Załącznik nr 1

Formularz cenowy na dostawę mięsa i wędlin

Zadanie 1 – mięso wołowe, wieprzowe i wędliny

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Asortyment** | **J.m.** | **Ilość** | **Cena netto** | **Wartość netto** | **Stawka VAT** | **Kwota VAT** | **Cena brutto** | **Wartość brutto** |
| Wołowina b/k kl. I | kg | 250 |  |  |  |  |  |  |
| Wołowina b/k kl. II | kg | 300 |  |  |  |  |  |  |
| Łata | kg | 180 |  |  |  |  |  |  |
| Ogony wołowe | kg | 50 |  |  |  |  |  |  |
| Ozory wołowe | kg | 120 |  |  |  |  |  |  |
| Flaki wołowe krojone | kg | 200 |  |  |  |  |  |  |
| Schab b/k | kg | 400 |  |  |  |  |  |  |
| Karczek b/k | kg | 300 |  |  |  |  |  |  |
| Łopatka b/k | kg | 700 |  |  |  |  |  |  |
| Brzuch b/ żeber i skóry | kg | 100 |  |  |  |  |  |  |
| Żeberka paski kl. I | kg | 100 |  |  |  |  |  |  |
| Biodrówka | kg | 100 |  |  |  |  |  |  |
| Golonka przednia | kg | 50 |  |  |  |  |  |  |
| Ozory wieprzowe | kg | 100 |  |  |  |  |  |  |
| Podgardle | kg | 150 |  |  |  |  |  |  |
| Wątroba wieprzowa | kg | 200 |  |  |  |  |  |  |
| Serca wieprzowe | kg | 70 |  |  |  |  |  |  |
| Nogi wieprzowe | kg | 40 |  |  |  |  |  |  |
| Ogony wieprzowe | kg | 20 |  |  |  |  |  |  |
| Słonina b/s | kg | 100 |  |  |  |  |  |  |
| Smalec | kg | 250 |  |  |  |  |  |  |
| Kości wędzone (schabowe, karkowe) | kg | 100 |  |  |  |  |  |  |
| Szynka gotowana | kg | 60 |  |  |  |  |  |  |
| Szynka konserwowa | kg | 20 |  |  |  |  |  |  |
| Baleron | kg | 60 |  |  |  |  |  |  |
| Boczek wędzony b/ż parzony | kg | 200 |  |  |  |  |  |  |
| Ogonówka | kg | 50 |  |  |  |  |  |  |
| Kiełbasa szynkowa | kg | 250 |  |  |  |  |  |  |
| Kiełbasa krakowska | kg | 150 |  |  |  |  |  |  |
| Kiełbasa krakowska sucha | kg | 40 |  |  |  |  |  |  |
| Kiełbasa żywiecka | kg | 40 |  |  |  |  |  |  |
| Kiełbasa piwna | kg | 60 |  |  |  |  |  |  |
| Kiełbasa zwyczajna | kg | 450 |  |  |  |  |  |  |
| Kiełbasa śląska | kg | 100 |  |  |  |  |  |  |
| Kiełbasa biała surowa | kg | 300 |  |  |  |  |  |  |
| Mortadela | kg | 60 |  |  |  |  |  |  |
| Parówki cienkie z szynki | kg | 50 |  |  |  |  |  |  |
| Parówkowa (gruba) | kg | 80 |  |  |  |  |  |  |
| Mielonka prasowana | kg | 300 |  |  |  |  |  |  |
| Mielonka z galaretką | kg | 100 |  |  |  |  |  |  |
| Pasztetowa | kg | 20 |  |  |  |  |  |  |
| Pasztetowa wędzona | kg | 20 |  |  |  |  |  |  |
| Kaszanka cienka | kg | 400 |  |  |  |  |  |  |
| Salceson włoski | kg | 20 |  |  |  |  |  |  |
| Salceson ozorowy | kg | 50 |  |  |  |  |  |  |
| Pieczeń rzymska | kg | 100 |  |  |  |  |  |  |
| Razem: | x | x |  |  | x |  |  |  |

Załącznik nr 1a

Formularz cenowy na dostawę mięsa i wędlin

Zadanie 2 – drób i wędliny drobiowe

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Asortyment** | **J.m.** | **Ilość** | **Cena netto** | **Wartość netto** | **Stawka VAT** | **Kwota VAT** | **Cena brutto** | **Wartość brutto** |
| Kurczak świeży | kg | 400 |  |  |  |  |  |  |
| Filet z piersi kurczaka | kg | 150 |  |  |  |  |  |  |
| Ćwiartka z kurczaka | kg | 350 |  |  |  |  |  |  |
| Udziec z kurczaka (bioderko) | kg | 120 |  |  |  |  |  |  |
| Skrzydło z kurczaka | kg | 20 |  |  |  |  |  |  |
| Wątróbka z kurczaka | kg | 250 |  |  |  |  |  |  |
| Żołądki z kurczaka | kg | 100 |  |  |  |  |  |  |
| Żołądki z indyka | kg | 150 |  |  |  |  |  |  |
| Serca z kurczaka | kg | 30 |  |  |  |  |  |  |
| Serca z indyka | kg | 30 |  |  |  |  |  |  |
| Porcja rosołowa z kurczaka | kg | 1500 |  |  |  |  |  |  |
| Polędwica drobiowa | kg | 400 |  |  |  |  |  |  |
| Filet z piersi wędzony | kg | 50 |  |  |  |  |  |  |
| Krakowska drobiowa | kg | 100 |  |  |  |  |  |  |
| Mielonka drobiowa | kg | 250 |  |  |  |  |  |  |
| Parówki drobiowe | kg | 400 |  |  |  |  |  |  |
| Pasztet drobiowy | kg | 30 |  |  |  |  |  |  |
| **Razem:** | x | x |  |  | **x** |  |  |  |