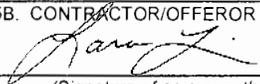
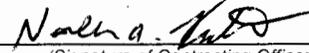


AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT		1. CONTRACT ID CODE	PAGE OF PAGES 1 4	
2. AMENDMENT/MODIFICATION NO. P00029		3. EFFECTIVE DATE 12/14/15	4. REQUISITION/PURCHASE REQ. NO.	5. PROJECT NO. (If applicable)
6. ISSUED BY DLA Troop Support Directorate of Subsistence 700 Robbins Avenue, Bldg. 6 Philadelphia, PA 19111-5092 Noreen Killian 215-737-7718		CODE SPM3S1	7. ADMINISTERED BY (If other than Item 6) See Block 6	
8. NAME AND ADDRESS OF CONTRACTOR (No., street, county, State, and Zip Code) Ameriqua Group, LLC c/o Ameriqua Packing 225 W. Morgan Avenue Evansville, IN 47710		(x)	9A. AMENDMENT OF SOLICITATION NO.	
			9B. DATED (SEE ITEM 11)	
		X	10A. MODIFICATION OF CONTRACT/ORDER NO. SPM3S1-13-D-Z187	
CODE 08KA0		FACILITY CODE	10B. DATED (SEE ITEM 13) October 1, 2012	
11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS				
<p><input type="checkbox"/> The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offers <input type="checkbox"/> is extended, <input type="checkbox"/> 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:</p> <p>(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 ACKNOWLEDGEMENT 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.</p>				
12. ACCOUNTING AND APPROPRIATION DATA (If required) SG97X4930.5CS0 01 26.0 S33150		Amount of Mod: No Change		
13. THIS ITEM APPLIES ONLY TO MODIFICATIONS OF CONTRACTS/ORDERS, IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.				
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.				
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).				
X C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF: FAR 52.212-4 (c)				
D. OTHER (Specify type of modification and authority)				
E. IMPORTANT: Contractor <input type="checkbox"/> is not, <input checked="" type="checkbox"/> is required to sign this document and return <u>One</u> copies to the issuing office.				
14. DESCRIPTION OF AMENDMENT/MODIFICATION (Organized by UCF section headings, including solicitation/contract subject matter where feasible.)				
UGR-A, Table I All terms and conditions of subject contract remain the same except for the following changes: <ol style="list-style-type: none"> Purpose of this modification is to revise Table I of subject contract Replace current Table I menus with the attached Table I menus See following pages for a summary of changes All changes are highlighted No other changes apply 				
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) Lana Lis Director of Government Sales		16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print) NOREEN A. KILLIAN		
15B. CONTRACTOR/OFFEROR  (Signature of person authorized to sign)	15C. DATE SIGNED 12/11/2015	16B. UNITED STATES OF AMERICA BY  (Signature of Contracting Officer)	16C. DATE SIGNED 12/11/15	

SPM3S1-13-DZ187 AmeriQual Contract Changes – P00028
Effective 14 December 2015

Semi-Perishable Dinner 5

Remove Pan Coated Disks (M&M Mars) and add Peanut Coated Disks (M&M Mars)

Semi-Perishable Short Order Dinner 6

Pan Coated Disks (M&M Mars): going from a sleeve count of 48 to a bag count of 48

UGR-A FY15 TABLE I
LUNCH/DINNER MENU 5 - Sweet Fire Chicken

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6818							
SWEET FIRE CHICKEN	25	2 cups	Chicken, with Spicy General Tso's Sauce, Veg, Frozen, Boil-in-Bag	Sunrise	18 months @ 0 deg F	1	1 case
BEEF and VEGETABLES	25	2 cups	Beef and Vegetables	Sunrise	12 months @ 0 deg F	1	1 case
EGG ROLLS	50	1 each	Egg Roll, Chicken, Fully Cooked, Frozen	Minh	12 months @ 0 deg F	1	1 case
SWEET & SOUR SAUCE	50	1 each	Sweet & Sour Sauce, Individual Packets	Minh	12 months @ 0 deg F	1	1 - 50 pkt bag
ORANGE CREAMSICLE CAKE	48	1 piece, 1.7 oz	Cake, Orange, Frozen, Sheet, pre-sliced, Thaw & Serve	Love & Quiches	12 months @ 0 deg F	1	1 case
SEMI-PERISHABLE BOX 1 - 8970-01-525-6790							
CARROTS	25	1/2 cup	Carrots, Canned	Libbys	36 months @ 80 deg F	2	#10 cans
CHILI SAUCE	1	18 oz Bottle	Sauce, Hot Chil, Siracha	Texas Pete	18 months @ 80 deg F	1	1 - 18 oz btl
SUGAR FREE VARIETY PACK BEVERAGES	24	1 EA	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 months @ 80 deg F	1	24 pk box
	75		Paper Cups, 8 oz	Lighthouse	N/A	3	25 ct. sleeve
	4		Trash Bags, clear	Envision	N/A	4	bags
	1	10 CT	Gloves	Handguards	N/A	1	10 pk
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
	1	.75 oz	Seasoning, Vegetable	Unistel	N/A	1	.75 oz bottle
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz bottle
	1	.70 oz	Pepper	Unistel	N/A	1	.7 oz bottle
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
BOX 2							
BROWN RICE	50	3/4 Cup	Rice, Brown, Dry	R&T Consulting	15 months @ 80 deg F	2	2 - 3.25 lb bags
PEANUT BUTTER & APPLE JELLY	12	1 each, 1.12 oz pb pch, 1 oz jelly pch	Peanut Butter and Apple Jelly, Twin Pack	Market Street	12 months @ 80 deg F	1	12-twin packs
JALAPENOS	25	1 OZ Packet	Jalapeno, Sliced, Shelf Stable	Kaiser Pickles	12 months	1	25 ct bag
PEANUT PAN COATED DISKS							
	1	2 oz	Pan Coated Disks, Peanut, Individually packaged, 1.74 oz pkg	M&M Mars	12 months @ 80 deg F	1	48 ct box
			Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz pack
PEARS	24	1 each, 4 oz	Pears, Individual Cups	Seneca	18 months @ 80 deg F	24	4 oz cups
MIXED BERRY CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Mixed Berry	Sqwincher	24 months @ 80 deg F	1	57 oz pouch
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1	1 - 6 oz bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande (Dixie Crystals)	12 months @ 80 deg F	1	12 ct bag

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

UGR-A LUNCH/DINNER MENU 5: PREPARATION INSTRUCTIONS

A. Follow the directions on the packages for the following items:

Mixed Berry: Best served chilled. Need six gallons of water for one envelopes.
Carrots: Bring to serving temperature.
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.
Rice: Need 3 quarts of water.

Sweet&Sour Sauce: Thaw and enjoy.

B. Desirable Serving Temperatures:

Beef and Vegetables: Maintain at 155° F or above
Sweet Fire Chicken: Maintain at 155° F or above

Orange Dreamsicle Cake: Thaw and enjoy

Carrots: Maintain at 145° F or above.
Rice: 145° F or above.
Pears: Chill, if possible.
Sweet&Sour Sauce: Thaw and enjoy.

C. Cooking/Grilling Instructions:

Beef & Vegetables:

Warm the vegetables - hot water or steam for 1 minute. DO NOT COOK.
Heat beef - hot water or steam for 1 minute. Heat to a minimum internal temp of 165 deg F.
Heat sauce - hot water / steamer for 10-15 minutes. Heat to a minimum internal temp of 165 deg F.

Brown Rice:

Empty entire contents of rice into a 4 inch whole hotel pan; add 3 quarts of hot water. Cover tightly w/ aluminum foil and bake in a preheated oven at 350 deg F (conv 325 deg F (convection) for 50 min; check temp of the baked rice to ensure it is about 140 deg F. Remove from oven and let stand for 10 min. Cover and keep warm (135 deg F or higher) until serving time. Fluff w/ fork before serving.

Egg Rolls: Heat to an internal temperature of 165°F

Carrots: Heat thoroughly, ensuring a minimum product temperature of 145° F or above.

D. Suggested Use of Spice:

Salt: General use
Pepper: General use
Vegetable Seasoning: Green Beans

****Food Safety Notes:**

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.