



RETURN BIDS TO:

RETOURNER LES SOUMISSIONS À:

PWGSC/TPSGC Acquisitions Bid Receiving
Box/Boîte de Réception des Soumissions
Bid Receiving Box/Boîte de Récepti
1st Floor/1ère 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 Boxed Lunches RISO Boxed Lunches	
Solicitation No. - N° de l'invitation W0105-21F005/A	Date 2021-01-13
Client Reference No. - N° de référence du client W0105-21F005	Amendment No. - N° modif. 002
File No. - N° de dossier MCT-0-43096 (015)	CCC No./N° CCC - FMS No./N° VME
GETS Reference No. - N° de référence de SEAG PW-\$MCT-015-5861	
Date of Original Request for Standing Offer 2020-12-23 Date de la demande de l'offre à commandes originale	
Solicitation Closes - L'invitation prend fin at - à 02:00 PM Atlantic Standard Time AST on - le 2021-01-21 Heure Normale de l'Atlantique HNA	
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	Yes - Oui	No - Non
Accusé de réception requis	<input type="checkbox"/>	<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 Specifications and Requirements

DELETE the current Annex B; and

INSERT instead Annex B **revised January 14th 2021**

Changes are identified in red

- (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 January 14th 2021**

Changes are identified in red

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).** **Certificate or letter from the Canadian Food Inspection Agency** should be submitted with the offer for confirmation purposes. If this is not submitted with the offer, the Standing Offer Authority will so inform the offeror and provide the offeror with a time frame, **within two (2) weeks maximum,** 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.

 - 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.** Certificate or letter from the Canadian Food Inspection Agency should be submitted with the offer for confirmation purposes. If this is not submitted with the offer, the Standing Offer Authority will so inform the offeror and provide the offeror with a time frame, **within two (2) weeks maximum,** 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.

 - 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. **There must be a label on the master case listing all ingredients included in the entrées and all homemade and/or wrapped in house products included in the boxed lunch inside.**
 - 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 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. Fillings made with salad dressings are not acceptable and Fillings must not contain any fillers.

7.2 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.

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.
 - 12.1 The requested **Vegan or Soy Cheese**, Cryovac 21g minimum individual portions can be cut from a block of cheese & wrapped in house if commercially wrapped individual portions are unavailable. If cut & wrapped in house, a label identifying the product and the ingredients (if applicable) must be placed on the wrapper as per Item No. 4 herein.

13. **MUFFINS and DESSERTS**: Muffins and Desserts must be individually wrapped.
 - 13.1 If desserts from Martin Desserts **are offered** they 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 the desserts be changed 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. **Cutlery in Plastic, Plantware or Wooden are acceptable, the least expensive is preferable. These items MUST all be INSIDE a sealed packet for sanitary reasons.**

16. Recipes should be able to be made available upon request

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. DND could request the raw veggies to be alternated during the period of the standing offer.

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. During the period of the standing offer, no products will be substituted without DND's representative's approval. **Approval is mandatory prior to shipping.**
21. **SAMPLES:** DND «could» request a sample of each box lunch menu **OR** a sample of each entrée only after bid closing prior to award of a standing offer. **Sample of desserts could also be required.** 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, will be sent to 5 CDSB Gagetown Kitchen H33 and should be sent 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.

The samples must be sent to:

5th Canadian Division Support Base Gagetown

CFB Gagetown Combined Kitchen

Building/Cuising H33, Oak Street (Street is located off Tilley Avenue)

Oromocto, NB E2V 4J5

(NOTE: this is the only available postal code which is actually for DND's PO Box for all mail for the entire Base)

Annex C – Menus - W0105-21F005/A – Last revised January 14 2021

Item No. 1 – Breakfast Menu 1				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	<p>Entrée: Vacuum-Packed Black Forest Ham and Egg on English Muffin:</p> <ul style="list-style-type: none"> - 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 8g of fats, 6g of saturated fats or less and a maximum of 1000mg or less of sodium per a 110g serving; - Manufacturer's Nutrition Facts, for the Ham ONLY must be provided. 	<p>Ham minimum 90g</p> <p>1 cooked Egg</p>	1	<p>Yearly Estimated Quantity</p> <p align="center">700</p> <p align="center">Item No. 1</p> <p>\$ /lunch</p> <p>Price must not include the cost of deposit \$0.10 each for the 2 juice boxes as specified in Annex A.</p> <p>There is no deposit cost on milk the carton.</p>
b	Orange Juice pure 100 % from concentrate - Tetra Pack Apple Juice pure 100% from concentrate - Tetra Pack	200ml minimum	1 + 1 = 2	
c	Individual Cereal - 1 Bowl or 2 Boxes , assorted	1 bowl or 2 boxes	1 or 2	
d	Fresh Milk, White, 1%, from Saputo or Agropur only minimum 200ml - 237ml no substitute	200 - 237 ml	1	
e	Cheddar Cheese, mild, medium or marble, Cryovac,	21g minimum	1	
f	Fresh Orange		1	
g	Muffin, Blueberry 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	Ketchup	Individual	2	
j	Real Mayonnaise	Individual	2	
k	Food Service Kit 6 piece set and 1 sugar packed must be added in the box for the cereal		1 + 1	

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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 Price must not include the cost of deposit \$0.10 each for the 2 juice boxes as specified in Annex A. There is no deposit cost on the milk carton.
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	
e	Individual Cereal - 1 Bowl or 2 Boxes , assorted	1 bowl or 2 boxes	1 or 2	
f	Fresh Milk, White, 1%, from Saputo or Agropur only minimum 200ml - 237ml no substitute	200 - 237 ml	1	
g	Cheddar Cheese, mild, medium or marble, Cryovac	21g minimum	1	
h	Fresh Orange		1	
i	Muffin, Carrot , individually wrapped;	1 x 90g approximately	1	
j	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	
k	Food Service Kit 6 piece set and 1 sugar packed must be added in the box for the cereal		1 + 1	

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Item No. 3 - Menu 3 - Breakfast				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	<p>Entrée: Vacuum-Packed Bacon & Egg Breakfast Muffin:</p> <ul style="list-style-type: none"> - 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>) 	<p>Back Bacon minimum 18-20g</p> <p>Cheese 1 slice 13g minimum</p>	1	<p>Yearly Estimated Quantity</p> <p align="center">700</p> <p align="center">Item No. 3</p> <p>\$ /lunch</p> <p>Price must not include the cost of deposit \$0.10 each for the 2 juice boxes as specified in Annex A.</p> <p>There is no deposit cost on the milk carton.</p>
b	<p>Orange Juice pure 100 % from concentrate - Tetra Pack</p> <p>Apple Juice pure 100 % from concentrate - Tetra Pack</p>	200ml minimum	1 + 1 = 2	
c	Individual Cereal - 1 Bowl or 2 Boxes , assorted	1 bowl or 2 boxes	1 or 2	
d	Fresh Milk, White, 1%, from Saputo or Agropur only minimum 200ml - 237ml no substitute	200 - 237 ml	1	
e	Cheddar Cheese, mild, medium or marble, Cryovac,	21g minimum	1	
f	Fresh Orange		1	
g	Muffin, Oatmeal , or with/or without fruit/chocolate chips or Orange Streusel , 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	Ketchup	Individual	2	
j	Real Mayonnaise	Individual	2	
k	Food Service Kit 6 piece set and 1 sugar packed must be added in the box for the cereal		1 + 1	

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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 Price must not include the cost of deposit \$0.10 each for the 2 juice boxes as specified in Annex A. There is no deposit cost on the milk carton.
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	
d	Individual Cereal - 1 Bowl or 2 Boxes , assorted	1 bowl or 2 boxes	1 or 2	
e	Fresh Milk, White, 1%, from Saputo or Agropur only minimum 200ml - 237ml no substitute	200 - 237 ml	1	
f	Cheddar Cheese, mild, medium or marble, Cryovac	21g minimum	1	
g	Fresh Orange		1	
h	Muffin , Apple Cinnamon, Banana, Banana Nut, Banana Chocolate Chip or Banana Bread, 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	Non Hydrogenated Margarine , Becel, Canola Harvest or equivalent non-hydrogenated margarine of any brand	Individual	2	
k	Real Mayonnaise	Individual	2	
l	Food Service Kit 6 piece set and 1 sugar packed must be added in the box for the cereal		1 + 1	

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<u>Item No. 5 - Lunch/Supper Menu 5</u>				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	<p>Entrée: Vacuum-Packed Black Forest Ham Sandwich:</p> <ul style="list-style-type: none"> - Enriched White Bread; - Ham 90g must be sliced thin or shaved; - Two (2) Process Cheddar Cheese Slices – Premium Ribbon Slices, 26g minimum; - Ham should not contain more than a maximum of 8g of fats, 6g of saturated fats or less and a maximum of 1000mg or less of sodium per a 110g serving; - Manufacturer's Nutrition Facts, for the Ham ONLY must be provided. 	<p>Ham 90g minimum</p> <p>Cheese 26g minimum</p>	1	<p>Yearly Estimated Quantity</p> <p>7,000</p> <p>Item No. 5</p> <p>\$ /lunch</p> <p>Price must not include the 2 cost of deposit \$0.10 each as specified in Annex A.</p>
b	<p>Entrée: Vacuum-Packed Tuna Salad Sandwich:</p> <ul style="list-style-type: none"> - 100% Whole Wheat Bread; - Tuna Salad Filling 110g minimum and must be made with real Mayonnaise with a light coating of non-hydrogenated margarine on the bread. Filling must not contain any fillers. 	Filling 110g minimum	1	
c	1 Fruit Juice, pure 100% from concentrate, assorted flavors, Tetra Pack 200ml & 1 Bottle Water or 2 Juices	1 juice+1 water or 2 juices	1 + 1 = 2	
d	Fresh Apple, Gala, Granny Smith or Red Delicious		1	
e	<p>Raw Veggies: Carrots, Celery Sticks, raw bite size Broccoli, Cauliflower, Broccoli/Cauliflower, String Beans, Snap Peas, Cherry or Grape Tomatoes etc.</p> <p>Must include 2 x 18ml Ind. Ranch Dressings</p>	<p>Veggies minimum</p> <p>2 oz = 56.7g +</p> <p>2 dressings</p>	1 + 2	
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 specified in Annex B		1	

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<u>Item No. 6 - Menu 6- Lunch/Supper</u>				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	<p>Entrée: Vacuum-Packed Roast Beef Sandwich:</p> <ul style="list-style-type: none"> - 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. 	<p>Roast Beef 90g minimum</p> <p>Cheese 26g minimum</p>	1	<p>Yearly Estimated Quantity</p> <p align="center">7,000</p> <p align="center">Item No. 6</p> <p align="center">\$ /lunch</p>
b	<p>Entrée: Vacuum-Packed Egg Salad on Kaiser Bun:</p> <ul style="list-style-type: none"> - 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 must not include any fillers. 	<p>Filling 110g minimum</p>	1	<p>Price must not include the 2 cost of deposit \$0.10 each as specified in Annex A.</p>
c	1 Fruit Juice, pure 100% from concentrate, assorted flavors, Tetra Pack 200ml & 1 Bottle Water or 2 Juices	1 juice + 1 water or 2 juices	1+1 = 2	
d	Potato Salad 70g minimum	1x70g 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 2x2's or Chocolate Cookie(s) by Cookie Club or equivalent brand minimum 2x20g or 1x40g-50g		1 or 2	
h	Mustard	individual	2	
i	Real Mayonnaise	individual	2	
j	Food Service Kit 6 piece set as specified in Annex B		1	

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<u>Item No. 7 - Menu 7 – Lunch/Supper</u>				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	<p>Entrée: Vacuum-Packed Roasted Fajita Chicken Sub with Cheese 6 to 7 inch:</p> <ul style="list-style-type: none"> - 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. 	<p>Chicken 90g minimum</p> <p>Cheese 28g minimum</p>	1	<p>Yearly Estimated Quantity</p> <p>7,000</p> <p>Item No. 7</p>
b	<p>Entrée: Vacuum-Packed Pastrami Sandwich:</p> <ul style="list-style-type: none"> - 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	<p>\$ /lunch</p> <p>Price must not include the 3 cost of deposit \$0.10 each as specified in Annex A.</p>
c	1 Fruit Juice, pure 100% from concentrate, assorted flavors, Tetra Pack 200ml & 1 Bottle Water or 2 Juices	1 juice+1 water or 2 juices	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	Ind. Wrapped Brownie, Rice Krispy Square or Banana Loaf 2 x 20g or 1 x 40-50g		1 or 2	
h	Mustard	individual	2	
i	Real Mayonnaise	individual	2	
j	Food Service Kit 6 piece set as specified in Annex B		1	

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Item No. 8 - Menu 8 – Lunch/Supper				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	<p>Entrée: Vacuum-Packed Black Forest Ham Sandwich:</p> <ul style="list-style-type: none"> - 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 not contain more than a maximum of 8g of fats, 6g of saturated fats or less and a maximum of 1000mg or less of sodium per a 110g serving; - Manufacturer's Nutrition Facts, for the Ham ONLY must be provided. 	<p>Ham 90g minimum</p> <p>Cheese 26g minimum</p>	1	<p>Yearly Estimated Quantity</p> <p align="center">7,000</p> <p>Item No. 8</p> <p>\$ /lunch</p>
b	<p>Entrée: Vacuum-Packed Chicken Salad Wrap:</p> <ul style="list-style-type: none"> - 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 must not contain any fillers. 	Filling 110g minimum	1	<p>Price must not include the 2 cost of deposit \$0.10 each as specified in Annex A.</p>
c	1 Fruit Juice, pure 100% from concentrate, assorted flavors, Tetra Pack 200ml & 1 Bottle Water or 2 Juices	1 juice + 1 water or 2 juices	1 + 1 = 2	
d	Fresh Apple, Gala, Granny Smith or Red Delicious		1	
e	Pasta Salad 70g minimum	1x70g 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 specified in Annex B		1	

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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 not contain more than a maximum of 8g of fats, 6g or less saturated fats and a maximum of 1300mg 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 align="center">7,000</p> <p>Item No. 9</p> <p align="right">\$ /lunch</p> <p>Price must not include the 2 cost of deposit \$0.10 each as specified in Annex A.</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 200ml & 1 Bottle Water or 2 Juices	1 juice + 1 water or 2 juices	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, Cherry or Grape Tomatoes etc. Must include 2 x 18ml Ind. Ranch Dressings	Veggies minimum 2 oz = 56.7g + 2 dressings	1 + 2	
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 specified in Annex B		1	

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<u>Item No. 10 - Menu 10 – Lunch/Supper</u>				
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 align="center">7,000</p> <p>Item No. 10</p> <p>\$ /lunch</p>
a.1	Pizza Sauce or Marinara Sauce 1 x 40ml minimum	Sauce 1 x 40ml min	1	<p>Price must not include the 2 cost of deposit \$0.10 each as specified in Annex A.</p>
b	<p>Entrée: Vacuum-Packed Tuna Salad Sandwich:</p> <ul style="list-style-type: none"> - 100% Whole Wheat Bread; - Tuna Salad Filling 110g minimum and must be made with real Mayonnaise with a light coating of non-hydrogenated margarine on the bread. Filling must not contain any fillers. 	Filling 110g minimum	1	
c	1 Fruit Juice, pure 100% from concentrate, assorted flavors, Tetra Pack 200ml & 1 Bottle Water or 2 Juices	1 juice + 1 water or 2 juices	1 + 1 = 2	
d	Fresh Apple, Gala, Granny Smith or Red Delicious		1	
e	Creamy Coleslaw 70g minimum	70g minimum	1	
f	Cheddar Cheese, mild, medium or marble, Cryovac	21g minimum	1	
g	Ind. Wrapped Brownies, Rice Krispy Square or Banana Loaf 2 x 20g or 1 x 40-50g		1 or 2	
h	Mustard	individual	2	
i	Real Mayonnaise	individual	2	
j	Food Service Kit 6 piece set		1	

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<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 8g of fats, 6g or less saturated fats and a maximum of 1300mg 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 align="center">7,000</p> <p align="center">Item No. 11</p> <p align="center">\$ /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 and must be made with real Mayonnaise with a light coating of non-hydrogenated margarine on the bread. Filling must not contain any fillers. 	<p>Filling 110g minimum</p>	1	<p>Price must not include the 3 cost of deposit \$0.10 each as specified in Annex A.</p>
c	1 Fruit Juice, pure 100% from concentrate, assorted flavors, Tetra Pack 200ml & 1 Bottle Water or 2 Juices	1 juice + 1 water or 2 juices	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	Ind. Wrapped Brownies, Rice Krispy Square or Banana Loaf 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 a specified in Annex B		1	

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<u>Item No. 12 - Menu 12 – Lunch/Supper</u>				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	<p>Entrée: Vacuum-Packed Donair with Cheese</p> <ul style="list-style-type: none"> - Original White Pita Bread or Flatbread, 8 -10 inches in diameter approximately; - 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. 	<p>Donair Meat 90g minimum</p> <p>Cheese 28g minimum</p>	1	<p>Yearly Estimated Quantity</p> <p>7,000</p> <p>Item No. 12</p> <p>\$ /lunch</p>
a.1	Donair Sauce 1 x 50 ml approximately	Sauce 50 ml approx	1	
b	<p>Entrée: Vacuum-Packed Black Forest Ham Sandwich:</p> <ul style="list-style-type: none"> - Whole Wheat, Whole Grain or Multigrain Bread; - Ham 90g must be sliced thin or shaved; - Ham should not contain more than a maximum of 8g of fats, 6g of saturated fats or less and a maximum of 1000mg or less of sodium per a 110g serving; - Manufacturer's Nutrition Facts, for the Ham ONLY must be provided. 	Ham 90g minimum	1	<p>Price must not include the 2 cost of deposit \$0.10 each as specified in Annex A.</p>
c	1 Fruit Juice, pure 100% from concentrate, assorted flavors, Tetra Pack 200ml & 1 Bottle Water or 2 Juices	1 juice+1 water or 2 juices	1 + 1 = 2	
d	Vinegar Coleslaw or Creamy Coleslaw 70g minimum	1x70g min	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 specified in Annex B		1	

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Item No. 13 - Menu 13 – Lunch/Supper				
Item	DESCRIPTION	Sizes required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	<p>Entrée: Vacuum-Packed Cajun Chicken Wrap:</p> <ul style="list-style-type: none"> - 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. 	<p>Chicken 90g minimum</p> <p>Cheese 28g minimum</p>	1	<p>Yearly Estimated Quantity</p> <p align="center">7,000</p> <p align="center">Item No. 13</p> <p>\$ /lunch</p> <p>Price must not include the 2 cost of deposit \$0.10 each as specified in Annex A.</p>
b	<p>Entrée: Vacuum-Packed Egg Salad Sandwich:</p> <ul style="list-style-type: none"> - 100% Multigrain Bread or Whole Grains; - Egg Salad filling 110g minimum must be made with real mayonnaise and a light coating of non-hydrogenated margarine on the Kaiser bun. Filling must not include any fillers. 	Filling 110g minimum	1	
c	1 Fruit Juice, pure 100% from concentrate, assorted flavors, Tetra Pack 200ml & 1 Bottle Water or 2 Juices	1 juice + 1 water or 2 juices	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, Cherry or Grape Tomatoes etc. Must include 2 x 18ml Ind. Ranch Dressings	Veggies minimum 2 oz = 56.7g + 2 dressings	1 + 2	
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 specified in Annex B		1	

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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 1300mg 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>
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	<p>\$ /lunch</p> <p>Price must not include the 2 cost of deposit \$0.10 each as specified in Annex A.</p>
c	1 Fruit Juice, pure 100% from concentrate, assorted flavors, Tetra Pack 200ml & 1 Bottle Water or 2 Juices	1 juice + 1 water or 2 juices	1 + 1 =2	
d	Fresh Apple, Gala, Granny Smith or Red Delicious		1	
e	Creamy Coleslaw 70g minimum	1 x 70g min	1	
f	Cheddar Cheese, mild, medium or marble, Cryovac	21 minimum	1	
g	Ind. Wrapped Brownies, Rice Krispy Square or Banana Loaf 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 specified in Annex B		1	

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<u>Item No. 15 - Menu 15 – Lunch/Supper 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 Item No. 15 \$ /lunch Price must not include the 3 cost of deposit \$0.10 each as specified in Annex A.	
b	Tzitziki Sauce; or Hummus minimum 1 x 44ml/g minimum	Sauce or Hummus 1 x 44ml/g min	1		
c	Entrée: Vacuum-Packed Egg Salad Sandwich: - 100% Whole Wheat Bread; - Egg Salad filling 110g minimum must be made with real mayonnaise and a light coating of non-hydrogenated margarine on the Kaiser bun. Filling must not include any fillers.	Filling 110g minimum	1		
d	1 Fruit Juice, pure 100% from concentrate, assorted flavors, Tetra Pack 200ml & 1 Bottle Water or 2 Juices	1 juice+1 water or 2 juices	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	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 specified in Annex B		1		

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Item No. 16 - Menu 16 – Lunch/Supper Vegetarian					
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	<p>Yearly Estimated Quantity</p> <p align="center">1000</p> <p>Item No. 16</p> <p>\$ /lunch</p> <p>Price must not include the 2 cost of deposit \$0.10 each as specified in Annex A.</p>	
b	Salsa Sauce 100g approximately	Sauce 100g approximately	1		
c	Entrée: Vacuum-Packed Tuna Salad Sandwich: - Enriched White Bread; - Tuna Salad Filling 110g minimum and must be made with real Mayonnaise with a light coating of non-hydrogenated margarine on the bread. Filling must not contain any fillers.	Filling minimum 110g	1		
e	1 Fruit Juice, pure 100% from concentrate, assorted flavors, Tetra Pack 200ml & 1 Bottle Water or 2 Juices	1 juice + 1 water or 2 juices	1 + 1 = 2		
f	Fresh Apple, Gala, Granny Smith or Red Delicious		1		
g	Vinegar Coleslaw or Creamy Coleslaw 70g minimum	1x70g 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 specified in Annex B		1		

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Item No. 17 - Menu 17 – Lunch/Supper Vegan				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	Entrée: Vacuum-Packed Vegan flat bread with Vegan beans and Soy Cheese. - Vegan Flat Bread, 10 to 12 inches; - Vegan filling 110g; - Soy Cheese Cheese 30g minimum;	Vegan Filling 110g minimum Cheese 30g minimum	1	Yearly Estimated Quantity 1000
b	Vegan Sauce <i>The following sauces are examples only but not limited to. DND is open to other suggestions. DND could request sauces to be alternated during the SOA period. Sauces will need to be approved by DND.</i> Vegan Mexican Bean Tartinade Spicy Hummus (homemade if possible) Vegan Herbs Mayonnaise (homemade if possible)	Sauce or Hummus or Mayonnaise 1 x 44 g/ml minimum	1	Item No. 17 \$ /lunch
c	Entrée: Vacuum-Packed Falafel Pucks: - Falafel Pucks/Vegan Protein 90g; - Hummus 44g/ml minimum;	Vegan Protein 90g minimum Hummus 1 x 44g/ml	1 + 1	Price must not include the 2 cost of deposit \$0.10 each as specified in Annex A.
e	1 Fruit Juice, pure 100% from concentrate, assorted flavors, Tetra Pack 200ml & 1 Bottle Water or 2 Juices	1 juice + 1 water or 2 juices	1 + 1 = 2	
f	Fresh Apple, Gala, Granny Smith or Red Delicious		1	
g	Vinegar Coleslaw 70g minimum or Veggie Sticks 56g min with Hummus 44g minimum	70g min or 56g min + 1 Hummus 44g	1 or 1+1	
h	Vegan or Soy Cheese , Cryovac, No Substitution	21g minimum	1	
i	Vegan Dessert, minimum 2 x 20g or 1 x 40g-50g		1 or 2	
j	Mustard	individual	2	
l	Food Service Kit 6 piece set as specified in Annex B		1	

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Item No. 18 - Menu 18 – Lunch/Supper Vegan				
Item	DESCRIPTION	Size required	Required Quantity	Estimated Quantity and Prices
	Mandatory Requirements - No Substitutes			
a	Entrée: Vacuum-Packed Vegan Flat Bread with Spicy Hummus, Chick Peas, Quinoa and Sweet Potato - Vegan Flat Bread, 10 to 12 inches; - Vegan filling 110g protein;	Vegan Filling 110g minimum	1	<p>Yearly Estimated Quantity</p> <p align="center">1000</p> <p align="center">Item No. 18</p> <p align="center">\$ /lunch</p> <p>Price must not include the 2 cost of deposit \$0.10 each as specified in Annex A.</p>
b	Vegan Sauce <i>The following sauces are examples only but not limited to. DND is open to other suggestions. DND could request sauces to be alternated during the SOA period. Sauces will need to be approved by DND.</i> Vegan Mexican Bean Tartinade Spicy Hummus (homemade if possible) Vegan Herbs Mayonnaise (homemade if possible)	Sauce or Hummus or Mayonnaise 1 x 44g/ml minimum	1	
c	Entrée: Vacuum-Packed Vegan Mushroom Patty - Vegan Multigrain Bread; - Vegan Patty with 90gr protein; - Soy Cheese 30g minimum,	Vegan Protein 90g minimum Cheese 30g minimum	1	
e	1 Fruit Juice, pure 100% from concentrate, assorted flavors, Tetra Pack 200ml & 1 Bottle Water or 2 Juices	1 juice + 1 water or 2 juices	1 + 1 = 2	
f	Fresh Apple, Gala, Granny Smith or Red Delicious		1	
g	Vinegar Coleslaw 70g minimum <i>or</i> Veggie Sticks 56g min <i>with</i> Hummus 44g minimum	70g min <i>or</i> 56g min + 1 Hummus 44g	1 <i>or</i> 1+1	
h	Vegan or Soy Cheese , Cryovac No Substitution	21g minimum	1	
i	Vegan Dessert, minimum 2 x 20g or 1 x 40g-50g.		1 or 2	
j	Mustard	individual	2	
l	Food Service Kit 6 piece set as specified in Annex B		1	

<u>Item No. 19</u>				
	DESCRIPTION			
	Item No. 19 is for miscellaneous individual products including entrées or other menus for boxed lunches not listed herein.			