

Date: 1/21/2025

**Re: USDA Processed Foods Diversion- Price Quotations for SY 2025-2026**

The School District of Philadelphia is soliciting price quotations from processors of directly diverted Government donated Apples, Beef, Cheese, Cherries, Chicken, Eggs, Turkey, Pollock, and Potatoes for the school year 2025/2026. In addition, commercial pricing may be submitted for products that do not utilize USDA Foods. Please see the key on the pricing worksheet for information on submitting these items.

If you wish to be considered for selection and you process USDA foods, you must become or currently be an approved processor for the State of Pennsylvania for 2025/2026. Approval is determined by the PA Department of Agriculture's Bureau of Government Donated Foods.

Specifications, pricing, submission, and sample requirements are as follows:

**1) SPECIFICATIONS**

- a) See - USDA Processed Foods Specifications
- b) Your bid will be rejected if products listed for specific items do not meet bid specifications.

**2) PRICING**

- a) The awarded manufacturer(s) will utilize one of the following two pass-through value methods depending on what the school district wishes to use:
  - i) FEE FOR SERVICE- direct shipment to school district designated warehouse
  - ii) NET OFF INVOICE- the school district will procure the product through the distributor, Driscoll Foods
- b) Prices are to remain firm until June 30, 2026.
- c) Exact quantities cannot be determined at this time, but the amounts indicated represent the best estimates of the total required during the contract period. USDA provisions are processed for meals in approximately 124 full-service schools within the School District of Philadelphia.
- d) There is no guarantee that the District will choose to purchase the items listed in this bid quotation. The School District may not allocate USDA foods and cannot guarantee that all items will be purchased.
- e) Price quotations must also be submitted on official company letterhead with the signature of an authorized company official.

**3) QUALITY CONTROL**

The School District may require the vendor to provide a Certificate of Analysis (COA) for each load or order of finished product delivered to our vendor (s) or warehouse.

Products requiring a COA may include, but are not limited to, chicken, turkey, beef, and egg products.

#### 4) BID EVALUATION

- a) The School District intends to award the lowest responsible vendor meeting the requirements and criteria set forth for individual products listed on the bid specification document and any amendments thereto.
  - i) The processing fee per serving quotes alone will be used to evaluate and award the lowest vendor.
- b) In addition to price, select products, at the School District's sole discretion, will be evaluated in terms of general appearance, color, aroma, texture, size, weight, taste, and absence of excessive fat or defects.
  - i) During evaluations, samples are not identified by brand or vendor name.
  - ii) Samples will not be returned to vendors.
  - iii) The evaluation process may also include requests for additional information if, in the judgment of the School District, this would aid in preparing a fair and accurate analysis.

#### 5) SUBMISSIONS

- a) Bids are due at **2 PM on Thursday, February 13, 2025.**

**Address submittal  
to:**

**Attn: Elizabeth Keegan  
School District of Philadelphia  
Division of Food Services  
440 N. Broad Street, Suite 331  
Philadelphia, PA 19130**

- b) All bids must be submitted unstapled in a sealed envelope marked "Sealed Bid Enclosed."
  - i) Submissions should not be emailed to the Division of Food Services
  - ii) Submissions must include a digital and hard copy of each item below
- c) Failure to submit any of the below items as a hard copy and provided on a USB with your submission may result in bid rejection:
  - i) Manufacturer profile
  - ii) Completed "Processed Items Worksheet-2025-2026" for each applicable commodity
  - iii) "End Product Data Schedules" for each item
  - iv) CN Labels as specification indicates
  - v) Product Nutrition Label for each item
  - vi) Product Specification Sheet, if applicable
  - vii) Price quotations on official company letterhead with authorizing signature
- d) Samples should not be sent unless specifically requested by the Division of Food Services.
  - i) If a vendor sends samples that were not requested, this could disqualify the vendor's bid.

- ii) If samples are requested, no more than twelve pieces or one bag or log per item clearly marked with code numbers and description should be sent.
  - (1)** Samples must be a true representative of the content, quality, and packaging of each product bid. The School District will be the sole judge of the acceptability of the samples provided.

We look forward to receiving your bid submissions and working together to ensure our students have access to nutritious and appetizing meals. Email Elizabeth Keegan, Dietetic Coordinator, for any questions at [ekeegan@philasd.org](mailto:ekeegan@philasd.org).

Sincerely,

Lisa Norton  
Executive Director

# MANUFACTURER PROFILE

Manufacturer Name:					
Address:				Phone Number:	
City:			State:	Zip Code:	
Primary Contact Person:			Primary Contact Email:		
Commodity Contact:			Commodity Contact Email:		
Description of Items Provided:					
<p><u>Diversity Business Certification(s):</u> <i>Check all that apply.</i></p> <p><input type="checkbox"/> Minority-Owned Business Enterprise (MBE)</p> <p><input type="checkbox"/> Woman-Owned Business Enterprise (WBE)</p> <p><input type="checkbox"/> Federally Certified Disadvantaged Business Enterprise (DBE)</p> <p><input type="checkbox"/> Small Business Enterprise (SBE)</p> <p><input type="checkbox"/> Disabled Owned Business Enterprise (DSBE)</p> <p><input type="checkbox"/> Veteran's Business Enterprise (VBE) / Certified Service-Disabled Veteran's Business Enterprise (SDVBE)</p> <p><input type="checkbox"/> LGBT Business Enterprise (LGBTBE)</p> <p><input type="checkbox"/> None – not applicable</p>					
<p><u>Do you currently subcontract with a Diversity Certified Business</u> <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>(If yes complete the information below for each diversity certified business)</p>					
Name of Subcontractor	Certification			Service Provided	
1.					
2.					
3.					
4.					
5.					

**GENERAL SPECIFICATIONS:**

- Where Vegetable Protein Products (VPP) are specified, only Beef – Soy Protein Concentrate (SPC) and Poultry – Isolated Soy Protein (ISP) are permitted. VPP may not be used to replace more than 30% of the meat/meat alternate as per 7-CFR210. Hydrolyzed protein will not be accepted.
- Prohibited Ingredients: The School District prohibits the addition of monosodium glutamate, sodium nitrate, nitrates and nitrites, hydrolyzed vegetable protein (HVP), hydrolyzed plant protein (HPP), artificial coloring, artificial flavoring, artificial sweeteners, sugar-free sweeteners, high fructose corn syrup, azodicarbonamide (ADA), butylated hydroxyanisole (BHA) and butylated hydroxytoluene (BHT) in all foods. Items may not contain imitation cheese, peanuts, pork products, gelatin (unless kosher or vegan), bleached flour, starch non-enriched flour, or bromated flour. Beef products should be free from Lean, Finely Textured Beef (LFTB).
- Breeding: The primary source of breeding is to be whole wheat
- Packaging: Unless specified otherwise, all products are to be delivered frozen. Ingredients and nutrition labels must be printed outside each case, including proper handling and cooking instructions. All production/expiration dates are to be "open code."
- CN Labeling: Supplier labels must be furnished and must be USDA-FNS CN labeled for each item listed.
- Antibiotic Claims: Vendors should state whether items contain antibiotic claims, such as no-antibiotic-ever (NAE) programs or Certified Responsible Antibiotic Use (CRAU) standards.
- Buy American: The School District of Philadelphia participates in the National School Lunch Program and School Breakfast Program and is required to use the nonprofit food service funds, to the maximum extent practicable, to buy domestic commodities or products for Program meals. A "domestic commodity or product" is defined as one that is either produced in the U.S. or is processed in the U.S. substantially using agricultural commodities that are produced in the U.S. as provided in 7 CFR 210.21(d).
- Preference will be given to limited ingredient products.
- Preference will be given to low-sodium processed product formulations.

**APPLE SPECIFICATIONS:**

- Must furnish statement verifying ½ cup portion fruit serving

Item #	Item Description	Item Specifications
1.	Sliced Apples, Individual Bagged Portions	<ul style="list-style-type: none"> <li>- Fresh Pre-Sliced Apples</li> <li>- Minimum of 2 oz. portion equal to ½ cup of fruit</li> <li>- Minimal use of preservatives</li> <li>- Preference for local apples</li> </ul>
2.	Apple Sauce Cups, Shelf Stable	<ul style="list-style-type: none"> <li>- May submit pricing for plain as well as flavored cups</li> <li>- Products will be legibly printed with the open date of expiration</li> <li>- Julian dating or manufacturer coding will not be accepted.</li> </ul>

**BEEF SPECIFICATIONS:**

- Only beef that meets the USDA definition of "ground beef" shall be used
- Ingredients statement must declare the ground beef to be no more than 20% fat
- Must be USDA quality graded, select, or better and must be 100% beef except when noted
- Must be free from LFTB, artificial coloring, flavoring, MSG, BHA, and BHT
- Processed products must use lower sodium formulations
- All beef products are to be fully-cooked

Item #	Item Description	Item Specifications
1.	Beef Patty- 100% Beef	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA per portion</li> <li>- Flame-broiled</li> <li>- 100% beef, no VPP, no egg protein, or other extenders</li> <li>- Maximum Dimension 3 x 3 1/2 inches</li> </ul>
2.	Beef Patty- 100% Beef of Pennsylvania Origin	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA per portion</li> <li>- Flame-broiled</li> <li>- 100% beef, no VPP, no egg protein, or other extenders</li> <li>- Maximum Dimension 3 x 3 1/2 inches</li> <li>- The manufacturer must be able to track the source of beef and provide documentation of the origin</li> </ul>
3.	Beef Meatballs (No Sauce)	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA per portion</li> <li>- Product may contain grain/rice/flour fillers but no VPP</li> <li>- Free from egg protein</li> <li>- Soy-free</li> </ul>
4.	Beef Sandwich Steak	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA per portion</li> <li>- Fully cooked sliced beef chopped and formed</li> </ul>
5.	Beef Crumbles	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA per portion</li> <li>- Drained and rinsed</li> <li>- Maximum crumble size of ¼ inch</li> <li>- May contain soy</li> </ul>
6.	Beef and Cheese Taco Stick, Individually Wrapped	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 2 oz. grain equivalent per portion</li> <li>- Individually Wrapped</li> <li>- Must utilize commodity cheese</li> <li>- May contain VPP</li> </ul>
7.	Spicy Beef Taco Stick, Individually Wrapped	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 2 oz. grain equivalent per portion</li> <li>- Individually wrapped</li> <li>- Must utilize commodity cheese</li> <li>- May contain VPP</li> </ul>
8.	Beef & Cheese Taco, Bulk	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 1 oz. M/MA and 1 oz. grain equivalent per portion</li> <li>- 100% beef, no VPP, no egg protein, or other extenders</li> </ul>

9.	Beef & Cheese Chalupa, Individually Wrapped	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 1 oz. grain equivalent per portion</li> <li>- Individually wrapped</li> <li>- Must utilize commodity cheese</li> </ul>
10.	Beef Teriyaki Bites	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA per portion</li> <li>- Consistent piece sizes to meet CN portioning</li> <li>- May contain VPP</li> </ul>
11.	Breaded Beef Bites	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 1 oz. grain equivalent per portion</li> <li>- Consistent piece sizes to meet CN portioning</li> </ul>
12.	Beef and Sweet Plantain Empanada, Bulk	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 2 oz. grain equivalent per portion</li> </ul>

<b>CHEESE, OTHER</b>		
<b>Item #</b>	<b>Item Description</b>	<b>Item Specifications</b>
1.	Whole Grain Cheese Sandwich, Calzone, or Pocket	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 2 oz. grain equivalent per portion</li> <li>- May use whole wheat pretzel dough</li> </ul>
2.	Whole Grain Stuffed Sandwich, Calzone or Pocket	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 2 oz. grain equivalent per portion</li> <li>- Stuffed sandwich or calzone</li> <li>- May use whole wheat pretzel dough</li> <li>- Stuffing may include but is not limited to, tomato or other sauce, chicken or beef products, or turkey pepperoni</li> </ul>
3.	White Cheese Sauce	<ul style="list-style-type: none"> <li>- Finished serving equal to a minimum of 2 oz. M/MA per portion</li> <li>- Cheddar-based cheese sauce</li> <li>- Spicy flavor profile</li> <li>- Sodium not to exceed 500 mg per required serving</li> </ul>
4.	Whole Grain Cheese Breadstick	<ul style="list-style-type: none"> <li>- Each stick must provide 1 oz. M/MA and 1 oz. grain equivalent</li> <li>- Cheese-filled breadstick</li> <li>- The exterior should resemble bread, not a breaded coating</li> <li>- Cheese should remain in sticks when heated, and dough at ends should remain sealed</li> </ul>
5.	Whole Grain Breaded Mozzarella Stick	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 2 oz. grain equivalent per portion</li> <li>- Cheese should remain in sticks when heated</li> <li>- Sodium not to exceed 500 mg per required serving</li> </ul>

6.	Whole Grain Pretzel Bite	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 2 oz. grain equivalent per portion</li> <li>- Spicy flavor profile</li> <li>- Cheese should remain in sticks when heated</li> <li>- Sodium not to exceed 500 mg per required serving</li> </ul>
7.	Bean & Cheese Chalupa, Individually Wrapped	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 1 oz. grain equivalent per portion</li> <li>- Individually wrapped</li> </ul>
8.	Cheese Stick, Mozzarella, Individually Wrapped	<ul style="list-style-type: none"> <li>- Finished product equal to 1 oz. M/MA</li> <li>- Pasteurized Part Skim Milk</li> </ul>
9.	Cheese Stick, Colby Jack, Individually Wrapped	<ul style="list-style-type: none"> <li>- Finished product equal to 1 oz. M/MA</li> <li>- Reduced Fat</li> </ul>
10.	Cheese, Sliced, American	<ul style="list-style-type: none"> <li>- Finished product: 2 slices equal to 1 oz. M/MA</li> <li>- Reduced Fat</li> <li>- Pre-sliced: Use cold or melted</li> <li>- Easy to separate</li> </ul>
11.	Cheese, Sliced, Swiss	<ul style="list-style-type: none"> <li>- Finished product: 2 slices equal to 1 oz. M/MA</li> <li>- Reduced Fat</li> <li>- Pre-sliced: Use cold or melted</li> <li>- Easy to separate</li> </ul>
12.	Cheese, Sliced, Pepper Jack	<ul style="list-style-type: none"> <li>- Finished product: 2 slices equal to 1 oz. M/MA</li> <li>- Reduced Fat</li> <li>- Pre-sliced: Use cold or melted</li> <li>- Easy to separate</li> </ul>
13.	Cheese, Shredded, Mozzarella	<ul style="list-style-type: none"> <li>- Finished product ¼ cup equal to 1 oz. M/MA</li> </ul>
14.	Cheese, Shredded, Mild Cheddar	<ul style="list-style-type: none"> <li>- Finished product ¼ cup equal to 1 oz. M/MA</li> </ul>

**CHEESE, PASTA**

Item #	Item Description	Item Specifications
15.	Whole Grain Breaded Ravioli	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 2 oz. grain equivalent per portion</li> <li>- Pre-Cooked</li> </ul>
16.	Whole Grain Macaroni & Cheese	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 2 oz. grain equivalent per portion</li> </ul>



<b>CHEESE, PIZZA</b>		
<b>Item #</b>	<b>Item Description</b>	<b>Item Specifications</b>
17.	Whole Grain Cheese Pizza Round, 4-inch, Pan Style	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 2 oz. grain equivalent per portion</li> <li>- The crust shall be concave, have a three-quarter (3/4) inch raised lip, and have a layered flaky croissant-style quality.</li> <li>- 100% cheese is to be pre-melted, low moisture, part-skim, Mozzarella, or a blend of Cheddar and Mozzarella</li> </ul>
18.	Whole Grain Turkey Pepperoni Cheese Pizza Round, 4-inch, Pan Style	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 2 oz. grain equivalent per portion</li> <li>- The crust shall be concave, have a three-quarter (3/4) inch raised lip, and have a layered flaky croissant-style quality.</li> <li>- 100% cheese is to be pre-melted, low moisture, part-skim, Mozzarella, or a blend of Cheddar and Mozzarella</li> </ul>
19.	Whole Grain, 16-inch, Round, Cheese Pizza, Fresh Baked	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 2 oz. grain equivalent per portion</li> <li>- Each 16-inch pie is to be par-baked, pre-cut into eight slices</li> <li>- Crust to be rounded and have a raised edge</li> <li>- 100% cheese is to be pre-melted, low moisture, part-skim, Mozzarella, or a blend of Cheddar and Mozzarella.</li> </ul>
20.	Whole Grain, 16-inch, Round, Turkey Pepperoni Cheese Pizza, Fresh Baked	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 2 oz. grain equivalent per portion</li> <li>- Each 16-inch pie is to be par-baked, pre-cut into eight slices</li> <li>- Crust to be rounded and have a raised edge.</li> <li>- 100% cheese is to be pre-melted, low moisture, part-skim, Mozzarella, or a blend of Cheddar and Mozzarella</li> </ul>
21.	Whole Grain French Bread Cheese Pizza	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 2 oz. grain equivalent per portion</li> <li>- Crust to be French bread style consistency with a flat bottom</li> <li>- 100% cheese is to be pre-melted, low moisture, part-skim, Mozzarella, or a blend of Cheddar and Mozzarella</li> </ul>
22.	Whole Grain Cheese Pizza, Rectangular	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 2 oz. grain equivalent per portion</li> <li>- The portion is to be no larger than 4 x 6</li> <li>- Crust to be rounded and have a raised edge.</li> <li>- 100% cheese is to be pre-melted, low moisture, part-skim, Mozzarella, or a blend of Cheddar and Mozzarella</li> </ul>
23.	Whole Grain White Cheese Pizza	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 2 oz. grain equivalent per portion</li> <li>- Wedge, flatbread, personal pan, etc. style pizza</li> <li>- White style, no tomato sauce</li> <li>- 100% cheese is to be pre-melted, low moisture, part-skim, Mozzarella, or a blend of Cheddar and Mozzarella</li> </ul>

24.	Whole Grain Veggie Pizza	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 2 oz. grain equivalent per portion</li> <li>- Wedge, flatbread, personal pan, etc. style pizza topped with vegetables</li> <li>- 100% cheese is to be pre-melted, low moisture, part-skim, Mozzarella, or a blend of Cheddar and Mozzarella</li> <li>- Must be pre-portioned or pre-cut</li> </ul>
25.	Whole Grain Buffalo Pizza	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 2 oz. grain equivalent per portion</li> <li>- Wedge, flatbread, personal pan, etc. style pizza topped with buffalo chicken</li> <li>- 100% cheese is to be pre-melted, low moisture, part-skim, Mozzarella, or a blend of Cheddar and Mozzarella</li> <li>- Must be pre-portioned or pre-cut</li> </ul>
26.	Whole Grain "Meat Eaters" Pizza	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 2 oz. grain equivalent per portion</li> <li>- Wedge, flatbread, personal pan, etc. style pizza topped with beef crumbles, turkey pepperoni, turkey sausage, etc.</li> <li>- No pork</li> <li>- 100% cheese is to be pre-melted, low moisture, part-skim, Mozzarella, or a blend of Cheddar and Mozzarella</li> <li>- Must be pre-portioned or pre-cut</li> </ul>

**CHERRY SPECIFICATIONS:**

- Must furnish Statement verifying ½ cup portion fruit serving

Item #	Item Description	Item Specifications
1.	Cherries, Sour, Dried -Individually Wrapped	<ul style="list-style-type: none"> <li>- Individual package of dried, sour cherries</li> <li>- Must be shelf-stable</li> <li>- Products will be legibly imprinted with the open date of expiration on each unit</li> <li>- Julian dating or manufacturer coding will not be accepted.</li> </ul>

**CHICKEN SPECIFICATIONS:**

- USDA grade A
- Products to provide zero grams of trans-fat
- No fillers or extenders allowed in product formulations unless specifically noted
- All poultry must be Humanely raised as outlined in the National Chicken Council Animal Welfare Guidelines
- All chicken products are to be fully-cooked

Item #	Item Description	Item Specifications
1.	Whole Grain Breaded Chicken Nuggets	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA per and 1 oz. grain equivalent per portion</li> <li>- Consistent piece sizes to meet CN portioning</li> <li>- Combination white and dark meat</li> </ul>

		<ul style="list-style-type: none"> <li>- No comminuted meat</li> <li>- May contain VPP</li> </ul>
2.	Whole Grain Breaded Chicken Patty – with soy	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 1 oz. grain equivalent per portion</li> <li>- May contain all white or a combination of white and dark meat</li> <li>- Made from only whole-muscle meat</li> <li>- Natural breast appearance</li> <li>- No comminuted meat</li> <li>- May contain VPP</li> </ul>
3.	Whole Grain Breaded Chicken Patty – no soy	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 1 oz. grain equivalent per portion</li> <li>- May contain all white or a combination white and dark meat</li> <li>- Made from only whole-muscle meat</li> <li>- Natural breast appearance</li> <li>- No comminuted meat</li> </ul>
4.	Spicy Whole Grain Breaded Chicken Patty	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 1 oz. grain equivalent per portion</li> <li>- Combination white and dark meat</li> <li>- No comminuted meat</li> <li>- Hot and spicy flavor profile</li> </ul>
5.	Whole Grain Breaded Chicken Tenders	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA per and 1 oz. grain equivalent per portion</li> <li>- Consistent piece sizes to meet CN portioning</li> <li>- Combination white and dark meat</li> <li>- May contain VPP</li> </ul>
6.	Whole Grain Breaded Boneless Wings	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 1 oz. grain equivalent per portion</li> <li>- Consistent piece sizes to meet CN portioning</li> <li>- Combination white and dark meat</li> <li>- No comminuted meat</li> <li>- May include buffalo sauce, hot and spicy seasoning, or other sauce</li> </ul>
7.	Whole Grain Breaded Popcorn Chicken	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 1 oz. grain equivalent per portion</li> <li>- May contain all white or a combination white and dark meat</li> <li>- Consistent shape for easy portioning</li> <li>- May contain VPP</li> </ul>
8.	Whole Grain Breaded, Bone-in Chicken Leg	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and ¾ oz. grain equivalent per portion</li> <li>- Consistent piece sizes to meet CN portioning</li> <li>- May contain sauce or seasoning, using low sodium formulation</li> </ul>
9.	Bone in Chicken Wings	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA per portion</li> <li>- Consistent piece sizes to meet CN portioning</li> </ul>

		<ul style="list-style-type: none"> <li>- May contain sauce or seasoning, using low sodium formulation</li> </ul>
10.	Chicken Fajita	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA per portion</li> <li>- Heat applied grill marks</li> <li>- Boneless, skinless chicken</li> <li>- Combination white and dark meat</li> <li>- May contain VPP</li> </ul>
11.	Shredded Chicken	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA per portion</li> <li>- Rotisserie-style pulled chicken</li> <li>- Combination white and dark meat</li> </ul>
12.	Whole Grain Breaded Chicken Sausage Bites	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 1 oz. M/MA and 1 oz. grain equivalent per portion</li> <li>- May utilize all dark meat</li> </ul>

**EGGS SPECIFICATIONS:**

- Derived from USDA Grade A whole eggs

Item #	Item Description	Item Specifications
1.	Egg Patty, Square or Round	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 1 oz. M/MA per portion</li> <li>- Fully cooked, frozen</li> </ul>
2.	Hard Cooked Whole Eggs, Peeled	<ul style="list-style-type: none"> <li>- Finished serving equal to a minimum of 1 oz. M/MA per portion</li> <li>- Fully cooked, fresh, not frozen</li> </ul>
3.	Egg Bite with Cheese	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 1 oz. M/MA per portion</li> <li>- Fully cooked, frozen</li> </ul>
4.	Egg Bite, Spicy	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 1 oz. M/MA per portion</li> <li>- Fully cooked, frozen</li> </ul>
5.	Omelet, Cheese, 5"	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 1 oz. M/MA per portion</li> <li>- Fully cooked, frozen</li> </ul>
6.	Cinnamon Roll (s)- Individually Wrapped	<ul style="list-style-type: none"> <li>- Finished serving equal to a minimum of 2 oz. equivalent whole grain per serving</li> <li>- Package can contain more than one roll</li> </ul>
7.	Muffin, Blueberry- Individually Wrapped	<ul style="list-style-type: none"> <li>- Finished serving equal to a minimum of 2 oz. equivalent whole grain per serving</li> </ul>
8.	Muffin, Sweet Potato- Individually Wrapped	<ul style="list-style-type: none"> <li>- Finished serving equal to a minimum of 2 oz. equivalent whole grain per serving</li> </ul>
9.	Muffin, Cherry- Individually Wrapped	<ul style="list-style-type: none"> <li>- Finished serving equal to a minimum of 2 oz. equivalent whole grain per serving</li> </ul>
10.	Muffin Top, Chocolate Chip- Individually Wrapped	<ul style="list-style-type: none"> <li>- Finished serving equal to a minimum of 2 oz. equivalent whole grain per serving</li> </ul>

11.	Muffin, Corn Bread, Cheesy- Individually Wrapped	<ul style="list-style-type: none"> <li>- Finished serving equal to a minimum of 2 oz. equivalent whole grain per serving</li> <li>- Must utilize commodity cheese</li> </ul>
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**TURKEY SPECIFICATIONS:**

- USDA grade B or better
- Turkey Deli Meats: No VPP, extenders, or fillers
- Preference for nitrate/nitrite-free products where possible
- All turkey products are to be fully-cooked

Item #	Item Description	Item Specifications
1.	Deli Turkey Ham- Log	<ul style="list-style-type: none"> <li>- Finished serving equal to a minimum of 2 oz. M/MA</li> <li>- Fresh not frozen</li> <li>- Utilizes dark meat</li> <li>- Log form for slicing</li> <li>- Sodium should not exceed 500 mg per serving</li> </ul>
2.	Deli Turkey Ham- Pre-Sliced	<ul style="list-style-type: none"> <li>- Finished, pre-sliced serving equal to a minimum of 2 oz. M/MA</li> <li>- Utilizes dark meat</li> <li>- Sodium should not exceed 500 mg per serving</li> </ul>
3.	Deli Turkey Breast- Log	<ul style="list-style-type: none"> <li>- Finished serving equal to a minimum of 2 oz. M/MA</li> <li>- Fresh not frozen</li> <li>- Utilizes white meat</li> <li>- Log form for slicing</li> <li>- Sodium should not exceed 550 mg per serving</li> </ul>
4.	Deli Turkey Breast- Pre-Sliced	<ul style="list-style-type: none"> <li>- Finished, pre-sliced serving equal to a minimum of 2 oz. M/MA</li> <li>- Utilizes white meat</li> <li>- Sodium should not exceed 500 mg per serving</li> </ul>
5.	Deli Turkey, Halal Pre-Sliced	<ul style="list-style-type: none"> <li>- Finished, pre-sliced serving equal to a minimum of 2 oz. M/MA</li> <li>- Utilizes white meat</li> <li>- Sodium should not exceed 500 mg per serving</li> </ul>
6.	Deli Dark-Turkey, Halal Pre-Sliced	<ul style="list-style-type: none"> <li>- Finished, pre-sliced serving equal to a minimum of 2 oz. M/MA</li> <li>- Utilizes dark meat</li> <li>- Sodium should not exceed 500 mg per serving</li> </ul>
7.	Deli Italian Turkey Combination Pack Pre-Sliced	<ul style="list-style-type: none"> <li>- Finished, pre-sliced serving equal to a minimum of 2 oz. M/MA</li> <li>- Utilizes dark meat</li> <li>- Must contain a variety of turkey meats</li> <li>- Sodium should not exceed 600 mg per serving</li> </ul>
8.	Turkey Pepperoni, Coins	<ul style="list-style-type: none"> <li>- Finished serving equal to a minimum of 2 oz. M/MA</li> <li>- Utilizes Dark Meat</li> <li>- No variety of meat</li> </ul>
9.	Turkey Sausage Links	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 1 oz. M/MA per portion</li> <li>- Utilizes dark meat</li> </ul>

10.	Turkey Sausage Patty	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 1 oz. M/MA per portion</li> <li>- Utilizes dark meat</li> </ul>
11.	Turkey Sausage Patty, White Meat	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 1 oz. M/MA per portion</li> <li>- Utilizes white meat</li> </ul>
12.	Turkey, Pulled, Barbeque	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA per portion</li> <li>- Sodium should not exceed 300 mg per serving</li> </ul>
13.	Turkey, Medallions	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA per portion</li> <li>- Utilize white meat</li> <li>- Sodium should not exceed 300 mg per serving</li> </ul>
14.	Turkey Breast Stick	<ul style="list-style-type: none"> <li>- Fully cooked</li> <li>- Finished product equal to a minimum of 1 oz. M/MA per portion</li> <li>- Utilizes white meat</li> <li>- May contain sauce or seasoning, using low sodium formulation</li> </ul>

#### **POLLOCK SPECIFICATIONS**

- Government Donated Pollock USDA inspected shall be used.

<b>Item #</b>	<b>Item Description</b>	<b>Item Specifications</b>
1.	Whole Grain Breaded Pollock Nuggets	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 1 oz. whole grain equivalent per portion</li> <li>- Pre Cooked, frozen nuggets</li> </ul>
2.	Whole Grain Breaded Pollock Fillet	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 1 oz. whole grain equivalent per portion</li> <li>- Pre-cooked, frozen fillet</li> </ul>
3.	Whole Grain Breaded Sweet Potato Pollock Nuggets	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 1 oz. whole grain equivalent per portion</li> <li>- Pre Cooked, frozen nuggets</li> </ul>
4.	Whole Grain Nacho Crusted Pollock Sticks	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 2 oz. M/MA and 1 oz. whole grain equivalent per portion</li> <li>- Pre Cooked, frozen sticks</li> </ul>

<b>POTATO SPECIFICATIONS</b>		
<b>Item #</b>	<b>Item Description</b>	<b>Item Specifications</b>
1.	Straight Cut French Fries	<ul style="list-style-type: none"> <li>- Cooked product of ½ cup equal to ½ cup starchy vegetable subgroup</li> <li>- Reduced sodium formulation</li> </ul>
2.	Tater Tot-Shaped Potatoes	<ul style="list-style-type: none"> <li>- Cooked product of ½ cup equal to ½ cup starchy vegetable subgroup</li> </ul>
3.	Sweet Potato French Fries	<ul style="list-style-type: none"> <li>- Cooked product of ½ cup equal to ½ cup red-orange vegetable subgroup</li> </ul>
4.	Emoticon Mashed Potato Shapes	<ul style="list-style-type: none"> <li>- Cooked product of ½ cup equal to ½ cup starchy vegetable subgroup</li> <li>- Consistent shape for easy portioning</li> </ul>
5.	Mashed Potatoes	<ul style="list-style-type: none"> <li>- Cooked product of ½ cup equal to ½ cup starchy vegetable subgroup</li> <li>- Reduced sodium formulation</li> <li>- Pre Cooked, frozen</li> </ul>
6.	Stuffed Hashbrown	<ul style="list-style-type: none"> <li>- Cooked product equal to a minimum of 1 oz. M/MA and 1.25 oz. whole grain equivalent per portion</li> <li>- Filled with shredded potato, scrambled egg, and cheese in a whole-grain breading</li> </ul>
7.	Diced Potatoes, Rosemary Seasoned	<ul style="list-style-type: none"> <li>- Cooked product of ½ cup equal to ½ cup starchy vegetable subgroup</li> <li>- Reduced sodium formulation</li> </ul>

<b>SAUCE SPECIFICATIONS:</b>		
<ul style="list-style-type: none"> <li>- Must furnish a statement verifying component contribution if applicable</li> <li>- Products must use low sodium formulation</li> </ul>		
<b>Item #</b>	<b>Item Description</b>	<b>Item Specifications</b>
1.	Sauce, Buffalo	<ul style="list-style-type: none"> <li>- Products must use low-sodium formulations</li> <li>- Specify the USDA component on the bid excel sheet if applicable</li> </ul>
2.	Sauce, Sweet Asian	<ul style="list-style-type: none"> <li>- Products must use low-sodium formulations</li> <li>- Specify the USDA component on the bid excel sheet if applicable</li> </ul>
3.	Sauce, Spicy Asian	<ul style="list-style-type: none"> <li>- Products must use low-sodium formulations</li> <li>- Specify the USDA component on the bid excel sheet if applicable</li> </ul>