

# **Request for Expression of Interest**

## **RFEI 2013-5**

### **Perishable Foods**

#### **I. Introduction**

The Commonwealth of Pennsylvania, Department of Corrections (DOC), is seeking products for future Perishable Foods Contracts. Only products submitted and approved in response to this RFEI will be considered acceptable products for inclusion in future DOC's Perishable Foods procurement initiatives. No equivalent or "approved equal" substitutions will be permitted at the time of contract award. Please note that product approval resulting from this process should not be construed as an award of contract or a guarantee of business.

The DOC will only evaluate products that meet specifications listed on Product Specifications – (Attachment 1). If your company is interested in having any products(s), listed on Product Specifications –(Attachment 1), approved for the future procurement selections, you must submit samples of your proposed products for evaluation in accordance with the instructions that appear in *Section V - Submission Instructions* of this RFEI.

All samples submitted are considered property of DOC. The DOC will not reimburse any costs for the submitted samples. In addition, the DOC is not liable for any costs incurred in preparation and submission of the response to the RFEI.

The Commonwealth notes that all Food procurement will be done in accordance with Executive Order 2010-03, Pennsylvania-Produced Agricultural Products Program ("Pennsylvania Preferred Program") (Attachment 2).

#### **II. Product Evaluation**

Representatives from the DOC will evaluate submitted products for conformance to Product Specifications –(Attachment 1) and including, but not limited to, the following criteria: quality, features, appearance, size, color, texture, taste, odor, ingredients/nutritional value, performance, most current pack and overall acceptability. Packaging of items shall be considered in accordance with *Section III – Future Packaging and Package Sizes*. The DOC has the final and absolute decision on determinations of overall product acceptability.

The determinations of these product evaluations will be posted on The Department of General Services website ([www.emarketplace.state.pa.us](http://www.emarketplace.state.pa.us)) informing companies of the results of their products' approval or disapproval. Approved products will be eligible for inclusion in the DOC's future Perishable Foods procurement initiatives. Please note that product approval resulting from this process should not be construed as an award of contract or a guarantee of business

#### **III. Future Packaging and Package Sizes**

The Department of Corrections will not accept product packed in glass. All packaging and packing material must be new and clean, and must not impart objectionable odors or flavors to the product. Manufacturing and packaging of food shall be in accordance with the Code of Federal Regulations, Title 21, Part 110. Printed, stamped and stenciled labeling and marking information on cartons must be water-fast, non-smearing, right contrasting color, clear and readable. Labeling shall be in accordance with the Code of Federal Regulations, Title 21, Part 101. Cartons shall be clean and of

adequate strength to provide protection and stacking strength. Cartons shall be clearly marked with product name, count/size and product code.

The DOC reserves the right:

- 1) to reject or request alternate packaging for any products packaged in a manner that may pose a Security risk
- 2) to allow companies to adjust their package size during the course of this RFEI to meet the Department's needs.

For each item approved by the Department of Corrections through this RFEI, the Department, in its sole discretion, will determine the package size or range of package sizes that will be acceptable for the approved brands.

#### **IV. Food Safety**

All products submitted for evaluation must adhere to Current Good Manufacturing Practices (CGMP) promulgated by the US Food and Drug Administration under the authority of the Federal Food and Drug Cosmetic Act (Chapter IV Sec 401 {21 USC 341} (Definitions and Standards for Food).

All Manufacturers/Suppliers that submit product for evaluation shall have a preventative approach to Food Safety Plan in place such as, but not limited to, The Hazard Analysis Critical Control Point (HACCP). The Plan shall identify any and all potential food safety hazards and the means in which it will prevent, record, publicize, and rectify any and all physical, chemical, and biological hazards. Processing, packing, and distribution will adhere to the Plan insuring quality of product, protecting public health, and keeping properly recorded documentation of food production and processing.

#### **V. Submission Instructions**

##### **A. Requirements**

The Product Submittal Form (Attachment 3) must accompany all submitted samples. All requested information must be completely filled out for each sample being submitted. Interested parties should carefully read all instructions found on the first tab of Attachment 3 called 'Read Me First'. All samples and corresponding information, including preparation instructions or notes, must be submitted according to the dates, times, and format provided in this document.

**Please return the completed Product Submittal Form (Attachment 3) with the appropriate product samples to the delivery address below by the dates *indicated in the Calendar of Events (Attachment 4)*. All samples are to be units only, no cases are required; all samples must be a minimum of 30 portions for assessment purposes. Failure to submit samples to the address provided for sample delivery and by the time provided will void any evaluation and consideration of that said product.**

## **Labeling on Samples**

All samples submitted must be labeled using the sample label template provided in **Attachment 6**. The following information must be clearly printed in non-smearing ink on the label(s) in order to be considered for evaluation:

1. Submitter's Name
2. Submitter's SAP Vendor ID if one is already obtained
3. SAP Reference Material Master Number (Material Master Number can be found on –Attachment 3 – Product Submittal Form: column “C” under Material Master Number)
4. SAP Short Material Description (Short Material Description can be found on – Attachment 3 – Product Submittal Form: Column “D” under Short Material Description)
5. SKU Sample Number Identifier (if submitting more than one SKU for a Material Master Number) – Attachment 3 – Product Submittal Form: Column “E” under Submitted Sample Manufacturer SKU#

Any food products that are not correctly identified and clearly labeled or that are submitted with missing or incomplete paperwork will be disqualified.

**In addition to the Product Submittal Form (*Attachment 3*) included with the products delivered for sampling, additional copies of the Form should be sent to *Marcia Noles* by both mail and e-mail by the dates indicated on the Calendar of Events (*Attachment 4*).**

Please use the following addresses:

*Mail:*

PA Department of Corrections  
Attn: Marcia Noles  
1920 Technology Parkway  
Mechanicsburg, PA 17055

*E-mail:*

Please send a copy of the Product Submittal Form in *Excel 2007 Format (.xlsx)* to [ra-cenfsi@pa.gov](mailto:ra-cenfsi@pa.gov). The subject on the e-mail should be: RFEI Product Submittal Form – (Category #) - (Your Company Name)

## **B. Information for Sample Deliveries:**

The Elizabethtown Training Academy will accept deliveries as indicated in the *Calendar of Events (Attachment 4)*. All shipments must be sent to the address below:

DOC Elizabethtown Training Academy  
Attn: Todd Lewis  
1451 North Market Street  
Elizabethtown, PA 17022

### **Labeling on Shipping Boxes**

All shipping boxes must be labeled using the shipping box label template (Attachment 7). The following information must be clearly printed in non-smearing ink on the label(s) in order to be considered for evaluation:

1. RFEI Number (RFEI 2013 – 5)
2. Submitter's Name
3. Submitter's Address
4. Category number (Category number can be found on Attachment 3 – Product Submittal Form: Column "D")

## **VI. Inquiries**

All questions concerning this Request for Expressions of Interest should be directed in writing to Beth Procopio, Chief, Division of Administrative Services at [blprocopio@pa.gov](mailto:blprocopio@pa.gov); by November 4, 2013.

## **VII. Attachments**

- A. List of Products For Evaluation and their Specifications - Product Specifications (Attachment 1)
- B. Executive Order 2010-03, Pennsylvania-Produced Agricultural Products Program ("Pennsylvania Preferred Program") (Attachment 2)
- C. Product Submittal Form (Attachment 3)
- D. Calendar of Events (Attachment 4)
- E. Category Number and Short Item Description List (Attachment 5)
- F. Sample Label Template (Attachment 6)
- G. Shipping Box Label Template (Attachment 7)

**Specifications:**

**1. General Requirements:**

- a. All products must be prepared, processed, packed and packaged under modern sanitary conditions in accordance with current Good Manufacturing Practice regulations.
- b. Only products processed in establishments inspected by the USDA will be accepted.
- c. Products must be maintained at proper temperature during all stages of processing, storage and delivery.
- d. Products must be fit for the ordinary purposes for which they are used.
- e. Products must conform to any promises made on the container or label.
- f. Supplier judgment is being relied upon to select or furnish suitable goods.
- g. All frozen goods must arrive in a solid frozen state.
- h. All items that arrive must be good, sound quality; sealed and intact; and show no signs of being squashed. Boxes with excessive rips, holes, tears, punctures, dampness, water stains, or sign of leaks and liquid stains will be rejected.
- i. Items that exhibit signs of temperature abuse (such as large ice crystals, freezer burn, bloated package), signs of contamination (such as foreign materials), or off condition (such as putrid odor, insipid color) will be rejected.

**2. Additional Information:**

- a. (When indicated within the item specification) Product must conform to the product descriptions associated with the IMPS/NAMP number indicated, along with any other options/additions noted within the specification. IMPS is the abbreviation for the Institutional Meat Purchase Specifications published by the USDA. NAMP is the abbreviation for the North American Meat Processors Association and refers to the Meat Buyers Guide publication.
- b. The Material Number and Item Short Descriptions are for Commonwealth inventory purposes only.
- c. Item Specification details the salient characteristics and requirements the product must meet.

**3. Product Specifications:**

- a. Beef items:

Material Number	Item Short Description	Item Specification
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RFEI 2013-5 Attachment 1 – Product Specifications

292089	Meat, Beef, Cubed Steak, Frz, 4oz	Beef Cubed Steak, IMPS/NAMP #1100, Uncooked, Frozen, 4 Oz Portion. Processed From USDA Inspected Beef. No Added Solutions. Shall Not Contain MSG. No More Than 100 Mg Sodium Per 4 Oz Portion. Acceptable Pack Size: IQF, Box, Lined, Layer Packed, With Moisture Proof Paper Between Layers <u>OR</u> IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb To 30 Lb Per Case. NAMP Suggested UPC No. 1709.
292091	Meatball, Beef, Frz, Ls, 1 Oz, 10lb/Cs	Meatballs, Beef, IQF, 1 Oz Portions, Precooked. Processed From USDA Inspected Beef. Not To Exceed 20% Fat. May Contain Not More Than 8% Bread Crumbs. Sodium Content Not To Exceed 250 Mg Sodium Per 4 Oz Serving. Shall Not Contain MSG. Soy Protein Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Poultry, Pork Or Pork By-Products. Product To Be Free Of Bone Fragments. Meat Derived From The Advanced Meat Recovery System And/Or Fatty Reduced Beef Products Are Not Permitted. Meat From Head, Tongue, Heart, Esophagus Or Straight (Added) Fat Is Not Permitted. Acceptable Pack Size: IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb Cases.
304287	Meatloaf, Beef, Frz, Ls, 10lb/Cs	Meatloaf, Beef, IQF, 3 Oz Portions, Precooked. Added Vegetables, Seasonings And Flavor Profile Typical Of Meatloaf; Product To Be In The Shape Of A Traditional Meatloaf Slice. Processed From USDA Inspected Beef. Not To Exceed 20% Fat. May Contain Not More Than 8% Bread Crumbs. Sodium Content Not To Exceed 250 Mg Sodium Per 3 Oz Serving. Shall Not Contain MSG. Soy Protein Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Poultry, Pork Or Pork By-Products. Product To Be Free Of Bone Fragments. Meat Derived From The Advanced Meat Recovery System And/Or Fatty Reduced Beef Products Are Not Permitted. Meat From Head, Tongue, Heart, Esophagus Or Straight (Added) Fat Is Not Permitted. Acceptable Pack Size: IQF, Box, Lined, Layer Packed, With Moisture Proof Paper Between Layers <u>OR</u> IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb To 20 Lb Cases.
292092	Meat, Beef, Salisbury Steak, Frz, 10 Lb/Cs	Salisbury Steak, Beef, IQF, 3 Oz Portions, Precooked. Added Vegetables, Seasonings And Flavor Profile Typical Of Salisbury Steak; Product To Be In The Shape Of A Traditional Salisbury Steak. Processed From USDA Inspected Beef. Not To Exceed 20% Fat. May Contain Not More Than 8% Bread Crumbs. Sodium Content Not To Exceed 250 Mg Sodium Per 3 Oz Serving. Shall Not Contain MSG. Soy Protein Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Poultry, Pork Or Pork By-Products. Product To Be Free Of Bone Fragments. Meat Derived From The Advanced Meat Recovery System And/Or Fatty Reduced Beef Products Are Not Permitted. Meat From Head, Tongue, Heart, Esophagus Or Straight (Added) Fat Is Not Permitted. Acceptable Pack Size: IQF, Box, Lined, Layer Packed, With Moisture Proof Paper Between Layers <u>OR</u> IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb Cases.

RFEI 2013-5 Attachment 1 – Product Specifications

292087	Sausage,Beef,4 Oz,Link,Ital,Frz	Italian Sausage, IMPS/NAMP #818. Beef, Sweet (Mild), Linked Product, Pork-Free Casing, Portion Size 4 Oz, Uncooked, IQF. Approximately 6" In Length. Processed From USDA Inspected Beef. Finished Product Fat Content Not To Exceed 30%. Sodium Content Not To Exceed 350 Mg Per 4 Ounce Portion. Soy Protein Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Poultry, Pork Or Pork By-Products. Product To Be Free Of Bone Fragments. The Links Shall Be In A Pork-Free Casing 5 To 6 Inches (12.7 To 15.2 Cm) In Length. Links Shall Be Moderately Uniform In Length And Diameter. Acceptable Pack Size: IQF, Box, Lined, Layer Packed, With Moisture Proof Paper Between Layers <u>OR</u> IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb To 40 Lb Per Case.
292094	Veal, Patty, 4 Oz, Bread, Frz	Ground Veal (Or Calf) And Soy Protein Product Patties, IMPS/NAMP #1396A, Breaded, Oval 4 Oz Patties. Precooked, IQF. Patty Shall Be Prepared From IMPS #396A. USDA Inspected Veal (Or Calf). Not To Exceed 20% Fat. Sodium Content Not To Exceed 450 Mg Per 4 Oz Portion. Shall Not Contain MSG. Lightly Breaded Patty Must Be A Minimum Of 3 Oz Meat And Soy Protein By Weight In The Finished Product. Soy Shall Be Fully Hydrated Textured Soy Concentrate; Functional Soy Protein Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Poultry, Pork Or Pork By-Products. Product To Be Free Of Bone Fragments. Acceptable Pack Size: IQF, Box, Lined, Layer Packed, With Moisture Proof Paper Between Layers <u>OR</u> IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb To 40 Lb Per Case.
291490	Meat, Beef, Wafer Steak, Frz, 3oz Portion	Beef Sandwich Steaks, Flaked, Chopped, Formed And Wafer Sliced, IMPS #1138A, Uncooked, Frozen, 3 Oz Portion. Processed From USDA Inspected Beef. Sodium Not To Exceed 100 Mg Per 3 Oz Portion. Shall Not Contain MSG. Shall Not Contain Poultry, Pork Or Pork By-Products, Milk Or Milk Products. Slices Shall Be Approximately 4.75 X 7.5 Inches (12.0 X 19.1 Cm). Acceptable Pack Size: Box, Lined, Layer Packed, With Moisture Proof Paper Between Layers. 10 Lb To 40 Lb Per Case.
292096	Meat, Beef/Soy Patty, Frz, 4oz	Ground Beef And Soy Protein Product Patties, IMPS/NAMP #1136A. Round 4 Oz Patties. Uncooked, IQF, Patty Shall Be Prepared From IMPS/NAMP #136A. Processed From USDA Inspected Beef. Finished Product Not To Exceed 20% Fat; Product Shall Be Labeled To Indicate Finished Product Fat Content. Sodium Content Not To Exceed 100 Mg Per 4 Oz Portion. Shall Not Contain MSG. Plain, Unseasoned, No Added Solutions. Soy Shall Be Fully Hydrated Textured Soy Concentrate; Functional Soy Protein Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Poultry, Pork Or Pork By-Products, Cereal, Cornmeal Or Corn Flour, Milk Or Milk Products. Product To Be Free Of Bone Fragments. Acceptable Pack Size: IQF, Box, Lined, Layer Packed, With Moisture Proof Paper Between Layers <u>OR</u> IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb To 60 Lb Per Case. NAMP Suggested UPC No. 1691.

292097	Meat, Beef/Soy, Ground, Frz	Ground Beef And Soy Protein Product, IMPS/NAMP #136A. ¼ Inch (6 mm) Final Grinding Plate. Uncooked, Frozen. Processed From USDA Inspected Beef; Finished Product Not To Exceed 20% Fat; Product Shall Be Labeled To Indicate Finished Product Fat Content. Sodium Content Not To Exceed 100 Mg Per 4 Oz Portion. Shall Not Contain MSG. Plain, Unseasoned, No Added Solutions. Soy Shall Be Fully Hydrated Textured Soy Concentrate; Functional Soy Protein Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Poultry, Pork Or Pork By-Products, Cereal, Cornmeal Or Corn Flour, Milk Or Milk Products. Product To Be Free Of Bone Fragments. Acceptable Pack Size: 10 Lb to 15 Lb Units/Chubs ; Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Sealed/Secured Closed; 20 Lb To 60 Lb Per Case. NAMP Suggested UPC No. 1704.
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b. Pork Items:

Material Number	Item Short Description	Item Specification
292104	Meat, Pork, Fresh Ham, Trim &Tied, Frz	Pork Leg (Fresh Ham), Boneless, IMPS/NAMP #402b, Netted Or Tied, Uncooked, Frozen. Prepared From USDA Inspected Fresh Pork. Unseasoned, Plain. Shall Not Contain MSG. Sodium Content Not To Exceed 360 Mg Per 4 Oz Portion. Maximum Of 12% Added Solutions; Shall Be Declared On Product Label. Acceptable Pack Size: Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 2 To 6 Roasts Per Case; Each Roast Weight Range 12- Up. NAMP Suggested UPC No. 3388.



201961	Pork, Ham, Tavern, Skinless/Boneless	Ham, Boneless (Cured and Smoked), Fully Cooked, IMPS/NAMP #505 Water Added, Low Fat/Low Sodium. Sodium Content Not To Exceed 300 Mg Per 1 Ounce Portion. The Ham Shall Be 97% Fat Free (3% Fat), Minimum Protein Fat Free (PFF) Value Of 17%, And Have A Whole Muscle Appearance (Not Ground Or Chopped), Uniform Color (Slightly Two Tone Color Is Permissible), No Spongy (Porous Texture) Appearance (After Thawing Of Frozen Ham). Ham Shall Be Round Or Oval In Shape And Have A Diameter Of 4 To 6 Inches. Acceptable Pack Size: Encased And Commercially Sealed In Moisture/Vapor-Proof Polyfilm; 2 To 6 Hams Per Case; Each Ham Target Weight Range 10-12 Pound.
292102	Meat, Pork, Ground, Frz	Ground Pork And Soy Protein Product, IMPS/NAMP #496A, ¼ Inch (6 mm) Final Grinding Plate. Uncooked, Frozen. USDA Inspected Pork. Finished Product Not To Exceed 20% Fat; Product Shall Be Labeled To Indicate Finished Product Fat Content. Sodium Content Not To Exceed 100 Mg Per 4 Oz Portion. Shall Not Contain MSG. Plain, Unseasoned, No Added Solutions. Soy Shall Be Fully Hydrated Textured Soy Concentrate; Functional Soy Protein Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Poultry, Beef Or Beef By-Products, Cereal, Cornmeal Or Corn Flour, Milk Or Milk Products. Product To Be Free Of Bone Fragments. Acceptable Pack Size: 10 Lb to 15 Lb Units/Chubs; Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Sealed/Secured Closed; 20 Lb To 60 Lb Per Case.

c. Turkey Items:

Material Number	Item Short Description	Item Specification
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RFEI 2013-5 Attachment 1 – Product Specifications

319991	Turkey, Frank, 1.6oz, Regular , Frz	Turkey Frankfurter, 10 To 1 Size, Made From USDA Inspected Turkey. Precooked. Finished Product Maximum Fat Content 20%, Maximum Sodium Content 100 Mg Per Ounce. Soy Protein Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Beef, Pork Or Pork By Products, Cereal, Cornmeal Or Corn Flour. Meat Made From Preformed Turkey Roll Is Not Acceptable. Must Be Free Of Bones, Skin, Viscera, Cartilage, Gizzards, Giblets Or Other Organ Meat. 84 Days Use/Freeze By From The Date Of Manufacture With A Minimum Shelf Life Of At Least 30 Days Upon Delivery. Acceptable Pack Size: IQF, Box, Lined, Layer Packed, With Moisture Proof Paper Between Layers OR IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb To 40 Lb Per Case.
319992	Turkey, Bologna, 9#Avg, Regular, Bulk, Frz	Turkey Bologna, Processed From USDA Inspected Turkey. Fully Cooked, Ready To Eat. Flavor profile Typical Of Bologna. Finished Product Maximum Fat Content 20%, Maximum Sodium Content 100 Mg Per 1 Ounce. Soy Protein Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Beef, Pork Or Pork By Products, Cereal, Cornmeal Or Corn Flour. Meat Made From Preformed Chicken Roll Is Not Acceptable. Must Be Free Of Bones, Skin Viscera, Cartilage, Gizzards, Giblets Or Other Organ Meat. 84 Days Use/Freeze By From The Date Of Manufacture With A Minimum Shelf Life Of At Least 30 Days Upon Delivery. Acceptable Pack Size: Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Sealed/Secured Closed; Each Roll/Log To Weigh Between 5 Lb To 10 Lb Each; 10 Lb To 40 Lb Per Case.
319994	Turkey, Ground, 10#, Bulk, Regular, Frz	Ground Turkey, Uncooked, Frozen. Processed From USDA Inspected Turkey; ¼ Inch (6 mm) Final Grinding Plate. Finished Product Not To Exceed 20% Fat; Product Shall Be Labeled To Indicate Finished Product Fat Content. Mechanically Separated Turkey Is Not Acceptable And Not Permitted. Must Contain A Minimum Of 30% White Meat. Sodium Content Not To Exceed 120 Mg Per 4 Oz Portion. Shall Not Contain MSG. Plain, Unseasoned. Maximum Of 7% Added Solutions; Shall Be Declared On Product Label. Shall Not Contain Beef, Vegetable Protein Product, Pork Or Pork By Products, Binders, Cereal, Cornmeal Or Corn Flour, Milk Or Milk Products. Must Be Free Of Broth, Bones, Skin, Viscera, Cartilage, Gizzards, Giblets, Other Organ Meat, Additives Or Extenders. Acceptable Pack Size: 10 Lb To 15 Lb Units/Chubs; Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Sealed/Secured Closed; 20 Lb To 60 Lb Per Case.

RFEI 2013-5 Attachment 1 – Product Specifications

319995	Turkey, Kielbasa, 4oz, Regular, Frz	Turkey Kielbasa, PreCooked. Portion Size 4 Oz, Approximately 6" In Length. Processed From USDA Inspected Turkey. Finished Product Fat Content Not To Exceed 20%. Sodium Content Not To Exceed 400 Mg Per 4 Ounce Portion. Flavor Profile Typical of Traditional Kielbasa. Soy Protein Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Beef, Pork Or Pork By Products, Cereal, Cornmeal Or Corn Flour. Meat Made From Preformed Turkey Roll Is Not Acceptable. Must Be Free Of Bones, Skin Viscera, Cartilage, Gizzards, Giblets Or Other Organ Meat. 84 Days Use/Freeze By From The Date Of Manufacture With A Minimum Shelf Life Of At Least 30 Days Upon Delivery. Acceptable Pack Size: IQF, Box, Lined, Layer Packed, With Moisture Proof Paper Between Layers OR IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb To 40 Lb Per Case.
319997	Turkey, Meatball, 1oz, Regular, Frz	Meatballs, Turkey, IQF, 1 Oz Portions, PreCooked. Processed From USDA Inspected Turkey. Finished Product Not To Exceed 20% Fat. May Contain Not More Than 8% Bread Crumbs. Sodium Content Not To Exceed 250 Mg Sodium Per 4 Oz Serving. Shall Not Contain MSG. Soy Protein Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Beef, Pork Or Pork By-Products. Must Be Free Of Bones, Skin, Viscera, Cartilage, Gizzards, Giblets Or Other Organ Meat. Acceptable Pack Size: IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb To 20 Lb Cases.
319998	Turkey, Pastrami, 3#Avg, Regular, Frz	Turkey Pastrami, Processed From USDA Inspected Turkey. Fully Cooked, Ready To Eat. Flavor Profile Typical Of Pastrami. Finished Product Maximum Fat Content 20%, Maximum Sodium Content 100 Mg Per 1 Ounce. Soy Protein Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Beef, Pork Or Pork By Products, Cereal, Cornmeal Or Corn Flour. Must Be Free Of Bones, Skin Viscera, Cartilage, Gizzards, Giblets Or Other Organ Meat. 84 Days Use/Freeze By From The Date Of Manufacture With A Minimum Shelf Life Of At Least 30 Days Upon Delivery. Acceptable Pack Size: Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Sealed/Secured Closed; Each Roll/Log To Weigh Between 4 Lb To 10 Lb Each; 10 Lb To 40 Lb Per Case.

RFEI 2013-5 Attachment 1 – Product Specifications

319999	Turkey, Patty, 4oz, Regular, Frz,	Ground Turkey Patty, Uncooked, IQF, 4 Oz Round Patty, Must Contain A Minimum Of 30% White Meat. Processed From USDA Inspected Turkey. Finished Product Not To Exceed 20% Fat; Product Shall Be Labeled To Indicate Finished Product Fat Content. Sodium Content Not To Exceed 120 Mg Per 4 Oz Portion. Shall Not Contain MSG. Plain, Unseasoned. Maximum Of 12% Added Solutions; Shall Be Declared On Product Label. Shall Not Contain Beef, Vegetable Protein Product, Pork Or Pork By Products. Meat Made From Preformed Turkey Roll Is Not Acceptable. Must Be Free Of Bones, Skin, Viscera, Cartilage, Gizzards, Giblets, Other Organ Meats, Additives Or Extenders. Acceptable Pack Size: IQF, Box, Lined, Layer Packed, With Moisture Proof Paper Between Layers OR IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb To 40 Lb Per Case.
320000	Turkey, Pulled, 10#, Regular, Frz	Turkey, Pulled, Natural Portion, IQF, Fully Cooked, Ready To Eat, White And Dark Meat Combo; Must Contain A Minimum Of 40% White Meat. Processed From USDA Inspected Turkey; Fryer-Roaster Or Young Turkey, No Other Class Permitted. Product To Be Labeled Accordingly. Sodium Content Not To Exceed 120 Mg Per 4 Oz Portion. Shall Not Contain MSG. Plain, Unseasoned. Natural Portion Pieces To Have Characteristic Of Whole Muscle. Pieces To Be Reasonably Uniform In Size; Minimum Of 1/2 Inch Wide And Minimum Of 1 Inch Long, Maximum Of 1 Inch Wide And Maximum Of 2 Inch Long. Comminuted Meat Or Meat Made From Preformed Turkey Roll Is Not Acceptable. Free Of Flavorings, Bones, Skin, Viscera, Cartilage, Gizzards, Giblets, Other Organ Meat Or Any Additives & Extenders. Acceptable Pack Size: IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb To 40 Lb Cases.
319972	Turkey, Salami, 10#, Frozen	Turkey Salami, Processed From USDA Inspected Turkey. Fully Cooked, Ready To Eat. Flavor Profile Typical Of Salami. Finished Product Maximum Fat Content 20%, Maximum Sodium Content 100 Mg Per 1 Ounce. Soy Protein Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Beef, Pork Or Pork By Products, Cereal, Cornmeal Or Corn Flour. Must Be Free Of Bones, Skin Viscera, Cartilage, Gizzards, Giblets Or Other Organ Meat. 84 Days Use/Freeze By From The Date Of Manufacture With A Minimum Shelf Life Of At Least 30 Days Upon Delivery. Acceptable Pack Size: Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Sealed/Secured Closed; Each Roll/Log To Weigh Between 5 Lb To 10 Lb Each; 10 Lb To 40 Lb Per Case.

RFEI 2013-5 Attachment 1 – Product Specifications

319974	Turkey Breast, Raw, Bone-In, 15#Avg, Frz	Turkey Breast, Bone-In, Skin-On, NAMP #P2012. Uncooked, Frozen. Processed From USDA Inspected, USDA Grade A Fryer-Roaster Or Young Turkey Breast. Product To Be Labeled Accordingly. Unseasoned, Shall Not Contain MSG. Sodium Content Not To Exceed 360 Mg Per 4 Oz Portion. Maximum Of 12% Added Solutions; Shall Be Declared On Product Label. Acceptable Pack Size: Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed ; 2 To 4 Whole Turkey Breasts Per Case; Each Turkey Breast Target Weight From 8 Lb To 18 Lb.
291506	Turkey, Roast, Brt, Ls, Frz	Turkey Roast, Boneless Breast & Thigh Roast, Uncooked, Frozen. Netted Or Tied. Processed From USDA Inspected, USDA Grade A Fryer-Roaster Or Young Turkey. Plain, Unseasoned. Shall Not Contain MSG. Sodium Content Not To Exceed 200 Mg Per 4 Ounce Portion. Maximum Of 12% Added Solutions; Shall Be Declared On Product Label. Formula: The Following Proportions Of Ingredients Must Be Used In Preparing Each Turkey Roast With Skin Covering Uniformly Distributed Over 50% Outer Surface Of The Product. Not Less Than 50% Whole Muscle Breast Meat; Not More Than 40% Whole Muscle Thigh Meat; Not More Than 10% Skin. Additional Breast Meat May Replace Thigh Meat. Additional Breast Meat Or Thigh Meat May Replace Skin. One Piece Of Breast & One Piece Of Thigh May Be Cut From The Recognizable Portions Of Meat & Added To The Roast During Fabrication To Meet Exact Formulation Percentages. Free Of Flavorings, Bones, Viscera, Cartilage, Gizzards, Giblets, Other Organ Meat Or Any Additives & Extenders. Acceptable Pack Size: Encased And Commercially Sealed In Moisture/Vapor-Proof Polyfilm; 2 To 4 Turkey Roasts Per Case; Each Turkey Roast Target Weight From Between 8 Lb To 18 Lb.
319990	Turkey, Thigh, Raw, 40#, Frz	Turkey Thighs, Boneless, Skin-On, From NAMP #P2033, Uncooked, IQF, Processed From USDA Inspected, USDA Grade A Fryer-Roaster Or Young Turkey. Plain, Unseasoned. Shall Not Contain MSG. Sodium Content Not To Exceed 200 Mg Per 4 Ounce Portion. Maximum Of 12% Added Solutions; Shall Be Declared On Product Label. Acceptable Packaging: IQF, Encased In Moisture/Vapor-Proof Polyfilm Or Polyfilm Bags, Tightly Folded, Sealed, or Secured Closed. Acceptable Pack Size: 10 Lb To 50 Lb Per Case.

d. Chicken Products:

Material Number	Item Short Description	Item Specification
291491	Meat, Chicken, Leg Qtr, Frz, 10-12 Oz	Chicken Leg Quarter, NAMP# P1030, Without Tail Or Abdominal Fat, Bone-In, Skin-On, White Or Yellow. Uncooked, IQF, 10 Oz To 12 Oz Each. Processed From USDA Inspected, USDA Grade A Broiler/Fryer Chicken. Plain, Unseasoned. Shall Not Contain MSG. Maximum Of 28 Mg Sodium Per 29 Gram (1 Ounce) Serving. Maximum Of 12% Added Solutions; Shall Be Declared On Product Label. Acceptable Packaging: IQF, Encased In Moisture/Vapor-Proof Polyfilm Or Polyfilm Bags, Which Are Tightly Folded, Sealed, or Secured Closed. Acceptable Pack Size: 20 Lb To 60 Lb Per Case.

RFEI 2013-5 Attachment 1 – Product Specifications

296813	Meat, Chicken, Patty, Bread, Ls, Frz, 4oz	Breaded Chicken Patties, Frozen, Breaded, Round 4 Oz Patties. Precooked, IQF. Processed from USDA Inspected Chicken. Finished Product Maximum Fat Content 20%, Maximum Sodium Content 350 Mg Per 4 Oz Portion. Shall Not Contain MSG. Soy Protein Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Lightly Breaded Patty Must Be A Minimum Of 3 Oz Meat (And Soy Protein If Added) By Weight In The Finished Product. Shall Not Contain Beef, Pork Or Pork By-Products. Must Be Free Of Bones, Skin, Viscera, Cartilage, Gizzards, Giblets Or Other Organ Meat. Product To Be Free Of Bone Fragments. Acceptable Pack Size: IQF, Box, Lined, Layer Packed, With Moisture Proof Paper Between Layers OR IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb To 60 Lb Per Case.
291495	Chicken, Frank, Ls, Frz, 10/Lb	Chicken Frankfurter, 10 To 1 Size, Made From USDA Inspected Chicken, Fully Cooked. Finished Product Maximum Fat Content 20%, Maximum Sodium Content 100 Mg Per Ounce. Soy Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Beef, Pork Or Pork By Products, Cereal, Cornmeal Or Corn Flour. Must Be Free Of Bones, Skin, Viscera, Cartilage, Gizzards, Giblets Or Other Organ Meat. 84 Days Use/Freeze By From The Date Of Manufacture With A Minimum Shelf Life Of At Least 30 Days Upon Delivery. Acceptable Pack Size: IQF, Box, Lined, Layer Packed, With Moisture Proof Paper Between Layers OR IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb To 40 Lb Per Case.
291496	Chicken, Bologna, Bulk, Ls, Frz	Chicken Bologna, Processed From USDA Inspected Chicken. Fully Cooked, Ready To Eat. Finished Product Maximum Fat Content 20%, Maximum Sodium Content 100 Mg Per 1 Ounce. Soy Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Beef, Pork Or Pork By Products, Cereal, Cornmeal Or Corn Flour. Must Be Free Of Bones, Skin Viscera, Cartilage, Gizzards, Giblets Or Other Organ Meat. 84 Days Use/Freeze By From The Date Of Manufacture With A Minimum Shelf Life Of At Least 30 Days Upon Delivery. Acceptable Pack Size: Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Sealed/Secured Closed; Each Roll/Log To Weigh Between 5 Lb To 10 Lb Each; 10 Lb To 40 Lb Per Case.

RFEI 2013-5 Attachment 1 – Product Specifications

291498	Chicken, Ground, Bulk, Ls, Frz	Ground Chicken, Frozen, Uncooked. Processed From USDA Inspected Chicken; ¼ Inch (6 mm) Final Grinding Plate. Finished Product Not To Exceed 20% Fat; Product Shall Be Labeled To Indicate Finished Product Fat Content. Mechanically Separated Chicken Is Not Acceptable And Not Permitted. Must Contain A Minimum Of 30% White Meat. Sodium Content Not To Exceed 100 Mg Per 4 Oz Portion. Shall Not Contain MSG. Plain, Unseasoned. Maximum Of 7% Added Solutions; Shall Be Declared On Product Label. Shall Not Contain Beef, Vegetable Protein Product, Pork Or Pork By Products, Binders, Cereal, Cornmeal Or Corn Flour. Must Be Free Of Broth, Bones, Skin, Viscera, Cartilage, Gizzards, Giblets, Other Organ Meat, Additives Or Extenders. Acceptable Pack Size: 10 Lb To 15 Lb Units/Chubs; Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Sealed/Secured Closed; 20 Lb To 60 Lb Per Case.
291499	Chicken, Kielbasa, Ls, Frz	Chicken Kielbasa, Fully Cooked. Portion Size 4 Oz, Approximately 6" In Length. Processed From USDA Inspected Chicken. Finished Product Fat Content Not To Exceed 20%. Sodium Content Not To Exceed 400 Mg Per 4 Ounce Portion. Flavor Profile Typical of Traditional Kielbasa. Soy Protein Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Beef, Pork Or Pork By Products, Cereal, Cornmeal Or Corn Flour. Must Be Free Of Bones, Skin Viscera, Cartilage, Gizzards, Giblets Or Other Organ Meat. 84 Days Use/Freeze By From The Date Of Manufacture With A Minimum Shelf Life Of At Least 30 Days Upon Delivery. Acceptable Pack Size: IQF, Box, Lined, Layer Packed, With Moisture Proof Paper Between Layers OR IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb To 40 Lb Per Case.
304131	Chicken, Meatball, Ls, Frz, 1 Oz, 10lb/Cs	Meatballs, Chicken, IQF, 1 Oz Portions, Precooked. Processed From USDA Inspected Chicken. Finished Product Not To Exceed 20% Fat. May Contain Not More Than 8% Bread Crumbs. Sodium Content Not To Exceed 250 Mg Sodium Per 4 Oz Serving. Shall Not Contain MSG. Soy Protein Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Beef, Pork Or Pork By-Products. Must Be Free Of Bones, Skin, Viscera, Cartilage, Gizzards, Giblets Or Other Organ Meat. Acceptable Pack Size: IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb To 20 Lb Cases.



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304294	Chicken, Pastrami, Ls, Frz	Chicken Pastrami, Processed From USDA Inspected Chicken. Fully Cooked, Ready To Eat. Finished Product Maximum Fat Content 20%, Maximum Sodium Content 100 Mg Per 1 Ounce. Textured Soy Concentrate, Fully Hydrated May Be Added. The Maximum Percent Of Hydrated Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Beef, Pork Or Pork By Products, Cereal, Cornmeal Or Corn Flour. Meat Made From Preformed Chicken Roll Is Not Acceptable. Must Be Free Of Bones, Skin Viscera, Cartilage, Gizzards, Giblets Or Other Organ Meat. 84 Days Use/Freeze By From The Date Of Manufacture With A Minimum Shelf Life Of At Least 20 Days Upon Delivery. Acceptable Pack Size: Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Sealed/Secured Closed; Each Roll/Log To Weigh Between 4 Lb To 10 Lb Each; 10 Lb To 40 Lb Per Case.
291500	Chicken, Patty, Ls, Frz, 4 Oz	Ground Chicken Patty, IQF, Uncooked, 4 Oz Round Patty, Must Contain A Minimum Of 40% White Meat. Processed From USDA Inspected Chicken. Finished Product Not To Exceed 20% Fat; Product Shall Be Labeled To Indicate Finished Product Fat Content. Sodium Content Not To Exceed 120 Mg Per 4 Oz Portion. Shall Not Contain MSG. Plain, Unseasoned. Maximum Of 12% Added Solutions; Shall Be Declared On Product Label. Shall Not Contain Beef, Vegetable Protein Product, Pork Or Pork By Products. Meat Made From Preformed Chicken Roll Is Not Acceptable. Must Be Free Of Bones, Skin, Viscera, Cartilage, Gizzards, Giblets, Other Organ Meats, Additives Or Extenders. Acceptable Pack Size: IQF, Box, Lined, Layer Packed, With Moisture Proof Paper Between Layers OR IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb To 40 Lb Per Case.
291501	Chicken, Pulled, Ls, Frz	Chicken, Pulled, Natural Portion, IQF, Fully Cooked, Ready To Eat, White And Dark Meat Combo; Must Contain A Minimum Of 40% White Meat. Processed From USDA Inspected Chicken; Broiler/Fryer Or Roaster, No Other Class Permitted. Product To Be Labeled Accordingly. Sodium Content Not To Exceed 120 Mg Per 4 Oz Portion. Shall Not Contain MSG. Plain, Unseasoned. Natural Portion Pieces To Have Characteristic Of Whole Muscle. Pieces To Be Reasonably Uniform In Size; Minimum Of 1/2 Inch Wide And Minimum Of 1 Inch Long, Maximum Of 1 Inch Wide And Maximum Of 2 Inch Long. Comminuted Meat Or Meat Made From Preformed Chicken Roll Is Not Acceptable. Free Of Flavorings, Bones, Skin, Viscera, Cartilage, Gizzards, Giblets, Other Organ Meat Or Any Additives & Extenders. Acceptable Pack Size: IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb To 40 Lb Cases.

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291502	Chicken, Salami, Bulk, Ls, Frz	Chicken Salami, Processed From USDA Inspected Chicken. Fully Cooked, Ready To Eat. Finished Product Maximum Fat Content 20%, Maximum Sodium Content 100 Mg Per 1 Ounce. Soy Protein Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Beef, Pork Or Pork By Products, Cereal, Cornmeal Or Corn Flour. Must Be Free Of Bones, Skin Viscera, Cartilage, Gizzards, Giblets Or Other Organ Meat. 84 Days Use/Freeze By From The Date Of Manufacture With A Minimum Shelf Life Of At Least 30 Days Upon Delivery. Acceptable Pack Size: Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Sealed/Secured Closed; Each Roll/Log To Weigh Between 5 Lb To 10 Lb Each; 10 Lb To 40 Lb Per Case.
304296	Chicken Breast, Raw, Bone-In, Ls, Frz	Chicken Breast Half, Bone-In, Without Ribs, NAMP# P1015, Skin-On, White Or Yellow, Uncooked, IQF, 10 Oz To 12 Oz Each. Shall Be USDA Inspected, USDA Grade A Broiler/Fryer Or Roaster Chicken; Product To Be Labeled Accordingly. Natural, Unseasoned. Shall Not Contain MSG. Maximum Of 28 Mg Sodium Per 29 Gram (1 Ounce) Serving. Maximum Of 12% Added Solutions; Shall Be Declared On Product Label. Acceptable Packaging: IQF, Encased In Moisture/Vapor-Proof Polyfilm Or Polyfilm Bags, Which Are Tightly Folded, Sealed, or Secured Closed. Acceptable Pack Size: 20 Lb To 60 Lb Per Case.
327391	Chicken, Patty, Rib-Shaped, BBQ Flavored	Chicken Patty, Rib-Shaped, Boneless, BBQ and Smoke Flavored, Precooked, IQF, 3 Oz each. Prepared From USDA Inspected Chicken Meat and Formed Into Classic Rib-A-Que Shape and Appearance. No MSG. Maximum of 370 Mg Sodium per 3 oz portion; Maximum of 8 Grams Fat per 3 oz portion; Minimum of 13 Grams protein per 3 oz. portion. Soy Protein Concentrate May Be Added. The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Shall Not Contain Beef, Pork Or Pork By Products. Free Of Bones, Skin, Viscera, Cartilage, Gizzards, Giblets Or Other Organ Meat. Acceptable Packaging: IQF, Encased In Moisture/Vapor-Proof Polyfilm Or Polyfilm Bags, Which Are Tightly Folded, Sealed, or Secured Closed. Acceptable Pack Size: 10 Lb To 30 Lb Per Case.

e. Fish/Seafood Items:

Material Number	Item Short Description	Item Specification
243498	Fish, Crab, Froz, Imitation, Bld Whitefish	<p>Imitation Crab (Surimi) Flakes, Fully Cooked, Ready-To-Eat, Frozen. Minimum Of 36 % Surimi Protein Content. Blend Of White Fish With Natural &amp; Imitation Crab Flavor, Red &amp; White In Color. Must Conform To All Current FDA Rules, Regulations And Procedures For The Safe And Sanitary Processing And Importing Of Fish, Fishery Products And Seafood (21 CFR 123 &amp; 1240). Product To Be Encased In Commercially Sealed Moisture/Vapor-Proof Polyfilm. Acceptable Pack Sizes: 2.5 Lb To 10 Lb Polyfilm Packages; 10 Lb To 30 Lb Per Case.</p>
292100	Fish, Breaded, 4 Oz Portion, Frz	<p>Breaded Fish Portion, Precooked, IQF, 4 Oz Portion, Skinless &amp; Boneless. U.S.D.C. Grade A, P.U.F.I. Or Equivalent. The Only Acceptable Types Of Fish Are: Alaska Pollock, Cod, Haddock, Hake, Tilapia, Striped Pangasius &amp; Whiting; Escolar Is Not Permitted. All Portions Must Be Prepared From Only One Type Of Fish From The Acceptable Type Noted Above. Block Cut; Ground Or Minced Fish Is Not Acceptable. Sodium Content Not To Exceed 450 Mg Per 4 Oz Portion; No MSG Permitted. Fish Portion May Be Square, Rectangular Or Fillet Shaped But All Portions Must Be The Same Shape And Size. Fish Portions Must Meet The Composition Requirements Of Current U.S. Standards For Grades Of Frozen Fried Fish Portions &amp; Conform To All Current FDA Rules, Regulations And Procedures For The Safe And Sanitary Processing And Importing Of Fish, Fishery Products And Seafood (21 CFR 123 &amp; 1240). Product To Have A Minimum Of 3 Oz Fish Flesh By Weight Per 4 Oz Serving. Acceptable Pack Size: IQF, Box, Lined, Layer Packed, With Moisture Proof Paper Between Layers OR IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb To 60 Lb Per Case.</p>

RFEI 2013-5 Attachment 1 – Product Specifications

<p>292101</p>	<p>Fish, Unbreaded, 4 Oz Portion, Frz</p>	<p>Fish Portion, Uncooked, Unbreaded, Plain, IQF, 4 Oz Portion, Skinless &amp; Boneless. U.S.D.C. Grade A, P.U.F.I. Or Equivalent. The Only Acceptable Types Of Fish Are: Alaska Pollock, Cod, Haddock, Hake, Tilapia, Striped Pangasius &amp; Whiting; Escolar Is Not Permitted. All Portions Must Be Prepared From Only One Type Of Fish From The Acceptable Type Noted Above. Block Cut; Ground Or Minced Fish Is Not Acceptable. Sodium Content Not To Exceed 100 Mg Of Sodium Per 4 Oz Portion; No MSG Permitted. Natural Product, No Added Water Or Solutions. Fish Portion May Be Square, Rectangular Or Fillet Shaped But All Portions Must Be The Same Shape And Size. Fish Portions Must Meet The Composition Requirements Of Current U.S. Standards For Grades Of Frozen Raw Fish Portions &amp; Conform To All Current FDA Rules, Regulations And Procedures For The Safe And Sanitary Processing And Importing Of Fish, Fishery Products And Seafood (21 CFR 123 &amp; 1240). Acceptable Pack Size: IQF, Box, Lined, Layer Packed, With Moisture Proof Paper Between Layers OR IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb To 60 Lb Per Case.</p>
<p>304290</p>	<p>Seafood Cake, 4 Oz, Frz</p>	<p>Seafood Cake, Breaded, Precooked, IQF, 4 Oz Portion. Prepared With A Blend Of Skinless &amp; Boneless Whitefish &amp; Seafood. Not To Exceed 20% Fat. Sodium Content Not To Exceed 360 Mg Per 4 Oz Portion; No MSG Permitted. May Contain Not More Than 8% Bread Crumbs. Soy Protein Concentrate May Be Added; The Maximum Percent Of Soy Protein Product In The Combined Finished Product Shall Not Exceed 20%. Product Cannot Contain Beef, Poultry, Pork Or Pork By-Products. Must Conform To All Current FDA Rules, Regulations And Procedures For The Safe And Sanitary Processing And Importing Of Fish, Fishery Products And Seafood (21 CFR 123 &amp; 1240). Acceptable Pack Size: IQF, Box, Lined, Layer Packed, With Moisture Proof Paper Between Layers OR IQF, Encased In Moisture/Vapor-Proof Polyfilm or Bags Which Are Tightly Folded, Sealed, or Secured Closed; 10 Lb To 60 Lb Per Case.</p>

**Executive Order**  
**Commonwealth of Pennsylvania**  
**Governor's Office**

<b>Subject:</b> <b>Pennsylvania-Produced Agricultural Products Program</b>	<b>Number:</b> <b>2010-03</b>
 <b>By Direction of: Edward G. Rendell, Governor</b>	<b>Date: September 14, 2010</b>

WHEREAS, Pennsylvania is the most productive agricultural state in the Northeast, with more than 63,000 farms and 7.7 million acres of crop and pasture land; and

WHEREAS, Pennsylvania farmers are a vital component of the commonwealth's economy, a leading economic enterprise in the commonwealth, generating more than \$6.1 billion annually in cash receipts, supporting a \$45 billion a year economic activity, and employing nearly one in seven members of Pennsylvania's workforce; and

WHEREAS, Pennsylvania-produced agricultural products provide a potential local source for those commonwealth agencies that purchase agricultural products; and

WHEREAS Pennsylvania-produced agricultural products are available at costs that are competitive with agricultural products that are produced outside the commonwealth; and

WHEREAS, the Department of Agriculture has developed the Pennsylvania Preferred® program to increase sales of Pennsylvania-produced agricultural products; and

WHEREAS, the purchase and use of Pennsylvania-produced agricultural products by commonwealth agencies will benefit both Pennsylvania agriculture industry and the agencies that purchase these products.

NOW, THEREFORE, be it resolved that I, Edward G. Rendell, Governor of the Commonwealth of Pennsylvania, by virtue of the authority vested in me by the Constitution of the Commonwealth of Pennsylvania and other laws, do hereby order:

- 1. Commonwealth Agency Purchases.** All agencies under my jurisdiction that purchase agricultural products shall, to the extent permitted by the laws and agreements of the United States and the Commonwealth of Pennsylvania and so as not to trigger the reciprocal preference laws of other states, purchase Pennsylvania-produced agricultural products when available at competitive prices.

- 2. Identification of Sources.** Agencies shall, prior to purchasing agricultural products, research potential sources of these agricultural products to determine whether there are potential vendors of Pennsylvania-produced agricultural products. At a minimum, agencies shall contact the Department of Agriculture or review Department of Agriculture published lists of producers of Pennsylvania Preferred® agricultural products or licensees of the Pennsylvania Preferred® trademark to identify potential bidders and vendors. The Department of Agriculture shall assist agencies in identifying other potential vendors of Pennsylvania-produced agricultural products.
- 3. Soliciting Vendors.** If there are vendors of Pennsylvania-produced agricultural products that would be responsive to the particular needs of the agency, the agency shall solicit a quote, price or proposal from those vendors.
- 4. Report.** All commonwealth agencies that purchase agricultural products shall, on or before January 1 of each year, provide a report to the Department of Agriculture describing the types, quantities, and costs of each agricultural product purchased and each Pennsylvania-produced agricultural product purchased. The report shall be completed on a form provided by the Department of Agriculture.
- 5. Definitions.** For purposes of this order, Pennsylvania-produced agricultural products shall consist of any of the following:

  - a.** Fresh, unprocessed agricultural products with respect to which the Department of Agriculture has granted a license allowing the use of the Pennsylvania Preferred® trademark for marketing purposes.
  - b.** Processed agricultural products with respect to which the Department of Agriculture has granted a license allowing the use of the Pennsylvania Preferred® trademark for marketing purposes.
  - c.** Fresh, unprocessed agricultural products with respect to which the vendor provides written certification that:

    - (1)** one hundred percent of the products are harvested in a raw state (for plant products) or a live state (for animal products) from within the commonwealth; and
    - (2)** if inspected by the Department of Agriculture, the United States Department of Agriculture, the Food and Drug Administration or an independent certifying organization, the products have met the quality standards of that inspecting body.

- d. Fresh, unprocessed agricultural products with respect to which the vendor provides written certification that:
    - (1) the products have been grown within the commonwealth for at least 75% of the products' production cycle; and
    - (2) if inspected by the Department of Agriculture, the United States Department of Agriculture, the Food and Drug Administration or an independent certifying organization, the products have met the quality standards of that inspecting body.
  - e. Processed agricultural products with respect to which the vendor provides written certification that:
    - (1) one hundred percent of the final processing and packaging occurred within the commonwealth;
    - (2) if the primary ingredient(s) are grown in Pennsylvania, at least 60% of the processor's annual production is sourced using products meeting the criteria for "Fresh, unprocessed products" described in subsections (a), (b), (c) and (d), above;
    - (3) if the primary ingredients(s) are grown in Pennsylvania (these ingredients are "grown in Pennsylvania" if they are listed as being grown in this commonwealth at a commercial level in the most recent annual report prepared by the Pennsylvania Agricultural Statistics Service), but at a low level of production which means the processor cannot buy enough to meet the 60% criteria at the time of application to the Pennsylvania Preferred program, the processor buys the maximum amount of Pennsylvania product available to it;
    - (4) if the primary ingredient(s) are not grown in Pennsylvania (these ingredients are "not grown in Pennsylvania" if they are not listed as being grown in this commonwealth at a commercial level in the most recent annual report prepared by the Pennsylvania Agricultural Statistics Service), the processor performs at least 75% of the product's processing operations within Pennsylvania; and
    - (5) the processing is in compliance with all state and federal food safety and sanitary requirements and has not incurred a major violation of these requirements within the most recent calendar year.
- 6. Resolving Conflicts with Other Jurisdictions.** It is not the intention of this order to violate or conflict with any international treaty or reciprocal preference statute of another jurisdiction. This Order shall be interpreted and applied to avoid any such violation or conflict.
- 7. Effective Date.** This order shall take effect immediately.

<b>CALENDAR OF EVENTS</b>		
<b>CATEGORIES</b>	<b>DUE DATE AND TIME</b>	
<b>CATEGORY 1 SEE PRODUCT SUBMITTAL FORM ATTACHMENT C</b>	<b>Product Submittal Forms Due at</b> PA Department of Corrections Attn: Marcia Noles 1920 Technology Parkway Mechanicsburg, PA 17055 <b><u>by November 6<sup>th</sup>, 2013</u></b> <b><u>@ 12:00 EST.</u></b>	<b>Product Submittal Forms with Product Samples Due at the DOC Elizabethtown Training Academy starting <u>November 6<sup>th</sup></u> <u>until November 8<sup>th</sup>, 2013</u> <b><u>@ 12:00PM EST.</u></b></b>
<b>CATEGORY 2 SEE PRODUCT SUBMITTAL FORM ATTACHMENT C</b>	<b>Product Submittal Forms Due at</b> PA Department of Corrections Attn: Marcia Noles 1920 Technology Parkway Mechanicsburg, PA 17055 <b><u>by November 13<sup>th</sup>, 2013</u></b> <b><u>@ 12:00 EST.</u></b>	<b>Product Submittal Forms with Product Samples Due at the DOC Elizabethtown Training Academy <u>starting November 13<sup>th</sup></u> <u>until November 15<sup>th</sup>, 2013</u> <b><u>@ 12:00PM EST.</u></b></b>
<b>CATEGORY 3 SEE PRODUCT SUBMITTAL FORM ATTACHMENT C</b>	<b>Product Submittal Forms Due at</b> PA Department of Corrections Attn: Marcia Noles 1920 Technology Parkway Mechanicsburg, PA 17055 <b><u>by November 20<sup>th</sup>, 2013</u></b> <b><u>@ 12:00 EST.</u></b>	<b>Product Submittal Forms with Product Samples Due at the DOC Elizabethtown Training Academy <u>starting November 26<sup>th</sup></u> <u>until November 27<sup>th</sup>, 2013</u> <b><u>@ 12:00PM EST.</u></b></b>
<b>CATEGORY 4 SEE PRODUCT SUBMITTAL FORM ATTACHMENT C</b>	<b>Product Submittal Forms Due at</b> PA Department of Corrections Attn: Marcia Noles 1920 Technology Parkway Mechanicsburg, PA 17055 <b><u>by December 4<sup>th</sup>, 2013</u></b> <b><u>@ 12:00 EST.</u></b>	<b>Product Submittal Forms with Product Samples Due at the DOC Elizabethtown Training Academy <u>starting December 4<sup>th</sup></u> <u>until December 6<sup>th</sup>, 2013</u> <b><u>@ 12:00PM EST.</u></b></b>
<b>CATEGORY 5 SEE PRODUCT SUBMITTAL FORM ATTACHMENT C</b>	<b>Product Submittal Forms Due at</b> PA Department of Corrections Attn: Marcia Noles 1920 Technology Parkway Mechanicsburg, PA 17055 <b><u>by December 11<sup>th</sup>, 2013</u></b> <b><u>@ 12:00 EST.</u></b>	<b>Product Submittal Forms with Product Samples Due at the DOC Elizabethtown Training Academy <u>starting December 11<sup>th</sup></u> <u>until December 13<sup>th</sup>, 2013</u> <b><u>@ 12:00PM EST.</u></b></b>



<b>CATEGORIES</b>	<b>Material Master #</b>	<b>Short Item Description</b>
<b>CATEGORY 1</b>	292096	MEAT, BEEF/SOY PATTY, FRZ, 4OZ
	292097	MEAT, BEEF/SOY, GROUND, FRZ
	291490	MEAT, BEEF, WAFER STEAK, FRZ,3OZ PORTION
	292094	VEAL,PATTY,4 OZ,BREAD,FRZ
	292092	MEAT, BEEF, SALISBURY STEAK,FRZ, 10LB/CS
	304287	MEATLOAF,BEEF,FRZ,LS,10LB/CS
	292091	MEATBALL,BEEF FRZ,LS,1 OZ,10LB/CS
<b>CATEGORY 2</b>	292087	SAUSAGE,BEEF,4 OZ,LINK,ITAL,FRZ
	292089	MEAT, BEEF, CUBED STEAK, FRZ, 4OZ
	292102	MEAT, PORK, GROUND, FRZ
	292104	MEAT, PORK, FRESH HAM, TRIM &TIED, FRZ
	201961	PORK, HAM, TAVERN, SKINLESS/BONELESS
	243498	FISH, CRAB, FROZ, IMITATION, BLD WHITEFISH
	292100	FISH, BREADED, 4 OZ PORTION, FRZ
	292101	FISH, UNBREADED, 4 OZ PORTION, FRZ
	304290	SEAFOOD CAKE, 4 OZ, FRZ
<b>CATEGORY 3</b>	319991	TURKEY, FRANK, 1.6OZ, REGULAR , FRZ
	319992	TURKEY, BOLOGNA, 9#AVG, REGULAR, BULK, FRZ
	319994	TURKEY, GROUND, 10#, BULK, REGULAR, FRZ
	319995	TURKEY, KIELBASA, 4OZ, REGULAR, FRZ
	319997	TURKEY, MEATBALL, 1OZ, REGULAR, FRZ
	319998	TURKEY, PASTRAMI, 3#AVG, REGULAR, FRZ
	320000	TURKEY, PULLED, 10#, REGULAR, FRZ
	319972	TURKEY, SALAMI, 10#, FROZEN, REGULAR
	291506	TURKEY, ROAST, BRT, LS, FRZ
	319990	TURKEY, THIGH, RAW, 40#, REGULAR, FRZ
<b>CATEGORY 4</b>	319974	TURKEY BREAST, RAW, BONE-IN,15#AVG, REGULAR, FRZ
	319999	TURKEY, PATTY, 4OZ, REGULAR, FRZ,
	296813	MEAT,CHICKEN,PATTY,BREAD,LS,FRZ,4OZ
	291495	CHICKEN, FRANK, LS, FRZ, 10/LB
	291496	CHICKEN, BOLOGNA, BULK, LS, FRZ
	304294	CHICKEN, PASTRAMI, LS, FRZ
	291500	CHICKEN, PATTY, LS, FRZ, 4 OZ
	291501	CHICKEN, PULLED, LS, FRZ
	291502	CHICKEN, SALAMI, BULK, LS, FRZ
<b>CATEGORY 5</b>	291491	MEAT, CHICKEN, LEG QTR, FRZ, 10-12 OZ
	291498	CHICKEN, GROUND, BULK, LS, FRZ
	291499	CHICKEN, KIELBASA, LS, FRZ
	304131	CHICKEN, MEATBALL, LS, FRZ, 1 OZ, 10LB/CS
	304296	CHICKEN BREAST, RAW, BONE-IN, LS, FRZ
	327391	CHICKEN, PATTY, RIB-SHAPED, BBQ FLAVORED



**LABEL FOR INDIVIDUAL SAMPLE - RFEI 2013-5**

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Submitter's SAP Vendor ID: \_\_\_\_\_

SAP Reference Material Master Number: \_\_\_\_\_

SAP Short Material Description: \_\_\_\_\_

SKU Sample Number Identifier: \_\_\_\_\_

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Submitter's Name: \_\_\_\_\_  
Submitter's Address: \_\_\_\_\_  
\_\_\_\_\_

**Postage**

**Ship To:**  
DOC Elizabethtown Training Academy  
Attn: Todd Lewis  
1451 North Market Street  
Elizabethtown, PA 17022

**RFEI 2013- 5**  
Submission Category  
Number \_\_\_\_\_  
Submission Time  
and Date: \_\_\_\_\_  
\_\_\_\_\_

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