

Attachment C

Letter of Submittal: Out of the Shell, LLC d.b.a. Yangs RFP# 2026-13, Processed Foods Using USDA Commodities

Out of the Shell, LLC d.b.a. Yangs is submitting RFP# 2026-13, Processed Foods Using USDA Commodities for the opportunity to partner with the State of Washington Office of Superintendent of Public Instruction (OSPI) on the processing of raw, bulk commodity food into value-added, finished commodity products. Yangs has a current National Processing Agreement approved by the United States Department of Agriculture and is providing a copy of this documentation with the RFP response. Yangs is a processor of commodity code #100113 chicken legs, chilled, bulk and we register to bid opportunities using NIGP code #385-44. Yangs is fully capable and prepared to process the estimated volume of this contract or more with pricing guaranteed from 7/1/2026 to 6/30/2027. Yangs was incorporated on August 26, 1999; we have over 19 continuous years of commodity food processing experience and 25 continuous years of commercial food processing experience. Yangs holds the following, current and up-to-date licenses: County of Los Angeles Public Health Food Processing Wholesale Permit/License and State of California Secretary of State Active/Good Standing Certificate file number 199923910050. Yangs is a Minority Business Enterprise certified by the Southern California Minority Supplier Development Council, certificate number SC08622. Location of our facility: 9658 Remer Street, South El Monte, CA 91733. Yangs will not utilize subcontractors for fulfillment of this contract.

Please see below for the contact information of our Principal Officers:

Name	Title	Address	Phone
Bing Yang	President/Owner	9658 Remer Street, South El Monte, CA 91733	(626) 401-1923
Lauren Yang	Owner	9658 Remer Street, South El Monte, CA 91733	(626) 401-1923
Harry Wong	Production Manager	9658 Remer Street, South El Monte, CA 91733	(626) 401-1923
Loree Erpelding	Vice President of Sales	9658 Remer Street, South El Monte, CA 91733	(714) 747-7978
Brenda Briones	Bid Manager	2530 Supply Street, Pomona, CA 91767	(310) 743-6777
Adriana Briones-Cordova	Bid Coordinator	2530 Supply Street, Pomona, CA 91767	(424) 312-9785
Stacy Smith	Bid Coordinator	2530 Supply Street, Pomona, CA 91767	(931) 401-8121
Eric Guan	Commodity Specialist	9658 Remer Street, South El Monte, CA 91733	(626) 401-1923
Catherine Muk	Accounts Payable	9658 Remer Street, South El Monte, CA 91733	(626) 401-1923

Our RFP Response includes the following documents:

1. Letter of Submittal
 - a. Exhibit A - Certification and Assurances
 - b. Contract Issues List (including Yangs Statement of Deviations)
 - c. Exhibit B - Qualification Affirmations (including National Processing Agreement – WA)
 - d. Contractor Intake Form (Including California Secretary of State Certificate of Good Standing, Public Health License, Minority Business Enterprise Certificate, Certificate of Insurance, Yangs Letter Regarding No WA Business License)
 - e. Exhibit C - Polychlorinated Biphenyls Certification
2. Exhibit G - Vendor Profile, References, Sales and Ordering Information
3. Exhibit H - Cost Proposal/Price Worksheet
 - a. Addendum 01 Questions & Answers
 - b. Yangs Minimum Delivery Requirements
 - c. Yangs Buy American Statement
 - d. Yangs SY26-27 SEPDS
 - e. Mandarin Orange Chicken JR #15555-5 Nutritional & Product Formulation Statement
 - f. Sweet Chili Thai Chicken #15550-0 Nutritional & Product Formulation Statement
 - g. Lemon Chicken #15553-1 Nutritional & Product Formulation Statement
 - h. Sweet & Sour Chicken #15551-7 Nutritional & Product Formulation Statement
 - i. BBQ Teriyaki Chicken #15554-8 Nutritional & Product Formulation Statement
 - j. Spicy Sichuan Chicken #15556-2 Nutritional & Product Formulation Statement
 - k. Edamame Kung Pao Chicken #15557-9 Nutritional & Product Formulation Statement

Yangs ♦ 9658 Remer Street, S. El Monte, CA 91733 ♦ 909-593-4797 (Phone) ♦ 909-593-4776 (Fax)

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- l. Gluten Free BBQ Teriyaki Chicken #15559-3 Nutritional & Product Formulation Statement
- m. General Tso's Chicken #15563-0 Nutritional & Product Formulation Statement

Thank you,
Stacy Smith

Stacy Smith
Bid Coordinator
Out of the Shell, LLC d.b.a. Yangs
931-401-8121
Stacy@yangs5thtaste.com

EXHIBIT A
CERTIFICATION AND ASSURANCES

Bidder must sign and include the full text of this Exhibit A with their proposal.

Bidder makes the following certifications and assurances as a required element of the proposal to which it is attached, understanding that the truthfulness of the facts affirmed here and the continuing compliance with these requirements are conditions precedent to the award or continuation of the related contract(s):

1. Bidder declares that all answers and statements made in the proposal are true and correct.
2. The prices and/or cost data have been determined independently, without consultation, communication, or agreement with others for the purpose of restricting competition. However, Bidder may freely join with other persons or organizations for the purpose of presenting a single proposal.
3. The attached proposal is a firm offer for a period of ninety (90) business days following receipt, and it may be accepted by OSPI without further negotiation (except where obviously required by lack of certainty in key terms) at any time within the ninety (90) business-day period.
4. In preparing this proposal, Bidder has not been assisted by any current or former employee of the state of Washington whose duties relate (or did relate) to this proposal or prospective contract, and who was assisting in other than his or her official, public capacity. (Any exceptions to these assurances are described in full detail on a separate page and attached to this document.)
5. Bidder understands that OSPI will not reimburse Bidder for any costs incurred in the preparation of this proposal. All proposals become the property of OSPI, and Bidder claims no proprietary right to the ideas, writings, items, or samples, unless so stated in this proposal.
6. Unless otherwise required by law, the prices and/or cost data which have been submitted have not been knowingly disclosed by the Bidder and will not knowingly be disclosed by Bidder prior to opening, directly or indirectly, to any other Bidder or to any competitor.
7. Bidder agrees that submission of the attached proposal constitutes acceptance of the solicitation contents and the attached sample contract and general terms and conditions. If there are any exceptions to these terms, Bidder has described those exceptions in detail on the Contract Issues Exhibit.
8. No attempt has been made or will be made by the Bidder to induce any other person or firm to submit or not to submit a proposal for the purpose of restricting competition.

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9. Bidder grants OSPI the right to contact references and others, who may have pertinent information regarding the Bidder's prior experience and ability to perform the services contemplated in this procurement.
10. Bidder acknowledges that if awarded a contract with OSPI, Bidder is required to comply with all applicable state and federal civil rights and other laws. Failure to comply may result in Contract termination. Bidder agrees to submit additional information about its nondiscrimination policies, at any time, if requested by OSPI.
11. Bidder certifies that Bidder has not, within the three-year period immediately preceding the date of release of this competitive solicitation, been determined by a final and binding citation and notice of assessment issued by the Department of Labor and Industries or through a civil judgment to have willfully violated state minimum wage laws (RCW 49.38.082; Chapters 49.46 RCW, 49.48 RCW, or 49.52 RCW).
12. Bidder has not been debarred or otherwise restricted from participating in any public contracts.
13. Bidder certifies that Bidder has not willfully violated Washington State's wage payment laws within the last three (3) years.
14. Bidder acknowledges its obligation to notify OSPI of any changes in the certifications and assurances above.

I certify under penalty of perjury of the laws of the State of Washington that the foregoing is true and correct.

	12/17/25	Sparta, TN
Signature of Bidder	Date	Place Signed (City, State)
Stacy Smith	Bid Coordinator	Out of the Shell, LLC d.b.a. Yangs
Print Name	Title	Organization Name



CONTRACT ISSUE LIST

This Exhibit is optional. Bidders need only to complete and submit this Exhibit ***IF*** bidder has issues, concerns, exceptions, or objections to any of the terms or conditions contained in the Sample Contract and/or any terms and conditions stated within the procurement. In such case, bidder must use this *Bidder's Contract Issues List* to identify the same as set forth below.

The *Contract Issues List* is designed to frame contract discussions, if any, between OSPI and bidders regarding the Contract terms and conditions. In completing the *Contract Issues List*, bidders **must**:

- A. Identify the specific Contract section/subsection that creates a business issue, concern, exception, or objection;
- B. Describe, in business terms, the issue, concern, exception, or objection pertaining to the Contract section/subsection;
- C. Propose, in business terms, a solution that is reasonable in light of the Competitive Solicitation and the procurement solution being sought by OSPI; and
- D. Provide bidder's reason or rationale supporting bidder's proposed solution, including how the proposed solution is commercially reasonable for a public contract, benefits both the bidder and the OSPI and equitably allocates contractual risk and return.

Please be advised: The Contract(s) to be awarded is the result of a Competitive Solicitation developed pursuant to Washington's Procurement Code for Goods/Services that is designed to meet governmental needs for eligible purchasers. OSPI endeavors to develop commercially reasonable Contracts that incentivize performance and equitably allocate risk and return based on stakeholder input from eligible purchasers, vendors, procurement professionals, and others. Accordingly:

- *Contract revisions, if any, may NOT be bidder-specific, but must apply to all bidders.*
- **Redlined Documents Will Not Be Reviewed.** Do not provide a redlined Contract or sections/subsections. Redlined text may result in OSPI making potentially inaccurate assumptions regarding bidder's issue(s). Instead, bidders must follow the instructions set forth above.
- **'Standard' Bidder Contracts Will Not Be Reviewed.** Do not provide a copy of bidder's (or a third party's) 'standard' contract or contract section. It will not be reviewed.
- **No Substantial Changes.** Bidders are cautioned that this is a competitive solicitation for a public contract and **OSPI cannot and will not accept a bid or enter into a Contract that substantially changes the material terms and**

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conditions set forth in this Competitive Solicitation and Contract. Bids that are contingent upon OSPI making substantial changes to material terms and conditions set forth in the Competitive Solicitation or Contract likely will be determined to be non-responsive.

OSPI will consider the number and nature of the items on *Contract Issues List* in determining the likelihood of completing a Contract with such bidder

Available as a fillable form on [OSPI's procurement website](#).

BIDDER'S CONTRACT ISSUES LIST				
BIDDER NAME:		Out of the Shell, LLC d.b.a. Yangs		
NO.	A CONTRACT SECTION	B ISSUE DESCRIPTION	C BIDDER'S PROPOSED SOLUTION	D BIDDER'S RATIONALE FOR PROPOSED SOLUTION
1.	Poultry - line 2	Case weight exceeds 40 lbs. ***	n/a	n/a
2.		***see Statement of Deviations		
3.				
4.				
5.				



December 17, 2025



To: Ms. Brenda Merritt
State of Washington Office of Superintendent of Public Instruction
600 Washington St. SE
P.O. Box 47200
Olympia, WA 98504-7200
360-725-6185
Brenda.Merritt@k12.wa.us

Re: Yangs Statement of Deviations
RFP 2026-13, Processed Foods Using USDA Commodities
Due: 12/22/25 at 10:00 AM PST
Contract Period: July 1, 2026 through June 30, 2027

Dear Ms. Merritt,

Regarding Poultry case size requirements, we would like to inform the State of Washington Office of Superintendent of Public Instruction that some Yangs products exceed the 40 lbs. limit stated in Exhibit F: Specifications and can weigh up to 47.5 lbs. case gross weight.

Please feel free to contact us with any questions.

Thank you,
Stacy Smith

Stacy Smith
Bid Coordinator
Out of the Shell, LLC d.b.a. Yangs
931-401-8121
Stacy@yangs5thtaste.com

EXHIBIT B
QUALIFICATION AFFIRMATIONS

CONSULTANT INFORMATION	
Name:	Stacy Smith
Organization Name: (if applicable)	Out of the Shell, LLC d.b.a. Yangs

All vendors for School Year 2026-2027 shall be approved for processing by USDA with a National Processing Agreement (NPA) or a USDA approved In-State processor agreement for the State of Washington. Either agreement must be on file and approved by OSPI.

MINIMUM QUALIFICATIONS
<p><i>Please check box if applicable.</i></p> <p><input type="checkbox"/> Licensed to do business in the State of Washington. If not licensed, provide a written intent to become licensed in Washington within thirty (30) calendar days of being selected as the Apparently Successful Contractor.</p> <p><input checked="" type="checkbox"/> For School Year 2026-2027, Vendor is approved for processing by USDA with a National Processing Agreement (NPA) or a USDA approved In-State processor agreement for the State of Washington. Either agreement must be on file and approved by OSPI.</p>

Consultants who do not meet the minimum qualifications noted above will be rejected as non-responsive and will not receive further consideration. Any proposal that is rejected as non-responsive will not be evaluated or scored.

I certify under penalty of perjury of the laws of the State of Washington that the foregoing is true and correct.

		Sparta, TN
Signature of Bidder	Date	Place Signed (City, State)
Stacy Smith	Bid Coordinator	Out of the Shell, LLC d.b.a. Yangs
Print Name	Title	Organization Name





Washington Office of Superintendent of

PUBLIC INSTRUCTION**CHILD NUTRITION PROGRAM****NATIONAL PROCESSING AGREEMENT (NPA)****STATE PROCESSING AGREEMENT (SPA)**

This Agreement is subject to the terms and conditions set forth in the National Processing Agreement made by and between the U.S. Department of Agriculture, Food and Nutrition Service and Out of the Shell, LLC dba Yangs 5th Taste (Processor). Out of the Shell, LLC dba Yangs 5th Taste (Processor) duly attests that no alterations have been made to the ACDA Core State Participation Agreement (SPA).

State Distributing Agency:

OSPI Child Nutrition Services

Name Marlon Hopkins
Title Food Distribution Program, Director
Address PO Box 47200
City, State, Zip Olympia, WA 98504-7200
Contact Marlon Hopkins
Phone 360-725-6204
Fax 360-664-0570
E-mail marlon.hopkins@k12.wa.us
Web Address www.ospi.k12.wa.us

Processor:Out of the Shell, LLC
dba YANGS 5TH TASTE**Federal EIN**

95-477056

Name

Loree Erpelding

Title

Vice President

Address

9658 Remer Street

City, State, Zip

South El Monte, CA 91733

Contact

Eric Guan

Phone

626-401-1923

Fax

626-4091-1925

E-mailEric@yangs5thtaste.com**Web Address**www.yangs5thtaste.com

X _____

X Loree Erpelding

Date

Date

07/17/2025

Type of Agreement **Designated Period**

Effective 2025 to 2026

Period of Agreement: This agreement shall effective and will terminate on or before June 30, 2026 pursuant to USDA Policy Memorandum FD-048. Additionally, the SPA may be amended as necessary should any of the information change during the agreement period. This Agreement shall not be amended except by a written agreement signed by the parties hereto.



Washington Office of Superintendent of

PUBLIC INSTRUCTION

Agreement Termination: This agreement may be terminated by either party upon 30 days written notice. This agreement may be terminated immediately if the processor does not comply with the terms and conditions set forth in this agreement and the National Processing Agreement. Disposition of the USDA Foods inventory shall be in accordance with 7 CFR 250.35 (f).

Processor Agreement(s) with Distributors: The Processor will enter into an agreement with any and all distributors delivering processed end product to recipient agencies and will share data, reporting and crediting information of donated foods, in accordance with §250.30(i). §250.30(j) permits states to add additional requirements for processor agreements. This requirement will be monitored by third party auditors.

Hold/Recall Contact Information: At a minimum, the SDA and Processor must provide each other with the following hold and recall contact information:

Primary point of contact

- Marlon Hopkins, Food Distribution Program, Director
- 360-725-6209 (office)
- 360-688-0326 (cell)
- 360-644-9397 (fax)
- marlon.hopkins@k12.wa.us

A secondary contact if the primary is unavailable

- Leanne Eko, Chief Nutrition Officer
- 360-725-0410 (office)
- 360-764-0293 (cell)
- 360-644-9397 (fax)
- leanne.Eko@k12.wa.us

1. Value Pass Through Systems. The State Distributing Agency will indicate which value pass through systems are acceptable in their State. Processor will indicate which value pass through systems they desire to use in the State and have been approved by USDA in the NPA (National Processing Agreement).

Permitted By State	Value Pass Through System	Selected by Processor
<input checked="" type="checkbox"/>	<i>Direct Sale</i>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<i>Refund to Recipient Agency</i>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<i>Net Price Through Distributor (NOI)</i>	<input checked="" type="checkbox"/>

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	<i>Alternative Value Pass Thru System (requires FNS approval)</i>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<i>Fee for Service – billed by distributor</i>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<i>Fee for Service – billed by processor</i>	<input checked="" type="checkbox"/>

2. Summary End Product Data Schedules (SEPDS). The SEPDS contains summary information from approved EPDS and a master SEPDS approved by USDA. Processor may select specific EPDS for processing in a given state. Attach SEPDS, listing end products that may be sold in the State.

Do you use a subcontractor for the production of any items covered in this agreement?

Yes No

If yes, please identify the subcontractor by name, address, USDA plant number, and each item produced. Per 250.30(h), processors are prohibited from subcontracting without explicit written permission from the State agency or FNS, as appropriate.

Processor must provide written notification to the SDA of any change(s) to the SEPDS including the nature of the change(s); notification may be made electronically. Procedures for State-level SEPDS submission and approval are as follows:

- **Washington does not approve SEPDS**
- **Washington does not limit the amount of product on SEPDS which processors can sell to schools**
- **Washington schools may purchase any processed item from an approved processor which is on a USDA approved SEPDS**

3. CN Labeling. Products, which contribute toward the school meal pattern requirements, may qualify for CN labeling. The SDA should check those that apply.

CN Labeling is optional. Recipient agencies may request CN labeled products.

4. Nutritional Information. Recipient agencies need nutritional information to comply with USDA regulations. Processor must provide nutrition information to RA upon request.

5. Grading. Red Meat grading will be performed under Full Certification.

6. **By products.** If by products are produced, describe method of valuation and credit.

N/A

7. **List of Eligible Recipient Agencies.** The State will provide a list of eligible recipient agencies to the processor upon SDA approval of the State Participation Agreement.

8. **Backhauling of USDA Foods.** If backhauling is permitted, *the processor will not substitute or commingle backhauled donated foods and will provide end products processed from such donated foods only to the distributing or recipient agency from which the food was received.* Processor must notify the SDA before backhauling products. Please check those that apply. SDA permits backhauling

SDA Permits Backhauling

9. **Special Instructions for Delivery of End Product to Designated Delivery Locations:**

10. **Electronic Receipting for USDA Foods**

Processor must register on the USDA's Web Supply Chain Management (WBSCM) or other applicable USDA system(s). Please register immediately after receiving business partner identification number.

Processor is required to enter all shipment receipts within two calendar days of delivery, using the Web Supply Chain Management (WBSCM) Shipment Receipt Function.

11. **Additional SDA Requirements.**

The processor must provide the distributor with a list of eligible recipient agencies and either:

- (1) The quantities of approved end products that each recipient agency is eligible to receive; or
- (2) The quantity of donated food allocated to each recipient agency and the raw donated food (pounds or cases) needed per case of each approved end product.

Per the requirements of 250.36(h), please outline your mechanism for providing recipient agency information with the associated quantities of raw donated food that is available to each recipient agency.

*

WE WILL ALLOCATE EACH RECIPIENT AGENCY'S POUNDS ON PROCESSOR LINK AND ASSIGN THEM TO THE CORRESPONDING DISTRIBUTOR SO EACH DISTRIBUTOR KNOWS WHICH RECIPIENT AGENCY HAS POUNDS FOR THE SCHOOL YEAR.

12. USDA Nondiscrimination Statement

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotope, American Sign Language, etc.) should contact the responsible Agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at [How to File a Program Discrimination Complaint](#) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. *Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: program.intake@usda.gov.*

USDA is an equal opportunity provider, employer, and lender.

Hold/Recall Contact Form

State Distributing Agency Washington State

PROCESSOR HOLD AND RECALL CONTACT INFORMATION

Name of Processor

Primary Contact

Name: Harry Wong
Office Telephone Number: 626-401-1923
Mobile Telephone Number: 626-757-2933
Fax Number: 626-401-1925
Email Address: harrywong@lings5th.com

Back-up Contact

Name: Derick Wong
Office Telephone Number: 626-401-1923
Mobile Telephone Number: 626-893-3311
Fax Number: 626-401-1925
Email Address: derick@YANGS5THTASTE.COM

**PLEASE COMPLETE AND RETURN ALONG WITH THE SPA AND NOTIFY THE SDA
AGENCY IMMEDIATELY AS CHANGES OCCUR**

**CONTRACT INTAKE FORM**

All potential consultants/entities seeking a Contract, Agreement, Memorandum of Understanding, etc., with the Office of Superintendent of Public Instruction (OSPI), State Board of Education (SBE), Professional Educator Standards Board (PESB), or Financial Education Public-Private Partnership (FEPPP) *must complete and return this form before a Contract or Agreement will be offered.*

1. CONTRACTOR'S NAME (AS LEGALLY REGISTERED WITH THE IRS): ⁴		CONTRACTOR'S DBA (DOING BUSINESS AS) NAME:	
Out of the Shell, LLC d.b.a. Yangs		Yangs	
2. CONTRACTOR'S CONTACT INFORMATION: OSPI will use the information below to send the final contract for signature through DocuSign. A DocuSign account is not necessary to accept or sign the contract/agreement.			
ADDRESS (NUMBER, STREET, AND APT/SUITE) 9658 Remer St.	CITY South El Monte	STATE CA	ZIP CODE 91733
CONTRACT MANAGER NAME ¹ Stacy Smith	CONTRACT MANAGER'S EMAIL ADDRESS stacy@yangs5thtaste.com		
CONTRACT MANAGER'S PHONE NUMBER 931-401-8121			
CONTRACTOR'S SIGNATORY (IF DIFFERENT THAN CONTRACT MANAGER): ²			
NAME	EMAIL ADDRESS		
ADDITIONAL INDIVIDUALS TO RECEIVE CONTRACT (IF DESIRED): ³			
NAME(S) Brenda Briones	EMAIL ADDRESS(ES) brenda@yangs5thtaste.com	ACTION REQUIRED Courtesy Copy	
3. BUSINESS INFORMATION:			
TAXPAYER IDENTIFICATION (TIN) NUMBER For individuals, this is your Social Security Number (SSN). For other entities (corporations, school districts, etc.), this is your Employer Identification Number (EIN). SSN: _____ OR EIN: 95-4770526			
STATEWIDE VENDOR (SWV) NUMBER Contractors are required to register as a Statewide Vendor in order to receive payment from the State. Visit the Office of Financial Management for information or to register. To find your existing SWV#, visit OFM's Statewide Vendor Number lookup . SWV: 0109587-00			
How is your business organized? LLC filing as Corporation _____ If a Corporation, non-profit, attach a copy of 501(c) status.			
Do you have a current Washington State business license? <input type="checkbox"/> Yes – Attach a copy or provide UBI#: _____ <input checked="" type="checkbox"/> No For assistance finding your organization's legal name or UBI number, or if you would like more information about business license requirements, visit the Department of Revenue .			

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Have you had any contract to provide services terminated for default? Yes No

If yes, attach a list of each terminated contract with an explanation of the situation.

Will a Subcontractor be used to fulfill any part of the work in the proposed contract/agreement? Yes No
 Subcontractor means one not in the employment of the Contractor, who is performing all or part of contracted services under a separate contract with the Contractor. The Contractor and all Subcontractors shall report and confirm receipt of payments made to the Contractor and each Subcontractor through the state's Access Equity system. For information and/or help with the system visit the [OMWBE Access Equity Help Center](#).

Is your business a small, woman-, minority-, or veteran-owned business as defined in [Chapter 39.26.010 RCW](#)?

	No	Yes, but we are NOT certified*	Yes, and we ARE certified*
Woman-owned business (must be majority-owned)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Certification #: _____
Minority-owned business (must be majority-owned)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Certification #: _____
Veteran-owned business (must be majority-owned)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Certification #: _____
Washington Microbusiness, Minibusines, or Small Business as defined by Chapter 39.26.010 RCW	<input checked="" type="checkbox"/>	<input type="checkbox"/> (Certification is not required)	

4. WASHINGTON STATE EMPLOYMENT (ESDs, School Districts, and State Agencies check N/A):


Are you, or any of your business partners, directors, officers, managers, employees, or board members current or former (within the last 24 months) officers or employees of the State of Washington?

Yes No N/A If yes: Current or Former

District and ESD employees are not considered state employees for this purpose. As a reminder, check with your employer regarding their outside work policies.

If you checked Yes, you may be required to seek guidance from the [Executive Ethics Board](#) before a contract is offered; you may be contacted for clarification about your current/former role.

5. I certify, under penalty of perjury as provided by the laws of the State of Washington, that all of the foregoing statements are true and correct, and that I will notify the Agency of any changes.

CONTRACTOR SIGNATURE 	DATE 12/17/25
PRINTED NAME Stacy Smith	TITLE Bid Coordinator

¹ Contract Manager is the Contractor's person responsible for all communications and billings regarding the performance of the Contract/Agreement. Depending on your organization's structure, this may or may not be the same person who will sign the Contract/Agreement. This is NOT the OSPI Contract Manager or contact person.

² If the person signing the Contract/Agreement on behalf of the Contractor is different than the Contract Manager, both individuals will receive notices via DocuSign.

³ You may list additional individuals to sign the Contract/Agreement and/or receive a courtesy copy via DocuSign. If including additional signatories, list them in order they should be received.

State of California Secretary of State

CERTIFICATE OF STATUS

ENTITY NAME: OUT OF THE SHELL, LLC

FILE NUMBER: 199923910050
 FORMATION DATE: 08/26/1999
 TYPE: DOMESTIC LIMITED LIABILITY COMPANY
 JURISDICTION: CALIFORNIA
 STATUS: ACTIVE (GOOD STANDING)

I, ALEX PADILLA, Secretary of State of the State of California, hereby certify:

The records of this office indicate the entity is authorized to exercise all of its powers, rights and privileges in the State of California.

No information is available from this office regarding the financial condition, business activities or practices of the entity.



IN WITNESS WHEREOF, I execute this certificate and affix the Great Seal of the State of California this day of February 22, 2018.

A handwritten signature in black ink, appearing to read 'Alex Padilla'.

ALEX PADILLA
Secretary of State

RYM

THIS PERMIT MUST BE CONSPICUOUSLY DISPLAYED ON THE PREMISES



PUBLIC HEALTH LICENSE

FY 2025/2026

Valid Until 6/30/2026



PR Number: PR0128160
Program ID: LING'S
Description: FOOD PROCESSING WHOLESALE (2,000-5,999 SF)

Facility Owner - Mail Address
OUT OF THE SHELL LLC
9658 REMER ST
SOUTH EL MONTE, CA 91733-3033

Facility Location
LING'S
9658 REMER ST
SOUTH EL MONTE, CA
91733-3033

WFD



NMSDC

National Minority Supplier
Development Council

Advancing Economic
Impact Together

This certificate attests that the below mentioned company is an NMSDC-Certified
Minority Business Enterprise(MBE):

Out of the Shell, LLC

DBA-Yangs or Ling's

SC657027

Certificate Number

07-31-2025

Issuance Date

07-31-2026

Expiration Date

Ying McGuire
CEO and President
NMSDC

311412

NAICS Codes

73131600

UNSPSC Codes

Supporting Regional Affiliate: Southern California MSDC



CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)
3/11/2025

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement.

PRODUCER License # 0M93299
SIP Insurance Services - Pasadena
301 E. Colorado Blvd. Suite #205
Pasadena, CA 91101
CONTACT NAME:
PHONE (A/C, No, Ext):
FAX (A/C, No):
E-MAIL ADDRESS:
INSURER(S) AFFORDING COVERAGE
INSURER A: Great American Risk Solutions Surplus Lines Insurance Company 35351
INSURER B: California Automobile Insurance Company 38342
INSURER C:
INSURER D:
INSURER E:
INSURER F:

COVERAGES CERTIFICATE NUMBER: REVISION NUMBER:

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

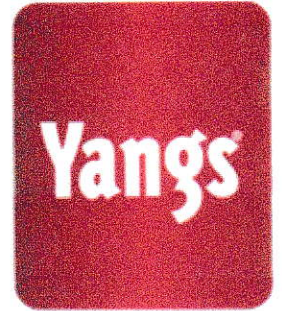
Table with columns: INSR LTR, TYPE OF INSURANCE, ADDL INSD, SUBR WVD, POLICY NUMBER, POLICY EFF (MM/DD/YYYY), POLICY EXP (MM/DD/YYYY), LIMITS. Rows include Commercial General Liability, Automobile Liability, Umbrella Liability, and Workers Compensation.

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)
Subject to all policy terms, exclusions and conditions. Workers Comp is Self-Insured under California Certificate of Consent to Self- Insure #2342 for California operations.

Certificate Holder is an Additional Insured with respects to attached General Liability endorsement if required by written contract.

CERTIFICATE HOLDER: State of Washington, Office of Superintendent of Public Instruction, Old Capitol Building, PO Box 47200, 600 Washington St. S.E., Olympia, WA 98504-7200
CANCELLATION: SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS. AUTHORIZED REPRESENTATIVE: [Signature]

December 17, 2025



To: Ms. Brenda Merritt
State of Washington Office of Superintendent of Public Instruction
600 Washington St. SE
P.O. Box 47200
Olympia, WA 98504-7200
360-725-6185
Brenda.Merritt@k12.wa.us

Re: Washington State Business License
RFP 2026-13, Processed Foods Using USDA Commodities
Due: 12/22/25 at 10:00 AM PST
Contract Period: July 1, 2026 through June 30, 2027

Dear Ms. Merritt,

To our knowledge, our company is not required to apply for a business license from the state of Washington because our company does not have employees or facilities within the state of Washington. Yang's employees and facilities are located within the state of California and we are providing our State of California Certificate of Good Standing with our RFP submission.

Please contact me with any questions.

Thank you,
Stacy Smith

Stacy Smith
Bid Coordinator
Out of the Shell, LLC d.b.a. Yang's
931-401-8121
Stacy@yangs5thtaste.com

EXHIBIT G: VENDOR PROFILE

COMPANY INFORMATION

Contractor Information: Provide the below information, which will be used for contract administration: For example: the legal business name, legal status (e.g., corporation, sole proprietor, etc.) and the year the entity was organized to do business as the entity now substantially exists, Washington State Uniform Business Identification (UBI) number, the home office address, and telephone and fax numbers, web site URL (if any), and organizational chart of the legal entity with whom OSPI may execute any Contract arising from this RFP, including the names and titles of Vendor's principal officers.

- 1. Federal Tax Identification Number: 95-4770526
- 2. WA State Department of Revenue Registration Tax Number: N/A
- 3. Company URL Address: www.yangs5thtaste.com
- 4. Company Mailing Address: 9658 Remer St., South El Monte, CA 91733

- 5. **Orders to be emailed to:** Shanna Green, Superior Foods (Broker)
shannasgreen@gmail.com; ph# 661-889-6445
fax# 661-414-8055
- 6. Billing will be from: Catherine Muk, catherine@yangs5thtaste.com
9646 Remer St., South El Monte, CA 91733
ph# 626-401-1923 fax# 626-401-1925
- 7. Payment to be sent to: Yangs email:catherine@yangs5thtaste.com
9646 Remer St., South El Monte, CA 91733
ph# 626-401-1923 fax# 626-401-1925
- 8. Hold and Recall Contact Information: Harry Wong, Production Manager
harrywong@lings5th.com
ph# 626-401-1923 cell# 626-757-2933

POLITICAL SUBDIVISIONS: Vendor agrees to sell the goods and services on this contract to political subdivisions (school districts): **Yes** **No** (If reply is "No" attach letter to this proposal response explaining reason(s) for declining participation by political subdivisions).

Attachment C

REFERENCES

Provide a minimum of three (3) commercial or governmental references for which Vendor has delivered goods and/or services similar in scope as described in the RFP.

1) Agency/Company Name:	Puget Sound Joint Purchasing Cooperative
Address:	2661 N. Pearl St., Tacoma, WA 98407
Contact Person:	Mark Campbell
Telephone:	425-760-6085
Product Provided/Approx. Dollar Cost	Appx. \$700,000 to date in sales of commodity processed chicken entrees for SY25-26

2) Agency/Company Name:	Alpine Food Distributing, Inc.
Address:	2400 SE Mailwell Dr., Milwaukie, OR 97222
Contact Person:	Jami Bagley
Telephone:	253-651-3151
Product Provided/Approx. Dollar Cost	Over \$900,000 to date in sales of commodity processed chicken entrees for SY25-26

3) Agency/Company Name:	Pasco School District
Address:	3407 N. Stearman Ave., Pasco, WA 93301
Contact Person:	Emily B. Vanderpool
Telephone:	509-546-2836
Product Provided/Approx. Dollar Cost	Appx. \$108,000 to date in sales of commodity processed chicken entrees for SY25-26



SUBCONTRACTORS:

Identify any subcontractors who will perform services in fulfillment of contract requirements; the nature of services to be performed and include federal tax identification (TIN) number for each subcontractor.

Name/Address/Contact/Phone:	T.I.N.:	Brief description of the nature of Service Provided (e.g. testing, sampling, pick-up, etc.):
N/A		
Name/Address/Contact/Phone:	T.I.N.:	Brief description of the nature of Service Provided (e.g. testing, sampling, pick-up, etc.):

Attachment C

SALES AND ORDERING INFORMATION

Vendor shall complete the following information and return with proposal response.

1.

Sales Representative(s): Indicate below the contact information and specific territories covered:

Name: Susan Ulrich

Name: Debbie Rodewald

Telephone: 425-638-2804

Telephone: 253-651-3151

Toll Free No.: 855-622-6380

Toll Free No.: 855-622-6380

Mobile Phone: 425-638-2804

Mobile Phone: 253-651-3151

Territory: Washington (statewide)

Territory: Washington (statewide)

Fax: 909-593-4776

Fax: 909-593-4776

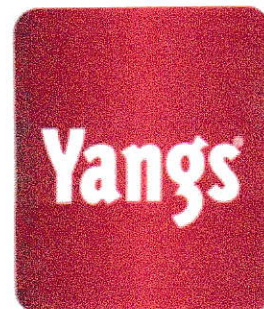
Email: susan.superiorfoods@gmail.com

Email: debbie.superiorfoods@outlook.com

2. Payment Term: Prompt Payment Discount 0 % net 30 days. Note: Prompt payment discount periods equal to (or greater than) 30 calendar days will receive consideration and proposal pricing will be reduced (for evaluation purposes only) by the amount of that discount(s).
3. Volume Discount: Identify volume discount(s), please indicate the discount 0 % or \$0 and when it applies:
4. Standard Lead Time after receipt of order (ARO) is 20 business days calendar days.
5. Minimum case quantities 105 cases for direct deliveries of shipment to Washington State locations.



**Vendor Profile, Company Information &
Management Team
RFP#2026-13, Processing Foods Using USDA
Commodities
Due: 12/22/25 at 10 am PST**



Legal Business Name: Out of the Shell, LLC d.b.a. Yangs
Legal Status: Limited Liability Corporation
Date of Incorporation (California): 08/26/1999
Company Address: 9658 Remer Street, South El Monte, CA 91733
Company Phone Number: (626) 401-1923
Company Fax Number: (626) 401-1925

Principal Officers/Organizational Chart/Management Team Qualifications

Bing Yang, President

Phone: (626) 401-1923

Email: bingyang@lings5th.com

Resume/Summary of Qualifications: Mr. Yang is a manufacturing industry professional with over 25 years of experience. Mr. Yang is the founder of Yangs and oversees all aspects of the company's functions, including administration, finances, and quality assurance.

Lauren Yang, Owner

Phone: (626) 401-1923

Email: lauren@yangs5thtaste.com

Resume/Summary of Qualifications: Ms. Yang is a qualified industry professional with a strong background in finance and Human Resources. Ms. Yang assists Mr. Bing Yang in overseeing the company's administration, production, finances, and quality assurance.

Harry Wong, Production Manager

Phone: (626) 401-1923

Email: Harrywong@lings5th.com

Resume/Summary of Qualifications: Mr. Wong is a qualified industry professional with knowledge in food production and safety. Mr. Wong oversees the food production schedule, enforces food safety protocols, and oversees inventory management.

Loree Erpelding, Vice President

Phone: (714) 747-7978

Email: loree@yangs5thtaste.com

Resume/Summary of Qualifications: Ms. Erpelding is a qualified professional with over 25 years of experience in the food industry. Ms. Erpelding oversees the company's Sales and Bid Departments.

Attachment C

Eric Guan, Commodity Specialist

Phone: (626) 401-1923

Email Address: eric@yangs5thtaste.com

Resume/Summary of Qualifications: Mr. Guan is a qualified professional with 6 years of experience in tracking commodity balances, shipping and receiving, and customer service.

Catherine Muk, Accounting Administrator

Phone: (626) 401-1923

Email Address: catherine@yangs5thtaste.com

Resume/Summary of Qualifications: Ms. Muk is a qualified professional with a strong administrative background. Ms. Muk oversees the Shipping & Receiving and Accounts Payable/Receivable Departments.

Brenda Briones, Bid Manager

Phone: (310) 743-6777

Email Address: brenda@yangs5thtaste.com

Resume/Summary of Qualifications: Mrs. Briones is a qualified professional with over 8 years of experience in bid processing. Mrs. Briones oversees the Bid Department, manages contracts, and provides customer service to K-12 and commercial customers.

Stacy Smith, Bid Coordinator

Phone: (931) 401-8121

Email Address: stacy@yangs5thtaste.com

Resume/Summary of Qualifications: Ms. Smith is a qualified professional with over 3 years of experience in bid processing. Ms. Smith processes bids, ensures contract fulfillment, and provides customer service to K-12 and commercial customers.

Adriana Briones-Cordova, Bid Coordinator

Phone: (424) 312-9785

Email Address: adriana@yangs5thtaste.com

Resume/Summary of Qualifications: Mrs. Briones-Cordova is a qualified professional with over 11 years of experience in bid processing. Mrs. Briones-Cordova processes bids, ensures contract fulfillment, and provides customer service to K-12 and commercial customers.

Qualifications of Broker Representative (Full-Time, Non-Staff):

Susan Ulrich, Broker, Bid & Customer Service Contact

Brokerage Firm Name: Superior Foods

Phone: (425) 638-2804

Email Address: susan.superiorfoods@gmail.com

Resume/Summary of Qualifications: Ms. Ulrich provides excellent customer service to all customers in the state of Washington. She is a contact for bids and customer service.

Debbie Rodewald, Broker, Bid & Customer Service Contact

Brokerage Firm Name: Superior Foods

Attachment C

Phone: (253) 651-6380

Email Address: debbie.superiorfoods@gmail.com

Resume/Summary of Qualifications: Ms. Rodewald provides excellent customer service to all customers in the state of Washington. She is a secondary contact for bids and customer service.

Attachment C

Exhibit H

- CATEGORY B POULTRY
 1 Turkey Sausage Burger
 2 Chicken Chunks w/Sauce
 3 Chicken Chunks w/o Sauce

UTILIZING USDA POULTRY PRODUCTS											
Item	Description	Vendor ID Code	Estimated Cases (annual usage)	Case Weight (Pounds) Gross & Net	Fee For Service per Case (includes transportation)	Servings per Case	Serving Size & Weight	Cost per Serving	Sodium (mg) per Serving	USDA Commodity used in product	Donated Food Value lbs. per case
1	Turkey Burger										
2	Chicken Chunks with Sauce, no breading or lightly breaded	8-52724-15555-5 Mandarin Orange Chicken JR		Gross - 47.5 lbs. Net - 43.5 lbs.	\$132.56	192	3.6 oz.	\$0.6904	300 mg	Chilled Chicken Legs #100113	DFV - \$28.98 37.78 lbs. per case
		8-52724-15550-0 Sweet Chili Thai Chicken		Gross - 47.5 lbs. Net - 43.5 lbs.	\$145.80	192	3.6 oz.	\$0.7594	330 mg	Chilled Chicken Legs #100113	DFV - \$28.98 37.78 lbs. per case
		8-52724-15551-7 Sweet & Sour Chicken		Gross - 47.5 lbs. Net - 43.5 lbs.	\$145.80	192	3.6 oz.	\$0.7594	200 mg	Chilled Chicken Legs #100113	DFV - \$28.98 37.78 lbs. per case
		8-52724-15553-1 Lemon Chicken		Gross - 47.5 lbs. Net - 43.5 lbs.	\$145.80	192	3.6 oz.	\$0.7594	210 mg	Chilled Chicken Legs	DFV - \$28.98 37.78 lbs. per
		8-52724-15554-8 BBQ Teriyaki Chicken		Gross - 46 lbs. Net - 42 lbs.	\$132.86	240	2.8 oz.	\$0.5536	480 mg	Chilled Chicken Legs #100113	DFV - \$35.23 45.92 lbs. per case
		8-52724-15556-2 Spicy Sichuan Chicken		Gross - 46 lbs. Net - 42 lbs.	\$132.86	240	2.8 oz.	\$0.5536	350 mg	Chilled Chicken Legs #100113	DFV - \$35.23 45.92 lbs. per case
		8-52724-15557-9 Edamame Kung Pao Chicken		Gross - 47.5 lbs. Net - 43.5 lbs.	\$153.09	182	3.8 oz.	\$0.8412	360 mg	Chilled Chicken Legs #100113	DFV - \$29.66 38.67 lbs. per case
		8-52724-15559-3 Gluten Free BBQ Teriyaki Chicken		Gross - 46 lbs. Net - 42 lbs.	\$138.47	240	2.8 oz.	\$0.5770	480 mg	Chilled Chicken Legs #100113	DFV - \$35.23 45.92 lbs. per case
		8-52724-15563-0 General Tso's Chicken		Gross - 47.5 lbs. Net - 43.5 lbs.	\$145.80	192	3.6 oz.	\$0.7594	340 mg	Chilled Chicken Legs #100113	DFV - \$28.98 37.78 lbs. per case

12/17/25
 STACY SMITH
 YAWGS

Request for Proposals No. 2026-13

Addendum 01 – Q&A

This document is posted to capture the questions received, and agency answers provided, during the question and answer period of RFP No. 2026-13, issued November 6, 2025.

All amendments, addenda, and notifications related to this procurement will be posted on the [OSPI website](#) (if this was an open procurement) and on the Washington Electronic Business Solution ([WEBS](#)) website. Additional questions concerning this procurement must be submitted to contracts@K12.wa.us. Communication directed to other parties will be considered unofficial and non-binding on OSPI, and may result in disqualification of the Consultant.

-
1. If pricing is not ready, are we using 25-26 pricing?

Answer: Waiting for more information but may have to extend out the due date.

2. Will the email for Q&A still be provided by 12/4?

Answer: Plan to post December 4th or 5th.

3. Will any cheese item be added to the bid? The string cheese is now crossed off?

Answer: No. We would have had compromised product and we cannot send that out to our schools.

4. When will notification be sent if the RFP deadline is pushed out?

Answer: Notification will be by December 18th if the due date is extended.

5. In Category B Poultry line item 2 and 3 can products be awarded together?

Answer: Line item 3 has been removed from the bid.

6. Are we able to bid more than one waiver for the chicken chunks?

Answer: Yes.

Attachment C

7. Will Turkey be awarded separate from the chicken?

Answer: Yes.

8. RFP says both "turkey sausage" and "turkey burger", which item are you looking for?

Answer: Turkey sausage is a typo; we are interested in a turkey burger only.
Answers will be submitted on Q&A not reposted on RFP.

9. Will only one vendor be awarded both chicken products?

Answer: Chicken chunks with sauce is now the only chicken product. Plain chicken chunks have been removed from the bid.

10. Exhibit F states that vendors are to include modified specifications if proposing similar finished products that differ from the specifications listed. will you accept a sauced code to be bid on line 3 that reads "no sauce" in the specification?

Answer: We are looking for chicken chunks that have sauce. You can put in one or two different sauce options.

11. The bid states that one vendor will be awarded, if only one vendor can bid both chicken chunks with sauce and without sauce will the bid be re submitted for additional bidders?

Answer: Plain chicken chunks have been removed from the bid.

12. Since we can only offer one option for the chicken, should we just wait until the bid is reissued?

Answer: Yes

13. If only one bidder could bid on both chicken products, would that be a valid bid or need to be re submitted for different vendors to bid on each line item.

Answer: Plain chicken chunks have been removed from the bid.

14. Is there a limit to the number of items we can bid on lines 2 and 3 Chicken? May we submit additional pages if needed?

Answer: No limit, as longer as it's similar to the specs submitted in the RFP.

15. Are the beef items awarded together?

Answer: They can be awarded together, but that doesn't mean they have to be.

16. The Gross Weight of our cases is 45.55 lbs. and the Net Weight of our cases is 42.90 lbs. – will you allow a case weight above 40?

Answer: If it's not a lot more than 40lbs. 40 lbs. or less is optimal - we want kitchen staff to be able to safely carry them.



Attachment C

17. Do you have estimated case volumes available?

Answer: Case volumes of the products we were already provided.

18. Are you able to provide us with the previous award tabulation or inform us where we would be able to locate this information

Answer: A Public Records Request would need to be submitted.

19. For Exhibit H: Price Worksheets - We would like to confirm if you are requesting (A) PTV or (B) DF LBs/CS for the last column labeled: Donated Food Value lbs. per Case. (A) USDA Donated Food Value per Case (PTV) (B) USDA Donated Food Drawdown Pounds per Case

Answer: Please see answer to question #49.

20. Is an electronic copied signature acceptable for this bid? Also, for the peanuts category. Are the only items requested the 5.3oz size sandwiches? Should 2.6oz sandwiches not be submitted on this bid?

Answer: Electronic signature is acceptable and that is correct, only 5.3 oz. (approx.) size sandwiches will be scored.

21. Section A.3. Background, page 7 – states there are 335 participating LEAs in Washington. Do you have a listing available of what schools/districts make up this list?

Answer: You can submit a Public Records Request.

22. Section B.3. Estimated Schedule of Procurement Activities, page 11 – states that the proposal is due by 10:00 AM PDST on 12/15/25. Will there be a public opening? If so, will pricing be read aloud?

Answer: No.

23. Section A.12. Federal Restrictions on Lobbying, page 10 – states that bidder must sign and submit the Bidder's Authorized Offer page of this RFP with submission of its proposal. I am unable to locate a "Bidder's Authorized Offer Page". Please advise what this is and where we can locate it.

Answer: Exhibit A – Certification and Assurances

24. Section B.21. Insurance Coverage, page 17 – states that the contractor shall furnish evidence in the form of a Certificate of Insurance that insurance shall be provided, and a copy shall be forwarded to OSPI within 15 days of the contract effective date. Please advise if it is acceptable to submit the COI with the bid submission.

Answer: Submitting COI with bid submission is acceptable.



Attachment C

25. E. Samples, page 21 – states samples will be requested for taste testing after proposal opening and prior to contract award. Please advise where samples will need to be sent to and how many samples are needed.

Answer: Processor will be contacted and given information on where samples are to be sent as well as how much.

26. Exhibit B Qualification Affirmations, page 32 – the second box in the minimum qualifications section states for School Year 2025-2026. Should this state School Year 2026-2027?

Answer: Yes, this was an error – this should say 2026-2027.

27. Are electronic signatures acceptable on the required forms?

Answer: Yes

28. Exhibit H Price Worksheets, pages 58-62 – In the Donated Food Value lbs. per case column are you looking for the USDA Foods Inventory drawdown per case (in lbs.) or the USDA Foods Value per case (in \$)?

Answer: Both

29. Exhibit H Price Worksheets, pages 58-62 – are you looking for the SY25/26 figures or the SY26/27 figures. The new SY26/27 values are not available at this time.

Answer: SY26/27 pricing is requested.

30. Exhibit H Price Worksheets, pages 58-62 – In the Fee For Service and Cost Per Serving columns are you looking for the Commercial Price or the Net Price (Commercial case price less the USDA foods value per case)?

Answer: Net Price (Commercial case price less the USDA foods value per case).

31. Will this RFP be awarded on Commercial Price or Net Price (Commercial case price less the USDA foods value per case)?

Answer: Net Price (per your example).

32. Exhibit H Price Worksheets, pages 58-62 – Can multiple products be bid per item line # if bidder has multiple products that may qualify for a particular line item? For example, Category A Beef, line item 1 Beef Taco Meat: if bidder has more than 1 beef taco meat variation that they would like to provide pricing for, can additional item 1 lines be added to include more than 1 line item response?

Answer: Alternate products may be submitted using the table in Exhibit F. If more room is needed, please copy and use the same format.

33. Exhibit F Specifications, pages 49-53 – Do you have estimated case volumes available?

Answer: Case volumes for products we currently have are in the RFP.



Attachment C

34. Exhibit F Specifications, page 49 – the last paragraph on the page states that vendors are to include modified specifications if proposing similar finished products that differ from specifications listed. Alternate products that meet or exceed specified requirements may be considered. How would you like the modified specifications to be submitted, if needed, and where should they be located within the submission package? Will bids be thrown out or deemed non-responsive if a product is bid that differs from some of the specifications listed?

Answer: Alternate products may be submitted using the table in Exhibit F. If more room is needed, please copy and use the same format.

35. Exhibit F Specifications, pages 51-52 – Will you accept a not fully cooked item for Category Poultry line items 2 and 3?

Answer: No.

36. Exhibit F Specifications, pages 51-52 – Will you accept a product that includes sauce for Category Poultry line item 3?

Answer: Category B Poultry – item 3 has been removed from the bid.

37. Exhibit F Specifications, pages 51-52 – Will you accept a product that is not whole grain rich for Category Poultry line items 2 and 3 if your spec states "preferred".

Answer: If there is breading on the product submitted, whole grain rich is required.

38. Exhibit F Specifications, pages 51-52 – Category Poultry line items 2 and 3 have an "*" by them stating that "items marked with asterisk in category will be awarded together". Can you please confirm that a product must be bid on line item 3 in order to qualify for an award? For example, can we bid on line item 2 and NOT line item 3 and qualify for award on line item 2?

Answer: Category B Poultry – item 3 has been removed from the bid.

39. Exhibit H Price Worksheets, page 59 – Category B Poultry, line items 2 and 3 are not aligned from the descriptions at the top of the page to the descriptions in the table. Please confirm which description is correct for each line number. The table descriptions are confusing as both line 2 and 3 descriptions in the table state with sauce and both line 2 and 3 descriptions mention lightly breaded; however, both descriptions state with sauce.

Answer: Category B Poultry – item 3 has been removed from the bid.

40. Will you please provide the addresses of the WA state warehouses where deliveries will be made?

Answer: Algona, WA and Grandview, WA – same as it has been the last few years.

41. For line item #3 (Chicken Chunks) in the Poultry Category, would you accept a product that provides 2 M/MA per serving but does NOT provide grain/bread



Attachment C

credit?

Answer: Item #3 (Plain chicken chunks) has been removed from the bid.

42. Regarding Exhibit H, Price Worksheets, Category B Poultry, are we permitted to bid more than one item for lines 2 and 3? If yes, should we use the blank lines below line item 3 to input that information?

Answer: Yes

43. If we are permitted to bid more than one item per line, is there a limit to the number of products we can bid per line?

Answer: Please bid only 1 item per row in Exhibit H.

44. Would you be able to provide an Excel or Word format of Exhibit H, Price Worksheets, so we can type our responses in the boxes?

Answer: You can submit an Excel spreadsheet as Exhibit H

45. Regarding Exhibit H, Price Worksheets, do we leave the column titled "Estimated Cases (annual usage)" blank?

Answer: Yes

46. Regarding Exhibit H, Price Worksheets, for the column titled "Fee For Service per Case (includes Transportation)", can you confirm that bidders should enter the processing price per case (including transportation) that is NET of the donated food value? For example, if the processing price per case is \$90 and the donated food value per case is \$10, bidders should enter \$90 and NOT \$100?

Answer: Please indicate the case price you want Washington State to pay for the product.

47. Regarding Exhibit H, Price Worksheets, for the column titled "Donated Food Value lbs. per case", would you like bidders to provide the donated food dollar value per case or the donated food pounds per case or both?

Answer: Both

48. Regarding Exhibit H, Price Worksheets, for the column titled "Vendor ID Code", is this where you would like bidders to put their manufacturer item number?

Answer: Yes

49. Regarding Exhibit H, Price Worksheets, for the column titled "Fee For Service per Case (includes Transportation)", can you confirm that bidders should enter the processing price per case (including transportation) that is NET of the donated food value? For example, if the processing price per case is \$90 and the donated food value per case is \$10, bidders should enter \$90 and NOT \$100?" Your



Attachment C

response was

Answer: Please indicate the case price you want Washington State to pay for the product. Your example is correct – we do want to know the USDA Food Value and the # of pounds per case.

50. I don't see any pizzas or cheese stick/bites under cheese diversions? Am I missing something?

Answer: No cheese bites or pizza on this bid. Sorry

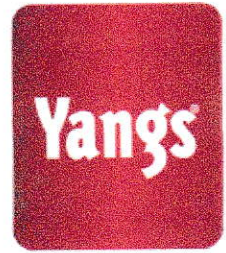
51. I am an owner in a local Washington electrolyte and supplement company called Smell Taste Technology, LLC, dba Lyte Balance. We noticed this solicitation includes juices and are curious if it would extend to ready to drink packets of an electrolyte mix. Our products use only pharmaceutical grade mineral salts and lemon extract so they are extremely clean and balanced making them perfect for children. We would like to submit a bid if you think it falls within your scope. More info is available at our website below. I appreciate your consideration and look forward to hearing from you! Thanks very much, and happy holidays.

Answer: This is not related to any of the specs in the RFP. Please read the RFP.


12/17/25



August 1, 2025



To Whom It May Concern,

Please see below for Yang's delivery requirements-

- Lead time 20 business days
- Minimum delivery requirement is three full pallets, 35 cases per pallet
- Orders exceeding three pallets must be shipped in full pallet quantities, 35 cases per pallet
- Cases and product codes may be mixed on any pallet with the following exceptions:

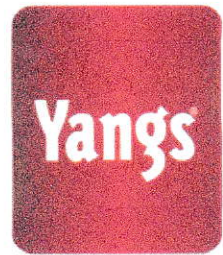
Item Number	Item Description	Cases per Pallet	Delivery Minimum
8-52724-16667-4	BBQ Teriyaki Chicken Rice Bowl	35	3 full pallets delivered to one location; Same product code per pallet
8-52724-16668-1	Mandarin Orange Chicken Rice Bowl	35	
8-52724-16679-7	Chicken Fried Rice Bowl	35	
8-52724-15582-1	Vegetable Fried Rice (28 lb.)	56	3 full pallets delivered to one location
8-52724-00301-6	Chow Mein *51% Whole Grain Noodle	96	3 full pallets delivered to one location; Mix & match
8-52724-00302-3	Chow Mein *51% Whole Grain Noodle (No Sauce)	96	
8-52724-00072-5	Orange Popcorn Chicken	96	

Please feel free to contact us with any questions.

Thank you for your business and continued support.

Stacy Smith

Stacy Smith
 Bid Coordinator
 Out of the Shell, LLC d.b.a. Yang's
 (931) 401-8121
 stacy@yangs5thtaste.com



August 1, 2025

To Whom It May Concern,

Please accept this letter as a signed compliance statement of the USDA Buy American Regulation on behalf of Out of the Shell, LLC d.b.a. Yangs. We hereby state that over 51% of the final *processed ingredients in Yangs products contain agricultural commodities of U.S. origin.* Yangs manufacturing plants are located within the State of California. The reference table below details by weight the percentage of U.S. origin for each of our products:

Product	Item Number	Percentage of U.S. Origin by Weight
Mandarin Orange Chicken	8-52724-15552-4	99.1%
Mandarin Orange Chicken Jr.	8-52724-15555-5	99.1%
Sweet & Sour Chicken	8-52724-15551-7	99.6%
Lemon Chicken	8-52724-15553-1	99.7%
General Tso's Chicken	8-52724-15563-0	97.8%
Sweet Chili Thai Chicken	8-52724-15550-0	97.2%
Chicken Nuggets, Whole Muscle-No Sauce	8-52724-15566-1	99.8%
Edamame Kung Pao Chicken	8-52724-15557-9	67.6%
BBQ Teriyaki Chicken	8-52724-15554-8	95.3%
Spicy Sichuan Chicken	8-52724-15556-2	96.4%
Gluten Free BBQ Teriyaki Chicken	8-52724-15559-3	95.0%
Gluten Free BBQ Teriyaki Chicken-No Sauce	8-52724-15591-3	99.0%
Gluten Free Seasoned Chicken Bites-No Sauce	8-52724-15590-6	99.2%
BBQ Teriyaki Chicken Rice Bowl	8-52724-16667-4	95.9%
Mandarin Orange Chicken Rice Bowl	8-52724-16668-1	99.5%
Chicken Fried Rice Bowl	8-52724-16679-7	92.6%
Orange Popcorn Chicken	8-52724-00072-5	99.1%
Chow Mein *51% Whole Grain Noodle	8-52724-00301-6	97.3%
Chow Mein *51% Whole Grain Noodle -No Sauce	8-52724-00302-3	99.8%
Vegetable Fried Rice	8-52724-15582-1	89.0%
Mandarin Orange Chicken (retail bags)	8-52724-33331-1	99.1%
General Tso's Chicken (retail bags)	8-52724-19993-1	97.8%
BBQ Teriyaki Chicken (retail bags)	8-52724-35551-1	95.3%

Thank you,

Loree Erpelding

Loree Erpelding
 Vice-President
 Out of the Shell, LLC d.b.a. Yangs
 Phone: 909-593-4797
 Loree@Yangs5thTaste.com

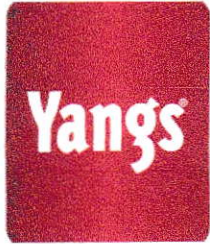
Attachment C

NPA Summary End Product Data Schedule

Information Certified as Accurate by USDA

Revised 12/5/2025

School Year	Processor Name	Product Status A=Approved N=New R=Revised X=Expired	End Product Code	End Product Description	Net Weight per Case (pound)	Servings per Case	Net Weight per Serving (Ounces)	WBSM USDA Foods Material Code	WBSM USDA Foods Material Description	USDA Foods Inventory Drawdown per Case	USDA Foods Value per Pound	USDA Foods Value per Case	USDA Approval Date
SY27	Yangs 5th Taste	A	8-52724-15550-0	Sweet Chill Thai Chicken	43.50	192.00	3.60	100113	CHICKEN LEGS CHILLED -BULK	37.78	\$0.7671	\$28.98	12/5/2025
SY27	Yangs 5th Taste	A	8-52724-15551-7	Sweet & Sour Chicken	43.50	192.00	3.60	100113	CHICKEN LEGS CHILLED -BULK	37.78	\$0.7671	\$28.98	12/5/2025
SY27	Yangs 5th Taste	A	8-52724-15552-4	Mandarin Orange Chicken	43.50	192.00	3.60	100113	CHICKEN LEGS CHILLED -BULK	37.78	\$0.7671	\$28.98	12/5/2025
SY27	Yangs 5th Taste	A	8-52724-15553-1	Lemon Chicken	43.50	192.00	3.60	100113	CHICKEN LEGS CHILLED -BULK	37.78	\$0.7671	\$28.98	12/5/2025
SY27	Yangs 5th Taste	A	8-52724-15554-8	BBQ Chicken Teriyaki	42.00	240.00	2.80	100113	CHICKEN LEGS CHILLED -BULK	45.92	\$0.7671	\$35.23	12/5/2025
SY27	Yangs 5th Taste	A	8-52724-15555-5	Mandarin Orange Chicken JR	43.50	192.00	3.60	100113	CHICKEN LEGS CHILLED -BULK	37.78	\$0.7671	\$28.98	12/5/2025
SY27	Yangs 5th Taste	A	8-52724-15556-2	Spicy Sichuan Chicken	42.00	240.00	2.80	100113	CHICKEN LEGS CHILLED -BULK	45.92	\$0.7671	\$35.23	12/5/2025
SY27	Yangs 5th Taste	A	8-52724-15557-9	Edamame Kung Pao Chicken	43.50	182.00	3.80	100113	CHICKEN LEGS CHILLED -BULK	38.67	\$0.7671	\$29.66	12/5/2025
SY27	Yangs 5th Taste	A	8-52724-15559-3	Gluten Free BBQ Teriyaki Chicken	42.00	240.00	2.80	100113	CHICKEN LEGS CHILLED -BULK	45.92	\$0.7671	\$35.23	12/5/2025
SY27	Yangs 5th Taste	A	8-52724-15563-0	General Tso's Chicken	43.50	192.00	3.60	100113	CHICKEN LEGS CHILLED -BULK	37.78	\$0.7671	\$28.98	12/5/2025
SY27	Yangs 5th Taste	A	8-52724-15566-1	Chicken Nuggets, Whole Muscle	35.00	224.00	2.50	100113	CHICKEN LEGS CHILLED -BULK	44.06	\$0.7671	\$33.80	12/5/2025
SY27	Yangs 5th Taste	A	8-52724-15590-6	Gluten Free Fully Cooked Seasoned Chicken Bites	40.00	320.00	2.00	100113	CHICKEN LEGS CHILLED -BULK	64.52	\$0.7671	\$49.49	12/5/2025
SY27	Yangs 5th Taste	A	8-52724-15591-3	Gluten Free BBQ Teriyaki Chicken Strips No Sauce	40.00	320.00	2.00	100113	CHICKEN LEGS CHILLED -BULK	65.10	\$0.7671	\$49.94	12/5/2025
SY27	Yangs 5th Taste	A	8-52724-16667-4	BBQ Teriyaki Chicken Rice Bowl	20.25	36.00	9.00	100113	CHICKEN LEGS CHILLED -BULK	6.89	\$0.7671	\$5.29	12/5/2025
SY27	Yangs 5th Taste	A	8-52724-16668-1	Mandarin Orange Chicken Rice Bowl	20.25	36.00	9.00	100113	CHICKEN LEGS CHILLED -BULK	7.09	\$0.7671	\$5.44	12/5/2025



Mandarin Orange Chicken Jr.

Product Code:
8-52724-15555-5



Nutrition Facts

192 servings per container	
Serving size	3.6 oz (100g)
Amount Per Serving	
Calories	150
	% Daily Value*
Total Fat 3g	4%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 300mg	13%
Total Carbohydrate 20g	7%
Dietary Fiber 0g	0%
Total Sugars 11g	
Includes 11g Added Sugars	22%
Protein 11g	22%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.7mg	4%
Potassium 130mg	2%

*The % Daily Value (DV) 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.

This product contains no MSG, artificial coloring or flavoring, tree nuts, peanuts, peanut oil, or lard, and has zero trans fat.

This product is compliant with the Buy American Act.

Fully cooked, whole grain breaded, whole muscle, crispy chicken glazed with our zesty mandarin orange sauce	
Servings	Each case yields approximately 192 frozen/pre-heated servings.
Child Nutrition	Each 3.6 oz. serving (2.5 oz. chicken, 1.1 oz. sauce) provides 2 M/MA.
Ingredient Statement	Chicken: Dark meat chicken chunks, water, cornstarch, white whole grain wheat flour, soybean oil, liquid whole eggs, salt, white pepper powder, garlic, ginger, and green onion. Sauce: Sugar, vinegar, water, soy sauce (water, soybeans, salt, sugar, wheat flour, extract of mushroom), modified starch, garlic, orange peel powder, ginger, green onion, and chili powder.
Allergens	Egg products, soy, and wheat.
Preparation	Combi Oven Chicken • Preheat oven to 450°F, high fan, no steam. • Lightly spray a baking sheet with non-stick cooking spray (do not use parchment paper). • Arrange chicken in a single layer on the baking sheet. • Bake for 8 minutes without opening the oven or rotating the pan. • Ensure chicken reaches an internal temperature of 165°F. Sauce • Heat unopened sauce packets in a steamer or simmering water for 5 to 7 minutes. • Just before serving, open packets and pour sauce over chicken. • Mix thoroughly to evenly coat all pieces. Convection Oven Chicken • Preheat oven to 425°F, high fan. • Lightly spray a baking sheet with non-stick cooking spray (do not use parchment paper). • Arrange chicken in a single layer on the baking sheet. • Bake for 8 minutes without opening the oven or rotating the pan. • Ensure chicken reaches an internal temperature of 165°F. Sauce • Heat unopened sauce packets in a steamer or simmering water for 5 to 7 minutes. • Just before serving, open packets and pour sauce over chicken. • Mix thoroughly to evenly coat all pieces.
Pack Size	6-5 lb. chicken • 6-36 oz. sauce • 43.5 lb. case net weight • 47.5 lb. case gross weight
Recommended Storage Conditions	Keep frozen at 0°F, Do Not Thaw and Refreeze.
Shelf Life	365 days frozen
Julian Date (Production Date) Coding Format	DDD_YY_Time Ex: "01125 13:30" translates to 1/11/25 1:30 PM
Master Case Outer Dimensions	23 in. x 15 in. x 8.5 in. (L x W x H)
Case Cube	1.70
Pallet Configuration	Ti x Hi = 5 x 7 (35 cases per pallet)
GTIN	00852724155555
Suggested Specification	• Packed 6-5 lb. chicken, 6-36 oz. sauce • Each 3.6 oz. serving to provide 2 M/MA • No MSG, artificial coloring or flavoring • No isolated soy protein • No tree nuts, peanuts, or peanut oil



Signature: Loree Erpelding
Printed Name: Loree Erpelding
Title: Vice President
Date: 12/8/2025



PRODUCT FORMULATION STATEMENT
Formulation Statement for Documenting Meat in School Meals

I. MEAT/MEAT ALTERNATE

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Whole leg chicken, boneless, fresh, skinless	2.88 ounces	X	0.70	2.016
A. Total Creditable Amount				2.016

II. ALTERNATE PROTEIN PRODUCT (APP)

Yang's 5th Taste products do not contain APP	0.0
B. Total Creditable Amount APP	0.0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz.)	2.0

Total weight (per portion) of product as purchased: 3.6 ounces

Total creditable amount of product (per portion): 2.0 Meat/Meat Alternate

I certify that the above information is true and correct and that a 3.6 ounce serving of the above product (ready for serving) provides 2.0 ounces of equivalent Meat/Meat Alternate when prepared according to directions.

Signature: *Loree Erpelding*
 Printed Name: Loree Erpelding
 Title: Vice President
 Date: 12/8/2025

Sweet Chili Thai Chicken

Product Code:
8-52724-15550-0

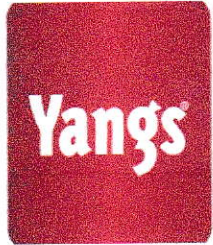


Nutrition Facts

192 servings per container	
Serving size	3.6 oz (100g)
Amount Per Serving	
Calories	130
	% Daily Value*
Total Fat 3g	4%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 330mg	14%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Total Sugars 5g	
Includes 5g Added Sugars	10%
Protein 11g	22%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.7mg	4%
Potassium 130mg	2%

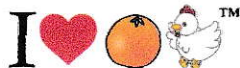
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

This product contains no MSG, artificial coloring or flavoring, tree nuts, peanuts, peanut oil, or lard, and has zero trans fat.



This product is compliant with the Buy American Act.

Fully cooked, whole grain breaded, whole muscle, crispy chicken with sweet chili thai sauce	
Servings	Each case yields approximately 192 frozen/pre-heated servings.
Child Nutrition	Each 3.6 oz. serving (2.5 oz. chicken, 1.1 oz. sauce) provides 2 M/MA.
Ingredient Statement	Chicken: Dark meat chicken chunks, water, cornstarch, white whole grain wheat flour, soybean oil, liquid whole eggs, salt, white pepper powder, garlic, ginger, and green onion. Sauce: Water, sugar, vinegar, modified starch, garlic, chili pepper and salt.
Allergens	Egg products, soy, and wheat.
Preparation	Combi Oven Chicken <ul style="list-style-type: none"> Preheat oven to 450°F, high fan, no steam. Lightly spray a baking sheet with non-stick cooking spray (do not use parchment paper). Arrange chicken in a single layer on the baking sheet. Bake for 8 minutes without opening the oven or rotating the pan. Ensure chicken reaches an internal temperature of 165°F. Sauce <ul style="list-style-type: none"> Heat unopened sauce packets in a steamer or simmering water for 5 to 7 minutes. Just before serving, open packets and pour sauce over chicken. Mix thoroughly to evenly coat all pieces. Convection Oven Chicken <ul style="list-style-type: none"> Preheat oven to 425°F, high fan. Lightly spray a baking sheet with non-stick cooking spray (do not use parchment paper). Arrange chicken in a single layer on the baking sheet. Bake for 8 minutes without opening the oven or rotating the pan. Ensure chicken reaches an internal temperature of 165°F. Sauce <ul style="list-style-type: none"> Heat unopened sauce packets in a steamer or simmering water for 5 to 7 minutes. Just before serving, open packets and pour sauce over chicken. Mix thoroughly to evenly coat all pieces.
Pack Size	6-5 lb. chicken • 6-36 oz. sauce • 43.5 lb. case net weight • 47.5 lb. case gross weight
Recommended Storage Conditions	Keep frozen at 0°F, Do Not Thaw and Refreeze.
Shelf Life	365 days frozen
Julian Date (Production Date) Coding Format	DDD_YY_Time Ex: "01125 13:30" translates to 1/11/25 1:30 PM
Master Case Outer Dimensions	23 in. x 15 in. x 8.5 in. (L x W x H)
Case Cube	1.70
Pallet Configuration	Ti x Hi = 5 x 7 (35 cases per pallet)
GTIN	00852724155500
Suggested Specification	<ul style="list-style-type: none"> Packed 6-5 lb. chicken, 6-36 oz. sauce Each 3.6 oz. serving to provide 2 M/MA No MSG, artificial coloring or flavoring No isolated soy protein No tree nuts, peanuts, or peanut oil



Signature: Loree Erpelding
 Printed Name: Loree Erpelding
 Title: Vice President
 Date: 12/8/2025



PRODUCT FORMULATION STATEMENT
Formulation Statement for Documenting Meat in School Meals

I. MEAT/MEAT ALTERNATE

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Whole leg chicken, boneless, fresh, skinless	2.88 ounces	X	0.70	2.016
A. Total Creditable Amount				2.016

II. ALTERNATE PROTEIN PRODUCT (APP)

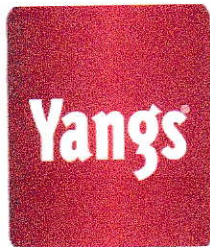
Yang's 5th Taste products do not contain APP	0.0
B. Total Creditable Amount APP	0.0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz.)	2.0

Total weight (per portion) of product as purchased: 3.6 ounces

Total creditable amount of product (per portion): 2.0 Meat/Meat Alternate

I certify that the above information is true and correct and that a 3.6 ounce serving of the above product (ready for serving) provides 2.0 ounces of equivalent Meat/Meat Alternate when prepared according to directions.

Signature: *Loree Erpelding*
 Printed Name: Loree Erpelding
 Title: Vice President
 Date: 12/8/2025



This product contains no MSG, artificial coloring or flavoring, tree nuts, peanuts, peanut oil, or lard, and has zero trans fat.

This product is compliant with the Buy American Act.

Lemon Chicken

Product Code:
8-52724-15553-1



Nutrition Facts

192 servings per container	
Serving size	3.6 oz (100g)
Amount Per Serving	
Calories	150
	% Daily Value*
Total Fat 3g	4%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 210mg	9%
Total Carbohydrate 20g	7%
Dietary Fiber 0g	0%
Total Sugars 10g	
Includes 10g Added Sugars	20%
Protein 11g	22%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.7mg	4%
Potassium 130mg	2%

*The % Daily Value (DV) 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.

Fully cooked, whole grain breaded, whole muscle, crispy chicken glazed with a tangy lemon sauce	
Servings	Each case yields approximately 192 frozen/pre-heated servings.
Child Nutrition	Each 3.6 oz. serving (2.5 oz. chicken, 1.1 oz. sauce) provides 2 M/MA.
Ingredient Statement	Chicken: Dark meat chicken chunks, water, cornstarch, white whole grain wheat flour, soybean oil, liquid whole eggs, salt, white pepper powder, garlic, ginger, and green onion. Sauce: Water, sugar, vinegar, modified starch, lemon juice, salt, garlic, ginger, green onion, chili powder and white pepper powder.
Allergens	Egg products, soy, and wheat.
Preparation	Combi Oven Chicken <ul style="list-style-type: none"> Preheat oven to 450°F, high fan, no steam. Lightly spray a baking sheet with non-stick cooking spray (do not use parchment paper). Arrange chicken in a single layer on the baking sheet. Bake for 8 minutes without opening the oven or rotating the pan. Ensure chicken reaches an internal temperature of 165°F. Sauce <ul style="list-style-type: none"> Heat unopened sauce packets in a steamer or simmering water for 5 to 7 minutes. Just before serving, open packets and pour sauce over chicken. Mix thoroughly to evenly coat all pieces. Convection Oven Chicken <ul style="list-style-type: none"> Preheat oven to 425°F, high fan. Lightly spray a baking sheet with non-stick cooking spray (do not use parchment paper). Arrange chicken in a single layer on the baking sheet. Bake for 8 minutes without opening the oven or rotating the pan. Ensure chicken reaches an internal temperature of 165°F. Sauce <ul style="list-style-type: none"> Heat unopened sauce packets in a steamer or simmering water for 5 to 7 minutes. Just before serving, open packets and pour sauce over chicken. Mix thoroughly to evenly coat all pieces.
Pack Size	6-5 lb. chicken • 6-36 oz. sauce • 43.5 lb. case net weight • 47.5 lb. case gross weight
Recommended Storage Conditions	Keep frozen at 0°F, Do Not Thaw and Refreeze.
Shelf Life	365 days frozen
Julian Date (Production Date) Coding Format	DDD_YY_Time Ex: "01125 13:30" translates to 1/11/25 1:30 PM
Master Case Outer Dimensions	23 in. x 15 in. x 8.5 in. (L x W x H)
Case Cube	1.70
Pallet Configuration	Ti x Hi = 5 x 7 (35 cases per pallet)
GTIN	00852724155531
Suggested Specification	<ul style="list-style-type: none"> Packed 6-5 lb. chicken, 6-36 oz. sauce Each 3.6 oz. serving to provide 2 M/MA No MSG, artificial coloring or flavoring No isolated soy protein No tree nuts, peanuts, or peanut oil



Signature: Loree Erpelding
 Printed Name: Loree Erpelding
 Title: Vice President
 Date: 12/8/2025



PRODUCT FORMULATION STATEMENT
Formulation Statement for Documenting Meat in School Meals

I. MEAT/MEAT ALTERNATE

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Whole leg chicken, boneless, fresh, skinless	2.88 ounces	X	0.70	2.016
A. Total Creditable Amount				2.016

II. ALTERNATE PROTEIN PRODUCT (APP)

Yang's 5th Taste products do not contain APP	0.0
B. Total Creditable Amount APP	0.0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz.)	2.0

Total weight (per portion) of product as purchased: 3.6 ounces

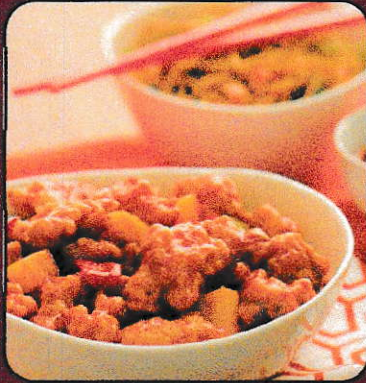
Total creditable amount of product (per portion): 2.0 Meat/Meat Alternate

I certify that the above information is true and correct and that a 3.6 ounce serving of the above product (ready for serving) provides 2.0 ounces of equivalent Meat/Meat Alternate when prepared according to directions.

Signature: *Loree Erpelding*
 Printed Name: Loree Erpelding
 Title: Vice President
 Date: 12/8/2025

Sweet & Sour Chicken

Product Code:
8-52724-15551-7

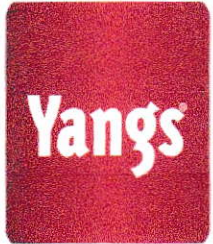


Nutrition Facts

192 servings per container	
Serving size	3.6 oz (100g)
Amount Per Serving	140
Calories	
	% Daily Value*
Total Fat 3g	4%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 200mg	9%
Total Carbohydrate 19g	7%
Dietary Fiber 0g	0%
Total Sugars 10g	
Includes 10g Added Sugars	20%
Protein 11g	22%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.7mg	4%
Potassium 130mg	2%

*The % Daily Value (DV) 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.

This product contains no MSG, artificial coloring or flavoring, tree nuts, peanuts, peanut oil, or lard, and has zero trans fat.



This product is compliant with the Buy American Act.

Fully cooked, whole grain breaded, whole muscle, crispy chicken with our traditional sweet & sour sauce	
Servings	Each case yields approximately 192 frozen/pre-heated servings.
Child Nutrition	Each 3.6 oz. serving (2.5 oz. chicken, 1.1 oz. sauce) provides 2 M/MA.
Ingredient Statement	Chicken: Dark meat chicken chunks, water, cornstarch, white whole grain wheat flour, soybean oil, liquid whole eggs, salt, white pepper powder, garlic, ginger, and green onion. Sauce: Water, sugar, ketchup, (water, tomato paste, sugar, vinegar, brown sugar, salt, garlic spices, onion, celery salt), vinegar, modified food starch, lemon juice, cranberry sauce (cranberry, sugar, water), chili pepper, garlic, ginger, and green onion.
Allergens	Egg products, soy, and wheat.
Preparation	Combi Oven Chicken <ul style="list-style-type: none"> • Preheat oven to 450°F, high fan, no steam. • Lightly spray a baking sheet with non-stick cooking spray (do not use parchment paper). • Arrange chicken in a single layer on the baking sheet. • Bake for 8 minutes without opening the oven or rotating the pan. • Ensure chicken reaches an internal temperature of 165°F. Sauce <ul style="list-style-type: none"> • Heat unopened sauce packets in a steamer or simmering water for 5 to 7 minutes. • Just before serving, open packets and pour sauce over chicken. • Mix thoroughly to evenly coat all pieces. Convection Oven Chicken <ul style="list-style-type: none"> • Preheat oven to 425°F, high fan. • Lightly spray a baking sheet with non-stick cooking spray (do not use parchment paper). • Arrange chicken in a single layer on the baking sheet. • Bake for 8 minutes without opening the oven or rotating the pan. • Ensure chicken reaches an internal temperature of 165°F. Sauce <ul style="list-style-type: none"> • Heat unopened sauce packets in a steamer or simmering water for 5 to 7 minutes. • Just before serving, open packets and pour sauce over chicken. • Mix thoroughly to evenly coat all pieces.
Pack Size	6-5 lb. chicken • 6-36 oz. sauce • 43.5 lb. case net weight • 47.5 lb. case gross weight
Recommended Storage Conditions	Keep frozen at 0°F, Do Not Thaw and Refreeze.
Shelf Life	365 days frozen
Julian Date (Production Date) Coding Format	DDD_YY_Time Ex: "01125 13:30" translates to 1/11/25 1:30 PM
Master Case Outer Dimensions	23 in. x 15 in. x 8.5 in. (L x W x H)
Case Cube	1.70
Pallet Configuration	Ti x Hi = 5 x 7 (35 cases per pallet)
GTIN	00852724155517
Suggested Specification	<ul style="list-style-type: none"> • Packed 6-5 lb. chicken, 6-36 oz. sauce • Each 3.6 oz. serving to provide 2 M/MA • No MSG, artificial coloring or flavoring • No isolated soy protein • No tree nuts, peanuts, or peanut oil



Signature: Loree Erpelding
 Printed Name: Loree Erpelding
 Title: Vice President
 Date: 12/8/2025



PRODUCT FORMULATION STATEMENT
Formulation Statement for Documenting Meat in School Meals

I. MEAT/MEAT ALTERNATE

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Whole leg chicken, boneless, fresh, skinless	2.88 ounces	X	0.70	2.016
A. Total Creditable Amount				2.016

II. ALTERNATE PROTEIN PRODUCT (APP)

Yang's 5th Taste products do not contain APP	0.0
B. Total Creditable Amount APP	0.0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz.)	2.0

Total weight (per portion) of product as purchased: 3.6 ounces

Total creditable amount of product (per portion): 2.0 Meat/Meat Alternate

I certify that the above information is true and correct and that a 3.6 ounce serving of the above product (ready for serving) provides 2.0 ounces of equivalent Meat/Meat Alternate when prepared according to directions.

Signature: *Loree Erpelding*
 Printed Name: Loree Erpelding
 Title: Vice President
 Date: 12/8/2025

BBQ Teriyaki Chicken

Product Code:
8-52724-15554-8



Nutrition Facts

240 servings per container	
Serving size	2.8 oz (79g)
Amount Per Serving	
Calories	130
<small>% Daily Value*</small>	
Total Fat 3.5g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 70mg	23%
Sodium 480mg	21%
Total Carbohydrate 10g	4%
Dietary Fiber 0g	0%
Total Sugars 9g	
Includes 9g Added Sugars	18%
Protein 15g	30%
Vitamin D 0.1mcg	0%
Calcium 10mg	0%
Iron 0.7mg	4%
Potassium 120mg	2%

*The % Daily Value (DV) 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.

This product contains no MSG, artificial coloring or flavoring, tree nuts, peanuts, peanut oil, or lard, and has zero trans fat.



This product is compliant with the Buy American Act.

Fully cooked, whole muscle chicken chunks with our sweet teriyaki sauce	
Servings	Each case yields approximately 240 frozen/pre-heated servings.
Child Nutrition	Each 2.8 oz. serving (2.0 oz. chicken, 0.8 oz. sauce) provides 2 M/MA.
Ingredient Statement	Chicken: Boneless skinless chicken leg meat, water, sugar, soy sauce (water, soybean, wheat, salt), dark soy sauce (water, soybean, salt, sugar, wheat flour, mushroom extract), salt, lime juice concentrate, ginger, garlic, green onion. Sauce: Water, sugar, soy sauce (water, soybean, wheat salt), modified cornstarch, dark soy sauce (water, soybean, salt, sugar, wheat flour, mushroom extract), salt, lime juice concentrate, ginger, garlic, green onion.
Allergens	Soy and wheat.
Preparation	Chicken • Preheat convection oven to 350°F. • Lightly spray a hotel pan with non-stick cooking spray. • Place chicken in the pan, cover, and bake until internal temperature reaches 165°F. Sauce • Heat unopened sauce packets in a steamer or simmering water for 5 to 7 minutes. • Just before serving, open the packets and mix sauce with the chicken, ensuring all pieces are evenly coated.
Pack Size	6-5 lb. chicken • 6-32 oz. sauce • 42 lb. case net weight • 46 lb. case gross weight
Recommended Storage Conditions	Keep frozen at 0°F, Do Not Thaw and Refreeze.
Shelf Life	365 days frozen
Julian Date (Production Date) Coding Format	DDD_YY_Time Ex: "01125 13:30" translates to 1/11/25 1:30 PM
Master Case Outer Dimensions	23 in. x 15 in. x 7.5 in. (L x W x H)
Case Cube	1.70
Pallet Configuration	Ti x Hi: 5 x 7 (35 cases per pallet)
GTIN	00852724155548
Suggested Specification	• Packed 6-5 lb. chicken, 6-32 oz. sauce • Each 2.8 oz. serving to provide 2 M/MA • No MSG, artificial coloring or flavoring • No isolated soy protein • No tree nuts, peanuts, or peanut oil



Signature: Loree Erpelding
Printed Name: Loree Erpelding
Title: Vice President
Date: 12/8/2025



PRODUCT FORMULATION STATEMENT
Formulation Statement for Documenting Meat in School Meals

I. MEAT/MEAT ALTERNATE

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Whole leg chicken, boneless, fresh, skinless	2.88 ounces	X	0.70	2.016
A. Total Creditable Amount				2.016

II. ALTERNATE PROTEIN PRODUCT (APP)

Yang's 5th Taste products do not contain APP	0.0
B. Total Creditable Amount APP	0.0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz.)	2.0

Total weight (per portion) of product as purchased: 2.8 ounces

Total creditable amount of product (per portion): 2.0 Meat/Meat Alternate

I certify that the above information is true and correct and that a **2.8** ounce serving of the above product (ready for serving) provides **2.0** ounces of equivalent Meat/Meat Alternate when prepared according to directions.

Signature: *Loree Erpelding*
 Printed Name: Loree Erpelding
 Title: Vice President
 Date: 12/8/2025



Spicy Sichuan Chicken

Product Code:
8-52724-15556-2



Nutrition Facts

240 servings per container	
Serving size	2.8 oz (79g)
Amount Per Serving	
Calories	140
% Daily Value*	
Total Fat 3.5g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 70mg	23%
Sodium 350mg	15%
Total Carbohydrate 11g	4%
Dietary Fiber 0g	0%
Total Sugars 11g	
Includes 11g Added Sugars	22%
Protein 15g	30%
Vitamin D 0.1mcg	0%
Calcium 10mg	0%
Iron 0.7mg	4%
Potassium 120mg	2%

*The % Daily Value (DV) 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.

This product contains no MSG, artificial coloring or flavoring, tree nuts, peanuts, peanut oil, or lard, and has zero trans fat.

This product is compliant with the Buy American Act.

Fully cooked, tender, barbecued chicken, paired with spicy-sweet sichuan sauce	
Servings	Each case yields approximately 240 frozen/pre-heated servings.
Child Nutrition	Each 2.8 oz. serving (2.0 oz. chicken, 0.8 oz. sauce) provides 2 M/MA.
Ingredient Statement	Chicken: Boneless skinless chicken leg meat, water, sugar, soy sauce (water, soybean, salt, wheat, salt), dark soy sauce (water, soybean, salt, sugar, wheat flour, mushroom extract), salt, lime juice concentrate, garlic, ginger, green onion. Sauce: Sugar, water, vinegar, soy sauce (water, soybean, wheat, salt), modified cornstarch, hoisin sauce (sugar, water, sweet potato, salt, modified cornstarch, soybeans, spices, sesame seeds, wheat flour, garlic, chili pepper and acetic acid), chili pepper, dark soy sauce (water, soybean, salt, sugar, wheat flour, mushroom extract), sichuan peppercorn, ginger, garlic, green onion.
Allergens	Soy, wheat, and sesame.
Preparation	Chicken • Preheat convection oven to 350°F. • Lightly spray a hotel pan with non-stick cooking spray. • Place chicken in the pan, cover, and bake until internal temperature reaches 165°F. Sauce • Heat unopened sauce packets in a steamer or simmering water for 5 to 7 minutes. • Just before serving, open the packets and mix sauce with the chicken, ensuring all pieces are evenly coated.
Pack Size	6-5 lb. chicken • 6-32 oz. sauce • 42 lb. case net weight • 46 lb. case gross weight
Recommended Storage Conditions	Keep frozen at 0°F, Do Not Thaw and Refreeze.
Shelf Life	365 days frozen
Julian Date (Production Date) Coding Format	DDD YY Time Ex: "01125 13:30" translates to 1/11/25 1:30 PM
Master Case Outer Dimensions	23 in. x 15 in. x 7.5 in. (L x W x H)
Case Cube	1.70
Pallet Configuration	Ti x Hi: 5 x 7 (35 cases per pallet)
GTIN	00852724155562
Suggested Specification	• Packed 6-5 lb. chicken, 6-32 oz. sauce • Each 2.8 oz. serving to provide 2 M/MA • No MSG, artificial coloring or flavoring • No isolated soy protein • No tree nuts, peanuts, or peanut oil



Signature: Loree Erpelding
Printed Name: Loree Erpelding
Title: Vice President
Date: 12/8/2025



PRODUCT FORMULATION STATEMENT
Formulation Statement for Documenting Meat in School Meals

I. MEAT/MEAT ALTERNATE

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Whole leg chicken, boneless, fresh, skinless	2.88 ounces	X	0.70	2.016
A. Total Creditable Amount				2.016

II. ALTERNATE PROTEIN PRODUCT (APP)

Yang's 5th Taste products do not contain APP	0.0
B. Total Creditable Amount APP	0.0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz.)	2.0

Total weight (per portion) of product as purchased: 2.8 ounces

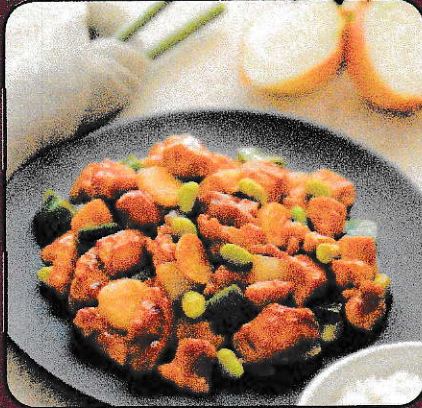
Total creditable amount of product (per portion): 2.0 Meat/Meat Alternate

I certify that the above information is true and correct and that a **2.8** ounce serving of the above product (ready for serving) provides **2.0** ounces of equivalent Meat/Meat Alternate when prepared according to directions.

Signature: *Loree Erpelding*
 Printed Name: Loree Erpelding
 Title: Vice President
 Date: 12/8/2025

Edamame Kung Pao Chicken

Product Code:
8-52724-15557-9



Nutrition Facts

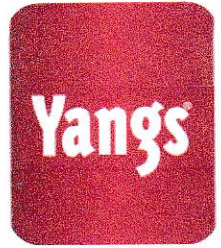
182 servings per container
Serving size 3.8 oz (108g)

Amount Per Serving
Calories 130

	% Daily Value*
Total Fat 3g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 360mg	16%
Total Carbohydrate 11g	4%
Dietary Fiber 0g	0%
Total Sugars 5g	
Includes 4g Added Sugars	8%
Protein 14g	28%
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 1.2mg	6%
Potassium 340mg	8%

*The % Daily Value (DV) 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.

This product contains no MSG, artificial coloring or flavoring, tree nuts, peanuts, peanut oil, or lard, and has zero trans fat.



This product is compliant with the Buy American Act.

Fully cooked, spicy chicken blended with kung pao sauce and vegetables	
Servings	Each case yields approximately 182 frozen/pre-heated servings.
Child Nutrition	Each 3.8 oz. serving (2.1 oz. chicken, 0.5 oz. sauce, 1.2 oz. vegetables) provides 2 M/MA and 1/4 cup vegetables.
Ingredient Statement	Chicken: Dark meat chicken chunks, water, soybean oil, liquid whole eggs, cornstarch, chili powder, salt, white pepper powder, garlic, ginger and green onion. Sauce: Water, sugar, soy sauce (water, soybeans, salt, sugar, wheat flour, extract of mushroom), vinegar, modified food starch, chili pepper, garlic, salt, lime juice concentrate, ginger and green onion. Vegetables: Edamame, water chestnut, brown onion and green bell pepper.
Allergens	Egg products, soy, and wheat.
Preparation	Chicken <ul style="list-style-type: none"> • Preheat convection oven to 350°F. • Lightly spray a hotel pan with non-stick cooking spray. • Place chicken in the pan, cover, and bake until internal temperature reaches 165°F. Sauce & Vegetables <ul style="list-style-type: none"> • Heat unopened sauce and vegetable packets in a steamer or simmering water for 5 to 7 minutes • Just before serving, open packets and combine sauce and vegetables with the chicken. • Mix thoroughly to ensure all pieces are evenly coated.
Pack Size	6-4 lb. chicken • 6-36 oz. vegetables • 6-16 oz. sauce • 43.5 lb. case net weight • 47.5 lb. case gross weight
Recommended Storage Conditions	Keep frozen at 0°F, Do Not Thaw and Refreeze.
Shelf Life	365 days frozen
Julian Date (Production Date) Coding Format	DDD YY Time Ex: "01125 13:30" translates to 1/11/25 1:30 PM
Master Case Outer Dimensions	23 in. x 15 in. x 8.5 in. (L x W x H)
Case Cube	1.70
Pallet Configuration	Ti x Hi: 5 x 7 (35 cases per pallet)
GTIN	00852724155579
Suggested Specification	<ul style="list-style-type: none"> • Packed 6-4 lb. chicken • 6-36 oz. vegetables • 6-16 oz. sauce • Each 3.8 oz. serving (2.1 oz. chicken, 0.5 oz. sauce, 1.2 oz. vegetables) provides 2 M/MA and 1/4 cup vegetables • No MSG, artificial coloring or flavoring • No isolated soy protein • No tree nuts, peanuts, or peanut oil



Signature: Loree Erpelding
 Printed Name: Loree Erpelding
 Title: Vice President
 Date: 12/8/2025

PRODUCT FORMULATION STATEMENT**FORMULATION STATEMENT FOR DOCUMENTING MEAT IN SCHOOL MEALS****I. MEAT/MEAT ALTERNATE**

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Whole leg chicken, boneless, fresh, skinless	2.88 ounces	X	.70	2.016

II. ALTERNATE PROTEIN PRODUCT (APP)

Yang's 5th Taste products do not contain APP	0.0
B. Total Creditable Amount APP	0.0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz.)	2.0

Total weight (per portion) of product as purchased: 3.8 ounces

Total creditable amount of product (per portion): 2.0 Meat/Meat Alternate

FORMULATION STATEMENT FOR DOCUMENTING VEGETABLES AND FRUITS**I. VEGETABLE COMPONENT**

Description of Creditable Ingredient Per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/ Purchase Unit	Creditable Amount (quarter cups)
Green Pepper	Other	.145	x	7.3/16	.066
Onion	Other	.264	x	7.9/16	.130
Water Chestnut	Starchy	.330	x	6.7/16	.137
Edamame	Legumes	.462	x	10.7/16	.308
Total Creditable Vegetable Amount:					.641



Vegetable Component (Continued)

<ul style="list-style-type: none"> • ¹FBG calculations for vegetables are in quarter cups. See chart on following page for quarter cup to cup conversions. • Vegetables and vegetable purees credit on volume served. • At least ¼ cup of recognizable vegetable is required to contribute towards the vegetable component or a specific vegetable subgroup. The other vegetable subgroup may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups. • School food authorities may offer any vegetable subgroup to meet the total weekly requirement for the additional vegetable subgroup. • Please note that raw leafy green vegetables credit as half the volume served in school meals (For example: 1 cup raw spinach credits as ½ cup dark green vegetable). Legumes may credit towards the vegetable component or the meat alternate component, but not as both in the same meal. The school menu planner will decide how to incorporate legumes into the school meal. However, a manufacturer should provide documentation to show how legumes contribute towards the vegetable component and the meat alternate component. See chart on the following page for conversion factors. • The PFS for meat/meat alternate may be used to document how legumes contribute towards the meat alternate component. 	Total Cups Beans/Peas (Legumes)	
	Total Cups Dark Green	
	Total Cups Red/Orange	
	Total Cups Starchy	1/8
	Total Cups Other	

II. FRUIT COMPONENT

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Purchase Unit	Creditable Amount ¹ (quarter cups)
N/A	0	x	N/A	0
Total Creditable Fruit Amount:				0
<ul style="list-style-type: none"> • ¹FBG calculations for fruits are in quarter cups. See chart below for quarter cup to cup conversions. • Fruits and fruit purees credit on volume served. • At least 1/8 cup of recognizable fruit is required to contribute towards the fruit component. • Please note that dried fruits credit as double the volume served in school meals (For example, 1/2 cup grains credits as 1 cup fruit). 				



Quarter Cup to Cup Conversions*

0.5 Quarter Cups vegetable = $\frac{1}{8}$ Cup vegetable or 0.5 ounces of equivalent meat alternate

1.0 Quarter Cups vegetable = $\frac{1}{4}$ Cup vegetable or 1.0 ounce of equivalent meat alternate

1.5 Quarter Cups vegetable = $\frac{3}{8}$ Cup vegetable or 1.5 ounce of equivalent meat alternate

2.0 Quarter Cups vegetable = $\frac{1}{2}$ Cup vegetable or 2.0 ounces of equivalent meat alternate

2.5 Quarter Cups vegetable = $\frac{5}{8}$ Cup vegetable or 2.5 ounces of equivalent meat alternate

3.0 Quarter Cups vegetable = $\frac{3}{4}$ Cup vegetable or 3.0 ounces of equivalent meat alternate

3.5 Quarter Cups vegetable = $\frac{7}{8}$ Cup vegetable or 3.5 ounces of equivalent meat alternate

4.0 Quarter Cups vegetable = 1 Cup vegetable or 4.0 ounces of equivalent meat alternate

*The result of 0.9999 equals $\frac{1}{8}$ cup but a result of 1.0 equals $\frac{1}{4}$ cup

I certify that the above information is true and correct and that a **3.8** ounce serving of the above product (ready for serving) provides **2.0** ounces of equivalent Meat/Meat Alternate and **$\frac{1}{8}$** cup of vegetables when prepared according to directions.

Signature: *Loree Erpelding*
Printed Name: Loree Erpelding
Title: Vice President
Date: 12/8/2025

Gluten Free BBQ Teriyaki Chicken

Product Code:
8-52724-15559-3

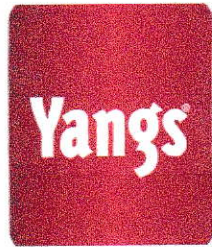


Nutrition Facts

240 servings per container	
Serving size	2.8 oz (79g)
Amount Per Serving	
Calories	130
	% Daily Value*
Total Fat 3.5g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 70mg	23%
Sodium 480mg	21%
Total Carbohydrate 10g	4%
Dietary Fiber 0g	0%
Total Sugars 9g	
Includes 9g Added Sugars	18%
Protein 15g	30%
Vitamin D 0.1mcg	0%
Calcium 10mg	0%
Iron 0.7mg	4%
Potassium 120mg	2%

*The % Daily Value (DV) 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.

This product contains no MSG, artificial coloring or flavoring, tree nuts, peanuts, peanut oil, or lard, and has zero trans fat.



This product is compliant with the Buy American Act.

Fully cooked, tender, barbecued, gluten free chicken with teriyaki sauce	
Servings	Each case yields approximately 240 frozen/pre-heated servings.
Child Nutrition	Each 2.8 oz. serving (2.0 oz. chicken, 0.8 oz. sauce) provides 2 M/MA.
Ingredient Statement	Chicken: Chicken leg meat, water, sugar, gluten free soy sauce (water, soybeans, salt, sugar), gluten free dark soy sauce (water, sugar, soybeans, salt, cornstarch, and extract of mushroom), salt, lime juice concentrate, garlic, ginger, and green onion. Sauce: Water, sugar, gluten free soy sauce (water, soybeans, salt, sugar), modified starch, gluten free dark soy sauce (water, sugar, soybeans, salt, cornstarch, and extract of mushroom), salt, garlic, lime juice concentrate, ginger, and green onion.
Allergens	Soy
Preparation	Chicken • Preheat convection oven to 350°F. • Lightly spray a hotel pan with non-stick cooking spray. • Place chicken in the pan, cover, and bake until internal temperature reaches 165°F. Sauce • Heat unopened sauce packets in a steamer or simmering water for 5 to 7 minutes. • Just before serving, open the packets and mix sauce with the chicken, ensuring all pieces are evenly coated.
Pack Size	6-5 lb. chicken • 6-32 oz. sauce • 42 lb. case net weight • 46 lb. case gross weight
Recommended Storage Conditions	Keep frozen at 0°F, Do Not Thaw and Refreeze
Shelf Life	365 days frozen
Julian Date (Production Date) Coding Format	DDD YY Time Ex: "01125 13:30" translates to 1/11/25 1:30 PM
Master Case Outer Dimensions	23 in. x 15 in. x 7.5 in. (L x W x H)
Case Cube	1.70
Pallet Configuration	Ti x Hi = 5 x 7 (35 cases per pallet)
GTIN	00852724155593
Suggested Specification	• Packed 6-5 lb. chicken, 6-32 oz. sauce • Each 2.8 oz. serving to provide 2 M/MA • No MSG, artificial coloring or flavoring • No isolated soy protein • No tree nuts, peanuts, or peanut oil



Signature: Loree Erpelding
Printed Name: Loree Erpelding
Title: Vice President
Date: 12/8/2025



PRODUCT FORMULATION STATEMENT
Formulation Statement for Documenting Meat in School Meals

I. MEAT/MEAT ALTERNATE

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Whole leg chicken, boneless, fresh, skinless	2.88 ounces	X	0.70	2.016
A. Total Creditable Amount				2.016

II. ALTERNATE PROTEIN PRODUCT (APP)

Yang's 5th Taste products do not contain APP	0.0
B. Total Creditable Amount APP	0.0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz.)	2.0

Total weight (per portion) of product as purchased: 2.8 ounces

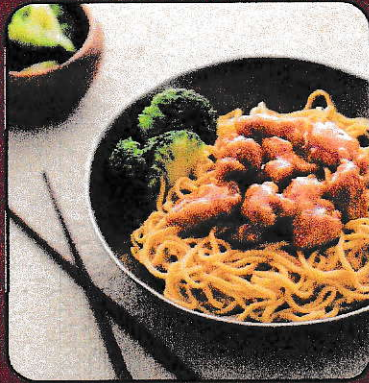
Total creditable amount of product (per portion): 2.0 Meat/Meat Alternate

I certify that the above information is true and correct and that a **2.8** ounce serving of the above product (ready for serving) provides **2.0** ounces of equivalent Meat/Meat Alternate when prepared according to directions.

Signature: *Loree Erpelding*
 Printed Name: Loree Erpelding
 Title: Vice President
 Date: 12/8/2025

General Tso's Chicken

Product Code:
8-52724-15563-0

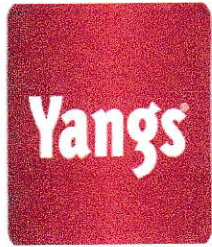


Nutrition Facts

192 servings per container	
Serving size	3.6 oz (100g)
Amount Per Serving	
Calories	160
% Daily Value*	
Total Fat 3g	4%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 340mg	15%
Total Carbohydrate 22g	8%
Dietary Fiber 0g	0%
Total Sugars 12g	
Includes 12g Added Sugars	24%
Protein 11g	22%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.7mg	4%
Potassium 130mg	2%

*The % Daily Value (DV) 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.

This product contains no MSG, artificial coloring or flavoring, tree nuts, peanuts, peanut oil, or lard, and has zero trans fat.



This product is compliant with the Buy American Act.

Fully cooked, whole grain breaded, whole muscle, crispy chicken glazed with general tso's sauce	
Servings	Each case yields approximately 192 frozen/pre-heated servings.
Child Nutrition	Each 3.6 oz. serving (2.5 oz. chicken, 1.1 oz. sauce) provides 2 M/MA.
Ingredient Statement	Chicken: Dark meat chicken chunks, water, cornstarch, white whole grain wheat flour, soybean oil, liquid whole eggs, salt, white pepper powder, garlic, ginger, and green onion. Sauce: Sugar, water, vinegar, soy sauce (water, soybeans, salt, sugar, wheat flour, extract of mushroom) modified starch, chili pepper, garlic, chili powder, orange peel powder, ginger and green onion.
Allergens	Egg products, soy, and wheat.
Preparation	Combi Oven Chicken <ul style="list-style-type: none"> • Preheat oven to 450°F, high fan, no steam. • Lightly spray a baking sheet with non-stick cooking spray (do not use parchment paper). • Arrange chicken in a single layer on the baking sheet. • Bake for 8 minutes without opening the oven or rotating the pan. • Ensure chicken reaches an internal temperature of 165°F. Sauce <ul style="list-style-type: none"> • Heat unopened sauce packets in a steamer or simmering water for 5 to 7 minutes. • Just before serving, open packets and pour sauce over chicken. • Mix thoroughly to evenly coat all pieces. Convection Oven Chicken <ul style="list-style-type: none"> • Preheat oven to 425°F, high fan. • Lightly spray a baking sheet with non-stick cooking spray (do not use parchment paper). • Arrange chicken in a single layer on the baking sheet. • Bake for 8 minutes without opening the oven or rotating the pan. • Ensure chicken reaches an internal temperature of 165°F. Sauce <ul style="list-style-type: none"> • Heat unopened sauce packets in a steamer or simmering water for 5 to 7 minutes. • Just before serving, open packets and pour sauce over chicken. • Mix thoroughly to evenly coat all pieces.
Pack Size	6-5 lb. chicken • 6-36 oz. sauce • 43.5 lb. case net weight • 47.5 lb. case gross weight
Recommended Storage Conditions	Keep frozen at 0°F, Do Not Thaw and Refreeze.
Shelf Life	365 days frozen
Julian Date (Production Date) Coding Format	DDD_YY_Time Ex: "01125 13:30" translates to 1/11/25 1:30 PM
Master Case Outer Dimensions	23 in. x 15 in. x 8.5 in. (L x W x H)
Case Cube	1.70
Pallet Configuration	Ti x Hi = 5 x 7 (35 cases per pallet)
GTIN	00852724155630
Suggested Specification	<ul style="list-style-type: none"> • Packed 6-5 lb. chicken, 6-36 oz. sauce • Each 3.6 oz. serving to provide 2 M/MA • No MSG, artificial coloring or flavoring • No isolated soy protein • No tree nuts, peanuts, or peanut oil



Signature: Loree Erpelding
 Printed Name: Loree Erpelding
 Title: Vice President
 Date: 12/8/2025



PRODUCT FORMULATION STATEMENT
Formulation Statement for Documenting Meat in School Meals

I. MEAT/MEAT ALTERNATE

Description of Creditable Ingredients per Food Buying Guide	Ounces per Raw Portion of Creditable Ingredient	Multiply	Food Buying Guide Yield	Creditable Amount
Whole leg chicken, boneless, fresh, skinless	2.88 ounces	X	0.70	2.016
A. Total Creditable Amount				2.016

II. ALTERNATE PROTEIN PRODUCT (APP)

Yang's 5th Taste products do not contain APP	0.0
B. Total Creditable Amount APP	0.0
C. TOTAL CREDITABLE AMOUNT (A + B rounded down to nearest ¼ oz.)	2.0

Total weight (per portion) of product as purchased: 3.6 ounces

Total creditable amount of product (per portion): 2.0 Meat/Meat Alternate

I certify that the above information is true and correct and that a 3.6 ounce serving of the above product (ready for serving) provides 2.0 ounces of equivalent Meat/Meat Alternate when prepared according to directions.

Signature: *Loree Erpelding*
 Printed Name: Loree Erpelding
 Title: Vice President
 Date: 12/8/2025