|  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  | **zał. 4 – 1 Formularz rzeczowo cenowy Zadanie Nr 1 Dostawa mięsa i wędlin** | | | | | | | | | |
|  |  |  | |  |  | | |  | |  |  |
|  | Lp. | Nazwa | | J.m. | Ilość | | | Cena jedn. brutto (zł) | | | Wartość brutto (zł) |
|  | 1 | 2 | | 3 | 4 | | | 5 | | | 6 |
|  | **1** | Skrzydło indycze gat. I | | kg | **250** | | |  | | |  |
|  | **2** | Golonka z indyka gat. I | | kg | **250** | | |  | | |  |
|  | **3** | Filet z indyka gat. I | | kg | **110** | | |  | | |  |
|  | **4** | Udo indycze z/k gat. I | | kg | **190** | | |  | | |  |
|  | **5** | Kurczak gat. I | | kg | **480** | | |  | | |  |
|  | **6** | Filet z kurczaka bez kości gat. I | | kg | **420** | | |  | | |  |
|  | **7** | Udo z kurczaka gat. I | | kg | **300** | | |  | | |  |
|  | **8** | Mięso gulaszowe drobiowe gat. I | | kg | **60** | | |  | | |  |
|  | **9** | Wątroba drobiowa gat. I | | kg | **25** | | |  | | |  |
|  | **10** | Mięso wołowe z/k gat. I | | kg | **40** | | |  | | |  |
|  | **11** | Mięso wołowe b/k gat. I | | kg | **70** | | |  | | |  |
|  | **12** | Pręga wołowa b/k gat. I | | kg | **120** | | |  | | |  |
|  | **13** | Golonka wp z/k gat. I | | kg | **20** | | |  | | |  |
|  | **14** | Karkówka wp b/k gat. I | | kg | **20** | | |  | | |  |
|  | **15** | Kości schabowe surowe gat. I | | kg | **110** | | |  | | |  |
|  | **16** | Kości wędzone | | kg | **15** | | |  | | |  |
|  | **17** | Łopatka wp b/k gat. I | | kg | **650** | | |  | | |  |
|  | **18** | Szynka wp b/k gat. I | | kg | **270** | | |  | | |  |
|  | **19** | Szynka wp. Kulka gat. I | | kg | **50** | | |  | | |  |
|  | **20** | Schab wp b/k gat. I | | kg | **310** | | |  | | |  |
|  | **21** | Słonina b/s | | kg | **40** | | |  | | |  |
|  | **22** | Boczek wędzony parzony gat. I | | kg | **80** | | |  | | |  |
|  | **23** | Boczek wędzony surowy gat. I | | kg | **5** | | |  | | |  |
|  | **24** | Podgarle surowe gat. I | | kg | **15** | | |  | | |  |
|  | **25** | Kiełbasa biała parzona gat. I | | kg | **15** | | |  | | |  |
|  | **26** | Kiełbasa podwawelska gat. I | | kg | **180** | | |  | | |  |
|  | **27** | Kiełbasa śląska gat. I | | kg | **20** | | |  | | |  |
|  | **28** | Parówki wp min. 80% mięsa gat. I | | kg | **85** | | |  | | |  |
|  | **29** | Pasztet wieprzowy min. 85% mięsa wieprzowego gat. I | | kg | **35** | | |  | | |  |
|  | **30** | Polędwica z piersi indyka plastry VAC gat. I | | kg | **25** | | |  | | |  |
|  | **31** | Polędwica sopocka plastry VAC gat. I | | kg | **65** | | |  | | |  |
|  | **32** | Szynka z piersi kurczaka plastry VAC gat. I | | kg | **25** | | |  | | |  |
|  | **33** | Schab wp. plastry VAC gat. I | | kg | **25** | | |  | | |  |
|  | **34** | Szynka konserwowa plastry VAC gat. I | | kg | **40** | | |  | | |  |
|  | **35** | Szynka wp. plastry VAC gat. I | | kg | **30** | | |  | | |  |
|  | RAZEM: | | | | | | | | | |  |
|  |  | |  | | |  |  | |  | Podpis: |  |