

2. AMENDMENT/MODIFICATION NO. P00204	3. EFFECTIVE DATE See Blk. 16C	4. REQUISITION/PURCHASE REQ. NO. See Block 14	5. PROJECT NO. (If applicable)
6. ISSUED BY DLA TROOP SUPPORT SUBSISTENCE SUPPLY CHAIN 700 ROBBINS AVENUE PHILADELPHIA PA 19111-5096 USA Initiator: Russell Manuel PSPTRCB Tel: 215-737-0486 FAX: 215-737-2988 Email: Russell.J.Manuel@dla.mil	CODE SPM300	7. ADMINISTERED BY (If other than Item 6) DCMA DAYTON BUILDING 30 AREA A 1725 VAN PATTON DR WRIGHT PATTERSON AFB OH 45433-5302 USA	CODE S3605A

8. NAME AND ADDRESS OF CONTRACTOR (No., street, county, State and ZIP Code) AMERIQUAL GROUP, LLC DBA AMERIQUAL PACKAGING 225 W MORGAN AVE STE C EVANSVILLE IN 47710-2515 USA	(X)	9A. AMENDMENT OF SOLICITATION NO.
		9B. DATED (SEE ITEM 11)
	X	10A. MODIFICATION OF CONTRACT/ORDER NO. SPM3S1-12-D-Z127
		10B. DATED (SEE ITEM 13) 2012 AUG 13
CODE 08KA0	FACILITY CODE	

11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS

The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offers is extended, is not extended.

Offers must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended, by one of the following methods:
 (a) By completing Items 8 and 15, and returning _____ copies of the amendment; (b) By acknowledging receipt of this amendment on each copy of the offer submitted; or (c) By separate letter or telegram which includes a reference to the solicitation and amendment numbers. FAILURE OF YOUR ACKNOWLEDGMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. If by virtue of this amendment you desire to change an offer already submitted, such change may be made by telegram or letter, provided each telegram or letter makes reference to the solicitation and this amendment, and is received prior to the opening hour and date specified.

12. ACCOUNTING AND APPROPRIATION DATA (If required)

13. THIS ITEM APPLIES ONLY TO MODIFICATIONS OF CONTRACTS/ORDERS, IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.

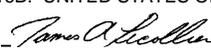
CHECK ONE	A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.
X	FAR 52.243-1
	B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET FORTH IN ITEM 14, PURSUANT TO THE AUTHORITY OF FAR 43.103 (b).
	C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF:
	D. OTHER (Specify type of modification and authority)

E. IMPORTANT: Contractor is not, is required to sign this document and return _____ copies to the issuing office.

14. DESCRIPTION OF AMENDMENT/MODIFICATION (Organized by UCF section headings, including solicitation/contract subject matter where feasible.)

See Continuation Sheet

Except as provided herein, all terms and conditions of the document referenced in Item 9A or 10A, as heretofore changed, remains unchanged and in full force and effect.

15A. NAME AND TITLE OF SIGNER (Type or print)	16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print)
	James Lecollier PSPTRC1
15B. CONTRACTOR/OFFEROR	15C. DATE SIGNED
(Signature of person authorized to sign)	
16B. UNITED STATES OF AMERICA	16C. DATE SIGNED
 (Signature of Contracting Officer)	2015 MAY 29

AmeriQual Group, LLC
SPM3S1-12-D-Z127

The purpose of this modification is to incorporate the following updated specification and changes into contract SPM3S1-12-D-Z127:

ACR-F-08, First Strike Ration (FSR) Assembly Requirements, 9 March 2010, W/Change 08, 6 May 15

This document is available at: <https://www.troopsupport.dla.mil/subs/support/specs/frozen/l2R7104.asp>

The following changes apply to Solicitation SPM3S1-11-R-7104:

Page 5 of 177, B-7, Component Items

1. CFM Items 6 through 11, Delete "Type II" and insert "Carbohydrate, Fortified with Ascorbic Acid and Enhanced with Maltodextrin"

2. Insert new CFM Item 77 as follows: "77. Toaster Pastry, Chocolate Chip"

3. Renumber GFM Items beginning with "78" through "87"

Page 8 of 177, C-2, CONTRACTOR FURNISHED MATERIAL (CFM):

Beverages:

Delete: Items 8960-01-545-9635, 8960-01-545-9639, 8960-01-545-9643, 8960-01-545-9646, 8960-01-583-3835 and 8960-01-583-3838.

Insert:

"8960-01-545-9635 BEVERAGE POWDER, CARBOHYDRATE, Orange, fortified with ascorbic acid and enhanced with matodextrin, 47 gms, Flat Interlocking Closure Pouch, PCR-B-055, Formulation b, Flavor 4, Design B

8960-01-545-9639 BEVERAGE POWDER, CARBOHYDRATE, Lemon-Lime, fortified with ascorbic acid and enhanced with matodextrin, 47 gms, Flat Interlocking Closure Pouch, PCR-B-055, Formulation b, Flavor 3, Design B

8960-01-545-9643 BEVERAGE POWDER, CARBOHYDRATE, Grape, fortified with ascorbic acid and enhanced with matodextrin, 47 gms, Flat Interlocking Closure Pouch, PCR-B-055, Formulation b, Flavor 2, Design B

8960-01-545-9646 BEVERAGE POWDER, CARBOHYDRATE, Tropical Punch, fortified with ascorbic acid and enhanced with matodextrin, 47 gms, Flat Interlocking Closure Pouch, PCR-B-055, Formulation b, Flavor 5, Design B

8960-01-583-3835 BEVERAGE POWDER, CARBOHYDRATE, Fruit Punch, fortified with ascorbic acid and enhanced with matodextrin, 47 gms, Flat Interlocking Closure Pouch, PCR-B-055, Formulation b, Flavor 1, Design B

8960-01-583-3838 BEVERAGE POWDER, CARBOHYDRATE, Lemonade, fortified with ascorbic acid and enhanced with matodextrin, 47 gms, Flat Interlocking Closure Pouch, PCR-B-055, Formulation b, Flavor 6, Design B"

Desserts and Snacks:

Item 8940-01-545-1761

Delete: "(Type II, Style A, Flavor 2, Package J)" after "Quality Assurance and Packaging Provisions for CID-A-A-20298"

Item 8925-01-525-3957

Delete: "Peanuts, Dry"

CONTINUED ON NEXT PAGE

Item 8930-00-149-1054

Delete "8930-00-149-1054 PEANUT BUTTER, smooth, stabilized,..." through "Fortification b" and insert "8930-00-149-1054 PEANUT BUTTER, smooth, regular, stabilized, fortified, salted, 1.5 oz flexibly packaged; Class A, Type A, Fortification 2, Seasoning (a), Style I, Texture 1"

Item 8920-01-583-3244

Delete all text after "8920-01-583-3244" and insert "TOASTER PASTRIES, Frosted, Brown Sugar Cinnamon, Without Sprinkles, 1.6-2.2 oz., CID-A-A-20211; Type I, Fort. b, Shape i, Grain Composition (1) Servings (a), Style B, Flavor 3, Frosting (B); Packaging Requirements and Quality Assurance Provisions for CID-A-A-20211."

Insert Item 8920-01-553-3111 before "Other items" as follows:

"8920-01-553-3111 TOASTER PASTRIES, Frosted, Chocolate Chip, With Swirled or Drizzled Icing, 1.6-2.2 oz., CID-A-A-20211; Type I, Fort. b, Shape i, Grain Composition (1) Servings (a), Style B, Flavor 12, Frosting (C); Packaging Requirements and Quality Assurance Provisions for CID-A-A-20211."

Other items:

Item 8925-01-530-1219

Delete: "Flavors a thru c" and insert "Flavors a and c"

Item 8955-01-523-4997

Delete: "flavors a thru c" and insert "Flavors a and c"

Item 8955-01-304-3619

Delete: "COFFEE, Instant Freeze Dried,..." through "Style A" and insert "COFFEE, Spray Dried, Agglomerated or Freeze Dried, 1.7 gram, Type II or III, Style A, Pack 1 or Pack 2"

Page 14 of 177, C-3, Date of Pack:

Delete paragraph e in its entirety and Insert: "e. No product shall be older than 180 days (from date of product production) at time of final assembly, unless authorized by the contracting officer. These timelines are not applicable if a shorter time is required by the contract or the product document (ACR, PCR, CID, etc.)"

Page 42 of 177, E-3. Quality Assurance Requirements for Ration Assembler, Ration Component Production Plants, and Ration Sub Assembly and Assembly Plants

Delete paragraph E-3-F in its entirety and insert:

"E-3-F Additional Quality Assurance Requirements for Tuna

As indicated in the Packaging Requirements and Quality Assurance Provisions for Commercial Item Description (CID) A-A- 20155, "Tuna, Canned or in Flexible Pouches" and CID A-A-20155, MRE and FSR pouched tuna shall be under contractor-paid origin inspection provided by the U.S. Department of Commerce (USDC) in accordance with USDC fees and charges. Alternatively, if pouched tuna production occurs at a facility producing MRE entree items under USDA/AMS inspection, or if determined to be in the best interest of the government, the MRE pouched tuna entrees shall be inspected by USDA/AMS under USDA/AMS fees and charges. The regulations, file codes, etc. of the respective agency are applicable to the contract in conjunction with the quality assurance requirements of the contract. For each lot of tuna produced for offer to the government, finished product contractor testing and USDA verification testing for methyl mercury and histamine content shall be performed in accordance with the requirements, procedures, and testing cited in paragraphs C-2, H and E-5,B,(4) of Packaging Requirements and Quality Assurance Provisions for CID A-A-20155 and in the current contractual documents.

CONTINUED ON NEXT PAGE

As an alternative to the methyl mercury and histamine testing procedures specified in E-3-F of this document and with the consent of the contracting officer, end-item USDA verification testing for methylmercury and histamine for each lot may be performed by using a composite sample in accordance with paragraph E-5,B.(5) of Packaging Requirements and Quality Assurance Provisions for CID A-A-20155."

Page 64 of 177, 52.246-9024 ALTERNATIVE INSPECTION REQUIREMENTS FOR SELECTED ITEMS (APR 2008) DLAD
Delete DLAD Clause 52.246-9024 (APR 2008) and replace with DLAD Clause 52.246-9024 (NOV 2011)

The following change applies to A-A-20164D, Nuts, Shelled, Roasted:

1. Page 2, Section 5.1.1 Almonds. Delete: "U.S. No 1" and insert: "U.S. Select Shell Runner"

The following changes apply to PCR-N-003A, Nut and Fruit Mix, Packaged in a Flexible Pouch, Shelf Stable:

1. Page 5, C-2, I Microbiological requirement. Delete in its entirety.

2. Page 14, E-5, A, Table I Product Defects, footnote 7/. Delete in its entirety.

3. Page 15, E-5, B,(5) Salmonella testing. Delete in its entirety.

4. Page 16, E-5,B,(6) Aflatoxin content testing. Delete in its entirety and insert: "(6) Aflatoxin content testing. Compliance with aflatoxin testing requirements can be achieved in either of the two methods (A) or (B) described below. Note that method (B) requires certain conditions to be met.

Method (A): The sample to be analyzed shall be a composite of the finished product taken from a set of eight filled and sealed pouches which have been selected at random from the lot. The composited sample shall be prepared and analyzed in accordance of the OMA of AOAC International, method 991.31(HPLC) or 998.03, with preparation of the sample performed according to AOAC Official Method 977.16. Test results shall be reported to the nearest whole number. Government verification will be conducted through actual testing by a Government laboratory. Any result not conforming to the requirement shall be cause for rejection of the lot.

Method (B): For prepackaged product (Types I, II, or III) received from a supplier that is not further processed or repackaged, the contractor will furnish a Certificate of Analysis that the aflatoxin in the finished product is not greater than 15 parts per billion (ppb). No additional testing is required. Results shall be reported to the nearest whole number.

For roasted peanuts, almonds, filberts, walnuts, and sunflower kernels received in bulk (to be used in finished product for Types I, II, or III), the contractor can accept a USDA certificate that the aflatoxin in the bulk ingredient lot is not greater than 15 ppb. (See the note at the bottom of this section.) If a USDA certificate does not accompany the ingredient bulk lot, the following alternate method of inspection may be used. The contractor shall have the bulk shipment sampled and tested by USDA. (Sampling of nut and kernel ingredients shall take place at the contractor location where the finished product will be placed into the pouch.) Steps (i) through (v) below apply to roasted peanut bulk lots. Step (vi) applies to almonds, filberts, walnuts, and sunflower kernels.

Three sets of representative, independently-drawn samples shall be submitted to the laboratory for testing - the number of sampling points and quantity of peanuts per sampling point to be determined using USDA procedures. Each of the three sets of samples shall be composited and respectively designated as test sample 1, test sample 2, and test sample 3.

Lots will be reported as negative for aflatoxin if test sample 1 has an aflatoxin level at or below 5 ppb. If test sample 1 is at or above 25 ppb the lot fails. If the aflatoxin level for test sample 1 is above 5 ppb and less than 25 ppb, test sample 2 may be analyzed. Test results for test sample 1 and 2 will be averaged. If the average aflatoxin level for test samples 1 and 2 is 10 ppb or less the lot will be reported as negative for aflatoxin, but fails if the aflatoxin level is at or above 20 ppb.

If the average value for test samples 1 and 2 is above 10 ppb but less than 20 ppb, test sample 3 may be analyzed. The results of test samples 1, 2 and 3 will be averaged. If the average aflatoxin level for test samples 1, 2, and 3 is 15 ppb or less the lot will be reported as negative for aflatoxin. If the average aflatoxin level for test samples 1, 2, and 3 is above 15 ppb the lot fails.

Bulk lots determined to be conforming for aflatoxin as evidenced by a USDA certificate, in accordance with the above procedures will be considered acceptable for use as ingredients as long as both the bulk and end item lots' identities have been preserved and the bulk lot has been maintained under acceptable conditions (i.e., between approximately 40°F to 50°F at low humidity). Results shall be reported to the nearest whole number. Bulk roasted peanuts with aflatoxin greater than 15 ppb shall not be used as ingredients.

Bulk ingredient lots of almonds, filberts, walnuts, and sunflower kernels shall be sampled using USDA/AMS sampling procedures to yield one or two 10-pound composites, depending on the lot size. The number of sample points accessed to create the 10-pound composite(s) will be based on the bulk lot size in pounds and USDA/AMS sampling procedures. The composites will be tested by the USDA/AMS laboratory using the designated methods, and reported on a USDA/AMS laboratory report. Bulk ingredient lots with aflatoxin results not greater than 15 ppb will be considered acceptable for use as long as the bulk and end item lots' identities have been preserved and the ingredients are maintained under acceptable conditions (i.e., between approximately 40°F to 50°F at low humidity). Results shall be reported to the nearest whole number. Bulk lots of almonds, filberts, walnuts, or sunflower kernels with aflatoxin greater than 15 ppb shall not be used as ingredients.

NOTE: A USDA Certificate of Analysis on roasted peanuts, almonds, filberts, walnuts, and sunflower kernels from the most recent crop year which have been kept in cold storage (between approximately 40°F to 50°F at low humidity) is acceptable. Contractor must attest to these storage conditions. If storage conditions for roasted peanuts are not established, a USDA certificate of analysis for aflatoxin on roasted peanuts will be considered current if not more than 30 days have elapsed since the date of the analysis."

The following change applies to CID A-A-20298, Beef and Turkey Snacks, Cured:

Page 4, 6.3, Analytical and microbiological testing. For Aerobic Plate Count, add the following Official Methods of Analysis of the AOAC:

- (1) 990.12 (Aerobic Plate Count in Foods, Dry Rehydratable Film Method)
- (2) 2008 .10 (Enumeration of Aerobic Mesophilic Flora in foods)