



District School Board of Pasco County

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Heather Fiorentino, Superintendent


www.pasco.k12.fl.us

Department of Purchasing
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January 19, 2010

MEMORANDUM

TO: Honorable School Board Members

FROM: Kendra Goodman, CPPO, CPPB, Purchasing Agent 

RE: Bid # 09-093-DR: Commodity Chicken Processing
Food and Nutrition Services
Additional Chicken Products

On February 3, 2009, official action was taken to award the above-referenced bid to Asian Food Solutions line items in Group C utilizing A518 Chicken Legs, Chilled, and renewed on December 15, 2009 for the 2010-2011 school year.

Under the terms and conditions of the bid, as new products become available they may be added to the bid. Joseph Stefanutti, President, Asian Food Solutions, has submitted pricing for one new product: Teriyaki Chicken, using USDA A518 Chicken Legs, as they become available. Pricing through June 30, 2011 would be as follows:

Commodity Sandwich Processing Bid #07-116-DR	Piccolo Italian Sub
Product Code Number	73001
Case Count	240
Fee for Service / Case	\$83.08
NOI Bid Price (Commodity Benchmark Price) / Case	\$110.60
DF \$ Value / Case	\$23.91
Net (NOI) Price / Case	\$86.69
Net (NOI) Price / Portion	\$0.0053
Total Price / Portion (Includes DF \$ Value)	\$0.4661

Adding this new item will allow us a greater opportunity to utilize the USDA bonus products without having to spend our USDA entitlement monies. Pricing on these products is below commercial prices and found to be competitive.

Rick Kurtz, Director, Food and Nutritional Services is recommending to add this product to our USDA Commodity Sandwich bid. The estimated annual purchases are not anticipated to change the total bid awards of \$325,000, using Special Revenue Funds.

Should you have any questions regarding this matter, or if I can be of further assistance, please feel free to contact me at your earliest convenience.

dsr

Date/Time:

District Wide Accreditation • Southern Association of Colleges and Schools

DATE/TIME: JANUARY 12, 2010 08:48:00

**Pasco County Schools
New Item Bid Addition Request**

USDA Commodity Chicken Processing Bid #09-093-DR

Item No.	Description	Required Information	Required Information to be completed by awarded bidder	
Processing for A518 Chicken Legs, Chilled				
	Product Description:	Brand	Asian Food Solutions	
		Commodity Code #	73001	
		Commercial Code #	73001	
		Portion Size	2.85 oz	
		Portions / Case	240	
		Case Size	42.9	
		Pounds DF / Case	45.98	
		USDA Commodity Used:	Fee for Service / Case	\$83.08
			Net (NOI) Price / Case	\$86.69
			DF \$ Value / Case	\$23.91
	NOI Bid Price (Commodity Benchmark Price) / Case		110.60	
		Net (NOI) Price / Portion	0.3612	
		Total Price / Portion (Includes DF \$ Value)	0.4608	
		Distribution Cost / Portion	0.0053	
		Total Delivered Price / Portion	0.4661	
	For comparison purposes only:	Commercial Price / Case Without USDA Commodities	\$117.69	
Processing for A518 Chicken Legs, Chilled				
	Product Description:	Brand	Asian Food Solutions	
		Commodity Code #		
		Commercial Code #		
		Portion Size		
		Portions / Case		
		Case Size		
		Pounds DF / Case		
		USDA Commodity Used:	Fee for Service / Case	
			Net (NOI) Price / Case	
			DF \$ Value / Case	
	NOI Bid Price (Commodity Benchmark Price) / Case			
		Net (NOI) Price / Portion		
		Total Price / Portion (Includes DF \$ Value)		
		Distribution Cost / Portion		
		Total Delivered Price / Portion		
	For comparison purposes only:	Commercial Price / Case Without USDA Commodities		

Pricing good through June 30, 2010.

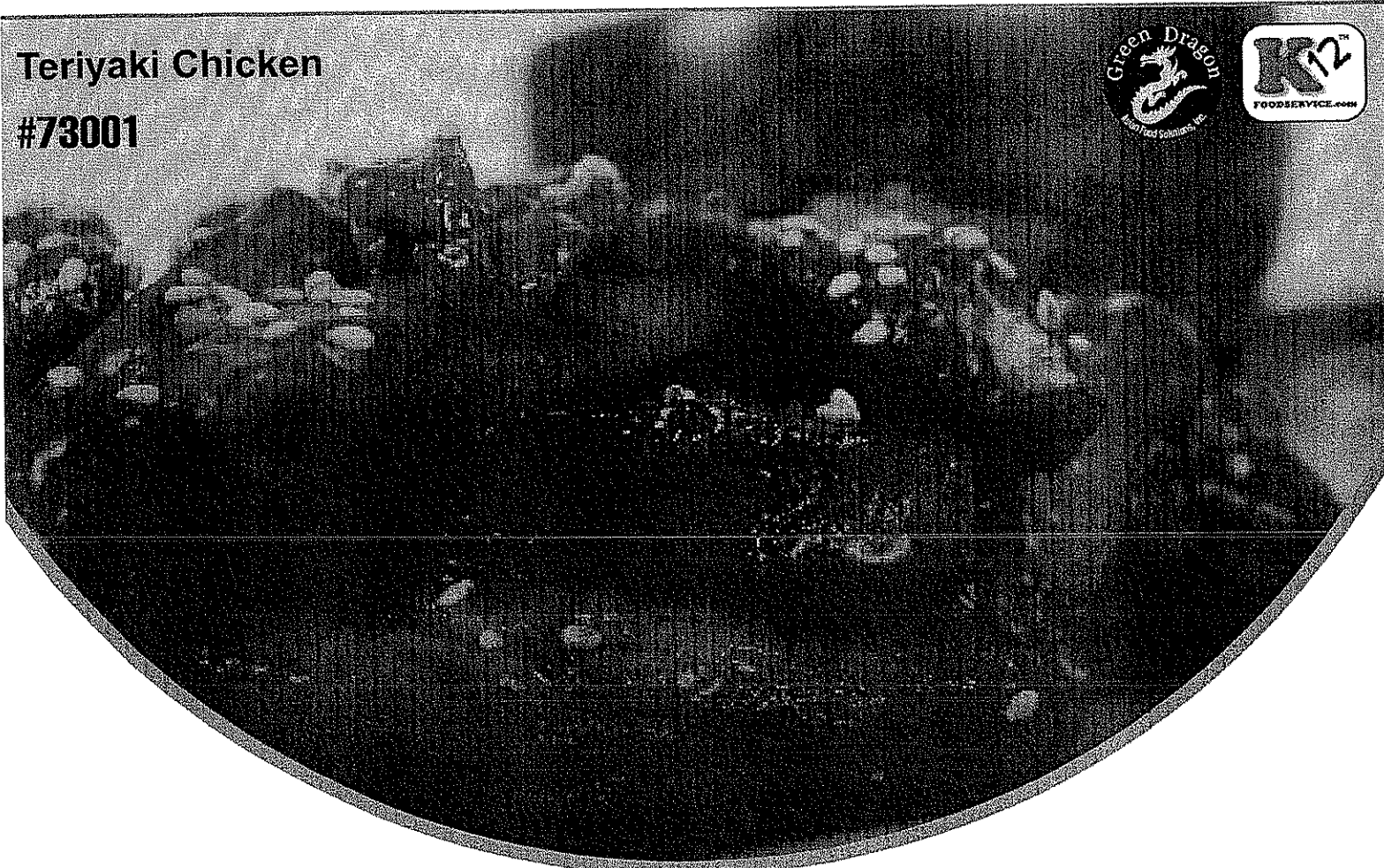
Company Official
Asian Food Solutions

12/14/09

Date

Teriyaki Chicken

#73001



Stir fried chicken strips caramelized with our popular teriyaki sauce.

Nutrition Facts

Serving Size 2.8 oz (79g)
Serving Per Container varied

Amount Per Serving

Calories 180 **Calories from Fat** 50

% Daily Value*

Total Fat 6g **9%**

Saturated Fat 1.5g **8%**

Trans Fat 0g

Cholesterol 50mg **16%**

Sodium 530mg **22%**

Total Carbohydrate 17g **6%**

Dietary Fiber 0g **0%**

Sugars 16g

Protein 13g

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
Saturated Fats	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	300g
Dietary Fiber	25g	30g

CN* = 2 M/MA

**Pending

INGREDIENTS: NO MSG ADDED, ZERO TRANSFATS

SEASONED CHICKEN LEG MEET STRIPS [CHICKEN LEG MEAT, WATER, ISOLATED SOY PROTEIN, SEASONING (WATER, SOY SAUCE (WATER, SOYBEANS, SALT, WHEAT FLOUR), SUGAR, SALT, CARAMEL COLOR, CONTAINS LESS THEN 2% OF MOLASSES, YEAST EXTRACT, XANTHUM GUM, LACTIC ACID, AND NATURAL FLAVOR), SEASONING (SUGAR, PEPPER, MUSTARD SEED, CELERY SEEDS, GARLIC, WHEAT FLOUR, FRUCTOSE, XANTHAN GUM, THYME, BASIL, MALTODEXTRIN, AUTOLYZED YEAST EXTRACT, SOBEAN OIL, SALT), AUTOLYZED YEAST AND POTASSIUM CHLORIDE, POTASSIUM AND SODIUM PHOSPHATE), SAUCE (SUGAR, WATER, BROWN SUGAR, SOY SAUCE (WATER, SOYBEANS, SALT, WHEAT FLOUR), CONTAINS LESS THEN 2% OF MODIFIED CORN STARCH, SALT, YEAST EXTRACT, CARAMEL COLOR, SESAME OIL, SESAME SEEDS, LACTIC ACID, NATURAL FLAVOR, XANTHAN GUM, SALTED SAKE (RICE, WATER, SALT)].

ALLERGENS: CONTAINS SOY AND WHEAT.

BASIC HEATING INSTRUCTIONS:

Per (1) 7.15 lbs chicken with sauce

Convection/Conventional oven (best)

Pre-heat oven to 350°F / 400°F. Place chicken on a sheet pan. Bake in oven for 20-25 minutes until it reaches 165°F, until sauce is caramelized. Reduce time to 6-8 minutes if product is thawed.

Boil in Bag (fair)

(thawing product first is recommended) Place sealed chicken bags in boiling water/steamer for 20-25 minutes, unit internal temperture reaches 400°F . Boiling time increases to 35-40 minutes if frozen.

Skillet/Pan Fry (good) (products must be thawed)

Place thawed chicken in skillet or frying pan and heat contents to a minimum of 165°F for at least 15 seconds.

SERVING

Make sure food temperature is 165°F or above. Place cooked chicken in a serving pan. Mix well and then serve.

For more information contact:
info@asianfoodsolutions.com

Avg 240 / 2.85 oz; 42.9 lbs case;
(6) 7.15 lbs chicken & sauce.

CASE INFORMATION: Item # 73001
Case L x W x H :16.32x12.875x12.875
Cube: 1.68 TI x Hl: 8x6 Gr. Cs Wt: 44.2 lbs



Asian Food Solutions, Inc.