

STATE OF OHIO
DEPARTMENT OF ADMINISTRATIVE SERVICES
GENERAL SERVICES DIVISION
OFFICE OF PROCUREMENT SERVICES
4200 SURFACE ROAD, COLUMBUS, OH 43228-1395

MANDATORY USE CONTRACT FOR: PORTION PACK DRESSINGS, SAUCES AND CONDIMENTS

CONTRACT No.: OT903811

EFFECTIVE DATES: 01/20/11 to 11/30/12

* Renewal through 11/30/13

The Department of Administrative Services has accepted bids submitted in response to Invitation to Bid No. OT903811 that opened on 11/22/10. The evaluation of the bid response(s) has been completed. The bidder(s) listed herein have been determined to be the lowest responsive and responsible bidder(s) and have been awarded a contract for the items(s) listed. The respective bid response, including the Terms and Conditions for Bidding, Standard Contract Terms and Conditions, and Supplemental Contract Terms and Conditions, special contract terms & conditions, any bid addenda, specifications, pricing schedules and any attachments incorporated by reference and accepted by DAS become a part of this Requirements Contract.

This Requirements Contract is effective beginning and ending on the dates noted above unless, prior to the expiration date, the Contract is renewed, terminated or cancelled in accordance with the Contract Terms and Conditions.

This Requirements Contract is available to the Department of Mental Health, Central Warehouse, 3201 Alberta St., Columbus, OH 43204, as applicable.

Agencies are eligible to make purchases of the listed supplies and/or services in any amount and at any time as determined by the agency. The State makes no representation or guarantee that agencies will purchase the volume of supplies and/or services as advertised in the Invitation to Bid.

SPECIAL NOTE: State agencies may make purchases under this Requirements Contract up to \$2500.00 using the state of Ohio payment card. Any purchase that exceeds \$2500.00 will be made using the official state of Ohio purchase order (ADM-0523). Any non-state agency, institution of higher education or Cooperative Purchasing member will use forms applicable to their respective agency.

Questions regarding this and/or the Requirements Contract may be directed to:

Senthan Mahendrarasa
senthan.mahendrarasa@das.state.oh.us

This Requirements Contract and any Amendments thereto are available from the DAS Web site at the following address:

<http://www.ohio.gov/procure>

Minority Business Enterprise Award in accordance with ORC CH. 125.081

* Contract renewal for twelve (12) months through 11/30/13.

Signed: _____
Robert Blair, Director Date

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AMENDMENTS TO CONTRACT TERMS AND CONDITIONS: The following Amendments to the Contract Terms and Conditions do hereby become a part hereof. In the event that an amendment conflicts with the Contract Terms and Conditions, the Amendment will prevail.

DELIVERY AND ACCEPTANCE: Supplies will be delivered to the participating agency within twenty-one (21) days after receipt of order and, in accordance with paragraphs S-8, S-9, and S-10 of the SUPPLEMENTAL CONTRACT TERMS AND CONDITIONS. The delivery location will be noted on the purchase order issued by the participating agency. Acceptance (transfer of title) will occur upon the inspection and written confirmation by the ordering agency that the supplies delivered conform to the requirements set forth in the Contract. Unless otherwise provided in the Contract, acceptance shall be conclusive except as regards to latent defects, fraud, or such gross mistakes as amount to fraud.

DESCRIPTIVE LITERATURE: The Bidder may be required to submit descriptive literature of the supplies being offered. If requested, the literature will be used in the evaluation process to determine the lowest responsive and responsible Bidder. The literature will be used in the Reverse Auction Qualification Summary to determine compliance with the specifications. The literature shall provide nutritional and technical data for verification of compliance with the specifications. If not provided as part of the Bid response, the Bidder must provide said literature within seven (7) calendar days after request/notification by the Office of Procurement Services to do so. Any references, that may appear in the descriptive literature, that may alter the terms and conditions and specifications of the Bid (i.e. F.O.B. Shipping Point or Prices Subject to Change), will not be part of any Contract and will be disregarded by the State. Failure of the Bidder to furnish descriptive literature either as part of their Bid response or within the time specified herein will deem the Bidder not responsive.

SAMPLES: Samples may be requested from one or more bidders during the evaluation period. A bidder requested to submit samples shall submit only the quantity of product sample requested (a minimum of two [2] samples). Parcels containing samples are to be clearly labeled with the bidder's company name, the bid number, and the bid opening date. The product sample should be labeled in accordance with the information provided by the bidder on the bid response as to packer/processor, brand name, and product code number. Sample submitted shall be the same product offered on the bidder's bid response and the same product delivered, if bidder should receive an award. Samples shall be sent to the Food Service Section, Central Warehouse, 3201 Alberta Street, Columbus, OH 43204, Attn: Mr. Steve Knight (614) 752-0026, Ext. 21. Bidders shall submit samples only upon request. Only one (the first) shipment of samples submitted by a bidder for an ITB will be evaluated. Failure to supply samples during the evaluation period, within seven (7) calendar days of the request from Central Warehouse, shall deem your bid not responsive. Awards will be based on product compliance with specifications, and determined by the Food Service Section to be equal in all material respects to the product referenced in this Invitation to Bid, and test results as to palatability, portion weight, appearance, etc.

EVALUATION: Bids will be evaluated in accordance with Article I-17 of the "Instructions to Bidders". In addition, the state will determine the price per gram/ounce by dividing the case price by the net weight of the case pack offered. Price per gram/ounce will be carried 4 digits after the decimal point. Any additional digits will be dropped and not used in the evaluation and any subsequent award. The price per gram/ounce will then be multiplied by the estimated annual usage as determined by the preferred pack listed on the pricing pages. These prices will then be added to determine a low lot total.

CONTRACT AWARD: The contract will be awarded to the lowest responsive and responsible bidder by low lot total. Low lot total will be determined, as stated in the evaluation paragraph. Failure to bid all items may result in the bidder being deemed not responsive.

MINIMUM ORDER: No order shall be placed against a contract awarded pursuant to this bid for less than 500 cases.

FDA REGISTRATION: Pursuant to the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (the Bioterrorism Act) all domestic and foreign facilities that manufacture, process, pack or hold food for human or animal consumption in the United States are required to be registered with the Food & Drug Administration (FDA) no later than December 12, 2003. This registration includes owners, operators, or agents in charge of domestic or foreign facilities that manufacture/process, pack, or hold food for human or animal consumption in the United States. All domestic facilities, whether or not food enters interstate commerce, are required to register. Facilities may complete their registration with the FDA online at: <http://www.cfsan.fda.gov/~furls/ovffreg.html> When applicable, by signature affixed on Page 1, the bidder, or their supplier, certifies that they comply with this requirement.

FIXED-PRICE WITH ECONOMIC ADJUSTMENT: The contract prices(s) will remain firm for the first twelve (12) months duration of the contract. Thereafter, the Contractor may submit a request to increase their price(s) to be effective thirty (30) calendar days after acceptance by DAS. No price adjustment will be permitted prior to the effective date of the increase received by the Contractor from his suppliers, or on purchase orders that are already being processed, or on purchase orders that have been filled and are awaiting shipment. If the Contractor receives orders requiring quarterly delivery, the increase will apply to all deliveries made after the effective date of the price increase.

The price increase must be supported by a general price increase in the cost of the finished supplies, due to increases in the cost of raw materials, labor, freight, Workers' Compensation and/or Unemployment Insurance, etc. Detailed documentation, to include a comparison list of the contract items and proposed price increases, must be submitted to support the requested increase. Supportive documentation should include, but is not limited to: copies of the old and the current price lists or similar documents which indicate the original base cost of the product to the Contractor and the corresponding increase, and/or copies of correspondence sent by the Contractor's supplier on the supplier's letterhead, which contain the above price information and explains the source of the increase in such areas as raw materials, freight, fuel or labor, etc.

Should there be a decrease in the cost of the finished product due to a general decline in the market or some other factor, the Contractor is responsible to notify DAS immediately. The price decrease adjustment will be incorporated into the contract and will be effective on all purchase orders issued after the effective date of the decrease. If the price decrease is a temporary decrease, such should be noted on the invoice. In the event that the temporary decrease is revoked, the contract pricing will be returned to the pricing in effect prior to the temporary decrease. For quarterly deliveries, any decrease will be applied to deliveries made after the effective date of the decrease. Failure to comply with this provision will be considered as a default and will be subject to Provision I.C. "Termination/Suspension" and Provision II of the "Contract Remedies" of the "Standard Contract Terms and Conditions".

NOTICE ON THE USE OF SOCIAL SECURITY NUMBERS AS FEDERAL TAX IDENTIFICATION NUMBERS: The Department of Administrative Services (Department) requires vendors and contractors wishing to do business with the State to provide their Federal Taxpayer Identification Number to the Department. The Department does this so that it can perform statutorily required "responsibility" analyses on those vendors and contractors doing business with the State and, under limited circumstances, for tax reporting purposes. If you are a vendor or contractor using your Social Security Number as your Federal Taxpayer Identification Number, please be aware that the information you submit is a public record, and the Department may be compelled by Ohio law to release Federal Taxpayer Identification Numbers as a public record. If you do not want to have your Social Security Number potentially disclosed as a Federal Taxpayer Identification Number, the Department encourages you to use a separate Employer Identification Number (EIN) obtained from the United States Internal Revenue Service's to serve as your Federal Taxpayer Identification Number.

* USAGE REPORTS: Every six (6) months the contractor must submit a report (written or on disk) indicating sales generated by this contract. The report shall list usage by customer, by line item, showing the quantities/dollars generated by this contract. The report shall be forwarded to the Office of Procurement Services, 4200 Surface Road, Columbus, OH, 43228-1395, Attn: Senthana Mahendrarasa.

SPECIFICATIONS FOR PORTION PACKED DRESSINGS, SAUCES, AND CONDIMENTS

I. SCOPE AND CLASSIFICATION

- A. Scope: The purpose of this bid is to obtain a contractor to supply portion packed dressings, sauces, and condiments to state of Ohio, Department of Mental Health, Central Warehouse, 3201 Alberta St., Columbus, OH 43204, for use at state institutions. The contractor shall make delivery, FOB destination prepaid. The term of any ensuing contract is to be twenty-three (23) months, from January 14, 2011 through November 30, 2012.
- B. Classification
1. Salad Dressing, Regular
 2. Mayonnaise, Calorie Restricted
 3. Tartar Sauce
 4. Soy Sauce
 5. Taco Sauce
 6. Salad Dressings, Pourable
 - a. French
 - b. French, Calorie Restricted
 - c. Italian
 - d. Italian, Calorie Restricted
 - e. Thousand Island
 - f. Thousand Island, Calorie Restricted

* Denotes change in Usage Reports Contact

B. Classification (Cont'd)

7. Mustard
8. Catsup
9. Barbecue Sauce
10. Sweet-n-Sour Sauce
11. Honey
12. Syrup, Pancake and Waffle
 - a. Syrup
 - b. Syrup, Calorie Restricted
13. Lemon Juice
14. Sweet Relish
15. Cheese, Parmesan, Grated
16. Jelly
 - a. Jelly
 - b. Jelly, Calorie Restricted
17. Creamer, Non-Dairy
18. Sugar Substitute
19. Salt
20. Pepper
21. Peanut Butter

II. APPLICABLE DOCUMENTS

- A. Commercial Item Description A-A-20140D, Type II and III, dated June 25, 2008, Salad Dressing and Tarter Sauce, and latest amendments thereof.
- B. Commercial Item Description A-A-20087C, dated April 28, 2006, Soy Sauce, and latest amendments thereof.
- C. Commercial Item Description A-A-20162B, dated April 21, 2008, Salad Dressings, Pourable, Type I and latest amendments thereof.
- D. Commercial Item Description A-A-20036C, dated May 29, 2007, Mustard, Prepared, and latest amendments thereof.
- E. 21CFR155.194, dated April 1, 2001, Catsup, and latest amendments thereof.
- F. Commercial Item Description A-A-20335A, dated May 7, 2007, Barbecue Sauce, Flavor I, and latest amendments thereof.
- G. 52.1391 - United States Standards for Grades of Extracted Honey dated May 23, 1985.
- H. Commercial Item Description A-A-20124D, dated April 17, 2008, Syrup, Type IV, Style 1 and latest amendments thereof.
- I. Commercial Item Description A-A-20144B, dated May 1, 1998, Lemon Juice, and latest amendments thereof.
- J. Commercial Item Description A-A-20078B, dated March 5, 2002, Jelly, Fruit, Type I and II, Style I and latest amendments thereof.
- K. Commercial Item Description A-A-20043B, dated March 26, 2004, Creamer, Non-Dairy, Dry, and latest amendments thereof.
- L. Commercial Item Description A-A-20178A, dated February 24, 2005, Sugar Substitute, and latest amendments thereof.
- M. Commercial Item Description A-A-20001A, dated March 27, 2002, Pepper, Black, Class X, Form I, and latest amendments thereof.
- N. Commercial Item Description A-A-20328A, dated August 29, 2006, Peanut Butter, Style I, Class A, Texture 1, Type a.
- O. Federal Food and Drug Standards of Identity, Quality and Fill.

III SALIENT CHARACTERISTICS

Portion Packs provided shall meet the salient characteristics of this specification, conform to the producer's own specifications, standards, and quality assurance practices, and shall be the same portion packs offered for sale in the commercial marketplace. The state of Ohio reserves the right to require proof of such conformance.

All products shall be free from foreign materials such as rust, dirt, grease, wood, paint, glass, metal, paper, hair and insect parts. Shall have a pleasing characteristic flavor and shall be free from any objectionable flavors and odors such as oxidized, tallowy, rancid, reverted vegetable oil flavor, yeast and starchy.

III SALIENT CHARACTERISTICS (Cont'd)

A. Salad Dressing

1. Type II, Style A, Regular – Shall be uniform off-white to light cream color. Shall have a sharp distinct vinegar odor and a clean vinegar flavor. May possess a pleasing egg yolk flavor. Shall have a semi-solid consistency. No evidence of lumps, grittiness or gassiness.

B. Mayonnaise, Calorie Restricted

1. Shall be uniform off-white to light cream color. Shall have a sharp distinct vinegar odor and a clean vinegar flavor. May possess a pleasing egg yolk flavor. Shall have a semi-solid consistency. No evidence of lumps, grittiness or gassiness. Shall have no more than 45 calories and no more than 5 grams of fat per portion.

C. Tartar Sauce

1. Type III, Style A – Shall be made using a salad dressing conforming to Type II, Regular, above. Shall incorporate processed dill or stabilized pickle relish containing spices commonly used in tartar sauce. May have additional ingredients of capers, onions, cucumbers or peppers consistent with commercial sauce. Product shall have a thick creamy consistency suitable for a sandwich spread. Flavor shall be pleasingly tart. Incorporated vegetable pieces shall be firm and crispy. There shall be no evidence of separation of oil and water.

D. Soy Sauce

1. Type II, Non-fermented, - Shall be a blend of hydrolyzed vegetable protein, salt, corn syrup or sugar, caramel color, and water. May contain vinegar and/or organic acids and preservatives. Shall have a well-blended, palatable, tart and salty flavor, and possess the aroma, body, and character typical of this type of sauce.

E. Taco Sauce

1. Product includes ingredients of water, vinegar, tomato paste, salt and spices. Shall have a mild to medium traditional taco sauce flavor.

F. Salad Dressing, Pourable

1. French, Type I, Flavor A, Style I – Emulsified dressing, orange-red in color. Shall not contain less than 35% vegetable oil.
2. French, Calorie Restricted – Emulsified dressing, orange-red in color. Shall have no more than 20 calories and no more than 5 grams of carbohydrates per portion.
3. Italian, Type I, Flavor C, Style 2 – Dressing shall have a blend of oil, vinegar and seasonings consistent with commercial style dressing. Shall possess a zesty flavor and aroma.
4. Italian, Calorie Restricted – Dressing shall have a blend of oil, vinegar and seasonings consistent with commercial style dressing. Shall possess a zesty flavor and aroma. Shall have no more than 20 calories and no more than 5 grams of carbohydrates per portion.
5. Thousand Island, Type I, Flavor E – Product shall have a thick, creamy pourable consistency and shall be free from separation and gas formation. Shall have a tangy, spicy flavor and aroma.
6. Thousand Island, Calorie Restricted – Product shall have a thick, creamy pourable consistency and shall be free from separation and gas formation. Shall have a tangy, spicy flavor and aroma. Shall have no more than 20 calories and no more than 5 grams of carbohydrates per portion.

G. Mustard

1. Type I, Yellow – Mustard shall have a smooth consistency, free from coarse particles. Shall have a mild mustard flavor with a slight acidic taste. Shall not be over 60 days old at time of delivery.

III SALIENT CHARACTERISTICS (Cont'd)

H. Catsup

1. Shall be processed using the liquid obtained from the residue after partial extraction of juice from tomatoes. Shall be strained to exclude skins, seeds and other coarse or hard substances in accordance with good manufacturing practices. Vinegar, sweeteners, spices flavorings, onions or garlic may then be added to the finished product.

I. Barbecue Sauce

1. Flavor I, Plain/Regular – Sauce may contain ingredients such as corn syrup, water, tomato concentrate, distilled vinegar, molasses, fruit purees, spices, salt, and modified food starches. Shall be smooth and possess a consistency such that not more than a slight separation of free liquid occurs. May have small pieces of flavorings or spices. Shall have a spicy, smoky, sweet/sour tomato flavor and odor characteristic of barbecue sauce. Shall be deep reddish brown, smooth, glossy and moderately thick.

J. Sweet-n-Sour Sauce

1. Product includes ingredients of water, corn sweetener, fruit concentrate, sugar, vinegar, starch, salt, Worcestershire sauce, wine flavor, soy sauce, preservatives, mustard flour, spices, citric acid, onion powder and garlic powder.

K. Honey

1. Liquid Honey, Filtered, Type (a), Style (a) – Honey that has been separated from the comb by centrifugal force, gravity, straining or other means. Shall be filtered to remove all or most of the fine particles, pollen grains, air bubbles, or other fine materials normally found in suspension. Shall have a fragrance or odor of commercial honey. Shall be of a color typical of honey.

L. Syrup

1. Syrup, Imitation Maple, Type IV, Style 1, Flavor A – Shall be imitation maple table syrup for waffles, pancakes, etc. Shall be pasteurized in accordance with good commercial practice. Shall be clean, free from fermentation and free from any objectionable flavor, odor or sediment. Color shall not be lighter than light amber or more than slightly darker than dark amber. Minimum 65 brix solids.
2. Syrup, Imitation Maple, Calorie Restricted - Shall be imitation maple table syrup for waffles, pancakes, etc. Shall be pasteurized in accordance with good commercial practice. Shall be clean, free from fermentation and free from any objectionable flavor, odor or sediment. Color shall not be lighter than light amber or more than slightly darker than dark amber. Shall have no more than 60 calories and no more than 15 grams of carbohydrates per portion.

M. Lemon Juice

1. Juice, Lemon, Reconstituted – Juice used for reconstitution shall be prepared from unfermented juice obtained from mature lemons of one or more of the high acid varieties. The finished product shall be free from seeds or seed particles, particles of membranes, core, peel, and other extraneous plant material. Shall possess a distinct lemon flavor and odor.

N. Sweet Relish

1. Relish consists of finely cut or chopped cucumbers packed in a vinegar solution with suitable sweetening ingredients. May contain other finely cut or chopped vegetables commonly found in commercial type sweet relish.

O. Parmesan Cheese, Grated

1. Natural Parmesan (Reggiano) cheese possessing a sweet, mellow, nut-like taste shall be selected for grating. Cheese shall be grated so as to be suitable for use as a sprinkled topping. Cheese aged more than one and one-half to two years may acquire a mildly piquant flavor, which shall be acceptable.

III SALIENT CHARACTERISTICS (Cont'd)

P. Jelly, Assorted Flavors

1. Apple, Grape, and Mixed Fruit, Type I and II, Style 1 – US Grade A Fancy jellies in an assorted pack prepared from a single or a mixture of more than one fruit juices. Shall have a tender to slightly firm texture with a spreadable consistency. Jelly shall be clear or translucent and shall maintain a compact shape without excessive weeping. The fruit jelly shall have a distinct flavor characteristic of the fruit ingredients. Case pack shall be an approximate ratio of 50 apple, 75 grape, and 75 mixed fruit.
2. Apple, Grape, and Mixed Fruit, Calorie Restricted – US Grade A Fancy jellies in an assorted pack prepared from a single or a mixture of more than one fruit juices. Shall have a tender to slightly firm texture with a spreadable consistency. Jelly shall be clear or translucent and shall maintain a compact shape without excessive weeping. The fruit jelly shall have a distinct flavor characteristic of the fruit ingredients. Case pack shall be an approximate ratio of 50 apple, 75 grape, and 75 mixed fruit. Shall have no more than 20 calories and no more than 5 grams of carbohydrates per portion.

Q. Non-Dairy Creamer, Dry

1. Non-dairy creamer shall be free flowing uniform granular powder and shall be free from lumps. Upon being added to a hot liquid it shall readily dissolve within 15 seconds and show no signs of curdling, feathering or undissolved floating particles. Shall possess a white to light-cream color. Shall impart a sweet creamy flavor. Shall be processed and packaged not more than 90 days prior to delivery.

R. Sugar Substitute

1. Low calorie blend of nutritive and non-nutritive sweeteners.

S. Salt, Table, Iodized

1. Shall be fine granulated, white colored, free flowing, derived from either rock or evaporated sources. Product shall contain one or more effective anti caking agents, and the finished commodity shall contain no more than 0.1 percent moisture by weight and be not less than 97.5 percent sodium chloride on a moisture free basis.

T. Pepper, Black, Ground, Fine

1. Shall be from the dried immature berries of *Piper nigrum* L. Shall contain not more than 7.0 percent total ash, 1.0 percent acid insoluble ash, 12.5 percent crude fiber, 12.0 percent moisture, and 30.0 percent starch. Shall contain not less than 2.0 percent volatile oil, and 7.5 percent non-volatile methylene chloride extract. Pepper shall be uniformly ground to allow for a minimum of 70 percent, by weight, to pass through a U.S. Standard No. 30 sieve.

U. Peanut Butter

1. Style I, Class A, Texture 1, Type a – Peanut Butter shall contain partially or fully hydrogenated vegetable oils to prevent oil separation.

IV. REGULATORY REQUIREMENTS

A. Certification

1. The product delivered to the state of Ohio shall comply with all Federal, State, and local mandatory requirements and regulations as they apply to preparation, packaging, labeling, storage and distribution.
2. Guaranty: By the signature affixed on page 1 of this bid, contractor guarantees that, as of the date of delivery to the state or the state's agent, the product(s) offered is (are) not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act ("the ACT"), and not an article which may not, under the provisions of section 404, 505, or 512 of the Act, be introduced into interstate commerce.

B. Packaging

1. Portion packs shall be packed in poly-packs, packets or cups as individual servings. The packaging shall be in accordance with good commercial practice. Product is to be packed in containers standard to the industry.
2. All contents shall be packed in a commercially sanitary manner.
3. Each container shall be clearly labeled indicating contents, name and address of the manufacturer or distributor and the quantity contained therein.

C. Palletization

1. All shipments are to be palletized. Contractor shall furnish commodity palletized on either disposable pallets or 40" x 48" 4-way (GMA) pallets for truckload deliveries.
2. Pallets are to be securely banded or shrink-wrapped.
3. Pallets of equal value will be exchanged at the time of delivery.

D. Nutrition Information

1. A copy of the label with listed nutritional facts may be requested during the bid evaluation. The label is to comply with Federal Regulation 7 CFR Parts 210 and 20 (Child Nutrition Program). A nutritional label or manufacturer's specification sheet listing the same information as shown below is acceptable. Failure to supply the documentation within seven (7) days of request may deem your bid not responsive.

Sample of Nutrition Label:

Nutrition Facts		
Serving Size 1 cup (228g)		
Servings Per Container 2		
Amount per serving:		
Calories	Calories from Fat	
	% Daily Value *	
Total Fat 0g	0%	
Saturated Fat 0g	0%	
Cholesterol 0 mg	0%	
Sodium 0 mg	0%	
Total Carbohydrate 0g	0%	
Dietary Fiber 0g	0%	
Sugars 0g	0%	
Protein 0g	0%	
Vitamin A 0%	Vitamin C 0%	
Calcium 0%	Iron 0%	
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	65 g	80 g
Sat Fat/Less than	20 g	25 g
Cholesterol/Less than	300 mg	300 mg
Sodium/Less than	2,400 mg	2,400 mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g
Calories per gram:		
Fat 9	Carbohydrates 4	Protein 4

PRICE SCHEDULE

The contractor shall deliver the portion packed dressings, sauces, and condiments, FOB destination prepaid, to Department of Mental Health, Central Warehouse, 3201 Alberta St., Columbus, OH 43204.

ITEM ID NO.	DESCRIPTION	PACK SIZE	PORTIONS PER CASE	BRAND NAME AND PRODUCT CODE NUMBER	CASE PRICE
14820	Salad Dressing, Regular	12 gms	200	S & P – SD1202	\$ 4.33
14821	Mayonnaise, Reduced Calorie	12 gms	200	S & P - MYLC12	\$ 6.70
14822	Tartar Sauce	12 gms	200	S & P – TS1202	\$ 4.59
14823	Soy Sauce	9 gms	500	S & P – SOY905	\$ 5.50
14824	Taco Sauce	9 gms	200	S & P - TACO92	\$ 3.39
14825	French Dressing	12 gms	200	S & P - FD1202	\$ 3.94
14826	French Dressing, Calorie Restricted	12 gms	200	S & P – FD12LC	\$ 4.14
14827	Italian Dressing	12 gms	200	S & P – ID1202	\$ 3.93
14828	Italian Dressing, Calorie Restricted	12 gms	200	S & P – ID12LC	\$ 3.47
14829	Thousand Island Dressing	12 gms	200	S & P – TI1202	\$ 3.96
14830	Thousand Island Dressing, Calorie Restricted	12 gms	200	S & P – TI12LC	\$ 4.23
14831	Mustard	5.5 gms	500	S & P – M0205	\$ 4.38
14832	Catsup	11 gms	500	S & P – K1105	\$ 7.75
14833	Barbecue Sauce	1 oz	100	S & P – BBQCUP	\$ 5.69
14834	Sweet-n-Sour Sauce	1 oz	100	S & P – SASCUP	\$ 5.38
14835	Honey	9 gms	200	S & P – H9002	\$ 10.60
14836	Syrup	1.5 oz	100	S & P – TSY200	\$ 4.38
14837	Syrup, Calorie Restricted	1 oz	100	S & P – TSYD1	\$ 4.20
14838	Lemon Juice	4 gms	200	S & P – LMJ200	\$ 3.77
14839	Sweet Relish	9 gms	200	S & P – R9002	\$ 4.49
14840	Cheese, Parmesan, Grated	3.5 gms	200	Diamond Crystal 58725	\$ 13.20
14841	Jelly	14 gms	200	S & P – JP113	\$ 3.96
14842	Jelly, Calorie Restricted	12 gms	200	S & P – DJ0003	\$ 5.13

Quantities and flavors per case of Jelly offered: 40 Apple / 80 Grape / 80 Mixed Fruit

Quantities and flavors per case of Jelly, Calorie Restricted offered: 40 Apple / 80 Grape / 80 Mixed Fruit

ITEM ID NO.	DESCRIPTION	PACK SIZE	PORTIONS PER CASE	BRAND NAME	CASE PRICE
14843	Creamer, Non-Dairy	3 gms	1,000	S & P – CRM1	\$ 18.11
14844	Sugar Substitute	.8 gms	2,000	S & P – SSB2000	\$ 14.81
14845	Salt	.75 gms	3,000	S & P – SA7503	\$ 5.76
14846	Pepper	.18 gms	3,000	S & P – P3018	\$ 7.86
14847	Peanut Butter	1.12 oz	400	Lucky - PB4001	\$ 61.44

CONTRACTOR INDEX

CONTRACTOR, TERMS, AND DELIVERY:

BID/CONTRACT NO.: OT903811-1 (11/30/13) *



MINORITY BUSINESS ENTERPRISE

142092
 Roger Elliott
 P. O. Box 29665
 Columbus, OH 43229

DELIVERY: Within 21 Days A.R.O.

TERMS: Net 30 Days

CONTRACTOR'S CONTACT: Roger Elliott

Telephone: (614) 882-2783
 FAX: (614) 882-2781
 E-Mail: rogerelliott@att.net

* Indicates renewal through 11/30/13

SUMMARY OF AMENDMENTS

Amendment Number	Revision Date	Description
2	12/01/12	This amendment is issued to renew the subject contract an additional twelve (12) months, effective 12/01/12 through 11/30/13.
1	02/17/12	To notify of a price increase for Peanut Butter item # 00000000000014847.