

INVITATION TO BID

State of Ohio
Department of Administrative Services
General Services Division
Office of Procurement Services

The Original Signed Bid must be submitted to the Office of Procurement Services to receive consideration for award.		BIDDER NAME	
BID NUMBER <u>OT00908323</u>	OPENING DATE (1:00 p.m.) <u>APRIL 12, 2013</u>	STREET ADDRESS <input type="checkbox"/> Check if remit address is different and list on separate sheet	
General Services Division Office of Procurement Services 4200 Surface Road Columbus, OH 43228-1395 Attn: Bid Desk		CITY STATE ZIP	
		COUNTY	MBE/EDGE CERTIFICATE NUMBER
		TELEPHONE NO. ()	TOLL FREE NO. 1 - ()
		CONTACT PERSON	FAX NO. ()
REQ./INDEX NO. EDU099	BID NOTICE DATE March 21, 2013	CONTRACTOR'S E-MAIL ADDRESS	
SELECT YOUR PREFERRED METHOD OF RECEIVING PURCHASE ORDERS AND ENTER THE E-MAIL OR FAX NUMBER INFORMATION (ONLY SELECT ONE METHOD)			
<input type="checkbox"/> E-Mail <input type="checkbox"/> Fax			
In addition to the standard terms for payment, the payment terms for state agency(ies) will be 2%,10 Days, Net 30 Days unless otherwise stated in the following space. If no discount is offered, bidder should circle "Net 30 Days". ____%, ____Days, Net 30 Days			
<u>PARTICIPATING AGENCY(IES):</u> DEPARTMENT OF EDUCATION, OFFICE OF CHILD NUTRITION, 25 SOUTH FRONT STREET, THIRD FLOOR, COLUMBUS, OH 43215			
ADDENDUM FOR CHANGE ADDENDUM NO.: 1 REVISION DATE: 03/28/13			
<u>THE DEPARTMENT OF ADMINISTRATIVE SERVICES, OFFICE OF PROCUREMENT SERVICES IS SOLICITING BIDS FOR:</u> WHOLE GRAIN MACARONI AND CHEESE, REDUCED FAT, PRECOOKED, FROZEN, PROCESSED USING USDA COMMODITY CHEDDAR CHEESE This addendum is issued to change the bid requirements on page 7, section II. B. 1. a and b.			

SPECIFICATION

I. SCOPE AND CLASSIFICATION

A. Scope

The purpose of this bid is to obtain a contractor to process United States Department of Agriculture (USDA) commodity cheddar cheese into Whole Grain Reduced Fat Macaroni and Cheese for the ODE, OCN. It is anticipated that the USDA will make available about one hundred thousand (100,000) lbs. of USDA cheddar cheese to the state of Ohio annually and that one hundred thousand (100,000) lbs. will be processed annually. The quantity specified is based on anticipated product availability from the USDA at the time of award of any contract issued pursuant to this bid. The state of Ohio is not obligated to request processing in these or any other amounts. Commodities will be delivered to the contractor in pack sizes specified herein and the contractor shall process product and deliver finished product to the cold storage facilities. Bid pricing (price per pound of finished product) shall include all transportation charges and any other costs associated with providing the product. The term of any contract awarded pursuant to this bid shall be from July 1, 2013 through June 30, 2016.

B. Classification

Macaroni and Cheese, Reduced Fat, Precooked, Using Whole Grain-Rich Pasta, Frozen

II. REQUIREMENTS

A. Raw Commodity Description

1. USDA commodity cheddar cheese Material Code 100010 (B049)
 - a. Packed in 500 lb. barrels, eighty (80) barrels per truckload

B. End Product Description

1. Whole Grain Macaroni and Cheese, Reduced Fat, Precooked, Frozen

a. Formulation

<u>Ingredients</u>	<u>Percentage</u>
USDA commodity cheddar cheese	20.0% maximum *
Water	55.0% maximum
Whole grain-rich Pasta	15.0% minimum
Seasonings	5.0% maximum

- b. The macaroni and cheese sauce shall be prepared from USDA commodity cheddar cheese in accordance with the above formulation. Each 2 oz. Meat/Meat Alternate serving of macaroni and cheese sauce must contain no more than 12 grams of total fat. Finished product should contain a minimum of 0.75 grain equivalence per servings. Product must not contain MSG. The macaroni and cheese sauce shall have a creamy texture and be acceptable to all age groups of children (Grades K – 12). The product shall be cooked to a temperature of 160°F. Once cooking is complete, product shall be packed into boilable/steamable poly pouch bags and sealed without metal clips or ties. Product is to be quick chilled to 40°F., then frozen to 0°F. within seventy-two (72) hours. *
- c. The product shall be produced using whole grain-rich pasta and a cheese sauce made with cheddar cheese, thickeners, spices, artificial and natural flavors, and other wholesome ingredients. The pasta shall be produced using 100 percent whole grain, or contain a blend of whole grain meal and enriched flour of which at least 50 percent is whole grain.
- d. The texture of the macaroni shall not be rubbery, mushy, or pasty. The sauce shall not be excessively thin, thick, or pasty. The frozen macaroni and cheese shall have an odor and flavor characteristic to prepared macaroni and cheese. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

* Denotes changes with Addendum 1.