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PWGSC/TPSGC Acquisitions Bid Receiving
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Bid Receiving Box/Boîte de Récepti
1st Floor/1^{ère} étage, Suite 1212
100-1045 Main Street
Moncton
New Brunswick
E1C 1H1
Bid Fax: (506) 851-6759

Revision to a Request for a Standing Offer

Révision à une demande d'offre à commandes

Regional Individual Standing Offer (RISO)

Offre à commandes individuelle régionale (OCIR)

The referenced document is hereby revised; unless otherwise indicated, all other terms and conditions of the Offer remain the same.

Ce document est par la présente révisé; sauf indication contraire, les modalités de l'offre demeurent les mêmes.

Comments - Commentaires

Vendor/Firm Name and Address

Raison sociale et adresse du
fournisseur/de l'entrepreneur

Issuing Office - Bureau de distribution

Acquisitions NB/PEI (Moncton Office) – Bureau
d'acquisitions N.-B./Î.-P.-É. (Moncton)
1045 Main Street / 1045, rue Main
Moncton
New Bruns
E1C 1H1

Title - Sujet RISO Box Lunches		
Solicitation No. - N° de l'invitation W0105-20F005/B		Date 2019-11-18
Client Reference No. - N° de référence du client W0105-20F005		Amendment No. - N° modif. 002
File No. - N° de dossier MCT-9-42019 (015)	CCC No./N° CCC - FMS No./N° VME	
GETS Reference No. - N° de référence de SEAG PW-\$MCT-015-5639		
Date of Original Request for Standing Offer Date de la demande de l'offre à commandes originale		2019-11-05
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2019-11-22		Time Zone Fuseau horaire Atlantic Standard Time AST
Address Enquiries to: - Adresser toutes questions à: Drisdelle, Charlotte J.		Buyer Id - Id de l'acheteur mct015
Telephone No. - N° de téléphone (506) 962-5329 ()		FAX No. - N° de FAX (506) 851-6759
Delivery Required - Livraison exigée		
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction:		
Security - Sécurité This revision does not change the security requirements of the Offer. Cette révision ne change pas les besoins en matière de sécurité de la présente offre.		

Instructions: See Herein

Instructions: Voir aux présentes

Acknowledgement copy required Accusé de réception requis	Yes - Oui <input type="checkbox"/>	No - Non <input type="checkbox"/>
The Offeror hereby acknowledges this revision to its Offer. Le proposant constate, par la présente, cette révision à son offre.		
Signature	Date	
Name and title of person authorized to sign on behalf of offeror. (type or print) Nom et titre de la personne autorisée à signer au nom du proposant. (taper ou écrire en caractères d'imprimerie)		
For the Minister - Pour le Ministre		

Solicitation Amendment No. 002

Title: Box Lunches

This solicitation is hereby amended to provide the following information:

- (1) Reference: **Annex B – Mandatory Requirements and Specifications for Box Lunches**

DELETE current Annex B; and

INSERT instead Annex B **revised November 18, 2019** regarding the Manufacturer's Nutrition Facts for the meats in menus which they must be provided.

- (2) Reference: **Annex C – Basis of Payment – Item No's and Box Lunch Menus**

DELETE the current Annex C; and

INSERT instead Annex C **revised November 18, 2019**

Item No./Menu No. 8, 12 & 16 Coleslaw is changed to either **Vinegar or Creamy**

Item 14, the dessert is changed to **Butter Tarts of any brand, Blondie Dessert or Brownie Grab'n Go by Martin Desserts** minimum 1 x 40g

All other terms and conditions of the solicitation document remain unchanged remain unchanged.

All enquiries concerning this amendment are to be forwarded to:

Charlotte Drisdelle
Supply Officer / Agente d'approvisionnement
Telephone / Téléphone - (506) **962-5329**
Facsimile / télécopieur - (506) 851-6759
Email : charlotte.drisdelle@pwgsc-tpsgc.gc.ca

MANDATORY REQUIREMENTS AND SPECIFICATIONS FOR BOX LUNCHES
For Department of National Defence (DND) at 5th Canadian Division Support Base Gagetown

DESCRIPTION OF THE REQUIREMENT: For the supply and delivery of In-Transit Meals - «Box Lunches» prepared and wrapped for individual use only and ready for immediate consumption; these In-Transit Meals - Box Lunches, for which menus and mandatory specifications and requirements are included herein and at Annexes “A” and “C” must also meet the following mandatory criteria:

1. **All box lunches must be exactly as specified in each menu.** The weight, dimension and quantity of all products must be in accordance with the attached menus
2. **SANDWICH PROCESSING FACILITY:** The Sandwich Processing Facility must be **HACCP certified** by the **Federal Government, the Canadian Food Inspection Agency**. All sandwiches, subs, wraps etc must be made in a HACCP certified Facility.
 - 2.1 The Sandwich Processing Facility which will provide the sandwiches for the box lunches must be included in the Canadian Food Inspection Agency's List of HACCP / FSEP Recognized Establishments - **Meat Inspection** FSEP recognized (Registered Establishment List) which can be found at: <http://www.inspection.gc.ca/english/fssa/polstrat/haccp/estlist/rege.shtml> (certificate or letter from the Canadian Food Inspection Agency should be submitted with the offer for confirmation purposes)
 - 2.2 The Sandwich Processing Facility must also be included in the Canadian Food Inspection Agency's **Fish and Seafood's List of Canadian Establishments Approved for Export** at: <http://www.inspection.gc.ca/english/fssa/fispoi/man/fimmii/chap2su3e.shtml> (certificate or letter from the Canadian Food Inspection Agency should be submitted with the offer for confirmation purposes)
 - 2.3 In the case where the Offeror is not the sandwich manufacturer, the offeror must provide the Standing Offer Authority the name of the company which will be providing the sandwiches for the box lunches for the period of the standing offer as this company must be certified as indicated herein. The Successful Bidder **MUST** not change sandwich manufacturer after award of the standing offer without seeking approval from the Standing Offer Authority. DND will require samples prior to approving any changes.

3. **PACKAGING:** Modified Atmosphere Package (MAP) must be used for wrapping of sandwiches, subs, wraps etc....
- 3.1 The Fresh Vegetables **MUST** be in Cello Wrap, Cryovac Packaging, Vacuum-Packed or Gas-Flush Packaging or better for maximum freshness.
- 3.2 All other food product included in the box, except the fresh fruit, must be sealed and individually wrapped under vacuum or modified atmosphere, depending on the product.
4. **LABELS:** The Master Carton (case) must have a label placed/printed in “Landscape” format (to be readable) on the FRONT END of the Master Carton Facing Out (like a shoe box) in both French and English. Each Lunch Box must also have the same label placed at no specific location on the box.
- 4.1 The label must indicate the Box Lunch’s **Expiry Date** and the **Item Number/Lunch Name & Menu Number**, (such as Item No. 1 - Breakfast Menu 1 **or** Item No. 16 – Vegetarian Menu 16 etc) and the contents as per the following:

Name of enclosed Entrée(s) ie; Egg Salad Sandwich, Roast Beef & Cheese Sub, Donair etc
Fruit Juices (2) or Fruit Juice & Water
Cereal; type not required
Cheese
Fruit: orange or apple
Type of Muffin or Dessert;
Condiments & Sauces; Mustard / Mayonnaise / Ketchup / Margarine / Hummus / Individual Sauces such as Tzitziki, Salsa, Donair etc
- 4.2 All box lunches must indicate, in both official languages of Canada; English and French the following information: **Allergy Warning: Contents may contain trace amounts of peanuts and/or nut residues. / Avertissement allergie: le contenu peut contenir des traces d'arachides et de noix.**
- 4.3 For all sandwiches, the **Name of the Sandwich** and "**Best Before**" date **MUST** be indicated on **all sandwiches**.

5. **EXPIRY DATES:** For all box lunches, the remaining shelf life for ALL enclosed items must be of **at least a minimum of fourteen (14) days upon the day of delivery** at 5 CDSB Gagetown, guaranteed by microbiological control, to cover the period for which the meals were ordered.
- 5.1 The Menu Items enclosed in the box lunch **MUST NOT carry expiry dates which arrive prior to the expiry date shown on the label on the outside of the box.** See additional information at No. 13.1 regarding expiry dates for certain desserts.
6. **DELIVERY OF BOX LUNCHES:**
- 6.1 All Box Lunches must be delivered in a Master Carton (case). There should be approximately 10 to a maximum of 12 Box Lunches per Master Carton and **must be of the same menu.**
- 6.2 There must not be more than **20 Master Cartons MAXIMUM, shrink wrapped, on one pallet.**
- 6.3 The In-Transit Meals - Box Lunches **must be secure closed** with packing tape or can also be secure closed using the label specified at No. 4.
- 6.4 The Box Lunches MUST be delivered in disposable Cardboard boxes approximately 25cm long, 18cm wide, 9cm high. For cost efficient reasons, corrugated cardboard boxes are not necessary as the box lunches must now be delivered inside master cartons.
7. **SALAD FILLING SANDWICHES:** Tuna, Chicken or Egg
- 7.1 The filling for all salad sandwiches **must** be made with **Real Mayonnaise** only.
- 7.2 Sandwich fillings made with salad dressings are **NOT acceptable.**
- 7.3 Only the Salad Filling Sandwiches, Subs, Wraps or Buns etc require a "light" coating of evenly spread **Non Hydrogenated** Margarine such as Becel, Canola Harvest or equivalent brand.
8. The meat in all subs should be layered and well displayed so the meat is visible without opening the sub bun.
9. All wraps including the burrito MUST be folded at both ends and the wrap MUST be cut in half.

10. **JUICE**: Juices MUST **must be PURE 100% juice** not juice drink or blend.
 - 10.1 A variety of Juice Flavors must be provided for the box lunches for the Lunch/Supper Menus.
 - 10.2 During the period of the Standing Offer, DND may request to change the fruit juice flavors (providing they are of equal monetary value) at no extra costs to DND. DND will have the right to advise the successful bidder that some flavors are no longer to be provided, once their stock is depleted, if they are less favorable.
 - 10.3 The cost of deposit for the juice boxes **(\$0.10 each) must be included in the lunch price.**
11. **CEREALS**: During the period of the Standing Offer, DND may request a change of cereal at no extra costs (providing they are of equal monetary value) if some cereals become less favorable. DND may request that these be no longer provided once the successful bidder's stock is depleted.
12. **CHEESE**: Types and cuts of cheese must be provided as indicated in each menu. Cheese Spreads are NOT acceptable.
13. **MUFFINS and DESSERTS**: Muffins and Desserts must be individually wrapped.
 - 13.1 Desserts from Martin Desserts must be added to the boxes in frozen state. DND is aware of their best/before shelf life from the time they are thawed.
 - 13.2 During the period of the Standing Offer, DND may request a change to the muffins or desserts (providing they are of equal monetary value) at no extra costs. If some muffins or desserts become less favorable, DND may request that these be no longer provided once the successful bidder's stock is depleted.
14. **APPLES**: Gala, Granny Smith or Red Delicious apples must be provided. Only these apples will be accepted.
15. **Food Service Kit 6 piece set (KFS)**: For all box lunches a Food Service Kit, 6 piece set (KFS) must include one knife, fork, spoon, napkin, salt & pepper. **Plantware, Wooden or Plastic Cutlery are all accepted.** These items MUST all be INSIDE the sealed packet for sanitary reasons and the wrapper should also be biodegradable.
16. Recipes should be able to be made available upon request

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17. **Fresh Vegetables' Freshness:** The vegetables must always be fresh. If the Best Before/Expiry Date is not yet expired and the vegetables inside the package are visibly not fresh the successful bidder will be required to take necessary measures to rectify the problem. If this problem cannot be resolved within three weeks, after the 1st initial complaint, the successful bidder must obtain this product from a different supplier for the remaining standing offer period at no extra cost to DND for all box lunches.
18. **RECALLS:** If there are any "Recalls" the successful bidder MUST provide a detailed report to DND with the reason(s) for the recall. An initial report must be provided within one (1) week of recall and subsequent reports must also be provided as soon as they are available until the cause for the recall is resolved. The timeframe for Replacement of Meals will be negotiated between DND and the successful bidder and will be determined depending on the reason(s) for the recall.
19. **Manufacturer's Nutrition Facts:** Manufacturer's Nutrition Facts should be submitted with the offer. If they are not provided at bid closing The Standing Offer Authority will so inform the offeror and provide the offeror with a time frame within which to meet this requirement. Failure to comply with the request of the Standing offer Authority and meet the requirement within that time period will render the bid non-responsive.
20. **SAMPLES:** DND «could» request a sample of each box lunch menu OR only a sample of each entrée after bid closing prior to award of a standing offer. If requested, the samples provided must be representative of the meals which will be provided during the entire standing offer (SO) period. The offeror must ensure compliance to the mandatory requirements in this Annex B and the Menus at Annex C. **Any deviations will render your bid non compliant and will be rejected.**

NOTE: «Should» samples be requested, the Standing Offer Authority will advise the offeror for one box lunch for each menu OR a sample of each entrée, exactly as specified herein and Annex C. The samples, if requested, must be sent to 5 CDSB Gagetown **using refrigerated transport**. The Standing Offer Authority will so inform the offeror and provide the offeror with a time frame within which to meet this requirement. Failure to comply with the request of the Standing offer Authority and meet the requirement within that time period will render the bid non-responsive.

Item No. 1 – Breakfast Menu 1				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	Entrée: Vacuum-Packed Black Forest Ham and Egg on English Muffin : - Must be a Regular Size English Muffin (not large); - Ham 90g must be sliced thin or shaved; - One Large Cooked Egg - Ham should not contain more than a maximum of 10g of fats, 6g of saturated fats or less and a maximum of 1000 mg or less of sodium per a 110g serving; - Manufacturer's Nutrition Facts, for the Ham ONLY must be provided.	Ham minimum 90g 1 cooked Egg	1	Yearly Estimated Quantity 700 Item No. 1 \$ /lunch
b	Orange Juice pure 100 % from concentrate - Tetra Pack Apple Juice pure 100% from concentrate - Tetra Pack	200ml minimum	1 + 1 = 2 total	
c	Individual Cereal - 1 Bowl or 2 Boxes , assorted	1 bowl or 2 boxes	1 or 2	
d	Cheddar Cheese, mild, medium or marble, Cryovac,	21g minimum	1	
e	Fresh Orange		1	
f	Muffin, Blueberry individually wrapped	1 x 90g approximately	1	
g	Fruit flavoured Apple Sauce Puree or Fruit Salad Cup in its own juice, pear juice, fruit juice from concentrate or in water only.	100-113 ml/g approximately	1	
h	Ketchup	Individual	2	
i	Real Mayonnaise	Individual	2	
j	Food Service Kit 6 piece set as revised in Annex B		1	

Item No. 2 - Menu 2 - Breakfast				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	Entrée: Vacuum-Packed Bagel & Cream Cheese : - Bagel must be 100 % Whole Wheat, Whole Grain or Multigrain. Bagel must be sliced and wrapped individually <u>without</u> the cream cheese on.		1	Yearly Estimated Quantity 700 Item No. 2 \$ /lunch
b	- Original Light Cream Cheese Spread (light in fat) in single serve packages 2 x 18g minimum	36g minimum	2	
c	-Two Hard Boiled Eggs, Canada Grade A (without shell)		2	
d	Orange Juice pure 100 % from concentrate – Tetra Pack Apple Juice pure 100 % from concentrate - Tetra Pack	200 ml minimum	1 + 1 = 2 total	
e	Individual Cereal - 1 Bowl or 2 Boxes , assorted	1 bowl or 2 boxes	1 or 2	
f	Cheddar Cheese, mild, medium or marble, Cryovac	21g minimum	1	
g	Fresh Orange		1	
h	Muffin, Carrot , individually wrapped;	1 x 90g approximately	1	
i	Fruit flavoured Apple Sauce Puree or Fruit Salad Cup in its own juice, pear juice, fruit juice from concentrate or in water only.	100-113 ml/g approximately	1	
j	Food Service Kit 6 piece set as revised in Annex B		1	

Item No. 3 - Menu 3 - Breakfast				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	Entrée: Vacuum-Packed Bacon & Egg Breakfast Muffin : - Must be a Regular Size English Muffin (not large); - One Cooked Egg; - BACK BACON only 18g - 20g minimum: - One Process Cheddar Cheese Slice – Premium Ribbon slice 13g minimum (<i>pieces & cheese spread are not acceptable</i>)	Back Bacon minimum 18-20g Cheese 1 slice 13g minimum	1	Yearly Estimated Quantity 700 Item No. 3 \$ /lunch
b	Orange Juice pure 100 % from concentrate - Tetra Pack Apple Juice pure 100 % from concentrate - Tetra Pack	200ml minimum	1 + 1 = 2 total	
c	Individual Cereal - 1 Bowl or 2 Boxes , assorted	1 bowl or 2 boxes	1 or 2	
d	Cheddar Cheese, mild, medium or marble, Cryovac,	21g minimum	1	
e	Fresh Orange		1	
f	Muffin, Oatmeal , or with/or without fruit/chocolate chips or Orange Streusel , individually wrapped;	1 x 90g approximately	1	
g	Fruit flavoured Apple Sauce Puree or Fruit Salad Cup in its own juice, pear juice, fruit juice from concentrate or in water only.	100-113 ml/g approximately	1	
h	Ketchup	Individual	2	
i	Real Mayonnaise	Individual	2	
j	Food Service Kit 6 piece set as revised in Annex B		1	

Item No. 4 - Menu 4- Breakfast				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	Entrée: Vacuum-Packed Hard-Boiled Eggs : - Must be two (2) Hard-Boiled Eggs (without shell) Canada Grade A		2	Yearly Estimated Quantity 700 Item No. 4 \$ /lunch
b	Croissant – 1 Regular or 2 Small Size Croissants;	100g total approximately	1 or 2	
c	Orange Juice pure 100 % from concentrate -Tetra Pack Apple Juice pure 100 % from concentrate - Tetra Pack	200ml minimum	1 + 1 2 total	
d	Individual Cereal - 1 Bowl or 2 Boxes , assorted	1 bowl or 2 boxes	1 or 2	
e	Cheddar Cheese, mild, medium or marble, Cryovac	21g minimum	1	
f	Fresh Orange		1	
g	Muffin , Apple Cinnamon, Banana, Banana Nut, Banana Chocolate Chip or Banana Bread, individually wrapped	1 x 90g approximately	1	
h	Fruit flavoured Apple Sauce Puree or Fruit Salad Cup in its own juice, pear juice, fruit juice from concentrate or in water only.	100-113 ml/g approximately	1	
i	Non Hydrogenated Margarine , Becel, Canola Harvest or equivalent non-hydrogenated margarine of any brand	Individual	2	
j	Real Mayonnaise	Individual	2	
k	Food Service Kit 6 piece set as revised in Annex B		1	

<u>Item No. 5 - Lunch/Supper Menu 5</u>				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	Entrée: Vacuum-Packed Black Forest Ham Sandwich : - Enriched White Bread; - Ham 90g must be sliced thin or shaved; - Two (2) Process Cheddar Cheese Slices – Premium Ribbon Slices, 26g minimum; - Ham should contain no more than a maximum of 5g of fats, 5g or less saturated fats and maximum of 1000 mg of sodium or less per a 110g serving; - Manufacturer's Nutrition Facts, for the Ham ONLY must be provided.	Ham 90g minimum Cheese 26g minimum	1	Yearly Estimated Quantity 7,000 Item No. 5 \$ /lunch
b	Entrée: Vacuum-Packed Tuna Salad Sandwich : - 100% Whole Wheat Bread; - Tuna Salad Filling 110g minimum must be made with real Mayonnaise and a light coating of non-hydrogenated margarine on the bread.	Filling 110g minimum	1	
c	1 Fruit Juice, pure 100 % from concentrate, assorted flavors - Tetra Pack and 1 Bottle of Water		1 + 1 = 2	
d	Fresh Apple, Gala, Granny Smith or Red Delicious		1	
e	Raw Veggies : Carrots, Celery Sticks, raw bite size Broccoli, Cauliflower, Broccoli/Cauliflower, String Beans, Snap Peas etc	2 oz = 56.7g minimum for veggies	1	
f	Cheddar Cheese, mild, medium or marble, Cryovac,	21g minimum	1	
g	Chocolate Chip Cookies or Bran Crunch by Peak Freans 2 x 2's, 1 x Cookie Club, LeClerc or equivalent brand or Vachon Rondeau Chocolate Chunk Cookie or equivalent minimum 2 x 20g / 1 x 40g - 50g		1 or 2	
h	Mustard	Individual	2	
i	Real Mayonnaise	Individual	2	
j	Food Service Kit 6 piece set as revised in Annex B		1	

<u>Item No. 6 - Menu 6- Lunch/Supper</u>				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	Entrée: Vacuum-Packed Roast Beef Sandwich : - 100 % Whole Wheat Bread; - Roast Beef 90g must be sliced thin or shaved; - Two (2) Process Cheddar Cheese Slices – Premium Ribbon Slices, 26g minimum; - Roast Beef should contain no more than a maximum of 10g of fats, 6g or less saturated fats and maximum of 1300 mg of sodium or less per a 100g serving; - Manufacturer's Nutrition Facts, for the Roast Beef ONLY must be provided.	Roast Beef 90g minimum Cheese 26g minimum	1	Yearly Estimated Quantity 7,000 Item No. 6 \$ /lunch
b	Entrée: Vacuum-Packed Egg Salad on Kaiser Bun : - Enriched White Kaiser Bun, large; - Egg Salad filling 110g minimum must be made with real mayonnaise and a light coating of non-hydrogenated margarine on the Kaiser bun.	Filling 110g minimum	1	
c	1 Fruit Juice, pure 100 % from concentrate, assorted flavors - Tetra Pack and 1 Bottle of Water OR 2 Fruit Juices and no water		1+1 = 2	
d	Creamy Coleslaw no substitute	70g minimum	1	
e	Fresh Apple, Gala, Granny Smith or Red Delicious		1	
f	Cheddar Cheese, mild, medium or marble, Cryovac,	21g minimum	1	
g	Oreo Cookies 2 x 2's or Chocolate Cookie(s) by Cookie Club or equivalent brand minimum 2 x 20g or 1 x 40g-50g		1 or 2	
h	Mustard	individual	2	
i	Real Mayonnaise	individual	2	
j	Food Service Kit 6 piece set as revised in Annex B		1	

Item No. 7 - Menu 7 – Lunch/Supper				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	Entrée: Vacuum-Packed Roasted Fajita Chicken Sub with Cheese 6 to 7 inch: - Enriched White Sub Bun 6" – 7" minimum; - Grilled Chicken Breast Strips, 90g minimum; - Process Cheese Submarine White Cheese Slices Pre-Cut 28g minimum; - Manufacturer's Nutrition Facts, for the Chicken ONLY must be provided.	Chicken 90g minimum Cheese 28g minimum	1	Yearly Estimated Quantity 7,000 Item No. 7 \$ /lunch
b	Entrée: Vacuum-Packed Pastrami Sandwich: - 100 % Whole Wheat Bread; - Pastrami 90g must be sliced thin or shaved; - Pastrami should not contain more than a maximum of 5g of fats, 5g or less saturated fats and maximum of 1300 mg of sodium or less per 100g serving; - Manufacturer's Nutrition Facts, for the Pastrami ONLY must be provided.	Pastrami minimum 90g	1	
c	1 Fruit Juice, pure 100 % from concentrate, assorted flavors - Tetra Pack and 1 Bottle of Water		1+1 = 2	
d	Fresh Apple, Gala, Granny Smith or Red Delicious		1	
e	Vegetable Juice: One 10 Vegetable Cocktail Juice in Tetra Pack by Oasis or 1 V8 Juice	200ml minimum	1	
f	Cheddar Cheese, mild, medium or marble, Cryovac	21g minimum	1	
g	Brownies Grab'n Go by Martin Dessert, Laura Secord or equivalent brand or Vachon Ah Caramel or Joe Louis		1	
h	Mustard	individual	2	
i	Real Mayonnaise	individual	2	
j	Food Service Kit 6 piece set as revised in Annex B		1	

Item No. 8 - Menu 8 – Lunch/Supper				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	Entrée: Vacuum-Packed Black Forest Ham Sandwich : - 100% Multigrain Bread or Whole Grain; - Ham 90g must be sliced thin or shaved; - Two (2) Process Cheddar Cheese Slices – Premium Ribbon Slices, 26g minimum; - Ham should contain no more than a maximum of 5g of fats, 5g or less saturated fats and maximum of 1200 mg of sodium or less per a 100g serving; - Manufacturer's Nutrition Facts, for the Ham ONLY must be provided.	Ham 90g minimum Cheese 26g minimum	1	Yearly Estimated Quantity 7,000 Item No. 8 \$ /lunch
b	Entrée: Vacuum-Packed Chicken Salad Wrap : - Original White Tortilla, minimum 8" - 10 inches; - Chicken Salad Filling must be 110g minimum made with real mayonnaise and a light coating of non-hydrogenated margarine on the wrap	Filling 110g minimum	1	
c	1 Fruit Juice, pure 100 % from concentrate, assorted flavors - Tetra Pack and 1 Bottle of Water		1+1 = 2	
d	Fresh Apple, Gala, Granny Smith or Red Delicious		1	
e	Vinegar Coleslaw or Creamy Coleslaw no substitute	70g minimum	1	
f	Cheddar Cheese, mild, medium or marble, Cryovac	21g minimum	1	
g	Fruit Creme Cookies Peak Freans 2 x 2's, or 1 x Cookie with fruit or jam, Cookie Club or equivalent brand minimum 2 x 20g or 1 x 40-50g or Vachon Passion Flakie Apple-Raspberry or Vachon Jelly Log or equivalent		1 or 2	
h	Mustard	individual	2	
i	Real Mayonnaise	individual	2	
j	Food Service Kit 6 piece set as revised in Annex B		1	

Item No. 9 - Menu 9 – Lunch/Supper				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	<p>Entrée: Vacuum-Packed Turkey Sandwich:</p> <ul style="list-style-type: none"> - Enriched White Bread; - Turkey 90g must be sliced thin or shaved; - Process Cheese Submarine White Cheese Slices Pre-Cut 28g minimum; - Turkey should contain no more than a maximum of 5g of fats, 5g or less saturated fat and a maximum of 1300 mg of sodium or less per a 100g serving; - Manufacturer's Nutrition Facts, for the Turkey Meat ONLY must be provided. 	<p>Turkey 90g minimum</p> <p>Cheese 28g minimum</p>	1	<p>Yearly Estimated Quantity</p> <p>7,000</p> <p>Item No. 9</p> <p>\$ /lunch</p>
b	<p>Entrée: Vacuum-Packed Bologna Sandwich:</p> <ul style="list-style-type: none"> - 100% Multigrain Bread or Whole Grain; - Bologna Sliced 90g minimum; - Bologna should contain no more than a maximum of 24g of fats, 9g or less saturated fats and maximum of 1300 mg of sodium or less per a 110g serving; - Manufacturer's Nutrition Facts, for the Bologna ONLY must be provided. 	Bologna 90g minimum	1	
c	1 Fruit Juice, pure 100 % from concentrate, assorted flavors - Tetra Pack and 1 Bottle of Water		1+1 = 2	
d	Fresh Apple, Gala, Granny Smith or Red Delicious		1	
e	Raw Veggies: Carrots, Celery Sticks, raw bite size Broccoli, Cauliflower, Broccoli/Cauliflower, String Beans, Snap Peas etc	2 oz = 56.7g minimum for raw veggies	1	
f	Cheddar Cheese, mild, medium or marble, Cryovac	21g minimum	1	
g	Shortcake Cookies or Sugar Cookies or equivalent type cookie, Peak Freans 2 x 2's, 1 x Cookie Club, LeClerc ou equivalent minimum 2 x 20g or 1 x 40g-50g or Vachon Vanilla Half Moon		1 or 2	
h	Mustard	individual	2	
i	Real Mayonnaise	individual	2	
j	Food Service Kit 6 piece set as revised in Annex B		1	

Item No. 10 - Menu 10 – Lunch/Supper				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	<p>Entrée: Vacuum-Packed Pizza Sub 6 to 7 inches:</p> <ul style="list-style-type: none"> - Enriched White Sub Bun, 6" to 7"; - Salami sliced 60g minimum; - Pepperoni sliced 30g minimum; - Pizza Sauce minimum 30ml well distributed lengthwise between the meat; - Process Cheese Submarine White Cheese Slices Pre-Cut 28g minimum; - Salami and Pepperoni should contain no more than a maximum of 23g of fats, 10g or less saturated fat and a maximum of 1400 mg of sodium or less per a 100g serving; - Manufacturer's Nutrition Facts, for the Salami and Pepperoni ONLY must be provided. 	<p>Salami 60g minimum</p> <p>Pepperoni 30g minimum</p> <p>Cheese 28g minimum</p>	1	<p>Yearly Estimated Quantity</p> <p>7,000</p> <p>Item No. 10</p> <p>\$ /lunch</p>
a.1	Pizza Sauce or Marinara Sauce	1 x 40ml min	1	
b	<p>Entrée: Vacuum-Packed Tuna Salad Sandwich:</p> <ul style="list-style-type: none"> - 100% Whole Wheat Bread; - Tuna Salad Filling 110g minimum must be made with Real Mayonnaise and a light coating of non-hydrogenated margarine on the bread. 	Filling 110g minimum	1	
c	1 Fruit Juice, pure 100 % from concentrate, assorted flavors - Tetra Pack and 1 Bottle of Water		1+1=2	
d	Fresh Apple, Gala, Granny Smith or Red Delicious		1	
e	Creamy Coleslaw no substitute	70g minimum	1	
f	Cheddar Cheese, mild, medium or marble, Cryovac	21g minimum	1	
g	Brownies Grab'n Go by Martin Dessert, Laura Secord or equivalent brand or Vachon Ah Caramel or Joe Louis		1	
h	Mustard	individual	2	
i	Real Mayonnaise	individual	2	
j	Food Service Kit 6 piece set as revised in Annex B		1	

<u>Item No. 11 - Menu 11 – Lunch/Supper</u>				
Item	DESCRIPTION	Size required	Required Quantity	
	Mandatory Requirements - No Substitutes			
a	<p>Entrée: Vacuum-Packed Turkey Club Wrap:</p> <ul style="list-style-type: none"> - Spinach Tortilla, 8" – 10 inches; - Turkey 90g must be sliced thin or shaved; - Two (2) Real Bacon Slices; - Process Cheese Submarine White Cheese Slices Pre-Cut 28g minimum; - Turkey should not contain more than a maximum of 10g of fats, 6g or less saturated fats and a maximum of 1300 mg of sodium or less per a 100g serving; - Manufacturer's Nutrition Facts, for the Turkey Meat ONLY must be provided. 	<p>Turkey 90g minimum</p> <p>Real Bacon 2 Slices</p> <p>Cheese 28g minimum</p>	1	<p>Yearly Estimated Quantity</p> <p>7,000</p> <p>Item No. 11</p> <p>\$ /lunch</p>
b	<p>Entrée: Vacuum-Packed Tuna Salad Sandwich:</p> <ul style="list-style-type: none"> - Enriched White Bread; - Tuna Salad Filling 110g minimum must be made with Real Mayonnaise and a light coating of non-hydrogenated margarine on the bread. 	Filling 110g minimum	1	
c	1 Fruit Juice, pure 100 % from concentrate, assorted flavors - Tetra Pack and 1 Bottle of Water		1+1=2	
d	Fresh Apple, Gala, Granny Smith or Red Delicious		1	
e	Vegetable Juice : One 10 Vegetable Cocktail Juice by Oasis in Tetra Pack or 1 V8 Juice	200ml minimum	1	
f	Cheddar Cheese, mild, medium or marble, Cryovac	21g minimum	1	
g	Brownies Grab'n Go by Martin Dessert, Laura Secord or equivalent brand or Vachon Joe Louis or Ah Caramel		1	
h	Mustard	individual	2	
i	Real Mayonnaise	individual	2	
j	Food Service Kit 6 piece set as revised in Annex B		1	

<u>Item No. 12 - Menu 12 – Lunch/Supper</u>				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	Entrée: Vacuum-Packed Donair Sub with Cheese - Original White Sub Bun, 6" to 7 inches; - Donair Meat 90g sliced; - Process Cheese Submarine White Cheese Slices Pre-Cut 28g minimum; - Donair Meat should contain no more than a maximum of 30g of fats, 12g or less saturated fats and a maximum of 1100 mg of sodium or less per a 110g serving; - Manufacturer's Nutrition Facts, for the Donair Meat ONLY must be provided.	Donair Meat 90g minimum Cheese 28g minimum	1	Yearly Estimated Quantity 7,000 Item No. 12 \$ /lunch
a.1	Donair Sauce 1 x 50 ml approximately	50 ml approx	1	
b	Entrée: Vacuum-Packed Black Forest Ham Sandwich: - Whole Wheat, Whole Grain or Multigrain Bread; - Ham 90g must be sliced thin or shaved; - Ham should contain no more than a maximum of 5g of fats, 5g or less saturated fats and maximum of 1200 mg of sodium or less per a 110g serving; - Manufacturer's Nutrition Facts, for the Ham ONLY must be provided.	Ham 90g minimum	1	
c	1 Fruit Juice, pure 100 % from concentrate, assorted flavors - Tetra Pack and 1 Bottle of Water		1+1 = 2	
d	Vinegar Coleslaw or Creamy Coleslaw no substitute	70g minimum	1	
e	Fresh Apple, Gala, Granny Smith or Red Delicious		1	
f	Cheddar Cheese, mild, medium or marble, Cryovac	21g minimum	1	
g	Any Type Dessert, cookie, cake, square, Blondie minimum 2 x 20g or 1 x 40g-50g		1 or 2	
h	Mustard	individual	2	
i	Real Mayonnaise	individual	2	
j	Food Service Kit 6 piece set as revised in Annex B		1	

Item No. 13 - Menu 13 – Lunch/Supper				
Item	DESCRIPTION	Sizes required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	Entrée: Vacuum-Packed Cajun Chicken Wrap : - Original White Tortilla 8" – 10 inches; - Grilled Chicken Breast Strips 90g minimum. Chicken must be sprinkled with a Cajun Spice and mixed with a spicy mayonnaise. - Process Cheese Submarine White Cheese Slices Pre-Cut 28g minimum; - Manufacturer's Nutrition Facts, for the Chicken ONLY must be provided.	Chicken 90g minimum Cheese 28g minimum	1	Yearly Estimated Quantity 7,000 Item No. 13 \$ /lunch
b	Entrée: Vacuum-Packed Egg Salad Sandwich : - 100% Multigrain Bread ou Grains entiers; - Egg Salad filling 110g minimum made with real mayonnaise and a light coating of non-hydrogenated margarine on the bread.	Filling 110g minimum	1	
c	1 Fruit Juice, pure 100 % from concentrate, assorted flavors - Tetra Pack and 1 Bottle of Water		1 + 1 = 2	
d	Fresh Apple, Gala, Granny Smith or Red Delicious		1	
e	Raw Veggies : Carrots, Celery Sticks, raw bite size Broccoli, Cauliflower, Broccoli/Cauliflower, String Beans, Snap Peas etc	2 oz = 56.7g minimum for raw veggies	1	
f	Cheddar Cheese, mild, medium or marble, Cryovac	21g minimum	1	
g	Cookies, Shortbread, Caramel/Butterscotch or White Chocolate Chunk or equivalent product minimum 2 x 20g or 1 x 40g-50g or Vachon Passion Flakie Caramel or Vanilla Half Moon		1	
h	Mustard	individual	2	
i	Real Mayonnaise	individual	2	
j	Food Service Kit 6 piece set as revised in Annex B		1	

Item No. 14 - Menu 14 – Lunch/Supper				
Item	DESCRIPTION	Sizes required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	<p>Entrée: Vacuum-Packed Bologna & Cheese on Kaiser:</p> <ul style="list-style-type: none"> - Enriched White Kaiser; - Bologna Sliced 90g minimum; - Two (2) Process Cheddar Cheese Slices – Premium Ribbon Slices, 26g minimum; - Bologna should contain no more than a maximum of 24g of fats, 9g or less saturated fats and maximum of 1300 mg of sodium or less per a 110g serving; - Manufacturer's Nutrition Facts, for the Bologna ONLY must be provided. 	<p>Bologna 90g minimum</p> <p>Cheese 26g minimum</p>	1	<p>Yearly Estimated Quantity</p> <p>7,000</p> <p>Item No. 14</p> <p>\$ /lunch</p>
b	<p>Entrée: Vacuum-Packed Chicken Bacon Wrap:</p> <ul style="list-style-type: none"> - 100% Whole Wheat Tortilla, 8" - 10 inches; - Grilled Chicken Breast Strips 90g minimum; - Two (2) Real Bacon Slices (entire slices) minimum; Manufacturer's Nutrition Facts, for the Chicken ONLY must be provided. 	<p>Chicken 90g minimum</p> <p>2 real bacon slices minimum</p>	1	
c	1 Fruit Juice, pure 100 % from concentrate, assorted flavors - Tetra Pack and 1 Bottle of Water OR 2 Fruit Juices and no water		1 + 1=2	
d	Fresh Apple, Gala, Granny Smith or Red Delicious		1	
e	Creamy Coleslaw no substitute	70g minimum	1	
f	Cheddar Cheese, mild, medium or marble, Cryovac	21 minimum	1	
g	Butter Tarts of any brand, Blondie Dessert or Brownie Grab'n Go by Martin Desserts minimum 1 x 40g		1	
h	Mustard	individual	2	
i	Real Mayonnaise	Individual	2	
j	Food Service Kit 6 piece set as revised in Annex B		1	

<u>Item No. 15 - Menu 15 - Vegetarian</u>				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	Entrée: Vacuum-Packed Falafel Pucks : - Falafel Pucks/Vegetarian Protein 90g;	Vegetarian Protein 90g minimum	1	Yearly Estimated Quantity 1000
b	Tzitziki Sauce; or Hummus; or "Wings Dippits", Sauce Garlic Flavor	Minimum 1 x 44ml/g	1	
c	Entrée: Vacuum-Packed Egg Salad Sandwich : - 100% Whole Wheat Bread; - Egg Salad filling 110g minimum made with Real Mayonnaise and a light coating of non-hydrogenated margarine on the bread.	Filling 110g minimum	1	Item No. 15 \$/lunch
d	1 Fruit Juice, pure 100 % from concentrate, assorted flavors - Tetra Pack and 1 Bottle of Water	200 ml minimum	1+1 = 2	
e	Vegetable Juice : One 10 Vegetable Cocktail Juice by Oasis in Tetra Pack or 1 V8 Juice	200 ml minimum	1	
f	Fresh Apple, Gala, Granny Smith or Red Delicious		1	
g	Cheddar Cheese, mild, medium or marble, Cryovac	21g minimum	1	
h	1 x Vachon Rondeau Raisin OR Chocolate Chunk Cookie or Oreo Cookies 2 x 2's or equivalent type cookie minimum 2 x 20g or 1 x 40g-50g		1 or 2	
i	Mustard	individual	2	
j	Real Mayonnaise	individual	2	
k	Food Service Kit 6 piece set as revised in Annex B		1	

<u>Item No. 16 - Menu 16 - Vegetarian</u>				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	Entrée: Vacuum-Packed Bean & Cheese Vegetarian Burrito: - 100% Whole Wheat Tortilla 10 to 12 inches; - Bean & Cheese Vegetarian filling 180g; - Natural <u>Shredded</u> Cheddar Cheese 30g minimum;	Vegetarian Filling 180g minimum Cheese 30g minimum	1	Yearly Estimated Quantity 1000 Item No. 16 \$ /lunch
b	Salsa Sauce 100g approximately	100g approximately	1	
c	Entrée: Vacuum-Packed Tuna Salad Sandwich: - Enriched White Bread; - Tuna Salad Filling 110g minimum made with Real Mayonnaise and a light coating of non-hydrogenated margarine on the bread.	Filling minimum 110g	1	
e	1 Fruit Juice, pure 100 % from concentrate, assorted flavors - Tetra Pack and 1 Bottle of Water		1 + 1 = 2	
f	Fresh Apple, Gala, Granny Smith or Red Delicious		1	
g	Vinegar Coleslaw or Creamy Coleslaw no substitute	70g minimum	1	
h	Cheddar Cheese, mild, medium or marble, Cryovac	21g minimum	1	
i	Oreo's, Bran Crunch or Fruit Cream Cookies by Peak Freans 2 x 2's or 1 x Cookie with Fruit or Jam by Cookie Club or equivalent or Vachon Passion Flakie Apple-Raspberry or Vachon Jelly Log or other Vachon product or equivalent brand minimum 2 x 20g or 1 x 40g-50g		1 or 2	
j	Mustard	individual	2	
k	Real Mayonnaise	individual	2	
l	Food Service Kit 6 piece set as revised in Annex B		1	