



**RETURN BIDS TO:
RETOURNER LES SOUMISSIONS À:**

Bid Receiving - PWGSC / Réception des
soumissions - TPSGC
11 Laurier St. / 11 rue Laurier
Place du Portage, Phase III
Core 0B2 / Noyau 0B2
Gatineau
Québec
K1A 0S5
Bid Fax: (819) 997-9776

**REQUEST FOR PROPOSAL
DEMANDE DE PROPOSITION**

**Proposal To: Public Works and Government
Services Canada**

We hereby offer to sell to Her Majesty the Queen in right
of Canada, in accordance with the terms and conditions
set out herein, referred to herein or attached hereto, the
goods, services, and construction listed herein and on any
attached sheets at the price(s) set out therefor.

**Proposition aux: Travaux Publics et Services
Gouvernementaux Canada**

Nous offrons par la présente de vendre à Sa Majesté la
Reine du chef du Canada, aux conditions énoncées ou
incluses par référence dans la présente et aux annexes
ci-jointes, les biens, services et construction énumérés
ici sur toute feuille ci-annexée, au(x) prix indiqué(s).

Comments - Commentaires

Vendor/Firm Name and Address
Raison sociale et adresse du
fournisseur/de l'entrepreneur

Issuing Office - Bureau de distribution
Commercial Acquisitions & Fast Track Procurement
Div/Div des Acquisitions commerciales et achats en régime
accéléré
L'Esplanade Laurier,
East Tower 7th Floor
140 O'Connor, Street,
Ottawa
Ontario
K1A 0R5

Title - Sujet Food Items~Produits alimentaires Various Food Items~Produits alimentaires variés	
Solicitation No. - N° de l'invitation W8486-22SP1A/A	Date 2021-11-25
Client Reference No. - N° de référence du client W8486-22SP1A	
GETS Reference No. - N° de référence de SEAG PW-SPD-152-80643	
File No. - N° de dossier pd152.W8486-22SP1A	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM Eastern Standard Time EST on - le 2022-01-13 Heure Normale du l'Est HNE	
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input checked="" type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Jackson, Kristine	Buyer Id - Id de l'acheteur pd152
Telephone No. - N° de téléphone (343) 542-6608 ()	FAX No. - N° de FAX () -
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction: Specified Herein Précisé dans les présentes	

Instructions: See Herein

Instructions: Voir aux présentes

Delivery Required - Livraison exigée See Herein – Voir ci-inclus	Delivery Offered - Livraison proposée
Vendor/Firm Name and Address Raison sociale et adresse du fournisseur/de l'entrepreneur	
Telephone No. - N° de téléphone Facsimile No. - N° de télécopieur	
Name and title of person authorized to sign on behalf of Vendor/Firm (type or print) Nom et titre de la personne autorisée à signer au nom du fournisseur/ de l'entrepreneur (taper ou écrire en caractères d'imprimerie)	
Signature	Date



Destination Code - Code destinataire	Destination Address - Adresse de la destination	Invoice Code - Code bur.-comptable	Invoice Address - Adresse de facturation
D - 1	See herein.	I - 1	Paige Morris, A/DLP 6-3-7 National Defence Headquarters 101 Colonel By Dr, Ottawa, ON K1A 0K2



Item Article	Description	Dest. Code Dest.	Inv. Code Fact.	Qty Qté	U. of I. U. de D.	Unit Price/Prix unitaire FOB/FAM Destination	Plant/Usine	Delivery Req. Livraison Req.	Del. Offered Liv. offerte
1	Non-Retort Food Items	D-1	I-1	1	SU	\$	XXXXXXXXXXXXXX	See Herein – Voir ci-inclus	
2	Option 1 - Non-Retort Food Items	D-1	I-1	1	SU	\$	XXXXXXXXXXXXXX	See Herein – Voir ci-inclus	
3	Option 2 - Non-Retort Food Items	D-1	I-1	1	SU	\$	XXXXXXXXXXXXXX	See Herein – Voir ci-inclus	

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PART 1 - GENERAL INFORMATION

1.1 Statement of Requirement

The Department of National Defence (DND) has a requirement to purchase the following food items for the Individual Meal Packs (IMPs) in accordance with **Annex A- Statement of Requirement**:

Item No. 1 – Apple and Brown Sugar Crunchy Cereal (package 50g);
Item No. 2 – Maple and Brown Sugar Oatmeal (package 50g);
Item No. 3 – Strawberry Crunchy Cereal (package 50g);
Item No. 4 – Hamburger Bun (package 57g);
Item No. 5 – Blackberry Jam (package 20g);
Item No. 6 – Raspberry Jam (package 20g);
Item No. 7 – Strawberry Jam (package 20g);
Item No. 8 – Chocolate Peanut Spread (package 20g);
Item No. 9 – Peanut Butter (package 20g);
Item No. 10 – Ketchup (package 20g);
Item No. 11 – Hot Sauce (package 3mL);
Item No. 12 – Coffee – Espresso Roast (package 3g);
Item No. 13 – Sports Drink – Fruit Punch (package 21g);
Item No. 14 – Sports Drink - Grape (package 21g);
Item No. 15 – Sports Drink - Ice (package 21g);
Item No. 16 – Sports Drink – Lemon - Lime (package 21g);
Item No. 17 – Sports Drink - Orange (package 21g);
Item No. 18 – Sweet BBQ Trail Mix (package 50g);
Item No. 19 – Chocolate Nut Trail Mix (package 50g);
Item No. 20 – Peanut Butter Banana Trail Mix (package 50g);
Item No. 21 – Tropical Trail Mix (package 50g);
Item No. 22 – Beef Jerky - Teriyaki (package 50g);
Item No. 23 – Chocolate Meal Replacement Drink (package 60g);
Item No. 24 – Vanilla Meal Replacement Drink (package 60g); and
Item No. 25 – Strawberry Meal Replacement Drink (package 60g)

1.2 Background

Each year, the National Combat Ration Program (NCRP) produces Individual Meal Packs (IMPs) that are used for training exercises, deployed operations or in emergency situations when the use of fresh rations is not possible. The IMPs consist of various food and non-food items packaged in an overwrap bag.

The IMP components are shipped to the Assembler whose task consists of inserting all the individual components inside the overwrap bags. All combat ration component contracts state a specific delivery period to ensure timely receipt and inspection of all components.

1.3 Modifications to Food Items

Based on future needs, Canada, at its discretion, might expand, change, add or modify any food item required for the IMPs with the agreement of the Contractor based on the food item they are responsible for.

1.4 Trade Agreements

The requirement is subject to the provisions of the Canadian Free Trade Agreement (CFTA).

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PD152
CCC No./N° CCC - FMS No./N° VME

1.5 Canadian Content

The requirement is subject to a preference for Canadian goods and/or services.

1.6 Debriefings

Bidders may request a debriefing on the results of the bid solicitation process. Bidders should make the request to the Contracting Authority within 15 working days from receipt of the results of the bid solicitation process. The debriefing may be in writing or by telephone.

1.7 Phased Bid Compliance Process (PBCP)

The Phased Bid Compliance Process applies to this requirement.

1.8 Epost Connect Service

This bid solicitation requires Bidders to use the epost Connect service provided by Canada Post Corporation to transmit their bid electronically. Bidders must refer to **Part 2 - Bidder Instructions**, and **Part 3 - Bid Preparation Instructions**, of the bid solicitation, for further information.

PART 2 - BIDDER INSTRUCTIONS

2.1 Standard Instructions, Clauses and Conditions

All instructions, clauses and conditions identified in the bid solicitation by number, date and title are set out in the [Standard Acquisition Clauses and Conditions Manual](https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual) (<https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual>) issued by Public Works and Government Services Canada.

Bidders who submit a bid agree to be bound by the instructions, clauses and conditions of the bid solicitation and accept the clauses and conditions of the resulting contract.

The [2003](#) (2020-05-28) Standard Instructions - Goods or Services - Competitive Requirements, are incorporated by reference into and form part of the bid solicitation.

Subsection 5.4 of [2003](#), Standard Instructions - Goods or Services - Competitive Requirements, is amended as follows:

Delete: 60 days
Insert: 180 days

2.1.1 SACC Manual Clauses

[B4024T](#) (2020-07-01) No Substitute Products
[A3050T](#) (2020-07-01) Canadian Content Definition

2.2 Submission of Bids

The submission of the bids is divided in the following two parts:

a. Delivery of Bids

Bids must be submitted only to Public Works and Government Services Canada (PWGSC) Bid Receiving Unit by the date, time and place indicated on page 1 of the bid solicitation.

Note: Bidders must submit their bid using epost Connect for bids closing at the Bid Receiving Unit in the National Capital Region (NCR) the email address is:

tpsgc.dgareceptiondessoumissions-abbidreceiving.pwgsc@tpsgc-pwgsc.gc.ca

Note: Bids will not be accepted if emailed directly to this email address. This email address is to be used to open an epost Connect conversation, as detailed in Standard Instructions [2003](#), or to send bids through an epost Connect message if the Bidder is using its own licensing agreement for epost Connect.

b. Delivery of Food Sample Items as per Part 4 - Evaluation Procedures and Basis of Selection of the Request for Proposal (RFP)

All food samples must be submitted only to DND at the following address by the date and time indicated on page 1 of the bid solicitation:

NDHQ (Carling)
c/o Ann Delaney (343-549-7032) and Julie Brooks (343-540-6318)
60 Moodie Drive, Bldg CC-5
53SE-5E.3.Q11.41
Ottawa, ON K1A 0K2

Due to the nature of the bid solicitation, bids transmitted by facsimile to PWGSC will not be accepted.

2.2.1 Improvement of Requirement during Solicitation Period

Should Bidders consider that the specifications or Statement of Requirement contained in the bid solicitation could be improved technically or technologically, Bidders are invited to make suggestions, in writing, to the Contracting Authority named in the bid solicitation. Bidders must clearly outline the suggested improvement as well as the reason for the suggestion. Suggestions that do not restrict the level of competition nor favour a particular Bidder will be given consideration provided they are submitted to the Contracting Authority at least 10 days before the bid closing date. Canada will have the right to accept or reject any or all suggestions.

2.3 Enquiries - Bid Solicitation

All enquiries must be submitted in writing to the Contracting Authority no later than 10 calendar days before the bid closing date. Enquiries received after that time may not be answered.

Bidders should reference as accurately as possible the numbered item of the bid solicitation to which the enquiry relates. Care should be taken by Bidders to explain each question in sufficient detail in order to enable Canada to provide an accurate answer. Technical enquiries that are of a proprietary nature must be clearly marked "proprietary" at each relevant item. Items identified as "proprietary" will be treated as such except where Canada determines that the enquiry is not of a proprietary nature. Canada may edit the question(s) or may request that the Bidder do so, so that the proprietary nature of the question(s) is eliminated, and the enquiry can be answered to all Bidders. Enquiries not submitted in a form that can be distributed to all Bidders may not be answered by Canada.

2.4 Applicable Laws

Any resulting contract must be interpreted and governed, and the relations between the parties determined, by the laws in force in Ontario.

Bidders may, at their discretion, substitute the applicable laws of a Canadian province or territory of their choice without affecting the validity of their bid, by deleting the name of the Canadian province or territory specified and inserting the name of the Canadian province or territory of their choice. If no change is made, it acknowledges that the applicable laws specified are acceptable to the Bidders.

2.5 Bid Challenge and Recourse Mechanisms

- a. Several mechanisms are available to potential suppliers to challenge aspects of the procurement process up to and including contract award.
- b. Canada encourages suppliers to first bring their concerns to the attention of the Contracting Authority. Canada's [Buy and Sell](#) website, under the heading "[Bid Challenge and Recourse Mechanisms](#)" contains information on potential complaint bodies such as:
 - Office of the Procurement Ombudsman (OPO)
 - Canadian International Trade Tribunal (CITT)
- c. Suppliers should note that there are **strict deadlines** for filing complaints, and the time periods vary depending on the complaint body in question. Suppliers should therefore act quickly when they want to challenge any aspect of the procurement process

PART 3 - BID PREPARATION INSTRUCTIONS

3.1 Bid Preparation Instructions

Due to the nature of the bid solicitation, only bids transmitted by epost Connect service are accepted.

Canada requests that Bidders provide their bid in separate sections as follows:

Section I: Technical Bid;
Section II: Financial Bid; and
Section III: Certifications

Prices should appear in the financial bid only. No prices must be indicated in any other section of the bid.

3.1.1 Multiple Awards

Bidders may bid on any or all IMP food items as detailed in the **Annex A- Statement of Requirement**, which may result in multiple Contracts. Only one Contract per compliant IMP food item will be awarded based on the evaluation results.

3.1.2 Section I: Technical Bid

- a. Bidders do not have to bid on all IMP food items identified in the bid solicitation.
- b. In their Technical Bid, Bidders should demonstrate their understanding of the requirements contained in the bid solicitation and explain how they will meet these requirements. Bidders should demonstrate their capability in a thorough, concise and clear manner for carrying out the Work.
- c. The Technical Bid must address clearly and in sufficient depth the points that are subject to the evaluation criteria against which the bid will be evaluated. Simply repeating the statement contained in the bid solicitation is not sufficient. In order to facilitate the evaluation of the bid, Canada requests that Bidders address and present topics in the order of the evaluation criteria under the same headings. To avoid duplication, Bidders may refer to different sections of their bids by identifying the specific paragraph and page number where the subject topic has already been addressed.
- d. The Bidder's Technical Bid must include one (1) copy of Page 1 of this Request for Proposal (RFP), signed and dated by an authorized representative of the Bidder.

3.1.3 Section II: Financial Bid

- a. Bidder must submit their financial bid in accordance with the Pricing Tables in **Annex B- Basis of Payment**, without any conditions, assumptions, restrictions or otherwise. Bidders must complete and submit with their Financial Bid, Table 2- Pricing Tables provided in **Part 4 - Evaluation Procedures and Basis of Selection , Article 4.1.3.1 - The Total Bid Price will be calculated as follows**. Any financial proposal that purports to restrict the way in which Canada acquires goods or services under the resulting contract, with the exception of those limitations that are expressly set out in this bid solicitation, will be treated as being non-responsive and the Bidder's bid will be given no further consideration.
- b. Bidders must provide a firm unit price for each item they wish to bid on, for the entire duration of the Contract. The price of the bid must be in Canadian dollars, Delivered Duty Paid (DDP) at destination, Incoterms 2000, Canadian Custom duties and Excise Taxes included where applicable and Applicable Taxes extra. Prices must only be included in the Financial Proposal.

- c. Bidders do not have to quote a price for all items identified in the bid solicitation. However, Bidders must quote a price for all items they wish to bid on in order to be evaluated.
- d. Canada has the right to disqualify a bid if the price of any deliverables does not reflect a fair and actual market price.
- e. The quantities provided in **Annex B- Basis of Payment**, are for evaluation purposes only. There is no commitment by the Government of Canada that the government's future usage of the goods will be consistent with the quantities provided. The final quantities will be provided at Contract award.
- f. Prices submitted with the bid will form part of any resulting Contract.
- g. The Consumer Price Index (CPI) will be used to determine the applicable price adjustments for the Option Periods, therefore only the pricing for the initial Contract period must be submitted for the purpose of the financial evaluation. For the 5 option periods of 1 year, to purchase additional quantities, the Contractor agrees that the firm unit prices (increases or decreases) will be adjusted in accordance with Statistics Canada's average Consumer Price Index (CPI) for Food. (*Example March 2014 to March 2015 « +3.8% »*) The adjustment will be made annually, based on the average of the CPI for Food of the most recently reported twelve-month period using the firm unit prices of the previous year. <https://www150.statcan.gc.ca/t1/tbl1/en/tv.action?pid=1810000413>.

Canada reserves the right to negotiate any modifications to the payment options and price adjustments with the Contractor, based on the different type of items described in **Annex A - Statement of Requirement**.

3.1.3.1 Electronic Payment of Invoices- Bid

If you are willing to accept payment of invoices by Electronic Payment Instruments, complete **Annex C- Electronic Payment Instruments**, to identify which ones are accepted.

If **Annex C- Electronic Payment Instruments** is not completed, it will be considered as if Electronic Payment Instruments are not being accepted for payment of invoices.

Acceptance of Electronic Payment Instruments will not be considered as an evaluation criterion.

3.1.3.2 Exchange Rate Fluctuation

[C3011T](#) (2013-11-06), Exchange Rate Fluctuation

The requirement does not offer exchange rate fluctuation risk mitigation. Requests for exchange rate fluctuation risk mitigation will not be considered. All bids including such provision will render the bid non-responsive.

3.1.4 Section III: Certifications

Bidders must submit the certifications and additional information required under **Part 5 - Certifications and additional information**.

PART 4 - EVALUATION PROCEDURES AND BASIS OF SELECTION

4.1 Evaluation Procedures

- a. Bids will be assessed in accordance with the entire requirement of the bid solicitation including the technical and financial evaluation criteria.
- b. An evaluation team composed of representatives of Canada will evaluate the bids.
- c. The evaluation team will determine if there are two (2) or more bids with a valid Canadian content certification with the bids coming from two or more Bidders that are not affiliated within the meaning used in the Competition Act, R.S.C., 1985, c. C-34. In that event, only those bids with a valid certification will be eligible to be awarded a contract; otherwise, all bids will be eligible. If at any point in the evaluation process it is found, whether by determination of invalidity of certifications, determination that bids are non-responsive or withdrawal of bids by Bidders, that there are no longer two (2) or more responsive bids with a valid certification, then all responsive bids will be eligible to be awarded a contract. Canada may conduct the validation of Canadian content certifications at any time in the evaluation process including doing so concurrently with other steps.
- d. In addition to any other time periods established in the bid solicitation:
 - i. Requests for Clarifications: If Canada seeks clarification or verification from the Bidder about its bid, the Bidder will have two (2) working days (or longer if specified in writing by the Contracting Authority) to provide the necessary information to Canada. Failure to meet this deadline will result in the bid being declared non-responsive.
 - ii. Extension of Time: If additional time is required by the Bidder, the Contracting Authority may grant an extension in his or her sole discretion.
 - iii. Phased Bid Compliance Process: Canada will use the Phased Bid Compliance Process described below.

4.1.1 Phased Bid Compliance Process (PBCP)

4.1.1.1 (2018-07-19) General

- (a) Canada is conducting the PBCP described below for this requirement.
- (b) Notwithstanding any review by Canada at Phase I or II of the PBCP, Bidders are and will remain solely responsible for the accuracy, consistency and completeness of their Bids and Canada does not undertake, by reason of this review, any obligations or responsibility for identifying any or all errors or omissions in Bids or in responses by a Bidder to any communication from Canada.

THE BIDDER ACKNOWLEDGES THAT THE REVIEWS IN PHASE I AND II OF THIS PBCP ARE PRELIMINARY AND DO NOT PRECLUDE A FINDING IN PHASE III THAT THE BID IS NON-RESPONSIVE, EVEN FOR MANDATORY REQUIREMENTS WHICH WERE SUBJECT TO REVIEW IN PHASE I OR II AND NOTWITHSTANDING THAT THE BID HAD BEEN FOUND RESPONSIVE IN SUCH EARLIER PHASE. CANADA MAY DEEM A BID TO BE NON-RESPONSIVE TO A MANDATORY REQUIREMENT AT ANY PHASE.

THE BIDDER ALSO ACKNOWLEDGES THAT ITS RESPONSE TO A NOTICE OR A COMPLIANCE ASSESSMENT REPORT (CAR) (EACH DEFINED BELOW) IN PHASE I OR II MAY NOT BE SUCCESSFUL IN RENDERING ITS BID RESPONSIVE TO THE MANDATORY

REQUIREMENTS THAT ARE THE SUBJECT OF THE NOTICE OR CAR, AND MAY RENDER ITS BID NON-RESPONSIVE TO OTHER MANDATORY REQUIREMENTS.

- (c) Canada may, in its discretion, request and accept at any time from a Bidder and consider as part of the Bid, any information to correct errors or deficiencies in the Bid that are clerical or administrative, such as, without limitation, failure to sign the Bid or any part or to checkmark a box in a form, or other failure of format or form or failure to acknowledge; failure to provide a procurement business number or contact information such as names, addresses and telephone numbers; inadvertent errors in numbers or calculations that do not change the amount the Bidder has specified as the price or of any component thereof that is subject to evaluation. This shall not limit Canada's right to request or accept any information after the bid solicitation closing in circumstances where the bid solicitation expressly provides for this right. The Bidder will have the time period specified in writing by Canada to provide the necessary documentation. Failure to meet this deadline will result in the Bid being declared non-responsive.
- (d) The PBCP does not limit Canada's rights under Standard Acquisition Clauses and Conditions (SACC) 2003 (2020-05-28) Standard Instructions – Goods or Services – Competitive Requirements nor Canada's right to request or accept any information during the solicitation period or after bid solicitation closing in circumstances where the bid solicitation expressly provides for this right, or in the circumstances described in subsection (c).
- (e) Canada will send any Notice or CAR by any method Canada chooses, in its absolute discretion. The Bidder must submit its response by the method stipulated in the Notice or CAR. Responses are deemed to be received by Canada at the date and time they are delivered to Canada by the method and at the address specified in the Notice or CAR. An email response permitted by the Notice or CAR is deemed received by Canada on the date and time it is received in Canada's email inbox at Canada's email address specified in the Notice or CAR. A Notice or CAR sent by Canada to the Bidder at any address provided by the Bidder in or pursuant to the Bid is deemed received by the Bidder on the date it is sent by Canada. Canada is not responsible for late receipt by Canada of a response, however caused.

4.1.1.2 (2018-03-13) Phase I: Financial Bid

- (a) After the closing date and time of this bid solicitation, Canada will examine the Bid to determine whether it includes a Financial Bid and whether any Financial Bid includes all information required by the solicitation. Canada's review in Phase I will be limited to identifying whether any information that is required under the bid solicitation to be included in the Financial Bid is missing from the Financial Bid. This review will not assess whether the Financial Bid meets any standard or is responsive to all solicitation requirements.
- (b) Canada's review in Phase I will be performed by officials of the Department of Public Works and Government Services.
- (c) If Canada determines, in its absolute discretion that there is no Financial Bid or that the Financial Bid is missing all of the information required by the bid solicitation to be included in the Financial Bid, then the Bid will be considered non-responsive and will be given no further consideration.
- (d) For Bids other than those described in c), Canada will send a written notice to the Bidder ("Notice") identifying where the Financial Bid is missing information. A Bidder, whose Financial Bid has been found responsive to the requirements that are reviewed at Phase I, will not receive a Notice. Such Bidders shall not be entitled to submit any additional information in respect of their Financial Bid. The Bidders who have been sent a Notice shall have the time period specified in the Notice (the "Remedy Period") to remedy the matters identified in the

Notice by providing to Canada, in writing, additional information or clarification in response to the Notice. Responses received after the end of the Remedy Period will not be considered by Canada, except in circumstances and on terms expressly provided for in the Notice.

- (e) In its response to the Notice, the Bidder will be entitled to remedy only that part of its Financial Bid which is identified in the Notice. For instance, where the Notice states that a required line item has been left blank, only the missing information may be added to the Financial Bid, except that, in those instances where the addition of such information will necessarily result in a change to other calculations previously submitted in its Financial Bid, (for example, the calculation to determine a total price), such necessary adjustments shall be identified by the Bidder and only these adjustments shall be made. All submitted information must comply with the requirements of this solicitation.
- (f) Any other changes to the Financial Bid submitted by the Bidder will be considered to be new information and will be disregarded. There will be no change permitted to any other Section of the Bidder's Bid. Information submitted in accordance with the requirements of this solicitation in response to the Notice will replace, in full, **only** that part of the original Financial Bid as is permitted above, and will be used for the remainder of the bid evaluation process.
- (g) Canada will determine whether the Financial Bid is responsive to the requirements reviewed at Phase I, considering such additional information or clarification as may have been provided by the Bidder in accordance with this Section. If the Financial Bid is not found responsive for the requirements reviewed at Phase I to the satisfaction of Canada, then the Bid shall be considered non-responsive and will receive no further consideration.
- (h) Only Bids found responsive to the requirements reviewed in Phase I to the satisfaction of Canada, will receive a Phase II review.

4.1.1.3 (2018-03-13) Phase II: Technical Bid

- (a) Canada's review at Phase II will be limited to a review of the Technical Bid to identify any instances where the Bidder has failed to meet any Eligible Mandatory Criterion. This review will not assess whether the Technical Bid meets any standard or is responsive to all solicitation requirements. Eligible Mandatory Criteria are all mandatory technical criteria that are identified in this solicitation as being subject to the PBCP. Mandatory technical criteria that are not identified in the solicitation as being subject to the PBCP, will not be evaluated until Phase III.
- (b) Canada will send a written notice to the Bidder (Compliance Assessment Report or "CAR") identifying any Eligible Mandatory Criteria that the Bid has failed to meet. A Bidder whose Bid has been found responsive to the requirements that are reviewed at Phase II will receive a CAR that states that its Bid has been found responsive to the requirements reviewed at Phase II. Such Bidder shall not be entitled to submit any response to the CAR.
- (c) A Bidder shall have the period specified in the CAR (the "Remedy Period") to remedy the failure to meet any Eligible Mandatory Criterion identified in the CAR by providing to Canada in writing additional or different information or clarification in response to the CAR. Responses received after the end of the Remedy Period will not be considered by Canada, except in circumstances and on terms expressly provided for in the CAR.
- (d) The Bidder's response must address only the Eligible Mandatory Criteria listed in the CAR as not having been achieved, and must include only such information as is necessary to achieve such compliance. Any additional information provided by the Bidder which is not

necessary to achieve such compliance will not be considered by Canada, except that, in those instances where such a response to the Eligible Mandatory Criteria specified in the CAR will necessarily result in a consequential change to other parts of the Bid, the Bidder shall identify such additional changes, provided that its response must not include any change to the Financial Bid.

- (e) The Bidder's response to the CAR should identify in each case the Eligible Mandatory Criterion in the CAR to which it is responding, including identifying in the corresponding section of the original Bid, the wording of the proposed change to that section, and the wording and location in the Bid of any other consequential changes that necessarily result from such change. In respect of any such consequential change, the Bidder must include a rationale explaining why such consequential change is a necessary result of the change proposed to meet the Eligible Mandatory Criterion. It is not up to Canada to revise the Bidder's Bid, and failure of the Bidder to do so in accordance with this subparagraph is at the Bidder's own risk. All submitted information must comply with the requirements of this solicitation.
- (f) Any changes to the Bid submitted by the Bidder other than as permitted in this solicitation, will be considered to be new information and will be disregarded. Information submitted in accordance with the requirements of this solicitation in response to the CAR will replace, in full, **only** that part of the original Bid as is permitted in this Section.
- (g) Additional or different information submitted during Phase II permitted by this section will be considered as included in the Bid, but will be considered by Canada in the evaluation of the Bid at Phase II only for the purpose of determining whether the Bid meets the Eligible Mandatory Criteria. It will not be used at any Phase of the evaluation to increase any score that the original Bid would achieve without the benefit of such additional or different information. For instance, an Eligible Mandatory Criterion that requires a mandatory minimum number of points to achieve compliance will be assessed at Phase II to determine whether such mandatory minimum score would be achieved with such additional or different information submitted by the Bidder in response to the CAR. If so, the Bid will be considered responsive in respect of such Eligible Mandatory Criterion, and the additional or different information submitted by the Bidder shall bind the Bidder as part of its Bid, but the Bidder's original score, which was less than the mandatory minimum for such Eligible Mandatory Criterion, will not change, and it will be that original score that is used to calculate any score for the Bid.
- (h) Canada will determine whether the Bid is responsive for the requirements reviewed at Phase II, considering such additional or different information or clarification as may have been provided by the Bidder in accordance with this Section. If the Bid is not found responsive for the requirements reviewed at Phase II to the satisfaction of Canada, then the Bid shall be considered non-responsive and will receive no further consideration.
- (i) Only Bids found responsive to the requirements reviewed in Phase II to the satisfaction of Canada, will receive a Phase III evaluation.

4.1.1.4 (2018-03-13) Phase III: Final Evaluation of the Bid

- (a) In Phase III, Canada will complete the evaluation of all Bids found responsive to the requirements reviewed at Phase II. Bids will be assessed in accordance with the entire requirement of the bid solicitation including the technical and financial evaluation criteria.
- (b) A Bid is non-responsive and will receive no further consideration if it does not meet all mandatory evaluation criteria of the solicitation.

4.1.2 Technical Evaluation

The evaluation of the technical bid will be divided into two (2) parts. The first part consists of mandatory criteria, which are evaluated on a simple pass/ fail basis. The second part of the evaluation procedure consists of a point rated sensory evaluation.

4.1.2.1 Mandatory Technical Criteria

- a. The Bidder must comply with and meet all technical requirements and all terms and conditions specified in this bid solicitation.
- b. Each bid will be reviewed for compliance with the mandatory requirements of the bid solicitation. Any element of the bid solicitation that is identified specifically with the words “must” or “mandatory” is a mandatory requirement. Bids that do not comply with each and every mandatory requirement will be declared non-responsive and be disqualified. The Evaluation Team may determine that a bid does not meet a mandatory requirement at any time during that evaluation process.
- c. The mandatory technical criteria are described in **Part 4 - Evaluation Procedures and Basis of Selection**, under **Table 1- Mandatory Criteria**, which must be provided at bid closing.
- d. Bidders are cautioned that Table 1- Mandatory Criteria does not include all the mandatory requirements of this solicitation. This solicitation contains other mandatory requirements dealing with the submission, format and content of proposals, including the mandatory submission of certifications and mandatory requirements of the submission of cost proposal. It is the Bidder's sole responsibility to read the entire solicitation to ensure that it complies with all mandatory requirements of this solicitation.
- e. Bidders are required to complete and submit with their technical proposal Table 1- Mandatory Criteria for all food items they wish to bid on in order to be evaluated. The format of the table should be similar to the format shown herein.
- f. The Phased Bid Compliance Process will apply to all mandatory technical criteria listed in Table 1- Mandatory Criteria.

Table 1 - Mandatory Criteria

#	Mandatory Criteria	Additional Instructions	Bidder's Page/ Section Reference	Pass	Fail
1.	Food Item Sample Requirements				
1a.	<p>From the list below, the Bidder must provide ten (10) samples of each food item they are bidding for. Only one version for each item being bid on will be accepted.</p> <p>Item No. 1 – Apple and Brown Sugar Crunchy Cereal (package 50g); Item No. 2 – Maple and Brown Sugar Oatmeal (package 50g); Item No. 3 – Strawberry Crunchy Cereal (package 50g); Item No. 4 – Hamburger Bun (package 57g); Item No. 5 – Blackberry Jam (package 20g); Item No. 6 – Raspberry Jam (package 20g); Item No. 7 – Strawberry Jam (package 20g); Item No. 8 – Chocolate Peanut Spread (package 20g); Item No. 9 – Peanut Butter (package 20g); Item No.10 – Ketchup (package 20g); Item No. 11 – Hot Sauce (package 3mL); Item No. 12 – Coffee – Espresso Roast (package 3g); Item No. 13 – Sports Drink – Fruit Punch (package 21g); Item No. 14 – Sports Drink - Grape (package 21g); Item No. 15 – Sports Drink - Ice (package 21g); Item No. 16 – Sports Drink – Lemon - Lime (package 21g); Item No. 17 – Sports Drink - Orange (package 21g); Item No. 18 – Sweet BBQ Trail Mix (package 50g); Item No. 19 – Chocolate Nut Trail Mix (package 50g); Item No. 20 – Peanut Butter Banana Trail Mix (package 50g); Item No. 21 – Tropical Trail Mix (package 50g); Item No. 22 – Beef Jerky - Teriyaki (package 50g); Item No. 23 – Chocolate Meal Replacement Beverage (package 60g); Item No. 24 – Vanilla Meal Replacement Beverage (package 60g); and Item No. 25 – Strawberry Meal Replacement Beverage (package 60g)</p>	<p>If the Bidder submits more than one version of the same item, the NCRP will randomly select which version will be evaluated. The other versions will not be considered.</p>			

1b.	<p>For each food item where a bid is submitted, the Bidder must ensure that each food item sample is from the same lot.</p> <p>Item No. 1 – Apple and Brown Sugar Crunchy Cereal (package 50g) Item No. 2 – Maple and Brown Sugar Oatmeal (package 50g) Item No. 3 – Strawberry Crunchy Cereal (package 50g) Item No. 4 – Hamburger Bun (package 57g) Item No. 5 – Blackberry Jam (package 20g) Item No. 6 – Raspberry Jam (package 20g) Item No. 7 – Strawberry Jam (package 20g) Item No. 8 – Chocolate Peanut Spread (package 20g) Item No. 9 – Peanut Butter (package 20g) Item No.10 – Ketchup (package 20g) Item No. 11 – Hot Sauce (package 3mL) Item No. 12 – Coffee – Espresso Roast (package 3g) Item No. 13 – Sports Drink – Fruit Punch (package 21g) Item No. 14 – Sports Drink – Grape (package 21g) Item No. 15 – Sports Drink – Ice (package 21g) Item No. 16 – Sports Drink – Lemon – Lime (package 21g) Item No. 17 – Sports Drink – Orange (package 21g) Item No. 18 – Sweet BBQ Trail Mix (package 50g) Item No. 19 – Chocolate Nut Trail Mix (package 50g) Item No. 20 – Peanut Butter Banana Trail Mix (package 50g) Item No. 21 – Tropical Trail Mix (package 50g) Item No. 22 – Beef Jerky – Teriyaki (package 50g) Item No. 23 – Chocolate Meal Replacement Beverage (package 60g) Item No. 24 – Vanilla Meal Replacement Beverage (package 60g) Item No. 25 – Strawberry Meal Replacement Beverage (package 60g)</p>				
1c.	The Bidder must ensure the lot number is printed on each submission sample for each food item they are bidding for according to the technical specifications found in Annex A - Statement of Requirement, under Annex A Part 7- Technical Specifications.				
1d.	The Bidder must certify that their food item samples meet all the technical requirements indicated in the technical specification sheet provided at Annex A - Statement of Requirement, under Annex A Part 7- Technical Specifications.				

1e.	The Bidder must provide a list of all food items that they wish to bid on.				
2.	Packaging Requirements				
2a.	The Bidder must provide the packaging material specification sheet from packaging supplier for each food item they are bidding on. The specification sheet must include the official logo and address of the manufacturer and must also be signed and dated by the manufacturer representative. Packaging specifications and requirements are found in Annex A - Statement of Requirement, under Annex A Part 7- Technical Specifications.				
3.	Trail Mix Ratio Verification				
3a.	The Bidder must provide the weight of each individual component in the trail mixes in grams (g). The trail mix ratios are found in the technical specifications found in Annex A - Statement of Requirement, under Annex A Part 7- Technical Specifications.	Note: DND reserves the right to weigh each component during the evaluation of the samples.			
4.	Required Statements				
4a.	The Bidder must provide a statement indicating that all food item samples meet all the specifications indicated in the technical specification sheet found in Annex A - Statement of Requirement, under Annex A Part 7- Technical Specifications. The Bidder must provide a statement for each food item they are bidding for.	The Bidder can simply state: “(Food item name) meets all specifications indicated in Annex A - Statement of Requirement, under Annex A Part 7- Technical Specifications.			
4b.	The Bidder must provide a statement indicating the minimum net weight of each food item they are bidding on. The minimum net weight must be indicated grams (g) as shown in the Technical Specifications sheets of Annex A- Statement of Requirement, under Annex A Part 7- Technical Specifications.				
4c.	The Bidder must provide a statement indicating the number of packets per shipping container at time of production for each food item they are bidding on.				

4d.	The Bidder must provide a statement indicating the production code interpretation for each food item they are bidding on.		Only applicable if the Canadian Armed Forces (CAF) production code is not used.		
5.	Bidder Representative				
5a.	The Bidder must provide an authorized representative and alternate representative for clarification or questions regarding their bid. The information must include the name, title, phone number and e-mail address.				
6.	Certificates of Analysis				
6a.	<p>The Bidder must provide a valid certificate from an accredited lab indicating the name of the food item, and the results of the respective criteria listed below. This only applies to the food items listed below.</p> <p>1. Water Activity</p> <p>i. Hamburger Bun ≤ 0.89</p> <p>ii. Beef Jerky ≤ 0.8</p> <p>2. Moisture Content</p> <p>i. Sports Drinks $\leq 3.5\%$</p> <p>ii. Espresso Roast Coffee $\leq 4\%$</p> <p>3. Meal Replacement Beverages</p> <p>i. Protein content $\geq 15g$</p> <p>ii. Vitamin D $\geq 2.5 \mu g$</p> <p>iii. Vitamin B₃/Niacin $\leq 6mg - NE$</p> <p>iv. Iron $\leq 2.5mg$</p> <p>v. Magnesium $\leq 120mg$</p> <p>4. Sports Drinks</p> <p>i. Vitamin C 60mg to 130mg</p> <p>ii. Sodium Content 115 mg – 150 mg</p> <p>iii. Potassium content 35 mg – 45 mg</p>	Certificates from labs outside of Canada and the United States will not be accepted.	Certificates must show the results for the total product. Certificates from individual ingredients will not be accepted.		

7.	Additional Documentation				
7a.	The Bidder's Technical Bid must include one (1) copy of Page 1 of this Request for Proposal (RFP), signed and dated by an authorized representative of the Bidder.				
8	Post contract award delivery – capability statement				
8a.	Delivery of food items must be delivered to the Assembler approximately 6 months from contract award.	As part of their response, the Bidder must provide a statement regarding their ability to meet this Requirement. The delivery date resulting from this calculation will form part of the contract.			

4.1.2.2 Point Rated Technical Criteria

- a. The purpose of the evaluation is to establish the acceptability of the food items by the users. Each food item submitted will be evaluated on its own merit using a nine (9) point Hedonic Scale ranging from 1 to 9 where each Evaluator indicate their rating. See **Annex A- Statement or Requirement**, under **Annex A Part 10- Hedonic Scale For Sensory Evaluation** for the Hedonic Scale used. Bidders who fail to submit the information requested by this bid solicitation will be rated accordingly.
- b. The Bidders must submit ten (10) samples of each food item they wish to bid on. This allows Canada to verify compliance with any of the requirements of this bid solicitation.
- c. A minimum of four (4) volunteers will evaluate each of the tendered food item samples provided.
- d. **Annex A Part 7- Technical Specifications** provides specifications that the Evaluators will use as a guide for product evaluation.
- e. To qualify, each food item must attain the required combined minimum average score of 6.00 (six) points from the following criterion:
 - i. Appearance;
 - ii. Texture;
 - iii. Flavour (taste and aroma); and
 - iv. Overall.
- f. The scores per criterion will be averaged and rounded to two decimals.
- g. If the proposed food item does not achieve the combined minimum overall average score of 6.00 points for the Appearance, Texture, Flavour and Overall criteria, the tendered food item will be disqualified from further consideration.
- h. In the event a food item fails the point-rated technical evaluation, Canada will not re-evaluate that food item.
- i. **Note to Bidders:** Once a Contract is awarded, approved tendered food item samples are retained and distributed to appropriate personnel who are responsible for conducting the comparison between that approved tendered food item sample and the production end product and, if required, option year(s).

Sensory Evaluation Example Scenario

In this scenario, one food item is evaluated by 5 evaluators:

Appearance- Food Item 1						Average
	Evaluator 1	Evaluator 2	Evaluator 3	Evaluator 4	Evaluator 5	
	Score	Score	Score	Score	Score	
Bidder A	7	6	5	6	5	

Texture- Food Item 1						Average
	Evaluator 1	Evaluator 2	Evaluator 3	Evaluator 4	Evaluator 5	
	Score	Score	Score	Score	Score	
Bidder A	7	7	5	6	5	

Flavour- Food Item 1						Average
	Evaluator 1	Evaluator 2	Evaluator 3	Evaluator 4	Evaluator 5	
	Score	Score	Score	Score	Score	
Bidder A	8	9	7	7	8	

Overall- Food Item 1						Average
	Evaluator 1	Evaluator 2	Evaluator 3	Evaluator 4	Evaluator 5	
	Score	Score	Score	Score	Score	
Bidder A	7	7	6	7	7	

To calculate the average score of each criterion, the scores will be averaged and rounded to two decimals.

Appearance- Food Item 1						Average
	Evaluator 1	Evaluator 2	Evaluator 3	Evaluator 4	Evaluator 5	
	Score	Score	Score	Score	Score	
Bidder A	7	6	5	6	5	5.80

Texture- Food Item 1						Average
	Evaluator 1	Evaluator 2	Evaluator 3	Evaluator 4	Evaluator 5	
	Score	Score	Score	Score	Score	
Bidder A	7	7	5	6	5	6.00

Flavour- Food Item 1						Average
	Evaluator 1	Evaluator 2	Evaluator 3	Evaluator 4	Evaluator 5	
	Score	Score	Score	Score	Score	
Bidder A	8	9	7	7	8	7.80

Overall- Food Item 1						Average
	Evaluator 1	Evaluator 2	Evaluator 3	Evaluator 4	Evaluator 5	
	Score	Score	Score	Score	Score	
Bidder A	7	7	6	7	7	6.80

In this scenario, the food item is responsive as the combined average score achieved for all four (4) criterion is over the required minimum score of 6.00 points.

Appearance- Food Item 1						Average
	Evaluator 1	Evaluator 2	Evaluator 3	Evaluator 4	Evaluator 5	
	Score	Score	Score	Score	Score	
Bidder A	7	6	5	6	5	5.80

Texture- Food Item 1						Average
	Evaluator 1	Evaluator 2	Evaluator 3	Evaluator 4	Evaluator 5	
	Score	Score	Score	Score	Score	
Bidder A	7	7	5	6	5	6.00

Flavour- Food Item 1						Average
	Evaluator 1	Evaluator 2	Evaluator 3	Evaluator 4	Evaluator 5	
	Score	Score	Score	Score	Score	
Bidder A	8	9	7	7	8	7.80

Overall- Food Item 1						Average
	Evaluator 1	Evaluator 2	Evaluator 3	Evaluator 4	Evaluator 5	
	Score	Score	Score	Score	Score	
Bidder A	7	7	6	7	7	6.80

Average of all four (4) criterion						6.60
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4.1.3 Financial Evaluation

The Financial Evaluation will be conducted by calculating the average using Table 2- Pricing Tables below for each food item. The firm unit price provided will be used to complete the tables in **Annex B- Basis of Payment** at Contract award.

For each item being submitted, Bidders must submit a firm unit price for each Scale (1. to 6.). All firm unit prices must be rounded to 2 decimals.

4.1.3.1 The Total Bid Price will be calculated as follows:

For every line item:

For each Food Item, the sum of each Scale from 1 to 6, will be averaged to determine the Average Firm Unit Price under the Basis of Selection.

The average for each scale will be rounded to two decimals.

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Food Item Evaluation Example Scenario

Item No. 1 – Food Item		
Scale		Firm Unit Price
1.	0 to 20,000 Units	\$4.56
2.	20,001 to 40,000 Units	\$4.56
3.	40,001 to 60,000 Units	\$4.48
4.	60,001 to 80,000 Units	\$4.32
5.	80,001 to 100,000 Units	\$4.31
6.	100,001 Units and up	\$4.23
Total of Firm Unit Prices		\$26.46
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$4.41
Number of Units per Contractor's shipping box		

Table 2- Pricing Tables

Item No. 1 – Apple and Brown Sugar Crunchy Cereal (package 50g)		
Scale		Firm Unit Price
1.	0 to 20,000 Units	\$
2.	20,001 to 40,000 Units	\$
3.	40,001 to 60,000 Units	\$
4.	60,001 to 80,000 Units	\$
5.	80,001 to 100,000 Units	\$
6.	100,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Item No. 2 – Maple and Brown Sugar Oatmeal (package 50g)		
Scale		Firm Unit Price
1.	0 to 20,000 Units	\$
2.	20,001 to 40,000 Units	\$
3.	40,001 to 60,000 Units	\$
4.	60,001 to 80,000 Units	\$
5.	80,001 to 100,000 Units	\$
6.	100,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Item No. 3 – Strawberry Crunchy Cereal (package 50g)		
Scale		Firm Unit Price
1.	0 to 20,000 Units	\$
2.	20,001 to 40,000 Units	\$
3.	40,001 to 60,000 Units	\$
4.	60,001 to 80,000 Units	\$
5.	80,001 to 100,000 Units	\$
6.	100,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

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Item No. 4 – Hamburger Bun (package 57g)		
Scale		Firm Unit Price
1.	0 to 200,000 Units	\$
2.	200,001 to 400,000 Units	\$
3.	400,001 to 600,000 Units	\$
4.	600,001 to 800,000 Units	\$
5.	800,001 to 1, 000,000 Units	\$
6.	1, 000,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Item No. 5 – Blackberry Jam (package 20g)		
Scale		Firm Unit Price
1.	0 to 100,000 Units	\$
2.	100,001 to 200,000 Units	\$
3.	200,001 to 300,000 Units	\$
4.	300,001 to 400,000 Units	\$
5.	400,001 to 500,000 Units	\$
6.	500,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Item No. 6 – Raspberry Jam (package 20g)		
Scale		Firm Unit Price
1.	0 to 100,000 Units	\$
2.	100,001 to 200,000 Units	\$
3.	200,001 to 300,000 Units	\$
4.	300,001 to 400,000 Units	\$
5.	400,001 to 500,000 Units	\$
6.	500,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Item No. 7 – Strawberry Jam (package 20g)		
Scale		Firm Unit Price
1.	0 to 100,000 Units	\$
2.	100,001 to 200,000 Units	\$
3.	200,001 to 300,000 Units	\$
4.	300,001 to 400,000 Units	\$
5.	400,001 to 500,000 Units	\$
6.	500,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

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Item No. 8 – Chocolate Peanut Spread (package 20g)		
Scale		Firm Unit Price
1.	0 to 100,000 Units	\$
2.	100,001 to 200,000 Units	\$
3.	200,001 to 300,000 Units	\$
4.	300,001 to 400,000 Units	\$
5.	400,001 to 500,000 Units	\$
6.	500,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Item No. 9 – Peanut Butter (package 20g)		
Scale		Firm Unit Price
1.	0 to 200,000 Units	\$
2.	200,001 to 400,000 Units	\$
3.	400,001 to 600,000 Units	\$
4.	600,001 to 800,000 Units	\$
5.	800,001 to 1, 000,000 Units	\$
6.	1, 000,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Item No.10 – Ketchup (package 20g)		
Scale		Firm Unit Price
1.	0 to 20,000 Units	\$
2.	20,001 to 40,000 Units	\$
3.	40,001 to 60,000 Units	\$
4.	60,001 to 80,000 Units	\$
5.	80,001 to 100,000 Units	\$
6.	100,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Item No. 11 – Hot Sauce (package 3mL)		
Scale		Firm Unit Price
1.	0 to 200,000 Units	\$
2.	200,001 to 400,000 Units	\$
3.	400,001 to 600,000 Units	\$
4.	600,001 to 800,000 Units	\$
5.	800,001 to 1, 000,000 Units	\$
6.	1, 000,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

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Item No. 12 – Coffee – Espresso Roast (package 3g)		
Scale		Firm Unit Price
1.	0 to 20,000 Units	\$
2.	20,001 to 40,000 Units	\$
3.	40,001 to 60,000 Units	\$
4.	60,001 to 80,000 Units	\$
5.	80,001 to 100,000 Units	\$
6.	100,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Item No. 13 – Sports Drink – Fruit Punch (package 21g)		
Scale		Firm Unit Price
1.	0 to 200,000 Units	\$
2.	200,001 to 400,000 Units	\$
3.	400,001 to 600,000 Units	\$
4.	600,001 to 800,000 Units	\$
5.	800,001 to 1, 000,000 Units	\$
6.	1, 000,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Item No. 14 – Sports Drink - Grape (package 21g)		
Scale		Firm Unit Price
1.	0 to 200,000 Units	\$
2.	200,001 to 400,000 Units	\$
3.	400,001 to 600,000 Units	\$
4.	600,001 to 800,000 Units	\$
5.	800,001 to 1, 000,000 Units	\$
6.	1, 000,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Item No. 15 – Sports Drink - Ice (package 21g)		
Scale		Firm Unit Price
1.	0 to 200,000 Units	\$
2.	200,001 to 400,000 Units	\$
3.	400,001 to 600,000 Units	\$
4.	600,001 to 800,000 Units	\$
5.	800,001 to 1, 000,000 Units	\$
6.	1, 000,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

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Item No. 16 – Sports Drink – Lemon - Lime (package 21g)		
Scale		Firm Unit Price
1.	0 to 200,000 Units	\$
2.	200,001 to 400,000 Units	\$
3.	400,001 to 600,000 Units	\$
4.	600,001 to 800,000 Units	\$
5.	800,001 to 1, 000,000 Units	\$
6.	1, 000,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Item No. 17 – Sports Drink - Orange (package 21g)		
Scale		Firm Unit Price
1.	0 to 200,000 Units	\$
2.	200,001 to 400,000 Units	\$
3.	400,001 to 600,000 Units	\$
4.	600,001 to 800,000 Units	\$
5.	800,001 to 1, 000,000 Units	\$
6.	1, 000,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Item No. 18 – Sweet BBQ Trail Mix(package 50g)		
Scale		Firm Unit Price
1.	0 to 50,000 Units	\$
2.	50,001 to 100,000 Units	\$
3.	100,001 to 150,000 Units	\$
4.	150,001 to 200,000 Units	\$
5.	200,001 to 250,000 Units	\$
6.	250,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Item No. 19 – Chocolate Nut Trail Mix(package 50g)		
Scale		Firm Unit Price
1.	0 to 50,000 Units	\$
2.	50,001 to 100,000 Units	\$
3.	100,001 to 150,000 Units	\$
4.	150,001 to 200,000 Units	\$
5.	200,001 to 250,000 Units	\$
6.	250,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

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Item No. 20 – Peanut Butter Banana Trail Mix (package 50g)		
Scale		Firm Unit Price
1.	0 to 50,000 Units	\$
2.	50,001 to 100,000 Units	\$
3.	100,001 to 150,000 Units	\$
4.	150,001 to 200,000 Units	\$
5.	200,001 to 250,000 Units	\$
6.	250,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Item No. 21 – Tropical Trail Mix (package 50g)		
Scale		Firm Unit Price
1.	0 to 50,000 Units	\$
2.	50,001 to 100,000 Units	\$
3.	100,001 to 150,000 Units	\$
4.	150,001 to 200,000 Units	\$
5.	200,001 to 250,000 Units	\$
6.	250,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Item No. 22 – Beef Jerky - Teriyaki (package 50g)		
Scale		Firm Unit Price
1.	0 to 50,000 Units	\$
2.	50,001 to 100,000 Units	\$
3.	100,001 to 150,000 Units	\$
4.	150,001 to 200,000 Units	\$
5.	200,001 to 250,000 Units	\$
6.	250,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Item No. 23 – Chocolate Meal Replacement Drink (package 60g)		
Scale		Firm Unit Price
1.	0 to 20,000 Units	\$
2.	20,001 to 40,000 Units	\$
3.	40,001 to 60,000 Units	\$
4.	60,001 to 80,000 Units	\$
5.	80,001 to 100,000 Units	\$
6.	100,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Item No. 24 – Vanilla Meal Replacement Drink (package 60g)		
Scale		Firm Unit Price
1.	0 to 20,000 Units	\$
2.	20,001 to 40,000 Units	\$
3.	40,001 to 60,000 Units	\$
4.	60,001 to 80,000 Units	\$
5.	80,001 to 100,000 Units	\$
6.	100,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Item No. 25 – Strawberry Meal Replacement Drink (package 60g)		
Scale		Firm Unit Price
1.	0 to 20,000 Units	\$
2.	20,001 to 40,000 Units	\$
3.	40,001 to 60,000 Units	\$
4.	60,001 to 80,000 Units	\$
5.	80,001 to 100,000 Units	\$
6.	100,001 Units and up	\$
Total of Firm Unit Prices		\$
Average Firm Unit Price for this food item (Scale 1. To 6.)		\$
Number of Units per Contractor's shipping box		

Note: The Consumer Price Index (CPI) will be used to determine the applicable price adjustments for all Option Periods, therefore only the pricing for the initial Contract period must be provided for the financial offer evaluation. Canada reserves the right to negotiate any modifications to the payment options and price adjustments with the Contractor, based on the different type of items described in **Annex A - Statement of Requirement**.

4.1.3.2 Evaluation of Price- Canadian- Foreign Bidders

1. The price of the bid will be evaluated as follows:
 - a. Canadian-based Bidders must submit firm unit prices, Canadian customs duties and excise taxes included, and Applicable Taxes excluded.
 - b. Foreign-based Bidders must submit firm unit prices, Canadian customs duties, excise taxes and Applicable Taxes excluded. Canadian customs duties and excise taxes payable by Canada will be added, for evaluation purposes only, to the prices submitted by foreign-based Bidders.
2. Unless the bid solicitation specifically requires bids to be submitted in Canadian currency, bids submitted in foreign currency will be converted to Canadian currency for evaluation purposes. The rate given by the Bank of Canada in effect on the bid solicitation closing date, or on another date specified in the bid solicitation, will be applied as a conversion factor to the bids submitted in foreign currency.
3. Although Canada reserves the right to award the Contract either on an FOB plant or FOB destination, Canada requests that Bidders provide prices FOB their plant or shipping point and FOB destination. Bids will be assessed on an FOB destination basis.

4. For the purpose of the bid solicitation, Bidders with an address in Canada are considered Canadian-based Bidders and Bidders with an address outside of Canada are considered foreign-based Bidders.

4.1.3.3 Taxes- Foreign-based Contractor

Unless specified otherwise in the Contract, the price includes no amount for any federal excise tax, state or local sales or use tax, or any other tax of a similar nature, or any Canadian tax whatsoever. The price, however, includes all other taxes. If the Work is normally subject to federal excise tax, Canada will, upon request, provide the Contractor a certificate of exemption from such federal excise tax in the form prescribed by the federal regulations.

Canada will provide the Contractor evidence of export that may be requested by the tax authorities. If, as a result of Canada's failure to do so, the Contractor has to pay federal excise tax, Canada will reimburse the Contractor if the Contractor takes such steps as Canada may require to recover any payment made by the Contractor. The Contractor must refund to Canada any amount so recovered.

4.2 Basis of Selection

- a. To be declared responsive, a bid must:
 - i. Comply with all the requirements of the bid solicitation; and
 - ii. Meet all mandatory criteria; and
 - iii. Obtain the required minimum average score of 6.00 for each of the mandatory food samples.
- b. Bids not meeting i. or ii. or iii. will be declared non-responsive.
- c. The selection will be based on the highest responsive combined rating of technical merit and price. The ratio will be 60% for the technical merit and 40% for the price.
- d. To establish the technical merit score, the overall technical score obtained in the Point Rated Technical Criteria for each responsive bid will be determined as follows: total number of points obtained/ maximum number of points available, multiplied by the ratio of 60%.
- e. To establish the pricing score, each responsive bid will be prorated against the lowest evaluated price and the ratio of 40%.
- f. For each responsive bid, the technical merit score and the pricing score will be added to determine its combined rating.
- g. Neither the responsive tendered food item obtaining the highest score nor the one with the lowest evaluated price will necessarily be accepted. The responsive tendered food item with the highest combined rating of technical merit and price will be recommended for award of a contract.
- h. The table below illustrates an example where all three bids where a tendered food item is responsive and the selection of the Contractor is determined by a 60/40 ratio of technical merit and price, respectively. The total available points equals 9.00 and the lowest evaluated price is \$85.00 (85).

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Item No. 1- Food Item				
		Bidder 1	Bidder 2	Bidder 3
Overall Technical Score		8.90 /9.00	6.66 /9.00	7.50 /9.00
Bid Evaluated Price		\$100.00	\$90.00	\$85.00
Calculations	Technical Merit Score	$8.90/9.00 \times 60 = 59.33$	$6.66/9.00 \times 60 = 44.40$	$7.50/9.00 \times 60 = 50.00$
	Pricing Score	$85/100 \times 40 = 34.00$	$85/90 \times 40 = 37.78$	$85/85 \times 40 = 40.00$
Combined Rating		93.33	82.18	90.00
Overall Rating		1 st	3 rd	2 nd

PART 5 – CERTIFICATIONS AND ADDITIONAL INFORMATION

Bidders must provide the required certifications and additional information to be awarded a contract.

The certifications provided by Bidders to Canada are subject to verification by Canada at all times. Unless specified otherwise, Canada will declare a bid non-responsive, or will declare a Contractor in default if any certification made by the Bidder is found to be untrue whether made knowingly or unknowingly, during the bid evaluation period or during the contract period.

The Contracting Authority will have the right to ask for additional information to verify the Bidder's certifications. Failure to comply and to cooperate with any request or requirement imposed by the Contracting Authority will render the bid non-responsive or constitute a default under the Contract.

5.1 Certifications Required to be awarded a contract

Bidders should submit the following duly completed certifications as part of their bid.

5.1.1 Integrity Provisions - Declaration of Convicted Offences

In accordance with the Integrity Provisions of the Standard Instructions, all bidders must provide with their bid, **if applicable**, the declaration form available on the [Forms for the Integrity Regime](http://www.tpsgc-pwgsc.gc.ca/ci-if/declaration-eng.html) website (<http://www.tpsgc-pwgsc.gc.ca/ci-if/declaration-eng.html>), to be given further consideration in the procurement process.

5.1.2 Additional Certifications Required with the Bid

5.1.2.1 Canadian Content Certification

This procurement is conditionally limited to Canadian goods.

Subject to the evaluation procedures contained in the bid solicitation or upon request, Bidders acknowledge that only bids with a certification that the good(s) offered are Canadian goods, as defined in clause [A3050T](#), may be considered.

Failure to provide this certification completed with the bid will result in the good(s) offered being treated as non-Canadian goods.

The Bidder certifies that:

() the good(s) offered are Canadian goods as defined in paragraph 1 of clause [A3050T](#).

Bidders should submit this certification completed with their bid. If the certification is not completed and submitted with the bid, the Contracting Authority will so inform the Bidder and provide the Bidder with a time frame within which to submit this completed certification. Failure to comply with the request of the Contracting Authority and submit the completed certification will render the bid non-responsive.

For more information on how to determine the Canadian content for a mix of goods, a mix of services or a mix of goods and services, consult [Annex 3.6](#)(9), Example 2, of the [Supply Manual](#).

5.1.2.1.1 SACC Manual clause [A3050T](#) 2020-07-01 Canadian Content Definition

5.2 Certifications Precedent to Contract Award and Additional Information

The certifications and additional information listed below should be submitted with the bid, but may be submitted afterwards. If any of these required certifications or additional information is not completed and

submitted as requested, the Contracting Authority will inform the Bidder of a time frame within which to provide the information. Failure to provide the certifications or the additional information listed below within the time frame provided will render the bid non-responsive.

5.2.1 Integrity Provisions – Required Documentation

In accordance with the section titled Information to be provided when bidding, contracting or entering into a real procurement agreement of the [Ineligibility and Suspension Policy](http://www.tpsgc-pwgsc.gc.ca/ci-if/politique-policy-eng.html) (<http://www.tpsgc-pwgsc.gc.ca/ci-if/politique-policy-eng.html>), the Bidder must provide the required documentation, as applicable, to be given further consideration in the procurement process.

5.2.2 Federal Contractors Program for Employment Equity - Bid Certification

By submitting a bid, the Bidder certifies that the Bidder, and any of the Bidder's members if the Bidder is a Joint Venture, is not named on the Federal Contractors Program (FCP) for employment equity "FCP Limited Eligibility to Bid" list available at the bottom of the page of the [Employment and Social Development Canada \(ESDC\) - Labour's](https://www.canada.ca/en/employment-social-development/programs/employment-equity/federal-contractor-program.html#) website (<https://www.canada.ca/en/employment-social-development/programs/employment-equity/federal-contractor-program.html#>).

Canada will have the right to declare a bid non-responsive if the Bidder, or any member of the Bidder if the Bidder is a Joint Venture, appears on the "FCP Limited Eligibility to Bid" list at the time of contract award.

Canada will also have the right to terminate the Contract for default if a Contractor, or any member of the Contractor if the Contractor is a Joint Venture, appears on the "[FCP Limited Eligibility to Bid](#)" list during the period of the Contract.

The Bidder must provide the Contracting Authority with a completed annex titled Federal Contractors Program for Employment Equity - Certification, before contract award. If the Bidder is a Joint Venture, the Bidder must provide the Contracting Authority with a completed annex Federal Contractors Program for Employment Equity - Certification, for each member of the Joint Venture.

PART 6 - RESULTING CONTRACT CLAUSES

The following clauses and conditions apply to and form part of any contract resulting from the bid solicitation.

6.1 Security Requirements

There is no security requirement applicable to the Contract.

6.2 Statement of Requirement

The Contractor must provide the food items for the IMP's in accordance with **Annex A - Statement of Requirement**.

6.3 Modifications to Food Items

Based on future needs, Canada, at its discretion, might expand, change, add or modify any food items required for the IMPs with the agreement of the Contractor based on the food item they are responsible for.

6.4 Standard Clauses and Conditions

All clauses and conditions identified in the Contract by number, date and title are set out in the [Standard Acquisition Clauses and Conditions Manual](https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual) (<https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual>) issued by Public Works and Government Services Canada.

6.4.1 General Conditions

[2010A](#) (2020-05-28) General Conditions - Goods (Medium Complexity), apply to and form part of the Contract.

6.4.1.2 Revisions to the SACC Manual

Insert:

2010A: General conditions: Goods (medium complexity)

ID: 2010A

Effective Date: 2021-xx-xx

SACC Manual item status: Active

Parent Section: General Conditions

SACC Item usage: Reference

Legal text for SACC item

[...]

31 Code of Conduct for Procurement—contract

32 Anti-forced labour requirements

[...]

2010A 31 (2016-04-04) Code of Conduct for Procurement—contract

The Contractor agrees to comply with the [Code of Conduct for Procurement](#) and to be bound by its terms for the period of the Contract.

[...]

2010A 32 (2021-xx-xx) Anti-forced labour requirements

1. The Contractor represents and warrants that the Work is not mined, manufactured or produced wholly or in part by forced labour. Regardless of who acts as an importer, the Contractor must not during the performance of the Contract, directly or indirectly, deliver Work to Canada or import Work into Canada the importation of which is prohibited pursuant

- to ss. 136(1) of the *Customs Tariff Act* and tariff item No. 9897.00.00 of the *Customs Tariff – Schedule* (as amended from time to time), because it is mined, manufactured or produced wholly or in part by forced labour.
2. If a tariff classification determination is made under the *Customs Act* that the importation of the Work, or any part of the Work, is prohibited, the Contractor must immediately inform the Contracting Authority in writing. Canada may terminate the Contract for default in accordance with section 2010A 23 - Default by the Contractor if the Work or any part of the Work is classified under tariff item no. 9897.00.00 of the *Customs Tariff – Schedule* as mined, manufactured or produced wholly or in part by forced labour. If the Contractor is aware that the Work, or any part of the Work, is being or has been investigated regarding whether it is prohibited from entry pursuant to tariff item No. 9897.00.00, the Contractor must immediately inform the Contracting Authority in writing of that investigation.
 3. Canada may terminate the Contract for default in accordance with section 2010A 23 - Default by the Contractor if it has reasonable grounds to believe the Work was mined, manufactured or produced in whole or in part by forced labour or linked to human trafficking. Reasonable grounds for making such a determination may include:
 - a. Findings or Withhold Release Orders issued by the United States Customs and Border Protection, under the US *Trade Facilitation and Trade Enforcement Act* (TFTEA) of 2015; or
 - b. Credible evidence from a reliable source, including but not limited to non-governmental organizations.
 4. Canada may terminate the Contract for default in accordance with section 2010A 23 - Default by the Contractor if the Contractor has, in the past three years, been convicted of any of the following offences under the *Criminal Code* or the *Immigration and Refugee Protection Act*:
 - i. section 279.01 (Trafficking in persons);
 - ii. section 279.011 (Trafficking of a person under the age of eighteen years);
 - iii. subsection 279.02(1) (Material benefit - trafficking);
 - iv. subsection 279.02(2) (Material benefit - trafficking of person under 18 years);
 - v. subsection 279.03(1) (Withholding or destroying documents - trafficking);
 - vi. subsection 279.03(2) (Withholding or destroying documents - trafficking of person under 18 years); or

Immigration and Refugee Protection Act

 - vii. section 118 (Trafficking in persons).
 5. Canada may terminate the Contract for default in accordance with section 2010A 23 - Default by the Contractor if the Contractor has, in the past three years, been convicted of an offence in a jurisdiction other than Canada that, in Canada's opinion, is similar to any of the offences identified in paragraphs 4(i) to (vii).
 6. For purposes of determining whether a foreign offence is similar to a listed offence, PWGSC will take into account the following factors:
 - i. in the case of a conviction, whether the court acted within its jurisdiction;
 - ii. whether the supplier was afforded the right to appear during the court's proceedings or to submit to the court's jurisdiction;
 - iii. whether the court's decision was obtained by fraud; or
 - iv. whether the supplier was entitled to present to the court every defence that the supplier would have been entitled to present had the proceeding been tried in Canada.
 7. Where Canada intends to terminate the Contract under this section, Canada will inform the Contractor and provide the Contractor an opportunity to make written representations before

making a final decision. Written representations must be submitted within 30 days from receiving a notice of concern unless Canada establishes a different deadline.

6.4.1.1 under Section 09 Warranty

Delete: The warranty period will be **12 months** after delivery and acceptance of the Work or the length of the Contractor's or manufacturer's standard warranty period, whichever is longer.

Insert: The warranty period will be **3 years** after delivery and acceptance of the Work or the length of the Contractor's or manufacturer's standard warranty period, whichever is longer.

This contract will terminate only once all obligations of all Parties have been performed, including warranties, or upon earlier termination as indicated in the General Terms and Conditions.

6.5 Term of Contract

6.5.1 Period of the Contract

The "Contract Period" is the entire period of time during which the Contractor is obliged to perform the Work, which includes:

- a. The "Initial Contract Period" which begins on the date the Contract is awarded and ends on March 31, 2022;
- b. The Period during which the Contract is extended, if Canada chooses to exercise any options set out in the Contract.

6.5.2 Delivery Date

- a. For the Initial Contract Period, all deliverables must be delivered approximately 6 months from contract award. The anticipated delivery date is: *(Insert at Contract award)*
- b. For the option period 1, all deliverables must be delivered no later than March 31, 2023.
- c. For the option period 2, all deliverables must be delivered no later than March 31, 2024.
- d. For the option period 3, all deliverables must be delivered no later than March 31, 2025.
- e. For the option period 4, all deliverables must be delivered no later than March 31, 2026.
- f. For the option period 5, all deliverables must be delivered no later than March 31, 2027.

Should the delivery be unable to be completed by the specified time period, the Contractor must advise DND and the Contracting Authority no less than 30 days from the delivery date.

6.5.3 Option to Extend the Contract

The Contractor grants to Canada the irrevocable option to extend the term of the Contract by up to five (5) additional one (1) year periods under the same conditions. The Contractor agrees that, during the extended period of the Contract, it will be paid in accordance with the applicable provisions as set out in the Basis of Payment.

Canada may exercise this option at any time by sending a written notice to the Contractor at least 15 calendar days before the expiry date of the Contract. The option may only be exercised by the Contracting Authority, and will be evidenced for administrative purposes only, through a contract amendment.

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6.5.4 Delivery Points

Delivery of the requirement will be made to the Assembler at:

Canadian Forces
C/O Ropack Inc
7800 Vauban St.
Anjou (Montreal), Quebec
H1J 2N1

Telephone: *will be provided at Contract award*

Fax: *will be provided at Contract award*

6.6 Authorities

6.6.1 Contracting Authority

The Contracting Authority for the Contract is:

Name: Kristine Jackson
Title: Supply Specialist
Public Services and Procurement Canada
Acquisitions Branch
Directorate: Consumer Goods and Information Products Division- PD Division
Address: 140 O'Connor Street, Ottawa, ON, K1A 0R5

Telephone: 343-542-6608

E-mail address: kristine.jackson@tpsgc-pwgsc.gc.ca

The Contracting Authority is responsible for the management of the Contract and any changes to the Contract must be authorized in writing by the Contracting Authority. The Contractor must not perform work in excess of or outside the scope of the Contract based on verbal or written requests or instructions from anybody other than the Contracting Authority.

6.6.2 Project Authority

The Project Authority for the Contract is:

Name: *will be provided at Contract award*

Title: _____

Organization: _____

Address: _____

Telephone: ____-____-_____

E-mail address: _____

The Project Authority is the representative of the department or agency for whom the Work is being carried out under the Contract and is responsible for all matters concerning the technical content of the Work under the Contract. Technical matters may be discussed with the Project Authority, however the Project Authority has no authority to authorize changes to the scope of the Work. Changes to the scope of the Work can only be made through a contract amendment issued by the Contracting Authority.

6.6.3 Procurement Authority

The Procurement Authority for the Contract is:

Name: *will be provided at Contract award*

Title: _____

Organization: _____

Address: _____

Telephone: _____

E-mail address: _____

The Procurement Authority is the representative of the department or agency for whom the Work is being carried out under the Contract. The Procurement Authority is responsible for the implementation of tools and processes required for the administration of the Contract. The Contractor may discuss administrative matters identified in the Contract with the Procurement Authority however the Procurement Authority has no authority to authorize changes to the scope of the Work. Changes to the scope of Work can only be made through a contract amendment issued by the Contracting Authority.

6.6.4 Contractor's Representative

Name: *will be included at Contract award*

Title: _____

Organization: _____

Address: _____

Telephone: _____

Facsimile: _____

E-mail address: _____

6.7 Payment

6.7.1 Basis of Payment

In consideration of the Contractor satisfactorily completing all of its obligations under the Contract, the Contractor will be paid a firm unit price as specified in Annex B- Basis of Payment of the contract. Customs duties are included and Applicable Taxes are extra.

Canada will not pay the Contractor for any design changes, modifications or interpretations of the Work, unless they have been approved, in writing, by the Contracting Authority before their incorporation into the Work.

6.7.2 Multiple Payments

Canada will pay the Contractor upon completion and delivery of units in accordance with the payment provisions of the Contract if:

- a. an accurate and complete invoice and any other documents required by the Contract have been submitted in accordance with the invoicing instructions provided in the Contract;
- b. all such documents have been verified by Canada; and
- c. the Work delivered has been accepted by Canada.

6.7.3 Shipping Instructions- Delivery at Destination

The Contractor must ship the goods prepaid DDP- Delivery Duty Paid to the destination listed in 6.5.4 Delivery Points. Unless otherwise directed, delivery must be made by the most economical means. Shipping charges must be shown as a separate item on the Contractor's invoice. The Contractor is responsible for all delivery charges, administration, costs and risks of transport and customs clearance, including the payment of customs duties and Applicable Taxes.

6.7.4 SACC Manual Clauses

C2000C (2007-11-30) Taxes - Foreign-based Contractor

6.7.5 Electronic Payment of Invoices – Contract

The Contractor accepts to be paid using any of the following Electronic Payment Instrument(s):

- a. Direct Deposit (Domestic and International); and
- b. Wire Transfer (International Only).

6.8 Invoicing Instructions

- a. The Contractor must submit invoices in accordance with the section entitled "Invoice Submission" of the general conditions. Invoices cannot be submitted until all work identified in the invoice is completed.

Each invoice must be supported by:

- i. a copy of the release document and any other documents as specified in the Contract;
- b. Invoices must be distributed as follows:
 - i. One (1) copy in high quality PDF format must be forwarded to the following e-mail address for certification and payment:

(E-mail address will be provided at Contract award)
 - ii. One (1) copy must be forwarded to the Contracting Authority identified under the section entitled "Authorities" of the Contract.

6.9 Certifications and Additional Information

6.9.1. Compliance

Unless specified otherwise, the continuous compliance with the certifications provided by the Contractor in its bid or precedent to contract award, and the ongoing cooperation in providing additional information are conditions of the Contract and failure to comply will constitute the Contractor in default. Certifications are subject to verification by Canada during the entire period of the Contract.

6.9.2. Federal Contractors Program for Employment Equity - Default by the Contractor

The Contractor understands and agrees that, when an Agreement to Implement Employment Equity (AIEE) exists between the Contractor and Employment and Social Development Canada (ESDC)-Labour, the AIEE must remain valid during the entire period of the Contract. If the AIEE becomes invalid, the

name of the Contractor will be added to the "[FCP Limited Eligibility to Bid](#)" list. The imposition of such a sanction by ESDC will constitute the Contractor in default as per the terms of the Contract.

6.10 Applicable Laws

The Contract must be interpreted and governed, and the relations between the parties determined, by the laws in force in Ontario.

6.11 Priority of Documents

If there is a discrepancy between the wording of any documents that appear on the list, the wording of the document that first appears on the list has priority over the wording of any document that subsequently appears on the list.

- a. the Articles of Agreement;
- b. the general conditions 2010A (2020-05-28) General Conditions; Goods (medium complexity);
- c. Annex A, Statement of Requirement;
- d. Annex B, Basis of Payment; and
- e. the Contractor's bid dated _____ (*insert date of bid at Contract award*)

6.12 SACC Manual Clauses

- a. [D5540C](#) (2019-05-30) ISO 9001: 2015 Quality Management Systems- Requirements (Quality Assurance Code Q)
- b. [D5510C](#) (2017-08-17) Quality Assurance Authority (Department of National Defence): Canadian-based Contractor

Substitute the last paragraph of [D5510C](#) with the following:

Quality control, inspection and test records that substantiate conformity to the specified requirements, including records of corrective actions, must be retained by the Contractor for four (4) years from the date of completion or termination of the Contract and must be made available to the QAR upon request.

- c. [D5515C](#) (2010-01-11) Quality Assurance Authority (Department of National Defence)- Foreign-based and United States Contractor

Substitute the last paragraph of [D5515C](#) with the following:

Quality control, inspection and test records that substantiate conformity to the specified requirements, including records of corrective actions, must be retained by the Contractor for four (4) years from the date of completion or termination of the Contract and must be made available to the QAR upon request.

- d. [D5606C](#) (2017-11-28) Release Documents (Department of National Defence)- Canadian-based Contractor
- e. [D5604C](#) (2008-12-12) Release Documents (Department of National Defence)- Foreign-based Contractor
- f. [D5605C](#) 2021-05-20 Release Documents (Department of National Defence)- United States-based Contractor
- g. [B7500C](#) (2006-06-16) Excess Goods
- h. [A1009C](#) (2008-05-12) Work Site Access

6.13 Release Documents- Distribution

The Contractor must prepare the release documents in a current electronic format and distribute them as follows:

- a. One (1) copy mailed to consignee marked: "Attention: Receipts Officer";
- b. Two (2) copies with shipment (in a waterproof envelope) to the consignee;
- c. One (1) copy to the Contracting Authority;
- d. One (1) copy to the Quality Assurance Representative;
- e. One (1) copy to the Contractor; and
- f. For all non-Canadian Contractors, one (1) copy to:

*DQA/Contract Administration
National Defence Headquarters
Mgen George R. Pearkes Building
101 Colonel By Drive
Ottawa, ON K1A 0K2
E-mail: ContractAdmin.DQA@forces.gc.ca*

6.14 Insurance Requirements

SACC Manual clause [G1005C](#) (2016-01-28) Insurance - No Specific Requirement

6.15 Dispute Resolution

- a. The parties agree to maintain open and honest communication about the Work throughout and after the performance of the contract.
- b. The parties agree to consult and co-operate with each other in the furtherance of the contract and promptly notify the other party or parties and attempt to resolve problems or differences that may arise.
- c. If the parties cannot resolve a dispute through consultation and cooperation, the parties agree to consult a neutral third party offering alternative dispute resolution services to attempt to address the dispute.
- d. Options of alternative dispute resolution services can be found on Canada's Buy and Sell website under the heading "[Dispute Resolution](#)".

ANNEX A- STATEMENT OF REQUIREMENT

ANNEX A PART 1- GENERAL

1. Objective

This document provides information on the Department of National Defence's (DND) need to purchase the following food items for the IMPs:

Item No. 1 – Apple and Brown Sugar Crunchy Cereal (package 50g);
Item No. 2 – Maple and Brown Sugar Oatmeal (package 50g);
Item No. 3 – Strawberry Crunchy Cereal (package 50g);
Item No. 4 – Hamburger Bun (package 57g);
Item No. 5 – Blackberry Jam (package 20g);
Item No. 6 – Raspberry Jam (package 20g);
Item No. 7 – Strawberry Jam (package 20g);
Item No. 8 – Chocolate Peanut Spread (package 20g);
Item No. 9 – Peanut Butter (package 20g);
Item No. 10 – Ketchup (package 20g);
Item No. 11 – Hot Sauce (package 3mL);
Item No. 12 – Coffee – Espresso Roast (package 3g);
Item No. 13 – Sports Drink – Fruit Punch (package 21g);
Item No. 14 – Sports Drink – Grape (package 21g);
Item No. 15 – Sports Drink – Ice (package 21g);
Item No. 16 – Sports Drink – Lemon – Lime (package 21g);
Item No. 17 – Sports Drink – Orange (package 21g);
Item No. 18 – Sweet BBQ Trail Mix (package 50g);
Item No. 19 – Chocolate Nut Trail Mix (package 50g);
Item No. 20 – Peanut Butter Banana Trail Mix (package 50g);
Item No. 21 – Tropical Trail Mix (package 50g);
Item No. 22 – Beef Jerky – Teriyaki (package 50g);
Item No. 23 – Chocolate Meal Replacement Drink (package 60g);
Item No. 24 – Vanilla Meal Replacement Drink (package 60g); and
Item No. 25 – Strawberry Meal Replacement Drink (package 60g)

2. Background

Each year, the National Combat Ration Program (NCRP) produces Individual Meal Packs (IMPs) that are used for training exercises, deployed operations or in emergency situations when the use of fresh rations is not possible. The IMPs consist of various food and non-food items packaged in an overwrap bag.

The IMP components are shipped to the Assembler whose task consists of inserting all the individual components inside the overwrap. All combat ration component contracts state a specific delivery period to ensure timely receipt and inspection of all components.

Scope: Canada, at its discretion, may expand, change, add or modify the food items for the IMPs with the agreement of the Contractor.

3. Acronyms

ANSI/ASQ – American National Standards Institute/American Society for Quality
CA – Contracting Authority
CAF – Canadian Armed Forces
CFIA – Canadian Food Inspection Agency

CoA – Certificate of Analysis
DND – Department of National Defence
IMP – Individual Meal Pack
NCRP – National Combat Rations Program
PA – Procurement Authority
PSPC – Public Services and Procurement Canada
QAR – Quality Assurance Representative
RFP – Request for Proposal

4. Applicable Documents

The following documents are incorporated in this Statement of Requirement to the extent specified herein:

- 4.1 ANSI/ASQ Z1.4-2003 (R2018) Sampling Procedures and Tables for Inspection by Attributes
- 4.2 Canada's Food and Drugs Act and Regulations
- 4.3 Canadian Food Inspection Agency (CFIA) Acts and Regulations
- 4.4 Canada Grain Act and Regulations
- 4.5 Pest Control Products Act
- 4.6 D-85-001-136/SF-001- Specification for Aluminum Foil Laminate
- 4.7 D-LM-008-036/SF-000 – Department of National Defence Minimum Requirements for Manufacturer's Standard Pack
- 4.8 ASTM-D-3078 – Standard Test Method for Determination of Leaks in Flexible Packaging by Bubble Emission
- 4.9 MIL-STD 3010, Test Method 2065 – Test Procedures for Packaging Materials – Puncture Resistance
- 4.10 Safe Food for Canadians Act

5. Requirement

5.1 Scope of Work and Tasks

The Contractor must provide food items as per Technical Specifications (Annex A Part 7 – Technical Specifications), including shipment to the Assembler according to the Production Schedule (Annex A Part 4 – Production Schedule) and replacement of all defective products (paragraph 6.5).

5.2 Security of Raw Material, Finished Food Products and Reliability of the Personnel

The Contractor must at all times during the performance of the Contract ensure the security of the raw material, the finished food products and the reliability of the personnel, including temporary employees. These measures are necessary in order to prevent the intentional contamination of food products, with the intent to cause harm to consumers.

The following CFIA link defines Food Tempering:

<http://www.inspection.gc.ca/food/information-for-consumers/fact-sheets-and-infographics/food-handling/food-tampering/eng/1331585126472/1331585217459>

6. Constraints

6.1 Quality

Components are required for production of IMPs for CAF personnel serving overseas as well as in Canada. To ensure the shelf life of 3 years, Contractors are required to subject items to the most rigorous quality control. The Contractor must ensure that the items are hermetically sealed and free from grease,

dirt, stains, leakage, folds and foreign material. The Contractor must ensure that the items are manufactured during the year of scheduled delivery. At all times, the Contractor is responsible to provide products that meet or exceed the approved Request for Proposal (RFP) (tender) sample.

6.2 Communication

The Contractor must not contact the Assembler except to request pallets and to establish the delivery date of goods during the contract delivery period.

6.3 Production and Verification Samples

The Contractor must provide production and verification samples in accordance with Annex A Part 2 – Production and Verification Samples.

6.4 Assembler Verification Method

The Assembler will follow the verification method identified in Annex A Part 3 – Assembler's Verification Method.

6.5 Replacement of Defective Product

As a result of the verification conducted by DND and/or the Assembler, the Contractor must follow these replacement actions:

- 6.5.1 When shortfalls and/or packaging deficiencies are identified and reported to DND, the Procurement Authority (PA) and/or the NCRP will base the request for replacement of non-conforming goods on an estimated average of missing goods. This measure is applied in order to avoid any delay in the assembly of IMPs. Using this replacement approach protects the Contractor against any cost(s) incurred by Canada resulting from any delay(s) during the assembly of ration packs.
- 6.5.2 When a problem is identified during Assembler verification of delivered goods, and there is a need for additional verification which exceeds 2% of the shipment, the Contractor will be informed of the problem, and his input on additional inspection will be requested before additional verification/inspection begins at the Assembler's plant. DND will obtain a cost estimate from the Assembler when more verification is required by the Assembler.
- 6.5.3 If Assembler is required to perform any additional verification at the Assembler's plant, the manpower cost for the increased workload must be at the Contractor's expense.
- 6.5.4 Should any of the shipments/deliveries identified in Annex A Part 4 – Production Schedule be returned to the Contractor for inspection, the cost of transporting the product back and forth must be at the Contractor's expense.
- 6.5.5 Second and subsequent verification of shipments/deliveries to replace defective goods must be at the Contractor's expense.
- 6.5.6 When a deficiency is identified after delivery to the Assembler or after the IMPs are assembled, whether the ration packs are at the Assembler's plant or have been distributed to Bases, the Contractor must be responsible to replace the defective products, and subject to the type of deficiency, may have to replace the entire quantity of related packages as the defective goods. In this instance, the Contractor must be responsible for all associated costs, such as labour costs for additional verification, unpacking/repackaging of meals, disposal of defective product as required, transportation cost to recall distributed defective packs as applicable, and material cost for overwrap pouches.

- 6.5.7 In support of the ration assembly operation, the Contractor must replace, based on the defective product rate obtained from the first assembly period, the extrapolated number of goods necessary to successfully conclude the assembly year. The Contractor must ship replacement goods before the end of the second assembly period of meals containing the product. This date must be provided by the NCRP.

7. Final Acceptance of Goods

In all instances, final approval and acceptance must rest with the NCRP. In all instances where shipments deviate from the requirement of the contract, the NCRP and PA are to be advised through the Contracting Authority (CA).

8. Production Schedule

The Contractor must complete and provide the Production Schedule according to Annex A Part 4 – Production Schedule.

9. Lot Number and Number of Shipments

The Contractor must complete and deliver a Lot Number Listing, Annex A Part 5 – Lot Number Listing Form, for each and every delivery that is shipped from their plant. The Contractor must make every effort to minimize the number of shipments.

ANNEX A PART 2- PRODUCTION AND VERIFICATION SAMPLES (After contract award)

1. Production Evaluation

As a minimum, at the beginning of the production, the Contractor must pull samples, compare them to the approved RFP (tender) samples submitted with the bid to ensure consistency, and keep meaningful records of the evaluation. During production, the Contractor is also responsible for determining the frequency of testing to ensure consistent production quality.

2. Changes from Approved RFP (tender) Samples

If any changes from the approved RFP (tender) sample must be made (change of raw material, change of Contractor of the raw material, etc.), details of such change accompanied by proper substantiation and new samples, must be submitted to the NCRP through the CA at Public Services and Procurement Canada (PSPC) for evaluation. Authorization must be obtained prior to commencement of production. If production is already under way, it is at the Contractor's own risk.

3. First Production Lot Samples

The cost of shipping first production lot samples is at the Contractor's expense. Upon receipt, samples become DND property and will not be returned to the Contractor.

First production lot samples must be collected for each contracted item.

First production lot samples are for internal use only, and must not be misinterpreted as being the process for production verification.

4. The Contractor must:

4.1 Notify the local Quality Assurance Representative (QAR) five (5) working days in advance of the first day of production to arrange for quality assurance and selection of the first lot production samples.

4.2 Submit 15 first production lot samples selected from the first accepted production lot.

4.3 The Contractor must ship the production samples at their own expense to arrive at the NCRP within three (3) days of the first day of production. The shipping address for the production samples is the following:

National Defence Headquarters
NCRP Evaluation Centre
TBA

C/O: To be indicated at contract award

4.4 Provide quality control documents when requested by the NCRP.

4.5 Provide with each delivery of first production lot samples, a certificate stating that the product is of the same quality (equal or better) and is fully comparable to the approved RFP (tender) samples. If there are differences between the RFP (tender) sample and the production, the Contractor must report them.

4.6 Email the following information to: *To be indicated at contract award*

4.6.1 A Bilingual list of ingredients.

4.6.2 Nutritional information for the following micro and macro nutrients (Nutritional testing must be performed by an accredited lab) for each item identified in paragraph 5 of Annex A. Must be reported per serving.

Energy Content (Atwater) (Kcal)	Folate (µg)
Carbohydrate (g) and Sugar (g)	Vitamin C (mg)
Fat (g) (Trans Fat (g), Saturated fat (g) and Cholesterol (mg))	Vitamin D (µg)
Protein (g)	Calcium (mg)
Fiber (g)	Zinc (mg)
Vitamin A (µg – RAE)	Iron (mg)
Thiamin (mg)	Magnesium (mg)
Vitamin B6 (mg)	Potassium (mg)
Vitamin B12 (µg)	Sodium (mg)
Riboflavin (mg)	
Niacin (mg – NE)	
Vitamin E (mg)	
Vitamin K (µg)	
Phosphorous (mg)	
Iodine (µg)	
Selenium (µg)	
Fluoride (mg)	
Pantothenic acid (mg)	
Biotin (µg)	
Choline (mg)	
Molybdenum (µg)	
Copper (mg)	
Chromium (µg)	
Manganese (mg)	

This information must be provided within one (1) month of the first production lot.

Previous nutritional analysis reports will be acceptable provided that:

1. The reports are dated;
2. The recipe has not changed; and
3. The reports are not older than five (5) years.

5. Verification Samples

The cost of shipping verification samples is at the Contractor's expense. Upon receipt, samples become DND property and will not be returned to Contractor.

5.1 Verification samples are samples selected from all lots produced and accepted. These samples are selected by the National Defence Quality Assurance Representative (NDQAR). DND uses these samples to verify the quality of each item contracted for. The method used to verify the samples is indicated in Para 5.4 below.

5.2 The Contractor must inform the NDQAR five (5) days before the last day of production so they can plan to select the verification samples once production is complete. The NDQAR has the right to select samples from every day of production. If the NDQAR is not able to select the samples, the Contractor is responsible for selecting verification samples.

The Contractor or NDQAR must select samples across all produced lots for each item being contracted. The table below indicates the number of samples that must be selected for each lot being sampled.

5.3 Verification Sample Size

ITEM	SAMPLE SIZE (PACKAGES/LOT)
Item No. 1 – Apple and Brown Sugar Crunchy Cereal (package 50g)	3
Item No. 2 – Maple and Brown Sugar Oatmeal (package 50g)	3
Item No. 3 – Strawberry Crunchy Cereal (package 50g)	3
Item No. 4 – Hamburger Bun (package 57g)	2
Item No. 5 – Blackberry Jam (package 20g)	2
Item No. 6 – Raspberry Jam (package 20g)	2
Item No. 7 – Strawberry Jam (package 20g)	2
Item No. 8 – Chocolate Peanut Spread (package 20g)	2
Item No. 9 – Peanut Butter (package 20g)	2
Item No. 10 – Ketchup (package 20g)	2
Item No. 11 – Hot Sauce (package 3mL)	2
Item No. 12 – Coffee – Espresso Roast (package 3g)	2
Item No. 13 – Sports Drink – Fruit Punch (package 21g)	2
Item No. 14 – Sports Drink - Grape (package 21g)	2
Item No. 15 – Sports Drink - Ice (package 21g)	2
Item No. 16 – Sports Drink – Lemon - Lime (package 21g)	2
Item No. 17 – Sports Drink - Orange (package 21g)	2
Item No. 18 – Sweet BBQ Trail Mix (package 50g)	3
Item No. 19 – Chocolate Nut Trail Mix (package 50g)	3
Item No. 20 – Peanut Butter Banana Trail Mix (package 50g)	3
Item No. 21 – Tropical Trail Mix (package 50g)	3
Item No. 22 – Beef Jerky - Teriyaki (package 50g)	3
Item No. 23 – Chocolate Meal Replacement Drink (package 60g)	3
Item No. 24 – Vanilla Meal Replacement Drink (package 60g)	3
Item No. 25 – Strawberry Meal Replacement Drink (package 60g)	3

5.4 Verification Samples Evaluation Method

This section describes the verification method used at the NCRP Evaluation Centre during the evaluation of verification samples.

NCRP personnel will evaluate verification samples by comparing the organoleptic qualities of the food to the approved RFP (tender) sample. The NCRP will also perform drained weights on the products to ensure the component weights meet the specifications. Results will be registered and will form the basis for product acceptance. The QAR will be informed of the results and will be authorized to release product for shipment or withhold the shipment if product is unacceptable. If product is unacceptable, the appropriate course of action will be determined by the severity of the non-conformance.

6. Defective Product Evaluation Process

This section describes the verification method used at the NCRP Evaluation Centre during the evaluation of an identified defective product. When NCRP personnel identify a lot and/or a product as failing or being borderline on any of the criteria of appearance, texture, aroma/flavour or any combination of the criteria, the NCRP will initiate one or more of the following measures according to the severity of the defect:

6.1 The defective item may be quarantined; and/or

6.2 The offending lot may be rejected or investigated further; and/or

6.3 The Contractor could be asked to investigate adjacent lots until acceptable product is obtained. The NCRP could ask for samples of Contractor's declared acceptable product for verification; and/or

6.4 The NCRP could request samples from lots declared acceptable by the Contractor in order to conduct verification.

When the evaluation is performed as mentioned above and an inconsistency in quality among the production is observed, the entire produced quantity could be rejected and any further investigation will be ceased. To determine if a lot is acceptable or not, the ANSI/ASQ Z1.4-2008 will be used. The inspection level and sample size used will depend on the type of defect.

- a. *Critical Defect:* A defect which would render the item uneatable in the field or one that could cause illness if consumed.
- b. *Minor Defect:* A defect that will not affect the usability of the item but varies from the approved RFP (tender) sample.

Defects will be evaluated using a single sampling plan with an S-3 inspection level and the acceptable quality level (AQL) will be 1.5 for critical defects and 4.0 for minor defects as per ANSI/ASQ Z1.4-2008. A lot that fails the ANSI/ASQ Z1.4-2008 inspection will result in either the rejection of the sampled lot or a 100% inspection/rework of the affected lot. When lots are rejected, new product replacements will be required and the Contractor will provide instructions on the disposal of the rejected lots.

ANNEX A PART 3- ASSEMBLER'S VERIFICATION METHOD

This document describes the verification method used at the Assembler's plant. While the Assembler will be responsible for the merchandise he receives, he is not responsible for the quality of the food inside the packages. Therefore, in addition to any verification performed before delivery and as indicated in the assembly contract, the Assembler will check all received goods. To ensure that delivered goods are satisfactory, the verification will include a physical count, as well as a visual inspection of the items received which will be performed as follows:

1. Custom Made/Packaged Food Items

For all products that are custom formulated and/or packaged the Assembler:

- 1.1** will randomly select cases from all incoming goods for inspection. Sample size must be at least 0.5% of the quantity received;
- 1.2** will open selected cases and remove contents. Selected samples must be inspected for the following:
 - 1.2.1** item's production code to verify that the product is of the newest production;
 - 1.2.2** that the number of items per case matches the quantity marked on the case; and
 - 1.2.3** that packets are clean, do not leak nor have a defective seal.

2. Verification Results

Verification results will be interpreted as follows:

- 2.1** if there are no non-conformances identified, and if the number of units per case is equal to or greater than the quantity ordered there will be no further verification by the Assembler; and
- 2.2** if a non-conformance is detected and/or if the number of units per case is inferior to the quantity ordered, the sampling size for verification will increase to two percent (2%) in order to verify the extent of the problem. Any sampling greater than two percent (2%) will require approval by the NCRP.
- 2.3** In some cases, the lot acceptability may be determined by the ANSI/ASQ Z1.4-2008 as indicated in para 5 of Annex A – Part 2.

3. Corrective Measures

The corrective measures described in Annex A Part 1, paragraph 6.5 (Replacement of Defective Product) will apply.

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Client Ref. No. - N° de réf. du client
W8486-22SP1A

Amd. No. - N° de la modif.
File No. - N° du dossier
pd152.W8486-22SP1A

Buyer ID - Id de l'acheteur
pd152
CCC No./N° CCC - FMS No./N° VME

ANNEX A PART 4- PRODUCTION SCHEDULE

PRODUCTION					PACKING/INSPECTION	
ITEM	QTY	DAYS	FROM	TO	FROM	TO

This schedule must be provided no later than 10 days after contract award to:

(To be inserted at contract award); and

the PA.

Delivery Schedule for IMP22

All items must be delivered to the Assembler (Ropack) approximately 6 months from contract award. The anticipated delivery date to the Assembler's facility is:

(To be inserted at contract award)

Documentation which must Accompany Every Delivery to the Assembler - Ropack

1. A letter indicating that the products are of equal or better quality than the approved tender sample.
2. The Lot Number Listing Form (Annex A Part 5). At the beginning of the contract, the NCRP will provide an Excel form.
3. A completed copy of the CF1280 (Annex A- Part 8).

A copy of this documentation must also be emailed to the Assembler at the following address:

(to be provided at Contract award)

ANNEX A PART 6- CONTRACT DELIVERABLES

The Contractor must deliver and provide all requirements identified in this Annex at the dates specified.

	What	Details	When
1.	Production Schedule	- Production Schedule (Annex A Part 4).	10 (ten) days after contract award.
2.	List of Ingredients	- Must be bilingual; - Must meet the Food and Drug Act and Regulations; and - Must be provided in accordance with the CFIA's Core Labelling Requirements.	Within 3 (three) days of start of production for each contracted item.
3.	Nutritional Information	- Must be bilingual; - Must meet the Food and Drug Act and Regulations; and - Must be provided in accordance with the CFIA's Core Labelling Requirements.	Within 3 (three) days of start of production for each contracted item.
4.	Nutritional Analysis	- CoA performed by an accredited lab for the micro and macro nutrients indicated in Annex A Part 2, para. 4.3; and - Previous nutritional analysis certificates will be acceptable provided that the reports are dated, the recipe has not changed and they are not older than five (5) years.	Within 1 (one) month of completion of production.
5.	Production Samples	- According to Annex A Part 2.	Within 3 (three) days of start of production for each contracted item.
6.	Verification Samples	- According to Annex A Part 2	No later than five (5) days following the end of production.
7.	Lot Number Listing	- Lot Number Listing Form, Annex A Part 5.	Shipped with each production delivery to Assembler and sent via email.
8.	CF1280	-Certificate of Release, Inspection and Acceptance	Shipped with each production delivery to Assembler and sent via email.
9.	Certificate of conformity	- A certificate of conformity stating that the product is the same quality and is fully comparable to the approved tender samples.	Shipped with each production delivery to Assembler and sent via email.
10.	Draft Label	- A draft label must be sent for each menu item before production commences; and - Draft label must be authorized by the NCRP.	One (1) month after contract award.
11.	Invoicing	- Invoices must be sent following deliveries to Assembler.	After delivery
12.	Various Food Items	-Must be delivered to the Assembler according to the contractual standards, quality and quantity and according to the schedule (Annex A Part 4). Must be accompanied by the Lot Number List, CF1280 and the Certificate of Conformity.	According to the approved production schedule.

ANNEX A PART 7- TECHNICAL SPECIFICATIONS

Table for Item 1 & 3 – Technical Specifications for Apple and Brown Sugar Crunchy Cereal and Strawberry Crunchy Cereal.

GENERAL		
PRODUCT		APPLE AND BROWN SUGAR CRUNCHY CEREAL, STRAWBERRY CRUNCHY CEREAL
APPLICABLE PUBLICATIONS	1. D-85-001-136/SF-001	Specification for Aluminum Foil Laminate
	2. D-LM-008-036/SF-000	Department of National Defence Minimum Requirements for Manufacturer's Standard Pack
	3. Canada's Food and Drugs Act and Regulations	
	4. Consumer Packaging and Labelling Act and Regulations	
	5. Canada Grain Act and Canada Grain regulations	
	6. Pest Control Products Act (PCPA)	
REQUIREMENTS		
DESCRIPTION	GENERAL	-Must consist of a sweetened cereal mix, including skim milk powder. When reconstituted by the addition of cold or hot water, the product must be ready for consumption. The liquid surrounding the cereal must have a milky appearance.
	STRAWBERRY CRUNCHY CEREAL	-Must contain instant rolled oats, sugar, freeze-dried strawberry pieces, skim milk powder, and wheat germ. -The quality must be equivalent to a good commercial product.
	APPLE AND BROWN SUGAR CRUNCHY CEREAL	-Must contain instant rolled oats, brown sugar, freeze-dried apple pieces, skim milk powder, and wheat germ. -The quality must be equivalent to a good commercial product.
MINIMUM PORTION SIZE		50g of cereal mixture including 10g of skim milk powder
FUMIGATION		The cereal must be fumigated according to the Fumigation Instructions, Annex A Part 11.
SHELF LIFE		3 years
PACKAGING		
DIMENSIONS		14 cm ±1 cm long x 11 cm ± 1 cm wide, including a heat-sealed seam on all four sides, allowing room for addition of water to the cereal in the packet and consumption from the packet
SEALS		- Packet must have smooth continuous seal on all 4 edges or a min of 3 edges if bottom edge is folded - Seals must be a minimum of 5mm wide - Heat seals on the back of the pouch are not acceptable - Heat seal must not discolour the packaging
MATERIAL		Must comply with the Food and Drugs Act and Regulations, Division 23. Made according to publication #1, replace para 3.
COLOUR OF PACKAGING		Tan (Pantone No. 7501 - 7503)
FINISH		Matte
PRINTING COLOUR		Black (Pantone No. Black U or Black C)
NOTCHES		'V' or 'U' shaped tear notches which do not affect the integrity of the perimeter seal must appear on both sides of the pouch below the closure seal.
PUNCTURE RESISTANCE		≥10lbs
TOTAL BULK VOLUME		Excess air in pouches must be removed before sealing.
LABELLING		
LAYOUT		- All required information and placement is shown in the Figure below, please note that the drawing is not to scale, it is up to the Contractor to determine exact font sizes, etc.
INGREDIENT LIST AND NUTRITION INFORMATION		- Must be provided in accordance with applicable publication #3, #4 and #5

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W8486-22SP1A

Amd. No. - N° de la modif.
File No. - N° du dossier
pd152.W8486-22SP1A


Buyer ID - Id de l'acheteur
pd152
CCC No./N° CCC - FMS No./N° VME

CAF PRODUCTION CODE

- If embossed, it must be located on the package's seal only.
- Is to be composed in the following manner:
 - the first two digits represent the year of production
 - the next three digits represent the date of packaging with the Julian date
 - the last digit represents the batch number
- If commercial product is submitted, a code interpretation must also be provided.

Figure for Item 1 & 3 – Package layout for Apple and Brown Sugar Crunchy Cereal and Strawberry Crunchy Cereal. Not to scale. Variety of cereal on packaging must be replaced with the appropriate name.

VARIETY OF CEREAL



VARIÉTÉ DE CÉRÉALES

Add hot or cold water to taste.
Ajouter de l'eau chaude ou froide
au goût.

Supplier's Name - Nom du fournisseur
50g

Ingredients:

Ingrédients:

Nutrition Facts	
Valeur nutritive	
Per 1.25 mL (87 g) / par 1.25 mL (87 g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 80	
Fat / Lipides 0.5 g	1 %
Saturated / saturés 0 g	0 %
+ Trans / trans 0 g	
Cholesterol / Cholestérol 0 mg	
Sodium / Sodium 0 mg	0 %
Carbohydrate / Glucides 18 g	6 %
Fibre / Fibres 2 g	8 %
Sugars / Sucres 2 g	
Protein / Protéines 3 g	
Vitamin A / Vitamine A	2 %
Vitamin C / Vitamine C	10 %
Calcium / Calcium	0 %
Iron / Fer	2 %

Table for Item 2 – Technical Specifications for Maple and Brown Sugar Oatmeal

GENERAL		
PRODUCT	MAPLE AND BROWN SUGAR OATMEAL	
APPLICABLE PUBLICATIONS	1. D-85-001-136/SF-001	Specification for Aluminum Foil Laminate
	2. D-LM-008-036/SF-000	Department of National Defence Minimum Requirements for Manufacturer's Standard Pack
	3. Canada's Food and Drugs Act and Regulations	
	4. Consumer Packaging and Labelling Act and Regulations	
	5. Canada Grain Act and Canada Grain Regulations	
	6. Pest Control Products Act (PCPA)	
REQUIREMENTS		
DESCRIPTION	GENERAL	-Must consist of a sweetened cereal mix, including skim milk powder. When reconstituted by the addition of cold or hot water, the product must be ready for consumption. The liquid surrounding the cereal must have a milky appearance.
	MAPLE BROWN SUGAR OATMEAL (1 ST YEAR)	-Must contain instant rolled oats, sugar, skim milk powder, and flavour. -The quality must be equivalent to a good commercial product.
PORTION SIZE		50g of cereal mixture including 10g of skim milk powder
FUMIGATION		The oatmeal must be fumigated according to Annex A Part 11.
SHELF LIFE		3 years
PACKAGING		
DIMENSIONS		14 cm ± 1 cm long x 11 cm ± 1 cm wide, including a heat-sealed seam on all four sides, allowing room for addition of water to the cereal in the packet and consumption from the packet
SEALS		<ul style="list-style-type: none">- Packet must have a smooth continuous seal on all 4 edges or a min of 3 edges if bottom edge is folded- Seals must be a minimum of 5mm wide- Heat seals on the back of the pouch are not acceptable- Heat seal must not discolour the packaging
MATERIAL		Must comply with the Food and Drugs Act and Regulations, Division 23. Made according to publication #1 D-85-001-136/SF-001 Specification for Aluminum Foil Laminate.
COLOUR OF PACKAGING AND FINISH		Tan (Pantone No. 7501 - 7503), Matte
PRINTING COLOUR		Black (Pantone No. Black U or Black C)
NOTCHES		'V' or 'U' shaped tear notches which do not affect the integrity of the perimeter seal must appear on both sides of the pouch below the closure seal.
PUNCTURE RESISTANCE		≥10lbs
TOTAL BULK VOLUME		Excess air in pouches must be removed before sealing.
LABELLING		
LAYOUT		All required information and placement is shown in the Figure below, please note that the drawing is not to scale, it is up to the Contractor to determine exact font sizes.
PREPARATION INSTRUCTIONS		Bilingual preparation instructions must be printed and as follows: <ul style="list-style-type: none">- Add hot or cold water to taste.-Ajouter de l'eau chaude ou froide au goût.
INGREDIENT LIST AND NUTRITION INFORMATION		Must be provided in accordance with applicable publication #3 Canada's Food and Drugs Act and Regulations and publication #4 Consumer Packaging and Labelling Act and Regulations.
CAF PRODUCTION CODE		<ul style="list-style-type: none">- If embossed, it must be located on the package's seal only. Is to be composed in the following manner:<ul style="list-style-type: none">- the first two digits represent the year of production- the next three digits represent the date of packaging with the Julian date- the last digit represents the batch number- If commercial product is submitted, a code interpretation must also be provided.

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Table for Item 4 – Technical Specifications for Hamburger Bun

GENERAL		
PRODUCT	HAMBURGER BUN	
APPLICABLE PUBLICATIONS	1. D-85-001-136/SF-001	Specification for Aluminum Foil Laminate
	2. D-LM-008-036/SF-000	Department of National Defence Minimum Requirements for Manufacturer's Standard Pack
	3. ASTM-D-3078	Standard Test Method for Determination of Leaks in Flexible Packaging by Bubble Emission, vacuum standard 10" Hg for 30 seconds
	4. Canada's Food and Drugs Act and Regulations	
REQUIREMENTS		
DESCRIPTION	The finished baked hamburger bun must be of a flattened round shape. The bun must be sliced halfway through to facilitate packaging. The bread crust must be a golden brown colour and free of burnt crust. The inside must be creamy white. The baked bun, when cut in half from top to bottom, must have no dense crumb compression streaks beneath the crust. The bun must have no off-odours, off-flavours, or foreign material present. The quality must be equivalent to a good commercial product.	
DIMENSIONS	Diameter ≥ 75 mm	
NET WEIGHT	57g	
SHELF LIFE	3 years	
WATER ACTIVITY (A _w)	The A _w of the centre-most portion of the bun must be ≤ 0.89 determined by an AOAC method	
PACKAGING		
DIMENSIONS	18 cm ± 1 cm long x 16 cm ± 1 cm wide, including a heat-sealed seam on all four sides	
OXYGEN SCAVENGER	To ensure maximum shelf-life, each individual packet must include an oxygen scavenger	
SEALS	<ul style="list-style-type: none">- Packet must have smooth continuous seal on all 4 edges or a min of 3 edges if 1 edge is folded- Seals must be a minimum of 5mm wide- Heat seals on the back of the pouch are not acceptable- Heat seal must not discolour the packaging	
MATERIAL	<ul style="list-style-type: none">- Must comply with the Food and Drugs Act and Regulations, Division 23.- Made according to publication #1, replace para 3.1 with construction material indicated below.- The sealed pouch must not rupture or otherwise suffer a loss of integrity when tested in accordance with applicable publication #3.- Construction of material from outside of package to inside of pouch:<ul style="list-style-type: none">• Polyester Film - 12 microns (μ) – 0.0048 inch (")• Low Density White Polyethylene Laminate - 16μ – 10.0#• Aluminum Foil (dead soft, dry annealed aluminum) - 8μ - 0.000315" à 0.000350"• 2.5μ high barrier adhesive - 2.5μ – 1.5 lbs• LDPE Polyethylene - 50μ – 2.0 mil	
COLOUR OF PACKAGING	Tan (Pantone No. 7501 - 7503)	
FINISH	Matte	
PRINTING COLOUR	Black (Pantone No. Black U or Black C)	
NOTCHES	'V' or 'U' shaped tear notches which do not affect the integrity of the perimeter seal must appear on both sides of the pouch below the closure seal.	
PUNCTURE RESISTANCE	≥10lbs	
TOTAL BULK VOLUME	Excess air in pouches must be removed before sealing.	
LABELLING		
LAYOUT	All required information and placement is shown in the Figure below, please note that the drawing is not to scale, it is up to the Contractor to determine exact font sizes.	
INGREDIENT LIST AND NUTRITION INFORMATION	<ul style="list-style-type: none">- Must be bilingual- Must meet the Food and Drug Act and Regulations- Must be provided in accordance with the Canadian Food Inspection Agency's format.- Must comply with the proposed New Labelling Requirements for the food allergens, Gluten Sources and Added Sulphites.-The Ingredient List and the Nutrition Information are both required on the individual packages	
CAF PRODUCTION CODE	<ul style="list-style-type: none">- If embossed, it must be located on the package's seal only.- Is to be composed in the following manner:<ul style="list-style-type: none">- the first two digits represent the year of production- the next three digits represent the date of packaging with the Julian date- the last digit represents the batch number- If commercial product is submitted, a code interpretation must also be provided.	

Table for Items 5, 6 and 7 – Technical Specifications for Blackberry, Raspberry and Strawberry Jam


GENERAL		
PRODUCT	RASPBERRY, STRAWBERRY AND BLACKBERRY JAM	
APPLICABLE PUBLICATIONS	1. D-85-001-136/SF-001	Specification for Aluminum Foil Laminate
	2. D-LM-008-036/SF-000	Department of National Defence Minimum Requirements for Manufacturer's Standard Pack
	3. Canada's Food and Drug Act regulations	
	4. Canada's Consumer Packaging and Labelling Act and Regulations	
	5. Canada Agricultural Product Act, Processed Product Regulations	
REQUIREMENTS		
DESCRIPTION	Must be of good quality and must be characteristic in flavor	
MINIMUM PORTION SIZE	20g	
SHELF-LIFE	3 years	
PACKAGING		
DIMENSIONS	12cm ± 1cm x 5cm ± 1cm	
SEALS	<ul style="list-style-type: none">- Minimum of 5 mm smooth seal on four sides.- The seals of the pouch must be continuous and there must be no wrinkles, folds, or pleats in the finished seal.- Heat seals on back of pouch are not acceptable.	
MATERIAL	<ul style="list-style-type: none">- Must comply with the Food and Drugs Act and Regulations, Division 23.- Made according to publication #1, replace para 3.1 with construction material indicated below.- Construction of material from outside of package to inside of pouch:<ul style="list-style-type: none">• OPET/ White PE /Aluminum Foil/Clear PE /PE Coex Sealant• Nominal thickness (mil) 2.9• O₂TR (cc/100 in²/24 hrs@100°F, 90RH, 1 atm) < 0.01• Seal Strength (lbs@ 300°F, 40psi, 1 sec) 3500 g/in min- Any packaging material that is equivalent is acceptable- The sealed pouch must not rupture or otherwise suffer a loss of integrity	
COLOUR OF PACKAGING	Tan (Pantone No. 7501 - 7503)	
FINISH	Matte	
PRINTING COLOUR	Black (Pantone No. Black U or Black C)	
NOTCHES	<ul style="list-style-type: none">- Must have 'V' or 'U' shaped tear notches which do not affect the integrity of the perimeter seal must appear on both sides of the pouch below the closure seal.- Tear notches are the preferred option but any other opening device is acceptable (serrated closure edge).	
PUNCTURE RESISTANCE	≥10lbs	
TOTAL BULK VOLUME	Excess air in pouches must be removed before sealing.	
LABELLING		
LAYOUT	<ul style="list-style-type: none">- All required information and placement is shown in the figure below, please note that the drawing is not to scale, it is up to the Contractor to determine exact font sizes, etc.- The information must be displayed in the exact order as shown in the figure below- CAF Production code printed or embossed on the seal (details herein).	
INGREDIENT LIST AND NUTRITION INFORMATION	<ul style="list-style-type: none">- Must meet the Food and Drug Act and Regulations- Must be provided in accordance with applicable publication #4- The Ingredient list is required on individual packages- The Nutrition Information not required on the individual packages	
CAF PRODUCTION CODE	<ul style="list-style-type: none">- If embossed, it must be located on the package's seal only.- Is to be composed in the following manner:<ul style="list-style-type: none">- the first two digits represent the year of production- the next three digits represent the date of packaging with the Julian date- the last digit represents the batch number- If commercial product is submitted, a code interpretation must also be provided.	

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Figure for Items 5, 6 and 7 - Package layout for Blackberry, Raspberry and Strawberry Jam. Not to scale. Product name on packaging must be replaced with the appropriate name.

VARIETY OF JAM

VARIÉTÉ DE CONFITURE
Ingredients:
Ingrédients:
Supplier's name - Nom du fournisseur
20g

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Table for Items 8 & 9 - Technical Specifications for Chocolate Peanut Spread and Peanut Butter

GENERAL		
PRODUCT	PEANUT BUTTER and CHOCOLATE PEANUT SPREAD	
APPLICABLE PUBLICATIONS	1. D-85-001-136/SF-001	Specification for Aluminum Foil Laminate
	2. D-LM-008-036/SF-000	Department of National Defence Minimum Requirements for Manufacturer's Standard Pack
	3. Canada's Food and Drugs Act and Regulations	
	4. Safe Food for Canadians Act and Regulations	
REQUIREMENTS		
DESCRIPTION	Must be of good quality and must be characteristic in flavour	
MINIMUM PORTION SIZE	20g	
SHELF-LIFE	3 years	
PACKAGING		
DIMENSIONS	12cm ± 1cm x 5 cm ± 1cm	
SEALS	<ul style="list-style-type: none">- Minimum of 5 mm smooth seal on four sides.- The seals of the pouch must be continuous and there must be no wrinkles, folds or pleats in the finished seal.- Heat seals on back of pouch are not acceptable.	
MATERIAL	<ul style="list-style-type: none">- Must comply with the Food and Drugs Act and Regulations, Division 23.- Made according to publication #1, replace para 3.1 with construction material indicated below.- Construction of material from outside of package to inside of pouch:<ul style="list-style-type: none">• OPET/ White PE /Aluminum Foil/Clear PE /PE Coex Sealant• Nominal thickness (mil) 2.9• O₂TR (cc/100 in²/24 hrs@100°F, 90RH, 1 atm) < 0.01• Seal Strength (lbs@ 300°F, 40psi, 1 sec) 3500 g/in min- Any packaging material that is equivalent is acceptable- The sealed pouch must not rupture or otherwise suffer a loss of integrity.	
COLOUR OF PACKAGING	Tan (Pantone No. 7501 C)	
FINISH	Matte or shiny	
PRINTING COLOUR	Black (Pantone No. Black U or Black C)	
NOTCHES	<ul style="list-style-type: none">- Must have 'V' or 'U' shaped tear notches which do not affect the integrity of the perimeter seal must appear on both sides of the pouch below the closure seal.- Tear notches are the preferred option but any other opening device is acceptable (serrated closure edge)	
PUNCTURE RESISTANCE	≥10lbs	
TOTAL BULK VOLUME	Thickness must not exceed 1cm	
LABELLING		
LAYOUT	<ul style="list-style-type: none">- All required information and placement is shown in the Figure below, please note that the drawing is not to scale, it is up to the Contractor to determine exact font sizes, etc.- CAF Production code printed or embossed on the seal (details herein).	
INGREDIENT LIST AND NUTRITION INFORMATION	<ul style="list-style-type: none">- Must meet the Food and Drugs Act and Regulations- Must be provided in accordance with applicable publication #4- The Ingredient list is required on individual packages- The Nutrition Information not required on the individual packages	
CAF PRODUCTION CODE	<ul style="list-style-type: none">- If embossed, it must be located on the package's seal only. Must be composed in the following manner:<ul style="list-style-type: none">- the first two digits represent the year of production- the next three digits represent the date of packaging with the Julian date- the last digit represents the batch number- If commercial product is submitted, a code interpretation must also be provided.	

Figure for Items 8 & 9 – Package layout for Chocolate Peanut Spread and Peanut Butter. Not to scale.

<p>PEANUT BUTTER</p>  <p>BEURRE D'ARACHIDES</p> <p>Ingredients:</p> <p>Ingrédients:</p> <p>Supplier's Name Nom du fournisseur</p> <p>20g</p>	<p>CHOCOLATE PEANUT SPREAD</p>  <p>TARTINADE CHOCOLAT-ARACHIDES</p> <p>Ingredients:</p> <p>Ingrédients:</p> <p>Supplier's Name Nom du fournisseur</p> <p>20g</p>
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Table for Item 10 – Technical Specifications for Ketchup

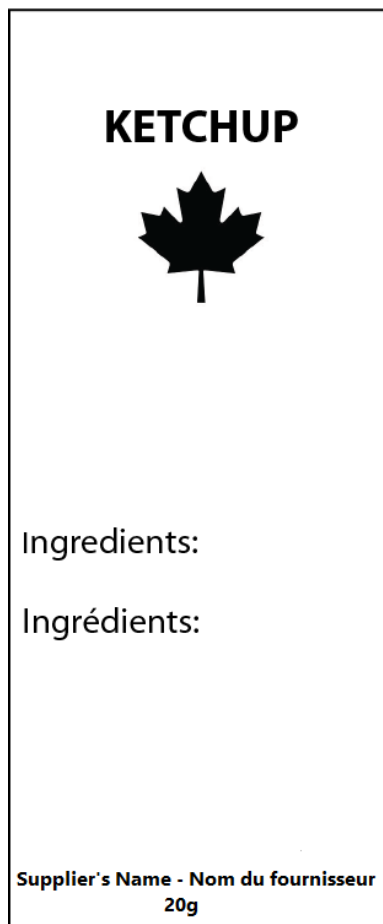
GENERAL		
PRODUCT	KETCHUP	
APPLICABLE PUBLICATIONS	1. D-85-001-136/SF-001	Specification for Aluminum Foil Laminate
	2. D-LM-008-036/SF-000	Department of National Defence Minimum Requirements for Manufacturer's Standard Pack
	3. Canada's Food and Drug Act regulations	
	4. Consumer Packaging and Labelling Act and Regulations	
	5. Canada Agricultural Product Act and Processed Product regulations	
REQUIREMENTS		
DESCRIPTION	Must be of good quality and must be characteristic in flavour	
MINIMUM PORTION SIZE	20g	
SHELF-LIFE	3 years	
PACKAGING		
DIMENSIONS	12cm ± 1cm x 5cm ± 1cm	
SEALS	<ul style="list-style-type: none">- Minimum of 5 mm smooth seal on four sides.- The seals of the pouch must be continuous and there must be no wrinkles, folds or pleats in the finished seal.- Heat seals on back of pouch are not acceptable.	
MATERIAL	<ul style="list-style-type: none">- Must comply with the Food and Drugs Act and Regulations, Division 23.- Made according to publication #1, replace para 3.1 with construction material indicated below.- Construction of material from outside of package to inside of pouch:<ul style="list-style-type: none">• OPET/ White PE /Aluminum Foil/Clear PE /PE Coex Sealant• Nominal thickness (mil) 2.9• O₂TR (cc/100 in²/24 hrs@100°F, 90RH, 1 atm) < 0.01• Seal Strength (lbs@ 300°F, 40psi, 1 sec) 3500 g/in min- Any packaging material that is equivalent is acceptable- The sealed pouch must not rupture or otherwise suffer a loss of integrity	
COLOUR OF PACKAGING	Tan (Pantone No. 7501 - 7503)	
FINISH	Matte or shiny	
PRINTING COLOUR	Black (Pantone No. Black U or Black C)	
NOTCHES	<ul style="list-style-type: none">- Must have 'V' or 'U' shaped tear notches which do not affect the integrity of the perimeter seal must appear on both sides of the pouch below the closure seal.- Tear notches are the preferred option but any other opening device is acceptable (serrated closure edge).	
PUNCTURE RESISTANCE	≥10lbs	
TOTAL BULK VOLUME	Excess air in pouches must be removed before sealing.	
LABELLING		
LAYOUT	<ul style="list-style-type: none">- All required information and placement is shown in the figure below, please note that the drawing is not to scale, it is up to the Contractor to determine exact font sizes, etc.- CAF Production code printed or embossed on the seal (details herein).	
INGREDIENT LIST AND NUTRITION INFORMATION	<ul style="list-style-type: none">- Must meet the Food and Drug Act and Regulations- Must be provided in accordance with applicable publication #4- The Ingredient list is required on individual packages- The Nutrition Information not required on the individual packages	
CAF PRODUCTION CODE	<ul style="list-style-type: none">- If embossed, it must be located on the package's seal only.- Is to be composed in the following manner:<ul style="list-style-type: none">- the first two digits represent the year of production- the next three digits represent the date of packaging with the Julian date- the last digit represents the batch number- If commercial product is submitted, a code interpretation must also be provided.	

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Figure for Item 10 – Package layout for Ketchup. Not to scale.



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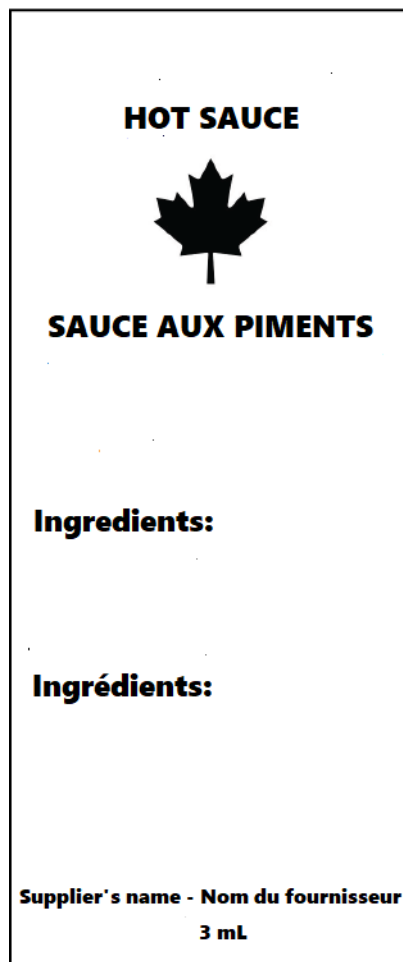
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Table for Item 11 – Technical Specifications for Hot Sauce

GENERAL		
PRODUCT	HOT SAUCE	
APPLICABLE PUBLICATIONS	1. D-85-001-136/SF-001	Specification for Aluminum Foil Laminate
	2. D-LM-008-036/SF-000	Department of National Defence Minimum Requirements for Manufacturer's Standard Pack
	3. ASTM-D-3078	Standard Test Method for Determination of Leaks in Flexible Packaging by Bubble Emission
	4. Canada Agricultural Product Act and Processed Product regulations	
	5. Canada's Consumer Packaging and Labelling Act and regulations	
	6. Canada's Food and Drug Act regulations	
REQUIREMENTS		
DESCRIPTION	Must be of good quality and must be characteristic in flavor	
PORTION SIZE –Minimum Net Weight	3ml	
SHELF-LIFE	3 years	
PACKAGING		
DIMENSIONS	8cm ±1cm x 4cm ±1cm	
SEALS	<ul style="list-style-type: none">- Minimum of 5 mm smooth seal on four sides.- The seals of the pouch must be continuous and there must be no wrinkle, folds or pleats in the finished seal.- Heat seals on back of pouch are not acceptable.	
MATERIAL	<ul style="list-style-type: none">- Must comply with the Food and Drugs Act and Regulations, Division 23.- Made according to publication #1, replace para 3.1 with construction material indicated below.- The sealed pouch must not rupture or otherwise suffer a loss of integrity when tested in accordance with applicable publication #3.- Construction of material from outside of package to inside of pouch:<ul style="list-style-type: none">• OPET/Ink/White PE coex/Aluminum foil/adhesive/OPET/ adhesive /LDPE coex sealant• Nominal thickness (mil) 3.2• O₂TR < 0.01 cc/100 in²/24 hrs@73°F, 50%RH, 1 atm• MVTR < 0.001 g/100 in²/24 hrs@100°F, 90%RH, 1 atm• Seal Strength 5000 g/in min (lbs@ 300°F, 40psi, 1 sec)- Any packaging material that is equivalent is acceptable	
COLOUR OF PACKAGING	Tan (Pantone No. 7501 - 7503)	
FINISH	Matte	
PRINTING COLOUR	Black (Pantone No. Black U or Black C)	
NOTCHES	<ul style="list-style-type: none">- 'V' or 'U' shaped tear notches which do not affect the integrity of the perimeter seal must appear on both sides of the pouch below the closure seal.- Tear notches are the preferred option but any other opening device is acceptable (serrated closure edge).	
PUNCTURE RESISTANCE	≥10lbs	
TOTAL BULK VOLUME	Excess air in pouches must be removed before sealing.	
LABELLING		
LAYOUT	<ul style="list-style-type: none">- All required information and placement is shown in the Figure below, please note that the drawing is not to scale, it is up to the Contractor to determine exact font sizes, etc.- CAF Production code printed or embossed on the seal (details herein).- Commercial packaging and layout will be accepted.	
INGREDIENT LIST AND NUTRITION INFORMATION	<ul style="list-style-type: none">- Must be bilingual- Must meet the Food and Drug Act and Regulations- Must be provided in accordance with the Canadian Food Inspection Agency's format.- Must comply with the proposed New Labelling Requirements for the food allergens, Gluten Sources and Added Sulphites.- The Ingredient list is required on individual packages- The Nutrition Information not required on the individual packages	
CAF PRODUCTION CODE	<ul style="list-style-type: none">- If embossed, it must be located on the package's seal only.- Is to be composed in the following manner:<ul style="list-style-type: none">- the first two digits represents the year of production- the next three digits represents the date of packaging with the Julian date- the last digit represents the batch number- If commercial product is submitted, a code interpretation must also be provided.	

Figure for Item 11 – Package layout for Hot Sauce. Not to scale. For Hot Sauce, commercial packaging is acceptable.



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Table for Item 12 – Technical Specifications for Coffee – Espresso Roast

GENERAL		
PRODUCT	COFFEE – ESPRESSO ROAST	
APPLICABLE PUBLICATIONS	1. D-85-001-136/SF-001	Specification for Aluminum Foil Laminate
	2. D-LM-008-036/SF-000	Department of National Defence Minimum Requirements for Manufacturer's Standard Pack
	3. Canada's Food and Drugs Act and Regulations	
	4. Consumer Packaging and Labelling Act and Regulations	
	5. Canadian Food Inspection Agency Core Labelling Requirements	
REQUIREMENTS		
DESCRIPTION	<ul style="list-style-type: none">- Must be ground, fine Arabica coffee powder that will dissolve in hot or cold water- Must have good flavour hot or cold- Must make an 8oz cup of coffee	
MINIMUM PORTION SIZE	3g	
MOISTURE CONTENT	≤ 4%	
SHELF LIFE	3 years	
PACKAGING		
OUTER DIMENSIONS	Must not exceed 6cm ± 1cm x 11.5cm ± 1cm	
SEALS	<ul style="list-style-type: none">- Heat seals on the back of the pouch are not acceptable.- Seals must be a minimum of 5mm wide- Packet must have smooth continuous seal on all four edges or a min of three edges if one edge is folded- Heat seal must not discolour the packaging	
MATERIAL	<ul style="list-style-type: none">- Made according to publication #1- The sealed pouch must not rupture or suffer a loss of integrity	
COLOUR	Tan (Pantone No. 7501 U)	
PRINTING COLOUR	Black (Pantone No. Black U or Black C)	
FINISH	Matte or shiny	
PUNCTURE RESISTANCE	≥ 3lbs	
TOTAL BULK VOLUME	Excess air in pouches must be removed before sealing.	
LABELLING		
LAYOUT	<ul style="list-style-type: none">- All required information and placement is shown in the figure below, please note that the drawing is not to scale, it is up to the Contractor to determine exact font sizes, etc.- CAF Production code printed or embossed on the seal (details herein).	
INGREDIENT LIST AND NUTRITIONAL INFORMATION	<ul style="list-style-type: none">- Must be provided in accordance with applicable publication #3, #4 and #5	
CAF PRODUCTION CODE	<ul style="list-style-type: none">- If embossed, it must be located on the package's seal only.- Is to be composed in the following manner:<ul style="list-style-type: none">- the first two digits must represent the year of production- the next three digits must represent the date of packaging with the Julian date- the last digit must represent the batch number- If commercial product is submitted, a code interpretation must also be provided.	

Figure for item 12 – Package layout for Coffee – Espresso Roast. Not to scale.

<p>ESPRESSO ROAST COFFEE</p>  <p>CAFÉ MÉLANGE ESPRESSO</p> <p>Supplier's Name Nom du fournisseur 3g</p>	<p>Ingredients:</p> <p>Ingrédients:</p> <table border="1"><tr><th colspan="2">Nutrition Facts</th></tr><tr><th colspan="2">Valeur nutritive</th></tr><tr><td colspan="2">Per 125 mL (87 g) / par 125 mL (87 g)</td></tr><tr><th>Amount / Teneur</th><th>% Daily Value % valeur quotidienne</th></tr><tr><td colspan="2">Calories / Calories 80</td></tr><tr><td>Fat / Lipides 0.5 g</td><td>1 %</td></tr><tr><td>Saturated / saturés 0 g + Trans / trans 0 g</td><td>0 %</td></tr><tr><td>Cholesterol / Cholestérol 0 mg</td><td></td></tr><tr><td>Sodium / Sodium 0 mg</td><td>0 %</td></tr><tr><td>Carbohydrate / Glucides 18 g</td><td>6 %</td></tr><tr><td>Fibre / Fibres 2 g</td><td>8 %</td></tr><tr><td>Sugars / Sucres 2 g</td><td></td></tr><tr><td>Protein / Protéines 3 g</td><td></td></tr><tr><td>Vitamin A / Vitamine A</td><td>2 %</td></tr><tr><td>Vitamin C / Vitamine C</td><td>10 %</td></tr><tr><td>Calcium / Calcium</td><td>0 %</td></tr><tr><td>Iron / Fer</td><td>2 %</td></tr></table>	Nutrition Facts		Valeur nutritive		Per 125 mL (87 g) / par 125 mL (87 g)		Amount / Teneur	% Daily Value % valeur quotidienne	Calories / Calories 80		Fat / Lipides 0.5 g	1 %	Saturated / saturés 0 g + Trans / trans 0 g	0 %	Cholesterol / Cholestérol 0 mg		Sodium / Sodium 0 mg	0 %	Carbohydrate / Glucides 18 g	6 %	Fibre / Fibres 2 g	8 %	Sugars / Sucres 2 g		Protein / Protéines 3 g		Vitamin A / Vitamine A	2 %	Vitamin C / Vitamine C	10 %	Calcium / Calcium	0 %	Iron / Fer	2 %
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Table for Items 13, 14, 15, 16 & 17 – Technical Specifications for Sports Drink – Fruit Punch, Sports Drink – Grape, Sports Drink – Ice, Sports Drink – Lemon and Sports Drink – Orange.

GENERAL		
PRODUCT	Sports Drinks	
APPLICABLE PUBLICATIONS	1. D-85-001-136/SF-001	Specification for Aluminum Foil Laminate
	2. D-LM-008-036/SF-000	Department of National Defence Minimum Requirements for Manufacturer's Standard Pack
	3. Canada's Food and Drugs Act and Regulations	
	4. Consumer Packaging and Labelling Act and Regulations	
	5. Canardian Food Inspection Agency Core Labelling Requirements	
REQUIREMENTS		
PRODUCT	Individual serving, fortified, flavoured beverage crystals, must provide 15 g – 20 g of carbohydrates, 60 to 130 mg of vitamin C, 115 mg – 150 mg of sodium and 35 mg – 48 mg of potassium per package.	
PORTION SIZE	21g, enough to yield a 250mL drink	
SHELF LFIE	3 years	
MOISTURE CONTENT	≤ 3.5%	
PACKAGING		
OUTER DIMENSIONS	11cm ± 1cm x 9cm ± 1cm	
SEALS	<ul style="list-style-type: none">- Heat seals on the back of the pouch are not acceptable- Seals must be a minimum of 5mm wide- Packet must have smooth continuous seal on all four edges or a minimum of three edges if one edge is folded- Heat seal must not discolour the packaging	
MATERIAL	<ul style="list-style-type: none">- Made according to publication #1- Packaging must not rupture or suffer a loss of integrity	
COLOUR	Tan (Pantone No. 7501 - 7503)	
FINISH	Matte or shiny	
PRINTING COLOUR	Black (Pantone No. Black U or Black C)	
NOTCHES	<ul style="list-style-type: none">- Must have 'V' or 'U' shaped tear notches which do not affect the integrity of the perimeter seal and must appear on both sides of the pouch below the closure seal.	
PUNCTURE RESISTANCE	≥ 3lbs	
TOTAL BULK VOLUME	Excess air must be removed before sealing	
LABELLING		
LAYOUT	<ul style="list-style-type: none">- All required information and placement is shown in the figure below. Please note that the drawing is not to scale, it is up to the Contractor to determine exact font sizes, etc.- CAF Production code printed or embossed on the seal (details herein).	
LIST OF INGREDIENTS AND NUTRITIONAL INFORMATION	<ul style="list-style-type: none">- Must meet the Food and Drug Act and Regulations- Must be provided in accordance with applicable publication #4 and #5	
CAF PRODUCTION CODE	<ul style="list-style-type: none">- If embossed, it must be located on the package's seal only.- Is to be composed in the following manner:<ul style="list-style-type: none">- the first two digits must represent the year of production- the next three digits must represent the date of packaging with the Julian date.- the last digit must represent the batch number- If commercial product is submitted, a code interpretation must also be provided.	

Figure for Items 13, 14, 15, 16 & 17 – Package layout for Sports Drinks. Flavour must be indicated on packaging. Not to scale.

<p style="text-align: center;">SPORTS DRINK</p> <p style="text-align: center;"></p> <p style="text-align: center;">BOISSON SPORTIVE</p> <p>Add contents to beverage bag and mix with 250mL of water.</p> <p>Ajouter le contenu au sac de boisson et mélanger avec 250mL d'eau.</p> <p>Supplier's Name - Nom du fournisseur 21g</p>	<p>Ingredients:</p> <p>Ingrédients:</p> <table border="1"><tr><th colspan="2">Nutrition Facts</th></tr><tr><th colspan="2">Valeur nutritive</th></tr><tr><td colspan="2">Per 125 mL (87 g) / par 125 mL (87 g)</td></tr><tr><th>Amount / Teneur</th><th>% Daily Value % valeur quotidienne</th></tr><tr><td>Calories / Calories 80</td><td></td></tr><tr><td>Fat / Lipides 0.5 g</td><td>1 %</td></tr><tr><td>Saturated / saturés 0 g + Trans / trans 0 g</td><td>0 %</td></tr><tr><td>Cholesterol / Cholestérol 0 mg</td><td></td></tr><tr><td>Sodium / Sodium 0 mg</td><td>0 %</td></tr><tr><td>Carbohydrate / Glucides 18 g</td><td>6 %</td></tr><tr><td>Fibre / Fibres 2 g</td><td>8 %</td></tr><tr><td>Sugars / Sucres 2 g</td><td></td></tr><tr><td>Protein / Protéines 3 g</td><td></td></tr><tr><td>Vitamin A / Vitamine A</td><td>2 %</td></tr><tr><td>Vitamin C / Vitamine C</td><td>10 %</td></tr><tr><td>Calcium / Calcium</td><td>0 %</td></tr><tr><td>Iron / Fer</td><td>2 %</td></tr></table>	Nutrition Facts		Valeur nutritive		Per 125 mL (87 g) / par 125 mL (87 g)		Amount / Teneur	% Daily Value % valeur quotidienne	Calories / Calories 80		Fat / Lipides 0.5 g	1 %	Saturated / saturés 0 g + Trans / trans 0 g	0 %	Cholesterol / Cholestérol 0 mg		Sodium / Sodium 0 mg	0 %	Carbohydrate / Glucides 18 g	6 %	Fibre / Fibres 2 g	8 %	Sugars / Sucres 2 g		Protein / Protéines 3 g		Vitamin A / Vitamine A	2 %	Vitamin C / Vitamine C	10 %	Calcium / Calcium	0 %	Iron / Fer	2 %
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Table for Item 18 – Technical Specifications for Sweet BBQ Trail Mix

GENERAL		
PRODUCT	SWEET BBQ TRAIL MIX	
APPLICABLE PUBLICATIONS	1. D-85-001-136/SF-001	Specification for Aluminum Foil Laminate
	2. D-LM-008-036/SF-000	Department of National Defence Minimum Requirements for Manufacturer's Standard Pack
	3. Canada's Food and Drugs Act and Regulations	
	4. Consumer Packaging and Labelling Act and Regulations	
	5. Canadian Food Inspection Agency Core Labelling Requirements	
REQUIREMENTS		
PRODUCT	<ul style="list-style-type: none">- Trail mix must consist of the following ingredients:<ul style="list-style-type: none">- 11g ± 2g BBQ peanuts- 11g ± 2g Butter peanuts- 11g ± 2g BBQ corn kernels- 11g ± 2g Roasted, salted almonds- 7g ± 2g Sesame sticks- The quality must be equivalent to a good commercial product	
MINIMUM NET WEIGHT	50g	
SHELF LIFE	3 years	
PACKAGING		
OUTER DIMENSIONS	13cm ± 1cm wide x 17cm ± 1cm long	
SEALS	<ul style="list-style-type: none">- Heat seals on back of pouch are not acceptable.- Must be a minimum of 5mm wide- Packet must have smooth continuous seal on all four edges or a min of three edges if one edge is folded- Must not discolour the packaging	
MATERIAL	<ul style="list-style-type: none">- Must comply with the Food and Drug Regulations, Division 23- Made from a combination of water resistant material and aluminum foil laminate- Must have an Oxygen Transmission Rate close to zero- Packaging must not suffer a loss of integrity	
COLOUR	Tan (Pantone No. 7501 - 7503)	
FINISH	Matte or shiny	
PRINTING COLOUR	Black (Pantone No. Black U or Black C)	
NOTCHES	Must have 'V' or 'U' shaped tear notches which do not affect the integrity of the perimeter seal and must appear on both sides of the pouch below the closure seal.	
PUNCTURE RESISTANCE	≥ 10lbs	
VACUUM PACK	<ul style="list-style-type: none">- Packet must be vacuumed to remove all air in the packet before back-flushing with a sufficient amount of a suitable combination of gases- Packet must be tight around the trail mix	
LABELLING		
LAYOUT	<ul style="list-style-type: none">- All required information and placement is shown in the figure below, please note that the drawing is not to scale, it is up to the Contractor to determine exact font sizes, etc.- CAF Production code printed or embossed on the seal.	
LIST OF INGREDIENTS AND NUTRITIONAL INFORMATION	<ul style="list-style-type: none">- Must be provided in accordance with applicable publication #3, #4 and #5.	
CAF PRODUCTION CODE	<ul style="list-style-type: none">- If embossed, it must be located on the package's seal only.- Is to be composed in the following manner:<ul style="list-style-type: none">- the first two digits must represent the year of production- the next three digits must represent the date of packaging with the Julian date- the last digit must represent the batch number- If commercial product is submitted, a code interpretation must also be provided.	

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Figure for Item 18 – Package layout for Sweet BBQ Trail Mix. Mix variety must be indicated on packaging. Not to scale.

<p>TRAIL MIX</p>  <p>MÉLANGE DE RANDONNÉE</p> <p>Supplier's name - Nom du fournisseur</p> <p>50g</p>	<p>Ingredients:</p> <p>Ingrédients:</p> <table border="1"><tr><th colspan="2">Nutrition Facts Valeur nutritive</th></tr><tr><td colspan="2">Per 125 mL (87 g) / par 125 mL (87 g)</td></tr><tr><th>Amount Teneur</th><th>% Daily Value % valeur quotidienne</th></tr><tr><td>Calories / Calories 80</td><td></td></tr><tr><td>Fat / Lipides 0.5 g</td><td>1 %</td></tr><tr><td>Saturated / saturés 0 g</td><td>0 %</td></tr><tr><td>+ Trans / trans 0 g</td><td></td></tr><tr><td>Cholesterol / Cholestérol 0 mg</td><td></td></tr><tr><td>Sodium / Sodium 0 mg</td><td>0 %</td></tr><tr><td>Carbohydrate / Glucides 18 g</td><td>6 %</td></tr><tr><td>Fibre / Fibres 2 g</td><td>8 %</td></tr><tr><td>Sugars / Sucres 2 g</td><td></td></tr><tr><td>Protein / Protéines 3 g</td><td></td></tr><tr><td>Vitamin A / Vitamine A</td><td>2 %</td></tr><tr><td>Vitamin C / Vitamine C</td><td>10 %</td></tr><tr><td>Calcium / Calcium</td><td>0 %</td></tr><tr><td>Iron / Fer</td><td>2 %</td></tr></table>	Nutrition Facts Valeur nutritive		Per 125 mL (87 g) / par 125 mL (87 g)		Amount Teneur	% Daily Value % valeur quotidienne	Calories / Calories 80		Fat / Lipides 0.5 g	1 %	Saturated / saturés 0 g	0 %	+ Trans / trans 0 g		Cholesterol / Cholestérol 0 mg		Sodium / Sodium 0 mg	0 %	Carbohydrate / Glucides 18 g	6 %	Fibre / Fibres 2 g	8 %	Sugars / Sucres 2 g		Protein / Protéines 3 g		Vitamin A / Vitamine A	2 %	Vitamin C / Vitamine C	10 %	Calcium / Calcium	0 %	Iron / Fer	2 %
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Table for Item 19 – Technical Specifications for Chocolate Nut Trail Mix

GENERAL		
PRODUCT	CHOCOLATE NUT TRAIL MIX	
APPLICABLE PUBLICATIONS	1. D-85-001-136/SF-001	Specification for Aluminum Foil Laminate
	2. D-LM-008-036/SF-000	Department of National Defence Minimum Requirements for Manufacturer's Standard Pack
	3. Canada's Food and Drugs Act and Regulations	
	4. Consumer Packaging and Labelling Act and Regulations	
REQUIREMENTS		
PRODUCT	<ul style="list-style-type: none">- Trail mix must consist of the following ingredients:<ul style="list-style-type: none">- Raw almonds- Pistachio kernels- Goji berries- Dark chocolate coated cranberries- The mix must have an approximate ratio of 1:1:1:1- The quality must be equivalent to a good commercial product	
MINIMUM NET WEIGHT	50g	
SHELF LIFE	3 years	
PACKAGING		
OUTER DIMENSIONS	13cm ± 1cm wide x 17cm ± 1cm long	
SEALS	<ul style="list-style-type: none">- Heat seals on back of pouch are not acceptable.- Must be a minimum of 5mm wide- Packet must have smooth continuous seal on all four edges or a min of three edges if one edge is folded- Must not discolour the packaging	
MATERIAL	<ul style="list-style-type: none">- Must comply with the Food and Drug Regulations, Division 23- Made from a combination of water resistant material and aluminum foil laminate- Must have an Oxygen Transmission Rate close to zero- Packaging must not suffer a loss of integrity	
COLOUR	Tan (Pantone No. 7501 - 7503)	
FINISH	Matte or shiny	
PRINTING COLOUR	Black (Pantone No. Black U or Black C)	
NOTCHES	Must have 'V' or 'U' shaped tear notches which do not affect the integrity of the perimeter seal and must appear on both sides of the pouch below the closure seal.	
PUNCTURE RESISTANCE	≥ 10 lbs	
VACUUM PACK	<ul style="list-style-type: none">- Packet must be vacuumed to remove all air in the packet before back-flushing with a sufficient amount of a suitable combination of gases- Packet must be tight around the trail mix	
LABELLING		
LAYOUT	<ul style="list-style-type: none">- All required information and placement is shown in the figure below, please note that the drawing is not to scale, it is up to the Contractor to determine exact font sizes, etc.- CAF Production code printed or embossed on the seal.	
LIST OF INGREDIENTS AND NUTRITIONAL INFORMATION	<ul style="list-style-type: none">- Must be provided in accordance with applicable publication #3 and #4	
CAF PRODUCTION CODE	<ul style="list-style-type: none">- If embossed, it must be located on the package's seal only.- Is to be composed in the following manner:<ul style="list-style-type: none">- the first two digits must represent the year of production- the next three digits must represent the date of packaging with the Julian date- the last digit must represent the batch number- If commercial product is submitted, a code interpretation must also be provided.	

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Figure for Item 19 – Package layout for Chocolate Nut Trail Mix. Mix variety must be indicated on packaging. Not to scale.

<p style="text-align: center;">TRAIL MIX</p> <p style="text-align: center;"></p> <p style="text-align: center;">MÉLANGE DE RANDONNÉE</p> <p style="text-align: center;">Supplier's name - Nom du fournisseur</p> <p style="text-align: center;">50g</p>	<p>Ingredients:</p> <p>Ingrédients:</p> <table border="1"><tr><th colspan="2">Nutrition Facts Valeur nutritive</th></tr><tr><td colspan="2">Per 1.25 mL (87 g) / par 1.25 mL (87 g)</td></tr><tr><th>Amount Teneur</th><th>% Daily Value % valeur quotidienne</th></tr><tr><td>Calories / Calories 80</td><td></td></tr><tr><td>Fat / Lipides 0.5 g</td><td>1 %</td></tr><tr><td>Saturated / saturés 0 g + Trans / trans 0 g</td><td>0 %</td></tr><tr><td>Cholesterol / Cholestérol 0 mg</td><td></td></tr><tr><td>Sodium / Sodium 0 mg</td><td>0 %</td></tr><tr><td>Carbohydrate / Glucides 18 g</td><td>6 %</td></tr><tr><td>Fibre / Fibres 2 g</td><td>8 %</td></tr><tr><td>Sugars / Sucres 2 g</td><td></td></tr><tr><td>Protein / Protéines 3 g</td><td></td></tr><tr><td>Vitamin A / Vitamine A</td><td>2 %</td></tr><tr><td>Vitamin C / Vitamine C</td><td>10 %</td></tr><tr><td>Calcium / Calcium</td><td>0 %</td></tr><tr><td>Iron / Fer</td><td>2 %</td></tr></table>	Nutrition Facts Valeur nutritive		Per 1.25 mL (87 g) / par 1.25 mL (87 g)		Amount Teneur	% Daily Value % valeur quotidienne	Calories / Calories 80		Fat / Lipides 0.5 g	1 %	Saturated / saturés 0 g + Trans / trans 0 g	0 %	Cholesterol / Cholestérol 0 mg		Sodium / Sodium 0 mg	0 %	Carbohydrate / Glucides 18 g	6 %	Fibre / Fibres 2 g	8 %	Sugars / Sucres 2 g		Protein / Protéines 3 g		Vitamin A / Vitamine A	2 %	Vitamin C / Vitamine C	10 %	Calcium / Calcium	0 %	Iron / Fer	2 %
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Table for Item 20 – Technical Specifications for Peanut Butter Banana Trail Mix

GENERAL		
PRODUCT	PEANUT BUTTER BANANA TRAIL MIX	
APPLICABLE PUBLICATIONS	1. D-85-001-136/SF-001	Specification for Aluminum Foil Laminate
	2. D-LM-008-036/SF-000	Department of National Defence Minimum Requirements for Manufacturer's Standard Pack
	3. Canada's Food and Drugs Act and Regulations	
	4. Consumer Packaging and Labelling Act and Regulations	
	5. Canadian Food Inspection Agency Core Labelling Requirements	
REQUIREMENTS		
PRODUCT	<ul style="list-style-type: none">- Trail mix must consist of the following ingredients:<ul style="list-style-type: none">- 20g ± 1g Reese's pieces- 20g ± 1g banana chips- 10g ± 1g dried coconut chunks- The quality must be equivalent to a good commercial product	
MINIMUM NET WEIGHT	50g	
SHELF LIFE	3 years	
PACKAGING		
OUTER DIMENSIONS	13cm ± 1cm wide x 17cm ± 1cm long	
SEALS	<ul style="list-style-type: none">- Heat seals on back of pouch are not acceptable.- Must be a minimum of 5mm wide- Packet must have smooth continuous seal on all four edges or a min of three edges if one edge is folded- Must not discolour the packaging	
MATERIAL	<ul style="list-style-type: none">- Must comply with the Food and Drug Regulations, Division 23- Made from a combination of water resistant material and aluminum foil laminate- Must have an Oxygen Transmission Rate close to zero- Packaging must not suffer a loss of integrity	
COLOUR	Tan (Pantone No. 7501 - 7503)	
FINISH	Matte or shiny	
PRINTING COLOUR	Black (Pantone No. Black U or Black C)	
NOTCHES	Must have 'V' or 'U' shaped tear notches which do not affect the integrity of the perimeter seal and must appear on both sides of the pouch below the closure seal.	
PUNCTURE RESISTANCE	≥ 10lbs	
VACUUM PACK	<ul style="list-style-type: none">- Packet must be vacuumed to remove all air in the packet before back-flushing with a sufficient amount of a suitable combination of gases- Packet must be tight around the trail mix	
LABELLING		
LAYOUT	<ul style="list-style-type: none">- All required information and placement is shown in the figure below, please note that the drawing is not to scale, it is up to the Contractor to determine exact font sizes, etc.- CAF Production code printed or embossed on the seal.	
LIST OF INGREDIENTS AND NUTRITIONAL INFORMATION	<ul style="list-style-type: none">- Must be provided in accordance with applicable publication #3, #4 and #5 .mentioned above.	
CAF PRODUCTION CODE	<ul style="list-style-type: none">- If embossed, it must be located on the package's seal only.- Is to be composed in the following manner:<ul style="list-style-type: none">- the first two digits must represent the year of production- the next three digits must represent the date of packaging with the Julian date- the last digit must represent the batch number- If commercial product is submitted, a code interpretation must also be provided.	

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CCC No./N° CCC - FMS No./N° VME

Figure for Item 20 – Package layout for Peanut Butter Banana Trail Mix. Mix variety must be indicated on packaging. Not to scale.


<p>TRAIL MIX</p>  <p>MÉLANGE DE RANDONNÉE</p> <p>Supplier's name - Nom du fournisseur</p> <p>50g</p>	<p>Ingredients:</p> <p>Ingrédients:</p> <table border="1"><tr><th colspan="2">Nutrition Facts Valeur nutritive</th></tr><tr><td colspan="2">Per 1.25 mL (87 g) / par 1.25 mL (87 g)</td></tr><tr><th>Amount Teneur</th><th>% Daily Value % valeur quotidienne</th></tr><tr><td>Calories / Calories 80</td><td></td></tr><tr><td>Fat / Lipides 0.5 g</td><td>1 %</td></tr><tr><td>Saturated / saturés 0 g + Trans / trans 0 g</td><td>0 %</td></tr><tr><td>Cholesterol / Cholestérol 0 mg</td><td></td></tr><tr><td>Sodium / Sodium 0 mg</td><td>0 %</td></tr><tr><td>Carbohydrate / Glucides 18 g</td><td>6 %</td></tr><tr><td>Fibre / Fibres 2 g</td><td>8 %</td></tr><tr><td>Sugars / Sucres 2 g</td><td></td></tr><tr><td>Protein / Protéines 3 g</td><td></td></tr><tr><td>Vitamin A / Vitamine A</td><td>2 %</td></tr><tr><td>Vitamin C / Vitamine C</td><td>10 %</td></tr><tr><td>Calcium / Calcium</td><td>0 %</td></tr><tr><td>Iron / Fer</td><td>2 %</td></tr></table>	Nutrition Facts Valeur nutritive		Per 1.25 mL (87 g) / par 1.25 mL (87 g)		Amount Teneur	% Daily Value % valeur quotidienne	Calories / Calories 80		Fat / Lipides 0.5 g	1 %	Saturated / saturés 0 g + Trans / trans 0 g	0 %	Cholesterol / Cholestérol 0 mg		Sodium / Sodium 0 mg	0 %	Carbohydrate / Glucides 18 g	6 %	Fibre / Fibres 2 g	8 %	Sugars / Sucres 2 g		Protein / Protéines 3 g		Vitamin A / Vitamine A	2 %	Vitamin C / Vitamine C	10 %	Calcium / Calcium	0 %	Iron / Fer	2 %
Nutrition Facts Valeur nutritive																																	
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Vitamin C / Vitamine C	10 %																																
Calcium / Calcium	0 %																																
Iron / Fer	2 %																																

Table for Item 21 – Technical Specifications for Tropical Trail Mix

GENERAL		
PRODUCT	TROPICAL TRAIL MIX	
APPLICABLE PUBLICATIONS	1. D-85-001-136/SF-001	Specification for Aluminum Foil Laminate
	2. D-LM-008-036/SF-000	Department of National Defence Minimum Requirements for Manufacturer's Standard Pack
	3. Canada's Food and Drugs Act and Regulations	
	4. Consumer Packaging and Labelling Act and Regulations	
	5. Canadian Food Inspection Agency Core Labelling Requirements	
REQUIREMENTS		
PRODUCT	<ul style="list-style-type: none">- Trail mix must consist of the following ingredients:<ul style="list-style-type: none">- 10g ± 1g almonds, roasted and salted- 10g ± 1g peanuts, roasted and salted- 10g ± 1g cashews, roasted and salted- 10g ± 1g dried papaya- 10g ± 1g dried pineapple- The quality must be equivalent to a good commercial product	
MINIMUM NET WEIGHT	50g	
SHELF LIFE	3 years	
PACKAGING		
OUTER DIMENSIONS	13cm ± 1cm wide x 17cm ± 1cm long	
SEALS	<ul style="list-style-type: none">- Heat seals on back of pouch are not acceptable.- Must be a minimum of 5mm wide- Packet must have smooth continuous seal on all four edges or a min of three edges if one edge is folded- Must not discolour the packaging	
MATERIAL	<ul style="list-style-type: none">- Must comply with the Food and Drug Regulations, Division 23- Made from a combination of water resistant material and aluminum foil laminate- Must have an Oxygen Transmission Rate close to zero- Packaging must not suffer a loss of integrity	
COLOUR	Tan (Pantone No. 7501 - 7503)	
FINISH	Matte or shiny	
PRINTING COLOUR	Black (Pantone No. Black U or Black C)	
NOTCHES	Must have 'V' or 'U' shaped tear notches which do not affect the integrity of the perimeter seal and must appear on both sides of the pouch below the closure seal.	
PUNCTURE RESISTANCE	≥ 10lbs	
VACUUM PACK	<ul style="list-style-type: none">- Packet must be vacuumed to remove all air in the packet before back-flushing with a sufficient amount of a suitable combination of gases- Packet must be tight around the trail mix	
LABELLING		
LAYOUT	<ul style="list-style-type: none">- All required information and placement is shown in the figure below, please note that the drawing is not to scale, it is up to the Contractor to determine exact font sizes, etc.- CAF Production code printed or embossed on the seal.	
LIST OF INGREDIENTS AND NUTRITIONAL INFORMATION	- Must be provided in accordance with applicable publication #3, #4 and #5.	
CAF PRODUCTION CODE	<ul style="list-style-type: none">- If embossed, it must be located on the package's seal only.- Is to be composed in the following manner:<ul style="list-style-type: none">- the first two digits must represent the year of production- the next three digits mustrepresent the date of packaging with the Julian date- the last digit must represent the batch number- If commercial product is submitted, a code interpretation must also be provided.	

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Figure for Item 21 – Package layout for Tropical Trail Mix. Mix variety must be indicated on packaging.
Not to scale.


<p>TRAIL MIX</p>  <p>MÉLANGE DE RANDONNÉE</p> <p>Supplier's name - Nom du fournisseur</p> <p>50g</p>	<p>Ingredients:</p> <p>Ingrédients:</p> <table border="1"><tr><th colspan="2">Nutrition Facts</th></tr><tr><th colspan="2">Valeur nutritive</th></tr><tr><td colspan="2">Per 125 mL (87 g) / par 125 mL (87 g)</td></tr><tr><td>Amount</td><td>% Daily Value</td></tr><tr><td>Teneur</td><td>% valeur quotidienne</td></tr><tr><td colspan="2">Calories / Calories 80</td></tr><tr><td>Fat / Lipides 0.5 g</td><td>1 %</td></tr><tr><td colspan="2">Saturated / saturés 0 g</td></tr><tr><td colspan="2">+ Trans. / trans. 0 g</td></tr><tr><td colspan="2">Cholesterol / Cholestérol 0 mg</td></tr><tr><td>Sodium / Sodium 0 mg</td><td>0 %</td></tr><tr><td>Carbohydrate / Glucides 18 g</td><td>6 %</td></tr><tr><td colspan="2">Fibre / Fibres 2 g</td></tr><tr><td colspan="2">Sugars / Sucres 2 g</td></tr><tr><td colspan="2">Protein / Protéines 3 g</td></tr><tr><td colspan="2">Vitamin A / Vitamine A</td></tr><tr><td colspan="2">Vitamin C / Vitamine C</td></tr><tr><td colspan="2">Calcium / Calcium</td></tr><tr><td colspan="2">Iron / Fer</td></tr></table>	Nutrition Facts		Valeur nutritive		Per 125 mL (87 g) / par 125 mL (87 g)		Amount	% Daily Value	Teneur	% valeur quotidienne	Calories / Calories 80		Fat / Lipides 0.5 g	1 %	Saturated / saturés 0 g		+ Trans. / trans. 0 g		Cholesterol / Cholestérol 0 mg		Sodium / Sodium 0 mg	0 %	Carbohydrate / Glucides 18 g	6 %	Fibre / Fibres 2 g		Sugars / Sucres 2 g		Protein / Protéines 3 g		Vitamin A / Vitamine A		Vitamin C / Vitamine C		Calcium / Calcium		Iron / Fer	
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Table Item 22 – Technical Specifications for Beef Jerky - Teriyaki

GENERAL		
PRODUCT	BEEF JERKY – TERIYAKI	
APPLICABLE PUBLICATIONS	1. CGSB 43.22-2001	Corrugated Fibreboard Products
	2. D-LM-008-036/SF-000	Minimum Requirements for Manufacturer’s Standard Pack
	3. Canada’s Food and Drugs Act and Regulations	
	4. Consumer Packaging and Labelling Act and Regulations	
	5. Canadian Food Inspection Agency Core Labelling Requirements	
REQUIREMENTS		
DESCRIPTION	<ul style="list-style-type: none">- Beef jerky must be from inside round or outside round (including eye of round)- Beef jerky must have a teriyaki flavour- Final product must consist of strips of beef between 2cm – 4cm in length, 0.7cm – 1.2cm wide and 0.4cm – 0.8cm thick- Must be sodium nitrite vacuum cured- Chopped-and-formed or ground-and-form, emulsionized or loaf-style jerky are not acceptable- Sodium nitrate, sodium phosphate and monosodium glutamate are not permitted during curing process- Curing level must not be more than 200ppm of sodium nitrite	
PORTION SIZE	50g	
WATER ACTIVITY	≤0.8	
SHELF LIFE	3 years	
PACKAGING		
OUTER DIMENSIONS	Must not exceed 13cm ± 1cm wide x 13cm ± 1cm long x 3cm ± 1cm deep	
MATERIAL	Must be a 7-mil Proprietary Coextruded film with EVOH barrier, Surlyn sealant and Nylon structural layers for the top print film and a minimum of 9-mil Proprietary Coextruded film with EVOH barrier, Surlyn sealant and Nylon structural layers for the bottom or forming film.	
OXYGEN SCAVENGER	One in each packet	
VACUUM PACK	<ul style="list-style-type: none">- Packet must be fully vacuumed to remove all air in the packet before back-flushing with a sufficient amount of nitrogen/carbon dioxide to ease out the sides of the packet without increasing the depth.- Packet must be tight around the beef jerky.	
PRINTING COLOUR	Black	
LABEL COLOUR	Tan matte (Pantone No. 7501 – 7503)	
SERRATED EDGE / NOTCHES	<ul style="list-style-type: none">- To facilitate opening, the wording “Tear - Ouvrir” with an arrow indicating the applicable serrated edge must be clearly indicated.- If serrated edges are not used, ‘V’ or ‘U’ shaped tear notches which do not affect the integrity of the perimeter seal must appear on both sides of the pouch below the closure seal	
LABELLING		
LAYOUT	<ul style="list-style-type: none">- All required information and placement is shown in the figure below, please note that the drawing is not to scale, it is up to the Contractor to determine exact font sizes, etc.- CAF Production code printed or embossed on the seal.	
INGREDIENT LIST / NUTRITION FACTS TABLE	<ul style="list-style-type: none">- Must be provided in accordance with applicable publication #3, #4 and #5.	
CAF PRODUCTION CODE	<ul style="list-style-type: none">- Is to be composed in the following manner:<ul style="list-style-type: none">- the first two digits must represent the year of production- the next three digits must represent the date of packaging with the Julian date- the last digit must represent the batch number- If commercial product is submitted, a code interpretation must also be provided.	


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Figure for Item 22 – Package layout for Beef Jerky - Teriyaki. Not to scale.

TERIYAKI BEEF
JERKY



JERKY DE BOEUF
TÉRIYAKI

Ingredients:

Ingrédients:

Nutrition Facts Valeur nutritive Per 1 bar (40 g) pour 1 tablette (40 g) Calories 220 <small>* DV = Daily Value VO = valeur quotidienne</small>	Amount / Teneur	% DV / % VO*	Amount / Teneur	% DV / % VO*
	Fat / Lipides 13 g	20 %	Carbohydrate / Glucides 23 g	8 %
	Saturated / saturés 5 g	42 %	Fibre / Fibres 0 g	0 %
	+ Trans / trans 3.5 g		Sugars / Sucres 20 g	
	Cholesterol / Cholestérol 10 mg		Protein / Protéines 3 g	
	Sodium / Sodium 70 mg	3 %		
	Vitamin A / Vitamine A	2 %	Vitamin C / Vitamine C	0 %
	Calcium / Calcium	6 %	Iron / Fer	4 %

Supplier's Name - Nom du fournisseur

50g

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Table for Items 23, 24 & 25 – Technical Specifications for Chocolate, Vanilla and Strawberry Meal Replacement Drinks

GENERAL		
Product	CHOCOLATE, VANILLA AND STRAWBERRY MEAL REPLACEMENT DRINK	
APPLICABLE PUBLICATIONS	1. D-85-001-136/SF-001	Specification for Aluminum Foil Laminate
	2. D-LM-008-036/SF-000	Department of National Defence Minimum Requirements for Manufacturer's Standard Pack
	3. Canada's Food and Drugs Act and Regulations	
	4. Safe Food for Canadians Regulations	
	5. Canadian Food Inspection Agency Core Labelling Requirements	
REQUIREMENTS		
DESCRIPTION	Meal Replacement Beverage packaged in a shelf-stable, resealable flexible pouch	
MINIMUM PORTION SIZE	60g	
SHELF LIFE	3 years (36 months)	
PACKAGING		
INNER DIMENSIONS	25cm ± 1cm long x 15cm ± 1cm wide; pouch bottom 8cm ± 1cm wide	
SEALS	<ul style="list-style-type: none">- Must be a minimum of 5mm wide- Packet must have smooth continuous seal on three edges- Must not discolour the packaging	
MATERIAL	<ul style="list-style-type: none">- Must comply with the Food and Drugs Act and Regulations, Division 23- Must be made according to applicable publication #1 (referenced herein)- Must not rupture or suffer a loss of integrity- Packaged in a stand up pouch with a zip lock	
COLOUR	Tan (Pantone No. 7501 - 7503)	
FINISH	Matte	
PRINTING COLOUR	Black (Pantone No. Black U or Black C)	
NOTCHES	<ul style="list-style-type: none">- Must have 'V' or 'U' shaped tear notches which do not affect the integrity of the perimeter seal and must appear on both sides of the pouch below the closure seal.	
PUNCTURE RESISTANCE	≥ 3lbs	
TOTAL BULK VOLUME	<ul style="list-style-type: none">- Excess air must be removed before sealing.- Thickness of pouch must not exceed 1,5cm when sealed.	
LABELLING		
LAYOUT	<ul style="list-style-type: none">- All required information and placement is shown in the figure below.- Must include the following statement: Do not consume more than two meal replacement beverages per day.	
WATER LEVEL INDICATOR (DOTTED LINE)	<ul style="list-style-type: none">- A dotted water level line must be printed across the width of the pouch to indicate the water level for rehydration of the meal replacement beverage. The water level must be determined by the supplier.	
LIST OF INGREDIENTS AND NUTRITIONAL INFORMATION	<ul style="list-style-type: none">- Must meet the Food and Drug Act and Regulations- Must be provided in accordance with applicable publication #4 and #5	
CAF PRODUCTION CODE	<ul style="list-style-type: none">- If embossed, it must be located on the package's seal only.- Is to be composed in the following manner:<ul style="list-style-type: none">- the first two digits must represent the year of production- the next three digits must represent the date of packaging with the Julian date- the last digit must represent the batch number- If commercial product is submitted, a code interpretation must also be provided.	

1. Powdered Products

- 1.1 Appearance. The meal replacement beverage powder must be a uniform blend of dry homogenous ingredients. The packaged food must be free from foreign materials.
- 1.2 Odour. The packaged food must have an odour of the flavour specified. The packaged food must be free from foreign odours.
- 1.3 Texture. The packaged food must be free flowing and must be free from hard lumps that do not fall apart under light pressure between fingers.
- 1.4 Instant skim milk powder/dry skim milk. The meal replacement beverage formula must contain not less than the following percentages by weight of instant skim milk powder/dry skim milk:
- a. Vanilla flavour – 20%
 - b. Chocolate flavour – 15%
 - c. Strawberry flavour – 21%

Instant skim milk powder/dry skim milk must conform to Canada's Food and Drug Regulations Division 8 Skim Milk Powder or Dry Skim Milk B.08.014 [S]. The instant skim milk powder/dry skim milk must be spray dried not more than six months prior to the time the finished meal replacement beverage powder is filled into the pouch and the pouch sealed. The instant skim milk powder/dry skim milk must be *Salmonella* and *E Coli* free.

- 1.5 Milk/whey protein concentrate. Preference given to Canadian producers of milk protein ingredients.

2. Hydrated Products

- 2.1 Appearance. The hydrated product must have a colour as specified below:
- a. The vanilla meal replacement beverage must be a pale to medium cream colour.
 - b. The chocolate meal replacement beverage must be a characteristic light to medium-dark brown colour.
 - c. The strawberry meal replacement beverage must be a light to medium pink colour.
- 2.2 Odour and flavour. The hydrated product must be free from foreign odours and flavours and must have an odour and "natural" tasting flavour as specified below:
- a. The vanilla meal replacement beverage must have a sweet vanilla odour and a moderately intense sweet vanilla flavour.
 - b. The chocolate meal replacement beverage must have a sweet chocolate odour and a moderately intense sweet chocolate flavour.
 - c. The strawberry meal replacement beverage must have a sweet strawberry odour and a moderately intense sweet strawberry flavour.

2.3 Texture. The prepared product must have a milkshake-type consistency which is smooth, creamy, and moderately thick with no discernible lumps, chalkiness or sedimentation. The product must easily dissolve after one minute of vigorous shaking into the package.

3. Palatability and Overall Appearance

The finished product must be equal to or better than the approved product standard in palatability and overall appearance.

4. Analytical Requirements

4.1 Energy. The energy content must be not less than 250 kcal.

4.2 Carbohydrate. The carbohydrate content in grams must be not less than two times and no more than four times the protein content in grams:

- a. Added sugars. Added sugars must not exceed 15 g. This does not include any naturally occurring sugars found in instant skim milk powder/dry skim milk.
- b. Artificial sweeteners or sugar substitutes. The finished product must not contain any artificial sweeteners or sugar substitutes.

4.3 Protein. The protein content must be not less than 24 percent.

4.4 Fat. The fat content shall be not greater than 35 percent. The trans-fat content shall **be less than 0.2 grams** per serving. Hydrogenated fats shall not be used.

4.5 Sodium. The Sodium content must be not greater than 350 mg.

4.6 Calcium. The Calcium content must be not less than 300 mg.

4.7 Phosphorus. The total Phosphorus content must be not less than 250 mg.

4.8 Potassium. The total Potassium content must be not less than 375 mg.

4.9 Added micronutrient content must take into account micronutrient deterioration over the shelf-life period and must be in accordance with the range provided by the minimum and maximum amounts per serving as per the table in B.24.200 of the Food and Drug Regulations, except:

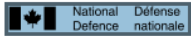
- a. Vitamin D. The added Vitamin D content must be not less than 2.5 µg.
- b. Vitamin B₃/Niacin. The added Vitamin B₃/Niacin content must be not be more than 6mg - NE.
- c. Iron. The added Iron content must be not more than 2.5 mg.
- d. Pantothenic Acid. The added Pantothenic Acid must not be less than 2 µg.
- e. Vitamin E. The added Vitamin E must not be less than 3.5 mg.
- f. Iodine. The added Iodine must not be less than 60 µg.
- g. Selenium. The added Selenium must not be less than 15 µg.

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ANNEX A PART 8- CF1280 CERTIFICATE OF RELEASE, INSPECTION AND ACCEPTANCE



Certificate of Release, Inspection and Acceptance - Certificat de libération, d'inspection et de réception (CF 1280)

1. Purchaser - Acheteur		2. Purchase order or reference file Bon de commande ou N° de dossier		3. Government contract number N° de dossier du gouvernement		4. No of pages N° de pages	
5. Contractor - Entrepreneur		6. Shipped from (consignor) Lieu d'expédition (expéditeur)		7. Shipped to (consignee) Lieu de destination (destinataire)		8. Shipment no. N° de l'envoi	
Contract item no. N° d'article du contrat (9)	NATO stock number N° nomenclature OTAN (10)	Item identification Identification de l'article (11)	Serial number or size N° de série ou taille (12)	Quantity Unit of measure Quantité Unité de mesure (13)	Package number N° de l'emballage (14)	Undelivered balance Quantité non livrée (15)	Quantity received Quantité reçue (16)
17. Contractor certification Attestation de l'entrepreneur I certify that the item(s) listed above has/have been inspected and tested and conform to all specifications and requirements detailed in the contract or purchase order. J'atteste que l'/les article(s) inscrits ci-haut a/ont été inspecté(s) et mis à l'essai et qu'il(s) est/sont en tous points conformes aux spécifications et exigences du contrat ou du bon de commande. _____ Print - Imprimer Signature (Contractor QC) Signer (CQ de l'entrepreneur) _____ Date _____		18. Government quality assurance Assurance officielle de la qualité I certify that Government Quality Assurance has been performed. Je certifie que l'assurance officielle de la qualité a été effectuée. _____ Print - Imprimer Signature (GAR) Signer (RAQ) _____ Date _____		19. Acceptance Acceptation Quantity/ies shown in block (16) was/were received in apparent good condition. La(es) quantité(s) indiquée(s) à la case (16) a/ont été reçues, et l'/les article(s) semble/ent être en bon état. _____ Print - Imprimer Signature (Receiving Authority at destination) Signer (Autorité de réception à la destination) _____ Date _____			

CF 1280 (11-2011)
Design: Forms Management 613-957-6899
Conception: Gestion des formulaires 613-957-6906

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**Certificate of Release,
Inspection and Acceptance
CF 1280**

USE

The Certificate of Release, Inspection and Acceptance CF 1280 constitutes:

- Certification by the supplier that all items listed therein have been inspected and tested and conform to the specifications and requirements detailed in the contract or purchase order.
- Certification by the Quality Assurance Representative when applicable; that Government Quality Assurance has been performed during the contract or purchase order.
- Receipt for goods at destination and once signed by the receiving authority, the payment process can be initiated.

PREPARATION AND DISTRIBUTION

It is the supplier's responsibility to prepare and distribute the CF 1280. However, whenever STANAG 4107 applies, the QAR must forward one copy to the delegator.

Note 1: All entries other than signatures must be either typewritten or printed.
2: When using more than one CF 1280 per shipment per contract, complete all blocks but only sign Block 17 and have Block 18 signed (when applicable) on the last form.

Block 1: Name of the department, country or organization actually ordering the materiel. In the case of PWGSC contracts, they are the purchaser referenced in the contract.

Block 2: PWGSC file or supplier purchase order number, as appropriate. For contracts from other North Atlantic Treaty Organisation (NATO) nations, enter date of contract.

Block 3: Contract serial number or, if a purchase order, enter the prime contract number.

Block 4: Consecutively number the forms used to cover each shipment and enter the total number of pages, (e.g. page 1 of 1, 2 of 6, etc).

Block 5: Prime contractor's or sub-contractor's name and complete address.

Block 6: Consignor's name; also complete shipping address if different than Block 5.

Block 7: Consignee's name and address as contained in the shipping instructions.

Block 8: Number for each shipment made under the stated contract commencing at 001.
Note: For more than one shipment under the same contract; the first shipment would be 001 and the final shipment would have the letter F at the end (e.g. 002F).

Block 9: Line item number as shown in the contract or purchase order.

Block 10: NATO or national stock number as indicated in the contract.

Block 11: Manufacturer's part, model, type, drawing or catalogue number or short description of the item. The brief description is mandatory for clothing or footwear contracts.

Block 12: Item serial, size, lot/batch numbers as applicable.
Note: Size numbers must be included to identify clothing or footwear. If not applicable enter [N/A].

Block 13: Quantity being shipped using the unit of measure as indicated in the contract.

Block 14: Identify package number in which the line item can be located.

Block 15: Balance of items, if any, to be shipped at a later date as per address in Block 7. If not applicable enter [N/A].

Block 16: Leave blank; for use by the receiving authority.

Block 17: Authorized supplier quality assurance representative. See Note 2 under "preparation and distribution".

Block 18: Representative responsible for performing Government Quality Assurance (when applicable). See Note 2 under "preparation and distribution".

Block 19: Leave blank; for use by the receiving authority.

CF 1280 (11-2011) - Instructions

**Certificat de libération,
d'inspection et de réception
CF 1280**

OBJET

Le Certificat de libération, d'inspection et de réception CF 1280 constitue:

- Certificat de libération du fournisseur pour attester que les articles énumérés ont tous été soumis à une inspection et à des essais et sont jugés conformes aux spécifications et aux exigences du contrat ou de la commande.
- Certification par le Représentant de l'Assurance de la Qualité lorsque prescrit; que l'assurance officielle de la qualité a été effectuée pour le contrat ou pour la commande.
- Certificat de réception à la destination par l'autorité de réception; et une fois signé, le processus de paiement peut être lancé.

PRÉPARATION ET DISTRIBUTION

Il revient au fournisseur de remplir et de distribuer le formulaire CF 1280. Toutefois, si les dispositions du STANAG 4107 s'appliquent, le RAQ doit envoyer un exemplaire au délégant.

Nota 1: Toutes les inscriptions autres que les signatures doivent être dactylographiées ou écrites en lettres moulées.
2: Si plusieurs formulaires CF 1280 sont utilisés pour le même envoi par contrat, remplir tout les cases mais seulement signé case 17 et faire signé (au besoin) case 18 sur le dernier formulaire.

Case 1: Nom du ministère, du pays ou de l'organisme qui a commandé le matériel. S'il s'agit d'un contrat de TPSGC, indiquer le nom du client qui apparaît sur le contrat.

Case 2: Numéro de dossier de TPSGC ou de la commande du fournisseur, selon le cas. Pour contrats envoyé à un autre pays membre de l'OTAN, indiquer la date du contrat.

Case 3: Numéro de série du contrat ou, s'il s'agit d'une commande, écrire le numéro du contrat principal.

Case 4: Numéroté dans l'ordre de formulaires utilisés et indiquer le nombre total de pages pour chaque envoi (1 de 1 ou 2 de 6, par exemple).

Case 5: Nom et adresse de l'entrepreneur principal ou du sous-traitant.

Case 6: Nom de l'expéditeur; indiquer également l'adresse d'expédition si elle diffère de l'adresse donnée à la case 5.

Case 7: Nom et adresse du destinataire qui figure dans les instructions d'expédition.

Case 8: Numéroté l'ordre d'envoi effectué en vertu du contrat, à partir de 001.
Nota: Si un contrat prévoit plusieurs envois, les numéroté de la façon suivante : premier envoi 001 et le dernier envoi doit contenir la lettre «F» à la fin numéro (e.g. 002F).

Case 9: Numéro de l'article qui figure dans le contrat ou dans la commande.

Case 10: Numéro de nomenclature OTAN ou numéro de nomenclature du pays qui figure dans le contrat.

Case 11: Numéro de pièce, de modèle, de type, de dessin ou de catalogue du fabricant ou brève description de l'article. Cette brève description est obligatoire dans le cas des vêtements et des chaussures.

Case 12: Numéro de série, de taille ou de lot de l'article.
Nota: Les numéros de taille doivent être inscrits si le contrat est pour des vêtements ou des chaussures. Si cette mention ne s'applique, inscrire [néant].

Case 13: Quantité expédiée avec l'unité de mesure qui s'applique dans le contrat.

Case 14: Numéro de l'emballage où se trouve l'article.

Case 15: Articles à livrer à une date ultérieure, à la destination prévue à la case 7. Si tous les articles ont été livrés à cette destination, inscrire (aucun).

Case 16: Laisser en blanc; cette case est réservée pour l'autorité de réception.

Case 17: Signature d'un représentant autorisé du service de la qualité du fournisseur. Si plusieurs pages sont utilisées, voir Nota 2 dans les « préparation et distribution ».

Case 18: Signature du RAQ responsable de l'assurance officielle de la qualité, s'il y a lieu. Si plusieurs pages sont utilisées, voir Nota 2 dans les « préparation et distribution ».

Case 19: Laisser en blanc; cette case est réservée à l'autorité de réception.

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ANNEX A PART 9- SHIPPING AND DELIVERY INSTRUCTIONS

1. Shipping Instructions

1.1 Packing and Markings

Commercial packing and markings on shipping containers are acceptable provided the Contractor complies with the following requirements:

- a. Shipping containers must be in accordance with CAN/CGSB 43.22-2001, Standard for Corrugated Fibreboard Products, dated Dec 2001, Class 1, Style 1, Code C6, B Flute. The inside dimensions must not exceed 15 ¾" long x 11 ½" wide x 7 1/8" high.
- b. Must remain intact and show no sign of deterioration when food products are placed inside the container and when the containers are palletised.
- c. The CAF or the manufacturer's batch number (production code), name of the product and number of units per shipping container are clearly identified on each shipping container and must be easily readable once shipping containers are palletised.
- d. The CAF code is composed in the following manner:
 - i. The 1st two digits represent the year of production;
 - ii. The next three digits represent the Julian date of packing;
 - iii. The last digits represent the batch number. The batch number is separated from the Julian date by a space.

If the CAF is not used, a production code interpretation must be provided.

- e. Shipping containers must be sequentially palletized according to batch numbers.
- f. Each shipping container must contain a consistent number of packages for the same type of food.
- g. Each shipping container and its contents must not exceed a mass of 11.3 Kg (25 lbs).

1.2 Preparation for Delivery

- a. The Contractor must contact the Assembler by phone (*to be included at Contract Award*) or by email: (*to be included at Contract Award*) to determine a delivery date within the consignee delivery period. The Contractor must call the Assembler as early as they have established their delivery schedule to assist in delivery dates co-ordination. The Contractor must also plan with the Assembler any additional deliveries outside the established delivery schedule.
- b. All items must be called up showing preparation for delivery with material shipped on DND, full top and bottom, 4 way entry wood pallets size 40" x 48" purchased and provided by the Assembler. The Contractor must email the Assembler (*to be included at Contract Award*) to request pallets. The following information must be provided: Contract No., number of pallets required, date of pick-up and name of transporter. A notice of 48 hours must be provided by the Contractor. It is the Contractor's responsibility to organise the transport to the Assembler's facility for pallet pick-up. The Contractor is also responsible for all costs related to this transport.

- c. Pallets that are not used must be returned to the Assembler. The Contractor will be charged the cost of \$86.15 plus tax for each pallet not returned or lost. Payment for the cost of missing pallets will be deducted for the last invoice.
- d. Each shipment must include the "Lot Number Listing Form" properly completed as per Annex A Part 5. An electronic version in an Excel spreadsheet format must be submitted to the Assembler (*contact to be provided*) when the shipment leaves the plant. A conformance letter and a Certificate of Release, Inspection and Acceptance (CF1280) must also be provided by email. The Assembler will keep all certifications.
- e. Unit loads must not exceed forty-six inches (46") high, excluding pallet height. If this requirement cannot be met, an exemption request with justification must be documented in the bid solicitation.
- f. A pallet sheet must be placed on top of the pallet to protect the shipping containers from dust. Material must be properly secured to the pallet either by strapping or stretch wraps.
- g. Pallets must be loaded on trucks in an ascending sequential order starting with first batch number of production and ending with the last batch number of production, which will be available to be off loaded first. Shipment of partial pallets is unacceptable.

1.3 Method of Delivery

- a. All items must be delivered by road transport and must be transported in a temperature controlled environment between 7°C to 24°C to prevent freezing or overheating. If the shipment is not transported in a temperature-controlled environment or if the temperature monitored inside the trailer indicates a temperature outside the required 7°C to 24°C, the shipment will be refused.
- b. Each shipment delivered to the Assembler must be sealed. The seal must be installed before leaving the plant and will be removed upon arrival to the Assembler by the company's representative. If a shipment has no seal or if the seal is damaged, it will be refused.
- c. Shipping containers and pallets must not have any markings or other information related to DND visible on the outside such as Department of National Defense, Canadian Army, Army CA, Canadian Forces or MRE.

1.4 Sealed Deliveries

- a. Goods must be shipped from the production site to the destination point in a vehicle, bulk container or transport container secured with a tamper evident serialized security seal.
- b. The seal must, at a minimum, be compliant with the technical requirements of the ISO 17712-2013 Freight containers — Mechanical seals Standard.
- c. The seal must be installed in the presence of both the Contractor's and the carrier's representatives.
- d. The seal's serial number, the carrier's name and a detailed shipment manifest must be communicated in writing by the Contractor to the Project Authority at time of shipment.
- e. The carrier must be responsible for controlling the integrity of the seal and shipment during transit.
- f. If the seal is removed in-transit, even if by government officials, a second seal must be placed on the shipment by the carrier, and the seal change, including an explanation for the change, must be documented and immediately communicated to the Project Authority.

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- g. Upon arrival at the destination, the carrier's representative and the receiver must inspect the seal for tampering and verify concordance of the seal's serial number.
 - h. Upon any evidence of tampering, the Project Authority must be notified, the seal will be photographed by the receiver and the shipment will be subject to full inspection by the client.
 - i. Canada may, at its sole discretion and at no cost, refuse any shipment that shows an indication that the integrity of its contents has been compromised.

1.5 Release Documents – Distribution (CF1280)

Copy 1: Sent by email to the Assembler: *(to be included at Contract Award)*

Copy 2: Sent by email to the QAR, email address to be confirmed by the QAR.

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ANNEX A PART 10- HEDONIC SCALE FOR SENSORY EVALUATION

RFP (TENDER) SAMPLE PRODUCT TASTING QUESTIONNAIRE

For evaluation accuracy, please do not communicate with other tasters prior to completing tasting.

Afin d'obtenir une juste évaluation, veuillez ne pas communiquer avec les autres évaluateurs, avant de compléter votre évaluation.

Product/Produit: _____ Name/Nom: _____

Your opinion is important and has a bearing on whether or not this product will be included in Individual Meal Packs.

Votre opinion est importante et déterminera si oui ou non ce produit sera inclus dans les rations individuelles de combat.

Please taste this sample and circle the appropriate rating number / S'il vous plaît, goûtez à cet échantillon et encerclez la note appropriée

Predisposition / Prédiposition:

If you are allergic to this product, please check the following square: ☐

If you don't usually eat this product (dislike this product or a component), please check the following square: ☐

If you have checked either one of these squares, please do not continue this evaluation.

Si vous souffrez d'une allergie à ce produit, veuillez cocher la case suivante : ☐

Si vous ne consommez pas normalement ce produit (aversion à ce produit ou à une composante), cochez la case suivante : ☐

Si vous avez coché l'une ou l'autre des deux cases précédentes, veuillez ne pas continuer l'évaluation.

Appearance: / Apparence:

1 dislike extremely extrêmement déplaisant	2 dislike very much très déplaisant	3 dislike moderately modérément déplaisant	4 dislike slightly légèrement déplaisant	5 neither like nor dislike ni plaisant ni déplaisant	6 like slightly légèrement plaisant	7 like moderately modérément plaisant	8 like very much très plaisant	9 like extremely extrêmement plaisant
--	---	--	--	--	---	---	--	---

Comments:

Commentaires:

Texture: / Texture:

1 dislike extremely extrêmement déplaisant	2 dislike very much très déplaisant	3 dislike moderately modérément déplaisant	4 dislike slightly légèrement déplaisant	5 neither like nor dislike ni plaisant ni déplaisant	6 like slightly légèrement plaisant	7 like moderately modérément plaisant	8 like very much très plaisant	9 like extremely extrêmement plaisant
--	---	--	--	--	---	---	--	---

Comments:

Commentaires:

Flavour: (taste and aroma) / Saveur: (goût et arôme)

1 dislike extremely extrêmement déplaisant	2 dislike very much très déplaisant	3 dislike moderately modérément déplaisant	4 dislike slightly légèrement déplaisant	5 neither like nor dislike ni plaisant ni déplaisant	6 like slightly légèrement plaisant	7 like moderately modérément plaisant	8 like very much très plaisant	9 like extremely extrêmement plaisant
--	---	--	--	--	---	---	--	---

Comments:

Commentaires:

Overall/Globale:

1 dislike extremely extrêmement déplaisant	2 dislike very much très déplaisant	3 dislike moderately modérément déplaisant	4 dislike slightly légèrement déplaisant	5 neither like nor dislike ni plaisant ni déplaisant	6 like slightly légèrement plaisant	7 like moderately modérément plaisant	8 like very much très plaisant	9 like extremely extrêmement plaisant
--	---	--	--	--	---	---	--	---

Comments:

Commentaires:

ANNEX A PART 11 – FUMIGATION REQUIREMENTS FOR CEREAL AND OATMEAL

Considering the shelf life requirement of three (3) years and the possibility that IMPs are stored at elevated temperatures, it is mandatory that cereal and oatmeal included in the IMPs be fumigated. The requirements listed below must be met.

1.1 Preparation of the Production and Storage Areas:

A pest control program must be put in place for the production and storage areas.

b. An atmospheric treatment must be applied in the appropriate zones before cereal or oatmeal can be processed and stored. The pesticides used must be approved by Health Canada and the technicians performing the treatment must be certified.

1.2 Fumigation

a. Fumigation must be performed at facilities approved by Health Canada.

b. At reception, the ingredients must be visually inspected to detect any presence of insects and foreign bodies.

c. With the exception of sugar and milk powder, the ingredients must be fumigated by a qualified fumigator using a method that uses one or more authorized pesticides.

d. Once the fumigation is completed, the ingredients are transferred to the processing zone previously treated (atmospheric treatment). The ingredients will be mixed to obtain the final product.

e. The final bulk product will then be fumigated a second time and stored until it is individually packaged in a previously treated area.

1.3 Fumigation Documents

The Contractor must be prepared to show DND and the DND QAR the following documents:

a. The atmospheric treatment certificate indicating the date, location, insecticide/insecticides used with Health Canada's registration number, the concentration and length of exposure. In addition, the name of the certified technician as well as his certification number and the license of the company in charge of the treatment must be indicated on the certificate.

b. The fumigation certificate showing the date, location, fumigant/fumigants used with the corresponding Health Canada registration number, the concentration and length of exposure. In addition, the name of the certified technician and his certification number and the fumigation company's permit must be indicated on the certificate.

c. The pest control program in place in and any documentation relating to the application of this program.

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ANNEX B- BASIS OF PAYMENT

INITIAL CONTRACT PERIOD				
Item No.	Description	*Estimated QTY	Firm Unit Price	Extended Price
1	Apple and Brown Sugar Crunchy Cereal	72,000	\$	\$
2	Maple and Brown Sugar Oatmeal	72,000	\$	\$
3	Strawberry Crunchy Cereal	96,000	\$	\$
4	Hamburger Bun	360,000	\$	\$
5	Blackberry Jam	368,000	\$	\$
6	Raspberry Jam	284,000	\$	\$
7	Strawberry Jam	284,000	\$	\$
8	Chocolate Peanut Spread	324,000	\$	\$
9	Peanut Butter	612,000	\$	\$
10	Ketchup	24,000	\$	\$
11	Hot Sauce	876,000	\$	\$
12	Coffee – Espresso Roast	60,000	\$	\$
13	Sports Drink- Fruit Punch	360,000	\$	\$
14	Sports Drink- Grape	400,000	\$	\$
15	Sports Drink- Ice	480,000	\$	\$
16	Sports Drink- Lemon- Lime	328,000	\$	\$
17	Sports Drink- Orange	432,000	\$	\$
18	Sweet BBQ Trail Mix	232,000	\$	\$
19	Chocolate Nut Trail Mix	96,000	\$	\$
20	Peanut Butter Banana Trail Mix	76,000	\$	\$
21	Tropical Trail Mix	200,000	\$	\$
22	Beef Jerky - Teriyaki	176,000	\$	\$
23	Chocolate Meal Replacement Drink	88,000	\$	\$
24	Vanilla Meal Replacement Drink	96,000	\$	\$
25	Strawberry Meal Replacement Drink	100,000	\$	\$
Total Extended Price				\$
<p>*The initial requirement will be confirmed at Contract award.</p> <p>**For option year 1, 2, 3, 4 and 5, to purchase additional quantities, the Contractor agrees that the firm unit prices (increases or decreases) will be adjusted in accordance with Statistics Canada's average Consumer Price Index (CPI) for Food. (Example March 2014 to March 2015 « +3.8% ») The adjustment will be made annually, based on the average of the CPI for Food of the most recently reported twelve-month period using the firm unit prices of the previous year.</p> <p>https://www150.statcan.gc.ca/t1/tbl1/en/tv.action?pid=1810000413</p> <p>Canada reserves the right to negotiate any modifications to the payment options and price adjustments with the Contractor, based on the different type of items described in Annex A - Statement of Requirement.</p>				

Firm Unit Pricing

IMP22

Item No. 1 – Apple and Brown Sugar Crunchy Cereal (package 50g)	
Scale	Firm Unit Price
0 to 20,000 Units	\$
20,001 to 40,000 Units	\$
40,001 to 60,000 Units	\$
60,001 to 80,000 Units	\$
80,001 to 100,000 Units	\$
100,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 2 – Maple and Brown Sugar Oatmeal (package 50g)	
Scale	Firm Unit Price
0 to 20,000 Units	\$
20,001 to 40,000 Units	\$
40,001 to 60,000 Units	\$
60,001 to 80,000 Units	\$
80,001 to 100,000 Units	\$
100,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 3 – Strawberry Crunchy Cereal (package 50g)	
Scale	Firm Unit Price
0 to 20,000 Units	\$
20,001 to 40,000 Units	\$
40,001 to 60,000 Units	\$
60,001 to 80,000 Units	\$
80,001 to 100,000 Units	\$
100,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 4 – Hamburger Bun (package 57g)	
Scale	Firm Unit Price
0 to 200,000 Units	\$
200,001 to 400,000 Units	\$
400,001 to 600,000 Units	\$
600,001 to 800,000 Units	\$
800,001 to 1, 000,000 Units	\$
1, 000,001 Units and up	\$
Number of Units per Contractor's shipping box	

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Item No. 5 – Blackberry Jam (package 20g)	
Scale	Firm Unit Price
0 to 100,000 Units	\$
100,001 to 200,000 Units	\$
200,001 to 300,000 Units	\$
300,001 to 400,000 Units	\$
400,001 to 500,000 Units	\$
500,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 6 – Raspberry Jam (package 20g)	
Scale	Firm Unit Price
0 to 100,000 Units	\$
100,001 to 200,000 Units	\$
200,001 to 300,000 Units	\$
300,001 to 400,000 Units	\$
400,001 to 500,000 Units	\$
500,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 7 – Strawberry Jam (package 20g)	
Scale	Firm Unit Price
0 to 100,000 Units	\$
100,001 to 200,000 Units	\$
200,001 to 300,000 Units	\$
300,001 to 400,000 Units	\$
400,001 to 500,000 Units	\$
500,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 8 – Chocolate Peanut Spread (package 20g)	
Scale	Firm Unit Price
0 to 100,000 Units	\$
100,001 to 200,000 Units	\$
200,001 to 300,000 Units	\$
300,001 to 400,000 Units	\$
400,001 to 500,000 Units	\$
500,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 9 – Peanut Butter (package 20g)	
Scale	Firm Unit Price
0 to 200,000 Units	\$
200,001 to 400,000 Units	\$
400,001 to 600,000 Units	\$
600,001 to 800,000 Units	\$
800,001 to 1, 000,000 Units	\$
1, 000,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 10 – Ketchup (package 15g)	
Scale	Firm Unit Price
0 to 20,000 Units	\$
20,001 to 40,000 Units	\$
40,001 to 60,000 Units	\$
60,001 to 80,000 Units	\$
80,001 to 100,000 Units	\$
100,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 11 – Hot Sauce (package 3mL)	
Scale	Firm Unit Price
0 to 200,000 Units	\$
200,001 to 400,000 Units	\$
400,001 to 600,000 Units	\$
600,001 to 800,000 Units	\$
800,001 to 1, 000,000 Units	\$
1, 000,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 12 – Coffee – Espresso Roast (package 3g)	
Scale	Firm Unit Price
0 to 20,000 Units	\$
20,001 to 40,000 Units	\$
40,001 to 60,000 Units	\$
60,001 to 80,000 Units	\$
80,001 to 100,000 Units	\$
100,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 13 – Sports Drink – Fruit Punch (package 21g)	
Scale	Firm Unit Price
0 to 200,000 Units	\$
200,001 to 400,000 Units	\$
400,001 to 600,000 Units	\$
600,001 to 800,000 Units	\$
800,001 to 1, 000,000 Units	\$
1, 000,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 14 – Sports Drink - Grape (package 21g)	
Scale	Firm Unit Price
0 to 200,000 Units	\$
200,001 to 400,000 Units	\$
400,001 to 600,000 Units	\$
600,001 to 800,000 Units	\$
800,001 to 1, 000,000 Units	\$
1, 000,001 Units and up	\$
Number of Units per Contractor's shipping box	

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Item No. 15 – Sports Drink - Ice (package 21g)	
Scale	Firm Unit Price
0 to 200,000 Units	\$
200,001 to 400,000 Units	\$
400,001 to 600,000 Units	\$
600,001 to 800,000 Units	\$
800,001 to 1, 000,000 Units	\$
1, 000,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 16 – Sports Drink – Lemon - Lime (package 21g)	
Scale	Firm Unit Price
0 to 200,000 Units	\$
200,001 to 400,000 Units	\$
400,001 to 600,000 Units	\$
600,001 to 800,000 Units	\$
800,001 to 1, 000,000 Units	\$
1, 000,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 17 – Sports Drink - Orange (package 21g)	
Scale	Firm Unit Price
0 to 200,000 Units	\$
200,001 to 400,000 Units	\$
400,001 to 600,000 Units	\$
600,001 to 800,000 Units	\$
800,001 to 1, 000,000 Units	\$
1, 000,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 18 – Sweet BBQ Trail Mix (package 50g)	
Scale	Firm Unit Price
0 to 50,000 Units	\$
50,001 to 100,000 Units	\$
100,001 to 150,000 Units	\$
150,001 to 200,000 Units	\$
200,001 to 250,000 Units	\$
250,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 19 – Chocolate Nut Trail Mix (package 50g)	
Scale	Firm Unit Price
0 to 50,000 Units	\$
50,001 to 100,000 Units	\$
100,001 to 150,000 Units	\$
150,001 to 200,000 Units	\$
200,001 to 250,000 Units	\$
250,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 20 – Peanut Butter Banana Trail Mix (package 50g)	
Scale	Firm Unit Price
0 to 50,000 Units	\$
50,001 to 100,000 Units	\$
100,001 to 150,000 Units	\$
150,001 to 200,000 Units	\$
200,001 to 250,000 Units	\$
250,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 21 – Tropical Trail Mix (package 50g)	
Scale	Firm Unit Price
0 to 50,000 Units	\$
50,001 to 100,000 Units	\$
100,001 to 150,000 Units	\$
150,001 to 200,000 Units	\$
200,001 to 250,000 Units	\$
250,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 22 – Beef Jerky - Teriyaki (package 50g)	
Scale	Firm Unit Price
0 to 50,000 Units	\$
50,001 to 100,000 Units	\$
100,001 to 150,000 Units	\$
150,001 to 200,000 Units	\$
200,001 to 250,000 Units	\$
250,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 23 – Chocolate Meal Replacement Drink (package 60g)	
Scale	Firm Unit Price
0 to 20,000 Units	\$
20,001 to 40,000 Units	\$
40,001 to 60,000 Units	\$
60,001 to 80,000 Units	\$
80,001 to 100,000 Units	\$
100,001 Units and up	\$
Number of Units per Contractor's shipping box	

Item No. 24 – Vanilla Meal Replacement Drink (package 60g)	
Scale	Firm Unit Price
0 to 20,000 Units	\$
20,001 to 40,000 Units	\$
40,001 to 60,000 Units	\$
60,001 to 80,000 Units	\$
80,001 to 100,000 Units	\$
100,001 Units and up	\$
Number of Units per Contractor's shipping box	

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Buyer ID - Id de l'acheteur
pd150
CCC No./N° CCC - FMS No./N° VME

Item No. 25 – Strawberry Meal Replacement Drink (package 60g)	
Scale	Firm Unit Price
0 to 20,000 Units	\$
20,001 to 40,000 Units	\$
40,001 to 60,000 Units	\$
60,001 to 80,000 Units	\$
80,001 to 100,000 Units	\$
100,001 Units and up	\$
Number of Units per Contractor's shipping box	

*For option year 1, 2, 3, 4 and 5, to purchase additional quantities, the Contractor agrees that the firm unit prices (increases or decreases) will be adjusted in accordance with Statistics Canada's average Consumer Price Index (CPI) for Food. (*Example March 2014 to March 2015 « +3.8% »*) The adjustment will be made annually, based on the average of the CPI for Food of the most recently reported twelve-month period using the firm unit prices of the previous year.

<https://www150.statcan.gc.ca/t1/tbl1/en/tv.action?pid=1810000413>

Canada reserves the right to negotiate any modifications to the payment options and price adjustments with the Contractor, based on the different type of items described in **Annex A - Statement of Requirement**.

Solicitation No. - N° de l'invitation
W8486-19SP1A/A
Client Ref. No. - N° de réf. du client
W8486-19SP1A

Amd. No. - N° de la modif.
File No. - N° du dossier
pd150. W8486-19SP1A

Buyer ID - Id de l'acheteur
pd150
CCC No./N° CCC - FMS No./N° VME

ANNEX C to PART 3 OF THE BID SOLICITATION

ELECTRONIC PAYMENT INSTRUMENTS

The Bidder accepts any of the following Electronic Payment Instrument(s):

- ☐ Direct Deposit (Domestic and International); and
- ☐ Wire Transfer (International Only)

ANNEX D to PART 5 OF THE BID SOLICITATION

FEDERAL CONTRACTORS PROGRAM FOR EMPLOYMENT EQUITY - CERTIFICATION

I, the Bidder, by submitting the present information to the Contracting Authority, certify that the information provided is true as of the date indicated below. The certifications provided to Canada are subject to verification at all times. I understand that Canada will declare a bid non-responsive, or will declare a contractor in default, if a certification is found to be untrue, whether during the bid evaluation period or during the contract period. Canada will have the right to ask for additional information to verify the Bidder's certifications. Failure to comply with any request or requirement imposed by Canada may render the bid non-responsive or constitute a default under the Contract.

For further information on the Federal Contractors Program for Employment Equity visit [Employment and Social Development Canada \(ESDC\)-Labour's](#) website.

Date: _____ (YYYY/MM/DD) (If left blank, the date will be deemed to be the bid solicitation closing date.)

Complete both A and B.

A. Check only one of the following:

- ☐ A1. The Bidder certifies having no work force in Canada.
- ☐ A2. The Bidder certifies being a public sector employer.
- ☐ A3. The Bidder certifies being a [federally regulated employer](#) being subject to the [Employment Equity Act](#).
- ☐ A4. The Bidder certifies having a combined work force in Canada of less than 100 permanent full-time and/or permanent part-time employees.

A5. The Bidder has a combined workforce in Canada of 100 or more employees; and

- ☐ A5.1. The Bidder certifies already having a valid and current [Agreement to Implement Employment Equity](#) (AIEE) in place with ESDC-Labour.

OR

- ☐ A5.2. The Bidder certifies having submitted the [Agreement to Implement Employment Equity](#) (LAB1168) to ESDC-Labour. As this is a condition to contract award, proceed to completing the form Agreement to Implement Employment Equity (LAB1168), duly signing it, and transmit it to ESDC-Labour.

B. Check only one of the following:

- ☐ B1. The Bidder is not a Joint Venture.

OR

- ☐ B2. The Bidder is a Joint Venture and each member of the Joint Venture must provide the Contracting Authority with a completed annex Federal Contractors Program for Employment Equity - Certification. (Refer to the Joint Venture section of the Standard Instructions)