

Exhibit C: Vendor Bid Response / Pricing & Information Sheet

Supply and Delivery of 8 oz Cartons of Fluid Milk

District: Cambridge-Isanti Schools

Vendor Name: City Wide Dairy Delivery, LLC

Contact Person: \_Dan Yurick

Phone: 651-588-7475

Email: dan@citywidedairydelivery.com

Date Submitted: 4-8-2026

Section 1: Pricing Proposal

All prices must be quoted per carton (8 oz / ½-pint) unless otherwise noted. Provide firm unit prices and/or an escalator formula (common for fluid milk due to Federal Milk Marketing Order fluctuations). Pricing must comply with Buy American provisions.

Instructions for Vendor:

- Quote separate prices for each required variety.
- If using an escalator: Provide your proposed formula (e.g., base price + adjustment based on USDA AMS Class I/II skim/butterfat prices, NASS announcements, or similar). Example common formula: Base Price (as of [date]) ± (change in Class [X] Skim Milk Price per cwt / 100) × factor, or tied to Federal Order differential.
- Indicate if prices are firm for the full term or include adjustment mechanism.
- All prices exclude taxes (if applicable); include any delivery fees, crate deposits/refunds, etc.

Line #	Milk Variety (8 oz Carton)	Estimated Annual Cartons (District Estimate)	Unit Price per Carton (Firm)	Escalator Formula (if proposed) – Describe fully or attach	Notes (e.g., crate fee, min order)
1	1% White (Unflavored)	106,000	\$ .32	Escalator Formula	_____
2	Fat-Free Chocolate	360,000	\$ .34	Escalator Formula	_____
3	Skim White	18,000	\$ .29	Escalator Formula	_____
4.	option whole white prairie farms. \$ .35 per unit. Kemps is bring whole back for next school year firm what I am told.				
6	Other (specify: e.g., Lactose-Free 1%) [Vendor to specify]		\$ 20.00	_____	_____

Total Estimated Annual Cost (using district estimates and your quoted prices): \$ 161,540.00

(for evaluation purposes only)

Prompt Payment Discount: \_\_\_\_\_ % if paid within \_\_\_\_\_ days.

Electronic Funds Transfer (EFT) Discount (if applicable): \_\_\_\_\_ %.

Base Date for Escalator (if used): April 2026 (e.g., March 2026 announcement).

Section 2:

Escalator formula for Kemps Dairy is included in the paperwork on how they base my price. My formula is .06 over cost.



**Delivery Capabilities Describe your delivery system and reliability for K-12 schools.**

- **Proposed Delivery Schedule/Frequency:** (e.g., twice weekly: Mondays & Thursdays, by 7:00 a.m.)

City Wide Dairy Delivery currently is the milk vendor. We deliver once a week on Wednesday mornings. We start at the 1st school by 6am and finish with the last school by 9:30am. I anticipate the same schedule for next year as well.

- **Delivery Temperature Control:** Confirm internal vehicle temp maintained at 38–42°F; describe monitoring (e.g., data loggers, alarms).

Our trucks run at 33 to 35 degrees F each unit is equipped with alarms on the reefer unit.

- **Emergency/Short-Notice Delivery Capability:** Yes/No – Describe (e.g., same-day within X hours for shortages).

City Wide Dairy has short notice capability. Depending on the situation we can get out the same day or at the very least the next day early in the morning.

- **Crate/Case Handling:** Returnable crates? (Yes/No) Deposit/Refund policy? Yes, we remove the crates upon every delivery.  
Number of cartons per case/crate: 50
- **Number of Delivery Vehicles Available for This Contract:** 2
- **Experience with K-12 School Deliveries:** Number of MN school districts currently served: 6 districts. We serve over 100 schools including charter schools.

### **Section 3: Ordering & Invoicing System Description**

**Provide a brief description of your ordering and invoicing processes. Attach screenshots/brochures if available.**

- **Ordering Method(s):** (e.g., online portal, phone, email, EDI)  
**Platform name/URL:** \_\_\_\_\_  
**Accessibility for school staff** (e.g., multi-user accounts, order history, low-stock alerts):

The ordering method is email. The schools fill out excel order forms and send via email.



- **Invoicing:** (e.g., electronic PDF via email, paper, portal download) Electronic invoice PDF email Frequency (e.g., per delivery, weekly, monthly): per delivery sent to the school and admin office.  
Payment terms accepted (e.g., Net 30, ACH): Net 20 days any form  
Ability to provide detailed line-item invoices with nutrition/allergen info: Yes/No No  
Sample invoice format attached? Yes/No Yes

**Section 4: Product Nutritional & Compliance Information** Attach separate sheets for each variety bid (nutrition facts label, ingredient list, allergen statement). Summarize key compliance here:

- **Added Sugars in Flavored Milk:** Confirm  $\leq 10$  g added sugars per 8 oz serving (per Whole Milk for Healthy Kids Act/NSLP rules): Yes/No for each flavored item.
- **Fortification:** All varieties fortified with Vitamins A & D? Yes/No
- **Buy American Compliance:** All products meet USDA Buy American (domestic origin  $\geq 51\%$  or exception justification)? Yes/No – Attach certification sheet(s).
- **Nutrition Sheets Attached:** Yes (one per variety)

**Section 5: HACCP Plan & Food Safety Summary** Attach a summary or full copy of your HACCP plan (or relevant sections). Provide brief responses:

- **HACCP Plan in Place?** Yes/No – Certified by? \_\_\_\_\_ (e.g., third-party audit date: \_\_\_\_\_)
- **Food Recall Procedure Summary:** (Describe process for notification to customers within X hours; attach policy if separate.)

Included in the packet.

- **Biosecurity Measures:** (e.g., supplier vetting, facility security, traceability from farm to delivery.)

City Wide Dairy has that information at its finger tips through our supplier which is Kemps Dairy in MPLS. Included in packet

- **Product Traceability:** Lot/code tracking from processor to delivery? Yes/No – Describe.

Yes, Kemps Dairy has the lot/code tracking from the processor to the vendor who delivered the milk. This is who I buy milk from.

**Vendor Certification:**

I certify that the information provided is true and accurate, and that the vendor will comply with all



RFP terms, USDA Child Nutrition regulations, Minnesota statutes, Buy American, and district policies if awarded..

Signature: David R. Yurick

Printed Name: David R. Yurick

Title: Owner Date: 4-10-26





## Escalator Clause

It is hereby understood that the prices quoted are based on the USDA Class I prices listed below under the terms of the Federal Milk Market Order #30.

Class I Skim		CWT
Class I Butterfat		LB

If the Class I Skim price per hundredweight is increased or decreased, for each \$0.10 per hundredweight increase or decrease, the quotation on:

Half-Pint Fluid Milk	\$0.00054	Per Half-Pint
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If the Class I Butterfat price per pound is increased or decreased, for each \$0.01 increase or decrease, the quotation on a half-pint will follow this formula:

Whole Milk	\$0.00017750	Per Half-Pint
2% Milk	\$0.00010750	Per Half-Pint
1% Milk	\$0.00005375	Per Half-Pint
Skim Milk	\$0.00001000	Per Half-Pint



**Certificate #**

11415

**Date of Audit**

Jul 24, 2025

**Date of Decision**

Sep 8, 2025

**Date of Expiration**

Sep 5, 2026

**Date of Next  
Re-Certification Audit**

Jun 22, 2026

**Audit Type**

UNANNOUNCED

# Certificate

**Mérieux NutriSciences Certification LLC certify  
that having conducted an audit at**

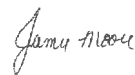
## Kemps LLC - Minneapolis

420 West Broadway Avenue  
Minneapolis, Minnesota, UNITED STATES, 55411

**Is registered as meeting the requirements of the**

SQF Food Safety Code for Food Manufacturing Edition 9  
SQF Quality Code Edition 9

10. Dairy Food Processing : cream, flavored milk, heavy cream,  
milk



Issuing Officer



Authorizing Officer

Mérieux NutriSciences

● 401 N. Michigan Avenue Suite 1400, Chicago, Illinois 60611  
● Tel. : +1 (312) 938-5151 ● [www.merieuxnutrisciences.com/us](http://www.merieuxnutrisciences.com/us)



**Better Food.  
Better Health.  
Better World.**



Roger Hooi  
VP, Quality Assurance, Food Safety and Regulatory  
DFA Dairy Brands  
8401 N. Central Expressway, Suite 400  
Dallas, Texas 75225

*DFA Dairy Brands Food Safety, Regulatory, Quality Compliance*

Dear Valued Customer:

This is to attest that DFA Dairy Brands' (DFA DB) has in place systems and programs that ensures food safety, regulatory, and quality compliance of the products manufactured and packaged in its facilities. These programs include but are not limited to:

- Applicable Grade "A" products compliance to the Grade "A" Pasteurized Milk Ordinance, U.S. Department of Health and Human Services Public Health Service (HHS PHS) Food and Drug Administration (FDA)
- Food Safety Modernization Act Regulatory Requirements (21 CFR 117)
  - Subpart A--General Provisions, including Training programs but not limited to cGMP, Food Safety, Food Allergens, HACCP, and Food Safety Preventive Controls Alliance – Preventive Controls Qualified Individual (PCQI) and Qualified Individual (QI).
  - Subpart B--Current Good Manufacturing Practice, including but not limited to Sanitary facilities and controls, Equipment and utensils, Processes and controls, Warehousing, and distribution of human food, and holding and distribution of human food by-products for use as animal food.
  - Subpart C--Hazard Analysis and Risk-Based Preventive Control, including but not limited to the development of a Food safety plan, Hazard analysis, Preventive controls, Recall plan (including 21 CFR 7), and Preventive control management components.
  - Subpart G--Supply-Chain Program that establishes and implement a supply-chain program using approved suppliers.
- 21 CFR 1 Subpart O, Implementation and training of Sanitary Transportation of Human and Animal Food
- 21 CFR 121 (Food Defense) Mitigation Strategies to Protect Food against Intentional Adulteration (IA) that includes but not limited to a food defense plan with vulnerability assessment, mitigation strategies, monitoring, corrective actions, verification activities, and reanalysis that is required to be kept secured and confidential by FDA.
- Food Facility Registration (FFR) as required under FSMA at the end of even years
- Good Laboratory Practices (GLP 21 CFR 58) and Quality Assurance Program (includes quality systems, testing procedures, policies, and programs)





Roger Hooi  
VP, Quality Assurance, Food Safety and Regulatory  
DFA Dairy Brands  
8401 N. Central Expressway, Suite 400  
Dallas, Texas 75225  
[roger.hooi@dfamilk.com](mailto:roger.hooi@dfamilk.com)

January 16, 2025

Re: DFA Dairy Brands Food Facility (Bioterrorism - BT) Registration (FFR) with FDA

The Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (the Bioterrorism Act) directs the Food and Drug Administration (FDA), as the food regulatory agency of the Department of Health and Human Services, to take steps to protect the public from a threatened or actual terrorist attack on the U.S. food supply and other food-related emergencies. The FDA Food Safety Modernization Act (FSMA) and Section 415 of the Federal Food, Drug, and Cosmetic Act (FD&C Act) [21 U.S.C. 350d] requires food facilities to register with FDA to renew such registrations during the period beginning on October 1 and ending on December 31 of each even-numbered year.

DFA Dairy Brands, LLC has registered and complies with the requirement from FDA. This is to inform that (BT/FFR) registration renewals has been completed and received FDA confirmation for 2024. DFA Dairy Brands, LLC will continue to maintain the confidentiality nature of the food facility registration numbers.




Roger Hooi





# Quality Assurance Policy

	<b>Section:</b> <b>Nonconforming Product Control</b>	<b>Policy Number:</b>  <b>10.1</b>
	<b>Subject:</b> <b>Traceability and Recordkeeping</b>	

**Policy:** All DFA Dairy Brands Dairy Group manufacturing facilities shall establish and incorporate effective traceability procedures of all product components (incoming ingredients, direct contact packaging materials, rework, etc.) and finished products (retail and non-retail) and comply with all applicable provisions of the Federal Food, Drug and Cosmetic Act, and any pertinent state or local regulation.

**Objective:** To ensure traceability of all product components, identification and traceability of all finished products, and to specifically comply with Section 306 of the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 {Bioterrorism Act}.

**References:** Section 306 of the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 {Bioterrorism Act}  
[www.cfsan.fda.gov/~dms/firecord.html](http://www.cfsan.fda.gov/~dms/firecord.html)

What you Need to Know About Establishment and Maintenance of Records, FDA Guidance Document, December 2004.  
[www.fda.gov/oc/bioterrorism/bioact.html](http://www.fda.gov/oc/bioterrorism/bioact.html)

FDA Guidance for Industry, Questions and Answers Regarding Establishment and Maintenance of Records.  
[www.cfsan.fda.gov/~dms/recguid3.html](http://www.cfsan.fda.gov/~dms/recguid3.html)


Title 21 of the Code of Federal Regulations, Part 7 {Recalls (Including Product Corrections) – Guidelines on Policy, Procedures, and Industry Responsibilities}

DFA Dairy Brands Crisis Management Policy 10.3  
DFA Dairy Brands Mock Stock Withdrawal Policy 10.2.

<b>Approved by:</b> 	October 27, 2020
<b>Roger Hooi</b> Vice President Quality Assurance, Food Safety and Regulatory	_____ <b>Date</b>



# DFA Dairy Brands Quality Assurance Policy and Procedures

 Dairy Farmers of America <b>Privileged and Confidential</b>	Section: <b>Nonconforming Product Control</b>	Policy Number: <b>10.6</b>
	Subject: <b>Product Recall Procedure</b>	

**POLICY** In the event of a product retrieval (recall, withdrawal, etc.) DFA Dairy Brands facilities shall follow the product recall procedures outlined in this policy. When a DFA Dairy Brands product is determined to be in violation of food and drug law or when it presents a risk of illness or injury to the public, the recommendation to remove product from the market SHALL be jointly made by Corporate, Regional, and Plant teams overseeing the manufactured goods. The decisions to remove product from the marketplace can only be made by the SVP of Operations and Quality Assurance.

**OBJECTIVE** To ensure that all affected product is identified, located, and removed from distribution or from the market as promptly, efficiently, and completely as possible.

**SCOPE** The procedures outlined in this policy apply to:

1. All DFA Dairy Brands manufacturing locations.
2. All onsite and offsite functions that support DFA Dairy Brands manufacturing locations including but not limited to copackers and Distribution Centers

**REFERENCES**

1. FDA Industry Guidance <http://www.fda.gov/Safety/Recalls/IndustryGuidance>
2. Policy 10.3 Crisis Management Plan
3. Recall appendices (10.6 A1 to 10.6 A13)

Approved by:



**Roger Hooi**  
VP of Quality Assurance, Food Safety and Regulatory

**March 15, 2024**

**Date**



PRODUCT NAME	Dairy Pure Fat Free Milk HPEC 50 CS
ITEM NUMBER	26891
UPC:	41900-07714



**KEMPS FINISHED PRODUCT SPECIFICATION**

**CONFIDENTIAL**

**A. MANUFACTURING LOCATION:**

FACILITY	Kemps LLC
ADDRESS	420 West Broadway
CITY/ STATE/ ZIP	Minneapolis, MN. 55411-2710
TELEPHONE	612-378-6500
FAX	612-378-8471
PLANT CODE	27-168

**B. FINISHED PRODUCT DESCRIPTION: Fat Free Pasteurized Homogenized Milk with added Vitamin A & D**

**C. SENSORY ATTRIBUTES:**

APPEARANCE & COLOR	White liquid
FLAVOR	Clean dairy flavor with natural dairy sweetness.
TEXTURE	Smooth

**D. FINISHED PRODUCT STANDARDS:**

CRITICAL PRODUCT ATTRIBUTES:	TARGET	ACCEPTABLE RANGE	TEST FREQUENCY	TEST METHOD/ PROCEDURE
Coliform	<10 cfu/ml	≤10 cfu/ml	Filler startup and every three hours thereafter	AOAC approved method or equivalent
Standard Plate Count	<20,000 cfu/ml	≤20,000 cfu/ml	Filler startup and every three hours thereafter	AOAC approved method or equivalent
% Total Fat	0.09%	.00% – .50%	Filler startup and every three hours thereafter	AOAC approved method or equivalent
% Total Solids	≥8.30 %	≥8.30 %	Filler startup and every three hours thereafter	AOAC approved method or equivalent
MAJOR PRODUCT ATTRIBUTES:	TARGET	ACCEPTABLE RANGE	TEST FREQUENCY	TEST METHOD/ PROCEDURE
Gross Finished Product Weight	256 g	251 – 261 g	Every 30 minutes	Weighing Scale

**E. STORAGE CONDITIONS: Per PMO, Keep Refrigerated ≤45°F.**

**F. SHELF LIFE: Best if used within 19 days of manufacture date when stored at ideal conditions.**

**G. CLAIMS:**

<b>CLAIM</b>	<b>Mark with "X" if applies</b>
REAL	
KOSHER (If yes, certifying agent)	<b>X Star KD</b>
ORGANIC (If yes, certifying agent)	
rBST-Free	<b>X</b>
Other	<b>X Fat Free, Gluten Free</b>

PRODUCT NAME	Dairy Pure Fat Free Milk HPEC 50 CS
ITEM NUMBER	26891
UPC:	41900-07714



**APPROVAL**

\_\_\_\_\_  
Jennifer Shimp  
Labeling and Regulatory

\_\_\_\_\_  
2/25/26  
Date

\_\_\_\_\_  
Quality Assurance

\_\_\_\_\_  
Date

\_\_\_\_\_  
Research and Development

\_\_\_\_\_  
Date

**REVISION HISTORY**

Document	Reason for Revision	Revision Date	Approval/Change Made by
Finished Product Specification	New Spec Created	2/25/26	JLS

PRODUCT NAME:	Dairy Pure 1% Lowfat Milk Paper Half Pint
ITEM NUMBER:	26890
UPC:	41900-07691



**KEMPS FINISHED PRODUCT SPECIFICATION**  
**CONFIDENTIAL**

**A. MANUFACTURING LOCATION:**

FACILITY	Kemps LLC
ADDRESS	420 West Broadway
CITY/ STATE/ ZIP	Minneapolis, MN. 55411-2710
TELEPHONE	612-378-6500
FAX	612-378-8471
PLANT CODE	27-168

**B. FINISHED PRODUCT DESCRIPTION:** 1% Lowfat Pasteurized Homogenized milk with added Vitamin A and D

**C. SENSORY ATTRIBUTES:**

APPEARANCE & COLOR	White liquid
FLAVOR	Clean dairy flavor with natural dairy sweetness.
TEXTURE	Smooth

**D. FINISHED PRODUCT STANDARDS:**

CRITICAL PRODUCT ATTRIBUTES:	TARGET	ACCEPTABLE RANGE	TEST FREQUENCY	TEST METHOD/ PROCEDURE
Coliform	≤ 10 cfu/ml	≤ 10 cfu/ml	1 unit from every filler during startup	AOAC approved method or equivalent
Standard Plate Count	≤ 20,000 cfu/ml	≤ 20,000 cfu/ml	1 unit from every filler during startup	AOAC approved method or equivalent
% Total Fat (mix)	1.0%	0.80%-1.20%	1 unit from every filler during startup	AOAC approved method or equivalent
% Total Solids (mix)	≥ 9.05%	≥ 9.05%	1 unit from every filler during startup	AOAC approved method or equivalent
MAJOR PRODUCT ATTRIBUTES:	TARGET	ACCEPTABLE RANGE	TEST FREQUENCY	TEST METHOD/ PROCEDURE
Gross Finished Product Weight	257 g	255-259 g	Every 1 hour	Weighing Scale

**E. STORAGE CONDITIONS:** Per PMO, Keep Refrigerated ≤45 °F

**F. SHELF LIFE:** Best if used within 21 days of manufacture date when stored at ideal conditions.

**G. CLAIMS:**

CLAIM	Mark with "X" if applies
REAL	
KOSHER (If yes, certifying agent)	X – Star D
ORGANIC (If yes, certifying agent)	
rBST-Free	X
Other	X - Lowfat

**H. ALLERGEN INFORMATION:**

ALLERGENS	Item Contains		Facility Uses	
	YES	NO	YES	NO
Dairy	X		X	
Egg		X		X
Wheat		X		X
Soy		X		X
Peanuts		X		X
Tree nuts (Specify type)		X		X
Fish		X		X
Crustacean shellfish		X		X
Sesame		X		X

PRODUCT NAME:	Dairy Pure 1% Lowfat Milk Paper Half Pint
ITEM NUMBER:	26890
UPC:	41900-07691



I. NUTRITION PANEL AND INGREDIENT DECLARATION:

<b>Nutrition Facts</b>	
servings per container	
<b>Serving size</b>	<b>1 unit - 8 fl oz</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>110</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 2.5g	<b>3%</b>
Saturated Fat 1.5g	<b>8%</b>
Trans Fat 0g	
<b>Cholesterol</b> 10mg	<b>4%</b>
<b>Sodium</b> 130mg	<b>6%</b>
<b>Total Carbohydrate</b> 13g	<b>5%</b>
Dietary Fiber 0g	<b>0%</b>
<b>Total Sugars</b> 12g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 8g	<b>16%</b>
Vitamin D 2.5mcg	10%
Calcium 300mg	25%
Iron 0mg	0%
Potassium 400mg	8%
Vitamin A 150mcg	15%
* 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.	

**INGREDIENTS: LOWFAT MILK, VITAMIN A PALMITATE, VITAMIN D3.**

**CONTAINS: MILK**

PRODUCT NAME:	Dairy Pure 1% Lowfat Milk Paper Half Pint
ITEM NUMBER:	26890
UPC:	41900-07691



**J. LOT CODE INFORMATION:**

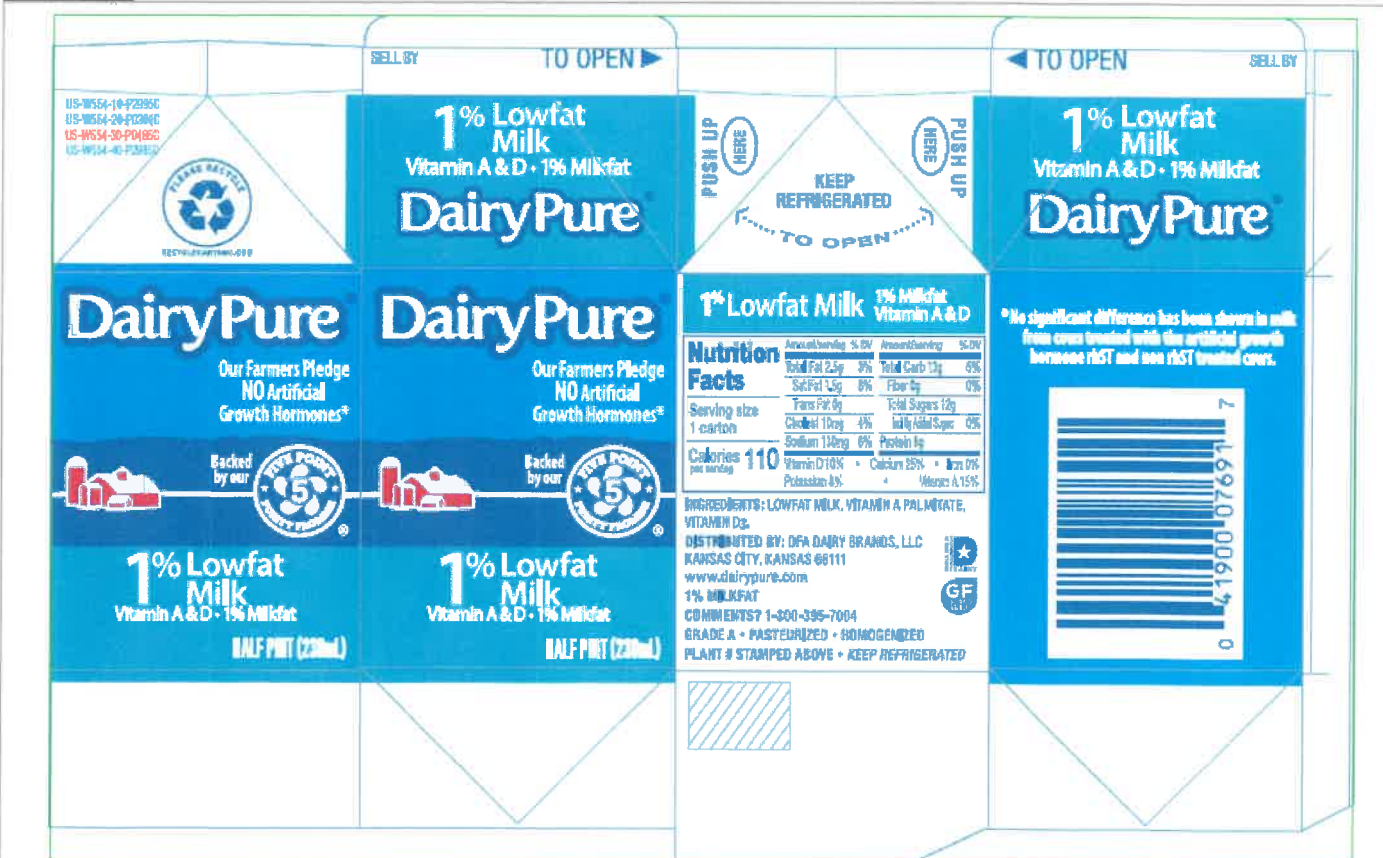
<b>Retail Unit</b>	
<b>Code example</b>	Mar 05 27-168 F1 1953 PC
<b>Legend</b>	Mar 05: Sell by Date; 27-168: Plant IMS Number; F1: Filler Number; 1953: Military Time of Manufacture; PC: Operator initials
<b>Location</b>	Side of gable top
<b>Application type</b>	Inkjet
<b>Master Case</b>	
<b>Code example</b>	Not applicable
<b>Legend</b>	Not applicable
<b>Location</b>	Not applicable
<b>Application type</b>	Not applicable
<b>Multipacks (individual units inside of retail unit)</b>	
<b>Code example</b>	Not applicable
<b>Legend</b>	Not applicable
<b>Location</b>	Not applicable
<b>Application type</b>	Not applicable

**K. PACKAGING INFORMATION:**

Primary Packaging	Paperboard gable top carton
Secondary Packaging	Dairy Case
Tertiary Packaging	None
Tamper Evidence	Sealed gable top
Recyclable Details	Recyclable carton
Cautionary or Warning Statement	None

**L. PRODUCT LABEL:**

**Tetra Only:**



PRODUCT NAME:	Dairy Pure 1% Lowfat Milk Paper Half Pint
ITEM NUMBER:	26890
UPC:	41900-07691



**APPROVAL**

<u>Jennifer Shimp</u> Labeling and Regulatory	<u>12/8/23</u> Date
<u>Brian Mercier</u> Quality Assurance	<u>12/21/23</u> Date
<u>Rich Nohner</u> Research and Development	<u>12/9/23</u> Date

**REVISION HISTORY**

Document	Reason for Revision	Revision Date	Approval/Change Made by
Finished Product Specification	Creating specs for Minneapolis	12/8/23	JLS

PRODUCT NAME:	TruMoo Chocolate Fat Free Milk Paper Half Pint
ITEM NUMBER:	65492
UPC:	41900-07282



**KEMPS FINISHED PRODUCT SPECIFICATION**  
**CONFIDENTIAL**

**A. MANUFACTURING LOCATION:**

FACILITY	Kemps LLC
ADDRESS	420 West Broadway
CITY/ STATE/ ZIP	Minneapolis, MN. 55411-2710
TELEPHONE	612-378-6500
FAX	612-378-8471
PLANT CODE	27-168

**B. FINISHED PRODUCT DESCRIPTION:** Nonfat Pasteurized Chocolate Milk with added Vitamin A & D

**C. SENSORY ATTRIBUTES:**

APPEARANCE & COLOR	Brown liquid
FLAVOR	Sweet, clean chocolate flavor
TEXTURE	Smooth with slightly thick body

**D. FINISHED PRODUCT STANDARDS:**

CRITICAL PRODUCT ATTRIBUTES:	TARGET	ACCEPTABLE RANGE	TEST FREQUENCY	TEST METHOD/ PROCEDURE
Coliform	≤ 10 cfu/ml	≤ 10 cfu/ml	1 unit from every filler during startup	AOAC approved method or equivalent
Standard Plate Count	≤ 20,000 cfu/ml	≤ 20,000 cfu/ml	1 unit from every filler during startup	AOAC approved method or equivalent
% Total Fat (mix)	0.13%	0.0 - 0.50%	1 unit from every filler during startup	AOAC approved method or equivalent
% Total Solids (mix)	11.77	11.6-12.1	1 unit from every filler during startup	AOAC approved method or equivalent
MAJOR PRODUCT ATTRIBUTES:	TARGET	ACCEPTABLE RANGE	TEST FREQUENCY	TEST METHOD/ PROCEDURE
Gross Finished Product Weight	248	243-253	Every 1 hour	Weighing Scale

**E. STORAGE CONDITIONS:** Per PMO, Keep Refrigerated ≤45°F.

**F. SHELF LIFE:** Best if used within 21 days of manufacture date when stored at ideal conditions.

**G. CLAIMS:**

CLAIM	Mark with "X" if applies
REAL	
KOSHER (If yes, certifying agent)	X – Star D
ORGANIC (If yes, certifying agent)	
rBST-Free	X
Other	X - Fat Free

PRODUCT NAME:	TruMoo Chocolate Fat Free Milk Paper Half Pint
ITEM NUMBER:	65492
UPC:	41900-07282



**H. ALLERGEN INFORMATION:**

ALLERGENS	Item Contains		Facility Uses	
	YES	NO	YES	NO
Dairy	X		X	
Egg		X		X
Wheat		X		X
Soy		X		X
Peanuts		X		X
Tree nuts (Specify type)		X		X
Fish		X		X
Crustacean shellfish		X		X
Sesame		X		X

**I. NUTRITION PANEL AND INGREDIENT DECLARATION:**

<b>Nutrition Facts</b>	
servings per container	
Serving size	1 cup (240mL)
<b>Amount per serving</b>	
<b>Calories</b>	<b>110</b>
<b>% Daily Value*</b>	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 210mg	9%
Total Carbohydrate 19g	7%
Dietary Fiber 0g	0%
Total Sugars 18g	
Includes 7g Added Sugars	13%
Protein 8g	16%
Vitamin D 2.5mcg	10%
Calcium 300mg	25%
Iron 0mg	0%
Potassium 420mg	8%
Vitamin A 150mcg	15%
Riboflavin 0.4mg	30%
Folate 10mcg	2%
Vitamin B12 1.2mcg	50%
Phosphorus 235mg	20%
* 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.	

**INGREDIENTS:** NONFAT MILK, LIQUID SUGAR (SUGAR WATER), LESS THAN 1% OF COCOA (PROCESSED WITH ALKALI), CORN STARCH, SALT, CARRAGEENAN, NATURAL FLAVOR, VITAMIN A PALMITATE, VITAMIN D3.

**CONTAINS:** MILK.

PRODUCT NAME:	TruMoo Chocolate Fat Free Milk Paper Half Pint
ITEM NUMBER:	65492
UPC:	41900-07282



**J. LOT CODE INFORMATION:**

<b>Retail Unit</b>	
Code example	Mar 05 27-168 F1 1953 PC
Legend	Mar 05: Sell by Date; 27-168: Plant IMS Number; F1: Filler Number; 1953: Military Time of Manufacture; PC: Operator initials
Location	Side of gable top
Application type	Inkjet
<b>Master Case</b>	
Code example	Not applicable
Legend	Not applicable
Location	Not applicable
Application type	Not applicable
<b>Multipacks (individual units inside of retail unit)</b>	
Code example	Not applicable
Legend	Not applicable
Location	Not applicable
Application type	Not applicable

**K. PACKAGING INFORMATION:**

Primary Packaging	Paperboard gable top carton
Secondary Packaging	Dairy Case
Tertiary Packaging	N/A
Tamper Evidence	Sealed gable top
Recyclable Details	Recyclable Carton
Cautionary or Warning Statement	None

**L. PRODUCT LABEL:**

**Evergreen:**



PRODUCT NAME:	TruMoo Chocolate Fat Free Milk Paper Half Pint
ITEM NUMBER:	65492
UPC:	41900-07282



**Tetra:**



**APPROVAL**

<u>Jennifer Shimp</u>	<u>12/8/23</u>
Labeling and Regulatory	Date
<u>Brian Mercier</u>	<u>12/21/23</u>
Quality Assurance	Date
<u>Rich Nohner</u>	<u>12/9/23</u>
Research and Development	Date

**REVISION HISTORY**

Document	Reason for Revision	Revision Date	Approval/Change Made by
Finished Product Specification	Creating specs for Minneapolis	12/8/2023	JLS



# CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)

04/10/2026

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).

<b>PRODUCER</b> AP Intego Insurance Group, LLC 1075 Main Street, Suite 220 Waltham, MA 02451	<b>CONTACT NAME:</b> PHONE (A/C, No, Ext): E-MAIL ADDRESS: support@apintego.com	<b>FAX (A/C, No):</b>
	<b>INSURER(S) AFFORDING COVERAGE</b>	
<b>INSURED</b>  City Wide Dairy Delivery, LLC 4751 Fawn Lake Dr. Ne  East Bethel MN 55005	<b>INSURER A:</b> Security National Insurance Company	<b>NAIC #</b> 19879
	<b>INSURER B:</b>	
	<b>INSURER C:</b>	
	<b>INSURER D:</b>	
	<b>INSURER E:</b>	
	<b>INSURER F:</b>	


**COVERAGES**                      **CERTIFICATE NUMBER:**                      **REVISION NUMBER:**

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

INSR LTR	TYPE OF INSURANCE	ADDL SUBR INSD WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
	<b>COMMERCIAL GENERAL LIABILITY</b> <input type="checkbox"/> CLAIMS-MADE <input type="checkbox"/> OCCUR  GEN'L AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC OTHER:					EACH OCCURRENCE \$ DAMAGE TO RENTED PREMISES (Ea occurrence) \$ MED EXP (Any one person) \$ PERSONAL & ADV INJURY \$ GENERAL AGGREGATE \$ PRODUCTS - COMP/OP AGG \$
	<b>AUTOMOBILE LIABILITY</b> <input type="checkbox"/> ANY AUTO <input type="checkbox"/> OWNED AUTOS ONLY <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> HIRED AUTOS ONLY <input type="checkbox"/> NON-OWNED AUTOS ONLY					COMBINED SINGLE LIMIT (Ea accident) \$ BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$
	<b>UMBRELLA LIAB</b> <input type="checkbox"/> OCCUR <b>EXCESS LIAB</b> <input type="checkbox"/> CLAIMS-MADE DED    RETENTION \$					EACH OCCURRENCE \$ AGGREGATE \$
A	<b>WORKERS COMPENSATION AND EMPLOYERS' LIABILITY</b> ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	<input type="checkbox"/> Y / <input type="checkbox"/> N N / A	SWC1594942	11/11/2025	11/11/2026	<input checked="" type="checkbox"/> PER STATUTE <input type="checkbox"/> OTH-ER E.L. EACH ACCIDENT \$ 100,000 E.L. DISEASE - EA EMPLOYEE \$ 100,000 E.L. DISEASE - POLICY LIMIT \$ 500,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

**CERTIFICATE HOLDER**                      **CANCELLATION**

Proof of Coverage	SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.
	AUTHORIZED REPRESENTATIVE 



## **School references**

1. **Belle Plaine school district**- Anne Topic 612-308-4447
2. **Richfield School District**- Michael Manning 612-816-0664
3. **Hopkins school District** – Tonya Christianson 952-988-4606





**Certification Regarding  
Debarment, Suspension, and Other Responsibility Matters  
Primary Covered Transactions**

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, 13 CFR Part 145. The regulations were published as Part VII of the May 26, 1988 *Federal Register* (pages 19160-19211). Copies of the regulations are available from local offices of the U.S. Small Business Administration.

**(BEFORE COMPLETING CERTIFICATION, READ INSTRUCTIONS ON REVERSE)**

- (1) The prospective primary participant certifies to the best of its knowledge and belief that it and its principals:
  - (a) Are not presently debarred, suspended, proposed for disbarment, declared ineligible, or voluntarily excluded from covered transactions by any Federal department or agency;
  - (b) Have not within a three-year period preceding this application been convicted of or had a civil judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (Federal, State, or local) transaction or contract under a public transaction; violation of Federal or State antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;
  - (c) Are not presently indicted for or otherwise criminally or civilly charged by a governmental entity (Federal, State, or local) with commission of any of the offenses enumerated in paragraph (1)(b) of this certification; and
  - (d) Have not within a three-year period preceding this application had one or more public transactions (Federal, State, or local) terminated for cause or default.
- (2) Where the prospective primary participant is unable to certify to any of the statements in this certification, such prospective primary participant shall attach an explanation to this proposal.

Business Name City Wide Dairy Delivery, LLC

Date 4/1/2026

By Daniel R Yurick/ Owner

Name and Title of Authorized Representative

  
Signature of Authorized Representative





