STATE OF NEW MEXICO
COUNTY OF BERNALILLO
SECOND JUDICIAL DISTRICT

STATE OF NEW MEXICO,
ex. rel. DAVID PETERSON,
Qui Tam Plaintiff,

v. **D-202-CV-2021-06557**

SUMMIT FOOD SERVICE MANAGEMENT, LLC,
and ELIOR INC. dba SUMMIT FOOD SERVICE,
LLC
Defendants.

FIRST AMENDED COMPLAINT IN INTERVENTION FOR VIOLATIONS OF THE NEW MEXICO FRAUD AGAINST TAXPAYERS ACT, BREACH OF CONTRACT, BREACH OF THE COVENANT OF GOOD FAITH AND FAIR DEALING, NEGLIGENT MISREPRESENTATION, and UNJUST ENRICHMENT

Summit Food Service Management, LLC ("Summit"), and its successor, Elior Inc. dba Summit Food Service, LLC ("Summit II") (collectively the "Summit Entities") entered into agreements with the State of New Mexico (the "State" or "Plaintiff in Intervention") to provide meals for inmates under the care of the New Mexico Department of Corrections. As part of these agreements, the Summit Entities agreed to provide specific nutritional content for the inmates as well as food of a specific quality. The State required that this specific nutritional content and food quality be provided to the Department of Corrections. The Summit entities have consistently, and knowingly, failed and refused to provide the specific nutritional content and food quality specified in the agreement with the State. Despite being aware of their failure to abide by the nutritional content requirements, the Summit entities have repeatedly requested and received payment from the State for their non-conforming products and services. The State has paid many millions of dollars to the Summit entities for these false claims. This suit seeks to recoup the monies

wrongfully paid to the Summit entities. The Plaintiff in Intervention complains of the Summit entities as follows.

Parties and Jurisdiction

1. Plaintiff in Intervention is the State of New Mexico.

2. Qui Tam Plaintiff, David S. Peterson, is a convict in the custody of the New Mexico Department of Corrections and, at the time of this Complaint, resides in Union County, New Mexico.

3. Defendant, Summit Food Service Management, LLC ("Summit"), was a foreign Limited Liability Company, doing business throughout the state of New Mexico.

4. Summit has provided food services to the New Mexico Department of Corrections facilities from November 1, 2012 through October 31, 2020.

5. Upon information and belief, Summit voluntarily dissolved.

6. Upon information and belief Elior Inc. dba Summit Food Service, LLC ("Summit II") was preceded by and is the legal successor to Summit Food Service Management, LLC.

7. Summit II has been providing food services for NMCD since November 1, 2020.

8. Defendant, Summit II, is a foreign Limited Liability Company, doing business throughout the state of New Mexico.

9. Summit and/or Summit II is currently and at all times relevant to the Complaint has been the food vendor for NMCD.

10. The Plaintiff is authorized by the Fraud Against Taxpayers Act under §44-9-5 NMSA to bring this action on behalf of the State.

11. Individuals throughout the state, including Bernalillo County, pay taxes to the State of New Mexico.

12. Jurisdiction and venue are proper in this Court.

Factual Allegations

13. On or about November 1, 2014, Summit and the State entered into an agreement for Summit to provide meals to inmates in the custody of the New Mexico Department of Corrections at five (5) correctional facilities. Food Services Contract # 20-000-00-00070, New Mexico Corrections Department Facilities (the "Agreement"), attached as **Exhibit A**.
14. On or about July 2021, Summit II also entered into an agreement with the state to provide meals to inmates in the custody of the New Mexico Department of Corrections at five (5) correctional facilities through 2029. Food Services Contract # 10-00000-20-00036AA, New Mexico Corrections Department Facilities (the "Second Agreement"), attached as **Exhibit L**.
15. For the purposes of this Amended Complaint, **Exhibit A** and **Exhibit L** will be collectively referred to as the "Agreements."
16. Both Agreements requires that the Summit entities provide specific minimum daily calories and minimum quality food ingredients in the meals it provides to inmates.
17. For example, the Agreements require the provision of USDA Grade AA Large Eggs. **Exhibit A** at p. 19, #3; **Exhibit L** at p. 27.
18. The Agreements further call for provision of fresh produce and fruits of "#1 quality." **Exhibit A** at p. 19, #5; **Exhibit L** at p. 27.
19. The Agreements further call for providing "USDA Choice" poultry, veal, lamb, and beef and specifically state that no "pink slime" shall be provided. **Exhibit A** at p. 19, #7, 9; **Exhibit L** at p. 27.
20. The Agreements state that the respective Summit entities shall "prepare and serve well

balanced meals which consist of a *minimum* of 3,000 calories per day." **Exhibit A** at p. 20, § N(1)(a) (emphasis added); **Exhibit L** at p. 29.

21. The Agreements calls for the provision of an average of 15% of all calories provided to be derived from protein. **Exhibit A** at p.20, § N(l)(a); **Exhibit L** at p. 29.

22. The Agreements specify that the respective Summit entities shall (1) identify the cooked weight serving size portion, (2) identify the weight of cooked meat used in combination recipes, (3) and specify the use of any item that contains textured soy protein. **Exhibit A** at p.20, § N(1); **Exhibit L** at p. 29.

23. The Agreement further specify that the respective Summit entities shall provide a full nutrient analysis for each meal. **Exhibit A** at p.20, § N(1); **Exhibit L** at p. 29.

24. The meals provided by the Summit entities have not provided the specific minimum quality food ingredients required by the Agreement.

25. For instance, the eggs provided by the Summit entities are not Large USDA Grade AA eggs. *See* Deliver Slip for Sunrise Farms, Inc. for Medium Eggs, attached as **Exhibit B.**

26. Additionally, for significant periods of time, the Summit entities would provide no eggs of any kind to the inmates, despite the requirement for their provision under the Agreement. *See* Correspondence from J. Williams, Compliance Officer, to David Peterson, dated July 14, 2015, attached as **Exhibit C**.

27. Mr. Williams, as shown in **Exhibit C**, claims that eggs were no longer provided due to risks of avian flu. However, even if this were the reason, the Summit entities did not seek an exception to the express material terms of the Agreement from the State, and still received the same compensation while providing fewer services.

28. Additionally, this explanation is unconvincing as the U.S. Department of Agriculture has

specifically stated that avian influenza cannot spread through eating eggs:

> "Q. Can I get avian influenza from eating poultry or eggs? A. No. Poultry and eggs that are properly prepared and cooked are safe to eat. Proper food safety practices are important every day. In addition to proper processing, proper handling and cooking of poultry provides protection from viruses and bacteria, including avian influenza."

U.S. Department of Agriculture, *Food Safey and Avian Influenza* (April 2015) https://www.usda.gov/sites/default/files/documents/avian-influenza-food-safety-qa.pdf, attached as **Exhibit K**.

29. The Summit entities also regularly have provided "Mechanically Separated Chicken," and "Mechanically Separated Turkey," to its inmates, and many and/or all of meats provided were not designated as USDA Choice or Grade A as is required under the Agreement. *See* Breaded Chicken Patties Ingredients, attached as **Exhibit D**; *see also* Charbroiled Patty ingredients attached as **Exhibit E**; *see also* Boneless Cured Turkey ingredients, attached as **Exhibit F**.

30. Mechanically separated poultry differs significantly from standard USDA choice poultry in that "the starting material for mechanically separated poultry (MSP) typically consists of frames or shells that contain some amount of skeletal muscle tissue and other edible tissue." It is then "produced by high pressure machinery that separates bone from poultry skeletal muscle tissue and other edible tissue by first crushing the bone and then forcing bone and tissue through a sieve or a similar screening device." United States Department of Agriculture, *Is Ground Poultry the Same as Mechanically Separated Poultry?* (Jul. 17, 2019) https://ask.usda.gov/s/article/Isground-poultry-the-same-as-mechanically-separated-poultry#:~:text=In%20comparison%2C%205mechanically%20separated%20poultry,or%20a%20similar%20screening%20device, attached as **Exhibit**

G.

31. Indeed, under U.S. Trade Descriptions for Poultry published by the United States Department of Agriculture ("USDA"), mechanically separated poultry must simply be marked as "inspected" rather than as "Choice" quality or "Grade A" and falls under the industry term "Line Run" as its Quality and/or Grade cannot be assessed by the USDA. *See* U.S. Trade Descriptions for Poultry, USDA, December 2000, at 75001 – 75004 and 75101 - 75104, attached as **Exhibit H**.

32. The process for mechanically separating meats would furthermore increase the water and fat to protein ratio of what was served to inmates, further ensuring the inmates would not receive at least 3,000 calories daily, 15% of which should be protein calories.

33. The Summit entities' daily menus frequently fall below the minimum requirements both for calories as well as calories from protein.

34. For example, the Nutritional Facts for the Jumbo Turkey Franks served as the "special holiday meal" on September 4, 2017, show that the single turkey frank provided to each inmate consists of mechanically separated turkey, resulting in 130 calories per turkey frank with 100 of those calories derived from fat, and with only 7 grams of protein per serving of 56 grams (approximately 12.5%). *See* Nutritional Information for Jumbo Turkey Franks, attached as **Exhibit I**.

35. Furthermore, the Summit entities regularly provide processed meat products (such as mechanically separated meat) on holidays in direct violation of both Agreements, which state "For the traditional fall or winter holidays (*i.e.*, Thanksgiving, Christmas and Martin Luther King Day) two (2) entrees shall be provided to each inmate to consist of either turkey or roast beef, **excluding processed products**." *See* **Exhibit A** at p. 20, § N(4)(a)

(emphasis added); **Exhibit L** at pp. 30 – 31; *see also* **Exhibit I**.

36. The Summit entities acted with actual knowledge that the meals it provided have not provided the specific minimum quality food ingredients required by the Agreement.

37. The Summit entities acted with actual knowledge that the meals provided by the Summit entities have not provided the specific nutritional content required by the Agreement.

38. The Summit entities acted with actual knowledge that the meals provided by the Summit entities consistently provide less than 15% of calories from protein.

39. With actual knowledge of all of the above, the Summit entities failed to provide the information required under the Agreement to the State which would allow the State to determine whether many of these requirements were being met.

40. The Summit entities generated reports reflecting that they were in compliance with the terms of the Agreements and submitted those reports to the State.

41. Despite failing to comply with the material terms of the Agreements as specified above, The Summit entities nonetheless repeatedly submitted false or fraudulent requests for full payment pursuant to the Agreements.

42. The Summit entities submitted the false or fraudulent requests for full payment in reckless disregard for the fact that they were failing to comply with the material terms of the Agreements as specified above.

43. As a result of these fraudulent requests for payment and false reports submitted by the Summit entities, the State paid the Summit entities for services and goods that the Summit entities did not provide.

44. The Summit entities' fraudulent invoices claiming compliance with the Agreements were submitted throughout the time they provided meals pursuant to the Agreements.

45. These false invoices were and are submitted on a weekly basis for each correctional facility served by the Summit entities throughout the state.

46. Upon information and belief, the Summit entities have provided thousands of false or fraudulent invoices. See, for example, Invoices dated November 2014 through October 2015, attached as **Exhibit J**.

47. The Summit entities received payment for each invoice, notwithstanding the fact that the Summit entities and their employees acted with actual knowledge that the Summit entities had not provided the quality and quantity of food required by the Agreement as set forth herein for each invoice. During this time period the Summit entities were paid some $90.4 million. **Exhibit J.**

CLAIM I: VIOLATIONS OF THE NEW MEXICO FRAUD AGAINST TAXPAYERS ACT

48. Plaintiff incorporates all preceding paragraphs as fully set forth herein.

49. The Summit entities knowingly, as defined in the New Mexico Fraud Against Taxpayers Act, NMSA 1978, § 44-9-2(C), presented false and/or fraudulent claims for payment to the State.

50. The Summit entities knowingly made, used, or caused to be used, false, misleading and/or fraudulent records or statements to obtain support or approval for payment on false and/or fraudulent claims.

51. As a result of the Summit entities' actions, the State has been damaged in an amount to be determined at trial.

52. In order to prosecute this action, the Qui Tam Plaintiff and/or the State has incurred, and will continue to incur, costs and attorney fees.

CLAIM II: BREACH OF CONTRACT

53. Plaintiff in Intervention incorporates all preceding paragraphs as fully set forth herein.

54. The State and the Summit entities entered into written agreements. *See* **Exhibits A** and **L**.

55. Insofar as these written Agreements have been renewed, the material terms at issue in this matter related to the Summit entities' respective obligations have remained unchanged.

56. The Summit entities agreed to the terms and conditions of the Agreement in exchange for payment from the State for their services.

57. These Agreements formed valid, binding, and enforceable contracts.

58. The Summit entities have regularly failed to comport with the explicit and material terms of the Agreements.

59. These breaches include the following:

    a. Failing to prepare and serve well balanced meals which consist of a minimum of 3,000 calories per day. **Exhibit A** at p. 20 § N(1)(a); **Exhibit L** at p. 29.

    b. Failing to provide meals consisting of protein making up 15% of all calories provided. **Exhibit A** at p. 20, § N(l)(a); **Exhibit L** at p. 29.

    c. Failing to provide USDA Choice or Grade A poultry. **Exhibit A** at p. 19, #7, 9; **Exhibit L** at p. 27.

    d. Failing to provide USDA Grade AA Large Eggs. **Exhibit A** at p. 9, #3; **Exhibit L** at p. 27.

    e. Failing to identify for the State the cooked weight serving size portion, the weight of cooked meat used in combination recipes, and the use of any item that contains textured soy protein for each meal. **Exhibit A** at p.20, § N(1); **Exhibit L** at p. 29.

    f. Failing to provide the State a full nutrient analysis for each meal. **Exhibit A** at p.20,

§ N(1); **Exhibit L** at p. 29.

g. Providing processed meat products (such as mechanically separated meat) on holidays. **Exhibit A** at pp. 21-22, § N(4)(a); **Exhibit L** at pp. 30 – 31; **Exhibit I**.

h. Failing to provide specific minimum daily calories and minimum quality food ingredients in the meals the Summit entities provide to inmates as set forth in the Agreements. *See generally* **Exhibit A**; **Exhibit L**.

60. The Summit entities have received payment from the State for services they have failed to render under the Agreement. **Exhibit J.**

61. The Summit entities have breached their contracts with the State.

62. The State has suffered damages as a result of the Summit entities' breaches of contract in an amount to be determined at trial.

63. The Summit entities' conduct was willful, malicious, reckless, wanton, oppressive, and/or fraudulent and the State is therefore entitled to punitive damages.

CLAIM III: BREACH OF THE COVENANT OF GOOD FAITH AND FAIR DEALING

64. Plaintiff incorporates all preceding paragraphs as fully set forth herein.

65. The Summit entities have had contractual agreements with the State for the benefit of the State.

66. The Summit entities owe the State a common law duty of good faith and fair dealing in the performance and enforcement of their agreements with the State.

67. The Summit entities have a duty to act in good faith and in the best interests of the State in the performance of their obligations under these agreements.

68. The Summit entities breached their duties of good faith and fair dealing.

69. The State has been damaged as a direct and proximate result of the Summit entities'

breaches of their duty.

70. The Summit entities' actions were intentional, malicious, reckless, wanton, fraudulent, grossly negligent, and/or in bad faith.

CLAIM IV: NEGLIGENT MISREPRESENTATION

71. Plaintiff incorporates all preceding paragraphs as fully set forth herein.

72. The Summit entities made material misrepresentations of fact to the State.

73. The State relied upon these misrepresentations.

74. The Summit entities either knew these representations were false or made them recklessly.

75. The Summit entities failed to exercise ordinary care in obtaining or communicating information to the State.

76. The Summit entities intended for the State to rely upon these representations.

77. It was reasonably foreseeable that the State would be harmed if these representations were incorrect or misleading.

78. The State has suffered damages as a result of the Summit entities' breaches of contract in an amount to be determined at trial.

CLAIM V: UNJUST ENRICHMENT

79. Plaintiff incorporates all preceding paragraphs as fully set forth herein.

80. The Summit entities have knowingly benefitted at the State's expense.

81. It would be unjust to permit the Summit entities to retain these benefits given the manner in which they obtained these benefits.

82. Plaintiff in intervention is entitled to damages in the amount of the Summit entities' unjustly obtained benefits in an amount to be proven at trial.

83. The Summit entities' actions were intentional, malicious, reckless, wanton, fraudulent,

grossly negligent, and/or in bad faith.

WHEREFORE, the State requests that the court enter judgment in its favor and against Summit Food Service Management, LLC, and Elior Inc. dba Summit Food Service, LLC, including:

A. An award of three times the amount of damages sustained by the State to be determined at trial;

B. A civil penalty of not less than five thousand dollars ($5,000.00) for each violation of the Fraud Against Taxpayers Act;

C. An award of the total amount of benefits wrongfully and unjustly obtained by each Summit entity;

D. An award of punitive damages;

E. An award of costs incurred by the State and the Qui Tam Plaintiff in prosecuting this action;

F. An award of reasonable attorney fees incurred by the State and the Qui Tam Plaintiff in prosecuting this action;

G. Such other, and further, relief the Court deems justified.

Respectfully submitted,

RAÚL TORREZ
Attorney General
State of New Mexico

By: */s/ Julie Ann Meade*
Julie Ann Meade
Serena Wheaton
Assistant Attorneys General
408 Galisteo St.
Santa Fe, NM 87501
(505) 469-7228
jmeade@nmag.gov
swheaton@nmag.gov

GSD/PD (Rev. 01/11)

State of New Mexico
General Services Department
Purchasing Division

Statewide Price Agreement Amendment

Awarded Vendor
0000009332
Summit Food Service Management, LLC
1751 West County Rd B, Suite 30
Roseville, MN 55113

Telephone No. (651) 203-3552

Price Agreement Number: 20-000-00-00070 AD

Price Agreement Amendment No.: Twelve

Term: November 1, 2012 – October 31, 2015

Ship To:
All State of New Mexico agencies, commissions, institutions, political subdivisions and local public bodies allowed by law.

Invoice:
As Requested

Procurement Specialist: Mona Espinosa

Telephone No.: (505) 827-0218

Title: **Statewide Food Services**

This Price Agreement Amendment is to be attached to the respective Price Agreement and become a part thereof.

This amendment is issued to reflect the following effective November 1, 2014:

Include the attached contract, "Food Services Contract # 20-000-00-00070, New Mexico Corrections Department Facilities" into Statewide Price Agreement Number 20-000-00-00070 AD, Statewide Food Services.

Except as modified by this amendment, the provisions of the Price Agreement shall remain in full force and effect.

Accepted for the State of New Mexico

New Mexico State Purchasing Agent

Date: 10/30/14

Plaintiff's Exhibit A

STATE OF NEW MEXICO

Food Services Contract # 20-000-00-00070
New Mexico Corrections Department Facilities

THIS AGREEMENT is made and entered into by and between the State of New Mexico General Services Department, State Purchasing Division hereinafter referred to as the "Agency" on behalf of the New Mexico Corrections Department (NMCD) hereinafter referred to as the "Procuring Agency" and Summit Food Services LLC hereinafter referred to as the "Contractor", and is effective as of the date set forth below upon which it is executed by the State Purchasing Division-New Mexico State Purchasing Agent.

IT IS AGREED BETWEEN THE PARTIES:

1. Scope of Work

A. The scope of work shall consist of providing on-site dietary operations to include meal preparation and serving meals for inmates and staff at five (5) correctional facilities. Management of the food service operation will also include:

- Purchasing
- Receiving
- Food Storage
- Sanitation
- Menu Planning
- Training of kitchen staff and inmates assigned to the kitchen facility
- Record keeping and accountability

Compliance with New Mexico Environment Department and American Correctional Association (ACA) standards is mandatory.

The Contractor shall perform the Scope of Work as identified in Attachment 1

2. Compensation

A. The Procuring Agency shall pay to the contractor for services satisfactorily performed at the rate per meal as indicated on ATTACHMENT 1, OR BASED UPON DELIVERABLES, MILESTONES, BUDGET, ETC. such compensation shall not exceed $1.487 per meal served at prison facilities including gross receipts tax. The New Mexico gross receipts tax levied on the amounts payable under this Agreement totaling $1.487 per meal for facilities shall be paid by the Procuring Agency to the Contractor. This amount is the maximum and not a guarantee that the work assigned to be performed by the Contractor under this Agreement shall equal the amount stated herein.

B. Payment is subject to availability of funds pursuant to the Appropriations Paragraph set forth below and to any negotiations between the parties from year to year pursuant to Paragraph 1, Scope of Work, and to approval by the Department of Finance and Administration. All invoices MUST BE received by the Procuring Agency no later than fifteen (15) days after the termination of the Fiscal Year in which the services were delivered. Invoices received after such date WILL NOT BE PAID.

C. Contractor must submit a detailed statement accounting for all services performed and expenses incurred. If the Procuring Agency finds that the services are not acceptable, within fifteen days after the date of receipt of written notice from the Contractor that payment is requested, it shall provide

GSD/PD (Rev. 01/11)

State of New Mexico
General Services Department
Purchasing Division

Statewide Price Agreement Amendment

Awarded Vendor
0000009332
Summit Food Service Management, LLC
1751 West County Rd B, Suite 30
Roseville, MN 55113

Telephone No. (651) 203-3552

Price Agreement Number: 20-000-00-00070 AD

Price Agreement Amendment No.: Twelve

Term: November 1, 2012 – October 31, 2015

Ship To:
All State of New Mexico agencies, commissions, institutions, political subdivisions and local public bodies allowed by law.

Invoice:
As Requested

Procurement Specialist: Mona Espinosa

Telephone No.: (505) 827-0218

Title: **Statewide Food Services**

This Price Agreement Amendment is to be attached to the respective Price Agreement and become a part thereof.

This amendment is issued to reflect the following effective November 1, 2014:

Include the attached contract, "Food Services Contract # 20-000-00-00070, New Mexico Corrections Department Facilities" into Statewide Price Agreement Number 20-000-00-00070 AD, Statewide Food Services.

Except as modified by this amendment, the provisions of the Price Agreement shall remain in full force and effect.

Accepted for the State of New Mexico

New Mexico State Purchasing Agent

Date: 10/30/14

Plaintiff's Exhibit A

STATE OF NEW MEXICO

Food Services Contract # 20-000-00-00070
New Mexico Corrections Department Facilities

THIS AGREEMENT is made and entered into by and between the State of New Mexico General Services Department, State Purchasing Division hereinafter referred to as the "Agency" on behalf of the New Mexico Corrections Department (NMCD) hereinafter referred to as the "Procuring Agency" and Summit Food Services LLC hereinafter referred to as the "Contractor", and is effective as of the date set forth below upon which it is executed by the State Purchasing Division-New Mexico State Purchasing Agent.

IT IS AGREED BETWEEN THE PARTIES:

1. Scope of Work

A. The scope of work shall consist of providing on-site dietary operations to include meal preparation and serving meals for inmates and staff at five (5) correctional facilities. Management of the food service operation will also include:

- Purchasing
- Receiving
- Food Storage
- Sanitation
- Menu Planning
- Training of kitchen staff and inmates assigned to the kitchen facility
- Record keeping and accountability

Compliance with New Mexico Environment Department and American Correctional Association (ACA) standards is mandatory.

The Contractor shall perform the Scope of Work as identified in Attachment 1

2. Compensation

A. The Procuring Agency shall pay to the contractor for services satisfactorily performed at the rate per meal as indicated on ATTACHMENT 1, OR BASED UPON DELIVERABLES, MILESTONES, BUDGET, ETC. such compensation shall not exceed $1.487 per meal served at prison facilities including gross receipts tax. The New Mexico gross receipts tax levied on the amounts payable under this Agreement totaling $1.487 per meal for facilities shall be paid by the Procuring Agency to the Contractor. This amount is the maximum and not a guarantee that the work assigned to be performed by the Contractor under this Agreement shall equal the amount stated herein.

B. Payment is subject to availability of funds pursuant to the Appropriations Paragraph set forth below and to any negotiations between the parties from year to year pursuant to Paragraph 1, Scope of Work, and to approval by the Department of Finance and Administration. All invoices MUST BE received by the Procuring Agency no later than fifteen (15) days after the termination of the Fiscal Year in which the services were delivered. Invoices received after such date WILL NOT BE PAID.

C. Contractor must submit a detailed statement accounting for all services performed and expenses incurred. If the Procuring Agency finds that the services are not acceptable, within fifteen days after the date of receipt of written notice from the Contractor that payment is requested, it shall provide

the Contractor a letter of exception explaining the defect or objection to the services, and outlining steps the Contractor may take to provide remedial action. Upon certification by the Procuring Agency that the services have been received and accepted, payment shall be tendered to the Contractor within fifteen days after the date of acceptance. If payment is made by mail, the payment shall be deemed tendered on the date it is postmarked. However, the Procuring Agency shall not incur late charges, interest, or penalties for failure to make payment within the time specified herein.

3. Term

THIS AGREEMENT SHALL NOT BECOME EFFECTIVE UNTIL APPROVED BY the New Mexico State Purchasing Agent (NMSPA). This agreement shall terminate on November 01, 2015 unless terminated pursuant to paragraph 4 (Termination), or paragraph 5 (Appropriations). The term of this Agency specific Price Agreement shall be for **one (1) year** from date of award with the option to extend for a period of five (5) additional years, or any portion thereof, on a yearly basis by mutual agreement of all parties and approval of the NMSPA at the same price, terms and conditions. This Price Agreement shall not exceed six (6) years in duration.

4. Termination

A. Termination. This Agreement may be terminated by either of the parties hereto upon written notice delivered to the other party at least one hundred twenty (120) days prior to the intended date of termination. Except as otherwise allowed or provided under this Agreement, the Procuring Agency's sole liability upon such termination shall be to pay for acceptable work performed prior to the Contractor's receipt of the notice of termination, if the Procuring Agency is the terminating party, or the Contractor's sending of the notice of termination, if the Contractor is the terminating party; provided, however, that a notice of termination shall not nullify or otherwise affect either party's liability for pre-termination default or breach of this Agreement. The Contractor shall submit an invoice for such work within thirty (30) days of receiving or sending the notice of termination. Notwithstanding the foregoing, this Agreement may be terminated immediately upon written notice to the Contractor if the Contractor becomes unable to perform the services contracted for, as determined by the Procuring Agency or if, during the term of this Agreement, the Contractor or any of its officers, employees or agents is indicted for fraud, embezzlement or other crime due to misuse of state funds or due to the Appropriations paragraph herein. *THIS PROVISION IS NOT EXCLUSIVE AND DOES NOT WAIVE EITHER PARTY'S OTHER LEGAL RIGHTS AND REMEDIES CAUSED BY THE OTHER PARTY'S DEFAULT OR BREACH OF THIS AGREEMENT."*

B. Termination Management. Immediately upon receipt by either the Procuring Agency or the Contractor of notice of termination of this Agreement, the Contractor shall: 1) not incur any further obligations for salaries, services or any other expenditure of funds under this Agreement without written approval of the Procuring Agency; 2) comply with all directives issued by the Procuring Agency in the notice of termination as to the performance of work under this Agreement; and 3) take such action as the Procuring Agency shall direct for the protection, preservation, retention or transfer of all property titled to the Procuring Agency and records generated under this Agreement. Any non-expendable personal property or equipment provided to or purchased by the Contractor with contract funds shall become property of the Procuring Agency upon termination and shall be submitted to the Procuring Agency as soon as practicable.

5. Appropriations

The terms of this Agreement are contingent upon sufficient appropriations and authorization being made by the Legislature of New Mexico for the performance of this Agreement. If sufficient appropriations and authorization are not made by the Legislature, this Agreement shall terminate immediately upon written notice being given by the Procuring Agency to the Contractor. The Procuring Agency's decision as to whether sufficient appropriations are available shall be accepted by the Contractor and shall be final.

If the Procuring Agency proposes an amendment to the Agreement to unilaterally reduce funding, the Contractor shall have the option to terminate the Agreement or to agree to the reduced funding, within thirty (30) days of receipt of the proposed amendment. Provided, however, that no pricing change should occur during the thirty (30) day decision period.

6. Status of Contractor

The Contractor and its agents and employees are independent contractors performing services for the Procuring Agency and are not employees of the State of New Mexico. The Contractor and its agents and employees shall not accrue leave, retirement, insurance, bonding, use of state vehicles, or any other benefits afforded to employees of the State of New Mexico as a result of this Agreement. The Contractor acknowledges that all sums received hereunder are reportable by the Contractor for tax purposes, including without limitation, self-employment and business income tax. The Contractor agrees not to purport to bind the State of New Mexico unless the Contractor has express written authority to do so, and then only within the strict limits of that authority.

7. Assignment

The Contractor shall not assign or transfer any interest in this Agreement or assign any claims for money due or to become due under this Agreement without the prior written approval of the Procuring Agency.

8. Subcontracting

The Contractor shall not subcontract any portion of the services to be performed under this Agreement without the prior written approval of the Procuring Agency.

9. Release

Final payment of the amounts due under this Agreement shall operate as a release of the Procuring Agency, its officers and employees, and the State of New Mexico from all liabilities, claims and obligations whatsoever arising from or under this Agreement, provided, however, that this shall not operate as a release from any claims of default under this Agreement.

10. Confidentiality

Any confidential information provided to or developed by the Contractor in the performance of this Agreement shall be kept confidential and shall not be made available to any individual or organization by the Contractor without the prior written approval of the Procuring Agency.

11. Product of Service -- Copyright

All materials developed or acquired by the Contractor under this Agreement, solely for the Procuring Agency and not developed in the regular course of business, shall become the property of the State of New Mexico and shall be delivered to the Procuring Agency no later than the termination date of this Agreement. Except as set forth above, nothing developed or produced, in whole or in part, by the Contractor under this Agreement shall be the subject of an application for copyright or other claim of ownership by or on behalf of the Contractor.

12. Conflict of Interest; Governmental Conduct Act

The Contractor warrants that it presently has no interest and shall not acquire any interest, direct or indirect, which would conflict in any manner or degree with the performance or services required under the Agreement. The Contractor certifies that the requirements of the Governmental Conduct Act, Sections 10-16-1 through 10-16-18, NMSA 1978, regarding contracting with a public officer or state employee or former state employee have been followed.

13. Amendment

A. This Agreement shall not be altered, changed or amended except by instrument in writing

executed by the parties hereto and all other required signatories.

B. If the Procuring Agency proposes an amendment to the Agreement to unilaterally reduce funding due to budget or other considerations, the Contractor shall have the option to terminate the Agreement or to agree to the reduced funding, within thirty (30) days of receipt of the proposed amendment. Provided, however, that no pricing change should occur during the thirty (30) day decision period.

14. Merger

This Agreement incorporates all the Agreements, covenants and understandings between the parties hereto concerning the subject matter hereof, and all such covenants, agreements and understandings have been merged into this written Agreement. No prior agreement or understanding, oral or otherwise, of the parties or their agents shall be valid or enforceable unless embodied in this Agreement.

15. Penalties for violation of law

The Procurement Code, Sections 13-1-196 through 13-1-199, NMSA 1978, imposes civil and criminal penalties for its violation. In addition, the New Mexico criminal statutes impose felony penalties for illegal bribes, gratuities and kickbacks.

16. Equal Opportunity Compliance

The Contractor agrees to abide by all federal and state laws and rules and regulations, and executive orders of the Governor of the State of New Mexico, pertaining to equal employment opportunity. In accordance with all such laws of the State of New Mexico, the Contractor assures that no person in the United States shall, on the grounds of race, religion, color, national origin, ancestry, sex, age, physical or mental handicap, or serious medical condition, spousal affiliation, sexual orientation or gender identity, be excluded from employment with or participation in, be denied the benefits of, or be otherwise subjected to discrimination under any program or activity performed under this Agreement. If Contractor is found not to be in compliance with these requirements during the life of this Agreement, Contractor agrees to take appropriate steps to correct these deficiencies.

17. Applicable Law

The laws of the State of New Mexico shall govern this Agreement, without giving effect to its choice of law provisions. Venue shall be proper only in a New Mexico court of competent jurisdiction in accordance with Section 38-3-1 (G) NMSA 1978. By execution of this Agreement, Contractor acknowledges and agrees to the jurisdiction of the courts of the State of New Mexico over any and all lawsuits arising under or out of any term of this Agreement.

18. Workers Compensation

The Contractor agrees to comply with state laws and rules applicable to workers compensation benefits for its employees. If the Contractor fails to comply with the Workers Compensation Act and applicable rules when required to do so, this Agreement may be terminated by the Procuring Agency.

19. Records and Financial Audit

The Contractor shall maintain detailed time and expenditure records that indicate the date; time, nature and cost of services rendered during the Agreement's term and effect and retain them for a period of three (3) years from the date of final payment under this Agreement. The records shall be subject to inspection by the Procuring Agency, the Department of Finance and Administration and the Office of the State Auditor. The Procuring Agency shall have the right to audit billings both before and after payment. Payment under this Agreement shall not foreclose the right of the Procuring Agency to recover excessive or illegal payments.

20. Indemnification

The Contractor shall defend, indemnify and hold harmless the Procuring Agency and the State of New Mexico from all actions, proceeding, claims, demands, costs, damages, attorneys' fees and all other liabilities and expenses of any kind from any source which may arise out of the performance of this Agreement caused by the negligent act or failure to act of the Contractor, its officers, employees, servants, subcontractors or agents, or if caused by the actions of any client of the Contractor resulting in injury or damage to persons or property as a result of the Contractor Contractor or any officer, agent, employee, servant or subcontractor failing to perform services pursuant to this Agreement. In the event that any action, suit or proceeding related to the services performed by the Contractor or any officer, agent, employee, servant or subcontractor under this Agreement is brought against the Contractor, the Contractor shall, as soon as practicable but no later than two (2) days after it receives notice thereof, notify the legal counsel of the Procuring Agency and the Risk Management Division of the New Mexico General Services Department by certified mail. In the event that any action, suit or proceeding related to the services performed by the Contractor or any officer, agent, employee, servant or subcontractor under this Agreement is brought against the Agency, the Agency shall, as soon as practicable but no later than two (2) days after it receives notice thereof, notify the Contractor by certified mail.

21. New Mexico Employees Health Coverage

A. If Contractor has, or grows to, six (6) or more employees who work, or who are expected to work, an average of at least 20 hours per week over a six (6) month period during the term of the contract, Contractor certifies, by signing this Agreement, to have in place, and agree to maintain for the term of the contract, health insurance for those employees and offer that health insurance to those employees no later than July 1, 2010 if the expected annual value in the aggregate of any and all contracts between Contractor and the State exceed $250,000.

B. Contractor agrees to maintain a record of the number of employees who have (a) accepted health insurance; (b) declined health insurance due to other health insurance coverage already in place; or
(c) declined health insurance for other reasons. These records are subject to review and audit by a representative of the state.

C. Contractor agrees to advise all employees of the availability of State publicly financed health care coverage programs by providing each employee with, as a minimum, the following web site link to additional information: http://insurenewmexico.state.nm.us/.

22. Employee Pay Equity Reporting

Contractor agrees if it has ten (10) or more New Mexico employees OR eight (8) or more employees in the same job classification, at any time during the term of this contract, to complete and submit the PEI0- 249 form on the annual anniversary of the initial report submittal for contracts up to one (1) year in duration. If contractor has (250) or more employees, contractor must complete and submit the PE250 form on the annual anniversary of the initial report submittal for contracts up to one (1) year in duration. For contracts that extend beyond one (1) calendar year, or are extended beyond one (1) calendar year, contractor also agrees to complete and submit the PEl 0-249 or PE250 form, whichever is applicable, within thirty (30) days of the annual contract anniversary date of the initial submittal date or, if more than 180 days has elapsed since submittal of the last report, at the completion of the contract, whichever comes first. Should contractor not meet the size requirement for reporting at contract award but subsequently grows such that they meet or exceed the size requirement for reporting, contractor agrees to provide the required report within ninety (90 days) of meeting or exceeding the size requirement. That submittal date shall serve as the basis for submittals required thereafter. Contractor also agrees to levy this requirement on any subcontractor(s) performing more than 10% of the dollar value of this contract if said subcontractor(s) meets, or grows to meet, the stated employee size thresholds during the term of the contract. Contractor further agrees that, should one or more subcontractor not meet the size requirement for reporting at contract award but subsequently grows such that they meet or exceed the size requirement for reporting, contractor will submit the required report, for each such subcontractor, within ninety (90 days) of that subcontractor meeting or exceeding the size requirement. Subsequent report submittals, on behalf of each such subcontractor, shall be due on the annual anniversary of the initial report submittal. Contractor shall submit the required form(s) to the State Purchasing Division of the General Services Department, and other departments as may be determined, on behalf of the applicable subcontractor(s) in accordance with the schedule contained in this paragraph. Contractor acknowledges that this

subcontractor requirement applies even though contractor itself may not meet the size requirement for reporting and be required to report itself. Notwithstanding the foregoing, if this Contract was procured pursuant to a solicitation, and if Contractor has already submitted the required report accompanying their response to such solicitation, the report does not need to be re-submitted with this Agreement.

23. Invalid Term or Condition

If any term or condition of this Agreement shall be held invalid or unenforceable, the remainder of this Agreement shall not be affected and shall be valid and enforceable.

24. Enforcement of Agreement

A party's failure to require strict performance of any provision of this Agreement shall not waive or diminish that party's right thereafter to demand strict compliance with that or any other provision. No waiver by a party of any of its rights under this Agreement shall be effective unless expressed and in writing, and no effective waiver by a party of any of its rights shall be effective to waive any other rights.

25. Notices

Any notice required to be given to either party by this Agreement shall be in writing and shall be delivered in person, by courier service or by U.S. mail, either first class or certified, return receipt requested, postage prepaid, as follows:

To the Agency: Diane Montoya
Business Manager
New Mexico Corrections Department
PO Box 27116
Santa Fe, NM 87502
Diane.montoya@state.nm.us
Phone - 505-827-8611

To the Contractor: Ron Villani
Summit Food Service Management
1751 County Rd B W, Suite 300
Roseville, MN 55113
rvillani@aviands.com
Phone-651-203-3247

26. Authority

If Contractor is other than a natural person, the individual(s) signing this Agreement on behalf of Contractor represents and warrants that he or she has the power and authority to bind Contractor, and that no further action, resolution, or approval from Contractor is necessary to enter into a binding contract.

27. Background Checks and Training of Contractor Employees

Any security clearances and/or background checks that may be required by the Procuring Agency for the contractor and its employees must be obtained prior to commencement of services under this price agreement. User agency reserves the right to deny any employee of the contractor, access to the agency property if that employee is in violation of any criteria required for the security clearance.

The contractor and its employees agree to cooperate with and abide by any and all lawful rules and regulations set forth by the Procuring Agency so as not to interfere with the daily operations of the Procuring Agency or to jeopardize the health and safety of all employees, inmates or the general public.

The Procuring Agency reserves the right to escort any or all employees of the contractor off of the Procuring Agency property for any inappropriate conduct or actions that jeopardize the safety, security, or wellbeing of the facility. Any employee of the contractor found in violation of any law, Procuring Agency rule, or regulation while will be disciplined or prosecuted accordingly.

28. Health Insurance Portability and Accountability Act of 1996

The Contractor agrees to comply with the Health Insurance Portability and Accountability Act of 1996, and the terms in Attachment 4, which is attached and incorporated by reference.

29. Certification regarding Responsibility Matters

Any prospective Bidder/ Offeror (hereafter Offeror) and/or any of its Principals who seek to enter into a contract greater than twenty thousand dollars ($20,000.00) with any state agency or local public body for professional services, tangible personal property, services or construction agree to disclose whether they, or any principal of their company:

A. Are presently debarred, suspended, proposed for debarment, or declared ineligible for award of contract by any federal entity, state agency or local public body.
B. Have within a three-year period preceding this offer, been convicted of or had 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) contract or subcontract; violation of Federal or state antitrust statutes related to the submission of offers; or commission in any federal or state jurisdiction of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, tax evasion, violation of Federal criminal tax law, or receiving stolen property.
C. Are presently indicted for, or otherwise criminally or civilly charged by any (federal state or local) government entity with, commission of any of the offenses enumerated in paragraph B of this disclosure.
D. Have preceding this offer, been notified of any delinquent Federal or state taxes in an amount that exceeds $3,000.00 of which the liability remains unsatisfied.
    1. Taxes are considered delinquent if both of the following criteria apply:
        a. The tax liability is finally determined. The liability is finally determined if it has been assessed. A liability is not finally determined if there is a pending administrative or judicial challenge. In the case of a judicial challenge of the

liability, the liability is not finally determined until all judicial appeal rights have been exhausted.

b. The taxpayer is delinquent in making payment. A taxpayer is delinquent if the taxpayer has failed to pay the tax liability when full payment was due and required. A taxpayer is not delinquent in cases where enforced collection action is precluded.

E. Have within a three year period preceding this offer, had one or more contracts terminated for default by any federal or state agency or local public body.

Principal, for the purpose of this disclosure, means an officer, director, owner, partner, or a person having primary management or supervisory responsibilities within a business entity or related entities.

The Offeror shall provide immediate written notice to the Procurement Manager or Buyer if, at any time prior to contract award, the Offeror learns that its disclosure was erroneous when submitting or became erroneous by reason of changed circumstances.

A disclosure that any of the items in this requirement exist will not necessarily result in withholding an award under this solicitation. However, the disclosure will be considered in the determination of the Offeror's responsibility. Failure of the Offeror to furnish a disclosure or provide additional information as requested will render the Offeror nonresponsive.

Nothing contained in the foregoing shall be construed to require establishment of a system of records to render, in good faith, the disclosure required by this document. The knowledge and information of an Offeror is not required to exceed that which is the normally possessed by a prudent person in the ordinary course of business dealings.

The disclosure requirement provided is a material representation of fact upon which reliance was placed when making an award and is a continuing material representation of the facts. If during the performance of the contract, the contractor is indicted for or otherwise criminally or civilly charged by any government entity (federal, state or local) with commission of any offenses named in this document the contractor must provide immediate written notice to the Procurement Manager or Buyer. If it is later determined that the Offeror knowingly rendered an erroneous disclosure, in addition to other remedies available to the Government, the State Purchasing Agent or Central Purchasing Officer may terminate the involved contract for cause. Further, the State Purchasing Agent or Central Purchasing Officer may suspend or debar the contractor from eligibility for future solicitations until such time as the matter is resolved to the satisfaction of the State Purchasing Agent or Central Purchasing Officer."

IN WITNESS WHEREOF, the parties have executed this Agreement as of the date of signature by the State Purchasing Agent.

By: _____ Date: 10/30/14
Agency/ NM Corrections Department

By: _____ Date: 10-30-14
Agency's Legal Counsel – Certifying legal sufficiency

By: _____ Date: 10.28.14
Contractor/Summit Food Services

The records of the Taxation and Revenue Department reflect that the Contractor is registered with the Taxation and Revenue Department of the State of New Mexico to pay gross receipts and compensating taxes.

ID Number: 03-013817-00-5

By: _____ Date: Oct 30, 2014
Taxation and Revenue Department

This Agreement has been approved by the State Purchasing Agent:

By: _____ Date: 10/30/14
State Purchasing Agent

The specifications establish a minimum quality acceptable to NMCD in the procurement of raw foods. The Contractor shall furnish NMCD with a complete list of the grade and quality of raw food to be used in the production of meals, snacks, and other nourishment.

New Mexico Corrections Department Food Purchase Specifications

1. Canned fruits -fancy and choice grades/water packed

2. Dairy products -Grade A fresh milk 2% fat or lower

3. Eggs -USDA Grade AA (large)

4. Frozen foods -Grade A

5. Fresh produce and fruits -#1 quality

6. Canned vegetables -choice and extra standard grades

7. Meats, poultry, and fish
Beef -USDA choice no boneless lean beef trimmings (Pink Slime) Veal -
USDA choice
Lamb -USDA choice Poultry
-USDA choice

8. Textured vegetable soy products will be allowed but must be approved by the Director of Adult Prisons for the initial menu and on an advanced written approval basis thereafter.

9. Ground beef and ground turkey - USDA utility or better with fat content between 18 and 25 percent (18%-25%) no boneless lean beef trimmings (Pink Slime)

10. Imitation cheese products may be used in meal preparation; however, they may not be used as an entree. Low fat cheese is to be used for entrees, such as hot or cold sandwiches; toppings; and garnishes.

11. The Contractor shall ensure that all food preparation will be performed with minimum or no quantity of salt and saturated fat. No animal fats such as lard will be used.

L. Meal Preparation Locations

The following meal preparation areas will be used:

Facility	Kitchen Location	Locations Served
Central NM Main Unit	Central Main unit MHTC	Central Main Unit (RDC, GP, etc.) MHTC, LTCU
Central NM Min. Restrict		Central NM Min. Rest
Central NM Minimum	Central NM Minimum	Central NM Minimum

Western NMCF	WNMCF	B-dining and H-dining
Roswell Correctional Center	RCC	RCC Dining/DWI
SNMCF JRS Unit	SNMCF JRS Unit	SNMCF JRS Unit
SNMCF PO Unit	SNMCF PO Unit	SNMCF PO Unit
Springer Correctional Center	SCC	SCC Dining

M. Serving Times and Locations

1. The Contractor shall provide meals at each facility in accordance with established operating schedules and conditions.

2. Inmates shall be served in locations to be designated by NMCD, which locations may be changed at the discretion of NMCD. Generally, Level I and Level II inmates are served in a dining hall; Level III and Level IV inmates are served in the pod common area; and, Level V and VI inmates are served in their cells. The Contractor shall provide meal service as determined by NMCD for inmates located in the segregation units, long term care unit (infirmary), inmates confined to living units, prison industries (sack lunches), off-site work details, and other locations requested by the facility wardens.

3. Meals served at satellite locations will separate hot and cold food and the delivery method will ensure that hot and cold food temperatures are met at the point-of-service. Styrofoam products and plastic ware will be furnished at the expense of the Contractor.

4. Meal service will be provided to employees in the employee dining facilities. At each prison facility, correctional officer supervisors, transportation officers and correctional officers who work a double shift are provided a meal by NMCD at no cost to the employee. Other staff may obtain meals by purchasing a meal ticket. Offerors are required to provide the meals and the Agency will pay for each meal at the same price as the inmate per meal rate.

5. The Contractor is responsible for determining the appropriate number of meals to be prepared and served. The Contractor shall provide sufficient meals for all inmates, NMCD employees, contract staff, and approved visitors who wish to eat according to the approved menu schedule.

N. Menus

1 . The Contractor will develop a 5-week cycle menu that meets the requirements contained in the following menu specifications. The menu shall identify: (i) the cooked weight serving size portion; (ii) the cooked weight of meat used in combination recipes; and, (iii) use of any item that contains textured vegetable soy protein. The Contractor shall provide a complete nutrient analysis and cooked weight serving size portion for every menu item.

a. The Contractor shall prepare and serve well balanced meals which consist of a minimum of 3,000 calories per day. Protein must provide an average of 15% of total calories; carbohydrates must provide an average of 55% of total calories; and fat must provide an average of 30% of total calories with no more than 10% of calories from saturated fat. The Contractor will use Recommended Daily Allowances (RDA), as determined by the Food and Nutrition Board and the National Academy of Sciences, National Research Council, to provide a generally recognized guideline of nutritional standards. The RDA's Standards for all major vitamins and minerals must be met. Sodium must be limited to an average of 5 grams per day and

cholesterol must be limited to an average of 500 mg per day or less. Typically "spicy" foods (e.g., Frito pie, chili stew, enchiladas, etc.) must be prepared with mild seasonings. Additional seasoning (e.g., peppers or salsa) shall be made available in the dining hall.
b. The Contractor shall prepare meals to include foods consistent with the ethnic population of the facility. Flavor, texture, varieties and color combinations must also be considered. To decrease monotony, the 5-week cycle menu will be reviewed and revised by the Contractor at least annually. Unpopular menu items will be replaced by other more acceptable food items. Two menus (spring and summer) and (fall and winter) which reflect availability of seasonal foods, traditional holiday menus, and heavier foods during the colder weather months and light, cool, and crisp foods during the warmer weather months shall be provided.

c. Breakfast: The Contractor shall prepare and serve a balanced breakfast each day. Breakfast shall consist of such foods as fruit or juice, cereal, eggs, toast or bread substitute and margarine. A beef or turkey product shall be served at breakfast at least four (4) times per week. Each breakfast meal shall include 8 ounces of milk and coffee in accordance with A'viands' submitted menu. In addition, four (4) ounces of fruit drink in accordance with A'viands' submitted menushall be served four times per week. The food shall be rotated to provide variety in sufficient quality and quantity to satisfy the needs of designated persons taking this meal.

d. Lunch/Dinner Meal: The Contractor shall prepare and serve balanced meals each day. The lunch and dinner meals shall consist of an entree, one (1) cooked vegetables or vegetable substitute, dessert, bread or bread alternative, margarine when appropriate, choice of available beverage, and salad. If tossed salad is served, it must contain lettuce and three additional raw vegetables such as tomato, celery, carrots or cabbage and include an appropriate salad dressing. At least one (1) of the salads being served during the day (either the lunch or dinner meal) shall be of a fresh fruit or fresh vegetable variety. Every lunch and dinner entree shall use beef, poultry or fish as the protein component. The entree will consist of 3-4 ounces (cooked weight) of meat, fresh poultry, or fish; or 8 ounces (cooked volume) of stew or casserole containing meat. Each lunch and dinner meal shall include a beverage in accordance with A'viands' submitted menu.

e. Miscellaneous: The Contractor shall provide two (2) desserts per day, one (1) at lunch, and one (1) at dinner. Either whole fresh fruit or sliced fresh fruit (4-6 ounce portion) shall be served not less than three (3) times per week and may be served for dessert.

f. No pork, pork product, or pork byproduct will be used as a menu item or in the preparation of any menu item.

2. Future changes to the menu shall be certified by a registered dietitian along with a complete nutritional analysis and cooked weight portion size for each item on the specified menu for each meal as required in this paragraph M.1 (a-f). The menu submitted, once reviewed and approved by NMCD, shall be instituted by the Contractor upon contract start date. All requests for changes in the approved menu shall be submitted to the Adult Prisons Division Director who shall make the final decision concerning the appropriateness of the menu. The Director of Adult Prisons may require the serving of a special meal, not on the cycle menu, one time per calendar quarter at each facility, such meal to be implemented in recognition of good behavior or special circumstances. The menu for the special meal will be determined by NMCD, with the assistance and guidance of Contractor to ensure that such meal is generally within Contractor's pricing parameters

3. The Contractor is required to provide for religious diets. Religious diets will be provided to inmates who have been approved by NMCD, in accordance with policy, to receive a religious diet including a kosher meal. The Contractor will provide a heart healthy menu option and a female specific menu of fewer calories.

4. Where combination foods are on the menu, the Contractor shall make available the recipe providing the list of ingredients and their quantities, the number of servings, and the size of each serving with the five (5) week menu cycle. Holiday and special event menus shall be provided. At a minimum, the Contractor

shall provide special dinners at all facilities on the following holidays;

New Mexico Corrections Department Holiday and Special Event Calendar
Martin L. King Day
Memorial Day
Labor Day
Christmas Day
Spring Holiday
Independence Day
Thanksgiving Day
Super Bowl Sunday

a. For the traditional fall or winter holidays (i.e. Thanksgiving, Christmas and Martin Luther King Day), two (2) entrees shall be provided to each inmate to consist of either turkey or roast beef, excluding processed products. The ethnic population requirements and holiday requirements apply to food prepared and served for all.

b. For the spring or summer holidays (i.e. Spring Holiday, Memorial Day, Independence Day and Labor Day), the menu shall consist of two (2) entrees for each inmate to consist of either barbecue beef, or barbecue chicken. For each holiday, each inmate shall receive at least four (4) ounces of each entree served to consist of a total weight of (8) ounces for the meal. Processed meat products may not be used in whole or in part to comply with the meat entree requirements.

c. For Super Bowl Sunday dinner, the Contractor shall provide a sack lunch which consists of the following: two sandwich rolls (hoagie bun, submarine bun, or the like); six (6) ounces of sliced roast beef and/or sliced roast turkey lunch meat; two (2) ounces of sliced low fat cheese; lettuce, sliced tomato, sliced onion, pickles, jalapeno, mayonnaise, and mustard; two (2) ounces of commercially packaged potato chips; % cup of potato salad; one (1) commercially packaged candy bar of at least one-and-a-half (1.5) ounces; a 12-ounce can/plastic bottle of carbonated soda.

6. Sack Lunches:
The Contractor shall prepare and date all sack lunches as may be requested. The sack lunch shall consist of two (2) sandwiches containing a minimum of 1 1/2 ounces of protein complement per sandwich, a piece of fruit, a dessert, one (1) commercially package of potato chips or other similar item, and a beverage. A larger sack lunch for outside work details containing additional food items may be prepared and charged for at 1 1/2 times the normal meal cost at the discretion of the Facility Warden. The Contractor shall vary the type of meat and other items in the sandwiches on a strict rotation basis to avoid repetition . *The Contractor shall provide a five-week sack lunch menu. The menus shall have a variety of meals.*

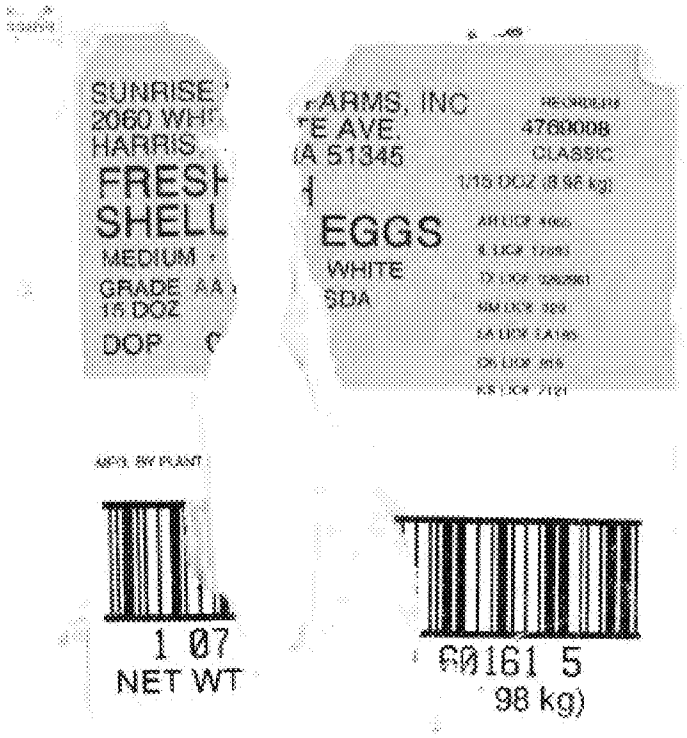
7. Lockdown Menus

a. The Contractor shall provide actual menus for the first three (3) days of a facility lockdown.

b. If the lockdown continues beyond three (3) days, the Contractor shall submit additional menus for the designated facility.

c. The Contractor shall maintain a three (3) day inventory for the lockdown menu.

8. All menus shall be reviewed and certified as to nutritional adequacy by a registered dietitian provided by the Contractor, including the nutrient analysis and portion size for all items as served. The Contractor



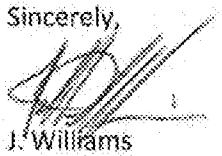
Plaintiff's Exhibit B

14 July 2015
Inmate David Peterson
NMCD #37058
HU 38-F 109

Inmate Peterson,

In response to your letter dated 13 July 2015, all menus have been evaluated and have been found to be nutritionally compliant per the American Correctional Association and National Academy of Science, Food and Nutrition Board. This has been the case every time the menus have been evaluated. We would not serve them if it wasn't. I regularly monitor the serving line, and I can tell you that Summit does indeed follow the menus. The caloric recommendation is 2300-2900 calories per day for adult male inmates. The menus, to include the vegetarian menus, provide an average minimum of 3000 calories per day. The eggs being taken off the menu was in response to concerns about Avian Influenza and its effect on suppliers. It will remain as such until the issue is fixed. After looking into your concerns, I have concluded that Summit at SNMCF is operating well within policy.

Sincerely,



J. Williams
Compliance Officer

Plaintiff's Exhibit C

Fully Cooked

Breaded Chicken Patties

1374-3030

Size 3

Ingredients: Mechanically Separated Chicken, Water, Enriched Leached Wheat Flour (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Textured Vegetable Protein Product [Soy Protein Concentrate, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12)], Enriched Wheat Flour (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Vegetable Protein Product [Soy Protein Concentrate, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B1), Pyridoxine Hydrochloride (B6), Riboflavin (B2), Cyanocobalamin (B12)], Contains 2% or less of: Buttermilk Blend (Buttermilk, Whey), Chicken Breast with Rib Fat, Dextrose, Dehydrated Onion and Garlic, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate), Maltodextrin, Natural Flavor, Oleoresin Paprika and Turmeric (color), Partially Hydrogenated Soybean Oil, Potassium Lactate, Potassium Phosphates, Salt, Sodium Phosphate, Spices, Sugar, Wheat Flour, Wheat Starch. Set in Vegetable Oil.

CONTAINS: Milk, Soy, Wheat

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-2260E

RTE 1374-3030 041715

00790668137438

MFD. For

GoodSoure®

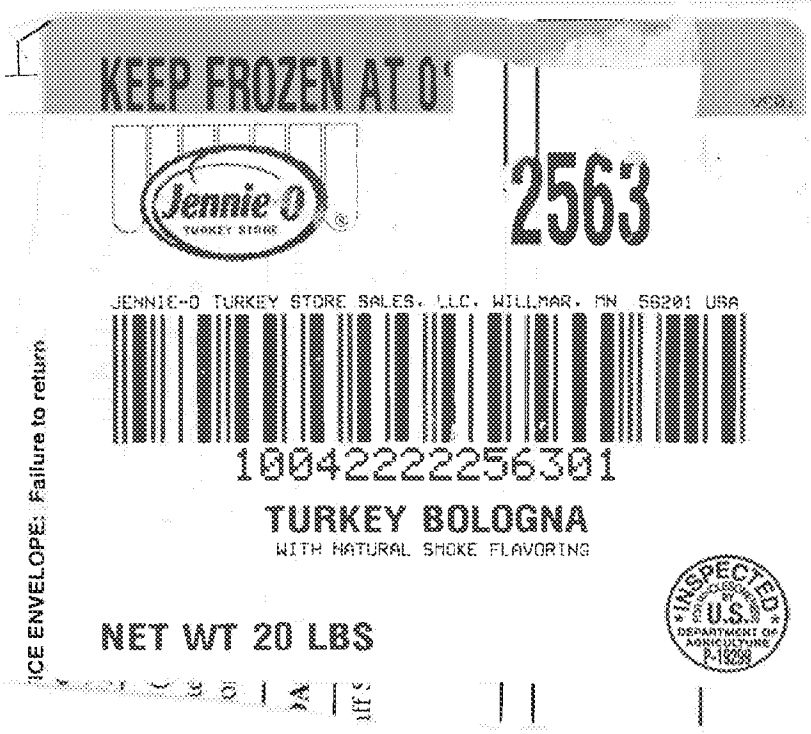
Carlsbad, CA 92010

1-800-776-6758

Keep Frozen

NET WT. 30 LBS.

Plaintiff's Exhibit D



4433

3 oz each
NET WT 30

CHARBROILED PATTY

Made with chicken, beef added - caramel color added - fully cooked

INGREDIENTS:MECHANICALLY SEPARATED CHICKEN, WATER, TEXTURED VEGETABLE PROTEIN PRODUCT (soy our, caramel color, zinc oxide, niacinamide, ferrous sulfate, copper gluconate, vitamin A palmitate, calcium pantothenate, hiamine mononitrate (B1), pyridoxine hydrochloride (B6), riboflavin (B2), and cyanocobalamin (B12)), SEASONING (salt, ydrolyzed corn protein, onion (minced), garlic powder, sodium phosphate, spices, caramel color, soy flour, whey powder, ried whole eggs, wheat flour), ISOLATED OAT PRODUCT, BEEF,

CONTAINS: MILK, WHEAT, EGG, SOY.

HEATING INSTRUCTIONS: Heat and serve

Manufactured for: SOUTHERN FOOD SYSTEMS, LITTLE ROCK AR 72203

KEEP FROZEN

INSPECTED BY THE U.S. DEPARTMENT OF AGRICULTURE P-5688A

7151

0 87427 42801 3

Served for Lunch 4/27/17

IPS

INSTITUTIONAL PRODUCT SUPPLY

Plaintiff's Exhibit E

FOR INSTITUTIONAL USE ONLY

FULLY COOKED
BONELESS
CURED TURKEY
SMOKE FLAVORING ADDED

INGREDIENTS: MECHANICALLY SEPARATED TURKEY, WATER, TURKEY, MODIFIED FOOD STARCH, CONTAINS 2% OR LESS OF SALT, POTASSIUM LACTATE, DEXTROSE, BROWN SUGAR, SODIUM PHOSPHATE, SMOKE FLAVORING, SODIUM DIACETATE, SODIUM ERYTHORBATE, SODIUM NITRITE

INSPECTED FOR WHOLESOMENESS U.S. DEPARTMENT OF AGRICULTURE P-7174

Served Sept 4 2017.
Labor day Special Holiday meal

KEEP FROZEN

NET WT. 20 LBS.

3049

Distributed by Butterball, L.L.C., Garner, NC 27529

FROZEN AT 0° F. OR BELOW

PACKED BY:
FOODS, LLC.
1412 W BEECHWOOD AVE
FAYETTEVILLE, AR 72701

IPS

2595-0

FOR FOODSERVICE

10042222259584

SMOKED AND CURED COOKED
MECHANICALLY SEPARATED TURKEY
WITH NATURAL SMOKE FLAVORING

INGREDIENTS: MECHANICALLY SEPARATED TURKEY, WATER, SALT, CONTAINS 2% OR LESS MODIFIED FOOD STARCH, SUGAR, CARRAGEENAN, SODIUM PHOSPHATE, SODIUM LACTATE, DEXTROSE, SODIUM ERYTHORBATE, NATURAL SMOKE FLAVORING, SODIUM NITRITE, PEPPER.

NET WT 20 LBS (2 – 10 LBS)

INSPECTED FOR WHOLESOMENESS U.S. DEPARTMENT OF AGRICULTURE P-7174

Sysco R-1 038 3

Sysco R-1 013 12

Plaintiff's Exhibit F

6128 – 69

Jennie-O

KEEP FROZEN AT 0 DEG

JENNIE-O TURKEY STORE SALES, LLC
WILLMAR, MN 56201 USA

10042222612897

TURK

WITH NAT

INGREDIE
TURKEY,
LESS SEA
DEXTROSE,
ERYTHORB
SODIUM PH
FLAVORING

CN

Each 2.00 oz. Turkey Frank provides 2.00 oz. equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 1 – 11).

CN

980057

Total Fat 15g
17%
16%
8%
8%
Total Carbohydrate 1g
8%
Fiber 0g
0%
Sugars 0g
Protein 7g
Vitamin A 0%
Vitamin C 2%
Iron 0%

ET WT 20 LBS
(4 – 5 LBS)

Plaintiff's Exhibit F

Have a Question?
AskUSDA

Search...

We're here to help you find what you're looking for.

Is ground poultry the same as mechanically separated poultry?

Jul 17, 2019

KNOWLEDGE ARTICLE

No, ground poultry is not the same as mechanical separated poultry. The starting material for ground poultry is whole muscle parts or deboned poultry or poultry meat, whereas the starting material for mechanically separated poultry (MSP) typically consists of frames or shells that contain some amount of skeletal muscle tissue and other edible tissue. The Food Safety and Inspection Service has permitted the production of ground poultry using a mechanical or soft separation process by which bone is removed from whole muscle cuts in a manner that minimizes the breaking of bone. Bones cannot be intentionally crushed in the process and there should be no perceptible bones in the final product. The final product's texture and physical appearance must be in the traditional ground form (not an emulsion) such that distinct muscle and fat constituents are clearly identifiable. In comparison, mechanically separated poultry (MSP) is a poultry food product produced by high pressure machinery that separates bone from poultry skeletal muscle tissue and other edible tissue by first crushing the bone and then forcing bone and tissue through a sieve or a similar screening device.

The result is a blend of soft tissue with a paste-like consistency and a cake-batter form. The final paste-like material, has a physical form and texture that differs materially from other boneless chicken and turkey products that are deboned by hand. Mechanically separated poultry must be listed as an ingredient in processed products such as hot dogs and bologna as mechanically separated chicken or turkey instead of simply chicken or turkey. Because of its cake-batter texture, it is ideally suited for use in hot dogs, bologna, nuggets, patties, sausages and luncheon meat-type products.

RELATED ARTICLES

Does mechanically separated ground poultry have to be labeled differently? (/s/article/Does-mechanically-separated-ground-poultry-have-to-be-labeled-differently)

What is the maximum size of the bone particles allowed in mechanically separated meat or poultry? (/s/article/What-is-the-maximum-size-of-the-bone-particles-allowed-in-mechanically-separated-meat-or-poultry)

askFSIS Public Q&A: Where should the appearance of the finished product be evaluated for ground poultry? (/s/article/askFSIS-Public-Q-A-GP)

askFSIS Public Q&A: When using a mechanical or soft separation process to produce ground poultry, is any bone breakage all... (/s/article/askFSIS-Public-Q-A-MSP)

Can hot dogs contain mechanically separated poultry? (/s/article/Can-hot-dogs-contain-mechanically-separated-poultry)

TRENDING ARTICLES

How long is meat or poultry safe to use after the sell-by date?
(/s/article/How-long-is-meat-or-poultry-safe-to-use-after-the-sell-by-date)

How long can you store eggs in the refrigerator?

CHAT WITH AN EXPERT

Plaintiff's Exhibit G

(/s/article/How-long-can-you-store-eggs-in-the-refrigerator)

How long can meat and poultry remain in the refrigerator, once thawed?
(/s/article/How-long-can-meat-and-poultry-remain-in-the-refrigerator-once-thawed)

How long can you freeze chicken?
(/s/article/How-long-can-you-freeze-chicken)

If I forget to put food away in the refrigerator, will proper heating or reheating kill its bacteria content?
(/s/article/If-I-forget-to-put-food-away-in-the-refrigerator-wont-heating-or-reheating)

Plaintiff's Exhibit G

USDA

United States Department of Agriculture

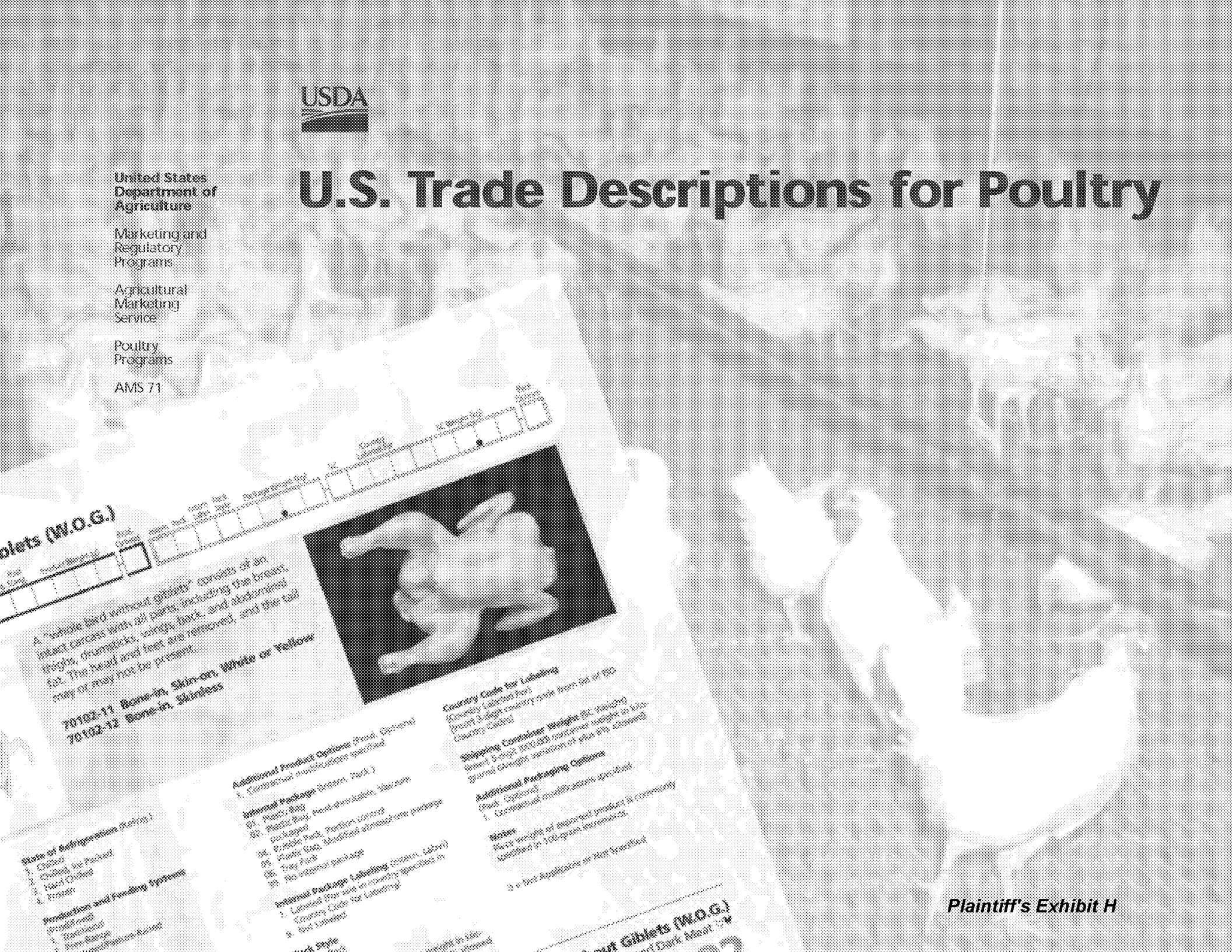
Marketing and Regulatory Programs

Agricultural Marketing Service

Poultry Programs

AMS 71

U.S. Trade Descriptions for Poultry



Plaintiff's Exhibit H

United States Department of Agriculture

Marketing and Regulatory Programs

Agricultural Marketing Service

Poultry Programs

AMS 71

U.S. Trade Descriptions for Poultry

Table of Contents

Acknowledgments

The USDA, Agricultural Marketing Service wishes to thank the industry members and staff of the U.S.A. Poultry and Egg Export Council and the National Chicken Council for assistance in developing these trade descriptions. Special assistance was also provided by the Virginia-Maryland Regional College of Veterinary Medicine at the Virginia Polytechnic Institute and State University and the USDA Office of Communications Photography Center and Design Center.

U.S. Trade Descriptions for Poultry (AMS 71)

Part A. General Information

71.10 Title and Scope

(a) The title of this standard is the United States (U.S.) Trade Descriptions for Poultry. Trade descriptions included in this standard represent raw, ready-to-cook poultry products that are commonly traded in the United States of America (USA) or international markets that regularly trade with U.S. poultry producers. Use of these trade descriptions is voluntary. This standard will be maintained by the Agricultural Marketing Service (AMS) of the United States Department of Agriculture (USDA). To obtain copies of the standard or to view information about proposed or effective revisions to the standard, visit www.ams.usda.gov/poultry/standards on the Internet.

71.20 Purpose of Standard

(a) The purpose of this standard is to facilitate trade at the wholesale level by better communicating product and packaging specifications for raw poultry products among buyers, producers, and traders. The trade descriptions provide concise word and picture descriptions of product composition and define a coding system to precisely specify product and packaging characteristics. The producer should certify that delivered product satisfies all product and packaging characteristics specified by the buyer. For additional assurance that delivered product will meet the purchaser's specified options, the buyer or seller optionally can use the services of USDA or another third party. When examinations are limited to final products, third parties will not normally be able to certify certain purchaser-specified options, specifically: production and feeding systems, slaughter system, and the adequacy of product labeling.

(b) The U.S. Trade Descriptions for Poultry differ from the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*), also maintained by USDA. The U.S. Standards and Grades for Poultry provide detailed requirements and procedures for assessing product quality for commonly traded poultry products. Products that meet these requirements can be certified by USDA, acting as an authoritative third party at the request of the buyer or seller, as meeting a specific grade such as Grade A. Only product that has been graded by USDA may be labeled with the USDA grade shield.

(c) The official names used in this standard are consistent with the standards for kinds and classes, and for cuts of raw poultry, maintained by the USDA Food Safety and Inspection Service (FSIS) in 9 CFR § 381.170. The official names may be used for guidance when preparing new labels for generic approval per 9 CFR § 381.133 or for approvals by FSIS when labels can not be generically approved, e.g.; labeling bearing foreign language, animal production claims, or nutrient content claims. Common names (shown in parentheses after the official name) are

not approved for use on labels. All packages and shipping containers for domestic or export sale must meet the applicable FSIS and country-of-destination labeling requirements. To learn more about FSIS labeling requirements, visit the FSIS Labeling Additives Policy Division on the Internet at www.fsis.usda.gov/oppde/larc/index.htm. When exporting poultry products, discuss specific labeling requirements with the producer, or visit the FSIS export library on the Internet at www.fsis.usda.gov for more information.

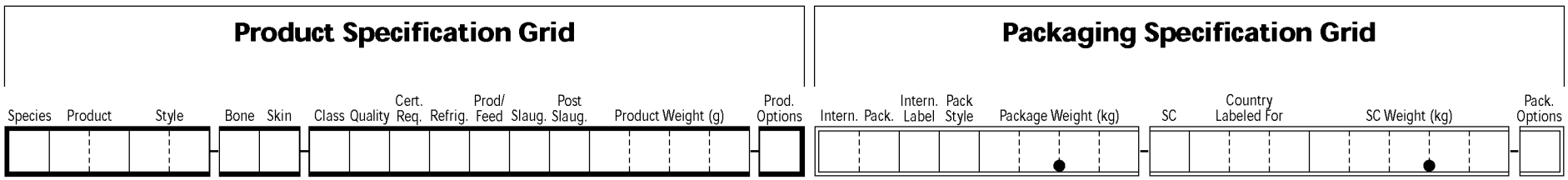
71.30 Minimum Requirements for Quality

Poultry products purchased under the U.S. Trade Descriptions will be:

(1) free of foreign materials (e.g., glass, paper, rubber, metal);
(2) free of viscera, trachea, esophagus, mature reproductive organs, lungs, and oil glands, unless otherwise specified;
(3) free of offensive odors and slimy or slippery skin;
(4) free of fecal material;
(5) free of improper or incomplete bleeding (e.g. reddened feather follicles); and
(6) practically free of feathers.

71.40 Trade Description Grid

(a) By inserting the appropriate codes in the poultry trade description grid below, buyers and sellers can concisely and accurately define product and packaging specifications for products to be traded. The product specification grid can be used with or without the packaging specification grid. Purchaser specified options for chicken products are described in Section 71.110. Examples of chicken product trade descriptions and completed grid format are in Section 71.130.



71.50 Explanation of Trade Description Style Page

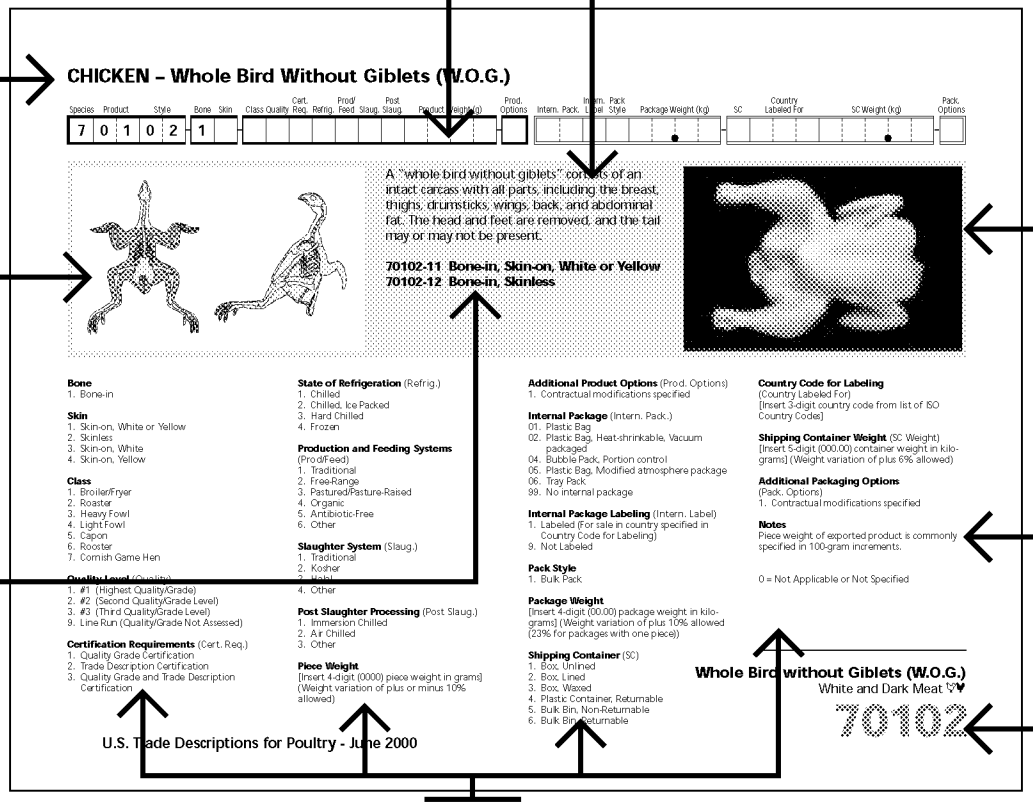
Grid – Used to define attributes of product to be traded by entering the applicable values from the PSO list. The first 19 blocks define product attributes, and if used, the second 18 blocks define packaging and packing attributes. Enter a "0" when an attribute is not of sufficient importance to be defined or is not applicable. Values are pre-printed in the grid when only one PSO is valid for a style.

Narrative Description – Explains what the product style consists of, how it is prepared, what elements are removed, and what elements may or may not be present. The description describes one way to accurately produce the style. Other production methods yielding equivalent results may be used.

Name – Species and product style name (common name shown in parenthesis).

Diagrams – Shows portion of bird used to produce the product style. The one or two most descriptive views (dorsal [blue], lateral [yellow], or ventral [orange]) for the style are shown. Dark black lines are used to show separate parts.

Bone/Skin Style Options – Shows commonly available style options for bone-in, boneless, skin-on, and skinless product. Check with producer if you wish to purchase an option shown on the master PSO list (see 71.110 (c)) but not listed here.



Photograph – Shows appearance of typical product. Photos do not represent a specific quality level, just the general appearance of the product.

Notes – Provides additional detail about the style or indicates additional production options that may be specified as an additional product or packaging option.

Product Identification – Shows five-digit style number, official style name, common name(s) in parentheses, and type of meat. Official style names may be used as guidance when preparing shipping and retail labels.

Purchaser Specified Options (PSOs) – Shows product and packaging options commonly available for the product style. Options are defined in Section 71.110. Check with producer if you wish to purchase an option shown on the master PSO list (see 71.110 (c)) but not listed here.

Part B. Trade Descriptions for Chicken

71.110 Purchaser Specified Options (PSOs) for Chicken

(a) Product Options

(1) Species:
Chicken [Coded as 7] – The domesticated bird, *Gallus domesticus.*

(2) Product:
A two-digit code that identifies the item to be traded (e.g., whole breast, wing, thigh, or liver). See individual product style pages for product code number.

(3) Style:
A two-digit code that identifies a marketable form of a product to be traded. Styles may differ in composition, cut and/or method of processing. See individual product style pages for style code number.

(4) Bone:
(i) Bone-In [Coded as 1] – Bones are not removed from the product.

(ii) Boneless [2] – All bones are removed from the product.

(iii) Partially Boneless [3] – Some, but not all bones are removed from the product.

(5) Skin:
(i) Skin-On, White or Yellow [Coded as 1] – Skin is not removed from the product, and the purchaser will accept product with whitish or yellowish skin color.

(ii) Skinless [2] - Skin is removed from the product.

(iii) Skin-On, White [3] - Skin is not removed from the product, and the purchaser requires a whitish skin color (see Figure 1).

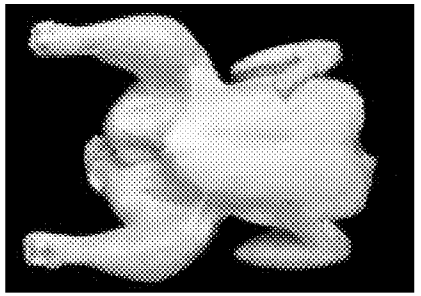


Figure 1:
Whole Bird with White Skin

(iv) Skin-On, Yellow [4]- Skin is not removed from the product, and the purchaser requires a yellowish skin color (see Figure 2).

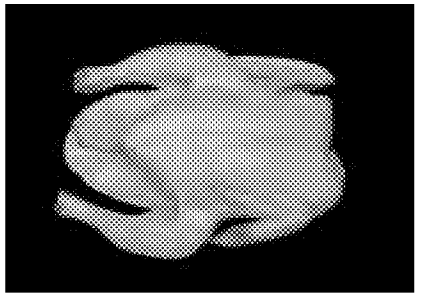


Figure 2:
Whole Bird with Yellow Skin

(6) Class:

(i) Broiler/Fryer [Coded as 1] – Young chickens that are usually 6 to 10 weeks of age with a dressed weight of 1.13 Kg. (2.50 Lbs.) or more.

(ii) Roaster [2] – Chickens that are usually 7 to 12 weeks of age with a dressed weight of 2.27 Kg. (5 Lbs.) or more.

(iii) Heavy Fowl [3] – Breeding hens and roosters, also called "baking hens," that are usually more than 10 months of age with an approximate dressed weight of 1.81 Kg. (4 Lbs.).

(iv) Light Fowl [4] – Hens that produced table eggs, also called "stewing hens," that are usually more than 10 months of age with an approximate dressed weight of 1.13 Kg. (2.50 Lbs.).

(v) Capon [5] – Neutered male chickens that are usually less than 4 months of age.

(vi) Rooster [6] – Mature male chickens that are usually more than 10 months of age with a dressed weight of 2.72 Kg. (6 Lbs.) or more.

(vii) Cornish Game Hen [7] – Young chickens that are usually less than 5 weeks of age with a dressed weight of 0.91 Kg. (2 Lbs.) or less.

(7) Quality Level:

(i) #1 [Coded as 1] - Product is graded or evaluated to meet the highest level for quality designated by the processor or, when quality grade certification is required, the highest level for quality designated by the authority named under "Additional product options." For example, if United States Department of Agriculture (USDA) is named as the quality grade certification authority, product must meet the Grade A requirements established by USDA's U.S. Classes, Standards, and Grades for Poultry [AMS § 70.220].

(ii) #2 [2] - Product is graded or evaluated to meet the second level for quality designated by the processor or, when quality grade certification is required, the second level for quality designated by the authority named under "Additional product options." For example, if USDA is named as the quality grade certification authority, product must meet the Grade B requirements established by USDA's U.S. Classes, Standards, and Grades for Poultry [AMS § 70.221].

(iii) #3 [3] - Product is graded or evaluated to meet the third level for quality designated by the processor or, when quality grade certification is required, the third level for quality designated by the authority named under "Additional product options." For example, if USDA is named as the quality grade certification authority, product must meet the Grade C requirements established by USDA's U.S. Classes, Standards, and Grades for Poultry [AMS § 70.222].

(iv) Line Run [9] - Product is not graded or evaluated by a plant or a conformity assessment authority to meet a standard for quality. Quality grade certification cannot be requested.

(8) Certification Requirements:

The purchaser may request third-party certification of the product's quality level (quality grade) and/or purchaser specified options (trade descriptions) by the authority designated in the "Additional product options" section. Only USDA can officially certify that products meet U.S. Grade A, B, or C requirements specified in the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*). USDA or other third parties may provide certification that the product meets processor-defined quality levels (e.g. quality level #1, #2, or #3) or other company specifications.

(i) Quality Grade Certification Required [Coded as 1] – A third party is to examine and certify the product as meeting the quality level requested. The name of the third-party certifying authority must be designated under "Additional product options."

(ii) Trade Description Certification Required [2] – A third party is to examine and certify the product as meeting the purchaser specified options defined by the trade description, except for quality level. The name of the third-party certifying authority must be designated under "Additional product options." Optionally, the specific purchaser specified options to be certified may be specified after the name of the third party certifying authority.

(iii) Quality Grade and Trade Description Certification Required [3] - A third party is to examine and certify the product as meeting the quality level and purchaser specified options defined by the trade description. The name of the third-party certifying authority must be designated under "Additional product options." Optionally, the specific purchaser specified options to be certified may be specified after the name of the third party certifying authority.

(9) Refrigeration:

Meat may be presented chilled, chilled with ice or CO_2 packed in the container, hard chilled, frozen, frozen individually without ice glazing, or frozen individually with ice glazing. Product storage temperatures should be such throughout the supply chain to ensure uniform internal product temperatures as follows:

(i) Chilled [Coded as 1] - Internal product temperature is between –2.8 °C (27 °F) to 4.44 °C (40 °F) at all times following the post-slaughter chilling process.

(ii) Chilled, Ice Packed [2] - Product is packed in a container with ice (frozen water, not dry ice) to maintain the internal product temperature between –2.8 °C (27 °F) to 4.44 °C (40 °F) at all times following the post-slaughter chilling process.

(iii) Chilled, CO_2 [3] - Product is packaged (must be placed in an internal package) and packed in a container with solid carbon dioxide (dry ice) to maintain the internal product temperature between –2.8 °C (27 °F) to 4.44 °C (40 °F) at all times following the post-slaughter chilling process.

(iv) Hard Chilled [4] - Internal product temperature is between –18 °C (0 °F) to –2.8 °C (27 °F) at all times following the post-slaughter chilling process.

(v) Frozen [5] - Internal product temperature is –18 °C (0 °F) or lower (also known as "deep-frozen") at all times after freezing.

(vi) Frozen Individually, without Ice Glazing [6] - Product is individually frozen so that the pieces do not stick together when packaged. Internal product temperature is –18 °C (0 °F) or lower at all times after freezing. This option is available for parts only.

(vii) Frozen Individually, with Ice Glazing [7] - Product is individually frozen and glazed with water to assist in protecting the individual pieces from freezer burn. Internal product temperature is –18 °C (0 °F) or lower at all times after freezing. This option is available for parts only.

(10) Production and Feeding Systems:

(i) Traditional Production and Diet [Coded as 1] - Birds are raised in heated and air-cooled growing houses and fed a precisely formulated high protein diet.

(ii) Free-Range Production with Traditional Diet [2] - Birds are raised in heated and air-cooled growing houses with access to the outdoors and fed a traditional high protein diet. Because birds have access to the outdoors, diet and bio-security are not precisely controlled. Specific production requirements may need to be defined by buyer and seller.

(iii) Pastured/Pasture-Raised Production with Traditional Diet [3] - Birds are raised outdoors using movable enclosures located on grass and fed a traditional high-protein diet. Specific production requirements may need to be defined by buyer and seller.

(iv) Traditional Production with Organic and/or Antibiotic-Free Systems [4] – Birds are raised in heated and air-cooled growing houses and fed an organic diet (without hormones or non-organic additives) and/or raised without antibiotics (drugs that are intended to prevent or treat animal illnesses). Purchaser must specify system requirements under "Additional product options."

(v) Free-Range Production with Organic and/or Antibiotic-Free Systems [5] - Birds are raised in heated and air-cooled growing houses with access to the outdoors and fed an organic diet (without hormones or non-organic additives) and/or raised without antibiotics (drugs that are intended to prevent or treat animal illnesses). Purchaser must specify system requirements under "Additional product options."

(vi) Pastured Production with Organic and/or Antibiotic-Free Systems [6] - Birds are raised outdoors using movable enclosures located on grass and fed an organic diet (without hormones or non-organic additives) and/or raised without antibiotics (drugs

that are intended to prevent or treat animal illnesses). Purchaser must specify system requirements under "Additional product options."

(vii) Other [9] – Other production and feeding systems. Indicate production and feeding system to be used under "Additional Product options."

(11) Slaughter System:

(i) Traditional [Coded as 1] – Poultry products that are slaughtered and processed in accordance with industry-standard processing practices.

(ii) Kosher [2] - Poultry products that are certified as meeting Jewish dietary laws and standards regarding slaughter and processing.

(iii) Halal [3] - Poultry products that are certified as meeting Islamic dietary laws and standards regarding slaughter and processing.

(iv) Other [9] - Other slaughter and processing systems. Specify slaughter system to be used under "Additional product options."

(12) Post Slaughter System:

(i) Immersion Chilled [Coded as 1] – The product is chilled by immersing it in cold water immediately after slaughter. U.S. producers typically use immersion chilling.

(ii) Air Chilled [2] – The product is chilled by exposing it to cold air immediately after slaughter.

(iii) Other [9] – Other post slaughter processing. Specify post slaughter processing to be used under "Additional product options."

(13) Piece Weight:

The net weight in grams (1 Lb. = 453.6 g) of an individual product item expressed as four digits with no decimal places (0000 g). For large parts, specifically whole birds, cut-up birds, front halves, and back halves (701XX- 704XX), piece weights may range from 10% less to 10% more than the designated piece weight. For example, an order for 1361 g (3 Lb.) broiler/fryers may normally include chickens weighing between 1225 g (2.7 Lbs.) and 1497 g (3.3 Lbs.). For cut-up birds (702XX), piece weight is the net weight of the dressed bird before cutting. For small parts (705XX – 717XX) such as split breasts and wings, piece weights may range from 20% less to 20% more than the designated piece weight. The above weight tolerances shall be acceptable unless the buyer or seller specify a different piece weight tolerance as an additional packaging option.

(14) Additional Product Options:

Contractual modifications specified [Coded as 1] – Narrative statements provide additional product specifications (e.g., weight tolerances other than those specified in the PSO).

(b) Packaging Options

(1) Internal Packaging:
Consumer packaging material that is in direct contact with the product, and includes plastic bags, tray packs, chubs, and cups. For product without internal packaging (e.g., parts in bulk bins), specify "No internal package." The internal packaging may also be referred to as a "primary" or "immediate" container.

(a) Plastic Bag [Coded as 01] - Container made from flexible, plastic-film or other polyethylene material used to enclose product. Bags may be closed by tying, wrapping, folding, clipping, taping, heat sealing, etc. Note that a plastic-film liner in a box is considered part of the shipping container and not an internal package.

(b) Plastic Bag, Heat-shrinkable, Vacuum packaged [02] - A plastic bag or other similar material that adheres to the product through the removal of air by vacuum and is heat-sealed.

(c) Plastic Bag, Resealable [03] – Container made from flexible, plastic-film or other polyethylene material used to enclose product. Bags have an interlocking seal that can be repeatedly opened and closed.

(d) Bubble Pack, Portion Control [04] – Container made from flexible, plastic-film or other polyethylene material used to enclose individual servings of product.

(e) Plastic Bag, Modified Atmosphere Package [05] - Container made from flexible, plastic-film or other polyethylene material used to enclose product. The container is filled with a gas to assist in maintaining product quality.

(f) Tray Pack [06] - A shallow, flat bottom container made of polystyrene or other similar plastic material. Product is placed in the tray over a moisture-absorbing pad and then over-wrapped with a plastic film that encloses the tray and the product.

(g) Tray Pack, Modified Atmosphere Package [07] - A shallow, flat bottom container made of polystyrene or other similar plastic material. Product is placed in the tray over a moisture-absorbing pad and over-wrapped with a plastic film that encloses the tray and the product. The over-wrapped package with product is then filled with a gas to assist in maintaining product quality.

(h) Cup/Tub [08] – Container made of paper, plastic, or other rigid, waterproof material with a flat bottom and a lid closure.

(i) Box/Carton [09] – Box or carton that may or may not be lined with a plastic-film or other polyethylene bag that holds product. The box or carton is closed using commercial methods such as taping or strapping. When selected, the purchaser must also specify the type of shipping container that the box or carton is packed in for final shipping.

(j) Chubs [10] – Tubular bag made from flexible, plastic-film or other polyethylene material that adheres to the product. Each end of the chub is closed by clipping, heat sealing, etc.

(k) No Internal Package [99] – Product is not individually packaged in a bag, tray, cup, or other packaging material (e.g., when product is packed directly in a shipping container [lined box, waxed box, bulk bin.]).

(2) Internal Package Labeling:

(a) Labeled [Coded as 1] - Internal packages are labeled for individual sale in the country identified by the "Country Code for Labeling" PSO. Labeling of internal packages must satisfy country of origin and country of destination labeling requirements.

(b) Not Labeled [9] - Internal packages are not labeled.

(3) Pack Style:

The arrangement of product in a package or shipping container.

(a) Bulk Pack [Coded as 1] - Product is placed in a container in no particular order (see Figure 3).

(b) Layer Pack, Regular [2] - Product is placed in a container in discernable layers, one on top of the other. Plastic film or other material may be used to separate product layers (see Figure 4).

(c) Layer Pack, Honeycomb [3] - Product (such as legs) is layered and neatly intertwined in the container by rotating adjacent product pieces 180 degrees. The honeycomb pack style differs from regular layer pack in that the honeycomb packed product intertwines or nests product from adjacent layers (see Figure 5).

(d) Soldier Pack [4] – Product, normally either left wings or right wings, is tightly arranged in an interlocking position to form rows in the container (see Figure 6).

(e) Flat Pack [5] - Product is packaged in plastic bags or other internal packaging in a thin height profile to maximize surface area and assist in quick freezing and quick thawing of the product. The individual bags are then packed in shipping containers in layers, one bag on top of the other.

(f) Other [9] – Other pack styles. Specify pack style to be used under "Additional product options."

(4) Package Weight:

The net weight in kilograms (1 Lb. = 0.454 Kg.) of the product in the internal package expressed as four digits with two decimal places (00.00 Kg.). The weight of packaging materials is not included. Package weights may range from 10% more than the designated package weight or to 23% more than the designated package weight if the package contains only 1 piece (e.g., one whole bird in a plastic bag or one whole

Purchaser Specified Options for Pack Style

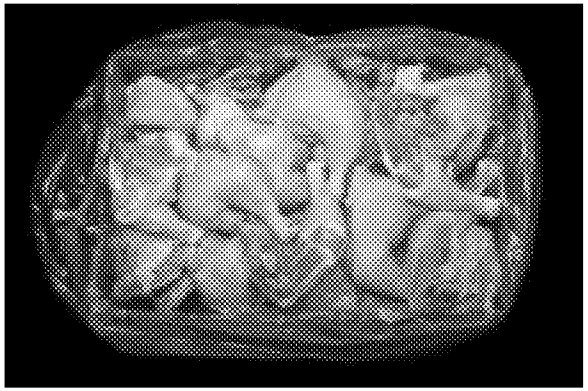


Figure 3. *Bulk Pack (pack style coded as 1)*

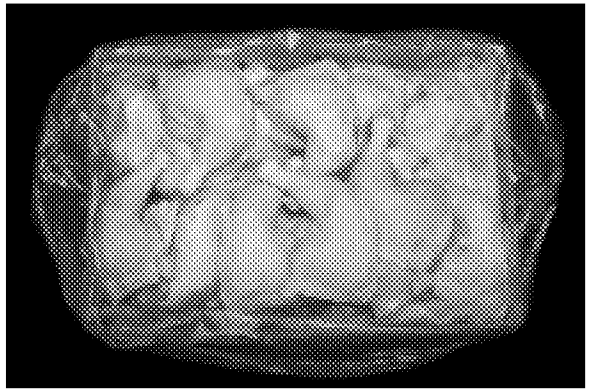


Figure 4. *Layer Pack, Regular (pack style coded as 2)*

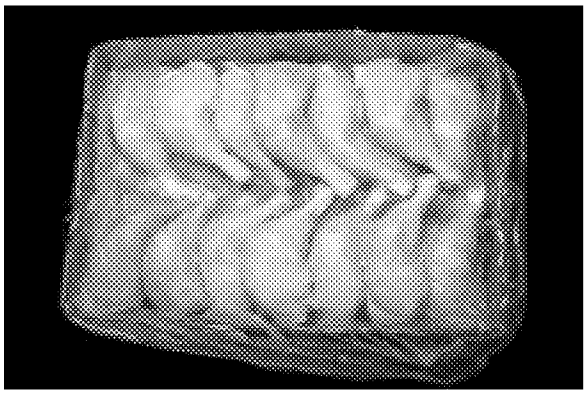


Figure 5. *Layer Pack, Honeycomb (pack style coded as 3)*

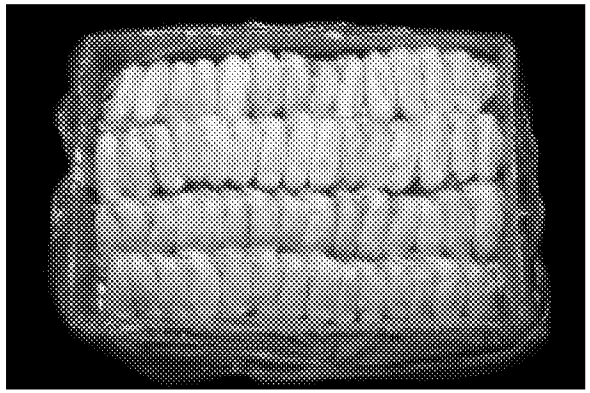


Figure 6. *Soldier Pack (pack style coded as 4)*

bird cut-up (702XX) in a tray pack). For example, an order for 0.91 Kg. (2 Lb.) packages of drumsticks may normally include packages weighing between 0.91 Kg. (2 Lbs.) and 1.00 Kg. (2.2 Lbs.). However, an order for 1.23 Kg. (2.7 Lb.) individually bagged whole birds may normally include packages weighing between 1.23 Kg. (2.7 Lb.) and 1.50 Kg. (3.3 Lbs.). The above weight tolerances shall be acceptable unless the buyer or seller specify a different package weight tolerance as an additional packaging option.

(5) Shipping Container:
The container used to protect and identify product during transportation. Shipping containers contain product or internal packages with product and are closed using commercial methods such as taping and strapping. Shipping containers may also be referred to as "secondary" containers.

(a) Box, Unlined and Unwaxed [Coded as 1] – Container made from corrugated paper (see Figure 7).

(b) Box, Lined and Unwaxed [2] – Corrugated paper container that has a plastic-film bag lining the inside of the container (see Figure 8).

(c) Box, Unlined and Waxed [3] – Corrugated paper box impregnated and/or coated with wax to waterproof the container (see Figure 9).

(d) Plastic Container, Returnable [4] – A plastic container that is recovered by the processor after delivery. This shipping container is normally used for chilled product and may be referred to as a "tote" (see Figure 10).

(e) Bulk Bin, Non-Returnable [5] - A large corrugated paper container that is not recovered by the processor after delivery, which may or may not be wax impregnated or lined with a plastic-film bag. This shipping container is typically shipped on a wood pallet and is normally used for chilled product (see Figure 11).

(f) Bulk Bin, Returnable [6] - A large plastic container that is recovered by the processor after delivery. This shipping container is normally used for chilled product (see Figure 12).

(6) Country of Code for Labeling:
The 3-digit International Organization for Standardization (ISO) country code (see Appendix A) for the country where the product will be distributed to consumers or further processed. Labeling of shipping containers must satisfy country of origin and country of destination labeling requirements.

Purchaser Specified Options for Shipping Container

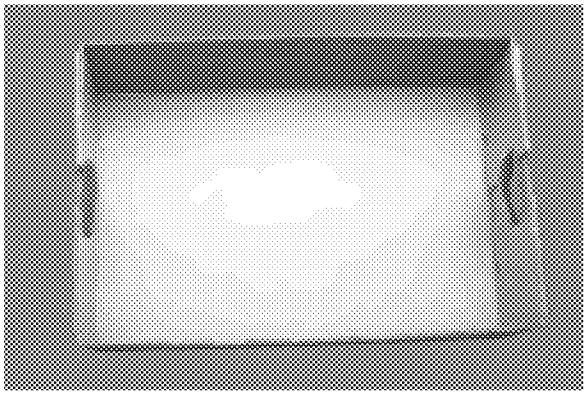


Figure 7. *Box, Unlined and Unwaxed (SC coded as 1)*

Figure 8. *Box, Lined and Unwaxed (SC coded as 2)*

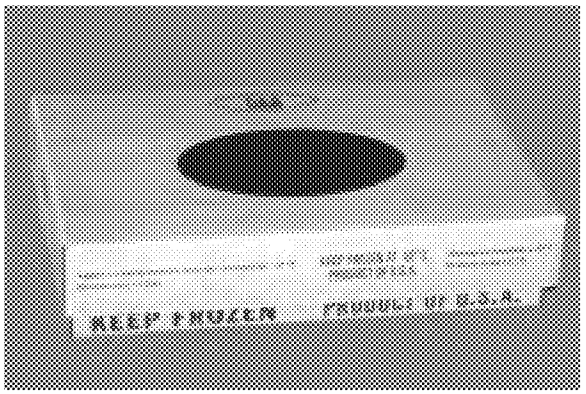


Figure 9. *Box, Unlined and Waxed (SC coded as 3)*

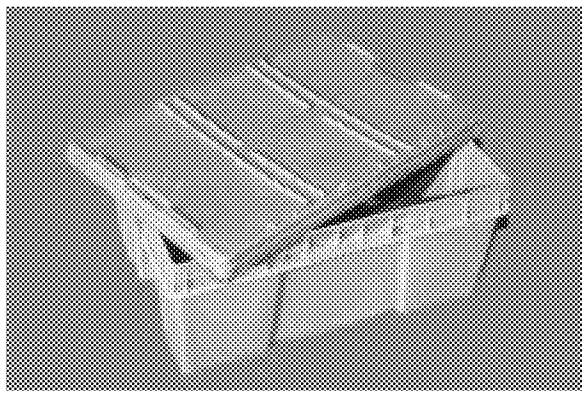


Figure 10. *Plastic Container, Returnable (SC coded as 4)*

Purchaser Specified Options for Shipping Container (Continued)

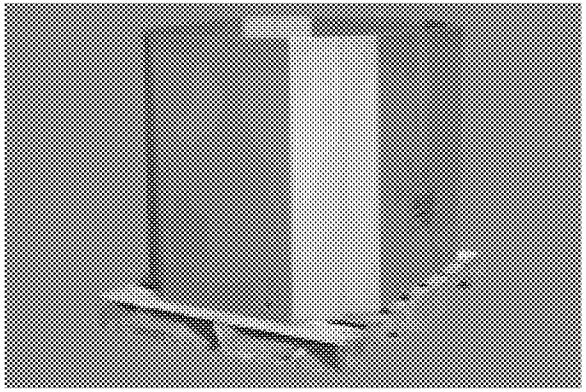


Figure 11. *Bulk Bin, Non-Returnable (SC coded as 5)*

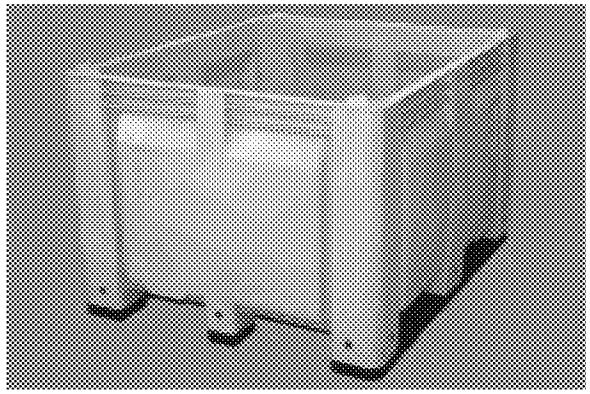


Figure 12. *Bulk Bin, Returnable (SC coded as 6)*

(7) Shipping Container Weight:
The net weight in kilograms (1 Lb. = 0.454 Kg.) of the product in the shipping container expressed as five digits with two decimal places (000.00 Kg.). The weight of packaging and shipping materials is not included. Shipping container weights may range from the designated shipping container weight to 6% more than the designated shipping container weight. For example, an order for 18.16 Kg. [40 Lbs.] boxes may normally include boxes weighing between 18.16 Kg. [40 Lbs.] and 19.25 Kg. [42.4 Lbs.]). The above weight tolerances shall be acceptable unless the buyer or seller specify a different shipping container weight tolerance as an additional packaging option.

(8) Additional Packaging Options:
Contractual modifications specified [Coded as 1] - Narrative statements provide additional package and packaging specifications (e.g., strapping or additional shipping container closure methods, special package or shipping container requirements, or weight tolerances other than those specified in the PSO).

(c) Master List of Purchaser Specified Options (PSOs) for Chicken

Bone
1. **Bone-in**
2. **Boneless**
3. **Partially Boneless**

Skin
1. **Skin-on, White or Yellow**
2. **Skinless**
3. **Skin-on, White**
4. **Skin-on, Yellow**

Class
1. **Broiler/Fryer**
2. **Roaster**
3. **Heavy Fowl**
4. **Light Fowl**
5. **Capon**
6. **Rooster**
7. **Cornish Game Hen**

Quality Level (Quality)
1. **#1 (Highest Quality/Grade Level)**
2. **#2 (Second Quality/Grade Level)**
3. **#3 (Third Quality/Grade Level)**
9. **Line Run (Quality/Grade Not Assessed)**

Certification Requirements (Cert. Req.)
1. **Quality Grade Certification**
2. **Trade Description Certification**
3. **Quality Grade and Trade Description Certification**

Refrigeration (Refrig.)
1. **Chilled**
2. **Chilled, Ice Packed**
3. **Chilled, CO_2**
4. **Hard Chilled**
5. **Frozen**
6. **Frozen, Individually, without Ice Glazing**
7. **Frozen, Individually, with Ice Glazing**

Production and Feeding Systems (Prod/Feed)
1. **Traditional Production and Diet**
2. **Free-Range Production with Traditional Diet**
3. **Pastured/Pasture-Raised Production with Traditional Diet**
4. **Traditional Production with Organic and/or Antibiotic-Free Systems**
5. **Free-Range Production with Organic and/or Antibiotic-Free Systems**
6. **Pastured Production with Organic and/or Antibiotic-Free Systems**
9. **Other**

Slaughter System (Slaug.)
1. **Traditional**
2. **Kosher**
3. **Halal**
9. **Other (Specify in Additional Product Options**

Post Slaughter Processing (Post Slaug.)
1. **Immersion Chilled**
2. **Air Chilled**
9. **Other (Specify in Additional Product Options**

Piece Weight
[Insert 4-digit (0000) product weight in grams] (Weight variation of plus or minus 10% allowed for large pieces [701XX-704XX], plus or minus 20% for smaller pieces [705XX-717XX])

Additional Product Options (Prod. Options)
1. **Contractual modifications specified**

Internal Packaging (Internal Pack.)
01. **Plastic Bag**
02. **Plastic Bag, Heat-shrinkable, Vacuum packaged**
03. **Plastic Bag, Resealable**
04. **Bubble Pack, Portion control**
05. **Plastic Bag, Modified atmosphere package**
06. **Tray Pack**
07. **Tray Pack, Modified atmosphere package**
08. **Cup/Tub**
09. **Box/Carton (shipping container required)**
10. **Chub**
99. **No internal package**

Internal Package Labeling (Intern. Label)
1. **Labeled (For sale in country specified in Country Code for Labeling)**
9. **Not labeled**

Pack Style (Pack Style)
1. **Bulk Pack**
2. **Layer Pack, Regular**
3. **Layer Pack, Honeycomb**
4. **Soldier Pack**
5. **Flat Pack**
9. **Other**

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed [plus 23% for packages with one piece or one bird cut-up])

Shipping Container (SC)
1. **Box, Unlined and Unwaxed**
2. **Box, Lined and Unwaxed**
3. **Box, Unlined and Waxed**
4. **Plastic Container, Returnable**
5. **Bulk Bin, Non-Returnable**
6. **Bulk Bin, Returnable**

Country Code for Labeling (Country Labeled For)
[Insert 3-digit ISO country code]

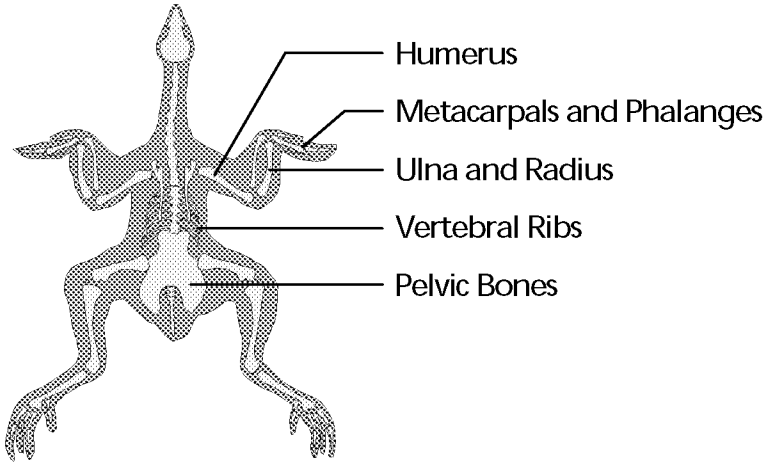
Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Option)
1. **Contractual modifications specified**

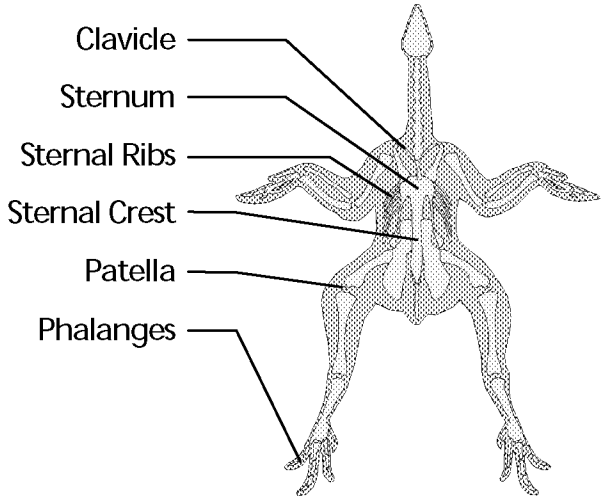
0 = Not Applicable or Not Specified

71.120 Skeletal Diagrams for Chicken

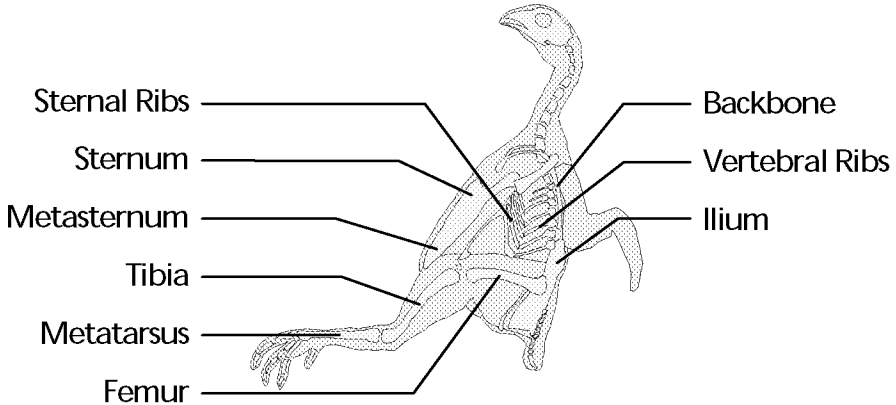
Two of the three skeletal diagrams of a whole chicken shown below are used to illustrate the composition of each whole-muscle product style. These three diagrams show the major bones of the chicken in dorsal or back view (in blue), ventral or breast view (in orange), and lateral or side view (in yellow). The shaded areas of views for a particular product style represents the portion of the chicken included in that style.



Dorsal View



Ventral View

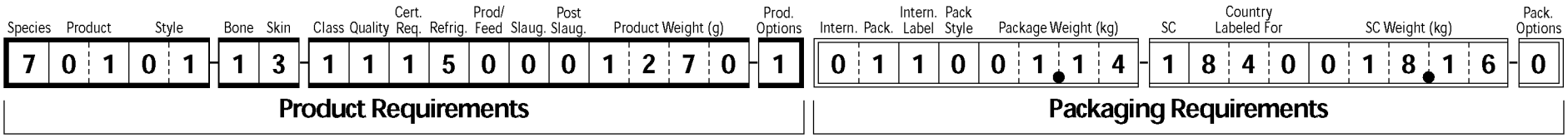


Lateral View

71.130 Example Trade Descriptions for Chicken

(a) Example Trade Description for Ordering Whole Birds

Product Description: Frozen, white-skin, U.S. Grade A frying chickens with giblets. Each chicken must weigh 2.5 to 3 Lbs., be individually packaged in plastic-film bags, and be labeled for sale in the United States. The packages should be packed in an unlined box, and each box should weigh 40 Lbs.



70101 **Species, Product, Style:** Chicken, Whole Bird (with giblets)

1 **Bone:** Bone-in

3 **Skin:** Skin-on, White

1 **Class:** Broiler/Fryer

1 **Quality Level:** (#1) U.S. Grade A

1 **Certification Requirements:** Quality Grade Certification

5 **Refrigeration:** Frozen

0 **Production and Feeding Systems:** (Not specified)

0 **Slaughter System:** (Not specified)

0 **Post Slaughter Processing:** (Not specified)

1270 **Piece Weight:** Specify 1270 g (2.8 Lbs.) to define a range of 1143 - 1397 g (2.52 - 3.08 Lbs.) using a tolerance of plus or minus 10%

1 **Additional Product Options:** Grade certification by the United States Department of Agriculture (USDA)

01 **Internal Packaging:** Plastic Bag

1 **Internal Labeling:** Labeled

0 **Pack Style:** (Not specified)

01.14 **Package Weight:** Specify 01.14 Kg. (2.52 Lbs.) to allow the lightest package to equal to lightest piece weight, indicating each package is to contain 1 piece. Using the tolerance of plus 23% allowed for packages with only 1 piece, the heaviest package may equal 1.41 Kg. (3.10 Lbs.)

1 **Shipping Container:** Box, Unlined and Unwaxed

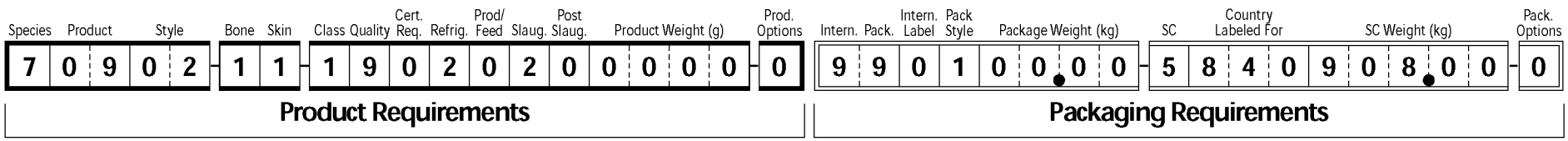
840 **Country Code for Labeling:** Labeled for sale in the United States (ISO country code for U.S. is 840)

018.16 **Shipping Container Weight:** Specify 18.16 Kg. (40.0 Lbs.) to allow the lightest package to equal 18.16 Kg. (40 Lbs.), and the heaviest package to equal 19.24 Kg. (42.4 Lbs.) using the tolerance of plus 6 percent.

0 **Additional Packaging Options:** (Not specified)

(b) Example Trade Description for Ordering Bulk Parts

Product Description: Chilled fryer chicken leg quarters without tail, with white or yellow skin, line run, and kosher certified. Packed in 2000 Lb., non-returnable bulk bin with ice for processing in the United States.

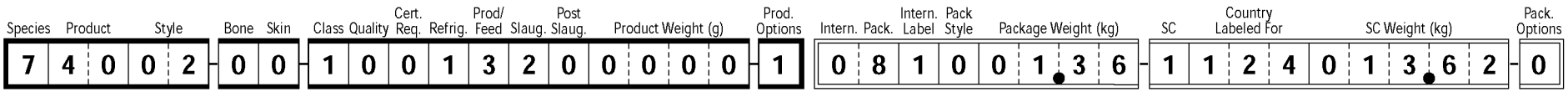


70902	**Species, Product, Style:** Chicken leg quarter without tail
1	**Bone:** Bone-in
1	**Skin:** Skin-on, white or yellow
1	**Class:** Broiler/Fryer
9	**Quality Level:** Line Run
0	**Certification Requirements:** (Not specified)
2	**Refrigeration:** Chilled, Ice Packed
0	**Production and Feeding Systems:** (Not specified)
2	**Slaughter System:** Kosher
0	**Post Slaughter Processing:** (Not specified)
0000	**Piece Weight:** (Not specified)
0	**Additional Product Options:** (Not specified)

99	**Internal Packaging:** No internal package
0	**Internal Labeling:** Not applicable
1	**Pack Style:** Bulk Pack
00.00	**Package Weight:** Not applicable
5	**Shipping Container:** Bulk Bin, Non-returnable
840	**Country Code for Labeling:** Labeled for processing in the United States (ISO country code for U.S. is 840)
908.00	**Shipping Container Weight:** Specify 908.00 Kg. (2000 Lbs.) to allow the lightest package to equal 908 Kg. (2000 Lbs.), and the heaviest package to equal 962.48 Kg. (2122 Lbs.) using the tolerance of plus 6 percent.
0	**Additional Packaging Options:** (Not specified)

(c) Example Trade Description for Ordering a Product Combination

Product Description: Chilled pasture-raised broiler/fryer chicken gizzards, hearts, and livers, Kosher certified, in individually labeled 3-Lb. tubs, 10 tubs of product in each 30-Lb. box. For sale in Canada.



Product Requirements

74002 **Species, Product, Style:** 3-Product Combination: Chicken Gizzards, Livers, Hearts

0 **Bone:** Not applicable

0 **Skin:** Not applicable

1 **Class:** Broiler/Fryer

0 **Quality Level:** (Not specified)

0 **Certification Requirements:** (Not specified)

1 **Refrigeration:** Chilled

3 **Production and Feeding Systems:** Pasture-raised

2 **Slaughter System:** Kosher

0 **Post Slaughter Processing:** Not applicable

0000 **Piece Weight:** Not applicable

1 **Additional Product Options:** Products to be packed are gizzards (71901), livers (72001), and hearts (72101) in approximately equal numbers.

Packaging Requirements

08 **Internal Packaging:** Cup/Tub

1 **Internal Labeling:** Labeled

0 **Pack Style:** (Not specified)

01.36 **Package Weight:** Specify 01.36 Kg. (3 Lbs.) to allow the lightest tub to equal 1.36 Kg. (3 Lbs.) and the heaviest tub to equal 1.50 Kg. (3.30 Lbs.) using the tolerance of plus 10%

1 **Shipping Container:** Unlined and Unwaxed Box

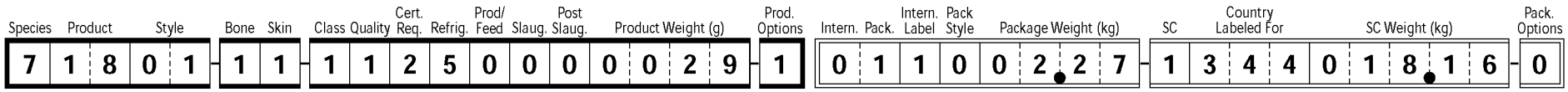
124 **Country Code for Labeling:** Labeled for sale in Canada (ISO country code for Canada is 124)

013.62 **Shipping Container Weight:** Specify 13.62 Kg. (30 Lbs.) to allow the lightest box to equal 13.62 Kg. (30 Lbs.) and the heaviest box to equal 14.43 Kg. (31.8 Lbs.) using the tolerance of plus 6%

0 **Additional Packaging Options:** (Not specified)

(d) Example Trade Description for Ordering Chicken Paws

Product Description: Frozen, processed, medium broiler/fryer paws, highest quality, packaged in individually labeled 5-Lb. bags. Packed in boxes with a net weight of 40 Lbs. USDA certification required. Labeled for sale in Hong Kong.



Product Requirements

71801	**Species, Product, Style:** Paws, processed
1	**Bone:** Bone-in
1	**Skin:** Skin-on
1	**Class:** Broiler/Fryer
1	**Quality Level:** (Highest quality) #1
2	**Certification Requirements:** Trade description certification
5	**Refrigeration:** Frozen
0	**Production and Feeding Systems:** (Not specified)
0	**Slaughter System:** (Not specified)
0	**Post Slaughter Processing:** Not applicable
0029	**Piece Weight:** Specify 0029 g, average weight, to get 14 to 17 medium-size paws per pound
1	**Additional Product Options:** Trade description certification by USDA

Packaging Requirements

01	**Internal Packaging:** Plastic bag
1	**Internal Labeling:** Labeled
0	**Pack Style:** (Not specified)
02.27	**Package Weight:** Specify 02.27 Kg. (5 Lbs.) to allow the lightest bag to equal 2.27 Kg. (5 Lbs.) and the heaviest bag to equal 2.50 Kg. (5.5 Lbs.) using the tolerance of plus 10%
1	**Shipping Container:** Unlined and Unwaxed Box
344	**Country Code for Labeling:** Labeled for sale in Hong Kong (ISO country code for Hong Kong is 344)
018.16	**Shipping Container Weight:** Specify 18.16 Kg. (40 Lbs.) to allow the lightest box to equal 18.16 Kg. (40 Lbs.) and the heaviest box to equal 19.25 Kg. (42.4 Lbs.) using the tolerance of plus 6%
0	**Additional Packaging Options:** (Not specified)

71.140 Major List of Trade Descriptions for Chicken

The following chicken products and product styles are defined in this standard.

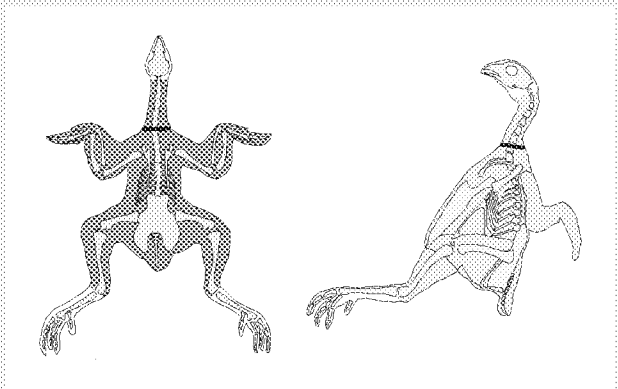
Code	Product
01	**Whole Bird**
02	**Cut-Up**
03	**Front Half**
04	**Back Half**
05	**Breast Quarter**
06	**Whole Breast**
07	**Split Breast**
08	**Tenderloin**
09	**Leg Quarter**
10	**Leg**
11	**Thigh**
12	**Drum**
13	**Wing**
14	**Back**
15	**Reserved (for Tail)**
16	**Neck**
17	**Reserved (for Head)**
18	**Paws/Feet**
19	**Gizzards**
20	**Livers**
21	**Hearts**
22	**Testes**
23	**Skin**
24	**Abdominal Fat**
40	**Product Combinations**
50	**Mechanically Separated Chicken**
51	**Seasoned Mechanically Separated Chicken**
52	**Reserved (for Ground Chicken)**

Code	Product Style
70101	Whole Bird
70102	Whole Bird w/out Giblets (W.O.G.)
70201	2-Piece Cut-Up (Split Bird)
70202	4-Piece Cut-Up (Quartered Bird)
70203	6-Piece Cut-Up
70204	8-Piece Cut-Up, Traditional
70205	8-Piece Cut-Up, Non-Traditional
70206	9-Piece Cut-Up, Traditional
70207	9-Piece Cut-Up, Country-Cut
70208	10-Piece Cut-Up
70301	Front Half
70302	Front Half w/out Wings
70401	Back Half
70402	Back Half w/out Tail
70501	Breast Quarter
70502	Breast Quarter w/out Wing
70601	Whole Breast w/Ribs & Tenderloins
70602	Bone-in Whole Breast w/Ribs and Wings
70603	Boneless Whole Breast w/Rib Meat, w/out Tenderloins
70604	Boneless Whole Breast w/Tenderloins
70605	Boneless Whole Breast w/out Tenderloins
70701	Bone-in Split Breast w/Ribs
70702	Bone-in Split Breast w/Ribs & Wing
70703	Boneless Split Breast w/Rib Meat
70704	Boneless Split Breast w/out Rib Meat
70705	Partially Boneless Split Breast w/Rib Meat & 1st Wing Segment
70801	Tenderloin
70802	Tenderloin w/Tendon Clipped
70901	Leg Quarter
70902	Leg Quarter w/out Tail
70903	Leg Quarter w/out Tail or Abdominal Fat
70904	Long-Cut Drumstick and Thigh Portion w/Back
71001	Whole Leg
71002	Whole Leg w/Abdominal Fat
71101	Thigh
71102	Bone-in Thigh w/Back Portion (Thigh Quarter)
71103	Boneless Trimmed Thigh
71201	Drumstick
71202	Slant-Cut Drumstick
71301	Whole Wing
71302	1st & 2nd Segment Wing (V-Wing)
71303	2nd & 3rd Segment Wing (2-Joint Wing)
71304	1st Segment Wing (Wing Drummette)
71305	2nd Segment Wing (Wing Flat)
71306	3rd Segment Wing (Wing Tip)
71307	1st Segment & 2nd Segment Wings (Disjointed Wings)
71401	Stripped Lower Back
71402	Lower Back
71403	Upper Back
71404	Whole Back
71601	Neck
71801	Processed Paws
71802	Processed Feet
71803	Unprocessed Paws
71804	Unprocessed Feet
71901	Gizzards, Processed
72001	Livers
72101	Hearts
72201	Testes (Fries, Testicles)
72301	Breast Skin
72302	Thigh/Leg Skin
72303	Body Skin
72401	Abdominal Fat (Leaf Fat)
74001	2-Product Combinations
74002	3-Product Combinations
74003	4-Product Combinations
75001	Mechanically Separated Chicken (MSC), Over 20% Fat
75002	MSC, 15-20% Fat
75003	MSC, Under 15% Fat
75004	Mechanically Separated Chicken w/out Skin, Under 15% Fat
75101	Seasoned Mechanically Separated Chicken (Seasoned MSC), Over 20% Fat
75102	Seasoned MSC, 15-20% Fat
75103	Seasoned MSC, Under 15% Fat
75104	Seasoned Mechanically Separated Chicken w/out Skin, Under 15% Fat

71.150 Trade Descriptions for Chicken

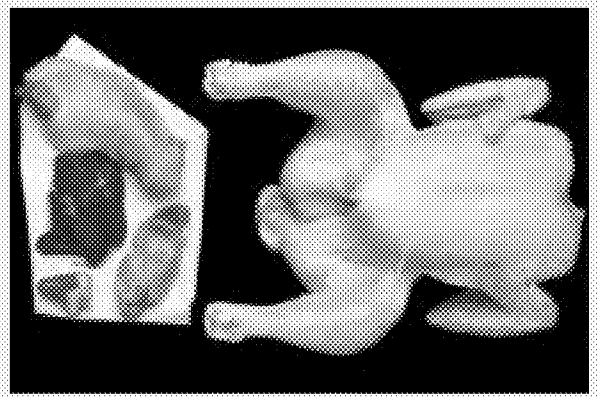
CHICKEN – Whole Bird

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	1	0	1	1																



A "whole bird" consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the tail may or may not be present. The gizzard, heart, liver, and neck with or without skin (giblet pack) are included as separate parts (see Notes).

70101-11 Bone-in, Skin-on, White or Yellow
70101-12 Bone-in, Skinless



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 10% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Package (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed (23% for packages with one piece))

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

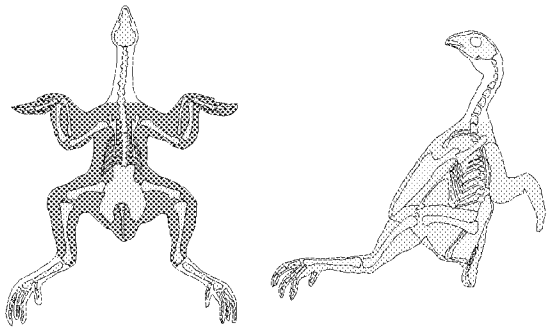
Notes
The giblets will be: (1) stuffed inside the bird, (2) packaged (in paper or plastic) with the bird, or (3) wrapped (in paper or plastic) and stuffed inside the bird. Some giblet packs may not have an equal number of organs. Piece weight of exported product is commonly specified in 100-gram increments.

0 = Not Applicable or Not Specified

Whole Bird
White and Dark Meat

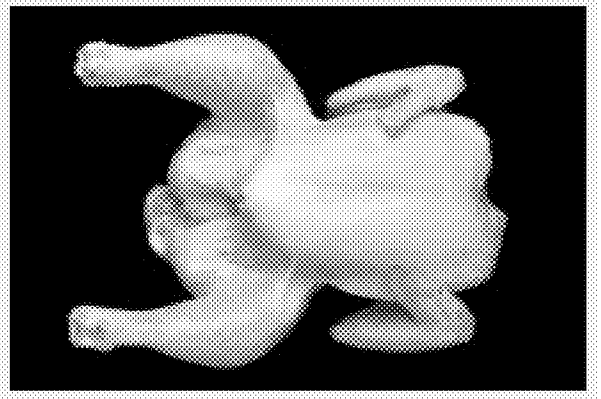
CHICKEN – Whole Bird Without Giblets (W.O.G.)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	1	0	2	1																



A "whole bird without giblets" consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the tail may or may not be present.

70102-11 Bone-in, Skin-on, White or Yellow
70102-12 Bone-in, Skinless



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 10% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Package (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
05. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed (23% for packages with one piece))

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
Piece weight of exported product is commonly specified in 100-gram increments.

0 = Not Applicable or Not Specified

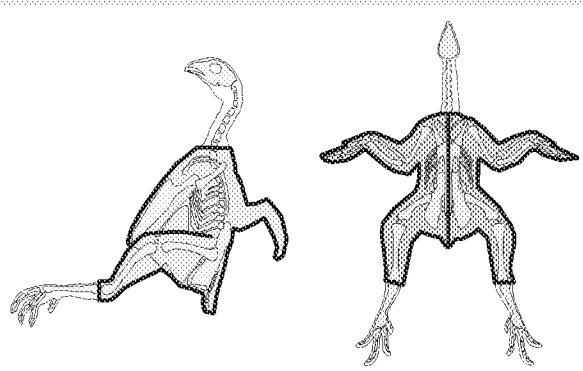
Whole Bird without Giblets (W.O.G.)
White and Dark Meat

70102

Plaintiff's Exhibit H

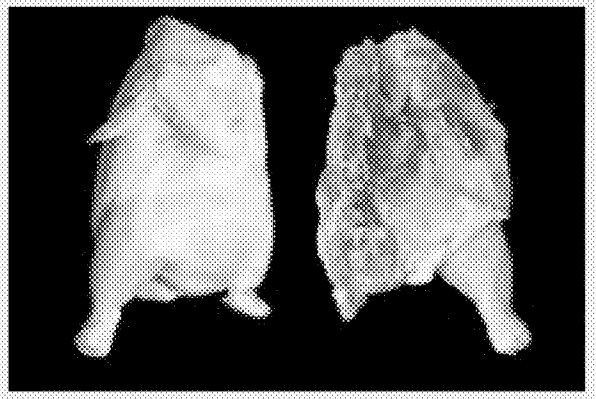
CHICKEN – Two-Piece Cut-Up (Split Bird)

Species	Product		Style		Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	2	0	1	1																		



A "2-piece cut-up chicken" is produced by splitting a whole bird without giblets (70102) end to end through the back and breast to produce approximately equal left and right carcass halves. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70201-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Package (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 23% allowed for packages with one half of a cut-up bird, 10% for packages with more than two or more halves)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

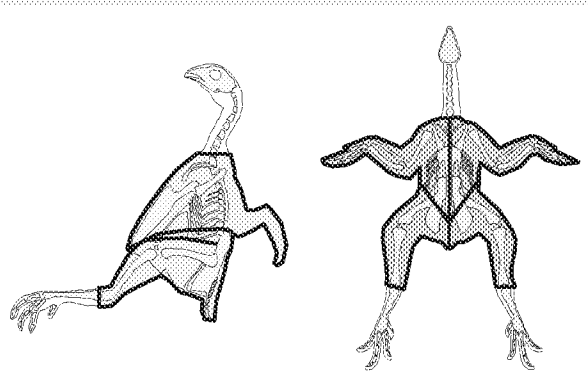
2-Piece Cut-Up (Split Bird)
White and Dark Meat

70201

Plaintiff's Exhibit H

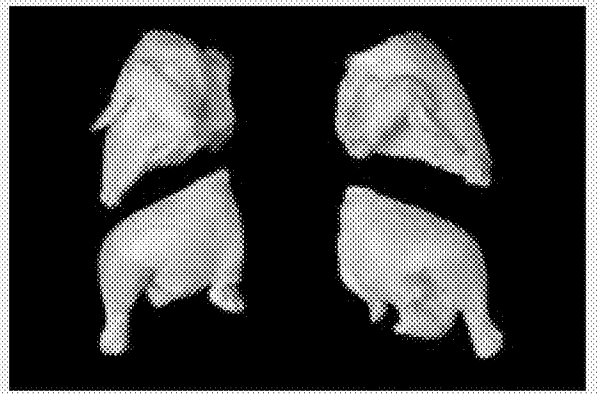
CHICKEN – Four-Piece Cut-Up (Quartered Bird)

Species	Product		Style		Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	2	0	2	1																		



A "4-piece cut-up chicken" is produced by cutting a whole bird without giblets (70102) into 2 breast quarters with wings attached and 2 leg quarters. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70202-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Package (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
0. Not applicable

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 23% allowed for packages with one cut-up bird, plus 10% for packages with more than one bird)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

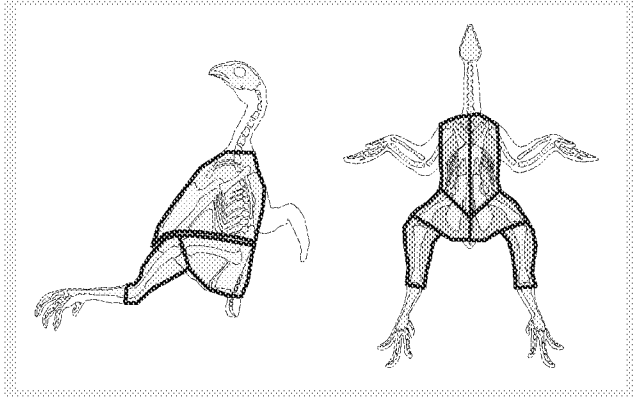
0 = Not Applicable or Not Specified

4-Piece Cut-Up (Quartered Bird)
White and Dark Meat

70202

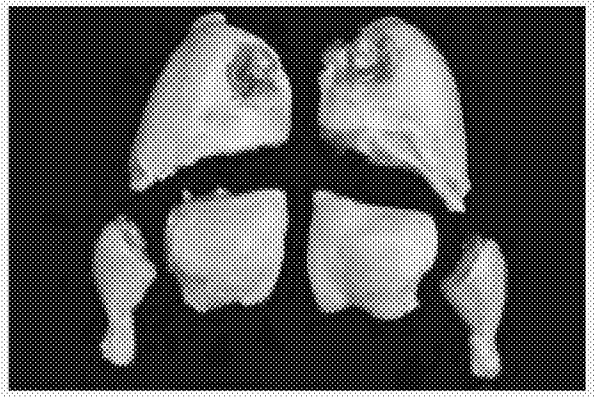
CHICKEN – Six-Piece Cut-Up

Species	Product		Style		Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	2	0	3	1																		



A "6-piece cut-up chicken" is produced by cutting a whole bird without giblets (70102) into 2 split breasts with back and rib portions, 2 drumsticks, and 2 thighs with back portion. The wings are removed. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70203-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Package (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
0. Not applicable

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 23% allowed for packages with one cut-up bird, plus 10% for packages with more than one bird)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

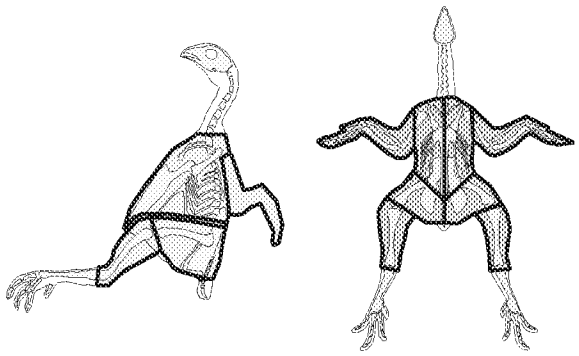
0 = Not Applicable or Not Specified

6-Piece Cut-Up
White and Dark Meat

70203

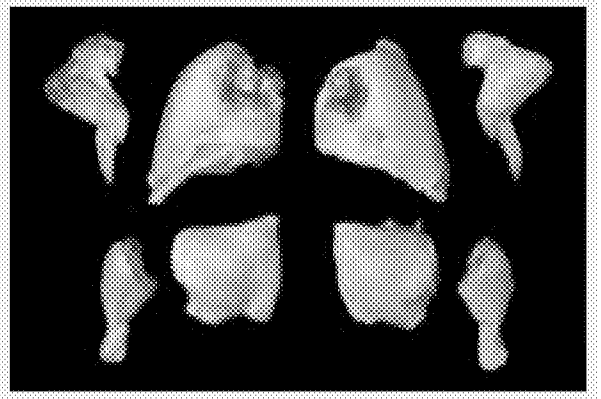
CHICKEN – Eight-Piece Cut-Up, Traditional

Species	Product		Style		Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)				Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)				SC	Country Labeled For					SC Weight (kg)				Pack. Options
7	0	2	0	4	1																														



An "8-piece traditional cut-up chicken" is produced by cutting a whole bird without giblets (70102) into 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion, and 2 wings. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70204-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Package (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
0. Not applicable

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 23% allowed for packages with one cut-up bird, plus 10% for packages with more than one bird)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

8-Piece Traditional Cut-Up
White and Dark Meat

70204

Plaintiff's Exhibit H

CHICKEN - Eight Piece Cut-Up, Non-Traditional

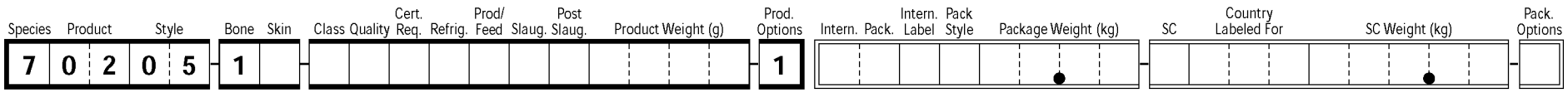


Diagram not applicable.

An "8-piece traditional cut-up chicken" is produced by cutting a whole bird without giblets (70102) into the eight pieces specified by the buyer or seller. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70205-11 Bone-in, Skin-on, White or Yellow

Photo not applicable.

Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Package (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
0. Not applicable

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 23% allowed for packages with one cut-up bird, plus 10% for packages with more than one bird)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
The buyer or seller must specify how the product is to be cut up.

0 = Not Applicable or Not Specified

8-Piece Non-Traditional Cut-Up

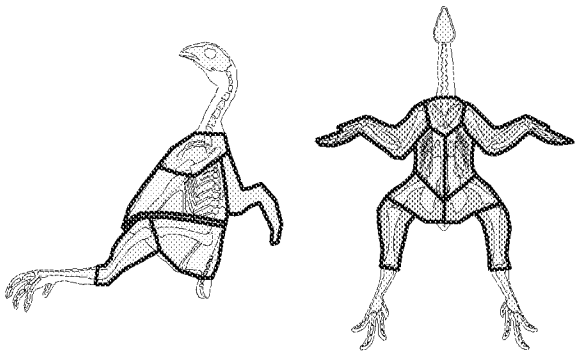
White and Dark Meat

70205

Plaintiff's Exhibit H

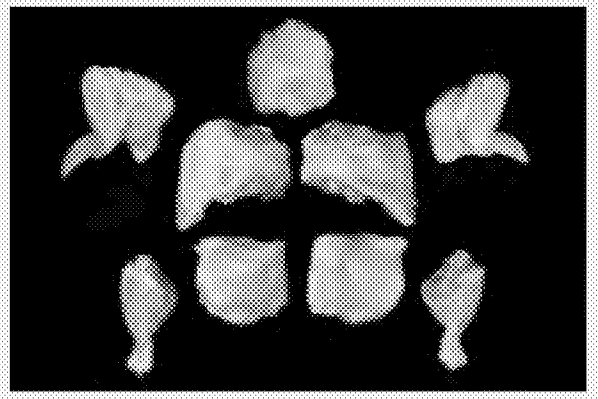
CHICKEN – Nine-Piece Cut-Up, Traditional

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	2	0	6	1																



A "9-piece traditional cut-up chicken" is produced by cutting a whole bird without giblets (70102) into 1 breast portion containing the clavicle, 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion, and 2 wings. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70206-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Package (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
0. Not applicable

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 23% allowed for packages with one cut-up bird, plus 10% for packages with more than one bird)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

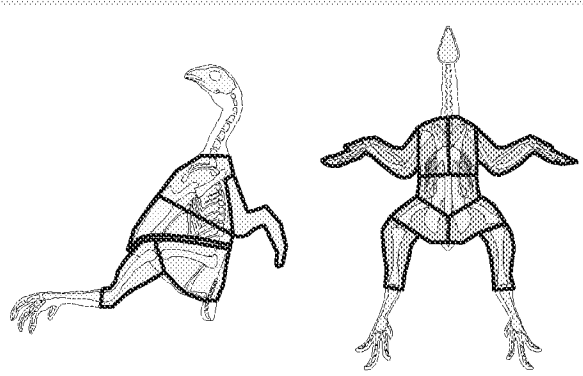
0 = Not Applicable or Not Specified

9-Piece Traditional Cut-Up
White and Dark Meat

70206

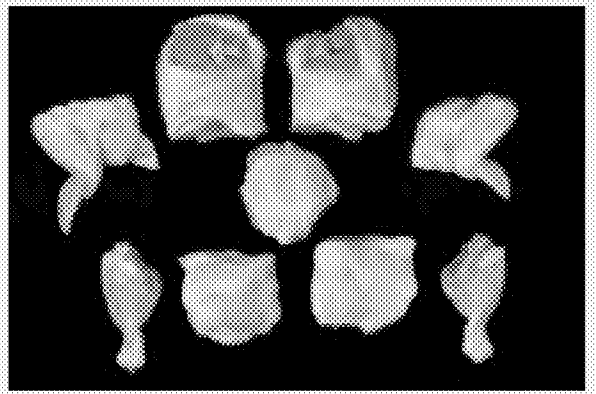
CHICKEN – Nine-Piece Cut-Up, Country-Cut

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern.	Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	2	0	7	1																	



A "9-piece country-cut cut-up chicken" is produced by cutting a whole bird without giblets (70102) into 1 lower breast portion, 2 upper split breast portions (with back and rib portions), 2 drumsticks, 2 thighs with back portion, and 2 wings. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70207-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Package (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
0. Not applicable

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 23% allowed for packages with one cut-up bird, plus 10% for packages with more than one bird)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

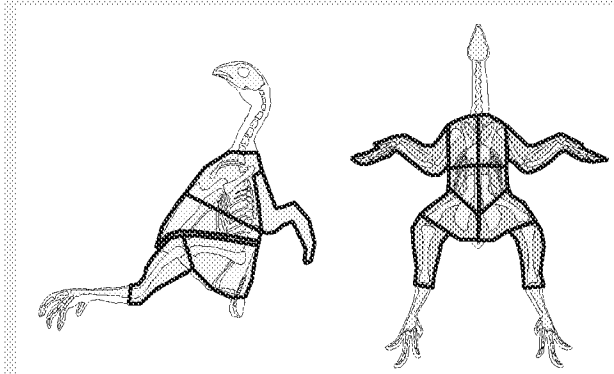
9-Piece Country-Cut Cut-Up
White and Dark Meat

70207

Plaintiff's Exhibit H

CHICKEN – Ten-Piece Cut-Up

Species	Product		Style		Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)					Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)							SC	Country Labeled For						SC Weight (kg)							Pack. Options
7	0	2	0	8	1																																					



A "10-piece cut-up chicken" is produced by cutting a whole bird without giblets (70102) into 4 equal breast portions with back and ribs, 2 thighs with back portion, 2 drumsticks, and 2 wings. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

70208-11 Bone-in, Skin-on, White or Yellow

Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems
(Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) product weight of the whole bird in grams before cutting] (Weight variation of plus or minus 10% allowed)

Internal Package (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
0. Not applicable

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 23% allowed for packages with one cut-up bird, plus 10% for packages with more than one bird)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

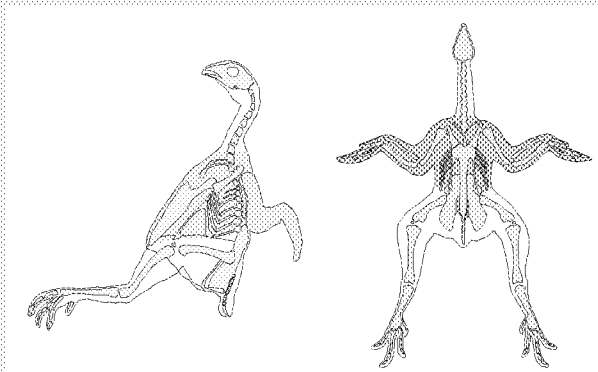
0 = Not Applicable or Not Specified

10-Piece Cut-Up
White and Dark Meat

70208

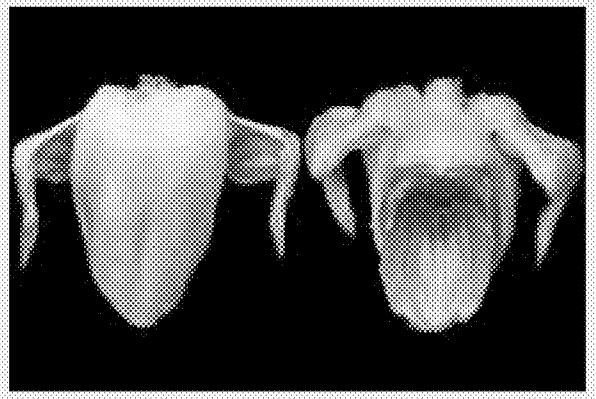
CHICKEN – Front Half

Species	Product		Style		Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	3	0	1	1																		



A "front half" is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The front half consists of a full breast with the adjacent back portion and both wings attached.

70301-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
6. Rooster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen

Production and Feeding Systems
(Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 10% allowed)

Internal Package (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

Front Half
White Meat

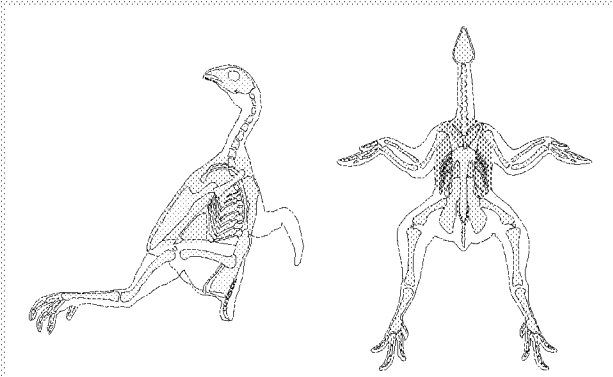
70301

Plaintiff's Exhibit H

CHICKEN – Front Half without Wings

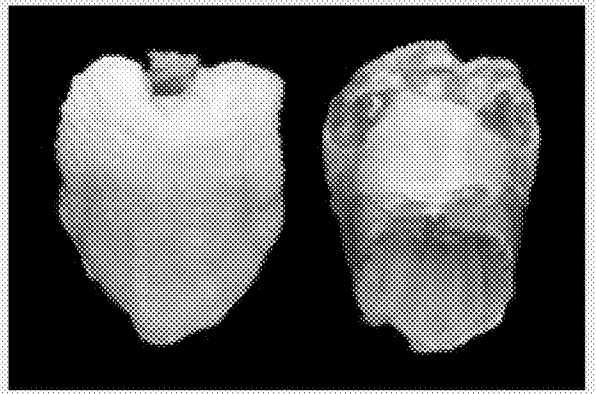
Species	Product		Style		Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)				Prod. Options
7	0	3	0	2	1													

Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)				SC	Country Labeled For				SC Weight (kg)				Pack. Options



A "front half without wings" is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum, and removing the wings. The front half without wings consists of a full breast with the adjacent back portion.

70302-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
6. Rooster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 10% allowed)

Internal Package (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
09. Box/Carton
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

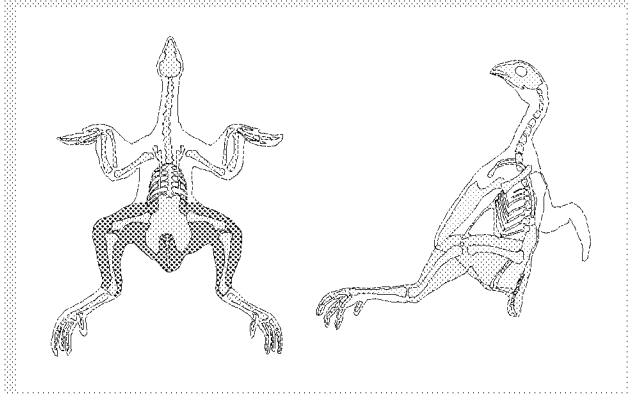
0 = Not Applicable or Not Specified

Front Half without Wings
White Meat

70302

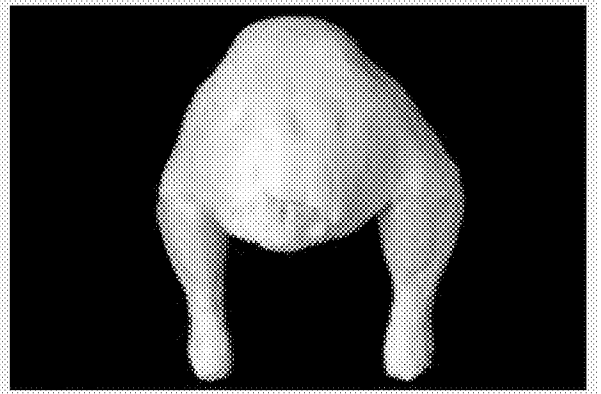
CHICKEN – Back Half (Saddle)

Species	Product		Style		Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)				Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)						SC	Country Labeled For					SC Weight (kg)					Pack. Options
7	0	4	0	1	1																																	



A "back half" is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half consists of both legs with the adjoining portion of the back, adjacent abdominal fat, and tail.

70401-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
6. Rooster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 10% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

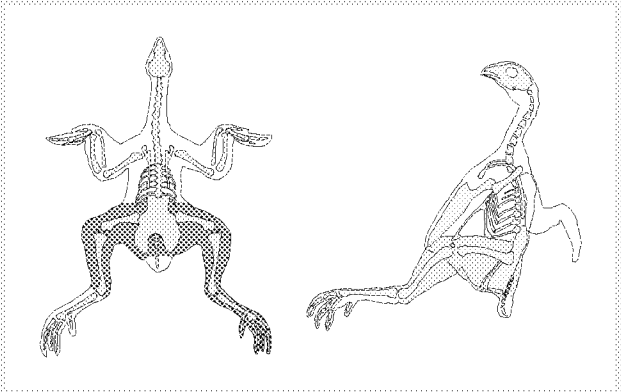
Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

Back Half (Saddle)
Dark Meat

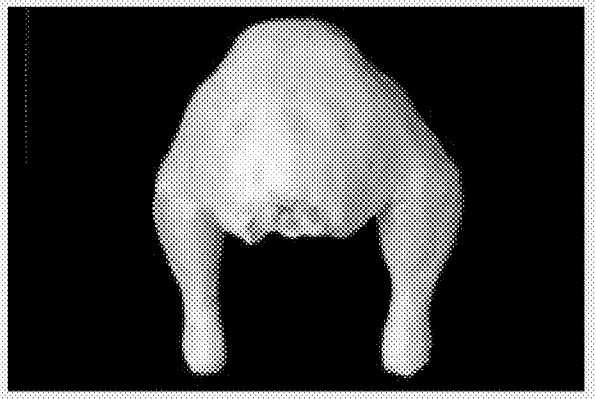
CHICKEN – Back Half without Tail (Saddle)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	4	0	2	1																



A "back half without tail" is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half without tail consists of both legs with the adjoining portion of the back and adjacent abdominal fat.

70402-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 10% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
The purchaser should note that both the back half (70401) and back half without tail (70402) are commonly called "saddles."

0 = Not Applicable or Not Specified

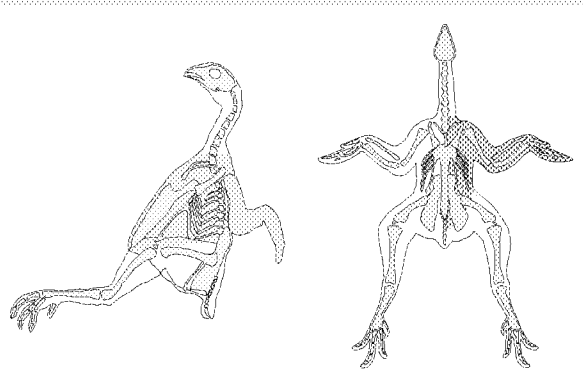
Back Half without Tail (Saddle)
Dark Meat

70402

Plaintiff's Exhibit H

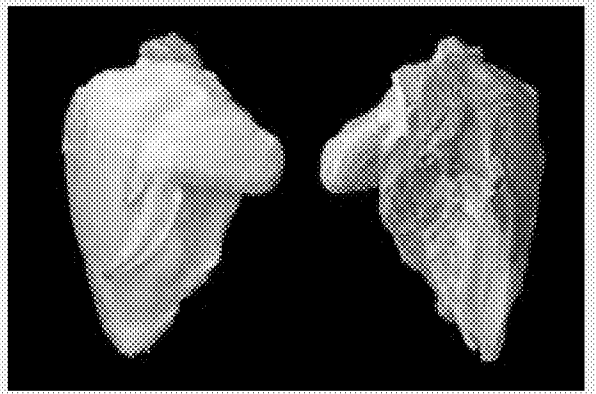
CHICKEN – Breast Quarter

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	5	0	1	1																



A "breast quarter" is produced by cutting a front half (70301) along the sternum and back into two approximately equal portions. The breast quarter consists of half of a breast with the attached wing and a portion of the back.

70501-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
A split breast with wing without the attached back portion is available as style 70702, bone-in split breast with wing.

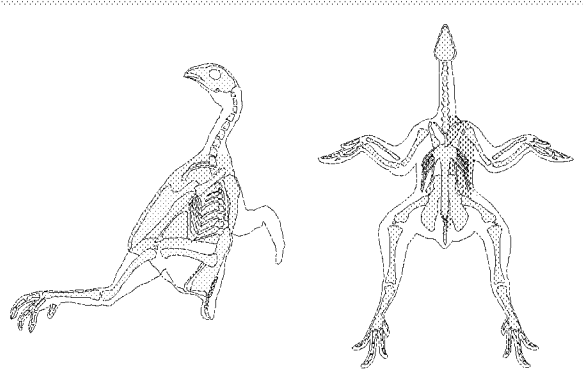
0 = Not Applicable or Not Specified

Breast Quarter
White Meat

70501

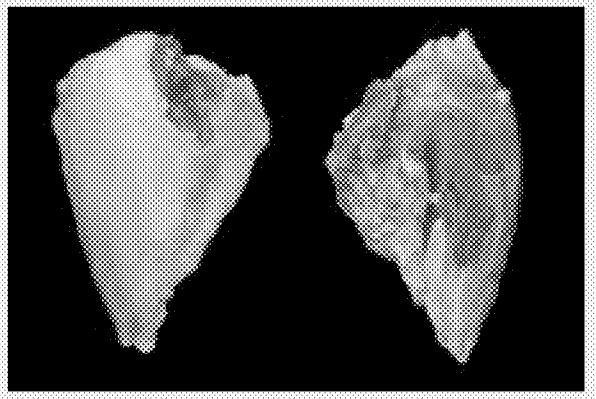
CHICKEN – Breast Quarter without Wing (Split Breast with Back Portion)

Species	Product		Style		Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	5	0	2	1																		



A "breast quarter without wing" is produced by cutting a front half without wings (70302) along the sternum and back into two approximately equal portions. The breast quarter without wing consists of half of a breast with a portion of the back.

70502-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
A split breast without back portion is available as style 70701, split breast with rib meat.

0 = Not Applicable or Not Specified

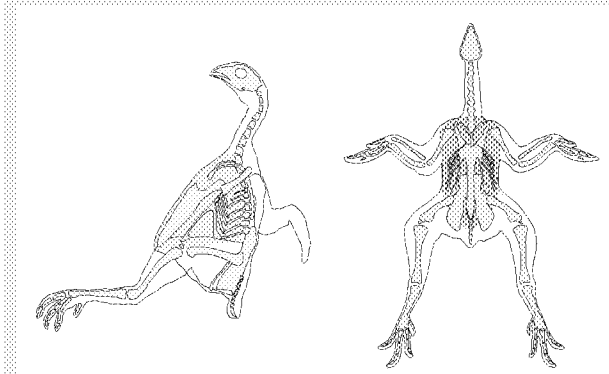
Breast Quarter without Wing (Split Breast with Back Portion)
White Meat

70502

Plaintiff's Exhibit H

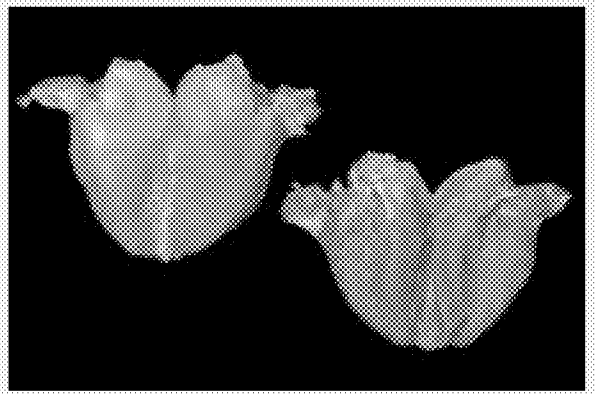
CHICKEN – Whole Breast with Ribs and Tenderloins

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	6	0	1																	



A "whole breast with ribs and tenderloins" is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The whole breast with ribs and tenderloins consists of the entire breast with rib meat and tenderloins.

70601-11 Bone-in, Skin-on, White or Yellow
70601-12 Bone-in, Skinless
70601-21 Boneless, Skin-on, White or Yellow
70601-22 Boneless, Skinless



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
5. Flat Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
Styles 70601-21, 70601-22, 70601-23, and 70601-24 are not available in U.S. Grades B or C.

0 = Not Applicable or Not Specified

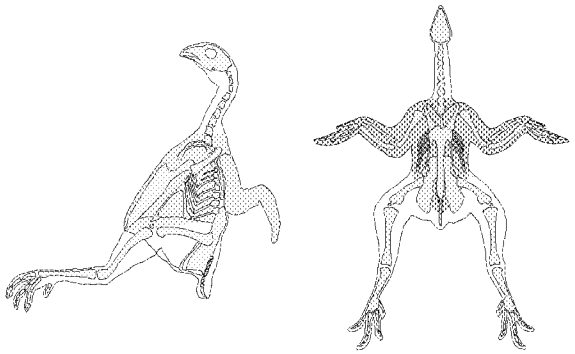
Whole Breast with Ribs and Tenderloins
White Meat

70601

Plaintiff's Exhibit H

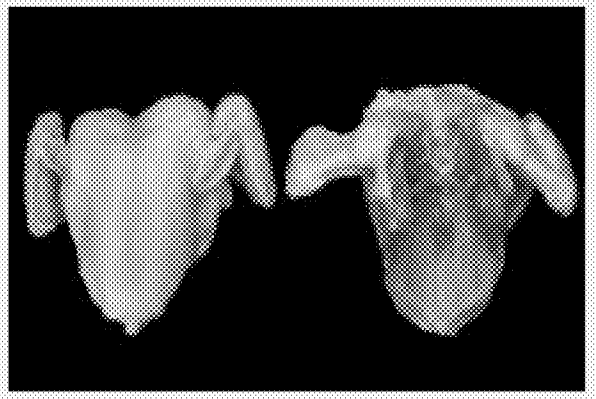
CHICKEN – Bone-In Whole Breast with Ribs and Wings

Species	Product		Style		Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	6	0	2	1																		



A "bone-in whole breast with ribs and wings" is produced from a front half (70301) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The whole breast with ribs and wings consists of the entire breast with ribs, tenderloins, and wings.

70602-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
09. Box/Carton
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

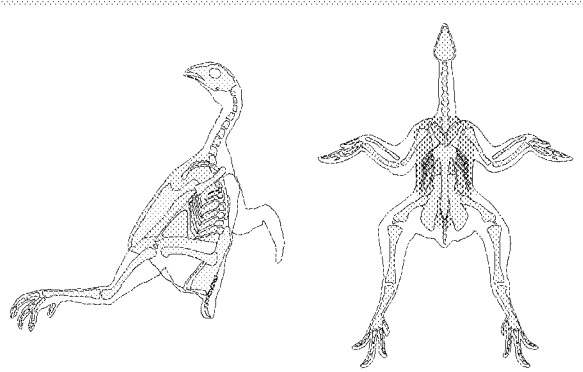
0 = Not Applicable or Not Specified

Bone-In Whole Breast with Ribs and Wings
White Meat

70602

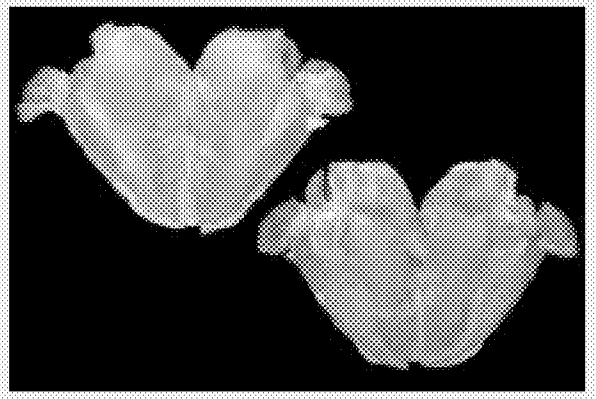
CHICKEN – Boneless Whole Breast with Rib Meat, without Tenderloins

Species	Product		Style		Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)				Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)				SC	Country Labeled For					SC Weight (kg)				Pack. Options
7	0	6	0	3	2																														



A "boneless whole breast with rib meat, without tenderloins" is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, tenderloins, neck skin, and bones are removed. The boneless whole breast with rib meat, without tenderloins consists of an entire boneless breast with rib meat.

70603-21 Boneless, Skin-on, White or Yellow
70603-22 Boneless, Skinless



Bone
2. Boneless

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Flat Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
This product is not available in U.S. Grades B or C. A boneless whole breast with rib meat and tenderloin is available as style 70601-2.

0 = Not Applicable or Not Specified

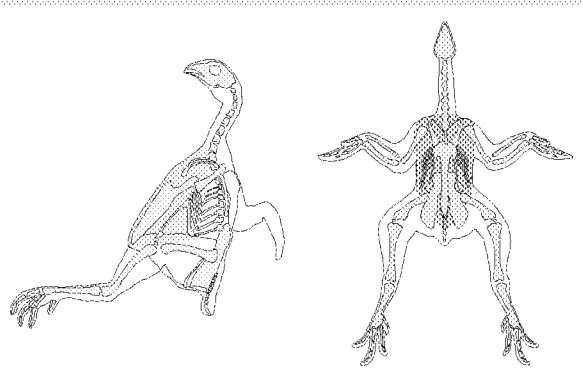
Boneless Whole Breast with Rib Meat, without Tenderloins
White Meat

70603

Plaintiff's Exhibit H

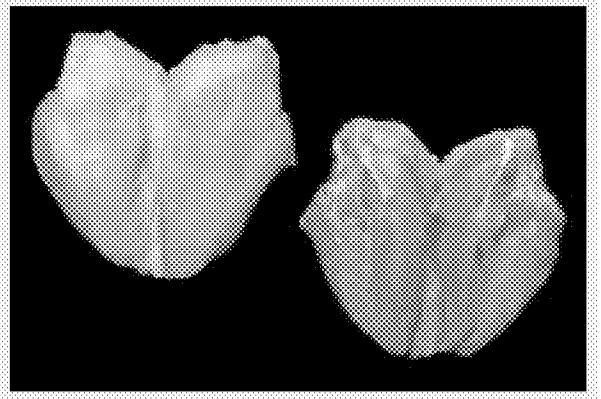
CHICKEN – Boneless Whole Breast with Tenderloins

Species	Product		Style		Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	6	0	4	2																		



A "boneless whole breast with tenderloins" is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, rib meat, neck skin, and bones are removed. The boneless whole breast with tenderloins consists of an entire boneless breast with tenderloins.

70604-21 Boneless, Skin-on, White or Yellow
70604-22 Boneless, Skinless



Bone
2. Boneless

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
5. Flat Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
This product is not available in U.S. Grades B or C.

0 = Not Applicable or Not Specified

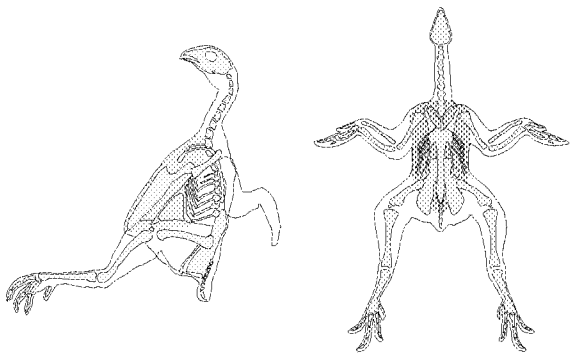
Boneless Whole Breast with Tenderloins
White Meat

70604

Plaintiff's Exhibit H

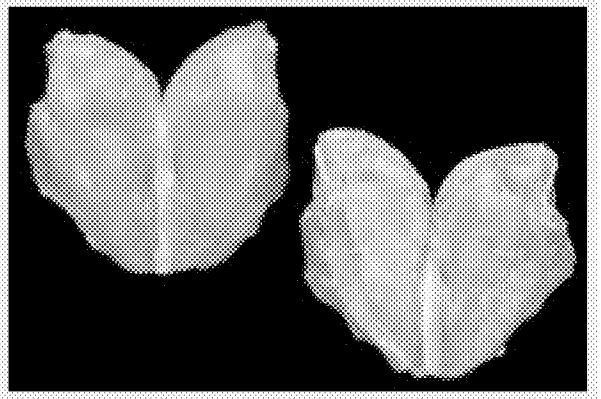
CHICKEN – Boneless Whole Breast without Tenderloins

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	6	0	5	2																



A "boneless whole breast without tenderloins" is produced from a front half without wings (70302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, rib meat, tenderloins, neck skin, and bones are removed. The boneless whole breast without tenderloins consists of an entire boneless breast without the tenderloins.

70605-21 Boneless, Skin-on, White or Yellow
70605-22 Boneless, Skinless



Bone
2. Boneless

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
5. Flat Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
This product is not available in U.S. Grades B or C.

0 = Not Applicable or Not Specified

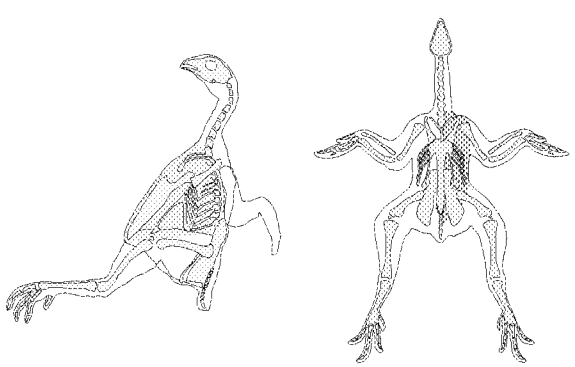
Boneless Whole Breast without Tenderloins
White Meat

70605

Plaintiff's Exhibit H

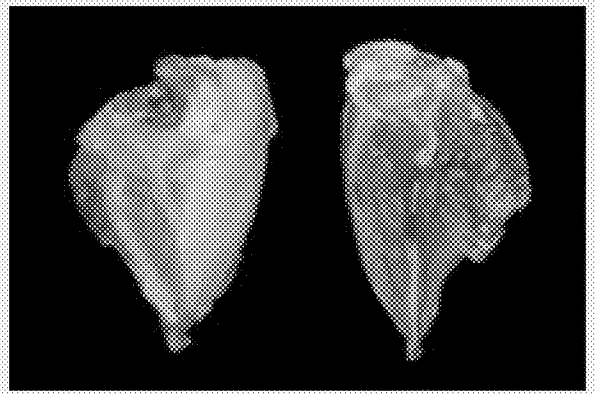
CHICKEN – Bone-In Split Breast with Ribs

Species	Product		Style		Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	7	0	1	1																		



A "bone-in split breast with ribs" is produced by cutting a bone-in whole breast with ribs and tenderloins (70601) into two approximately equal portions along the center of the sternum. A bone-in split breast with ribs consists of one-half of a whole breast with the attached rib meat, tenderloin, and bones (see Notes).

70701-11 Bone-in, Skin-on, White or Yellow
70701-12 Bone-in, Skinless



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
A bone-in split breast with ribs is also called a "bone-in breast half with rib meat" if the breast is equally divided. A split breast with attached back portion is available as style 70502, breast quarter without wing.

0 = Not Applicable or Not Specified

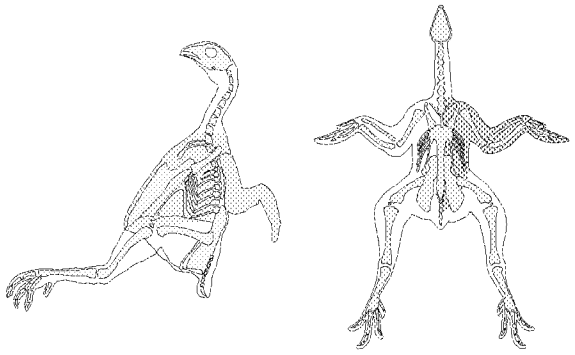
Bone-In Split Breast with Ribs
White Meat

70701

Plaintiff's Exhibit H

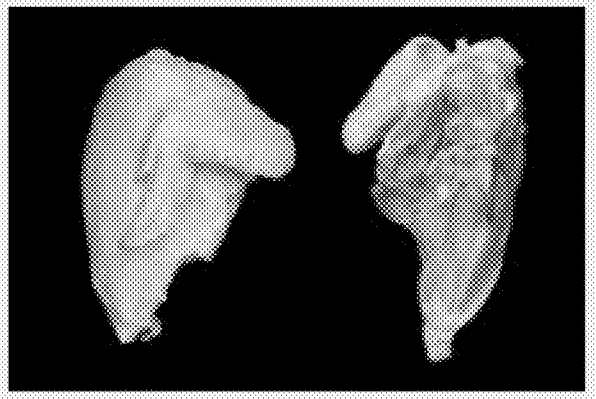
CHICKEN – Bone-In Split Breast with Ribs and Wing

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	7	0	2	1																



A "bone-in split breast with ribs and wing" is produced by cutting a bone-in whole breast with ribs and wings (70602) into two approximately equal portions along the center of the sternum. A split breast with ribs and wing consists of one-half of a whole breast with the attached rib meat, wing, tenderloin, and bones (see Notes).

70702-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
A bone-in split breast with ribs and wing is also called a "bone-in breast half with wing" if the breast is equally divided. A split breast with wing and attached back portion is available as style 70501, breast quarter.

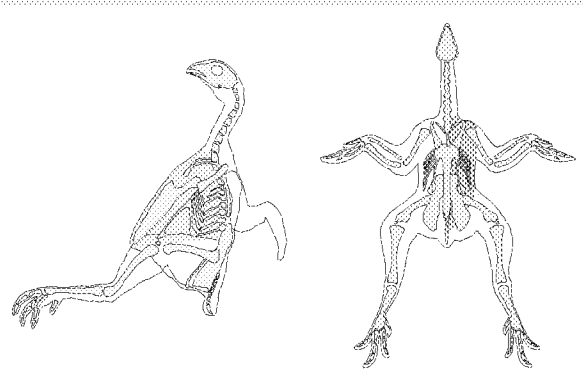
0 = Not Applicable or Not Specified

Bone-In Split Breast with Ribs and Wing
White Meat

70702

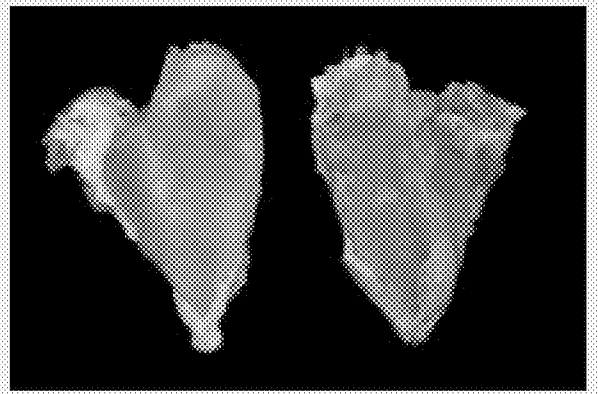
CHICKEN – Boneless Split Breast with Rib Meat

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	7	0	3	2																



A "boneless split breast with rib meat" is produced by cutting a bone-in whole breast with ribs and tenderloins (70601) into two approximately equal portions along the center of the sternum. The bones are removed. A boneless split breast with rib meat consists of one-half of a whole breast with the attached rib meat. The tenderloin may or may not be present.

70703-21 Boneless, Skin-on, White or Yellow
70703-22 Boneless, Skinless



Bone
2. Boneless

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
5. Flat Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
A boneless split breast with rib meat is also called a "boneless breast half with rib meat" if the breast is equally divided. This product is not available in U.S. Grades B or C.

0 = Not Applicable or Not Specified

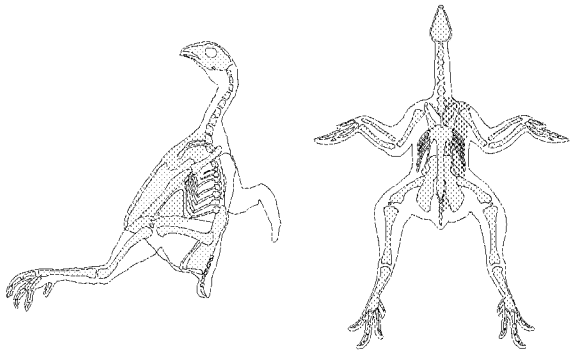
Boneless Split Breast with Rib Meat
White Meat

70703

Plaintiff's Exhibit H

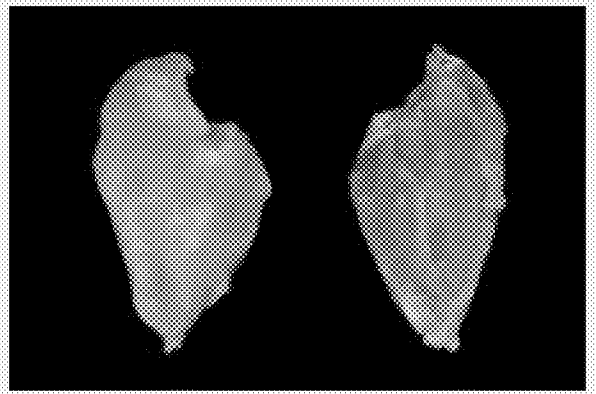
CHICKEN – Boneless Split Breast without Rib Meat

Species	Product		Style		Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)				Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)				SC	Country Labeled For				SC Weight (kg)				Pack. Options
7	0	7	0	4	2																												



A "boneless split breast without rib meat" is produced by cutting a bone-in whole breast with ribs and tenderloins (70601) into two approximately equal portions along the center of the sternum. The rib meat and bones are removed. A boneless split breast without rib meat consists of one-half of a whole breast. The tenderloin may or may not be present.

70704-21 Boneless, Skin-on, White or Yellow
70704-22 Boneless, Skinless



Bone
2. Boneless

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
5. Flat Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
A boneless split breast without rib meat is also called a "boneless breast half" if the breast is equally divided. This product is not available in U.S. Grades B or C.

0 = Not Applicable or Not Specified

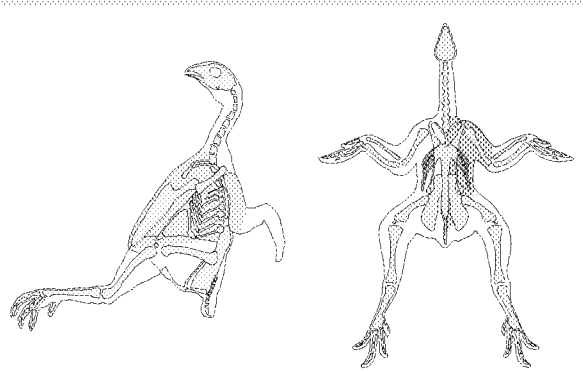
Boneless Split Breast without Rib Meat
White Meat

70704

Plaintiff's Exhibit H

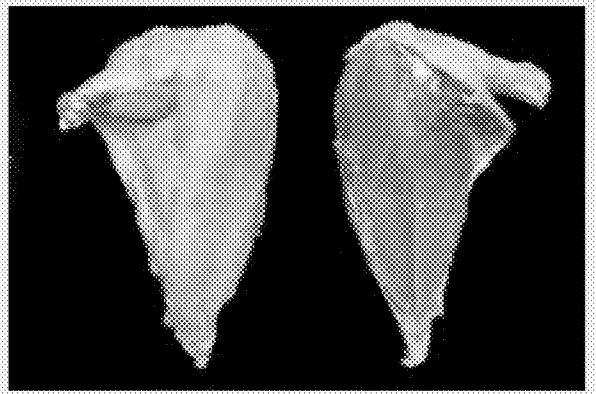
CHICKEN – Partially Boneless Split Breast with Rib Meat and First Wing Segment (Airline Breast, French Cut)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	7	0	5	3																



A "partially boneless split breast with rib meat and first segment wing" is produced by cutting a bone-in whole breast with ribs and wings (70602) into two approximately equal portions along the center of the sternum, and removing the second and third wing segments and the breast bones. A partially boneless split breast with rib meat and the first segment wing consists of one-half of a whole breast with rib meat and the first segment of the wing (with humerus bone). The tenderloin may or may not be present.

70705-31 Partially Boneless, Skin-on, White or Yellow



Bone
3. Partially Boneless

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Box/Carton
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
This product is not available in U.S. Grades B or C.

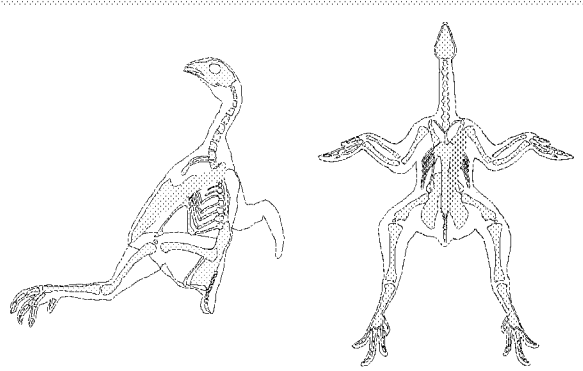
0 = Not Applicable or Not Specified

Partially Boneless Split Breast with Rib Meat and First Wing Segment (Airline Breast, French Cut)
White Meat

CHICKEN – Tenderloin

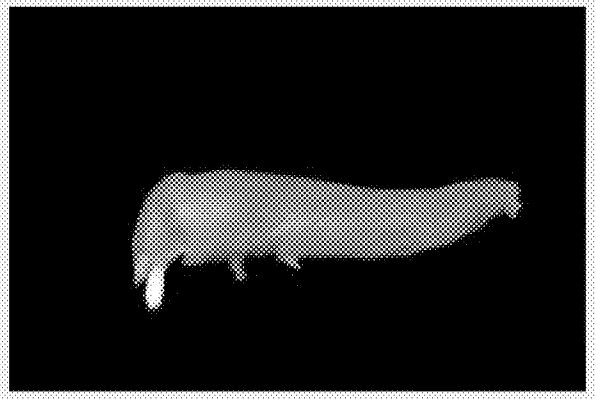
Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options
7	0	8	0	1	2	2	1					0 0 0 0	

Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options



A "tenderloin" is produced by separating the inner pectoral muscle from the breast and the sternum. The tenderloin consists of a single intact muscle with the embedded tendon.

70801-22 Boneless, Skinless



Bone
2. Boneless

Skin
2. Skinless

Class
1. Broiler/Fryer

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
5. Flat Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
The tenderloin is not available: (1) as a bone-in or skin-on part, or (2) in U.S. Grades B or C.

0 = Not Applicable or Not Specified

Tenderloin
White Meat

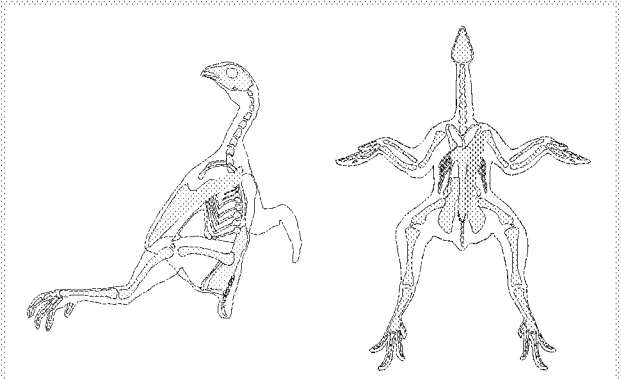
70801

Plaintiff's Exhibit H

CHICKEN – Tenderloin with Tendon Clipped (Clipped Tenderloin)

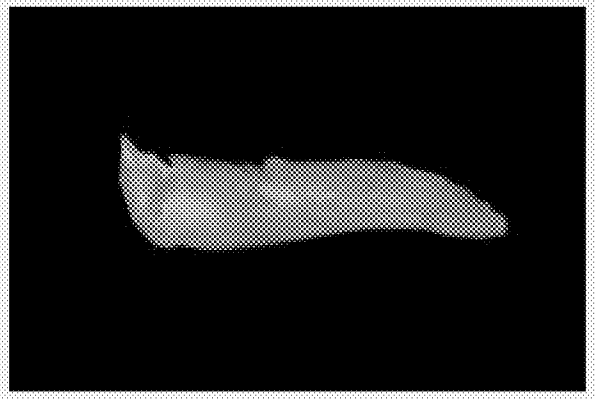
Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options
7	0	8	0	2	2	2	1						0 0 0 0	

Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options



A "tenderloin with tendon clipped" is produced by separating the inner pectoral muscle from the breast and the sternum. The protruding portion of the tendon is removed. The tenderloin with tendon clipped consists of a single intact muscle.

70802-22 Boneless, Skinless



Bone
2. Boneless

Skin
2. Skinless

Class
1. Broiler/Fryer

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
5. Flat Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
The tenderloin with tendon clipped is not available: (1) as a bone-in or skin-on part, or (2) in U.S. Grades B or C.

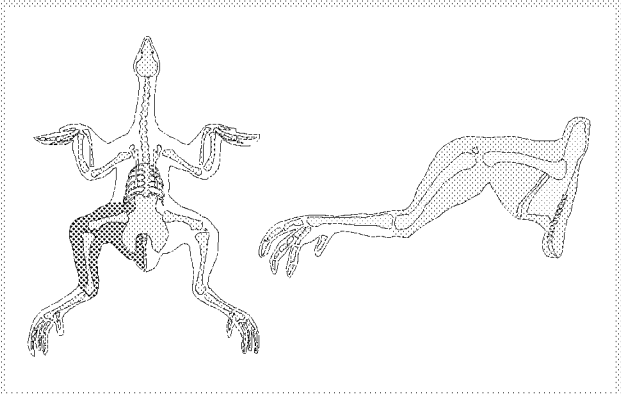
0 = Not Applicable or Not Specified

Tenderloin with Tendon Clipped (Clipped Tenderloin)
White Meat

70802

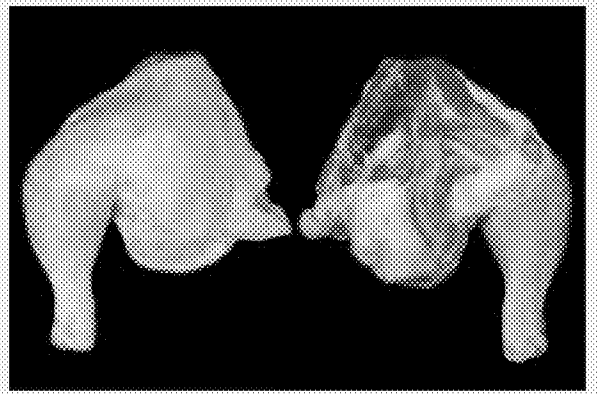
CHICKEN – Leg Quarter

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	9	0	1	1																



A "leg quarter" is produced by cutting a back half (70401) along the center of the backbone into two approximately equal parts. The leg quarter consists of an intact part that includes the drumstick, thigh with adjoining portion of the back, abdominal fat, and tail.

70901-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

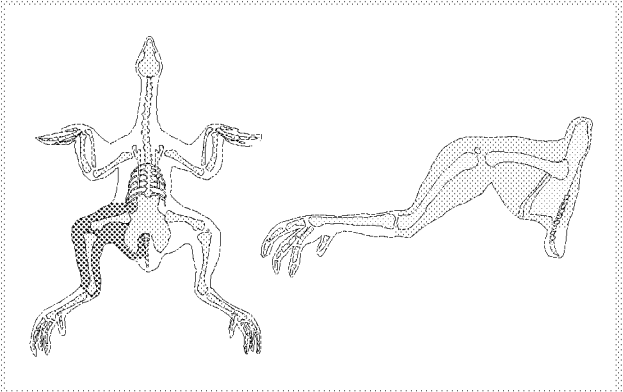
Notes
The leg quarter is commonly layer packed in boxes.

0 = Not Applicable or Not Specified

Leg Quarter
Dark Meat

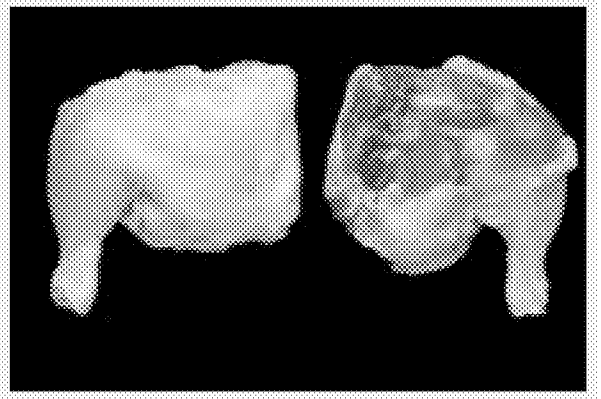
CHICKEN – Leg Quarter without Tail

Species	Product		Style		Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	9	0	2	1																		



A "leg quarter without tail" is produced by cutting a back half without tail (70402) along the center of the backbone into two approximately equal parts. The leg quarter without tail consists of an intact part that includes the drumstick, thigh with adjoining portion of the back, and abdominal fat.

70902-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
The leg quarter without tail is commonly layer packed in boxes.

0 = Not Applicable or Not Specified

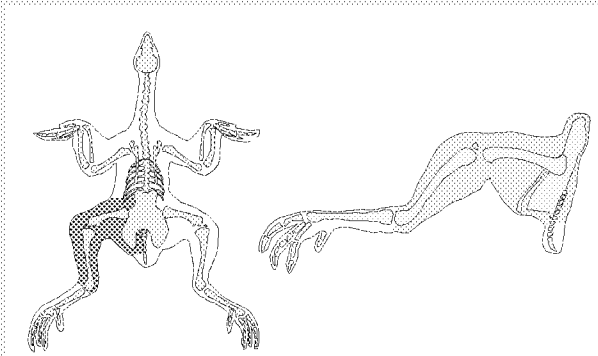
Leg Quarter without Tail
Dark Meat

70902

Plaintiff's Exhibit H

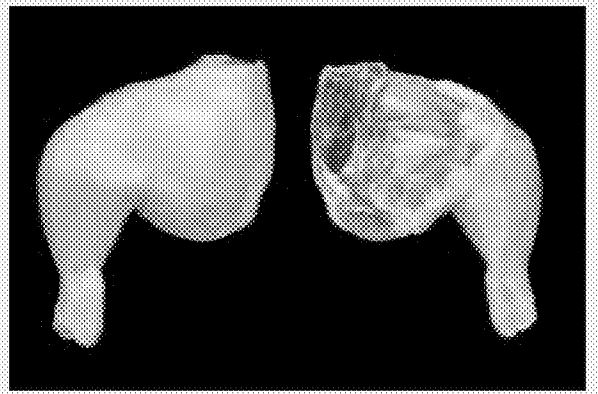
CHICKEN – Leg Quarter without Tail or Abdominal Fat

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	9	0	3	1																



A "leg quarter without tail or abdominal fat" is produced by cutting a back half without tail (70402) along the center of the backbone into two approximately equal parts and removing the abdominal fat. The leg quarter without tail or abdominal fat consists of an intact part that includes the drumstick and thigh with adjoining portion of the back.

70903-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
The leg quarter without tail or abdominal fat is commonly layer packed in boxes.

0 = Not Applicable or Not Specified

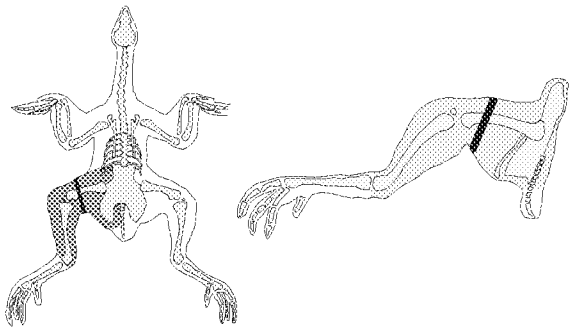
Leg Quarter without Tail or Abdominal Fat
Dark Meat

70903

Plaintiff's Exhibit H

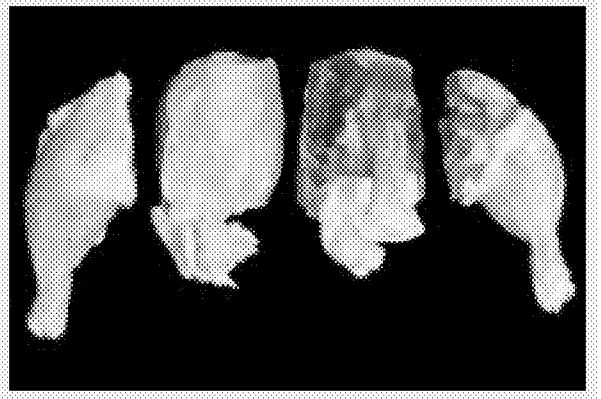
CHICKEN – Long-Cut Drumstick and Thigh Portion with Back (Long-Cut Drum and Thigh Portion)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	0	9 0 4	1			9															



A "long-cut drumstick and thigh portion with back" is produced by cutting a leg quarter without tail (70902) through the thigh nearly parallel with the plane of the backbone just above the condyle. The long-cut drumstick and thigh portion with back consists of two parts: a drumstick with a portion of the thigh attached and the remaining thigh with the back portion and abdominal fat attached.

70904-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

Quality Level (Quality)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
This product is normally produced for export markets, and is not available in U.S. Grades A, B, or C.

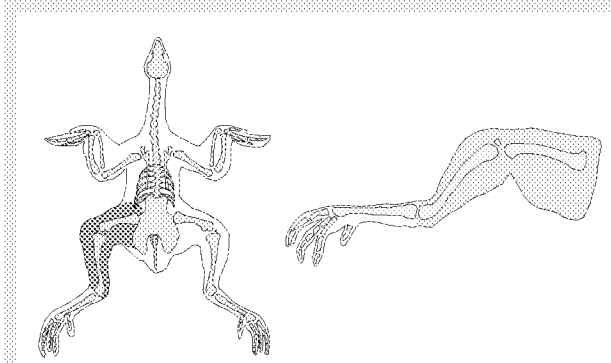
0 = Not Applicable or Not Specified

Long-Cut Drumstick and Thigh Portion with Back (Long-Cut Drum and Thigh Portion)
Dark Meat

70904

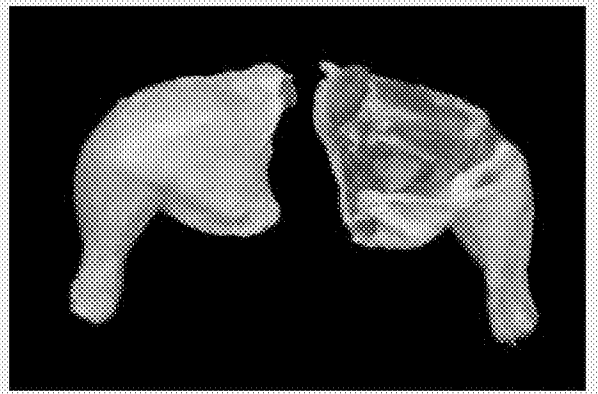
CHICKEN – Whole Leg

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	0 0 1																			



A "whole leg" is produced by separating a leg from a back half (70401) between the junction of the femur and pelvic bone. The abdominal fat and back are removed. Skin may or may not be trimmed. The whole leg consists of the thigh and drumstick.

71001-11 Bone-in, Skin-on, White or Yellow
71001-12 Bone-in, Skinless
71001-21 Boneless Skin-on, White or Yellow
71001-22 Boneless, Skinless



Bone
1. Bone-in
2. Boneless

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
7. Cornish Game Hen

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems
(Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
This product is typically used for consumer trade and commonly layer packed in boxes. Piece weight of exported product is commonly specified in 100-gram increments. Styles 71001-21, 71001-22, 71001-23, and 71001-24 are not available in U.S. Grades B or C.

0 = Not Applicable or Not Specified

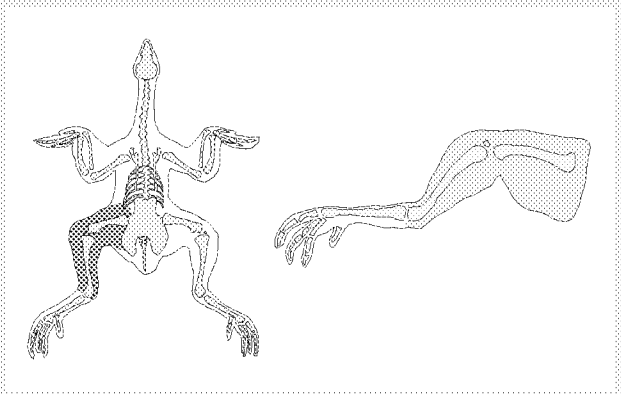
Whole Leg
Dark Meat

71001

Plaintiff's Exhibit H

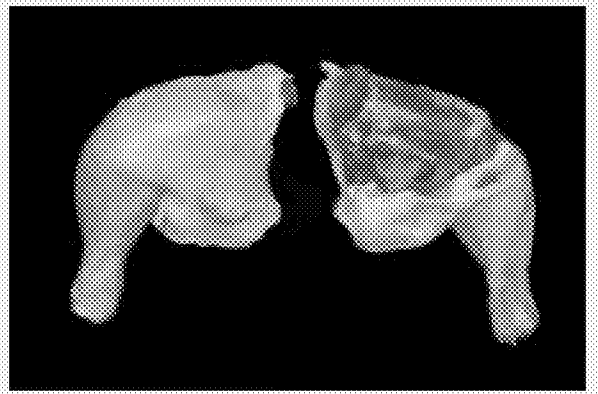
CHICKEN – Whole Leg with Abdominal Fat (Half Saddle without Back)

Species	Product		Style		Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	0	0	2	1																		



A "whole leg with abdominal fat" is produced by separating a leg from a back half (70401) between the junction of the femur and pelvic bone and removing the back. The whole leg with abdominal fat consists of the drumstick and thigh with associated skin and abdominal fat.

71002-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
7. Cornish Game Hen

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
This product is typically used for further processing. Piece weight of exported product is commonly specified in 100-gram increments. This product is not available in U.S. Grades A, B, or C.

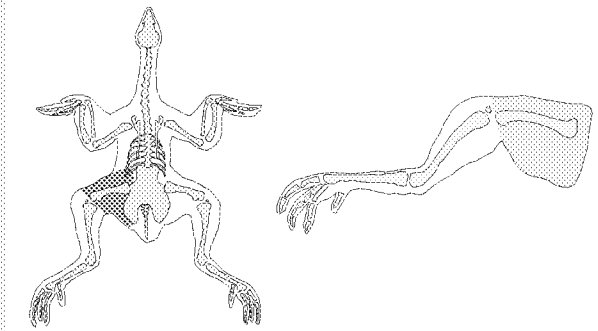
0 = Not Applicable or Not Specified

Whole Leg with Abdominal Fat
Half Saddle without Back
Dark Meat

71002

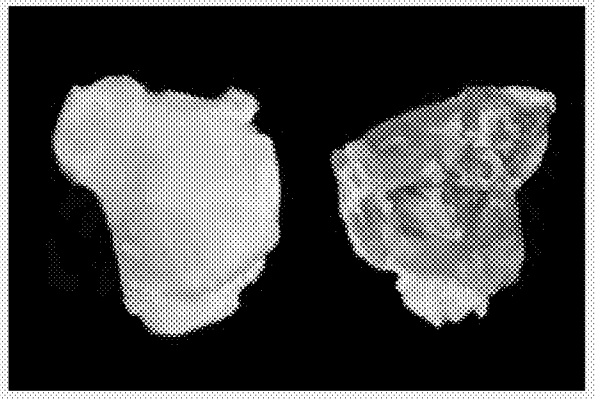
CHICKEN – Thigh

Species	Product		Style		Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)				Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)			SC	Country Labeled For		SC Weight (kg)			Pack. Options
7	1	1	0	1																										



A "thigh" is produced by cutting a whole leg (71001) at the joint between the tibia and the femur. The drumstick and patella are removed. The thigh consists of the thigh and associated fat. Meat adjacent to the ilium (oyster meat) may or may not be present.

71101-11 Bone-in, Skin-on, White or Yellow
71101-12 Bone-in, Skinless
71101-21 Boneless, Skin-on, White or Yellow
71101-22 Boneless, Skinless



Bone
1. Bone-in
2. Boneless

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
Styles 71101-21, 71101-22, 71101-23, and 71101-24 are not available in U.S. Grades B or C.

0 = Not Applicable or Not Specified

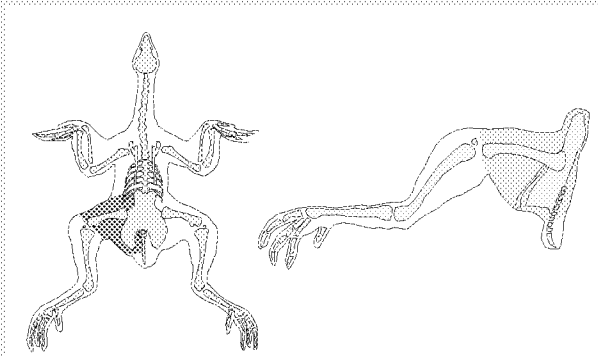
Thigh
Dark Meat

71101

Plaintiff's Exhibit H

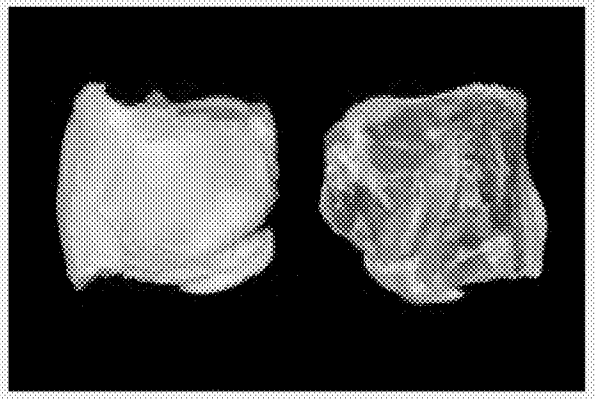
CHICKEN – Bone-in Thigh with Back Portion (Thigh Quarter)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	1	0	2	1																



A "thigh with back portion" is produced by cutting a leg quarter (70901) at the joint between the tibia and the femur. The drumstick, patella, and abdominal fat are removed. The thigh with back portion consists of the thigh, attached back portion, and associated fat. The tail and meat adjacent to the ilium (oyster meat) may or may not be present.

71102-11 Bone-in, Skin-on, White or Yellow
71102-12 Bone-in, Skinless



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

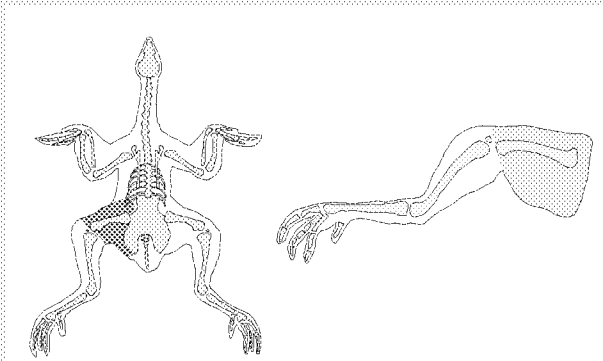
Bone-in Thigh with Back Portion (Thigh Quarter)
Dark Meat

71102

Plaintiff's Exhibit H

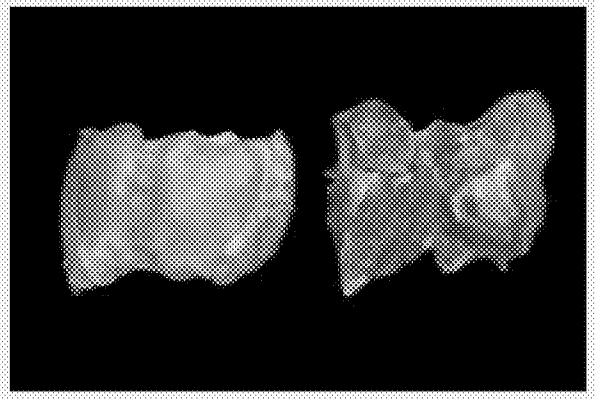
CHICKEN – Boneless Thigh, Trimmed

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	1 0 3	2																		



A "boneless trimmed thigh" is produced by cutting a whole leg (71001) at the joint between the tibia and the femur. The drumstick, patella, femur bone, and nearly all visible fat are removed. The boneless trimmed thigh consists of the thigh meat. The meat adjacent to the ilium (oyster meat) may or may not be present.

71103-21 Boneless, Skin-on, White or Yellow
70103-22 Boneless, Skinless



Bone
2. Boneless

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
The traditional boneless thigh is available as style 71101.

0 = Not Applicable or Not Specified

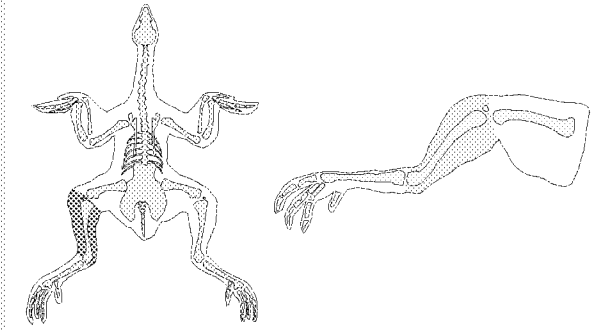
Boneless Trimmed Thigh
Dark Meat

71103

Plaintiff's Exhibit H

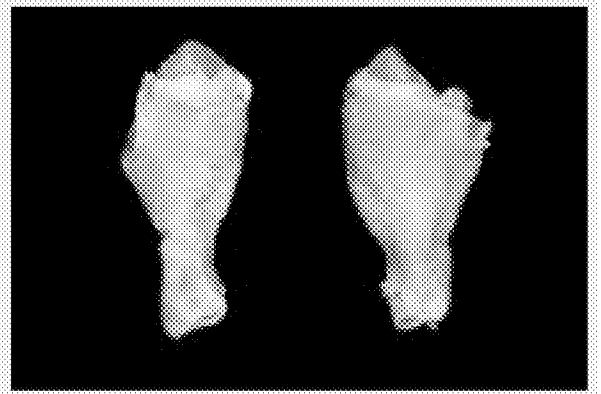
CHICKEN – Drumstick (Drum)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	2	0	1																	



A "drumstick" is produced by cutting a whole leg (71001) through the joint between the tibia and the femur. The thigh is removed. The drumstick consists of the drumstick and patella.

71201-11 Bone-in, Skin-on, White or Yellow
71201-12 Bone-in, Skinless
71201-21 Boneless, Skin-on, White or Yellow
71201-22 Boneless, Skinless



Bone
1. Bone-in
2. Boneless

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
Styles 71201-21, 71201-22, 71201-23, and 71201-24 are not available in U.S. Grades B or C.

0 = Not Applicable or Not Specified

Drumstick (Drum)
Dark Meat

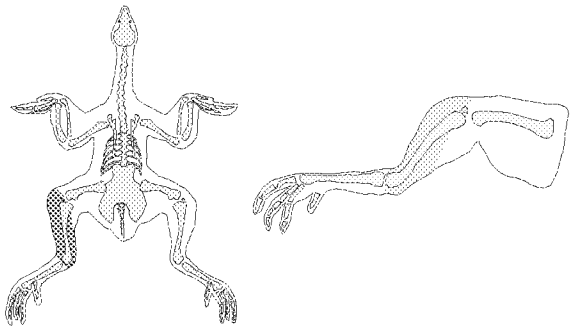
71201

Plaintiff's Exhibit H

CHICKEN – Slant-Cut Drumstick (Drum Portion)

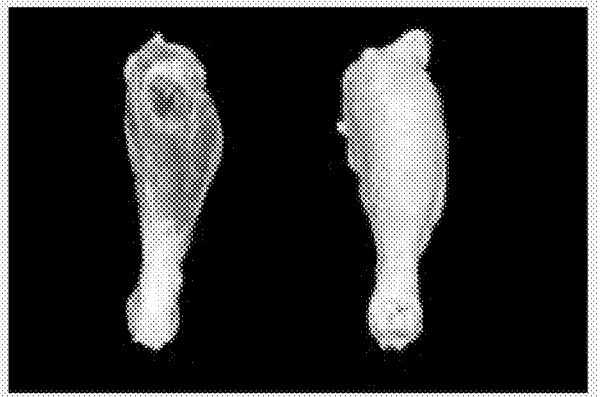
Species	Product		Style		Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)				Prod. Options
7	1	2	0	2	1													

Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)				SC	Country Labeled For			SC Weight (kg)				Pack. Options



A "slant-cut drumstick" is produced by cutting a whole leg (71001) along the tibia of the drumstick and through the joint between the tibia and the femur. The thigh and a portion of the meat on one side of the drumstick are removed. The slant-cut drumstick consists of the drumstick and the patella (see Notes).

71202-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification Required

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems
(Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) piece weight in grams before cutting] (Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
The slant-cut drumstick (71202) is generated during the thigh deboning process. The slant-cut drumstick is different from a mis-cut drumstick, also known as a "drum portion, " which has a perpendicular cut through the condyle of the tibia. Style 71202 is not available in U.S. Grades A, B, or C.

0 = Not Applicable or Not Specified

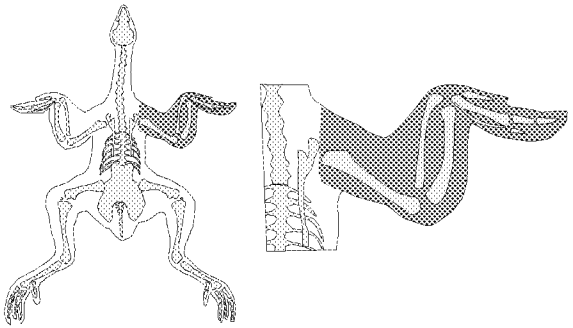
Slant-Cut Drumstick (Drum Portion)

Dark Meat

71202

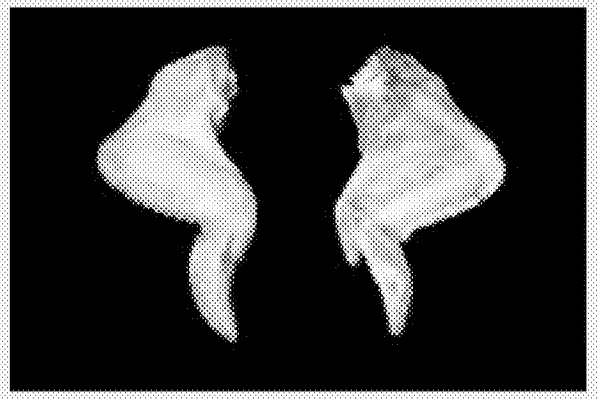
CHICKEN – Wing, Whole

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern.	Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	3 0 1	1																			



A "whole wing" is produced by cutting the wing from a whole bird without giblets (70102) at the joint between the humerus and the backbone. The wing consists of: the first segment (drummette) containing the humerus that attaches the wing to the body, second segment (flat) containing the ulna and radius, and the third segment (tip) containing the metacarpals and phalanges.

71301-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) product weight in grams]
Suggested piece weight for approximate wing count per pound:
0074 - Small wings (5-8 pieces)
0102 - Medium wings (4-5 pieces)
0170 - Jumbo wings (2-4 pieces)
(Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

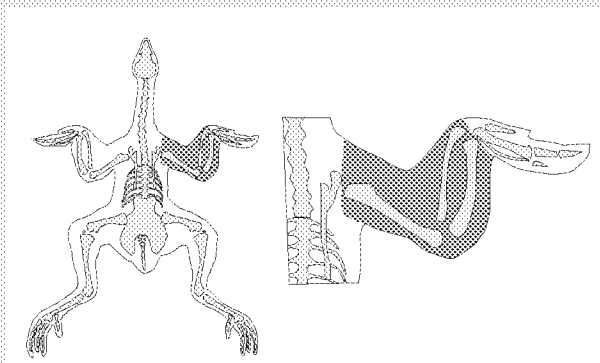
Additional Options (Add. Options)
1. No modifications to descriptions
2. Contractual modifications specified

0 = Not Applicable or Not Specified

Whole Wing
White Meat

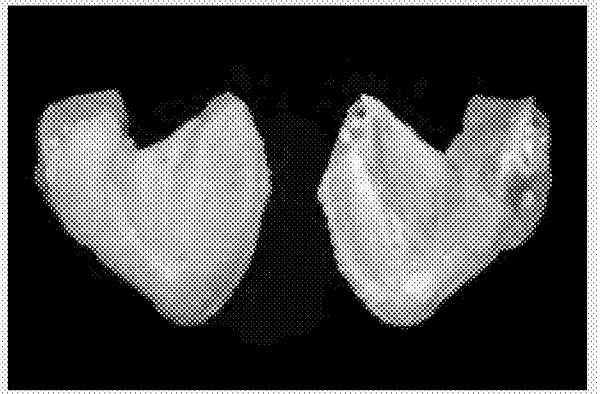
CHICKEN – First and Second Segment Wing (V-Wing)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	3	0	2	1							0 0 0 0									



A "first and second segment wing" is produced by cutting a whole wing (71301) between the second and third wing segment. The third segment (tip) is removed. The first and second segment wing consists of: the segment containing the humerus that attaches the wing to the body (drummette), and the segment containing the ulna and radius (flat).

71302-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. No modifications to descriptions
2. Contractual modifications specified

Notes
Specifying roaster or heavy fowl under Class will result in larger first and second segment wings. Style 71302 differs from the "turkey v-wings," which consist of the second and third wing segments.

0 = Not Applicable or Not Specified

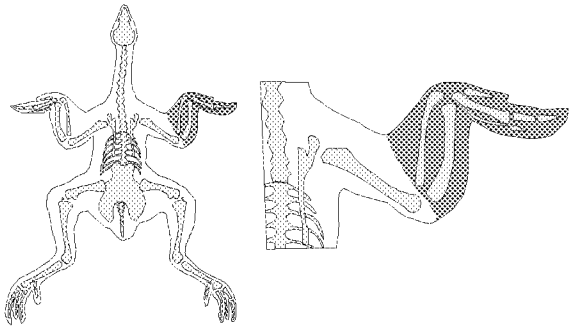
First and Second Segment Wing (V-Wing)

White Meat

71302

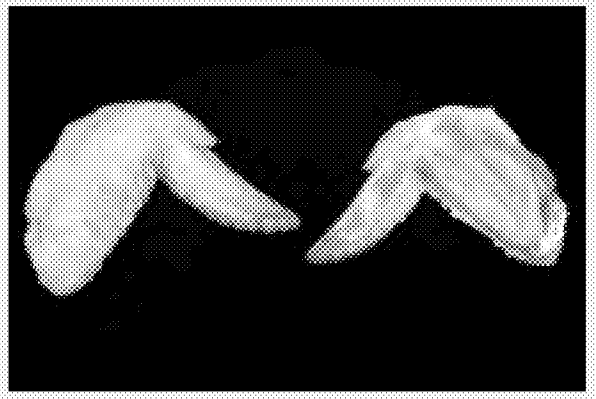
CHICKEN – Second and Third Segment Wing (2-Joint Wing, Wing Portion)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	3 0 3	1									0 0 0 0									



A "second and third segment wing" is produced by cutting a whole wing (71301) between the first and second wing segment. The first segment (drummette) is removed. The second and third segment wing consists of: the segment containing the ulna and radius (flat), and the segment containing the metacarpals and phalanges (tip).

71303-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
Specifying roaster or heavy fowl under Class will result in larger second and third segment wings.

0 = Not Applicable or Not Specified

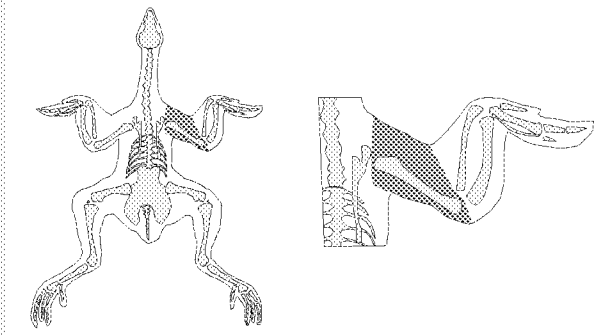
Second and Third Segment Wing (2-Joint Wing, Wing Portion)
White Meat

71303

Plaintiff's Exhibit H

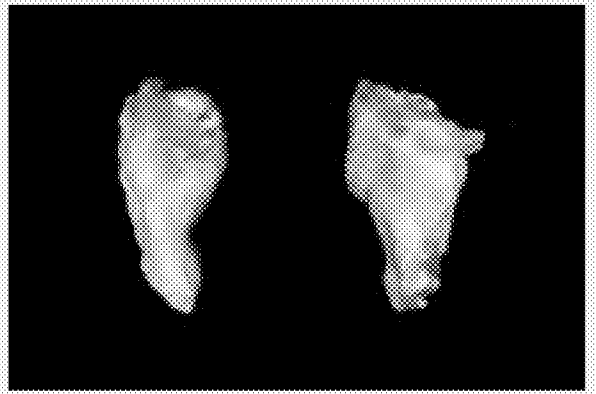
CHICKEN – First Segment Wing (Wing Drummette)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	3 0 4	1																		



A "first segment wing" is produced by cutting a whole wing (71301) between the first and second segments. The second and third segments (flat and tip) are removed. The first segment wing consists of the first segment containing the humerus that attaches the wing to the body.

71304-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) product weight in grams]
Suggested piece weight for approximate drummette count per pound:
0011 - Small drummettes (35-55 pieces)
0015 - Medium drummettes (29-34 pieces)
0016 - Jumbo drummettes (27-29 pieces)
(Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

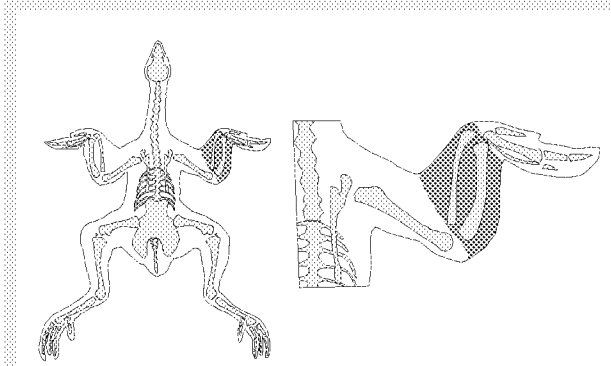
0 = Not Applicable or Not Specified

First Segment Wing (Wing Drummette)
White Meat

71304

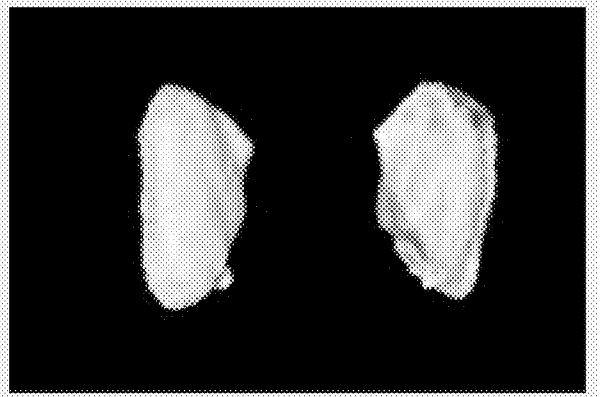
CHICKEN – Second Segment Wing (Wing Flat, Mid-Joint)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern.	Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	3 0 5	1																			



A "second segment wing" is produced by cutting a whole wing (71301) between the first and second segments and the second and third segments. The first and third segments (drummette and tip) are removed. The second segment wing consists of the second segment containing the ulna and radius.

71305-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) product weight in grams]
Suggested piece weight for approximate flat count per pound:
0028 - Small flats (13-19 pieces)
0015 - Medium flats (10-13 pieces)
0016 - Jumbo flats (8-10 pieces)
(Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

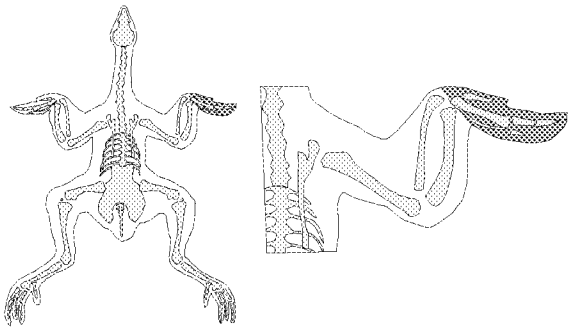
Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

Second Segment Wing (Wing Flat, Mid-Joint)
White Meat

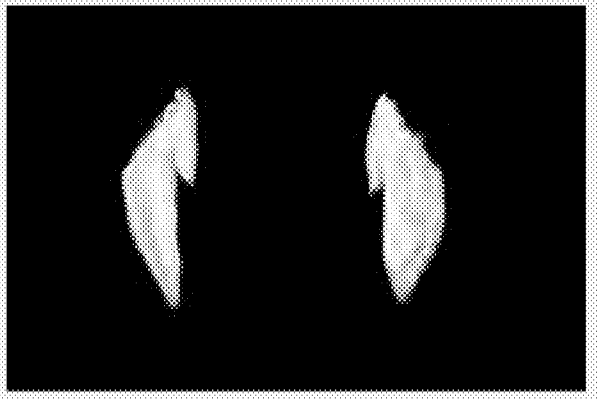
CHICKEN – Third Segment Wing (Wing Tip, Flipper)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	3 0 6	1									0 0 0 0									



A "third segment wing" is produced by cutting a whole wing (71301) between the second and third segments. The first and second segments (drummette and flat) are removed. The third segment wing consists of the third segment containing the metacarpals and phalanges.

71306-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
Specifying roaster or heavy fowl under Class will result in larger wing tips. This product is not available in U.S. Grades A, B, or C.

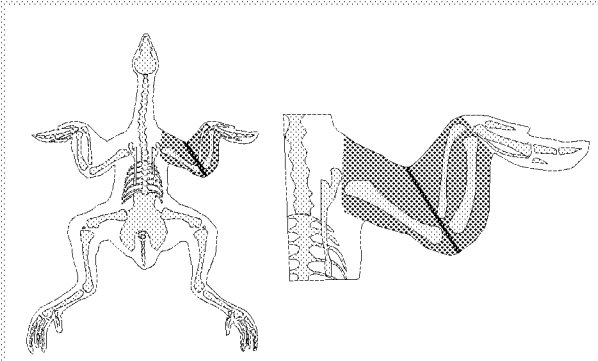
0 = Not Applicable or Not Specified

Third Segment Wing (Wing Tip, Flipper)
White Meat

71306

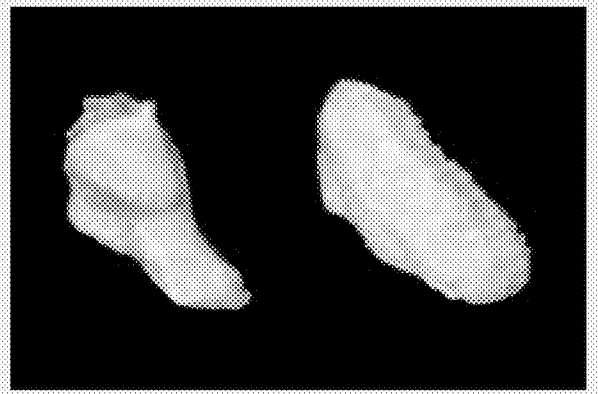
CHICKEN – First Segment and Second Segment Wings (Disjointed Wings)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	3	0	7	1								0 0 0 0								



"First segment and second segment wings" are produced by cutting a whole wing (71301) between the second and third segments. The third segment (tip) is removed. The joint between the first and second segments is then cut to separate the first and second segments (drummette and flat). First segment and second segment wings consists of approximate equal numbers of first and second segments packaged together.

71307-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

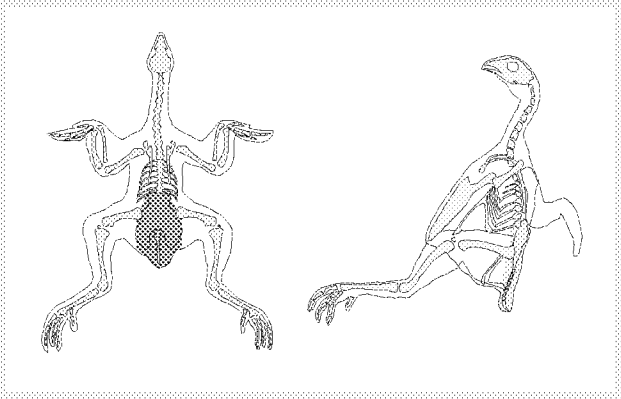
Notes
Specifying roaster or heavy fowl under Class will result in larger first segment and second segment wings.

0 = Not Applicable or Not Specified

First Segment and Second Segment Wings (Disjointed Wings)
White Meat

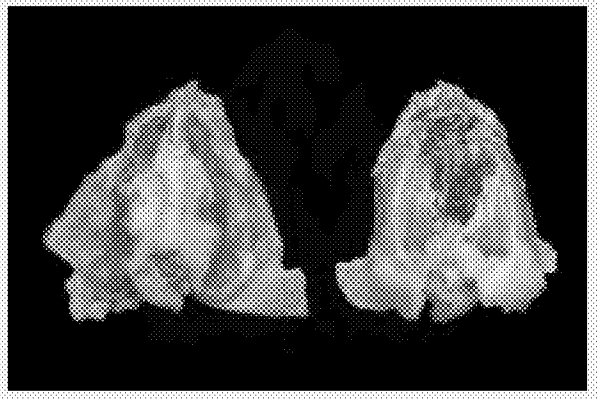
CHICKEN – Stripped Lower Back

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	4	0	1	1								0 0 0 0								



A "stripped lower back" is produced by cutting along the pelvic bones to separate the legs from the back half (70401). The stripped lower back consists of the lower backbone, ilium, and pelvic bones with most, if not all, of the meat and skin removed. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

71401-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen

Production and Feeding Systems
(Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
06. Tray Pack
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
The stripped lower back is generated during the mechanical separation of the legs from the saddle and is readily available. This product is not available in U.S. Grades A, B, or C.

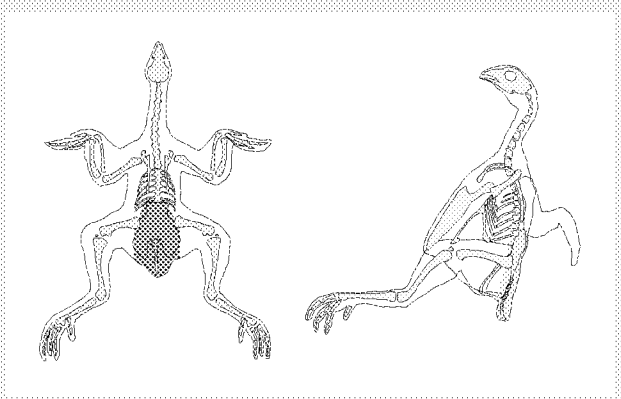
0 = Not Applicable or Not Specified

Stripped Lower Back
Dark Meat

71401

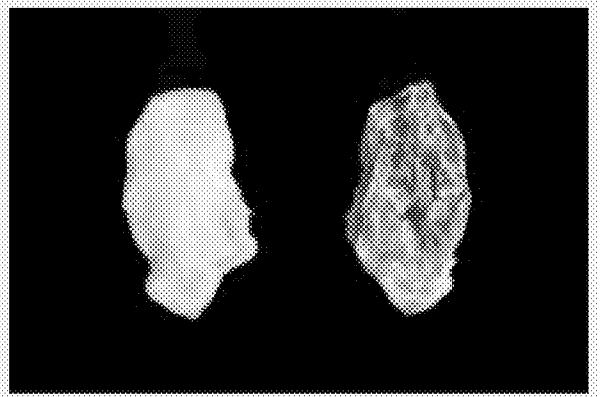
CHICKEN – Lower Back

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	4 0 2	1									0 0 0 0									



A "lower back" is produced by cutting a back half (70401) through the joint between the femur the pelvic bone to remove each of the legs. The lower back consists of the lower backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

71402-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen

Production and Feeding Systems
(Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
06. Tray Pack
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
The lower back is not as widely available as style 71401, the stripped lower back. This product is not available in U.S. Grades A, B, or C.

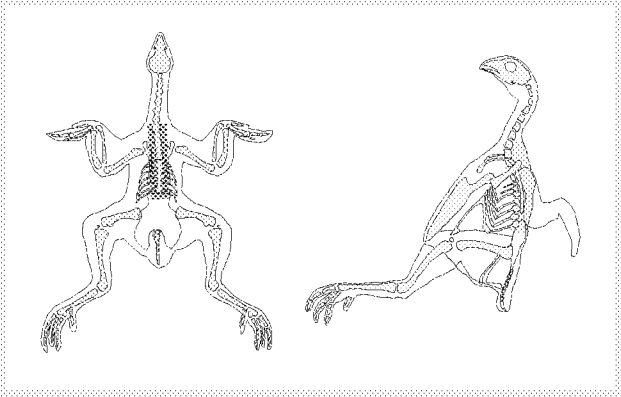
0 = Not Applicable or Not Specified

Lower Back
Dark Meat

71402

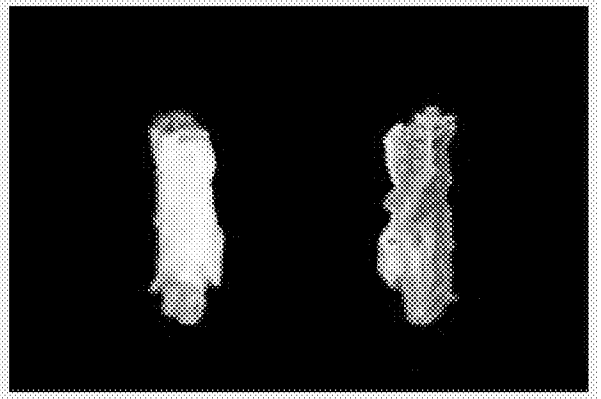
CHICKEN – Upper Back

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	4 0 3	1									0 0 0 0									



An "upper back" is produced by cutting a front half without wings (70302) along each side of the backbone to remove the breast and vertebral ribs. The upper back consists of the upper backbone (approximately 1.6 cm (5/8 inch) in width) with attached meat and skin.

71403-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen

Production and Feeding Systems
(Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
06. Tray Pack
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
This product is not available in U.S. Grades A, B, or C.

0 = Not Applicable or Not Specified

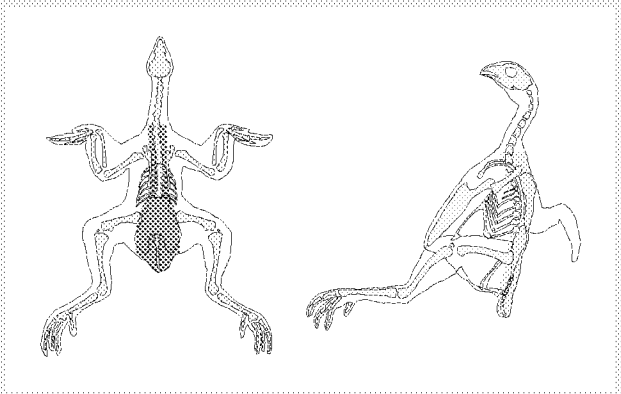
Upper Back
White Meat

71403

Plaintiff's Exhibit H

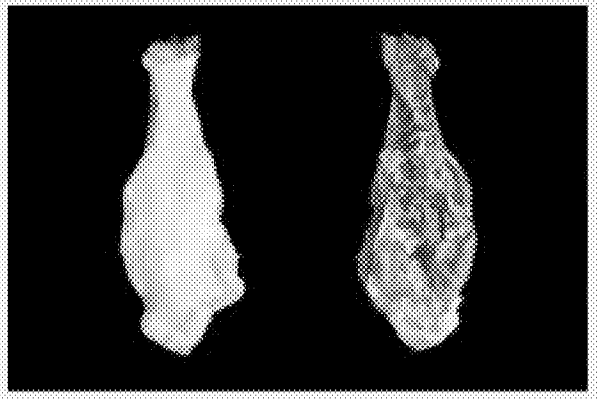
CHICKEN – Whole Back

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	4	0	4	1								0 0 0 0								



A "whole back" is produced by cutting a whole bird without giblets (70102) perpendicular to the backbone at the junction of the neck. A cut is then made parallel along each side of the backbone through the vertebral ribs down to the base of the ilium, and along the outer edge of the pelvic bones. The whole back consists of the entire backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

71404-11 Bone-in, Skin-on, White or Yellow



Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
06. Tray Pack
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
The whole back is not as widely available as style 71401, the stripped lower back.

0 = Not Applicable or Not Specified

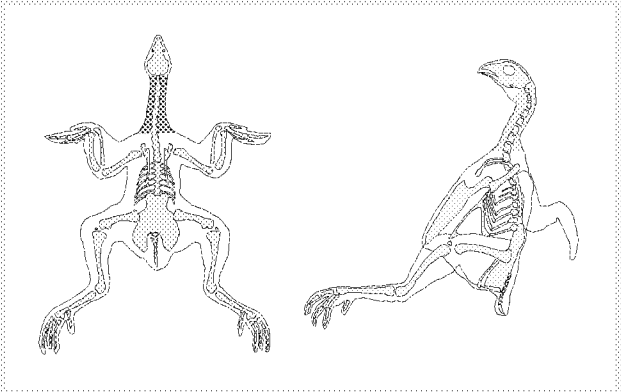
Whole Back
White and Dark Meat

71404

Plaintiff's Exhibit H

CHICKEN – Neck

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	6 0 1	1		0	9						0 0 0 0									



A "neck" is produced by cutting the neck from the carcass at the shoulder joint and removing the head. The neck consists of the neck bones with attached meat and skin.

71601-11 Bone-in, Skin-on, White or Yellow
71601-12 Bone-in, Skinless

Bone
1. Bone-in

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
0. Not applicable (processors choice)

Quality Level (Quality)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen

Production and Feeding Systems
(Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications

Internal Packaging (Intern. Pack.)
01. Plastic Bag
06. Tray Pack
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

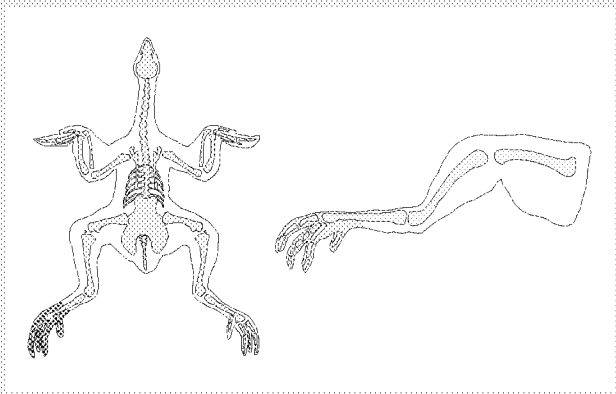
Notes
Photo shows neck with skin on at left, and without skin at right.

0 = Not Applicable or Not Specified

Neck

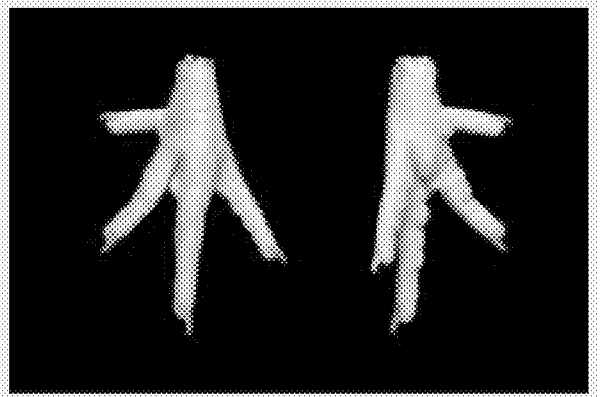
CHICKEN – Paws, Processed

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	8 0 1	1	1	1			5	0	0	0	0 0									



A "processed paw" is produced by cutting a carcass leg through the metatarsus approximately at the metatarsal spur. The nails, thin yellow epidermal skin covered the paw, and carcass are removed. A processed paw consists of a portion of the metatarsus and four digits (phalanges) with attached meat and skin.

71801-11 Bone-in, Skin-on



Bone
1. Bone-in

Skin
1. Skin-on

Class
1. Broiler/Fryer

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
5. Frozen

Production and Feeding Systems (Prod/Feed)
0. Not applicable

Slaughter System (Slaug.)
0. Not applicable

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
[Insert 4-digit (0000) piece weight in grams]
Suggested piece weight for approximate paw count per puund:
0023 g - Small paws (17-22 pieces)
0029 g - Medium paws (14-17 pieces)
0036 g - Large paws (11-14 pieces)
0048 g - Jumbo paws (8-11 pieces)
(Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications

Internal Packaging (Intern. Pack.)
01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
08. Box/Carton
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

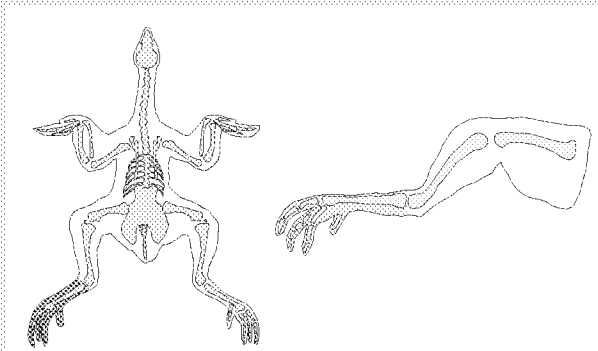
Notes
Typically packed for export. Export certificate stating the product is edible can be provided for quality level #1. This product is not available in U.S. Grades A, B, or C.

0 = Not Applicable or Not Specified

Processed Paws

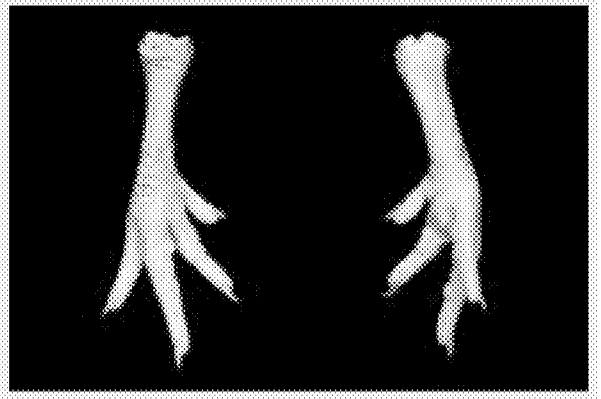
CHICKEN – Feet, Processed

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern.	Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	8 0 2	1	1				5	0	0	0	0 0 0 0										



A "processed foot" is produced by cutting a carcass leg at the joints between the metatarsus and the tibia. The carcass is removed. The nails and thin yellow epidermal skin covering the foot may or may not be removed. A processed foot consists of the metatarsus and four digits (phalanges) with attached meat and skin.

71802-11 Bone-in, Skin-on



Bone
1. Bone-in

Skin
1. Skin-on

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
5. Frozen

Production and Feeding Systems (Prod/Feed)
0. Not applicable

Slaughter System (Slaug.)
0. Not applicable

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
08. Box/Carton
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
Typically packed for export. Export certificate stating the product is edible can not be provided. Specifying roaster under Class will result in larger feet. This product is not available in U.S. Grades A, B, or C.

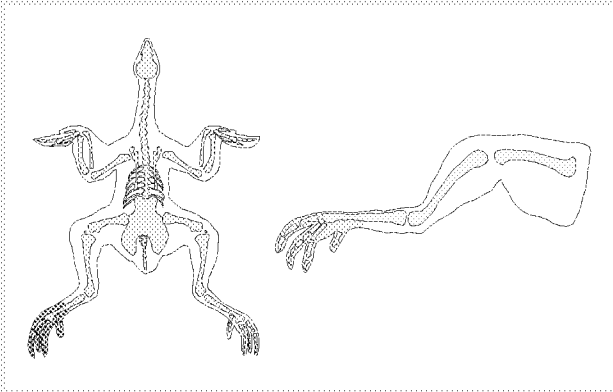
0 = Not Applicable or Not Specified

Processed Feet

71802

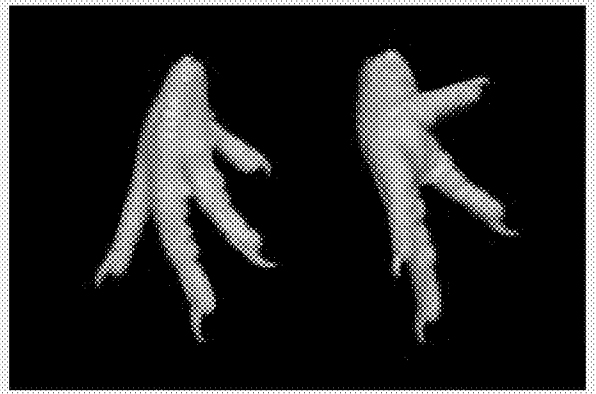
CHICKEN – Paws, Unprocessed

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	8 0 3	1	1	1			5	0	0	0	0 0									



An "unprocessed paw" is produced by cutting a carcass leg at the joint between the metatarsus approximately at the metatarsal spur. The carcass is removed. A paw consists of a portion of the metatarsus and four digits (phalanges), with attached meat and skin. The nails, thin yellow epidermal skin covering the foot are not removed.

71803-11 Bone-in, Skin-on



Bone
1. Bone-in

Skin
1. Skin-on

Class
1. Broiler/Fryer

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
5. Frozen

Production and Feeding Systems (Prod/Feed)
0. Not applicable

Slaughter System (Slaug.)
0. Not applicable

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
[Insert 4-digit (0000) piece weight in grams]
Suggested piece weight for approximate paw count per puund:
0023 g - Small paws (17-22 pieces)
0029 g - Medium paws (14-17 pieces)
0036 g - Large paws (11-14 pieces)
0048 g - Jumbo paws (8-11 pieces)
(Weight variation of plus or minus 20% allowed)

Additional Product Options (Prod. Options)
1. Contractual modifications

Internal Packaging (Intern. Pack.)
01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
08. Box/Carton
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

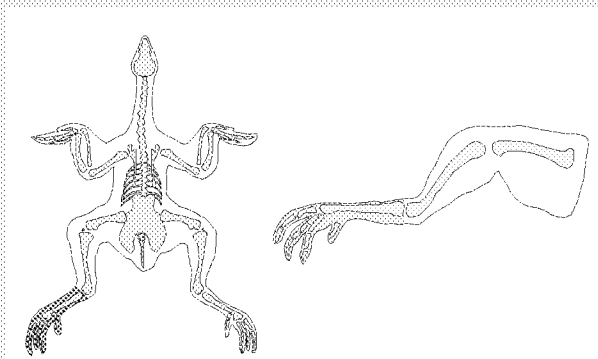
Notes
Typically packed for export. Certificate stating the product is edible can not be provided. This product is not available in U.S. Grades A, B, or C.

0 = Not Applicable or Not Specified

Unprocessed Paws

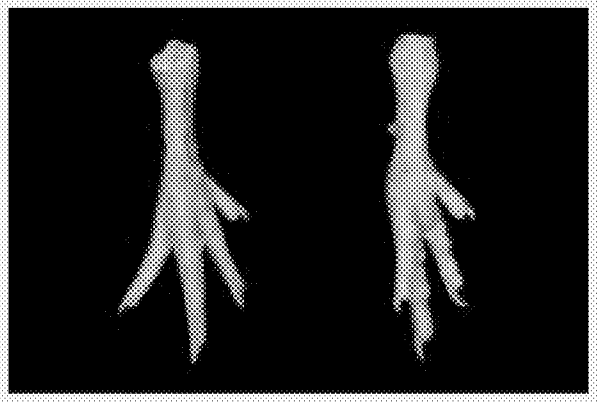
CHICKEN – Feet, Unprocessed

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	8 0 4	1	1				5	0	0	0	0 0 0 0									



An "unprocessed foot" is produced by cutting a carcass leg at the joint between the metatarsus and the tibia. The carcass is removed. A foot consists of the metatarsus and four digits (phalanges) with attached meat and skin. The nails and thin yellow epidermal skin covering the foot are not removed.

71804-11 Bone-in, Skin-on



Bone
1. Bone-in

Skin
1. Skin-on

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
5. Frozen

Production and Feeding Systems (Prod/Feed)
0. Not applicable

Slaughter System (Slaug.)
0. Not applicable

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications

Internal Packaging (Intern. Pack.)
01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
08. Box/Carton
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
Typically packed for export. Export certificate stating that the product is edible can not be provided. Specifying roaster under Class will result in larger feet. This product is not available in U.S. Grades A, B, or C.

0 = Not Applicable or Not Specified

Unprocessed Feet

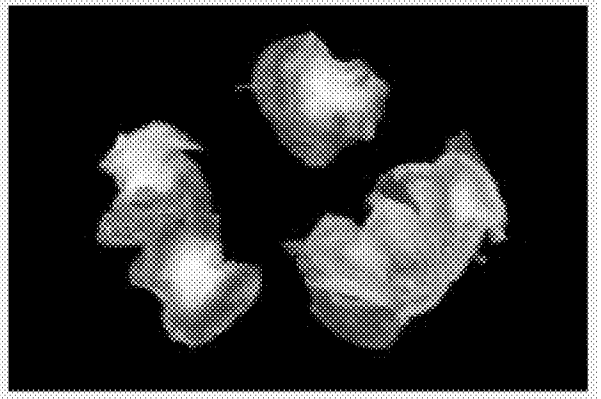
CHICKEN – Gizzards, Processed

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	1	9 0 1	0	0		9					0	0 0 0 0									

Internal organ (diagram not applicable).

The "gizzard" is removed from a carcass body cavity. Gizzards are mechanically cut and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The gizzard consists of one or more irregularly shaped pieces of the enlarged muscular portion of the digestive canal.

71901-00 Bone/skin (not applicable)



Bone
0. Not applicable

Skin
0. Not applicable

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
4. Hard Chilled
5. Frozen

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications

Internal Packaging (Intern. Pack.)
01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
08. Cup/Tub
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

Processed Gizzards

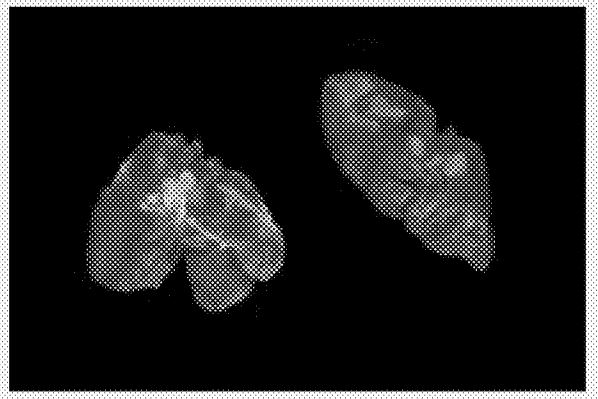
CHICKEN – Livers

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	2	0 0 1	0	0		9					0	0 0 0 0									

Internal organ (diagram not applicable).

The "liver" is removed from a carcass body cavity. The bile sac (gall bladder) is removed. The liver consists of a smooth brownish to reddish colored organ with one or more lobes that is irregular in shape and size.

72001-00 Bone/skin (not applicable)



Bone
0. Not applicable

Skin
0. Not applicable

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
4. Hard Chilled
5. Frozen

Production and Feeding Systems
(Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications

Internal Packaging (Intern. Pack.)
01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
08. Cup/Tub

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

Livers

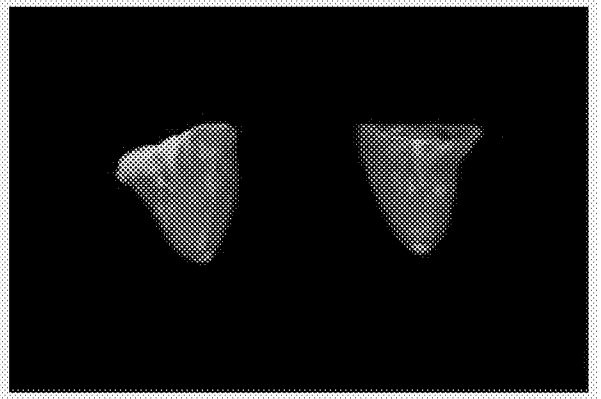
CHICKEN – Hearts

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	2	1	0	1	0	0		9				0	0	0	0	0						

Internal organ (diagram not applicable).

The "heart" is removed from a carcass body cavity. Fat attached to the heart, the pericardial sac, and the aortal cap are removed. The heart consists of a muscular organ that circulates blood.

72101-00 Bone/skin (not applicable)



Bone
0. Not applicable

Skin
0. Not applicable

Class
1. Broiler/Fryer
2. Roaster

Quality Level (Quality)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
4. Hard Chilled
5. Frozen

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional with Organic and/or Antibiotic Free
5. Free-Range with Organic and/or Antibiotic Free
6. Pastured with Organic and/or Antibiotic Free
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications

Internal Packaging (Intern. Pack.)
01. Plastic Bag
03. Plastic Bag, Resealable
06. Tray Pack
08. Cup/Tub

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

Hearts

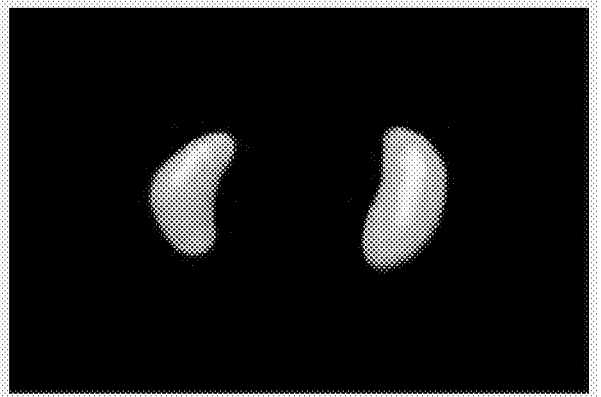
CHICKEN – Testes (Fries, Testicles)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	2	2 0 1	0	0	6	9					0	0 0 0 0									

Internal organ (diagram not applicable).

"Testes" are removed from a carcass body cavity. Testes consist of membrane-covered, bean-shaped bodies that are the male chicken reproductive organs.

72201-00 Bone/skin (not applicable)



Bone
0. Not applicable

Skin
0. Not applicable

Class
6. Rooster

Quality Level (Quality)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
4. Hard Chilled
5. Frozen

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications

Internal Packaging (Intern. Pack.)
01. Plastic Bag
03. Plastic Bag, Resealable
08. Cup/Tub

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

Testes (Fries, Testicles)

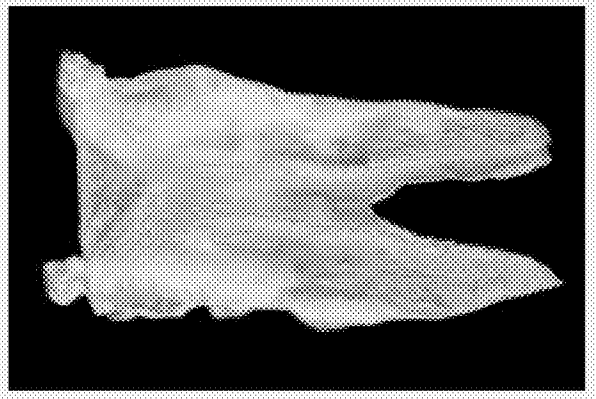
CHICKEN – Breast Skin

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)					Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)		SC	Country Labeled For				SC Weight (kg)				Pack. Options
7	2	3	0	1	2		0	9					0	0	0	0	0															

Diagram not applicable.

"Breast skin" consists of the exterior layer of tissue that encloses the breast area from a carcass, whole breast, or split breast. The neck skin is not present.

72301-21 Boneless, Skin, White or Yellow



Bone
2. Boneless

Skin
1. Skin, White or Yellow
3. Skin, White
4. Skin, Yellow

Class
0. Not applicable

Quality Level (Quality)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
4. Hard Chilled
5. Frozen

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

Breast Skin

72301

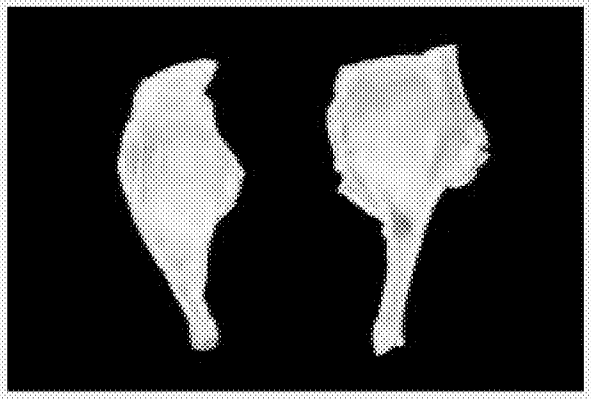
CHICKEN – Thigh/Leg Skin

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	2	3 0 2	2		0	9					0	0 0 0 0									

Diagram not applicable.

"Thigh/leg skin" consists of the exterior layer of tissue that encloses the thigh or leg area of a carcass, back half, or leg.

72302-21 Boneless, Skin, White or Yellow



Bone
2. Boneless

Skin
1. Skin, White or Yellow
3. Skin, White
4. Skin, Yellow

Class
0. Not applicable

Quality Level (Quality)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
4. Hard Chilled
5. Frozen

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

Thigh/Leg Skin

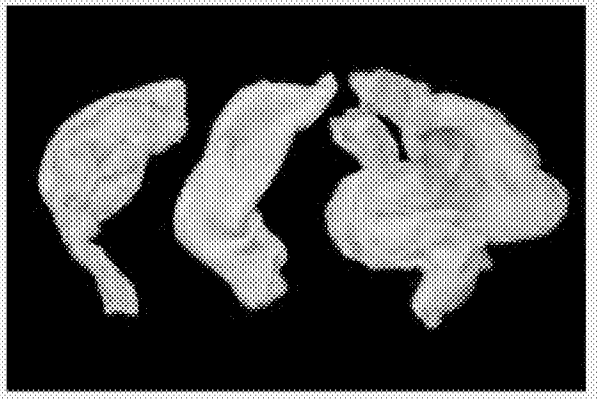
CHICKEN – Body Skin

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)					Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)							SC	Country Labeled For							SC Weight (kg)							Pack. Options
7	2	3	0	3	2		0	9					0	0	0	0	0																								

"Body skin" consists of the exterior layer of tissue that encloses the entire carcass, excluding the neck area.

72303-21 Boneless, Skin, White or Yellow

Diagram not applicable.



Bone
2. Boneless

Skin
1. Skin, White or Yellow
3. Skin, White
4. Skin, Yellow

Class
0. Not applicable

Quality Level (Quality)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
4. Hard Chilled
5. Frozen

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

Body Skin

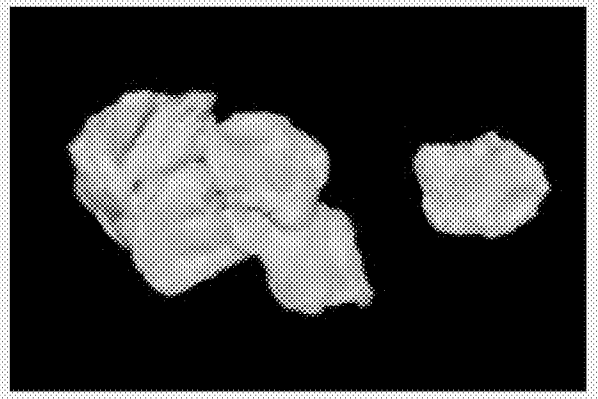
CHICKEN – Abdominal Fat (Leaf Fat)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	2	4 0 1	2	2	0	9					0	0 0 0 0									

Chicken "abdominal fat" consists of a mass of adipose tissue located in the abdominal cavity adjacent to the pelvic bones.

72401-22 Boneless, Skinless

Diagram not applicable.



Bone
2. Boneless

Skin
2. Skinless

Class
0. Not applicable

Quality Level (Quality)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
4. Hard Chilled
5. Frozen

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

Abdominal Fat (Leaf Fat)

CHICKEN – Two-Product Combinations (2-Product Combo)

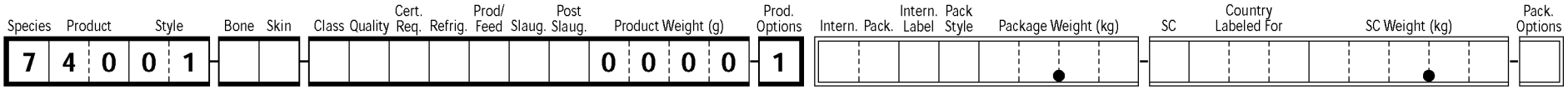


Diagram not applicable.

A "two-product combination" consists of two chicken parts (e.g., drumsticks and thighs) or products (e.g., gizzards and livers) that are packaged together or packed in the same package or shipping container.

Specify "1" in the additional product/packaging option sections. Indicate the product trade description code for each product to be delivered. Also, include the product ratio (e.g., 2 drumsticks per 1 thigh, or equal proportions (1:1) of gizzards and livers). See example trade description in Section 71.130.

Picture not applicable.

Bone
1. Bone-in
2. Boneless
3. Partially Boneless

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified
[Indicate product trade description codes, ratio(s), and other information.]

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub
09. Box/Carton (shipping container required)
10. Chub
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country of Destination
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

2-Product Combinations

CHICKEN – Three-Product Combinations (3-Product Combo)

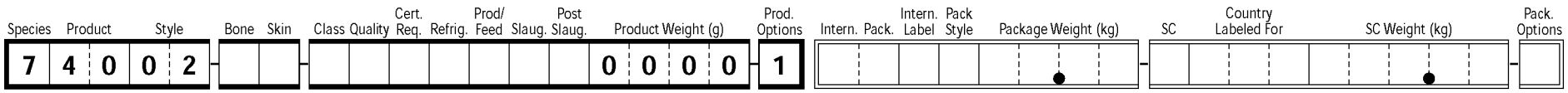


Diagram not applicable.

A "three-product combination" consists of three chicken parts (e.g., drumsticks, thighs, and wings) or products (e.g., necks, gizzards, and livers) that are packaged together or packed in the same package or shipping container.

Specify "1" in the additional product/packaging option sections. Indicate the product trade description code for each product to be delivered. Also, include the product ratio (e.g., 2 drumsticks and 2 wings per 1 thigh, or equal proportions (1:1:1) of necks, gizzards and livers). See example trade description in Section 71.130.

Picture not applicable.

Bone
1. Bone-in
2. Boneless
3. Partially Boneless

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified
[Indicate product trade description codes, ratio(s), and other information.]

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub
09. Box/Carton (shipping container required)
10. Chub
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country of Destination
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

3-Product Combinations

74002
Plaintiff's Exhibit H

CHICKEN – Four-Product Combinations (4-Product Combo)

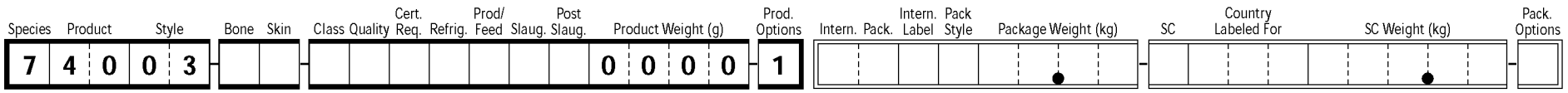


Diagram not applicable.

A "four-product combination" consists of four chicken parts (e.g., breast, drumsticks, thighs, and wings) or products (e.g., necks, gizzards, livers, and hearts) that are packaged together or packed in the same package or shipping container.

Specify "1" in the additional product/packaging option sections. Indicate the product trade description code for each product to be delivered. Also, include the product ratio (e.g., equal proportions (1:1:1:1) of breasts, drumsticks, thighs, and wings.) See example trade description in Section 71.130.

Picture not applicable.

Bone
1. Bone-in
2. Boneless
3. Partially Boneless

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified
[Indicate product trade description codes, ratio(s), and other information.]

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub
09. Box/Carton (shipping container required)
10. Chub
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country of Destination
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

4-Product Combinations

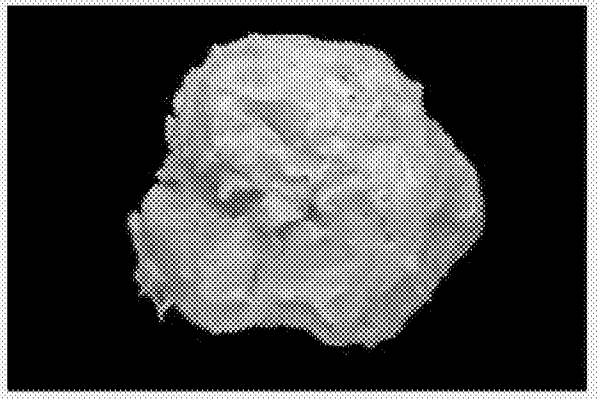
CHICKEN – Mechanically Separated Chicken, Over 20% Fat (MSC Over 20%)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	5	0 0 1	2	1	0	9					0	0 0 0 0									

Diagram not applicable.

"Mechanically separated chicken, over 20% fat" is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Mechanically separated chicken, over 20% fat, consists of meat and skin that is paste-like in consistency with the precentage of fat greater than 20 percent (see Notes).

75001-21 Boneless, with Skin



Bone
2. Boneless

Skin
1. With Skin

Class
0. Not applicable

Quality Level (Quality)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
4. Hard Chilled
5. Frozen

Production and Feeding Systems
(Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
Purchaser may specify "1" under Additional Product Options and indicate in the contract specification that kidneys and sex glands shall not be used.

0 = Not Applicable or Not Specified

Mechanically Separated Chicken
Over 20% Fat
White and Dark Meat

75001

Plaintiff's Exhibit H

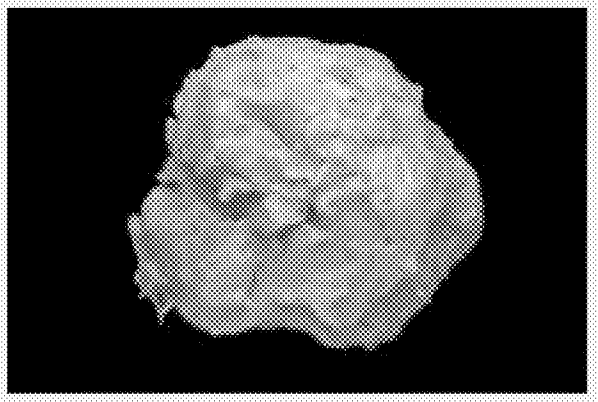
CHICKEN – Mechanically Separated Chicken, 15-20% Fat (MSC 20% and Down)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	5	0 0 2	2	1	0	9					0	0 0 0 0									

Diagram not applicable.

"Mechanically separated chicken, 15-20% fat" is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Mechanically separated chicken, 15-20% fat, consists of meat and skin that is paste-like in consistency with the precentage of fat greater than 15 percent and less than 20 percent.

75002-21 Boneless, with Skin



Bone
2. Boneless

Skin
1. With Skin

Class
0. Not applicable

Quality Level (Quality)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
4. Hard Chilled
5. Frozen

Production and Feeding Systems
(Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
Purchaser may specify "1" under Additional Product Options and indicate in the contract specification that kidneys and sex glands shall not be used.

0 = Not Applicable or Not Specified

Mechanically Separated Chicken
15-20% Fat
White and Dark Meat

75002

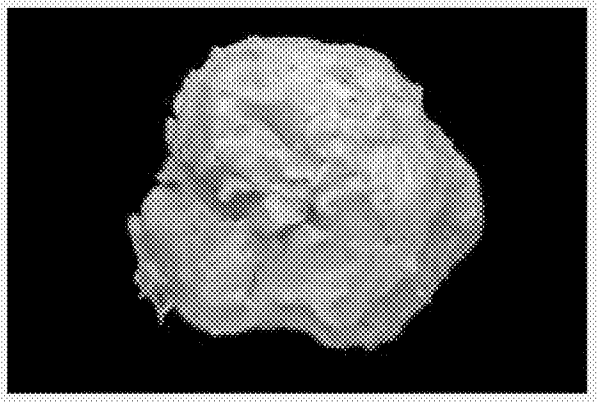
CHICKEN – Mechanically Separated Chicken, Under 15% Fat (MSC 15% and Down)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)					Prod. Options	Intern.	Pack.	Intern. Label	Pack Style	Package Weight (kg)		SC	Country Labeled For						SC Weight (kg)							Pack. Options
7	5	0	0	3	2	1	0	9					0	0	0	0	0																				

Diagram not applicable.

"Mechanically separated chicken, under 15% fat" is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Mechanically separated chicken, under 15% fat, consists of meat and skin that is paste-like in consistency with the precentage of fat 15 percent or less.

75003-21 Boneless, with Skin



Bone
2. Boneless

Skin
1. With Skin

Class
0. Not applicable

Quality Level (Quality)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
4. Hard Chilled
5. Frozen

Production and Feeding Systems
(Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

Notes
Purchaser may specify "1" under Additional Product Options and indicate in the contract specification that kidneys and sex glands shall not be used.

0 = Not Applicable or Not Specified

Mechanically Separated Chicken
Under 15% Fat
White and Dark Meat

75003

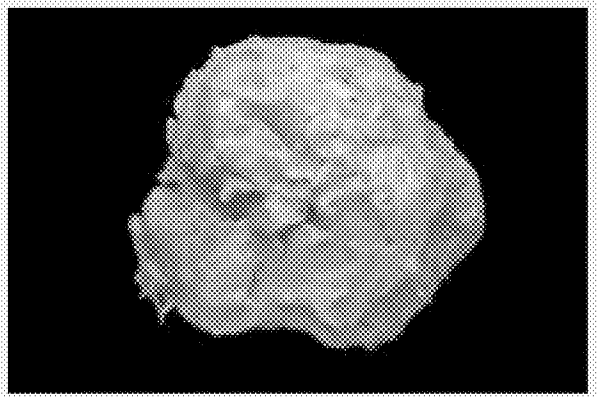
CHICKEN – Mechanically Separated Chicken Without Skin, Under 15% Fat (Mechanically Separated Meat (MSM))

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	5	0 0 4	2	2	0	9					0	0 0 0 0									

Diagram not applicable.

"Mechanically separated chicken without skin, under 15% fat" is produced by mechanically separating the meat from the bones of carcasses or parts. The skin, kidneys, sex glands are removed prior to mechanical separation. Mechanically separated chicken without skin, under 15% fat, consists of meat that is paste-like in consistency with the precentage of fat less than 15 percent.

75004-22 Boneless, without Skin



Bone
2. Boneless

Skin
2. Without Skin

Class
0. Not applicable

Quality Level (Quality)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
4. Hard Chilled
5. Frozen

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

Mechanically Separated Chicken without Skin, Under 15% Fat
White and Dark Meat

75004

Plaintiff's Exhibit H

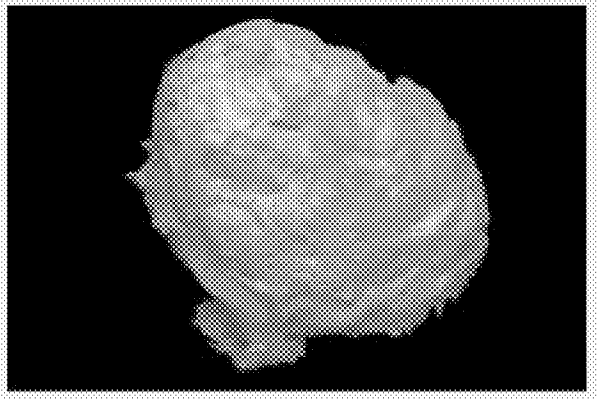
CHICKEN – Seasoned Mechanically Separated Chicken, Over 20% Fat (Seasoned MSC Over 20%)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)					Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)		SC	Country Labeled For				SC Weight (kg)			Pack. Options
7	5	1 0 1	2	1	0	9					0	0	0	0	0															

Diagram not applicable.

"Seasoned mechanically separated chicken, over 20% fat" is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Seasonings and stabilizers are added for flavor, to preserve color, and deter rancidity. Seasoned echanically separated chicken, over 20% fat, consists of meat and skin that is paste-like in consistency with the precentage of fat greater than 20 percent (see Notes).

75101-21 Boneless, with Skin



Bone
2. Boneless

Skin
1. With Skin

Class
0. Not applicable

Quality Level (Quality)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
4. Hard Chilled
5. Frozen

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
Purchaser may specify "1" under Additional Product Options and indicate in the contract specification that kidneys and sex glands shall not be used and/or specify a specific seasoning formulation.

0 = Not Applicable or Not Specified

Seasoned Mechanically Separated Chicken, Over 20% Fat
White and Dark Meat

75101

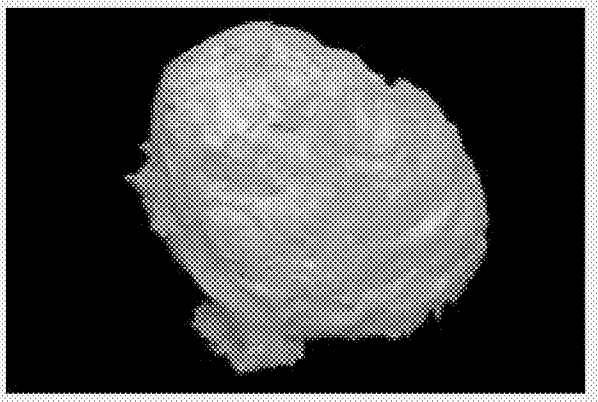
CHICKEN – Seasoned Mechanically Separated Chicken, 15-20% Fat (Seasoned MSC 20% and Down)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	5	1 0 2	2	1	0	9					0	0 0 0 0									

Diagram not applicable.

"Seasoned mechanically separated chicken, 15-20% fat" is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Seasonings and stabilizers are added for flavor, to preserve color, and deter rancidity. Seasoned mechanically separated chicken, 15-20% fat, consists of meat and skin that is paste-like in consistency with the precentage of fat greater than 15 percent and less than 20 percent.

75102-21 Boneless, with Skin



Bone
2. Boneless

Skin
1. With Skin

Class
0. Not applicable

Quality Level (Quality)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
4. Hard Chilled
5. Frozen

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
Purchaser may specify "1" under Additional Product Options and indicate in the contract specification that kidneys and sex glands shall not be used and/or specify a specific seasoning formulation.

0 = Not Applicable or Not Specified

Seasoned Mechanically Separated Chicken, 15-20% Fat
White and Dark Meat

75102

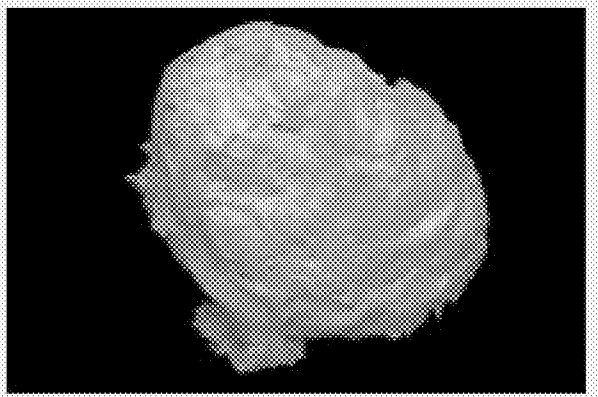
CHICKEN – Seasoned Mechanically Separated Chicken, Under 15% Fat (Seasoned MSC 15% and Down)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	5	1 0 3	2	1	0	9					0	0 0 0 0									

Diagram not applicable.

"Seasoned mechanically separated chicken, 15% fat or less" is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Seasonings and stabilizers are added for flavor, to preserve color, and deter rancidity. Seasoned mechanically separated chicken, under 15% fat, consists of meat and skin that is paste-like in consistency with the precentage of fat 15 percent or less.

75103-21 Boneless, with Skin



Bone
2. Boneless

Skin
1. With Skin

Class
0. Not applicable

Quality Level (Quality)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
4. Hard Chilled
5. Frozen

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
Purchaser may specify "1" under Additional Product Options and indicate in the contract specification that kidneys and sex glands shall not be used and/or specify a specific seasoning formulation.

0 = Not Applicable or Not Specified

Seasoned Mechanically Separated Chicken, Under 15% Fat
White and Dark Meat

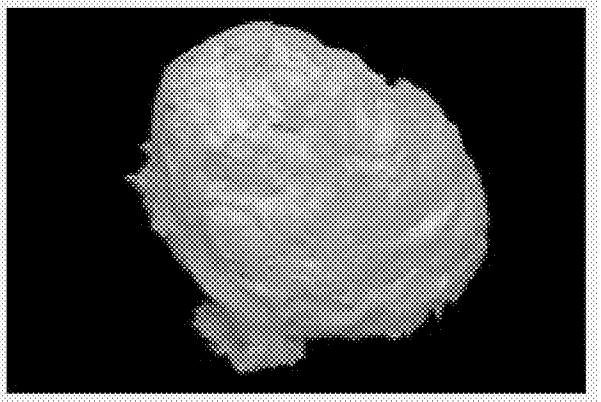
CHICKEN – Seasoned Mechanically Separated Chicken Without Skin, Under 15% Fat (Seasoned Mechanically Separated Meat)

Species	Product	Style	Bone	Skin	Class	Quality	Cert. Req.	Refrig.	Prod/ Feed	Slaug.	Post Slaug.	Product Weight (g)	Prod. Options	Intern. Pack.	Intern. Label	Pack Style	Package Weight (kg)	SC	Country Labeled For	SC Weight (kg)	Pack. Options
7	5	1 0 4	2	2	0	9					0	0 0 0 0									

Diagram not applicable.

"Seasoned mechanically separated chicken without skin, less than 15% fat" is produced by mechanically separating the meat from the bones of carcasses or parts. The skin, kidneys and sex glands are removed prior to mechanical separation. Seasonings and stabilizers are added for flavor, to preserve color, and deter rancidity. Seasoned mechanically separated chicken without skin, less than 15% fat, consists of meat that is paste-like in consistency with the precentage of fat less than 15 percent.

75104-22 Boneless, without Skin



Bone
2. Boneless

Skin
2. Without Skin

Class
0. Not applicable

Quality Level (Quality)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
2. Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
4. Hard Chilled
5. Frozen

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
0. Not applicable

Piece Weight
0000. Not applicable

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed)

Shipping Container (SC)
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling (Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options (Pack. Options)
1. Contractual modifications specified

Notes
Purchaser may specify "1" under Additional Product Options and specify a specific seasoning formulation.

0 = Not Applicable or Not Specified

Seasoned Mechanically Separated Chicken without Skin, Under 15% Fat
White and Dark Meat

Appendix A. ISO Country Code List

Code	Country
004	Afghanistan
008	Albania
012	Algeria
016	American Samoa
020	Andorra
024	Angola
660	Anguilla
010	Antarctica
028	Antigua and Barbuda
032	Argentina
051	Armenia
533	Aruba
036	Australia
040	Austria
031	Azerbaijan
044	Bahamas
048	Bahrain
050	Bangladesh
052	Barbados
112	Belarus
056	Belgium
084	Belize
204	Benin
060	Bermuda
064	Bhutan
068	Bolivia
070	Bosnia and Herzegowina
072	Botswana
074	Bouvet Island
076	Brazil
086	British Indian Ocean Territory
096	Brunei Darussalam
100	Bulgaria
854	Burkina Faso
108	Burundi
116	Cambodia
120	Cameroon
124	Canada
132	Cape Verde
136	Cayman Islands
140	Central African Republic
148	Chad
152	Chile
156	China
162	Christmas Island
166	Cocos (Keeling) Islands
170	Colombia
174	Comoros
178	Congo
184	Cook Islands
188	Costa Rica
384	Cote D'ivoire
191	Croatia (local name: Hrvatska)
192	Cuba
196	Cyprus
203	Czech Republic
208	Denmark
262	Djibouti
212	Dominica
214	Dominican Republic
626	East Timor
218	Ecuador
818	Egypt
222	El Salvador
226	Equatorial Guinea
232	Eritrea
233	Estonia
231	Ethiopia
238	Falkland Islands (Malvinas)
234	Faroe Islands
242	Fiji
246	Finland
250	France
249	France, Metropolitan
254	French Guiana
258	French Polynesia
260	French Southern Territories
266	Gabon
270	Gambia
268	Georgia
276	Germany
288	Ghana
292	Gibraltar
300	Greece
304	Greenland
308	Grenada
312	Guadeloupe
316	Guam
320	Guatemala
324	Guinea
624	Guinea-Bissau
328	Guyana
332	Haiti
334	Heard and Mc Donald Islands
340	Honduras
344	Hong Kong
348	Hungary
352	Iceland
356	India
360	Indonesia

ISO Country Code List (continued)

Code	Country
364	Iran (Islamic Republic of)
368	Iraq
372	Ireland
376	Israel
380	Italy
388	Jamaica
392	Japan
400	Jordan
398	Kazakhstan
404	Kenya
296	Kiribati
408	Korea, Democratic People's Republic of
410	Korea, Republic of
414	Kuwait
417	Kyrgyzstan
418	Lao People's Democratic Republic
428	Latvia
422	Lebanon
426	Lesotho
430	Liberia
434	Libyan Arab Jamahiriya
438	Liechtenstein
440	Lithuania
442	Luxembourg
446	Macau
807	Macedonia, the Former Yugoslav Republic of
450	Madagascar
454	Malawi
458	Malaysia
462	Maldives
466	Mali
470	Malta
584	Marshall Islands
474	Martinique
478	Mauritania
480	Mauritius
175	Mayotte
484	Mexico
583	Micronesia, Federated States of
498	Moldova, Republic of
492	Monaco
496	Mongolia
500	Montserrat
504	Morocco
508	Mozambique
104	Myanmar
516	Namibia
520	Nauru
524	Nepal
528	Netherlands
530	Netherlands Antilles
540	New Caledonia
554	New Zealand
558	Nicaragua
562	Niger
566	Nigeria
570	Niue
574	Norfolk Island
580	Northern Mariana Islands
578	Norway
512	Oman
586	Pakistan
585	Palau
591	Panama
598	Papua New Guinea
600	Paraguay
604	Peru
608	Philippines
612	Pitcairn
616	Poland
620	Portugal
630	Puerto Rico
634	Qatar
638	Reunion
642	Romania
643	Russian Federation
646	Rwanda
659	Saint Kitts and Nevis
662	Saint Lucia
670	Saint Vincent and the Grenadines
882	Samoa
674	San Marino
678	Sao Tome and Principe
678	Saudi Arabia
686	Senegal
690	Seychelles
694	Sierra Leone
702	Singapore
703	Slovakia (Slovak Republic)
705	Slovenia
090	Solomon Islands
706	Somalia
710	South Africa
239	South Georgia and the South Sandwich Islands
724	Spain
144	Sri Lanka

ISO Country Code List (continued)

Code	Country	Code	Country
654	St. Helena	798	Tuvalu
666	St. Pierre and Miquelon	800	Uganda
736	Sudan	804	Ukraine
740	Suriname	784	United Arab Emirates
744	Svalbard and Jan Mayen Islands	826	United Kingdom
748	Swaziland	840	United States
752	Sweden	581	United States Minor Outlying Islands
756	Switzerland	858	Uruguay
760	Syrian Arab Republic	860	Uzbekistan
158	Taiwan, Province of China	548	Vanuatu
762	Tajikistan	336	Vatican City State (Holy See)
834	Tanzania, United Republic of	862	Venezuela
764	Thailand	704	Viet Nam
768	Togo	092	Virgin Islands (British)
772	Tokelau	850	Virgin Islands (U.S.)
776	Tonga	876	Wallis and Futuna Islands
780	Trinidad and Tobago	732	Western Sahara
788	Tunisia	887	Yemen
792	Turkey	891	Yugoslavia
795	Turkmenistan	180	Zaire
796	Turks and Caicos Islands	894	Zambia
		716	Zimbabwe

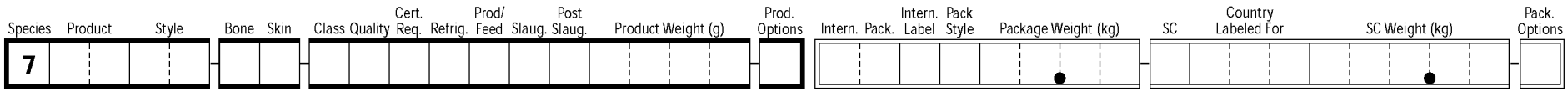
Appendix B. Chicken Trade Description Worksheets

Chicken Trade Description Worksheet

Product Description Narrative:

Additional Product Options Narrative:

Additional Package Options Narrative:



Bone
1. Bone-in
2. Boneless
3. Partially Boneless

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) product weight in grams] (Weight variation of plus or minus 10% allowed for large pieces [701XX-704XX], plus or minus 20% for smaller pieces [705XX-717XX])

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub
09. Box/Carton (shipping container required)
10. Chub
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed [plus 23% for packages with one piece or one bird cut-up])

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

Source: U.S. Trade Descriptions for Poultry - August 2000

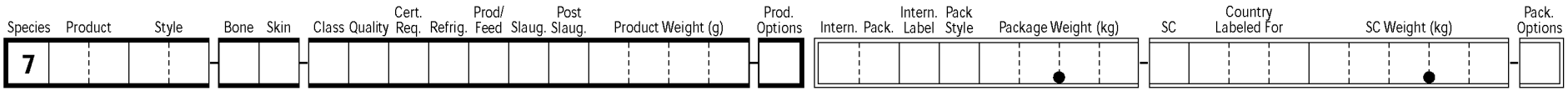
Plaintiff's Exhibit H

Chicken Trade Description Worksheet

Product Description Narrative:

Additional Product Options Narrative:

Additional Package Options Narrative:



Bone
1. Bone-in
2. Boneless
3. Partially Boneless

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) product weight in grams] (Weight variation of plus or minus 10% allowed for large pieces [701XX-704XX], plus or minus 20% for smaller pieces [705XX-717XX])

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub
09. Box/Carton (shipping container required)
10. Chub
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed [plus 23% for packages with one piece or one bird cut-up])

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

Source: U.S. Trade Descriptions for Poultry - August 2000

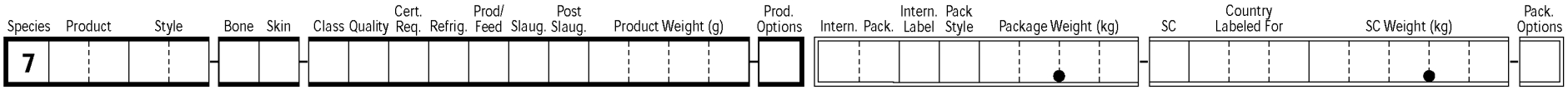
Plaintiff's Exhibit H

Chicken Trade Description Worksheet

Product Description Narrative:

Additional Product Options Narrative:

Additional Package Options Narrative:



Bone
1. Bone-in
2. Boneless
3. Partially Boneless

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) product weight in grams] (Weight variation of plus or minus 10% allowed for large pieces [701XX-704XX], plus or minus 20% for smaller pieces [705XX-717XX])

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub
09. Box/Carton (shipping container required)
10. Chub
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed [plus 23% for packages with one piece or one bird cut-up])

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

Source: U.S. Trade Descriptions for Poultry - August 2000

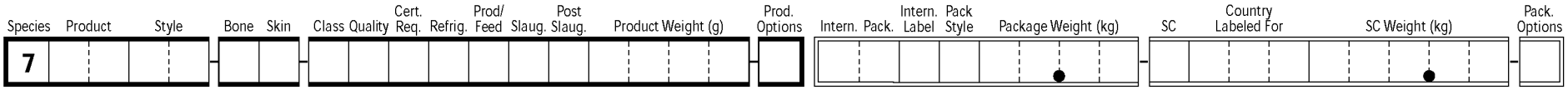
Plaintiff's Exhibit H

Chicken Trade Description Worksheet

Product Description Narrative:

Additional Product Options Narrative:

Additional Package Options Narrative:



Bone
1. Bone-in
2. Boneless
3. Partially Boneless

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) product weight in grams] (Weight variation of plus or minus 10% allowed for large pieces [701XX-704XX], plus or minus 20% for smaller pieces [705XX-717XX])

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub
09. Box/Carton (shipping container required)
10. Chub
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed [plus 23% for packages with one piece or one bird cut-up])

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

Source: U.S. Trade Descriptions for Poultry - August 2000

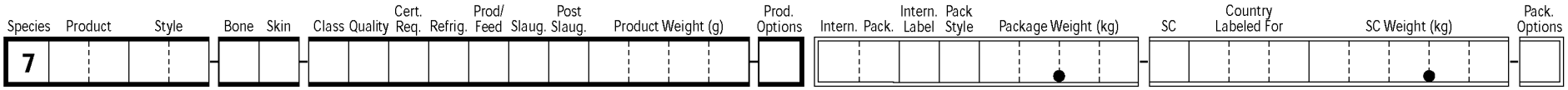
Plaintiff's Exhibit H

Chicken Trade Description Worksheet

Product Description Narrative:

Additional Product Options Narrative:

Additional Package Options Narrative:



Bone
1. Bone-in
2. Boneless
3. Partially Boneless

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) product weight in grams] (Weight variation of plus or minus 10% allowed for large pieces [701XX-704XX], plus or minus 20% for smaller pieces [705XX-717XX])

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub
09. Box/Carton (shipping container required)
10. Chub
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed [plus 23% for packages with one piece or one bird cut-up])

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

Source: U.S. Trade Descriptions for Poultry - August 2000

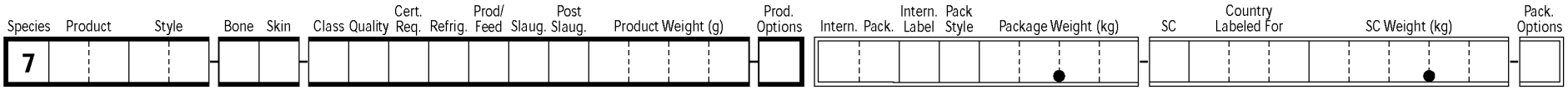
Plaintiff's Exhibit H

Chicken Trade Description Worksheet

Product Description Narrative:

Additional Product Options Narrative:

Additional Package Options Narrative:



Bone
1. Bone-in
2. Boneless
3. Partially Boneless

Skin
1. Skin-on, White or Yellow
2. Skinless
3. Skin-on, White
4. Skin-on, Yellow

Class
1. Broiler/Fryer
2. Roaster
3. Heavy Fowl
4. Light Fowl
5. Capon
6. Rooster
7. Cornish Game Hen

Quality Level (Quality)
1. #1 (Highest Quality/Grade)
2. #2 (Second Quality/Grade Level)
3. #3 (Third Quality/Grade Level)
9. Line Run (Quality/Grade Not Assessed)

Certification Requirements (Cert. Req.)
1. Quality Grade Certification
2. Trade Description Certification
3. Quality Grade and Trade Description Certification

Refrigeration (Refrig.)
1. Chilled
2. Chilled, Ice Packed
3. Chilled, CO_2
4. Hard Chilled
5. Frozen
6. Frozen, Individually, without Ice Glazing
7. Frozen, Individually, with Ice Glazing

Production and Feeding Systems (Prod/Feed)
1. Traditional Production and Diet
2. Free-Range Production with Traditional Diet
3. Pastured/Pasture-Raised Production with Traditional Diet
4. Traditional Production with Organic and/or Antibiotic-Free Systems
5. Free-Range Production with Organic and/or Antibiotic-Free Systems
6. Pastured Production with Organic and/or Antibiotic-Free Systems
9. Other

Slaughter System (Slaug.)
1. Traditional
2. Kosher
3. Halal
9. Other

Post Slaughter Processing (Post Slaug.)
1. Immersion Chilled
2. Air Chilled
9. Other

Piece Weight
[Insert 4-digit (0000) product weight in grams] (Weight variation of plus or minus 10% allowed for large pieces [701XX-704XX], plus or minus 20% for smaller pieces [705XX-717XX])

Additional Product Options (Prod. Options)
1. Contractual modifications specified

Internal Packaging (Intern. Pack.)
01. Plastic Bag
02. Plastic Bag, Heat-shrinkable, Vacuum packaged
03. Plastic Bag, Resealable
04. Bubble Pack, Portion control
05. Plastic Bag, Modified atmosphere package
06. Tray Pack
07. Tray Pack, Modified atmosphere package
08. Cup/Tub
09. Box/Carton (shipping container required)
10. Chub
99. No internal package

Internal Package Labeling (Intern. Label)
1. Labeled (For sale in country specified in Country Code for Labeling)
9. Not Labeled

Pack Style
1. Bulk Pack
2. Layer Pack, Regular
3. Layer Pack, Honeycomb
4. Soldier Pack
5. Flat Pack
9. Other

Package Weight
[Insert 4-digit (00.00) package weight in kilograms] (Weight variation of plus 10% allowed [plus 23% for packages with one piece or one bird cut-up])

Shipping Container (SC)
1. Box, Unlined and Unwaxed
2. Box, Lined and Unwaxed
3. Box, Unlined and Waxed
4. Plastic Container, Returnable
5. Bulk Bin, Non-Returnable
6. Bulk Bin, Returnable

Country Code for Labeling
(Country Labeled For)
[Insert 3-digit country code from list of ISO Country Codes]

Shipping Container Weight (SC Weight)
[Insert 5-digit (000.00) container weight in kilograms] (Weight variation of plus 6% allowed)

Additional Packaging Options
(Pack. Options)
1. Contractual modifications specified

0 = Not Applicable or Not Specified

Source: U.S. Trade Descriptions for Poultry - August 2000

Plaintiff's Exhibit H

Appendix C. NAMP Poultry Buyers Guide and U.S. Trade Description Cross-Reference for Chicken Products

Many of the poultry products highlighted in the U.S. Trade Descriptions (USTDs) are also illustrated and referenced in the North American Meat Processors Associations (NAMP) Poultry Buyers Guide, 1999. Following is a cross-reference of products to assist buyers and sellers that use both the NAMP guide and USTDs when buying and selling poultry:

NAMP Poultry Guide Chicken Section	U.S. Trade Descriptions for Poultry Chicken Products	
NAMP Reference Number*	**TD Style Number**	**Chicken Product**
P1001	70101	Whole Bird (w/Giblets)
P1002	70102	Whole Bird w/out Giblets
P1008	70201	2-Piece Cut-Up
P1009	70202	4-Piece Cut-Up
No Reference	70203	6-Piece Cut-Up
P1005	70204	8-Piece Cut-Up, Traditional
NR	70205	8-Piece Cut-Up, Non-Traditional
P1006	70206	9-Piece, Traditional
NR	70207	9-Piece, Country Cut
P1007	70208	10-Piece Cut-Up
P1003	70301	Front Half
NR	70302	Front Half w/out Wings
P1004	70401	Back Half
NR	70402	Back Half w/out Tail
P1010	70501	Breast Quarter
P1011	70502	Breast Quarter w/out Wing
P1012	70601	Whole Breast w/Ribs and Tenderloin
No Reference	70602	Bone-in Whole Breast w/Ribs and Wings
No Reference	70603	Boneless Whole Breast w/Rib Meat, w/out Tenderloin
No Reference	70604	Boneless Whole Breast w/Tenderloins
No Reference	70605	Boneless Whole Breast w/out Tenderloins
P1013	No Reference	Bone-In (Whole) Breast w/out Ribs

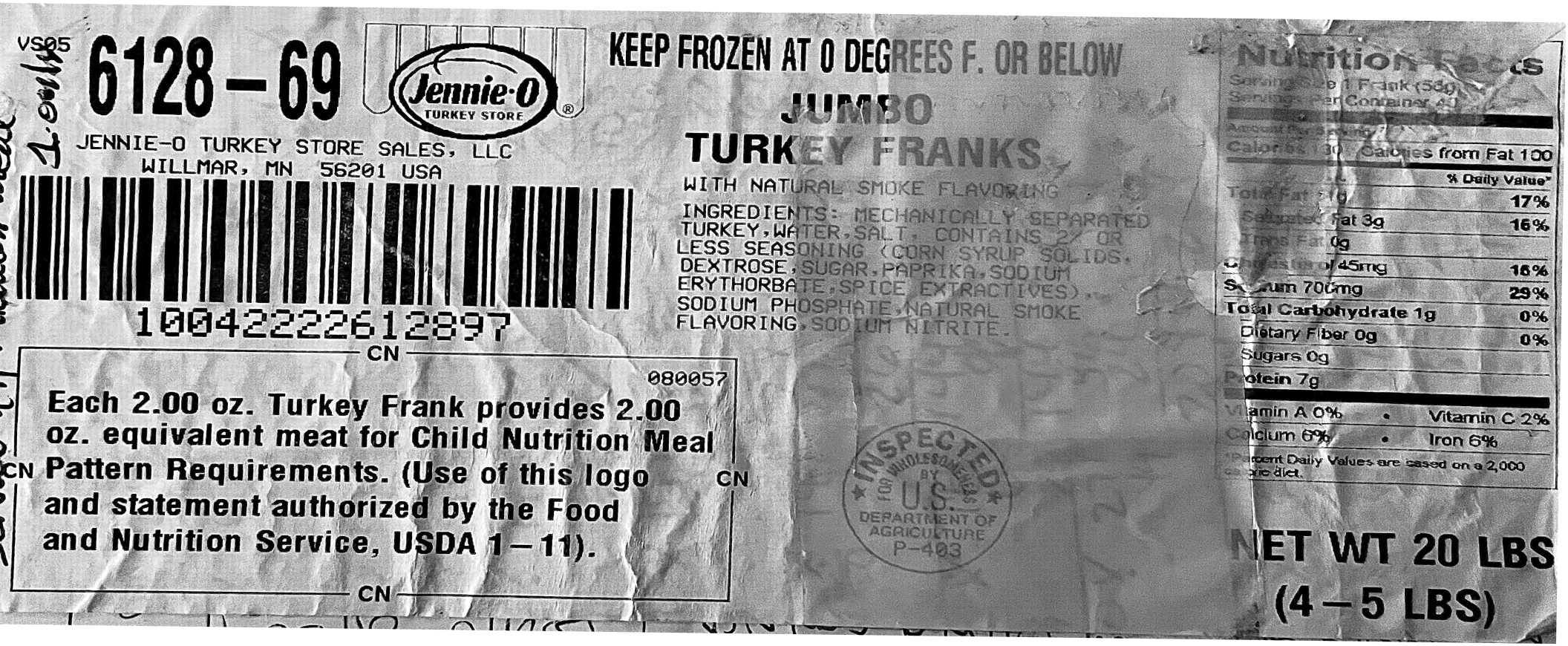
* The second digit identifies the poultry class with P10 = broiler/fryer, P11 = roaster, P12 = capon, P13 = fowl, P14 = poussin, and P15 = rock cornish game hen.

NAMP Reference Number*	TD Style Number	Chicken Product
P1014	70701	Bone-In Split Breast w/Ribs
No Reference	70702	Bone-In Split Breast w/Ribs and Wings
P1015	No Reference	Bone-In Breast Half w/out ribs
No Reference	70703	Boneless Split Breast w/Rib Meat
No Number	70704	Boneless Split Breast w/out Rib Meat
P1016	70705	Partially Boneless Split Breast w/Rib Meat and 1st Wing Segment
No Number	70801	Tenderloin
No Number	70802	Tenderloin w/Clipped Tendon
P1030	70901	Leg Quarter
No Reference	70902	Leg Quarter w/out Tail
NR	70903	Leg Quarter w/out Tail or Abdominal Fat
No Reference	70904	Long-Cut Drumstick and Thigh Portion w/Back
P1031	71001	Whole Leg
No Reference	71002	Whole Leg w/Abdominal Fat
P1033	71101	Thigh
P1034	71102	Bone-in Thigh w/Back Portion
No Reference	71103	Boneless Trimmed Thigh
P1035	71201	Drumstick
No Reference	71201	Slant-Cut Drumstick
P1036	71301	Whole Wing
No Reference	71302	1st and 2nd Segment Wing (V Wing)
P1040	71303	2nd and 3rd Segment Wing (2-Joint Wing)
P1037	71304	1st Segment Wing (Wing Drummette)
P1038	71305	2nd Segment Wing (Wing Flat)
P1039	71306	3rd Segment Wing (Wing Tip)
No Reference	71307	1st Segment and 2nd Segment Wings
No Reference	71401	Lower Back
No Reference	71402	Upper Back
P1041	71403	Whole Back
P1042	71601	Neck
P1043	74002	3-Product Combination: Giblets (Hearts, Gizzards, and Livers)
P1047	71801	Processed Feet
No Reference	71802	Unprocessed Feet

* The second digit identifies the poultry class with P10 = broiler/fryer, P11 = roaster, P12 = capon, P13 = fowl, P14 = poussin, and P15 = rock cornish game hen.

NAMP Reference Number*	TD Style Number	Chicken Product
P1048	71803	Processed Paws
No Reference	71804	Unprocessed Paws
P1044	71901	Gizzards
P1045	72001	Livers
P1052	72101	Hearts
No Reference	72201	Testes
No Reference	72301	Breast Skin
No Reference	72302	Thigh/Leg Skin
No Reference	72303	Body Skin
No Reference	72401	Abdominal Fat
No Reference	74001	2-Product Combinations
No Reference	74002	3-Product Combinations
No Reference	74003	4-Product Combinations
No Reference	75001	Mechanically Separated Chicken (MSC), Over 20% Fat
No Reference	75002	MSC, 15-20% Fat
No Reference	75003	MSC, Under 15% Fat
No Reference	75004	MSC w/out Skin, Under 15% Fat
No Reference	75101	Seasoned MSC, Over 20% Fat
No Reference	75102	Seasoned MSC, 15-20% Fat
No Reference	75103	Seasoned MSC, Under 15% Fat
No Reference	75104	Seasoned MSC w/out Skin, Under 15% Fat
P1049	No Reference	Broiler Bones
No Number	75201	Ground Chicken
No Number	No Reference	Breast Meat Strips/Chicken Tenders
No Number	No Reference	Batter/Breaded Tenders
No Number	No Reference	Pulled Chicken
No Number	No Reference	Chicken Sausage
No Number	No Reference	Chicken Franks
No Number	No Reference	Chicken Rolls
No Number	No Reference	Breaded Nuggets
No Number	No Reference	Diced Chicken

* The second digit identifies the poultry class with P10 = broiler/fryer, P11 = roaster, P12 = capon, P13 = fowl, P14 = poussin, and P15 = rock cornish game hen.



Plaintiff's Exhibit I

Voucher	Invoice Number	Invoice Date	Vendor ID	Name	Payment Number	Paid Amount	Payment Method	Payment Date
141614	09155WK11/7	11/7/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	347697	31898.21	CHK	12/3/2014
141615	09153	11/7/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	351181	8897.41	CHK	12/10/2014
141616	09154	11/15/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	351181	9810.43	CHK	12/10/2014
141618	09156WK11/14	11/14/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	347697	31164.42	CHK	12/3/2014
141765	09157	11/7/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	351181	7775.52	CHK	12/10/2014
141766	09158	11/14/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	351181	7617.9	CHK	12/10/2014
141914	09177WK11/21	11/21/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	351181	32602.33	CHK	12/10/2014
141972	09159 1101-110714 SNMCF	11/7/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	355235	21154.77	CHK	12/17/2014
141974	09160 1108-111414 SNMCF	11/14/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	355235	20923.51	CHK	12/17/2014
142376	09230NOV/22	11/28/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	358336	31581.55	CHK	12/24/2014
142377	09231NOV/29	11/30/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	358336	9265.5	CHK	12/24/2014
142413	09232 11/15 - 11/21	11/21/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	358336	7537.6	CHK	12/24/2014
142414	09233 11/22 - 11/28	11/28/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	358336	6701.91	CHK	12/24/2014
142416	09234 11/29 - 11/30	11/30/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	358336	1943.51	CHK	12/24/2014
142645	09242	11/22/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	359761	8182.96	CHK	12/29/2014
142646	09243	11/30/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	359760	8717.51	CHK	12/29/2014
142980	09271	12/5/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	361833	5606.73	CHK	1/5/2015
142981	09272	12/12/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	361833	7622.37	CHK	1/5/2015
142982	09273	12/19/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	361833	7354.71	CHK	1/5/2015
143071	09277WK12/5	12/5/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	362557	23241.72	CHK	1/7/2015
143072	09278WK12/12	12/12/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	362557	29948.79	CHK	1/7/2015
143100	09178	11/7/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	364619	8748.51	CHK	1/12/2015
143101	09179	11/14/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	364619	8670.69	CHK	1/12/2015
143102	09180	11/21/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	364619	8798.58	CHK	1/12/2015
143103	09245	11/30/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	364619	2441.65	CHK	1/12/2015
143206	09244	11/28/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	363006	8585.93	CHK	1/8/2015
143236	09285 12/01-05	12/31/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	363007	6480.35	CHK	1/8/2015
143237	09286	12/31/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	363005	8483.34	CHK	1/8/2015
143238	09287	12/31/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	363005	8227.57	CHK	1/8/2015
143240	09288	12/31/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	363005	8068.46	CHK	1/8/2015
143254	09283WK12/31	12/31/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	365630	32186.53	CHK	1/14/2015
143454	09304 12/27-01/02/15	1/2/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	365629	8203.78	CHK	1/14/2015
143475	09274 - 09275 12/1-12/12	12/5/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	368468	32959.21	CHK	1/21/2015
143491	09301	1/2/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	368468	7417.15	CHK	1/21/2015
143515	09302WK12/26	12/26/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	370813	31013.62	CHK	1/26/2015

Plaintiff's Exhibit J

Voucher	Invoice Number	Invoice Date	Vendor ID	Name	Payment Number	Paid Amount	Payment Method	Payment Date
143745	09235 1115-112114 SNMCF	11/21/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	370023	20762.23	CHK	1/23/2015
143747	09236 1122-112814 SNMCF	11/28/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	370023	20404.62	CHK	1/23/2015
143751	09237 1129-120514 SNMCF	12/5/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	370813	20647	CHK	1/26/2015
143753	09305 1206-121214 SNMCF	12/12/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	370813	20687.15	CHK	1/26/2015
143781	09281	12/31/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	374167	7368.9	CHK	2/2/2015
143783	09364	1/9/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	374166	7452.85	CHK	2/2/2015
143963	09387 01/03-09	1/9/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	373227	8406.01	CHK	1/30/2015
144035	09303WK1/2	1/2/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	374981	31830.73	CHK	2/4/2015
144075	09360 - 12/3-12/9	12/19/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	375614	7518.27	CHK	2/5/2015
144077	09361 - 12/20-12/26	12/26/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	375614	7332.39	CHK	2/5/2015
144081	09362 - 12/27-1/2	1/2/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	375614	7313.07	CHK	2/5/2015
144084	09385	1/15/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	375614	8318.28	CHK	2/5/2015
144096	09390	1/16/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	375614	7438.72	CHK	2/5/2015
144127	09391WK1/9	1/9/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	374982	31424.77	CHK	2/4/2015
144133	09392WK1/16	1/16/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	375615	32451.55	CHK	2/5/2015
144212	09394	1/16/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	374343	8725.72	CHK	2/2/2015
144241	09393 - 1/10-1/16	1/16/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	375614	8023.85	CHK	2/5/2015
144288	09397 01/17-23	1/23/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	379612	8742.08	CHK	2/9/2015
144382	09398	1/26/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	377959	378.19	CHK	2/10/2015
144451	09404WK1/23	1/23/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	381762	32313.26	CHK	2/19/2015
144474	9403 - 1/17-1/23	1/23/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	381762	7973.29	CHK	2/19/2015
144492	09405 SNMCF	12/19/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	381041	20590.34	CHK	2/18/2015
144495	09400 SNMCF	12/26/2014	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	381040	20084.92	CHK	2/18/2015
144520	09402	1/23/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	381042	7681.84	CHK	2/18/2015
144698	09407	1/30/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	381042	7604.52	CHK	2/18/2015
144734	09413 01/24-30	2/5/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	384723	9101.93	CHK	2/25/2015
144834	09408WK1/30	1/30/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	384721	32064.19	CHK	2/25/2015
144938	09465	2/6/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	387284	7592.47	CHK	3/3/2015
144997	09460 1/24-1/30	1/31/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	387284	8040.21	CHK	3/3/2015
144998	09467 1/31-2/6	2/6/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	387284	7949.5	CHK	3/3/2015
145002	09386 0103-010915 SNMCF	1/9/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	384721	20660.38	CHK	2/25/2015
145013	09395 0110-011615 SNMCF	1/16/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	384721	20330.26	CHK	2/25/2015
145023	09466WK2/6	2/6/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	387284	32823.28	CHK	3/3/2015
145045	09468	2/6/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	387283	8704.89	CHK	3/3/2015
145383	09469WK2/13	2/13/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	387284	32723.66	CHK	3/3/2015

Plaintiff's Exhibit J

Voucher	Invoice Number	Invoice Date	Vendor ID	Name	Payment Number	Paid Amount	Payment Method	Payment Date
145546	09495	2/13/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	390576	8108.61	CHK	3/9/2015
145551	09494	2/13/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	390576	7467.71	CHK	3/9/2015
145563	09509WK2/20	2/20/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	390577	32432.96	CHK	3/9/2015
145705	09504	2/20/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	393029	7255.83	CHK	3/13/2015
145758	09506 02/14-20 WNMCF	2/20/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	393039	9854.35	CHK	3/13/2015
146128	09568 2/14-2/20	2/28/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	396615	7162.88	CHK	3/20/2015
146131	09567WK2/28	2/28/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	396615	32845.6	CHK	3/20/2015
146134	9569 2/21-2/27	2/28/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	396615	5766.59	CHK	3/20/2015
146139	09574 02/21-02/27	2/28/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	397718	9719.04	CHK	3/23/2015
146160	09531	2/28/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	396617	7782.22	CHK	3/20/2015
146175	094615NMCF1/17-1/23/2015	1/23/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	396615	20623.2	CHK	3/20/2015
146181	094625NMCF1/24-1/30/15	1/30/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	396615	20552.57	CHK	3/20/2015
146185	94925NMCF1/31-2/6/15	2/6/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	396615	20692.95	CHK	3/20/2015
146188	094935NMCF2/7-2/13/15	2/13/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	396615	20555.55	CHK	3/20/2015
146195	09496 02/07-13	2/28/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	397718	9738.74	CHK	3/23/2015
146198	9570SNMCF2/14-2/20/15	2/28/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	396615	20795.44	CHK	3/20/2015
146200	9571SNMCF2/21-2/27/15	2/28/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	396615	20933.24	CHK	3/20/2015
146470	09598	3/6/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	398334	5805.25	CHK	3/25/2015
146519	09599 02/28-03/06	3/6/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	400220	9594.13	CHK	3/30/2015
146531	09597WK3/6	3/6/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	407058	33904.34	CHK	4/14/2015
146613	09596	3/6/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	400222	7537.61	CHK	3/30/2015
146615	09601	3/13/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	400222	7440.95	CHK	3/30/2015
146658	09602WK3/13	3/13/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	400221	33159.35	CHK	3/30/2015
146829	09611	3/13/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	406288	6777.74	CHK	4/13/2015
146831	09609	3/20/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	403902	7522.73	CHK	4/7/2015
146852	09610WK3/20	3/20/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	403902	34690.97	CHK	4/7/2015
146899	09612 3/14-3/20	3/20/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	406288	6422.36	CHK	4/13/2015
146909	09308SNMCF	1/2/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	404686	20531	CHK	4/8/2015
146928	09603 03/07-13	3/13/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	404686	9668.48	CHK	4/8/2015
146979	09615SNMCF	3/6/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	404686	20990.49	CHK	4/8/2015
147051	09613 03/14-20	3/20/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	406289	9280.37	CHK	4/13/2015
147192	09623 03/21-27	3/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	408405	9414.2	CHK	4/16/2015
147198	09622WK3/27	3/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	407058	33339.62	CHK	4/14/2015
147375	09641 3/21-3/27	3/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	410328	6924.96	CHK	4/20/2015
147467	09685 03/28-04/03	4/3/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	411062	9345.8	CHK	4/21/2015

Plaintiff's Exhibit J

Voucher	Invoice Number	Invoice Date	Vendor ID	Name	Payment Number	Paid Amount	Payment Method	Payment Date
147473	09644	4/3/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	411062	34283.52	CHK	4/21/2015
147557	09643	4/3/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	410328	7415.67	CHK	4/20/2015
147592	09640	3/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	411535	7336.87	CHK	4/22/2015
147718	09716 04/04-10	4/10/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	411536	9704.16	CHK	4/22/2015
147719	09713WK4/10	4/10/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	412552	33846.36	CHK	4/23/2015
147768	09616SNMCF	3/13/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	412552	30884.92	CHK	4/23/2015
147777	09711	4/3/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	412552	7090.76	CHK	4/23/2015
147778	09712	4/10/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	412552	7220.13	CHK	4/23/2015
147787	09617SNMCF	3/20/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	412552	30667.07	CHK	4/23/2015
147788	09642SNMCF	3/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	412552	30638.81	CHK	4/23/2015
147865	09715 4/1-4/10	4/10/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	414878	7457.31	CHK	4/28/2015
148050	09727 04/11-04/17	4/17/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	418199	9885.57	CHK	5/5/2015
148068	09722WK4/17	4/17/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	425011	33664.94	CHK	5/20/2015
148097	09786	4/17/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	418200	7821.62	CHK	5/5/2015
148121	09721	4/17/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	418824	7372.55	CHK	5/6/2015
148161	09732	4/24/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	418823	9487.06	CHK	5/6/2015
148198	09730WK4/24	4/24/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	419384	33148.94	CHK	5/7/2015
148242	09729	4/24/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	420234	7172.55	CHK	5/11/2015
148376	09731 4/18-4/24	4/24/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	422672	7556.94	CHK	5/15/2015
148531	09745 4/25-5/1	5/1/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	422672	7824.6	CHK	5/15/2015
148532	09735 04/25-05/01	5/1/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	423730	9678.14	CHK	5/19/2015
148721	09734WK5/1	5/1/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	425009	32113.26	CHK	5/20/2015
148722	09805 05/02-08	5/8/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	440330	9168.84	CHK	6/18/2015
148740	09804WK5/8	5/8/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	425010	32696.16	CHK	5/20/2015
148773	09803	5/8/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	426237	7258.79	CHK	5/22/2015
148775	09803	5/1/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	426237	6948.01	CHK	5/22/2015
148831	09738 0411-041715 SNMCF	4/17/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	426237	21556.29	CHK	5/22/2015
149436	INV2000000002	5/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	436751	7191.88	CHK	6/12/2015
149500	INV2000000005	5/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	436751	7821.62	CHK	6/12/2015
149531	INV2000000010	6/3/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	438487	33771.25	CHK	6/16/2015
149534	INV2000000008	6/3/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	436751	7304.89	CHK	6/12/2015
149588	INV0000000011	6/3/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	438487	7970.32	CHK	6/16/2015
149595	INV2000000015	6/4/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	438487	7222.36	CHK	6/16/2015
149601	INV2000000017	6/4/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	438489	33029.25	CHK	6/16/2015
149630	INV2000000014	6/3/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	438488	7958.42	CHK	6/16/2015

Plaintiff's Exhibit J

Voucher	Invoice Number	Invoice Date	Vendor ID	Name	Payment Number	Paid Amount	Payment Method	Payment Date
149654	INV2000000012 05/16-22	6/3/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	442304	9243.19	CHK	6/22/2015
149655	INV2000000004	5/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	438490	33079.06	CHK	6/16/2015
149746	INV2000000013 0516-0522 SNMCF	6/3/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	439436	21145.88	CHK	6/17/2015
149747	INV2000000020 0523-052915 SNMC	6/4/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	443078	20769.66	CHK	6/23/2015
149815	INV200000006 05/09-15	5/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	442304	9277.4	CHK	6/22/2015
149842	INV2000000018	6/4/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	440339	7775.53	CHK	6/18/2015
150504	INV2000000180	6/24/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	258615	33401	ACH	7/15/2015
150509	INV2000000196 6/13-6/16 RCC	6/26/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	260960	8673.68	ACH	7/20/2015
150514	INV2000000188 6/6-6/12 RCC	6/25/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	260379	9381.49	ACH	7/20/2015
150517	INV2000000187	6/25/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	258642	34187.71	ACH	7/15/2015
150518	INV2000000181 5/30-6/5 RCC	6/24/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	260948	8996.35	ACH	7/20/2015
150520	INV198809816 0328-0403 SNMCF	6/26/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	258749	31016.51	ACH	7/15/2015
150523	INV2000000195	6/26/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	258750	33033.09	ACH	7/15/2015
150529	INV2000000225	6/30/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	261335	32413.76	ACH	7/21/2015
150538	INV2000000226 6/20-6/26 RCC	6/30/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	258438	8383.71	ACH	7/15/2015
150646	INV2000000019A/CRM2000000001	6/22/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	260734	9003.82	ACH	7/20/2015
150647	INV2000000182 05/30-6/05 WNMCF	6/24/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	264375	10336.89	ACH	7/23/2015
150648	INV2000000189 06/06-12 WNMCF	6/25/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	260964	10742.85	ACH	7/20/2015
150649	INV2000000197 06/13-19 WNMCF	6/26/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	261004	9614.96	ACH	7/20/2015
150651	INV2000000227 06/20-26 WNMCF	6/30/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	260739	9415.69	ACH	7/20/2015
150653	INV2000000235 06/27-30 WNMCF	7/1/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	261456	5550.97	ACH	7/21/2015
150736	INV198809737 0404-041015 SNMCF	6/26/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	260678	21452.95	ACH	7/20/2015
150745	INV198809739 0418-042415 SNMCF	6/26/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	455869	21453.69	CHK	7/20/2015
150750	INV2000000231	6/30/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	261359	4145.76	ACH	7/21/2015
150751	V198809807 0425-050115 SNMCF	6/26/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	455869	20786.77	CHK	7/20/2015
150755	INV2000000185	6/25/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	260715	7192.64	ACH	7/20/2015
150756	INV2000000193	6/26/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	260459	7151.73	ACH	7/20/2015
150759	INV2000000176 0502-050815SNMCF	6/22/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	261033	30699.04	ACH	7/20/2015
150760	INV2000000178	6/24/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	260699	7214.93	ACH	7/20/2015
150762	INV2000000223	6/30/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	260400	7140.59	ACH	7/20/2015
150763	INV2000000007 0509-051515 SNMC	5/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	260625	20914.64	ACH	7/20/2015
150771	INV2000000183 0530-060815 SNMC	6/24/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	260922	20627.72	ACH	7/20/2015
150774	INV2000000190 0606-061215 SNMC	6/25/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	260775	20541.49	ACH	7/20/2015
150815	INV2000000233	6/30/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	261546	17744.45	ACH	7/21/2015
150941	INV2000000198 0613-061915 SNMC	6/26/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	254232	20887.23	ACH	7/22/2015

Plaintiff's Exhibit J

Voucher	Invoice Number	Invoice Date	Vendor ID	Name	Payment Number	Paid Amount	Payment Method	Payment Date
150943	INV2000000228 0620-062615 SNMC	6/30/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	264222	21126.62	ACH	7/22/2015
150945	INV2000000236 0617-063015 SNMC	6/30/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	263389	11716.11	ACH	7/22/2015
151232	INV2000000234 6/7-6/30 RCC	6/30/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	261592	4695.95	ACH	7/21/2015
151508	INV2000000308	7/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	268506	8102.66	ACH	8/11/2015
151541	INV2000000242 7/1-7/3 CNMCF	7/8/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	268135	14024.02	ACH	8/10/2015
151542	INV2000000298 7/10-7/14 CNMCF	7/20/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	267771	33375.89	ACH	8/10/2015
151544	INV2000000308 7/11-7/17 CNMCF	7/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	267772	32968.28	ACH	8/10/2015
151552	INV2000000296 7/4-7/10/15 SCC	7/20/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	267943	7784.45	ACH	8/10/2015
151553	INV2000000239 7/1-3/15 SCC	7/8/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	267944	3262.49	ACH	8/10/2015
151556	INV2000000312 7/18-7/24/15 SCC	7/29/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	268357	7978.5	ACH	8/10/2015
151558	INV2000000314 7/18-7/24 CNMCF	7/29/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	267663	32724.53	ACH	8/10/2015
151584	INV2000000244 07/01-07/03/2015	7/8/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	269230	4106.36	ACH	8/14/2015
151585	INV2000000300 07/04-07/10/2015	7/20/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	268302	9649.15	ACH	8/11/2015
151586	INV2000000310 07/11-07/17/2015	7/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	268391	9183.72	ACH	8/11/2015
151587	INV2000000315 07/18-07/24/2015	7/29/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	269391	9288.56	ACH	8/14/2015
151600	INV2000000245 0701-070315 SNMC	7/8/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	268377	9056.62	ACH	8/11/2015
151601	INV2000000301 0704-071015 SNMC	7/20/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	268346	20636.66	ACH	8/11/2015
151602	INV2000000311 0718-072415 SNMC	7/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	268303	21010.66	ACH	8/11/2015
151609	INV2000000243 7/1-7/3 RCC	7/8/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	268847	3736.84	ACH	8/12/2015
151612	INV2000000299 7/4-7/10 RCC	7/20/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	268775	8706.39	ACH	8/12/2015
151613	INV2000000309 7/11-7/17 RCC	7/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	268722	8581.48	ACH	8/12/2015
151615	INV2000000315 7/18-7/24 RCC	7/29/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	268835	8624.6	ACH	8/12/2015
151763	INV2000000317 SNMCF	7/29/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	269932	20691.66	ACH	8/17/2015
151789	INV2000000312-7/18-7/24/15 SCC	7/29/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	369982	7979.5	ACH	8/17/2015
151846	INV2000000318-7/25-7/31/15 SCC	8/5/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	270343	7960.67	ACH	8/18/2015
151914	INV2000000321 7/25-7/31 RCC	8/5/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	269914	9124.23	ACH	8/17/2015
151969	INV2000000322 07/25-31 WNMCF	8/5/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	271296	9436.51	ACH	8/19/2015
151972	INV2000000320 7/25-7/31 CNMCF	8/5/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	270668	31717.83	ACH	8/19/2015
152253	INV2000000373 CNMCF 8/1-8/7	8/17/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	274135	32364.73	ACH	8/28/2015
152259	INV2000000371 8/1-8/7/15 SCC	8/17/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	280276	8327.2	ACH	9/18/2015
152328	INV2000000374 8/1-8/7 RCC	8/17/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	273884	8810.47	ACH	8/28/2015
152341	INV2000000375 08/01-07/15/20	8/17/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	274816	9601.56	ACH	9/1/2015
152353	INV2000000379 CNMCF 8/8-8/14	8/21/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	274986	32483.54	ACH	9/2/2015
152357	INV2000000380 8/8-8/14 RCC	8/20/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	275072	8517.54	ACH	9/2/2015
152441	INV2000000376 0801-080715SNMCF	8/17/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	278592	21203.19	ACH	9/14/2015

Plaintiff's Exhibit J

Voucher	Invoice Number	Invoice Date	Vendor ID	Name	Payment Number	Paid Amount	Payment Method	Payment Date
152589	INV2000000396 8/15-8/21 RCC	8/26/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	275830	8765.86	ACH	9/9/2015
152630	INV2000000381 08/08-14/2015	8/20/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	276221	9597.09	ACH	9/4/2015
152653	INV2000000395 CNMCF 8/15-8/21	8/28/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	276367	32547.56	ACH	9/8/2015
152810	INV2000000404 8/22-8/28 RCC	9/3/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	279688	8673.68	ACH	9/17/2015
152834	INV2000000401	9/2/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	280458	8208.24	ACH	9/18/2015
152842	INV2000000403 CNMCF 8/22-8/28	9/3/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	278689	32061.33	ACH	9/15/2015
152875	INV2000000397A 08/15-21/2015	9/3/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	281583	9039.48	ACH	9/23/2015
152904	INV2000000323 0725-073115 SNMC	8/5/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	278443	21024.05	ACH	9/14/2015
152909	INV2000000382 0808-0814155NMCF	8/20/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	278588	21016.52	ACH	9/14/2015
152911	INV2000000398 0815-0821155NMCF	8/26/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	278558	21123.65	ACH	9/14/2015
152914	INV2000000406 0822-082815SNMCF	9/2/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	278389	21140.01	ACH	9/14/2015
153226	INV2000000410 8/29-9/4/15 RCC	9/9/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	280447	8904.16	ACH	9/18/2015
153233	INV2000000409 CNMCF 8/29-9/4	9/14/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	280771	31291.87	ACH	9/21/2015
153370	INV2000000405 08/22-28 WNMCF	9/2/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	284073	9223.86	ACH	9/30/2015
153371	INV2000000411 08/29-09/04 WNMC	9/9/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	281895	9482.6	ACH	9/23/2015
153543	INV2000000458 9/5-9/11/15 RCC	9/17/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	283198	9176.28	ACH	9/28/2015
153546	INV2000000457 CNMCF 9/5-9/11	9/17/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	283028	31791.39	ACH	9/28/2015
153615	INV2000000455 9/5-9/11/15 SCC	9/17/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	283847	8431.29	ACH	9/29/2015
153686	INV200000045SA 09/05-11/2015	9/22/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	286742	9763.65	ACH	10/6/2015
153964	INV2000000412 0829-090415 SNMC	9/9/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	287869	20927.39	ACH	10/8/2015
153965	INV2000000460 0905-091115 SNMC	9/17/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	287425	21105.07	ACH	10/8/2015
154051	INV2000000489	10/2/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	289001	31357.23	ACH	10/14/2015
154084	INV2000000490 9/19-9/25 RCC	9/29/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	289603	8239.46	ACH	10/15/2015
154148	INV2000000467 9/12-9/18 RCC	9/22/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	289769	8681.11	ACH	10/15/2015
154163	INV200000468A 9/12-18/15 WNMCF	9/22/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	289794	10203.79	ACH	10/15/2015
154228	INV2000000497 CNMCF 9/26-10/2	10/6/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	290395	30596.64	ACH	10/16/2015
154236	INV2000000498 9/26-10/2 RCC	10/6/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	289396	8282.59	ACH	10/14/2015
154401	INV2000000377 8/8-8/14/15 SCC	8/20/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	291583	8529.43	ACH	10/21/2015
154402	INV2000000388 8/15-8/21/15 SCC	8/28/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	291678	8513.82	ACH	10/21/2015
154403	INV2000000407 8/29-9/4/2015SCC	9/9/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	291479	8025.34	ACH	10/21/2015
154404	INV2000000464 9/12-9/18/15SCC	9/22/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	291523	8409	ACH	10/21/2015
154405	INV200000004879/19-9/25/15SCC	9/29/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	291590	481.04	ACH	10/21/2015
154424	INV2000000495-9/29-10/2/15SCC	10/6/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	291865	8279.64	ACH	10/21/2015
154481	INV2000000492 0918-092515 SNMC	9/29/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	291760	21326.64	ACH	10/21/2015
154485	INV2000000500 0926-100215 SNMC	10/6/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	291488	21190.6	ACH	10/21/2015

Plaintiff's Exhibit J

Voucher	Invoice Number	Invoice Date	Vendor ID	Name	Payment Number	Paid Amount	Payment Method	Payment Date
154541	INV2000000466 CNMCF 9/12-9/18	10/13/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	291624	31389.94	ACH	10/21/2015
154681	inv2000000549-10/3-10//9/15SCC	10/14/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	293253	8191.89	ACH	10/26/2015
154843	INV2000000551 CNMCF 10/3-10/9	10/19/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	294734	31009.25	ACH	10/29/2015
154931	INV2000000568 CNMCF10/10-10/16	10/20/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	294856	31091.05	ACH	10/29/2015
154943	INV2000000569 10/10-10/16/15	10/19/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	294699	9057.32	ACH	10/29/2015
155188	INV2000000552A 10/3-10/9 RCC	10/26/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	296114	8841.7	ACH	11/3/2015
155257	INV2000000586 10/17-10/23 RCC	10/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	296430	9207.5	ACH	11/4/2015
155304	INV2000000585 CNMCF10/17-10/23	10/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	298317	30934.11	ACH	11/12/2015
155306	INV2000000489A 09/26-10/02 WNMC	10/6/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	297131	10547.29	ACH	11/5/2015
155384	INV2000000491A 09/19-25 WNMCF	9/29/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	305539	10585.95	ACH	12/2/2015
155385	INV2000000553A 10/03-09 WNMCF	10/14/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	305464	10093.76	ACH	12/2/2015
155387	INV2000000570A 10/10-16 WNMCF	10/19/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	306003	9916.81	ACH	12/2/2015
155388	INV2000000587A 10/17-23 WNMCF	10/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	311526	10248.4	ACH	12/16/2015
155597	INV2000000469 0912-091815 SNMC	9/22/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	301087	21847.83	ACH	11/17/2015
155678	INV2000000583 10/17-10/23/15	10/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	302102	8508.62	ACH	11/19/2015
156033	INV2000000571A 1010-101615 SNM	10/19/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	304822	20792.75	ACH	12/1/2015
156034	INV2000000588 1017-102315 SNMC	10/27/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	304919	20719.95	ACH	12/1/2015
156507	SCC-INV2000000056610/10-10/16	10/19/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	312700	8374.79	ACH	12/21/2015
157777	INV2000000554A 1003-100915 SNM	10/29/2015	9332	SUMMIT FOOD SERVICE MANAGEMENT LLC	319536	21180.16	ACH	1/12/2016
					$ 90,419,810.00			

Plaintiff's Exhibit J