



SCHOOL BOARD ACTION REPORT

DATE: Aug. 9, 2019
FROM: Ms. Denise Juneau, Superintendent
LEAD STAFF: Fred Podesta, Chief Operations Officer
fhpodesta@seattleschools.org, 206-252-0644

For Introduction: Aug. 28, 2019
For Action: Aug. 28, 2019

1. TITLE

Approval of the Bread Bid RFP02965

2. PURPOSE

The purpose of this action is to comply with Policy No. 6220, Procurement, as this action exceeds the \$250,000 threshold; and to ensure that the district has delivery of bread products for the Nutrition Services program for the 2019-20 school year, thereby providing access to nutritious meals to all students of all backgrounds in the district.

3. RECOMMENDED MOTION

I move that the School Board authorize the Superintendent to enter into an agreement with Franz Family Bakeries covering the period from Sept. 1, 2019 to Aug. 31, 2020, at a cost of up to \$253,288.42 for bread products, with any minor additions, deletions and modifications deemed necessary by the Superintendent, and to take any necessary actions to implement the contract. Approval of this motion would authorize a one-year contract with annual renewal option for two additional years at a similar price. Immediate action is in the best interest of the district.

4. BACKGROUND INFORMATION

a. Background

The existing contract with Goody Man Distributing, Inc. for bread products expires on Aug. 31, 2019. The District advertised this contract twice in April 2019 and received two bids on May 9, 2019, in the amount of \$248,478.50 from Goody Man Distributing, Inc and \$253,288.42 from Franz Family Bakeries (Franz).

The quantities in this bid represent an estimate of the various products required to support the school breakfast and lunch programs. The actual quantities to be purchased may vary depending on internal changes and student participation. Prices for bread products are firm for the contract period.

A request for proposal (RFP) was used to solicit proposals for bread products. The companies were graded on product line, qualifications, technical capabilities, customer service, knowledge of K-12 requirements, operational plans and procedures, ability to meet service and ancillary services.

After reviewing both proposals, the decision was made to move forward with Franz, which has two local bakeries and a wider variety of bread options, which will help diversify our menu options to increase student participation. Franz has been in business for more than 30 years and works closely with organizations throughout the Seattle community. They run two delivery routes, which include main drivers and five backups in the case of an emergency, in the Seattle area. They have a system in place to provide us with contact information for the drivers, supervisors and sales managers. In addition to this, Franz has an entire department dedicated to School Nutrition compliance. Their trucks are equipped with computer systems, which helps to keep the most up-to-date sales data and makes it easy to provide reports. Franz has flexibility in their availability to fulfill special orders as well as short notice orders. They also have a diverse line of options, which includes 2,000 different products, and a wide range of technical capabilities broadening what and how our managers can order.

Seattle Public Schools participates in the National School Lunch Program, School Breakfast Program, and Afterschool Snack Program and is required to obtain fixed price contracts. Given the market price, the Bid Price Form contains 13 items that are typically used in high volumes throughout the school year. The bidder's Total Annual Cost is based on items on the Bid Price Form. The actual quantities and items to be purchased may vary depending on internal changes and student participation.

b. Alternatives

1. Continue Using Goody Man Distributing, Inc. without the diverse bread options.

This alternative was considered; however, the chosen bid provides a higher quality with more options and flexibility, while maintaining a similar price point.

c. Research

National School Lunch and National School Breakfast meal patterns require that sponsors offer nutritious meals, including whole grains.

5. FISCAL IMPACT/REVENUE SOURCE

Fiscal impact to this action will be up to \$253,288.42 per school year for the 2019-20 school year.

The revenue source for this motion is Nutrition Services Food Budget.

Expenditure: One-time Annual Multi-Year N/A

Revenue: One-time Annual Multi-Year N/A

6. COMMUNITY ENGAGEMENT

With guidance from the District's Community Engagement tool, this action was determined to merit the following tier of community engagement:

Not applicable

Tier 1: Inform

Tier 2: Consult/Involve

Tier 3: Collaborate

This formal bid was for food products to support the School Breakfast, Lunch, and Afterschool Snack programs with specifications that meet U.S. Department of Agriculture guidelines.

7. EQUITY ANALYSIS

Nutrition Services provides meal service to students in a non-discriminatory manner per school board policy and United States Department of Agriculture (USDA) guidelines. The Equity Analysis Tool was not used for discussion related to this contract as USDA requires equal availability of products, but the contract supports our mission that students have equitable access to food.

8. STUDENT BENEFIT

Whole grains are an essential part of a healthy diet, providing nutrients and energy for a child's normal growth and development. This food group should form the main source of energy in the diet. Whole grains are an important component of appetizing, nutritious breakfasts and lunches that are appealing to students and provide them needed nutrition. Whole grains are important sources of nutrients such as zinc, magnesium, B vitamins and fiber.

9. WHY BOARD ACTION IS NECESSARY

Amount of contract initial value or contract amendment exceeds \$250,000 (Policy No. 6220)

Amount of grant exceeds \$250,000 in a single fiscal year (Policy No. 6114)

Adopting, amending, or repealing a Board policy

Formally accepting the completion of a public works project and closing out the contract

Legal requirement for the School Board to take action on this matter

Board Policy No. _____, [TITLE], provides the Board shall approve this item

Other: _____

10. POLICY IMPLICATION

Per Policy No. 6705, in order to invite greater participation, each school located in a District building shall participate in National School Lunch programs. District food service will include a

variety of nutritious, appealing meals served in a safe, clean and hospitable environment. The food service menu will be developed and presented in a way that affirms and welcomes the cultural diversity of the district's student population. Per Policy No. 6220, Procurement, any contract more than \$250,000 must be brought before the Board for approval.

11. BOARD COMMITTEE RECOMMENDATION

This motion was discussed at the Operations Committee meeting on Aug. 15, 2019. The Committee reviewed the motion and the item was moved forward with a recommendation for approval by the full board.

12. TIMELINE FOR IMPLEMENTATION

Upon Board approval, the Bread Product Agreement will be executed to initiate services beginning Sept. 1, 2019.

13. ATTACHMENTS

- Bread Bid agreement (for approval)



SEATTLE
PUBLIC
SCHOOLS

Contract

Agreement: Bread Products for Seattle Public Schools

Seattle Public Schools is committed to making its online information accessible and usable to all people, regardless of ability or technology. Meeting web accessibility guidelines and standards is an ongoing process that we are consistently working to improve.

While Seattle Public Schools endeavors to only post documents optimized for accessibility, due to the nature and complexity of some documents, an accessible version of the document may not be available. In these limited circumstances, the District will provide equally effective alternate access.

For questions and more information about this document, please contact the following:

Mary Cauffman
Executive Administrative Assistant, Operations
macauffman@seattleschools.org

This contract between Seattle Public Schools and Franz Family Bakeries covers the scope of work, schedule, contract price, communication, vendor reports, personnel and other contract specifics.

**AGREEMENT
BREAD PRODUCTS FOR SEATTLE PUBLIC SCHOOLS**

This Agreement, Contract No. RFP02965 is effective September 1, 2019 by and between Seattle School District No. 1, a Washington municipal corporation (District), and Franz Family Bakeries (Vendor). The District and Vendor agree as follows:

1. SCOPE OF WORK AND SCHEDULE

Vendor shall provide services as described in Exhibit 1, Specifications. Vendor is authorized to proceed upon receipt of this signed Agreement. This Agreement shall be in effect from the effective date through August 31, 2020. Either party may terminate this Agreement at any time upon thirty (30) days written notice.

The Vendor and the District agree that this Agreement may, pending satisfactory performance of the Vendor and with the mutual approval of the Vendor and the District, be extended under the same terms and conditions for a total not to exceed two (2) additional years at one-year intervals. Extended contracts will begin on September 1 and will end on August 31.

2. CONTRACT PRICE

District agrees to pay Vendor an estimated amount of **TWO HUNDRED FIFTY-THREE THOUSAND, TWO HUNDRED EIGHTY-EIGHT DOLLARS AND FORTY-TWO CENTS (\$253,288.42)** (Maximum Authorized Compensation) for Bread products, as shown in Exhibit 4.2, Product Pricing Form, to perform the work identified in RFP No. RFP02965.

This amount shall constitute complete compensation for all costs and fees incurred. Any increase above this amount will require agreement by the parties.

Compensation will be paid monthly to the extent that Vendor presents documented evidence of fees earned and expenses incurred during the period for which payment is requested, and in no case shall the total compensation exceed the Maximum Authorized Compensation. Vendor shall submit its invoices in the form and according to the schedule prescribed in Exhibit 2, Special Provisions, Item 1-10, to the address listed in paragraph 3.

3. COMMUNICATION

The District's representative for this contract is Aaron Smith, Director Nutrition Services. All correspondence, requests, notices and other communications to the District, in relation to this Agreement, shall be in writing and shall be delivered to:

To the
District: Aaron Smith
Director Nutrition Services
Mail Stop 33-344
Seattle School District No. 1
P.O. Box 34165
Seattle, WA 98124-1165

To
Contractor: Todd Fultz
Account Executive
Franz Family Bakeries
2006 S. Weller Street
Seattle, WA 98144

Either party may from time to time change such addresses by giving the other party notice of such change in accordance with the provisions in Paragraph 3 above.

4. **VENDOR REPORTS**

Vendor shall provide reports as requested by the District and as specified in Exhibit 1, Specifications.

5. **PERSONNEL**

Vendor shall assign the personnel listed in the Exhibit 4, for the performance of the Work and shall not (for so long as they remain in Vendor's employ) reassign or remove any of them without the prior written consent of District.

6. **THIS AGREEMENT INCLUDES THE FOLLOWING ATTACHMENTS:**

Exhibit	Topic
1	Specifications
2	Special Provisions
3	General Terms and Conditions
4	Franz Family Bakeries Submittal 4.1 U.S. Department of Agriculture Certification Form 4.2 Product Pricing Form
5	Delivery Locations
6	Seattle Schools Site Map
7	Nutrition Services Meal Serving Time Schedule
8	Addendum No. 1 dated April 30, 2019

FRANZ FAMILY BAKERIES

SEATTLE SCHOOL DISTRICT NO. 1

Signature

Signature

(Vendor Representative)

Denise Juneau
Name

Account Executive
Title

Superintendent
Title

June 11th, 2019
Date Signed

Date Signed

93 0302130
Federal Tax Identification Number

May 9, 2019

Franz Family Bakeries
2006 South Weller St.
Seattle, WA 98144

Seattle School District Nutrition Services

Re: RFP02965

Franz Family Bakeries is proud to have a long standing tradition of community involvement and support for the community that we call home.

Every year during the holiday season we give back to the Northwest through our "Season of Giving." We gather donations from all of our employees, fill up a truck and deliver them to the Ronald McDonald House for families who are dealing with medical issues. We also select 50 families in our community and provide each family with a \$500 check to help them have a great Holiday Season.

This past year, our Franz Bakery Foundation provided 20 501c3 non-profit organizations with gifts of \$2,500 each.

We participate in Teacher Appreciation Day, and this past year we provided 18 separate teachers with \$500 each as a gesture of our appreciation for the great things these teachers are doing in our community.

On May 4th for Firefighter Appreciation Day we put together gift baskets of Franz products and deliver them to local firehouses to show our appreciation for our local firefighters and medics.

We have two bakeries inside the city of Seattle, one of which is 0.3 miles away from the JSCEE, and the other one of which is 2.6 miles away from the JSCEE. At these two bakeries we have hundreds of full time employees who contribute to the local economy. We have many local employees who have been with us for over 20 years, and some for over 30 years.

In an era of ever increasing consolidation and economies of scale, Franz Family Bakeries is proud to be a family owned, Pacific Northwest founded and based company. When you have local employees whose children go to the schools we provide bread for, who shop in the stores and eat at the restaurants to which we deliver, you have a group of employees who take pride in their work and their craft. Our team knows that the products they produce will be enjoyed by their own families and their friends in their community.

REQUEST FOR PROPOSAL NO. RFP02965

PROPOSAL CERTIFICATION FORM

TO: Diane T. Navarro, Contracting Services Manager

The undersigned provider hereby certifies as follows:

- 1. That he/she has read the Seattle School District's Request for Proposal No. RFP02965 and the following Addenda and to the best of his/her knowledge has complied with the mandatory requirements stated herein:

Addenda Number	Issue Date
<u>1</u>	<u>04/30/2019</u>
_____	_____
_____	_____

- 2. That he/she has had the opportunity to ask questions regarding the Request for Proposal, and that if such questions have been asked, they have been answered by the District.

- 3. That the proposer's response is valid for 90 days.

Dated at Seattle, WA, this 9th of May 2019.

[Signature]
(Signature)

Todd Fultz
(Print Name)

Franz Family Bakes
(Company Name)

2006 S. Weller St
(Address)

Seattle
(City)

WA
(State)

98144
(Zip)

Account Executive
(Title)

todd.fultz@usbakery.com
(Email Address)

(206) 383-7026
(Telephone Number)

(206) 726-7533
(Fax Number)

409-000-233
(UBI Number)

INSTRUCTIONS FOR CERTIFICATION

U. S. DEPARTMENT OF AGRICULTURE

By signing and submitting this form, the prospective lower tier participant is providing the certification set out on the following form in accordance with these instructions.

The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

The prospective lower tier participant shall provide immediate written notice to the person to whom this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.

The terms "covered transaction", "debarred", "suspended", "ineligible", "lower tier covered transaction", "participant", "person", "primary covered transaction", "principal", "proposal", and "voluntarily excluded", as used in this clause, have the meanings set out in the Definitions and Coverages section of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.

The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.

The prospective lower tier participant further agrees by submitting this form that it will include this clause titled, "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion – Lower Tier Covered Transactions", without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.

A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that it is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to check the Non-procurement List.

ATTACHMENT 6:
INSTRUCTIONS FOR CERTIFICATION

Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.

Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

Franz Family Bakeries
Proposal for Bread Products for Seattle Public Schools
Proposal Number RFP02965
May 9, 2019

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Availability and Capacity

Company Profile:

United States Bakery; dba Franz Family Bakeries

Organized and continuously run in the Northwest since 1906

Offices and Distribution Centers:

Corporate Office:

315 NE 10th Ave.

Portland, OR 97232

(503) 232-2191

Local Office:

2006 S Weller St.

Seattle, WA 98144

(206) 322-0931

Distribution Centers:

Seattle (delivers to JSCEE and central Seattle schools)

2901 6th Ave S

Seattle, WA 98134

(206) 682-2244

Lynnwood (delivers to north Seattle schools)

490 164th St. SW

Lynnwood, WA 98037

(425) 743-5799

Southcenter (delivers to south Seattle schools)

18298 Andover Park W

Tukwila, WA 98188

(206) 575-7901

Structure:

Production: Our team of over 2,000 production workers produce and ship our baked goods to the local distribution centers. From the local DC the products are loaded onto smaller trucks and delivered to customers.

Sales and Delivery: Company employed driver/salespersons run delivery routes in Washington, Oregon, Idaho, Montana, Wyoming, Utah and California. We have 21 separate routes with set stops which run within the city of Seattle. These routes are assisted by 2 Sales Managers and 5 Supervisors who can also step in and run the routes if the assigned driver is ill. This gives us enough coverage to ensure delivery of goods to our customers on the agreed upon dates within the agreed upon time range.

Contact: Franz Bakery's Restaurant and Institutions Account Executive is Todd Fultz, who can be reached at todd.fultz@usbakery.com or (206) 383-7026. If selected as the winning bidder for this contract we will furnish the District with a contact list containing the names, phone numbers and email addresses of the Supervisor and Sales Manager for each delivery location.

REQUEST FOR PROPOSAL NO. RFP02965
BREAD PRODUCTS FOR SEATTLE PUBLIC SCHOOLS

PRODUCT PRICING FORM

1. The undersigned agrees to furnish bread products to the Seattle School District No. 1 (District) in compliance with the Request for Proposal RFP02965, Bread Products. Products will be supplied at the prices shown adjacent to the descriptions on the Product Pricing Form.
2. All deliveries will be FOB, Point of Delivery, Seattle, Washington.
3. Assigned company representative, as required in Special Provisions, Attachment 2, COMMUNICATION / VENDOR REPRESENTATIVE.

Company Name Frane Family Bakeries

Contact Name Todd Fultz

Telephone (206) 383-7026 Fax (206) 726-7533

Email todd.fultz@usbakery.com

Inside Contact Person Joe Logan Phone (253) 222-3347

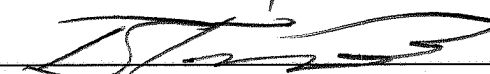
Outside Contact Person Todd Fultz Phone (206) 383-7026

4. Each Agreement will be evaluated on a regular basis to determine if the vendor performance is meeting the District's requirements and expectations as noted in Attachment 2: Special Provisions, 1-16, VENDOR PERFORMANCE.
5. The undersigned agrees to make prompt delivery within the time frame specified in Attachment 1: Specifications, 1-3, DELIVERY.
6. Prices are firm from September 1, 2019 through August 31, 2020.
7. The District's standard payment cycle is 30 days. Payment will be made within that standard unless early pay discounts are offered.

8. The successful proposer will execute and return the executed Agreement and furnish the required Certificate(s) of Insurance within seven (7) days after receipt of contract award notification.
9. In order to qualify for consideration, the Product Pricing Form must be signed, and each addendum must be individually acknowledged by number. Only the amounts and information asked for on the furnished form will be considered. All blank spaces must be filled in.
10. Vendor certifies that his/her company complies with the Buy American provision that the food delivered is of domestic origin or the product is substantially produced in the United States. For these purposes, substantially means over 51% of the processed food is from U.S. produced products. If the bidder is unable to certify compliance with the Buy American Provision, the bidder shall state this in his/her response and provide an explanation as to why it cannot certify compliance.
11. All proposers shall give the prices proposed and shall be signed by the proposer or his or her authorized representative, with the proposer's address. If the proposal is made by an individual, the name must be shown; if made by a partnership, the name and post office address of the partnership and the signature and name of at least one of the general partners must be shown; if made by a firm or corporation, the proposal shall show the title of the person who signs on behalf of the corporation and shall further give the state of incorporation and have the corporate seal affixed. A proposal submitted by an agent shall have a current power of attorney attached certifying the agent's authority to bind the proposer.
12. Proposed prices shall include everything necessary for the completion of the Agreement. The offer shall remain in effect for **90 days** after the RFP due date. Prospective proposers should indicate in their proposals the address to which payment should be mailed, if such address is different from that shown for the proposer.

NOTE: Signature indicates agreement with the General Terms and Conditions and other stipulations contained in the RFP documents. Any changes made to the Terms and Conditions may cause the proposal to be disqualified.

Firm Frane Family Bakeries

Signature 

Printed Name Todd Feltre

Title Account Executive

Address 2006 S. Weller St.

City/State/Zip Seattle, WA

Telephone (206) 383-7026 Fax (206) 726-7533

Email Address todd.pultz@jsbakery.com

Federal Tax Identification No. 930302130

Proposer acknowledges receipt, understanding and full consideration of Addenda Nos.: 1
(list each addendum separately by number)

ATTACHMENT 10:
PRODUCT PRICING FORM

Vendor Name: Franc Family Bakeries

Pricing must be as specified and include any service, delivery, fuel or energy charge, minimum dollar or minimum quantity amounts.

Only the amounts and information asked for on this Product Price Form will be considered. All blank spaces must be filled in.

Please provide your package size for informational purposes. Preferred package sizes are given in ATTACHMENT 1: SPECIFICATIONS, 1-6 PRODUCT SPECIFICATIONS.

For the complete product description of each bread item, please see ATTACHMENT 1: SPECIFICATIONS, 1-6 PRODUCT SPECIFICATIONS

Description	Unit	Quantity	Unit Price	Total Annual Cost
1. Bagels, Mini (Package Size for Informational Purposes <u>12</u>)	each	165,000 X	\$ <u>1.79</u> =	\$ <u>24,612.50</u> (a) \$0.15 each
2. Bagel, Soft (Package Size for Informational Purposes <u>6</u>)	each	31,000 X	\$ <u>1.54</u> =	\$ <u>7,956.67</u> (b) \$0.26 each
3. Bread, Round Top (Package Size for Informational Purposes <u>2402</u> <u>19 slices</u>)	slice	775,000 X	\$ <u>1.07</u> =	\$ <u>43,644.74</u> (c) \$0.056 each
4. Bun, Hamburger (Package Size for Informational Purposes <u>8</u>)	each	400,000 X	\$ <u>1.02</u> =	\$ <u>51,000.00</u> (d) \$0.13 each
5. Bun, Hot Dog (Package Size for Informational Purposes <u>8</u>)	each	300,000 X	\$ <u>1.02</u> =	\$ <u>38,250.00</u> (e) \$0.13 each

6. Muffin, English (Package Size for Informational Purposes <u>6</u>)	each	60,000 X	<u>\$ 0.74</u> =	<u>\$ 7,400.00</u> (f)
				<i>80.12 each</i>
7. 6" Hinge Hoagie (Package Size for Informational Purposes <u>6</u>)	each	50,000 X	<u>\$ 0.89</u> =	<u>\$ 7,416.67</u> (g)
				<i>80.15 each</i>
8. 4" Hinge Hoagie (Package Size for Informational Purposes <u>8</u>)	each	50,000 X	<u>\$ 2.29</u> =	<u>\$ 14,312.50</u> (h)
				<i>80.29 each</i>
9. Blueberry Bagel (Package Size for Informational Purposes <u>6</u>)	each	30,000 X	<u>\$ 1.54</u> =	<u>\$ 7,700</u> (i)
				<i>80.26 each</i>
10. Roll, Dinner 2 oz (Package Size for Informational Purposes <u>12</u>)	each	200,000 X	<u>\$ 1.89</u> =	<u>\$ 31,500.00</u> (j)
				<i>40.16 each</i>
11. Roll, Dinner, 1 oz. (Package Size for Informational Purposes <u>16</u>)	each	100,000 X	<u>\$ 1.49</u> =	<u>\$ 9,312.50</u> (k)
				<i>80.09 each</i>
12. Ciabatta (Package Size for Informational Purposes <u>6</u>)	each	20,000 X	<u>\$ 2.11</u> =	<u>\$ 7,033.34</u> (l)
				<i>80.35 each</i>
13. Roll, Hawaiian (Package Size for Informational Purposes <u>12</u>)	each	20,000 X	<u>\$ 1.89</u> =	<u>\$ 3,150.00</u> (m)
				<i>80.16 each</i>

TOTAL ANNUAL COST: Sum of (a) thru (i)		<u>\$253,288.42</u>

****PLEASE NOTE:** An Ingredient, Nutrition, and Grain Formulation Fact Statement must be provided for each item.**

The District reserves the right to award for less than all of the products.

UNITED STATES BAKERY

WHOLE WHEAT MINI BAGELS 9028

*76345
Bid Item #1*

WHOLE WHEAT FLOUR

WATER

YEAST

HONEY

SUGAR

BASE MIX (SUGAR, SEA SALT, MALT BARLEY FLOUR, YEAST,
MOLASSES POWDER, HONEY POWDER, SOYBEAN OIL, WHEAT
GLUTEN, NATURAL FLAVOR, ASCORBIC ACID, ENZYMES)

VITAL WHEAT GLUTEN

CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:

VEGETABLE OIL (CANOLA AND/OR SOY)

BROWN SUGAR

CALCIUM SULFATE

ENZYMES

DISTILLED VINEGAR

CULTURED WHEAT FLOUR

CONTAINS: WHEAT

EFFECTIVE: NOV 20, 2017

UNITED STATES BAKERY

BAGEL WW MINI 12 9028 NOV 20, 2017 *76345 - Bid Item #1*

04/02/2018

Nutrition Facts	
Serving Size 1 Bagel (38g)	
Servings Per Container 12	
Amount Per Serving	
Calories 100	Calories from Fat 10
% Daily Value*	
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 125mg	5%
Total Carbohydrate 20g	7%
Dietary Fiber 2g	8%
Sugars 4g	
Protein 4g	
Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 6%
Thiamin 10%	• Riboflavin 4%
Niacin 6%	• Folate 2%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	



76345
Bid Item #1

United States Bakery Corporate Offices 315 NE 10th, Portland, OR 97232
Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 100% WW Mini Bagel 12 Code No.: 62567, 62786, 70639, 76345

Manufacturer: United States Bakery Serving Size 38 G 1 Bagel
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes No
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes No How many grams: _____
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Whole Wheat Flour	22.38	16	1.39
Total Creditable Amount³			1.25

Creditable grains are whole-grain meal/flour and enriched meal/flour.
¹ (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
² Standard grams of creditable grains from the corresponding Group in Exhibit A.
³ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 38 G Total contribution of product (per portion) 1.25 oz equivalent

I certify that the above information is true and correct and that a 1.3 ounce portion of this product (ready for serving) provides 1.25 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature:  Title: Quality Manager

Printed Name: Don Gai Date: January 14, 2016 Phone Number: 206-369-9537

UNITED STATES BAKERY

76344 B. & Item #2

PREMIUM WHOLE WHEAT BAGELS 8785

WHOLE WHEAT FLOUR
WATER
SUGAR
YEAST
VITAL WHEAT GLUTEN

CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:

SALT
VEGETABLE OIL (CANOLA AND/OR SOY)
XANTHAN GUM
YEAST NUTRIENT (AMMONIUM SULFATE)
DOUGH CONDITIONER (ASCORBIC ACID)
CALCIUM SULFATE
ENZYMES
CALCIUM PROPIONATE (MOLD INHIBITOR)

CONTAINS: WHEAT

EFFECTIVE: JULY 15, 2016

UNITED STATES BAKERY

^^BAGEL PREMIUM WW BAGEL 6 62G 8785 JULY 15, 2016

76344-B.d Item #2

10/09/2017

Nutrition Facts	
6 servings per container	
Serving size	1 Bagel (62g)
Amount per serving	
Calories	150
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 240mg	10%
Total Carbohydrate 31g	11%
Dietary Fiber 4g	14%
Total Sugars 5g	
Includes 5g Added Sugars	10%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 54mg	4%
Iron 1mg	6%
Potassium 143mg	4%
<small>*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.</small>	
<small>Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4</small>	



76344 Bid Item #2

United States Bakery Corporate Offices 315 NE 10th, Portland, OR 97232
Formulation Statement for Documenting Grains in School Meals

Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: WW Bagel 62 G Code No.: 62892.76344

Manufacturer: United States Bakery Serving Size 62 G 1 Bagel
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes No X How many grams: _____
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount
	A	B	A ÷ B
Whole Wheat Flour	39.46	16	2.466
			2.25

* Creditable grains are whole-grain meal/flour and enriched meal/flour.
¹ (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.
² Standard grams of creditable grains from the corresponding Group in Exhibit A.
³ Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not roundup.

Total weight (per portion) of product as purchased 62 G Total contribution of product (per portion) 2.25 oz equivalent

I certify that the above information is true and correct and that a 2.2 ounce portion of this product (ready for serving) provides 2.25 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature: [Signature] Title: Quality Manager

Printed Name: Don Gai Date: January 14, 2016 Phone Number: 206-369-9537

UNITED STATES BAKERY

100% WHEAT RD TOP 8071

70003
Bid Item #3

Nutrition Facts

21 servings per container

Serving size **1 Slice (32g)**

Amount per serving

Calories 80

% Daily Value*

Total Fat 1g **1%**

Saturated Fat 0g **0%**

Trans Fat 0g

Polyunsaturated Fat 0.5g

Monounsaturated Fat 0g

Cholesterol 0mg **0%**

Sodium 150mg **7%**

Total Carbohydrate 15g **5%**

Dietary Fiber 2g **7%**

Total Sugars 1g

Includes 1g Added Sugars **2%**

Protein 3g

Vitamin D 0mcg **0%**

Calcium 18mg **2%**

Iron 1mg **6%**

Potassium 88mg **2%**

*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.

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

WHOLE WHEAT FLOUR, WATER, YEAST, VITAL WHEAT GLUTEN, SUGAR, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: WHEAT BRAN, MOLASSES, SALT, SOYBEAN OIL, YEAST NUTRIENT (AMMONIUM SULFATE), DOUGH CONDITIONERS (SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, MONOCALCIUM PHOSPHATE), CALCIUM PROPIONATE (MOLD INHIBITOR), CALCIUM SULFATE, ENZYMES, NONFAT DRY MILK, SOY FLOUR.

CONTAINS: WHEAT, MILK, SOY

EFFECTIVE: MAR 27, 2017

Formulation Statement for Documenting Grains in School Meals

70003 B.d Item #3

Required Beginning School Year (SY) 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SF 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 100 WW RD TOP _____ Code No -60432, 60501, 60651, 70003
 Manufacturer: United States Bakery _____ Serving Size• 32 G 1 SLICE _____
 (raw dough weight may be used to calculate creditable grain amount)

- I. Does the product meet the whole grain-rich criteria:** Yes No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
- II. Does the product contain non-creditable grains:** Yes No **How many grams- .35**
(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams for Groups A-C or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)
- III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains), or Group I (ready-to-eat breakfast cereals).** *(Different methodologies are applied to calculate servings of the grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)*

Indicate to which Exhibit A Group (A-I) the product belongs- Group B

Description of Creditable Grain-Ingredient*	Grams of Creditable Grain Ingredient per Portion_ A	Gram Standard of Creditable Grain per oz equivalent (16 g or 28 g) ² B	Creditable Amount	
			A	B
Whole Wheat flour	20.51	16	1.28	
Total Creditable Amount³			1.25	

- Creditable grains are whole-grain meal/flour and enriched meal/flour. (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams. Standard grams of creditable grains from the corresponding Group in Exhibit A. Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 32 G _____

Total contribution of product (per portion) 1.25 _____ oz equivalent

I certify that the above information is true and correct and that a _____ ounce portion of this product (ready for serving) provides _____ oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature: _____ Title: Corporate Quality Assurance Manager _____

Printed Name: Don Gai _____ Date 3//7/2017 _____ Phone Number 206-726-7514 _____

UNITED STATES BAKERY

74107
Bid Item #4

51% WWW CL HOTS, HAMS, HOAGY & TEA RL 9385

WHOLE GRAIN WHEAT FLOUR
ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR,
MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN
MONONITRATE, RIBOFLAVIN AND FOLIC ACID)

WATER
YEAST
VITAL WHEAT GLUTEN
SUGAR

CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:
VEGETABLE OIL (CANOLA AND/OR SOY)
SALT
GUAR AND/OR XANTHAN GUM
YEAST NUTRIENT (AMMONIUM SULFATE)
DOUGH CONDITIONERS (SODIUM STEAROYL LACTYLATE,
ASCORBIC ACID, MONOCALCIUM PHOSPHATE)
CALCIUM PROPIONATE (MOLD INHIBITOR)
CALCIUM SULFATE
ENZYMES

CONTAINS: WHEAT

EFFECTIVE: APR 4, 2016

UNITED STATES BAKERY

^^BUN 51%WWW CL HAM 9385/9802 APR 4, 2016

07/18/2017

74107
Bid Item #4

Nutrition Facts	
8 servings per container	
Serving size	1 Bun (60g)
Amount per serving	
Calories	140
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 190mg	8%
Total Carbohydrate 27g	10%
Dietary Fiber 3g	11%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 31mg	2%
Iron 2mg	10%
Potassium 106mg	2%
<small>*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.</small>	
<small>Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4</small>	

Formulation Statement for Documenting Grains in School Meals

74107 Bid Item #4

Required Beginning School Year (SY) 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SF 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 51 WWW CL HAM 8 _____ Code No -62851, 74107, 70455 _____
 Manufacturer: United States Bakery _____ Serving Size• 60 G 1 Bun
 (raw dough weight may be used to calculate creditable grain amount)

- I. Does the product meet the whole grain-rich criteria:** Yes No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
- II. Does the product contain non-creditable grains:** Yes No **How many grams-** _____
(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams for Groups A-C or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)
- III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains), or Group I (ready-to-eat breakfast cereals).** *(Different methodologies are applied to calculate servings of the grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)*

Indicate to which Exhibit A Group (A-I) the product belongs- **Group B**

Description of Creditable Grain-Ingredient*	Grams of Creditable Grain Ingredient per Portion_ A	Gram Standard of Creditable Grain per oz equivalent (16 g or 28 g) ² B	Creditable Amount	
			A	B
Whole Wheat flour	16.89	16	1.055	
Enriched Wheat flour	16.23	16	1.014	
Total Creditable Amount³			2.0	

- Creditable grains are whole-grain meal/flour and enriched meal/flour. (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams. Standard grams of creditable grains from the corresponding Group in Exhibit A. Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 60 G _____

Total contribution of product (per portion) 2.0 _____ oz equivalent

I certify that the above information is true and correct and that a 2.1 ounce portion of this product (ready for serving) provides 2 oz equivalent Grains. I further certify that non-creditable grains are **not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature: Victoria Sammons _____ Title: Production Compliance Coordinator _____

Printed Name: Victoria Sammons _____ Date: March 14, 2019 _____ Phone Number 503-232-2191 x 4020 _____

UNITED STATES BAKERY

74932
Bid Item #5

51% WWW CL HOTS, HAMS, HOAGY & TEA RL 9385

WHOLE GRAIN WHEAT FLOUR
ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR,
MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN
MONONITRATE, RIBOFLAVIN AND FOLIC ACID)

WATER
YEAST
VITAL WHEAT GLUTEN
SUGAR

CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:
VEGETABLE OIL (CANOLA AND/OR SOY)
SALT
GUAR AND/OR XANTHAN GUM
YEAST NUTRIENT (AMMONIUM SULFATE)
DOUGH CONDITIONERS (SODIUM STEAROYL LACTYLATE,
ASCORBIC ACID, MONOCALCIUM PHOSPHATE)
CALCIUM PROPIONATE (MOLD INHIBITOR)
CALCIUM SULFATE
ENZYMES

CONTAINS: WHEAT

EFFECTIVE: APR 4, 2016

UNITED STATES BAKERY

^BUN 51%WWW CL HOT 9385/9803 APR 4, 2016

07/18/2017

74932
Bid Item #5

Nutrition Facts

8 servings per container
Serving size 1 Bun (60g)

Amount per serving
Calories 140

	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 190mg	8%
Total Carbohydrate 27g	10%
Dietary Fiber 3g	11%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 31mg	2%
Iron 2mg	10%
Potassium 106mg	2%

*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.

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4



United States Bakery Corporate Offices 315 NE 10th, Portland, OR 97232
 Formulation Statement for Documenting Grains in School Meals

74932
 B. & Hem #5

Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 51% WWW Cluster Hot 8. Code No.: 62850, 74932

Manufacturer: United States Bakery Serving Size 60 G 1 Bun
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes No
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes No How many grams: _____
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount A ÷ B
	A	B	
Whole Wheat Flour	16.89	16	1.055
Enriched Wheat Flour	16.23	16	1.014
			2.0

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 60 G Total contribution
 of product (per portion) 2 oz equivalent

I certify that the above information is true and correct and that a 2.1 ounce portion of this product (ready for serving) provides 2 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature: [Signature] Title: Quality Manager

Printed Name: Don Gai Date: January 14, 2016 Phone Number: 206-369-9537

UNITED STATES BAKERY

WH WHEAT ENGLISH MUFFINS 8843

76096 Bid Item #6

WHOLE WHEAT FLOUR

WATER
YEAST

CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:

CORNMEAL

SUGAR

VITAL WHEAT GLUTEN

HONEY

SALT

DISTILLED VINEGAR

VEGETABLE OIL (CANOLA AND/OR SOY)

YEAST NUTRIENT (AMMONIUM SULFATE)

DOUGH CONDITIONER (ASCORBIC ACID)

CALCIUM SULFATE

ENZYMES

POTASSIUM SORBATE AND CALCIUM PROPIONATE (MOLD
INHIBITORS)

CONTAINS: WHEAT

EFFECTIVE: JUL 19, 2017

UNITED STATES BAKERY

^EM WH WHEAT ENG MUFF 6 8843 APR 4, 2016

10/09/2017

76096
Bid Item #6

Nutrition Facts	
6 servings per container	
Serving size	1 Muffin (66g)
Amount per serving	
Calories	130
% Daily Value*	
Total Fat 1g	1%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 250mg	11%
Total Carbohydrate 26g	9%
Dietary Fiber 4g	14%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 5g	
<hr/>	
Vitamin D 0mcg	0%
Calcium 89mg	6%
Iron 1mg	6%
Potassium 133mg	2%
<hr/>	
*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.	
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	



United States Bakery Corporate Offices 315 NE 10th, Portland, OR 97232
Formulation Statement for Documenting Grains in School Meals

76096 #6
 Bid Item

Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 100% WW English Muffin 6 Code No.: 60986, 70604, 70611, 70613, 76096

Manufacturer: United States Bakery Serving Size 66 G 1 Muffin
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes No
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes No How many grams: .29
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount A + B
	A	B	
Whole Wheat Flour	39.02	16	2.438
			2.25

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹ (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 66 G Total contribution
 of product (per portion) 2.25 oz equivalent

I certify that the above information is true and correct and that a 2.3 ounce portion of this product (ready for serving) provides 2.25 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature: [Signature] Title: Quality Manager

Printed Name: Don Gai Date: January 14, 2016 Phone Number: 206-369-9537

UNITED STATES BAKERY

51% WWW CL HOTS, HAMS, HOAGY & TEA RL 9385

75013
Bid Item #7

WHOLE GRAIN WHEAT FLOUR
ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR,
MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN
MONONITRATE, RIBOFLAVIN AND FOLIC ACID)

WATER
YEAST
VITAL WHEAT GLUTEN
SUGAR

CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:
VEGETABLE OIL (CANOLA AND/OR SOY)
SALT
GUAR AND/OR XANTHAN GUM
YEAST NUTRIENT (AMMONIUM SULFATE)
DOUGH CONDITIONERS (SODIUM STEAROYL LACTYLATE,
ASCORBIC ACID, MONOCALCIUM PHOSPHATE)
CALCIUM PROPIONATE (MOLD INHIBITOR)
CALCIUM SULFATE
ENZYMES

CONTAINS: WHEAT

EFFECTIVE: APR 4, 2016

UNITED STATES BAKERY

^^BUN 51%WWW HOAGY 9385/9805 APR 4, 2016

01/08/2018

75013
Bid Item #7

Nutrition Facts	
6 servings per container	
Serving size	1 Bun (65g)
Amount per serving	
Calories	160
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 210mg	9%
Total Carbohydrate 29g	11%
Dietary Fiber 3g	11%
Total Sugars 3g	
Includes 3g Added Sugars	6%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 33mg	2%
Iron 2mg	10%
Potassium 115mg	2%
*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.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

Formulation Statement for Documenting Grains in School Meals

Required Beginning School Year (SY) 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

75013 B.d Hem #7

School Food Authorities (SFAs) 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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SF 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 51 WWW HOAGY _____ Code No -62852, 75013 _____
 Manufacturer: United States Bakery _____ Serving Size• 65 G 1 Roll
 (raw dough weight may be used to calculate creditable grain amount)

- I. Does the product meet the whole grain-rich criteria:** Yes No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
- II. Does the product contain non-creditable grains:** Yes No **How many grams-** _____
(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams for Groups A-C or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)
- III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains), or Group I (ready-to-eat breakfast cereals).** *(Different methodologies are applied to calculate servings of the grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)*

Indicate to which Exhibit A Group (A-I) the product belongs- **Group B**

Description of Creditable Grain-Ingredient*	Grams of Creditable Grain Ingredient per Portion A	Gram Standard of Creditable Grain per oz equivalent (16 g or 28 g) ² B	Creditable Amount	
			A	B
Whole Wheat flour	19.18	16	1.198	
Enriched Wheat flour	18.43	16	1.152	
Total Creditable Amount³			2.25	

- Creditable grains are whole-grain meal/flour and enriched meal/flour. (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams. Standard grams of creditable grains from the corresponding Group in Exhibit A. Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 65 G _____

Total contribution of product (per portion) 2.25 _____ oz equivalent

I certify that the above information is true and correct and that a 2.3 ounce portion of this product (ready for serving) provides 2.25 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature: Victoria Sammons _____ Title: Production Compliance Coordinator _____

Printed Name: Victoria Sammons _____ Date July 8, 2016 _____ Phone Number 503-232-2191 x 4020 _____

UNITED STATES BAKERY

51% WWW SLIDER HAMS 9991

*75018 #8
B.d Ham*

Nutrition Facts	
8 servings per container	
Serving size	1 Bun (74g)
Amount per serving	
Calories	180
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 330mg	14%
Total Carbohydrate 35g	13%
Dietary Fiber 3g	11%
Total Sugars 3g	
Includes 3g Added Sugars	6%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 82mg	6%
Iron 2mg	10%
Potassium 129mg	2%
<small>*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.</small>	
<small>Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4</small>	

WHOLE GRAIN WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN AND FOLIC ACID), WATER, SUGAR, YEAST, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: VITAL WHEAT GLUTEN, SOYBEAN OIL, SALT, XANTHAN GUM, YEAST NUTRIENT (AMMONIUM SULFATE), ASCORBIC ACID, CALCIUM PROPIONATE (MOLD INHIBITOR), ENZYMES.

CONTAINS: WHEAT

EFFECTIVE: MAR 16, 2017

Formulation Statement for Documenting Grains in School Meals

75018 Bid Item #8

Required Beginning School Year (SY) 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SF 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 51 WWW SLIDER SUBS _____ Code No 64500, 75018 _____
 Manufacturer: United States Bakery _____ Serving Size• 74 G 1 Roll
 (raw dough weight may be used to calculate creditable grain amount)

- I. Does the product meet the whole grain-rich criteria:** Yes No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)
- II. Does the product contain non-creditable grains:** Yes No **How many grams-** _____
(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams for Groups A-C or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)
- III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains), or Group I (ready-to-eat breakfast cereals).** *(Different methodologies are applied to calculate servings of the grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)*

Indicate to which Exhibit A Group (A-I) the product belongs- **Group B**

Description of Creditable Grain-Ingredient*	Grams of Creditable Grain Ingredient per Portion A	Gram Standard of Creditable Grain per oz equivalent (16 g or 28 g) ² B	Creditable Amount	
			A	B
Whole Wheat flour	23.88	16	1.4925	
Enriched Wheat Flour	22.94	16	1.43375	
Total Creditable Amount³			2.75	

- Creditable grains are whole-grain meal/flour and enriched meal/flour. (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams. Standard grams of creditable grains from the corresponding Group in Exhibit A. Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 74 G _____

Total contribution of product (per portion) 2.75 _____ oz equivalent

I certify that the above information is true and correct and that a 2.6 ounce portion of this product (ready for serving) Provides 2.75 _____ oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature: Victoria Sammons _____ Title: Production Compliance Coordinator _____

Printed Name: Victoria Sammons _____ Date Jan 24, 2019 _____ Phone Number 503-232-2191 x 4020 _____

UNITED STATES BAKERY

PREM BB BAGEL 9851

70633
Bid Hem #9

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN AND FOLIC ACID)

WATER

SUGAR

YEAST

CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:
DRIED BLUEBERRIES (BLUEBERRIES, SUGAR, SUNFLOWER OIL)

BLUEBERRY FLAVORED BITS (SUGAR, WHEAT FLOUR, CORN CEREAL, SOYBEAN OIL, WHEAT STARCH, NATURAL AND ARTIFICIAL FLAVORS, BLUE #2 AND RED #40)

VITAL WHEAT GLUTEN

SALT

VEGETABLE OIL (CANOLA AND/OR SOY)

XANTHAN GUM

YEAST NUTRIENT (AMMONIUM SULFATE)

DOUGH CONDITIONERS (ASCORBIC ACID)

NATURAL AND ARTIFICIAL BLUEBERRY FLAVORS

FD&C RED #40, BLUE #1, RED #3

ENZYMES

CALCIUM PROPIONATE (MOLD INHIBITOR)

CONTAINS: WHEAT

EFFECTIVE AUG 1, 2016

UNITED STATES BAKERY

^^BAGEL REAL BB PREM 6 18Z 9851 AUG 1, 2016

05/31/2017

70633
Bid Item #9

Nutrition Facts

6 servings per container
Serving size 1 Bagel (85g)

Amount per serving
Calories 230

% Daily Value*

Total Fat 1.5g 2%

Saturated Fat 0g 0%

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 0g

Cholesterol 0mg 0%

Sodium 330mg 14%

Total Carbohydrate 46g 17%

Dietary Fiber 1g 4%

Total Sugars 9g

Includes 8g Added Sugars 15%

Protein 8g

Vitamin D 0mcg 0%

Calcium 82mg 6%

Iron 2mg 10%

Potassium 73mg 2%

*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.

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Formulation Statement for Documenting Grains in School Meals

70633
B.d Item #9

Required Beginning School Year (SY) 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SF 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Blueberry Bagels _____ Code No: 70633 _____

Manufacturer: United States Bakery/Purchased good _____ Serving Size• 85 G
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the whole grain-rich criteria: ___ Yes X No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: X Yes ___ No **How many grams-** More than allowed
(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams for Groups A-C or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains), or Group I (ready-to-eat breakfast cereals). (Different methodologies are applied to calculate servings of the grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the product belongs- **Group B**

Description of Creditable Grain-Ingredient*	Grams of Creditable Grain Ingredient per Portion A	Gram Standard of Creditable Grain per oz equivalent (16 g or 28 g) ² B	Creditable Amount	
			A	B
Whole Wheat flour	0	16	0	
Total Creditable Amount ³			0	

- Creditable grains are whole-grain meal/flour and enriched meal/flour. (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams. Standard grams of creditable grains from the corresponding Group in Exhibit A. Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 85G _____

Total contribution of product (per portion) 0 oz equivalent

I certify that the above information is true and correct and that a _____ ounce portion of this product (ready for serving) Provides 0 oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature: Danny Hernandez _____ Title Production Compliance Assistant _____

Printed Name: Danny Hernandez _____ Date 04-30-19 _____ Phone Number 503-232-2191 x 4106 _____

UNITED STATES BAKERY

YELLOW POTATO ROLLS 8730

75790
Bid Item #10

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR,
MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN
MONONITRATE, RIBOFLAVIN AND FOLIC ACID)

WATER

SUGAR

YEAST

VEGETABLE OIL (CANOLA AND/OR SOY)

CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:

POTATO FLOUR

VITAL WHEAT GLUTEN

SALT

NATURAL FLAVOR

DEXTROSE

CORN STARCH

YEAST NUTRIENT (AMMONIUM SULFATE)

DOUGH CONDITIONERS (SODIUM STEAROYL LACTYLATE,
ASCORBIC ACID, MONO CALCIUM PHOSPHATE)

CALCIUM SULFATE

ENZYMES

CALCIUM PROPIONATE (MOLD INHIBITOR)

YELLOW CORN FLOUR

TURMERIC & ANNATTO (COLOR)

CONTAINS: WHEAT

EFFECTIVE: AUG 7, 2016

UNITED STATES BAKERY

^BUN YELLOW POTATO IND RL 12 8730 AUG 7, 2017

08/08/2017

75790
Bid Item #10

Nutrition Facts	
12 servings per container	
Serving size	1 Roll (43g)
Amount per serving	
Calories	120
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 200mg	9%
Total Carbohydrate 22g	8%
Dietary Fiber 1g	4%
Total Sugars 3g	
Includes 3g Added Sugars	6%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 19mg	2%
Iron 1mg	6%
Potassium 39mg	0%
<small>*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.</small>	
<small>Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4</small>	

Formulation Statement for Documenting Grains in School Meals

Required Beginning School Year (SY) 2013-2014
 (Crediting Standards Based on Grams of Creditable Grains)

75790
 Bid Item #10

School Food Authorities (SFAs) 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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SF 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Potato Rolls Code No: 75790

Manufacturer: United States Bakery/Purchased good _____ Serving Size: 43 G
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the whole grain-rich criteria: ___ Yes X No
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: X Yes ___ No How many grams- More than allowed
 (Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams for Groups A-C or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains), or Group I (ready-to-eat breakfast cereals). (Different methodologies are applied to calculate servings of the grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the product belongs- Group B

Description of Creditable Grain-Ingredient*	Grams of Creditable Grain Ingredient per Portion A	Gram Standard of Creditable Grain per oz equivalent (16 g or 28 g) ² B	Creditable Amount	
			A	B
Whole Wheat flour	0	16	0	
Total Creditable Amount ³			0	

- Creditable grains are whole-grain meal/flour and enriched meal/flour. (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams. Standard grams of creditable grains from the corresponding Group in Exhibit A. Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 43G _____

Total contribution of product (per portion) 0 oz equivalent

I certify that the above information is true and correct and that a _____ ounce portion of this product (ready for serving) Provides 0 oz equivalent Grains. I further certify that non-creditable grains are **not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature: Victoria Sammons _____ Title Production Compliance Coordinator _____

Printed Name: Victoria Sammons _____ Date 04-25-19 _____ Phone Number 503-232-2191 x 4020 _____

UNITED STATES BAKERY

51% WWW CL HOTS, HAMS, HOAGY & TEA RL 9385

75785
Bid Item #11

WHOLE GRAIN WHEAT FLOUR
ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR,
MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN
MONONITRATE, RIBOFLAVIN AND FOLIC ACID)

WATER
YEAST
VITAL WHEAT GLUTEN
SUGAR

CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING:
VEGETABLE OIL (CANOLA AND/OR SOY)
SALT
GUAR AND/OR XANTHAN GUM
YEAST NUTRIENT (AMMONIUM SULFATE)
DOUGH CONDITIONERS (SODIUM STEAROYL LACTYLATE,
ASCORBIC ACID, MONOCALCIUM PHOSPHATE)
CALCIUM PROPIONATE (MOLD INHIBITOR)
CALCIUM SULFATE
ENZYMES

CONTAINS: WHEAT

EFFECTIVE: APR 4, 2016

UNITED STATES BAKERY

^^BUN 51%WWW TEA RL 16 9385/9804 APR 4, 2016

75785
B.d Item #11

07/18/2017

Nutrition Facts	
16 servings per container	
Serving size	1 Roll (28g)
Amount per serving	
Calories	70
% Daily Value*	
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 90mg	4%
Total Carbohydrate 13g	5%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 14mg	2%
Iron 1mg	6%
Potassium 49mg	2%
<small>*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.</small>	
<small>Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4</small>	



United States Bakery Corporate Offices 315 NE 10th, Portland, OR 97232
Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

75785
 R.I. Item #11

School Food Authorities (SFAs) 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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: 51% WWW Tea Roll 16 Code No.: 62843, 75785

Manufacturer: United States Bakery Serving Size 28 G 1 Roll
 (raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes No
 (Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes No How many grams: _____
 (Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) ²	Creditable Amount A + B
	A	B	
Whole Wheat Flour	9.59	16	.59937
Enriched Wheat Flour	9.22	16	.57625
			1.0

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

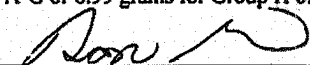
¹ (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

² Standard grams of creditable grains from the corresponding Group in Exhibit A.

³ Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* roundup.

Total weight (per portion) of product as purchased 28 G Total contribution
 of product (per portion) 1 oz equivalent

I certify that the above information is true and correct and that a .10 ounce portion of this product (ready for serving) provides 1 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature:  Title: Quality Manager

Printed Name: Don Gai Date: January 14, 2016 Phone Number: 206-369-9537

05/01/2019

88214
Bid Item #12

Nutrition Facts	
6 servings per container	
Serving size	1 square (85g)
Amount per serving	
Calories	200
	<small>% Daily Value*</small>
Total Fat 3g	4%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 390mg	17%
Total Carbohydrate 38g	14%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 44mg	4%
Iron 3mg	15%
Potassium 2mg	0%
Thiamin 0.4mg	35%
Riboflavin 0.2mg	15%
<small>*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.</small>	
<small>Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4</small>	

INGREDIENTS: Enriched Unbleached Wheat Flour (Wheat flour, malted barley flour, Niacin, Reduced iron, Thiamin mononitrate, Riboflavin, Folic acid), Water, Olive Oil Blend (75% Canola Oil, 25% Olive Oil), Salt, Bakers Yeast, Dry Malt, Crumb Softener (Wheat Flour, Dextrose, Enzymes), Calcium Propionate (mold inhibitor).

Saturated Fat free
Cholesterol free
Good source of Vitamin B-1
Good source of Vitamin B-2
Good source of Iron

Contains Wheat.

Formulation Statement for Documenting Grains in School Meals

88214 Bid Item #12

Required Beginning School Year (SY) 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) 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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SF 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Mini Ciabatta Squares Code No: 88214

Manufacturer: United States Bakery/Purchased good Serving Size: 85 G
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the whole grain-rich criteria: Yes No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes No **How many grams-** More than allowed
(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams for Groups A-C or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains), or Group I (ready-to-eat breakfast cereals). (Different methodologies are applied to calculate servings of the grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the product belongs- **Group B**

Description of Creditable Grain-Ingredient*	Grams of Creditable Grain Ingredient per Portion A	Gram Standard of Creditable Grain per oz equivalent (16 g or 28 g) ² B	Creditable Amount	
			A	B
Whole Wheat flour	0	16	0	
Total Creditable Amount ³			0	

- Creditable grains are whole-grain meal/flour and enriched meal/flour. (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams. Standard grams of creditable grains from the corresponding Group in Exhibit A. Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 85G

Total contribution of product (per portion) 0 oz equivalent

I certify that the above information is true and correct and that a ounce portion of this product (ready for serving) Provides 0 oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature: Victoria Sammons Title Production Compliance Coordinator

Printed Name: Victoria Sammons Date 05-03-19 Phone Number 503-232-2191 x 4020

UNITED STATES BAKERY

HAWAIIAN DINNER ROLL 9831

70516
Bid Item #13

Nutrition Facts	
12 servings per container	
Serving size	1 Roll (28g)
Amount per serving	
Calories	70
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 5mg	2%
Sodium 120mg	5%
Total Carbohydrate 13g	5%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 1g Added Sugars	2%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 97mg	8%
Iron 1mg	6%
Potassium 31mg	0%
<small>*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.</small>	
<small>Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4</small>	

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN AND FOLIC ACID), WATER, YEAST, SUGAR, VITAL WHEAT GLUTEN, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SALTED BUTTER, NONFAT DRY MILK, POWDERED WHOLE EGG, SOYBEAN OIL, SALT, YEAST NUTRIENT (AMMONIUM SULFATE), DOUGH CONDITIONERS (SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, MONOCALCIUM PHOSPHATE), GUAR GUM, SUCRALOSE, CALCIUM SULFATE, ENZYMES, CALCIUM PROPIONATE (MOLD INHIBITOR), YELLOW CORN FLOUR, TURMERIC & ANNATTO WHICH IMPART COLOR, MODIFIED FOOD STARCH.

CONTAINS: WHEAT, EGG, MILK

EFFECTIVE: AUG 24, 2016

Formulation Statement for Documenting Grains in School Meals

Required Beginning School Year (SY) 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

70516
Red Item #13

School Food Authorities (SFAs) 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. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SF 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Hawaiian Rolls Code No: 70516

Manufacturer: United States Bakery/Purchased good _____ Serving Size• 28 G
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the whole grain-rich criteria: ___ Yes X No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: X Yes ___ No How many grams- More than allowed
(Products with more than 0.24 ounce equivalent (oz eq) or 3.99 grams for Groups A-C or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains), or Group I (ready-to-eat breakfast cereals). (Different methodologies are applied to calculate servings of the grain component based on creditable grains. Groups A-G use the standard of 16 grams creditable grain per oz eq; Group H uses the standard of 28 grams creditable grain per oz eq; and Group I is reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the product belongs- Group B

Description of Creditable Grain-Ingredient*	Grams of Creditable Grain Ingredient per Portion A	Gram Standard of Creditable Grain per oz equivalent (16 g or 28 g) ² B	Creditable Amount	
			A	B
Whole Wheat flour	0	16	0	
Total Creditable Amount ³			0	

- Creditable grains are whole-grain meal/flour and enriched meal/flour. (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams. Standard grams of creditable grains from the corresponding Group in Exhibit A. Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 28G _____

Total contribution of product (per portion) 0 oz equivalent

I certify that the above information is true and correct and that a _____ ounce portion of this product (ready for serving) Provides 0 oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature: Victoria Sammons _____ Title Production Compliance Coordinator _____

Printed Name: Victoria Sammons _____ Date 04-25-19 _____ Phone Number 503-232-2191 x 4020 _____

Experience and Past Performance:

Bellevue School District: We have worked with Bellevue since 2012, and continue to provide their buns and rolls, as well as gluten free items to all of their schools who need deliveries. We have 28 separate delivery locations within the BSD. During the 2017/2018 school year, we provided BSD with over 41,000 packages of baked goods, including gluten free items. We have two routes which deliver to the entire BSD on Wednesdays. While delivering the driver/salesperson picks up the order for next week's deliver. Alternatively, if the kitchen staff does not have the order ready for the driver to pick up, the kitchen staff can call or email the Area Supervisor as late as Friday to provide them with the order for the next week. We have met our delivery requests and guidelines every year since 2012. Bellevue School District has elected to continue to work with Franz, and we will continue providing service to all 28 locations for the 2019-2020 school year.

Tacoma School District: We take care of deliveries to the entire Tacoma School District the same way we take care of Bellevue, with service to each individual school which has a kitchen in which to prepare meals. We have multiple routes in the Tacoma area, so we are able to add new stops without difficulty.

References:

Wendy Weyer, Director of Nutrition Services, Bellevue School District

12037 NE 5th St.

Bellevue, WA 98005

(425) 456-4507

weyerw@bsd405.org

Paul Scott, Food Service Director, Tacoma School District

3321 Union Ave. South

Tacoma, WA 98409

(253) 571-3371

psscott@tacoma.k12.wa.us

Approach:

Approach:

Nutritional Information: We have an entire department of our company dedicated to product compliance. We have nutrition information available for all of the products which we produce, and can very easily obtain information for a specific product by reaching out to our Compliance team.

Reports: All of our invoices are printed from computers which the delivery salesperson has on their truck and all of this information is kept in our computer system. Sales data and product movement reports can be very easily compiled and provided to any customer who requests them. We have no problem providing these in Excel format, organized by delivery location as well as a district wide summary.

Special Orders: Since our products are produced locally (one of our bakeries is only blocks away from the JSCEE) we have the ability to take care of special orders with little notice. While our orders are normally placed in our system 3 days in advance, we can usually accommodate orders with less than the standard notice in order to meet the needs of our customers. Additionally, with our product line of over 2,000 items, we can accommodate most requests for products which are not normally part of your product line up.

Ordering Procedures: There are two ways in which orders can be placed with Franz Bakery. For many districts we have an order form which we create and supply to the district. When the driver/salesperson drops off an order they pick up the completed order form from the kitchen staff for the next delivery. Alternatively orders may be placed by emailing the order to the order desk. Most of our orders need to be placed three days in advance, but some items such as gluten free items must be ordered four days in advance.

Team and Team Organization: If Franz is awarded the bid for the Seattle School District baked goods, we will administer the deliveries in the same manner which we administer the deliveries to the Bellevue School District. Each facility to which we will be delivering will be placed on a delivery route. These routes are run by the same person (excluding vacation and sick days) every week, so there will be consistency with delivery personnel. We will create an order form for each location and provide this form to the staff for ease of ordering. Additionally, we will create and provide to the district a contact list which will include the name and contact information for the Area Supervisor and Area Sales Manager for each location. This is the delivery structure which we have had in place for decades, and we have found that the consistency of delivery personnel is key in ensuring that our customers receive excellent customer service.

Todd Fultz, our Restaurant Account Executive has over 30 years of experience in baking, delivery and management with Gai's and Franz Bakeries. Joe Logan, the Area Supervisor in Seattle, has over 18 years of experience in this industry consisting of both running a daily delivery route and managing ordering schedules, delivery routes and the people who run them.

Availability and Capacity: We have two bakeries in the city of Seattle, and a total of six bakeries in Washington and Oregon (as well as additional facilities in Idaho and California). Just one of our Seattle facilities has the ability to produce 8,400 loaves of bread per hour, or 3,500 dozen buns per hour. If one facility were to suffer a major production breakdown we have the ability to shift bakes from one bakery to another in order to meet our customers' needs.

April 30, 2019



ADDENDUM NO. 1 FOR RFP NO. RFP02965: BREAD PRODUCTS FOR SEATTLE PUBLIC SCHOOLS

This addendum shall become part of the contract documents and modifies the original bidding documents for RFP No. RFP02965 Bread Products for Seattle Public Schools. Please acknowledge this addendum in your response. Failure to do so may subject the proposer to disqualification.

CHANGES TO RFP:

1. Please **REVISE** ATTACHMENT 1, SPECIFICATIONS, 1-6 **PRODUCT SPECIFICATIONS** as follows:

9. Blueberry Bagel

To qualify as a ± 2 ounce bread equivalent the individual item must weigh between ~~28 to 34 grams~~ **56 to 85 grams**.

12. Bun, Ciabatta, White

To qualify as a ± 2 ounce bread equivalent the individual item must weigh between ~~28 to 34 grams~~ **56 to 85 grams**.

ANSWERS TO QUESTIONS:

Question No. 1: Item number 9 – Blueberry Bagel – is this item a mini bagel or a full size bagel? The weight requirement is listed as 28 to 34 grams, The average mini bagel is close to this size, while the average full size bagel is between 56 and 85 grams.

Answer: Please see **CHANGES TO RFP** above.

Question Number 2: Item number 12 – Bun, Ciabatta, White – is this a roll or a bun? Based on the weight requirement of between 28 and 34 grams, this seems to be closer in size to a roll than a bun.

Answer: Please see **CHANGES TO RFP** above.

END OF ADDENDUM NO. 1

Diane T. Navarro
Contracting Services Manager