

Forsyth County Commodity Processing Specs **2022-2023**

BEEF PATTIES 100154 ±30,000 lb

End-products desired:

Beef Patty (estimated need ± 112,000 servings)

1.75 oz. to provide at least 1.5 oz. MMA CN menu credit. Frozen, fully cooked, flame-broiled beef patty, may contain VPP/APP and/or other approved ingredient extender to reduce fat content. Minimum 80% ground beef and maximum 12% dry extender by weight of finished cooked product. No added lean finely textured beef (LFTB). Lower Sodium items preferred. Document MMA contribution to CN meal pattern.

Beef Patty (estimated need ± 20,000 servings)

2.5-3 oz. to provide at least 2 oz. MMA CN menu credit. Frozen, fully cooked, seasoned flame-broiled beef patty, may contain VPP/APP and/or other approved ingredient extender to reduce fat content. Minimum 80% ground beef and maximum 12% dry extender by weight of finished cooked product. No added lean finely textured beef (LFTB). Lower Sodium items preferred. Document MMA contribution to CN meal pattern.

For all products, raw meat must be handled in accordance with USDA safe food handling standards and cooked to proper temperatures to eliminate harmful bacteria. Prefer packing to be IQF in 20 lb minimum cases.

- Quantity of each product to be purchased determined by per school orders.
- Delivery of product will be directed to specified commercial distribution warehouse in Atlanta area.
- **5 lb sealed bag of product sample required (No Full Cases), bid will not be considered without a sample. Samples must be clearly labeled with Manufacturer and Item Code # to match bid. Send Product Samples during the time frame of April 11-22 , 2022 (No early samples will be accepted.**

Forsyth County Schools Food and Nutrition

ATTN: Lynn Gilder

136 Almon C. Hill Drive

Cumming Georgia 30040

Foodservice Test Kitchen Room #192

Acceptable bids must provide following information completed on attached form:

- Case weight, weight of portion, # of portions per case, MMA credit/portion, # pounds of donated food needed to produce one (1) case
- Summary End Product Data Schedule (SEPDS)
- Include nutrient analysis and product information/ingredient statement for each item.
- Request **Modified FFS/NOI pricing delivered to commercial distributor** in Atlanta market as **cost per case** of finished product.

BEEF CRUMBLES 100154 42,000 lb

End-products desired:

Beef Crumbles

100% beef with no soy, vegetable protein NO seasonings added. Fully cooked, IQF crumbles of petite pea-sized pieces. 2 oz portion to provide minimum 2 MMA meal pattern contribution. Prefer packing to be in 5 lb. poly bags in 20 lb minimum cases.

For all products, raw meat must be handled in accordance with USDA safe food handling standards and cooked fully to proper temperatures to eliminate harmful bacteria.

- Quantity of each product to be purchased will be determined by school orders.
- Delivery of product will be directed to specified commercial distribution warehouse in Atlanta area.
- **5 lb sealed bag of product sample required (No Full Cases), bid will not be considered without a sample. Samples must be clearly labeled with Manufacturer and Item Code # to match bid. Send Product Samples during the time frame of April 11-22, 2022 (No early samples will be accepted.**

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Acceptable bids must provide following information

On **FFS/MFFS/NOI Bid form**:

- Product code #s, Product name, Case weight, # of portions per case, portion size and weight, CN crediting per serving, # pounds of donated food needed to produce one (1) case, and USDA PTV per case of finished product indicated
- Give pricing as the Modified **FFS cost delivered to commercial** in Atlanta market as **cost per case** of finished product.

Also include:

- Summary End Product Data Schedule (SEPDS) showing the item(s)
- Signed CN component crediting statements for Meat/Meat Alternates per serving for each product
- Include current nutrient analysis panel and full ingredient statement for each product