

Board of Trustees

Michael Allman Phan Anderson Jane Lea Smith Rimga Viskanta Katrina Young

Superintendent Anne L. Staffieri, Ed.D.

Purchasing

710 Encinitas Boulevard, Encinitas, CA 92024 Telephone (760) 753-6491 www.sduhsd.net

April 17, 2024

San Dieguito Union High School District

Bid No. B2025-01 Grocery Supplies Refrigerated and Frozen

ADDENDUM NO. 1

TO: Bidders

FROM: Ellen Fritz, Director of Purchasing

Bid No. B2025-01 - The following alternative products are approved substitutes for Bids lines:

45, 76, 102, and 116.

Bid	Mfg. Item	Brand	Description	UOM	Pack Size
Line	No.				
No.					
45	46016	LAND O LAKES	CHEESE AMERICAN YELLOW 160 SL	CS	4/5LB
		BROOKWOOD			
76	15006	FARMS	PULL PORK CARNITA STYLE CKD	CS	2/5LB
102	F342	GOLD STAR FOODS	51% WWW ARTISAN DINNER ROLLS	CS	144/2OZ
116	206142	ROMERO	TORTILLA 6" FLOUR WG	CS	12/2DZ

Addendum includes attached Manufacturer specification sheets

Addendum posted online at https://www.sduhsd.net/Departments/Business-Services/Purchasing/Current-Bids/index.html



Land O Lakes® Yellow American Cheese Slices are an ideal, quality ingredient for cheeseburgers, grilled cheese and other sandwiches. 160 slice offset stack 4/5lb packs. Meal Contribution Credit per serving: 2 slices provides 1 M/MA.

Product Code: 46016000034500

Land O Lakes® American, Slices, Yellow, 160

Ingredients

MILK, CREAM, WATER, SODIUM CITRATE, SALT, CONTAINS 2% OR LESS OF CHEESE CULTURE, CITRIC ACID, COLOR ADDED, ENZYMES, SORBIC ACID (PRESERVATIVE), SOY LECITHIN.

CONTAINS: MILK, SOY

Allergens (Known to Contain): Milk, Soy

Specification Details

GTIN-Case: 10034500460160 GTIN-Each: 00034500460163 Shipping Requirements: 33 to 35 F (Refrigerated) Storage Requirements: Refrigerated (34 to 38 F)

Package Dimensions: **Each Pallet** Case Height: 3.5625 in Height: 4.188 in 47.44 in Height: Width: 12 in Width: 12.563 in Width: 40 in 3.125 in Depth: 13.75 in Depth: Depth:

50.25 in Volume: .07731 Cu. Ft Volume: .41866 Cu. Ft Volume: 52.71111 Cu. Ft Net Weight: 2267.96 g Net Weight: 20 lb Net Weight: 2200 lb Gross Weight: 20.62 lb 2272.26 g Gross Weight: Gross Weight (w/ pallet): 2338.2 lb Tare Weight: Tare Weight: Gross Weight (w/o 2268.2 lb

pallet):

Pallet Product Type: Units Per Case: Cases/Layer: 10 Number of Lavers: 11 Cases/Pallet: 110 Whse Stacking Height: Packaging Type: Case

Lot Code Format: Line 1: LOT, last 2 digits of production year, 3 digit julian date, 2 character plant ID (GB=Green Bay, MT=Mt Vernon), 2 digit line

number, (military time, hh:mm)

Line 2: BEST IF USED BY mmm dd yyyy

Product Shipping Policy:

Land O'Lakes products are coded with a BEST BY Date. Land O'Lakes guarantees product is shipped by shelf life minus 90 days.

Shelf Life:

Food Safety:

This product has a total shelf life of 180 days from date of manufacture.

Land O'Lakes regards Hazard Analysis Critical Control Points (HACCP) as the cornerstone of a food safety system. HACCP focuses on food safety by analysis and control of potential biological, chemical, and physical hazards. An internationally recognized system that is required by many customers. HACCP has been mandated for some industries by the FDA and USDA. All Land O'Lakes Dairy Foods manufacturing facilities have targeted assessment programs for HACCP. In addition, Land O'Lakes provides corporate guidance,

oversight and assesses compliance of the systems.

Land O'Lakes maintains a quality assurance program that ensures the quality of all raw materials, process operating conditions, and Quality Assurance:

finished product requirements. Please note that all information contained within this document is subject to change. Customer Service:

1-800-328-9610

Ready to Eat Preparation Type: **Preparation Instructions:** Pre-sliced

Pre-sliced, easy to separate. Great for hot and cold sandwiches. Try with paninis and wraps. Serving Suggestions:

Land O'Lakes, Inc., P.O. Box 64101, St. Paul, MN 55164

Phone: 1-800-328-1322 Fax: 651-234-8522 Email: businessinfo@landolakes.com

Land O'Lakes, Inc. maintains a quality assurance program to ensure the quality of all raw materials, process operating conditions, and finished product requirements. Please note that the information contained within this document is subject to change. Such information is provided for customer's informational purposes only, and any other use by customer (including, but not limited to, its incorporation into customer's labeling), is at customer's own risk. Land O'Lakes shall have no resultant liability. Land O'Lakes disclaims all representations or warranties, express or implied, and expressly disclaims any warranty of merchantability or fitness for a particular purpose. All Land O'Lakes sales are subject to the Land O'Lakes, Inc. Sales Terms and Conditions, available here: https://www.landolakesinc.com/lolinc/media/Pdf/Taleo/LOL-Sales-Terms-and-Conditions-(ALL2016).pdf

> Page 1 of 2 Date: 11/28/2023



Land O Lakes® Yellow American Cheese Slices are an ideal, quality ingredient for cheeseburgers, grilled cheese and other sandwiches. 160 slice offset stack 4/5lb packs. Meal Contribution Credit per serving: 2 slices provides 1 M/MA.

Product Code: 46016000034500

Nutrition – Per 100g	
	_
Added Sugars	0 g
Vitamin D - mcg	0.5 mcg
Moisture	40 g
Sodium	1601 mg
Potassium	185 mg
Iron	0.23 mg
Calcium	546 mg
Ash	4.8 g
Cholesterol	94 mg
Trans Fatty Acid	1.1 g
Saturated Fat	18.6 g
Total Fat	30.2 g
Total Sugar	3.7 g
Dietary Fiber	0 g
Carbohydrates	6.5 g
Protein	18.5 g
Calories	357 kcal

Nutrition Facts 80 servings per container	
0 1	2 -1: (20-)
Serving size	2 slices (28g)
Amount per serving	
Calories	100
	% Daily Value*
Total Fat 8g	10%
Saturated Fat 5g	25%
Trans Fat Og	
Cholesterol 25mg	8%
Sodium 450mg	20%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes Og Added Sugars	0%
Protein 5g	
Vitamin D .2mcg	2%
Calcium 150mg	10%
Iron .1mg	0%
Potassium 50mg	2%
* The % Daily Value (DV) tells you ho	w much a nutrient in a
serving of food contributes to a daily	diet. 2,000 calories a
day is used for general nutrition advi	ice.

Land O'Lakes, Inc., P.O. Box 64101, St. Paul, MN 55164

Fax: 651-234-8522

Phone: 1-800-328-1322

Email: businessinfo@landolakes.com

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Page **2** of **2** Date: 11/28/2023

Land O'Lakes, Inc.



Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products School Year 2024-2025

Child Nutrition Program operators should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative.

Product Name:	Pasteurized Process American Cheese, Ye	llow	Code No.: <u>46016</u>
Manufacturer:	Land O'Lakes, Inc.	Case/Pack/Count/Portion/Size:	4/5 lb./160 slice

I. Meat/Meat Alternate

Please fill out the chart below to determine the creditable amount of Meat/Meat Alternate

^{*}Creditable Amount - Multiply ounces per raw portion of creditable ingredient by the FBG Yield Information.

Description of Creditable Ingredients per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Servings Per Unit	Creditable Amount *	
Pasteurized Process American	1 oz.	X	1 oz.	1 m/ma	
Cheese					
		X			
		X			
A. Total Creditable M/MA Amount ¹					

II. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachment A for each APP used.

Description of APP, manufacturer's name and code number	Ounces dry APP per portion	Multiply	% of Protein As-Is*	Divide by 18**	Creditable Amount APP***
		X		÷ by 18	
		X		÷ by 18	
		X		÷ by 18	
B. Total Creditable APP Amou					
C. TOTAL CREDITABLE AV	IOUNT (A+B rou	ınded down t	o nearest ¼ oi	ince)	1 m/ma

^{*}Percent of Protein As-Is is provided on the attached APP documentation.

Total weight (per portion) of product as purchased _ Total creditable amount of product (per portion) _ (Reminder: Total creditable amount cannot count for more than to	
	et and that a1 ounce serving of the above product (ready for meat alternate when prepared according to directions.
I further certify that any APP used in the product cor 210, 220, 225, 226, Appendix A) as demonstrated by Docusigned by:	nforms to the Food and Nutrition Service Regulations (7 CFR Parts the attached supplier documentation.
Philip McMillan	VP Quality Assurance
Signatorese8451	Title
Philip McMillan	10/24/2023 6:55 AM CDT
Printed Name	Date

^{**18} is the percent of protein when fully hydrated.

^{***}Creditable amount of APP equals ounces of Dry APP multiplied by the percent of protein as-is divided by 18.

¹Total Creditable Amount must be rounded **down** to the nearest 0.25oz (1.49 would round down to 1.25 oz meat equivalent). Do **not** round up. If you are crediting M/MA and APP, you do not need to round down in box A (Total Creditable M/MA Amount) until after you have added the Total Creditable APP Amount from box B to box C.



Spec Sheet

15006



Description: 5 lb. Brookwood Cooked

Pulled Pork Carnita Style

Sauce: Carnita marinate

Meat Component: Boston Butts

Meat Sauce Ratio: 80/20

Case Size: Height- 3.5

Width-9

Length-12.25

Cube- .46

Pack/Size: 2/5 lb.

Box Wt: 10 lb.

Tie: 15 per layer x 13 rows

No. Cases/Pallet: 195

Package Style: Cryovac (boilable)

UPC #: 072287-150068

GTIN #: 00072287150068

Product Shipped: frozen

Shelf Life: 12 months from Julian date

Shelf Life after Thawed: 14 days

Proprietary: No

Ingredients:

PORK, WATER, ORANGE JUICE, SALT, SPICE, DEHYDRATED GARLIC AND ONION, SUGAR, HYDROLYZED SOY PROTEIN, CITRIC ACID, NATURAL FLAVOR.

Preparation Instructions:

- Oven: Remove product from bag and dump into oven-able container- cover and heat at 350 degrees for 30 minutes or until product reaches 160 degrees F.
- Steamer: Place bag in steamer for 23-30 minutes or until product reaches 160 degrees F.
- Water Bath: Place bag in boiling water for 25-30 minutes or until product reaches 160 degrees F.

Nutritional Value:

Serving Size: 100 Grams

Calories210 Cal
Protein23 g
Carbohydrates1 g
Fat11 g
Saturated Fat4 g
Trans Fat Trans Fat Free
Cholesterol75 mg
Sugar1 g
Vitamin A 0 %
Vitamin C4%
Iron4%
Calcium2%
Sodium80 mg
Dietary fiber0 g

FOR INSTITUTIONAL USE ONLY

KEEP FROZEN



COOKED PORK CARNITA

WITH SAUCE

Incredients: Poril, water, orange juge, sall frees, cariford onion powder, sugar, hydrolyzed soy protein, catric acid, natural flavor.



NET WT. 10 Lbs.

Brookwood Farms, Inc. Siler City, W.C. 27544



United States Department of Agriculture



Food and Nutrition Service

Product Formulation Statement (Product Analysis) for Meat/Meat Alternate (M/MA) Products in Child Nutrition Programs

Child Nutrition (CN) Program Operators should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative.

Product Name: Pork Carnitas	Code No.: 15006
Manufacturer: Brookwood Farms Inc.	Serving Size: 2.5oz Packed 2/5# bags
I. Meats	

Please fill out the chart below to determine the creditable amount of Meat

DESCRIPTION OF CREDITABLE MEAT INGREDIENTS PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE MEAT INGREDIENT	MULTIPLY	FBG YIELD ¹	CREDITABLE AMOUNT ²
Boneless Pork-Picnic Meat	3.51	x	9.2	2.01oz
		x		
		x		
		A. Total Credit	table Meat Amount	2.01 oz

FBG yield = Additional Information Column.

II. Meat Alternates

Please fill out the chart below to determine the creditable amount of Meat Alternate

DESCRIPTION OF CREDITABLE MEAT ALTERNATE INGREDIENTS PER FOOD BUYING GUIDE (FBG)	OUNCES PER RAW PORTION OF CREDITABLE MEAT ALTERNATE INGREDIENT	MULTIPLY	FBG YIELD ³	DIVIDE	PURCHASE UNIT IN OUNCES	CREDITABLE AMOUNT ²
		х		÷		
		×		+		
		x		÷		
			B. Total Credital	ble Meat Alte	ernate Amount	MEDE :

³ FBG yield = Servings per Purchase Unit Column.

III. Alternate Protein Product (APP)

If the product contains APP, please fill out the chart below to determine the creditable amount of APP. If APP is used, you must provide documentation as described in Attachments A and B for each APP used.

DESCRIPTION OF APP, MANUFACTURER'S NAME, AND CODE NUMBER	OUNCES DRY PER APP PORTION	MULTIPLY	% OF PROTEIN AS-IS ⁴	DIVIDE BY 18 ⁵	CREDITABLE AMOUNT APP ⁶
- Alexander		х		÷	
	11	х		+	
		x		÷	
		C. To	tal Creditable	APP Amount	
D.	TOTAL CREDITABLE AMOUNT	(A+B+C rounde	d down to nea	rest 0.25 oz.)7	

Percent of Protein As-Is is provided on the attached APP documentation.

²Creditable Amount = Ounces per raw portion of creditable ingredient multiplied by the FBG Yield Information.

⁵¹⁸ is the percent of protein when fully hydrated.

⁶ Creditable amount of APP equals ounces of Dry APP multiplied by the Percent of Protein As-Is divided by 18.

Total Creditable Amount must be rounded down to the nearest 0.25 oz (1.49 would round down to 1.25 oz equivalent meat). If you are crediting M/MA and APP, you will round down after you have added the Total Creditable Meat, Meat Alternate, and APP Amounts from boxes A,B, and C.

Total weight (per portion) of product as purchased 2.5 oz		
Total creditable amount of product (per portion) (Reminder: Total cred	ditable amount cannot count for	more than the
total weight of product.) 2.01 oz		
I certify that the above information is true and correct and that a	2.5 ounce serving of the a	above product (ready for
serving) contains ounces of equivalent meat/meat alter	nate when prepared according	to directions.
I further certify that any APP used in the product conforms to the F		ations (7 CFR Parts 210,
220, 225, 226, Appendix A) as demonstrated by the attached suppli	er documentation.	
Cruz B.Wow	Vice President, Broo	kwood Farms Inc.
Signature	Title	
Craig B. Wood	3/31/20	919-663-3612
Printed Name	Date	Phone Number

Attachment A

Requirements for Documenting Alternate Protein Products (APP)

Products formulated using an APP as an ingredient should include APP documentation with the Product Formulation Statement (PFS) to demonstrate how the APP meets the Child Nutrition Program (CNP) Regulations. The APP documentation must be on company letterhead of the manufacturer providing the APP ingredient and include the following:

- a) Providing a statement that the APP meets the requirements found in Appendix A of 7 CFR 210, 220, 225, and 226.
- **b)** Showing that the product has been processed so that some portion of the non-protein constituents has been removed.
- c) Providing the Protein Digestibility Corrected Amino Acid Score (PDCAAS). The PDCAAS is required to be greater than 80% of casein and indicating how the PDCAAS was determined.
- d) Showing that the protein level is at least 18% by weight when fully hydrated or formulated.
- e) Providing the protein level of an APP on an "as-is" basis for the as-purchased product. Protein is often provided on a moisture free basis (mfb) which is not the information FNS requires.

Attachment B

Sample supporting documentation for Alternate Protein Products

SOY COMPANY X Soy Protein Concentrate Product Y

Documentation for Company X Product(s) Used as Alternate Protein Products (APP) for Child Nutrition Programs

- a) Company X certifies that Product Y meets all requirements for APP intended for use in foods manufactured for Child Nutrition Programs as described in Appendix A of 7 CFR 210, 220, 225, and 226.
- b) Company X certifies that Product Y has been processed so that some portion of the non-protein constituents have been removed by fractionating. This product is produced from soybeans by removing the majority of the soybean oil and some of the other non protein constituents.
- c) The Protein Digestibility Corrected Amino Acid Score (PDCAAS) for Product Y is 0.99. It was calculated by multiplying the lowest uncorrected amino acid score by true protein digestibility as described in the Protein Quality Evaluation Report from the Joint Expert Consultation of the Food and Agriculture Organization/World Health Organization of the United Nations, presented December 4-8, 1989, in Rome, Italy. The PDCAAS is required to be greater than 0.8 (80% of casein).
- d) The protein level of Product Y is at least 18% by weight when fully hydrated at a ratio of 2.43 parts water to one part product.
- e) The protein level of Product Y is certified to be at least 61.8% on an "as-is" basis for the aspurchased product. (Note: Protein is often provided on a moisture free basis (mfb) which is not the information FNS requires.)

All of the above information is required for APP and must be presented for approval.

Note: It is also helpful to have the ingredient statement for product Y. For example, if the product is uncolored and unflavored the ingredient statement might be "soy protein concentrate" or if the product is colored and textured the ingredient statement might be "textured vegetable protein (soy flour, caramel color)

Gold Star Foods

3781 East Airport Way, Ontario, CA 91761 (909) 843-9600

Product: 51% Whole Grain Artisan Roll

Pack Size: Fresh 2 oz/12 count Frozen 2oz /144 count

<u>Item Code: Fresh # 600342 Frozen# 112963</u> <u>Case Weight: 1 lb Fresh/ 22 lbs Frozen</u>

Shelf Life of Product: Frozen: 12 months/ Fresh: 7 days

USDA Meal Contribution:	
Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient)	yes
Grams of whole grains per portion?	20.172 g
Does product contain non-creditable grains? How many grams?	No
Exhibit A determination	2.0 Oz Grain Equivalent Group B
Description of Creditable Grain	Whole wheat flour, enriched wheat flour
Grams of total grain per portion?	39.55 g
Computed creditable amount by weight	2.25

NI4		Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
Nutrition		Total Fat 2g	3%	Total Carbohydrate 31g	11%
Facts		Saturated Fat 0g	0%	Dietary Fiber 5g	18%
servings per container		Trans Fat 0g		Total Sugars 3g	
Servings per co	(57g)	Cholesterol 0mg	0%	Includes 2g Added Su	gars 4%
	(0, 9)	Sodium 240mg	10%	Protein 5g	
Calories per serving	150	Vitamin D 0mcg 0% • Calcium 41mg 4% • Iron 2mg 10% Potassium 156mg 4%			
		*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.			

<u>Ingredients:</u> Whole Wheat Flour, Enriched Wheat Flour (Flour, Malted barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Sugar. Contains less than 2% of: Soy Bean Oil, Yeast, Wheat Gluten, Salt, Emulsifier, Enzymes, Calcium Propionate, Calcium Carbonate, Microcrystalline Cellulose, Sodium Stearoyl Lactylate, Ascorbic Acid.

Contains: Wheat

I certify this information is true and correct:

June 19, 2023

Stanley RD haffer



Buy American Act

Date: 01-02-2020

To whom it may Concern,

This letter serves as a conformance certification that all Freund Bakery products are manufactured in the United States from materials produce substantially in the United States and as such meet the requirements of 41 U.S.C 10, commonly known as the Buy-American Act. If you should need further information or services pleased call?

Regards,

Stanley Shaffer Freund Baking Co. Plant Manager 818-502-1400 phone 818-502-1338 fax



FOR QUALITY AND SERVICE BE SURE TO GET

ROMERO'S FOOD PRODUCTS, INC.

15155 Valley View Avenue • Santa Fe Springs, CA 90670 (562) 802-1858 • FAX (562) 921-7240

CODE 206142**UG**

PRODUCT NAME ROMERO'S ULTRA GRAIN FLOUR TORTILLAS

DESCRIPTION 6"-14oz/doz **ULTRA GRAIN** WHOLE WHEAT FLOUR TORTILLAS-PRESSED

PACK 12/2 DOZ. PKGS.-24 DOZ./CASE

General Manager

4%

5%

1%

SPECIFICATIONS

INGREDIENT LABEL-Food Service UG Casera Formul
Whole Grain Wheat Flour (Ultra Grain), Enriched Wheat
Flour (wheat flour, malted barley, ferrous sulfate, niacin,
thiamine mononitrate, riboflavin, folic acid), Water,
Soybean Oil, Leavening (sodium bicarbonate, sodium
acid pyrophosphate, sodium aluminum sulfate), Salt,
Calcium Propionate, Mono-Diglycerides, Fumaric Acid,
Potassium Sorbate, Enzymes, Sugar, Rice Flour,
Guar Gum, Yeast, Dough Conditioner.

Contains: Wheat, Soy

Tortillas are produced free of peanuts and tree nuts.

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.25" (+/5")
resh Baked Flour
an-Light Toast Marks

CHEMICAL

Tortilla pH	5.00-5.60
Tortilla Moisture	30%-34%

SHELF LIFE

Room Temperature 30 Days Refrigerated 60 Days

PACKAGING-BAG

Poly Bag Gauge	.0015"-Plain
Poly Bag Dimensions	8.5"x9.5"x2bg
Type Of Seal	Heat Seal
Package Count	24
Package Weight	28oz (+/5oz)
Package/Case	12

NUTRITION FACTS	1 Tortilla	<u>% D. V. *</u>
Calories	87	
Total Fat, gm	2	3%
Saturated Fat, gm	0	0%
Trans Fat, gm	0	
Chalastaral ma	Λ	O0/-

. •		
Cholesterol, mg	0	0%
Sodium, mg	103	4%
Total Carbohydrate, gm	15	5%
Dietary Fiber, gm	2	5%
Sugars, gm	0	
Added Sugars, gm	0	0%
Protein, gm	2	
Vitamin D, mcg	0	0%

53

1

68

Meets USDA Standard For "Whole Grain Rich"

1 Tortilla = 1.00oz Creditable Equivalent Grains. Total Weight Per 1 Tortilla = 33.08 Grams.

MICROBIOLOGICAL

Calcium, mg

Potassium, mg

Iron, mg

Total Plate	<100,000/g
Total Coliform	<100/g
E. Coli	<10/g
Staph	<25/100g
Yeast & Mold	<100g
Salmonella	negative
Listeria	negative

PACKAGING-CASE

Case Dimensions	21"x14"x4.5"
Case Cube	0.77
Case Gross Lb. Wt.	22.5
40"x48" Pallet Tie	5
40"x48" Pallet Tiers	10
Cases/40"x48" Pallet	50

^{*} Daily Values Based On 2,000 Calories/Day

¹ Tortilla Contains 18.9 Grams (57%) Whole Grain/Enriched Wheat Flour Blend Of Which At Least 51% Is Whole Grain.





ROMERO'S FOOD PRODUCTS, INC.

15155 Valley View Avenue • Santa Fe Springs, CA 90670 (562) 802-1858 • FAX (562) 921-7240

Date: January 21, 2020

To: All interested parties

Subject: Compliance with Buy American Improvement Act of 2017

Romero's Food Products supplies foods directly and indirectly through distributers used in the feeding of school children both inside and outside California. These food products meet and exceed all requirements for serving under the National School Lunch Program.

Romero's Food Products mandates use of American produced ingredients in all our products. Therefore, I certify Romero's Food Products compliance with the Buy American Improvement Act of 2017.

Sincerely,

Robert Romero

G.M.

FOR QUALITY AND SERVICE BE SURE TO GET



ROMERO'S FOOD PRODUCTS. INC.

15155 Valley View Avenue • Santa Fe Springs, CA 90670 (562) 802-1858 • FAX (562) 921-7240

LETTER OF GUARANTEE

As supplied by Seller to the Buyer. This **GUARANTEE** does not go beyond the boundaries of the tortilla. This **GUARANTEE** specifically does not cover other ingredients or processes by the Buyer; to convert the tortilla into an otherwise usable and converted component, as may be supplied by Buyer to a subsequent Buyer.

Romero's Food Products, Inc. hereby guarantees that all Food products and all shipments of same, sold by Seller to Buyer do and shall at the time of delivery thereof, comply with the Federal Food, Drug and Cosmetic Act; that all such Products and not articles which may not be introduced into interstate commerce under provisions of Sections 404, 505, 512 of said Act.

Seller further guarantees that all such products are not and shall not be at time of delivery thereof, adulterated or misbranded, and are not and do not contain a misbranded hazardous substance or a banned hazardous substances, within the meaning of the federal Food, Drug and Cosmetic Act or any and all other acts and laws, whether now in force or hereinafter enacted, including the pure food and drug laws of each and every state of the United States in which such Products may be shipped.

Specifically, seller guarantees that all products delivered to buyer meet or exceed all characteristics as submitted, defined and agreed to in *written specifications*. If revisions to said specifications are made, this guarantee shall be continuing under the guidelines set forth and agreed to.

Obviously, this guarantee is limited in scope and does not go beyond those instances that are beyond seller's control, i.e. natural disaster, unforeseen road hazards or accidents, etc. In the event, one of the aforementioned instances occurs; it is sole responsibility of seller to communicate to buyer of said delays.

DatedJanuary 15, 2019	ROMERO'S FOOD PRODUCTS, INC.
	By: _ Rolet Roman
	Robert Romero GM





ROMERO'S FOOD PRODUCTS, INC.

15155 Valley View Avenue • Santa Fe Springs, CA 90670 (562) 802-1858 • FAX (562) 921-7240

CODING EXPLANATION OF RECEIVED, IN PROGRESS AND FINISHED PRODUCTS

The methods and responsibility for identifying products during all stages of incoming material, production and storage is documented and implemented to ensure raw/packaging materials, work in progress and finished product are clearly identified during all stages of receipt, production, storage and dispatch, finished product is labeled to the customer specification and/or regulatory requirements.

Procedure-Incoming Products and Raw/Packaging Materials:

RECEIVED MATERIALS INTERNAL LOT CODE

LOT NUMBER= RECEIVED DAY JULIAN CODE+YEAR+VENDOR NUMBER+USE IN CORN OR FLOUR PRODUCTION (286 18 129 C)

Procedure- Finished Product:

RETAIL

PRODUCTION DAY JULIAN CODE+HOUR+LINE (286 21:00 6)

BEST IF USED BY (AUG 14 18)

FOOD SERVICE

PRODUCTION DAY JULIAN CODE+HOUR+ LINE (286 21:00 6)



FOR QUALITY AND SERVICE BE SURE TO GET

ROMERO'S FOOD PRODUCTS, INC.

15155 Valley View Avenue • Santa Fe Springs, CA 90670 (562) 802-1858 • FAX (562) 921-7240

January 30, 2019

RE: Peanut and Tree Nut Free Allergens Statement

To Whom It May Concern,

Romero's Food Products certifies that all of its corn and flour tortillas produced at Romero's facility are free of peanuts and tree nuts allergens.

If there are any additional questions regarding this topic, please contact me at (562) 802-1858.

Sincerely,

General Manager