



State of Washington OSPI
234 8th Avenue SE
P.O. Box 47200
Olympia, WA 98504-7200


12/18/2025

RE: Request for Proposals No. 2026-13 Processed Foods Using USDA Commodities – Letter of Submittal

The enclosed response to your Request for Proposals No. 2026-13 Processed Foods Using USDA Commodities illustrates our capabilities and willingness to work with State of Washington Office of Superintendent of Public Instruction to provide high quality end products. You will find a detailed list below of all materials that have been enclosed in Tyson's Proposal for the State of Washington Office of Superintendent of Public Instruction RFP No. 2026-13 Processed Foods Using USDA Commodities: *Category A: Beef and Category B: Poultry*.

- Letter of Submittal (Signed)
- EXHIBIT A: Certifications and Assurances (Signed)
- Contract Issue List
- EXHIBIT B: Qualifications Affirmations (Signed)
- EXHIBIT I: Contract Intake Form (Signed)
 - Secretary Certificate
- EXHIBIT G: Vendor Profile and References
 - Business Registration with the State of Washington
 - Organizational Chart
 - Executive Summary
 - Supply & Implementation Plan
- Tyson's Responses, Deviations, and Supporting Documents
 1. Cover Letter Outlining Tyson's Responses (Signed)
 2. Marketing Resources
 3. State Profile
 4. Supplier Diversity Letter
 5. Certificate of Insurance
 6. Tyson's Equal Employment Opportunity Statement
 7. SEPDS
 8. Tyson's Recall Policy
 9. Tyson's Core Values
 10. Pure Food Guaranty/Indemnification Agreement
- EXHIBIT C: Polychlorinated Biphenyls Certification (Signed)
- EXHIBIT F – Specifications Vendor Supplied Product Differences Highlighted
- EXHIBIT H: Cost Proposal/Price Worksheet
- Product Nutritional Documents

The key contact authorized to legally bind Tyson Sales & Distribution, Inc. for itself and on behalf of its affiliates, Tyson Prepared Foods, Inc., Tyson Refrigerated Processed Meats, Inc., AdvancePierre Foods, Inc., and The Hillshire Brands Company (hereinafter collectively "Tyson") for this proposal is as follows:


[Samantha Wall \(Dec 18, 2025 09:47:32 CST\)](#)

Samantha Wall, SR Director Pricing
Tyson / 2200 Don Tyson Parkway, Springdale, AR 72762
(479) 290-3636 office / (479) 203-4246 fax
K12bidgroup@tyson.com

EXHIBIT A

CERTIFICATION AND ASSURANCES

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

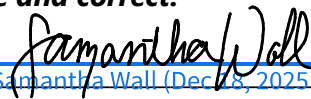
Bidder makes the following certifications and assurances as a required element of the proposal to which it is attached, understanding that the truthfulness of the facts affirmed here and the continuing compliance with these requirements are conditions precedent to the award or continuation of the related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

Attachment C

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.

 <small>Samantha Wall (Dec 18, 2025 09:47:32 CST)</small>	12/18/2025	Springdale, AR 72762
---	------------	----------------------

Signature of Bidder

Date

Place Signed (City, State)

Samantha Wall

Sr. Director Pricing

Tyson Prepared Foods, Inc. for itself and on behalf of its affiliates, Tyson Sales & Distribution, Inc., Tyson Refrigerated Processed Meats, Inc., AdvancePierre Foods, Inc., and The Hillshire Brands Company (hereinafter collectively "Tyson")

Print Name

Title

Organization Name

Attachment C



<u>Contract Section</u>	<u>Issue Description</u>	<u>Bidder's Proposed Solution</u>	<u>Bidder's Rationale For Proposed Solution</u>
RFP PAGE 9 SECTION A.6 PERIOD OF PERFORMANCE RFP PAGE 20 SECTION C.5 LETTER C PRICE ADJUSTMENTS EXHIBIT D SECTION IV RENEWAL (OPTIONAL CLAUSE)	Add mutual agreement and price adjustment negotiation upon renewal terms.	Tyson would ask that this language be changed to "OSPI has the right to renew this contract in whole or in part for the years 2023 -2027 by giving notice on or before June 30 to the Contractor. If the Superintendent provides such notice to the contractor, and upon mutual written agreement of the parties, the parties may enter into a renewal contract, provided that the Superintendent and Contractor shall negotiate any revision of services not to exceed 10% of original contract value. Price increase will require sufficient documentation to justify increase on a case-by-case basis." As negotiated in our existing contract with WA OSPI (Contract No. 20250628).	Previously negotiated in our existing contract with WA OSPI (Contract No. 20250628).
EXHIBIT E – GENERAL TERMS AND CONDITIONS #21 INDEMNIFICATION	Update to include contractor's "improper" performance.	21. Indemnification. To the fullest extent permitted by law, Contractor shall indemnify, defend and hold harmless the Superintendent and all officials, agents, and employees of the Superintendent, from and against all claims for injuries or death arising out of or resulting from the improper performance of this Contract. "Claim" as used in this Contract, means any financial loss, claim, suit, action, damage, or expense, including but not limited to attorney's fees, attributable for bodily injury, sickness, disease, or death, or injury to or destruction of tangible property including loss of use resulting therefrom. Additionally, "claims" shall include but not be limited to, assertions that the use or transfer of any software, book, document, report, film, tape or sound reproduction or material of any kind, delivered hereunder, constitutes an infringement of any copyright, patent, trademark, trade name, or otherwise results in an unfair trade practice or in unlawful restraint of competition. Contractor expressly agrees to indemnify, defend, and hold harmless the Superintendent for any and all claims, costs, charges, penalties, demands, losses, liabilities, damages, judgments, or fines out of or incident to Contractor's or subcontractor's performance or failure to perform the Contract. Each party to this Contract shall be responsible for its own acts and/or omissions and those of its officers, employees and agents. No party to this Contract shall be responsible for the acts and/or omissions of the entities or individuals not a party to this contract. For the avoidance of doubt, Contractor shall not be responsible for damage or liability resulting from (i) a product becoming adulterated or misbranded after such product has left Contractor's control, (ii) the Superintendent's refusal to cooperate with Contractor in the investigation or defense of a claim covered hereunder, (iii) Contractor agreeing to settle a claim covered hereunder without Contractor's written consent, or (iv) products being resold by the Superintendent other than in the ordinary course of business. Contractor waives its immunity under Title 51 RCW to the extent it is required to indemnify, defend and hold harmless Superintendent and its agents, employees, or officials.	Update to include contractor's "improper" performance.
EXHIBIT E GENERAL TERMS AND CONDITIONS #38 TERMINATION FOR CONVENIENCE	Update to allow both parties with the option to terminate for convenience.	Either party may terminate this agreement, for convenience, with 90 days' written notice.	Allowing both parties the option to terminate for convenience ensures a balanced and fair contract, fostering mutual partnership. This provision encourages both parties to maintain high performance and effective communication.
CONTRACTOR INTAKE FORM (Section 4)	Tyson disclaims any disclosure of prohibition requirements contained in this section.	Tyson currently employs over 139,000 team members. Due to the number of Tyson employees and its organizational structure, it is impracticable for Tyson to disclose all persons Tyson may utilize to perform services under this Contract who are Current State or District employees or Former State or District Employees. Further, it is also impracticable for Tyson to make any representation to the State or District regarding the utilization of any Tyson employees who are Current or Former State or District Employees to perform services under this Contract with prior notification to the Contracting Agency of such persons' identities. Therefore, Tyson disclaims any disclosure of prohibition requirements contained in this section.	Tyson disclaims any disclosure of prohibition requirements contained in this section.



Tyson Standard Responses: We greatly value the opportunity to potentially engage in a business partnership with State of Washington OSPI through our bid submission. In our response, we have provided our company's standard positions on various aspects outlined in the bid document.

Tyson's response is contingent on acceptance of these deviations. By awarding this bid or placing orders for products covered by the bid, the district hereby accepts these deviations and all terms, conditions, and limitations noted herein. Any conflicting terms contained in the district's documents are hereby expressly rejected by Tyson.

If there are any responses within our submission that do not align with the district's expectations, we are confident that through open communication we can address and resolve these differences efficiently. Our legal counsel is available to discuss and negotiate mutually acceptable terms if preferred. We anticipate that any partnership would involve meaningful negotiations to establish contract terms that are mutually beneficial and equitable. Our goal is to achieve a balanced agreement that accurately reflects the interests and contributions of all parties involved.

We hope you recognize our responses as a testament to our commitment to transparency and responsibility in the bid process. We look forward to the possibility of working together and establishing a successful partnership.

We know *State of Washington OSPI* has a mission to feed the future by promoting exciting and conscious menu items. Thank you for considering our bid. We are here to serve your mission!

EXHIBIT B

QUALIFICATION AFFIRMATIONS


CONSULTANT INFORMATION	
Name:	Samantha Wall, Sr. Director Pricing
Organization Name: (if applicable)	Tyson

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 checked="" 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 2025-2026, 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.

 <small>Samantha Wall (Dec 18, 2025 09:47:32 CST)</small> Signature of Bidder	12/18/2025 Date	Springdale, AR 72762 Place Signed (City, State)
Samantha Wall Print Name	Sr. Director Pricing Title	Tyson Organization Name

**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:	
Tyson Sales and Distribution Inc.		Tyson Prepared Foods, Inc. for itself and on behalf of its affiliates, Tyson Sales & Distribution, Inc., Tyson Refrigerated Processed Meats, Inc., AdvancePierre Foods, Inc., and The Hillshire Brands Company (hereinafter collectively "Tyson")	
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) 2200 W Don Tyson Parkway	CITY Springdale	STATE AR	ZIP CODE 72762
CONTRACT MANAGER NAME ¹ Samantha Wall, Sr. Director Pricing	CONTRACT MANAGER'S EMAIL ADDRESS K12bidgroup@tyson.com		
CONTRACT MANAGER'S PHONE NUMBER 479-290-3636			
CONTRACTOR'S SIGNATORY (IF DIFFERENT THAN CONTRACT MANAGER): ²			
NAME	EMAIL ADDRESS		
ADDITIONAL INDIVIDUALS TO RECEIVE CONTRACT (IF DESIRED): ³			
NAME(S)	EMAIL ADDRESS(ES)	ACTION REQUIRED Click to select	
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: 71-0815086			
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: SWV0012433			
How is your business organized? Click to select _____ If a Corporation, non-profit, attach a copy of 501(c) status.			

*Tyson employs over 139,000 team members and has over \$43 billion in annual sales. With the level of sales Tyson has there are periodic disputes between parties in regard to contracts, and these disputes can be litigated/arbitrated. Tyson believes it has a strong reputation for honoring its contracts, and the company is dedicated to fulfilling orders. Neither Tyson nor its subsidiaries have filed for bankruptcy in the past 10 years. Further, as a publicly traded company, required disclosure of litigation or other material proceedings can be found in Tyson's 10-K and 10-Q filings, and information on Executive Officer can also be found in the Tyson's Proxy Statement and the 10-K and 10-Q filings, all of which are available at <http://www.sec.gov/>. (Ticker symbol TSN).

Attachment C

Do you have a current Washington State business license?

- Yes – Attach a copy or provide UBI#: **601938018**
 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](#).

Have you had any contract to provide services terminated for default?

- Yes No

**See above statement.*

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, Minibusiness, 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  Samantha Wall (Dec 18, 2025 09:47:32 CST)	DATE 12/18/25
PRINTED NAME Samantha Wall	TITLE Sr. Director Pricing / Tyson

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.

TYSON SALES AND DISTRIBUTION, INC.

SECRETARY'S CERTIFICATE

I, Marissa Savells, do hereby certify that I am the duly elected, qualified and acting Secretary of Tyson Sales and Distribution, Inc., a Delaware corporation (the "Company" or the "Corporation"), and that, as such, I am familiar with the facts herein certified and I am duly authorized to certify the same and do hereby further certify that the following persons have been duly elected to the respective office of said corporation stated after each person's name, and that said persons are duly authorized and present incumbents of said office.

<u>Name</u>	<u>Title</u>
Phillip Sprouse	Vice President
Charles Boger	Vice President
Samantha Wall	Senior Director Pricing

The undersigned has duly executed this Certificate on this 15th day of April, 2025.



Marissa Savells, Secretary





Qualification Affirmations Summary Outline:

Request for Proposal 2026-13 Processed Foods Using USDA Commodities

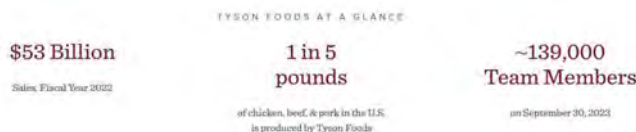
Introduction About Us / Background – Tyson Foods is a modern, multi-national, protein-focused food company producing approximately 20% of the beef, pork and chicken in the United States in addition to a portfolio of foods under the *Tyson®*, *Jimmy Dean®*, *Hillshire Farm®*, *BallPark®*, *Wright®*, *Aidell's®* and *State Fair®* brands.

Tyson Foods is also the leading protein provider to many national restaurant chains, including quick service, casual, mid-scale, and fine dining restaurants. We make great food for a variety of foodservice customers, including *schools*, military bases, hospitals, nursing homes and international customers, as well. We are also the only company that sells chicken, beef, pork, and prepared foods products through all major retail distribution channels, including club stores, grocery stores, and discount stores.

We're passionate about food. We believe food is more than sustenance; it's a vehicle for good. We bring high-quality food to every table in the world, safely, sustainably, and affordably, now and for future generations. Learn about the values that are key to who we are: <https://www.tysonfoods.com/who-we-are/our-story/purpose-values>.

Serving Your Mission – We are inspired by your commitment to nourishing the students of this country, and we are here to support you every step of the way. Our dedication to K-12 customers drives us to deliver innovative products and resources that help you fulfill *your mission* daily.

Leadership in the Protein Industry – The story of Tyson Foods is rooted in hard work, humility, and purpose. We are a world-class food company and recognized leader in protein.



Food Safety & Quality – Our plants, processes, and meats are routinely checked for quality and safety, both internally and through third-party audits. It's one thing to say you're committed to safety and quality—it's another thing to put it down on paper. See our letters of guarantee and industry certifications at: <https://www.tysonfoods.com/innovation/food-innovation/food-quality-leader/certifications-and-programs>

Culinary Ideation – Our product portfolio, designed with USDA nutrition standards in mind, includes a wide range of healthy and delicious foods that are versatile and trendy. Tyson stands out in the industry with an extensive selection of products, recipes, and culinary ideas that elevate excitement and help you exceed your ADP goals.

Marketing Resources – Effective marketing and resource provision are crucial to boosting meal participation and ensuring the success of school nutrition programs. Explore our attached Marketing Resources, which showcase our comprehensive marketing support and tools designed to amplify *your mission*.

Product Attributes – Healthy students start with healthy food. The term "clean label" can vary widely in the market, and we aim to clarify its meaning within our product portfolio. Our K-12 chicken portfolio proudly meets the standards of No Artificial Colors or Flavors and No Preservatives. We continually assess our portfolio to better serve our customers, ensuring that USDA-verified claims are met and confidently displayed on our labels.

Attachment C
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: 71-0815086

2. WA State Department of Revenue Registration Tax Number: UBI # 601938018

3. Company URL Address: https://www.tysonfoodservice.com/who-we-serve/k-12

4. Company Mailing Address: Tyson
2200 W Don Tyson Parkway
Springdale, AR 72762

5. **Orders to be emailed to:** _____
Deanna Jones, Dir USDA
K12bidgroup@tyson.com

6. Billing will be from: Tyson

7. Payment to be sent to: Tyson Foods, Inc.
88029 Expedite Way
Chicago, IL 60695-001

8. Hold and Recall Contact Information: ***Please See Cover Letter.***

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:	Oregon Department of Education
Address:	255 Capital St. NE, Salem, OR 973010
Contact Person:	Damasita Sanchez
Telephone:	503-881-3978
Product Provided/Approx. Dollar Cost	Manufacturing/Processing of USDA Commodities

2) Agency/Company Name:	Iowa Department of Education
Address:	440 East 14th St., Des Moines, IA 50319
Contact Person:	Sarah White
Telephone:	
Product Provided/Approx. Dollar Cost	Manufacturing/Processing of USDA Commodities

3) Agency/Company Name:	Beaverton School District
Address:	1260 NW Waterhouse Ave., Beaverton, OR 97006
Contact Person:	Machelle Stephens
Telephone:	503-356-4441
Product Provided/Approx. Dollar Cost	Manufacturing/Processing of USDA Commodities

Attachment C

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.):
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:	Lenny Glinsky, Assoc Mgr. Sales	Name:	_____
Telephone:	503-278-0527	Telephone:	_____
Toll Free No.:	_____	Toll Free No.:	_____
Mobile Phone:	_____	Mobile Phone:	_____
Territory:	State of Washington	Territory:	_____
Fax:	_____	Fax:	_____
Email:	leonard.glinsky@tyson.com	Email:	_____

2. Payment Term: Prompt Payment Discount N/A% 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 N/A% or \$N/A and when it applies:

4. Standard Lead Time after receipt of order (ARO) is ⁽¹⁴⁾Fourteen calendar days.

5. Minimum case quantities ^{5,000 lbs per drop location} for direct deliveries of shipment to Washington State locations.



STATE OF WASHINGTON

BUSINESS LICENSE

Profit Corporation

TYSON SALES AND DISTRIBUTION, INC.
2200 W DON TYSON PARKWAY
CP131
SPRINGDALE AR 72762

UNEMPLOYMENT INSURANCE - ACTIVE
TAX REGISTRATION - ACTIVE

INDUSTRIAL INSURANCE - ACTIVE

Issue Date: Mar 28, 2025

Unified Business ID #: 601938018

Business ID #: 001

Location: 0001

Expires: Mar 31, 2026

CITY/COUNTY ENDORSEMENTS:

LACEY GENERAL BUSINESS - NON-RESIDENT #22225 - ACTIVE
ALGONA GENERAL BUSINESS - NON-RESIDENT - ACTIVE

LICENSING RESTRICTIONS:

Not licensed to hire minors without a Minor Work Permit.

This document lists the registrations, endorsements, and licenses authorized for the business named above. By accepting this document, the licensee certifies the information on the application was complete, true, and accurate to the best of his or her knowledge, and that business will be conducted in compliance with all applicable Washington state, county, and city regulations.

Director, Department of Revenue

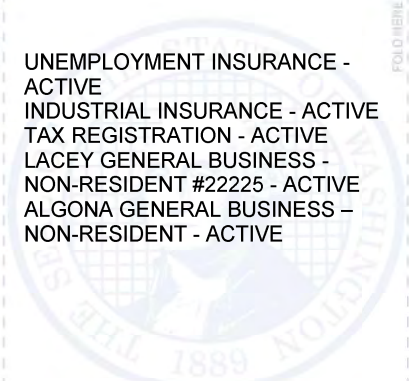
UBI: 601938018 001 0001

TYSON SALES AND DISTRIBUTION, INC.
2200 W DON TYSON PARKWAY
CP131
SPRINGDALE AR 72762

UNEMPLOYMENT INSURANCE - ACTIVE
INDUSTRIAL INSURANCE - ACTIVE
TAX REGISTRATION - ACTIVE
LACEY GENERAL BUSINESS - NON-RESIDENT #22225 - ACTIVE
ALGONA GENERAL BUSINESS - NON-RESIDENT - ACTIVE

STATE OF WASHINGTON

Expires: Mar 31, 2026



Director, Department of Revenue

Attachment C

IMPORTANT!

PLEASE READ THE FOLLOWING INFORMATION CAREFULLY BEFORE POSTING THIS LICENSE

General Information

Post this Business License in a visible location at your place of business.

If you were issued a Business License previously, **destroy the old one and post this one in its place.**

Login to My DOR at dor.wa.gov if you need to make changes to your business name, location, mailing address, telephone number, or business ownership.

Telephone: 360-705-6741

Endorsements

All endorsements should be renewed by the expiration date that appears on the front of this license to avoid any late fees.

If there is no expiration date, the endorsements remain active as long as you continue required reporting. Tax Registration, Unemployment Insurance, and Industrial Insurance endorsements require you to submit periodic reports. Each agency will send you the necessary reporting forms and instructions.

For assistance or to request this document in an alternate format, visit <http://business.wa.gov/BLS> or call (360) 705-6741. Teletype (TTY) users may use the Washington Relay Service by calling 711.

BLS-700-107 (07/27/20)



Executive Summary

Tyson Foods. We feed the world like family. For over 80 years, we have been at the forefront of revolutionizing the food industry. Our legacy began with providing generations of families with wholesome, delicious chicken. Since 1984, we have been honored to support the National School Lunch Program and have been committed to this channel ever since as a lead protein provider to schools nationwide. Tyson Foods today is a dynamic, multi-national, protein-centric food company with over 139,000 employees. We produce 20% of all chicken, beef, and pork in the U.S., making us market leaders. Our portfolio includes some of the most recognized brands in grocery stores, such as Tyson®, Jimmy Dean®, Hillshire Farm®, Ball Park®, Wright Brand®, Golden Island®, Aidells®, and State Fair®.

QUALITY FROM START TO FINISH – Our unwavering commitment at Tyson Foods is to deliver the highest quality foods. We oversee every step of the production process to ensure the quality and consistency of the foods you serve. Our processing plants are equipped with the latest production technology. We prioritize the safety of our team members, the integrity of our products, and the trust of our customers, never compromising on these values.

SUPPORTING OUR COMMUNITIES – Our holistic sustainability approach emphasizes social, environmental, and economic stewardship to drive transformational and lasting change. We invest in community projects through unique grant programs and prioritize addressing hunger. From supporting hunger and disaster relief to making cash donations and providing grants to schools, giving back is foundational to our company and a responsibility we embrace. For more information on our sustainability efforts, please visit www.tyson sustainability.com or [Giving Back](#).

CONSUMER-INSPIRED SUPPORT – Tyson K-12 is committed to serving your mission of feeding children across the U.S. and helping you meet the demands of your program.

- **Diverse Portfolio:** Tyson Foods offers over 300 items specifically designed for school menus. We're proud to bring you our extensive product portfolio which includes, USDA commodity processing categories of chicken, beef, pork and cheese, along with breakfast entrees, ingredient meats, handheld chicken, filets, burgers, lunch meats, hot dogs, corn dogs, sandwiches, Mexican Original items, Crisпитos, and Bosco stuffed breadsticks. and will continue to provide solutions and resources to help you succeed. You are hunger heroes! It is our privilege to help serve your mission.
- **Comprehensive Support:** Tyson K-12 offers a comprehensive support system featuring dedicated teams for direct sales, marketing, customer service, commodity management, R&D innovation, and culinary development to serve your mission and increase participation in your school lunch program. From exceptional products to delicious recipes, engaging training, vibrant marketing materials, and a wealth of other resources, we're here to provide solutions that keep school operators and students enthusiastic about school lunch and breakfast!

PARTNERSHIP AND SERVICE – Tyson Foods has a long-standing history of collaborating with our customers to support and drive their business. As a leader in the foodservice community, we provide exceptional customer service and will support school districts with the full strength of our K-12 team. Under the Tyson Foods National Processing Agreement, we serve a diverse range of customers, from state contracts to individual district contracts. Tyson K-12 currently services approximately 5,500 school districts, management companies, and large and small cooperatives.

In summary, Tyson Foods delivers best-in-class customer service, nutritious quality products, innovative processes and technology, and unparalleled supply chain efficiencies. We have the expertise to fulfill this contract. For more information about Tyson Foods, please visit <https://www.tysonfoods.com/who-we-are/our-story>. Tyson Foods is honored to support your foodservice program. Our dedicated K-12 website offers specific resources for your program and can be accessed at <https://www.tysonfoodservice.com/who-we-serve/k-12>.

Thank you for your consideration!

#ServingYourMission #FeedingTheFuture



Supply and Implementation Plan:

Bid Award: Our initial planning stems from estimated quantities and product forecasting as provided by the District's bid award. In developing our forecasting plan, communication with your district is critical to our success.

Demand Planning Process: The success of our Demand Planning Process is heavily reliant upon consistent communication with our districts. By analyzing the menu frequency of specific products; as well as each districts' ADP, Tyson is able to generate a demand driver production plan.

- This production plan allows our facilities to produce and distribute SKU's just in time to meet each School's inventory needs.
- In addition to applying information such as estimated quantities and ADP, Tyson utilizes K12foodservice, Inc to assist each district in optimizing their commodity usage and capitalizing on order pattern efficiencies. Referencing order patterns as provided by both K12foodservice, Inc. and the district, further enables successful production planning.
- Once we have a concise vision of the demand forecast, our Production Plan is then diagnosed and improved on through a cadence of weekly Sales & Operations Planning (S&OP) meetings dedicated individually to both our Poultry Division and our Prepared Foods Division.
 - These weekly meetings bring together key partners from every function of our organization; including our Field Sales and Marketing partners, our Supply Planning Team and our Capacity teams.
 - Within these S&OP meetings, each representative contributes valuable business intelligence, typically provided in a Change in Demand (CID) form from our Customers.
 - These 'changes in demand' can range from distribution updates, to new item launch details, and updated pricing impacts.
- Information gathered at these S&OP meetings inevitably helps drive a total unconstrained production meeting each month. These meetings are held between our senior brand owners as well as our Demand Planning teams who then pass information back to our Supply and Capacity teams for production analysis.

We understand the importance of maintaining consistent inventory volumes. This collaborative and efficient process is implemented by Tyson to ensure that we achieve our goal of successfully servicing our Customers to support their needs.



Additional Clarifying Statements Cover Letter:

Tyson Foods RFP Response: Commitment to Transparent and Equitable Partnership.

Bid Section	Tyson Standard Response
RFP PAGE 8 SECTION A.5 BIDDER QUALIFICATIONS	Tyson is listed as an NPA Approved Processor on the USDA/FNS website: http://www.fns.usda.gov/fdd/npa-approved-processors . We also have a State Participation Agreement with the State of Washington. A copy of this agreement can be provided upon request.
RFP PAGE 10 SECTION A.9 PAYMENT TERMS	Tyson does not offer additional rebates or discounts; however, please see attached Marketing Resources offering information regarding Tyson's available Value-Added Services.
RFP PAGE 15 SECTION B.9 SMALL BUSINESS, MINORITY & WOMEN'S BUSINESS ENTERPRISES (MWBE), AND VETERAN - OWNED BUSINESS PARTICIPATION CONTRACTOR INTAKE FORM (SECTION 3&4)	Please see attached Supplier Diversity Letter.
RFP PAGE 17 SECTION B.21 INSURANCE COVERAGE EXHIBIT E – GENERAL TERMS AND CONDITIONS #23 INSURANCE	Insurance Coverage for this contract is limited to the extent indicated in the attached Certificate of Insurance.
RFP PAGE 20 SECTION C.3 VENDOR PROFILE / REFERENCES A#1 MANAGEMENT TEAM CONTRACTOR INTAKE FORM (SECTION 5)	Please see the attached Organizational Chart containing information for key team members as it relates to this solicitation.
RFP PAGE 21 SECTION C.3 LETTER B EXPERIENCE OF THE VENDOR & LETTER D PAST PERFORMANCE RFP PAGE 23 SECTION D.3 LETTER B RESPONSIVENESS EVALUATION a & b:	We have attached our Executive Summary offering a brief overview of Tyson's history and performance in the marketplace.



<p>RFP PAGE 23 SECTION C.4 LETTER C</p> <p>PRICE ADJUSTMENTS EXHIBIT G - SALES AND ORDERING INFORMATION</p>	<p>For districts electing to use direct delivery from Tyson, the receiving facility must have a loading dock. If the school district is unable to unload the product, then a third-party lumper must be available to unload the product at the recipient agency's cost. Please see the table below regarding minimum delivery requirements.</p> <table border="1" data-bbox="581 478 1471 695"> <thead> <tr> <th>Order Contact</th> <th>Minimum Shipping Requirements</th> <th>Invoice to Remit Address</th> <th>Lead Time</th> <th>Acceptable Payment Methods</th> </tr> </thead> <tbody> <tr> <td>Deanna Jones, Dir USDA K12BidGroup@Tyson.com</td> <td>5,000 lbs Per Drop Location</td> <td>Tyson Foods, Inc. 88029 Expedite Way Chicago, IL 60695-001</td> <td>14 Days</td> <td>Wire Transfer, ACH, Check</td> </tr> </tbody> </table> <p>Please <u>note</u>, Tyson, Hillshire, and AdvancePierre products may not be combined to meet minimum requirements at this time. Our Logistical Teams are currently working on a plan to allow for the combining of orders that cross multiple product lines into one truck. As soon as this option becomes available, our customers utilizing direct shipments will be notified.</p>	Order Contact	Minimum Shipping Requirements	Invoice to Remit Address	Lead Time	Acceptable Payment Methods	Deanna Jones, Dir USDA K12BidGroup@Tyson.com	5,000 lbs Per Drop Location	Tyson Foods, Inc. 88029 Expedite Way Chicago, IL 60695-001	14 Days	Wire Transfer, ACH, Check
Order Contact	Minimum Shipping Requirements	Invoice to Remit Address	Lead Time	Acceptable Payment Methods							
Deanna Jones, Dir USDA K12BidGroup@Tyson.com	5,000 lbs Per Drop Location	Tyson Foods, Inc. 88029 Expedite Way Chicago, IL 60695-001	14 Days	Wire Transfer, ACH, Check							
<p>RFP PAGE 25 SECTION D.4.i. PREFERENCE RELATED TO POLYCHLORINATED BIPHENYLS</p> <p>EXHIBIT C - POLYCHLORINATED BIPHENYLS CERTIFICATION</p>	<p>Food Safety audits are a system of checks and balances that help our company and others produce safe, high-quality food. Standards, such as those certified by the Global Food Safety Initiative (GFSI), have created a baseline of acceptability – a baseline that our people work hard to exceed every day. We have frequent audits conducted by our corporate food safety teams, plant food safety teams, and third-party auditors who provide audit information to federal regulators, customers, and many different trusted certification bodies, such as NSF, Silliker, and Food Safety Net. Additionally, Certificate(s) of Conformity are available on our website at https://www.tysonfoods.com/innovation/foodinnovation/food-quality-leader/certifications-and-programs.</p> <p>Please see the attached letter regarding Polychlorinated Biphenyls.</p>										
<p>EXHIBIT A - CERTIFICATION AND ASSURANCES #10</p>	<p>Please see attached Tyson’s Equal Employment Opportunity statement.</p>										
<p>EXHIBIT F - SPECIFICATIONS A & B</p>	<p>Product Packets containing all required Nutritional Information have been provided for each item being bid. For products that are not CN labeled, we have provided a signed Product Formulation Statements detailing meal component information.</p>										
<p>EXHIBIT F - SPECIFICATIONS LETTER C</p>	<p>Please see the attached USDA-Approved SEPDS for SY 26/27.</p>										

Attachment C

EXHIBIT G - HOLD AND RECALL CONTACT INFORMATION	<p>Please see attached Recall letter providing a summary of our recall process. We have also provided our Recall Contact Information below, per bid specifications.</p> <table border="1" style="width: 100%;"> <tr> <td>Recall - Points of Contact:</td> <td></td> </tr> <tr> <td>Point of contact:</td> <td>Samantha Wall, Sr. Director Pricing/ Deanna Jones, Dir USDA</td> </tr> <tr> <td>Email:</td> <td>K12BidGroup@tyson.com / Deanna.Jones@tyson.com</td> </tr> <tr> <td>Phone:</td> <td>(479) 290-3636 / (479) 290 - 4988</td> </tr> <tr> <td>Fax:</td> <td>(479) 203-4246</td> </tr> </table>	Recall - Points of Contact:		Point of contact:	Samantha Wall, Sr. Director Pricing/ Deanna Jones, Dir USDA	Email:	K12BidGroup@tyson.com / Deanna.Jones@tyson.com	Phone:	(479) 290-3636 / (479) 290 - 4988	Fax:	(479) 203-4246
Recall - Points of Contact:											
Point of contact:	Samantha Wall, Sr. Director Pricing/ Deanna Jones, Dir USDA										
Email:	K12BidGroup@tyson.com / Deanna.Jones@tyson.com										
Phone:	(479) 290-3636 / (479) 290 - 4988										
Fax:	(479) 203-4246										
CONTRACTOR INTAKE FORM (SECTION 3)	<p>Please see the attached business license authorizing Tyson to do business in the State of Washington.</p>										

Tyson's Commodities: The table below outlines Tyson's commodity offerings and associated Value-Pass-through Methods, applicable to this bid response.

Commodity Material Code/Description	Available Value-Pass-Through Methods
100103 / CHICKEN LARGE CHILLED-BULK	Fee-For-Service (Direct) & Net-Off-Invoice
100154 / BEEF COARSE GROUND FRZ CTN-60 LB	Fee-For-Service (Direct) & Closed-Sku NOI
100155 / BEEF FRESH BNLS COMBO-20/2000 LB	Fee-For-Service (Direct) & Closed-Sku NOI
100193 / PORK PICNIC BNLS FRZ CTN-60 LB	Fee-For-Service (Direct) & Closed-Sku NOI
110244 / CHEES MOZ LM PT SKM UNFZ PROC PK(41125)	Fee-For-Service (Direct) & Net-Off-Invoice

Line Item Number	Material #	Production Facility Name	Production Facility Location
A.1	10000068472	Tyson Foods - Vineland	Vineland, NJ
B.2	10061470928	Wilkesboro Food Srvc Proc	Wilkesboro, NC
A.4	10000097689	Tyson Foods – Enid Enterprise	Enid, OK
A.4-1	10000073050	Tyson Foods – Enid Enterprise	Enid, OK




Specifications: Tyson shall have the right to adjust product formulation or specifications, including but not limited to packaging and ingredients, as needed, for the life of the contract. If the district is not agreeable with the product specification update, the district shall have the right to remove the original product from the agreement upon prompt written notice to Tyson, with no recourse to Tyson.

Substitutions: Tyson will use all reasonable efforts to provide notice of any product substitutions. Tyson reserves the right to offer reasonable substitutions without recourse. If the district is not agreeable with the recommended product substitution option, the district shall have the right to deny the product substitution option and instead remove the original product from the agreement upon prompt written notice to Tyson, with no recourse to Tyson.

For more information on any K-12 related products or resources, please visit us at: www.tysonk12.com or you follow us on social @TysonK12Schools on [Facebook](#), [Instagram](#) and [Twitter](#).

The key contact authorized to legally bind Tyson Prepared Foods, Inc. for itself and on behalf of its affiliates, Tyson Sales & Distribution, Inc., Tyson Refrigerated Processed Meats, Inc., AdvancePierre Foods, Inc., and The Hillshire Brands Company (hereinafter collectively "Tyson Foods") for this proposal is as follows:


[Samantha Wall \(Dec 28, 2025 09:47:32 CST\)](#)

Samantha Wall, SR Director Pricing
Tyson / 2200 Don Tyson Parkway, Springdale, AR 72762
(479) 290-3636 office / (479) 203-4246 fax
K12bidgroup@tyson.com



Tyson K-12 Marketing Resources to Help You mission of #feedingthefuture

Culinary Ideation

With the need for simplicity and flexibility in your foodservice program, Tyson K-12 has recipe solutions that provide versatility across your entire menu. From simple and easy to execute menu concepts, to on-trend culinary recipes, and even speed-scratch solutions, Tyson K-12 has nutritious and delicious solutions to help inspire you to new exciting creations as well as everyday favorite menu options to offer your students all day long.



Branded and Promotional Materials

Everyday you are making menu and purchasing decisions that can turn into rewards for your nutrition department through programs like Cool School Cafe®. With the purchase of qualifying Tyson Foods products, you can earn rewards points that can be turned into equipment, packaging, marketing materials, or anything your program needs.

Enhance your communication and grab the attention of both your students and their parents through branded packaging on the line and colorful promotional materials that highlight the great menu items you serve everyday. From printed signage to FREE digital downloads, Tyson K-12 has the promotional materials to help support your program.



Training Materials

Tyson K-12 has developed content to help you continue to invest into your own professional development. Between our guided digital training resources, to video tutorials with tips and tricks to help you succeed in the kitchen, we are continuously working on new content to invest in YOU!



Regional Customer Seminars & Summits

To better connect and engage with you, the Tyson K-12 team has developed content for regional seminars and summit meetings that focus on new culinary ideas, marketing strategies, industry trends, and product opportunities. Not only is this a forum to learn new ideas from the Tyson K-12 team but also share your ideas and best practices with your peers.



Social Media Support

Social media has not only become a part of everyday life but also a necessary tool for school nutrition programs across the country. It is one of the easiest and most effective ways to communicate with students and parents. Tyson K-12 has sites for you to follow us on to stay informed and engaged, as well as tools to help you get started within your own programs and effective communication tips and tricks.

Connect with us @TysonK12Schools



#servingyourmission | #feedingthefuture

WASHINGTON STATE PROFILE

Attachment C



FACILITIES

PASCO

Beef Processing

..... JOBS LOCATED IN
Franklin county



21 CATTLE SUPPLIERS



STATEWIDE

1,460 TEAM MEMBERS

ECONOMIC FOOTPRINT



\$75.9 MM
WAGES

\$6.1 MM
UTILITIES*

\$5,500
DIESEL

339,000 lbs
FOOD DONATIONS

\$4.4 MM
PROPERTY / S&U TAX

\$333.6 MM
CATTLE SUPPLIER PAY

\$91,000
GRANTS & SCHOLARSHIPS



Notes: Fiscal 21 Numbers. *Gas, water, sewer & electricity.



January 30, 2025

Re: Tyson Foods Supplier Diversity and Responsible Sourcing Policy Statement

At Tyson Foods, we know having diverse supply partners not only makes good business sense but also supports our commitment to customers, consumers, and the communities we serve. Working with a variety of qualified diverse suppliers is key to helping us accomplish our goal of feeding the world like family.

Our plan to lead efforts in these areas is multifaceted. A few of our approaches include:

- An engaged cross-functional team dedicated to looking for opportunities for small and diverse businesses within Tyson's supply chain.
- Integrating the partnership of diverse suppliers into our procurement strategy.
- Participating in advocacy and growth development organizations as members of the National Minority Supplier Development Council (NMSDC), the Women's Business Enterprise Council (WBENC), and the National Veteran-Owned Business Association (NaVOBA).

Supplier diversity is an important part of Tyson's engagement in responsible sourcing. Details about Tyson's holistic approach to sustainability can be found [here](#).

For more information about our efforts with suppliers, please contact me with any questions.

Thank you,

Karli Coughlin
Supplier Diversity & Responsible Sourcing



CERTIFICATE OF LIABILITY INSURANCE

1/1/2026

DATE (MM/DD/YYYY)

12/17/2024

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. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

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. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

Table with PRODUCER (Lockton Companies, LLC) and INSURED (TYSON FOODS, INC.) information, including contact details and insurer list (ACE American Insurance Company, etc.).

COVERAGES CERTIFICATE NUMBER: 15686753 REVISION NUMBER: XXXXXXXX

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.

Main table listing insurance coverages: COMMERCIAL GENERAL LIABILITY, AUTOMOBILE LIABILITY, UMBRELLA LIAB, WORKERS COMPENSATION AND EMPLOYERS' LIABILITY, and EXCS WC/EL (\$1M SIR).

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required) STATE OF WASHINGTON, OFFICE OF SUPERINTENDENT OF PUBLIC INSTRUCTION ARE ADDITIONAL INSURED AS RESPECTS GENERAL LIABILITY, AUTO LIABILITY AND UMBRELLA/EXCESS LIABILITY, AS REQUIRED BY WRITTEN CONTRACT.

CERTIFICATE HOLDER

CANCELLATION See Attachments

Table containing certificate holder details (15686753, STATE OF WASHINGTON) and cancellation notice (SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.)

Entity Name	Subsidiary of	Assumed Name/dba/Label
Advance Food Company, LLC	AdvancePierre Foods, Inc.	
AdvancePierre Foods Holdings, Inc.	Tyson Foods, Inc.	
AdvancePierre Foods, Inc.	Tyson Foods, Inc.	
Aidells Sausage Company, Inc.	The Hillshire Brands Company	
Allied Specialty Foods, Inc.	AdvancePierre Foods, Inc.	
APF Legacy Subs, LLC	Clovervale Farms, LLC	
Artisan Bread Co., LLC	Tyson Refrigerated Processed Meats, Inc.	Bosco's Pizza Co.
Barber Foods, LLC	AdvancePierre Foods, Inc.	
Bryan Foods, Inc.	The Hillshire Brands Company	
CBFA Management Corp.	Foodbrands America, Inc.	
Central Industries, Inc.	Tyson Farms, Inc.	
Chefs Pantry, LLC	Cloverdale Farms, LLC	
Cloverdale Farms, LLC	AdvancePierre Foods, Inc.	
Cobb Worldwide Holding Company	Tyson International Holding Company	
Cobb-Heritage, LLC	Cobb-Vantress, Inc.	
Cobb-Vantress, Inc.	Tyson Foods, Inc.	Cobb-Vantress, Inc. & Sales
Cobb-Vantress, LLC	Tyson International Holding Company	
Deoro Foods LLC	Tyson Poultry, Inc.	
DFG Foods, Inc.	Foodbrands America, Inc.	
Dorada Poultry, LLC	N/A	
Egbert LLC	The Hillshire Brands Company	
Flavor One Corp.	The Hillshire Brands Company	
Flavor Holdings, Inc.	The Hillshire Brands Company	
Foodbrands America, Inc.	IBP Foodservice, LLC	
Foodbrands Supply Chain Services, Inc.	Foodbrands America, Inc.	
Gallo Salame, Inc.	The Hillshire Brands Company	
Global Employment Services, Inc.	Tyson Foods, Inc.	
Hillshire Grain Services, LLC	The Hillshire Brands Company	Tyson Foods Local Grain Services
Hudson Midwest Foods, Inc.	Tyson Chicken, Inc.	
IBP Foodservice, L.L.C.	Tyson Fresh Meats, Inc.	
International Affiliates & Investment LLC	The Hillshire Brands Company	
JST Global, LLC	Tyson Fresh Meats, Inc.	
Keystone Foods LLC	Keystone Foods Intermediate LLC	
Keystone Management, Inc.	Keystone Foods Intermediate LLC	
Madison Foods, Inc.	Tyson Fresh Meats, Inc.	
MFG (USA) Holdings, Inc.	Tyson Foods, Inc.	
National Comp Care, Inc.	Tyson Foods, Inc.	
New Canada Holdings, Inc.	Tyson Fresh Meats, Inc.	
Oaklawn Capital Corporation	Tyson Foods, Inc.	
Original Philly Holdings, Inc.	AdvancePierre Foods, Inc.	Original Philly Cheesesteak Co.
Original Philly Holdings, Inc.	AdvancePierre Foods, Inc.	Philadelphia Pre-Cooked Steak Co
Original Philly Holdings, Inc.	AdvancePierre Foods, Inc.	The Original Philly Cheesesteak
PBX, Inc.	Tyson Fresh Meats, Inc.	
Perry Development, LLC	Tyson Fresh Meats, Inc.	

Pierre Holdco, Inc.	AdvancePierre Foods Holdings, Inc.	
River Valley Ingredients, LLC	Tyson Poultry, Inc.	
Rural Energy Systems, Inc.	Tyson Fresh Meats, Inc.	
Sara Lee Foods, LLC	The Hillshire Brands Company	
Sara Lee International TM Holdings LLC	The Hillshire Brands Company	
Sara Lee TM Holdings LLC	The Hillshire Brands Company	
Sara Lee Trademark Holdings Australasia LLC	The Hillshire Brands Company	
Samarar, L.L.C.	The Hillshire Brands Company	
Southwest Products, LLC	Tyson Foods, Inc.	
TACL Assurance, LLC	Tyson International Company, Ltd.	
TCI Grain Services, LLC	Tyson Chicken, Inc.	Tyson Foods Local Grain Services
Tecumseh Poultry LLC	Tyson Foods, Inc.	Smart Chicken
Texas Transfer, Inc.	Tyson Fresh Meats, Inc.	
TFA Leasing, LLC	Tyson Farms, Inc.	
TFA Opportunity Zone Fund, LLC	Tyson Farms, Inc.	
TFI of California, Inc.	The Hillshire Brands Company	
The Bruss Company	Foodbrands America, Inc.	
The Hillshire Brands Company	Tyson Foods, Inc.	Delta Valley
The Hillshire Brands Company	Tyson Foods, Inc.	Galileo Foods
The Hillshire Brands Company	Tyson Foods, Inc.	Lahli
The Hillshire Brands Company	Tyson Foods, Inc.	Raised & Rooted
The Hillshire Brands Company	Tyson Foods, Inc.	Russer Foods
The Hillshire Brands Company	Tyson Foods, Inc.	The Hillshire Brands Company Corp
The IBP Foods Co.	Tyson Fresh Meats, Inc.	
The Pork Group, Inc.	Tyson Foods, Inc.	
TyNet Corporation	Tyson Foods, Inc.	
Ty-Pro LLC	Tyson Fresh Meats, Inc.	
Tyson Breeders, Inc.	Tyson Foods, Inc.	
Tyson Case Ready, LLC	Tyson Fresh Meats, Inc.	
Tyson Chicken, Inc.	Tyson Foods, Inc.	
Tyson Deli, Inc.	Foodbrands America, Inc.	
Tyson Farms QOZB, LLC	Tyson Opportunity Zone Fund LLC	
Tyson Farms, Inc.	Tyson Foods, Inc.	American Proteins
Tyson Farms, Inc.	Tyson Foods, Inc.	American Proteins, Inc.
Tyson Farms, Inc.	Tyson Foods, Inc.	NatureRaised Farms
Tyson Farms, Inc.	Tyson Foods, Inc.	River Valley Animal Foods
Tyson Farms, Inc.	Tyson Foods, Inc.	River Valley Ingredients
Tyson Farms, Inc.	Tyson Foods, Inc.	Tyson Ingredient Solutions
Tyson Farms, Inc.	Tyson Foods, Inc.	Tyson Foods Local Grain Services
Tyson Foods Arkansas PAC		
Tyson Foods, Inc.		
Tyson Foods, Inc. Political Action Committee (TYPAC)		
Tyson Fresh Meats Sales and Distribution, LLC	Tyson Fresh Meats, Inc.	
Tyson Fresh Meats, Inc.	Tyson Foods, Inc.	Dakota Technology Company
Tyson Fresh Meats, Inc.	Tyson Foods, Inc.	IBP, inc.
Tyson Fresh Meats, Inc.	Tyson Foods, Inc.	Madison Processed Meats
Tyson Fresh Meats, Inc.	Tyson Farms, Inc.	NatureRaised Farms
Tyson Fresh Meats, Inc.	Tyson Foods, Inc.	TASCO

Attachment C

Miscellaneous Attachment: M503785 Master ID: 1063390, Certificate ID: 15686753

Tyson Fresh Meats, Inc.	Tyson Foods, Inc.	TASCO Centrifuge
Tyson Fresh Meats, Inc.	Tyson Foods, Inc.	Thomas E. Wilson Foods
Tyson Fresh Meats, Inc.	Tyson Foods, Inc.	Trans Continental Cold Storage
Tyson Fresh Meats, Inc.	Tyson Foods, Inc.	Transcontinental Cold Storage
Tyson Fresh Meats, Inc.	Tyson Foods, Inc.	TSD Sales & Distribution
Tyson Hog Markets, Inc.	Tyson Fresh Meats, Inc.	
Tyson International Holding Company	New Canada Holding Inc.	
Tyson International Service Center, Inc.	Tyson Fresh Meats, Inc.	
Tyson International Service Center, Inc. Asia	Tyson International Service Center, Inc.	
Tyson International Service Center, Inc. Europe	Tyson International Service Center, Inc.	
Tyson Mexican Original, Inc.	Tyson Foods, Inc.	
Tyson New Ventures, LLC	Tyson Foods, Inc.	
Tyson of Wisconsin, LLC	Tyson Fresh Meats, Inc.	
Tyson Opportunity Zone Fund, LLC	Tyson New Ventures LLC	
Tyson Poultry, Inc.	Tyson Foods, Inc.	
Tyson Prepared Foods, Inc.	Tyson Deli, Inc.	KPR Foods
Tyson Prepared Foods, Inc.	Tyson Deli, Inc.	Rosani Foods
Tyson Prepared Foods, Inc.	Tyson Deli, Inc.	Tyson Food Service
Tyson Prepared Foods, Inc.	Tyson Deli, Inc.	Tyson Fresh Meats
Tyson Processing Services, Inc.	Tyson Fresh Meats, Inc.	
Tyson Refrigerated Processed Meats, Inc.	Foodbrands America, Inc.	
Tyson Sales and Distribution, Inc.	Tyson Foods, Inc.	TSD Sales & Distribution
Tyson Service Center Corp.	Tyson Fresh Meats, Inc.	
Tyson Shared Services, Inc.	Tyson Foods, Inc.	Tyson Foods Local Grain Services
Tyson Storm Lake Holdings, LLC	The Hillshire Brands Company	
Tyson Warehousing Services, LLC	Tyson Foods, Inc.	
WBA Analytical Laboratories, Inc.	Tyson Foods, Inc.	
Williams Food Works and Distribution, LLC	The Hillshire Brands Company	
Williams Sausage Company, Inc.	The Hillshire Brands Company	
Wilton Foods, Inc.	Foodbrands America, Inc.	
Zemco Industries, Inc.	Foodbrands America, Inc.	

TYSON FOODS, INC. ; 1063390



15686753
STATE OF WASHINGTON
238 8th AVENUE SE, PO BOX 47200
OLYMPIA, WA 98504-7200

Dear Valued Client:

In our continuing effort to provide timely certificate delivery, Lockton Companies is utilizing paperless delivery of Certificates of Insurance. To ensure electronic delivery for future renewals of this certificate, we need your email address. Please contact us via the email below and reference Certificate ID: **15686753**. **You must reference this Certificate ID number in order for us to complete this process.**

- Ø **Certificate ID: 15686753**
- Ø **Email: kcasu@lockton.com**
- Ø **Subject Line: ASU E-Delivery**

NOTES:

- Signing up for this will **NOT** sign you up for any solicitation emails - your email will only be used to forward updated or renewal certificates direct from Lockton.
- Your certificates will come via a **secure link** to our database. If you do need a pdf of a certificate, please email kcasu@lockton.com to request one.
- If you received this letter with a certificate via email, no further action on your part is necessary.
- If you no longer need this certificate, please contact us at kcasu@lockton.com, reference the Holder ID number and use this subject line: "Certificate Removal"

Thank you for your cooperation.

Lockton Companies
Account Services Unit



EQUAL EMPLOYMENT OPPORTUNITY STATEMENT

Tyson is an Equal Opportunity/Affirmative Action Employer. All qualified applicants will be considered without regard to race, national origin, color, religion, age, genetics, sex, sexual orientation, gender identity, disability or veteran status.

If you are unable to apply for career opportunities through use of this site due to an impairment or disability, please contact us at (phone) 479-290-5000, (fax) 479-757-7395 or or Send an Accessibility Request for further assistance. for further assistance for further assistance.

Our customer service hours are 8:00am – 5:00pm CST Monday – Friday. Calls received outside these hours will be addressed the next business day.

Tyson es un Empleador con Igualdad de Oportunidades que practica Acción Afirmativa. Todos los aspirantes calificados se tomarán en cuenta sin hacer distinción alguna hacia la raza, origen nacional, color, religión, edad, genética, sexo, orientación sexual, identidad de género, discapacidad o estado de veteran.

Si no puede aplicar a una de nuestras oportunidades de empleo a través del uso de nuestra página por causas de discapacidad, por favor contactar (teléfono) 479-290-5000, (fax) 479-757-7395 o Enviar una solicitud de accesibilidad para asistencia.

Nuestras horas de servicio al cliente son 8:00am – 5:00pm CST Lunes – Viernes. Llamadas recibidas fuera de este horario serán respondidas el siguiente día de negocios.



AdvancePierre® Fully Cooked Beef Taco Filling

AdvancePierre® Fully Cooked Beef Taco Filling is your go-to for making lunchtime tacos every student's favorite part of the school day. Lightly seasoned, just heat and fill those shells with high quality ground beef filling and add a toppings bar of salsas, cheeses, tomatoes, onions, black beans, guacamole and more. Our beef filling isn't just for tacos, it offers you so many options for your menu such as taco salads, a black bean, salsa and cheese baked spaghetti, cheesy stuffed peppers, meaty Mexican lasagna, on top of pizza or nachos or mixed in with your mac and cheese. And of course, AdvancePierre® Beef Taco Filling is perfect for burritos (breakfast and lunch) and enchiladas, handheld fried taquitos, even in a lightly spicy Mexican chili. Our seasoned beef filling is your mighty ingredient to meeting your students' love for Mexican-inspired school meals they'll ask you to serve again.

PRODUCT CODE: [10000068472](#) | GTIN CODE: [00797179000190](#)

Features & Benefits

- Fully cooked, lightly seasoned ground beef delivers authentic taco meat flavor and back-of-house efficiencies
- Ready to heat and serve, helping to save valuable prep time, frozen to allow for extended storage
- Versatile for use in Mexican-inspired dishes as well as other menu favorites like pizza topping
- CN Labeled
- One 2.70 oz. portion provides 2.00 oz. equivalent meat for Child Nutrition Meal Pattern Requirements

Product Claims & Allergens

Nutritional Facts

Serving Size	84g	
Serving Size	3 oz (84g)	
Amount Per Serving	160	
Calories		
	Amount Per Serving	% Daily Value*
Total Fat	9g	12 %
Saturated Fat	4g	
Trans Fat	0g	
Cholesterol	40mg	13 %
Sodium	370mg	16 %
Total Carbohydrate	3g	1 %
Dietary Fiber	1g	4 %
Total Sugars	0g	
Added Sugars	0g	0 %
Protein	15g	29 %
vitamin D	0mcg	0 %
Calcium	20mg	2 %
Iron	2mg	10 %
Potassium	490mg	10 %

CN STATEMENT

A 2.70 oz. portion of fully cooked beef taco filling provides a 2.00 oz. equivalent meat for the Child Nutrition Meal Pattern Requirements.

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

To inquire if a signed copy of the product formulation statement or Child Nutrition statement is available for this item, please contact the Tyson Foodservice Customer Relations Team at 1-800-248-9766. Or email CustomerRelations@tyson.com.

More About This Product

AdvancePierre® Fully Cooked Beef Taco Filling from Tyson K-12 is the star of taco Tuesday or any taquito, nacho or burrito day students always look forward to on the lunch menu. Lightly seasoned with a blend of spices, our taco filling is ready to heat and serve—helping make back-of-house prep faster. Delivered frozen, for extended storage, AdvancePierre® Beef Taco Filling is also a flavorful, extremely convenient source for daily protein, delivering 13 grams of protein per serving, is CN labeled and each 2.70 oz. portion of fully cooked beef taco filling provides 2.00 oz. equivalent meat for the Child Nutrition Meal Pattern Requirements. It is a high quality, versatile option for school foodservice programs, suitable for various menu items from tacos to enchiladas, nachos to pizzas and more, meeting the diverse tastes of students. Count on Tyson K-12 to support your mission of feeding children across the U.S. with nutritious foods they love by helping you meet the demands of your program. We provide authentic, high-quality products to help you reimagine your school meals through a world of flavors and chef-created recipes that you can rely on.

Ingredients

Ground beef (not more than 20% fat), water, contains 2% or less: corn flour, dried garlic, dried onion, maltodextrin, natural flavor, paprika, potassium carbonate, salt, sea salt, spices, yeast extract.

Nutrition Facts	
About 71 servings per container	
Serving Size	CN SVG- 2.70 OZ.
	(76g)
Amount per serving	140
Calories	
	% Daily Value*
Total Fat 8g	10%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 330mg	14%
Total Carbohydrate 3g	1%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 13g	25%
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 1.6mg	10%
Potassium 440mg	10%
* 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.	

Attachment C

Preparation



Boil

Boil Thaw in refrigerator prior to reheating. Place bag in boiling water for 45 minutes or until product reaches 165°F.

Shipping & Storing

Gross Weight	13.26	
Net Weight	12	lb
Cube	0.56	CF
Length	19.56	in
Height	4.31	in
Width	11.56	in
TixHi		8x10
Shelf Life	365 days	
Storage	0°F / 0°F	





KEEP FROZEN
 DISTRIBUTED BY: ADVANCEPIERRE FOODS, INC.
 CINCINNATI, OH 45246 USA
 ©2024 TYSON FOODS, INC.

10000068472
FULLY COOKED BEEF TACO FILLING

TYSON DATE CODE
 SELL BY CODE

INGREDIENTS: Ground beef (not more than 20% fat), water, contains 2% or less: corn flour, dried garlic, dried onion, maltodextrin, natural flavor, paprika, potassium carbonate, salt, sea salt, spices, yeast extract.

CN 101037
 A 2.70 oz. portion of fully cooked beef taco filling provides a 2.00 oz. equivalent meat for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the USDA, Food and Nutrition Service on 11/24).
 CN

GS1-128 BARCODE
 F.P.O.

NET WT. 12 LBS.

Nutrition Facts

About 64 servings per container
Serving size 3 oz (84g)

Amount per serving
Calories 160

	% Daily Value*
Total Fat 9g	12%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 370mg	16%
Total Carbohydrate 3g	1%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 15g	29%
Vit. D 0mcg	0% • Calcium 20mg 2%
Iron 1.8mg	10% • Potas. 490mg 10%

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

DATA MATRIX BARCODE



DATA MATRIX BARCODE



TYSON DATE CODE
 SELL BY CODE

10000068472
FULLY COOKED BEEF TACO FILLING

GS1-128 BARCODE
 F.P.O.

LL11746272



August 25, 2025

RE: Buy American

Tyson Prepared Foods, Inc. certifies that the following item(s) are produced and processed in the U.S. and contains over 51% of its agricultural food components, by weight or volume, from the U.S.

Material Number	Material Description
10000068472	CN Fully Cooked Beef Taco Crumbles

Regards,

A handwritten signature in black ink that reads "Samantha Wall".

Samantha Wall, SR Director Pricing
Tyson / 2200 Don Tyson Parkway, Springdale, AR 72762
(479) 290-3636 office / (479) 203-4246 fax
K12bidgroup@tyson.com

Attachment C



AdvancePierre™ Fully Cooked Deluxe Beef Meatballs, 0.55 oz.

Menu planning's a breeze with AdvancePierre™ Fully Cooked Deluxe Beef Meatballs on hand. Let these premium, mouthwatering beef meatballs add authentic flavor to classic Italian dishes like spaghetti and meatballs or an easy, cheesy pasta bake. You can also serve them on a hoagie with marinara and mozzarella for a hot and tasty meatball sub. Their mild, savory flavor lets them cross into other cuisines easily—serve them with gravy over noodles or mashed potatoes for a twist on Swedish meatballs, try them with a yogurt sauce and cucumbers in a pita-style wrap, use them as a protein in a taco salad with corn, avocado, and black beans, or add them to classic American dishes mac and cheese or mini cheeseburger sliders.

PRODUCT CODE: [10000073050](#) | GTIN CODE: [00880760034596](#)

Product Claims & Allergens



Nutritional Facts

Serving Size	92g	
Serving Size 6 Meatballs (92g)		
Amount Per Serving		
Calories	230	
	Amount Per Serving	% Daily Value*
Total Fat	16g	21 %
Saturated Fat	7g	
Trans Fat	0g	
Cholesterol	60mg	20 %
Sodium	350mg	15 %
Total Carbohydrate	4g	1 %
Dietary Fiber	0g	0 %
Total Sugars	1g	
Added Sugars	1g	2 %
Protein	17g	32 %
vitamin D	0mcg	0 %
Calcium	20mg	2 %
Iron	2mg	8 %
Potassium	340mg	8 %

CN STATEMENT

Five 0.55 oz. Fully cooked Beef Meatballs Provide 2.00 oz. Equivalent Meat For Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the USDA, Food and Nutrition Service on 05/25.)

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

To inquire if a signed copy of the product formulation statement or Child Nutrition statement is available for this item, please contact the Tyson Foodservice Customer Relations Team at 1-800-248-9766. Or email CustomerRelations@tyson.com.

Features & Benefits

- Premium beef meatballs with an appetizing charbroiled appearance
- Fully cooked for preparation ease—simply heat from frozen
- Versatile protein that can be added to a variety of dishes
- CN Labeled
- Five 0.55 oz. Fully Cooked Beef Meatballs (2.75oz Total) Provide 2.00 oz. Equivalent Meat for Child Nutrition Meal Pattern Requirements

More About This Product

For a premium meatball that'll put the "mmm" in your school menu, stock up on AdvancePierre™ Fully Cooked 0.55oz Deluxe Beef Meatballs. Made with high quality ingredients like bright bell peppers, sweet onions and crispy breadcrumbs, these premium beef meatballs have a hearty, handmade taste and charbroiled appearance for added appetite appeal. Fully cooked to help minimize safety concerns, these convenient meatballs can be heated right from frozen, helping save you valuable prep time and allowing for last-minute menu flexibility. They're individually frozen at peak deliciousness to lock in flavor which help reduce wasted product, so you can use only what you need and save the rest. Plus, their consistent size makes CN portioning easy—five 0.55oz beef meatballs (2.75oz total) provides 2.00oz equivalent meat/meat alternate towards meal pattern requirements. If you need a quality protein that's easy to prep and popular with students and staff alike, you need AdvancePierre™ Fully Cooked 0.55oz Deluxe Beef Meatballs.

Ingredients

Ground beef (not more than 20% fat), bell peppers, meatball seasoning [dextrose, tomato powder, soybean oil, disodium inosinate, disodium guanylate, spice extractives, nonfat dry milk], dehydrated onions, bread crumbs [bleached wheat flour, soybean oil, dextrose, leavening (sodium acid pyrophosphate, sodium bicarbonate), whey, colored with oleoresin paprika], salt, sodium phosphate.

Nutrition Facts	
About 175 servings per container	
Serving Size	CN SVG- 5 PIECES(77g)
Amount per serving	190
Calories	
	% Daily Value*
Total Fat 14g	18%
Saturated Fat 6g	30%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 6g	
Cholesterol 50mg	17%
Sodium 290mg	13%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 14g	27%
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 1.3mg	8%
Potassium 280mg	6%

* 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.

Attachment C

Preparation



Bake

Conventional Oven From frozen state, bake in preheated 350°F conventional oven for 23-25 minutes or until internal temperature reaches 145°F.



Convection

Convection Oven From frozen state, bake in preheated 350°F convection oven for 11-13 minutes or until internal temperature reaches 145°F.

Shipping & Storing

Gross Weight	32.31	
Net Weight	30	lb
Cube	1.87	CF
Length	20.63	in
Height	11.88	in
Width	13.19	in
TixHi	7x3	
Shelf Life	455 days	
Storage	0°F / 0°F	





DISTRIBUTED BY:
ADVANCEPIERRE FOODS, INC.
CINCINNATI, OH 45246 USA
800-317-2333 ©2025 TYSON FOODS, INC.

Our Deluxe Beef Meatballs

INGREDIENTS: Ground Beef (Not More Than 20% Fat), Bell Peppers, Meatball Seasoning [Dextrose, Tomato Powder, Soybean Oil, Disodium Inosinate, Disodium Guanylate, Spice Extractives, Nonfat Dry Milk], Dehydrated Onions, Bread Crumbs [Bleached Wheat Flour, Soybean Oil, Dextrose, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Whey, Colored With Oleoresin Paprika], Salt, Sodium Phosphate.

CONTAINS: Milk, Wheat.

HEATING INSTRUCTIONS: Conventional Oven: From frozen state, bake in preheated 350°F conventional oven for 23-25 minutes or until internal temperature reaches 145°F. Convection Oven: From frozen state, bake in preheated 350°F convection oven for 11-13 minutes or until internal temperature reaches 145°F.

Five 0.55 oz. Fully cooked Beef Meatballs Provide 2.00 oz. Equivalent Meat For Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the USDA, Food and Nutrition Service on 05/25.)

CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.

Keep Frozen

Fully Cooked

Net Wt. 30 Lbs.

**1-17-305-0
10000073050**



LL#11749495



00880760034596



August 25, 2025

RE: Buy American

Tyson Prepared Foods, Inc. certifies that the following item(s) are produced and processed in the U.S. and contains over 51% of its agricultural food components, by weight or volume, from the U.S.

Material Number	Material Description
10000073050	AdvancePierre™ Deluxe Beef Meatballs, 0.5 oz.

Regards,

A handwritten signature in black ink that reads "Samantha Wall".

Samantha Wall, SR Director Pricing
Tyson / 2200 Don Tyson Parkway, Springdale, AR 72762
(479) 290-3519 office / (479) 203-4246 fax
K12bidgroup@tyson.com



AdvancePierre™ Fully Cooked, All Natural Beef Meatballs, 1.05 OZ.

For wholesome, homemade flavor without the from-scratch fuss or stress, serve up easy-to-prepare, easy-to-menu and easy-to-love AdvancePierre™ Fully Cooked, All Natural Beef Meatballs. Their savory flavor and juicy bite make them ideal for sandwiches—try them on a classic meatball sub with marinara and mozzarella or give them a Philly-style spin by topping them with peppers, onions and melty cheese. They're great in all kinds of pasta dishes—serve them in a hearty mac, a simple spaghetti, an easy pasta bake or over egg noodles with gravy. Try them in a meatball soup with veggies and fun pasta shapes, or as the protein in a fresh salad with tomatoes, cucumbers and Italian dressing.

PRODUCT CODE: [10000097689](#) | GTIN CODE: [00880760096877](#)

Product Claims & Allergens



Nutritional Facts

Serving Size		88g
Serving Size 3 Pieces (88g)		
Amount Per Serving		
Calories		250
	Amount Per Serving	% Daily Value*
Total Fat	20g	26 %
Saturated Fat	7g	
Trans Fat	1g	
Cholesterol	45mg	15 %
Sodium	240mg	10 %
Total Carbohydrate	4g	1 %
Dietary Fiber	0g	0 %
Total Sugars	0g	
Added Sugars	0g	0 %
Protein	14g	27 %
vitamin D	0mcg	0 %
Calcium	10mg	0 %
Iron	2mg	8 %
Potassium	320mg	6 %

Features & Benefits

- All-Natural beef meatballs made with No Artificial Colors or Flavors & No Preservatives
- Fully cooked for preparation easy—just heat from frozen and serve
- Eligible for Cool School Café rewards
- CN Labeled
- Three 1.05oz Fully Cooked All Natural Beef Meatballs (3.15oz Total) Provide 2.00oz Equivalent Meat/Meat Alternate for Child Nutrition Meal Pattern Requirements

More About This Product

For an easy, all-natural protein that'll be a hit with students, staff and parents alike, it's got to be AdvancePierre™ Fully Cooked 1.05oz All Natural Beef Meatballs. With no artificial colors or flavors and no preservatives, these juicy, tender beef meatballs can give any dish a burst of wholesome, handmade flavor, and their charbroiled appearance only adds to their appeal. Fully cooked to help reduce food safety concerns, these all-natural beef meatballs can be heated right from frozen, helping save you valuable time and allowing for last-minute menu flexibility. Their consistent size makes CN portioning easy—three 1.05oz meatballs (3.15oz total) provide 2.00oz equivalent meat/meat alternate towards meal pattern requirements. Plus, each purchase is eligible for Cool School Café points, which you can redeem for exciting items your staff and students will love. For a mouthwatering meatball you can feel great about serving to your school, make room on your menu for AdvancePierre™ Fully Cooked, All Natural Beef Meatballs.

Ingredients

Ground beef (no more than 22% fat), water, bread crumbs (wheat flour, sugar, yeast salt), seasoning (salt, onion powder, yeast extract, garlic powder, natural flavors, spices, sugar, maltodextrin, dextrose, dehydrated onion, dehydrated parsley), morton lite salt (sodium chloride, potassium chloride, magnesium carbonate), natural flavor. set in vegetable oil.

CN STATEMENT

Three 1.05 oz. Fully Cooked All Natural Beef Meatballs Provide 2.00 oz. Equivalent Meat For Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the USDA, Food and Nutrition Service on 05/25.)

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

To inquire if a signed copy of the product formulation statement or Child Nutrition statement is available for this item, please contact the Tyson Foodservice Customer Relations Team at 1-800-248-9766. Or email CustomerRelations@tyson.com.

Attachment C

Preparation



Bake

Conventional Oven From frozen state, bake in preheated 350°F conventional oven for 24-26 minutes or until internal temperature reaches 145°F.



Convection

Convection Oven From frozen state, bake in preheated 350°F convection oven for 13-15 minutes or until internal temperature reaches 145°F.

Shipping & Storing

Gross Weight	32.26	
Net Weight	30	lb
Cube	1.87	CF
Length	20.63	in
Height	11.88	in
Width	13.19	in
TixHi	7x3	
Shelf Life	365 days	
Storage	0°F / 0°F	





*All Natural Beef Meatballs

*All Natural: minimally processed and contains no artificial ingredients.

INGREDIENTS: Ground Beef (Not More than 22% Fat), Water, Bread Crumbs (Wheat Flour, Sugar, Yeast, Salt), Seasoning (Salt, Onion Powder, Yeast Extract, Garlic Powder, Natural Flavors, Spices, Sugar, Maltodextrin, Dextrose, Dehydrated Onion, Dehydrated Parsley), Morton Lite Salt (Sodium Chloride, Potassium Chloride, Magnesium Carbonate), Natural Flavor. Set in Vegetable Oil.

CONTAINS: WHEAT

Three 1.05 oz. Fully Cooked All Natural Beef Meatballs Provide 2.00 oz. Equivalent Meat For Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the USDA, Food and Nutrition Service on 05/25.)

97689
10000097689



HEATING INSTRUCTIONS:

Conventional Oven: From frozen state, bake in preheated 350°F conventional oven for 24-26 minutes or until internal temperature reaches 145°F.
Convection Oven: From frozen state, bake in preheated 350°F convection oven for 13-15 minutes or until internal temperature reaches 145°F.

Contains Commodities Donated by the USDA. This Product Shall Be Sold Only to Eligible Recipient Agencies.

Fully Cooked Keep Frozen Net Wt. 30 Lbs.

LL#11749488



00880760096877

DISTRIBUTED BY: ADVANCEPIERRE FOODS, INC.
CINCINNATI, OH 45246 USA 800-317-2333
©2025 TYSON FOODS, INC.



August 25, 2025

RE: Buy American

Tyson Prepared Foods, Inc. certifies that the following item(s) are produced and processed in the U.S. and contains over 51% of its agricultural food components, by weight or volume, from the U.S.

Material Number	Material Description
10000097689	AdvancePierre™ Fully Cooked, All Natural Beef Meatballs, 1.05 oz.

Regards,

A handwritten signature in black ink that reads "Samantha Wall".

Samantha Wall, SR Director Pricing
Tyson / 2200 Don Tyson Parkway, Springdale, AR 72762
(479) 290-3636 office / (479) 203-4246 fax
K12bidgroup@tyson.com

Attachment C



Tyson® Fully Cooked Breaded Honey Sriracha Glazed Chicken Breast Chunks CN, 0.86 oz.

Infuse a variety of meals on your school menu with sweet and spicy flavor with Tyson® Fully Cooked Whole Grain Breaded Honey Sriracha Glazed Chicken Breast Chunks. They're perfect for an irresistible boneless wing basket with celery sticks and carrots, fries or sweet potato tots. Use them to add fiery flavor to a brown rice bowl with sautéed veggies, or toss them with Lo mein noodles, edamame and mushrooms for a tasty stir-fry. Serve them on top of a fresh salad or in a wrap with avocado, cucumbers and crunchy romaine, or serve them center of plate with sides like mac and cheese, steamed corn and coleslaw.

PRODUCT CODE: [10061470928](#) | GTIN CODE: [00023700044365](#)

Product Claims & Allergens



Nutritional Facts

Serving Size	96g	
Serving Size 4 Pieces (96g)		
Amount Per Serving	200	
Calories		
	Amount Per Serving	% Daily Value*
Total Fat	9g	12 %
Saturated Fat	2g	
Trans Fat	0g	
Cholesterol	35mg	12 %
Sodium	250mg	11 %
Total Carbohydrate	15g	5 %
Dietary Fiber	1g	4 %
Total Sugars	3g	
Added Sugars	3g	6 %
Protein	15g	30 %
vitamin D	0mcg	0 %
Calcium	10mg	0 %
Iron	1mg	6 %
Potassium	300mg	6 %

CN STATEMENT

Six 0.86 oz. fully cooked breaded glazed honey sriracha flavored chicken breast chunks with rib meat provides 2.00 oz. equivalent meat and 1.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements.

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

To inquire if a signed copy of the product formulation statement or Child Nutrition statement is available for this item, please contact the Tyson Foodservice Customer Relations Team at 1-800-248-9766. Or email CustomerRelations@tyson.com.

Features & Benefits

- Fully cooked for preparation ease—simply heat from frozen
- Made with No Artificial Colors or Flavors & No Preservatives
- Eligible for Cool School Café rewards for SY24/25
- Available for commodity reprocessing— USDA 100103
- Six 0.86oz Fully Cooked Whole Grain Breaded Honey Sriracha Glazed Chicken Breast Chunks provide 2.00oz equivalent meat/meat alternate and 1.00oz equivalent grains for Child Nutrition Meal Pattern Requirements

More About This Product

Serve your students the fun, fiery and on-trend flavor they crave with Tyson® Fully Cooked Whole Grain Breaded Honey Sriracha Glazed Chicken Breast Chunks. Made with whole muscle white meat for a premium bite and texture and coated in a wholesome whole grain breading, these best-in-class boneless chicken bites deliver the satisfying sweet-meets-heat flavor of honey and sriracha, with no artificial colors or flavors and no preservatives. Fully cooked to help reduce food safety concerns, these easy-to-prepare chicken breast chunks can be heated right from frozen, helping save you valuable time and allowing for last-minute menu flexibility. They're individually quick frozen to lock in deliciousness, and their convenient bulk packaging allows you to use only what you need and save the rest. Their consistent size makes CN portioning easy—six 0.86oz breaded chicken boneless bites provide 2.00oz equivalent meat/meat alternate and 1.00oz equivalent grains towards meal pattern requirements. Plus, each purchase is eligible for Cool School Café points, which can be redeemed for exciting school items your students and staff will love. Fire up students and back of house staff alike with Fully Cooked Whole Grain Breaded Honey Sriracha Glazed Chicken Breast Chunks from Tyson®, the brand you can count on for quality, commitment and innovative foodservice solutions.

Ingredients

Boneless, skinless chicken breast chunks with rib meat, water, whole wheat flour, enriched wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, contains 2% or less of the following: annatto extract, caramel color, citric acid, corn starch, dried garlic, dried red pepper sauce (aged red peppers, vinegar, salt, garlic), extractive of turmeric, garlic powder, honey, honey solids, hot sauce flavor (red peppers, vinegar, salt, garlic powder), leavening (sodium acid pyrophosphate, sodium bicarbonate), leavening (sodium bicarbonate), maltodextrin, modified food starch, modified wheat starch, natural flavors, onion powder, paprika extract, salt, sodium phosphates, spices, stevia leaf extract, vinegar, wheat gluten, whole grain yellow corn flour, xanthan gum, yeast, yeast extract. breading set in vegetable oil.

CHILD NUTRITION NUTRITION	
5.14 OZ SERVING, About 88 Servings Per Container	
Serving Size: 144GRM	
Amount Per Serving	300
Calories	
Total Fat 13g	Daily Value % * 17%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Polyunsaturated Fat 6g	
Monounsaturated Fat 4g	
Cholesterol 55mg	18%
Sodium 370mg	16%
Total Carbohydrate 22g	8%
Dietary Fiber 2g	7%
Total Sugars 4g	0%
Includes 4g Added Sugars	8%
Protein 22g	44%
Vitamin D 0mcg	0%
Calcium 10mg	2%
Iron 1mg	5%
Potassium 400mg	10%
CN LABEL NUMBERS	
WFS 059462	
CN STATEMENT	
Six 0.86 oz. fully cooked breaded glazed honey sriracha flavored chicken breast chunks with rib meat provides 2.00 oz. equivalent meat and 1.00 oz. equivalent grains for Child Nutrition Meal Pattern Requirements.	

Attachment C

Preparation



Convection

PREPARATION: Appliances vary, adjust accordingly. Convection Oven From Frozen: Preheat oven to 375°F. Arrange pieces in a single layer on a baking sheet. Heat in oven for 12-15 minutes.

Shipping & Storing

Gross Weight	30.08	
Net Weight	28.5	lb
Cube	1.44	CF
Length	17	in
Height	11.25	in
Width	13	in
TixHi		8x6
Shelf Life	365 days	
Storage	0°F / 0°F	





DATE CODE

NO
ARTIFICIAL
COLORS, FLAVORS
& PRESERVATIVES

006147
10061470928

DATA
MATRIX
BARCODE

**FULLY COOKED, BREADED, GLAZED
HONEY SRIRACHA FLAVORED
CHICKEN BREAST CHUNKS-CN
WITH RIB MEAT**

INGREDIENTS: Boneless, skinless chicken breast chunks with rib meat, water, whole wheat flour, enriched wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, contains 2% or less of the following: annatto extract, caramel color, citric acid, corn starch, dried garlic, dried red pepper sauce (aged red peppers, vinegar, salt, garlic), extractive of turmeric, garlic powder, honey, honey solids, hot sauce flavor (red peppers, vinegar, salt, garlic powder), leavening (sodium acid pyrophosphate, sodium bicarbonate), leavening (sodium bicarbonate), maltodextrin, modified food starch, modified wheat starch, natural flavors, onion powder, paprika extract, salt, sodium phosphates, spices, stevia leaf extract, vinegar, wheat gluten, whole grain yellow corn flour, xanthan gum, yeast, yeast extract, Breading set in vegetable oil.
CONTAINS: WHEAT.

100083
Six 0.86 oz, fully cooked breaded glazed honey sriracha flavored chicken breast
CN chunks with rib meat provide 2.00 oz, equivalent meat and 1.00 oz, equivalent CN
grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and
statement authorized by the Food and Nutrition Service, USDA 10/22).

PREPARATION: Appliances vary, adjust accordingly.
CONVECTION OVEN: From Frozen: Preheat oven to 375°F.
Arrange pieces in a single layer on a baking sheet. Heat in oven for 12 - 15 minutes.

Nutrition Facts

About 133 servings per container
Serving size 4 Pieces (96g)

Amount per serving		% Daily Value*	
Calories 200			
Total Fat 9g		12%	
Saturated Fat 1.5g		8%	
Trans Fat 0g			
Cholesterol 35mg		12%	
Sodium 250mg		11%	
Total Carbohydrate 15g		5%	
Dietary Fiber 1g		4%	
Total Sugars 3g			
Includes 3g Added Sugars		6%	
Protein 15g		30%	

Vit. D 0mcg 0% • Calcium 10mg 0%
Iron 1mg 6% • Potas. 300mg 6%

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



LL#11736946
DISTRIBUTED BY: TYSON SALES AND DISTRIBUTION, INC., SPRINGDALE, AR 72782 U.S.A.
©2023 TYSON FOODS, INC. 800-233-8332

KEEP FROZEN NET WT. 28.5 LBS.



006147
10061470928

DATA
MATRIX
BARCODE

DATE CODE

**FULLY COOKED, BREADED, GLAZED
HONEY SRIRACHA FLAVORED
CHICKEN BREAST CHUNKS-CN
WITH RIB MEAT**

BARCODE
F.P.O.

BARCODE
F.P.O.



August 25, 2025

RE: Buy American

Tyson Prepared Foods, Inc. certifies that the following item(s) are produced and processed in the U.S. and contains over 51% of its agricultural food components, by weight or volume, from the U.S.

Material Number	Material Description
10061470928	Tyson® Fully Cooked Breaded Honey Sriracha Glazed Chicken Breast Chunks CN, 0.86 oz.

Regards,

A handwritten signature in black ink that reads "Samantha Wall".

Samantha Wall, SR Director Pricing
Tyson / 2200 Don Tyson Parkway, Springdale, AR 72762
(479) 290-3636 office / (479) 203-4246 fax
K12bidgroup@tyson.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)	WBSCM USDA Foods Material Code	WBSCM USDA Foods Material Description	USDA Foods Inventory Drawdown per Case	USDA Foods Value per Pound	USDA Foods Value per Case	USDA Approval Date
SY27	Tyson Sales & Distribution	A	1000068472	CN Fully Cooked Beef Taco Crumbles	12.00	71.00	2.70	100154	BEEF COARSE GROUND FRZ CTN-60 LB	12.05	\$4.2240	\$50.90	12/5/2025
SY27	Tyson Sales & Distribution	A	1000068472	CN Fully Cooked Beef Taco Crumbles	12.00	71.00	2.70	100155	BEEF FRESH BNLS BULK COMBO-20/2000 LB	12.05	\$3.8825	\$46.78	12/5/2025
SY27	Tyson Sales & Distribution	A	10000073050	DELUXE BEEF MEATBALLS	30.00	174.00	2.75	100154	BEEF COARSE GROUND FRZ CTN-60 LB	32.31	\$4.2240	\$136.48	12/5/2025
SY27	Tyson Sales & Distribution	A	10000073050	DELUXE BEEF MEATBALLS	30.00	174.00	2.75	100155	BEEF FRESH BNLS BULK COMBO-20/2000 LB	32.31	\$3.8825	\$125.44	12/5/2025
SY27	Tyson Sales & Distribution	A	10000097689	Fully Cooked All-Natural Beef Meatball (serving size: 3 meatballs)	30.00	152.00	3.15	100154	BEEF COARSE GROUND FRZ CTN-60 LB	23.67	\$4.2240	\$99.98	12/5/2025
SY27	Tyson Sales & Distribution	A	10000097689	Fully Cooked All-Natural Beef Meatball (serving size: 3 meatballs)	30.00	152.00	3.15	100155	BEEF FRESH BNLS BULK COMBO-20/2000 LB	23.67	\$3.8825	\$91.90	12/5/2025
SY27	Tyson Sales & Distribution	A	10061470928	FC CN Honey Siracha Flavored Glazed Whole Grain Breaded Chicken Breast Chunks (6pcs/svg)	28.50	88.00	5.16	100103W	CHICKEN LARGE CHILLED -BULK	22.66	\$1.5700	\$35.58	12/5/2025



January 2, 2024

Re: Recall Policy

Dear Valued Customer:

Thank you for your recent inquiry regarding Tyson Foods' Recall Policy. We regret that our specific company policies are proprietary and, therefore, cannot be disclosed. However, we do appreciate the opportunity to provide you with relevant information to assure you that our program is fully implemented and working as designed. We apologize for any inconvenience this may cause.

The Recall Policy is designed to provide instructions on determination of recall type, market withdrawal or stock recovery. It addresses product identification, execution of recall, recall communication, and collection and return of product. The policy also dictates the establishment of a Tyson Recall Committee to manage situations which may pose a threat to public health. The Tyson Recall Committee determines the course of action necessary to prevent or minimize the risk to the consumer and prevent or minimize negative impact on the Customer and the Company. The Tyson Recall Committee is led by the Senior Vice President, Food Safety and Quality Assurance or designated Vice President, Food Safety and Quality Assurance. The responsibilities of key departments, including but not limited to, Food Safety and Quality Assurance, Sales, Logistics, Consumer Affairs, Legal, and External Relations are clearly defined. In order to verify efficacy of plant programs, each establishment tests their recall program at least annually. Traceability tests of raw materials and finished goods are conducted at least annually at each facility as a verification of the established procedure.

We trust that this information has proven useful. If you have additional questions or concerns, please do not hesitate to contact me.

Regards,

A handwritten signature in black ink that reads "Jamiea L. Ratcliff".

Jamiea Ratcliff
Associate Director FSQA Policies and Programs

Tyson Foods, Inc.

2200 Don Tyson Parkway, Springdale, AR 72762

www.tysonfoods.com

11/20/25, 1:31 PM

Purpose and Values | Tyson Foods, Inc.

Careers Investors News Contact Us Search 



Who We Are

Innovation

Our Brands

Sustainability

The Feed Blog

We are a world-class food company and recognized leader in protein.

OUR STRATEGIC PILLARS

Fortify Foundation

Deliver margins in core protein business by driving efficiencies and valuing-up offerings to better serve consumers.

Build Brands

Grow branded portfolio by innovating new occasions, categories and channels.

Grow Globally

Scale in international markets by delivering profitable value-added food offerings in high growth categories.

Our Core Values

We are a company of people engaged in the production of food, seeking to pursue truth and integrity, and committed to creating value for our shareholders, our customers, our team members, and our communities.



Who we are

- We strive to be honorable and operate with integrity.
- We strive to be faith-friendly and inclusive.
- We strive to serve as stewards of the resources entrusted to us.
- We strive to provide a safe work environment.

What we do

- We feed our families, the nation, and the world with trusted food products.
- We serve as stewards of the animals, land, and environment entrusted to us.
- We strive to provide a safe work environment for our team members.

How we do it

- We strive to earn consistent and satisfactory profits for our shareholders and to invest in our people, products, and processes.
- We strive to operate with integrity and trust in all we do.
- We strive to honor God and be respectful of each other, our customers, and other stakeholders.



**PURE FOOD GUARANTY AND INDEMNIFICATION AGREEMENT
(Continuing Form)**

Tyson Foods, Inc., for itself and its wholly-owned subsidiaries (“Seller”), guarantees that the articles of food (the “Products”) sold by Seller to a direct purchaser (“Buyer”), for the period during which this guaranty is effective, shall not be adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act, as amended (the “FDC Act”); the Federal Meat Inspection Act, as amended; the Poultry Products Inspection Act, as amended; the Egg Products Inspection Act, as amended (collectively, and as applicable, the “Acts”); or within the meaning of any applicable state food and drug law, the adulteration and misbranding provisions of which are (i) identical with or substantially the same as those found in the Acts, and (ii) are not preempted by the Acts or otherwise by federal law. The Products are not articles that may not, under the provisions of section 331(d) of the FDC Act, be introduced into interstate commerce. Seller guarantees that no Products shall be classified as hazardous materials subject to Department of Transportation regulations contained in 49 CFR 177.800 – 177.870. Seller represents that it is in compliance with relevant HACCP food safety systems requirements of the USDA/FSIS and relevant Preventative Controls food safety system requirements of the FDA, the provisions of the Public Health Security and Bioterrorism Preparedness and Response Act, the registration requirements associated with the “Acts”, including the Food Safety Modernization Act, the regulatory requirements associated with National Bioengineered Food Disclosure Law, and the country-of-origin labeling provisions of the Farm Security and Rural Investment Act, as amended. For Products shipped under Buyer’s labels, Seller’s responsibility for misbranding is limited to direct damages resulting from the failure of the Products to conform to the labels furnished by Buyer and accepted by Seller. Notwithstanding anything to the contrary herein, Seller does not guarantee against the Products becoming adulterated or misbranded within the meaning of the Acts by reason of causes beyond Seller’s control after shipment.

Seller agrees to indemnify and hold Buyer harmless from direct damages arising out of or resulting from any breach of this guaranty; provided, however, the foregoing shall not apply to any damage or liability resulting from (i) Product becoming adulterated or misbranded after such Product has left Seller’s control, (ii) the negligence or intentional act or omission of Buyer (including any employee or agent thereof) or any third party, (iii) Buyer’s refusal to cooperate with Seller in the investigation or defense of a claim covered by this guaranty, (iv) Buyer agreeing to settle a claim covered by this guaranty without Seller’s written consent, (v) the Products being resold by Buyer other than in the ordinary course of Buyer’s business, or (vi) any warranty, express or implied, that is not specifically stated herein.

NEITHER PARTY SHALL BE LIABLE TO THE OTHER OR ANY THIRD PARTY, TO THE EXTENT PERMITTED BY LAW AND EVEN IF A PARTY OR ITS AFFILIATES HAVE BEEN APPRISED OF THE LIKELIHOOD OF SUCH DAMAGES OCCURRING, FOR ANY INDIRECT, SPECIAL, INCIDENTAL, PUNITIVE OR CONSEQUENTIAL DAMAGES, OR FOR ANY OF THE FOLLOWING DAMAGES NO MATTER WHETHER DEEMED DIRECT, INDIRECT, OR OTHERWISE: LOSS OF BUSINESS, LOST PROFITS, BUSINESS INTERRUPTION, DAMAGE TO GOODWILL OR REPUTATION, OR DEGRADATION IN VALUE OF BRANDS. SELLER HEREBY DISCLAIMS ANY AND ALL WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE AND ALL OTHER WARRANTIES, EXPRESS OR IMPLIED.

This guaranty shall continue to be effective as it relates to the Products until it is revoked by Seller by the giving of written notice to Buyer. As to current or future Products sold to Buyer, this guaranty revokes and automatically supersedes any prior guaranty provided by Seller, and this guaranty may not be amended by any document issued by Buyer unless otherwise specifically agreed by Seller in writing.

Date: January 02, 2024



January 1, 2025

To Whom It May Concern:

Thank you for your recent inquiry regarding our trusted food products. We appreciate the opportunity to provide you with information relevant to our food safety systems. As you are aware, each of our food processing establishments is subject to FDA and/or USDA inspection as required by law. These establishments operate in accordance with all applicable regulations including, but not limited to, HACCP, HARPC, SSOP, Sanitation Performance Standards, and Good Manufacturing Practices (GMPs).

In addition, meat and poultry products are subject to pathogen reduction standards through the slaughter process as outlined in 9 CFR § 310.25 and 381.65(g) respectively. These standards target enteric pathogens such as Salmonella spp., Campylobacter spp., and generic E. coli. Ready-to-Eat (RTE) products are further regulated as outlined in 9 CFR § 430.4 for the control of Listeria monocytogenes.

While we cannot disclose the specific contents of the establishment-specific food safety system, we can assure you that all of our programs are fully validated. This includes any and all prerequisite programs. Validation is a component both we and our regulators take very seriously. In this regard, we are continuously involved in data collection to inform our decisions relative to the likelihood that a specific food safety hazard will occur. Therefore, we can generally make changes to the process before a problem occurs. By taking this proactive approach to food safety, we can continue to provide your customers with the trusted food products they expect.

We trust that this information has proven useful.

Respectfully,

A handwritten signature in black ink that reads "Jamiea L. Ratcliff".

Jamiea Ratcliff
Associate Director FSQA

EXHIBIT C

POLYCHLORINATED BIPHENYLS CERTIFICATION

Pursuant to RCW 39.26.280, the Washington State Superintendent of Public Instruction is required to provide a preference to a bidder that provides products or products in packaging that do not contain Polychlorinated Biphenyls (PCBs).

I hereby certify, on behalf of the firm identified below, as follows (check one):

Not applying for the PCBs Preference.

OR

ALL Products have been tested for Polychlorinated Biphenyls. All product(s) identified in the above solicitation, have been tested within the previous 365 days, were performed by an independent, third-party laboratory using Environmental Protection Agency (EPA) Analytical Method 1668c. The test results are attached.

OR

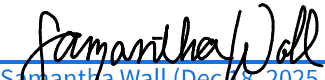
All product(s) identified below, have been tested within the previous 365 days, were performed by an independent, third-party laboratory using Environmental Protection Agency (EPA) Analytical Method 1668c. The test results are attached.

Product: _____

Product: _____

Include additional lines as necessary.

I hereby certify, under penalty of perjury under the laws of the State of Washington, that the certifications herein are true and correct and that I am authorized to make these certifications on behalf of the firm listed herein.

	12/18/2025	Springdale, AR 72762
Signature of Bidder	Date	Place Signed (City, State)

Samantha Wall	Sr. Director Pricing	Tyson
Print Name	Title	Organization Name



October 1, 2024

Dear Valued Customer,

Tyson Foods, Inc. does not generate, use, specify, require, mandate, anticipate or have any knowledge of Polychlorinated-Biphenyl (PCB) presence in our direct packaging materials. We adhere strictly to all guidelines and regulations mandated by the FSIS, USDA, and FDA, ensuring full compliance with these standards. All packaging material suppliers and their materials incorporate industry-standard Good Manufacturing Practices (GMPs).

Respectfully,

A handwritten signature in black ink that reads "Jamiea L. Ratcliff".

Jamiea Ratcliff
Associate Director FSQA



Exhibit F – Specifications Vendor Supplied Product Differences Highlighted :

Category A Beef

Utilizing USDA Beef Donated Foods

*1. Beef Taco Filling

Description:	Fully cooked, browned, and well drained ground beef with taco seasoning, low sodium. Quick-frozen. ≤ 10lb packages
Meal Pattern Contribution:	2.00 oz. equivalent M/MA equivalent per serving
Serving Size:	Please specify serving size.
Pack Size:	Bulk, case weight not to exceed 40 (forty) pounds
Other:	

Tyson Material:	10000068472
Description:	CN Fully Cooked Beef Taco Crumbles
Meal Pattern Contribution:	2.00 oz equivalent M/MA
Serving Size:	2.71 oz
Pack Size:	Net Case Weight 12 lbs



4. Beef Meatballs (100% beef)

Description:	Pre-cooked 100% Beef meatballs, the meatballs must be quick- frozen, packaged in manageable size bags.
Meal Pattern Contribution:	2.00 oz. equivalent M/MA per serving, CN label preferred
Serving Size:	Specify weight of individual pieces and number of pieces per serving
Pack Size:	Bulk, case weight not to exceed 40 (forty) pounds
Other:	

Tyson Material:	10000097689
Description:	AdvancePierre Fully Cooked, All Natural Beef Meatballs
Meal Pattern Contribution:	2.00 oz equivalent M/MA
Serving Size:	2.79 oz
Pack Size:	Net Case Weight 30 lbs

Tyson Material:	10000073050
Description:	AdvancePierre Deluxe Beef Meatballs
Meal Pattern Contribution:	2.00 oz equivalent M/MA
Serving Size:	2.5 oz
Pack Size:	Net Case Weight 30 lbs



Category B Poultry

Utilizing USDA Poultry Donated Foods

*2. Chicken chunks with Sauces

Description:	Chicken chunks (whole muscle), may be lightly breaded, fully cooked, with sauce (i.e. teriyaki, mandarin orange, etc.) frozen
Meal Pattern Contribution:	2.00 oz. equivalent M/MA
Serving Size:	Please specify serving size
Pack Size:	Bulk, case weight not to exceed 40 (forty) pounds
Other:	Whole grain rich preferred.

Tyson Material:	10061470928 This item is GLAZED
Description:	Tyson FC, WG Breaded Honey Sriracha Glazed Made with Whole Muscle Boneless Chicken Wings, 0.86 oz
Meal Pattern Contribution:	2.00 oz. equivalent M/MA and 1.00 oz equivalent grains
Serving Size:	5.16 oz
Pack Size:	Net Case Weight 28.50 lbs

Attachment C



*3. Chicken chunks (Plain)

Description:	Chicken chunks (whole muscle), may be lightly breaded, fully cooked, frozen
Meal Pattern Contribution:	2.00 oz. equivalent M/MA, and ≥ 1 oz. equivalent grains
Serving Size:	Please specify serving size
Pack Size:	Bulk, case weight not to exceed 40 (forty) pounds
Other:	Whole grain rich preferred.

Tyson Material:	
Description:	
Meal Pattern Contribution:	
Serving Size:	
Pack Size:	



*3. Chicken chunks (Plain) (continued)

Tyson Material:	
Description:	
Meal Pattern Contribution:	
Serving Size:	
Pack Size:	

Tyson Material:	
Description:	
Meal Pattern Contribution:	
Serving Size:	
Pack Size:	

Attachment C

CATEGORY B Poultry

1 Turkey Sausage Burger

*2 Chicken Chunks w/Sauce

~~*3 Chicken Chunks w/o Sauce~~ **REMOVED FROM BID**

* Denotes that products may be awarded together

Utilizing USDA Poultry Products												
	Turkey Burger											
	Chicken Chunks with Sauce, no breading or lightly breaded	10061470928	30.08	28.50	\$58.19	88	6 @ .86 oz = 5.16 oz	\$0.6613	370	100103W	22.66 lbs	\$35.58
	Chicken Chunks without Sauce, no breading or lightly breaded											

Tyson Complete Submission

Final Audit Report

2025-12-18

Created:	2025-12-18 (Central Standard Time)
By:	Niki Beeler (Niki.Beeler@tyson.com)
Status:	Signed
Transaction ID:	CBJCHBCAABAAUw4nMoQvFzJdi8Z88J_I1-KJsWoW9qvp

"Tyson Complete Submission" History

-  Document created by Niki Beeler (Niki.Beeler@tyson.com)
2025-12-18 - 9:40:44 AM CST- IP address: 199.30.0.39
-  Document emailed to Samantha Wall (Samantha.Wall@tyson.com) for signature
2025-12-18 - 9:43:49 AM CST
-  Email viewed by Samantha Wall (Samantha.Wall@tyson.com)
2025-12-18 - 9:46:42 AM CST- IP address: 104.47.55.126
-  Document e-signed by Samantha Wall (Samantha.Wall@tyson.com)
Signature Date: 2025-12-18 - 9:47:32 AM CST - Time Source: server- IP address: 199.30.2.41
-  Agreement completed.
2025-12-18 - 9:47:32 AM CST

