan ordered or approved by a court of competent jurisdiction, the Environmental Protection Agency or an Air or Water Pollution Control Agency in accordance with the requirements of the Air Act or Water Act and regulations issued pursuant thereto.
- F. The term "facility" means any building, plant, installation, structure, mine, vessel, or other floating craft, location or sites of operations, owned, leased or supervised by the Food Service Management Company.



Authorized Representative

CEO  
Title

5-23-2018

Date



## Buy American Waiver Exception List

This documentation is required for all food items that ***are not*** produced and processed in the U.S. with least 51% of its agricultural food components, by weigh or volume, from the U.S. The Buy America regulations state:

b) *Exceptions.* The purchase requirements described in paragraph (a) of this section shall not apply in instances when the recipient agency determines:

- (1) Recipients have unusual or ethnic food preferences which can only be met through purchases of products not produced in the U.S.;
- (2) the product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality;
- (3) the cost of U.S. produced food products is significantly higher than foreign products.

[53 FR 27476, July 21, 1988, as amended at 58 FR 39122, July 22, 1993; 67 FR 65015, Oct. 23, 2002]

Line Item Number:	Description:	Domestic Price	Non-Domestic Price (Foreign product)	Reason For Waiver
<i>Sample</i>	<i>Sample: Ground Cinnamon</i>	<i>NA</i>		<i>Product is not produced in the U.S. in sufficient and reasonable quantities</i>
<i>Sample</i>	<i>Sample: Canned Pineapple</i>	<i>\$29.95</i>	<i>\$59.95</i>	<i>U.S. Canned Pineapple is Significantly higher in cost (more than 10%)</i>
25	Apple juice 4 oz.	35%↑		U.S apple juice is Significantly higher in cost (more than 10%)
26	Apple Juice 8 oz.	35%↑		U.S apple juice is significantly higher in cost (more than 10%)
27	Appleberry Juice 4 oz.	35%↑		U.S apple Juice is significantly higher in cost (more than 10%)
28	Appleberry Juice 8 oz	35%↑		U.S apple Juice is significantly higher in cost (more than 10%)

(Copy, complete and sign for additional line items)

Every effort shall be made to follow the Buy American Provision required by the National School Lunch Act to include domestically grown products in school food programs. By signing this certification the Proposer is acknowledging the Buy American requirements per Instructions and Information Item #27 Page 11 of RFP 2018/2019-02 and will provide the requested documentation when offer of awarded item has been made to vendor.

Company Hollandia Dairy Inc.

Print Name: Patrick Schallberger

Title: CEO

Signature: 

Date: 5-23-2018

**VAL VERDE USD**  
**Milk, Dairy, Fruit Juices and Ice Cream Products**

**ADDENDUM NO. 1**

The following information is hereby made a part of the Milk, Dairy, Fruit Juices and Ice Cream Products, RFP 2018/19-02 and so included as Addendum #1.

Question: Are lines 23, 25, 27, and 29 that are asking for 4 oz KPAK, should this be "pouches".

Answer: No, KPak's are cartons

This addendum shall be considered part of the RFP documents for the above mentioned RFP as though it had been issued at the same time and shall be incorporated integrally therewith. Where provisions of the supplementary data differ from those of the original RFP documents, this Addendum shall govern and take precedence. BIDDERS MUST SIGN THE ADDENDUM AND SUBMIT THE SIGNATURE PAGE WITH THEIR RFP.

Bidders are hereby notified that they shall make any necessary adjustments in their estimates as a result of this Addendum. It will be construed that each bidder's proposal is submitted with full knowledge of all modifications and supplemental data specified herein. Except as described above, the original bid document remains unchanged.

Instructions: Bidder must acknowledge this Addendum by signing below and attaching this signed page to the bid forms.

Company Name Hollandia Dairy Inc.

Contact Person Patrick Schallberger

Signature 

Date 5-22-2018



March 5, 2018

### BUY AMERICAN ACT STATEMENT

Hollandia Dairy states that all fluid milk, orange juice and grape juice manufactured by Hollandia Dairy in San Marcos, CA are compliant with the Buy American Provision and the American Recovery and Reinvestment Act.

Federal regulations require that all food products purchased for the Child Nutrition Program be of domestic origin when available and practical. Exceptions to this provision exist when a product is not produced or manufactured in the U.S. in sufficient and reasonable available quantities or competitive bids reveal the costs of a U.S. product is significantly higher than the foreign product.

Hollandia Dairy places the highest standards to ensure compliance with the Buy American Provision and the American Recovery and Reinvestment Act.

If you should need further information or assistance, please contact customer service or your sales representative.

Sincerely,

**Rick Struble**  
General Sales Manager

622 E. Mission Road | San Marcos, California 92069 | (760) 744-3222 | (800) 794-0978  
Fax (760) 744-2789



**HOLLANDIA DAIRY.COM**

MILK PRODUCTS PLANT SCORE CARD  
 STATE OF CALIFORNIA, DEPARTMENT OF FOOD AND AGRICULTURE  
 ANIMAL HEALTH AND FOOD SAFETY SERVICES - MILK AND DAIRY FOOD SAFETY BRANCH  
 SACRAMENTO 95814

Trade Name: Hollandia Dairy  
 Owner or Manager: De Jong  
 Products Manufactured or Processed: Fluid Milk  
 Factory License Number: 06-2374  
 Inspection Made: Before, during, after processing (hour) 10am

Business Address: 622 E. Mission Rd  
San Marcos, CA  
 Date: 03-16-2018  
 M.

Item #	Perfect Value/Deductions	Item #	Perfect Value/Deductions
1. SURROUNDINGS - Neat, clean, free of pooled water, odors, harborages and breeding areas; tank unloading areas properly constructed; approved pesticides used properly -----	2	21. PASTEURIZATION	
2. SEPARATE ROOMS - Separate rooms as required, adequate size, proper construction, no direct opening to barn or living quarters; storage tanks properly vented -----	3	A. Indicating and Recording Thermometers - Provided; in compliance with code requirements -----	4
3. FLOORS - Smooth, impervious, no pools, good repair, trapped drains -----	1	B. Time and Temperature Controls	
4. WALLS AND CEILINGS - Smooth washable, light-colored, good repair -----	1	1. Batch Pasteurizers - Proper agitation where and When required; each pasteurizer equipped with indicating, recording and airspace thermometers, bulbs correctly placed; recording thermometer reads no higher than indicating thermometer; product held in vat at correct holding time; no product added after holding begins, airspace above product 5.0°F. or higher above required pasteurization temperature during holding; inlet and outlet valves and connections in compliance with Code.	
5. DOORS, WINDOWS, VENTS, OTHER OPENINGS - Effectively protected against entry of flies and rodents; outer doors self-closing, open outward, in good repair -----	2	2. High-Temperature Short-Time Continuous Flow Pasteurization - Flow diversion devices comply with Code requirements; diverted flow line self-draining; stoppage precluded proper assembly and operation; product held at minimum pasteurization temperature; recorder-controller complies with Code requirements; recorder temperature no higher than indicating thermometer temperature, cut-in and cut-out temperature at or above required temperature; setting sealed, no bypass around sensor; sensor located properly; holding tube complies with design, assembly, slope and support requirements; flow promoting devices comply with Code requirement, no improper manual switches; maximum speed assures required holding time, setting sealed as required -----	10
6. LIGHTING - Sufficient and properly distributed -----	1	C. Pasteurization Adulteration Controls B.T.S.T. - Satisfactory means to prevent adulteration with added water -----	3
7. VENTILATION - Well ventilated to preclude condensation, filtered air with forced air systems --	1	D. Pasteurization - Regenerative Heating - Pasteurized product in regenerator automatically under greater pressure than raw product in regenerator at all times; accurate pressure gages available for checking booster pumps, properly identified and installed -----	5
8. WATER SUPPLY - Sufficient, potable and properly operated -----	4	E. Pasteurization - Temperature Recording Charts - Proper charts, correctly recorded; filed -----	4
9. TOILET FACILITIES - Clean, well lighted, ventilated, warm water, single-service towels, no direct opening to processing rooms, self-closing door, sewage and other wastes disposed of in a sanitary manner -----	2	22. COOLING OF MILK AND PRODUCTS - Raw products maintained at 45°F. or less until processed; pasteurized milk and milk products, except those to be cultured, cooled immediately to 45°F. or less until delivered; approved thermometers properly located in all refrigeration rooms and storage tanks; recirculated cooling water from safe source; properly protected, complies with bacterial standards -----	5
10. DRESSING ROOM(S) - Clean, orderly, well ventilated -----	1	23. BOTTLING AND/OR PACKAGING - Performed in sanitary manner by approved mechanical equipment; fluid milk bottled in plant where pasteurized -----	3
11. HANDWASH FACILITIES - Clean, located as required, good repair, warm water, soap, single-service towels, improper facilities not used -----	2	24. CAPPING, CLOSING OR WRAPPING - Performed in sanitary manner by approved mechanical equipment; closures comply with Code -----	3
12. PERSONNEL-CLEANLINESS - Hands washed before performing plant functions; rewashed when contaminated; clean outer garments and hair covering worn; no use of tobacco in processing areas -----	1	25. VEHICLES - Properly constructed, maintained and cleaned, no contaminating substances transported; over-the-road tankers properly cleaned and tagged	3
13. MILK PRODUCT PLANT CLEANLINESS-Neat, clean, no evidence of insects or rodents; trash properly handled -----	2	26. COMPLIANCE WITH STANDARDS All bacterial, labeling, and compositional standards complied with. (prorate debit based on degree of noncompliance) -----	13
14. CONSTRUCTION AND REPAIR OF CONTAINERS AND EQUIPMENT - Smooth, impervious, corrosion-resistant, nontoxic, easily cleanable materials, good repair, accessible for inspection -----	3		
15. PROTECTION FROM CONTAMINATION - Operations conducted and located so as to preclude contamination of milk products, ingredients, containers, equipment and utensils, overflow, spilled and leaked products or ingredients discarded; air and steam used to process products in compliance; approved pesticides safely used -----	3		
16. CLEANING OF CONTAINERS AND EQUIPMENT - Effectively cleaned, mechanical cleaning in compliance with Code requirements, records complete, two compartment wash sink provided where required -----	5		
17. SANITIZING OF CONTAINERS AND EQUIPMENT - Approved sanitation process applied to all product contact surfaces prior to use; efficient tests in compliance -----	5		
18. STORAGE OF CLEANED CONTAINERS AND EQUIPMENT - Stored to assure drainage and protected from Contamination -----	3		
19. STORAGE OF SINGLE-SERVICE ARTICLES - Received, stored and handled in a sanitary manner; paperboard containers and single-service plastic containers not reused except where Code permits -----	2		
20. SANITARY PIPING - Smooth, impervious, corrosion-resistant, nontoxic, easily cleanable materials in good repair, accessible for inspection, clean-in-place lined meet Code specifications; pasteurized products conducted in sanitary piping except as permitted by Code -----	3		

- Mixing Room Door  
 - Gallon Filler Alpine GAP

TOTAL POINTS POSSIBLE 100  
 TOTAL DEDUCTIONS 0  
 SCORE 100

Representative: [Signature]

Duplicate Copy Received [Signature]



**STATE OF CALIFORNIA**  
**DEPARTMENT OF PUBLIC HEALTH**  
**FOOD AND DRUG BRANCH**  
**PROCESSED FOOD REGISTRATION**

**HOLLANDIA DAIRY**  
**622 EAST MISSION RD.**  
**SAN MARCOS, CA 92069**

**REGISTRATION NUMBER: 1850**  
**EXPIRATION DATE: 5/12/2018**

**THE PERSON NAMED HEREIN IS REGISTERED TO MANUFACTURE, PACK, OR HOLD PROCESSED FOOD IN THE STATE OF CALIFORNIA THROUGH THE EXPIRATION DATE. THIS REGISTRATION IS ISSUED IN ACCORDANCE WITH THE PROVISIONS OF DIVISION 104, SECTION 110460 OF THE CALIFORNIA HEALTH AND SAFETY CODE AND IS NOT TRANSFERABLE TO ANY OTHER PERSON OR PLACE. THE REGISTRANT IS REQUIRED BY LAW TO IMMEDIATELY NOTIFY THE CALIFORNIA DEPARTMENT OF PUBLIC HEALTH OF ANY CHANGE IN THE INFORMATION REPORTED IN THE APPLICATION.**

**Food and Drug Branch, 1500 Capitol Avenue, MS 7602, PO Box 997435, Sacramento, CA 95899-7435 (916) 650-6500**

STATE OF CALIFORNIA  
DEPARTMENT OF FOOD AND AGRICULTURE  
MILK AND DAIRY FOOD SAFETY BRANCH  
1220 N STREET, A-170  
P.O. BOX 942871  
SACRAMENTO, CA 94271-0001

**MILK PRODUCTS PLANT LICENSE**

**Plant No: 06-02374 M**

**Expires: 12/31/2018**

HOLLANDIA DAIRY  
622 E MISSION RD  
SAN MARCOS, CA 92069

**Amount Paid: \$517.93**

**Owner Information:**

ARIE DE JONG

**Plant Physical Location:**

HOLLANDIA DAIRY  
622 E MISSION RD  
SAN MARCOS, CA 92069

**RC Number - 80301908**

**Plant is In SAN DIEGO**

**POST IN A CONSPICUOUS PLACE**

**2018 LICENSE - Non-Transferable  
This is not a bill**



*Process Technology Quality*

**SOLUTIONS**

**FOOD SAFETY  
SYSTEMS AND  
SANITATION AUDIT  
Third Party Dairy**

**Confidential Audit Report for:**

**Hollandia Dairy. Inc.  
San Marcos, CA 92069**

**Dates of Audit:**

**27, 28-Sep-17**

**Audit Rating Score:**

**93% GOOD**

**Audited by:**

**Gregory Rood**

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**NOT TO BE REPRODUCED WITHOUT THE PERMISSION OF MERIEUX NUTRISCIENCES, INC.**

111 E. Wacker Drive, Suite 2300, Chicago, IL 60601 PH: 312/938-5151 FAX: 312/729-1320

*Form Revised: 01/06/2016*

*Replaces Form Dated: 01/01/2015*

# Rich's™ ICE CREAM

"Smart Snacks in School"

New Product!



9111



New Product!

9112



9102



9100



9320



9109



9105



9108



9106



9103



9104

NUT FREE  
  
FACILITY



NUT FREE  
  
FACILITY



# Product that meets school requirements

## **OUR COMMITMENT TO QUALITY:**

**Rich Ice Cream is committed to produce,  
safe, legal, quality foods that meet our  
customer's expectations and make their  
customers happy**

2915 South Dixie Highway  
West Palm Beach, FL 33405

Phone: 561-833-7585

Fax: 561-655-1952

Visit our website at:

[www.richicecream.com](http://www.richicecream.com)

It is our pleasure to welcome you to the Rich's Ice Cream family. We are very grateful that we get an opportunity to build a partnership with you as we are here to service all of your needs.

## CRUMBLLED COOKIE CONE

Nutrition Facts		
Serving Size	1 CONE	(70 g)
Servings Per Container	1	
Amount Per Serving		
Calories	170	
Calories From Fat	30	
		% Daily Value*
Total Fat	3.5g	5%
Saturated Fat	1.5g	8%
Trans Fat	0g	
Cholesterol	5mg	2%
Sodium	105mg	4%
Total Carbohydrate	31g	10%
Dietary Fiber	less than 1g	0%
Sugars	15g	
Protein	3g	
Vitamin A		10%
Vitamin C		0%
Calcium		6%
Iron		4%

\*Percent Daily Values are based on a diet of other people's secrets.  
Your daily values may be higher or lower depending on your calorie needs.



UPC Code: 0-75455-42200-4

Kosher: Kof-K Dairy

Allergen Note: Contains Milk, Wheat & Soy.

Food Name: Lowfat Frozen Dairy Dessert

Size: 3 FL. OZ. (89mL)

### Ingredients:

LOWFAT FROZEN DAIRY DESSERT: NONFAT MILK AND MILKFAT, SUGAR, CORN SYRUP, WHEY, MALTODEXTRIN, STABILIZER ( GUAR GUM, MONO & DIGLYCERIDES, POLYSORBATE 80, LOCUST BEAN GUM , XANTHAM GUM), ARTIFICIAL FLAVOR, VITAMIN A PALMITATE.  
 CONE: WHOLE GRAIN WHEAT FLOUR, SUGAR, CONTAINS 2% OR LESS OF: VEGETABLE SHORTENING (SOYBEAN OIL, PALM OIL AND SOY LECITHIN), SALT, CARAMEL COLOR, ARTIFICIAL FLAVOR.  
 COATING: COCONUT OIL, SUGAR, COCOA, SOY LECITHIN, VANILLIN (ARTIFICIAL FLAVOR).  
 COOKIE PIECES: WHOLE GRAIN WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, COCOA (PROCESSED WITH ALKALI), SOYBEAN OIL, SALT, SODIUM BICARBONATE, CHOCOLATE (SUGAR, CHOCOLATE LIQUOR, COCOA BUTTER, ANHYDROUS MILK FAT, SOY LECITHIN, VANILLIN), VANILLIN, NATURAL AND ARTIFICIAL COOKIE FLAVOR.



Rich's Crumblled Cookie Cone

HEALTHIER GENERATION

## Smart Snacks Product Calculator Results

Brand:  
Rich's Ice Cream

Product Name:  
Crumblled Cookie Cone

Serving Size:  
85.05 g

First Ingredient:  
Nonfat Milk and Milkfat

Your dairy product meets all nutrient standards.

## Nutrition Facts

Serving Size 3 oz (about 85.05 g)

Servings Per Container

Amount Per Serving

Calories 170

Calories from Fat 30

Total Fat (g) 3.5

Saturated Fat (g) 1.5

Trans Fat (g) 0

Sodium (mg) 105

Carbohydrates

Sugars (g) 15

Vitamin D (%) NA

Potassium (%) NA

Calcium (%) NA

Dietary Fiber (%) NA

## VANILLA & CHOCOLATE CONE

Nutrition Facts		
Serving Size	1 CONE	(70 g)
Servings Per Container	1	
Amount Per Serving		
Calories	150	
Calories From Fat	30	
		% Daily Value*
Total Fat	3	5%
Saturated Fat	1.5	8%
Trans Fat	0g	
Cholesterol	<5mg	1%
Sodium	90mg	4%
Total Carbohydrate	27g	9%
Dietary Fiber	<1g	0%
Sugars	14g	
Protein	2g	
Vitamin A		10%
Vitamin C		0%
Calcium		8%
Iron		4%



UPC Code: 0-75455-42300-1

Kosher: Kof-K Dairy

Allergen Note: Contains Milk, Wheat & Soy.

Food Name: Lowfat Frozen Dairy Dessert

Size: 3 FL. OZ (89mL)

\*Percent Daily Values are based on a diet of other people's secrets.  
Your daily values may be higher or lower depending on your calorie needs.

### Ingredients:

FROZEN DAIRY DESSERT: NONFAT MILK AND MILKFAT, SUGAR, CORN SYRUP, WHEY, COCOA, MALTODEXTRIN, STABILIZER (MONO & DIGLYCERIDES, GUAR GUM, LOCUST BEAN GUM, CARRAGEENAN), ARTIFICIAL FLAVOR, VITAMIN A PALMITATE.

CONE: WHOLE GRAIN WHEAT FLOUR, SUGAR, CONTAINS 2% OR LESS OF: VEGETABLE SHORTENING (SOYBEAN OIL, PALM OIL, AND SOY LECITHIN), SALT, CARAMEL COLOR, ARTIFICIAL FLAVOR.

COATING: COCONUT OIL, SUGAR, COCOA, SOY LECITHIN, VANILLIN (ARTIFICIAL FLAVOR).

HEALTHIER GENERATION

HEALTHIER GENERATION

### Smart Snacks Product Calculator Results

Brand:  
Rich's Ice Cream

Product Name:  
Vanilla & Chocolate Cone

Serving Size:  
85.05 g

First Ingredient:  
Nonfat Milk & Milkfat

Your dairy product meets all nutrient standards.

### Nutrition Facts

Serving Size 3 oz (about 85.05 g)

Servings Per Container

Amount Per Serving

Calories 150

Calories from Fat 30

Total Fat (g) 3

Saturated Fat (g) 1.5

Trans Fat (g) 0

Sodium (mg) 90

Carbohydrates

Sugars (g) 14

Vitamin D (%): NA

Potassium (%): NA

Calcium (%): NA

Dietary Fiber (%): NA

**POLAR POLE - ORANGE**

<b>Nutrition Facts</b>		
<b>Serving Size</b>	2.75 fl. oz.	(46g)
<b>Servings Per Container</b>	1	
<b>Amount Per Serving</b>		
<b>Calories</b>	70	
<b>Calories From Fat</b>	10	
		<b>% Daily Value*</b>
<b>Total Fat</b>	1g	2%
Saturated Fat	.5g	2%
Trans Fat	0g	
<b>Cholesterol</b>	less than 5mg	1%
<b>Sodium</b>	20mg	1%
<b>Total Carbohydrate</b>	13g	4%
Dietary Fiber	0g	0%
Sugars	12g	
Protein	3g	
<b>Vitamin A</b> 10%		
<b>Vitamin C</b> 0%		
<b>Calcium</b> 0%		
<b>Iron</b> 0%		

\*Percent daily values are based on a diet of 2,000 calories a day. Your daily values may be higher or lower depending on your calorie needs.



UPC Code: 0-75455-42540-1

Kosher: Kof-K Dairy

Allergen Note: Contains Milk

Food Name: Naturally Flavored Orange Low Fat Frozen Dairy Dessert

Size: 2.75 FL. OZ. (81mL)

**Ingredients:**

NONFAT MILK AND MILKFAT, WATER, SUGAR, CORN SYRUP, MALTODEXTRIN, WHEY, CITRIC ACID, STABILIZER (MONO & DIGLYCERIDES, GUAR GUM, POLYSORBATE 80, LOCUST BEAN GUM, XANTHAN GUM), VITAMIN A PALMITATE, NATURAL ORANGE FLAVOR, ARTIFICIAL COLOR (YELLOW #6).



**Smart Snacks Product Calculator Results**

Brand:  
**Rich's Ice Cream**

Product Name:  
**Orange Polar Pole**

Serving Size:  
**77.96 g**

First Ingredient:  
**Nonfat Milk and Milkfat**

Your dairy product meets all nutrient standards.

<b>Nutrition Facts</b>	
<b>Serving Size</b>	2.75 oz (about 77.96 g)
<b>Servings Per Container</b>	
<b>Amount Per Serving</b>	
<b>Calories</b> 70	<b>Calories from Fat</b> 10
<b>Total Fat (g)</b> 1	
Saturated Fat (g) 0.5	
Trans Fat (g) 0	
<b>Sodium (mg)</b> 20	
<b>Carbohydrates</b>	
Sugars (g) 12	
<b>Vitamin D (%)</b> NA	<b>Potassium (%)</b> NA
<b>Calcium (%)</b> NA	<b>Dietary Fiber (%)</b> NA



## POLAR POLE - RAINBOW

Nutrition Facts		
Serving Size	1 Tube	(58g)
Servings Per Container	1	
Amount Per Serving		
Calories	70	
Calories From Fat	10	
		% Daily Value*
Total Fat	1g	2%
Saturated Fat	.5g	2%
Trans Fat	0g	
Cholesterol	less than 5mg	1%
Sodium	20mg	1%
Total Carbohydrate	13g	4%
Dietary Fiber	0g	0%
Sugars	12g	
Protein	3g	
Vitamin A		10%
Vitamin C		0%
Calcium		2%
Iron		0%

\*Percent daily values are based on a diet of 2,000 calories a day.  
Your daily values may be higher or lower depending on your calorie needs.



UPC Code: 0-75455-42570-8

Kosher: Kof-K Dairy 

Allergen Note: Contains Milk

Food Name: Naturally and Artificially Flavored Cherry, Blue Raspberry and Orange Lowfat Frozen Dairy Dessert

Size: 2.75 FL. OZ. (81 mL)

### Ingredients:

NONFAT MILK AND MILKFAT, SUGAR, CORN SYRUP, WHEY, CITRIC ACID, STABILIZER (MONO & DIGLYCERIDES, GUAR GUM, POLYSORBATE 80, LOCUST BEAN GUM, XANTHAN GUM), VITAMIN A PALMITATE, NATURAL AND ARTIFICIAL FLAVORS, ARTIFICIAL COLOR (YELLOW #6, BLUE #1, RED #40).



### Smart Snacks Product Calculator Results

Brand:  
Rich's Ice Cream

Product Name:  
Rainbow Polar Pole

Serving Size:  
77.96 g

First ingredient:  
Nonfat Milk and Milkfat

Your dairy product meets all nutrient standards.

### Nutrition Facts

Serving Size 2.75 oz (about 77.96 g)

Servings Per Container

Amount Per Serving

Calories 70      Calories from Fat 10

Total Fat (g) 1

Saturated Fat (g) 0.5

Trans Fat (g) 0

Sodium (mg) 20

Carbohydrates

Sugars (g) 12

Vitamin D (%) NA

Potassium (%) NA

Calcium (%) NA

Dietary Fiber (%) NA

### 3 OZ. LOW FAT SANDWICH

Nutrition Facts		
Serving Size	3 fl. Oz.	(51g)
Servings Per Container	1	
Amount Per Serving		
Calories	130	
Calories From Fat	20	
		% Daily Value*
Total Fat	2g	3%
Saturated Fat	1g	5%
Trans Fat	0g	
Cholesterol	<5mg	1%
Sodium	120mg	5%
Total Carbohydrate	25g	8%
Dietary Fiber	2g	8%
Sugars	12g	
Protein	2g	
Vitamin A	15%	
Vitamin C	0%	
Calcium	4%	
Iron	0%	

\*Percent Daily Values are based on a diet of other people's secrets.  
Your daily values may be higher or lower depending on your calorie needs.



UPC Code: 0-75455-44030-5

Kosher: Kof-K Dairy 

Allergen Note: Contains Milk, Wheat & Soy

Food Name: Artificially Flavored Vanilla Low Fat Frozen Dairy Dessert with two Whole Grain Wheat Chocolate Wafers

**Ingredients:**

**LOWFAT FROZEN DAIRY DESSERT:** NONFAT MILK AND MILKFAT, SUGAR, CORN SYRUP, WHEY, MALTODEXTRIN, STABILIZER (MONO AND DI-GLYCERIDES, GUAR GUM, LOCUST BEAN GUM, CARRAGEENAN), ARTIFICIAL FLAVOR, VITAMIN A PALMITATE.  
**WAFER:** WHOLE GRAIN WHEAT FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE, RIBOFLAVIN, FOLIC ACID), SUGAR, PALM OIL, CARAMEL COLOR, DEXTROSE, CORN FLOUR, CONTAINS 2% OR LESS OF: COCOA, INVERT SYRUP, BAKING SODA, MODIFIED CORN STARCH, SALT, SOY LECITHIN.

SMART SNACKS  
PRODUCT CALCULATOR

HEALTHIER  
GENERATION

### Smart Snacks Product Calculator Results

Brand:  
**Rich's Ice Cream**

Product Name:  
**3 oz. Low Fat Sandwich**

Serving Size:  
**85.05 g**

First Ingredient:  
**Nonfat Milk and Milkfat**

Your dairy product meets all nutrient standards.

Nutrition Facts	
Serving Size	3 oz (about 85.05 g)
Servings Per Container	
Amount Per Serving	
Calories 130	Calories from Fat 20
Total Fat (g) 2	
Saturated Fat (g) 1	
Trans Fat (g) 0	
Sodium (mg) 120	
Carbohydrates	
Sugars (g) 12	
Vitamin D (%) NA	Potassium (%) NA
Calcium (%) NA	Dietary Fiber (%) NA

**CREAMY COTTON CANDY**

Nutrition Facts		
Serving Size	2.5 fl. oz.	(54g)
Servings Per Container	1	
Amount Per Serving		
Calories	70	
Calories From Fat	5	
		% Daily Value*
Total Fat	1g	2%
Saturated Fat	0.5g	2%
Trans Fat	0g	
Cholesterol	less than 5mg	1%
Sodium	40mg	2%
Total Carbohydrate	15g	5%
Dietary Fiber	0g	0%
Sugars	8g	
Protein	1g	
Vitamin A	10%	
Vitamin C	0%	
Calcium	8%	
Iron	0%	

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

**Ingredients:**

NONFAT MILK AND MILKFAT, SUGAR, CORN SYRUP, WHEY, MALTODEXTRIN, STABILIZER (MONO & DIGLYCERIDES, GUAR GUM, LOCUST BEAN GUM, CARRAGEENAN), ARTIFICIAL FLAVOR, ARTIFICIAL COLOR (RED #40, BLUE #1), VITAMIN A PALMITATE.



UPC Code: 0-75455-67100-0

Kosher: Kof-K Dairy

Allergen Note: Contains Milk.

Food Name: Lowfat Frozen Dairy Dessert

Size: 2.5 FL. OZ. (74 mL)



**Smart Snacks  
Product Calculator Results**

Brand:  
**Rich's Ice Cream**

Product Name:  
**Creamy Cotton Candy Bar**

Serving Size:  
**70.88 g**

First Ingredient:  
**Nonfat Milk and Milkfat**

Your dairy product meets all nutrient standards.

Nutrition Facts	
Serving Size	2.5 oz (about 70.88 g)
Servings Per Container	
Amount Per Serving	
Calories 70	Calories from Fat 5
Total Fat (g) 1	
Saturated Fat (g) 0.5	
Trans Fat (g) 0	
Sodium (mg) 40	
Carbohydrates	
Sugars (g) 8	
Vitamin D (%) NA	Potassium (%) NA
Calcium (%) NA	Dietary Fiber (%) NA

## SOUR SWELL-CHERRY

Nutrition Facts		
Serving Size	2.5 fl. oz.	(53g)
Servings Per Container	1	
Amount Per Serving		
Calories	70	
Calories From Fat	10	
		% Daily Value*
Total Fat	1g	2%
Saturated Fat	.5g	2%
Trans Fat	0g	
Cholesterol	less than 5mg	1%
Sodium	20mg	1%
Total Carbohydrate	12g	4%
Dietary Fiber	0g	0%
Sugars	11g	
Protein	3g	
Vitamin A	10%	
Vitamin C	0%	
Calcium	2%	
Iron	0%	

\* Percent daily values are based on a diet of 2,000 calories. Your daily values may be higher or lower depending on your calorie needs.



UPC Code: 0-75455-87000-3

Kosher: Kof-K Dairy 

Allergen Note: Contains Milk.

Food Name: Naturally & Artificially Flavored Lowfat Frozen Dairy Dessert

Size: 2.5 FL. OZ. (74 mL)

### Ingredients:

NONFAT MILK AND MILKFAT, SUGAR, CORN SYRUP, WHEY, CITRIC ACID, MALTODEXTRIN, STABILIZER (MONO & DIGLYCERIDES, GUAR GUM, POLYSORBATE 80, LOCUST BEAN GUM, XANTHAN GUM), VITAMIN A PALMITATE, NATURAL & ARTIFICIAL FLAVOR, ARTIFICIAL COLOR (RED #40, YELLOW #5, BLUE #1).



Smart Snacks  
Product Calculator

HEALTHIER  
GENERATION 

## Smart Snacks Product Calculator Results

Brand:  
**Rich's Ice Cream**

Product Name:  
**Sour Swell Bar**

Serving Size:  
**70.88 g**

First Ingredient:  
**Nonfat Milk and Milkfat**

Your dairy product meets all nutrient standards.

## Nutrition Facts

Serving Size 2.5 oz (about 70.88 g) 

Servings Per Container

Amount Per Serving

Calories 70

Calories from Fat 10

Total Fat (g) 1

Saturated Fat (g) 0.5

Trans Fat (g) 0

Sodium (mg) 20

Carbohydrates

Sugars (g) 11

Vitamin D (%) NA

Potassium (%) NA

Calcium (%) NA

Dietary Fiber (%) NA

**ORANGE CREAM BAR 2.5 oz**

<b>Nutrition Facts</b>			
Serving Size		2.5 FL. OZ. (52g)	
<b>Amount Per serving</b>			
Calories	70		
Calories From Fat	9		
		<b>% Daily Value*</b>	
<b>Total Fat</b>	1g	2%	
Saturated Fat	.5g	2%	
Trans Fat	0g		
<b>Cholesterol</b>	5mg	2%	
<b>Sodium</b>	31mg	1%	
<b>Total Carbohydrate</b>	14g	5%	
Dietary Fiber	0g	0%	
Sugars	11g		
Protein	1g		
<hr/>			
Vitamin A		10%	
Vitamin C		0%	
Calcium		4%	
Iron		0%	



UPC Code: 0-75455-86010-3

Kosher: Kof-K Dairy 

Allergen Note: Contains Milk.

Food Name: Naturally and Artificially Flavored Orange and Vanilla Lowfat Frozen Dairy Dessert

Size: 2.5 FL. OZ. (74 mL)

\*Percent daily values are based on a diet of 2,000 calories. Your daily values may be higher or lower depending on your calorie needs.

**Ingredients:**

**ORANGE OUTSIDE:** NONFAT MILK AND MILKFAT, WATER, SUGAR, CORN SYRUP, MALTODEXTRIN, WHEY, CITRIC ACID, STABILIZER (MONO & DIGLYCERIDES, GUAR GUM, POLYSORBATE 80, LOCUST BEAN GUM, XANTHAN GUM), VITAMIN A PALMITATE, NATURAL FLAVOR, ARTIFICIAL COLOR (YELLOW #6).

**VANILLA CENTER:** NONFAT MILK AND MILKFAT, SUGAR, CORN SYRUP, WHEY, MALTODEXTRIN, STABILIZER (MONO & DIGLYCERIDES, GUAR GUM, LOCUST BEAN GUM, CARRAGEENAN), ARTIFICIAL FLAVOR, VITAMIN A PALMITATE.



**Smart Snacks Product Calculator Results**

Brand:  
**Rich's Ice Cream**

Product Name:  
**Orange Cream Bar**

Serving Size:  
**70.88 g**

First Ingredient:  
**Nonfat Milk and Milkfat**

Your dairy product meets all nutrient standards.

**Nutrition Facts**

Serving Size 2.5 oz (about 70.88 g) 

Servings Per Container

Amount Per Serving:

Calories 70 Calories from Fat 9

**Total Fat (g) 1**

Saturated Fat (g) 0.5

Trans Fat (g) 0

Sodium (mg) 31

**Carbohydrates**

Sugars (g) 11

Vitamin D (%): NA

Potassium (%): NA

Calcium (%): NA

Dietary Fiber (%): NA

## FUDGE FRENZY

### Nutrition Facts

Serving Size 1 Bar (63g)  
Servings Per Container 1

Amount Per Serving

Calories	90	
Calories From Fat	0	
Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	< 5mg	1%
Sodium	80mg	3%
Total Carbohydrate	19g	6%
Dietary Fiber	< 1g	0%
Sugars	13g	
Protein	3g	

Vitamin A	2%
Vitamin C	0%
Calcium	10%
Iron	6%

\*Percent daily values are based on a diet of 2,000 calories a day.  
Your daily values may be higher or lower depending on your calorie needs.



UPC Code: 0-75455-86210-7

Kosher: Kof-K Dairy 

Allergen Note: Contains Milk.

Food Name: A Lowfat Frozen Dairy Desert

Size: 2.5 FL. OZ (74mL)

#### Ingredients:

NONFAT MILK, SUGAR, CORN SYRUP, WHEY, MALTODEXTRIN, COCOA, AND STABILIZER (CELLULOSE GUM, CAROB BEAN GUM, CARRAGEENAN, GUAR GUM).



Smart Snacks  
Product Calculator

OR  
HEALTHIER  
GENERATION 

### Smart Snacks Product Calculator Results

Brand:  
Rich's Ice Cream

Product Name:  
Fudge Frenzy Bar

Serving Size:  
70.88 g

First Ingredient:  
Nonfat Milk and Milkfat

Your dairy product meets all nutrient standards.

### Nutrition Facts

Serving Size 2.5 oz (about 70.88 g) 

Servings Per Container

Amount Per Serving

Calories 90 Calories from Fat 0

Total Fat (g) 0

Saturated Fat (g) 0

Trans Fat (g) 0

Sodium (mg) 80

Carbohydrates

Sugars (g) 13

Vitamin D (%) NA

Potassium (%) NA

Calcium (%) NA

Dietary Fiber (%) NA

# CHOCOLATE SHORTCAKE - LOWFAT

Nutrition Facts		
Serving Size	3 fl. Oz.	(70g)
Servings Per Container	1	
Amount Per Serving		
Calories	140	
Calories From Fat	40	
Total Fat	3.5g	5% <small>% Daily Value*</small>
Saturated Fat	1g	6%
Trans Fat	0g	
Cholesterol	less than 5mg	1%
Sodium	60 mg	2%
Total Carbohydrate	22g	7%
Dietary Fiber	less than 1g	4%
Sugars	15g	
Protein	2g	
Vitamin A	10%	
Vitamin C	0%	
Calcium	4%	
Iron	4%	

\*Percent daily values are based on a diet of 2,000 calories a day. Your daily values may be higher or lower depending on your calorie needs.



UPC Code: 0-75455-85000-5

Kosher: **Kof-K Dairy** 

Allergen Note: Contains Milk, Wheat & Soy.

Food Name: Artificially Flavored Vanilla Lowfat Frozen Dairy Dessert with Chocolate Flavored Center and Crunch Coating

Size: 3 FL. OZ. (89mL)

## Ingredients:

**LOWFAT FROZEN DAIRY DESSERT:** NONFAT MILK AND MILKFAT, SUGAR, CORN SYRUP, WHEY, MALTODEXTRIN, STABILIZER (MONO & DIGLYCERIDES, GUAR GUM, LOCUST BEAN GUM, CARRAGEENAN), ARTIFICIAL FLAVOR, VITAMIN A PALMITATE.  
**CENTER:** WATER, SUGAR, CORN SYRUP, COCOA, MALTODEXTRIN, STABILIZER(LOCUST BEAN GUM, GUAR GUM, CARRAGEENAN).  
**COATING:** SOYBEAN OIL, COCONUT OIL, SUGAR, COCOA, WHEY, PALM OIL, CORN STARCH, COCOA PROCESSED WITH ALKALI, SOY LECITHIN, VANILLIN (ARTIFICIAL FLAVOR), TBHQ (ANTIOXIDANT).  
**CRUNCH:**WHOLE GRAIN WHEAT FLOUR, WHEAT FLOUR, SUGAR, SOYBEAN OIL, CARAMEL COLOR, COCOA (PROCESSED WITH ALKALI), SALT, CORN SYRUP, SODIUM BICARBONATE. NATURAL VANILLA FLAVOR.



Smart Snacks Product Calculator

Part of a **HEALTHIER GENERATION** 

## Smart Snacks Product Calculator Results

Brand: **Rich's Ice Cream**

Product Name: **Low Fat Chocolate Shortcake Bar**

Serving Size: **85.05 g**

First Ingredient: **Nonfat Milk and Milkfat**

Your dairy product meets all nutrient standards.

## Nutrition Facts

Serving Size 3 oz (about 85.05 g)   
 Servings Per Container

Amount Per Serving

Calories 140 Calories from Fat 40

Total Fat (g) 3.5

Saturated Fat (g) 1

Trans Fat (g) 0

Sodium (mg) 60

Carbohydrates

Sugars (g) 15

Vitamin D (%) NA

Potassium (%) NA

Calcium (%) NA

Dietary Fiber (%) NA

## STRAWBERRY SHORTCAKE - LOWFAT

Nutrition Facts		
Serving Size	3 fl. oz.	(70g)
Servings Per Container	1	
Amount Per Serving		
Calories	130	
Calories From Fat	30	
Total Fat	3.5g	5% % Daily Value*
Saturated Fat	1g	5%
Trans Fat	0g	
Cholesterol	5mg	1%
Sodium	45mg	2%
Total Carbohydrate	23g	8%
Dietary Fiber	0g	0%
Sugars	15g	
Protein	1g	
Vitamin A	10%	
Vitamin C	0%	
Calcium	4%	
Iron	0%	

\*Percent daily values are based on a diet of 2,000 calories.

Your daily values may be higher or lower depending on your calorie needs.



UPC Code: 0-75455-85050-0

Kosher: Kof-K Dairy 

Allergen Note: Contains Milk, Wheat & Soy.

Food Name: Artificially Flavored Vanilla Lowfat Frozen Dairy Dessert with Artificially Flavored Strawberry Center and Crunch Coating

Size: 3 FL. OZ. (89mL)

### Ingredients:

**LOWFAT FROZEN DAIRY DESSERT:** NONFAT MILK AND MILKFAT, SUGAR, CORN SYRUP, WHEY, MALTODEXTRIN, STABILIZER (MONO & DIGLYCERIDES, GUAR GUM, LOCUST BEAN GUM, CARRAGEENAN), ARTIFICIAL FLAVOR, VITAMIN A PALMITATE.  
**CENTER:** WATER, SUGAR, STRAWBERRY CORE POWDER (DEXTRROSE, ADIPIC ACID, ARTIFICIAL FLAVOR, STABILIZER (LOCUST BEAN GUM, GUAR GUM, PROPYLENE GLYCOL ALGINATE), SILICON DIOXIDE (ANTICAKING), ARTIFICIAL COLOR (RED #40)), CORN SYRUP, MALTODEXTRIN.  
**COATING:** SOYBEAN OIL, COCONUT OIL, SUGAR, PALM OIL, NONFAT DRY MILK, SOY LECITHIN, SALT, VANILLIN (ARTIFICIAL FLAVOR), TBHQ (ANTIOXIDANT).  
**CRUNCH:** WHOLE GRAIN WHEAT FLOUR, WHEAT FLOUR, SUGAR, SOYBEAN OIL, SALT, SODIUM BICARBONATE, NATURAL VANILLA FLAVOR, FD&C RED #3.



**HEALTHIER  
GENERATION**

### Smart Snacks Product Calculator Results

Brand:  
**Rich's Ice Cream**

Product Name:  
**Low Fat Strawberry Shortcake Bar**

Serving Size:  
**85.05 g**

First Ingredient:  
**Nonfat Milk and Milkfat**

Your dairy product meets all nutrient standards.

### Nutrition Facts

Serving Size 3 oz (about 85.05 g)   
Servings Per Container

Amount Per Serving

Calories 130 Calories from Fat 30

Total Fat (g) 3.5

Saturated Fat (g) 1

Trans Fat (g) 0

Sodium (mg) 45

Carbohydrates

Sugars (g) 15

Vitamin D (%) NA

Potassium (%) NA

Calcium (%) NA

Dietary Fiber (%) NA



# BANANA FUDGE ROCKET

## Nutrition Facts

Serving Size 4.0 fl. oz. (88g)  
 Servings Per Container 1

Amount Per Serving		
Calories	130	
Calories From Fat	15	
		% Daily Value*
Total Fat	1.5	2%
Saturated Fat	1g	5%
Trans Fat	0g	
Cholesterol	10mg	3%
Sodium	95mg	4%
Total Carbohydrate	26g	8%
Dietary Fiber	0g	0%
Sugars	18g	
Protein	3g	
Vitamin A		0%
Vitamin C		0%
Calcium		10%
Iron		2%

\*Percent daily values are based on a diet of 2,000 calories.  
 Your daily values may be higher or lower depending on your calorie needs.



UPC Code: 0-75455-70400-1

Kosher: Kof-K Dairy 

Allergen Note: Contains Dairy

Food Name: Frozen Dairy Dessert

### Ingredients:

NONFAT MILK AND MILKFAT, SUGAR, CORN SYRUP, WHEY, MALTODEXTRIN, COCOA, STABILIZER (MONO AND DI-GLYCERIDES, CAROB BEAN GUM, CARRAGEENAN, AND GUAR GUM) ARTIFICIAL FLAVOR, ARTIFICIAL COLOR (YELLOW #5).



## Smart Snacks Product Calculator Results

Brand:  
 Rich's Ice Cream


Product Name:  
 Banana Fudge Rocket

Serving Size:  
 113.40 g

First Ingredient:  
 Nonfat Milk and Milkfat

Your dairy product meets all nutrient standards.

## Nutrition Facts

Serving Size 4 oz (about 113.40 g)   
 Servings Per Container

Amount Per Serving	
Calories 130	Calories from Fat 15
Total Fat (g) 1.5	
Saturated Fat (g) 1	
Trans Fat (g) 0	
Sodium (mg) 95	
Carbohydrates	
Sugars (g) 18	
Vitamin D (%) NA	Potassium (%) NA
Calcium (%) NA	Dietary Fiber (%) NA



### Sour Cyclone - Blue Raspberry

Nutrition Facts		
Serving Size	3.75 fl. oz.	(80g)
Servings Per Container	1	
Amount Per Serving		
Calories	100	
Calories From Fat	10	
		% Daily Value*
Total Fat	1g	2%
Saturated Fat	.5g	3%
Trans Fat	0g	
Cholesterol	0 mg	0%
Sodium	35mg	1%
Total Carbohydrate	21g	7%
Dietary Fiber	0g	0%
Sugars	17g	
Protein	<1g	
Vitamin A	25%	
Vitamin C	0%	
Calcium	2%	
Iron	0%	



UPC Code: 0-75455-40140-5

Kosher: Kof-K Dairy

Allergen Note: Contains Milk.

Food Name: Artificially Flavored Lowfat Frozen Dairy Dessert

\*Percent daily values are based on a diet of 2,000 calories. Your daily values may be higher or lower depending on your calorie needs.

#### Ingredients:

NONFAT MILK AND MILKFAT, WATER, SUGAR, CORN SYRUP, WHEY, CITRIC ACID, STABILIZER (MONO & DIGLYCERIDES, GUAR GUM, POLYSORBATE 80, LOCUST BEAN GUM, XANTHAN GUM), NATURAL & ARTIFICIAL FLAVOR, ARTIFICIAL COLOR (BLUE #1, Red #40).



### Smart Snacks Product Calculator Results

Brand: Rich's Ice Cream

Product Name: Sour Cyclone - Blue Raspberry

Serving Size: 106.31 g

First Ingredient: Nonfat Milk and Milkfat

Your dairy product meets all nutrient standards.

Nutrition Facts	
Serving Size	3.75 oz (about 106.31 g)
Servings Per Container	
Amount Per Serving	
Calories 100	Calories from Fat 10
Total Fat (g) 1	
Saturated Fat (g) 0.5	
Trans Fat (g) 0	
Sodium (mg) 35	
Carbohydrates	
Sugars (g) 17	
Vitamin D (%) NA	Potassium (%) NA
Calcium (%) NA	Dietary Fiber (%) NA



### BIRTHDAY CAKE CONE

Nutrition Facts		
Serving Size	1 CONE	(70 g)
Servings Per Container	1	
Amount Per Serving		
Calories	160	
Calories From Fat	20	
		% Daily Value*
Total Fat	2.6	4%
Saturated Fat	1.5	8%
Trans Fat	0g	
Cholesterol	<5mg	1%
Sodium	115mg	5%
Total Carbohydrate	33g	11%
Dietary Fiber	2g	5%
Sugars	17g	
Protein	2g	
Vitamin A	0%	
Vitamin C	0%	
Calcium	6%	
Iron	4%	

\*Percent Daily Values are based on a diet of other people's secrets.  
 Your daily values may be higher or lower depending on your diet and needs.



UPC Code: 0-75455-42400-8

Kosher: **Kof-K Dairy**

Allergen Note: Contains Milk, Wheat & Soy.

Food Name: Frozen Dairy Snack

Size: 3 FL. OZ (89mL)

#### Ingredients:

FROZEN DAIRY SNACK: SKIM MILK, WHEY, CORN SYRUP, CANE SUGAR, MALTODEXTRIN (CORN), BUTTERFAT (CREAM), STABILIZER (MONO & DIGLYCERIDES, GUAR GUM, LOCUST BEAN GUM, CARRAGEENAN), ARTIFICIAL FLAVOR, SPIRULINA EXTRACT (COLOR).  
 FROSTING FLAVOR: CORN SYRUP, WATER, SUGAR, NATURAL AND ARTIFICIAL FLAVOR, STABILIZER (MODIFIED FOOD STARCH, CELLULOSE GUM, DEXTROSE, CARRAGEENAN, GUM ARABIC, POTASSIUM SORBATE, CITRIC ACID, TRICALCIUM PHOSPHATE), CITRIC ACID, POTASSIUM SORBATE.  
 CONE: WHOLE GRAIN WHEAT FLOUR, SUGAR, CONTAINS 2% OR LESS OF: VEGETABLE SHORTENING (SOYBEAN OIL, PALM OIL AND SOY LECITHIN), SALT, ARTIFICIAL FLAVOR.  
 SPRINKLE: SUGAR, CORN STARCH, VEGETABLE OIL (PALM, PALM KERNEL), CONFECTIONER'S GLAZE, FRUIT AND VEGETABLE CONCENTRATES (COLOR), SOY LECITHIN, COLOR ADDED, DEXTRIN, CARNAUBA WAX, SODIUM BICARBONATE.  
 COATING: COCONUT OIL, SUGAR, FULLY HYDROGENATED COCONUT OIL, COCOA, COCOA PROCESSED WITH ALKALI, CHOCOLATE LIQUOR, SOY LECITHIN, SALT, ARTIFICIAL FLAVOR.



#### Smart Snacks Product Calculator Results

Brand:  
Rich's Ice Cream

Product Name:  
Birthday Cake Cone

Serving Size:  
85.05 g

First Ingredient:  
Skim Milk

Your non-beverage dairy product meets all nutrient standards for entrees or snack foods.

Nutrition Facts	
Serving Size	3 oz (about 85.05 g)
Servings Per Container	
Amount Per Serving	
Calories 160	Calories from Fat 20
Total Fat (g) 2.6	
Saturated Fat (g) 1.5	
Trans Fat (g) 0	
Sodium (mg) 115	
Carbohydrates	
Sugars (g) 17	
Vitamin D (%) NA	Potassium (%) NA
Calcium (%) NA	Dietary Fiber (%) NA



### Rich's Ice Cream Nut Free Statement

Some people think we're nuts. Actually, the opposite is true. No if's and's or nuts about it....

In order to give our customers complete peace of mind, Rich's has adopted a Nut Free Policy in our plant. We understand the care that must be taken for those with severe nut allergies and we are here to help. We, at Rich's, want everyone to be able to enjoy an amazing frozen treat with confidence that the product is nut free. So, if you or your loved one has a nut allergy... We got you... We protect our product not only for your family... but for ours.

So what does that mean? Well, it starts with our facility committing to being 100% nut free. This means no nuts onsite. Period. (If you want to work at Rich's and want to eat a peanut butter and jelly sandwich at lunch in the cafeteria, you're out of luck.) Then we make sure that all our suppliers have a comprehensive allergen program to ensure that all the ingredients we receive are nut free as well.

Steps we take to protect those with nut allergies:

1. We maintain a 100% nut free facility. This includes not only our ingredients but also our vending machines and employee lunches. When we say, "no nuts" we mean it.
2. We train everyone at Rich's to adhere to strict Good Manufacturing Practices (GMP's) to ensure our plant environment and equipment is clean and sterile during all production operations.
3. We employ a strict Allergen Control Program which includes keeping ingredients separate, cleaning and sanitizing our production lines daily and using microbial and allergen swabs to verify that our equipment is completely "allergen free" before we start it up each day.
4. We require all our ingredient suppliers to undergo and pass an annual, independent, third party audit of their facility to ensure they are complying with the Global Food Safety Initiative standards (to include strict allergen programs). This inspection process is one of the most comprehensive and respected food safety standards in the world.
5. We review all our ingredient suppliers' allergen programs, and verify that either their facility is either nut free or, at a minimum, ensures the ingredients we buy from them cannot come in contact with nuts anywhere in their facility. We review and revisit these programs annually to ensure they are kept up to date, and we keep current written copies on file.
6. As new potential suppliers are considered for approval, those whose facilities are 100% nut free are given special consideration above others.

*Ball M. Jif*  
PRESIDENT  
3/17/17



## Ingredients

April 2016

### **SideKicks® (84-4.4 fl oz)**

#### **Strawberry-Mango (Mfr #2015)**

Fruit Juice (Water, White Grape Juice Concentrate), Citric Acid, Tricalcium Phosphate, Natural Flavors, Vegetable Juice (for Color), Salt, Ascorbic Acid (Vitamin C), Turmeric (for Color), Beta Carotene (for Color), Vitamin A Palmitate. Less than 2 percent of Guar Gum, Carob Bean Gum, Xanthan Gum.

#### **SourCherry-Lemon (Mfr #2016)**

Fruit Juice (Water, White Grape Juice Concentrate), Citric Acid, Natural Flavors, Tricalcium Phosphate, Vegetable Juice (for Color), Ascorbic Acid (Vitamin C), Salt, Turmeric (for Color), Vitamin A Palmitate. Less than 2 percent of Guar Gum, Carob Bean Gum, Xanthan Gum.

#### **BlueRaspberry-Lemon (Mfr #2009)**

Fruit Juice (Water, White Grape Juice Concentrate), Citric Acid, Natural and Artificial Flavors, Tricalcium Phosphate, Ascorbic Acid (Vitamin C), Salt, Turmeric (for Color), Vitamin A Palmitate, Blue 1. Less than 2 percent of Guar Gum, Carob Bean Gum, Xanthan Gum.

#### **Kiwi-Strawberry (Mfr #2014)**

Fruit Juice (Water, White Grape Juice Concentrate), Citric Acid, Natural Flavors, Tricalcium Phosphate, Vegetable Juice (for Color), Salt, Ascorbic Acid (Vitamin C), Turmeric (for Color), Vitamin A Palmitate, Yellow 5, Blue 1. Less than 2 percent of Guar Gum, Carob Bean Gum, Xanthan Gum.



# SideKicks<sup>®</sup>

## 100% FRUIT JUICE

### 100% FRUIT JUICE 4.4 FLUID-OUNCE PORTION

- 100% Fruit Juice
- No Added Sweetener
- 1/2 Cup Fruit on School Lunch Menu
- Smart Snacks Compliant
- Strawberry-Mango and SourCherry-Lemon are made with Natural Colors and Natural Flavors

## Nutrition Facts

### SourCherry-Lemon

#### Nutrition Facts

Serving Size: 4.4 fl. oz. (127 g) (130 ml)  
Servings Per Container: one

#### Amount Per Serving

<b>Calories: 90</b>	
Calories from Fat: 0	
	% Daily Value*
<b>Total Fat 0g</b>	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	<b>0%</b>
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 25mg</b>	<b>1%</b>
<b>Total Carbohydrate 22g</b>	<b>7%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 19g**	

#### Protein 0g

Vitamin A 20% • Vitamin C 100%  
Calcium 8% • Iron 0%

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

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Sat Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carb		300g	375g
Dietary Fiber		25g	30g

Calories Per Gram  
Fat 9 • Carbohydrate 4 • Protein 4

\*\*Sugars are those naturally occurring in the fruit juices.

### Kiwi-Strawberry

#### Nutrition Facts

Serving Size: 4.4 fl. oz. (127 g) (130 ml)  
Servings Per Container: one

#### Amount Per Serving

<b>Calories: 90</b>	
Calories from Fat: 0	
	% Daily Value*
<b>Total Fat 0g</b>	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	<b>0%</b>
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 35mg</b>	<b>1%</b>
<b>Total Carbohydrate 22g</b>	<b>7%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 19g**	

#### Protein 0g

Vitamin A 20% • Vitamin C 100%  
Calcium 8% • Iron 0%

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

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Sat Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carb		300g	375g
Dietary Fiber		25g	30g

Calories Per Gram  
Fat 9 • Carbohydrate 4 • Protein 4

\*\*Sugars are those naturally occurring in the fruit juices.

### BlueRaspberry-Lemon

#### Nutrition Facts

Serving Size: 4.4 fl. oz. (127 g) (130 ml)  
Servings Per Container: one

#### Amount Per Serving

<b>Calories: 90</b>	
Calories from Fat: 0	
	% Daily Value*
<b>Total Fat 0g</b>	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	<b>0%</b>
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 30mg</b>	<b>1%</b>
<b>Total Carbohydrate 22g</b>	<b>7%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 18g**	

#### Protein 0g

Vitamin A 20% • Vitamin C 100%  
Calcium 8% • Iron 0%

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

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Sat Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carb		300g	375g
Dietary Fiber		25g	30g

Calories Per Gram  
Fat 9 • Carbohydrate 4 • Protein 4

\*\*Sugars are those naturally occurring in the fruit juices.

### Strawberry-Mango

#### Nutrition Facts

Serving Size: 4.4 fl. oz. (127 g) (130 ml)  
Servings Per Container: one

#### Amount Per Serving

<b>Calories: 90</b>	
Calories from Fat: 0	
	% Daily Value*
<b>Total Fat 0g</b>	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	<b>0%</b>
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 35mg</b>	<b>1%</b>
<b>Total Carbohydrate 22g</b>	<b>7%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 19g**	

#### Protein 0g

Vitamin A 35% • Vitamin C 100%  
Calcium 8% • Iron 0%

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

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Sat Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carb		300g	375g
Dietary Fiber		25g	30g

Calories Per Gram  
Fat 9 • Carbohydrate 4 • Protein 4

\*\*Sugars are those naturally occurring in the fruit juices.

100% Fruit Juice – 4 fl. oz. (1/2 cup)

SideKicks are 4 fl. oz. of juice before freezing. When frozen, the juice expands to 4.4 fl. oz., as shown on the lid labels.

**4 fl oz Orange Pineapple & Cherry Swirl Premium Frozen  
100% Juice Cups - 96 ct**

Manufacturer's  
Product Code  
**23060020**

## Nutrition Facts

Serving Size: (4 FO)  
Serving Per Container:

<b>Calories</b>	70		
Calories from Fat	0		
	<b>Per Serving</b>	<b>% Daily Value*</b>	
<b>Total Fat</b>	0g	<b>0%</b>	
Saturated Fat	0g	<b>0%</b>	
Trans Fat	0g		
<b>Cholesterol</b>	0mg	<b>0%</b>	
<b>Sodium</b>	5mg	<b>0%</b>	
<b>Total Carbohydrate</b>	18g	<b>6%</b>	
Dietary Fiber	3g	<b>11%</b>	
Sugars	15g		
<b>Protein</b>	0g		
<b>Vitamin A</b>	10%	<b>Vitamin C</b>	100%
<b>Calcium</b>	8%	<b>Iron</b>	2%

## Ingredients:

Pineapple Juice from Concentrate (Micron Filtered Water and Concentrated Pineapple Juice), Apple Juice from Concentrate (Micron Filtered Water and Concentrated Apple Juice), Fibersol-2 (Maltodextrin), Natural Flavors, Citric Acid, Beet Juice Concentrate (for color), Guar and Xanthan Gums, Calcium Hydroxide, Ascorbic Acid (Vitamin C), Beta Carotene, and Turmeric (for color).

## Allergen Information:

## Kosher Type:

OU - PAREVE

## Child Nutrition Statement:

This 4 fl. oz. product provides 1/2 cup fruit equivalent under the Child Nutrition Program.

## Storage/ Handling:

Keep Frozen (0 °F or below). Shelf life up to 2 years when stored properly.

## Preparation Instruction:

N/A

## Product Specifications:

UPC	SCC/GTIN	Case	Pack
072586600202	10072586600209	1	96

### Case Dimensions

Case Length	Case Width	Case Height	Case Cube	Net Weight (Lbs)	Gross Weight (Lbs)
17	11.625	9.625	1.1008	21.6151	23.775

### Pallet Dimensions

Pallet Tier	Pallet High	Pallet Count
8	8	64

I certify that the nutritional information contained on this page is true and correct.

**Ernest Fogle**  
QA/R&D

**Whole Fruit® 4.4 fl oz Watermelon Premium Frozen 100%  
Juice Cups - 96 ct**

Manufacturer's  
Product Code  
23060015

## Nutrition Facts

Serving Size: (4.4 FZ)  
Serving Per Container:

<b>Calories</b>	90		
<b>Calories from Fat</b>	0		
	<b>Per Serving</b>	<b>% Daily Value*</b>	
<b>Total Fat</b>	0g	0%	
<b>Saturated Fat</b>	0g	0%	
<b>Trans Fat</b>	0g		
<b>Cholesterol</b>	0mg	0%	
<b>Sodium</b>	10mg	0%	
<b>Total Carbohydrate</b>	25g	8%	
<b>Dietary Fiber</b>	3g	11%	
<b>Sugars</b>	21g		
<b>Protein</b>	0g		
<b>Vitamin A</b>	100%	<b>Vitamin C</b>	100%
<b>Calcium</b>	80%	<b>Iron</b>	0%

## Ingredients:

Apple Juice from Concentrate (Micron Filtered Water and Concentrated Apple Juice), White Grape Juice from Concentrate (Micron Filtered Water and Concentrated White Grape Juice), Inulin (Vegetable Fiber), Natural Flavor, Citric Acid, Malic Acid, Guar and Xanthan Gums, Calcium Hydroxide, Ascorbic Acid (Vitamin C), Beet Juice Concentrate (for Color), and Beta Carotene.

## Allergen Information:

## Kosher Type:

OU - PAREVE

## Child Nutrition Statement:

Each 4.4 fl. oz. cup meets 1/2 cup fruit equivalent based on the fluid volume prior to freezing. This meets the USDA guidance for frozen 100% juice meal contributions.

## Storage/ Handling:

Keep frozen (0° F or below). Shelf Life of at least two year when stored properly.

## Preparation Instruction:

N/A

## Product Specifications:

UPC	SCC/GTIN	Case	Pack
072586600155	10072586600155	1	96

Case Dimensions					
Case Length	Case Width	Case Height	Case Cube	Net Weight (Lbs)	Gross Weight (Lbs)
17	11.625	9.625	1.1099	27.1956	29

Pallet Dimensions		
Pallet Tier	Pallet High	Pallet Count
9	8	72

I certify that the nutritional information contained on this page is true and correct to the best of my knowledge.

Ernest Fogle  
QA/R&D



**NUTRI**

**FREEZE**

**THE ALL JUICE BAR**



CURRENT  
FLAVORS

ORANGE

STRAWBERRY

SOUR CHERRY

TROPICAL BLEND

**\* ALL NATURAL \***

\* NO SUGAR OR  
SUGAR SUBSTITUTES ADDED

\* **100% ALL JUICE**  
(2.75 FL OZ.)

\* **100% VITAMIN C**  
(% DAILY VALUE)

**\* FAT FREE & LOW CALORIE**

**\* DAIRY FREE & CHOLESTEROL FREE**



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IRVINE, CA 92614  
949.655.0080

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# Nutrifreeze Tropical Blend Bars July 2014

## Nutrifreeze Tropical Blend Bar 2.75 Oz -July 2014

Amount Per Serving	
Calories	60
Calories from Fat	0
% Daily Value*	
Total Fat	0g 0%
Saturated Fat	0g 0%
Trans Fat	0g
Cholesterol	0mg 0%
Sodium	5mg 0%
Total Carbohydrate	16g 5%
Dietary Fiber	0g 0%
Sugars	14g
Protein	0g
Vitamin A	0%
Vitamin C	2%
Calcium	0%
Iron	0%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories 2,000 2,500
Total Fat	Less than 85g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat	9
Carbohydrate	4
Protein	4

White Grape Juice (from concentrate), Passion Fruit Juice (from concentrate), Natural Coconut Flavor (Water, Propylene Glycol, Creamed Coconut [Dessicated Coconut, Partially Hydrogenated Soybean Oil], Natural Flavors, Tragacanth Gum, Xanthan Gum), Natural Strawberry Flavor (Strawberry Juice Concentrate, Water, Sugar, Propylene Glycol, Natural Flavors and Purple Sweet Potato Juice), Sweet Mango Type Flavor (Natural Flavor, Water, Food Gums, Citric Acid), Pineapple Flavor (Pineapple Juice Concentrate, Sugar, Natural Flavors, Propylene Glycol, Malic Acid, Citric Acid), Stabilizer (Guar Gum, Xanthan Gum), Annatto and Beet Juice Concentrate (for color).

*Caribee Co*  
7.28.2014

# Nutrifreeze Sour Cherry Bars July 2014

## Nutrifreeze Sour Cherry Bar 2.75 oz- July 2014

Amount Per Serving	
Calories	70      Calories from Fat 0
<b>% Daily Value*</b>	
Total Fat	0g      0%
Saturated Fat	0g      0%
Trans Fat	0g
Cholesterol	0mg      0%
Sodium	5mg      0%
Total Carbohydrate	16g      5%
Dietary Fiber	0g      0%
Sugars	15g
Protein	0g
Vitamin A	0%      • Vitamin C 0%
Calcium	0%      • Iron 0%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories    2,000    2,500
Total Fat	Less than 65g    80g
Sat Fat	Less than 20g    25g
Cholesterol	Less than 300mg    300mg
Sodium	Less than 2,400mg    2,400mg
Total Carbohydrate	300g    375g
Dietary Fiber	25g    30g
Calories per gram	
Fat 9    • Carbohydrate 4    • Protein 4	

White Grape Juice, (from concentrate), Citric Acid, Cherry Flavor (Natural Flavor, Propylene Glycol, Water and Food Gums), Beet Juice Concentrate (for color), Stabilizer (Guar Gum, Xanthan Gum), Annatto (for color).

*Condue case*  
*7-28-2014*

**Nutrifreeze Strawberry Bars July 2014**  
**Nutrifreeze Strawberry Bar 2.75 oz- July 2014**

<b>Nutrition Facts</b>	
Serving Size 2 3/4 Oz (78g)	
Servings Per Container 1	
<b>Amount Per Serving</b>	
Calories 50	Calories from Fat 0
<b>% Daily Value*</b>	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 13g	4%
Dietary Fiber 0g	0%
Sugars 11g	
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 2%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

White Grape Juice (from concentrate), Strawberry Puree, Strawberry Juice (from concentrate), Natural Strawberry Flavor (Strawberry Juice Concentrate, Water, Sugar, Propylene Glycol, Natural Flavors and Purple Sweet Potato Juice), Stabilizer (Guar Gum, Xanthan Gum), Beet Juice Concentrate (for color).

*Carla Anne Cline*  
*7.28.2014*

**Nutrifreeze Orange Bars July 2014**  
**Nutrifreeze Orange Bar 2.75oz July 2014**

**Nutrition Facts**

Serving Size 2 3/4 oz (78g)  
 Servings Per Container 1

**Amount Per Serving**

Calories 50      Calories from Fat 0

**% Daily Value\***

Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	0mg	0%
Total Carbohydrate	13g	4%
Dietary Fiber	0g	0%
Sugars	11g	

**Protein** 0g

Vitamin A 2%      • Vitamin C 25%  
 Calcium 0%      • Iron 0%

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

		Calories	2,000	2,500
Total Fat	Less than	65g	80g	
Sat Fat	Less than	20g	25g	
Cholesterol	Less than	300mg	300mg	
Sodium	Less than	2,400mg	2,400mg	
Total Carbohydrate		300g	375g	
Dietary Fiber		25g	30g	

**Calories per gram**

Fat 9 • Carbohydrate 4 • Protein 4

White Grape Juice (from concentrate), Orange Juice, Orange Emulsion Flavor (Natural Flavor, Water, Glycerin, Acacia Gum), Stabilizer (Guar Gum, Xanthan Gum), Natural Orange Extract (Natural Flavor, Ethanol, Water, and Salt), Annatto (for color), Beet Juice Concentrate (for color).

*Caroline One*  
*7-28-14*

# PRODUCT INFORMATION

Product Info	ORANGE	STRAWBERRY	TROPICAL	SOUR CHERRY
Product Size	2.75 fl oz	2.75 fl oz	2.75 fl oz	2.75 fl oz
Case Count	48 BARS	48 BARS	48 BARS	48 BARS
Case Dimensions	12.69"L/6.69"W/8.25"H	12.69"L/6.69"W/8.25"H	12.69"L/6.69"W/8.25"H	12.69"L/6.69"W/8.25"H
Cube	.4 Cubic Ft	.4 Cubic Ft	.4 Cubic Ft	.4 Cubic Ft
Pallets Layers/High	21X5	21X5	21X5	21X5
Pallets Dimensions	40"X48"X46"	40"X48"X46"	40"X48"X46"	40"X48"X46"
Pounds per Case	9	9	9	9
Pounds per Pallet	1000	1000	1000	1000

# NUTRITIONAL INFORMATION

Product Info	ORANGE	STRAWBERRY	TROPICAL	SOUR CHERRY
Serving Size	2.75 oz. (78g)	2.75 oz. (78g)	2.75 oz. (78g)	2.75 oz. (78g)
Calories	50	60	70	60
Calories from Fat	0g	0g	0g	0g
Saturated Fat	0g	0g	0g	0g
Cholesterol	0mg	0mg	0mg	0mg
Sodium	10mg	5mg	10mg	5mg
Total Carbohydrates	12g	14g	16g	15g
Dietary Fiber	0g	0g	0g	0g
Sugars	11g	13g	16g	13g
Protein	0g	0g	0g	1g
<b>% of U.S. Recommended Daily Allowance (U.S. RDA)</b>				
Vitamin A	0%	0%	0%	0%
Vitamin C	100%	100%	100%	100%
Calcium	0%	0%	0%	0%
Iron	0%	0%	0%	0%

## ORANGE

INGREDIENTS: White Grape Juice, Apple Juice, Orange Juice, Annatto and Beet Juice (for color), Natural Stabilizer(Guar Gum, Xanthan Gum), Ascorbic Acid (Vitamin C).

## STRAWBERRY

INGREDIENTS: White Grape Juice, Apple Juice, Strawberries, Strawberry Juice, Natural Flavors, Natural Stabilizer(Guar Gum, Xanthan Gum), Ascorbic Acid (Vitamin C), Beet Juice (for color).

## TROPICAL

INGREDIENTS: White Grape Juice, Apple Juice, Passion Fruit Juice Concentrate, Natural Flavors, Natural Stabilizer(Guar Gum, Xanthan Gum), Ascorbic Acid (Vitamin C), Beet Juice (for color).

## SOUR CHERRY

INGREDIENTS: White Grape Juice, Apple Juice, Red Sour Cherry Juice, Natural Stabilizer (Guar Gum, Xanthan Gum), Ascorbic Acid (Vitamin C), Natural Flavors, Beet Juice (for color).