

ADDENDUM ONE

Date: June 21, 2012

To: All Bidders

From: Robert Thompson, Buyer
State Purchasing Bureau

RE: Questions and Answers for Request for Proposal Number 4033Z1
to be opened June 29, 2012.

Following are the questions submitted and answers provided for the above mentioned Request for Proposal. The questions and answers are to be considered as part of the Request for Proposal.

Questions	Answers
<p>1. Will you allow us to bid on the products using USDA 100155?</p>	<p>The Food Distribution Program would consider processing #100155. It needs to be noted that the State of Nebraska has currently procured #100154 for SY2013 processing and will need to take this into consideration when awarding these contract(s). Since the USDA catalogs are closed for ordering, any vendor awarded a product that processes #100155 may not have bulk to process until later in SY2013 year, if at all.</p>
<p>2. I have reviewed the above mentioned RFP for processing of USDA Ground Beef and we find the 10% limit of saturated fat of total calories to be counterproductive in providing nutritious wholesome and desirable food. Below is the nutritional analysis of the USDA Bulk Beef that will be supplied to further processors. Nutrient analysis of the raw product reveals that 26.8% of the calories in 100 grams of beef is from Saturated fat. In order for a product to only contain 10% of its calories from Saturated fat we have 2 choices. Use extenders (soy proteins 20% – 30% in the formulation) or increase the calories by adding additional calories that are empty calories like sugars to the products.</p>	<p>The nutritional values in the RFP were derived from the new meal pattern established earlier this year.</p> <p>http://www.fns.usda.gov/cnd/Governance/Legislation/dietaryspecs.pdf</p> <p>The Food Distribution Program will review saturated fat content based on an entire meal caloric value as found on the chart at the above link under: Other Specifications: Daily Amount Based on the Average for a 5-Day Week</p> <p>*Please see Table One below</p>

Questions	Answers
<p>Question 2. Continued</p> <p>Nutrient data for 23508, USDA Commodity, beef, ground, bulk/coarse ground, frozen, raw</p> <p>Nutrient data for 23508, USDA Commodity, beef, ground, bulk/coarse ground, frozen, raw <u>Return to Search Results Basic Report Statistics Report</u> <i>Nutrient values and weights are for edible portion</i></p> <p>**Please see Table Two below:</p>	
<p>3. My questions are in regards to page 21 Project requirements:</p> <p>a. B. The Nutrition Facts panel displays Saturated fat as a gram wt. vs. % calories from fat, we can attach additional documentation if needed, please advise.</p> <p>b. C. Saturated Fat must be less than 10% of the total calories vs. % of the total calories from fat. (please clarify, per current and pending new regulations, sat fat must be less than 10% total calories).</p>	<p>Saturated Fat should be clearly noted on the Nutrition Facts label. Because the USDA's nutritional standards are noted as % of total calories, if additional information is needed to figure this amount, it should be included.</p> <p>The nutritional values in the RFP were derived from the new meal pattern established earlier this year. http://www.fns.usda.gov/cnd/Governance/Legislation/dietaryspecs.pdf</p> <p>The Food Distribution Program will review saturated fat content based on an entire meal caloric value as found on the chart at the above link under: Other Specifications: Daily Amount Based on the Average for a 5-Day Week</p> <p>Please see table 1 below.</p>
<p>4. Please advise if you are willing to consider responses for further processing of USDA fresh beef combos, product code 100155.</p>	<p>The Food Distribution Program would consider processing #100155. It needs to be noted that the State of Nebraska has currently procured #100154 for SY2013 processing and will need to take this into consideration when awarding these contract(s). Since the USDA catalogs are closed for ordering, any vendor awarded a product that processes #100155 may not have bulk to process until later in SY2013 year, if at all.</p>

Questions	Answers
<p>5. Please define the following:</p> <ul style="list-style-type: none"> a. Standard Yield b. Guaranteed Minimum Return 	<p>Nebraska uses the ACDA definition of both of these terms. These can be found in the Processing Handbook at: http://www.commodityfoods.org/processing.php</p> <p>Standard Yield: Don't most people think of "SY" as school year? A concept that originated in poultry processing where the processor guarantees a fixed number of cases will be produced using a fixed amount of commodity. The standard yield is always fixed at a level that requires the processor to add some commercial product to achieve the required yield. Standard yield could be used for other commodities when a processor has significant manufacturing loss in the production of an end product.</p> <p>Guaranteed Minimum Return: The minimum weight or number of finished units of processed product that will be produced and returned using a fixed amount of commodity food. This information is obtained from information on the end product data schedule.</p>
<p>6. Is it permissible to submit an item on the bid which is not currently CN Labeled but which we have presently applied?</p>	<p>Each product's information should have the CN label/proposed CN label information included. If the CN information is pending approval, the status of approval as well as an estimated time frame for approval should be noted.</p>
<p>7. It is requested that "all items be bulk", yet the product your currently purchase from IFS is sleeve packed. Would you consider "sleeve pack" item?</p>	<p>The State would consider a product that is sleeve packed then case packed to be "bulk".</p>
<p>8. Will the product award be based on percentages of these categories nutrition, price, and taste?</p>	<p>No, the award is not based on percentages. Please see Section III, item B. Award.</p>
<p>9. Is there a maximum or minimum case size that is preferable</p>	<p>No, there are no minimum or maximum case size requirements.</p>
<p>10. Please advise the estimated volume for RFP 4033Z1.</p>	<p>Based upon currently procured items (SY2011-2012), the agencies in Nebraska indicate the utilization of 222,500 pounds of product code 100154 for SY2013. Please note this is not a guarantee as exact quantities requested by Nebraska agencies may be subject to change based upon the products actually procured for SY2013.</p>

***Table One**

Other Specifications: Daily Amount Based on the Average for a 5-Day Week

Min-max calories (kcal) _{mn,o}	350-500	400-550	450-600	550-650	600-700	750-850
Saturated fat (% of total calories) _{n,o}	< 10	< 10	< 10	< 10	< 10	< 10
Sodium (mg) _{n, p}	< 430	< 470	< 500	< 640	< 710	< 740
Trans fat _{n,o}	Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving.					

****Table Two**

Nutrient data for 23508, USDA Commodity, beef, ground, bulk/coarse ground, frozen, raw

Nutrient data for 23508, USDA Commodity, beef, ground, bulk/coarse ground, frozen, raw **[Return to Search Results](#)** **[Basic Report](#)** **[Statistics Report](#)** *Nutrient values and weights are for edible portion*

Nutrient	Unit	Value per 100.0g	# of Data Points	Std. Error
Proximates				
Water	g	65.81	1	--
Energy	kcal	228	--	--
Energy	kJ	954	--	--
Protein	g	17.37	--	--
Total lipid (fat)	g	17.07	1	--
Ash	g	0.86	--	--
Carbohydrate, by difference	g	0.00	--	--
Fiber, total dietary	g	0.0	--	--
Minerals				
Calcium, Ca	mg	7	--	--
Iron, Fe	mg	1.69	--	--
Magnesium, Mg	mg	17	--	--
Phosphorus, P	mg	122	--	--
Potassium, K	mg	246	--	--

Nutrient	Unit	Value per 100.0g	# of Data Points	Std. Error
Sodium, Na	mg	57	--	--
Zinc, Zn	mg	3.59	--	--
Copper, Cu	mg	0.062	--	--
Manganese, Mn	mg	0.015	--	--
Selenium, Se	µg	12.1	--	--
Vitamins				
Vitamin C, total ascorbic acid	mg	0.0	--	--
Thiamin	mg	0.056	--	--
Riboflavin	mg	0.232	--	--
Niacin	mg	4.207	--	--
Pantothenic acid	mg	0.362	--	--
Vitamin B-6	mg	0.241	--	--
Folate, total	µg	7	--	--
Folic acid	µg	0	--	--
Folate, food	µg	7	--	--
Folate, DFE	mcg_DFE	7	--	--
Vitamin B-12	µg	1.91	--	--
Vitamin A, RAE	mcg_RAE	0	--	--
Retinol	µg	0	--	--
Vitamin A, IU	IU	0	--	--
Lipids				
Fatty acids, total saturated	g	6.813	--	--
4:0	g	0.000	--	--
6:0	g	0.000	--	--
8:0	g	0.000	--	--

Nutrient	Unit	Value per 100.0g	# of Data Points	Std. Error
10:0	g	0.020	--	--
12:0	g	0.020	--	--
14:0	g	0.470	--	--
16:0	g	3.912	--	--
18:0	g	2.041	--	--
Fatty acids, total monounsaturated	g	7.413	--	--
16:1 undifferentiated	g	0.680	--	--
18:1 undifferentiated	g	6.403	--	--
20:1	g	0.020	--	--
22:1 undifferentiated	g	0.000	--	--
Fatty acids, total polyunsaturated	g	0.710	--	--
18:2 undifferentiated	g	0.053	--	--
18:3 undifferentiated	g	0.070	--	--
18:4	g	0.000	--	--
20:4 undifferentiated	g	0.080	--	--
20:5 n-3 (EPA)	g	0.000	--	--
22:5 n-3 (DPA)	g	0.000	--	--
22:6 n-3 (DHA)	g	0.000	--	--
Cholesterol	mg	69	--	--
Other				
Alcohol, ethyl	g	0.0	--	--