Acceptance of Bid as Contract

I Mark Warmoth, understand that if my bid is accepted and approved, this document represents a contract to accept the bid as submitted. I understand that upon approval by the KVEC board of directors, a copy of this signed contract will be returned to me along with an award letter.

By signing this contract, the firm Borden Dairy Company of Kentucky, LLC *agrees to use only 100% domestically grown and processed products in accordance with the Buy American Provision in accordance with federal Procurement standards and the Richard B. Russell National School Lunch Act; Section 104(d) of the William F. Gooding Child Nutrition Reauthorization Act of 1998.*

Mark Warmoth
Printed name of Authorized Signatory

Mark Warmoth
Signature

4 / 22 / 2019
Date

Dr. Jeff Hawkins
KVEC Executive Director

4 / 26 / 19
Date

Kentuky Valley Educational Cooperative
2019/20 MILK BID RESPONSE FORM

Vendor Name:	Borden Dairy Company of Kentucky, LLC
Prompt payment discount percentage: 0	
Prompt payment discount terms (Net Days): 0	

Must Provide nutritional label information for each item bid.

ITEM DESCRIPTION	With Coolers			Without Coolers				
	Firm Price	Escalator Price		Firm Price	Escalator Price		Sugar Content per serving	Fat Content Per Serving
		Regulated Price	Vendor Markup		Regulated Price	Vendor Markup		
½ pint fat free skim white milk, plastic container	N/A	N/A		N/A	N/A			
½ pint low fat white milk (1% or less), plastic container	N/A	N/A		N/A	N/A			
½ pint whole white milk, plastic container	N/A	N/A		N/A	N/A			
½ pint fat free skim chocolate, plastic container	N/A	N/A		N/A	N/A			
½ pint fat free skim strawberry, plastic container	N/A	N/A		N/A	N/A			
pint fat free skim white milk, plastic container	N/A	N/A		N/A	N/A			
pint 1% white milk, plastic container	N/A	N/A		N/A	N/A			
pint whole white milk, plastic container	.80	.80		.80	.80		12	8
pint fat free skim chocolate milk, plastic container	N/A	N/A		N/A	N/A			
pint fat free skim strawberry milk, plastic container	N/A	N/A		N/A	N/A			
½ gallon fat free buttermilk, plastic container	1.80	1.80		1.80	1.80		12	0
½ gallon 2% lowfat buttermilk, plastic container	N/A	N/A		N/A	N/A			
½ gallon whole buttermilk, plastic container	2.00	2.00		2.00	2.00		12	8
½ gallon soy milk, plastic container	N/A	N/A		N/A	N/A			
1 gallon fat free skim white milk, plastic container	3.00	3.00		3.00	3.00		12	0
1 gallon 1% white milk, plastic container	3.25	3.25		3.25	3.25		12	2.5

Breathitt, Harlan Co, Harlan Ind. Knott, Lee, Leslie, Letcher
Owsley, Pike, Hazard, Jackson, Jenkins,
Middlesboro, Pikeville

ITEM DESCRIPTION	With Coolers			Without Coolers				
	Firm Price	Escalator Price		Firm Price	Escalator Price		Sugar Content per serving	Fat Content Per Serving
		Regulated Price	Vendor Markup		Regulated Price	Vendor Markup		
½ pint fat free skim white milk, carton	.2163	.2043		.2088	.1968		12	0
½ pint (1% or less chocolate), carton	.2315	.2195		.2240	.2120		25	2.5
½ pint low fat white milk (1% or less), carton	.2259	.2139		.2184	.2064		12	2.5
½ pint vanilla, carton fat free	.2385	.2265		.2310	.2190		18	0
½ pint chocolate fat free, carton	.2315	.2195		.2240	.2120		18	0
½ pint strawberry fat free, carton	.2385	.2265		.2310	.2190		18	0
pint fat free skim white milk, carton	N/A	N/A		N/A	N/A			
pint low fat white milk (1% or less), carton	N/A	N/A		N/A	N/A			
pint whole white milk, carton	N/A	N/A		N/A	N/A			
pint chocolate fat free, carton	N/A	N/A		N/A	N/A			
pint strawberry fat free, carton	N/A	N/A		N/A	N/A			
1 gallon - 1% lowfat milk, carton	N/A	N/A		N/A	N/A			
1 gallon - fat free milk, carton	N/A	N/A		N/A	N/A			
1 gallon fat free buttermilk, carton	N/A	N/A		N/A	N/A			
1 gallon 2% lowfat buttermilk, carton	N/A	N/A		N/A	N/A			
1 gallon whole buttermilk, carton	N/A	N/A		N/A	N/A			

ITEM DESCRIPTION	With Coolers			Without Coolers				
	Firm Price	Escalator Price		Firm Price	Escalator Price		Sugar Content per serving	Fat Content Per Serving
		Regulated Price	Vendor Markup		Regulated Price	Vendor Markup		
4 oz cottage cheese (low fat 1%)	N/A	N/A		N/A	N/A			
~~1 lb~~. cottage cheese (low fat 1%) 12 oz.	1.60	1.60		1.60	1.60		4	1
5 lb. cottage cheese (low fat 1%)	8.25	8.25		8.25	8.25		4	1
Individual sour cream	13.90	13.90		13.90	13.90		2	5
5 lb. sour cream (low fat)	8.25	8.25		8.25	8.25		2	2.5
Yogurt Lowfat 4 oz.	.60	.60		.60	.60		13	0.5
9 oz Drinkable Yogurt	N/A	N/A		N/A	N/A			
4 fluid oz. fruit juice – apple (100%)	N/A	N/A		N/A	N/A			
4 fluid oz. fruit juice – fruit punch (100%)	N/A	N/A		N/A	N/A			
4 fluid oz. fruit juice – grape (100%)	N/A	N/A		N/A	N/A			
4 fluid oz. fruit juice – orange (100 %)	.1664	.1664		.1589	.1589		12	0
½ pint fruit juice – apple (100%), carton	N/A	N/A		N/A	N/A			
½ pint fruit juice – fruit punch (100%), carton	N/A	N/A		N/A	N/A			
½ pint fruit juice – grape (100%), carton	N/A	N/A		N/A	N/A			
½ pint fruit juice – orange (100 %), carton	.27	.27		.27	.27		12	0
8 oz bottled water	N/A	N/A		N/A	N/A			
16 oz bottled water	N/A	N/A		N/A	N/A			
20 oz bottled water	N/A	N/A		N/A	N/A			
Ice Cream * All ice cream must have less than 14 grams of Sugar and meet smart snack guidelines.								
Individual Ice Cream Cups (assorted Flavors) Please list	N/A							
Individual Sherbet Cups (assorted Flavors) Please list	N/A							
Ice Cream Bars	N/A							
Ice Cream Sandwich	N/A							
Ice Cream Cones	N/A							
Ice Cream (Assorted Flavors) Please list	N/A							
Ice Cream (dots)	N/A							

ITEM DESCRIPTION	With Coolers			Without Coolers				
	Firm Price	Escalator Price		Firm Price	Escalator Price		Sugar Content per serving	Fat Content Per Serving
		Regulated Price	Vendor Markup		Regulated Price	Vendor Markup		
pint ice tea	N/A	N/A		N/A	N/A			
gallon ice tea	2.00	2.00		2.00	2.00		21	0
quart soy milk	N/A	N/A		N/A	N/A			
½ pint lactose-free milk	N/A	N/A		N/A	N/A			
~~quart~~ lactose-free milk HGL	3.25	3.25		3.25	3.25		12	0
Rice milk	N/A	N/A		N/A	N/A			
dozen eggs	N/A	N/A		N/A	N/A			
Straws	N/A	N/A		N/A	N/A			
Lactose Free and Soy Milk Products-Please List	N/A							
Other Products								

ESCALATOR CLAUSE

The prices quoted in this bid are based on the Federal Order Reform costs and premiums for Class I and Class II skim value and butterfat for the month of April 2019.

Milk prices will be increased/decreased monthly by $0.0010 per half pint for every .15 per hundredweight change in raw milk from the base contract level.

You will be notified of any change by the 25th of the month prior to change. The new price will be effective on the 1st day of the following month, unless otherwise stated in your bid.

Facility : **Kentucky Valley Educational Cooperative**

Due Date: **April 29, 2019**

Skim Milk Price Per CWT

Class I: $10.75
Class II: $ 7.75

Butterfat Price Per Pound

Class I: $ 2.5969
Class II: $ 2.5531 (Lag-n-drag)*

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
DAIRY PROGRAMS
MILK MARKET ADMINISTRATOR

APPALACHIAN MARKETING AREA
Federal Order No. 5
Phone: 502-499-0040
Fax: 502-499-8749
E-Mail: friedly@malouisville.com

10301 Brookridge Village Blvd.
Louisville, Kentucky 40291-4467
(Mail) P. O. Box 91528
Louisville, Kentucky 40291-0528
http://www.malouisville.com

ANNOUNCEMENT OF ADVANCED CLASS PRICES AND PRICING FACTORS FOR APRIL 2019

	PRICE @ 3.5% BF (per cwt.)	SKIM MILK PRICE (per cwt.)	BUTTERFAT PRICE (per lb.)
CLASS I PRICE [1/]	**$19.16**	**$10.45** [1/]	**$2.5939**
Transportation Credit	0.10	0.10	0.0010
Processor Assessment [2/]	0.20	0.20	0.0020
Total	$19.46	$10.75	$2.5969
CLASS II PRICE		**$7.75**	

FACTORS USED IN PRICES FOR APRIL 2019

Advanced Pricing Factors [1/]:

Advanced Class III Skim Milk Pricing Factor *(per cwt.)*	$6.35
Advanced Class IV Skim Milk Pricing Factor *(per cwt.)*	$7.05
Advanced Butterfat Pricing Factor *(per lb.)*	$2.5599

Product Price Averages for the Two Most Recent Weeks Ending March 16, 2019:

Cheese *(per lb.)*	$1.5430
Butter *(per lb.)*	$2.2854
Nonfat Dry Milk *(per lb.)*	$0.9587
Dry Whey *(per lb.)*	$0.4118

MILEAGE RATE FACTOR (per cwt per mile):	$0.00455
EIA Average Diesel Fuel Price (per gallon) [3/]:	$2.921

1/ Class I skim milk price is announced at the higher of the advanced Class III or IV skim milk pricing factors plus the base zone (Mecklenburg County, NC) differential of $3.40 and is subject to location adjustments.

2/ The 20-cent per hundredweight processor assessment is an obligation under the Fluid Milk Promotion Order (7CFR§1160.101 et seq.) imposed on any person who processes and markets commercially more than 3 million pounds of packaged fluid milk products on a monthly basis. Deliveries to consumer residences are excluded. Effective February 29, 2016, processors of certified "organic" and "100 percent organic" fluid milk products may apply for an organic assessment exemption for those products.

3/ A simple average of the four most recent weeks of the Energy Information Administration's (of the U.S. Department of Energy) announced diesel fuel prices for the Lower Atlantic and Gulf Coast regions is used to determine the variable Mileage Rate Factor (§ 1005.83).

Released: March 20, 2019

HAROLD H. FRIEDLY, JR.
Market Administrator

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
DAIRY PROGRAMS
MILK MARKET ADMINISTRATOR

APPALACHIAN MARKETING AREA
Federal Order No. 5
Phone: 502-499-0040
Fax: 502-499-8749
E-Mail: friedly@malouisville.com

10301 Brookridge Village Blvd.
Louisville, Kentucky 40291-4467
(Mail) P. O. Box 91528
Louisville, Kentucky 40291-0528
http://www.malouisville.com

ANNOUNCEMENT OF CLASS PRICES FOR MARCH 2019

	PRICE @ 3.5% BF (per cwt.)	SKIM MILK PRICE (per cwt.)	BUTTERFAT PRICE (per lb.)
CLASS I PRICE [1/]	**$19.38**	**$10.65**	**$2.6010**
Transportation Credit	0.10	0.10	0.0010
Processor Assessment [2/]	0.20	0.20	0.0020
Total	$19.68	$10.95	$2.6040
CLASS II PRICE	**$16.61**	**$7.95** [1/]	**$2.5531** * Lag N Drag
CLASS III PRICE	**$15.04**	**$6.35**	**$2.5461**
CLASS IV PRICE	**$15.71**	**$7.05**	**$2.5461**

FACTORS USED IN PRICES FOR MARCH 2019

Product Price Averages:	MARCH 2019 Monthly Averages	2 Week Averages Ending February 16, 2019 [1/]
Cheese *(per lb.)*	$1.5383	$1.3769
Butter *(per lb.)*	$2.2740	$2.2912
Nonfat Dry Milk *(per lb.)*	$0.9589	$0.9811
Dry Whey *(per lb.)*	$0.4127	$0.4616

Advanced Pricing Factors [1/]:

Advanced Class III Skim Milk Pricing Factor *(per cwt.)*	$4.97
Advanced Class IV Skim Milk Pricing Factor *(per cwt.)*	$7.25
Advanced Butterfat Pricing Factor *(per lb.)*	$2.5670

1/ *As announced on or before the 23rd of the previous month. Class I skim milk price is announced at the higher of the advanced Class III or IV skim milk pricing factors plus the base zone (Mecklenburg County, NC) differential of $3.40 and is subject to location adjustments.*

2/ *The 20-cent per hundredweight processor assessment is an obligation under the Fluid Milk Promotion Order (7CFR§1160.101 et seq.) imposed on any person who processes and markets commercially more than 3 million pounds of packaged fluid milk products on a monthly basis. Deliveries to consumer residences are excluded. Effective February 29, 2016, processors of certified "organic" and "100 percent organic" fluid milk products may apply for an organic assessment exemption for those products.*

Released: April 3, 2019

HAROLD H. FRIEDLY, JR.
Market Administrator

BORDEN WHOLE MILK

Nutrition Facts

Serving Size 1 cup (240 mL)

Amount Per Serving	
Calories 150	Calories from fat 70
	% Daily Values*
Total Fat 8g	**12%**
Saturated Fat 5g	**25%**
Trans Fat 0 g	
Cholesterol 35mg	**12%**
Sodium 125mg	**5%**
Potassium 390 mg	**11%**
Total Carbohydrate 12g	**4%**
Dietary Fiber 0g	**0%**
Sugars 12g	
Protein 8g	
Vitamin A 6%	Vitamin C 4%
Calcium 30%	Iron 0%
Vitamin D 25%	

*Percent Daily Values are based on a 2,000 calorie diet.

Ingredients: Milk, Vitamin D3 Added.
Pasteurization Type: HTST
Shelf Life: 19days
Percent Butterfat: 3.25%

Size	***Product #***
8 Oz. Paper	**25349**
Pint	**25095**
Quart	**25089**
Half Gallon	**25083**
Gallon	**25077**

BORDEN FAT FREE BUTTERMILK

Nutrition Facts Serving Size 1 cup (240 mL)	
Amount Per Serving	
Calories 90	Calories from fat 0
	% Daily Values*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0 g	
Cholesterol 5mg	**2%**
Sodium 260mg	**11%**
Potassium 390 mg	**11%**
Total Carbohydrate 13g	**4%**
Dietary Fiber 0g	**0%**
Sugars 12g	
Protein 8g	
Vitamin A 10%	Vitamin C 4%
Calcium 30% Vit D3 25%	Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.

Ingredients: Cultured Fat Free Milk, Modified Food Starch, Carob Bean Gum, Salt, Sodium Citrate, Carrageenan, Vitamin A Palmitate, Vitamin D3

Pasteurization Type: HTST

Shelf Life: 21 days

Percent Butterfat: 0%

Size	***Product #***
Gallon	**6871**
Half Gallon	**6902**

BORDEN WHOLE BUTTERMILK

Nutrition Facts

Serving Size 1 cup (240 mL)

Amount Per Serving	
Calories 150	Calories from fat 70
	% Daily Values*
Total Fat 8g	**12%**
Saturated Fat 5g	**25%**
Trans Fat 0 g	
Cholesterol 35mg	**12%**
Sodium 270mg	**11%**
Potasium 380 mg	**11%**
Total Carbohydrate 13g	**4%**
Dietary Fiber 0g	**0%**
Sugars 12g	
Protein 8g	
Vitamin A 6%	Vitamin C 4%
Calcium 30% Vit D3 25%	Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.

Ingredients: Cultured Milk, Modified Food Starch, Salt, Sodium Citrate, Locust Bean Gum, Carrageenan. Vitamin D3

Pasteurization Type: HTST

Shelf Life: 21 days

Percent Butterfat: 3.25%

Size	***Product #***
Half Gallon	**25544**

BORDEN SKIM MILK

Nutrition Facts

Serving Size 1 cup (240 mL)

Amount Per Serving	
Calories 80	Calories from fat 0
	% Daily Values*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0 g	
Cholesterol 5mg	**2%**
Sodium 125mg	**5%**
Potassium 390 mg	**11%**
Total Carbohydrate 12g	**4%**
Dietary Fiber 0g	**0%**
Sugars 12g	
Protein 8g	
Vitamin A 10%	Vitamin C 4%
Calcium 30%	Iron 0%
Vitamin D 25%	

*Percent Daily Values are based on a 2,000 calorie diet.

Ingredients: Skim Milk, Vitamin A Palmitate, Vitamin D3
Pasteurization Type: HTST
Shelf Life: 19 days plastic, 17 days paper
Percent Butterfat: .10%

Size	***Product #***
8 Oz. Paper	**25352**
Half Gallon	**25086**
Gallon	**25080**

FLAV-O-RICH 1% MILK

Nutrition Facts	
Serving Size 1 cup (240 mL)	
Amount Per Serving	
Calories 100	Calories from fat 20
	% Daily Values*
Total Fat 2.5g	**4%**
Saturated Fat 1.5g	**8%**
Trans Fat 0g	
Cholesterol 10mg	**3%**
Sodium 125mg	**5%**
Potassium 390mg	**11%**
Total Carbohydrate 12g	**4%**
Dietary Fiber 0g	**0%**
Sugars 12g	
Protein 8g	
Vitamin A 10%	Vitamin C 4%
Calcium 30%	Iron 0%
Vitamin D 25%	

*Percent Daily Values are based on a 2,000 calorie diet.

Ingredients: Low Fat Milk, Vitamin A & Vitamin D3

Pasteurization Type: HTST

Shelf Life: 19 days plastic, 17 days paper

Percent Butterfat: 1%

Size	***Product #***
Gallon	**6788**

BORDEN SKIM MILK --- *HALF PINT*

Nutrition Facts
Serving Size 1 cup (240 mL)

Amount Per Serving	
Calories 80	Calories from fat 0
	% Daily Values*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0 g	
Cholesterol 5mg	**2%**
Sodium 125mg	**5%**
Potassium 390 mg	**11%**
Total Carbohydrate 12g	**4%**
Dietary Fiber 0g	**0%**
Sugars 12g	
Protein 8g	
Vitamin A 10%	Vitamin C 4%
Calcium 30%	Iron 0%
Vitamin D 25%	

*Percent Daily Values are based on a 2,000 calorie diet.

Ingredients: Skim Milk, Vitamin A Palmitate, Vitamin D3
Pasteurization Type: HTST
Shelf Life: 19 days plastic, 17 days paper
Percent Butterfat: .10%

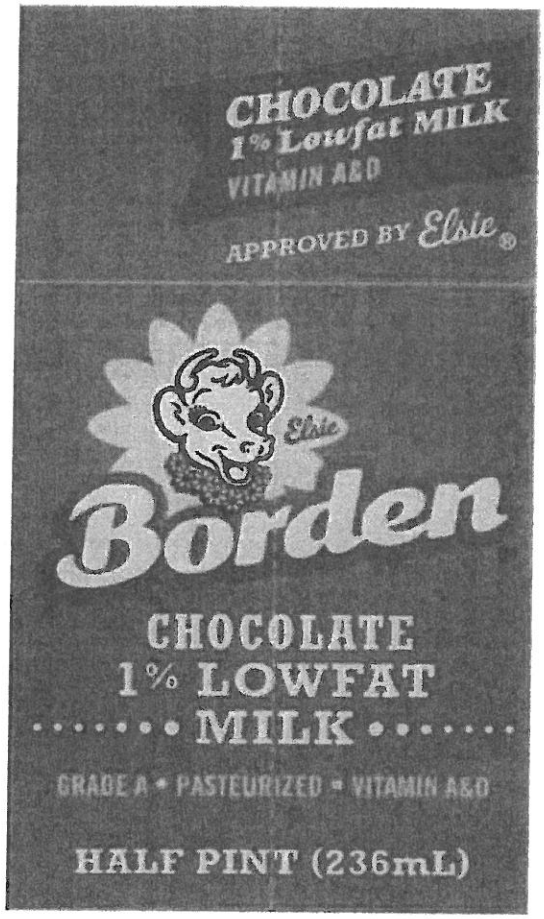
Size	***Product #***
Half Pint	**25352**

BORDEN 1% CHOCOLATE

Nutrition Facts	
Serving Size 1 carton (236 mL)	
Amount Per Serving	
Calories 160	Calories from fat 25
	% Daily Values*
Total Fat 2.5g	**4%**
Saturated Fat 1.5g	**8%**
Trans Fat 0g	
Cholesterol 15mg	**5%**
Sodium 190mg	**8%**
Potassium 390 mg	**11%**
Total Carbohydrate 26g	**9%**
Dietary Fiber 0g	**0%**
Sugars 25g	
Protein 8g	**16%**
Vitamin A 10%	Vitamin C 0 %
Calcium 30%	Iron 0%
Vitamin D 25%	Riboflavin 25%

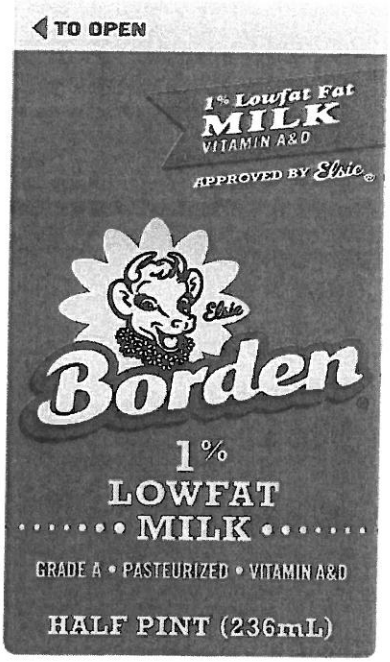
*Percent Daily Values are based on a 2,000 calorie diet.

Lowfat Milk, Sugar, Cocoa (Processed with Alkali), Corn Starch, Salt, Carrageenan, Artificial Flavor, Vitamin A Palmitate, Vitamin D3.



Size	*Product #*
Hpt	25396

BORDEN 1% MILK --- *HALF PINT*



Nutrition Facts	
Serving Size 1 cup (236 mL)	
Amount Per Serving	
Calories 100	Calories from fat 20
	% Daily Values*
Total Fat 2.5g	**4%**
Saturated Fat 1.5g	**8%**
Trans Fat 0g	
Cholesterol 10mg	**3%**
Sodium 125mg	**5%**
Potassium 390mg	**11%**
Total Carbohydrate 12g	**4%**
Dietary Fiber 0g	**0%**
Sugars 12g	
Protein 8g	
Vitamin A 10%	Vitamin C 4%
Calcium 30%	Iron 0%
Vitamin D 25%	

*Percent Daily Values are based on a 2,000 calorie diet.

Ingredients: Low Fat Milk, Vitamin A & Vitamin D3

Pasteurization Type: HTST

Shelf Life: 19 days plastic, 17 days paper

Percent Butterfat: 1%

Size	***Product #***
Half Pint	**25351**

PRODUCT: Vanilla Reduced Sugar Fat Free Milk
PRESENTATION: 8 fl oz Paper Carton

Nutrition Facts

Serving size 1 Container (236 mL)
Servings per container 1

Amount Per Serving	
Calories 110	Fat Cal 0
	%Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans fat 0g	
Cholesterol 5mg	**2%**
Sodium 100mg	**4%**
Potassium 370mg	**11%**
Total Carbohydrate 19g	**6%**
Dietary fiber 0g	**0%**
Sugars 18g	
Protein 8g	

Vitamin A 10%	• Vitamin C 4%
Calcium 30%	• Iron 0%
Vitamin D 25%	• Thiamin 8%
Riboflavin 25%	• Folate 2%
Vitamin B12 20%	• Pantothenic Acid 8%
Phosphorus 25%	• Magnesium 6%

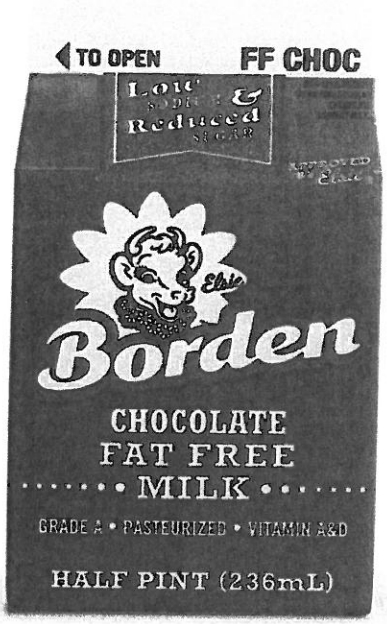
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	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
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

PRODUCT # 25605

FAT FREE MILK, SUGAR, CARRAGEENAN, GUAR GUM, NATURAL AND ARTIFICIAL FLAVOR, CARAMEL COLOR, VITAMIN A PALMITATE, VITAMIN D_3.

PRODUCT: Chocolate Reduced Sugar / Low Sodium Fat Free Milk
PRESENTATION: 8 fl oz Paper



Nutrition Facts

Serving size 1 Container (236 mL)
Servings per container 1

Amount Per Serving	
Calories 110	Fat Cal 0
	%Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans fat 0g	
Cholesterol 5mg	**2%**
Sodium 100mg	**4%**
Potassium 390mg	**11%**
Total Carbohydrate 19g	**6%**
Dietary fiber 0g	**0%**
Sugars 18g	
Protein 8g	

Vitamin A 10%	• Vitamin C 4%
Calcium 30%	• Iron 0%
Vitamin D 25%	• Thiamin 8%
Riboflavin 25%	• Folate 2%
Vitamin B12 20%	• Pantothenic Acid 8%
Phosphorus 25%	• Magnesium 6%

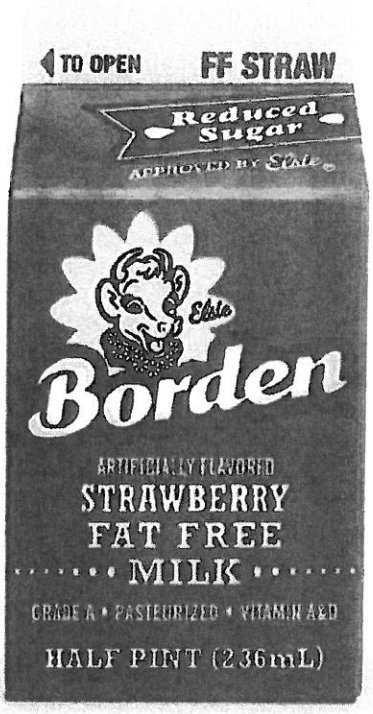
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	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
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

PRODUCT # 25604

INGREDIENTS: FAT FREE MILK, SUGAR, COCOA (PROCESSED WITH ALKALI), CORN STARCH, SALT, CARRAGEENAN, NATURAL AND ARTIFICIAL FLAVOR, VITAMIN A PALMITATE, VITAMIN D_3

PRODUCT: Strawberry Reduced Sugar Fat Free Milk
PRESENTATION: 8 fl oz Paper Carton



Nutrition Facts

Serving size 1 Container (236 mL)
Servings per container 1

Amount Per Serving	
Calories 110	Fat Cal 0
	%Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans fat 0g	
Cholesterol 5mg	**2%**
Sodium 100mg	**4%**
Potassium 370mg	**11%**
Total Carbohydrate 18g	**6%**
Dietary fiber 0g	**0%**
Sugars 18g	
Protein 8g	

Vitamin A 10%	• Vitamin C 4%
Calcium 30%	• Iron 0%
Vitamin D 25%	• Thiamin 8%
Riboflavin 25%	• Folate 2%
Vitamin B12 20%	• Pantothenic Acid 8%
Phosphorus 25%	• Magnesium 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
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

PRODUCT # 25603

FAT FREE MILK, SUGAR, NATURAL AND ARTIFICAL FLAVOR, VITAMIN A PALMITATE, AND VITAMIN D3.

BORDEN COTTAGE CHEESE 1%

Nutrition Facts Serving Size 1/2 cup (113G)	
Amount Per Serving	
Calories 80	Calories from fat 10
	% Daily Values*
Total Fat 1g	**2%**
Saturated Fat 0.5g	**4%**
Trans Fat 0 g	
Cholesterol 10mg	**3%**
Sodium 440mg	**18%**
Potassium 160 mg	**5%**
Total Carbohydrate 5g	**2%**
Dietary Fiber 0g	**0%**
Sugars 4g	
Protein 13g	
Vitamin A 4%	Vitamin C 0%
Calcium 10%	Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.

Ingredients: Cultured Pasteurized Nonfat Milk, Milk, Cream, Nonfat Milk, Whey, Salt, Guar Gum, Food Starch (Corn), Citric Acid, Artificial Color (Titanium Dioxide), Locust Bean Gum, Carrageenan, Lactic Acid, Potassium Sorbate (A Preservative), Phosphoric Acid, Natural Flavor, Calcium Sulfate, Sodium and Potassium Phosphates, Vitamin A Palmitate, and Enzymes. CONTAINS MILK.

Size	***Product #***
5 LB	**6024**
12 OZ	**25709**
24 OZ	**25303**

DAIRY STAR SOUR CREAM 1 OZ PACK

Required Information PDP: Cultured Sour Cream, **Optional :** Heavy Body

Required Information IP: Keep Refrigerated, Grade A, Perishable, Do Not Freeze

Package: 1 oz Pillow Pouch

Net Fill Declaration: 1 oz (28 g)

Nutrition Facts	
Serving Size: 1 pouch	
Servings Per Container: 1	
Calories 60	Calories from Fat 50
	% Daily Value
Total Fat 5g	**8%**
Saturated Fat 3g	**16%**
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 1.5g	
Cholesterol 20mg	**7%**
Sodium 50mg	**2%**
Potassium 55mg	**2%**
Total Carbohydrate 2g	**1%**
Dietary Fiber 0g	**0%**
Sugars 2g	
Protein 1g	
Vitamin A 4%	Vitamin C 0%
Calcium 4%	Iron 0%

Ingredients: Cultured Milk, Cream, Whey, Food Starch-Modified, Sodium Phosphate, Guar Gum, Carrageenan, Calcium Sulfate, Locust Bean Gum, Potassium Sorbate (a preservative).
Contains Milk

Size	***Product #***
100 / 1oz.	**22410**

Saputo
Dairy Foods USA

Light Sour Cream			UBC 300125	Formula 4367	Revision 02
Date 13-Nov-12	Formula & Effective Date 4367: October 29, 2012	Product Type Cultured	Flavor Type Plain	Kosher K D	
Production Plant: Tulare Cultured, Tulare CA #06-71					

PDP Information: Grade A Light Sour Cream or Grade A Light Cultured Sour Cream, 50% Less Fat and 25% Fewer Calories than Regular Sour Cream

IP Information: Perishable, Keep Refrigerated, Do Not Freeze. Fat reduced from 5g to 2.5g and calories reduced from 60 to 45 per serving compared to Regular Sour Cream.

Package: 8 oz Cup, 16 oz Cup, 5 lb Tub

Net Fill Declaration: 8 oz (226g), 16 oz (1 lb) 453g, 5 lb (2.26 kg)

Optional Claims	Location	
	IP	PDP
From Cows Not Treated with rBST. No significant difference has been shown between milk derived from rBST treated and non-rBST-treated cows	X	X

Nutrition Facts

Serving Size 2 Tbsp (30g)
Servings Per Container 7/8oz. About 15/16oz. About 75/LB

Amount Per Serving

Calories 45	Calories from Fat 25
	% Daily Value*
Total Fat 2.5g	4%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 1g	
Cholesterol 10mg	3%
Sodium 60mg	3%
Potassium 80mg	2%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Sugars 2g	
Protein 2g	

Vitamin A 4% • Vitamin C 0%
Calcium 6% • Iron 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
Potassium		3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

Ingredients: Cultured Pasteurized Milk And Cream, Contains Less Than 2% Of: Nonfat Milk, Food Starch- Modified (Corn), Sodium Tripolyphosphate, Guar Gum, Carrageenan, Calcium Sulfate, Locust Bean Gum, Vitamin A Palmitate & Natural Flavor.
Contains: Milk

Issued By:	Date	Reviewed By:	Date:
V.Cargil	11/13/2012	L Lehn	11/13/2012

Comments: Updated claims and fat levels VC

2711 North Haskell Ave., Suite 3400 • Dallas, Texas 75204
Phone 214.303.3400

YOPLAIT TRIX LOWFAT YOGURT

Nutrition Facts

Serving Size 1 Container (113g)

Amount Per Serving	
Calories 100	Calories from fat 5
	% Daily Values*
Total Fat 0.5g	**1%**
Saturated Fat 0.5g	**2%**
Trans Fat 0 g	
Cholesterol 5mg	**1%**
Sodium 50mg	**2%**
Potassium 150 mg	**4%**
Total Carbohydrate 20g	**7%**
Dietary Fiber 0g	**0%**
Sugars 13g	
Protein 3g	

Vitamin A 10%	Vitamin D 10%	Vitamin C 0%
Calcium 10%	Iron 0%	

*Percent Daily Values are based on a 2,000 calorie diet.

Ingredients: Cultured Pasteurized Grade A Low Fat Milk, Sugar, Modified Corn Starch. Contains less than 1% of: Kosher Gelatin, Citric Acid, Potassium Sorbate Added to Maintain Freshness, Vegetable Juice and Beta Carotene (for color) Natural Flavor, Vitamin A Acetate, Vitamin D3.
Gluten Free

Strawberry Punch	**Product #: 29838**
Strawberry Banana	**Product #: 29833**
Triple Cherry	**Product #: 29834**

BORDEN 100% ORANGE JUICE - 4 OZ

Nutrition Facts
Serv. Size 1 carton (118mL)
Calories 60
Fat Cal 0

*Percent Daily Values (DV) are based on a 2,000 calorie diet.
Not a significant source of sat fat, trans fat, cholesterol, fiber, vitamin A, calcium, iron.

Amount/serving	% DV*
Total Fat 0g	0%
Sodium 0mg	0%
Potassium 210mg	6%
Total Carb. 13g	4%
Sugars 12g	
Protein less than 1g	
Vitamin C 60% • Thiamin 8% • Folate 6%	

INGREDIENTS: WATER, ORANGE JUICE CONCENTRATE.
DIST. BY AUTHORITY OF: BORDEN DAIRY COMPANY, DALLAS, TX 75231
1-855-311-1583 • PROCESSED AT PLANT STAMPED.

Size	Product #
4 Oz.	25388

BORDEN 100% ORANGE JUICE

Nutrition Facts

Serving Size 8 fl oz. (240ml)

Amount Per Serving	
Calories 110	Fat Calories 0
	% Daily Values*
Total Fat 0g	**0%**
Sodium 0mg	**0%**
Potassium 420mg	**12%**
Total Carb. 27g	**9%**
Sugars 24g	**0%**
Protein 2g	

Vitamin C 100%	Calcium 2%
Thiamine 10%	Folate 15%

*Percent Daily Values are based on a 2,000 calorie diet.

Water, Orange Juice Concentrate, Contains Orange Juice Concentrate from USA, Brazil, Belize, Costa Rica,South Africa or Mexico

Pasteurization HTST

Shelf Life 35days

Size	***Product #***
4 Oz.	**25388**
8 Oz.	**25384**
Pint	**25382**
Half Gallon	**25391**
Gallon	**25389**

SUMMER SURF TEA

Size	***Product #***
Gallon	25180

DAIRY STAR LACTOSE FREE SKIM PLUS

Nutrition Facts

Serving Size 1 cup (240mL) OR "1 Container" for Half Pint
Servings Per Container 8/Half Gallon, Not Applicable for Half Pint

Amount Per Serving

Calories 90	Calories from Fat 0
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 5mg	**2%**
Sodium 130mg	**5%**
Potassium 400mg	**11%**
Total Carbohydrate 13g	**4%**
Dietary Fiber 0g	**0%**
Sugars 12g	
Protein 8g	**16%**

Vitamin A 10%	• Vitamin C 0%
Calcium 30%	• Iron 0%
Vitamin D 25%	• Riboflavin 20%
Folate 0%	• Vitamin B12 20%
Phosphorus 25%	

*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
Potassium		3,500 mg	3,500 mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Ingredients: Fat free milk, contains less than 1% of: lactase enzyme, vitamin A palmitate, vitamin D3. An ingredient not found in regular milk.

Contains: Milk

Size
Half Gallon

Product #
540701

Borden Dairy- London

221 West HWY 80
London, KY 40741
Plant # 21-054

HACCP - Plan

Hazard Analysis Critical Control Points

Program Reviewed and Verified Annually

Reviewed by: Anna Jackson
Date: Jan 19, 2018

inhibit bacterial growth. Bacteria are everywhere in our environment, our employees personal hygiene habits are monitored everyday. Accidental bacterial contamination by our employees to a clean product is one of the greatest contributors to decreased shelf life. Hand washing and sanitizing is most important to the quality of our product.

SQF Reviewed 1-19-18 Version 2 Anna Jackson

2% Reduced Fat Milk

Facility: **Borden Dairy Company of Kentucky-London**
221 West HWY 80 London, KY 40741
Plant Code: 21-054

PRODUCT DESCRIPTION

Product (e.g. Name, type, size)	2% Reduced Fat Milk Size: Gallon, Half Gallon, Quart, Pint, Half Pint, 5 gal, 2.5 gal
Process (e.g. Pasteurized, aseptic, ultra clean fill)	Pasteurized
Food Safety Characteristics (e.g. pH, Aw, preservatives, pasteurized, refrigerated)	Pasteurized, refrigerated
Target Market (e.g. General public, children, schools, hospitals, food service, age, regional, national, export)	General Public, Schools, Food Service, Institutional, Regional Market, All Ages
Consumer/Customer Use (e.g. Ready to eat, cook and eat, single use)	Ready to drink beverage
Labeling and Special Instructions (e.g. Ingredients containing allergens or sulfites, preparation, storage instructions, use by, pasteurization or warning declaration)	Keep refrigerated. Pasteurized. All natural.
Packaging (e.g. plastic, blow mold, single use, tamper evident, CAP, MAP)	HDPE plastic containers, with tamper evident SB2 snap on caps. PET plastic containers with tamper evident screw on caps. Paper. Liqui Box Bag..
Shelf Life (e.g. Days and temperature requirements or other special handling instructions associated with shelf life)	17/19 day shelf life when held at refrigerated temperatures (43 +/- 2°F) .
Storage and Distribution (e.g. Ambient, refrigerated, frozen, humidity, altitude restrictions)	To be refrigerated at all times during manufacture, storage and distribution.
Ingredient Statement on the Package:	Reduced Fat Milk, Vitamin A Palmitate, and Vitamin D_3.

Previous Reviewed: New	Last Reviewed :	Effective Date: 1/19/18
SQF Practitioner:	Anna Jackson	Revised:
HACCP Certified:	Jim Jutras	Supersedes: N/A

Fat Free Milk

Facility: **Borden Dairy Company of Kentucky-London**
221 West HWY 80 London, KY 40741
Plant Code: 21-054

PRODUCT DESCRIPTION

Product (e.g. Name, type, size)	Fat Free Milk Size: Gallon, Half Gallon, Half Pint,
Process (e.g. Pasteurized, aseptic, ultra clean fill)	Pasteurized
Food Safety Characteristics (e.g. pH, Aw, preservatives, pasteurized, refrigerated)	Pasteurized, refrigerated
Target Market (e.g. General public, children, schools, hospitals, food service, age, regional, national, export)	General Public, Schools, Food Service, Institutional, Regional Market, All Ages
Consumer/Customer Use (e.g. Ready to eat, cook and eat, single use)	Ready to drink beverage
Labeling and Special Instructions (e.g. Ingredients containing allergens or sulfites, preparation, storage instructions, use by, pasteurization or warning declaration)	Keep refrigerated. Pasteurized. All natural.
Packaging (e.g. plastic, blow mold, single use, tamper evident, CAP, MAP)	HDPE plastic containers, with tamper evident SB2 snap on caps. Paper.
Shelf Life (e.g. Days and temperature requirements or other special handling instructions associated with shelf life)	17/19 day shelf life when held at refrigerated temperatures (43 +/- 2°F).
Storage and Distribution (e.g. Ambient, refrigerated, frozen, humidity, altitude restrictions)	To be refrigerated at all times during manufacture, storage and distribution.
Ingredient Statement on the Package:	Fat Free Milk, Vitamin A Palmitate, Vitamin D_3.

Previous Reviewed: New	Last Reviewed :	Effective Date: 1/19/18
SQF Practitioner:	Anna Jackson	Revised:
HACCP Certified:	Jim Jutras	Supersedes: N/A

Processing Step Hazard Analysis

For all White Milk Products (Homogenized Milk, 2% Reduced Fat Milk, 1% Lowfat Milk, Fat Free Milk)

Processing Step / Ingredient or Input (1)	Identify potential hazards introduced, controlled or enhanced at this step. B – Biological C - Chemical P - Physical (2)	Are any potential food hazards significant? (Yes / No) (3)	Justify your decision for Column 3 (4)	What preventative measure(s) can be applied to prevent the significant hazards? (5)	Is this step a Critical Control Point? (Yes / No) (6)
Raw Milk Receiving 1	B - Presence of Pathogens {E.coli, L monocytogenes, Salmonella}	Yes	B – History of Outbreaks	B – Controlled at the Pasteurization step.	No
	C – Antibiotics	Yes	C –Allergic Reaction by consumers to Antibiotics passed through milk consumption	C – Pre-requisite in Place to Screen all in coming raw milk tankers for the presence of antibiotics – PMO Appendix N	No
	P – Temperatures above 45 degrees.	Yes	P – Temperature of product could exceed 45 degrees Fahrenheit.	P – Pre-requisite in place for temperature monitoring and testing at receipt.	No
Sock Filter 2	B – none	N/A	N/A	N/A	N/A
	C – None	N/A	N/A	N/A	N/A
	P – Physical	Yes	P- Potential for Foreign Material to be present in Raw Milk	P- Pre-requisite program in place to change out sock filter daily after receiving all tanks and prior to CIP, replacing with a clean / sterile filter.	No
Raw milk storage 3	B – Pathogens contamination by Equipment	Yes	B – Potential contamination exists	B – Pre-requisite program is in place regarding cleaning, sanitizing and inspection of equipment and controlled at pasteurization Step	No
	C – Contamination from Residual Cleaning and Sanitizing Agents	Yes	C – Potential contamination exists	C – Pre-requisite program is in place regarding cleaning, sanitizing and inspection of equipment	No
	P – Temperature	Yes	P – Temperature of product could exceed 45 degrees Fahrenheit.	P - Pre-requisite in place for temperature monitoring, recording, and verification.	No

(1)	(2)	(3)	(4)	(5)	(6)
Homogenizer 8	B-Pathogen Contamination by Equipment	B-Yes	B – Potential contamination exists	B – Pre-requisite program is in place regarding cleaning, sanitizing and inspection of equipment	No
	C – Contamination from Residual Cleaning and Sanitizing Agents	C- Yes	C- Potential Contamination exists	C- Pre-Requisite program is in place to monitoring all addition of vitamins / Reconciliation Daily with Production.	No
	P-Physical	No	N/A	N/A	N/A
Vitamin Addition 9	B-Pathogen Contamination by Equipment	B-Yes	B – Potential contamination exists	B – Pre-requisite program is in place regarding cleaning, sanitizing and inspection of equipment	No
	C- Contamination From Over Addition	C- Yes	C- Potential Contamination exists	C- Pre-Requisite program is in place to monitoring all addition of vitamins / Reconciliation Daily with Production.	No
	P-None	P-Yes	P- Potential for Product Tampering	P- Pre-requisite program is in place for the Receipt, Handling & Inspection of all incoming Ingredients.	No
High Temperature Short Time (HTST) 10	B – Pathogen contamination by Equipment	Yes	B – Potential contamination exists	B – Pasteurization	Yes – CCP is Pasteurization
	C – Contamination from Residual Cleaning and Sanitizing Agents	Yes	C – Potential contamination exists	C – Pre-requisite program is in place regarding cleaning, sanitizing and inspection of equipment	No
	P – None	N/A	N/A	N/A	N/A
Intentionally left blank	Intentionally left blank	Intentionally left blank	Intentionally left blank	Intentionally left blank	Intentionally left blank

(1)	(2)	(3)	(4)	(5)	(6)
Storage of Packaging materials (cartons, Bottles, caps) 13	B - None	Yes	B - Potential contamination exists	B - Letter of guarantee/Approved supply/GMP	No
	C – None	Yes	C - Potential contamination exists	C - Letter of guarantee/Approved supply/GMP	No
	P – Foreign Material	Yes	P – Potential for contamination exists	P – Pre-requisite program is in place for the Handling & Inspection of all Packaging Materials	No
Filling 14 (CQP)	B – Pathogen contamination by Equipment	Yes	B – Potential contamination exists	B – Pre-requisite program is in place regarding cleaning, sanitizing and inspection of equipment	No
	C – Contamination from Residual Cleaning and Sanitizing Agents	Yes	C – Potential contamination exists	C – Pre-requisite program is in place regarding cleaning, sanitizing and inspection of equipment .	No
	P – Foreign Material	Yes	P - Potential contamination exists	P-Pre-requisite in program in place regarding cleaning, sanitizing and inspection of equipment	No
Reclaim 15	B – None	N/A	Reclaim will be used in ICE CREAM MIX products and White Milk Products ONLY	Reclaim policy in place.	No
	C – None				No
	P – None				No
Intentionally left blank	Intentionally left blank	Intentionally left blank	Intentionally left blank	Intentionally left blank	Intentionally left blank

HACCP Description Chart

Product: All White Milk Products (Homogenized Milk, 2% Reduced Fat Milk, 1% Low fat Milk, Fat Free Milk)

Intended Use	As a Food/Beverage Product
Consumer	Velda Farms Customers, Institutions & General Public
Retail container	Liqui Box Bag, One gallon HDPE plastic, ½ gallon HDPE plastic, Quart PET Plastic, Pint PET Plastic, Half Pint Paper –
Method of Storage	Stored Refrigerated at <40F
Distribution	Distributed by Velda Farms and Contracted Haulers to Retail & Wholesale Food Stores, Food Service and Institutions.

Plant: **Borden Dairy Company – London, KY DIARY**
221 West highway London, Ky 40741
Plant Code: 21-054

(1) CRITICAL CONTROL POINT (CCP)	(2) HAZARD/ CONCERNS	(3) CRITICAL LIMITS FOR EACH CONTROL MEASURE	MONITORING (4) WHAT	(5) HOW	(6) FREQUENCY	(7) WHO	(8) CORRECTIVE ACTIONS	(9) VERIFICATION	(10) RECORDS
CCP – 1 Pasteurization On HTST	B – Vegetative Pathogens (Salmonella, E.coli 0157-H7, L.monocytogenes)	Temperature of The Product as measured at the exit of the holding tube, must be a minimum of 161° F for 15 seconds	Temperature: As recorded on the recording chart	Safety thermal limit recorder (STLR) check and sign-off on recording chart	Continuous monitoring is accomplished at the beginning of production and each chart change	Pasteurizer Operator	Manually divert the product flow Place the product on hold QA to determine proper disposition of product rework or destroy Document the action taken CIP of HTST and all related piping and fittings and tanks FDACS to retest and reseal timing pump	CUT-IN/CUT-OUT performed daily Indicating vs. Recording thermometer comparison daily Supervisory review of recording charts Seal checks per shift Sealing of timing pump by FDACS	FDACS and Internal equipment calibration records Recording charts Seal check list Corrective action records FDACS timing pump calibration report
			Time: FDACS seals of salt tested timing pump in place	Visual inspection of FDACS seals	Daily	Pasteurizer Operator			

Signature: Anna Jackson **Date:** 1-19-18

Previous Reviewed: New	Last Reviewed :	Effective Date: 1/19/18
SQF Practitioner:	Anna Jackson	Revised:
HACCP Certified:	Jim Jutras	Supersedes: N/A

Chocolate Milk

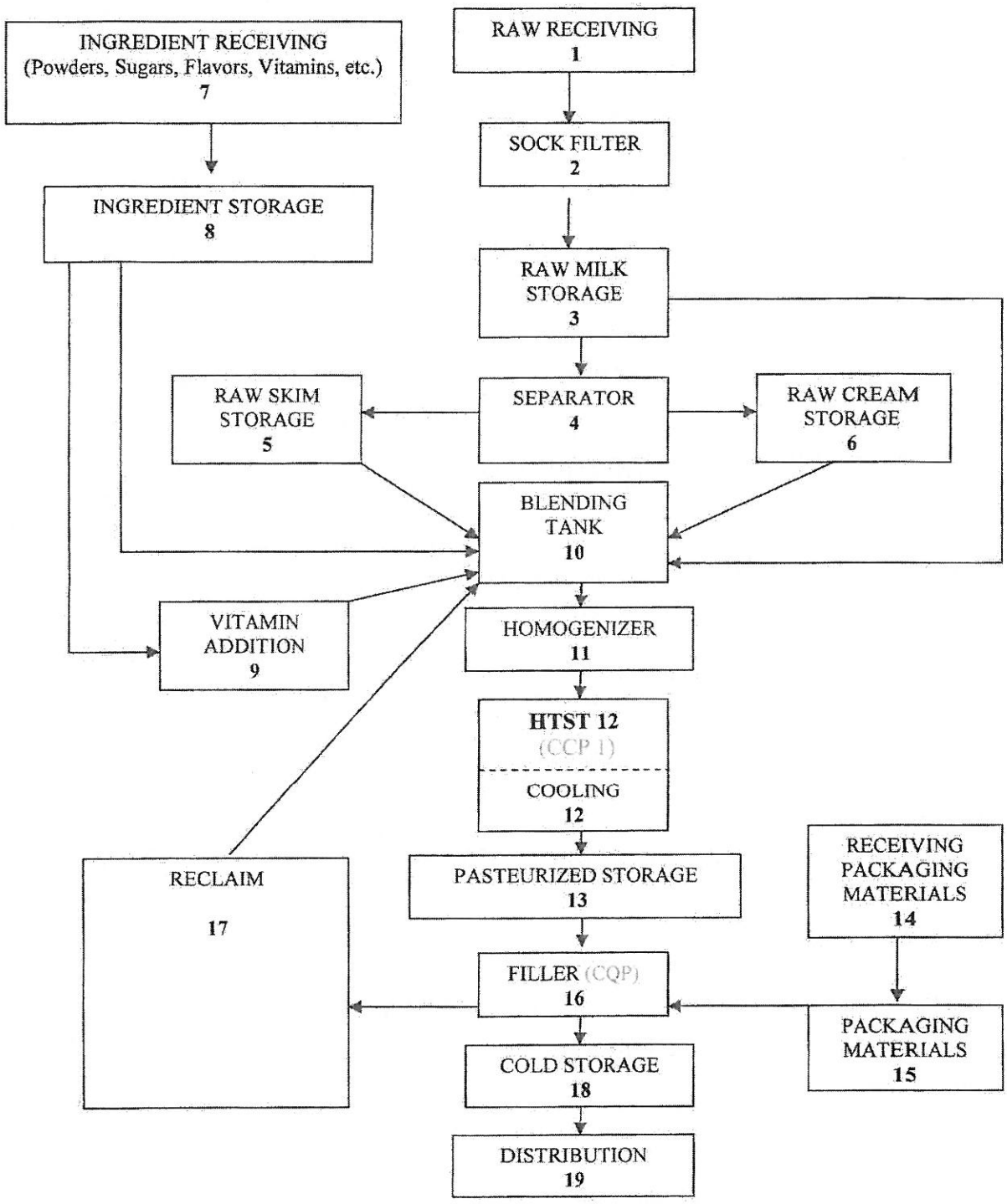
Facility: **Borden Dairy Company of Kentucky-London**
221 West HWY 80 London, KY 40741
Plant Code: 21-054

PRODUCT DESCRIPTION

Product (e.g. Name, type, size)	Chocolate Low fat Milk milk fat Size: Half Pint, gal, half gallon
Process (e.g. Pasteurized, aseptic, ultra clean fill)	Pasteurized
Food Safety Characteristics (e.g. pH, Aw, preservatives, pasteurized, refrigerated)	Pasteurized, refrigerated
Target Market (e.g. General public, children, schools, hospitals, food service, age, regional, national, export)	General Public, Schools, Food Service, Institutional, Regional Market, All Ages
Consumer/Customer Use (e.g. Ready to eat, cook and eat, single use)	Ready to drink beverage
Labeling and Special Instructions (e.g. Ingredients containing allergens or sulfites, preparation, storage instructions, use by, pasteurization or warning declaration)	Keep refrigerated. Pasteurized. All natural.
Packaging (e.g. plastic, blow mold, single use, tamper evident, CAP, MAP)	HDPE plastic containers, with tamper evident SB2 snap on caps. Paper Half Pint, Plastic Gallon & Half Gallon Liqui Box Bag.
Shelf Life (e.g. Days and temperature requirements or other special handling instructions associated with shelf life)	17 day shelf life when held at refrigerated temperatures (43 +/- 2°F).
Storage and Distribution (e.g. Ambient, refrigerated, frozen, humidity, altitude restrictions)	To be refrigerated at all times during manufacture, storage and distribution.
Ingredient Statement on the Package:	Low Fat Milk, Sugar, Cocoa Processed with Alkali, Corn Starch, Salt, Carrageenan, Artificial Flavor, Vitamin A Palmitate, Vitamin D3.

Previous Reviewed: New	Last Reviewed :	Effective Date: 1/19/18
SQF Practitioner:	Anna Jackson	Revised:
HACCP Certified:	Jim Jutras	Supersedes: N/A

FLAVORED MILK , ICE CREAM MIXES & CREAM PRODUCTS



Previous Reviewed: New	Last Reviewed :	Effective Date: 1/19/18
SQF Practitioner:	Anna Jackson	Revised:
HACCP Certified:	Jim Jutras	Supersedes: N/A

(1)	(2)	(3)	(4)	(5)	(6)
Separator 4	B-Pathogen Contamination by Equipment	B-Yes	B – Potential contamination exists	**B** – Pre-requisite program is in place regarding cleaning, sanitizing and inspection of equipment	No
	C – Contamination from Residual Cleaning and Sanitizing Agents	C- Yes	C- Potential Contamination exists	**C**- Pre-Requisite program is in place to monitoring all addition of vitamins / Reconciliation Daily with Production.	No
	P-Physical	No	N/A	N/A	N/A
Raw Skim Storage 5	**B** – Pathogens contamination by Equipment	Yes	B – Potential contamination exists	B – Pre-requisite program is in place regarding cleaning, sanitizing and inspection of equipment and controlled at pasteurization Step	No
	C – Contamination from Residual Cleaning and Sanitizing Agents	Yes	C – Potential contamination exists	C – Pre-requisite program is in place regarding cleaning, sanitizing and inspection of equipment	No
	P – Temperature	Yes	P – Temperature of product could exceed 45 degrees Fahrenheit.	P - Pre-requisite in place for temperature monitoring, recording, and verification.	No
Raw Cream Storage 6	**B** – Pathogens contamination by Equipment	Yes	B – Potential contamination exists	B – Pre-requisite program is in place regarding cleaning, sanitizing and inspection of equipment and controlled at pasteurization Step	No
	C – Contamination from Residual Cleaning and Sanitizing Agents	Yes	C – Potential contamination exists	C – Pre-requisite program is in place regarding cleaning, sanitizing and inspection of equipment	No
	P – Temperature	Yes	P – Temperature of product could exceed 45 degrees Fahrenheit.	P - Pre-requisite in place for temperature monitoring, recording, and verification.	No
Receiving of Ingredients 7	B -Presence of Pathogens {E.coli, L monocytogenes, Salmonella}	Yes	B – Potential contamination exists	B – Pre-requisite program in place for the receipt of COA's from the supplier – also controlled at the Pasteurization step	No
	C – None	N/A	N/A	N/A	N/A
	P – Foreign Material	Yes	P – Potential for contamination exists	P – Pre-requisite program is in place for the Receipt, Handling & Inspection of all incoming Packaging Materials.	No

(1)	(2)	(3)	(4)	(5)	(6)
High Temperature Short Time (HTST) 12	B – Pathogen contamination by Equipment	Yes	B – Potential contamination exists	B – Pasteurization	Yes – CCP is Pasteurization
	C – Contamination from Residual Cleaning and Sanitizing Agents	Yes	C – Potential contamination exists	C – Pre-requisite program is in place regarding cleaning, sanitizing and inspection of equipment	No
	P – None	N/A	N/A	N/A	N/A
Pasteurized Milk Cooling 12	B – Pathogen contamination by Equipment and Cross Contamination with Cooling Media	Yes	B – Potential contamination exists	B – Pre-requisite program is in place regarding cleaning, sanitizing and inspection of equipment	No
	C – Contamination from Residual Cleaning and Sanitizing Agents and Cross Contamination with Cooling Media	Yes	C – Potential contamination exists	C – Pre-requisite program is in place regarding cleaning, sanitizing and inspection of equipment . Certificate of the cooling water additives to meet 21 CFR184.1666 and 21CFR 182.6285	No
	P – Temperature	Yes	P – Temperature of product could exceed 45 degrees Fahrenheit.	P - Pre-requisite in place for temperature monitoring, recording, and verification.	---
Pasteurized Storage 13	B – Pathogen contamination by Equipment	Yes	B – Potential contamination exists	B – Pre-requisite program is in place regarding cleaning, sanitizing and inspection of equipment	No
	C – Contamination from Residual Cleaning and Sanitizing Agents	Yes	C – Potential contamination exists	C – Pre-requisite program is in place regarding cleaning, sanitizing and inspection of equipment .	No
	P – Temperature	Yes	P – Temperature of product could exceed 45 degrees Fahrenheit.	P - Pre-requisite in place for temperature monitoring, recording, and verification.	No

(1)	(2)	(3)	(4)	(5)	(6)
Distribution 19	B – None	Yes	Sealed package is protected from all common hazards. GMP program Temperature controls	B - Sealed package is shipped in clean trailers.	No
	C – None	Yes	GMP program	C - Sealed package is shipped in clean trailers.	No
	P – None	Yes	Temperature controls	P -Package is shipped in refrigerated trailers.	No

Signature: Anna Jackson Date: Jan 19, 2018

Previous Reviewed: New	Last Reviewed :	Effective Date: 1/19/18
SQF Practitioner:	Anna Jackson	Revised:
HACCP Certified:	Jim Jutras	Supersedes: N/A

ATTACHMENT D STATEMENT OF SUBMISSION

All attachments in this section must be returned

Only return attachments in this section and HACCP documentation

Do NOT return any other sections or attachments

Current KVEC member districts are:

~~Ashland Independent~~, Breathitt County, ~~Floyd County~~, Harlan County, Harlan Independent, ~~Johnson County~~, Knott County, Lee County, Leslie County, Letcher County, ~~Magoffin County~~, Owsley County, ~~Perry County~~, Pike County, ~~Wolfe County~~, Hazard Independent, Jackson Independent, Jenkins Independent, ~~Lawrence~~, ~~Martin~~, Middlesboro Independent, ~~Paintsville Independent~~, Pikeville Independent.

Please strike out any district you can NOT service, however, special consideration will be given to any company who can service all districts.

U.S. DEPARTMENT OF AGRICULTURE

Certification regarding Debarment, Suspension, Ineligibility and Voluntary exclusion – Lower Tier Covered Transactions

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, 7 CFR 3017.510, Participants' responsibilities. The regulations were published as Part IV of the January 30, 1989, Federal register (pages 4722-4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

(1) The prospective lower tier participant certifies, by submission of this document, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.

(2) Where the prospective lower tier participant in unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation on this document.

Borden Dairy Company of Kentucky, LLC
Company Name

KVEC-Milk-19/20
Bid Reference Number

Mark Warmoth, Sales Director, Mid-South Zone
Name and Title of Authorized Representative

Mark Warmoth
Signature

April 22, 2019
Date

NON-COLLUSION STATEMENT

I state that I am Sales Director, Mid-South Zone (Title) of Borden Dairy Company of Kentucky LLC (Name of Firm) and that I am authorized to make this statement on behalf of my firm, and its owners, directors and officers. I am the person responsible in my firm for the price(s) and the amount of this bid.

I state that:

(1) The price(s) and amount of this bid have been arrived at independently and without consultation, communication or agreement with any other contractor, bidder or potential bidder.

(2) Neither the price(s) nor the amount of this bid, and neither the approximate price(s) nor approximate amount of this bid, have been disclosed to any other firm or person who is a bidder or potential bidder, and they will not be disclosed before bid opening.

(3) No attempt has been made or will be made to induce any firm or person to refrain from bidding on this contract, or to submit a bid higher than this bid, or to submit any intentionally high or noncompetitive bid or other form of complementary bid.

(4) The bid of my firm is made in good faith and not pursuant to any agreement or discussion with, or inducement from, any firm or person to submit a complementary bid or other noncompetitive bid.

(5) My firm, its affiliates, subsidiaries, officers, directors and employees are not currently under investigation by any governmental agency and have not in the last three years been convicted or found liable for any act prohibited by State or Federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract, except as follows:

I state that my firm understands and acknowledges that the above representations are material and important and will be relied on by the schools in awarding the contract(s) for which this bid is submitted. I understand and my firm understands that any misstatement is and shall be treated as fraudulent in concealment from the schools of the true facts relating to the submission of bids for this contract.

Mark Warmoth

{Signature} Mark Warmoth

Sales Director, Mid-South Zone

{Title}

STATEMENT OF SUBMISSION

We have read all the conditions and requirements of the bid invitation. In compliance with all general and specific terms and conditions of the bid invitation, in consideration of the detailed description attached hereto, and subject to the statements of Authentication, Non-Collusion, and Non-Conflict of Interest thereof, the undersigned agrees that, upon proper acceptance by the KVEC Board and participating Boards of Education of any part of the bid offer within the time stipulated, a contract shall thereby be created in accordance with the specifications for that part of the bid offer accepted.

Borden Dairy Company of Kentucky, LLC
Bidding Firm

Mark Warmoth
Contact Name

221 W Highway 80
Address

mark.warmoth@bordendairy.com
Contact E-mail

London KY 40741
City, State, Zip

859-489-3560
Phone #

Mark Warmoth
Printed name of Authorized Signatory

Mark Warmoth
Signature

4 / 22 / 2019
Date