Załącznik nr 2 do Zaproszenia ZP2/03/2023

**FORMULARZ ASORTYMENTOWO - CENOWY**

*W odpowiedzi na Zaproszenie do złożenia oferty pn. „****Zakup i dostawa mięsa i wędlin do Domu Pomocy Społecznej w Prudniku, ul. Młyńska 11 w 2024 roku***

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| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| ***Lp.*** | ***Nazwa produktu*** | ***Ilość*** | ***J.m.*** | ***Cena jedn. netto*** | ***Cena jedn. Brutto*** | ***Wartość netto*** | ***Stawka Vat %*** | ***Wartość brutto*** |
| ***1*** | ***2*** | ***3*** | ***4*** | ***5*** | ***6=5+8*** | ***7=3\*5*** | ***8*** | ***9=7\*8*** |
|  | Mięso schab bez kości - 1 kg | 160 | kg |  |  |  |  |  |
|  | Mięso wołowe z kością – 1kg | 25 | kg |  |  |  |  |  |
|  | Mięso żeberka – 1 kg | 70 | kg |  |  |  |  |  |
|  | Nogi wieprzowe – 1 kg | 30 | kg |  |  |  |  |  |
|  | Golonko wieprzowe – 1 kg | 30 | kg |  |  |  |  |  |
|  | Mięso łopatka – 1kg | 1100 | kg |  |  |  |  |  |
|  | Mięso karczek - 1kg | 250 | kg |  |  |  |  |  |
|  | Kości wieprzowe – 1kg | 700 | kg |  |  |  |  |  |
|  | Słonina – 1kg | 180 | kg |  |  |  |  |  |
|  | Kości wędzone – 1kg | 30 | kg |  |  |  |  |  |
|  | Szkielety drobiowe - 1kg | 1100 | kg |  |  |  |  |  |
|  | Filet Kurczak - 1kg | 250 | kg |  |  |  |  |  |
|  | Udka kurczak – 1kg | 1000 | kg |  |  |  |  |  |
|  | Wątroba drobiowa – 1kg | 180 | kg |  |  |  |  |  |
|  | Szkielety z kaczki - 1 kg | 20 | kg |  |  |  |  |  |
|  | Kiełbasa żywiecka – 1 kg | 120 | kg |  |  |  |  |  |
|  | Mielonka kanapkowa – 1 kg | 100 | kg |  |  |  |  |  |
|  | Ogonówka – 1 kg | 80 | kg |  |  |  |  |  |
|  | Tyrolska – 1 kg | 70 | kg |  |  |  |  |  |
|  | Szynka złota - 1kg | 20 | kg |  |  |  |  |  |
|  | Kiełbasa zwyczajna - 1 kg | 20 | kg |  |  |  |  |  |
|  | Schab pieczony - 1 kg | 50 | kg |  |  |  |  |  |
|  | Pieczeń drobiowa – 1 kg | 15 | kg |  |  |  |  |  |
|  | Baleron – 1 kg | 50 | kg |  |  |  |  |  |
|  | Rolada z kurczaka – 1 kg | 90 | kg |  |  |  |  |  |
|  | Podgardle wędzone - 1 kg | 130 | kg |  |  |  |  |  |
|  | Boczek pieczony – 1 kg | 30 | kg |  |  |  |  |  |
|  | Szynka farmerska – 1 kg | 10 | kg |  |  |  |  |  |
|  | Salceson – 1 kg | 60 | kg |  |  |  |  |  |
|  | Parówkowa – 1 kg | 170 | kg |  |  |  |  |  |
|  | Kiełbasa krakowska – 1kg | 120 | kg |  |  |  |  |  |
|  | Polędwica sopocka - 1kg | 80 | kg |  |  |  |  |  |
|  | Szynka z pieca – 1kg | **25** | kg |  |  |  |  |  |
|  | Kaszanka – 1kg | 170 | kg |  |  |  |  |  |
|  | Kiełbasa biała parzona – 1kg | 40 | kg |  |  |  |  |  |
|  | Szynkowa – 1kg | 120 | kg |  |  |  |  |  |
|  | Szynka konserwowa – 1kg | 20 | kg |  |  |  |  |  |
|  | Pieczeń rzymska – 1kg | 110 | kg |  |  |  |  |  |
|  | Karczek kopcowy - 1kg | 20 | kg |  |  |  |  |  |
|  | Pasztetowa - 1kg | 25 | kg |  |  |  |  |  |
|  | Pasztet z blachy – 1kg | 90 | kg |  |  |  |  |  |
|  | Schab wędzony - 1kg | **10** | kg |  |  |  |  |  |
|  | Kiełbasa śląska – 1kg | 150 | kg |  |  |  |  |  |
|  | Szynka sołtysówka - 1kg | 20 | kg |  |  |  |  |  |
|  | Szynka w siatce – 1kg | 40 | kg |  |  |  |  |  |
|  | Mortadela – 1kg | 160 | kg |  |  |  |  |  |
|  | Parówki cienkie -1kg | 50 | kg |  |  |  |  |  |
|  | Szynkówka - 1 kg | 15 | kg |  |  |  |  |  |
|  | Szynkowa wędzona – 1kg | 10 | kg |  |  |  |  |  |
|  | Szynka wiejska – 1 kg | 15 | kg |  |  |  |  |  |
|  | Szynka gotowana - 1 kg | 20 | kg |  |  |  |  |  |
|  | Polędwica drobiowa – 1 kg | 210 | kg |  |  |  |  |  |
|  | Kiełbasa kminkowa - 1 kg | 130 | kg |  |  |  |  |  |
|  | Polędwica z warzywami – 1 kg | 20 | kg |  |  |  |  |  |
|  | Serdelki - 1 kg | 100 | kg |  |  |  |  |  |
|  | Mielonka alpejska - 1 kg | 40 | kg |  |  |  |  |  |
|  | Paluszki mięsne - 1 kg | 120 | kg |  |  |  |  |  |
|  | Smaczek konserwowy – 1kg | 100 | kg |  |  |  |  |  |
|  | Polędwica z indyka - 1 kg | 120 | kg |  |  |  |  |  |
|  | Lunchmeat – 1 kg | 100 | kg |  |  |  |  |  |
|  | Szynka Baura – 1 kg | 25 | kg |  |  |  |  |  |
|  | | | | | |  | **%** |  |

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Pieczęć i podpis Wykonawcy