



REQUEST FOR QUOTE:

AUCTION BUYER PACKAGES

Quote: #19-164

RFQ Released: December 20, 2018

Deadline for Quotes: **February 1, 2019 by 2 p.m.**

Award Date: February 15, 2019

The Houston Livestock Show and Rodeo (the “HLSR”) promotes agriculture by hosting an annual, family-friendly experience that educates and entertains the public, supports Texas youth, showcases Western heritage and provides year-round educational support within the community.

As the world’s largest livestock show and rodeo, the largest fair in North America and the site of 20 concerts from top-flight entertainers each year, the show attracted over 2.4 million spectators in 2018. A Section 501(c) (3) charity, this organization has committed approximately \$450 million in youth and educational support to Texas students since it began in 1932. HLSR is backed by more than 34,000 volunteers serving on over 108 different committees.

GENERAL REQUIREMENTS FOR REQUEST FOR QUOTE

PRICING

Pricing for all goods/services must be very specific, all-inclusive and firm. All administrative fees, shipping, expedited delivery costs, labor, etc. must be included in the quote. All shipping, drayage and other charges are to be listed **as a separate line item**.

Based on your line item bid price for shipping on the Price Sheet, HLSR may require that product shipments are to be done via Federal Express or UPS, using the HLSR’s existing account.

Moreover, all design work, product set-up, production, repair work, etc. must be done according to HLSR’s schedule, which may include weekends, nights and early mornings, at **no additional cost to HLSR**. HLSR will pay only for goods/services stated on the Price Sheet unless otherwise agreed to in writing by both parties before the order is placed or work is started. No price changes, additions, or subsequent qualifications will be honored.

INTELLECTUAL PROPERTY

The provider acknowledges that the names, logos, copyrighted material and trademarks of HLSR are the sole and exclusive property of HLSR (the “HLSR Marks”) and nothing herein shall provide the provider any right, title or interest in HLSR Marks. All HLSR Marks included in this Request for Quote (“RFQ”) are for bidding purposes **ONLY**. They may not be used for any other purpose, now or in the future, without the express written consent of HLSR’s Marketing and Public Relations Department.

PROVIDER ADVERTISING, MARKETING AND PROMOTION

The provider may not promote itself in conjunction with HLSR, use the HLSR as a client reference or display HLSR goods in any advertising, marketing or promotional materials. Exceptions may apply to current licensed providers.

PRODUCT SPECIFICATIONS

GOURMET PORK PACKAGE REQUIREMENTS

1. USDA Quality Grade: No quality grade restriction other than all pork should meet minimum quality requirements for acceptability. No pale, soft and exudative (PSE) or dark, firm and dry pork (DFD), or pork containing other known quality defects may be included.
2. USDA Yield Grade: No yield grade requirement, but all pork should be acceptable in terms of lean-to-fat proportions.
3. Enhancement: Fresh pork to be included in each package and enhancement by injection of a common solution of water and other ingredients is not required but may added if the bidder desires.
4. Weight: A tolerance of 0.5 lb. will be accepted per type of cut.
5. Packaging: All products are to be vacuum sealed either in vacuum pouches with a HLSR logo (See Appendix "B" – Logo Layout on pg. 15) or roll stock with a HLSR logo. Each gourmet pork package must be packaged in two boxes, each containing identical quantities of each cut/item.
6. Refrigeration: All products to be individually frozen after packaging and prior to boxing.
7. Labeling: Products must be individually labeled with no less than the name of the cut. HLSR will cooperate with the selected Provider to develop appropriate labeling to be included on each package.
8. Boxes: Vacuum sealed meat product must be packaged in corrugated boxes printed with the HLSR logo and appropriate information identifying the product as packed for HLSR. HLSR will cooperate with the selected Provider to develop appropriate information to be included on each box. HLSR will provide the boxes to the selected Provider.
9. Delivery: Packages must be delivered to a HLSR designated location in Houston, TX, at a mutually agreed upon date.
10. Initial Order Estimated Quantity: 475 packages (order placed in March 2019).
11. Additional Order Estimated Quantity: 50 packages (order placed in May 2019).

Cut	Thickness	Estimated Pounds
Boneless Loin Chops	1.00"	14.0
Pork Tenderloin	Whole	4.0
Cured & Smoked Bacon	0.15", rind off	20.0
Smoked Dinner Sausage	Ring or link, 1.0 lb. package	5.0
Ground Sausage	1.0 lb. package	2.0
Split Spare Ribs	Two packages	10.0
Total — (Approximate*)		55 lbs.

* Depending upon price, final quantities of each item may be modified by HLSR.

Boneless Loin Chops — Chops shall be cut 1.0" thick from pork loin, boneless, center-cut (similar to IMPS #1413). Final tail length on all chops should not exceed 0.5". Trim subcutaneous fat to no more than 1/8". Package no more than two chops per package (may be individually packaged).

Pork Tenderloin — Whole pork tenderloins (similar to IMPS #415). Trim surface fat to no more than 1/8". Package two per package (may be individually packaged). Two packages of tenderloins should be included in each HLSR Pork Package.

Cured and Smoked Bacon — Bacon, sliced, 15.0", cured and smoked, skinless. Twenty (20) 1.0 lb. packages of bacon should be included in each package.

Smoked Dinner Sausage — Smoked sausage (beef and pork combination) in ring or link form. Approximately five pounds of smoked sausage should be included in each package (approximately 1.0 lb. per package).

Ground Sausage — Finely chopped sausage (beef and pork combination). Approximately 2.0 lbs. of smoked sausage should be included in each package (approximately 1.0 lb. per package).

WHOLE PORK PACKAGE – REQUIREMENTS

1. **USDA Quality Grade:** No quality grade restriction other than all pork should meet minimum quality requirements for acceptability. No pale, soft and exudative (PSE) or dark, firm and dry pork (DFD), or pork containing other known quality defects may be included.
2. **USDA Yield Grade:** No yield grade requirement, but all pork should be acceptable in terms of lean-to-fat proportions.
3. **Enhancement:** Fresh pork to be included in each package and enhancement by injection of a common solution of water and other ingredients is not required but may be added if the bidder desires.
4. **Packaging:** All products are to be vacuum sealed either in vacuum pouches with a HLSR logo or roll stock with a HLSR logo. Every whole hog package must be packaged in four boxes, which need not be identical in terms of contents.
5. **Refrigeration:** All products to be individually frozen after packaging and prior to boxing.
6. **Labeling:** Products should be individually labeled with no less than the name of the cut. HLSR will cooperate with the selected Provider to develop appropriate labeling to be included on each package.
7. **Boxes:** Vacuum sealed meat product should be packaged in corrugated boxes printed with the HLSR logo and appropriate information identifying the product as packed for HLSR. HLSR will cooperate with the selected Provider to develop appropriate information to be included on each box.
8. **Delivery:** Packages must be delivered to a HLSR designated location in Houston, TX, at a mutually agreed upon date.
9. **Initial Order Estimated Quantity:** 225 packages (order placed in March 2019).
10. **Additional Order Estimated Quantity:** 50 packages (order placed in May 2019).

Cut	Thickness	Estimated Pounds
Pork Chops (boneless)	1.00"	20.0
Hams	Two hams - split	8.0
Pork Tenderloin	Whole	6.0
Bacon	0.15", rind-off	(15) 1.0 lb. packages
Pork Roast		24.0
Smoked Sausage (jalapeno)	Ring or link, 1.0 lb. packages	20.0
Ground Sausage	1.0 lb. package	5.0
Split Spare Ribs	Two packages	10.0
Smoked Hocks	One package	5.0
Total — (Approximate*)		113 lbs.

* Depending upon price, final quantities of each item may be modified by HLSR.

GOURMET BEEF PACKAGE REQUIREMENTS

1. **USDA Quality Grade:** USDA Choice or higher. No dark cutting, blood splash or beef containing other known quality defects may be included. Certified Angus Beef (CAB) grade average choice or higher on all rib eye steaks and strip loin steaks.
2. **USDA Yield Grade:** Yield Grades 1-3 are acceptable.
3. **Aging:** All products should be aged no less than 14 days prior to cutting and freezing.
4. **Weight:** A tolerance of 0.5 lb. will be accepted per type of cut.
5. **Packaging:** All products are to be vacuum sealed either in vacuum pouches with a HLSR logo or roll stock with a HLSR logo. Each gourmet beef package must be packaged in four boxes, each containing identical quantities of each cut/item.
6. **Labeling:** Products should be individually labeled with no less than the name of the cut. HLSR will cooperate with the selected Provider to develop appropriate labeling to be included on each package.
7. **Boxes:** Vacuum sealed meat product should be packaged in corrugated boxes printed with the HLSR logo and appropriate information identifying the product as packed for HLSR. HLSR will cooperate with the selected Provider to develop appropriate information to be included on each box.
8. **Refrigeration:** Products to be individually frozen after packaging and prior to boxing. All steak/roast products should be individually frozen after packaging and prior to boxing.
9. **Delivery:** Packages must be delivered to a HLSR designated location in Houston, TX, at a mutually agreed upon date.
10. **Initial Order Estimated Quantity:** 450 packages (order placed in March 2019).
11. **Additional Order Estimated Quantity:** 50 packages (order placed in May 2019).

Cut	Thickness	Estimated Pounds
Ribeye steaks (CAB)	1.25"	28.0
Porterhouse and T-bone steaks	1.00"	15.5
Strip loin steaks (CAB)	1.25"	6.0
Tenderloin steaks	1.50"	12.0
Top sirloin steaks	1.25"	18.0
Beef for fajitas		8.0
Ground round	2.0 lb. chubs	16.0
Total — (Approximate*)		103 lbs.

* Depending upon price, final quantities of each item may be modified by HLSR.

Ribeye Steaks — Steaks shall be cut 1.25" thick from beef rib, rib eye rolls, lip-on (similar to IMPS #112A). Final tail length on all steaks should not exceed 1.0". Trim subcutaneous fat to no more than 1/8". Preferably, each steak should be packaged individually (no more than two steaks per package will be accepted). Certified Angus Beef™ (CAB) grade average choice or higher on all rib eye steaks.

Porterhouse and T-Bone Steaks — Steaks shall be cut 1.0" thick from beef loin, short loins, short-cut (similar to IMPS #174). The minimum width of the tenderloin shall be at least 0.5" on all steaks. Final tail length on all steaks should not exceed 1.0". Trim subcutaneous fat to no more than 1/8". Preferably, each steak should be packaged individually (no more than two steaks per package will be accepted).

Strip Loin Steaks — Steaks shall be cut 1.25" thick from beef loin, short loins, short-cut (anterior end) or beef loin, strip loin, boneless (similar to IMPS #180). The gluteus medius (jump muscle), if present, may appear on only one side of the steak (similar to IMPS #1180A). Final tail length on all steaks should not exceed 1.0". Trim subcutaneous fat to no more than 1/8". Preferably, each steak should be packaged individually (no more than two steaks per package will be accepted). Certified Angus Beef (CAB) grade average choice or higher on all strip loin steaks.

Tenderloin Steaks — Steaks shall be cut 1.5" thick from beef loin, tenderloin, full side muscle on, defatted (similar to IMPS #189), or beef loin, tenderloin butt, defatted (similar to IMPS #191A). The narrowest diameter of the cut surface of the psoas major or major tenderloin muscle, exclusive of any remaining fat cover must be a minimum of 1.5". Trim surface fat to no more than 1/8". Preferably, each steak should be packaged individually (no more than two steaks per package will be accepted).

Top Sirloin Steaks — Steaks shall be cut 1.25" thick from beef loin, top sirloin butt, boneless. Two different kinds of top sirloin steaks may be included: (a) beef loin, top sirloin butt steaks, center-cut, boneless (similar to IMPS #1184B); or (b) beef loin, top sirloin cap steaks, boneless (similar to IMPS #1184D). For every four center-cut sirloin steaks, one cap steak may be included. Trim subcutaneous fat to no more than 1/8". Preferably, each steak should be packaged individually (no more than two steaks per package will be accepted).

Ground Round — 80% lean packaged in 2 lb. chubs.

WHOLE BEEF PACKAGE REQUIREMENTS

1. USDA Quality Grade: USDA Choice or higher. No dark cutting, blood splash or beef containing other known quality defects may be included.
2. USDA Yield Grade: Yield Grades 1-3 are acceptable.
3. Aging: Product should be aged for a minimum of 14 days prior to cutting and freezing to ensure tenderness.
4. Packaging: All products are to be vacuum sealed either in vacuum pouches with a HLSR logo or roll stock with a HLSR logo. Each whole beef package must be packaged in 14 boxes, which need not be identical in terms of contents.
5. Refrigeration: All products to be individually frozen after packaging and prior to boxing. Boxes need not contain identical quantities of each cut/item.
6. Labeling: Products should be individually labeled with no less than the name of the cut. HLSR will cooperate with the to develop appropriate labeling to be included on each package.
7. Boxes: Vacuum sealed meat product should be packaged in corrugated boxes printed with the HLSR logo and appropriate information identifying the product as packed for HLSR. HLSR will cooperate with the to develop appropriate information to be included on each box.
8. Delivery: Packages must be delivered to a HLSR designated location in Houston, TX, at a mutually agreed upon date.
9. Initial Order Estimated Quantity: 100 packages (order placed in March 2019).
10. Additional Order Estimated Quantity: 5 packages (order placed in May 2019).

Whole Beef Package	Thickness	Cuts Per Pkg	Total Pounds (Approx)	Sub Primal Imps ^a #	Retail Cut Urmis ^b #	Retail Cut Urmis Or Imps Name
ROUND						
round steak	0.50-0.75"	1	16.0	160	1494	beef round steak.
rump roast	4-5 lbs.	1	20.0	170	1519	beef round, bottom round rump roast.
LOIN						
boneless top sirloin steak	1.25"	1	18.0	184	1422	beef loin, top sirloin steak, boneless.
tri-tip roast	1 whole roast	1	4.0	185c	1429	beef loin, tri-tip roast.
t-bone steaks	1.00"	1	8.0	174	1369	beef loin, t-bone steak.
porterhouse steaks	1.00"	1	8.0	174	1330	beef loin, porterhouse steak.
tenderloin steaks	1.05"	1	12.0	189a	1388	beef loin, tenderloin steak.
boneless, center cut, strip steak	1.25"	1	6.0	180	1404	beef loin, top loin steak boneless.
beef flank steak	1.00"	1	10.0	193	1581	beef flank steak.
RIB						
ribeye steaks	1.25"	1	28.0	112a	1197	beef rib, ribeye steak lip on, boneless.
CHUCK						
chuck roast	2.0"	1	16.0	116A	1151	beef chuck, under blade pot roast, boneless.

Whole Beef Package	Thickness	Cuts Per Pkg	Total Pounds (Approx)	Sub Primal Imps ^a #	Retail Cut Urmis ^b #	Retail Cut Urmis Or Imps Name
beef chuck short ribs	4-rib Section	1	16.0	130	1124	beef chuck, short ribs.
shoulder steak	0.50"	1	10.0	114	1133	beef chuck shoulder steak, boneless.
VARIOUS						
boneless brisket (trimmed)		1	20.0	120	1615	beef brisket whole boneless.
beef short ribs	3" x 3 rib section	2.0 lbs.	20.0	123a	1599	beef plate short ribs.
beef for fajitas	1.5 lbs.	2.0	10.0	121c, 121d, 185a	1607, 1612, 1326	plate, inside skirt steak, boneless plate, outside skirt steak, boneless loin, bottom sirloin flap.
tenderized cutlets	4.0-6.0 oz. cutlet	2.0	12.0	1100	1709	beef cubed steak.
ground beef (80% lean)	80.0 lbs. total	2.0 lb. chubs	30.0			
beef stroganoff		2.0 lb. chubs	16.0			
chopped steak			20.0			
Total — (Approximate*)						300 lbs.

* Depending upon price, final quantities of each item may be modified by HLSR.

^a Institutional Meat Purchase Specifications (USDA)

^b Uniform Retail Meat Identity Standards (NCBA)

* Depending upon price, final quantities of each item may be modified by HLSR.

GOURMET LAMB PACKAGE REQUIREMENTS

1. USDA Quality Grade: USDA Choice or higher. No dark cutting, blood splash or lamb containing other known quality defects may be included.
2. USDA Yield Grade: Yield Grades 1-3 are acceptable.
3. Aging: All products should be aged no less than 14 days prior to cutting and freezing.
4. Weight: A tolerance of 0.5 lb. will be accepted per type of cut.
5. Packaging: All products are to be vacuum sealed either in vacuum pouches with a HLSR logo or roll stock with a HLSR logo. Each gourmet lamb package must be provided in one box.
6. Refrigeration: All products to be individually frozen after packaging and prior to boxing.
7. Labeling: Products should be individually labeled with no less than the name of the cut. HLSR will cooperate with the selected Provider to develop appropriate labeling to be included on each package.
8. Boxes: Vacuum sealed meat product should be packaged in corrugated boxes printed with the HLSR logo and appropriate information identifying the product as packed for HLSR. HLSR will cooperate with the selected Provider to develop appropriate information to be included on each box.
9. Delivery: Packages must be delivered to a HLSR designated location in Houston, TX, at a mutually agreed upon date.
10. Initial Order Estimated Quantity: 350 packages (order placed in March 2019).
11. Additional Order Estimated Quantity: 50 packages (order placed in May 2019).

Cut	Thickness	Estimated Pounds
Semi-Boneless Lamb Leg	Whole	10.0
Lamb Loin Chops	1.25"	5.0
Rack, Roast-Ready, Frenched	Whole	5.0
Ground Lamb	2.0lb. chub	2.0
Total — (Approximate)		22 lbs.

* Depending upon price, final quantities of each item may be modified by HLSR.

Semi-boneless Lamb Legs — Lamb leg, shank off, partially boneless (similar to IMPS #233D). Trim subcutaneous fat to no more than 1/8". Package one semi-boneless leg per package. Two semi-boneless legs should be included in each HLSR lamb package.

Lamb Loin Chops — Chops shall be cut 1.25" thick from lamb loin, short-cut, trimmed (similar to IMPS #232B). Final tail length on all chops should not exceed 1.0". Trim subcutaneous fat to no more than 1/8". Package no more than two chops per package (may be individually packaged).

Lamb Rack, Roast-Ready, Frenched — Lamb rack, roast-ready, frenched (similar to IMPS #204C). Feather bones should be removed. Trim subcutaneous fat to no more than 1/8". Package one lamb rack, roast-ready, frenched per package. Two lamb racks, roast-ready, frenched should be included in each HLSR lamb package.

Ground Lamb — 85% lean packaged in 2 lb. chubs.

SUBMITTAL REQUIREMENTS

**RETURN ALL PAGES
HARD COPY OR EMAIL ONLY
NO FAX**

Houston Livestock Show and Rodeo™

**Attn: Tracy Kennon
NRG Center, 3 NRG Park
Houston, Texas 77054**

Kennon@rodeohouston.com

**Your signature attests to your offer to provide the
goods and/or services described in this QUOTE.**

OFFERED BY:

Signature **Date**

Printed Name **Title**

Company Name **Email**

PRICE SHEET

Gourmet Pork Packages	Each	Total
Initial Order Estimated Quantity: 475	\$	\$
Additional Order Estimated Quantity: 50	\$	\$
Shipping	\$	\$

Whole Pork Packages	Each	Total
Initial Order Estimated Quantity: 225	\$	\$
Additional Order Estimated Quantity: 50	\$	\$
Shipping	\$	\$

Gourmet Beef Packages	Each	Total
Initial Order Estimated Quantity: 450	\$	\$
Additional Order Estimated Quantity: 50	\$	\$
Shipping	\$	\$

Whole Beef Packages	Each	Total
Initial Order Estimated Quantity: 100	\$	\$
Additional Order Estimated Quantity: 5	\$	\$
Shipping	\$	\$

Gourmet Lamb Packages	Each	Total
Initial Order Estimated Quantity: 350	\$	\$
Additional Order Estimated Quantity: 50	\$	\$
Shipping	\$	\$

TIMELINE

1. **Request for Quote (RFQ)**
 - a. To be completed and returned no later than **FRIDAY, February 1, 2019**


2. Vendor Selected
 - a. No later than **FRIDAY, February 15, 2019**

DELIVERY

If you have a meat delivery process that ships directly to the buyer, please include in the RFQ price and a brief description of the suggested process.

Providers may direct questions to Dana Barton – 832.667.1139 or barton@rodeohouston.com

APPENDIX "B" - LOGO LAYOUT



DWG #: MW004833

COLOR GRAPHICS SPECIFICATIONS

Revisions

Description	Date	CMO

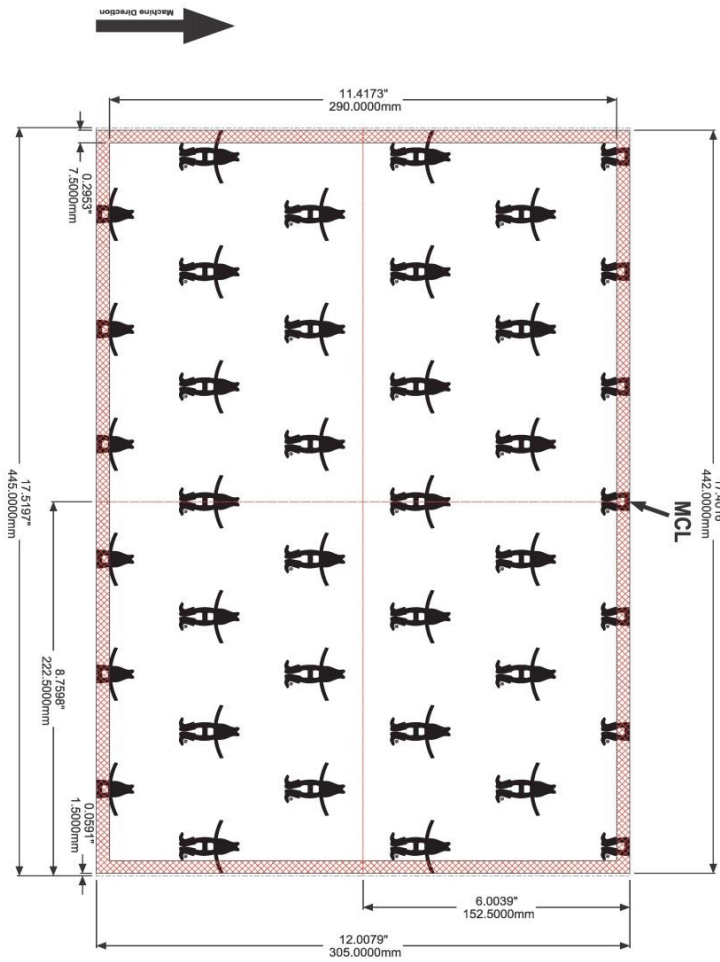
Print	Staged Cylinder	Index Up	Press Cylinder
1180 Press 3	CONT PRINT		
1180 Press 25	CONT PRINT		
1110 Press 23	CONT PRINT		
1110 Press 2425	CONT PRINT		
1110 Press 28	CONT PRINT		
PA			
SN			
CE			

SEAL AREA

SEAL AREA

PRINT AREA

EYEBAR REPEAT



Machine Direction →

MCL

COMPOSITE INFORMATION

COLOR DISCLAIMER

THE COLORS REPRESENTED ON THIS PROOF MAY NOT MATCH THE COLORS OF THE ORIGINAL ARTWORK. COLOR MATCHING SHOULD BE DONE BY VISUAL INSPECTION. PLEASE USE THIS SYSTEM'S MATCHING TOOLS FOR COLOR MATCHING.

ART APPROVAL

THIS LABEL MUST BE FILLED OUT BEFORE CRYOVAC CAN PROCEED.

RETURN THIS DOCUMENT TO: _____

O.K. AS IS, PROCEED TO PRINTING PLATES.

CORRECTION-SEND REVISED CONTRACT PROOF.

NO REVISED CONTRACT PROOF REQUIRED.

CUSTOMER SIGNATURE: _____ DATE: _____

TEMPLATE APPROVAL

PLEASE INDICATE ANY CHANGES ON THE TEMPLATE APPROVED THAT THE CUSTOMER MUST CHANGE BEFORE WE CAN PRINT.

IF NO CHANGES ARE DESIRED, PLEASE APPROVE WHEN INDICATED.

CUSTOMER SIGNATURE: _____ DATE: _____

MANUFACTURING SPECIFICATIONS

PRESS / LAMINATING SPEC:

MIN. TARGET MAX.

CONT PRINT

FINISHED GOODS SPEC. MIN. MAX.

MEASURED OVER REPEATS

APPROVED _____ Date: Feb 16, 2016 2:12 pm

Mechanical Design Specifications

DWG: MW004833

Machines: M/VAC

Film Width: 445mm

Repeat: 309mm Cont Print

Imp: Across: 001

Eyepost: Cont Print

Designer: ADB

Date: 01/28/16

REPORTS: MECHANICAL DESIGNER APPROVAL

QC: Dawn Suter

ZDD COMPOSITE - 55386-01

CONT DATE: 2/16/2016

REP DATE: 2/16/2016

MAGE NUMBER	INK NUMBER	INK COLOR
0109116	1501	BLACK