Appendix A

PLUM BOROUGH SCHOOL DISTRICT
FOOD & NUTRITION SERVICES
REQUEST FOR PROPOSAL

MILK AND DAIRY-#1819

PROPOSAL DUE – DATE: Monday, June 18, 2018  Time: 3:00 p.m.

The undersigned hereby offers to provide MILK and DAIRY food products as specified in this BID for the period of July 1, 2018 to June 30, 2019.

I understand:
- any awarded contract may be renewed for up to one (1) additional one-year term by mutual agreement of the District and Selected Distributor.
- any Bidder that fails to properly complete or return any information or certifications required by the District or federal/state law will automatically be excluded from consideration for this BID.
- Plum Borough School District reserves the right to reject any or all bids, and that this bid may not be withdrawn during a period of sixty (60) days from the time of opening of the bid.
- Equipment must be supplied at the district’s request in accordance with Pennsylvania Milk Marketing Board (PMMB) regulations.

To be completed by Bidder

DISTRIBUTOR NAME  Turner Dairy Farms, Inc.

DISTRIBUTOR ADDRESS  

1049 Jefferson Road

Pittsburgh, PA 15235

SIGNATURE:  

[Signature]

PRINTED NAME  Daniel C. Kleinschmidt

TITLE  Vice President

DATE  June 6, 2018
## Appendix B

<table>
<thead>
<tr>
<th>No.</th>
<th>Distributor Item Number</th>
<th>Manufacturer Product Code</th>
<th>Product Description</th>
<th>Brand, Manufacturer</th>
<th>Pack Size/Purchase Unit</th>
<th>Firm Unit Price to School</th>
<th>List Flavors or varieties available</th>
<th>District Usage July-June</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>14</td>
<td>35733 00014</td>
<td>1% Milk, Unflavored</td>
<td>Turner</td>
<td>½ pint carton</td>
<td>$ 0.2459 *</td>
<td></td>
<td>28,000</td>
</tr>
<tr>
<td>2</td>
<td>20</td>
<td>35733 00020</td>
<td>Nonfat Vanilla Milk</td>
<td>Turner</td>
<td>½ pint carton</td>
<td>$ 0.2489 *</td>
<td></td>
<td>44,000</td>
</tr>
<tr>
<td>3</td>
<td>19</td>
<td>35733 00019</td>
<td>1% Strawberry Milk</td>
<td>Turner</td>
<td>½ pint carton</td>
<td>$ 0.2577 *</td>
<td></td>
<td>20,000</td>
</tr>
<tr>
<td>4</td>
<td>45</td>
<td>35733 00045</td>
<td>Non-Fat Milk, Unflavored</td>
<td>Turner</td>
<td>½ pint carton</td>
<td>$ 0.2342 *</td>
<td></td>
<td>17,000</td>
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<tr>
<td>5</td>
<td>68</td>
<td>35733 00068</td>
<td>1% Chocolate Milk</td>
<td>Turner</td>
<td>½ pint carton</td>
<td>$ 0.2577 *</td>
<td></td>
<td>300,000</td>
</tr>
<tr>
<td>6</td>
<td>38</td>
<td>35733 00038</td>
<td>Orange Cream Milk</td>
<td>Turner</td>
<td>½ pint carton</td>
<td>$ 0.2489 *</td>
<td></td>
<td>1000</td>
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<tr>
<td>7</td>
<td>25</td>
<td>41383 09019</td>
<td>Lactose Free</td>
<td>Lactaid</td>
<td>½ pint</td>
<td>$ 0.5600 →</td>
<td>Sold by the case of 20 only (11.20/case)</td>
<td>100</td>
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<tr>
<td>8</td>
<td>89</td>
<td>35733 00089</td>
<td>Sour Cream</td>
<td>Turner/Special-T</td>
<td>5#</td>
<td>$ 5.6931 *</td>
<td></td>
<td>85</td>
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<td>9</td>
<td>264</td>
<td>35733 00264</td>
<td>100% Juice (Orange)</td>
<td>Turner</td>
<td>4 oz</td>
<td>$ 0.1220</td>
<td></td>
<td>20,0000</td>
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<tr>
<td>10</td>
<td>297</td>
<td>35733 00297</td>
<td>100% Juice (Apple)</td>
<td>Turner</td>
<td>4 oz</td>
<td>$ 0.1030</td>
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<td>50,000</td>
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<tr>
<td>11</td>
<td>581</td>
<td>35733 00581</td>
<td>100% Juice (Grape)</td>
<td>Turner</td>
<td>4 oz</td>
<td>$ 0.1450</td>
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<td>30,000</td>
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<tr>
<td>12</td>
<td>270</td>
<td>35733 00270</td>
<td>100% Juice (Fruit Punch)</td>
<td>Turner</td>
<td>4 oz</td>
<td>$ 0.1270</td>
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<td>27,000</td>
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<td>489</td>
<td>35733 00489</td>
<td>100% Juice Orange Pineapple</td>
<td>Turner</td>
<td>4 oz</td>
<td>$ 0.1350</td>
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<td>14</td>
<td>various</td>
<td>various</td>
<td>Reduced Calorie Iced Tea Beverages (USDA Smart Snack Compliant)</td>
<td>Turner</td>
<td>12 oz PLASTIC</td>
<td>$ 0.3100</td>
<td>Super Peach / Super Black &amp; Gold</td>
<td>14,000</td>
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<tr>
<td>15</td>
<td>various</td>
<td>various</td>
<td>Reduced Calorie Juice Drink Beverages</td>
<td>Turner</td>
<td>12 oz PLASTIC</td>
<td>$ 0.2800</td>
<td>Super Orange Drink / Super Blue Drink</td>
<td>2,000</td>
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<td>16</td>
<td>149</td>
<td>35733 00149</td>
<td>Reduced Fat Cottage Cheese</td>
<td>Turner/Titusville</td>
<td>5#</td>
<td>$ 5.7000</td>
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</table>

*Pennsylvania Milk Marketing Board (PMMB) minimum wholesale prices for Area 5 for June 2018. Pricing will comply with PMMB prices throughout the 2018-19 school year for these products. All volume discounts earned (as defined by the PMMB) will be included on weekly/monthly invoices.*
Appendix C

DEBARMEMENT OR SUSPENSION CERTIFICATION FORM

Non-Federal entities are prohibited from contracting with or making sub-awards under covered transaction to parties that are suspended or debarred or whose principals are suspended or debarred as required by (2 CFR 180). Entities ineligible for federal procurement are listed at http://www.epis.gov.

By submitting this offer and signing this certificate, the proposer certifies the company and principals:

1. Are not presently debarred, suspended, proposed for disbarment, declared ineligible, or voluntarily excluded from covered transactions by any Federal department or agency;

2. Have not, within a three-year period, preceding this proposal been convicted of or had a civil judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (Federal, State or local) transaction or contract under a public transaction, violation of Federal or State antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;

3. Are not presently indicted for or otherwise criminally or civilly charged by a governmental entity (Federal, State or local) with commission of any of the offenses enumerated in paragraph (2) of this certification;

4. Have not, within a three-year period, preceding this proposal had one or more public transactions (Federal, State or local) terminated for cause or default; and

5. Are not presently listed on the Federal Government Terrorism Watch List as described in Executive Order 13224.

The inability of a proposer to provide the certification required will not necessarily result in denial of participation in this covered transaction. The proposer shall submit an explanation of why it cannot provide the certification. The certification or explanation will be considered in connection with the District’s determination whether to enter into this transaction. However, failure of the proposer to furnish a certification or an explanation shall proposal reason for disqualification from participation in this transaction.

The proposer shall provide immediate written notice to the District if at any time the proposer learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstance.

Proposer’s Name  Turner Dairy Farms, Inc.

Proposer’s Address  1049 Jefferson Road, Pittsburgh, PA 15235

Proposer’s Telephone  412-372-2211

Authorized Company Official’s Name (Printed)  Daniel C. Kleinschmidt

Signature of Company Official

Date  June 6, 2018
Appendix D

LOBBYING CERTIFICATION FORM

Certification for Contracts, Grants, Loans, and Cooperative Agreements

The undersigned certifies, to the best of his or her knowledge and belief, that:

(1) No federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a member of Congress, an officer or employee of Congress, or an employee of a member of Congress in connection with the awarding of any federal contract, the making of any federal grant, the making of any federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any federal contract, grant, loan, or cooperative agreement.

(2) If any funds other than federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a member of Congress, an officer or employee of Congress, or an employee of a member of Congress in connection with this federal contract, grant, loan, or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure of Lobbying Activities," in accordance with its instructions.

(3) The undersigned shall require that the language of this certification be included in the award documents for all subawards at all tiers (including subcontracts, subgrants, and contracts under grants, loans, and cooperative agreements) and that all subrecipients shall certify and disclose accordingly.

This certification is a material representation of fact upon which reliance is placed when this transaction was made or entered into. Submission of this certification is a prerequisite for making or entering into this transaction imposed under Section 1352, Title 31, U.S. Code. Any person who fails to file the required certification shall be subject to a civil penalty of not less than $10,000 and not more than $100,000 for such failure.

***THIS FORM MUST BE SIGNED AND DATED EVEN IF NO ACTIVITY***

SIGNATURE: [Signature]

TITLE: Vice President

DATE: June 6, 2018
# Appendix E

## DISCLOSURE OF LOBBYING ACTIVITIES

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1352

<table>
<thead>
<tr>
<th>1. Type of Federal Action:</th>
<th>2. Status of Federal Action:</th>
<th>3. Report Type:</th>
</tr>
</thead>
<tbody>
<tr>
<td>a. contract</td>
<td>a. bid/offer/application</td>
<td>a. initial filing</td>
</tr>
<tr>
<td>b. grant</td>
<td>b. initial award</td>
<td>b. material change</td>
</tr>
<tr>
<td>c. cooperative agreement d.</td>
<td>c. post-award</td>
<td></td>
</tr>
<tr>
<td>d. loan</td>
<td></td>
<td></td>
</tr>
<tr>
<td>e. loan guarantee f.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>loan insurance</td>
<td></td>
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</table>

### For Material Change Only:
- year ____________
- quarter ____________
- date of last report ____________

<table>
<thead>
<tr>
<th>4. Name and Address of Reporting Entity:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prime</td>
</tr>
<tr>
<td>Subawardee</td>
</tr>
<tr>
<td>Tier ________, if known:</td>
</tr>
<tr>
<td>Congress __________, if known:</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>5. If Reporting Entity in No. 4 is a Subawardee, Enter Name and Address of Prime:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Congressional District, if known:</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>6. Federal Department/Agency:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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</table>

<table>
<thead>
<tr>
<th>7. Federal Program Name/Description:</th>
</tr>
</thead>
<tbody>
<tr>
<td>CFDA Number, if applicable:</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>8. Federal Action Number, if known:</th>
</tr>
</thead>
<tbody>
<tr>
<td>$</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>9. Award Amount, if known:</th>
</tr>
</thead>
<tbody>
<tr>
<td>$</td>
</tr>
</tbody>
</table>

### 10. a. Name and Address of Lobbying Registrant (if individual, last name, first name, MI):

<table>
<thead>
<tr>
<th>b. Individuals Performing Services (including address if different from No. 10a)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(last name, first name, MI):</td>
</tr>
<tr>
<td></td>
</tr>
</tbody>
</table>

### Information requested through this form is authorized by title 31 U.S.C. section 1352. This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be available for public inspection. Any person who fails to file the required disclosure shall be subject to a civil penalty of not less than $10,000 and not more than $100,000 for each such failure.

| Signature: ____________________________ Print |
| Name: ________________________________ Title: |
| Telephone No.: _________________________ Date: |
INSTRUCTIONS FOR COMPLETION OF SF-LLL, DISCLOSURE OF LOBBYING ACTIVITIES

This disclosure form shall be completed by the reporting entity, whether subawardee or prime Federal recipient, at the initiation or receipt of a covered Federal action, or a material change to a previous filing, pursuant to title 31 U.S.C. section 1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered Federal action. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget for additional information.

1. Identify the type of covered Federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered Federal action.

2. Identify the status of the covered Federal action.

3. Identify the appropriate classification of this report. If this is a followup report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered Federal action.

4. Enter the full name, address, city, State and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or subaward recipient. Identify the tier of the subawardee, e.g., the first subawardee of the prime is the 1st tier. Subawards include but are not limited to subcontracts, subgrants and contract awards under grants.

5. If the organization filing the report in item 4 checks "Subawardee," then enter the full name, address, city, State and zip code of the prime Federal recipient. Include Congressional District, if known.

6. Enter the name of the Federal agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, Department of Transportation, United States Coast Guard.

7. Enter the Federal program name or description for the covered Federal action (Item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.

8. Enter the most appropriate Federal identifying number available for the Federal action identified in item 1 (e.g., Request for Proposal (BID) number; invitation for Bid (IFB) number; grant announcement number; the contract, grant, or loan award number; the application/proposal control number assigned by the Federal agency). Include prefixes, e.g., "BID-DE-90-001."

9. For a covered Federal action where there has been an award or loan commitment by the Federal agency, enter the Federal amount of the award/loan commitment for the prime entity identified in item 4 or 5.

10. (a) Enter the full name, address, city, State and zip code of the lobbying registrant under the Lobbying Disclosure Act of 1995 engaged by the reporting entity identified in item 4 to influence the covered Federal action.

(b) Enter the full names of the individual(s) performing services, and include full address if different from 10 (a). Enter Last Name, First Name, and Middle Initial (MI).

11. The certifying official shall sign and date the form, print his/her name, title, and telephone number.

According to the Paperwork Reduction Act, as amended, no persons are required to respond to a collection of information unless it displays a valid OMB Control Number. The valid OMB control number for this information collection is OMB No. 0348-0046. Public reporting burden for this collection of information is estimated to average 10 minutes per response, including time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, DC 20503.
Appendix F

AFFIDAVIT OF NON-COLLUSION

Bids will not be considered unless this affidavit is fully executed including the affidavit of the notary and the notarial seal.

This Non-Collusion Affidavit is material to any contract awarded pursuant to this bid. According to the Pennsylvania Antibid-Rigging Act, 73 P.S., 1611 et seq., governmental agencies may require Non-Collusion Affidavits to be submitted together with bids.

I state that I am Vice President ________________________________ (title) of Turner Dairy Farms, Inc. ________________________________ (name of firm) and that I am authorized to make this affidavit on behalf of my firm, and its owners, directors, and officers. I am the person responsible in my firm for the price(s) and the amount of this Offer.

I state that:

1. The price(s) and amount of this Offer have been arrived at independently and without consultation, communication or agreement with any other Proposer or potential Proposer.

2. That neither the price(s) nor the amount of this Offer, and neither the approximate price(s) nor approximate amount of this Offer, have been disclosed to any other firm or person who is a Proposer or potential Proposer, and they will not be disclosed before Solicitation opening.

3. No attempt has been made or will be made to induce any firm or person to refrain from bidding on this contract, or to submit an Offer higher than this Offer, or to submit any intentionally high or noncompetitive Offer or other form of complementary Offer.

4. The Offer of my firm is made in good faith and not pursuant to any agreement or discussion with, or inducement from, any firm or person to submit a complementary or other noncompetitive Offer.

5. Turner Dairy Farms, Inc. ________________________________ (name of firm), its affiliates, subsidiaries, officers, directors and employees are not currently under investigation by any governmental agency and have not in the last four years been convicted of or found liable for any act prohibited by State or Federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract, except as described in the attached appendix.

6. I state that Turner Dairy Farms, Inc. ________________________________ (name of firm) understands and acknowledges that the above representations are material and important, and will be relied on by the District in awarding the contract(s) for which this Offer is submitted. I understand and my firm understands that any misstatement in this affidavit is and shall be treated as fraudulent concealment from the District of the true facts relating to the submission of Offers for this contract.

______________________________
(Authorized Signature)

______________________________
Turner Dairy Farms, Inc./Vice President
(Name of Company/Position)

Sworn to and subscribed before me this 6 day of June 2018.

______________________________
Notary Public

My Commission Expires: _________________

COMMONWEALTH OF PENNSYLVANIA
NOTARIAL SEAL

Nancy Lee Pasko, Notary Public
Penn Hills Twp., Allegheny County
My Commission Expires Feb. 4, 2020
Appendix G

MILK AND DAIRY CONTRACT SOLICITATION AND AWARD PROTEST PROCEDURE

Bid protest procedures: A protest shall comply with and be resolved according to federal, state and local laws which may include those regulations found in OMB Circular A-87, A-122, 2 CFR 200 and 7 CFR 210, 220, 3016, 3019 and the Pennsylvania School Code.

If any Distributor who submitted a bid has an objection to the award of the contract to the apparent Selected Distributor, the objecting Distributor shall furnish that protest, in writing using the form provided, to the SFA within seven (7) business days of the date of the Distributor notification of the awarded contract.

The written protest shall be delivered to the address of the individual listed as the District contact in this BID.

A protest of a solicitation shall be received by the named individual before the offer due date. A protest of a proposed award or of an award shall be filed within Seven (7) days after the protestor knows or should have known the basis of the protest.

A protest shall include:

- the name, address, and telephone number of the protestor;
- the signature of the protestor or an authorized representative of the protestor;
- identification of the purchasing agency and the solicitation or contract number;
- a detailed statement of the legal and factual grounds of the protest including copies of relevant documents:
- the form of relief requested
- The protest shall describe in detail the basis for the protest, and shall request a determination under this section.

If a protest is filed in a timely fashion, the District will review the basis for the protest and relevant facts under such terms and conditions as the District considers proper.

Upon completion of the review, the District shall submit its findings and recommendations to the school board members who shall then review the matter under such terms and conditions as deemed proper. Upon receipt of authority to act from the SFA’s school board members, the District will notify those Bidders involved of its decision. The decision shall be final and binding on the objecting Distributor.

The District shall, in all instances, disclose information regarding protests to State Agency.
Product Description
Pasteurized, homogenized lowfat milk, Vitamin A & D added.

Ingredients
Lowfat milk with Vitamin A and vitamin D.

Quality Characteristics
Color—White
Flavor—Fresh dairy milk flavor
Fat Content—Not less than .9% milkfat and not greater than 1.1% milkfat
Total Solids—Not less than 8.25%

Microbiological Standards
Coliform—<10
Standard plate count—<10,000

Allergen Alert
Contains milk. Gluten free.

Nutrition Facts
1 serving per container
Serving size 1 cup (236mL)

Calories 100
Total Fat 2g 3%
Saturated Fat 1.5g 8%
Cholesterol 10mg 3%
Sodium 125mg 5%
Total Carbohydrate 12g 4%
Total Sugars 12g
Protein 8g 16%
Vit D 3mcg 15%  +  Potassium 390mg 8%
Vit A 150mcg 15%  +  Calcium 300mg 25%

*Not a significant source of Trans Fat, Dietary Fiber, Added Sugars or Iron

Shelf Life
17 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Milk comes from cows not treated with rBGH growth hormone. FDA says no significant difference in milk from cows treated with rBGH.

We are committed to a higher standard of quality which has allowed Turner's milk to be recognized for taste and quality by the World Dairy Expo, the Los Angeles International Dairy Competition, and the All Star Dairy Association.
Fat Free Vanilla Half Pint—Product #20

Product Description
Pasteurized, homogenized fat free vanilla milk, vitamin A&D added.

Ingredients
Fat free milk, sugar, natural and artificial flavor, carrageenan, vitamin A and vitamin D.

Quality Characteristics
Color—cream
Flavor—fresh vanilla milk flavor
Fat Content—not greater than .5% milkfat
Total Solids—not less than 15%

Microbiological Standards
Coliform—<10
Standard plate count—<10,000

Allergen Alert
Contains milk. Gluten free.

Nutrition Facts
1 serving per container

Serving size 1 cup (236mL)

Amount per serving
Calories 130
Total Fat 0.5g 1%
Saturated Fat 0g 0%
Cholesterol 4mg 1%
Sodium 120mg 5%
Total Carbohydrate 24g 9%
Total Sugars 24g
Includes 12g Added Sugars 24%
Protein 8g 16%

Vit D 3mcg 15%  • Potassium 380mg 8%
Vit A 150mcg 15%  • Calcium 280mg 20%

Not a significant source of Trans Fat, Dietary Fiber or Iron

Shelf Life
17 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Milk comes from cows not treated with rBGH growth hormone. FDA says no significant difference in milk from cows treated with rBGH.

We are committed to a higher standard of quality which has allowed Turner’s milk to be recognized for taste and quality by the World Dairy Expo, the Los Angeles International Dairy Competition, and the All Star Dairy Association.
1% Strawberry Half Pint—Product #19

Product Description
Pasteurized, homogenized low fat strawberry milk, vitamin A&D added.

Ingredients
Low fat milk, sugar, natural and artificial flavor, carrageenan, red beet color, vitamin A, Vitamin D.

Quality Characteristics
Color—pink
Flavor—fresh strawberry milk flavor
Fat Content—not greater than .9% milkfat and not greater than 1.1% milkfat
Total Solids—not less than 8.25%

Microbiological Standards
Coliform—<10
Standard plate count—<10,000

Allergen Alert
Contains milk. Gluten free.

Shelf Life
17 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Milk comes from cows not treated with rbGH growth hormone. FDA says no significant difference in milk from cows treated with rbGH.

We are committed to a higher standard of quality which has allowed Turner's milk to be recognized for taste and quality by the World Dairy Expo, the Los Angeles International Dairy Competition, and the All Star Dairy Association.

Nutrition Facts

<table>
<thead>
<tr>
<th></th>
<th>1 serving per container</th>
<th>1 cup (236mL)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Serving size</td>
<td>1 cup (236mL)</td>
<td></td>
</tr>
<tr>
<td>Amount per serving</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Calories</td>
<td>150</td>
<td></td>
</tr>
<tr>
<td>% Daily Value</td>
<td></td>
<td>3%</td>
</tr>
<tr>
<td>Total Fat</td>
<td>2g</td>
<td>3%</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>1.5g</td>
<td>8%</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>10mg</td>
<td>3%</td>
</tr>
<tr>
<td>Sodium</td>
<td>115mg</td>
<td>5%</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>25g</td>
<td>9%</td>
</tr>
<tr>
<td>Total Sugars</td>
<td>14g</td>
<td></td>
</tr>
<tr>
<td>Includes 14g Added Sugars</td>
<td></td>
<td>28%</td>
</tr>
<tr>
<td>Protein</td>
<td>8g</td>
<td>16%</td>
</tr>
<tr>
<td>Vitamin D</td>
<td>3mcg</td>
<td></td>
</tr>
<tr>
<td>Potassium</td>
<td>370mg</td>
<td>8%</td>
</tr>
<tr>
<td>Vitamin A</td>
<td>150mcg</td>
<td>15%</td>
</tr>
<tr>
<td>Calcium</td>
<td>280mg</td>
<td>20%</td>
</tr>
</tbody>
</table>

Not a significant source of Trans Fat, Dietary Fiber or Iron.
Turner Dairy Farms, Inc.

Fresh. Local. Milk.

Over 50 National awards for best taste and freshness.

Skim Milk Half Pint—Product #45

Product Description
Pasteurized, homogenized skim milk, Vitamin A & D added.

Ingredients
Fat free skim milk with Vitamin A and Vitamin D.

Quality Characteristics
Color—White with blue tint
Flavor—Fresh dairy milk flavor
Fat Content—Less than .5% milkfat
Total Solids—Not less than 8.25%

Microbiological Standards
Coliform—<10
Standard plate count—<10,000

Allergen Alert
Contains milk. Gluten free.

Nutrition Facts
1 serving per container
Serving size 1 cup (236mL)

<table>
<thead>
<tr>
<th>Amount per serving</th>
<th>1 cup (236mL)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>80</td>
</tr>
<tr>
<td>Total Fat 0g</td>
<td>0%</td>
</tr>
<tr>
<td>Saturated Fat 0g</td>
<td>0%</td>
</tr>
<tr>
<td>Cholesterol 3mg</td>
<td>1%</td>
</tr>
<tr>
<td>Sodium 125mg</td>
<td>5%</td>
</tr>
<tr>
<td>Total Carbohydrate 12g</td>
<td>4%</td>
</tr>
<tr>
<td>Total Sugars 12g</td>
<td>16%</td>
</tr>
<tr>
<td>Protein 8g</td>
<td></td>
</tr>
<tr>
<td>Vit D 3mcg 15%</td>
<td></td>
</tr>
<tr>
<td>Potassium 400mg 8%</td>
<td></td>
</tr>
<tr>
<td>Vit A 150mcg 15%</td>
<td></td>
</tr>
<tr>
<td>Calcium 300mg 25%</td>
<td></td>
</tr>
</tbody>
</table>
*Not a significant source of Trans Fat, Dietary Fiber. Added Sugars or Iron

Shelf Life
17 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Milk comes from cows not treated with rBGH growth hormone. FDA says no significant difference in milk from cows treated with rBGH.

We are committed to a higher standard of quality which has allowed Turner's milk to be recognized for taste and quality by the World Dairy Expo, the Los Angeles International Dairy Competition, and the All Star Dairy Association.

Product Description
Pasteurized, homogenized lowfat chocolate milk, Vitamin A&D added.

Ingredients
Lowfat milk, sugar, cocoa processed with alkali, cornstarch, salt, carrageenan, natural vanilla, vitamin A, vitamin D.

Quality Characteristics
Color—Brown
Flavor—Fresh chocolate milk flavor
Fat Content—Not less than .9% milkfat and not greater than 1.1% milkfat
Total Solids—Not less than 17%

Microbiological Standards
Coliform—<10
Standard plate count—<10,000

Allergen Alert
Contains milk. Gluten free.

Shelf Life
17 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Milk comes from cows not treated with rBGH growth hormone. FDA says no significant difference in milk from cows treated with rBGH.

We are committed to a higher standard of quality which has allowed Turner's milk to be recognized for taste and quality by the World Dairy Expo, the Los Angeles International Dairy Competition, and the All Star Dairy Association.
Product Description
Pasteurized, homogenized fat free orange cream milk.

Ingredients
Fat free milk, sugar, natural and artificial orange flavor, carrageenan, starch, vitamin A, vitamin D, yellow #6.

Quality Characteristics
Color—light orange
Flavor—Fresh orange cream flavor
Fat Content—Not less than 0.9% milkfat and not greater than 1.1% milkfat
Total Solids—Not less than 17%

Microbiological Standards
Coliform—<10
Standard plate count—<10,000

Allergen Alert
Contains milk. Gluten free.

Nutrition Facts
1 serving per container
1 cup (236ml)

<table>
<thead>
<tr>
<th>Amount per serving</th>
<th>150 Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>% Daily Value</td>
<td></td>
</tr>
<tr>
<td>Total Fat</td>
<td>1g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.5g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>5mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>115mg</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>28g</td>
</tr>
<tr>
<td>Total Sugars</td>
<td>27g</td>
</tr>
<tr>
<td>Includes 15g Added Sugars</td>
<td>30%</td>
</tr>
<tr>
<td>Protein</td>
<td>8g</td>
</tr>
<tr>
<td>Vit D</td>
<td>3mcg</td>
</tr>
<tr>
<td>Potassium</td>
<td>360mg</td>
</tr>
<tr>
<td>Vit A</td>
<td>150mcg</td>
</tr>
<tr>
<td>Calcium</td>
<td>270mg</td>
</tr>
</tbody>
</table>

Shelf Life
17 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Milk comes from cows not treated with rBGH growth hormone. FDA says no significant difference in milk from cows treated with rBGH.

We are committed to a higher standard of quality which has allowed Turner’s milk to be recognized for taste and quality by the World Dairy Expo, the Los Angeles International Dairy Competition, and the All Star Dairy Association.
Lactaid Half Pint 20 case—Product #25

Product Description
100% Lactose Free Fat Free Milk. Calcium Enriched. Ultra-Pasteurized. Sold by case. 20 half pints per case.

Ingredients
Fat free milk, tribasic calcium phosphate (calcium)*, carrageenan*, guar gum,* lactase enzyme*, vitamin a palmitate and vitamin D3.
* Ingredients not found in regular milk.

Quality Characteristics
Color—creamy white
Flavor—sweet pleasant dairy flavor.
Fat Content—Not less than 0.2
Lactose—Fully hydrolyzed

Microbiological Standards
Coliform—<10
Standard plate count—<20,000

Allergen Alert
Contains milk.

Shelf Life
70 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Kosher: Orthodox Union

Nutrition Facts
Serving Size 1 cup (236 mL)
Servings Per Container 20

Amount per Serving
Calories 80
Calories from Fat 0

Total Fat 0g
Saturated Fat 0g
Trans Fat

Cholesterol 0mg
Sodium 125mg

Total Carbohydrates 13g
Dietary Fiber 0g
Sugar 12g
Protein 8g

Vitamin A 10%
Vitamin C 0%
Calcium 50%
Iron 0%

Vitamin D 25%

% Daily Value is based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

<table>
<thead>
<tr>
<th></th>
<th>Calories</th>
<th>Calories from Fat</th>
<th>% Daily Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Fat</td>
<td>0</td>
<td>0%</td>
<td></td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0g</td>
<td>0%</td>
<td></td>
</tr>
<tr>
<td>Trans Fat</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0mg</td>
<td>0%</td>
<td></td>
</tr>
<tr>
<td>Sodium</td>
<td>125mg</td>
<td>5%</td>
<td></td>
</tr>
<tr>
<td>Total Carbohydrates</td>
<td>13g</td>
<td>4%</td>
<td></td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>0g</td>
<td>0%</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>12g</td>
<td>17%</td>
<td></td>
</tr>
<tr>
<td>Protein</td>
<td>8g</td>
<td>17%</td>
<td></td>
</tr>
<tr>
<td>Vitamin A</td>
<td>10%</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vitamin C</td>
<td>0%</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Calcium</td>
<td>50%</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Iron</td>
<td>0%</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vitamin D</td>
<td>25%</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Calories</th>
<th>2,000</th>
<th>2,500</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Fat</td>
<td>less than</td>
<td>65g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>less than</td>
<td>20g</td>
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<tr>
<td>Trans Fat</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cholesterol</td>
<td>less than</td>
<td>300 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>less than</td>
<td>2,400 mg</td>
</tr>
<tr>
<td>Total Carbohydrates</td>
<td>300 g</td>
<td>375 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>25g</td>
<td>30g</td>
</tr>
</tbody>
</table>

Sour Cream 5lb—Product #89

Product Description
An 18% cultured sour cream.

Ingredients
Cultured milk and cream, modified food starch, sodium phosphate, locust bean gum, carrageenan.

Quality Characteristics
Color—White
Flavor—Cultured, dairy flavor.
Organoleptic evaluation conducted on each day’s production.
p.H. Range—4.65-4.75
Total Solids—28.31

Microbiological Standards
Coliform: Less than 10/gram
Packaged (Packaged) Yeast and Mold: Less than 50/gram

Allergen Alert
Contains milk. Gluten free.

Shelf Life
90 days under proper storage conditions. Sell by date imprinted on the container. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Kosher: Ko Kosher Services
### Product Description
100% Orange Juice

### Ingredients
100% Orange Juice from concentrate.

### Quality Characteristics
- **Color:** Orange
- **Flavor:** Sweet, Orange Juice
- **Brix:** 11.8—12.1

### Microbiological Standards
- **Yeast and Mold:** < 10
- **Standard plate count:** < 10,000

### Allergen Alert
None

### Shelf Life
30 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

### Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

### Other Claims
Kosher: KO Kosher Services

### Nutrition Facts

<table>
<thead>
<tr>
<th>Serving Size 4 fl oz</th>
<th>Servings Per Container 1</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Amount Per Serving</strong></td>
<td></td>
</tr>
<tr>
<td>Calories: 60</td>
<td>Calories From Fat 0%</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>% Daily Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Fat 0g</td>
</tr>
<tr>
<td>Saturated Fat 0g</td>
</tr>
<tr>
<td>Trans Fat 0g</td>
</tr>
<tr>
<td>Cholesterol 0mg</td>
</tr>
<tr>
<td>Sodium 5mg</td>
</tr>
<tr>
<td>Potassium 220mg</td>
</tr>
<tr>
<td>Total Carbohydrate 14g</td>
</tr>
<tr>
<td>Dietary Fiber 0g</td>
</tr>
<tr>
<td>Sugars 12g</td>
</tr>
<tr>
<td>Protein &lt;1g</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Vitamin A 0%</th>
<th>Vitamin C 60%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calcium 0%</td>
<td>Iron 0%</td>
</tr>
</tbody>
</table>

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.*

<table>
<thead>
<tr>
<th>Carbohydrate: 2.02g</th>
<th>Protein: 0.09g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Fat: 0.36g</td>
<td>Dietary Fiber: 0.01g</td>
</tr>
<tr>
<td>Sodium: 0mg</td>
<td>Cholesterol: 0mg</td>
</tr>
<tr>
<td>Potassium: 1mg</td>
<td>Iron: 0.03mg</td>
</tr>
<tr>
<td>Thiamin (B1): 0mg</td>
<td>Riboflavin (B2): 0mg</td>
</tr>
<tr>
<td>Niacin: 0mg</td>
<td>Folate: 0mg</td>
</tr>
<tr>
<td>Vitamin C: 60mg</td>
<td>Vitamin D: 0mcg</td>
</tr>
<tr>
<td>Vitamin A: 0mcg</td>
<td>Calcium: 0mg</td>
</tr>
<tr>
<td>Iron: 0mg</td>
<td>Zinc: 0mg</td>
</tr>
</tbody>
</table>

1049 Jefferson Road Penn Hills, PA 15235 / Phone 1-800-802-1039 / Fax 412-372-0651 / www.turnerdairy.net
Apple Juice 4 oz.—Product #297

Product Description
100% Apple Juice

Ingredients
Apple Juice from Concentrate, ascorbic acid.

Quality Characteristics
Color—Clear tan
Flavor—Sweet, Apple Juice
Brix—12.0—12.3

Microbiological Standards
Yeast and Mold—< 10
Standard plate count—<10,000

Allergen Alert
None

Shelf Life
30 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Kosher: KO Kosher Services
Grape Juice 4 oz.—Product #581

Product Description
100% Grape Juice

Ingredients
Grape juice from concentrate, ascorbic acid.

Quality Characteristics
Color—Purple
Flavor—Sweet, Grape Juice
Brix—16.0—16.3

Microbiological Standards
Yeast and Mold—< 10
Standard plate count—<10,000

Allergen Alert
None

Shelf Life
40 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Kosher: KO Kosher Services
Premium Juice
100% Pure Juice

Fruit Punch Juice 4 oz.—Product #270

Product Description
Punch made with 100% Fruit Juices

Ingredients
Apple juice from concentrate, grape juice from concentrate, passion fruit juice from concentrate, natural flavors, citric acid, ascorbic acid (vitamin c), red #40.

Quality Characteristics
Color—Red
Flavor—Sweet, Fruit (Apple, Grape, Passion Fruit) Juice
Brix—12.3—12.6

Microbiological Standards
Yeast and Mold—< 10
Standard plate count—<10,000

Allergen Alert
None

Shelf Life
40 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Kosher: KO Kosher Services
Turner Dairy Farms, Inc.

Premium Juice
100% Pure Juice

Orange Pineapple Juice 4 oz.—Product #489

Product Description
100% Orange Pineapple Juice

Ingredients
Orange juice from concentrate, pineapple juice from concentrate.

Quality Characteristics
Color—Orange
Flavor—Sweet, Orange, Pineapple Juice
Brix—12.3—12.6

Microbiological Standards
Yeast and Mold—< 10
Standard plate count—<10,000

Allergen Alert
None

Shelf Life
30 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Kosher: KO Kosher Services

Nutrition Facts
Serving Size 4 Fluid Ounces
Servings Per Container 1

| Amount Per Serving | Calories 60 | Calories From Fat 0%
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Fat 0g</td>
<td>% Daily Value*</td>
<td></td>
</tr>
<tr>
<td>Saturated Fat 0g</td>
<td>0%</td>
<td></td>
</tr>
<tr>
<td>Trans Fat 0g</td>
<td>0%</td>
<td></td>
</tr>
<tr>
<td>Cholesterol 0mg</td>
<td>0%</td>
<td></td>
</tr>
<tr>
<td>Sodium 0mg</td>
<td>0%</td>
<td></td>
</tr>
<tr>
<td>Potassium 180mg</td>
<td>5%</td>
<td></td>
</tr>
<tr>
<td>Total Carbohydrate 15g</td>
<td>5%</td>
<td></td>
</tr>
<tr>
<td>Dietary Fiber 0g</td>
<td>0%</td>
<td></td>
</tr>
<tr>
<td>Sugars 13g</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Protein 0g</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Vitamin A 0%  * Vitamin C 40%
Calcium 0%  * Iron 0%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Premium Iced Tea

There’s only one tea in Pittsburgh.

Peach Tea 12oz—Product #543

Product Description
Peach Flavored Iced Tea

Ingredients
Water, high fructose corn syrup, sugar, citric acid, instant tea, natural flavors, peach juice, potassium sorbate and sodium benzoate as preservatives.

Quality Characteristics
Color—Brown
Flavor—Sweet, Peach, Fresh Tea
Brix—4.0—5.0

Microbiological Standards
Yeast and Mold—<10
Standard plate count—<10,000

Allergen Alert
None

Shelf Life
45 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Kosher: KO Kosher Services

Nutrition Facts
Serving Size 12 Fluid Ounces (355 mL)
Servings Per Container 1

Amount Per Serving
Calories 60

% Daily Value*
Total Fat 0g 0%
Sodium 15mg 1%
Total Carbohydrate 15g 5%
Sugars 14g
Protein 0g

*Percent Daily Values are based on a 2,000 calorie diet.
Turner Dairy Farms, Inc.

Premium Iced Teas
There's only one tea in Pittsburgh.

Black and Gold 12oz—Product #546

Product Description
Black Tea and Lemonade.

Ingredients
Water, sugar, lemon juice concentrate, orange juice concentrate, black tea, partially inverted sugar syrup, citric acid, aspartame, natural flavors, sodium citrate, potassium sorbate, sodium benzoate, ester gum. Phenylketonurics: contains phenylalanine.

Quality Characteristics
Color—Brown
Flavor—Sweet, Lemon, Fresh Tea
Brix—4.0—5.0

Microbiological Standards
Yeast and Mold—<10
Standard plate count—<10,000

Allergen Alert
None

Nutrition Facts
Serving Size 12 Fluid Ounces (355 mL)
Servings Per Container 1

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th>% Daily Value*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories 60</td>
<td></td>
</tr>
<tr>
<td>Total Fat 0g</td>
<td>0%</td>
</tr>
<tr>
<td>Sodium 25mg</td>
<td>1%</td>
</tr>
<tr>
<td>Total Carbohydrate 16g</td>
<td>5%</td>
</tr>
<tr>
<td>Sugars 14g</td>
<td></td>
</tr>
<tr>
<td>Protein 0g</td>
<td></td>
</tr>
<tr>
<td>Vitamin C 10%</td>
<td></td>
</tr>
</tbody>
</table>

*Percent Daily Values are based on a 2,000 calorie diet.

Shelf Life
45 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims
Kosher: KO Kosher Services
Orange Drink 12oz—Product #542

**Product Description**
Drink made with 10% Orange Juice

**Ingredients**
Water, high fructose corn syrup, citric acid, natural and artificial flavors, acesulfame potassium, modified food starch, potassium sorbate and sodium benzoate as preservatives, FD&C yellow #6, sodium citrate, brominated soybean oil, glyceryl abietate, orange juice concentrate, neotame.

**Quality Characteristics**
Color—Orange
Flavor—Sweet, Orange Drink
Brix—4.0—5.0

**Microbiological Standards**
Yeast and Mold—< 10
Standard plate count—<10,000

**Allergen Alert**
None

**Nutrition Facts**
Serving Size 12 Fluid Ounces (355 mL)
Servings Per Container 1

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th>% Daily Value*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories 60</td>
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<tr>
<td>Total Fat 0g</td>
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<tr>
<td>Sodium 15mg</td>
<td>1%</td>
</tr>
<tr>
<td>Total Carbohydrate 17g</td>
<td>6%</td>
</tr>
<tr>
<td>Sugars 16g</td>
<td></td>
</tr>
<tr>
<td>Protein 0g</td>
<td></td>
</tr>
</tbody>
</table>

*Percent Daily Values are based on a 2,000 calorie diet.

**Shelf Life**
45 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

**Storage and Warehousing**
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

**Other Claims**
Kosher: KO Kosher Services
Premium Iced Tea

There's only one tea in Pittsburgh.

Blue Bug Juice 12oz—Product #548

Product Description
Blueberry flavored drink.

Ingredients
Water, high fructose corn syrup, citric acid, natural and artificial flavors, acesulfame potassium, modified food starch, potassium sorbate and sodium benzoate as preservatives, FD&C blue #1, brominated soybean oil, glyceryl abelate, neotame.

Quality Characteristics
Color—Blue
Flavor—Sweet, blueberry drink
Brix—4.0—5.0

Microbiological Standards
Yeast and Mold—<10
Standard plate count—<10,000

Allergen Alert
None

Shelf Life
45 days under proper storage conditions. Sell by date imprinted on the bottle. Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperatures between 32-39°F.

Other Claims

Nutrition Facts
Serving Size 12 Fluid Ounces (355 mL)
Servings Per Container 1

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th>% Daily Value*</th>
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<tr>
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<td>Total Carbohydrate 17g</td>
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<td></td>
</tr>
<tr>
<td>Protein 0g</td>
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*Percent Daily Values are based on a 2,000 calorie diet.
Lowfat Cottage Cheese 5lb—Product #149

Product Description
A Low fat dressed, cultured small curd cheese.

Ingredients
Cultured nonfat milk, milk, cream, salt, whey, nonfat dry milk, food starch (corn), potassium sorbate (to help preserve freshness), guar gum, citric acid, carrageenan, locust bean gum, polysorbate 80, lactic acid, phosphoric acid, natural flavor, sodium phosphate (tetrosodium pyrophosphate), lecithin, monopotassium phosphate, and enzymes.

Quality Characteristics
Color—White
Flavor—Cultured, dairy flavor.
Organoleptic evaluation conducted on each day’s production.
pH range — 4.95-5.05

Microbiological Standards
Dressing: SPC—less than 2500/gram
Dressing: Coliform—less than 10/gram
Curd: Coliform—less than 10/gram
Cottage Cheese (packaged): Yeast and Mold — less than 30/gram

Allergen Alert
Contains milk and soy. Gluten free.

Shelf Life
45 days under proper storage conditions. Sell by date imprinted on the container.
Sell by date is used as lot code.

Storage and Warehousing
Products must be stored and handled under clean sanitary conditions and at temperaures between 32-39°F.

Other Claims
Kosher: Ko Kosher Services
RECALL PROCEDURE

TURNER DAIRY FARMS, INC.
1049 JEFFERSON ROAD
PITTSBURGH, PA 15235
412-372-2211

 propri etary document

REVISED: August 11, 2016
REPLACES: November 13, 2015
Product Recall Protocol

1. Activate recall committee
2. Gather and organize known information on the extent and nature of the problem; place the product on internal hold. Evaluate the level of hazard risk. Classify recall event. ACT QUICKLY
3. Institute a log of events.
4. Decide to recall immediately or to investigate further.
5. Notify PA Dept. of Agriculture, as the primary agency involved. Decide as to informing the F.D.A.
6. Develop and begin to implement a recall strategy.
7. If appropriate, notify F.D.A. about the hazard, the evaluation of the risk and the proposed recall strategy.
8. Notify all employees, clarify operating instructions
9. Determine area and level of product distribution codes.
10. Determine disposition of recalled product.
12. Prepare and issue public warnings if necessary.
14. Prepare and submit to P.D.A. status reports.
15. Conduct recall effectiveness checks. Report results to P.D.A.
16. Establish criteria for recall termination.
Recall Committee

Supervising Coordinator/ Quality Assurance: David Graham
814-289-3967 cell

President: Charles Turner Jr
412-398-2544 cell

Operations: Tim Turner
412-600-6995 cell

Production: Mike Agate
412-841-2827 cell

Plant: Randy Carr
412-849-0853 cell

Plant: Jarrod Hill (Randy’s backup)
412-779-6800 cell

Distribution: Lou Palmer
412-720-4949 cell

Computer Resources: Tom Lewis
412-848-2073 cell

Cooler/ Warehouse: Robert Scott
412-609-9980 cell

Marketing: Nicholas Yon
412-527-3631 cell

Nancy Schroeder (Tom’s backup)
412-310-0236
BASIC PROCEDURE

A. Notify company executive personnel

B. Investigate condition of suspected product.

C. Place product on internal “Hold”.

D. Prepare for recall in accordance with instructions.

E. Arrange meeting of officers and key personnel.

F. Notify the following agencies.

Pennsylvania Dept. of Agriculture
Bureau of Foods & Chemistry
2301 N. Cameron Street
Harrisburg PA 17110—9408 (717—787—4316)

U.S. Department of Health and Human Services
PHS/FDA - Region III
Regional Program Supervisor
900 U.S. Custom house
2nd & Chestnut Streets
Philadelphia PA 19106
215—597—0124

G. When pathogenic bacteria are given as the reason for recall and a consumer claims to be sick due to the product, the coordinator should advise them to get in touch with medical personnel immediately to determine whether they have been made ill by the alleged micro-organism or whether a particular product was supposedly contaminated.

H. If chemical contamination is the basis of recall, the manufacturer / distributor should be contacted. Have Material Data Sheets (MSDS’s) available.
Additional Resources

Allegheny County Health Department
3333 Forbes Ave
Pittsburgh, PA 15213
412-687-2243

Dr. Kerry E. Kaylegian, Ph.D.
Dairy Foods Research & Extension Associate
Pennsylvania State University
324 Food Science Building
University Park, PA 16802
814-867-1379

RECALL CLASSIFICATIONS

Class I
A situation in which there is a reasonable probability that the use of, or exposure to a product in violation will cause serious, adverse health consequences, even death.

Class II
A situation in which the use of, or exposure to, a product in violation may cause temporary or medically reversible adverse health consequences or when the probability of serious adverse health consequences is remote.

Class III
A situation in which the use of, or exposure to, a product in violation is not likely to cause health consequences.

Class IV – Market Withdrawal
A situation in which no violations are involved and product is not subject to seizure under current FDA or state guidelines and policies.
PRODUCT HOLD PROCEDURE

The Quality Assurance Manager will be the supervising manager in matters of product hold. Any product or ingredient that needs to be held from production or consumption will be labeled. Yellow banding tape is available from the lab for this purpose. All supervisors will be notified of the quarantined product. Post-production product will be segregated in the cooler. Pre-production product / ingredient will be segregated to an uncommon storage area. Product / ingredient release / disposal will be determined by the Q.C. department. Documentation of quantities, lot numbers and final disposition of the product will be performed with Q.C. verification.

EMERGENCY CONTACTS

Pennsylvania Dept. of Agriculture  
Bureau of Foods & Chemistry  
2301 N. Cameron Street  
Harrisburg PA 17110—9408 (717-787-4316)

U.S. Department of Health and Human Services  
PHS/FDA - Region III  
Regional Program Supervisor  
900 U.S. Custom house  
2nd & Chestnut Streets  
Philadelphia PA 19106  
215-597-0124

US Consumer Product Safety Commission  
4330 East West Highway  
Bethesda, MD 20814  
Phone - 304-504-7923  
Fax – 304-504-0124

Pennsylvania Milk Marketing Board  
2301 N. Cameron Street  
Agriculture Building, Room 110  
Harrisburg, PA 17110  
Phone - 717-787-4194  
Fax – 717-783-6492  
Email – ra-pmmb@state.pa.us
SQFI
foodsafetycrisis@sqi.com

Note: SQFI need to be contacted within the first 24 hours

Merieux NutriSciences
certification@mxnscom

Note: Merieux NutriSciences needs to be contacted within the first 24 hours

In case Nicholas Yon is unavailable to write up a press release, the recall committee shall decide who will complete the press release. The templates are located on the shared network. To get to them, open the Shared network. Then open the Recall folder. In the Recall Folder is the PR and Customer Service Folder. Open this folder and the templates are there.

Associated Press - To assure the broadest coverage, press releases should be issued through the Associated Press. Always have FDA preview and approve the press release before issuing it to the Associated Press. For recall press releases needing national media coverage (8 states or more), firms should call the Associated Press, Washington, DC Bureau at 202-776-9467 during business hours. After 5:00 p.m. Eastern time, contact the AP news desk at 202-776-9477. The facsimile number is 202-776-9570. Local offices are as follows:

<table>
<thead>
<tr>
<th>Location</th>
<th>Phone</th>
<th>Fax</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dover, DE</td>
<td>302-674-3037</td>
<td>302-736-9819 Fax</td>
</tr>
<tr>
<td>Detroit, MI</td>
<td>313-259-0650</td>
<td>313-259-4699 Fax</td>
</tr>
<tr>
<td>Raleigh, NC</td>
<td>919-833-8687</td>
<td>919-833-8687 Fax</td>
</tr>
<tr>
<td>Morgantown, WV</td>
<td>304-291-6161</td>
<td>304-291-6174</td>
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<tr>
<td>Baltimore, MD</td>
<td>410-837-8315</td>
<td>410-837-4291 Fax</td>
</tr>
<tr>
<td>Newark, NJ</td>
<td>609-392-3622</td>
<td>609-392-3531 Fax</td>
</tr>
<tr>
<td>Cleveland, OH</td>
<td>216-771-2172</td>
<td>216-771-4218 Fax</td>
</tr>
<tr>
<td>Pittsburgh, PA</td>
<td>412-281-3747</td>
<td>412-281-1869 Fax</td>
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<tr>
<td>Charlestown, WV</td>
<td>304-346-0897</td>
<td>304-345-5282 Fax</td>
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<tr>
<td>Hagerstown, MD</td>
<td>301-791-5246</td>
<td>301-790-2234</td>
</tr>
<tr>
<td>Charlotte, NC</td>
<td>704-334-4624</td>
<td>704-376-4813 Fax</td>
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</table>