

AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT

1. CONTRACT ID CODE	PAGE	OF	PAGES
	1		23

2. AMENDMENT/MODIFICATION NO. 0002	3. EFFECTIVE DATE NOV 17, 2014	4. REQUISITION/PURCHASE REQ. NO. See Block 14	5. PROJECT NO. <i>(If applicable)</i>
6. ISSUED BY DLA TROOP SUPPORT DIRECTORATE OF SUBSISTENCE 700 ROBBINS AVENUE PHILADELPHIA PA 19111-5096	CODE SPE300	7. ADMINISTERED BY <i>(If other than Item 6)</i> CODE	

8. NAME AND ADDRESS OF CONTRACTOR <i>(No., street, county, State and ZIP Code)</i>	(X)	9A. AMENDMENT OF SOLICITATION NO. SPE30015R0011
	[X]	9B. DATED <i>(SEE ITEM 11)</i> 2014 NOV 13
	[]	10A. MODIFICATION OF CONTRACT/ORDER NO.
	[]	10B. DATED <i>(SEE ITEM 13)</i>
CODE	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 1 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 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: <i>(Specify authority)</i> THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.
[X]	52.243-01 Changes - Fixed Price (Aug 1987) FAR
[]	B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES <i>(such as changes in paying office, appropriation date, etc.)</i> 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 <i>(Specify type of modification and authority)</i>

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

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

See Attached Continuation Sheet(s).

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 <i>(Type or print)</i>	16A. NAME AND TITLE OF CONTRACTING OFFICER <i>(Type or print)</i>		
15B. CONTRACTOR/OFFEROR	15C. DATE SIGNED	16B. UNITED STATES OF AMERICA	16C. DATE SIGNED
<i>(Signature of person authorized to sign)</i>		<i>(Signature of Contracting Officer)</i>	

Please see attachments for an updated Pricing Spreadsheet and the Economic Pricing Adjustment Index Additions to include cheese and pork.

SECTION B

SUPPLIES/SERVICES: 8970-01-467-1753

ITEM DESCRIPTION:

Menus no. 1-12, 12 meals/box, ACR-C-014

ITEM NO.	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
0001	8970-01-467-1753 MEAL,COLD WEATHER,	1.000	BX	\$ _____	\$ _____

PRICING TERMS: Fixed Price with Economic Price Adjustment

BASE PERIOD

SUPPLIES/SERVICES: 8970-01-467-1753

CLIN Price	Delivery (in days)
0001 \$ _____	0120

OPTION 01

SUPPLIES/SERVICES: 8970-01-467-1753

CLIN Price	Delivery (in days)
0001 \$ _____	0120

OPTION 02

SUPPLIES/SERVICES: 8970-01-467-1753

CLIN Price	Delivery (in days)
0001 \$ _____	0120

QTY VARIANCE: PLUS 0% MINUS 0%

INSPECTION POINT: ORIGIN

ACCEPTANCE POINT: ORIGIN

FOB: ORIGIN DELIVERY DATE: 120 DAYS ADO

PREP FOR DELIVERY:

SHALL BE PACKAGED STANDARD COMMERCIAL IN ACCORDANCE WITH ASTM D 3951.

Markings Paragraph

CONTINUED ON NEXT PAGE

SECTION B

SUPPLY/SERVICE: 8970-01-467-1753 CONT'D

When ASTM D3951, Commercial Packaging is specified, the following apply:

- ,All Section "D" Packaging and Marking Clauses take precedence over ASTM D3951.
- ,In addition to requirements in MIL-STD-129, when Commercial Packaging is used, the Method of Preservation for all MIL-STD-129 marking and labeling shall be "CP" Commercial Pack.
- ,The Unit of Issue (U/I) and Quantity per Unit Pack (QUP) as specified in the contract take precedence over QUP in ASTM D3951.

GOVT USE

ITEM	PR	External		External	External	Customer RDD/
		PRLI	PR	PRLI	Material	Need Ship Date
0001	1000030926	0001	N/A	N/A	N/A	N/A

 SUPPLIES/SERVICES: 8970-01-467-1749

ITEM DESCRIPTION:

Menus no. 1-12, 12 meals/box, ACR-M-014

ITEM NO.	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
0002	8970-01-467-1749 FOOD PACKET, LONG RANGE PATROL,	1.000	BX	\$ _____	\$ _____

PRICING TERMS: Fixed Price with Economic Price Adjustment

BASE PERIOD

SUPPLIES/SERVICES: 8970-01-467-1749

CLIN	Price	Delivery (in days)
0002	\$ _____	0120

OPTION 01

SUPPLIES/SERVICES: 8970-01-467-1749

SECTION B

SUPPLY/SERVICE: 8970-01-467-1749 CONT'D

		Delivery
<u>CLIN</u>	<u>Price</u>	<u>(in days)</u>
0002	\$ _____	0120

OPTION 02

SUPPLIES/SERVICES: 8970-01-467-1749

		Delivery
<u>CLIN</u>	<u>Price</u>	<u>(in days)</u>
0002	\$ _____	0120

QTY VARIANCE: PLUS 0% MINUS 0%

INSPECTION POINT: ORIGIN

ACCEPTANCE POINT: ORIGIN

FOB: ORIGIN DELIVERY DATE: 120 DAYS ADO

PREP FOR DELIVERY:

SHALL BE PACKAGED STANDARD COMMERCIAL IN ACCORDANCE WITH ASTM D 3951.

Markings Paragraph

When ASTM D3951, Commercial Packaging is specified, the following apply:

- ,All Section "D" Packaging and Marking Clauses take precedence over ASTM D3951.
- ,In addition to requirements in MIL-STD-129, when Commercial Packaging is used, the Method of Preservation for all MIL-STD-129 marking and labeling shall be "CP" Commercial Pack.
- ,The Unit of Issue (U/I) and Quantity per Unit Pack (QUP) as specified in the contract take precedence over QUP in ASTM D3951.

GOVT USE

			External		External	External		Customer RDD/
<u>ITEM</u>	<u>PR</u>	<u>PRLI</u>	<u>PR</u>	<u>PRLI</u>	<u>Material</u>			<u>Need Ship Date</u>
0002	1000030926	0002	N/A	N/A	N/A			N/A

SECTION B - SUPPLIES OR SERVICES AND PRICES OR COSTS

B-1 Line Items, NSNs, Item Nomenclature, Estimated Requirements, Base Year/Option Year 1 / Option Year 2 Minimum Quantity, Maximum Quantity, Unit, and Required Delivery Date:

<u>Item</u>	<u>Estimated Requirements</u>	
0001 Meal Cold Weather (MCW)	Base Year	22,500 boxes
	Option Year 1	22,500 boxes
	Option Year 2	22,500 boxes
0002 Long Range Patrol (LRP)	Base Year	7,500 boxes
	Option Year 1	7,500 boxes
	Option Year 2	7,500 boxes

BASE YEAR:

<u>Line Item</u>	<u>Minimum Qty</u>	<u>Unit</u>	<u>Maximum Qty</u>	<u>Unit</u>	<u>Required Delivery Date</u>
0001	19,000	boxes	45,000	boxes	NLT 120 days after order
0002	4,000	boxes	15,000	boxes	NLT 120 days after order

This acquisition contains two (2), one-year option periods. Acceptance of the option provision(s)/ clauses(s) contained herein is mandatory. The option is deemed exercised when mailed or otherwise furnished to the contractor.

Option Pricing:

Failure to offer on the option quantities in the schedule at Section B may result in the rejection of the offeror's entire proposal.

Offeror may offer different unit prices from the base year.

OPTION YEAR I

<u>Line Item</u>	<u>Min Qty</u>	<u>Unit</u>	<u>Max Qty</u>	<u>Unit</u>	<u>Required Delivery Date</u>
0001	19,000	boxes	45,000	boxes	NLT 120 days after order
0002	4,000	boxes	15,000	boxes	NLT 120 days after order

OPTION YEAR II

<u>Line Item</u>	<u>Min Qty</u>	<u>Unit</u>	<u>Max Qty</u>	<u>Unit</u>	<u>Required Delivery Date</u>
0001	19,000	boxes	45,000	boxes	NLT 120 days after order
0002	4,000	boxes	15,000	boxes	NLT 120 days after order

B-2 General Information:

The effective period of the contract for the base year will be from date of award through 365 days. The contract contains two (2), one-year option periods.

The supplies listed above represent the estimated quantity along with the minimum and maximum quantities to be purchased.

Offerors are requested to submit offers for the base term and the two (2), one-year option periods. Offers on the option years are mandatory in accordance with Clause 52.217-9, Option to Extend the Term of the Contract, contained herein. Offerors may submit their offered prices within this section of the solicitation (see B-7 Pricing Breakdown) or using their own similar format.

B-3 Indefinite Quantity Contract:

This solicitation will result in an Indefinite-Quantity Contract (IQC), as provided in FAR Clause 52.216-22 Indefinite Quantity. In an IQC the Government awards a range of quantities rather than a single fixed quantity. The bottom of the range is the minimum (the IQC minimum quantity), which the Government is obliged to order and which is all it is committed to order. The top of the range is the maximum (the IQC maximum quantity) which is the largest quantity the Government may order, and which the contractor agrees to provide if ordered. The Government may order any quantity within that range. Sometimes an estimated quantity is stated also; this may be the same as the minimum or the maximum, or it may be a quantity within the IQC range.

B-4 Options:**Options**

This acquisition contains two (2), one-year option periods. Acceptance of the option provision(s)/clauses(s) contained herein is mandatory. The option is deemed exercised when mailed or otherwise furnished to the contractor.

OPTION PRICING

Failure to indicate offer of the option by annotating the offeror's option price in the schedule at Section B may be deemed non-acceptance of the option and could result in rejection of the offeror's entire proposal.

Offerors may offer option unit prices, which differ from the unit prices for the base ordering period.

Economic Price Adjustment

EPA provisions in accordance with clause **52.216-9059 ECONOMIC PRICE ADJUSTMENT - MEAL COLD WEATHER/LONG RANGE PATROL (MCW/LRP) (NOV 2009) DLAD** are applicable where it is necessary to protect the Contractor and the Government against significant fluctuations in material costs. Economic indicators and publications are included in the clause attachment.

Option Pricing and EPA's:

The Option pricing consists of a firm fixed price portion and a portion subject to EPA.

52.217-9001 OPTION TO EXTEND THE TERM OF THE CONTRACT - SEPARATE FIRM FIXED PRICE & FIXED PRICE WITH ECONOMIC PRICE ADJUSTMENT PORTIONS (JULY 1996) DLAD

The Government may extend the term of this contract by written notice to the contractor no later than *3 days* prior to the expiration of the contract; provided, that the Government shall give the contractor a preliminary written notice of its intent to extend at least 60 days before the contract expires. The preliminary notice does not commit the Government to an extension.

If the Government exercises this option, the extended contract shall be considered to include this option provision. Each exercise of this option, if any, will extend the term of this contract by (12) twelve months. The total duration of this contract, including the exercise of any options under this clause, shall not exceed *three years*.

The offeror agrees to furnish during the option period those items cited in the schedule that are subject to economic price adjustment (EPA), at unit prices made up of two portions:

a portion applicable to the purchase costs of the specific material subject to the EPA, at the dollar value per unit in the award, modified by any adjustment under the EPA of this clause contract, and;

the (remaining) firm fixed price portion of the price for the same contract line item, using the applicable amount for each option period.

(See Attachment 1 to 52.217-9001)

B-5 Product Demonstration Models (PDMs):

Product Demonstration Models are required for those items as stated in Sections L and M.

Production Standard Replenishment for Food Items:

Replenishment PDM's are defined as product samples used to restock depleted items or materials items from the original lot.

Alternate PDM's are defined as product samples that are different from and serving or able to serve, as a substitute for something else.

Acceptable PDMs will be used as production standards by both the Contractor and the Government. The approval of any PDM will not constitute waiver of the requirement that all delivered product must meet all their contractual requirements such as but not limited to analytical requirements, physical requirements, microbiological requirements and/or performance requirements.

Every 12 months, or as needed, the Government Quality Assurance Representative (GQAR) will, from a lot accepted for all contractual requirements by the Government, randomly select 32 replenishment samples for Natick and 70 replenishment samples for the Government's supply at origin. The Contractor will be responsible for shipment to Natick. The Contractor shall also use samples from this same lot as the production standard.

Replenishment sample lots shall be Contractor and Government tested for compliance with all applicable analytical, nutritive, moisture, and microbiological requirements.

B-6 Component Items:

Each menu is comprised of Contractor Furnished Material (CFM). The offeror must provide the CFM items that make up each menu.

The following items shall be supplied as Contractor Furnished Material (CFM):

The 12 entrees are as follows:

- Beef Stew
- Breakfast Skillet
- Chicken and Rice
- Chicken, Spicy Oriental with Rice
- Chili Macaroni with Beef
- Scrambled Eggs with Bacon Pieces
- Scrambled Eggs with Cheese, Western Style
- Rice and Chicken, Mexican Style
- Rotini w/ Cheese Sauce, Chicken, Tomatoes, and Asparagus
- Seafood Chowder
- Spaghetti with Meat Sauce
- Turkey Tetrazzini

In addition to the 12 entrees the following shall be supplies as CFM:

Starches

Cereals, Rolled Oats, Instant (Apple and Cinnamon, Maple and Brown Sugar, Strawberries and Cream)
Cornbread, Shelf Stable
Granola Bars w/ (Milk and Blueberries)
Tortillas, Shelf Stable
Soup, Noodle, Ramen, Instant w/ Beef, or Chicken

Snacks and Candy

Pound Cakes (Vanilla, Lemon poppy, Spice, Marble)
Fudge Brownie
Muffin Top, Maple
Plain Chocolate Disks, Pan Coated Chocolate Peanut
Pan Coated Disks
Cookies, Sugar, Patriotic
Cheese Spread (Plain, with Jalapeno Peppers, or with Bacon)
Fig Bar
Crackers (Plain or Vegetable)
Dessert Bar (Mocha, Peanut Butter, Chocolate Banana Nut)
First Strike Bar (Cran-Raspberry, Chocolate)
Dried Cranberries
Nut Raisin Mix, w/ Pan Coated Chocolate Disk
Nut and Fruit Mix (Nuts with Raw Sunflower Kernel, Infused Fruit)
Smoked Almonds
Chocolate Peanut Spread
Filled Pretzels (Cheddar Cheese)
Toasted Corn Kernels
French Toast, Filled
Toaster Pastry (Brown Sugar Cinnamon)

Beverages

Type I Beverage Base (Tropical Punch, Orange, Lemon-Lime, Grape)
Type II Beverage Base (Orange)
Drink Mix, Protein (Chocolate)
Cocoa Beverage Powder (Chocolate)
Cocoa Beverage Powder (Hazelnut)
Dairyshake (Vanilla, Chocolate, and Strawberry)
Cappuccino (French Vanilla, Mocha, Irish Cream)

Other

Spoon

Accessory Packet

Coffee

Creamer, Non-Dairy Sugar

Chewing Gum, Sugarfree, without Caffeine (Peppermint or Cinnamon)

Hot Sauce

Salt

Hand Cleaner Toilet Tissue Matches

B-7 Pricing Breakdown:

Offerors shall provide prices for the Contractor Furnished Material for the base and option years. For further information please refer to the above heading, B-2 paragraph B-3.

*See spreadsheet, Attachment 1 to 52.217-9001, for submission of pricing information at the end of this RFP. All pricing shall be submitted on an FOB Origin basis.

SECTION C - SPECIFICATIONS/SOW/SOO/ORD

Technical Data For Meal, Cold Weather / Food Packet, Long Range Patrol (MCW/LRP) Assembly and for Contractor Furnished Material (CFM) Components Specifications and related technical documents applicable to this solicitation/contract can be found at:

<https://www.troopsupport.dla.mil/subs/support/specs/frozen/frozen.asp>

The applicable component item descriptions for this solicitation/contract are listed in SPE300-15-R-004, SECTION C – SPECIFICATIONS/DESCRIPTIONS, CONTRACTOR FURNISHED MATERIAL (CFM) until such time as changed by future amendment/modification. The specifications listed in table I of the ACR-M-014 are for reference to the base document only, not to the applicable version and revision of the referenced specification that is currently operative.

Note: the abbreviation “PKG&QAP” in the following Item Descriptions denotes the applicable Packaging Requirements and Quality Assurance Provisions for the specified Commercial Item Description (CID) and Military Detail (MIL-DTL) specifications.

Note: For the purposes of this document only “Brickpack PKG&QAP” will refer to the document: *Packaging Requirements and Quality Assurance Provisions for Dehydrated Product in a Brickpack Pouch*.

Section C – Specifications/descriptions

Section C

SPECIFICATION/DESCRIPTION, CONTRACTOR FURNISHED MATERIAL (CFM)

8970-01-467-1753 MEAL, COLD WEATHER, Menus #1 through #12 , 12 meals/box

8970-01-467-1749 FOOD PACKET, LONG RANGE PATROL, Menus #1 through #12 , 12 meals/box

ENTREES

8940-01-467-2217 BEEF STEW, Cooked, Dehydrated, min 140 gm brick pack pouch, PCR-B-015, Brickpack PKG&QAP

8940-01-613-1418 BREAKFAST SKILLET, Cooked, Dehydrated, min 90 gm brick pack pouch; Style I, PCR-B-053, Brickpack PKG&QAP

8940-01-570-2324 CHICKEN WITH RICE, Cooked, Dehydrated, min 140 gm brick pack pouch, PCR-C-025, Brickpack PKG&QAP

8940-01-570-2318 CHICKEN, SPICY ORIENTAL WITH RICE, Cooked, Dehydrated, min 150 gm brick pack pouch, PCRC-026, Brickpack

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PKG&QAP

8940-01-564-6101 CHILI MACARONI WITH BEEF, Cooked, Dehydrated, min 136 gm brick pack pouch, PCR-C-073, Brickpack PKG&QAP

8935-01-564-6097 CHOWDER, SEAFOOD, Cooked, Dehydrated, min 126 gm brick pack pouch, PCR-S-017, Brickpack PKG&QAP

8940-01-386-4061 EGGS, SCRAMBLED, WITH BACON, Cooked, Dehydrated, min 75 gm brick pack pouch; type II, PCR-E-001, Brickpack PKG&QAP

8940-01-571-0178 EGGS, SCRAMBLED, WITH CHEESE, Western Style, Cooked, Dehydrated, min 75 gm brick pack pouch; type III, PCR-E-001, Brickpack PKG&QAP

8940-01-564-6075 RICE WITH CHICKEN, MEXICAN STYLE, Cooked, Dehydrated, min 153 gm brick pack pouch, PCR-R-011, Brickpack PKG&QAP

8940-01-613-1448 ROTINI W/CHEESE SAUCE, CHICKEN, TOMATOES, AND ASPARAGUS, Cooked, Dehydrated, min 150 gm brick pack pouch, PCR-R-015, Brickpack PKG&QAP

8940-01-467-2222 SPAGHETTI WITH MEAT SAUCE, Cooked, Dehydrated, min 122 gm brick pack pouch, PCR-S-008, Brickpack PKG&QAP

8940-01-570-2329 TURKEY TETRAZZINI, Cooked, Dehydrated, min 125 gm brick pack pouch, PCR-T-002, Brickpack PKG&QAP

STARCHES

8920-01-509-3843 CEREAL, ROLLED OATS, INSTANT, Apples and Cinnamon, min 70 gm pg; Type III, Flavor B, Style 1, CID A-A-20090, PKG&QAP A-A-20090 NOTE: "Instant" type is cited as Type III in CID A-A-20090 and as Type II in PKGQAP A-A-20090

8920-01-509-3847 CEREAL, ROLLED OATS, INSTANT, Maple and Brown Sugar, min 70 gm pg; Type III, Flavor C, Style 1, CID A-A-20090, PKGQAP A-A-20090 Note: Insert Type III in place of Type II in PKGQAP A-A-20090

8920-01-509-3865 CEREAL, ROLLED OATS, INSTANT, Strawberries and Cream, min 70 gm pg; Type III, Flavor F, Style 1, CID A-A-20090, PKGQAP A-A-20090 Note: Insert Type III in place of Type II in PKGQAP A-A-20090

8920-01-567-8725 CORNBREAD, SHELF STABLE, 2.5 oz flex pg, PCR-C-075

8920-01-556-1172 GRANOLA, WITH MILK & BLUEBERRIES, Shelf Stable, min 57 gm flex rehydrating pg; Type I, PCR-G-003

8935-01-613-1358 SOUP, NOODLE, RAMEN, INSTANT, BEEF, Reduced Sodium, min 60 gm flat interlocking closure pouch; Type I, Style A, Flavor 1, Class b, Design B, CID A-A-20297, PKG & QAP A-A-20297

8935-01-613-1353 SOUP, NOODLE, RAMEN, INSTANT, CHICKEN, Reduced Sodium, min 60 gm flat interlocking closure pouch; Type I, Style A, Flavor 2, Class b, Design B, CID A-A-20297, PKG & QAP A-A-20297

8920-01-525-3622 TORTILLAS, PLAIN, SHELF STABLE, min 60 gm flex pg; Flavor 1, PCR-T-008

SNACKS & CANDY

8920-01-348-4694 CAKE, SHELF STABLE, Vanilla Pound, Trans Fat Free, 2.5 oz, flex pg; Type I, Flavor 1, Style 2, PCR-C-007

8920-01-458-0130 CAKE, SHELF STABLE, Lemon Poppy Seed Pound, Trans Fat Free, 2.5 oz, flex pg; Type I, Flavor 6, Style 2, PCR-C-007

8920-01-480-4436 CAKE, SHELF STABLE, Spice Pound, Trans Fat Free; 2.5 oz, flex pg; Type I, Flavor 7, Style 2, PCR-C-007

8920-01-545-1391 CAKE, SHELF STABLE, Marble Pound, Trans Fat Free, 2.5 oz, flex pg; Type I, flavor 11, Style 2, PCR-C-007

8920-01-381-5715 FUDGE BROWNIE WITH CHOCOLATE DROPS, Trans Fat Free, 3.0 oz, flex pg; Type II, Flavor 1, Style 2, PCR-C-007

8920-01-579-3687 MUFFIN TOP, MAPLE, Trans Fat Free, min 62 gm flex pg; Type III, Flavor 2, Style 2, PCR-C-007

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8925-01-008-0960 PAN COATED CANDY, Disks, Chocolate, Plain, assorted colors, loose pack, 47.9 gm (1.69 oz) flex bag; Type VI, Style A, Flavor 1, CID A-A-20177, PKG&QAP A-A-20177

8925-01-512-7627 PAN COATED CANDY, Oval/Round, Chocolate with Peanuts, assorted colors, loose pack, 49.3g (1.74 oz) flex bag; Type VI, Style B, Flavor 1, CID A-A-20177, PKG&QAP A-A-20177

8940-00-149-1059 CHEESE SPREAD, Cheddar, Plain, Fortified, Packaged in a Flexible Pouch, Shelf Stable, 1.5 oz. bag; Type I, PCR-C-039

8940-01-414-6122 CHEESE SPREAD, Cheddar, with Jalapeno Peppers, Fortified, Packaged in a Flexible Pouch, Shelf Stable, 1.5 oz. bag; Type II, PCR-C-039

8940-01-502-5688 CHEESE SPREAD, Cheddar, with Bacon, Fortified, Packaged in a Flexible Pouch, Shelf Stable, 1.5 oz. bag; Type III, PCR-C-039

8920-01-556-9408 COOKIES, SUGAR, PATRIOTIC, min 56 gm; Type I, Class 1, Bake Type a, Style D, Shape (b), CID A-A-20295, PKG&QAP A-A-20295

8920-01-510-7830 COOKIES, Regular, Fig Bar, Soft and Chewy, Individual Serving, min 54 gm; Type I, Style P, Bake Type b, Class 1, CID A-A-20295, PKG&QAP A-A-20295

8920-00-149-0795 CRACKERS, Plain, approx. 4 in. square, partially scored but not separated, 2 crackers per bag, 1.33 ounces (37.8 g) flex pg; Type I, PCR-C-037

8920-01-450-1921 CRACKERS, Vegetable, approx. 4 in. square, partially scored but not separated, 2 crackers per bag, 1.33 ounces (37.8 g) flex pg; Type II, PCR-C-037

8940-01-545-1786 DESSERT BAR, SHELF-STABLE, Mocha, min 1.4 oz flex pg; Flavor I, PCR-D-004

8940-01-545-1787 DESSERT BAR, SHELF-STABLE, Peanut Butter, min 1.4 oz flex pg; Flavor II, PCR-D-004

8940-01-545-1789 DESSERT BAR, SHELF STABLE, Chocolate Banana Nut, min 1.4 oz flex pg; Flavor III, PCR-D-004

8940-01-551-6059 FIRST STRIKE ENERGY BAR SHELF-STABLE, Chocolate, Regular, 2.3 oz commercial foil pg; Flavor I, Style A, PCR-F-001

8940-01-551-6066 FIRST STRIKE ENERGY BAR SHELF-STABLE, Cran-Raspberry, reg size, 2.3 oz commercial foil pg; Flavor III, Style A, PCR-F-001

8915-01-514-9298 FRUIT, Osmotically Dried, Sliced Cranberries, Not Fortified, 56 gm flex pg; Type VII, Fortification a, CID A-A-20299, PKG&QAP A-A-20299

8915-01-525-3543 FRUIT, Osomtically Dried, Raisins, min 43 gm flex pg; Type IX, Variety A, Class (1), CID A-A-20299, PKG & QAPs

8940-01-523-0786 NUT RAISIN MIX, WITH PAN COATED CHOC DISK, min 66 gm flex pg, Peanuts, Walnuts, Almonds, Filberts, Raisins, and Choc Disks; Type II, PCR-N-003

8940-01-545-4865 NUT AND FRUIT MIX, Nuts with Raw Sunflower Kernels and Infused Fruit, min 56 gm flex pg; Type III, PCR-N-003

8925-01-525-3597 ALMONDS, DRY ROASTED, SMOKE FLAVORED, UNBLANCHED, min 19 gm flex pg; Type IX, Style C, CID A-A-20164, PKG&QAP A-A-20164

8930-01-527-8226 PEANUT SPREAD, Regular, Smooth, Stabilized, Fortified, Chocolate, min 1.5 oz, flex pg; Style II, Class A, Texture I, Type a, Flavor 2, Fortification b, CID A-A-20328, PKG&QAP A-A-20328

8940-01-479-1850 SNACK FOODS, Filled Pretzels, Cheddar Cheese, min 51 gm flex pg; Type II, Style F, Flavor 1, CID A-A-20195;

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PKG&QAP A-A-20195

8940-01-569-8614 SNACK FOODS, Toasted Corn Kernels, min 57 gm flex pg; Type VI, Flavor 1, CID A-A-20195, PKG&QAP A-A-20195

8920-01-545-1811 FRENCH TOAST, FILLED, 99gm flex pg; Type I, MIL-DTL-32221, PKG&QAP MIL-DTL-32221

8920-01-527-8360 TOASTER PASTRY, BROWN SUGAR CINNAMON, FROSTED, 1.6-2.2 oz (45 to 62 gm) ind serv pg; Type I, Style B, Flavor 3, Fort b, Serv (a), Grain Comp (1), Frosting Option (B), Shape i, CID A-A-20211, PKG&QAP A-A-20211

NOTE: The following NSNs are for use in reference to plain and vegetable crackers in bulk form:

8920-00-769-1557 CRACKERS, Plain, bulk; Type I, PCR-C-037

8920-01-458-0087 CRACKERS, Vegetable, bulk; Type II, PCR-C-037

BEVERAGES

8960-01-613-1443 BEVERAGE, POWDER, CARBOHYDRATE, TROPICAL PUNCH, Fortified with Ascorbic Acid, vitamin D, Fiber and Enhanced with Maltodextrin, min 49 gm, Flat Interlocking Closure Pouch; Formulation c, Design B, Flavor 5, PCR-B-055

8960-01-613-1436 BEVERAGE, POWDER, CARBOHYDRATE, ORANGE, Fortified with Ascorbic Acid, vitamin D, Fiber and Enhanced with Maltodextrin, min 49 gm, Flat Interlocking Closure Pouch; Formulation c, Design B, Flavor 4, PCR-B-055

8960-01-613-1433 BEVERAGE, POWDER, CARBOHYDRATE, LEMON-LIME, Fortified with Ascorbic Acid, vitamin D, Fiber and Enhanced with Maltodextrin, min 49 gm; Flat Interlocking Closure Pouch; Formulation c, Design B, Flavor 3, PCR-B-055

8960-01-613-1427 BEVERAGE, POWDER, CARBOHYDRATE, GRAPE, Fortified with Ascorbic Acid, vitamin D, Fiber and Enhanced with Maltodextrin, min 49 gm, Flat Interlocking Closure Pouch; Formulation c, Design B, Flavor 2, PCR-B-055

8960-01-584-8726 BEVERAGE BASE, Orange, Powdered, Sweetened with non-nutritive sweetener, Fortified with ascorbic acid and calcium, min 3.0 gm, lap or fin seal pg; Type III, Formulation h, Design D, Flavor 1, CID A-A-20098, PKG&QAP A-A-20098

8960-01-582-6624 DRINK MIX, PROTEIN, CHOCOLATE, Fortified, min 70 gm flat interlocking closure pouch, PCR-C-082

8960-00-170-8446 COCOA BEVERAGE POWDER, Fortified, flat interlocking closure pouch, 42.5 gm pg, PCR-C-041

8960-01-527-8228 COCOA BEVERAGE POWDER, Chocolate Hazelnut, Sweetened, min 35 gm flat interlocking closure pouch; Type I, Style B, Design B, Flavor F, CID A-A-20189

8910-01-589-8135 DAIRYSHAKE POWDER, Fortified w/Calcium and Vitamin D, Vanilla, Design B Pouch, min 70 gm flex pg; Flavor I, Type II, PCR-D-002

8910-01-589-7747 DAIRYSHAKE POWDER, Fortified w/Calcium and Vitamin D, Chocolate, Design B Pouch, min 70 gm flex pg; Flavor II, Type II, PDR-D-002

8910-01-589-7755 DAIRYSHAKE POWDER, Fortified w/Calcium and Vitamin D, Strawberry, Design B Pouch, min 70 gm flex pg; Flavor III, Type II, PCR-D-002

8955-01-538-0702 DRINK MIXES, Coffee, Flavored, Instant, Cappuccino, Regular, French Vanilla, Design B Pouch, min 28 gm pg; Type V, Style A, Flavor 1, CID A-A-20336, PKG&QAP A-A-20336

8955-01-538-0705 DRINK MIXES, Coffee, Flavored, Instant, Cappuccino, Regular, Mocha, Design B Pouch, min 28 gm pg; Type V, Style A, Flavor 2, CID A-A-20336, PKG&QAP A-A-20336

8955-01-556-0077 DRINK MIXES, Coffee, Flavored, Instant, Cappuccino, Regular, Irish Cream, Design B, Pouch, min 28 gm pg; Type V,

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Style A, Flavor 4, CID A-A-20336, PKG&QAP A-A-20336

OTHER

7340-01-508-2742 SPOON, PICNIC, PLASTIC, high-impact, 7 in, CID A-A-2109, Type IV, Item 13 (Operational Rations Component)

ACCESSORY PACKET COMPONENTS

8955-01-304-3619 COFFEE, Instant, Freeze Dried, Regular, 1.5 gm pg; Type III, Style A, Pack 1 or 2, CID A-A-20184,

PKG&QAP A-A-20184

8940-00-782-3161 CREAMER, Non-Dairy, Dry, min 4 gm pg; Style I, Flavor A, CID A-A-20043, PKG&QAP A-A-20043

8925-00-205-3144 SUGAR, White, Granulated, Cane or Beet, 1/7 oz pg; Type I, Style A CID A-A-20135, PKG&QAP A-A-20135

8925-01-523-4997 CHEWING GUM, Tablet, Regular, Without Caffeine, Sugarfree, Peppermint 2/pg; Type I, Size B, Style (1), Class 3,

Flavor a, CID A-A-20175, PKG&QAP A-A-20175

8925-01-523-4997 CHEWING GUM, Tablet, Regular, Without Caffeine, Sugarfree, Cinnamon 2/pg; Type I, Size B, Style (1), Class 3,

Flavor c, CID A-A-20175, PKG&QAP A-A-20175

8950-01-578-9037 HOT SAUCE, Extra Hot 4x, 1/8 fluid oz., flex pg; Type II, CID A-A-20097, PKG&QAP CID A-A-20097

8950-00-641-8980 SALT, Table, Iodized, Fine Granulated or Evaporated, min 4 gm pg. U. S. Food Chemicals Codex Sodium Chloride

Monograph; PKG&QAP for Salt, Table Iodized

8520-01-507-9741 HAND CLEANER, Pre-moistened Paper Towelette, Unscented and Water Based; Type II, CID A-A-461, PKG&QAP A-A-

461

8540-01-508-3708 TOILET TISSUE, Paper, (sheet form Packet), sheet size 114.3 mm by 114.3 mm(4.5 in by 4.5 in); Style II, Type A, Class

1, Sheet Size b, CID A-A-59594, PKG&QAP A-A-59594

9920-00-174-3194 MATCHES, Paper, 20 Splint Book, CID A-A-59489, Type I, Class B; PKG&QAP A-A-59489. NOTE: The "20 Splint Book"

is cited as Class B in CID A-A-59489 and as Class A in PKG&QAP A-A-59489.

Applicable versions of documents cited in the preceding item descriptions are located at:

<https://www.troopsupport.dla.mil/subs/support/specs/frozen/frozen.asp>

DATE OF PACK

For the assembled ration: Acceptance will be limited to assembled rations containing components which have been processed and packed subsequent to date award, except as otherwise specified below.

For crackers: Acceptance will be limited to product manufactured and packed subsequent to date of award. For ration assembly, the crackers shall not be more than 90 days old at time of unit packaging.

MISCELLANEOUS REQUIREMENTS

Components shall be utilized in assembly operations on a first-in-first-out basis (or oldest manufacturer's date of pack when receipted). Contractor shall be solely responsible for the proper care and storage of all components.

Maximum stacking height of assembled ration unit loads shall not be greater than four high.

For all items thermostabilized by retorting, each filled and sealed flexible pouch shall be in the retort process within two hours after sealing.

COMPLIANCE WITH APPLICABLE REGULATIONS

CONTINUED ON NEXT PAGE

Compliance with the provisions contained in Title 21, Code of Federal Regulations Part 110 "Current Good Manufacturing Practice in Manufacturing, Packaging or Holding Human Food," and all regulations referenced herein, is required. In addition, the contractor is required to comply with all with the provisions contained within applicable parts of the Code of Federal Regulations. For example, 21 CFR §113 is also applicable for low-acid canned food manufacturers.

All products shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, processing, thermoprocessing, packaging, labeling, packing, storage, and distribution of those products and with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

PRODUCT SANITARILY APPROVED SOURCE REQUIREMENTS

As required by 48 CFR §246.408-70 Subsistence; AR 40-657/NAVSUP 4355.4H/MCO P10110.31H, Veterinary/Medical Food Safety, Quality Assurance, and Laboratory Service; DLAR 4155.3, Inspection of Subsistence Supplies and Services; DLAD 52.246-9044, Sanitary Conditions; and as clarified by the Armed Forces Food Risk Evaluation Committee, all Operational Ration Food Components shall originate from establishments sanitarily approved for supplying the specific food item.

Sanitary approval is established by:

Listing in the Worldwide Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement (Worldwide Directory) as established by the U.S. Army Public Health Command (USAPHC), or

An establishment specifically exempted from listing in the Worldwide Directory by AR 40-657/NAVSUP 4355.4H/MCO P10110.31H paragraph 2-15a(2)(a) through (i).

This requirement applies to all Operational Rations and all CFM Operational Ration food components.

Requests for inspection and Worldwide Directory listing by USAPHC will be routed through DLA Troop Support-FTR for coordination and action. Situations involving sole sources of supply, proprietary supply sources, and commercial Brand Name items will be evaluated directly by the Chief, DLA Troop Support-FTR, in coordination with the Chief, Approved Sources Division, USAPHC.

INTEGRATED PEST MANAGEMENT

The requirements of the "Integrated Pest Management (IPM) Program Requirements for Operation Rations" (28 April 2011) and the "Contractor Sanitation Program – Operational Rations" (March 1996) apply to all Ration Assembly and Component operations.

Each contractor is to have an IPM program in place prior to the initiation of production of Government product. The IPM plan and the associated pesticide labels and MSDS documents are not to be submitted to DLA Troop Support. The contractor shall have those documents available for on-site review during a Quality Systems Management Visit (QSMV) or Quality Systems Compliance Audit.

Evidence of an insect or rodent infestation, foreign material or contamination of any component item, filled and sealed accessory packet, filled and sealed menu bag, or final assembly packed case will be cause for rejection of the involved lot.

IPM program requirements can be found on the DSCP website at: <https://www.troopsupport.dla.mil/subs/support/quality/ipm-cpaf.pdf>.

FOOD SECURITY

All rations and components should be processed and transported in accordance to the Food and Drug Administration's (FDA) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.

This guidance identifies the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food security preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and postproduction finished product.

The guidance can be found at:

<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>

FOOD DEFENSE

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The DLA Troop Support Subsistence Directorate provides world-wide subsistence logistics support during peace time as well as during regional conflict, contingency operations, national emergencies, and natural disasters. At any time, the United States Government, its personnel, resources, and interests may be the target of enemy aggression to include espionage, sabotage, or terrorism. This increased risk requires DLA Troop Support to take steps and insure steps are taken to prevent the deliberate tampering and contamination of subsistence items.

As the holder of a contract with the Department of Defense, the awardee should be aware of the vital role they play in supporting our customers. It is incumbent upon the awardee to take actions to secure product delivered to all military customers as well as any applicable commercial destinations. We strongly recommend all firms review their security plans relating to plant security and security of the product in light of the heightened threat of terrorism.

The contractor will insure that products and/or packaging have not been tampered or contaminated throughout the manufacturing, storage and delivery process. The Contractor will immediately inform DLA Troop Support Subsistence of any attempt or suspected attempt by any party or parties, known or unknown, to tamper with or contaminate subsistence supplies.

Accordingly, the offeror shall submit its Food Defense Plan to describe what procedures are, or will be, in place to prevent product tampering and contamination, and assure overall plant security and food safety. The Plan should be formatted in accordance with, and address the issues contained in, the DLA Food Defense Checklist. An electronic copy of the DLA Troop Support Food Defense Checklist is available: https://www.troopsupport.dla.mil/subs/fs_check.pdf.

Note: The offeror's Food Defense proposal shall be part of any contract awarded. The contractor's Food Defense Plan (Plan) may be audited by the DLA Troop Support Quality Audit Team. Failure to comply with provision of the Plan will be considered a failure by the contractor to comply with the terms and conditions of the contract.

NUTRITIONAL REQUIREMENTS

A nutritional analysis for each product shall be provided to the U.S. Army Natick Soldier Research, Development & Engineering Center (NSRDEC) within one week of the awarding of the contract and each time there is a major formulation change.

The Nutritional analysis shall be generated by the Genesis[®] R&D Product Development and Labeling Software (ESHA Research, Salem, OR, USA), version 6.2 or higher. The analysis shall be sent electronically to NSRDEC (attn.: Julie Smith (julie.e.smith30.civ@mail.mil)).

The Genesis[®] food list files shall be provided for a 100 gm portion.

Genesis[®] food item files shall be included in the analysis file.

The ingredients and weight of each ingredient shall be included for each formulation.

Nutrients included shall be:

Nutrient	Measurement		Nutrient	Measurement
Weight	gram		Kilocalorie	C
Protein	gram		Carbohydrate	gram
Dietary Fiber	gram		Fat (Total)	gram
Cholesterol	milligram		Fat (Saturated)	gram
Water	gram		Fat (Monounsaturated)	gram
Ash	gram		Fat (Polyunsaturated)	gram
Vitamin A	IU		Fat (Trans)	gram
Riboflavin (B ₂)	milligram		Thiamin (B ₁)	milligram
Vitamin B ₆	milligram		Niacin (B ₃)	milligram
Vitamin C	milligram		Vitamin B ₁₂	milligram
Vitamin E (α-equivalents)	IU		Vitamin D	IU
Calcium	milligram		Folate	microgram
Iron	milligram		Copper	milligram
Phosphorus	milligram		Magnesium	milligram
Sodium	milligram		Potassium	milligram

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Zinc	milligram			
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The nutrients as required under the Nutrient Content paragraph and the verification of the nutrients as required under the Methods of Inspection paragraph in each PCR is mandatory.

Nutrient measurements shall be to the first decimal, or the accuracy limits of the test method.

PERFORMANCE, PACKAGING AND QUALITY SPECIFICATIONS

This solicitation incorporates the individual product’s specifications and related technical documents, (i.e. Performance-Based Contract Requirements (PCR), Product-Based Contract Requirements (PCR), Military Detail Documents (MIL-DTL), Military Performance Documents (MIL-PRF), Commercial Item Descriptions (CID), Sodium Chloride monograph and Packaging Requirements and Quality Assurance Provisions (PKG&QAP)) to form an integrated technical data package.

Except as otherwise noted in this solicitation/contract, the product preparation requirements, physical product requirements, product performance requirements, product preservation requirements and product inspection requirements contained in the individual product’s specifications and related technical documents are applicable to this solicitation/contract.

Except for product packaged in accordance with Brick PKG&QAP, for those products whose technical documents include a PKG&QAP, those products’ content and performance requirements, methods/procedures, and tests necessary to determine in-process and/or end-item conformance shall be identified in the PKG&QAP.

Delete any reference to packing items in “white” pouches in all MCW entrée and component documents. MCW entrée and component pouches will be tan colored similar to what is cited for the Long Range Patrol (LRP) ration. Only the main meal bag will retain the white color requirement for the MCW.

The following applies to perishable raw and cooked beef, chicken, pork, turkey and other meats used in the production of end items intended for operational rations. All perishable meats shipped from the supplier to the processing plant shall be accompanied by either a USDA Grading Certificate (if required) or a CoC indicating compliance to specified requirements, and initial chilling or freezing date of the product as applicable. The ingredient supplier shall certify compliance with processing and packaging requirements for formed or breaded meats. Under no circumstances shall any meat or meat product be older than 180 days at time of use:

Chilled meats: Meats received in the chilled state shall have not been previously frozen and shall have been held at an internal temperature of 28 to 40 degrees Fahrenheit for a period not to exceed 4 days following initial chilling and prior to preparation and further processing. Upon arrival at the processing plant, if chilled product is not used within 72 hours, it shall be frozen and stored at a temperature not to exceed 0 degrees Fahrenheit. Frozen product must be used within 180 days after initial freezing.

Frozen meats: Frozen meats received at the processing plant may be accepted provided the product internal temperature has never exceeded 20 degrees Fahrenheit. Upon arrival at the processing plant, if not used immediately, the product shall be stored at a temperature not to exceed 0 degrees Fahrenheit, and product must be used within 180 days after initial freezing.

ADDITIONAL REQUIREMENTS

In view of the fact that the ANSI/ASQ Z1.4 Standard does not contain the definitions for critical, major, and minor defects, the following definitions become contractually binding through their inclusion here:

Critical defect. A critical defect is a defect that judgment and experience indicate would result in hazardous or unsafe conditions for individuals using, maintaining, or depending on the item: or a defect that judgment and experience indicate is likely to prevent the performance of the major end item, i.e., the consumption of the ration.

Major defect. A major defect is a defect, other than critical, that is likely to result in failure, or to reduce materially the usability of the unit of product for its intended purpose.

Minor defect. A minor defect is a defect that is not likely to reduce materially the usability of the unit of product for its intended purpose, or is a departure from established standards having little bearing on the effective use or operation of the unit.

The Contracting Officer or any Government personnel designated by him shall be permitted entry into the contractor’s and subcontractor’s plants during performance of manufacturing operations. Except for inspection service, the Contracting Officer shall give prior notice of the purpose of the meetings and shall furnish dates of the visit.

APPLICABLE VERSIONS OF DOCUMENTS AND ADDITIONS, DELETIONS AND/OR SUBSTITUTIONS:

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Fat Testing.

For All documents that cite the Association of Official Analytical Chemists' Official Method of Analysis 985.15 (AOAC OMA 985.15 - Fat (Crude) in Meat and Poultry Products (Rapid Microwave-Solvent Extraction Method)) for fat testing, add the following Alternate Test Methods:

991.36 - Fat (Crude) in Meat and Poultry Products (Solvent Extraction (Submersion) Method)

2007.04 - Fat, Moisture, and Protein in Meat and Meat Products Using the FOSS FoodScan™ Near-Infrared (NIR) Spectrophotometer

2008.06 - Moisture and Fat in Meats by Microwave and Nuclear Magnetic Resonance Analysis

The following changes apply to ACR-C-014

“Page 7, Table III, Menu #2

Delete “Freeze Dried Bananas and Strawberries, Diced” and insert “Dried Fruit, Cranberries”

Page 8, Table III – Continued, Menu #8

Delete “Freeze Dried Bananas and Strawberries, Diced” and insert “Whole Raisins”

Page 8, Table III – Continued, Menu #10

Delete “Filled Pretzels, Nacho Cheese” and insert “Filled Pretzels, Cheddar Cheese”

Page 8, Table III – Continued, Menu #11

Delete “Granola with Milk and Bananas” and insert “Cereals, Rolled Oats, Instant 1/”

Page 9, Table IV

In the Menu column box corresponding to “Cereals, Rolled Oats, Instant”, change its entry to read “11, 12”

NOTE: The following components are not included as part of this solicitation/contract: (1) Granola with Milk and Bananas, (2) Freeze Dried Bananas and Strawberries, Diced, and (3) Filled Pretzels, Nacho Cheese.”

The following changes apply to PCR-N-003A

Page 5, § C-2,I Microbiological requirement

Delete in its entirety.

Page 14, § E-5,A, Table I, footnote 7/

Delete in its entirety.

Page 15, § E-5,B,(5) Salmonella testing

Delete in its entirety.

Page 16, § E-5,B,(6)

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.

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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.

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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 changes apply to PKG&QAP A-A-20365

Page 2, § C-2,H

Delete in its entirety.

Page 8, § E-5,B,(4)

Delete through "Staphylococcus aureus 987.09, 2003.08, or 2003.11".

The following changes apply to A-A-20328

Page 3, C-2,F, line 2, insert "(42 grams)" after "1.5 ounces".

Page 4, C-2,H,(1), line 1, delete "2500 IU" and insert "1000 IU".

Page 4, C-2,I, line 2, add "The requirements, procedures, and testing for aflatoxin and salt shall be as specified in A-A-20328."

Page 11, E-5,B,(2), line 3, insert "or to the nearest 1 gram" after "0.1 ounce".

Page 11, E-5,B,(3), line 6, insert "2011.07, 2011.15" after '992.06".

Page 11, E-5,B,(3), line 7, insert "2004.07" after '985.32".

Page 11, E-5,B,(3), line 8, insert "942.33" after '986.27".

Page 11, E-5,B,(3), line 9, delete "984.26 1/" and insert "967.21, 967.22 1/".

The following changes apply to A-A-20195

Page 15, on line immediately following paragraph (2), insert the following:

If the conditions in (1) and (2) are not met, the following conditions apply for aflatoxin testing on toasted corn kernels:

- a. For toasted corn kernels lots received in bulk, the contractor shall have each bulk lot sampled and tested by USDA. 1/ If (a) the bulk lot shipment is not more than 2 ppb for aflatoxin as evidenced by a USDA Certificate, (b) the end item lots are manufactured using that bulk product, and (c) both the bulk and end item lots' identities have been preserved, then no further aflatoxin testing is required.
- b. For finished package end item toasted corn kernel lots received, the contractor shall have the shipment sampled and tested by USDA. If (a) the shipment is not more than 2 ppb for aflatoxin as evidenced by a USDA Certificate, then no further aflatoxin testing is required.
- c. If the conditions in (a) and (b) are not met, each end item lot must be sampled and tested by USDA.

Method of inspection: Three sample sets of representative independently drawn samples shall be submitted to the laboratory for testing – the exact quantity of samples per sample set (whether bulk product or pouched product) to be determined using USDA procedures. Each of the three sample sets 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 level for test samples 1, 2, and 3 is above 15 ppb the lot fails. End item lots determined to be negative for aflatoxin as evidenced by a USDA certificate will be considered acceptable. Bulk lots with aflatoxin greater than 15 ppb shall not be used as to produce finished product lots.

1/ Sampling may be conducted by Army Veterinary Inspectors using USDA procedures.

SECTION J - LIST OF ATTACHMENTS

REFERENCE DOCUMENTS

DLA TROOP SUPPORT FORMS

DLA TROOP SUPPORT FORM 3507 - Loads, Unit: Preparation of Semiperishable Subsistence Item

DLA TROOP SUPPORT FORM 3556 - Marking Instructions for Shipping Cases, Sacks, and Unit Loads of Perishable and Semiperishable Subsistence

FEDERAL STANDARD

FED-STD-101 - Test Procedures for Packaging Materials FED-STD-595 - Colors Used in Government Procurement

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY CONTROL (ASQC) www.aqc.org

ANSI/ASQ Z1.4-2003 - Sampling Procedures and Tables for Inspection by Attributes

ASTM INTERNATIONAL www.astm.org

D 1974-98 (2003) - Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes

D 2103-05 - Standard Specification for Polyethylene Film and Sheeting

D 4727/D 4727M-07 - Standard Specification for Corrugated and Solid Fiberboard Sheet Stock (Container Grade) and Cut Shape

D 5118/D 5118M-05ae1 - Standard Practice for Fabrication of Fiberboard Shipping
Boxes

E 96/E 96M-05 - Standard Test Methods for Water Vapor Transmission of Materials F 88-07a - Standard Test Method for Seal Strength of Flexible
Barrier Materials

F 372-99 (2003) - Standard Test Method for Water Vapor Transmission Rate of Flexible Barrier Materials Using an Infrared Detection Technique

AOAC INTERNATIONAL

www.aoac.org - Official Methods of Analysis of the AOAC International

List of Attachments

Description	File Name
ATTACH.	EPA_Addition_pork_cheese.docx

CONTINUATION SHEET

REFERENCE NO. OF DOCUMENT BEING CONTINUED:
SPE30015R0011-0002

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ATTACH.

Pricing_Attachment.xlsx