**Question #1**
Beef Ground Bulk 80/10 Chub Fresh – Can the product be packed in a air vacuumed cryo?

**Answer #1**
There is not an item called, “Beef Ground Bulk 80/10” on the Exhibit. There is an item named “Beef Ground bulk 80/20 Chub fresh” on the Exhibit. For this product, it may be packed in an air vacuum cryo.

**Question #2**
Chicken Breast 1x1 cut fresh – Please define “cut fresh”. Is the product cut the day of the order for next day delivery? Is it cut and stored for 1 day, 2 days, 3 days...

**Answer #2**
The chicken is not frozen, not previously cooked, and not seasoned. It should arrive to NHA’s facility cut in 1”x1” raw pieces. NHA does not have a time frame requirement for processing the chicken, but requires this product not frozen.

**Question #3**
Chicken Fajita Breast Strip Fresh – Again, please define “fresh”. Is there a particular dimension in length and thickness? Is it raw or cooked? Is it seasoned?

**Answer #3**
This product is seasoned, precooked, and seasoned fajita style strip. The cut is 2”-3” long by ½” wide.

**Question #4**
Beef Brisket. Is it peeled or fat on? Is it a whole brisket or cut into portions? Is it cooked or raw. Is it seasoned?

**Answer #4**
The brisket should be raw, peeled and in a whole piece.
**Question #5**
Beef Barbacoa - Cooked?

**Answer #5**
This product should be seasoned, cooked, and shredded.

**Question #6**
Chicken Breast ½” Diced – White Meat, dark meat, blend? Percentage of blend?

**Answer #6**
Please provided a quote for a blended mix of chicken in a 50% ratio of white to dark meat.

**Question #7**
Turkey Breast Boneless Raw, Foil Wrapped – can it be vacuum packed in cryo?

**Answer #7**
This product must be first wrapped in foil and then may be packed in cryo. We cook the turkeys with the foil on the product.

**Question #8**
Chicken Breast Strips Fresh – Please refer to the questions noted on Item 3.

**Answer #8**
This product should be raw, unseasoned, and uncooked fajita cuts of chicken. Strips should be 2”-3” long and ½” wide.