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Exhibit 23. **Plaintiff's Answer to Defendant's Interrogatory No. 3.**

EXHIBIT 1

BID ITEM # 1

Zeppy 3 Oz Cinnamon Raisin

03/16/2016

Nutrition Facts

Serving Size 1 bagel (85g)
Servings Per Container 6

Amount Per Serving

Calories 220	Calories from Fat 5
	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 320mg	13%
Total Carbohydrate 46g	15%
Dietary Fiber 2g	8%
Sugars 7g	
Protein 8g	

Vitamin A 0%	• Vitamin C 10%
Calcium 10%	• Iron 15%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: INGREDIENTS: Umbromated, Unbleached, Enriched Wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), malted barley flour,, Water, Raisin, Sugar,Malt, Salt, Yeast, Cinnamon., Calcium Propionate, Guar Gum, Wheat Gluten,Caramel Color, enzymes. Natural Flavor, Monoglycerides, ascorbic acid,yellow corn meal.

Contains Wheat.May contain sesame seeds

BID ITEM # 2

Zeppy Plain 3 oz.

03/16/2016

Nutrition Facts

Serving Size 1 bagel (85g)
Servings Per Container 6

Amount Per Serving

Calories 220	Calories from Fat 5
	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 290mg	12%
Total Carbohydrate 44g	15%
Dietary Fiber 2g	8%
Sugars 3g	
Protein 8g	

Vitamin A 0%	• Vitamin C 10%
Calcium 10%	• Iron 15%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: Flour Umbromated, Unbleached, Enriched Wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), malted barley flour,, Water,Sugar,Malt, Salt, ,Yeast, Calcium Propionate, Guar Gum, Wheat Gluten,enzymes. Monoglycerides, ascorbic acid.,Yellow corn meal

Contains Wheat, may contain sesame seeds

wong 0001

BIO ITEM #3

Calise French toast 22 oz Revised 3/29/2016

06/07/2016

Nutrition Facts

Serving Size (104g)
Servings Per Container 6

Amount Per Serving	
Calories 280	Calories from Fat 15
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 390mg	16%
Total Carbohydrate 55g	18%
Dietary Fiber 2g	8%
Sugars 8g	
Protein 11g	

Vitamin A 0%	• Vitamin C 0%
Calcium 25%	• Iron 15%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: Umbromated, Unbleached, Enriched Wheat flour,{flour,malted barley flour,niacin(vitaminB3),reduced iron, thiamine mononitrate(vitaminB1), riboflavin(vitaminB2), folic acid},Water,
Sugar,Cinnamon,Yeast,Salt,Calcium Propionate,Potassium Sorbate, Calcium Acetate (to retard spoilage). Corn cereal,Yellow corn Flour, Monoglycerides, ascorbic acid,Xanthan Gum,Guar Gum, enzymes,Cellulose Gum,Lecithin,Sodium Bicarbonate,Annatto,Turmeric and Paprika,Canola Oil,Caramel Color,Natural and Artificial Flavor,Fructose,Soybean Oil,Corn Meal.

Contains Wheat, may contain sesame seeds

BIO ITEM # 4

Zeppy 3 Oz Cinnamon Raisin

03/16/2016

Nutrition Facts

Serving Size 1 bagel (85g)
Servings Per Container 6

Amount Per Serving	
Calories 220	Calories from Fat 5
	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 320mg	13%
Total Carbohydrate 49g	15%
Dietary Fiber 2g	8%
Sugars 7g	
Protein 8g	

Vitamin A 0%	• Vitamin C 10%
Calcium 10%	• Iron 15%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: INGREDIENTS: Umbromated, Unbleached, Enriched Wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), malted barley flour,. Water, Raisin, Sugar,Malt, Salt, Yeast, Cinnamon., Calcium Propionate, Guar Gum, Wheat Gluten,Caramel Color, enzymes. Natural Flavor, Monoglycerides, ascorbic acid,yellow corn meal.

Contains Wheat.May contain sesame seeds

wong 0002

BID ITEM # 5

Mini Asst Bagel Dz.

Calise Mini Plain Bagels

INGREDIENTS: Umbromated, Unbleached, Enriched Wheat flour,{flour,malted barley flour,niacin(vitaminB3),reduced iron, thiamine mononitrate(vitaminB1), riboflavin(vitaminB2), folic acid),Water,sugar,salt,Yeast, Calcium Propionate (to retard spoilage).. Wheat Gluten, enzymes, Monoglycerides, ascorbic Acid,,Xanthan Gum,Guar Gum, corn meal

Contains Wheat.(May contain Sesame seeds)

Nutrition Facts
Serving Size 1 Bagel (40g)
Servings Per Container 12

Amount Per Serving	
Calories 100	Calories from Fat 5
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	7%
Total Carbohydrate 21g	7%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 4g	
Vitamin A 0% • Vitamin C 6%	
Calcium 10% • Iron 10%	

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Calise Mini Wheat

INGREDIENTS: 100% WHOLE WHEAT FLOUR,WATER, WHEAT BRAN, SUGAR,YEAST,WHEAT GLUTEN,SALT, CALCIUM PROPIONATE (TO RETARD SPOILAGE),VEGETABLE MONOGLYCERIDES,ASCORBIC ACID,XANTHAN GUM,GUAR GUM, ENZYMES , YELLOW CORN MEAL,

Contains Wheat.(May contain Sesame seeds)

Nutrition Facts
Serving Size (40g)
Servings Per Container

Amount Per Serving	
Calories 100	Calories from Fat 10
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 140mg	6%
Total Carbohydrate 19g	6%
Dietary Fiber 3g	12%
Sugars 2g	
Protein 4g	
Vitamin A 0% • Vitamin C 6%	
Calcium 6% • Iron 2%	

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Calise Mini Cinnamon Raisin Bagels

INGREDIENTS: Umbromated, Unbleached, Enriched Wheat flour,{flour,malted barley flour,niacin(vitaminB3),reduced iron, thiamine mononitrate(vitaminB1), riboflavin(vitaminB2), folic acid), Water, Raisin, Sugar,Yeast, Wheat Gluten,Salt,Cinnamon,Caramel color,Calcium Propionate, Monoglycerides,Ascorbic Acid, Enzymes,Xanthan Gum,Guar Gum, corn meal

Contains Wheat.(May contain Sesame seeds)

Nutrition Facts
Serving Size (40g)
Servings Per Container

Amount Per Serving	
Calories 110	Calories from Fat 5
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 150mg	6%
Total Carbohydrate 22g	7%
Dietary Fiber 1g	4%
Sugars 3g	
Protein 4g	
Vitamin A 0% • Vitamin C 10%	
Calcium 6% • Iron 10%	

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

BID ITEM # 6

Calise WW Bagels 18 Oz.Revised 4 -6-2016

04/05/2016

Nutrition Facts
Serving Size (85g)
Servings Per Container 6

Amount Per Serving	
Calories 220	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 340mg	14%
Total Carbohydrate 44g	15%
Dietary Fiber 5g	20%
Sugars 3g	
Protein 8g	
Vitamin A 0% • Vitamin C 10%	
Calcium 20% • Iron 8%	

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: 100 % stone ground Whole Wheat Flour,Water,Umbromated, Unbleached, Enriched Wheat flour,{flour,malted barley flour,niacin(vitaminB3),reduced iron, thiamine mononitrate(vitaminB1), riboflavin(vitaminB2), folic acid),sugar,salt,Yeast, Calcium Propionate (to retard spoilage).., Wheat Gluten, enzymes, Monoglycerides, ascorbic Acid,,Xanthan Gum,Guar Gum, corn meal

Contains Wheat.(May contain Sesame seeds)

wong 0003

BID ITEM # 7

F2172 - Tulip 5oz Corn Muffin 6Pk

08/29/2014

Nutrition Facts

Serving Size 1/2 Muffin 2.5oz (71g)
Servings Per Container 12

Amount Per Serving	
Calories 290	Calories from Fat 140
	% Daily Value*
Total Fat 15g	23%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 230mg	10%
Total Carbohydrate 35g	12%
Dietary Fiber 1g	4%
Sugars 16g	
Protein 4g	

Vitamin A 2% • Vitamin C 0%
Calcium 0% • Iron 6%

*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		65g	80g
Saturated Fat	Less than		20g	25g
Cholesterol	Less than		300mg	300mg
Sodium	Less than		2,400mg	2,400mg
Total Carbohydrate			300g	375g
Dietary Fiber			25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGGS, SOYBEAN OIL, SUGAR, YELLOW CORN MEAL, WATER, CULTURED PASTEURIZED CREAM, MODIFIED CORN STARCH, DEXTROSE, ENZYMES, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), MONO- AND DIGLYCERIDES, SALT, SODIUM STEAROYL LACTYLATE, XANTHAN GUM, GUAR GUM, SOY FLOUR, NONFAT MILK, PROPYLENE GLYCOL, SODIUM BENZOATE (A PRESERVATIVE), POTASSIUM SORBATE, METHYL & PROPYL PARABENS, CITRIC ACID.

Contains Egg, Milk, Soy, Wheat.

Tel. 1.860.741.3781 | 120 Bowles Road Agawam MA 01001 | Fax 1.860.741.3783
www.dianasbakery.com

BID ITEM # 8

02/08/2017

Joseph's Honey Wheat Flats 5 Pack

Nutrition Facts

Serving Size 1 flatbread (56g)
Servings Per Container 5

Amount Per Serving	
Calories 110	Calories from Fat 25
	% Daily Value*
Total Fat 2.5g	4%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 350mg	15%
Total Carbohydrate 16g	5%
Dietary Fiber 4g	16%
Sugars 2g	
Protein 9g	

Vitamin A 0% • Vitamin C 20%
Calcium 15% • Iron 8%

*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		65g	80g
Saturated Fat	Less than		20g	25g
Cholesterol	Less than		300mg	300mg
Sodium	Less than		2,400mg	2,400mg
Total Carbohydrate			300g	375g
Dietary Fiber			25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: Water, Whole Wheat Flour, Wheat Gluten, Honey Powder, Corn Flour, Oat Fiber, Soybean Oil, Unbleached Enriched Flour (Wheat Flour, Malted Barley Four, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Corn Starch, Soy Flour, Oat Bran, Flax, Soy Protein Isolate, Defatted Soy Flour, Salt, Mono- and diglycerides, Plant Sterols, Sesame Seed Flour, Calcium Sulfate, Sodium Acid Pyrophopsphate, Calcium Proplonate (a preservative), Fumaric Acid, Yeast, Dextrose, Sodium Bicarbonate, Monoglycerides, Sodium Metabisulfite, Potassium Sorbate (a preservative), Ascorbic Acid, Tricalcium Phosphate, Sodium Aluminum Phosphate, Sugar, Monocalcium Phosphate, Citric Acid, Enzymes, Stevia, L-Cysteine.

Contains Soy, Wheat.

wong 0004

Multi Column: Joseph's Honey Wheat Flats 5 Pack *

Multi-Column

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Vitamin B6 (mg)	0.04	0.08
Gram Weight (g)	56.00	100.00	Vitamin B12 (mcg)	0.00	0.00
Calories (kcal)	109.56	195.64	Biotin (mcg)	0.71	1.27
Calories from Fat (kcal)	24.53	43.80	Vitamin C (mg)	11.73	20.95
Calories from SatFat (kcal)	4.61	8.22	Vitamin D - IU (IU)	0.00	0.00
Protein (g)	8.55	15.26	Vitamin D - mcg (mcg)	0.00	0.00
Carbohydrates (g)	16.25	29.01	Vitamin E - Alpha-Toco (mg)	0.06	0.11
Total Dietary Fiber (g)	4.17	7.44	Folate (mcg)	16.85	30.08
Total Soluble Fiber (g)	0.29	0.52	Folate, DFE (mcg DFE)	11.96	21.35
Dietary Fiber (2016) (g)	0.18	0.32	Vitamin K (mcg)	0.17	0.31
Soluble Fiber (2016) (g)	0	0	Pantothenic Acid (mg)	0.09	0.16
Total Sugars (g)	2.39	4.27	Minerals		
Added Sugar (g)	1.87	3.33	Calcium (mg)	155.12	277.00
Monosaccharides (g)	0	0	Chromium (mcg)	1.16	2.07
Disaccharides (g)	0.09	0.17	Copper (mg)	0.07	0.12
Other Carbs (g)	8.16	14.58	Fluoride (mg)	0.02	0.04
Fat (g)	2.74	4.89	Iodine (mcg)	0.97	1.74
Saturated Fat (g)	0.51	0.91	Iron (mg)	1.36	2.42
Mono Fat (g)	0.34	0.62	Magnesium (mg)	17.28	30.86
Poly Fat (g)	0.94	1.68	Manganese (mg)	0.40	0.71
Trans Fatty Acid (g)	0.02	0.04	Molybdenum (mcg)	2.32	4.14
Cholesterol (mg)	0	0	Phosphorus (mg)	80.71	144.12
Water (g)	25.33	45.23	Potassium (mg)	83.42	148.96
Vitamins			Selenium (mcg)	8.90	15.90
Vitamin A - IU (IU)	7.98	14.24	Sodium (mg)	350.07	625.13
Vitamin A - RE (RE)	1.06	1.89	Zinc (mg)	0.35	0.62
Vitamin A - RAE (mcg)	0.40	0.71	Poly,Fats		
Carotenoid RE (RE)	0.80	1.42	Omega 3 Fatty Acid (g)	0.19	0.34
Retinol RE (RE)	0	0	Omega 6 Fatty Acid (g)	0.15	0.27
Beta-Carotene (mcg)	2.28	4.07	Other Nutrients		
Vitamin B1 (mg)	0.07	0.13	Alcohol (g)	0	0
Vitamin B2 (mg)	0.03	0.05	Caffeine (mg)	0	0
Vitamin B3 (mg)	0.50	0.89	Choline (mg)	2.50	4.46
Vitamin B3 - Niacin Equiv (mg)	0.88	1.57			

BID ITEM # 9

Calise BAKERY

The information provided is true and accurate to the best of our knowledge as of the date/time below and may be changed at any time without notice.

Calise Country Wheat Bread (1/2"sl)

Nutrition Facts

Serving Size 1 slice (35g)
Servings Per Container approx. 18

Amount Per Serving

Calories 90	Calories from Fat 10
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 180mg	8%
Total Carbohydrate 17g	6%
Dietary Fiber 3g	12%
Sugars 3g	
Protein 4g	

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 2%
Vitamin D 0% • Folic Acid --%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:
WHOLE WHEAT FLOUR, WATER, SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CULTURED WHEAT FLOUR, CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, CITRIC ACID, SALT, SOYBEAN OIL, VINEGAR, YEAST.

wong 0005

BID ITEM # 10

CIABATTA ROLL US

CODE : 60CADO GTIN : 10831604005910 REVISION 04 (17-06-2015)

WEIGHT : 100 g / 3.5 oz BAKING : BAKED UNIT/CASE : 80

INGREDIENTS LIST

ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CONTAINS LESS THAN 2% OF THE FOLLOWING: SEA SALT, MALT BARLEY FLOUR, YEAST, ASCORBIC ACID (AS DOUGH CONDITIONER), SORBITAN MONOSTEARATE (AS EMULSIFIER).

DELIVERED PRODUCT BAKED PRODUCT

SPECIAL MENTION

THIS PRODUCT WERE MADE FROM FOOD THAT HAS NOT BEEN KNOWINGLY OR INTENTIONALLY PRODUCED WITH GENETIC ENGINEERING

ALLERGENS

CONTAINS: WHEAT. MAY CONTAINS: NUTS AND SOYBEAN.

PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	3.54	4.13	4.33	1.77	1.93	2.09	3.94	4.33	4.72	3.5 oz	N/A
CM	9	10.5	11	4.5	4.9	5.3	10	11	12	100 g	N/A

SCARIFICATION SHAPE : NO CUTS

STORAGE

Shelf life cooked product : 1 day(s) Location shelf life cooked product : AMBIENT AIR

Freezer shelf life :180 day(s)

Recommended shelf conditions cooked product :
Store at room temperature 68-78°F (20-25 °C) in a closed packaging avoiding humidity absorption.

Freezing recommendations :
Store in original packaging at stable recommended storage conditions.

Storage temperature of freezer :
Maintained freezer temperature between 10 °F and -12 °F (-12 °C and -24 °C).

COOKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	NOT REQUIRED
	TIME	
	TEMPERATURE	
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	4.5 MIN
	TEMPERATURE	205°C (401°F)
PRECAUTIONS		COOKING MAY VARY ACCORDING TO OVEN MODEL

Nutrition Facts

Serving Size 1/2 bread (50g)
Servings Per Container 2

Amount Per Serving	
Calories 130	Calories from Fat 5
	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 280mg	12%
Total Carbohydrate 25g	8%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 5g	

Vitamin A 0% • Vitamin C 2%
Calcium 0% • Iron 10%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

CIABATTA ROLL US

CODE : 60CADO GTIN : 10831604005910 REVISION 04 (17-06-2015)

WEIGHT : 100 g / 3.5 oz BAKING : BAKED UNIT/CASE : 80

ALLERGENS CHARTS

COLUMN I indicates the allergens that may be found in the product, from addition or cross-contamination.
COLUMN II indicates the allergens present in other products that are run on the same equipment but at a different time.
COLUMN III indicates whether any allergens are present in our plant.

COMPONENT	COLUMN I present in the product	COLUMN II present in other products manufactured on the same production line	COLUMN III present in the same manufacturing plant
Peanut or its derivatives, e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut.	NO	NO	NO
Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts (filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts or their derivatives, e.g., nut butters and oils etc.	NO	YES	YES
Milk or its derivatives, e.g., milk caseinate, whey and yogurt powder etc.	NO	NO	YES
Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc.	NO	NO	YES
Fish or its derivatives, e.g., fish protein, oil and extracts etc.	NO	NO	NO
Crustaceans (including crab, crayfish, lobster, prawn and shrimp) and Shellfish (including snails, clams, mussels, oysters, cockle and scallops) or their derivative, e.g., extracts etc.	NO	NO	NO
Soy or its derivatives, e.g., lecithin, oil, tofu and protein isolates etc.	NO	YES	YES
Wheat, triticale or their derivatives, e.g., flour, starches and brans etc. Includes other wheat varieties such as spelt, durum, kamut, emmer etc.	YES	YES	YES
Gluten or its derivatives eg., rye, oat, wheat, barley, triticale, spelt	YES	YES	YES
ADDITIONAL INFORMATION			
Monosodium glutamate	NO	NO	NO
Tartrazine	NO	NO	NO
HVP	NO	NO	NO
Celery	NO	NO	NO
GMO	NO	YES	YES

wong 0006

CIABATTA ROLL US

CODE : 60CADO | GTIN : 10831604005910 | REVISION 04 (17-06-2015)

WEIGHT : 100 g / 3.5 oz | BAKING : BAKED | UNIT/CASE : 80

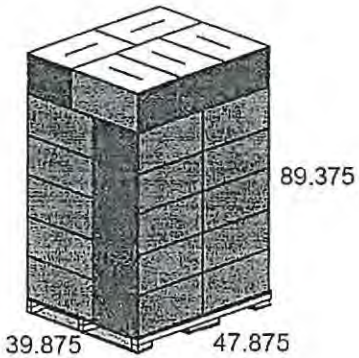
PACKING SPECS

BOX NUMBER	231069		RETAIL BAGS INCLUDED :	NO
EXTERIOR	IN	CM	BAG CODE :	
LENGTH	24.0	61.0	BAG QUANTITY :	
WIDTH	16.0	40.6	SCC :	
HEIGHT	14.1	35.7		
CUBIC	3.127 ft³	0.089 m³	STICKERS INCLUDED :	NO
BOX COLOR	BRUNE		STICKER CODE :	
BOX BRAND	AU PAIN DORE		STICKER QUANTITY :	
ECT	40 EFB		BOX LINING :	BULK

SKID SPECS *

UNIT WEIGHT	3.5 oz	100 g
UNITS PER CASE	80	
CASE NET WEIGHT	17.64 lbs	8 kg
CASE GROSS WEIGHT	18.15 lbs	8.23 kg
CASES PER LEVEL	5	
LEVELS	6	
CASES PER PALLET	30	
CUBIC	99.26 ft³	2.81 m³

* Standard skid specs. May vary according to client requirements.



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BOX LABEL

60CADO

CIABATTA ROLL
CAMPAGNARD DORE

Qty / Quantité: 80
Unit weight / Poids Unitaire: 100 g (3.53 oz)
Case Weight / Poids Caisse: 8.00 kg (17.60 lb)

KEEP FROZEN
GARDER CONGELÉ
-18°C (0°F)

10831604005910

G 172 MA/BB 2016 DE 17

60CADO

CODE : 60CADO
GTIN : 10831604005910
WEIGHT : 100 g / 3.5 oz
BAKING : BAKED
UNIT/CASE : 80

CIABATTA ROLL US

wong 0007

BRIDOR

For Bridor, baking is a passion that we have shared for generations.
We communicate our love for good eating by bringing you the highest quality bakery products, each day and without compromise.
Simply irresistible... that's your baker's promise.

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Our confections and specialties include
- Kosher parve
- Kosher dairy
- C-TPAT (Customs Trade Partnership Against Terrorism)
- AIB (American Institute of Baking)
- Food Safety and Quality System of SFIC

CUSTOMER SERVICE
Toll free 1 800-361-1150
Ext. 2225 (Canada)
or ext. 2235 (USA)
Phone: 450 641-1265
Fax: 450 641-1651 (Canada)
450-449-2723 (USA)

BIO ITEM #: 11

Panini Multigrain with Oats1/2 (26sl)

Nutrition Facts

Serving Size 1 Slice (37g)
Servings Per Container Aprox 20

Amount Per Serving	
Calories 100	Calories from Fat 10
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 220mg	9%
Total Carbohydrate 19g	6%
Dietary Fiber 2g	8%
Sugars 2g	
Protein 4g	

Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 4%
Vitamin D 2%	• Folic Acid 6%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON,THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, WHOLE WHEAT FLOUR, FERMENTED RYE FLOUR, BROWN SUGAR, WHOLE OAT GROATS, SUNFLOWER SEEDS, MILLET SEED, FLAX SEED, DRIED MOLASSES, CRACKED WHEAT, SALT, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, WHEAT GLUTEN, SOYBEAN OIL, SUGAR, YEAST, ROLLED OATS.

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

5/22/2016 1:28:38PM

wong 0008

BIO ITEM #11

Marble Panini .½ slice 26 Slices

Nutrition Facts

Serving Size 1 Slice (35g)
Servings Per Container Approx 26

Amount Per Serving	
Calories 90	Calories from Fat 10
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 220mg	9%
Total Carbohydrate 17g	6%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 4g	

Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 6%
Vitamin D 4%	• Folic Acid 6%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON,THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, RYE FLOUR, SALT, GROUND CARAWAY SEEDS, SUGAR, ACETIC ACID, LACTIC ACID, GROUND DILL SEED, NATURAL FLAVOR, YEAST, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, CARAMEL COLOR, CARAWAY SEEDS, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, ASCORBIC ACID, SOYBEAN OIL, VINEGAR.

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

BIO ITEM #11

PANINI LIGHT RYE ½ 26 SLICES

Nutrition Facts

Serving Size 1 Slice (35g)
Servings Per Container approx. 26

Amount Per Serving	
Calories 50	Calories from Fat 10
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 220mg	9%
Total Carbohydrate 17g	6%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 4g	

Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 6%
Vitamin D 4%	• Folic Acid 6%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON,THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, RYE FLOUR, SALT, GROUND CARAWAY SEEDS, SUGAR, ACETIC ACID, LACTIC ACID, GROUND DILL SEED, NATURAL FLAVOR, YEAST, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, CARAWAY SEEDS, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, ASCORBIC ACID, SOYBEAN OIL, VINEGAR

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

wong 0009

BID ITEM #11

Calise BAKERY

The information provided is true and accurate to the best of our knowledge as of the date/time below and may be changed at any time without notice.

Sour Dough Panini 1/2" slice 26 slices

Nutrition Facts

Serving Size 1 Slice (35g)
Servings Per Container approx 26

Amount Per Serving	
Calories 100	Calories from Fat 10
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 140mg	6%
Total Carbohydrate 18g	6%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 3g	
Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 6%
Vitamin D 6%	• Folic Acid 10%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:
ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON,THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, WHEAT GLUTEN, FUMARIC ACID, SODIUM DIACETATE, LACTIC ACID, SILICON DIOXIDE, SALT, SOYBEAN OIL, SUGAR.

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BID ITEM #12

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

BREAD STICK

Nutrition Facts

Serving Size 1 Roll (48g)
Servings Per Container 8

Amount Per Serving	
Calories 120	Calories from Fat 10
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 240mg	10%
Total Carbohydrate 22g	7%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 4g	
Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 8%
Vitamin D 2%	• Folic Acid 10%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:
ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON,THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, Contains less than 2% of: CALCIUM PROPIONATE (to retain freshness), DISTILLED MONOGLYCERIDES (ALL VEGETABLE ORIGIN), ASCORBIC ACID, WHEAT GLUTEN, ENZYMES, CALCIUM SULFATE, SALT, SOYBEAN OIL, SUGAR, YEAST.

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

wong 0010

BID ITEM #13

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

GARLIC BREADSTICKS

Nutrition Facts

Serving Size 1 Roll (40g)
Servings Per Container 8

Amount Per Serving	
Calories 130	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 260mg	11%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 6g	

Vitamin A 0%	• Vitamin C 0%
Calcium 6%	• Iron 10%
Vitamin D 2%	• Folic Acid 10%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON,THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, GARLIC, MINCED, GARLIC, ONION, SPICES, DEXTROSE, SALT, SOYBEAN OIL, SUGAR, VINEGAR, YEAST.

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

BID ITEM #14

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

GARLIC BREADSTICKS

Nutrition Facts

Serving Size 1 Roll (40g)
Servings Per Container 8

Amount Per Serving	
Calories 130	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 260mg	11%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 6g	

Vitamin A 0%	• Vitamin C 0%
Calcium 6%	• Iron 10%
Vitamin D 2%	• Folic Acid 10%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON,THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, GARLIC, MINCED, GARLIC, ONION, SPICES, DEXTROSE, SALT, SOYBEAN OIL, SUGAR, VINEGAR, YEAST.

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

wong 0011

BID ITEM # 15

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

PRODUCT: Breadsticks Whole Grain White
PRODUCT #: 1196

PRODUCT SPECS:
LENGTH: 8.00"
WIDTH: 1.50"
HEIGHT: 1.50"
VARIANCE: 0.50"

PACKAGE NET WEIGHT: 13.6 oz.
UNITS PER PACKAGE: 8
PACKAGES PER TRAY: 8

INGREDIENTS:

Nutrition Facts

Serving Size 1 breadstick (48g)
Servings Per Container 8

Amount Per Serving	
Calories 120	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 230mg	10%
Total Carbohydrate 23g	8%
Dietary Fiber 2g	8%
Sugars 3g	
Protein 5g	

Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 8%
Vitamin D 2%	• Folic Acid 6%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST.

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1196
Breadsticks Whole Grain White

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

9/30/2015 1:58:46PM

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Breadsticks Whole Grain White Code No.: 1196

Manufacturer: Calise & Sons Bakery, Inc. Serving Size: 48g
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes x No ___
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Programs.)

II. Does the product contain non- creditable grains: Yes ___ No x How many grams 0
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq: Group H uses the standard of 28grams creditable grain per oz eq: and Group I is reported by volume or weight.)*
Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B (Buns)

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion[1] A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)[2] B	Creditable Amount A ÷ B
White whole grain wheat flour	14.95	16	.934
Enriched wheat flour	14.36	16	.898
Total Creditable Amount[3]			1.75

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

[1] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

[2] Standard grams of creditable grains from the corresponding Group in Exhibit A.

wong 0012

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

[1] Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 48g
Total contribution of product (per portion) 1.75 oz.equivalent

I certify that the above information is true and correct and that a 1.69 ounce portion of this product (ready for serving) provides 1.75 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 5.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

P C Wilson — Process Manager

Signature — Title

Paul Wilson — 5-24-2016 — (401)334-3344 X1047

Printed name — Date — Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.
For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.
Fresh dough should be kept refrigerated, or frozen before preparation for intended use.
Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:
1 Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program..
2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1196
Breadsticks Whole Grain White

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains **WHEAT.** In addition however, it is noted that the product is produced in a **nut free facility.**

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

wong 0013

BID ITEM # 16

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3144

TEXAS TOAST

Nutrition Facts

Serving Size 1 SLICE (35g)
Servings Per Container Approx 13

Amount Per Serving	
Calories 100	Calories from Fat 10
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	8%
Total Carbohydrate 18g	6%
Dietary Fiber 1g	4%
Sugars 2g	
Protein 3g	

Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 6%
Vitamin D 2%	• Folic Acid 8%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, SOYBEAN OIL, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CORN FLOUR, TURMERIC, MONO & DIGLYCERIDES, PAPRIKA, NATURAL AND ARTIFICAL FLAVORS, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, ENZYMES, SALT, YEAST.

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

12/29/2015 12:09:12PM

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BID ITEM # 17

Diana's BAKERY

F2050 - Lg Plain Croissant 6Pk

08/27/2014

Nutrition Facts

Serving Size 1 Croissant 3.25oz (92g)
Servings Per Container 6

Amount Per Serving	
Calories 310	Calories from Fat 140
	% Daily Value*
Total Fat 15g	23%
Saturated Fat 5g	25%
Trans Fat 4g	
Cholesterol 10mg	3%
Sodium 380mg	16%
Total Carbohydrate 37g	12%
Dietary Fiber 2g	8%
Sugars 5g	
Protein 6g	

Vitamin A 0%	• Vitamin C 2%
Calcium 10%	• Iron 15%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (CANOLA AND PALM OILS), BUTTER (PASTEURIZED CREAM, SALT), YEAST, SUGAR, HIGH FRUCTOSE CORN SYRUP, SALT, DIACETYL TARTARIC ACID ESTER OF MONO AND DIGLYCERIDES, MODIFIED CORN STARCH, MONOGLYCERIDES, DRIED ALBUMEN, SOYBEAN LECITHIN, ARTIFICIAL AND NATURAL COLOR (ANNATTO/TURMERIC), ARTIFICIAL FLAVOR, CITRIC ACID, ASCORBIC ACID, ENZYMES, L-CYSTEINE.

Contains Wheat, Milk, Egg and Soy.

Tel. 1.860.741.3781 | 120 Bowles Road Agawam MA 01001 | Fax 1.860.741.3783
www.dianasbakery.com

wong 0014

BID ITEM # 18

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

PRODUCT: Dinner Rolls Whole Grain
PRODUCT #: 1263

PRODUCT SPECS:
LENGTH: 2.75"
WIDTH: 2.75"
HEIGHT: 1.75"
VARIANCE: 0.50"

PACKAGE NET WEIGHT: 15.0 oz.
UNITS PER PACKAGE: 12
PACKAGES PER TRAY: 10

INGREDIENTS:

Nutrition Facts

Serving Size 1 Roll (36g)
Servings Per Container 12

Amount Per Serving	
Calories 90	Calories from Fat 10
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	7%
Total Carbohydrate 16g	5%
Dietary Fiber 1g	4%
Sugars 2g	
Protein 4g	

Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 6%
Vitamin D 2%	• Folic Acid 4%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST.

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1263
Dinner Rolls Whole Grain

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

10/22/2015 2:55:49PM

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Dinner Rolls Whole Grain Code No.: 1263

Manufacturer: Calise & Sons Bakery, Inc. Serving Size: 36 g
(raw dough weight may be used to calculate creditable grain amount)

I. **Does the product meet the Whole Grain-Rich Criteria: Yes** x **No** ____
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. **Does the product contain non- creditable grains: Yes** ___ **No** x **How many grams** 0
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. **Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals).** *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)*
Indicate to which Exhibit A Group (A-I) the Product Belongs: Group H (Buns)

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion[1] A	Gram Standard of Creditable Grain per oz equivalent *(16g or 28g)*[2] B	Creditable Amount A ÷ B
White whole grain wheat flour	10.89	16	.685
Enriched wheat flour	10.47	16	.654
Total Creditable Amount[3]			1.25

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

[1] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

wong 0015

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

[2] Standard grains of creditable grains from the corresponding Group in Exhibit A.

[3] Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 36 g
Total contribution of product (per portion) 1.25 oz.equivalent

I certify that the above information is true and correct and that a 1.27 ounce portion of this product (ready for serving) provides 1.25 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

P. Wilson — Process Manager

Signature — Title

Paul Wilson — 8-24-2016 — (401)334-3344 X1047

Printed name — Date — Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.
For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.
Fresh dough should be kept refrigerated, or frozen before preparation for intended use.
Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:
1 Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program..
2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

WONG 0016

BID ITEM # 19

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

PRODUCT: Dinner Rolls Whole Grain
PRODUCT #: 1263

PRODUCT SPECS:
LENGTH: 2.75"
WIDTH: 2.75"
HEIGHT: 1.75"
VARIANCE: 0.50"

PACKAGE NET WEIGHT: 15.0 oz.
UNITS PER PACKAGE: 12
PACKAGES PER TRAY: 10

INGREDIENTS:

Nutrition Facts

Serving Size 1 Roll (38g)
Servings Per Container 12

Amount Per Serving

Calories 90	Calories from Fat 10
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	7%
Total Carbohydrate 16g	5%
Dietary Fiber 1g	4%
Sugars 2g	
Protein 4g	

Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 6%
Vitamin D 2%	• Folic Acid 4%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST.

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1263
Dinner Rolls Whole Grain

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.
10/22/2015 2:55:49PM

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Dinner Rolls Whole Grain Code No.: 1263

Manufacturer: Calise & Sons Bakery, Inc. Serving Size: 36 g
(raw dough weight may be used to calculate creditable grain amount)

I. **Does the product meet the Whole Grain-Rich Criteria:** Yes x No ____
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. **Does the product contain non- creditable grains:** Yes ___ No x **How many grams** 0
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. **Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals).** *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)*
Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B (Buns)

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion[1] A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)[2] B	Creditable Amount A ÷ B
White whole grain wheat flour	10.89	16	.685
Enriched wheat flour	10.47	16	.654
Total Creditable Amount[3]			1.25

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

[1] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

wong 0017

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

[1] Standard grams of creditable grains from the corresponding Group in Exhibit A.

[2] Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 36 g
Total contribution of product (per portion) 1.25 oz.equivalent

I certify that the above information is true and correct and that a 1.27 ounce portion of this product (ready for serving) provides 1.25 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

P. Wilson — Process Manager

Signature — Title

Paul Wilson — 8-24-2016 — (401)334-3344 X1047

Printed name — Date — Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.
For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.
Fresh dough should be kept refrigerated, or frozen before preparation for intended use.
Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:
1 Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program..
2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1263
Dinner Rolls Whole Grain

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains **WHEAT.** In addition however, it is noted that the product is produced in a **nut free facility.**

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

wong 0018

B10 ITEM #20

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

PRODUCT: Hot Dog Whole Grain Sl 8pk
PRODUCT #: 1704

PRODUCT SPECS:
LENGTH: 5.75"
WIDTH: 1.75"
HEIGHT: 1.75"
VARIANCE: 0.50"

PACKAGE NET WEIGHT: 15.0 oz.
UNITS PER PACKAGE: 8
PACKAGES PER TRAY: 9

INGREDIENTS:

Nutrition Facts

Serving Size 1 Roll (54g)
Servings Per Container 8

Amount Per Serving	
Calories 140	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 260mg	11%
Total Carbohydrate 25g	8%
Dietary Fiber 2g	8%
Sugars 4g	
Protein 5g	

Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 8%
Vitamin D 2%	• Folic Acid 6%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, SALT, SOYBEAN OIL, VINEGAR, YEAST.

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1704
Hot Dog Whole Grain Sl 8pk

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice

3/13/2016 5:48:44PM

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Whole Grain Hot Dog Rolls Code No.: 1704

Manufacturer: Calise & Sons Bakery, Inc. Serving Size: 54 g
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes x No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ___ No x How many grams 0
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)*
Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B (Buns)

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion[1] A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)[2] B	Creditable Amount A ÷ B
White whole grain wheat flour	16.69	16	1.04
Enriched wheat flour	16.03	16	1.00
Total Creditable Amount[3]			2.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

WONG 0019

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

[1] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

[2] Standard grams of creditable grains from the corresponding Group in Exhibit A.

[3] Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 54 g
Total contribution of product (per portion) 2.0 oz.equivalent

I certify that the above information is true and correct and that a 1.9 ounce portion of this product (ready for serving) provides 2.0 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

P. O Wilson — Process Manager

Signature — Title

Paul Wilson — 8-24-2016 — (401)334-3344 X1047

Printed name — Date — Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.
For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.
Fresh dough should be kept refrigerated, or frozen before preparation for intended use.
Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:
1 Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program..
2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1704
Hot Dog Whole Grain Sl 8pk

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains **WHEAT**. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

wong 0020

BID ITEM #21

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

PRODUCT: Whole Grain Torpedo Rolls 6in Side Sl
PRODUCT #: 1185

PRODUCT SPECS:
LENGTH: 6.00"
WIDTH: 2.50"
HEIGHT: 2.00"
VARIANCE: 0.50"

PACKAGE NET WEIGHT: 12.5 oz.
UNITS PER PACKAGE: 6
PACKAGES PER TRAY: 8

INGREDIENTS:

Nutrition Facts

Serving Size 1 Roll (60g)
Servings Per Container 6

Amount Per Serving

Calories 160	Calories from Fat 15
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 280mg	12%
Total Carbohydrate 28g	9%
Dietary Fiber 2g	8%
Sugars 4g	
Protein 7g	

Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 10%
Vitamin D 4%	• Folic Acid 6%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1185
Whole Grain Torpedo Rolls 6in Side Sl

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.
9/30/2015 1:40:24PM

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Whole Grain Torpedo Rolls 6in Side Sliced Code No.: 1185

Manufacturer: Calise & Sons Bakery, Inc. Serving Size: 60 g
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes x No ____
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ____ No x **How many grams:** 0
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)*
Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B (Buns)

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion[1] A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)[2] B	Creditable Amount A ÷ B
White whole grain wheat flour	18.05	16	1.13
Enriched wheat flour	17.34	16	1.08
Total Creditable Amount[3]			2.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

wong 0021

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

[1](Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

[2] Standard grams of creditable grains from the corresponding Group in Exhibit A

[3]Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up

Total weight (per portion) of product as purchased 60 g
Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 2.12 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 5.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Process Manager

Signature | Title

Paul Wilson | 8-24-2016 | (401)334-3444 X1047
Printed name | Date | Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.
For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.
Fresh dough should be kept refrigerated, or frozen before preparation for intended use.
Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:
1 Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program..
2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Directions for use: Baked good are ready to eat. while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a **nut free facility.**

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

wong 0022

BID ITEM #22

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1703
Hamburger Whole Grain Sliced

PRODUCT: Hamburger Whole Grain Sliced
PRODUCT #: 1703

PRODUCT SPECS:
LENGTH: 3.75"
WIDTH: 3.75" (round)
HEIGHT: 1.88"
VARIANCE: 0.50"

PACKAGE NET WEIGHT: 25.5 oz.
UNITS PER PACKAGE: 12
PACKAGES PER TRAY: 5

INGREDIENTS:

Nutrition Facts

Serving Size 1 Roll (60g)
Servings Per Container 12

Amount Per Serving	
Calories 160	Calories from Fat 15
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 260mg	12%
Total Carbohydrate 28g	9%
Dietary Fiber 2g	8%
Sugars 4g	
Protein 7g	

Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 10%
Vitamin D 2%	• Folic Acid 6%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST.

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1703
Hamburger Whole Grain Sliced

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.
10/8/2015 11:30:36AM

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2013-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Whole Grain Hamburger Rolls Code No.: 1703

Manufacturer: Calise & Sons Bakery, Inc. Serving Size: 60 g
(raw dough weight may be used to calculate creditable grain amount)

I. **Does the product meet the Whole Grain-Rich Criteria:** Yes x No____
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. **Does the product contain non- creditable grains:** Yes ___ No x **How many grams** 0
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. **Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals).** ***(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)***
Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B (Buns)

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion[1] A	Gram Standard of Creditable Grain per oz equivalent *(16g or 28g)*[2] B	Creditable Amount A ÷ B
White whole grain wheat flour	18.08	16	1.13
Enriched wheat flour	17.37	16	1.08
Total Creditable Amount[3]			2.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

[1] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

wong 0023

Calise Bakery
2 Quality Drive
Lincoln, RI 02865
401-334-3444

[1] Standard grams of creditable grains from the corresponding Group in Exhibit A.

[2] Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 60 g
Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 2.12 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

P.C. Wilson — Process Manager

Signature — Title

Paul Wilson — 8-24-2016 — (401)334-3344 X1047

Printed name — Date — Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.
For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.
Fresh dough should be kept refrigerated, or frozen before preparation for intended use.
Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:
1 Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program..
2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

Calise Bakery
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1703
Hamburger Whole Grain Sliced

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

wong 0024

BID ITEM #23

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Dinner Potato Sweet / HAWAIIAN sliders

Nutrition Facts

Serving Size 1 roll (36g)
Servings Per Container 12

Amount Per Serving	
Calories 90	Calories from Fat 10
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	8%
Total Carbohydrate 17g	6%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 3g	

Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 6%
Vitamin D 2%	• Folic Acid 8%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON,THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, POTATO FLOUR, SUGAR, CONTAINS LESS THAN 2% OF: CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, CORN FLOUR, TURMERIC, MONO & DIGLYCERIDES, PAPRIKA, NATURAL AND ARTIFICAL FLAVORS, ASCORBIC ACID, WHEAT GLUTEN, SALT, SOYBEAN OIL, STEVIA, YEAST.

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

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BID ITEM# 24

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1702
Bulkie Small Whole Grain Sliced

PRODUCT: Bulkie Small Whole Grain Sliced
PRODUCT #: 1702

PRODUCT SPECS:
LENGTH: 4.00"
WIDTH: 4.00" (round)
HEIGHT: 2.00"
VARIANCE: 0.50"

PACKAGE NET WEIGHT: 12.0 oz.
UNITS PER PACKAGE: 6
PACKAGES PER TRAY: 8

INGREDIENTS:

Nutrition Facts

Serving Size 1 Roll (60g)
Servings Per Container 6

Amount Per Serving	
Calories 160	Calories from Fat 15
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 280mg	12%
Total Carbohydrate 28g	9%
Dietary Fiber 2g	8%
Sugars 4g	
Protein 7g	

Vitamin A 0%	• Vitamin C 0%
Calcium 6%	• Iron 10%
Vitamin D 4%	• Folic Acid 6%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON,THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST.

wong 0025

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice

8/31/2015 2:08:43PM

Formulation Statement for Documenting Grains in School Meals Required
Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Whole Grain Small Bulkies Sliced Code No.: 1702

Manufacturer: Calise & Sons Bakery, Inc. Serving Size: 60 g
(raw dough weight may be used to calculate creditable grain amount)

I. **Does the product meet the Whole Grain-Rich Criteria:** Yes x No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. **Does the product contain non- creditable grains:** Yes ___ No x **How many grams** 0
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. **Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals).** ***(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq. Group H uses the standard of 28grams creditable grain per oz eq. and Group I is reported by volume or weight.)***
Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B (Buns)

Description of Creditable Grain Ingredient[a]	Grams of Creditable Grain Ingredient per Portion[1] A	Gram Standard of Creditable Grain per oz equivalent *(16g or 28g)*[2] B	Creditable Amount A ÷ B
White whole grain wheat flour	17.92	16	1.12
Enriched wheat flour	17.22	16	1.08
Total Creditable Amount[3]			2.0

[a] Creditable grains are whole-grain meal/flour and enriched meal/flour.

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1702
Bulkie Small Whole Grain Sliced

[1] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

[2] Standard grams of creditable grains from the corresponding Group in Exhibit A.

[3] Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 60 g
Total contribution of product (per portion) 2.0 oz equivalent

I certify that the above information is true and correct and that a 2 1/2 ounce portion of this product (ready for serving) provides 2.0 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Paul Wilson — Process Manager
Signature — Title

Paul Wilson — 8-24-2016 — (401)334-3344 X1047
Printed name — Date — Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.
For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.
Fresh dough should be kept refrigerated, or frozen before preparation for intended use.
Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:
1 Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program..
2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

wong 0026

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1702
Bulkie Small Whole Grain Sliced

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains **WHEAT**. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

BID ITEM #25

BOULART

Spécifications de produit / Product Specifications

Nom du produit / Product name

Marque / Brand

Codes produits et CUP / Product and UPC codes

	Canada	USA
Sans sac / Without bag		
GTIN – sans sac / GTIN– without bag		

Certifications

SQF Level 2 Certification

PARVE

ALIMENTS PRÉPARÉS AU QUÉBEC

NON GMO Project VERIFIED nongmoproject.org

Ingrédients / Ingredients

Canada Français

Canada English

USA English

wong 0027

USA Spanish	

Spécifications du produit / Product specifications

Spécifications / Specifications	Minimum	Cible / Target	Maximum
Poids / Weight			
Longueur / Length			
Largeur / Width			
Épaisseur / Thickness			

Spécifications de la caisse / Case specifications

Poids déclaré / Declared weight	
Unités par caisse / Units per case	
Caisses par palette / Cases par pallet	
Dimensions de la caisse / Case dimensions	
Date meilleur avant imprimé sur la caisse / Best before date printed on case	
Durée de vie / Shelflife	
Instructions d'entreposage / Storage instructions	

Allégations / Allegations

Canada	
USA	

Mode de cuisson / Baking instructions

Français	
English	
Spanish	

wong 0028

Information nutritionnelle / Nutritional information

Canada

Valeur nutritive Nutrition Facts Pour 1 pain (120g) Per 1 bread (120g)	
Teneur Amount	% valeur quotidienne % Daily Value
Calories / Calories 290	
Lipides / Fat 2.5 g	4 %
saturés / saturated 0.5 g + trans / Trans 0 g	3 %
Cholestérol / Cholesterol 0 mg	
Sodium / Sodium 650 mg	27 %
Glucides / Carbohydrate 56 g	19 %
Fibres / Fibre 4 g	16 %
Sucres / Sugars 2 g	
Protéines / Protein 10 g	
Vitamine A / Vitamin A	0 %
Vitamine C / Vitamin C	0 %
Calcium / Calcium	2 %
Fer / Iron	35 %

USA

Nutrition Facts

Serving Size (120g)
Servings Per Container 1

Amount Per Serving	
Calories 290	Calories from Fat 25
	% Daily Value*
Total Fat 2.5 g	4 %
Saturated Fat 0.5 g	3 %
Trans Fat 0 g	
Cholesterol 0 mg	0 %
Sodium 650 mg	27 %
Total Carbohydrate 56 g	19 %
Dietary Fiber 4 g	16 %
Sugars 2 g	
Protein 10 g	

Vitamin A 0 %	•	Vitamin C 0 %	
Calcium 2 %	•	Iron 35 %	

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Alertes aux allergies / Allergy warning

Français

English

Spanish

Allergènes / Allergens	Présent dans le produit / Present in product	Équipement partagés / Shared equipment	Présent dans l'usine / Present in plant
Arachides / Peanuts			
Noix / Nuts			
Sésame / Sesame			
Soya / Soy			
Lait / Milk			
Œufs / Eggs			
Blé, orge, avoine, seigle, triticale / Wheat, barley, oats, rye, triticale			
Sulfites / Sulphites			
Moutarde / Mustard			
Poisson / Fish			
Crustacé et mollusques / Crustaceans and shellfish			
Noix de coco / Coconut			

wong 0029

Standards chimiques et physiques / Chemical and physical standards

Spécifications microbiologiques / Microbiological specifications	Limite (UFC) / Limit (CFU)
Levures & moisissures / Yeast & mold	
Coliformes totaux / Coliforms	
E. coli	
Staphylococcus aureus	
Dénombrement total aérobie / Total plate count	

Composition / Composition	% (approx)
Glucides / Carbohydrates	
Protéines / Protein	
Cendres / Ash	
Humidité / Moisture	
Lipides / Fats	

Informations sur l'emballage / Information on Packaging

	Canada	USA
Ingrédients / Ingredients	FR + CHI (Canada)	
Poids du produit / Product weight		
Tableau nutritionnel / Nutritional table	Canada	
Alertes aux allergies / Allergy warning		
Mode de cuisson / Baking instructions		
Code CUP / UPC code		
Adresse de l'entreprise / Company address		

1355, 32e Avenue – Lachine, Qc – H8T 3J2
T: 514-631-4040 / F: 514-631-4043

BID ITEM # 26

Cross Country Cookie
Nutrition Label Cross Country Shri Cookie

9:38am 08/28/2015

Nutrition Facts

Serving Size 1 3/4 oz (50g)

Amount Per Serving

Calories 200 Calories from Fat 50

	% Daily Value*
Total Fat 6g	9%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 95mg	4%
Total Carbohydrate 25g	8%
Dietary Fiber 3g	12%
Sugars 9g	
Protein 7g	

Vitamin A 2% • Vitamin C 0%

Calcium 2% • Iron 6%

* 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	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: Oats, Whole Wheat Flour, Sugar Granulated, Butter, Sunflower Seed Kernels, Dried, Oil, Soybean, Chocolate Chips, 1000ct, Raisins, Seedless, Cranberries, Dried, Sweetened, Eggs Whole, Water, Molasses, Baking Soda, Cinnamon, Ground

wong 0030

BID ITEM # 27

Cross Country Cookie
Nutrition Label Cross Country
Break Bar Banana

1:50pm 02/23/2017

Nutrition Facts

Serving Size 1 3/5 oz (45g)

Amount Per Serving

Calories 170	Calories from Fat 45
	% Daily Value*
Total Fat 5g	8%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 95mg	4%
Total Carbohydrate 25g	8%
Dietary Fiber 3g	10%
Sugars 10g	
Protein 4g	

Vitamin A 0% • Vitamin C 2%

Calcium 2% • Iron 6%

* 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	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: Oats, Sugar Granulated Wheat Flour, Whole-Grain, Banana Puree Trans Fat Free Butter Blend, Sunflower Seed Kernels, Dry Roasted, WoSalt, Flour, Bread, Chocolate Chips Oil, Soybean, Eggs,, Water, Municipal Honey,clover, Baking Soda, Cinnamon, Ground

EXHIBIT 2

BIO ITEM NUMBER 1

Zeppy 3 Oz Cinnamon Raisin

03/16/2016

Nutrition Facts

Serving Size 1 bagel (85g)
Servings Per Container 6

Amount Per Serving

Calories 220	Calories from Fat 5
	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 320mg	13%
Total Carbohydrate 46g	15%
Dietary Fiber 2g	8%
Sugars 7g	
Protein 8g	
Vitamin A 0% •	Vitamin C 10%
Calcium 10% •	Iron 15%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: INGREDIENTS: Umbromated, Unbleached, Enriched Wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), malted barley flour,, Water, Raisin, Sugar,Malt, Salt, Yeast, Cinnamon., Calcium Propionate, Guar Gum, Wheat Gluten,Caramel Color, enzymes. Natural Flavor, Monoglycerides, ascorbic acid,yellow corn meal.

Contains Wheat.May contain sesame seeds

BIO ITEM NUMBER 2

Zeppy Plain 3 oz.

03/16/2016

Nutrition Facts

Serving Size 1 bagel (85g)
Servings Per Container 6

Amount Per Serving

Calories 220	Calories from Fat 5
	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 290mg	12%
Total Carbohydrate 44g	15%
Dietary Fiber 2g	8%
Sugars 3g	
Protein 8g	
Vitamin A 0% •	Vitamin C 10%
Calcium 10% •	Iron 15%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: Flour Umbromated, Unbleached, Enriched Wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), malted barley flour,, Water,Sugar,Malt, Salt, ,Yeast, Calcium Propionate, Guar Gum, Wheat Gluten,enzymes. Monoglycerides, ascorbic acid.,Yellow corn meal

Contains Wheat, may contain sesame seeds

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BID ITEM NUMBER 3

Calise French toast 22 oz Revised 3/29/2016

06/07/2016

Nutrition Facts

Serving Size (104g)
Servings Per Container 6

Amount Per Serving	
Calories 280	Calories from Fat 15
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 390mg	16%
Total Carbohydrate 55g	18%
Dietary Fiber 2g	8%
Sugars 8g	
Protein 11g	
Vitamin A 0% • Vitamin C 0%	
Calcium 25% • Iron 15%	

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

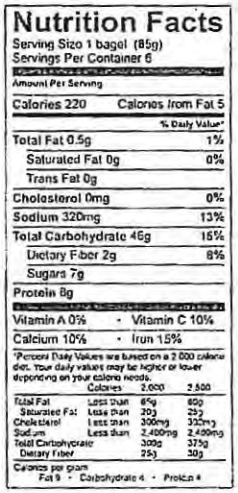
INGREDIENTS: Umbromated, Unbleached, Enriched Wheat flour,{flour,malted barley flour,niacin(vitaminB3),reduced iron, thiamine mononitrate(vitaminB1), riboflavin(vitaminB2), folic acid},Water,
Sugar,Cinnamon,Yeast,Salt,Calcium Propionate,Potassium Sorbate, Calcium Acetate (to retard spoilage). Corn cereal,Yellow corn Flour, Monoglycerides, ascorbic acid,Xanthan Gum,Guar Gum, enzymes,Cellulose Gum,Lecithin,Sodium Bicarbonate,Annatto,Turmeric and Paprika,Canola Oil,Caramel Color,Natural and Artificial Flavor,Fructose,Soybean Oil,Corn Meal.

Contains Wheat, may contain sesame seeds

BID ITEM NUMBER 4

Zeppy 3 Oz Cinnamon Raisin

03/16/2016



Nutrition Facts

Serving Size 1 bagel (85g)
Servings Per Container 6

Amount Per Serving	
Calories 220	Calories from Fat 5
	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 320mg	13%
Total Carbohydrate 46g	15%
Dietary Fiber 2g	8%
Sugars 7g	
Protein 8g	
Vitamin A 0% • Vitamin C 10%	
Calcium 10% • Iron 15%	

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: INGREDIENTS: Umbromated, Unbleached, Enriched Wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), malted barley flour,, Water, Raisin, Sugar,Malt, Salt, Yeast, Cinnamon., Calcium Propionate, Guar Gum, Wheat Gluten,Caramel Color, enzymes. Natural Flavor, Monoglycerides, ascorbic acid,yellow corn meal.

Contains Wheat.May contain sesame seeds

wong 0002

Calise W/W Bagels 18 Oz.Revised 4 -6-2016

04/05/2016

INGREDIENTS: 100 % stone ground Whole Wheat Flour,Water,Umbromated, Unbleached, Enriched Wheat flour,{flour,malted barley flour,niacin(vitaminB3),reduced iron, thiamine mononitrate(vitaminB1), riboflavin(vitaminB2), folic acid),sugar,salt,Yeast, Calcium Propionate (to retard spoilage)., Wheat Gluten, enzymes, Monoglycerides, ascorbic Acid,,Xanthan Gum,Guar Gum, corn meal

Contains Wheat (May contain Sesame seeds)

Nutrition Facts	
Serving Size (85g)	
Servings Per Container 6	
Amount Per Serving	
Calories 220	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 340mg	14%
Total Carbohydrate 44g	15%
Dietary Fiber 5g	20%
Sugars 3g	
Protein 8g	
Vitamin A 0% • Vitamin C 10%	
Calcium 20% • Iron 8%	

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

wong 0003

Mini Asst Bagel Dz.

Calise Mini Plain Bagels

INGREDIENTS: Umbromated, Unbleached, Enriched Wheat flour,{flour,malted barley flour,niacin(vitaminB3),reduced iron, thiamine mononitrate(vitaminB1), riboflavin(vitaminB2), folic acid),Water,sugar,salt,Yeast, Calcium Propionate (to retard spoilage)., Wheat Gluten, enzymes, Monoglycerides, ascorbic Acid,,Xanthan Gum,Guar Gum, corn meal

Contains Wheat.(May contain Sesame seeds)

Nutrition Facts	
Serving Size 1 Bagel (40g)	
Servings Per Container 12	
Amount Per Serving	
Calories 100	Calories from Fat 5
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	7%
Total Carbohydrate 21g	7%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 4g	
Vitamin A 0% • Vitamin C 6%	
Calcium 10% • Iron 10%	

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Calise Mini Wheat

INGREDIENTS: 100% WHOLE WHEAT FLOUR,WATER, WHEAT BRAN, SUGAR,YEAST,WHEAT GLUTEN,SALT, CALCIUM PROPIONATE (TO RETARD SPOILAGE),VEGETABLE MONOGLYCERIDES,ASCORBIC ACID,XANTHAN GUM,GUAR GUM, ENZYMES , YELLOW CORN MEAL,

Contains Wheat.(May contain Sesame seeds)

Nutrition Facts	
Serving Size (40g)	
Servings Per Container	
Amount Per Serving	
Calories 100	Calories from Fat 10
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 140mg	6%
Total Carbohydrate 19g	6%
Dietary Fiber 3g	12%
Sugars 2g	
Protein 4g	
Vitamin A 0% • Vitamin C 6%	
Calcium 6% • Iron 2%	

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Calise Mini Cinnamon Raisin Bagels

INGREDIENTS: Umbromated, Unbleached, Enriched Wheat flour,{flour,malted barley flour,niacin(vitaminB3),reduced iron, thiamine mononitrate(vitaminB1), riboflavin(vitaminB2), folic acid), Water, Raisin, Sugar,Yeast, Wheat Gluten,Salt,Cinnamon,Caramel color,Calcium Propionate, Monoglycerides,Ascorbic Acid, Enzymes,Xanthan Gum,Guar Gum, corn meal

Contains Wheat.(May contain Sesame seeds)

Nutrition Facts	
Serving Size (40g)	
Servings Per Container	
Amount Per Serving	
Calories 110	Calories from Fat 5
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 150mg	6%
Total Carbohydrate 22g	7%
Dietary Fiber 1g	4%
Sugars 3g	
Protein 4g	
Vitamin A 0% • Vitamin C 10%	
Calcium 6% • Iron 10%	

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

BID ITEM NUMBER 7

Diana's BAKERY

F2172 - Tulip 5oz Corn Muffin 6Pk

08/29/2014

Nutrition Facts

Serving Size 1/2 Muffin 2.5oz (71g)
Servings Per Container 12

Amount Per Serving

Calories 290	Calories from Fat 140
	% Daily Value*
Total Fat 15g	23%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 230mg	10%
Total Carbohydrate 35g	12%
Dietary Fiber 1g	4%
Sugars 16g	
Protein 4g	

Vitamin A 2% • Vitamin C 0%
Calcium 0% • Iron 6%

*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		65g	80g
Saturated Fat	Less than		20g	25g
Cholesterol	Less than		300mg	300mg
Sodium	Less than		2,400mg	2,400mg
Total Carbohydrate			300g	375g
Dietary Fiber			25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGGS, SOYBEAN OIL, SUGAR, YELLOW CORN MEAL, WATER, CULTURED PASTEURIZED CREAM, MODIFIED CORN STARCH, DEXTROSE, ENZYMES, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), MONO- AND DIGLYCERIDES, SALT, SODIUM STEAROYL LACTYLATE, XANTHAN GUM, GUAR GUM, SOY FLOUR, NONFAT MILK, PROPYLENE GLYCOL, SODIUM BENZOATE (A PRESERVATIVE), POTASSIUM SORBATE, METHYL & PROPYL PARABENS, CITRIC ACID.

Contains Egg, Milk, Soy, Wheat.

Tel. 1.860.741.3781 | 120 Bowles Road Agawam MA 01001 | Fax 1.860.741.3783
www.dianasbakery.com

BID ITEM NUMBER 8

02/08/2017

Joseph's Honey Wheat Flats 5 Pack

Nutrition Facts

Serving Size 1 flatbread (56g)
Servings Per Container 5

Amount Per Serving

Calories 110	Calories from Fat 25
	% Daily Value*
Total Fat 2.5g	4%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 350mg	15%
Total Carbohydrate 16g	5%
Dietary Fiber 4g	16%
Sugars 2g	
Protein 9g	

Vitamin A 0% • Vitamin C 20%
Calcium 15% • Iron 8%

*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		65g	80g
Saturated Fat	Less than		20g	25g
Cholesterol	Less than		300mg	300mg
Sodium	Less than		2,400mg	2,400mg
Total Carbohydrate			300g	375g
Dietary Fiber			25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: Water, Whole Wheat Flour, Wheat Gluten, Honey Powder, Corn Flour, Oat Fiber, Soybean Oil, Unbleached Enriched Flour (Wheat Flour, Malted Barley Four, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Corn Starch, Soy Flour, Oat Bran, Flax, Soy Protein Isolate, Defatted Soy Flour, Salt, Mono- and diglycerides, Plant Sterols, Sesame Seed Flour, Calcium Sulfate, Sodium Acid Pyrophopsphate, Calcium Propionate (a preservative), Fumaric Acid, Yeast, Dextrose, Sodium Bicarbonate, Monoglycerides, Sodium Metabisulfite, Potassium Sorbate (a preservative), Ascorbic Acid, Tricalcium Phosphate, Sodium Aluminum Phosphate, Sugar, Monocalcium Phosphate, Citric Acid, Enzymes, Stevia, L-Cysteine.

Contains Soy, Wheat.

wong 0004

BID ITEM NUMBER 9

Multi Column: Joseph's Honey Wheat Flats 5 Pack *

Multi-Column

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Vitamin B6 (mg)	0.04	0.08
Gram Weight (g)	56.00	100.00	Vitamin B12 (mcg)	0.00	0.00
Calories (kcal)	109.56	195.64	Biotin (mcg)	0.71	1.27
Calories from Fat (kcal)	24.53	43.80	Vitamin C (mg)	11.73	20.95
Calories from SatFat (kcal)	4.61	8.22	Vitamin D - IU (IU)	0.00	0.00
Protein (g)	8.55	15.26	Vitamin D - mcg (mcg)	0.00	0.00
Carbohydrates (g)	16.25	29.01	Vitamin E - Alpha-Toco (mg)	0.06	0.11
Total Dietary Fiber (g)	4.17	7.44	Folate (mcg)	16.85	30.08
Total Soluble Fiber (g)	0.29	0.52	Folate, DFE (mcg DFE)	11.96	21.35
Dietary Fiber (2016) (g)	0.18	0.32	Vitamin K (mcg)	0.17	0.31
Soluble Fiber (2016) (g)	0	0	Pantothenic Acid (mg)	0.09	0.16
Total Sugars (g)	2.39	4.27	Minerals		
Added Sugar (g)	1.87	3.33	Calcium (mg)	155.12	277.00
Monosaccharides (g)	0	0	Chromium (mcg)	1.16	2.07
Disaccharides (g)	0.09	0.17	Copper (mg)	0.07	0.12
Other Carbs (g)	8.16	14.58	Fluoride (mg)	0.02	0.04
Fat (g)	2.74	4.89	Iodine (mcg)	0.97	1.74
Saturated Fat (g)	0.51	0.91	Iron (mg)	1.36	2.42
Mono Fat (g)	0.34	0.62	Magnesium (mg)	17.28	30.86
Poly Fat (g)	0.94	1.68	Manganese (mg)	0.40	0.71
Trans Fatty Acid (g)	0.02	0.04	Molybdenum (mcg)	2.32	4.14
Cholesterol (mg)	0	0	Phosphorus (mg)	80.71	144.12
Water (g)	25.33	45.23	Potassium (mg)	83.42	148.96
Vitamins			Selenium (mcg)	8.90	15.90
Vitamin A - IU (IU)	7.98	14.24	Sodium (mg)	350.07	625.13
Vitamin A - RE (RE)	1.06	1.89	Zinc (mg)	0.35	0.62
Vitamin A - RAE (mcg)	0.40	0.71	Poly Fats		
Carotenoid RE (RE)	0.80	1.42	Omega 3 Fatty Acid (g)	0.19	0.34
Retinol RE (RE)	0	0	Omega 6 Fatty Acid (g)	0.15	0.27
Beta-Carotene (mcg)	2.28	4.07	Other Nutrients		
Vitamin B1 (mg)	0.07	0.13	Alcohol (g)	0	0
Vitamin B2 (mg)	0.03	0.05	Caffeine (mg)	0	0
Vitamin B3 (mg)	0.50	0.89	Choline (mg)	2.50	4.46
Vitamin B3 - Niacin Equiv (mg)	0.88	1.57			

The information provided is true and accurate to the best of our knowledge as of the date/time below and may be changed at any time without notice.

Calise Country Wheat Bread (1/2"sl)

Nutrition Facts

Serving Size 1 slice (36g)
Servings Per Container approx. 18

Amount Per Serving	
Calories 90	Calories from Fat 10
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 180mg	8%
Total Carbohydrate 17g	6%
Dietary Fiber 3g	12%
Sugars 3g	
Protein 4g	

Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 2%
Vitamin D 0%	• Folic Acid –%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

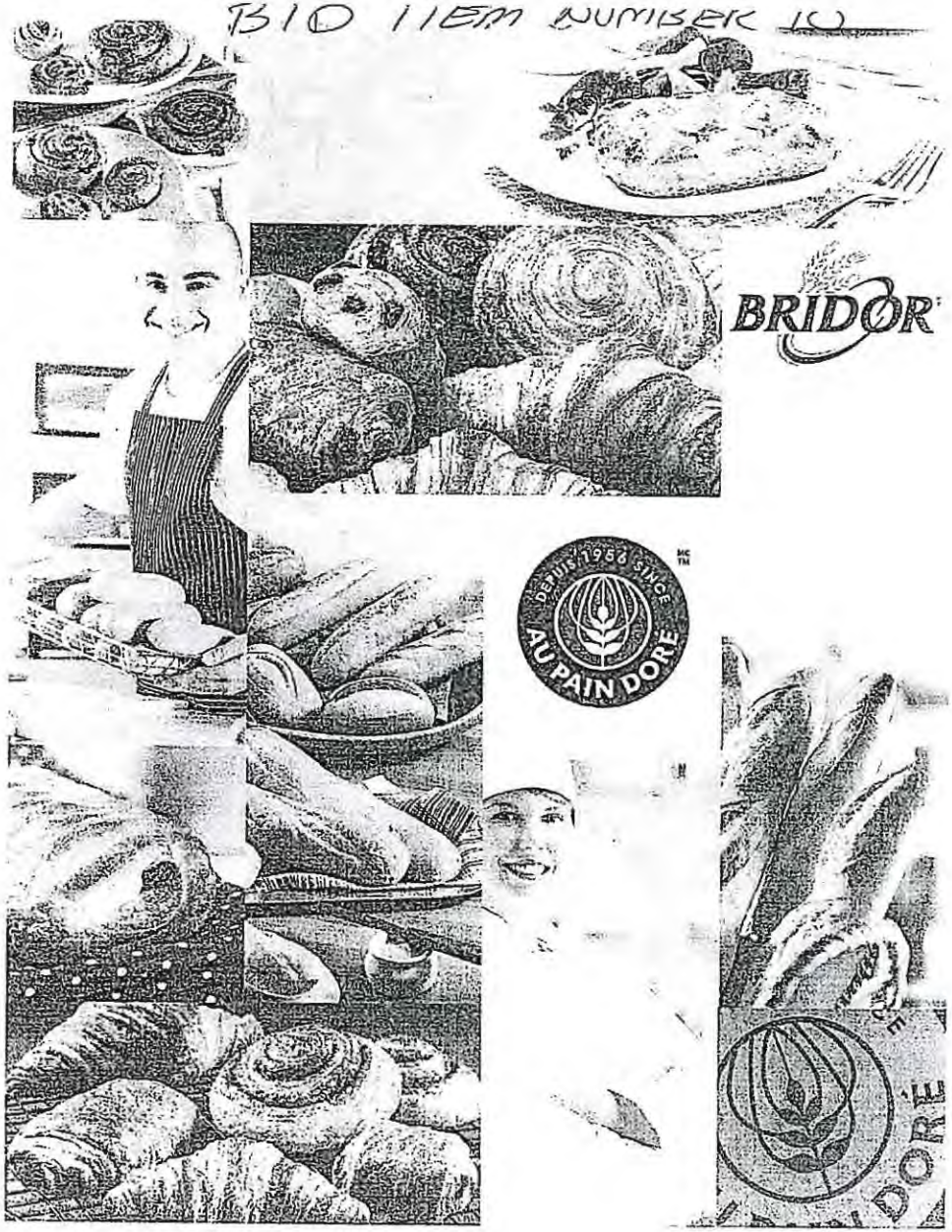
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:
WHOLE WHEAT FLOUR, WATER, SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CULTURED WHEAT FLOUR, CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, CITRIC ACID, SALT, SOYBEAN OIL, VINEGAR, YEAST.

wong 0005

BIO ITEM NUMBER 10



CIABATTA ROLL US

CODE : 60CADO | GTIN : 10831604005910 | REVISION 04 (17-06-2015)

WEIGHT : 100 g / 3.5 oz | BAKING : BAKED | UNIT/CASE : 80

INGREDIENTS LIST

ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALT, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CONTAINS LESS THAN 2% OF THE FOLLOWING: SEA SALT, MALT BARLEY FLOUR, YEAST, ASCORBIC ACID (AS DOUGH CONDITIONER), SORBITAN MONOSTEARATE (AS EMULSIFIER)

DELIVERED PRODUCT

BAKED PRODUCT

SPECIAL MENTION

THIS PRODUCT WERE MADE FROM FOOD THAT HAS NOT BEEN KNOWINGLY OR INTENTIONTIONALLY PRODUCED WITH GENETIC ENGINEERING

ALLERGENS

CONTAINS: WHEAT. MAY CONTAINS NUTS AND SOYBEAN

PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	3.54	4.13	4.33	1.77	1.93	2.09	3.94	4.33	4.72	3.5 oz	N/A
CM	9	10.5	11	4.5	4.9	5.3	10	11	12	100 g	N/A

SCARIFICATION SHAPE : NO CUTS

STORAGE

Shelf life cooked product : 1 day(s)

Location shelf life cooked product : AMBIENT AIR

Freezer shelf life : 180 day(s)

Recommended shelf conditions cooked product :
Store at room temperature 68-78°F (20-25°C) in a closed packaging avoiding humidity absorption.

Freezing recommendations :
Store in original packaging at stable recommended storage conditions.

Storage temperature of freezer :
Maintained freezer temperature between 10 °F and -12 °F (-12 °C and -24 °C).

COOKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	NOT REQUIRED
	TIME	
	TEMPERATURE	
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	8-5 MIN
	TEMPERATURE	205°C (401°F)
PRECAUTIONS		COOKING MAY VARY ACCORDING TO OVEN MODEL

Nutrition Facts

Serving Size 1/2 bread (50g)
Servings Per Container 2

Amount Per Serving	
Calories 130	Calories from Fat 5
	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 280mg	12%
Total Carbohydrate 25g	8%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 5g	
Vitamin A 0% • Vitamin C 2%	
Calcium 0% • Iron 10%	

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

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Printed on 05-08-2016

wong 0000

CIABATTA ROLL — US

CODE : 60CADO | GTIN : 10831604005910 | REVISION 04 (17-06-2015)

WEIGHT : 100 g / 3.5 oz | BAKING : BAKED | UNIT/CASE : 80

ALLERGENS CHARTS

COLUMN I indicates the allergens that may be found in the product, from addition or cross-contamination.
COLUMN II indicates the allergens present in other products that are run on the same equipment but at a different time.
COLUMN III indicates whether any allergens are present in our plant

COMPONENT	COLUMN I present in the product	COLUMN II present in other products manufactured on the same production line	COLUMN III present in the same manufacturing plant
Peanut or its derivatives, e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut.	NO	NO	NO
Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts (filberts), macadamia nuts, pecans, pine nuts (pignon, pinon), pistachios and walnuts or their derivatives, e.g., nut butters and oils etc.	NO	YES	YES
Milk or its derivatives, e.g., milk caseinate, whey and yogurt powder etc	NO	NO	YES
Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc	NO	NO	YES
Fish or its derivatives, e.g., fish protein, oil and extracts etc.	NO	NO	NO
Crustaceans (including crab, crayfish, lobster, prawn and shrimp) and Shellfish (including snails, clams, mussels, oysters, cockle and scallops) or their derivative, e.g., extracts etc.	NO	NO	NO
Soy or its derivatives, e.g., lecithin, oil, tofu and protein isolates etc.	NO	YES	YES
Wheat, triticale or their derivatives, e.g., flour, starches and bran etc. Includes other wheat varieties such as spelt, durum, kamut, emmer etc.	YES	YES	YES
Gluten or its derivatives eg., rye, oat, wheat, barley, triticale, spelt	YES	YES	YES
ADDITIONAL INFORMATION			
Monosodium glutamate	NO	NO	NO
Tartrazine	NO	NO	NO
HVP	NO	NO	NO
Celery	NO	NO	NO
GMO	NO	YES	YES

CIABATTA ROLL — US

CODE : 60CADO | GTIN : 10831604005910 | REVISION 04 (17-06-2015)

WEIGHT : 100 g / 3.5 oz | BAKING : BAKED | UNIT/CASE : 80

PACKING SPECS

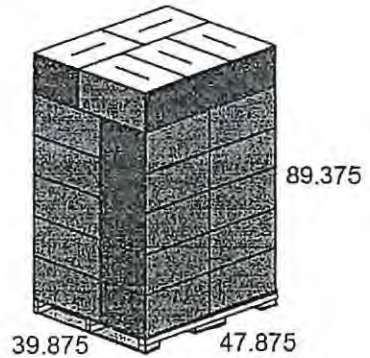
BOX NUMBER	231069	
EXTERIOR	IN	CM
LENGTH	24.0	61.0
WIDTH	16.0	40.6
HEIGHT	14.1	35.7
CUBIC	3.127 ft³	0.089 m³
BOX COLOR	BRUNE	
BOX BRAND	AU PAIN DORE	
ECT	40 EFB	

RETAIL BAGS INCLUDED :	NO
BAG CODE :	
BAG QUANTITY :	
SCC :	
STICKERS INCLUDED :	NO
STICKER CODE :	
STICKER QUANTITY :	
BOX LINING :	BULK

SKID SPECS *

UNIT WEIGHT	3.5 oz	100 g
UNITS PER CASE	80	
CASE NET WEIGHT	17.64 lbs	8 kg
CASE GROSS WEIGHT	18.15 lbs	8.23 kg
CASES PER LEVEL	5	
LEVELS	6	
CASES PER PALLET	30	
CUBIC	99.26 ft³	2.81 m³

* Standard skid specs. May vary according to client requirements.



wong 0007

BID ITEM NUMBER 11

Whole Wheat Panini (1/2" sl)

Nutrition Facts

Serving Size 1 slice (37g)
Servings Per Container approx 25

Amount Per Serving	
Calories 100	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 190mg	8%
Total Carbohydrate 17g	6%
Dietary Fiber 3g	12%
Sugars 2g	
Protein 4g	

Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 2%
Vitamin D 0%	• Folic Acid –%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

WHOLE WHEAT FLOUR, WATER, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, BROWN SUGAR, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, SALT, SOYBEAN OIL, SUGAR, YEAST.

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

6/22/2016 1:55:02PM

8000 wong

BIO ITEM # 12

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

BREAD STICK

Nutrition Facts

Serving Size 1 Roll (48g)
Servings Per Container 8

Amount Per Serving	
Calories 120	Calories from Fat 10
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 240mg	10%
Total Carbohydrate 22g	7%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 4g	

Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 8%
Vitamin D 2%	• Folic Acid 10%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON,THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, Contains less than 2% of: CALCIUM PROPIONATE (to retain freshness), DISTILLED MONOGLYCERIDES (ALL VEGETABLE ORIGIN), ASCORBIC ACID, WHEAT GLUTEN, ENZYMES, CALCIUM SULFATE, SALT, SOYBEAN OIL, SUGAR, YEAST.

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

BIO ITEM NUMBER 13

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1196
Breadsticks Whole Grain White

PRODUCT: Breadsticks Whole Grain White
PRODUCT #: 1196

PRODUCT SPECS:
LENGTH: 8.00"
WIDTH: 1.50"
HEIGHT: 1.50"
VARIANCE: 0.50"

PACKAGE NET WEIGHT: 13.6 oz.
UNITS PER PACKAGE: 8
PACKAGES PER TRAY: 8

INGREDIENTS:

Nutrition Facts

Serving Size 1 breadstick (48g)
Servings Per Container 8

Amount Per Serving	
Calories 120	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 230mg	10%
Total Carbohydrate 23g	8%
Dietary Fiber 2g	8%
Sugars 3g	
Protein 5g	

Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 8%
Vitamin D 2%	• Folic Acid 6%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON,THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST.

wong 0009

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1196
Breadsticks Whole Grain White

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

9/30/2015 1:58:46PM

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Breadsticks Whole Grain White Code No.: 1196

Manufacturer: Calise & Sons Bakery, Inc. Serving Size: 48g
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes x No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ___ No x **How many grams** 0
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). ***(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)***
Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B (Buns)

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion[1] A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)[2] B	Creditable Amount A ÷ B
White whole grain wheat flour	14.95	16	.934
Enriched wheat flour	14.36	16	.898
Total Creditable Amount[3]			1.75

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

[1] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

[2] Standard grams of creditable grains from the corresponding Group in Exhibit A.

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1196
Breadsticks Whole Grain White

[3]Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 48g
Total contribution of product (per portion) 1.75 oz.equivalent

I certify that the above information is true and correct and that a 1.69 ounce portion of this product (ready for serving) provides 1.75 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

P G Wilson — Process Manager
Signature — Title

Paul Wilson — 8-24-2016 — (401)334-3344 X1047
Printed name — Date — Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture
For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.
Fresh dough should be kept refrigerated, or frozen before preparation for intended use.
Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:
1 Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program..
2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

wong 0010

2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1196
Breadsticks Whole Grain White

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains **WHEAT**. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

BIO ITEM NUMBER 14

2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1196
Breadsticks Whole Grain White

PRODUCT: Breadsticks Whole Grain White
PRODUCT #: 1196

PRODUCT SPECS:
LENGTH: 8.00"
WIDTH: 1.50"
HEIGHT: 1.50"
VARIANCE: 0.50"

PACKAGE NET WEIGHT: 13.6 oz.
UNITS PER PACKAGE: 8
PACKAGES PER TRAY: 8

INGREDIENTS:

Nutrition Facts

Serving Size 1 breadstick (40g)
Servings Per Container 8

Amount Per Serving	
Calories 120	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 230mg	10%
Total Carbohydrate 23g	8%
Dietary Fiber 2g	8%
Sugars 3g	
Protein 5g	
Vitamin A 0% • Vitamin C 0%	
Calcium 4% • Iron 8%	
Vitamin D 2% • Folic Acid 6%	

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST

wong 0011

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

9/30/2015 1:58:46PM

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Breadsticks Whole Grain White Code No.: 1196

Manufacturer: Calise & Sons Bakery, Inc. Serving Size: 48g
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes x **No** ___
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ___ **No** x **How many grams** 0
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). ***(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)***
Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B (Buns)

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion[1] A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)[2] B	Creditable Amount A ÷ B
White whole grain wheat flour	14.95	16	.934
Enriched wheat flour	14.36	16	.898
[redacted]			
Total Creditable Amount[3]			1.75

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

[1] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

[2] Standard grams of creditable grains from the corresponding Group in Exhibit A.

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1196
Breadsticks Whole Grain White

[3] Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 48g
Total contribution of product (per portion) 1.75 oz-equivalent

I certify that the above information is true and correct and that a 1.69 ounce portion of this product (ready for serving) provides 1.75 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Process Manager
Signature Title

Paul Wilson 8-24-2016 (401)334-3344 X1047
Printed name Date Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.
For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.
Fresh dough should be kept refrigerated, or frozen before preparation for intended use.
Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:
1 Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program..
2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

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Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1196
Breadsticks Whole Grain White

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

BID ITEM NUMBER 15

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

BREAD STICK

Nutrition Facts

Serving Size 1 Roll (48g)
Servings Per Container 8

Amount Per Serving	
Calories 120	Calories from Fat 10
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 240mg	10%
Total Carbohydrate 22g	7%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 4g	

Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 8%
Vitamin D 2%	• Folic Acid 10%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, Contains less than 2% of: CALCIUM PROPIONATE (to retain freshness), DISTILLED MONOGLYCERIDES (ALL VEGETABLE ORIGIN), ASCORBIC ACID, WHEAT GLUTEN, ENZYMES, CALCIUM SULFATE, SALT, SOYBEAN OIL, SUGAR, YEAST

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

9/9/2015 5:10:00PM

wong 0013

BID ITEM NUMBER 16

Whole Wheat Panini (¾ sl)

Nutrition Facts
Serving Size 1 slice (57g)
Servings Per Container approx 17

Amount Per Serving	
Calories 150	Calories from Fat 20
	% Daily Value*
Total Fat 2.5g	4%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 250mg	12%
Total Carbohydrate 26g	9%
Dietary Fiber 4g	16%
Sugars 4g	
Protein 7g	
Vitamin A 0% • Vitamin C 0%	
Calcium 6% • Iron 4%	
Vitamin D 2% • Folic Acid --%	

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

WHOLE WHEAT FLOUR, WATER, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, BROWN SUGAR, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, SALT, SOYBEAN OIL, SUGAR, YEAST.

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

BID ITEM NUMBER 17

Diana's BAKERY

F2050 - Lg Plain Croissant 6Pk

08/27/2014

Nutrition Facts
Serving Size 1 Croissant 3.25oz (92g)
Servings Per Container 6

Amount Per Serving	
Calories 310	Calories from Fat 140
	% Daily Value*
Total Fat 15g	23%
Saturated Fat 5g	25%
Trans Fat 4g	
Cholesterol 10mg	3%
Sodium 380mg	16%
Total Carbohydrate 37g	12%
Dietary Fiber 2g	8%
Sugars 5g	
Protein 6g	
Vitamin A 0% • Vitamin C 2%	
Calcium 10% • Iron 15%	

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (CANOLA AND PALM OILS), BUTTER (PASTEURIZED CREAM, SALT), YEAST, SUGAR, HIGH FRUCTOSE CORN SYRUP, SALT, DIACETYL TARTARIC ACID ESTER OF MONO AND DIGLYCERIDES, MODIFIED CORN STARCH, MONOGLYCERIDES, DRIED ALBUMEN, SOYBEAN LECITHIN, ARTIFICIAL AND NATURAL COLOR (ANNATTO/TURMERIC), ARTIFICIAL FLAVOR, CITRIC ACID, ASCORBIC ACID, ENZYMES, L-CYSTEINE.

Contains Wheat, Milk, Egg and Soy.

Tel. 1.860.741.3781 | 120 Bowles Road Agawam MA 01001 | Fax 1.860.741.3783
www.dianasbakery.com

wong 0014

BID ITEM NUMBER 18

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1263
Dinner Rolls Whole Grain

PRODUCT: Dinner Rolls Whole Grain
PRODUCT #: 1263

PRODUCT SPECS:
LENGTH: 2.75"
WIDTH: 2.75"
HEIGHT: 1.75"
VARIANCE: 0.50"

PACKAGE NET WEIGHT: 15.0 oz.
UNITS PER PACKAGE: 12
PACKAGES PER TRAY: 10

INGREDIENTS:

Nutrition Facts

Serving Size 1 Roll (36g)
Servings Per Container 12

Amount Per Serving	
Calories 90	Calories from Fat 10
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	7%
Total Carbohydrate 16g	5%
Dietary Fiber 1g	4%
Sugars 2g	
Protein 4g	

Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 6%
Vitamin D 2%	• Folic Acid 4%

*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		65g	80g
Saturated Fat	Less than		20g	25g
Cholesterol	Less than		300mg	300mg
Sodium	Less than		2,400mg	2,400mg
Total Carbohydrate			300g	375g
Dietary Fiber			25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST.

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1263
Dinner Rolls Whole Grain

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.
10/22/2015 2:55:49PM

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Dinner Rolls Whole Grain Code No.: 1263

Manufacturer: Calise & Sons Bakery, Inc. Serving Size: 36 g
(raw dough weight may be used to calculate creditable grain amount)

I. **Does the product meet the Whole Grain-Rich Criteria: Yes** x **No** ____
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. **Does the product contain non- creditable grains: Yes** ___ **No** x **How many grams** 0
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. **Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals).** ***(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)***
Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B (Buns)

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion[1] A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)[2] B	Creditable Amount A ÷ B
White whole grain wheat flour	10.89	16	.685
Enriched wheat flour	10.47	16	.654
Total Creditable Amount[3]			1.25

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

[1] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

wong 0015

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

[2] Standard grams of creditable grains from the corresponding Group in Exhibit A.

[3] Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 36 g
Total contribution of product (per portion) 1.25 oz.equivalent

I certify that the above information is true and correct and that a 1.27 ounce portion of this product (ready for serving) provides 1.25 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals

P. Wilson — Process Manager

Signature — Title

Paul Wilson — 8-24-2016 — (401)334-3344 X1047

Printed name — Date — Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.
For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.
Fresh dough should be kept refrigerated, or frozen before preparation for intended use.
Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:
1 Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program..
2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
3 Strict adherence to GMP standards. with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1263
Dinner Rolls Whole Grain

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

wong 0016

BID ITEM NUMBER 19

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1263
Dinner Rolls Whole Grain

PRODUCT: Dinner Rolls Whole Grain
PRODUCT #: 1263

PRODUCT SPECS:
LENGTH: 2.75"
WIDTH: 2.75"
HEIGHT: 1.75"
VARIANCE: 0.50"

PACKAGE NET WEIGHT: 15.0 oz.
UNITS PER PACKAGE: 12
PACKAGES PER TRAY: 10

INGREDIENTS:

Nutrition Facts

Serving Size 1 Roll (36g)
Servings Per Container 12

Amount Per Serving	
Calories 90	Calories from Fat 10
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	7%
Total Carbohydrate 16g	5%
Dietary Fiber 1g	4%
Sugars 2g	
Protein 4g	

Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 8%
Vitamin D 2%	• Folic Acid 4%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1263
Dinner Rolls Whole Grain

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.
10/22/2015 2:55:49PM

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Dinner Rolls Whole Grain Code No.: 1263

Manufacturer: Calise & Sons Bakery, Inc. Serving Size: 36 g
(raw dough weight may be used to calculate creditable grain amount)

I. **Does the product meet the Whole Grain-Rich Criteria:** Yes x No ____
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. **Does the product contain non- creditable grains:** Yes ___ No x **How many grams** 0
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. **Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals).** *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Grams A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)*
Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B (Buns)

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion[1] A	Grain Standard of Creditable Grain per oz equivalent (16g or 28g)[2] B	Creditable Amount A ÷ B
White whole grain wheat flour	10.89	16	.685
Enriched wheat flour	10.47	16	.654
[redacted]			
Total Creditable Amount[3]			1.25

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

[1] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

wong 0017

2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1263
Dinner Rolls Whole Grain

[2] Standard grams of creditable grains from the corresponding Group in Exhibit A.

[3] Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 36 g
Total contribution of product (per portion) 1.25 oz.equivalent

I certify that the above information is true and correct and that a 1.27 ounce portion of this product (ready for serving) provides 1.25 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

P. Wilson — Process Manager

Signature — Title

Paul Wilson — 8-24-2016 — (401)334-3344 X1047

Printed name — Date — Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.
For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.
Fresh dough should be kept refrigerated, or frozen before preparation for intended use.
Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:
1 Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program..
2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1263
Dinner Rolls Whole Grain

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

wong 0018

BID ITEM #20

Calise BAKERY
3 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1704
Hot Dog Whole Grain Sl 8pk

PRODUCT: Hot Dog Whole Grain Sl 8pk
PRODUCT #: 1704

PRODUCT SPECS:
LENGTH: 5.75"
WIDTH: 1.75"
HEIGHT: 1.75"
VARIANCE: 0.50"

PACKAGE NET WEIGHT: 15.0 oz.
UNITS PER PACKAGE: 8
PACKAGES PER TRAY: 9

INGREDIENTS:

Nutrition Facts

Serving Size 1 Roll (54g)
Servings Per Container 8

Amount Per Serving	
Calories 140	Calories from Fat 15
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 260mg	11%
Total Carbohydrate 25g	8%
Dietary Fiber 2g	8%
Sugars 4g	
Protein 5g	

Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 8%
Vitamin D 2%	• Folic Acid 6%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON,THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, SALT, SOYBEAN OIL, VINEGAR, YEAST.

Calise BAKERY
3 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1704
Hot Dog Whole Grain Sl 8pk

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

3/13/2016 5:48:44PM

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Whole Grain Hot Dog Rolls Code No.: 1704

Manufacturer: Calise & Sons Bakery, Inc. Serving Size: 54 g
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes x **No**____
(Refer to SP 30-2013 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes___ **No** x **How many grams** 0
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). ***(Different methodologies are applied to calculate servings of grain component based on creditable grains Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)***
Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B (Buns)

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion[1] A	Grain Standard of Creditable Grain per oz equivalent *(16g or 28g)*[1] B	Creditable Amount A ÷ B
White whole grain wheat flour	16.69	16	1.04
Enriched wheat flour	16.03	16	1.00
Total Creditable Amount[2]			2.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

wong 0019

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

[1] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

[2] Standard grams of creditable grains from the corresponding Group in Exhibit A.

[3] Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 53 g
Total contribution of product (per portion) 2.0 oz.equivalent

I certify that the above information is true and correct and that a 1.9 ounce portion of this product (ready for serving) provides 2.0 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

P.O Wilson — Process Manager

Signature — Title

Paul Wilson — 8-24-2016 — (401)334-3344 X1047

Printed name — Date — Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.
For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.
Fresh dough should be kept refrigerated, or frozen before preparation for intended use.
Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:
1 Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program..
2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1704
Hot Dog Whole Grain Sl 8pk

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

wong 0020

BID ITEM NUMBER 41

2 Quality Drive
Lincoln, RI 02865
401-334-3444

PRODUCT: Whole Grain Torpedo Rolls 6in Side Sl
PRODUCT #: 1185

PRODUCT SPECS:
LENGTH: 6.00"
WIDTH: 2.50"
HEIGHT: 2.00"
VARIANCE: 0.50"

PACKAGE NET WEIGHT: 12.5 oz.
UNITS PER PACKAGE: 6
PACKAGES PER TRAY: 8

INGREDIENTS:

Nutrition Facts

Serving Size 1 Roll (60g)
Servings Per Container 6

Amount Per Serving	
Calories 160	Calories from Fat 15
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 280mg	12%
Total Carbohydrate 28g	9%
Dietary Fiber 2g	8%
Sugars 4g	
Protein 7g	

Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 10%
Vitamin D 4%	• Folic Acid 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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST.

2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1185
Whole Grain Torpedo Rolls 6in Side Sl

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.
9/30/2015 1:40:24PM

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Whole Grain Torpedo Rolls 6in Side Sliced Code No.: 1185

Manufacturer: Calise & Sons Bakery, Inc. Serving Size: 60 g
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes x No ____
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ____ No x How many grams: 0
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). *(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)*
Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B (Buns)

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion[1] A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)[2] B	Creditable Amount A ÷ B
White whole grain wheat flour	18.05	16	1.13
Enriched wheat flour	17.34	16	1.08
Total Creditable Amount[3]			2.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

wong 0021

[1] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

[2] Standard grams of creditable grains from the corresponding Group in Exhibit A.

[3] Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 60 g
Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 2.12 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Process Manager

Signature | Title

Paul Wilson | 8-24-2016 | (401)334-3444 X1047

Printed name | Date | Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.
For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.
Fresh dough should be kept refrigerated, or frozen before preparation for intended use.
Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:
1 Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program..
2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1185
Whole Grain Torpedo Rolls 6in Side Sl

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

wong 0022

2 Quality Drive
Lincoln, RI 02865
401-334-3444

PRODUCT: Hamburger Whole Grain Sliced
PRODUCT #: 1703

PRODUCT SPECS:
LENGTH: 3.75"
WIDTH: 3.75" (round)
HEIGHT: 1.88"
VARIANCE: 0.50"

PACKAGE NET WEIGHT: 25.5 oz.
UNITS PER PACKAGE: 12
PACKAGES PER TRAY: 5

INGREDIENTS:

Nutrition Facts

Serving Size 1 Roll (60g)
Servings Per Container 12

Amount Per Serving	
Calories 160	Calories from Fat 15
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 280mg	12%
Total Carbohydrate 28g	9%
Dietary Fiber 2g	8%
Sugars 4g	
Protein 7g	
Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 10%
Vitamin D 2%	• Folic Acid 6%

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST.

2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1703
Hamburger Whole Grain Sliced

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.
10/8/2015 11:30:36AM

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Whole Grain Hamburger Rolls Code No.: 1703

Manufacturer: Calise & Sons Bakery, Inc. Serving Size: 60 g
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes _x_ No____
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non- creditable grains: Yes ___ No _x_ **How many grams** __0__
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). ***(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)***
Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B (Buns)

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion[1] A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g)[2] B	Creditable Amount A ÷ B
White whole grain wheat flour	18.08	16	1.13
Enriched wheat flour	17.37	16	1.08
Total Creditable Amount[3]			2.00

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

[1] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

wong 0023

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

[2] Standard grams of creditable grains from the corresponding Group in Exhibit A.

[3]Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 60 g
Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 2.12 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

R. C Wilson — Process Manager

Signature — Title

Paul Wilson — 8-24-2016 — (401)334-3344 X1042

Printed name — Date — Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.
For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.
Fresh dough should be kept refrigerated, or frozen before preparation for intended use.
Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:
1 Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program..
2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

wong 0024

BID ITEM NUMBER 03

Calise BAKERY

The information provided is true and accurate to the best of our knowledge as of the date/time below and may be changed at any time without notice

Sweet Hawaiian Dinner Rolls

Nutrition Facts

12 servings per container
Serving size 1 roll (36g)

Amount per serving	
Calories	**110**
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 120mg	5%
Total Carbohydrate 21g	8%
Dietary Fiber 0g	0%
Total Sugars 5g	
Includes 1g Added Sugars	2%
Protein 3g	
Vitamin D –mcg	–%
Calcium 15mg	2%
Iron 1mg	6%
Potassium 19mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:
ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CRYSTALLINE FRUCTOSE, YEAST, POTATO FLOUR, NATURAL FLAVORS, DEXTROSE, ENZYMES, SOYBEAN OIL, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, BUTTER FLAVOR, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, WHEAT GLUTEN, MALTODEXTRIN, SODIUM ALGINATE, SILICON DIOXIDE, MONO AND DIGLYCERIDES, SALT, STEVIA, SUGAR, WHEAT STARCH.

BID ITEM NUMBER 04

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1702
Bulkie Small Whole Grain Sliced

PRODUCT: Bulkie Small Whole Grain Sliced
PRODUCT #: 1702

PRODUCT SPECS:
LENGTH: 4.00"
WIDTH: 4.00" (round)
HEIGHT: 2.00"
VARIANCE: 0.50"

PACKAGE NET WEIGHT: 12.0 oz.
UNITS PER PACKAGE: 6
PACKAGES PER TRAY: 8

INGREDIENTS:

Nutrition Facts

Serving Size 1 Roll (60g)
Servings Per Container 6

Amount Per Serving	
Calories 160	Calories from Fat 15
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 200mg	12%
Total Carbohydrate 28g	9%
Dietary Fiber 2g	8%
Sugars 4g	
Protein 7g	
Vitamin A 0%	• Vitamin C 0%
Calcium 6%	• Iron 10%
Vitamin D 4%	• Folic Acid 6%

*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		65g	80g
Saturated Fat	Less than		20g	25g
Cholesterol	Less than		300mg	300mg
Sodium	Less than		2,400mg	2,400mg
Total Carbohydrate			300g	375g
Dietary Fiber			25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:
WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST.

wong 0025

2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1702
Bulkie Small Whole Grain Sliced

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice

8/31/2015 2:08:43PM

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Whole Grain Small Bulkies Sliced Code No.: 1702

Manufacturer: Calise & Sons Bakery, Inc. Serving Size: 60 g
(raw dough weight may be used to calculate creditable grain amount)

I. **Does the product meet the Whole Grain-Rich Criteria:** Yes x No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. **Does the product contain non- creditable grains:** Yes ___ No x **How many grams** 0
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non- creditable grains may not credit towards the grain requirements for school meals.)

III. **Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals).** ***(Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)***
Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B (Buns)

Description of Creditable Grain Ingredient[A]	Grams of Creditable Grain Ingredient per Portion[1] A	Gram Standard of Creditable Grain per oz equivalent *(16g or 28g)*[2] B	Creditable Amount A ÷ B
White whole grain wheat flour	17.92	16	1.12
Enriched wheat flour	17.22	16	1.08
Total Creditable Amount[3]			2.0

[A] Creditable grains are whole-grain meal/flour and enriched meal/flour.

2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1702
Bulkie Small Whole Grain Sliced

[1] (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

[2] Standard grams of creditable grains from the corresponding Group in Exhibit A.

[3] Total Creditable Amount must be rounded *down* to the nearest quarter (0.25) oz eq. Do *not* round up.

Total weight (per portion) of product as purchased 60 g
Total contribution of product (per portion) 2.0 oz.equivalent

I certify that the above information is true and correct and that a 2.12 ounce portion of this product (ready for serving) provides 2.0 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Paul Wilson Process Manager
Signature Title

Paul Wilson 8-24-2016 (401)334-3344 X1047
Printed name Date Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.
For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.
Fresh dough should be kept refrigerated, or frozen before preparation for intended use.
Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:
1 Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program..
2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

wong 0026

BIO ITEM # 25

Calise BAKERY
2 Quality Drive
Lincoln, RI 02865
401-334-3444

Product #: 1702
Bulkie Small Whole Grain Sliced

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains **WHEAT**. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

BRIDOR

For Bridor, baking is a passion that we have shared for generations.
We communicate our love for good eating by bringing you the highest quality bakery products, each day and without compromise.
Simply irresistible... that's your baker's promise.

www.bridor.com

Our certifications and accreditations include:
- Kosher pareve
- Kosher dairy
- C-TPAT (Customs-Trade Partnership Against Terrorism)
- All products are date coded
- Traceability system used by Bridor is GTIN

CUSTOMER SERVICE
Toll free 1 800 361-1450
Ext. 2225 (Canada)
Ext. 2235 (USA)
Phone: 450 641-2765
Fax: 450 641-2658 (Canada)
450 449-2723 (USA)

wong 0027

BOULART

Spécifications de produit / Product Specifications

Nom du produit / Product name	
Marque / Brand	

Codes produits et CUP / Product and UPC codes

	Canada	USA
Sans sac / Without bag		
GTIN – sans sac / GTIN- without bag		

Certifications

SQF Level 2 Certification

PARVE

ALIMENTS PRÉPARÉS AU QUÉBEC

NON GMO Project VERIFIED nongmoproject.org

Ingrédients / Ingredients

Canada Français	
Canada English	
USA English	
USA Spanish	

Spécifications du produit / Product specifications

Spécifications / Specifications	Minimum	Cible / Target	Maximum
Poids / Weight			
Longueur / Length			
Largeur / Width			
Épaisseur / Thickness			

Spécifications de la caisse / Case specifications

Poids déclaré / Declared weight	
Unités par caisse / Units per case	
Caisses par palette / Cases per pallet	
Dimensions de la caisse / Case dimensions	
Date meilleur avant imprimé sur la caisse / Best before date printed on case	
Durée de vie / Shelflife	
Instructions d'entreposage / Storage instructions	

wong 0028

Allégations / Allegations

Canada	
USA	

Mode de cuisson / Baking instructions

Français	
English	
Spanish	

Information nutritionnelle / Nutritional information

Canada

Valeur nutritive Nutrition Facts	
Pour 1 pain (120g) Per 1 bread (120g)	
Teneur / Amount	% valeur quotidienne / % Daily Value
Calories / Calories 290	
Lipides / Fat 2.5 g	4 %
saturés / saturated 0.5 g + trans / Trans 0 g	3 %
Cholestérol / Cholesterol 0 mg	
Sodium / Sodium 650 mg	27 %
Glucides / Carbohydrate 56 g	19 %
Fibres / Fibre 4 g	16 %
Sucres / Sugars 2 g	
Protéines / Protein 10 g	
Vitamine A / Vitamin A	0 %
Vitamine C / Vitamin C	0 %
Calcium / Calcium	2 %
Fer / Iron	35 %

USA

Nutrition Facts		
Serving Size (120g) Servings Per Container 1		
Amount Per Serving		
Calories 290	Calories from Fat	25
		% Daily Value*
Total Fat 2.5 g		4 %
Saturated Fat 0.5 g		3 %
Trans Fat 0 g		
Cholesterol 0 mg		0 %
Sodium 650 mg		27 %
Total Carbohydrate 56 g		19 %
Dietary Fiber 4 g		16 %
Sugars 2 g		
Protein 10 g		
Vitamin A 0 %	•	Vitamin C 0 %
Calcium 2 %	•	Iron 35 %

*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	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Alertes aux allergies / Allergy warning

Français	
English	
Spanish	

wong 0029

Allergènes / Allergens	Présent dans le produit / Present in product	Équipement partagés / Shared equipment	Présent dans l'usine / Present in plant
Arachides / Peanuts			
Noix / Nuts			
Sésame / Sesame			
Soya / Soy			
Lait / Milk			
Œufs / Eggs			
Blé, orge, avoine, seigle, triticale / Wheat, barley, oats, rye, triticale			
Sulfites / Sulphites	Non / No	Non / No	
Moutarde / Mustard	Non / No	Non / No	
Poisson / Fish	Non / No	Non / No	
Crustacé et mollusques / Crustaceans and shellfish	Non / No	Non / No	
Noix de coco / Coconut	Non / No	Non / No	

Standards chimiques et physiques / Chemical and physical standards

Spécifications microbiologiques / Microbiological specifications	Limite (UFC) / Limit (CFU)
Levures & moisissures / Yeast & mold	
Coliformes totaux / Coliforms	
E. coli	
Staphylococcus aureus	
Dénombrement total aérobie / Total plate count	

Composition / Composition	% (approx)
Glucides / Carbohydrates	
Protéines / Protein	
Cendres / Ash	
Humidité / Moisture	
Lipides / Fats	

Informations sur l'emballage / Information on Packaging

	Canada	USA
Ingrédients / Ingredients		
Poids du produit / Product weight		
Tableau nutritionnel / Nutritional table		
Alertes aux allergies / Allergy warning		
Mode de cuisson / Baking instructions		
Code CUP / UPC code		
Adresse de l'entreprise / Company address		

1355, 32e Avenue, Lachine, Qc, H8T 3n2
T 514 631 4343 | F 514 631-4643

wong 0030

BID ITEM NUMBER 26

Cross Country Cookie
Nutrition Label Cross Country
Shri Cookie

9:38am 06/28/2016

Nutrition Facts

Serving Size 1 3/4 oz (50g)

Amount Per Serving	
Calories 200	Calories from Fat 50
	% Daily Value*
Total Fat 6g	9%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 95mg	4%
Total Carbohydrate 25g	8%
Dietary Fiber 3g	12%
Sugars 9g	
Protein 7g	

Vitamin A 2% • Vitamin C 0%

Calcium 2% • Iron 8%

* 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	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: Oats, Whole Wheat Flour, Sugar Granulated, Butter, Sunflower Seed Kernels, Dried, Oil, Soybean, Chocolate Chips,1000ct, Raisins, Seedless, Cranberries, Dried, Sweetened, Eggs Whole, Water, Molasses, Baking Soda, Cinnamon, Ground

wong 0031

EXHIBIT 3

Business and Non-Instructional Operations

School Meal Service

In accordance with state statutes and the National School Lunch Act, the board will operate a school lunch and breakfast program, which shall be offered to all students, and will provide lunch services for its employees.

All meals will be provided to the enrolled students of Bridgeport's Public Schools and will be offered at no charge under the Federal Universal Free Meals Program. Every enrolled Bridgeport Public School Student is entitled to one free breakfast and one free lunch. A Bridgeport Public School Student who is enrolled in an approved after school program is entitled to one free after school snack.

All students shall be required to remain at their schools during the designated lunch schedule except when special trips are planned by the school.

Legal Reference: National School Lunch Program and School Breakfast Program Competitive Foods. (7 CFR Parts 210 and 220, Federal Register, Vol. 45, No. 20, Tuesday, January 29, 1980, pp. 6758-6772)
Connecticut General Statutes 10-215b-1, 10-215b-23

Business and Non-Instructional Operations

School Meal Service

Program Description

The Food Service Department operates under policies established by the Board of Education. The prices of school lunches and school breakfasts shall be approved by the board.

The Food Service Department purchases all food, equipment, supplies, and other essential services necessary for the operation of the school food service program.

Additionally, all personnel, including administrative, supervisory, food service, distribution, and lunchroom supervisory staff, are paid by the Food Service Department's fund (except that portion of the Director's salary which is charged to the General Budget as required by Connecticut State statute). The City of Bridgeport shall provide funding for all personnel contractual health benefits.

The Board of Education enters into a contract with the Connecticut State Department of Education. Through this contract, the United States Department of Agriculture and the State Department of Education provide funds and donated commodities. Both agencies play a major role in the conduct of the National School Lunch and School Breakfast Programs.

The State Department of Education conducts a Coordinated Review Effort audit as required by Federal regulations.

Department Supervision

The Director of Food Services works under the direct supervision of the Superintendent's designee.

In the absence of the Director of Food Services, the Assistant to the Director of Food Services directs the Food Service operation, including the acquisition of foodstuffs and routine operating supplies. In other financial areas, the Assistant to the Director Food Services must refer all matters to the Superintendent's designee for approval.

Business and Non-Instructional Operations

School Meal Service (continued)

Finance

All transactions of the Food Service Department shall be kept separate from the current operating budget of the board (and shall be treated as an Enterprise Fund).

The Food Service Department receives monies from several sources as follows:

- Student and adult daily receipts
- Federal revenue (paid on a reimbursement basis only)
- State revenue
- Contracts with outside agencies
- Catering

Revenue from all sources is under the control of the Director of Food Services and the Superintendent's designee, identified by categories for accounting purposes and either deposited to a savings/checking account or invested until such time as obligated expenses must be paid.

To maintain a financially solvent Food Service operation, up to a three month's operating fund balance is allowed under regulation to pay obligated expenses in a timely manner.

Insofar as possible, school food service shall be operated on a self-sustaining basis. Deficits, if any, are paid from board appropriations when approved by the board.

Purchasing

The Director of Food Services, subject to the supervision of the Superintendent, shall be authorized to award all bids for food, supplies, equipment, and other services particular to food services to the lowest bidder meeting specifications/requirements.

Specifications for all purchases by the Food Service Department will be developed by the Director of Food Services.

Contract form will be followed as specified in the City Charter.

The Food Service Department will award contracts in accordance with the policies of the City of Bridgeport Municipal Code and the policies of the Board of Education. The Director of Food Services will report all awarded bids to the Superintendent.

Business and Non-Instructional Operations

School Meal Service

Purchasing (continued)

Through publicly advertised bids and/or competitive quotations, the Department develops purchase orders, verifies delivery records against company invoices, develops payment vouchers, and writes checks to pay all expenses incurred on a monthly basis.

Food, supplies, equipment, and other services particular to the Food Service Department are purchased by the Food Service Department with Food Service funds.

Equipment and services not particular to food services may be purchased through the Board of Education's Purchasing Department or by the Purchasing Department of the City of Bridgeport when it is cost effective and efficient for the operational needs of the Food Service Department.

Personnel

The Food Service Department oversees the employment, promotion, transfer, or other personnel action of all rostered personnel.

Part-time and substitute employees are hired by the Food Service Department as deemed necessary for the efficient operation of the Department.

The Food Service Department recommends to the Human Resources Department the discipline and termination of any Department personnel.

Salaries and hourly wages of all rostered personnel are determined by the Board of Education and are charged to the Food Service Department's fund.

Hourly wages of part-time and substitute employees are determined by the Director of Food Services and approved by the Superintendent and/or designee.

Supervision of the Meal Program

Supervision of the meal program will be carried out under the direction of a Head Lunch Supervisor, a Cook-Manager, a Food Service Supervisor in the High Schools, or the Director of Food Services. The Principal, in cooperation with the Director of Food Services, will be directly responsible on matters of school policy such as scheduling, movement, discipline and safety of students in the dining area.

Business and Non-Instructional Operations

School Meal Service

Supervision

(continued) Elementary Schools

All teachers will be scheduled for a duty-free lunch period equal to that set for their respective students.

There will be in each school at least one professional person on call but without duty assignment during the noon hour. This professional coverage will be shared on a volunteer basis to the extent possible. On days when a teacher is on call, the teacher will eat in the school during the lunch period.

To relieve teachers of the necessity for supervising children during the assigned lunch period for their respective students, outside supervisors will be employed at an hourly rate to provide such supervision.

In cooperation with the principal and staff of the school, every effort will be made to explain the program to children and parents and discuss with them the responsibility and authority of the lunchroom supervisors.

High Schools

All teachers will be scheduled for a duty-free lunch period equal to that set for their respective students.

Principals will be responsible for providing the staff necessary for supervising cafeterias/dining commons during the entire lunch period.

Free Meals

Lunches and/or Breakfasts shall be provided free to all students as determined by the U.S. Department of Agriculture.

Business and Non-Instructional Operations

School Meal Service

Free or Reduced Price Meals (continued)

- Free meal means a meal for which neither the child nor any member of his family pays or is required to work in the school or in the school's food service.

Payment Responsibilities

The Bridgeport Public School System has as its mission to offer a well balanced lunch each day, which furnishes approximately 1/3 of the Recommended Daily Allowances for children of various age groups.

A public news release containing income information will be made available to local news representative early in the school year. Copied of this press release will be made available upon request to any interested party.

Business and Non-Instructional Operations

School Meal Service

Free or Reduced Price Meals

(continued) Payment of Meals of Guests

Guest of the school are the responsibility of the Principal; guests of the school system, the responsibility of the Superintendent. The responsible person will make provisions for paying the bill.

Special Dietary Needs of Students

When requested by a recognized medical authority, the Food Service Supervisors, working closely with the school nurses, will provide simple substitutions such as fruit juice for milk and fresh fruit or juice for canned fruit.

Additional substitutions in foods shall be made on a case by case basis and require a statement of need signed by a Physician or a recognized medical authority.

Food Sales other than National School Lunch Program

No food or drinks which do not meet the minimal nutritional values set by the Food and Nutrition Service of the United States Department of Agriculture (Section 17 of Public Law 95-166 amending Section 10 of the Child Nutrition Act of 1966) may be sold or made available for sale in school of the district between the beginning of the school day through thirty (30) minutes after the last lunch period. No food or drink distributing machine shall be accessible to students during those hours unless the food or drink being sold meets the minimal nutritional values specified and such sales accrue to the school Food Service account.

Legal Reference: National School Lunch Program and School Breakfast Program, Competitive Foods (7 CFR parts 210 and 220. Federal Register, Volume 45, No. 20 Tuesday, January 29, 1980, pp. 6758-6772)

Business and Non-Instructional Operations

School Meal Service (continued)

The listing of categories of foods of less than minimal nutritional value shall be used as a guide to sales of competitive foods and drinks in the schools, with the understanding that the listing may be modified by the USDA and/or the State of Connecticut. The list is as follows:

1. Soda Water -- As defined by 21 CFR 165.175 FDA regulations

2. Water Ices -- As defined by 21 CFR 165.175 FDA regulations

3. Coffee and Tea, and fruit drinks or 'ades' of less than 50% full strength juice

4. Chewing gum -- Flavored products from natural or synthetic gums and other ingredients which form an insoluble mass for chewing.

5. Certain candies - Processed foods made predominately from sweeteners with a variety of minor ingredients which characterize the following types:
   a. Hard candy, such as sour balls, candy sticks, lollipops, starlight mints, after dinner mints, sugar wafers, rock candy, cinnamon candies, breath mints, jaw breakers, and cough drops.
   b. Jellies and gums, such as gum drops, jelly beans, jellied and fruit-flavored slices.
   c. Marshmallow candies.
   d. Fondant, such as candy corn, soft mints.
   e. Licorice -- a product made mostly from sugar and corn syrup which is flavored with an extract made from the licorice root.
   f. Spun candy.
   g. Candy coated popcorn, a product made by coating popcorn with a mixture made predominately from sugar and corn syrup.

EXHIBIT 4

BOARD OF EDUCATION

City Hall - 45 Lyon Terrace
Bridgeport, Connecticut 06604

FRANCES M. RABINOWITZ
Interim Superintendent of Schools

MEMBERS OF THE BOARD

DENNIS BRADLEY
Chairperson

JOE LARCHEVEQUE
Vice-Chairperson

BEN WALKER
Secretary

MEMBERS OF THE BOARD cont.

SAUDA EFIA BARAKA

ANDRE BAKER JR.

DAVID HENNESSEY

HOWARD GARDNER

KEVIN MCSPIRIT

MARIA PEREIRA

"Changing Futures and Achieving Excellence Together"

April 12, 2016

Ms. Sharlene Wong
83 Melrose Drive
Hamden CT 06518

Dear Ms. Wong:

I am pleased to offer you the position of Director of Food and Nutrition Services at the annual salary of $115,000. This is a full time 12 month exempt position. The effective date of your assignment is July 1, 2016.

You are entitled to 10 sick days and 3 personal days at the time of hire; 3 weeks of vacation for the first year and 4 weeks of vacation thereafter. You will receive all health\medical benefits associated with this position as per the City of Bridgeport. Your MERS retirement deductions will commence at the time of your employment. Please schedule an appointment with Human Resources to complete the necessary forms. Note that this position is contingent upon the approval of the Board of Education.

Congratulations on your new assignment. I look forward to working with you.

Yours truly,

Frances Rabinowitz
Interim Superintendent

4/22/16

cc: K. Jaeger
T. McNamara
M. Siegel
C. Mitchell
File

EXHIBIT 5

March 23, 2018

To: Members of the Bridgeport Board of Education
Re: Sharlene Wong, SNS-Director of Bridgeport
From: Nutrition Center Staff

Dear Members of the Bridgeport Board of Education:

It is with great pleasure that I write to you on behalf of the Nutrition Center's Supervisors and Administrative Staff in support of Sharlene Wong, Director of Food and Nutrition.

Ms. Wong has been the Director of Food and Nutrition since July 2016. In this short time, Director Wong has proven to be an independent, dedicated individual who is a great communicator and has met the challenges of a very demanding position here in Bridgeport. The Food & Nutrition Center services 36 Bridgeport Public Schools and 4 inter-district schools. We are currently a *Community Eligibility Provision* district serving approximately 14,000 breakfasts and 17,000 lunches daily and have just completed implementation of a Supper Program at 28 locations.

In the school year 2015/2016 the Food and Nutrition Center had a deficit of $ 213,318.50. After Director Wong's first school year (2016/2017) as director, the Nutrition Center contributed $850,000 into the BOE General Fund and $558,000 into the Internal Service Fund. Additionally, in 2017/2018 Sharlene Wong was directly responsible for the the Food And Nutrition Center contributing $1,050,000 into the BOE General Fund and for contributing $500,000 into the Internal Service Fund, and with an anticipation of contributing an additional $440,000 before the end of this fiscal year.

Prior to her arrival, the Local Wellness Policy was not in compliance and Director Wong revised the Policy so the District would be in compliance. She was instrumental in adopting an Allergy Plan for Bridgeport Public Schools.

Director Wong has built partnerships with numerous stakeholders in Bridgeport-

- Center for Food Equity & Economic Development
- The Council of Churches of Greater Bridgeport
- Life Bridge Community Service
- Bridgeport Food Policy Council
- Sacred Heart University
- Green Village Initiative
- Bridgeport Farmers Market Collaborative

Director Wong's supporting staff has found her to be a compassionate, dedicated person who has taken on a very challenging position. In our opinion, she is one of the most dedicated staff members within this field.

Sharlene has made many positive improvements to our menu to provide a better quality of food to the students of Bridgeport. She has focused on staff training, along with employee recognitions and already has grand plans for the future of Child Nutrition in Bridgeport.

Sincerely,

Danelle Sullivan, Secretary to the Director

If you would like additional information about Director Wong, you may contact us by email:

Kristen	Braccia Huffnagel	kbraccia@bridgeportedu.net	Thomas	Lanese	tlanese@bridgeportedu.net
Pamela	Carroll	pcarroll@bridgeportedu.net	Angelo	Pereira	apereira@bridgeportedu.net
Vincent	Esposito	vesposito@bridgeportedu.net	Gene	Santini	gsantini@bridgeportedu.net
John	Gerrity	jgerrity@bridgeportedu.net	Danelle	Sullivan	dsullivan@bridgeportedu.net
Anthony	Grecco	agrecco@bridgeportedu.net	Claudia	Zahorsky	czahorsky@bridgeportedu.net

EXHIBIT 6

USDA

Food and Nutrition Service

Park Office Center

3101 Park Center Drive
Alexandria
VA 22302

DATE: November 13, 2015

MEMO CODE: SP 12-2016; CACFP 05-2016; SFSP 09-2016

SUBJECT: Guidance on Competitive Procurement Standards for Program Operators

TO: Regional Directors
Special Nutrition Programs
All Regions

State Directors
Child Nutrition Programs
All States

Recent communications between the Food and Nutrition Service (FNS) and State agency program staff during procurement trainings and management evaluations conducted in fiscal year (FY) 2014-2015 indicated a need for guidance on competitive procurement standards. These standards are located at: National School Lunch Program (NSLP) 7 CFR Part 210.21; Special Milk Program (SMP) 7 CFR Part 215.14a; School Breakfast Program (SBP) 7 CFR Part 220.16; Summer Food Service Program (SFSP) 7 CFR Part 225.17; Child and Adult Food Program (CACFP) 7 CFR Part 226.22 and the Uniform Administrative Requirements, Cost Principles, and Audit Requirements for Federal Awards at 2 CFR Part 200.317-326 (formerly in 7 CFR Parts 3016.36 and 3019.40-48).

These standards ensure that program operators conduct procurement transactions in accordance with governing regulations and in a manner that facilitates full and open competition. Full and open competition is achieved when potential bidders/offerors receive all information necessary to respond properly to a solicitation; and responses are accurately evaluated for contract award. Contracts must be awarded to the responsive and responsible bidder/offeror whose bid/proposal is lowest or most advantageous to the program with price and other factors considered of which cost/price must be primary. (See *Procurement Questions* dated July 14, 2005. http://www.fns.usda.gov/sites/default/files/2005-07-14.pdf)

Management evaluations conducted in fiscal year 2015 revealed a number of issues, primarily that State agencies have been approving contracts for awards that contained unallowable cost provisions (i.e., incentives, investments, and value-added or overly responsive bids/offers) and/or failed to consider cost as the primary evaluation factor. In these instances, FNS required State agencies to review all existing contracts to determine whether or not the contracts were in compliance with applicable requirements. Contracts found to be noncompliant with unallowable cost provisions were required to be amended. Contracts that failed to include cost as the primary factor were required to be rebid.

State agencies have been trained in procurement regulations and are preparing to begin conducting reviews of procurement activities by Program operators. In order to prepare for procurement reviews and to ensure compliance with all Federal procurement standards, Program operators are strongly encouraged to review the documentation of their procurement solicitations, responses, and evaluation procedures used to award contracts. This includes ensuring all existing contracts were evaluated and awarded without unallowable cost provisions and that cost was the primary evaluation factor among factors considered. If issues with unallowable cost provisions are identified in contracts, these contracts must be amended immediately to remove these provisions. For contracts awarded without cost as the primary factor, State agencies should ensure that the affected school food authority begin the rebidding process to allow for a new, compliant contract to be awarded by the beginning of the next school year.

Moving forward, all new solicitations must include provisions for evaluation and scoring factors with cost as the primary factor. Solicitations must include language on prohibited expenditures found in program regulations, as well as, required contract provisions in Program and Uniform Administrative regulations in 2 CFR Part 200, if adopted, and in Appendix II of 2 CFR Part 200, as applicable. If 2 CFR Part 200 is not adopted due to the grace period allowed, regulations at 7 CFR Parts 3016 and 3019, as applicable, remain in effect. As a reminder, all food service management company contracts must be reviewed by the State agency prior to execution.

Additionally, responses to solicitations must be evaluated without consideration of any included unallowable cost provisions and must be awarded using the published evaluation and scoring factors, with cost as the primary factor. Contracts must be awarded to the lowest responsive and responsible bidder, or to the responsible firm whose proposal is most advantageous to the program with price as the primary factor. Cost does not have to be weighted at 51% or more among factors; however, cost must be primary.

State agencies must distribute this memorandum to Program operators. Program operators with questions should contact their State agency. State agencies with questions may contact the appropriate FNS Regional Office.

Sincerely,

Original Signed

Sarah Smith-Holmes
Division Director
Program Monitoring and Operational Support

EXHIBIT 7

Cullen, Kathryn

From: Wong, Sharlene [swong@bridgeportedu.net]
Sent: Monday, June 19, 2017 10:58 AM
To: Cullen, Kathryn
Cc: Carroll, Pam; Tardy, Bernd; Nadrizny, Jeanette
Subject: RE: bread and milk request

I am waiting for Ms. Johnson, the Superintendent to get
Back to me as to whether the Addendum is ok.
thanks

Sharlene Wong, SNS
Director of Food and Nutrition Center
113 Federal St.
Bridgeport, CT
Phone: (203)275-1201
Fax: (203)337-0165

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From: Cullen, Kathryn
Sent: Monday, June 19, 2017 10:37 AM
To: Wong, Sharlene <swong@bridgeportedu.net>
Cc: Carroll, Pam <PCarroll@bridgeportedu.net>; Tardy, Bernd <Bernd.Tardy@Bridgeportct.gov>; Nadrizny, Jeanette <Jeanette.Nadrizny@Bridgeportct.gov>
Subject: RE: bread and milk request

Not a problem. Please do as soon as you can.
Thanks.
KC

From: Wong, Sharlene [mailto:swong@bridgeportedu.net]
Sent: Monday, June 19, 2017 7:58 AM
To: Cullen, Kathryn; Carroll, Pam
Cc: Tardy, Bernd; Nadrizny, Jeanette
Subject: RE: bread and milk request

Good Morning Kathryn,
We will need to send out an addendum to the bread bid.
The Superintendent has requested that we send out
request for fresh bread option.
We will send to you after she has reviewed.

thanks

Sharlene Wong, SNS
Director of Food and Nutrition Center
113 Federal St.

Bridgeport, CT
Phone: (203)275-1201
Fax: (203)337-0165

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From: Cullen, Kathryn
Sent: Friday, June 02, 2017 2:59 PM
To: Carroll, Pam <PCarroll@bridgeportedu.net>; Wong, Sharlene <swong@bridgeportedu.net>
Cc: Tardy, Bernd <Bernd.Tardy@Bridgeportct.gov>; Nadrizny, Jeanette <Jeanette.Nadrizny@Bridgeportct.gov>
Subject: RE: bread and milk request
Importance: High

WED. 6/21/17 @ 2:00PM

BNB88817 – BREAD AND BAKING PRODUCTS
Contact: Sharlene Wong; 275-1201p; 337-0096f; swong@bridgeportedu.net
Buyer: KCullen, x7158

BNB88917 - - MILK AND DAIRY PRODUCTS
Contact: Sharlene Wong; 275-1201p;337-0096f; swong@bridgeportedu.net
Buyer: KCullen, x7158

From: Carroll, Pam [mailto:PCarroll@bridgeportedu.net]
Sent: Friday, June 02, 2017 11:11 AM
To: Cullen, Kathryn
Subject: bread and milk request

EXHIBIT 8

Cullen, Kathryn

From: Wong, Sharlene [swong@bridgeportedu.net]
Sent: Tuesday, June 20, 2017 10:33 AM
To: Cullen, Kathryn; Tardy, Bernd
Cc: Carroll, Pam; Nadrizny, Jeanette
Subject: RE: bread and milk request

The bid will need to have the terms "Fresh"
and "Frozen" removed from the item description.
That will be taken care of? I have to report back to the Superintendent
that those terms were removed.

Thanks

Sharlene Wong, SNS
Director of Food and Nutrition Center
113 Federal St.
Bridgeport, CT
Phone: (203)275-1201
Fax: (203)337-0165

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From: Cullen, Kathryn
Sent: Tuesday, June 20, 2017 10:22 AM
To: Tardy, Bernd <Bernd.Tardy@Bridgeportct.gov>; Wong, Sharlene <swong@bridgeportedu.net>
Cc: Carroll, Pam <PCarroll@bridgeportedu.net>; Nadrizny, Jeanette <Jeanette.Nadrizny@Bridgeportct.gov>
Subject: RE: bread and milk request

Sharlene,
Since we are into a new fiscal year, I'm changing both the number and the date of submission, but the bid itself will stay the same.
In reality it's being postponed by addendum and new spec document will be attached.
Those particulars are for us to worry about.....you don't need to.

Rework the specs to indicate the question posed and resubmit your specs to me as soon as you can.
When its posted back up with corrections made and number changed, I'll let you know.

New number:
BNB003187 – OPENING 7/12/17

THANKS.
KC

From: Tardy, Bernd
Sent: Tuesday, June 20, 2017 9:50 AM
To: Cullen, Kathryn; 'Wong, Sharlene'

Cc: Carroll, Pam
Subject: RE: bread and milk request

Kathryn,

Let's move the bid out a week or two. It will be easier and less confusing to issue an addendum instead of rescinding and reissuing the bid. The addendum should contain the new date as well as a response to the question seeking clarification on the bread ingredients ratios.

Bernd

From: Cullen, Kathryn
Sent: Tuesday, June 20, 2017 8:56 AM
To: 'Wong, Sharlene'
Cc: Carroll, Pam; Tardy, Bernd
Subject: FW: bread and milk request

Clearly I read the bidsync question before this one. Will get back to you on the best way to handle.
Thanks.
KC

From: Wong, Sharlene [mailto:swong@bridgeportedu.net]
Sent: Tuesday, June 20, 2017 8:20 AM
To: Cullen, Kathryn; Tardy, Bernd
Cc: Carroll, Pam; Nadrizny, Jeanette; Esposito, Vinny
Subject: RE: bread and milk request

Hi Kathryn and Bernd,

The Superintendent has requested that we **rescind** the bread bid
and revise it and put it out again.

I am attaching the revision which is **exactly the same as the original** without
the **"FRESH"** and **"FROZEN"** designation.

Please let me know how you are going to handle this. Will you send an addendum or will
you just send out with the revised format?

So sorry for the inconvenience. Call me if you need a more detailed explanation.

Thank you so much.

Sharlene Wong, SNS
Director of Food and Nutrition Center
113 Federal St.
Bridgeport, CT
Phone: (203)275-1201
Fax: (203)337-0165

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From: Cullen, Kathryn
Sent: Monday, June 19, 2017 10:37 AM
To: Wong, Sharlene <swong@bridgeportedu.net>
Cc: Carroll, Pam <PCarroll@bridgeportedu.net>; Tardy, Bernd <Bernd.Tardy@Bridgeportct.gov>; Nadrizny, Jeanette <Jeanette.Nadrizny@Bridgeportct.gov>
Subject: RE: bread and milk request

Not a problem. Please do as soon as you can.
Thanks.
KC

From: Wong, Sharlene [mailto:swong@bridgeportedu.net]
Sent: Monday, June 19, 2017 7:58 AM
To: Cullen, Kathryn; Carroll, Pam
Cc: Tardy, Bernd; Nadrizny, Jeanette
Subject: RE: bread and milk request

Good Morning Kathryn,
We will need to send out an addendum to the bread bid.
The Superintendent has requested that we send out
request for fresh bread option.
We will send to you after she has reviewed.

thanks

Sharlene Wong, SNS
Director of Food and Nutrition Center
113 Federal St.
Bridgeport, CT
Phone: (203)275-1201
Fax: (203)337-0165

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From: Cullen, Kathryn
Sent: Friday, June 02, 2017 2:59 PM
To: Carroll, Pam <PCarroll@bridgeportedu.net>; Wong, Sharlene <swong@bridgeportedu.net>
Cc: Tardy, Bernd <Bernd.Tardy@Bridgeportct.gov>; Nadrizny, Jeanette <Jeanette.Nadrizny@Bridgeportct.gov>
Subject: RE: bread and milk request
Importance: High

WED. 6/21/17 @ 2:00PM

BNB88817 – BREAD AND BAKING PRODUCTS
Contact: Sharlene Wong; 275-1201p; 337-0096f; swong@bridgeportedu.net
Buyer: KCullen, x7158

BNB88917 - - MILK AND DAIRY PRODUCTS
Contact: Sharlene Wong; 275-1201p;337-0096f; swong@bridgeportedu.net
Buyer: KCullen, x7158

From: Carroll, Pam [mailto:PCarroll@bridgeportedu.net]
Sent: Friday, June 02, 2017 11:11 AM
To: Cullen, Kathryn
Subject: bread and milk request

EXHIBIT 9

Cullen, Kathryn

From: Wong, Sharlene [swong@bridgeportedu.net]
Sent: Friday, July 14, 2017 10:37 AM
To: Tardy, Bernd; Cullen, Kathryn; Nadrizny, Jeanette
Cc: Carroll, Pam; Esposito, Vinny; Gerrity, John
Subject: RE: Bread Bids RE: BIDS/AGENDA

Thank you. I will have Pam send those emails out on Monday.
Have a wonderful weekend and stay dry!!!

Sharlene Wong, SNS
Director of Food and Nutrition Center
113 Federal St.
Bridgeport, CT
Phone: (203)275-1201
Fax: (203)337-0165

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From: Tardy, Bernd
Sent: Friday, July 14, 2017 10:25 AM
To: Wong, Sharlene <swong@bridgeportedu.net>; Cullen, Kathryn <Kathryn.Cullen@Bridgeportct.gov>; Nadrizny, Jeanette <Jeanette.Nadrizny@Bridgeportct.gov>
Cc: Carroll, Pam <PCarroll@bridgeportedu.net>; Esposito, Vinny <VESPOSITO@bridgeportedu.net>; Gerrity, John <JGERRITY@bridgeportedu.net>
Subject: RE: Bread Bids RE: BIDS/AGENDA

Sharlene,

You can send the emails requesting the flour purchases.

Bernd

From: Wong, Sharlene [mailto:swong@bridgeportedu.net]
Sent: Thursday, July 13, 2017 7:46 AM
To: Cullen, Kathryn; Tardy, Bernd; Nadrizny, Jeanette
Cc: Carroll, Pam; Esposito, Vinny; Gerrity, John
Subject: Bread Bids RE: BIDS/AGENDA
Importance: High

Hi Everyone,

John Gerrity brought copies of the bids back to us.
We did not receive any "Nutritional Analysis or Product Formulation Statements"
From Chaves. We will need those to proceed.

In addition, in preparation for a procurement audit, we will need
To get copies of 2 years of each bidders FLOUR purchases.
Would you request that or would we send them emails to get that?
Please advise.
thanks

Sharlene Wong, SNS
Director of Food and Nutrition Center
113 Federal St.
Bridgeport, CT
Phone: (203)275-1201
Fax: (203)337-0165

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From: Cullen, Kathryn
Sent: Wednesday, July 12, 2017 4:37 PM
To: Wong, Sharlene <swong@bridgeportedu.net>
Cc: Carroll, Pam <PCarroll@bridgeportedu.net>; Tardy, Bernd <Bernd.Tardy@Bridgeportct.gov>; Nadrizny, Jeanette <Jeanette.Nadrizny@Bridgeportct.gov>
Subject: BIDS/AGENDA

Sharlene,
Very busy time for us. I have been unable to post the REFRIGERATED TRUCK and the MISC BRANDS DIRECT DELIVERY Until today.....The opening date for both of these will be Thursday 7/27/17 at 2:00 pm.

So, we have no other bids prior to that above date.
Tomorrow I am off and on Friday, I will post the Refrigerator/Freezer Repairs. (Refrigeration/HVAC repairs)
I believe that's it for now.
Thanks.
KC

EXHIBIT 10

Cullen, Kathryn

From: Wong, Sharlene [swong@bridgeportedu.net]
Sent: Monday, July 31, 2017 11:43 AM
To: Cullen, Kathryn; Tardy, Bernd
Cc: Nadrizny, Jeanette
Subject: RE: URGENT: bread bid

I agree that the cleanest thing to do is to rebid. But would we only rebid the bottom section with the items Chaves bid or would we bid the whole thing? It seems like such a waste to punish the other bidders because they submitted the information.
Let me know.

Sharlene Wong, SNS
Director of Food and Nutrition Center
113 Federal St.
Bridgeport, CT
Phone: (203)275-1201
Fax: (203)337-0165

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From: Cullen, Kathryn
Sent: Monday, July 31, 2017 11:33 AM
To: Wong, Sharlene <swong@bridgeportedu.net>; Tardy, Bernd <Bernd.Tardy@Bridgeportct.gov>
Cc: Nadrizny, Jeanette <Jeanette.Nadrizny@Bridgeportct.gov>
Subject: RE: URGENT: bread bid
Importance: High

Sharlene,
After a discussion with Bernd, there are 2 options open to you:

1) Scrap the bid and we go back out (cleanest option, in my opinion)
2) You award to whomever meets all the qualifications and you are sure will meet the Federal Guidelines and Chaves goes through the bid protest policy if he's unhappy. He would have to put down a percent of the potential award in cash or check and protest it directly to Bernd and then if Bernd doesn't agree with Chaves, it's over or he could then go to the BPP and plead his case. If he prevails, he gets his money back.....If he doesn't, he loses it.

Did the Bid state in your instructions, that if he didn't submit the Made in USA info, it would be thrown out? That's important.
Decision is yours.
Let us know which way you want to go.
Thanks.
KC

From: Wong, Sharlene [mailto:swong@bridgeportedu.net]
Sent: Monday, July 31, 2017 11:03 AM
To: Tardy, Bernd; Cullen, Kathryn

Subject: URGENT: bread bid
Importance: High

Hi Bernd and Kathryn
Chaves did not submit all the information required
In the bid and their bid should have been thrown out.

However, in light of the past issues we had with them
and the immense amount of intrusion from outside sources
we attempted to get the information after the fact.

This creates a situation where we could be sued if we award the
bid to Chaves because they did not submit needed information
at time of bid submission. We are still waiting for them to prove their
flour is USA grown in compliance with the "Buy American" clause.

The last voice mail message we received from their manager Vito
threatened to go to the BOE. Quite frankly, we have every right to
throw their bid out because they were the only company not in compliance.
A Federal procurement audit would find we were not compliance with
regulations because we gave this company additional time to submit their information.

So now we have a dilemma. Would you recommend we go back out to bid?

Please call me to discuss.
Thank you

Sharlene Wong, SNS
Director of Food and Nutrition Center
113 Federal St.
Bridgeport, CT
Phone: (203)275-1201
Fax: (203)337-0165

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EXHIBIT 11

DeMoura, Laura

From: Tardy, Bernd
Sent: Tuesday, September 05, 2017 1:48 PM
To: DeMoura, Laura
Subject: FW: Bread Bid

FYI

From: Wong, Sharlene [mailto:swong@bridgeportedu.net]
Sent: Tuesday, September 05, 2017 1:32 PM
To: Tardy, Bernd
Subject: RE: Bread Bid

According to Pam it was a company called Calise.

Sharlene Wong, SNS
Director of Food and Nutrition Center
113 Federal St.
Bridgeport, CT
Phone: (203)275-1201
Fax: (203)337-0165

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From: Tardy, Bernd
Sent: Tuesday, September 05, 2017 1:26 PM
To: Wong, Sharlene <swong@bridgeportedu.net>
Cc: DeMoura, Laura <Laura.DeMoura@Bridgeportct.gov>
Subject: RE: Bread Bid

Did anyone else bid on fresh bread on the re bid?
Bernd

From: Wong, Sharlene [mailto:swong@bridgeportedu.net]
Sent: Tuesday, September 05, 2017 11:57 AM
To: Tardy, Bernd
Cc: DeMoura, Laura
Subject: RE: Bread Bid

Ok. Thank you for your guidance.
We want to be in compliance with the City
Purchasing regulations.

Sharlene Wong, SNS
Director of Food and Nutrition Center
113 Federal St.
Bridgeport, CT
Phone: (203)275-1201
Fax: (203)337-0165

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From: Tardy, Bernd
Sent: Tuesday, September 05, 2017 11:55 AM
To: Wong, Sharlene <swong@bridgeportedu.net>
Cc: DeMoura, Laura <Laura.DeMoura@Bridgeportct.gov>
Subject: Bread Bid

Good Morning,

Please proceed with reviewing the respondents to the bread re-bid. Since Chaves did not bid they cannot be considered as a potential supplier of bread products.

I do not believe that Chaves has filed any legal action against the city.

Bernd

EXHIBIT 12

City of Bridgeport
DEPARTMENT OF PUBLIC PURCHASES
City Hall Annex 999 Broad Street - 2nd Floor
Bridgeport, Connecticut 06604
Telephone (203) 576-7291

JOSEPH P. GANIM
Mayor

BERND TARDY
Acting City Purchasing Agent

JEANETTE NADRIZNY
Acting Assistant Purchasing Agent

Buyers
KATHRYN CULLEN
BARBARA QUIMBY
SHARON ROBERTSON
DEANNA BURRUANO, BOE

September 29, 2017

Dr. Aresta L. Johnson
Superintendent of Schools
Bridgeport Board of Education
45 Lyon Terrace
Bridgeport, CT 06604

Re: Board of Education Purchasing Responsibilities and Obligations

Dear Superintendent Johnson:

I am writing to follow up on my e-mail respectfully remind you and the Board of Education that by City of Bridgeport Charter, the BOE may always decide what items it wishes to purchase. However, also by Charter, the BOE must do so through the City's Purchasing Department and in accordance with City ordinances and properly established rules and regulations as may be approved by the City's Board of Public Purchases. Consequently, the BOE may adopt internal purchasing mechanisms only so long as they do not violate any laws and do not conflict with official City Charter, Ordinances or Purchasing Department rules and regulations.

Specifically, I direct your attention to Chapter 8, Section 12 of the Charter which directs:

> There shall be, within the department of finance, an office of public purchases, which shall be Headed by a purchasing agent appointed pursuant to the provisions of Section 13 of this chapter. The office of public purchases shall purchase all articles and materials for the use and needs of all departments, boards, committees and officers of the city, **including the board of education**, park board and library board, provided, such departments, boards, committees and officers may prescribe the dimensions, composition, quality, character and general standards of the articles and materials required by them, respectively.

Additionally, Section 15(a) of Chapter 8 of the Charter provides that:

> The city council, shall, by ordinance, provide for the competitive procurement of goods and services for use by the city and its agencies, including, but not limited to, authorized procurement methods: advertising and solicitation of bids and proposals and action thereof: consultation with the effected department or departments: award and execution of contracts...

And finally, as regards the Charter, Section 15(b) of Chapter 8 explains that:

> The purchasing agent may, with the approval of the board of public purchases, adopt procedural rules and regulations concerning the operation of the office of public purchases. No such rule shall be inconsistent with the ordinances adopted pursuant to subsection (a) of this section.

The purchasing ordinance adopted by council in accordance with the Charter provision is Bridgeport Municipal Code Section 3.08.070 which, with limited exceptions, provides that the procurement of goods and general services shall be by competitive sealed bid and be awarded to: "the lowest, **responsive, responsible** and qualified bidder...who meets the requirements, terms and conditions contained in the solicitation documents..." 3.08.070 Section D(8). "Each bidder is solely responsible for submitting all bid requirements in strict compliance with the solicitation documents." 3.08.070 Section D(5).

As you may be aware, the Office of Public Purchases has a new buyer dedicated to the BOE. Ms. Laura DeMoura. Ms. DeMoura continues to be available to assist all the Board of Education departments with their procurements.

Thank you for your attention to this matter.

Sincerely,

Bernd Tardy
Purchasing Agent

cc. R. Christopher Meyer, City Attorney
Lisa R. Trachtenburg, Associate City Attorney
Laura DeMoura, Buyer

EXHIBIT 13

BOARD OF EDUCATION

City Hall - 45 Lyon Terrace
Bridgeport, Connecticut 06604

ARESTA L. JOHNSON, Ed.D.
Superintendent of Schools

MEMBERS OF THE BOARD

JOE LARCHEVEQUE
Chairperson

SAUDA EFIA BARAKA
Vice-Chairperson

JOHN R. WELDON
Secretary

"Changing Futures and Achieving Excellence Together"

MEMBERS OF THE BOARD cont.

HOWARD GARDNER

DENNIS BRADLEY

MARIA PEREIRA

BEN WALKER

ANNETTE SEGARRA-NEGRON

RAFAEL FONSECA JR.

Bridgeport, Connecticut

October 31, 2017

Board Members:

A meeting of the Finance Committee of the Board of Education will be held at 45 Lyon Terrace, Conference Room 305, Bridgeport, Connecticut, on Thursday, November 2, 2017, commencing at 5:30 p.m.

Agenda

1. Approval of Minutes – August 23, 2017
2. Review 2017-2018 Budget Gap Projection/Reduction
3. Refuse Removal Actual vs Original Contract
4. Costs Associated with Overtime Security Coverage
5. Charter School MOU – Special Education Services
6. Discussion and Possible Approval of Title IV, Part A Grant
7. Discussion & Possible Action on Nutrition Center Bakery & Breakfast Bids
8. Legal Service RFP
9. Adjournment

John R. Weldon
Secretary
Board of Education

RECEIVED
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17 NOV -1 AM 9:33
ATTEST_____
CITY CLERK

BBOE Finance Committee Members:
Howard Gardner (Chair)
Maria Pereira
Ben Walker
Marlene Siegel (Staff)

assignments for extended day activities.

Ms. Pereira asked who gave Lt. Grech the authority to do this. She noted the city doesn't charge the Puerto Rican Day Parade a dollar because they have a mandate to provide public safety to everyone in the city.

Ms. Pereira suggested Lt. Grech come before the Facilities Committee and that the board work on formulating a policy. Mr. Gardner said he believed the matter was referred from Facilities to this committee because of the budgetary impact. He said he agreed a policy was needed.

In response to a question, Supt. Johnson said public safety is the city's responsibility and it involved looking at comparison districts. Ms. Pereira asked that the policies of New Haven and Hartford be investigated. She noted they might have their own SROs, though.

Ms. Pereira said someone from the business office should have come to the board and told us that this was going on.

Ms. Siegel said it has been understood since she has been in the district that Lt. Grech makes the decisions on security on extended day events. Ms. Maurer said we were paying for it before when the SROs were in our budget and they were being assigned the overtime.

There was a discussion of the salary of the board's former SROs. Ms. Siegel indicated the salary was made comparable to other police officers in 2015.

There was a consensus to have Supt. Johnston gather the information from other districts and refer the matter to the Facilities Committee for further discussion with Lt. Grech.

Mr. Walker moved to postpone the agenda item on discussion of the charter school MOU and special education. The motion was seconded by Mr. Gardner and unanimously approved.

The next item was on the Nutrition Center bakery and breakfast bids.

Ms. Pereira distributed the three bid packages. She said it came to her attention that there were issues with this bid. She said with the authorization of the superintendent, Nadira Clarke assisted her with her research. She described the bid process, which included frozen and unfrozen bread products.

Supt. Johnson said she contacted Ms. Wong on June 18th and the bid was revised. Ms. Wong said bread delivered on Fridays are frozen for Monday's usage; when bread is made with a fresh recipe, the quality deteriorates when you defrost it.

Ms. Wong said if anything the process showed favoritism to the Chaves Bakery because he was the vendor who did not submit the necessary information. She added there were only two bids and we went out to bid a second time to give the vendor a second bite at the apple.

Ms. Wong said to successfully sue the board a bidder would have to show favoritism, fraud or corruption.

Ms. Wong said she was informed by Berne Tardy, the city's purchasing agent, on September 5th that we should proceed with awarding the second bid. She added the USDA requires the district to follow the city charter and purchasing regulations.

Ms. Pereira said she was advocating cancelling the contract and awarding it to Chaves Bakery because they were the lowest bidder.

Ms. Pereira said there was a request to the bidders for two years of flour invoices to prove the flour was bought in the United States, which was requested when the bid was opened for the second time. She said this was completely in error.

Ms. Pereira said she believed Ms. Wong, due to her excellent attendance record at board meetings, knew that the board was working on a policy that all contracts over $25,000 have to go out to bid. She said the bid also references acceptance by the board at this next Regular Meeting.

Ms. Pereira said Chaves has caught discrepancies in the bid process,

including a reference to the need for board approval at its next Regular Meeting. She said they are prepared to sue us over the discrepancies. She said Chaves are a bakery that have been in this city for many years, that employs 100 people(including 83 Bridgeport residents) and pay $200,000 a year in taxes. She said they were the lowest bidder on the revised bid.

Ms. Pereira said Chaves did not bid during the third bid process because they felt we were already breaking the law by failing to award them the contract.

Ms. Pereira said the use of three bids shows incompetence. She questioned on whose authority this process took place because the superintendent did not know it went out to a third bid.

Ms. Pereira said she did not know if there was collusion with the city attorney's office, but the bottom line is Chaves was the lowest bidder. She added that Ms. Wong took an awarded bid to Chaves away claiming there was an issue with the food, even though the state and local health inspectors said there were no health issues.

In response to a question, Ms. Wong said Calise Bakery got the contract for the bread that Chaves was providing.

Ms. Pereira said Chaves had been providing the bread for four years without a problem until suddenly Ms. Wong said there was a big problem with the product. She said after the health inspectors looked into the situation, Ms. Wong had to re-award the contract to Chaves for the rest of the school year. She said there was a concentrated effort to make sure that Chaves Bakery doesn't get the bid. She added this was done without the superintendent's or the board's knowledge.

Ms. Pereira said she did not agree the nutrition department went out of its way to include Chaves when certain requirements were not met.

In response to a question, Ms. Wong pointed to the provisions in Chaves's bid that did not comply with, including health and the Buy American requirements.

Ms. Pereira asked who awarded the contract when it clearly says that the board must award the contract at its next regularly scheduled meeting. Ms. Wong said this was done in consultation with her finance person

Ms. Wong said she did not know the last time the nutrition department came to the board for selection of the winning bidders. She said it seemed like Ms. Pereira was attacking her despite the fact that she made every effort to work with Chaves. She said Ms. Pereira had called us, come to the nutrition office, called Mr. Esposito and told him that she thought Ms. Wong needed to be let go because of this. Ms. Wong said she followed USDA and city procurement regulations. She said Chaves sent their information after the fact whey they should have sent it with their bid. She said they were non-responsive and non-complaint.

Ms. Pereira said this was not true. She said only the board had the right to award the contact, which made it illegally awarded.

Supt. Johnson said the document did say the bid would be awarded by the board, but in the past the nutrition department has not followed this practice. Vincent Esposito said the precedent was that the food services director makes the award.

Supt. Johnson said it was a matter of making sure what is in the packet is adhered to and we have to find a way to move forward following the guidelines.

Ms. Pereira said we were allowing Ms. Wong to come into the district and choose a vendor that she worked with before.

Mr. Gardner said Ms. Wong had worked with the Mr. Tardy of the city purchasing department. He noted the process passed Mr. Tardy's supervising eyes.

Ms. Wong said the nutritional information received from Chaves indicates their products don't meet USDA standards for whole-grain breads, which would mean we were not serving reimbursable meals for breakfast and lunch.

Ms. Pereira said Chaves had the contract for three years prior. Ms. Wong and Mr. Esposito said Chaves had the contract for one year with a one-year extension. Ms. Wong said she could not say whether Chaves complied with the USDA requirements prior to her arrival in the district.

Mr. Walker said this was a hot mess or a dumpster fire because the board has the fiduciary responsibility. Mr. Gardner said the past practice was that the nutrition bids did not come to the board.

Mr. Walker suggested the board attorneys weigh in on this. He recommend a new IFB(Invitation to Bid) be sent out. Effective January 1st, so we can get out of the mess we were are. He said he was not laying blame on anybody.

Mr. Walker suggested the matter be brought to the full board.

In response to a question, Ms. Wong said the bid that was opened on August 18th was the bid that was awarded. She said there were multiple bidders and multiple companies were awarded. She said after she received a communication from Chaves's attorney, she met with Supt. Johnson and Atty. Trachtenberg of the city attorney's office.

Supt. Johnson said she agreed what was the in packet should have been followed. She said she agreed with Mr. Walker's language. She said she did share information with Ms. Wong about the history of Chaves and its impact on our families and community. She said she did not want Ms. Wong to take the brunt from the use of a past practice. She recommended reaching out to Shipman & Goodwin about the issue.

Ms. Pereira said the language in the contract permitted cancellation because sixty days had not passed and the board had not made an award.

Ms. Pereira suggested the bid be worked on in the Finance Committee. Mr. Walker and Mr. Garner suggested the matter go to the full board before that take place.

Mr. Walker said he would like to see Ms. Wong left out of this and for this to be a board decision. He said due to irregularities we had recourse to move forward with an IFB. He said nothing would make him more happy than for Chaves to be qualified and be the lowest bidder.

Mr. Walker and Ms. Pereira said they did not need to hear Ms. Wong's description of student feedback on the bread.

Mr. Walker recommended that Mr. Gardner describe to the board in his committee report that irregularities were found in the awarding of the contact, and to avoid the irregularities we would like to cancel the contact and reissue the invitation to bid, pursuant to recommendations from our counsel.

Ms. Pereira recommended discussion and possible action on an IFB related to food products, so the board could take any action it deemed appropriate.

Mr. Gardner said he did not believe a motion was needed and it could be introduced at the regular meeting. Ms. Pereira said she would submit it as an agenda item for a board meeting.

Mr. Walker said he was sorry this had to come down on Ms. Wong

Mr. Walker moved the meeting be adjourned. The motion was seconded by Mr. Gardner and unanimously approved.

The meeting was adjourned at 8:05 p.m.

Respectfully submitted,

John McLeod

Approved by the committee on January 10, 2018

EXHIBIT 14

Thursday, March 15, 2018 [*Corrected*]

MINUTES OF THE MEETING OF THE STUDENTS & FAMILIES COMMITTEE OF THE BRIDGEPORT BOARD OF EDUCATION, held March 15, 2018, at Geraldine Claytor Magnet Academy, 240 Ocean Terrace, Bridgeport, Connecticut.

The meeting was called to order at 5:32 p.m. Present were members Chair Joseph Sokolovic, Ben Walker and Maria Pereira. Board member John Weldon was present. Board member Dennis Bradley arrived subsequently as noted.

Supt. Aresta Johnson, Ed.D., was present.

Ms. Pereira moved to approve the committee's minutes of February 8, 2018, with edits. The motion was seconded by Mr. Walker. Corrections were noted. The motion was approved by a 2-0 vote. Voting in favor were members Pereira and Sokolovic. Mr. Walker abstained.

Anne Gribbon, coordinator of volunteer services for the Board of Education, presented to the board. She said there is an partnership with the 501(c)(3) School Volunteer Association of Bridgeport, an organization that has existed for fifty years, where she serves as the unpaid executive director. There is a board of directors of 32 for the association, which has its own budget and raises its own financing.

Ms. Gribbon said the primary goal is to promote volunteerism. There is a annual citywide read aloud day to kick off the school year, involving about 650 people. Sponsors purchase the books and supplies for the program. She said it was an amazing marketing tool for the schools and often volunteers offer to do even more volunteer hours. She noted Ms. Pereira has been a read-aloud volunteer.

Ms. Gribbon said there are over 500 people who read aloud either weekly, biweekly or monthly. She said last year the read aloud volunteers donated over 10,000 books to classroom libraries.

She noted one church did an umbrella drive for the school they were partnering with because of students often don't come to school due to lack of umbrellas.

Ms. Gribbon said when you see the volunteers you realize how many people want to do good and who really care about children.

Mr. Sokolovic said he had volunteered to read in his son's class and he could see kids engaged and interacting.

In response to a question, Ms. Gribbon said the majority of volunteers are non-Bridgeport residents, including a fair number who grew up in Bridgeport.

Mr. Walker thanked Ms. Gribbon for the huge gift she gives to our children. He asked what the board could do to assist. Ms. Gribbon said as the board members meet people who are able to volunteer or donate something to put them in touch with her office.

Ms. Gribbon said she met a woman who worked for Wal-Mart in the pharmacy area, who is a volunteer reader, who has also talked to a school about potential health fairs or things that Wal-Mart might be able to donate.

The committee members thanked Ms. Gribbon.

The next item on the agenda was discussion and possible action on nutrition bids.

Ms. Pereira said at a Finance Committee meeting on November 2nd, Ms. Wong made several statements that concerned her, specifically, that Chaves sent their information after the fact for the bid when they should have sent it with their bid; and that they were the only nonresponsive and noncompliant bidder which meant they could not be considered because it would put us in jeopardy of litigation.

Ms. Pereira said she went to purchasing and pulled every single bid of the nine submitted for the bread and bakery products bid, and not

a single one was compliant. She said this was a complete misrepresentation of what was said to us on November 2nd.

Ms. Pereira said Chaves was by far the lowest bidder. She said the bid attachments included one from Calise, who was awarded the bid, and one from Chaves. In almost every case Calise is 75 percent to double the cost of Chaves. She said from a cost analysis based on 2016-17 estimates we're paying $108,000 more per year on five bread items than if we had gone with Chaves. She added there were 27 items, but she only did the cost analysis on the eight items that Chaves bid on.

Ms. Pereira said this was very troubling to her. She said we are the fiduciaries of every taxpayer dollar and this is just not acceptable. She said she believed representations were made to the Finance Committee on November 2nd that were completely inaccurate and untruthful. She said we have to know that the staff that comes before us is being factual and accurate.

Ms. Pereira said the assertion that Chaves could not be considered because the other bidders had complied has no basis in reality. She said it was outrageous that we're spending $107,930 more on five bread items. She said there was an attempt to discredit Chaves Bakery, including calling the health inspector at the local and state levels, both of which cleared Chaves.

Ms. Pereira said despite rumors, she had never met John Chaves until last year and she is not related to him. She said serious disciplinary action needs to be taken for misrepresentations that were made to the board.

Mr. Sokolovic said disciplinary action should perhaps be with the Personnel Committee. Ms. Pereira said that would be handled by Dr. Johnson.

Mr. Bradley asked why a more expensive manufacturer was chosen.

Sharlene Wong, nutrition director, said she did not say that Chaves was the only bidder that did not comply. There were two bids that went out. One bid opened on July 12th. Because there were bidders

who didn't comply with all of the requirements, she spoke to Bern Tardy, the head of the city purchasing department, and he recommended that the cleanest thing to do would be to go back out to bid for a second bid and to clarify any questions that any of the bidders might have had as to what was required to be submitted.

Ms. Wong said a second bid was conducted opening on August 18th. Chaves did not bid at the second bid opening. She then consulted Mr. Tardy, who on September 5th said we needed to proceed with awarding based on the second bid opened on August 18th.

In response to a question from Mr. Bradley, Ms. Wong said the company that we decided to go with was the cheapest. She said ten companies bid the first time and the second time eight companies bid. She said several companies were awarded the bid that were the cheapest at that time.

In response to a question, Ms. Wong said she did not make phone calls to companies that submitted cheaper bids previously. She said they probably received something from BidSync. She said the first round of bids was not tabulated because companies were not in compliance.

In response to a question, Ms. Wong said she was only aware that Chaves provided the bread the year before, not that they had previously, as indicated by Mr. Bradley, "provided the same service at a more economical price." She said she was not aware of the total amount of the bread provided by Chaves.

Ms. Wong said Chaves was aware we were bidding a second time. In response to a question from Mr. Bradley, she said she did not personally reach out to anyone.

Mr. Bradley asked if it would be important to know the cost of the services previously provided by Chaves. Ms. Wong said the district spends about $200,000 a year for bread, but she did know exact numbers.

Mr. Bradley said to be $100,000 over what we historically pay is a significant upcharge. Ms. Wong said this year it was split between

multiple vendors and a little over $100,000 was spent this year on the bread bid. She said all our monies come from the federal government and we are tasked with providing the students with the best quality products that we can afford.

Mr. Bradley said there's a saying that all politics are local. He said the funding the district receives ultimately comes from the people. He said vendors like Chaves and Wade's Dairy provide not just service, but what they contribute to the city as whole through taxes. He said Chaves has a $2 million oven and pays $200,000 on that oven to the City of Bridgeport. He said if Chaves closed their doors tomorrow and moved to a place where taxes are less, we'd have an unsightly factory abandoned on State Street and Bridgeport would have another problem.

Mr. Bradley said if our rules require the contract to be approved the board, the contracts should come before the board.

Ms. Pereira said it was troublesome that we find that frozen bread can possibly be better than fresh bread. She said we had no problems for two years and suddenly everything and anything was a problem with Chaves. She added the muffins should have been in the bread and bakery bid because companies missed out on the muffin bid.

Ms. Pereira said she does not have faith in Ms. Wong. She said Ms. Wong said in the minutes Chaves sent their information after the fact and they were nonresponsive and noncompliant. Ms. Pereira said none of the vendors were compliant. No bidder supplied two health inspection reports and the nutritional, which were required documents.

Ms. Pereira said Ms. Wong told Dr. Johnson there was a clerical error in regard to frozen bread vendors and then she testified at the committee, according to the minutes, that she did it on purpose because Chaves Bakery bread did not freeze well. She said it can't be both; it's one or the other. Then Ms, Wong awarded bids that she had no right to award. She said Ms. Wong went out to bid for a third time without the superintendent's knowledge and permission.

Dr. Johnson said there were actually two bids and Ms. Wong put that in the minutes the last time.

Ms. Pereira said it went out as frozen, it was corrected from frozen to non-frozen, and it went out to BidSync, and then the final bid was when she claimed that she had to go to bid and put in tons of requirements that would forbid local vendors. She said every obstacle for a local vendor was put up.

Ms. Pereira said she wanted every single bid from the Nutrition Center to come before the board before it's posted so this never happens again.

Ms. Wong said fresh bread does not freeze well. She said Mr. Lanese, the production manager, could say that as well. She said the finance person working on the bids put in that some items should be fresh and some frozen. She said the federal requirements for whole-grain-rich products included some fresh and some frozen products. She said frozen items were better after the three-day holidays because freezing fresh bread changes the composition of the bread and it gets dry and hard.

Ms. Wong said we only went out to bid twice. The revision removed the words "fresh" and "frozen." Mr. Tardy put an addendum out in June and the date of the bid opening was moved out a week or two. Mr. Tardy did not want to issue a new bid, so he notified people that there would be a new bid opening on July 12th.

Ms. Wong said that because the old bid was supposed to open in fiscal year it had a 2016-17 bid number. When the bid opening was changed, Mr. Tardy had to give it yet another bid number so it was given a 2017-18 bid number. There were two bid numbers attached to the bid that opened on July 12th.

Ms. Wong said because we had so many issues with compliance Mr. Tardy said the cleanest and easiest thing was to have a second bid opening, which took place on August 18th.

Mr. Walker said Mr. Bradley was succinct in his plea to look local and Ms. Pereira is spot on with the violation of our board policies about all

bids coming before this board. He said where he teaches there are protocols about budget, and if they are not followed he risks termination of his job. He said circumvention of the process bothered him more than the lack of local support.

Mr. Walker said it should have been such a huge red flag to have three vendors that bid the first time around and not in the second bid. He said Ms. Wong should have reached out to find out why there was no bid the second time, especially when it's a vendor already in place. He questioned why we're not making extra effort to reach out to Chaves Bakery about this.

Ms. Wong said because we put out purchase orders for all purchasing it is not considered a contract until the purchase is made. Every transaction that she makes is under $25,000. She said she understood the board policy is that items over $25,000 need board approval.

Mr. Weldon said because this program is federally funded regulations prohibit any geographic preference. He said it sounds like everybody who bid the first time received notification for the second go-around. Beyond that, he asked why anyone would believe that someone who bid the first go-around wouldn't bid the second time, until you find out after the fact after several companies decided not to.

Mr. Weldon said the purchasing procedures specify that no contract, agreement or MOU in excess of $25,000 can be entered into without board approval, but a purchase order is not a contract. The purchase order is an accounting mechanism that allows you to buy something. He said he didn't see why anyone would expect to be hearing about purchases that don't exceed $25,000. He said he really wondered what we're talking about here.

Ms. Pereira said there were three bids. Mr. Weldon said there was one bid with an addendum extending the date, that was the same solicitation. He said he understood the staff reached out to get information, and at the end they canceled the whole process because they weren't getting the information needed. The process was killed and started again.

Mr. Weldon said buying part of an item was considered bid-splitting. Mr. Walker said if the bread contract is pieced out, isn't it the same process? Mr. Weldon said these are different standalone items that together don't compose a finished product He said it was in our financial best interest to pick the bidder for each individual item. Designating an exclusive provider causes the board to lose economic advantage.

Ms. Pereira said Mr. Weldon's comment are completely inaccurate. She said the language of the bid calls for the awarding the contract to the vendor whose response is most advantageous to the city; cost, price and other factors specified in the solicitation considered under a best value analysis as provided by the city ordinance. The bid says the board reserves the right to make awards by item, to reject any and all bids and to reject any one or more items or part of the bid. She said the board has that power, not Ms. Wong.

Mr. Weldon says he sees the term Board of Education used interchangeably to mean the panel of nine versus the operating entity that runs the school system. Ms. Pereira said there is no other term for the nine-member Board of Education. Mr. Weldon said in a purchase-order scenario a contract is not created until an order is placed against that purchase order and the contract is for the very specific number of items you have chosen to purchase.

Ms. Pereira said you can't go against the language of the bid. She said the entire bid must be followed. She said the language indicates that the board will award the contract at its next regular meeting

Mr. Weldon asked if Ms. Pereira was saying if Ms. Wong had come to the board and made a presentation and recommended approvals, that would satisfy the requirements. Ms. Pereira said that would.

Mr. Weldon said if we do that in the future, that solves the problem.

Mr. Sokolovic said almost every single problem we have with this would be avoided if it had fresh eyes on it. Mr. Weldon said the board should do that going forward.

Mr. Bradley said it's bigger than that because it's not just about adhering to the rules. He said our directors who are concerned about freshness of bread did no research to see what we were previously paying for bread and no analysis. He said it's criminal when directors tell us they did no research or analysis as to how much money we used to pay on bread and how much we're now paying. He said we should hold directors accountable about how money is spent.

Mr. Bradley said we make all of his hoopla about relatives, but he was curious about why someone would pick a more expensive bid. He said he would hope and pray it was not something nefarious.

Mr. Weldon said we are going down a slippery slope because Ms. Wong works for Dr. Johnson and Dr. Johnson works for us. He said it was ultimately Dr. Johnson's decision. Mr. Sokolovic said he agreed with Mr. Weldon. Mr. Weldon said Mr. Bradley was casting aspersions into the integrity of the person who runs the nutrition program in a public meeting, which is inappropriate.

Mr. Weldon said the process was done and we're two months from the end of the school year, and we've agreed that going forward the nutrition bids come before the board.

Ms. Pereira said the figures were provided by Ms. Wong and it's not okay to spend $108,000 more for bread. Mr. Weldon said she provided it line by line to whoever provided the best price for each individual item. Ms. Pereira said they were all given to Calise. Mr. Weldon said other people chose not to bid.

Mr. Sokolovic said it was not our place to advocate for discipline. He said if we disagree that Dr. Johnson didn't take an action, we have to take that up with Dr. Johnson. He said if he was Dr. Johnson sitting here she might think we want Ms. Wong to be disciplined and it might bias her towards disciplinary action. He said that should be done in executive session.

Ms. Pereira said we have to know that people that come before us are honest and accurate. Mr. Sokolovic said it was important that Dr. Johnson ensures that happens.

Ms. Wong said the numbers Ms. Pereira was using to calculate the costs were based on the previous fiscal year's menu; this year's menu is vastly different and a lot of different items have been purchased, including less quantities of hamburgers and hotdogs. She said Mr. Lanese and Mr. Esposito can attest less has been spent on bread this year because of the different menu.

Ms. Wong said she was very offended that Ms. Pereira said she was dishonest. She said she had a national reputation, serving on the School Nutrition Association board as an executive director. She said she takes great offense to being accused of lying.

Ms. Wong said she returned about $1.4 million to the board so they could take money out of the internal service fund. This year, already $1.55 million has been given back, which means she had to make a profit in her department. She said she watches every penny.

Ms. Wong said a lot of different breads are being offered this year and the children like them. She said she wants to serve bread that children eat rather than throw away.

Mr. Sokolovic said he didn't think we could do much more at this level. Ms. Pereira said going forward the nutrition bids need to come before this committee and the full board. Ms. Wong said she would not have a problem with that.

Tom Lanese said he had been with the Nutrition Department for 23 years. He said in Ms. Wong's defense in no way was she trying to go outside the rules and regulations. He said he had put his heart into this program. He said Ms. Wong's made a lot of changes; she's really tightened belts financially. He noted there is a lot of time and effort put into tasting foods and breads, including by students and parents. He said the department went into Hawaiian and pretzel rolls and different frozen breads because of the preference of students.

Mr. Bradley said the buck stops with the Board of Education to see things are run effectively. He said it was concerning that numbers were asked about prior years and we don't have figures. He said the $100,000 increase identified by Ms. Pereira was concerning. He said we have a duty to working men and women that they don't exploit our

communities and take the factories out of here and send them to another country or state. He said Chaves provides a quality product, employs Bridgeport residents and pays taxes.

Ms. Wong said her finance manager gave Chaves a heads-up e-mail about the bid. Mr. Bradley said there should be a mission statement by the head of the department to give a heads-up to local vendors.

Mr. Weldon said under the FAR if you do that for one, you have to do it for all; you can't just call Chaves.
Mr. Sokolovic said this is one of the reasons the board voted on the memo that went out indicating everybody should follow policy. He said past practices should not longer be an excuse.

Mr. Weldon said the board spends a lot of money. He asked if we're going to be asked to approve every single expenditure. Ms. Pereira said, yes, for expenditures over $25,000. Mr. Sokolovic said that was per board policy and the city charter. Ms. Pereira said that was covered in state statute as well.

Ms. Wong said she had the documentation on the cost of bread over the last two years, but she couldn't put her hand on it. Mr. Sokolovic said it's moot at this point and we should try to avoid the same problems moving forward.

Mr. Bradley left the meeting.

The next item on the agenda was the transportation agreement with First Serve.

Dr. Johnson said First Serve is a nonprofit that promotes tennis programs for students. They have a 14-passeger van and would like to loan the van to the Central High tennis team at no cost. She said the issue was sent to Shipman & Goodwin, along with insurance information from Progressive. Counsel made some suggestions for revision to make sure the board is covered.

Andrew McConnell said he was a teacher at Central, the tennis coach, and a board member of First Serve Bridgeport. He said First Service provides tennis programs and clinics as well as education,

EXHIBIT 15

BOARD OF EDUCATION

Frank G. Chester
Chief Talent Officer

Timothy McNamara
Assistant Director

Na'Imah Catlin
Secretarial Program Assistant

Human Resources
City Hall 45 Lyon Terrace Suite 310
Bridgeport. Connecticut 06604
P- 203-275-1042/ F- 203-337-0145

Michael Brosnan
Evaluation Mediator/ TEAM

Lissette Colón
Recruiter

Marisol Garcia
School Support Specialist

"Changing Futures and Achieving Excellence Together"

First Class Mail and Email

April 23, 2018

Ms. Sharlene Wong
83 Melrose Avenue
Hamden, CT 06518

Dear Ms. Wong:

On April 23, 2018, you, Dr. Aresta Johnson-Superintendent of Schools, and I met to discuss five specific areas of work related concerns that will require further investigation.

This is to provide written notice that effective April 23, 2018 you are on paid administrative leave from your position as Director of Food Services pending further investigation.

During the period of this administrative leave you are not to enter any Bridgeport Public Schools or any other Board of Education buildings or offices without the written permission of the Superintendent of Schools or Human Resources. You are not to have contact with any staff in the school district. Your paycheck is scheduled for direct deposit.

If you have questions or require additional information pertaining to this matter, please contact the Office of Human Resources at 203-275-1042.

Sincerely,

Frank G. Chester
Chief Talent Officer – Human Resources

cc: A. Johnson- Superintendent
Personnel File

EXHIBIT 16

BOARD OF EDUCATION

ARESTA L. JOHNSON, Ed.D.
Superintendent of Schools

MEMBERS OF THE BOARD

JOHN R. WELDON
Chairperson

HERNAN ILLINGWORTH
Vice-Chairperson

JESSICA MARTINEZ
Secretary

City Hall - 45 Lyon Terrace
Bridgeport, Connecticut 06604

"Changing Futures and Achieving Excellence Together"

MEMBERS OF THE BOARD cont.

MARIA PEREIRA

DENNIS BRADLEY, ESQ.

BEN WALKER

SYBIL ALLEN

JOSEPH SOKOLOVIC

CHRIS TAYLOR

June 28, 2018

Dear Ms. Wong

This letter is to document the meeting held on Monday, June 10, 2018 at 10:00 a.m. in my office with you, Frank Chester and I in attendance. During this meeting, we discussed the Nutrition Bids that you had posted on April 3, 2018. I brought to your attention, that the bids were posted without being vetted in the applicable Bridgeport Board of Education (BBOE) committee and submitted to the BBOE for approval prior to being submitted to purchasing. (See policy 3320.1R). During this meeting, you indicated that, it was not your understanding that Nutrition Bids were to be approved by the Bridgeport Board of Education prior to posting. This however, was clearly shared previously. Your intentional and deliberate posting of the Nutrition Bids is a violation of the BBOE Policy #3320.1R and is indicative of your inability to adhere to BBOE Policies as directed.

Sincerely,

Aresta L. Johnson
Superintendent of Schools

pc: Frank Chester, Chief Talent Officer

ALJ/ao

EXHIBIT 17

Dr. Aresta L. Johnson, Superintendent
Bridgeport Board of Education
City Hall- 45 Lyon Terrace
Bridgeport, CT 06604

July 8, 2018

Dear Dr. Johnson,

I received your memorandum in the mail recalling the events of our June 10, 2018 meeting. It is only fair that I be allowed to comment on the meeting.

I strongly disagree with your conclusion that I have demonstrated an "inability to adhere to BBOE policies as directed." You justify your charge by saying that I committed an "intentional and deliberate ... violation of the BBOE Policy #3320.1R". Until the receipt of your letter, I was never informed that there was this policy subsection that was pertinent to the operations of the food service department. The section of the BBOE policy you're pointing to is labeled "Expenditures / Expending Authority" and the subsection that you called into focus is labeled "Payment of Bills".

I, most definitely, did not intentionally nor deliberately "thumb my nose" at the BBOE's policies. As a matter of fact, I took great pains to check with my in-house staff and with the City of Bridgeport professional purchasing department as to applicable regulations and past practices. For a year and a half, I've only received compliments on my running of the food services department.

Two 40-year members of the food services department holding positions immediately below mine, when asked about the bidding procedure, informed me that the bids were to go straight to the purchasing department. Those two individuals are the Assistant Director and the most recent Interim Director (who has always been the Claims Supervisor of the department). After the controversy surfaced, I asked them specifically if bids ever went to the school board; they and all the people involved with the bids repeated that they never took bids to the school board.

Prior to Chaves Bakery's decision to circumvent the bidding procedure, I was never instructed to seek the approval of the BBOE for bids. Prior to our June 10th meeting, I was only specifically informed that I needed to seek BBOE approval to award food service department bids. This is not a procedure that is practiced in other school districts nor was it practiced in Bridgeport before this year.

The BBOE Policy 3320 states "The Director of Business shall conduct all purchase transactions for the School District". No one in that office has asked me to present our department's bids to the school board before posting the bids. There is definite doubt over whether BBOE Policy 3320.1R applies to the food service department. I see that the subsection was altered on October 23, 2017 and our department was not notified that it would affect our department.

Prior to our June 10, 2018 meeting, you and I met on March 19, 2018. At that time, you indicated that you thought the issue of the bread bid was finalized in November. But in light of the recent Families and Students Committee meeting, it still seemed to be an active topic. At no point during our meeting did you state that I was supposed to go to any BBOE committee to have the department's bids approved prior to posting.

At the Families and Students meeting, Mr. Weldon asked the committee members what they wanted me to do moving forward. They indicated that they wanted to be the individuals determining the awarding of the bids. Ms. Pereira, nor other committee members at this meeting, indicated that they wished to review the bids prior to posting.

Lastly, I reviewed the School Food Service section in the BBOE policies (section R-3560). It reads "*the Director of Food Service, subject to the Supervision of the Superintendent shall be authorized to award all bids for food, supplies, equipment, and other services particular to food services to the lowest bidder meeting specifications/requirements.*" It goes on to state "Specifications for all purchases by the food services department will be developed by the Food Service Director."

I have always adhered to this BBOE policy, to past practices of the department, to my professional best practices, and to my personal code of ethics. These are the indisputable facts. Because I am proud of my work, I welcome a thorough review of my efforts. The products that the department purchases are designed to work with its menu and in conformity to USDA nutritional requirements. The rules and regulations of the City of Bridgeport Purchasing Department, to which I have always adhered, are meant to secure the lowest qualified bid for the department's purchases.

Finally, the food services department is audited by state and federal regulators. These audits are required by the programs that provide 100% of the department's funding. My ability to pass these audits is a testament to the fact that I have operated food service departments in a lawful and ethical manner in complete adherence to Board of Education policies and practices

Instead of my attorney writing to you, I am sending you my response directly. To remain consistent with my attorney's communiques with you, a copy of this letter is being sent to Mr. John Weldon, Chairperson of the Board of Education.

Respectfully,

Sharlene Wong, SNS

PC: Attorney Thomas Bucci
John R. Weldon, Chairperson, Bridgeport Board of Education

EXHIBIT 18

BOARD OF EDUCATION

Human Resources
City Hall 45 Lyon Terrace Suite 310
Bridgeport, Connecticut 06604
P- 203-275-1042/ F- 203-337-0145

Frank G. Chester
Chief Talent Officer

Timothy McNamara
Assistant Director

Na'Imah Catlin
Secretarial Program Assistant

Michael Brosnan
Evaluation Mediator/ TEAM

Lissette Colón
Recruiter

Marisol Garcia
School Support Specialist

"Changing Futures and Achieving Excellence Together"

Sent Via FedEx Overnight

July 10, 2018

Sharlene Wong
83 Melrose Avenue
Hamden, CT 06518

Dear Ms. Wong:

The Board of Education has investigated issues regarding the posting of bids for the Bridgeport Schools Nutrition program. As a result of this investigation, you are charged with:

Failure to follow directives and board policy in the posting of bids

A due process hearing will be held in order to determine whether discipline should be imposed. At this hearing, you will be afforded an opportunity to respond to this charge and present any information favorable to you or that would mitigate any possible action that may result from this hearing. This hearing is scheduled for Friday, July 13, 2018 at 11:00am. The hearing will be held at Bridgeport City Hall, 45 Lyon Terrace, Room 310, Bridgeport, CT 06604.

This is a mandatory meeting.

Sincerely,

Timothy McNamara

Timothy McNamara
Assistant Director

Cc: Frank Chester, Chief Talent Officer

EXHIBIT 19

BOARD OF EDUCATION

ARESTA L. JOHNSON, Ed.D.
Superintendent of Schools

City Hall - 45 Lyon Terrace
Bridgeport, Connecticut 06604

MEMBERS OF THE BOARD

JOHN R. WELDON
Chairperson

HERNAN ILLINGWORTH
Vice-Chairperson

JESSICA MARTINEZ
Secretary

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MEMBERS OF THE BOARD cont.

MARIA PEREIRA

DENNIS BRADLEY, ESQ.

BEN WALKER

SYBIL ALLEN

JOSEPH SOKOLOVIC

CHRIS TAYLOR

Certified Registered-Return Receipt Mail

July 24, 2018

Ms. Sharlene Wong
83 Melrose Avenue
Hamden, CT 06518

Dear Ms. Wong:

We held a Loudermill hearing with you on Friday, July 13, 2018. You presented your arguments to the districts findings that you failed to follow a directive and board policy to not post nutrition bids.

Having considered the information presented this letter is to inform you that your employment with the Bridgeport Public Schools District is being terminated effective July 24, 2018.

The Payroll and Benefits will provide you with any final payments due to you and are available for any questions you may have regarding same.

Sincerely,

Frank G. Chester
Chief Talent Officer – Human Resources

cc: A. Johnson- Superintendent
Personnel File

EXHIBIT 20

A. Yes.
Q. Do you recall how many candidates?
A. I'm sorry, I do not recall.
Q. And why was Ms. Wong selected?
A. Based on the committee's rating she was at the rating to move forward.
Q. And was she the highest rated candidate?
A. At that time, yes.
Q. Did there come another time when she wasn't the highest rated candidate?
A. Not that I'm aware of.
Q. And was she extended an offer of employment?
MR. BUTURLA: If you know.
A. Yes, she was.
BY MR. BUCCI:
Q. And again, her position would be director of food and nutrition services?
A. Yes.
(Plaintiff's exhibit for identification marked Exhibit No. 1: Regulations of the Bridgeport Board of Education.)
Q. Doctor, I'm showing you a document

purchasing policy of the food services department when Ms. Wong was the director of food and nutrition services?

A. As it appears, yes.

Q. It goes on in the next paragraph:

"Specification for all purchases by the food services department will be developed by the director of food services."

Again, when Ms. Wong was the director of food and nutrition services, was that the policy of the board?

A. Yes.

Q. The last paragraph on that page reads:

"The food service department will award contracts in accordance with policies of the city of Bridgeport municipal code and policies of the board of education. The director of food services will report all awarded bids to the superintendent."

Again, was that the policy of the Bridgeport Board of Education when Ms. Wong was the director of food and nutrition services?

A. Yes.

bidding for the food and nutrition programs that it funded?

A. Yes, I was somewhat familiar.

Q. Now prior to Ms. Wong's hiring as the director of food and nutrition services, do you know whether the prior director would submit bids for approval to the board of education?

MR. BUTURLA: I'll object as to form. Do you mean after the bid or prior to the bid?

MR. BUCCI: The award of the bid.

A. I would not know what that process was with the prior director.

BY MR. BUCCI:

Q. Do you know whether prior to Ms. Wong being hired as director of food and nutrition services, did the board of education directly make awards of bids for purchases of food products?

A. I would not know how that process went.

Q. How about when Ms. Wong was first hired prior to her termination, during that

period of time did the board make direct awards of bids for the purchases of food products as part of the food and nutrition program?

A. They had not.

Q. During the time Ms. Wong was the director of food and nutrition services do you know whether the board approved the award of bids for food purchases of the food products?

A. Yes.

Q. They did authorize the award?

A. They did at a later date when we went furniture down through the process.

Q. Do you know when that date changed?

A. It would have to be in 2018.

(Plaintiff's exhibit for identification marked Exhibit No. 3: Memo to Principals, Revised Policies.)

BY MR. BUCCI:

Q. Doctor, I'm showing what's been marked as Plaintiff's Exhibit 3 for identification. This is a memo from you to principals, revised policies.

Are you familiar with this memo?

A. Yes.

Q. And you indicate in the memo that during the past year several updates to the BOE policies have been approved by the BBOE, Bridgeport Board of Education.

"It is critically important that you keep abreast of the updates as we progress throughout the school year in order to ensure consistency of practices/procedures across all schools."

"As of August 2017 the following processes have been revised. Please visit the website to review the amendments and acclimate yourself with the updates. In addition please inform your school committees of the revisions as well."

Then you have a list of policies. It doesn't indicate in this list of policies or the list that you mentioned as being revised by the board R-3560.

So as of that date had the board of education revised R-3560?

A. I'm not sure of the exact date. I can't recollect exactly. But this memo was sent at the request of the Bridgeport

Council of Administrators and Supervisors and Principals.

Q. Okay. Do you know whether the board of education -- and you have the document in front of you as Plaintiff's Exhibit 1 -- do you know whether the board ever formally revised those regulations?

A. I'm not sure if R-3560 was revised.

Q. So your answer is you don't know?

A. I'm not sure.

Q. You're not sure.

(Plaintiff's exhibit for identification marked Exhibit No. 4: Termination Letter dated July 24th, 2018.)

BY MR. BUCCI:

Dr. Johnson, I'm giving you what's been marked as Exhibit 4 for identification. This is a letter sent to Miss Sharlene Wong dated July 24th, 2018 from Frank Chester, Chief Town Officer Human Resources, a copy to you and Ms. Wong's personnel's file.

Q. Are you familiar with this letter?

A. Yes.

Q. Did Mr. Chester confer with you before he composed the letter?

A. I'm not sure if we spoke about him drafting this letter, but I'm aware that I did read it upon receipt.

Q. Whose decision was it to terminate the employment of Ms. Wong?

A. It was my decision.

Q. So Mr. Chester was acting under your direction when he notified her that her employment was terminated?

A. Yes.

Q. And it was effective on that very day, July 24th, 2018?

A. Yes.

Q. Do you know prior to July 24th, 2018 had Ms. Wong been subjected to any discipline of any form?

A. Prior to July 24th, 2018?

Q. Yes, prior to July 24th, 2018, her termination.

A. There were some issues that led up to this, so that would have been prior to Friday July 24th.

Q. This was the discipline imposed on her for those incidents?

A. Correct.

Q. Was there any other discipline for other incidents prior to this date?

A. No.

Q. So prior to July 24th, 2018 and her termination had she ever been formally counseled for inappropriate behavior of any sort?

A. Not that I'm aware of.

Q. Had you verbally counseled her prior to the July 24th, 2018?

A. There had been another incident brought forward from members of her department that required an investigation.

Q. Okay. Was she disciplined?

A. No.

Q. Had she been issued any written warnings for any of the other incidents besides those that led up to her termination?

A. Not that I'm aware of, no.

Q. Did you issue her any warnings?

A. No, I did not.

Q. And I think you testified that you're not aware of any records that indicate Ms. Wong was subjected to any

with Ms. Wong previously?

A. Throughout the board meetings when all of this process had occurred with the bids. And I know I specifically said, you know, moving forward we will adhere to all guidelines. And Ms. Wong was seated to my immediate right.

So the first incident with the bids that carried on for several months, while there was some missteps, no one was at fault. We're going to move forward adhering to the board policies.

And as a result of several of those meetings Ms. Wong was in attendance and aware that we were going to adhere to the policies.

Q. So it wasn't any directive from you to Ms. Wong that these are the policies that will be followed in the future. It was her being present when discussions of what the policies were?

A. And I also stated while she was present seated to my right, that moving forward that we would adhere to all guidelines.

Q. Were you familiar with Ms. Wong's experience in food and nutrition, running food and nutrition programs before she came to the Bridgeport Board of Education?

A. No, I was not.

(Plaintiff's exhibit for identification marked 15: Letter dated July 8th, 2018.)

BY MR. BUCCI:

Q. Doctor, that's Plaintiff's Exhibit 15 and this is a letter that was purportedly sent to you by Ms. Wong.

We're not going to go through the contents of the letter, whether you agree with them or not, but did you ever reply to this letter?

A. No, I did not.

Q. And why not?

A. Ms. Wong had already been terminated at that time and I just had moved on at that point.

Q. And so you chose not to respond at all?

A. Correct. This was Miss Wong's opportunity as she said she wanted to

comment on the meeting, so these are her comments.

Q. And this was dated July 8th. Her termination was July 24th, Plaintiff's Exhibit 4.

A. Oh, I'm sorry. I got it confused with the other letter, the June 10 letter.

Q. So she did send this even before her termination?

A. Yes.

Q. Did you consider it in making your decision, reaching your decision to terminate Ms. Wong?

A. No, and I'll tell you why, because in making that decision to terminate I had reviewed the policies and some of the board minutes, etc., and she was there and I know she was aware of the policy based on the minutes from those meetings.

Q. Did you consider less discipline other than termination?

Did you consider, for instance, suspension without pay for a period of time?

A. No, I did not.

Q. Did you consider a written warning?

A. No.

Q. You're not aware that there was any other discipline in her two years of employment with the board of education prior to that, correct?

A. Correct, I was not aware.

Q. Were you aware of Ms. Wong ever being insubordinate to you during her employment with the board of education?

A. Not prior to this, no.

Q. So there was no history of insubordination prior to this?

A. Not that I'm aware of. There were some missteps with the bid process, but there were no disciplinary consequences. We chalked that up to there were some and we were going to move forward and adhere to the guidelines.

Q. And have you ever disciplined any of your subordinates as superintendent of schools?

A. Yes.

Q. And has the discipline always been termination?

A. No.

Q. And what goes into factoring whether somebody should be terminated or not?

A. For me the level of understanding, level of missteps, how egregious was it, the impact that it has on our school community. So there are several factors that I consider, depending upon the act of the individual.

Q. Ms. Wong at the meeting with you and Mr. Chester, did she inform you that she would never bring the bids before the board of education in the future?

A. That she would not?

Q. She would not.

A. No, she never said she would not do that, no.

MR. BUCCI: I have nothing further, Doctor. Thank you for being here.

MR. BUTURLA: I have no questions.

(Whereupon the deposition was concluded at 11:30 a.m.)

EXHIBIT 21

A. 15 years.
Q. And what was your position prior to Acting City Purchasing Agent?
A. I was the Assistant City Purchasing Agent.
Q. Now, you mentioned Laura DeMoura as being the buyer for the Board of Education, so is she assigned to purchasing being done by the Board of Education?
A. Yes.
Q. And is she strictly assigned to that --
A. Yes.
Q. That function?
A. Yes.
Q. And the purchasing done by the Board of Education, does that come under the City of Bridgeport's --
A. Yes.
Q. Let me finish. Rules and regulations governing the Purchasing Department?
A. Yes.
Q. And if the purchasers meet the -- or under the rules and regulations of the City of Bridgeport are they required to go through a bidding process is that overseen by the Purchasing Department of the City of Bridgeport?
A. Yes.
Q. And you being the Purchasing Agent overall, it comes under your supervision overall?

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A. Yes.

Q. And is there a rule or regulation that generally states what purchases have to go out to competitive bid?

A. Yes.

Q. And what would be the criteria for requiring bidding for a purchase?

A. Purchases over $25,000 require a formal bidding process, purchases between $1,000 and $25,000 require an informal process which consists of obtaining a minimum of three quotes, and under $1,000 a department can purchase without going through a competitive process.

Q. And these general rules or requirements would apply to City departments as well as the Board of Education?

A. Yes.

Q. In particular on September 29th, 2017, did you have occasion to write to the superintendent of Schools, Dr. Arest L. Johnson, if you remember, the reference being Board of Education Purchasing Responsibilities and Obligations? Do you recall sending a letter to the Superintendent of Schools with that reference?

A. I do not.

Q. I'm going to read the first paragraph. I'm going to have this marked for identification. I'm going to read the first paragraph and see if it refreshes your

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memory?

(Letter to Dr. Johnson from Mr. Tardy dated September 29, 2017 marked Plaintiff's Exhibt 1 for identification)

Q. The first paragraph of Plaintiff's Exhibit 1 reads, "I am writing to follow up on my email to respectfully remind you and the Board of Education by City of Bridgeport Charter, the BOE may always decide what items it wishes to purchase. However, also by Charter, the BOE must do so through the City's Purchasing Department and in accordance with City ordinances and properly established rules and regulations as may be approved by the City's Board of Public Purchases. Consequently, the BOE may adopt internal purchasing mechanisms only so long as they do not violate any laws and do not conflict with official City Charter ordinances or Purchasing Department rules and regulations."

Does that refresh your memory at all?

A. I believe it does.

Q. And why did you send this letter to the superintendent of schools?

A. There was either an email or some type of correspondence between myself and the Board of Ed that referred to a Board of Ed purchasing policy, and I subsequently looked it up on the Internet, and I have no

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idea where this came from, but the City Charter does specifically say that there will be Department of Public Purchases which shall purchase for all City departments including libraries, et cetera, et cetera, and it specifically mentions the Board of Ed.

Q. And so was the letter in reaction to learning of this Board policy?

A. Yes. I believe at some point they referred to the Board of Ed purchasing policy, and I was not aware that they had one.

Q. So were you reminding the superintendent that it was the City's purchasing policies that were required to be followed?

A. Yes.

Q. Now, does the City's purchasing rules and regulations allow for some type of favored treatment of local vendors?

A. Not at that time. Subsequently, I believe there was an ordinance adopted probably in 2018 or late 2017 that establish a city-based preference.

Q. But at the time of that letter there was no city-based preference?

A. No.

Q. And so if there was a bid, for instance, through the Board of Education's Food and Nutrition Center for food

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products, bread products, the bidders would be on the same level playing field regardless of their geographic location?

A. Correct.

Q. Now, do you recall in June of 2017 that the Board of Education Food and Nutrition Center requested that a bid be posted for the purchase of bread products?

A. Yes.

Q. And would the original bid posting have been on June 13th, 2017, if you recall?

A. Yes.

Q. And do you recall if the bid identification number was BNB-003187?

MR. MITOLA: Just for the record, just because Bernd is having trouble seeing this, I think you referenced the second number.

Q. The second number, excuse me.

A. Yes.

Q. So there was a first bid?

A. Yes.

Q. And why was there a second bid number, if you recall?

A. As you stated the bids -- the solicitation went out on June 13th. During the process -- I believe the bids were due at the end of June, and during the process we were

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Q. And if the second bidder were noncompliant, you could go to the third bidder if there was a third bidder; correct?

A. Correct.

Q. Another possibility would be to waive the noncompliance if that language is included in the bid solicitation if it's in the best interests of the City and the Bridgeport Board of Education; correct?

A. Correct.

Q. And the completion of the first round of bids, the Bridgeport Board of Ed -- withdrawn.

Who actually rewards the successful bid, is it the City of Bridgeport or is it the Bridgeport Board of Ed?

A. It is the City. Well, what we do is when the bids come in we send them to the Department, the Department reviews them, they make their recommendation to us, and then we physically place the order with the company.

Q. So the notice of award comes from the City Purchasing Department to the company?

A. Yes, it does.

Q. And at the conclusion of the first bread bidding process, Chaves was not awarded the bid; is that correct?

A. Correct.

Q. None of the bidders were awarded the bid for bread?

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A. Correct.
Q. It went out with the second process; correct?
A. Correct.
Q. Chalves did not bid?
A. Correct.
Q. And the low bidder -- the lowest, responsible bidder was Calise & Sons out of Rhode Island; correct?
A. Correct.
Q. And the bid was awarded to Calise & Sons; correct?
A. It was.
Q. And the review of the submissions from Calise & Sons and the other bidders again was done internally by Food and Nutrition led by Sharlene Wong; correct?
A. Yes, correct.
Q. And the information that Calise was compliant would have come from Sharlene Wong; correct?
A. Correct.
Q. And when you answered a question that to the best of your -- I think you answered to the best of your knowledge Sharlene Wong complied with the City of Bridgeport's purchasing policies during her tenure, that was to the best of your knowledge; correct?
A. Correct.
Q. Did you see the recent reports with regard to

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EXHIBIT 22

A Well, it depends.

Q What does it depend on?

A Okay, so bids are normally prepared months in advance so even if the bid was going out in June or July, it had been prepared months earlier, and we are allowed to start purchasing items for the new fiscal year which would be '17/'18 prior to the start of the fiscal year because the USDA's calendar runs from September -- or actually October 1st. That's a better way to say it. USDA's calendar runs from October 1st through September 30th but I believe the Board of Ed's fiscal calendar runs from July 1st to June 30th.

Q Okay. So obviously there's some overlap between those two fiscal years?

A Yes.

Q Okay. So in June of 2017, around mid June, the city purchasing department posts a solicitation for bids or they did for bread products, is that correct? Is that what happened?

A Yes, to the best of my memory.

Q And after the original posting for the bread products in June of 2017 some issue arose. Do you recall what that issue was?

A The superintendent contacted me and she stated that the specifications that were sent out enumerated that

some items should be frozen and some items should be fresh.

Q Okay, and why was that an issue if you know?

A I can guess at what I believe the issue is --

Q Well, let me do this.

A -- but you didn't want me to guess.

Q No, I don't want you to guess.

MR. HOLCOMB: Would you mark this as Defendant's 1 for identification please.

(Defendant's Exhibit 1 was marked for identification by the stenographer.)

BY MR. HOLCOMB:

Q Mrs. Wong, I've just handed you a document that's been marked for identification as Defendant's Exhibit 1 and it's a chain of e-mails, and actually, the first e-mail is on the back. It's an e-mail from Kathryn Cullen to Pam Carroll and to you and then the next page -- and that one is dated June 2nd. Then on page 1 there are two e-mails dated June 19, 2017. Who is Kathryn Cullen?

A She works in the purchasing department.

Q And does she work for Bernd Tardy?

A Tardy.

Q T-A-R-D-Y, B-E-R-N-D. I'm sorry, does she work for Bernd Tardy?

A Yes.

Q And on page 2 there there's a reference to -- it

says Subject: bread and milk request, and then it has Wednesday June 21, 2017 at 2:00 p.m. What does that date and time mean if you know? Because the e-mail is dated June 2nd.

A My understanding is that would be perhaps when the bid opening would occur.

Q And there's a number and it says Bread and Baking Products and then Milk and Dairy Products. Those are two bids that are being referenced, correct?

A Yes.

Q And then turning back to the first page, at the bottom there's an e-mail of June 19, 2017 at 7:58 a.m. from you to Kathryn Cullen and to Pam Carroll. First of all, who's Pam Carroll?

A She's the financial person for the nutrition center. She handles all the bids.

Q And so she's the one that actually posts the bids on BidSync?

A No, she sends the bids to Bernd Tardy and Kathryn Cullen and they post the bids. My understanding is that they post the bids on BidSync.

Q So she prepares the bids --

A She prepares it.

Q -- and forwards them to the purchasing department?

A Purchasing department.

Q Right, and they're the ones that actually post the bids, okay. So it says, "Good Morning Kathryn, We will need to send out an addendum to the bread bid. The Superintendent has requested that we send out request for fresh bread option. We will send to you after she has reviewed." What's that reference? What's that mean?

A Ms. Johnson had contacted me and she requested that we revise the bid -- well, revise it and then rescind the bid that had already been posted because she wanted it to say -- and I'm --

Q This is your best recollection?

A My best recollection.

Q Okay, go ahead.

A -- because she wanted it to say fresh, and what I guess ended up happening is that we removed all notation of fresh and frozen from the bid. That is to the best of my recollection.

Q And by removing the fresh and frozen, that meant that all of the items had to be fresh? I'm just trying to understand what the removal of the fresh and frozen meant.

A You would have to ask Superintendent Johnson about that. I can guess that it's because --

Q No, I'm sorry, I just want to know the removal of the designation fresh and frozen -- and I'm bidding on this bread bid, I'm like a bakery or something. What's that tell

me that there's no designation of -- that it just says fresh I guess, is that what it ended up?

A No, it didn't.

Q It didn't say anything?

A Either, my understanding is that it didn't say either. It would indicate to me if I were a vendor --

Q Right, what would it indicate?

A -- and I was bidding that anyone could bid on the product whether it was fresh or frozen.

Q Okay.

MR. HOLCOMB: Would you mark this as Defendant's Exhibit 2 please.

(Defendant's Exhibit 2 was marked for identification by the stenographer.)

BY MR. HOLCOMB:

Q And I think we've already discussed this but I just wanted to let you see this because at the top there -- it's an e-mail chain going back and forth on the fresh and frozen which we just discussed, and at the top of page 1, as you indicated to me today, that the terms fresh and frozen were removed from the item description. So that was done, correct?

A My understanding is that it was done.

Q And what happened to the original bid? Had that already been posted on BidSync if you know?

A Yes, the original bid was posted on BidSync and an addendum was attached to it. That was a decision made by Bernd Tardy, the professional director of the purchasing department for the Bridgeport board.

Q In other words, Mr. Tardy decided it was better to do an addendum than to cancel the bid and reissue a completely new bid?

A He felt that doing an addendum would be easier.

Q And that's what was done?

A Yes.

MR. HOLCOMB: Can I have this marked as Exhibit 3 please.

(Defendant's Exhibit 3 was marked for identification.)

BY MR. HOLCOMB:

Q This is an e-mail chain. It's two pages. It starts on -- the earliest one is on the second page again, and I think the one that is at the top -- at the bottom of page 1 it says from you to Kathryn Cullen, Bernd Tardy and to Jeanette Nadrizny. Who is Jeanette Nadrizny?

A I am not certain if she is someone else who works in the purchasing department.

Q That's N-A-D-R-I-Z-N-Y. It says your e-mail of July 13, 2017 at 7:46 a.m. says, "Hi everyone, John Gerrity brought copies of the bids back to us. We did not receive

other bread products that Chaves may have bid on --

A Right.

Q -- for the 2017/2018 fiscal year, correct?

A Yes.

Q How about the following fiscal year? Do you know who was awarded the bids for the bread products the following fiscal year? If you know.

A No, because that letter told me I was not to contact anyone.

MR. HOLCOMB: Okay, thank you. I have no further questions.

MR. BUCCI: I have a couple, Sharlene, Ms. Wong.

* * * * *

CROSS EXAMINATION

BY MR. BUCCI:

Q You were hired effective July 1, 2016?

A Yes.

Q And from July 1, 2016 to July 12, 2017 you were the head of the food and nutrition center?

A Yes.

Q The director of the food and nutrition center?

A The director.

Q And during that period of time did you oversee the purchasing of commodities to use in the food programs of the

Bridgeport public schools?

A Yes, I did the awards and the purchasing.

Q Between July 1, 2016 through July 12, 2017 could you estimate how many awards, bid awards did you make?

A Probably hundreds per item because that's how we award the bids. We do line items.

Q And were any of those items for the purchase of bread products?

A Yes, I believe so, yes.

Q Were they for the purchase of other food commodities?

A Yes.

Q To be used in the programs?

A Yes.

Q And between July 1, 2016 and July 12, 2017 were you ever warned, counseled, disciplined for not bringing or submitting the bids to the Board of Education for approval?

A No, not at all.

Q Between July 1, 2016 and July 12, 2017, that's the date you were terminated, correct, July 12, 2017?

A No, I was terminated July 24, 2018.

Q Oh, excuse me, July 24, 2018. Between July 12, 2017 or July 1, 2017 -- '16, excuse me, and the date of your termination in 2018, did you at any time bring a bid award to the Board of Education for approval?

A No.

Q During that same period of time did the superintendent of schools ever admonish, warn, discipline you or counsel you in any way that you should be bringing to the Board of Education bids that would be awarded by the Board of Education?

A No.

Q And in one of your exhibits, your rebuttal which is Exhibit 18, on page 2 there you quote from Section R3560 of the Board of Education policies and you state that it reads, "the director of food service, subject to the supervision of the superintendent, shall be authorized to award all bids for food, supplies, equipment and other services particular to food services to the lowest bidder meeting qualifications/requirements." During your employment with the Bridgeport Board of Education did you follow this policy?

A Yes.

Q Did you ever deviate from this policy?

A No.

Q Do you know whether the Board of Education has ever repealed this policy?

A No, I do not know.

Q Do you know whether it is still a provision of the policies of the Board of Education?

A I believe it is still a provision in the Board of Ed, yes.

Q In the policies of the Board of Education, if you know, does it segregate the food and nutrition program as a separate enterprise fund from the Board of Education?

A Yes, it does.

Q And that food and nutrition program has its own separate policies and procedures?

A Yes, it does.

Q And when at the October 2017 meeting of the Board of Education when there were certain revisions to the board policy adopted, do you know whether they at that meeting repealed the provisions of Board Policy R3560?

A No.

MR. BUCCI: I have nothing further.

* * * * *

FURTHER DIRECT EXAMINATION

BY MR. HOLCOMB:

Q Do you recall how many separate items there were on the bread bid for the 2017/2018 fiscal year that we've been discussing?

A I do not recall.

Q Approximately. More than ten?

A Yes.

Q More than twenty?

EXHIBIT 23

3. State all facts upon which you base your claim of liability against the Defendant Bridgeport Board of Education as alleged in your complaint.

ANSWER:

By letter dated April 12, 2016, the defendant extended an offer of employment to the plaintiff as its Director of Food and Nutrition Services effective July 1, 2016, which the plaintiff accepted on April 22, 2016. The defendant classified the plaintiff's employment as a "full time 12 month exempt position." As the Director of Food and Nutrition Services, the plaintiff had responsibility over a $17,500,000.00 School Nutrition Program, including operational planning, menu creation, nutritional analysis, food, and equipment purchasing, personnel relations, compliance with Federal and State regulations for Nutrition and CACFP Programs, implementation of computerized point of sale and all back-office features, and all accounting.

The defendant had adopted specific regulations regarding the operation of its Food and Nutrition Services Department. Section R-3560(b) provides, in relevant part, "[t]he Director of Food Services, subject to the supervision of the Superintendent, shall be authorized to award all bids for food, supplies, equipment, and other services particular to food services to the lowest bidder meeting specifications/requirements...The Food Service Department will award contracts in accordance with the policies of the City of Bridgeport Municipal Code and the policies of the Board of Education. The Director of Food Services will report all awarded bids to the Superintendent of Schools." Emphasis added. Section R-3560(a) of the defendant's policies, which provides, in part, "[t]he Board of Education enters into a contract with the Connecticut State Department of Education. Through this contract, the United States Department of Agriculture provide (sic) funds and donated commodities. Both agencies play a major role in the conduct of the National School Lunch and School Breakfast Programs." The defendant's policies acknowledge the major role played by the United States Department of Agriculture in the operation of the defendant's Food and Nutrition programs. In a memorandum dated November 13, 2015, the United States Department of Agriculture emphasized the necessity of adhering to competitive procurement standards in the purchasing done on behalf of school lunch and school breakfast programs. The memorandum of the United States Department of Agriculture read, in pertinent part, "[t]hese standards [competitive procurement standards] ensure that program operators conduct procurement transactions in accordance with governing regulations and in a manner that facilitates full and open competition. Full and open competition is achieved when potential bidders/offerors receive all information necessary to respond properly to a solicitation; and responses are accurately evaluated for contract award. Contracts must be awarded to the responsive and responsible bidder/offeror whose bid/proposal is lowest or most advantageous to the program with price and other factors considered of which

cost/price must be primary." The defendant's policies require that the "[t]he Food Service Department will award contracts in accordance with the policies of the City of Bridgeport Municipal Code and the policies of the Board of Education." Throughout her employment with the defendant, the plaintiff awarded contracts in accordance with the defendant's competitive bidding policies as well as the competitive bidding policies of the United States Department of Agriculture, the State of Connecticut, and the City of Bridgeport. The plaintiff's termination came shortly after the plaintiff was criticized by members of the defendant in a public session for not awarding a bid for bread products to a local company, Chaves Bakery. On June 13, 2017, the City of Bridgeport's Purchasing Department ("Purchasing Department") posted a bid for bread products to be supplied to the defendant for its school nutrition programs, erroneously limiting the products to frozen items. On June 20, 2017, an addendum to the bid posting was published, revising the type of products to frozen and fresh for each item, and extending the bid opening from June 28, 2017 to July 12, 2017. Because Chaves Bakery failed to submit information required by United States Department of Agriculture with its bid, including the country of origin of the flour it used to make the bread products, the Purchasing Department advised the plaintiff that the purchase of the bread products should be rebid to allow Chaves an opportunity to submit the required information. The rebid of the bread products was posted on July 31, 2017, with the bid opening scheduled for August 15, 2017. Chaves Bakery refused to submit a bid. Pursuant to the competitive bid regulations of the City of Bridgeport, which were required to be followed under the United States Department of Agriculture's competitive procurement standards, as well as the defendant's policies, Chaves Bakery was not awarded the bid. Various members of the defendant, at a public hearing on March 15, 2018, voiced their opinion that the contract for the bread products should be summarily awarded to Chaves Bakery, bypassing competitive bid requirements. They voiced their opinion that because

Chaves Bakery was located in the city of Bridgeport, it should have been preferred over the other non-local bidders despite and contrary to competitive procurement standards. These same members called for the termination of the plaintiff's employment under the pretense of not following Board policy which they erroneously claimed required the defendant's approval for any award of a contract in excess of $25,000.00. In particular, Maria Pereira, a member of the defendant, at numerous meetings literally screamed at the plaintiff, erroneously asserting that the plaintiff had no right to award the bread bid even though the plaintiff was following BOE policy #3560(b). Furthermore Ms. Pereira and Dennis Bradley, another member of the defendant, along with other board members attacked the plaintiff at a Student and Families Committee meeting about the bread bid award. Mr. Bradley only stayed at the meeting to verbally attack the plaintiff, and then left. Contrary to the claims of the defendant, Section R-3560(b) states that "[t]he Director of Food Services, subject to the supervision of the Superintendent, shall be authorized to award all bids for food, supplies, equipment, and other services particular to food services to the lowest bidder meeting specifications/requirements..." (Emphasis added).

On April 23, 2018, the defendant placed the plaintiff on "paid administrative leave from her position as Director of Food Services pending further investigation." In a letter dated June 28, 2018, the defendant's Superintendent of Schools falsely accused the plaintiff of her "inability to adhere to BBOE policies as directed." In her letter to the plaintiff dated June 28, 2018, the defendant's Superintendent of Schools completely ignored the import of Section R-3560(b) of the defendant's policies, which specifically deals with the purchasing requirements of the defendant's Food Service Department. On or about July 8, 2018, the plaintiff sent a letter to the defendant's Superintendent of School in which she refuted the false claims made by the defendant's Superintendent of School. On July 13, 2018, the plaintiff attended a "due process

hearing" with the defendant's Assistant Director of Human Resources, Timothy McNamara, to respond to the false charge of "failure to follow directives and board policy in the posting of bids." By letter dated July 24, 2018, the defendant's Chief Talent Officer informed the plaintiff that her employment had been terminated effective July 24, 2018. The charge of "failure to follow directives and board policy in the posting of bids," is a pretext to justify the termination of the plaintiff's employment for adhering to the public policy of the federal, state and city governments embodied in federal, state and city laws and regulations requiring competitive bidding in the award of public contracts. The plaintiff asserts in this lawsuit that she was terminated because she followed the City of Bridgeport's competitive bidding process regarding the purchase of bread products for the defendant's school nutrition programs for the 2017-2018 school year.