

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>OT902516</u>	OPENING DATE (1:00 p.m.) <u>August 21, 2015</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. EDU046	BID NOTICE DATE August 6, 2015	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 FOR CHILD NUTRITION, 25 SOUTH FRONT STREET, THIRD FLOOR, COLUMBUS, OH 43215			
ADDENDUM FOR CHANGE ADDENDUM NO.: 1 REVISION DATE: 08/07/15			
<u>THE DEPARTMENT OF ADMINISTRATIVE SERVICES, OFFICE OF PROCUREMENT SERVICES IS SOLICITING BIDS FOR:</u> CHEESE PRODUCTS, PROCESSED USING USDA COMMODITY CHEDDAR CHEESE			
Attached are pages 7 and 8 to this Invitation to Bid. Remove the corresponding pages from the existing bid and replace with the attached.			
As indicated herein this addendum is issued to notify of specification changes.			

- b. Using a mixture of Cheddar cheese, water, cream, enzymes, and other ingredients, process into finished sliced, reduced fat American cheese.
 - c. Each 1oz serving size shall provide 1 Meat/Meat Alternate in the USDA National School Lunch Program. It shall also contain no greater than 4.0g of total fat and 2.5g of saturated fat, and no greater than 280mg of sodium. The product shall not contain trans-fat.
 - d. Product shall have a mild, pleasing flavor and may possess a slightly salty, slightly sweet, or slightly acid flavor. Vinegar flavor shall not be acceptable.
 - e. The cheese body and texture shall be smooth and resilient.
 - f. The cheese shall have a yellow color. Color shall be uniform and have an attractive sheen.
 - g. Visible signs of mold on the exterior or interior of the cheese are unacceptable.
 - h. Product shall have a minimum shelf life of one hundred eighty (180) days beginning from the delivery date to ODE warehouse when stored refrigerated at 35 to 40 degrees F.
 - i. Product shall meet the requirements stated in 21 CFR Section 133.169.
 - j. Moisture: 50% maximum
 - k. Fat in Solids: 16% minimum
 - l. pH: 5.3 to 6.0
 - m. Salt: 2.0% maximum
2. *Cheddar Cheese Sticks, Reduced Fat, Refrigerated: 1 oz. Portions, Individually Wrapped

a. Formulation

<u>Ingredients</u>	<u>Percentage/Batch</u>
Cheese or Cheddar Cheese	31.00% minimum
Water	50.00% maximum
Other	19.00% maximum

- b. Using a mixture of pasteurized part-skim milk, cheese, water, enzymes, and other ingredients, process into finished reduced fat cheddar cheese.
- c. Each 1oz serving size shall provide 1 Meat/Meat Alternate in the USDA National School Lunch Program. It shall also contain no greater than 8.0g of total fat and 5.0g of saturated fat, and no greater than 210mg of sodium. The product shall not contain trans-fat.
- d. Product shall have a mild, pleasing flavor and may possess a slightly salty, slightly sweet, or slightly acid flavor. Vinegar flavor shall not be acceptable.
- e. *The cheese body and texture shall be smooth and resilient.
- f. The cheese shall have a yellow color. Color shall be uniform.
- g. Visible signs of mold on the exterior or interior of the cheese are unacceptable.
- h. *The cheese shall be extruded into one (1) ounce sticks and individually wrapped.
- i. Product shall have a minimum shelf life of one hundred eighty (180) days beginning from the delivery date to ODE warehouse when stored refrigerated at 35 to 40 degrees F.
- j. Product shall meet the requirements stated in 21 CFR Section 133.113.
- k. Moisture: 39% maximum

*Denotes changes to the specifications with bid addendum 1.

