

<b>AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT</b>			1. CONTRACT ID CODE	PAGE OF PAGES 1 18	
2. AMENDMENT/MODIFICATION NO. <b>P00002</b>		3. EFFECTIVE DATE <b>12/3/12</b>		4. REQUISITION/PURCHASE REQ. NO.	
5. PROJECT NO. (If applicable)		6. ISSUED BY CODE <b>DLA Troop Support Directorate of Subsistence 700 Robbins Avenue, Bldg. 6 Philadelphia, PA 19111-5092 Noreen Killian 215-737-7718</b>		7. ADMINISTERED BY (If other than Item 6) CODE <b>See Block 6</b>	
8. NAME AND ADDRESS OF CONTRACTOR (No., street, county, State, and Zip Code) <b>Ameriquel Group, LLC c/o Ameriquel Packing 225 W. Morgan Avenue Evansville, IN 47710</b>			9A. AMENDMENT OF SOLICITATION NO.		
9B. DATED (SEE ITEM 11)			10A. MODIFICATION OF CONTRACT/ORDER NO. <b>SPM3S1-13-D-Z187</b>		
9C. DATED (SEE ITEM 13) <b>October 1, 2012</b>			10B. DATED (SEE ITEM 13)		
CODE 08KA0		FACILITY CODE			
<b>11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS</b>					
<p><input type="checkbox"/> The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offers <input type="checkbox"/> is extended, <input type="checkbox"/> is not extended. Offers must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended, by one of the following methods:</p> <p>(a) By completing Items 8 and 15, and returning ___ copies of the amendment; (b) By acknowledging receipt of this amendment on each copy of the offer submitted; or (c) By separate letter or telegram which includes a reference to the solicitation and amendment numbers. FAILURE OF YOUR ACKNOWLEDGEMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. If by virtue of this amendment you desire to change an offer already submitted, such change may be made by telegram or letter, provided each telegram or letter makes reference to the solicitation and this amendment, and is received prior to the opening hour and date specified.</p>					
12. ACCOUNTING AND APPROPRIATION DATA (If required) <b>SG97X4930.5CS0 01 26.0 S33150</b> Amount of Mod: <b>No Change</b>					
13. THIS ITEM APPLIES ONLY TO MODIFICATIONS OF CONTRACTS/ORDERS, IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.					
A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.					
B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET FORTH IN ITEM 14, PURSUANT TO THE AUTHORITY OF FAR 43.103(b).					
X C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF: <b>FAR 52.212-4 (c)</b>					
D. OTHER (Specify type of modification and authority)					
E. IMPORTANT: Contractor <input type="checkbox"/> is not, <input checked="" type="checkbox"/> is required to sign this document and return <u>One</u> copies to the issuing office.					
14. DESCRIPTION OF AMENDMENT/MODIFICATION (Organized by UCF section headings, including solicitation/contract subject matter where feasible.)  <b>UGR-A, Table I</b> All terms and conditions of subject contract remain the same except for the following changes: <ol style="list-style-type: none"> <li>Purpose of this modification is to revise Table of subject contract</li> <li>Replace current Table I menus with the attached Table I menus</li> <li>See following pages for a summary of changes</li> <li>All changes are highlighted</li> <li>No other changes apply</li> </ol>					
Except as provided herein, all terms and conditions of the document referenced in Item 9A or 10A, as heretofore changed, remains unchanged and in full force and effect.					
15A. NAME AND TITLE OF SIGNER (Type or print)			16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print)		
			<b>NOREEN A. KILLIAN</b>		
15B. CONTRACTOR/OFFEROR		15C. DATE SIGNED		16B. UNITED STATES OF AMERICA	
(Signature of person authorized to sign)				BY <i>Noreen A. Killian</i> (Signature of Contracting Officer)	
				16C. DATE SIGNED <b>12/3/12</b>	

**SPM3S1-13-DZ187 AmeriQual Contract Changes – P002**  
**Effective 3 Dec 2012**

**Semi Perishable Breakfast 1**

Vendor Switch to Brisk Coffee  
Vendor Switch to Kaiser Pickle Jalapeno Slices

**Semi Perishable Breakfast 2**

Vendor Switch to Brisk Coffee  
Vendor Switch to Kaiser Pickle Jalapeno Slices

**Perishable Breakfast 2**

Add Godshalls Perishable Turkey Bacon  
Remove Ham Slice

**Semi Perishable Breakfast 3**

Vendor Switch to Brisk Coffee  
Vendor Switch to Kaiser Pickle Jalapeno Slices

**Semi Perishable Breakfast 4**

Vendor Switch to Brisk Coffee

**Perishable Breakfast 4**

Add McCains Potato Pancakes  
Remove Biscuits

**Semi Perishable Breakfast 5**

Vendor Switch to Brisk Coffee  
Vendor Switch to Kaiser Pickle Jalapeno Slices

**Semi Perishable Breakfast 6**

Vendor Switch to Brisk Coffee

**Semi Perishable Breakfast 7**

Vendor Switch to Brisk Coffee

**Perishable Breakfast 7**

Add Godshalls Perishable Turkey Bacon

**Semi Perishable Dinner 1**

Vendor Switch to Brisk Coffee

### **Semi Perishable Dinner 2**

Vendor Switch to Brisk Coffee  
Vendor Switch to Kaiser Pickle Jalapeno Slices  
Add Primavera Rice  
Remove Jasmine Rice

### **Perishable Dinner 2**

Add Quantum Chili Pepper Beef  
Add Broccoli Rice and Cheese Casserole  
Remove Jambalaya  
Change Serving Size of Whoopie Pie Cake to 1/7 oz.

### **Semi Perishable Dinner 3**

Vendor Switch to Brisk Coffee

### **Perishable Dinner 3**

Change the Cornbread to 24 ea, 48 ct.

### **Semi Perishable Dinner 4**

Vendor Switch to Brisk Coffee

### **Semi Perishable Dinner 5**

Vendor Switch to Brisk Coffee  
Vendor Switch to Kaiser Pickle Jalapeno Slices

### **Semi Perishable Dinner 6**

Vendor Switch to Brisk Coffee

### **Semi Perishable Dinner 7**

Vendor Switch to Brisk Coffee  
Vendor Switch to Kaiser Pickle Jalapeno Slices  
Add Chef's Companion Beef Gravy  
Remove Brown Gravy  
Add Mushrooms

### **Perishable Dinner 7**

Change Serving Size of Red Velvet Cake to 1 piece, 1.7 oz.

### **Semi Perishable Dinner 8**

Vendor Switch to Brisk Coffee  
Change Serving Size of BBQ Sauce to 50 ct. bags

### **Semi Perishable Dinner 9**

Add Brisk Coffee  
Remove S&D Coffee

### **Semi Perishable Dinner 10**

Vendor Switch to Brisk Coffee  
Vendor Switch to Kaiser Pickle Jalapeno Slices

### **Semi Perishable Dinner 11**

Vendor Switch to Brisk Coffee

### **Perishable Dinner 11**

Add JTM Loaded Mashed Potatoes

### **Semi Perishable Dinner 12**

Vendor Switch to Brisk Coffee  
Add Allen's Carrots  
Remove Corn

### **Perishable Dinner 12**

Change Serving Size of Chocolate Bar to 1 each, 1.7 oz.

### **Semi Perishable Dinner 13**

Vendor Switch to Brisk Coffee  
Add Chef's Companion TFF Brown Gravy  
Remove TUF Brown Gravy  
Add Allen's Green Beans  
Remove Peas and Carrots

### **Perishable Dinner 13**

Add Peanut Butter Choc & Lemon Drop Cupcakes  
Remove Vanilla and Choc Cupcakes

### **Semi Perishable Dinner 14**

Vendor Switch to Brisk Coffee

### **Perishable Dinner 14**

Add Cookies & Crème Cake  
Remove Cheesecake

B1	Brk Menu 1	Breakfast Wrap / Chicken Sausage Patty
B2	Brk Menu 2	Chicken Fillet / Turkey Bacon
B3	Brk Menu3	Steak & Eggs / Pork Sausage, Egg & Cheese Pita
B4	Brk Menu 4	Steak , Egg & Cheese Taquito
B5	Brk Menu 5	Chicken Sausage Patty and Biscuits
B6	Brk Menu 6	Chorizo Breakfast Wrap & Ham Slices
B7	Brk Menu 7	Turkey Bacon & Pork Sausage Links
D1	Lun/Din Menu 1	Pulled BBQ Chicken/Beef Barbacoa
D2	Lun/Din Menu 2	Meatloaf/Chili Pepper Beef
D3	Lun/Din Menu 3	Andouille Pasta & Cheese/Beef Brisket in BBQ Sauce
D4	Lun/Din Menu 4	Turkey Cutlet
D5	Lun/Din Menu 5	Sweet Fire Chicken/Happy Family
D6	Lun/Din Menu 6	Shrimp Scampi/Chicken Alfredo
D7	Lun/Din Menu 7	Steak
D8	Lun/Din Menu 8	Ribs/Fried Chicken
D9	Lun/Din Menu 9	Spaghetti & Meatballs
D10	Lun/Din Menu 10	Soft Taco Kit(Chicken & Beef)
D11	Lun/Din Menu 11	Beef Provençal/Buffalo Turkey Wing
D12	Lun/Din Menu 12	Beef Pot Roast
D13	Lun/Din Menu 13	Chicken Cordon Bleu/Pork Loin
D14	Lun/Din Menu 14	Prime Rib

UGR-A '13 TABLE I  
BREAKFAST MENU 1 - Breakfast Wrap

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6726</b>							
MEAT LOVERS BREAKFAST WRAP KIT	50	1 each	Wrap Kit: Tortilla, Meat Filling (Pork Sausage, Ham, Bacon) Cheddar Gravy, Enchilada Sauce, Frozen	JTM	24 months @ zero degrees	1	50 ct case
ORANGE JUICE	50	¾ cup	Juice, 100% Orange, Concentrate, Frozen	Citrus Bell	24 months @ 0 deg F	3	32 oz box
BISCUITS	50	1 each	Biscuit, Buttermilk, frozen, thaw and serve	Bakery Chef	12 months @ 0 deg F	1	50 ct case
CHICKEN SAUSAGE PATTY	25	2 Ea - 2 oz	Sausage, Chicken, Patties, Frozen	Omni Meats	12 months @ 0 deg F	1	50 Ct Case
MONKEY BITES, CINNAMON ROLLS	54	2 OZ	Cinnamon Rolls, Mini, Frozen, 18 ct/tray	Bridgford	12 months @ 0 deg F	3	18 ct trays
<b>SEMI-PERISHABLE BOX 1 - 8970-01-525-6344</b>							
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
HASH BROWNS	50	2/3 cup	Potatoes, Shredded, Hash Brown Mix, Dehydrated	Basic American	15 months @ 80 deg F	1	2.5 lb Carton
	1	10 CT	Gloves	Handguards	N/A	1	10 pk
CHILE LIME HOT SAUCE	1	12 oz bottle	Hot Sauce, Chile Lime	Franks Red Hot	24 months @ 80 deg F	1	12 oz bottle
	1	4 oz	Oil, Vegetable, butter flavor	Heartland Mist	12 months @ 80 deg F	1	4 oz bottle
	100		Paper Cups, 8 oz	Lighthouse	N/A	4	25 ct. sleeve
	1	.70 oz	Pepper	Unistel	N/A	1	.7 oz bottle
OATMEAL	8	1 each	Oatmeal, Instant, Golden Brown Maple, Individual packets	Kashi	12 months @ 80 deg F	1	8 ct box
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz bottle
	4		Trash Bags, clear	Envision	N/A	4	bags
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
<b>BOX 2</b>							
	1	2 oz	Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz pack
CAPPUCCINO	20	1 each, 8 oz yield	Cappuccino Beverage Powder, French vanilla	S&D	24 months @ 80 deg F	20	.7 oz packet
JALAPENOS	25	1 OZ Packet	Jalapeno, Sliced, Shelf Stable	Kaiser Pickles	12 months	1	25 ct bag
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1	1 - 6 oz bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1	12 ct
EGGS	50	1/2 cup	Eggs, Dehydrated, Boil-in-Bag	Oregon Freeze Dry	36 months @ 80 deg F	1	2 - 24.52 oz boil-in-bags
TOASTER PASTRY	50	1.8 oz	Toaster Pastry, Blueberry, Frosted, Individually Wrapped, 1.8oz	Kelloggs	12 months @ 80 deg F	1	50 ct bag
GRAPE JELLY	25	½ oz pch	Jelly, Grape	Market Street	12 months @ 80 deg F	1	25 ct bags
KETCHUP	25	18 gm pkt	Ketchup	Heinz	Note 1	1	25 ct bags
SALSA/PICANTE	50	0.5 oz pch	Salsa/Picante, medium	PPI	12 months @ 80 deg F	1	50 ct bags

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

UGR-A BREAKFAST MENU 1: PREPARATION INSTRUCTIONS

A. Follow the directions on the packages for the following items:

Orange Juice Concentrate: Best served chilled. Need 7 quarts of water.  
Hash Browns: Need 7 quarts of water (re-hydrate overnight in original carton to retain seasonings)  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.  
Oatmeal: Follow instructions on bag  
Dehydrated Eggs: Follow instructions on bag

B. Desirable Serving Temperatures:

Wrap Kit: 135°F and above

Cinnamon Rolls - Microwave: Heat on high for 4-5 minutes. Turn out of pan onto serving plate  
Convection Oven: Cover with foil and heat at 325° F for 12-15 minutes. Turn out of pan onto serving plate  
Grits: Maintain at 145° F or above  
Dehydrated Eggs: Maintain at 145° F or above

C. Cooking/Grilling Instructions:

Chicken Sausage Patties

**Bake Option: Bake at 400°F for 8 – 12 minutes or until center has reached a temperature of 165°F**

**Griddle Option: On medium heat, heat patties until center has reached a temperature of 165° turning each patty at least once.**

Wrap Kit:

Place unopened bags in boiling water. Water must flow freely around all sides of bag. Heat for approx 45 minutes or until product reaches 135° degrees.

Dehydrated Eggs: Cook in simmering to boiling water for 45 minutes

D. Suggested Use of Spice:

Salt: General use  
Pepper: General use

E. Requires hot water for meal service:

Cappuccino. Add 6-8 fl. Oz. of hot water per packet.

**\*\*Food Safety Notes:**

When cooking multiple food products on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

UGR-A '13 TABLE I  
BREAKFAST MENU 2 - Ham Slice/Chicken Filet

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6729</b>							
BISCUITS	50	1 ea	Biscuit, Buttermilk, frozen, thaw and serve	Bakery Chef	12 months @ 0 deg F	1	50 ct case
TURKEY BACON	50	2 slices	Bacon, Turkey Precooked, Frozen, Fully Cooked	Godshalls	24 months @ 0 deg F	2	5 lb sleeves
CHICKEN BREAKFAST FILLET	50	1 piece, 2 oz avg	Chicken Breast Fillet, Breakfast	Chris P Chicken/Pierce	12 months @ 0 deg F	1	10 lb case
CHEDDAR CHEESE SAUCE	50	1/4 cup	Sauce, Breakfast Cheddar Cheese Sauce, Frozen	JTM	730 days @ 0 deg F	1	6.6# Bag
BISCUITS	50	2 ea	Biscuit, Buttermilk, frozen, thaw and serve	Bakery Chef	12 months @ 0 deg F	5	20 ct tray
<b>SEMI-PERISHABLE BOX 1- 8970-01-525-6366</b>							
HOMINY GRITS	50	2/3 CUP	Hominy Grits, White Quick	Ralston	18 months @ 80 deg F	2	24 oz box
	100		Paper Cups, 8 oz	Lighthouse	N/A	4	25 ct. sleeve
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Franks Red Hot	18 months @ 80 deg F	4	4 - .75 bottles
DIET CAFFENATED CRANBERRY JUICE	30	1 each	Powdered drink mix, Cranberry Juice, Caffeinated, with non nutritive sweetner	Spark, Sturm Foods	24 months @ 80 deg F	1	30 ct box
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
	4		Trash Bags, clear	Envision	N/A	4	bags
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz bottle
	1	.70 oz	Pepper	Unistel	N/A	1	.7 oz bottle
	1	4 oz	Oil, Vegetable, butter flavor	Heartland Mist	12 months @ 80 deg F	1	4 oz bottle
	1		Gloves	Handguards	N/A	1	10 pk
<b>BOX 2</b>							
EGGS	50	1/2 cup	Eggs, Dehydrated, Boil-in-Bag	Oregon Freeze Dry	36 months @ 80 deg F	1	2 - 24.52 oz boil-in- bags
APPLE JUICE	50	3/4 cup	Juice, 100% Apple, Concentrate	Lyons Magnus	12 months @ 80 deg F	3	33.8 oz box
STRAWBERRY JAM	25	½ oz pch	Jam, Strawberry	Boca Grande	12 months @ 80 deg F	1	25 ct bag
KETCHUP	25	18 gm pkt	Ketchup	Heinz	Note 1	1	25 ct bags
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1	1 - 6 oz bag
COCOA	10	1 each, 1 oz pkt	Cocoa Beverage Powder	Sturm	24 months @ 80 deg F	10	1 oz packet
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1	12 ct bag
BLUEBERRY MUFFIN	45	1 each, 2.3oz	Muffin, Blueberry, Shelf Stable	Sterling	12 months @ 80 deg F	3	15 ct trays
HONEY	50	40 gm pkt	Honey	Market Street	24 months @ 80 deg F	1	50 ct bag
BUTTER BUDS	1	2 oz	Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz pack

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

## UGR-A BREAKFAST MENU 2: PREPARATION INSTRUCTIONS

### A. Follow the directions on the packages for the following items:

Apple Juice Concentrate: Best served chilled. Need 7 quarts of water  
Hominy Grits: Need 6 quarts of water per box  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.  
Dehydrated Eggs: Follow instructions on bag

### B. Desirable Serving Temperatures:

Hash Browns: 145° F or above.  
Dehydrated Eggs: Maintain at 145° F or above  
Chicken Fillet: Maintain at 150° F or above  
Ham Slice: Maintain at 130° F or above.  
Cheese Sauce: Maintain at 160° F or above

### C. Cooking/Grilling Instructions:

#### Turkey Bacon:

Remove Turkey bacon packages from the box and discard plastic wrapping

**Oven Method-** place turkey bacon sheets- parchment side down-on to a baking pan and bake 5 minutes at 350° F or until slightly brown.

**Flat top grill method-** place turkey bacon side down-parchment side up- on a flat top 350°F grill until Slightly brown. Remove paper, flip turkey bacon and cook other side until slightly brown.

Once bacon is fully cooked, carefully remove it from the baking pan or grill and enjoy

Dehydrated Eggs: Cook in simmering to boiling water for 45 minutes

#### Biscuits: PLACE UOPENED BAG WITH BAKEABLE TRAY OF BISUITS DIRECTLY ON OVEN RACK

Convection Oven @ 350° F	13 -15 Minutes if thawed or 22-24 if frozen
Coventional Oven @ 400° F	11-13 Minutes if thawed or 18 - 20 if frozen

#### Biscuit Gravy:

Slowly add 24 oz. dry mix to 1 gallon hot wter (180-200° F) while mixing with a wire whip. Mix well until smooth. Cover, let stand 10 minutes. Remove cover, mix well and serve.

**Chicken Fillet:** From frozen, conventional over for 25 mins at 400 deg F. Convection oven for 15 minutes at 350° F

**Cheese Sauce: Steam Kettle -** Place unopened pouch in boiling water for approx. 45 min or until internal temp reaches 160° F

**Combi-Oven - Frozen -** Heat unopened pouch for approx. 45 min or until internal temp reaches 160° F

**Thawed -** Heat unopened pouch for approx 35- 40 min or until internal temp reaches 160° F

### D. Suggested Use of Spice:

Minced Onions: Hashed brown potatoes  
Salt: General use  
Pepper: General use

### E. Requires hot water for meal service:

Cocoa. Add 6-8 fl. Oz. of hot water per packet.

#### \*\*Food Safety Notes:

When cooking multiple food products on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package,

based on portion size used.

UGR-A '13 TABLE I  
BREAKFAST MENU 3 - Steak & Eggs

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6733</b>							
STEAK	50	1 each, 5.5 oz	Steak, Breakfast, uncooked	Quantum	18 months @ 0 deg F	1	50 ct box
PEPPERS & ONIONS	40	1/4 cup, 2 oz	Peppers & Onions, frozen	Simplot	18 months @ 0 deg F	2	2.5 # bags
SAUSAGE, EGG & CHEESE PITA	24	4 oz	Pork Sausage, Egg, & Cheese Pita, Frozen	Festa	12 months @ 0 deg F	1	24 ct box
DANISH - HONEY BUN	24 ct ea	1 each, 3.5 oz or 1 each 2.6 oz	Danish, Frozen; Honey Bun, Frozen	SJR	12 months @ 0 deg F	1	case of each
ORANGE JUICE	50	3/4 cup	Juice, 100% Orange, Concentrate, Frozen	Citrus Bell	24 months @ 0 deg F	3	32 oz box
<b>SEMI-PERISHABLE BOX 1- 8970-01-525-6370</b>							
	100		Paper Cups, 8 oz	Lighthouse	N/A	4	25 ct. sleeve
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Franks Red Hot	18 months @ 80 deg F	4	4 - .75 bottles
CAPPUCCINO	20	1 each, 8 OZ yield	Cappuccino Beverage Powder, Irish Cream	S&D	24 months @ 80 deg F	20	.7 oz packet
JALAPENOS	25	1 OZ Packet	Jalapeno, Sliced, Shelf Stable	Kaiser Pickles	12 months	1	25 ct bag
HASH BROWNS	50	2/3 cup	Potatoes, Shredded, Hash Brown Mix, Dehydrated	Basic American	15 months @ 80 deg F	1	2.5 lb Carton
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
	4		Trash Bags, clear	Envision	N/A	4	bags
	1	.70 oz	Onions, Minced, Dehydrated	Unistel	N/A	1	.7 oz bottle
	1	1.10 oz	Seasoning, Steak	Unistel	N/A	1	1.10 oz bottle
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz bottle
	1	.70 oz	Pepper	Unistel	N/A	1	.7 oz bottle
	1	10 CT	Gloves	Handguards	N/A	1	10 pk
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar	Signature Works	N/A	2	25 ct bag
<b>BOX 2</b>							
EGGS	50	1/2 cup	Eggs, Dehydrated, Boil-in-Bag	Oregon Freeze Dry	36 months @ 80 deg F	1	2 - 24.52 oz boil-in- bags
FRENCH TOAST COOKIE	50	1 each, 1.76 oz package	Cookie, French Toast, Bite Size, Individually Packaged	Kelloggs	8 months @ 80 deg F	50	50 - 1.76 oz bag
OATMEAL	8	1 each	Oatmeal, Instant, Apple Cinnamon, Individual packets	Kashi	12 months @ 80 deg F	1	8 ct box
KETCHUP	25	18 gm pkt	Ketchup	Heinz	Note 1	1	25 ct bags
GRAPE JELLY	25	1/2 oz pch	Jelly, Grape	Market Street	12 months @ 80 deg F	1	25 ct
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1	1 - 6 oz bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1	12 ct bag
ALL PURPOSE SAUCE	50	19 gm pouch	Sauce, All Purpose	Buffalo Bob's	24 months @ 80 deg F	2	25 ct bags
	1	4 oz	Oil, Vegetable Butter Flavor	Heartland Mist	12 months @ 80 deg F	1	4 oz bottle

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

UGR-A BREAKFAST MENU 3: PREPARATION INSTRUCTIONS

**A. Follow the directions on the packages for the following items:**

Orange Juice Concentrate: Best served chilled. Need 7 quarts of water.  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.  
Oatmeal: Follow directions on box  
Hash Browns: Need 7 quarts of water (re-hydrate overnight in original container to retain seasoning).  
Dehydrated Eggs: Follow instructions on bag

**B. Desirable Serving Temperatures:**

Breakfast Steak/Pepper & Onions: Maintain at 165° F or above.  
Dehydrated Eggs: Maintain at 145° F or above  
Bacon: Maintain at 155° F or above.  
Danish/Honey Bun: Thaw and serve.

**C. Cooking/Grilling Instructions:**

**PITA:** Convection Oven 300°F for 18-20 minutes

**Breakfast Steak:** Pre-heat grill to approximately 350° F. Use approximately 1 cup of vegetable oil per 50 steaks to grease the grill. Grill steaks for approximately 6 minutes on each side. Ensure steaks are cooked to reach a minimum internal temperature of 165°.

**Serving Size: 1 Steak, Yield: 50 servings**

**Peppers and Onions:** Preheat griddle to approximately 375° F for 4 to 6 minutes and add 1/4 cup of oil on griddle. Turn as needed for even heating

**Dehydrated Eggs:** Cook in simmering to boiling water for 45 minutes

**D. Suggested Use of Spice:**

Salt: General use  
Pepper: General use  
Steak Seasoning: Steaks  
Onion, Minced: Hash Browns

**E. Requires hot water for meal service:**

Cappuccino. Add 6-8 fl. Oz. of hot water per packet.

**\*\*Food Safety Notes:**

multiple food  
products on the same

**Note:** Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

UGR-A 12 TABLE I  
BREAKFAST MENU 4 - Cheddar Gravy/Taquito

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6735</b>							
STEAK, EGG, & CHEESE TAQUITO	24	1 each, 2.9 oz	Taquito, Steak, Egg & Cheese, Frozen	Ruiz	12 months @ 0 deg F	1	24 ct Case
POTATO PANCAKES	50	4 pcs. 2.6 oz	Potato Pancake, Frozen	McCain	540 days @ 0 deg F	3	3 # bags
BISCUITS	50	1 ea	Biscuit, Buttermilk, frozen, thaw and serve	Bakery Chef	12 months @ 0 deg F	1	50 ct case
CHEDDAR SAUSAGE GRAVY	25	1/2 cup	Sausage Gravy, Cheddar, Ready to Eat, Frozen	SJR	24 months @ 0 deg F	1	7 lb bag
CINNAMON STREUSEL COFFEE CAKE	48	1 piece, 2.0 oz	Coffee Cake, Cinnamon Streusel, Frozen	Hill Country	14 months @ 0 deg F	2	24 ct trays
<b>SEMI-PERISHABLE BOX 1- 8970-01-525-6372</b>							
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Franks Red Hot	18 months @ 80 deg F	4	4 - .75 bottles
	100		Paper Cups, 8 oz	Lighthouse	N/A	4	25 ct. sleeve
COCOA	10	1 each, 1 oz pkt	Cocoa Beverage Powder	Sturm	24 months @ 80 deg F	10	1 oz packet
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
	4		Trash Bags, clear	Envision	N/A	4	bags
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz bottle
	1	.70 oz	Pepper	Unistel	N/A	1	.7 oz bottle
	1	4 oz	Oil, Vegetable, Butter Flavor	Heartland Mist	12 months @ 80 deg F	1	4 oz bottle
	1	10 CT	Gloves	Handguards	N/A	1	10 pk
<b>BOX 2</b>							
EGGS	50	1/2 cup	Eggs, Dehydrated, Boil-in-Bag	Oregon Freeze Dry	36 months @ 80 deg F	1	2 - 24.52 oz boil-in-bags
GRAPE JUICE	50	3/4 Cup	Juice, 100% Grape, Concentrate	Welch's	12 months @ 80 deg F	7 cans	11.5oz cans
GRAPE JELLY	25	1/2 oz pch	Jelly, Grape	Boca Grande	12 months @ 80 deg F	1	25 ct bag
KETCHUP	25	18 gm pkt	Ketchup	Heinz	Note 1	1	25 ct bags
FRUIT FILLED BAR	48	1 each	Fruit Filled Bar, (Apple Cinnamon, Blueberry, or Strawberry), 1.3 oz	Kelloggs	8 months @ 80 deg F	1	48 ct case
	1	2 oz	Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz pack
HOMINY GRITS	50	2/3 cup	Hominy Grits, White, Quick	Ralston	18 months @ 80 deg F	2	24 oz box
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1	1 - 6 oz bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1	12 ct bag

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

UGR-A BREAKFAST MENU 4: PREPARATION INSTRUCTIONS

**A. Follow the directions on the packages for the following items:**

- Grape Juice Concentrate: Best served chilled. Need 9 quarts of water for 7 cans.
- Hominy Grits: Need 6 quarts of water
- Oatmeal: Follow directions on box
- Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.
- Dehydrated Eggs: Follow instructions on bag

**B. Desirable Serving Temperatures:**

- Cheddar Sausage Gravy: Maintain 145° F or above.
- Steak Egg & Cheese Taquito: Maintain 155° F or above.
- Dehydrated Eggs: Maintain at 145° F or above
- Grits: Maintain at 145° F or above
- Coffee Cake: Thaw and serve

**C. Cooking/Grilling Instructions:**

- Pancakes:** Deep Fry - Fill basket 1/3 full with frozen pancakes. Deep fry @ 350° F for 1 3/4 min - 2 1/4 min  
Convection Oven - spread frozen pancakes evenly on a shallow baking pan. Bake 6 - 9 min @ 425° F.  
Turn once for uniform cooking

**Dehydrated Eggs:** Cook in simmering to boiling water for 45 minutes

**Biscuits: PLACE UPOPENED BAG WITH BAKEABLE TRAY OF BISUITS DIRECTLY ON OVEN RACK**

- Convection Oven @ 350° F 13 -15 Minutes if thawed or 22-24 if frozen
- Coventional Oven @ 400° F 11-13 Minutes if thawed or 18 - 20 if frozen

**Cheddar Sausage Gravy:** Place unopened pouch in boiler water or steamer. Heat for approximately 30 minutes or until product has reached internal temp of 160° F. Product may be left submerged in 170° F water until needed on the serving line.

**D. Suggested Use of Spice:**

- Minced Onions: Hashed brown potatoes
- Salt: General use
- Pepper: General use

**E. Requires hot water for meal service:**

Cocoa. Add 6-8 fl. Oz. of hot water per packet.

**\*\*Food Safety Notes:**

Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

UGR-A '13 TABLE I  
BREAKFAST MENU 5 - Chipotle Bacon / Chicken Patty

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
<b>FROZEN/ PERISHABLE</b>							
<b>BOX - 8970-01-525-6739</b>							
CHIPOTLE BACON	50	2 slices	Bacon, Chipotle Flavored, Frozen	Amour/Eckrich	12 months @ 0 deg F	1	100 ct sleeve
FRENCH TOAST AND SAUSAGE TAQUITO	24	1 each, 3.0 oz	Taquito, French Toast and Sausage, Frozen, Fully Cooked	Ruiz Foods	12 months @ 0 deg F	1	24 ct box
BISCUITS	50	1 ea	Biscuit, Buttermilk, frozen, thaw and serve	Bakery Chef	12 months @ 0 deg F	1	50 ct case
CHICKEN SAUSAGE PATTY	25	2 Ea - 2 oz	Sausage, Chicken, Patties, Frozen	Omni Meats	12 months @ 0 deg F	1	50 Ct Case
ORANGE JUICE	50	¾ cup	Juice, 100% Orange, Frozen Concentrate	Citrus Belle	24 months @ 0 deg F	3	32oz box
<b>SEMI-PERISHABLE</b>							
<b>BOX 1 - 8970-01-525-6377</b>							
HASH BROWNS	50	2/3 cup	Potatoes, Shredded, Hash Brown Mix, Dehydrated	Basic American	15 months @ 80 deg F	1	2.5 lb Carton
	100		Paper Cups, 8 oz	Lighthouse	N/A	4	25 ct. sleeve
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Franks Red Hot	18 months @ 80 deg F	4	4 - .75 bottles
SALSA/PICANTE	50	0.5 oz pch	Salsa/Picante, medium	PPI	12 months @ 80 deg F	1	50 ct bags
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
	4		Trash Bags, clear	Envision	N/A	4	bags
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz bottle
	1	.70 oz	Pepper	Unistel	N/A	1	.7 oz bottle
	1	.70 oz	Minced Onions	Unistel	N/A	1	.7 oz bottle
	1	4 oz	Oil, Vegetable, Butter Flavor	Heartland Mist	12 months @ 80 deg F	1	4 oz bottle
	1	10 CT	Gloves	Handguards	N/A	1	10 pk
<b>BOX 2</b>							
EGGS	50	1/2 cup	Eggs, Dehydrated, Boil-in-Bag	Oregon Freeze Dry	36 months @ 80 deg F	1	2 -24.52 oz boil-in-bags
JALAPENO CATSUP	35	9 gm pkt	Catsup, Jalapeno	Market Street	12 months @ 80 deg F	1	35 ct bag
TOASTER PASTRY	50	1 each	Toaster Pastry, Brown Sugar Cinnamon, Whole Grain, Individually Wrapped, 1.76 oz	Kelloggs	12 months @ 80 deg F	5	10 ct boxes
JALAPENOS	25	1 OZ Packet	Jalapeno, Sliced, Shelf Stable	Kaiser Pickles	12 months	1	25 ct bag
JAM, STRAWBERRY	25	½ oz pch	Jam, Strawberry	Boca Grande	12 months @ 80 deg F	1	25 ct bag
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1	1 - 6 oz bag
COCOA	10	1 each, 1 oz pkt	Cocoa Beverage Powder	Sturm	24 months @ 80 deg F	10	1 oz packet
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1	12 ct bag
PANCAKE SYRUP	24	1.5 oz pch	Syrup, Imitation, Maple	Market Street	18 months @ 80 deg F	1	24 ct bag

UGR-A BREAKFAST MENU 5: PREPARATION INSTRUCTIONS

A. Follow the directions on the packages for the following items:

Orange Juice Concentrate: Best served chilled. Need 7 quarts of water.  
Hash Browns: Need 7 quarts of water (re-hydrate overnight in original carton to retain seasonings)  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.  
Dehydrated Eggs: Follow instructions on bag

B. Desirable Serving Temperatures:

Hash Browns: 145° F or above.  
Dehydrated Eggs: Maintain at 145° F or above  
Bacon: Maintain at 155° F or above.  
Omelet Kit: Maintain at 155 F or above

C. Cooking/Grilling Instructions:

Chipotle Bacon, Shelf Stable:

**Griddle** - Preheat griddle to 350° F. Place bacon on griddle for 2 - 2.5 min until bacon slices start to foam. Flip and heat for 30-60 sec depending on desired finish texture and crispiness. Place bacon in a pan with false bottom and let rest for 1 min.  
**Oven** - Preheat oven to 350° F. Place bacon on sheet pans paper side down. Heat in oven 2 - 2.5 minutes depending upon desired texture and crispiness. Place bacon in a pan with false bottom and let rest for 1 min.

Chicken Sausage Patties

**Bake Option: Bake at 400°F for 8 – 12 minutes or until center has reached a temperature of 165°F**

**Griddle Option: On medium heat, heat patties until center has reached a temperature of 165° turning each patty at least once**

**Taquito:** Oven - Place product in pan or on cookie sheet; 350° F for 25 mins (frozen)  
Deep Fryer - Thaw product before frying; Deep fry at 375° F for 1 min 45 secs  
Pan Fry - Thaw and fry in pan w/ small amount of oil on medium heat for 1 min 45 secs

**Dehydrated Eggs:** Cook in simmering to boiling water for 45 minutes

D. Suggested Use of Spice:

Minced Onions: Hashed brown potatoes  
Salt: General use  
Pepper: General use

E. Requires hot water for meal service:

Cocoa. Add 6-8 fl. Oz. of hot water per packet.

**\*\*Food Safety Notes:**

When cooking multiple food products on the same grill, avoid cross-contamination by separating the products from each other on the grill. Also, do not use the same utensils to cook both foods. Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

**Note:** Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

UGR-A '13 TABLE I  
BREAKFAST MENU 6 - Chorizo Breakfast Wrap

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6740</b>							
EGG & CHORIZO WRAP	36	1 each, 5 oz	Wrap, Egg & Chorizo, Frozen	Festa	18 months @ 0 deg F	1	36 ct case
BROWN & SERVE SAUSAGES	50	2 each	Sausage Link, Pork, Brown & Serve, Frozen, Precooked	Sara Lee	18 months @ 0 deg F	1	100 ct case
DONUT	48	1 ea- 2.25 oz	Donut, Powdered Sugar, Individually wrapped	SJR	24 months @ 0 deg F	1	50 ct case
FRENCH TOAST	50	1 each, 3.25 oz	French Toast, Whole Grain, Frozen	Michael Foods	12 months @ 0 deg F	1	52 ct box
<b>SEMI-PERISHABLE BOX 1 - 8970-01-525-6389</b>							
HASH BROWNS	50	2/3 cup	Potatoes, Shredded, Hash Brown Mix, Dehydrated	Basic American	15 months @ 80 deg F	1	2.1 lb Carton
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Franks Red Hot	18 months @ 80 deg F	4	4 - .75 bottles
	100		Paper Cups, 8 oz	Lighthouse	N/A	4	25 ct. sleeve
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
TROPICAL JUICE	50	3/4 cup	Juice, 100%, Tropical Blend, Concentrate	Welch's	12 mo @ 80 degrees F	7	11.5 fl oz cans
	4		Trash Bags, clear	Envision	N/A	4	bags
CAPPUCCINO	20	1 each, 8 oz yield	Cappuccino Beverage Powder, French Vanilla	S&D Coffee	24 months @ 80 deg F	20	20 - 0.7 oz packets
DIET CAFFEINATED APPLE JUICE	30	1 each	Powdered drink mix, Apple Juice, Caffeinated, with non nutritive sweetner	Spark, Sturm Foods	24 months @ 80 deg F	1	30 ct box
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz bottle
	1	.70 oz	Pepper	Unistel	N/A	1	.7 oz bottle
	1	.70 oz	Minced Onions	Unistel	N/A	1	.7 oz bottle
	1	4 oz	Oil, Vegetable, Butter Flavor	Heartland Mist	12 months @ 80 deg F	1	4 oz bottle
	1	10 CT	Gloves	Handguards	N/A	1	10 pk
<b>BOX 2</b>							
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
EGGS	50	1/2 cup	Eggs, Dehydrated, Boil-in-Bag	Oregon Freeze Dry	36 months @ 80 deg F	1	2- 24.52 oz boil-in-bags
OATMEAL	8	1 each	Oatmeal, Instant, Gold Brown Maple, Individual packets	Kashi	12 months @ 80 deg F	1	8 ct box
PANCAKE SYRUP	48	1 1/2 OZ Pouch	Syrup, pacake, imitation maple	Market Street	12 months @ 80 deg F	2	24 ct bags
KETCHUP	25	18 gm pkt	Ketchup	Heinz	Note 1	1	25 ct bags
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1	1 - 6 oz bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1	12 ct bag
GRAPE JELLY	25	½ oz pch	Jelly, Grape	Market Street	12 months @ 80 deg F	1	25 ct bag
	1	2 oz	Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz pack

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

UGR-A BREAKFAST MENU 6: PREPARATION INSTRUCTIONS

**A. Follow the directions on the packages for the following items:**

Tropical Juice Concentrate: Best served chilled. Use 9 quarts of water for 7 cans of concentrate.  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.  
Oatmeal: Follow directions on box  
Hash Browns: Need 7 quarts of water (re-hydrate overnight in original container to retain seasoning).  
Dehydrated Eggs: Follow instructions on bag

**B. Desirable Serving Temperatures:**

Dehydrated Eggs: Maintain at 145° F or above  
Egg Chorizo: Maintain at 155° or above  
French Toast: Maintain at 145° F or above  
Oatmeal: Maintain at 145° F or above  
Donut: Thaw and enjoy

**C. Cooking/Grilling Instructions:**

Sausage Links: Brown & Serve

**Egg and Chorizo Wrap:** Convection Oven: Preheat oven to 325° F. Cook for 20 - 25 minutes. Cook until filling is 165 degrees F.

**French Toast:** From Frozen - Heat the M59 Field Range to approximately 350° F, position hanging racks. Place 14-15 slices per sheet pan in a single layer, use second and third racks - do not use bottom shelf. Heat 12-21 mins until internal temp reaches 165° F. Rotate pans halfway through heating.

**D. Suggested Use of Spice:**

Salt: General use  
Pepper: General use

**E. Requires hot water for meal service:**

Cappuccino: Add 6-8 fl. Oz. of hot water per packet.

**\*\*Food Safety Notes:**

Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

UGR-A '13 TABLE I  
BREAKFAST MENU 7 - Beef Breakfast Skillet

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE</b>						
BEEF BREAKFAST SKILLET	50	3/4 cup	Beef, Breakfast Skillet, Frozen, Fully Cooked	JTM	24 months @ 0 deg F	2 6.9 lb bags
TURKEY BACON	50	2 slices	Bacon, Turkey Precooked, Frozen, Fully Cooked	Godshalls	24 months @ 0 deg F	2 5 lb sleeves
POTATO PANCAKES	50	4 pcs. 2.6 oz	Potato Pancake, Frozen	McCain	540 days @ 0 deg F	3 3 # bags
BAGEL	48	1 each, 3 oz	Cinnamon Bagel w/ Apple Filling, Frozen, Individually Wrapped	SJR	24 months @ 0 deg F	1 50 ct case
<b>SEMI-PERISHABLE</b>						
<b>BOX 1 - 8970-01-525-6389</b>						
TOASTER PASTRY	50	1 each	Toaster Pastry, Strawberry, Whole Grain, Individually Wrapped, 1.76 oz	Kelloggs	12 months @ 80 deg F	5 10 ct boxes
CHILE LIME HOT SAUCE	1	12 oz bottle	Hot Sauce, Chile Lime	Franks Red Hot	24 months @ 80 deg F	1 12 oz bottle
	100		Paper Cups, 8 oz	Lighthouse	N/A	4 25 ct. sleeve
	4		Trash Bags, clear	Envision	N/A	4 bags
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz bottle
	1	.70 oz	Pepper	Unistel	N/A	1 .7 oz bottle
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 ct. bag
	1	10 CT	Gloves	Handguards	N/A	1 10 pk
<b>BOX 2</b>						
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2 25 ct bag
EGGS	50	1/2 cup	Eggs, Dehydrated, Boil-in-Bag	Oregon Freeze Dry	36 months @ 80 deg F	1 2-24.52 oz boil-in-bags
GRAPE JUICE	50	3/4 Cup	Juice, 100% Grape, Concentrate	Welch's	12 months @ 80 deg F	7 cans 11.5oz cans
KETCHUP	25	18 gm pkt	Ketchup	Heinz	Note 1	1 25 ct bags
JAM, STRAWBERRY	25	1/2 oz pch	Jam, Strawberry	Boca Grande	12 months @ 80 deg F	1 25 ct bag
	1	2 oz	Butter Granules	Butter Buds	36 months @ 80 deg F	1 2 oz pack
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1 1 - 6 oz bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1 12 ct bag
OATMEAL	8	1 each	Oatmeal, Instant, Apple Cinnamon, Individual packets	Kashi	12 months @ 80 deg F	1 8 ct box
HOMINY GRITS	50	2/3 cup	Hominy Grits, White, Quick	Ralston	18 months @ 80 deg F	2 24 oz box
	1	4 oz	Oil, Vegetable, Butter Flavor	Heartland Mist	12 months @ 80 deg F	1 4 oz bottle
COCOA	10	1 each, 1 oz pkt	Cocoa Beverage Powder	Sturm	24 months @ 80 deg F	10 1 oz packet

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

UGR-A BREAKFAST MENU 7: PREPARATION INSTRUCTIONS

**A. Follow the directions on the packages for the following items:**

Grape Juice Concentrate: Best served chilled. Need 9 quarts of water for 7 cans.  
Hominy Grits: Need 6 quarts of water  
Oatmeal: Follow directions on box  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.  
Dehydrated Eggs: Follow instructions on bag

**B. Desirable Serving Temperatures:**

Grits and Oatmeal: 145° F or above.  
Dehydrated Eggs: Maintain at 145° F or above  
Beef Breakfast Skillet: 160° F or above.  
Sausage Links: Maintain at 155° F or above.

**C. Cooking/Grilling Instructions:**

**Pancakes:** Deep Fry - Fill basket 1/3 full with frozen pancakes. Deep fry @ 350° F for 1 3/4 min - 2 1/4 min  
Convection Oven - spread frozen pancakes evenly on a shallow baking pan. Bake 6 - 9 min @ 425° F.  
Turn once for uniform cooking

**Beef Breakfast Skillet:** Place unopened pouch in steamer or boiling water. Heat for approximately 45 minutes  
or until product reaches a minimum of 160° F.

**Dehydrated Eggs:** Cook in simmering to boiling water for 45 minutes

**Apple Filled Bagels, Frozen:** Thaw thoroughly. Heat within ovenable file at 350° F  
for a just baked crust 2-3 minutes (do not overheat or keep on steam table)

**Turkey Bacon**

Remove Turkey bacon packages from the box and discard plastic wrapping

**Oven Method-** place turkey bacon sheets- parchment side down-on to a baking pan and bake 5 minutes at  
350° F or until slightly brown.

**Flat top grill method-** place turkey bacon side down-parchment side up- on a flat top 350° F grill until  
Slightly brown. Remove paper, flip turkey bacon and cook other side until slightly brown.

Once bacon is fully cooked, carefully remove it from the baking pan or grill and enjoy

**D. Suggested Use of Spice:**

Salt: General use  
Pepper: General use

**E. Requires hot water for meal service:**

Cocoa. Add 6-8 fl. Oz. of hot water per packet.

**\*\*Food Safety Notes:**

When cooking multiple food products on the same grill, avoid cross-contamination by separating  
the products from each other on the grill. Also, do not use the same utensils to cook both foods.  
Ensure that the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the  
package, based on portion size used.

UGR-A '13 TABLE I  
LUNCH/DINNER MENU 1 - Fried Chicken

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE</b>						
FRIED CHICKEN	50 2 pieces	Fried Chicken, Fully Cooked, Frozen	Perdue	24 months @ 0 deg F	1	100 pc cs
COOKIES AND CREAM CAKE	50 2.3 OZ	Cake, Cookies and Cream	Sterling	12 months @ 0 deg F	3	18 ct trays
<b>SEMI-PERISHABLE</b>						
<b>BOX 1 - 8970-01-525-6783</b>						
HOT SAUCE	4 .75 oz bottle	Hot Sauce	Franks Red Hot	18 months @ 80 deg F	4	4 - .75 bottles
ALL PURPOSE SAUCE	50 19 gm pouch	Sauce, All Purpose	Buffalo Bob's	24 months @ 80 deg F	2	25 ct bags
	1 1.65 oz	Salt	Unistel	N/A	1	1.65 oz bottle
	1 .70 oz	Pepper	Unistel	N/A	1	.7 oz bottle
	75	Paper Cups, 8 oz	Lighthouse	N/A	3	25 ct. sleeve
	1 10 CT	Gloves	Handguards	N/A	1	10 pk
PUDDING	24 1 each, 3.5oz fill	Pudding, Chocolate, Individual Cups	Hunt's	18 months @ 80 deg F	24	4 oz cups
	50	Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
	4	Trash Bags, clear	Envision	N/A	4	bags
<b>BOX 1 &amp; 2</b>						
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
<b>BOX 2</b>						
	1 2 oz	Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz pack
LEMON LIME CARBOHYDRATE ELECTROLYTE	100 7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Lemon Lime	Sqwincher	24 months @ 80 deg F	1	57 oz pouch
PEANUT BUTTER & GRAPE JELLY	12 1 each, 1.12 oz pb pch 1 oz jelly pch	Peanut Butter and Grape Jelly Twin Packs	Market Street	12 months @ 80 deg F	1	12 ct packs
CHICKEN GRAVY	50 1/4 cup	Chicken Gravy Mix, Instant	TUF	24 months @ 80 deg F	1	14.1 oz bag
CORN	50 3/4 cup	Corn, Canned	Libby's	36 months @ 80 deg F	3	#10 cans
HERB & BUTTER MASHED POTATOES	50 1/2 cup	Potatoes, Herb & Butter, instant	Idahoan	24 months @ 80 deg F	3	16 oz bag
SUGAR FREE VARIETY TEA	24 1 EA	Powdered tea mix, Variety Pack, non nutritive	4C	24 months @ 80 deg F	1	24 pk box
COFFEE	30 6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1	1 - 6 oz bag
CREAMERS	12 3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1	12 ct bag

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

UGR-A LUNCH/DINNER MENU 1: PREPARATION INSTRUCTIONS

**A. Follow the directions on the packages for the following items:**

Lemon Lime: Best served chilled. Need six gallons of water for one pouch.  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.  
Chicken Gravy: Need 4 quarts of water.

**B. Desirable Serving Temperatures:**

pudding: Chill, if possible.  
Chicken Fried Steak: Maintain at 155° F or above  
Fried Chicken: Maintain at 155° F or above  
Herb and Butter Potatoes: Maintain at 145° F or above  
Country Gravy: Maintain at 165° F or above.

**C. Cooking/Grilling Instructions:**

**Fried Chicken:** Refer to case label for specific instructions. Preheat oven to 350° F.  
Reheat drumsticks and wings for approximately 20 minutes; breast and thigh portions  
for 40-45 minutes.

Cake

Thaw & Serve

**B. Desirable Serving Temperatures:**

Salt: General use  
Pepper: General use  
Veg Seasoning: Peas

**\*\*Food Safety Notes:**

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

UGR-A '13 TABLE I  
LUNCH/DINNER MENU 2 - MEATLOAF/JAMBALAYA

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6815</b>							
MEATLOAF	50	1 each, 8.0 oz meatloaf w/ 4 oz sauce	Meatloaf, with Sauce, Frozen, fully cooked, Boil-in-Bag	Quantum	18 months @ 0 deg F	1	Case
CHILI PEPPER BEEF	25	1 3/4 Cups	Beef, Chili Pepper with Red & Green Peppers in Sauce, Frozen, Boil-in-Bag	Quantum	18 months @ 0 deg F	1	1 Case
WHOOPIE PIE CAKE	48	1.7 oz	Cake, Whoopie Pie, Choc Cake with Marshmallow Frosting, Frozen, Thaw & Serve	Love & Quiche	12 months @ 0 deg F	2	24 ct trays
BROCCOLI, RICE & CHEESE CASSEROLE	50	6 oz, 1/2 cut	Broccoli, Rice & Cheese Casserole, Frozen, Boil-in-Bag	JTM	24 months @ 80 deg F	1	case
<b>SEMI-PERISHABLE BOX 1 - 8970-01-525-6785</b>							
	75		Paper Cups, 8 oz	Lighthouse	N/A	3	25 ct. sleeve
GREEN BEANS	50	3/4 cup	Green Beans, Canned	Allens	36 months @ 80 deg F	3	#10 cans
JALAPENOS	25	1 OZ Packet	Jalapeno, Sliced, Shelf Stable	Kaiser Pickles	12 months	1	25 ct bag
	4		Trash Bags, Clear	Envision	N/A	4	bags
SUGAR FREE VARIETY PACK BEVERAGES	24	1 EA	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 months @ 80 deg F	1	24 pk box
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz bottle
	1	.70 oz	Pepper	Unistel	N/A	1	.7 oz bottle
	1	.75 oz	Vegetable Seasonings	Unistel	N/A	1	.75 oz bottle
	1	10 CT	Gloves	Handguards	N/A	1	10 pk
<b>BOX 1 and 2</b>							
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
<b>BOX 2</b>							
PEACHES	24	1 each, 4 oz	Peaches in Strawberry Banana flavored light syrup	Del Monte	15 months @ 80 deg F	24	4 oz cup
CRISP RICE AND MARSHMALLOW BAR	40	1.3 oz	Bar, Crisp rice and marshmallow, Individually Wrapped	Kelloggs	8 months @ 80°F	2	20 count boxes
	1	2 oz	Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz pack
ALL PURPOSE SAUCE	50	19 gm pouch	Sauce, All Purpose	Buffalo Bob's	24 months @ 80 deg F	2	25 ct bags
PRIMAVERA RICE	50	1/2 cup	Rice, Primavera Blend	NuChoice Foods	18 months @ 80 deg F	2	36 oz bags
PINK LEMONADE	100	7.5 oz	Powdered Beverage Base, Pink Lemonade	Sqwincher	24 months @ 80 deg F	3	18 oz bag
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1	1 - 6 oz bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1	12 ct bag

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

Note 2: Product shall be no older than 60 days from date of manufacture at time of assembly

UGR-A LUNCH/DINNER MENU 2: PREPARATION INSTRUCTIONS

**A. Follow the directions on the packages for the following items:**

Pink Lemonade Concentrate: Best served chilled. Need 7 quarts of water.  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

**B. Desirable Serving Temperatures:**

Green Beans: Maintain 145° F or higher  
Peaches: Chill, if possible.  
Whoopie Pie Cake: Thaw and serve.  
Chili Pepper Beef: Maintain at 155° F or above

**C. Cooking/Grilling Instructions:**

**Chili Pepper Beef:**

From Frozen - place unopened bag in boiling water for 25 to 30 minutes.  
From thawed - place unopened bag in boiling water for 20 minutes

**Meatloaf:**

Thawing - Place frozen under refrigeration for 24 hours. Do not thaw at room temp. Do not refreeze thawed loaves.

**Convection Oven (from frozen):**

Preheat oven to 350° F. Remove loaves and sauce and place in 2 1/2 deep full pan. Cover with foil and bake approx 50-60 minutes until an internal temp of 165 degrees

**Convection Oven (from thawed):**

Preheat oven to 350° F. Remove loaves and sauce and place in 2 1/2 deep full pan. Cover with foil and bake approx 25 minutes until an internal temp of 165 degrees

**Boil in Bag (from frozen)**

Place unopened bag in boiling water. Heat for approx 35 minutes until an internal temp of 165° F is reached

**Boil in Bag (from thawed)**

Place unopened bag in boiling water. Heat for approx 25 minutes until an internal temp of 165° F is reached

**Jasmine Rice**

Stove top: Two pound sleeve of Jasmine Blend, 1 3/4 quarts water or stock. Bring to boil in large pot and stir in two pound sleeve of Jasmine Blend, reduce heat and simmer covered. Check for doneness at 9 minutes.

**Convectional Cooking:**

Two pound sleeve of Jasmine Blend, 1 1/4 quarts of water or stock. Place two pound sleeve of Jasmine Blend into a two inch full hotel pan. Add liquid and cover with parchment paper then foil. Place in Convectional Oven at 350° F. Check doneness at 25 min.

**Broc Rice Casserole:** Boil in Bag for approx 45 minutes or internal temp of 135° F

**Primavera Rice:** Pour 13 cups of water into medium saucepan. Add 1/2 stick of butter or margarine and Primavera Rice mix. Stir well and bring to a boil on stove top. Reduce heat, cover and simmer for 30-35 mins.

**D. Suggested Use of Spice:**

Salt: General use  
Pepper: General use  
Veg Seasoning: Green Beans

**\*\*Food Safety Notes:**

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

UGR-A '13 TABLE I  
LUNCH/DINNER MENU 3 - Andouille Pasta & Cheese/Beef Brisket in BBQ Sauce

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE</b>						
<b>BOX - 8970-01-525-6816</b>						
Andouille Pasta & Cheese	25	13 oz/1 1/2 cups	Andouille (Pork & Beef) Sausage, Pasta & Cheese, Boil-in-Bag, Frozen	Ragozzino	18 months @ 0 deg F	25 1 case
Beef Brisket w/ BBQ Sauce	25	1 3/4 cup meat with 1/4 cup sauce, 10 oz	Beef Brisket w/ BBQ Sauce, Boil-in-Bag, Frozen	Quantum	18 months @ 0 deg F	25 1 case
Cornbread	48	24 each, 48 ct	Cornbread, mini loaves 24 ct plain, 24 ct Jalapeno	SJR	18 months @ 0 deg F	24 per case 2 case
<b>SEMI-PERISHABLE</b>						
<b>BOX 1 - 8970-01-525-6786</b>						
PEAS AND CARROTS	50	3/4 cup	Peas and Carrots, Canned	Libbys	36 months @ 80 deg F	3 #10 can
SUGAR FREE VARIETY PACK BEVERAGES	24	1 EA	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 months @ 80 deg F	1 24 pk box
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Franks Red Hot	18 months @ 80 deg F	4 - .75 bottles
PEANUT BUTTER & STRAWBERRY JAM	12	1 each, 1.12 oz pb pch 1 oz jam pch	Peanut Butter and Strawberry Jam Twin Packs	Market Street	12 months @ 80 deg F	1 12 ct packs
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2 25 ct bag
	1	10 CT	Gloves	Handguards	N/A	1 10 pk
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 ct. sleeve
	1	.70 oz	Pepper	Unistel	N/A	1 .7 oz bottle
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz bottle
	4		Trash Bags, Clear	Envision	N/A	4 bags
	1	.75 oz	Vegetable Seasonings	Unistel	N/A	1 .75 oz bottle
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 ct. bag
<b>BOX 2</b>						
APPLE SAUCE	24	4 oz	Applesauce, Individual Cups	Musselmans	24 months @ 80 deg F	24 4 oz cups
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1 1 - 6 oz bag
ALMOND CUPCAKES	45	1 ea, 2 oz	Cupcakes, Almond w/ frosting	Caravan	18 months @ 80 deg F	3 15 per tray
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1 12 ct bag
MACARONI & CHEESE	25	2/3 cup	Macaroni & Cheese, Mix, Cheese Sauce Mix	Milani Sauce & Barilla macaroni	15 months @ 80 deg F	1 1 lb bag of cheese sauce and 2 lb of macaroni
ORANGE CARBOHYDRATE ELECTROLYTE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Orange	Sqwincher	24 months @ 80 deg F	1 57 oz bag
PAN COATED PEANUT BUTTER DISKS	50	1 ea, 1.53 oz	Pan coated peanut butter disks, individually packaged	Hershey's	12 months @ 80 deg F	2 25 ct bag

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

UGR-A LUNCH/DINNER MENU 3: PREPARATION INSTRUCTIONS

**A. Follow the directions on the packages for the following items:**

Orange Drink: Best served chilled. Need six gallons of water for three (3) envelopes.  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

**B. Desirable Serving Temperatures:**

Beef Brisket: Maintain at 155° F or above  
Barbeque Pulled Pork: Maintain at 155° F or above.  
Macaroni and Cheese: Maintain at 145° F or above.  
Peas & Carrots: Maintain at 145° F or above.

**C. Cooking/Grilling Instructions:**

**Macaroni and Cheese:** Add 4 lb of macaroni to 8 quarts of boiling water and 2 tsp of salt. Boil for 8-10 minutes or until tender, stirring occasionally. Do not Drain. Combine cheese sauce and macaroni and bring to serving temperature of approximately 145° F.

**Serving Size:** 2/3 Cup, **Yield:** 50 servings

**Andouille Pasta and Cheese:** Place Frozen product in 190° F water for one hour or until it reaches a temp of 170° F

**Beef Brisket:** Place whole package - still sealed, in a pot or kettle of simmering water, covered completely. Heat for 35 minutes. Temperature will vary according to the number of packages heated in pot.

**Corn:** Heat thoroughly, ensuring a minimum product temperature of 145° F or above.

**D. Suggested Use of Spice:**

Salt: General use  
Pepper: General use  
Veg Seasoning: Peas & Carrots

**\*\*Food Safety Notes:**

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

**Note:** Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

UGR-A '13 TABLE I  
LUNCH/DINNER MENU 4 - Turkey Cutlet

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6817</b>						
TURKEY CUTLET	50	1 each, 5 oz	Turkey Breast, Whole Muscle, Frozen, Fully-Cooked	Quantum	24 months @ 0 deg F	1 50 ct case
HARVEST PUMPKIN CAKE	50	1 piece, 2.8 oz	Cake, Harvest Pumpkin, Frozen	Sterling	12 months @ 0 deg F	3 18 ct trays
SWEET POTATOES	50	3/4 cup	Sweet Potatoes, Maple Glazed ,Boil-in-Bag, Frozen	Missabay	18 months @ 0 deg F	1 1 case
<b>BOX 1 - 8970-01-525-6789</b>						
GREEN BEANS, ITALIAN STYLE	50	3/4 cup	Green Beans, Italian Style Canned	Allens	36 months @ 80 deg F	3 #10 can
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Franks Red Hot	18 months @ 80 deg F	4 - .75 bottles
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 ct. sleeve
	1	10 CT	Gloves	Handguards	N/A	1 10 pk
	4		Trash Bags, Clear	Envision	N/A	4 bags
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz bottle
	1	.70 oz	Pepper	Unistel	N/A	1 .7 oz bottle
	2	.40 oz	Poultry Seasonings	Unistel	N/A	2 .4 oz bottle
	1	.75 oz	Vegetable Seasonings	Unistel	N/A	1 .75 oz bottle
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 ct. bag
<b>BOX 1 and 2</b>						
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2 25 ct bag
<b>BOX 2</b>						
STUFFING	50	1/2 cup	Stuffing Mix, Cornbread	Uncle Bens	12 months @ 80 deg F	1 3.5# bag
	1	2 oz	Butter Granules	Butter Buds	36 months @ 80 deg F	1 2 oz pack
BUTTERSCOTCH PUDDING	24	1 each, 3.5 oz fill	Pudding, Butterscotch, Individual Cups	Hunt's	18 months @ 80 deg F	24 4 oz cups
ICED TEA	100	7.5 oz	Iced Tea, powder drink mix, lemon flavored, sugar sweetened	Sqwincher	24 months @ 80 deg F	3 24 oz bags
SUGAR FREE LEMON-LIME ELECTROLYTE BEVERAGE	30	1 each	Powdered drink mix, Electrolyte, Lemon-Lime with non nutritive sweetener	Sqwincher	12 months @ 80 deg F	1 30 - 20 oz servings
CRANBERRY SAUCE	48	1 oz	Cranberry Sauce	Ruby Kist	24 months @ 80 deg F	3 16 oz can
TURKEY GRAVY	50	2 oz	Gravy Mix, Instant, Turkey	Total Ultimate Foods	24 months @ 80 deg F	1 14.1 oz bag
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1 1 - 6 oz bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1 12 ct bag

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

UGR-A LUNCH/DINNER MENU 4: PREPARATION INSTRUCTIONS

**A. Follow the directions on the packages for the following items:**

Iced Tea: Best served chilled. Need six gallons of water for three (3) envelopes.  
Stuffing: Need 3 quarts of water.  
Turkey Gravy: Need 4 quarts of water.

**B. Desirable Serving Temperatures:**

Roast Turkey: Maintain at 165° F or above.  
Stuffing: Maintain at 165° F or above.  
Turkey Gravy: Maintain at 165° F or above.  
Italian Green Beans: Maintain at 145° F or above.  
Cranberry Sauce: Chill, if possible.  
Pumpkin Cake: Thaw and serve

**C. Cooking/Grilling Instructions:**

**Turkey:** Turkey is pre-cooked

**Oven Method:** Remove turkey from plastic bag. Bake in moderate field kitchen oven (medium flame at 350° F) for approximately 45 minutes. Heat turkey to a minimum of 165° for at least 15 seconds prior to serving.

**Maple Glazed Sweet Potatoes:**

**HEATING INSTRUCTIONS:** Place frozen product in 190° F water for one hour or until it reaches a temperature of 170° F.

**Italian Green Beans:** Heat green beans and liquid thoroughly, ensuring a minimum product temperature of 145° F or above.

**D. Suggested Use of Spice:**

Salt: General use  
Pepper: General use  
Poultry Seasoning: Turkey; Stuffing  
Vegetable Seasoning: Italian Green Beans

**\*\*Food Safety Notes:**

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

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UGR-A '13 TABLE I  
LUNCH/DINNER MENU 5 - Chili Pepper Beef/Spicy General Tso's Chicken

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6818</b>							
CHILI PEPPER BEEF	25	1 3/4 CUPS	Beef, Chili Pepper with Red & Green Peppers in Sauce, Frozen, Boil-in-Bag	Quantum	18 months @ 0 deg F	1	1 Case
SPICY GENERAL TSO'S CHICKEN	25	2 cups	Chicken with Spicy General Tso's Sauce, Veg Frozen, Boil-in-Bag	Sunrise	18 months @ 0 deg F	1	1 Case
PINEAPPLE COCONUT CAKE	50	1 piece, 2.8 oz	Cake, Pineapple Coconut, Frozen, Layer, Sheet	Missabay	12 months @ 0 deg F	3	17 ct trays
<b>SEMI-PERISHABLE BOX 1 - 8970-01-525-6790</b>							
GREEN BEANS	50	3/4 cup	Green Beans, Canned	Allens	36 months @ 80 deg F	3	#10 cans
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Franks Red Hot	18 months @ 80 deg F	4	4 - .75 bottles
SUGAR FREE VARIETY PACK BEVERAGES	24	1 EA	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 months @ 80 deg F	1	24 pk box
	75		Paper Cups, 8 oz	Lighthouse	N/A	3	25 ct. sleeve
	4		Trash Bags, clear	Envision	N/A	4	bags
	1	10 CT	Gloves	Handguards	N/A	1	10 pk
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
	1	.75 oz	Seasoning, Vegetable	Unistel	N/A	1	.75 oz bottle
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz bottle
	1	.70 oz	Pepper	Unistel	N/A	1	.7 oz bottle
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
<b>BOX 2</b>							
RICE, WHITE	50	3/4 cup	Rice, Long Grain, White, Instant	Uncle Ben's	24 months @ 80 deg F	3	24 oz box
PEANUT BUTTER & APPLE JELLY	12	1 each, 1.12 oz pb pch, 1 oz jelly pch	Peanut Butter and Apple Jelly, Twin Pack	Market Street	12 months @ 80 deg F	1	12-twin packs
SOY SAUCE	35	9 gm pch	Soy Sauce, Portion Control	Heinz	12 months @ 80 deg F	1	35 ct bag
JALAPENOS	25	1 OZ Packet	Jalapeno, Sliced, Shelf Stable	Kaiser Pickles	12 months	1	25 ct bag
PAN COATED DISKS	48	1 each, 1.69oz	Pan Coated Disks, Individually packaged, 1.69 oz pkg	M&M Mars	12 months @ 80 deg F	1	48 ct box
	1	2 oz	Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz pack
PEARS	24	1 each, 4 oz	Pears, Individual Cups	Seneca	18 months @ 80 deg F	24	4 oz cups
MIXED BERRY CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Mixed Berry	Sqwincher	24 months @ 80 deg F	1	57 oz pouch
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1	1 - 6 oz bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1	12 ct bag

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

## UGR-A LUNCH/DINNER MENU 5: PREPARATION INSTRUCTIONS

### A. Follow the directions on the packages for the following items:

Mixed Berry: Best served chilled. Need six gallons of water for one envelopes.

Green Beans: Bring to serving temperature.

Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

Rice: Need 3 quarts of water.

### B. Desirable Serving Temperatures:

Chili Pepper Beef: Maintain at 155° F or above

Cashew Chicken: Maintain at 155° F or above

Pineapple Coconut Cake: Thaw and enjoy

Green Beans: Maintain at 145° F or above.

Rice: 145° F or above.

Pears: Chill, if possible.

### C. Cooking/Grilling Instructions:

Chili Pepper Beef: From Frozen - place unopened bag in boiling water for 25 to 30 minutes.

From thawed - place unopened bagging in boiling water for 20 minutes

**Cashew Chicken:** Combine White Sauce, Chicken, and Mixed Vegetables (containing celery). Sprinkle fried cashews on top.

**Green Beans:** Heat thoroughly, ensuring a minimum product temperature of 145° F or above.

### D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Vegetable Seasoning: Green Beans

### \*\*Food Safety Notes:

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

UGR-A '13 TABLE I  
LUNCH/DINNER MENU 6 - Shrimp Scampi/Chicken Alfredo

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6820</b>						
SHRIMP SCAMPI w/ BOWTIE PASTA	25	1 1/2 cups (11 oz portion, 1 cup cooked pasta, 3 oz cooked shrimp)	Shrimp Scampi w/ Bowtie pasta, Frozen	Park 100	24 months @ 0 deg F	1 17.6 lb case
PENNE PASTA w/ CHICKEN IN ALFREDO SAUCE	25	2 1/3 cups	Penne Pasta w/ chicken and turkey bacon in a tomato alfredo sauce, Frozen, Boil in Bag	Ragozzino	15 months @ 0 deg F	4 87 oz pouches
AMARETTO CREAM CAKE	50	1 piece, 2.8 oz	Cake, Amaretto Cream Cake, Frozen, Sheet	Sterling	12 months @ 80 deg F	3 18 ct tray
<b>SEMI-PERISHABLE BOX 1 - 8970-01-525-6794</b>						
	1	10 CT	Gloves	Handguards	N/A	1 10 pk
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 ct. sleeve
	4		Trash Bags, clear	Envision	N/A	4 bags
MIXED FRUIT	24	1 each, 4 oz	Mixed Fruit, Individual Cups	Seneca	24 months @ 80 deg F	24 4 oz cups
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Franks Red Hot	18 months @ 80 deg F	4 4 - .75 bottles
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 ct. bag
	1	.75 oz	Vegetable Seasonings	Unistel	N/A	1 .75 oz bottle
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz bottle
	1	.70 oz	Pepper	Unistel	N/A	1 .7 oz bottle
<b>BOX 1 &amp; 2</b>						
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2 25 ct bag
<b>BOX 2</b>						
PEAS	50	3/4 cup	Peas, Canned	Allens	36 months @ 80 deg F	3 #10 can
CHOCOLATE CHIP COOKIE	50	1 each, 2.0 oz	Cookies, Chocolate Chip, Bite size	Kellogs	8 months @ 80 deg F	50 50 2.0 oz
	1	2 oz	Butter Granules	Butter Buds	36 months @ 80 deg F	1 2 oz pack
PEACH ICE TEA	100	7.5 oz	Peach Iced Tea, powder drink mix, sugar sweetener	4C Foods	24 months @ 80 deg F	1 28 quart canister
SUGAR FREE VARIETY TEA	24	1 EA	Powdered tea mix, Variety Pack, non nutritive	4C	24 months @ 80 deg F	1 24 pk box
PARMESAN CHEESE	50	1 each, 3.5 gm pouch	Parmesan Cheese	Diamond Crystal	18 months @ 80 deg F	1 50 ct bag
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1 1 - 6 oz bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1 12 ct bag

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

UGR-A LUNCH/DINNER MENU 6: PREPARATION INSTRUCTIONS

**A. Follow the directions on the packages for the following items:**

Ice Tea: Best served chilled.

Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

**B. Desirable Serving Temperatures:**

Penne Pasta with Chicken: Maintain at 160° F or above

Shrimp Scampi: Maintain at 155° F or above

Peas: Maintain at 145° F or above.

Mixed Fruit: Chill, if possible.

Amaretto Cake: Thaw and serve

**C. Cooking/Grilling Instructions:**

**Shrimp Scampi:** Put water in pot and bring temperature to 200° F. Place pouches of Scampi in water for 50 - 60 minutes. Make sure shrimp are cooked and appear pink in color

**Penne Pasta with Chicken:** Place plastic bags in boiling water for 45 minutes and serve at 160° F

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Vegetable Seasoning: Peas

**\*\*Food Safety Notes:**

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

UGR-A '13 TABLE I  
LUNCH/DINNER MENU 7 - Steak

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE</b>							
GRILLED STEAK	50	1 each, 9 oz	Steak, Beef, Frozen, Uncooked	Quantum	18 months @ 0 deg F	1	case
PEPPER & ONION	40	1/4 cup, 2 oz	Peppers & Onions, Frozen	Simplot	18 months @ 0 deg F	2	2.5# bags
POTATO WEDGE	50	8 pieces, 3.5 oz	Potato Wedge, Natural with Sea Salt, Frozen	Penobscot Foods	12 months @ 0 deg F	3	5# bags
RED VELVET	48	1 piece, 1.7 oz	Cake, Red Velvet, Chocolate	Love & Quiches	12 months @ 80 deg F	2	24 ct
<b>SEMI-PERISHABLE BOX 1 - 8970-01-525-6796</b>							
PUDDING	24	1 each, 3.5 oz fill	Pudding, Vanilla, Individual Cups	Hunt's	18 months @ 80 deg F	24	4 oz cups
	1	4 oz	Oil, Vegetable, butter flavored	Heartland Mist	12 months @ 80 deg F	1	4 oz bottle
SUGAR FREE VARIETY PACK BEVERAGES	24	1 EA	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 months @ 80 deg F	1	24 pk box
	75		Paper Cups, 8 oz	Lighthouse	N/A	3	25 ct. sleeve
ALL PURPOSE SAUCE	50	19 g pouch	Sauce, All purpose	Buffalo Bob's	24 months @ 80 deg F	2	25 ct bags
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
JALAPENOS	25	1 OZ Packet	Jalapeno, Sliced, Shelf Stable	Kaiser Pickles	12 months	1	25 ct bag
	1	10 CT	Gloves	Handguards	N/A	1	10 pk
	4		Trash Bags, clear	Envision	N/A	4	bags
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz bottle
	1	.70 oz	Pepper	Unistel	N/A	1	.7 oz bottle
	2	1.10 oz	Steak Seasoning	Unistel	N/A	2	1.1 oz bottle
	1	.75 oz	Vegetable Seasonings	Unistel	N/A	1	.75 oz bottle
<b>Box 2</b>							
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
MUSHROOMS	48	1/4 cup	Mushrooms, Canned, Sliced	Monterey	33 months @ 80 deg F	1	#10 can
CORN	50	3/4 cup	Corn, Canned	Libby's	36 months @ 80 deg F	3	#10 cans
KETCHUP	50	18 gm pkt	Ketchup	Heinz	Note 1	2	25 ct bags
PEANUT BUTTER & BLACKBERRY JAM	12	1 each, 1.12 oz pb pch, 1 oz jam pouch	Peanut Butter and Blackberry Jam Twin Packs	Market Street	12 months @ 80 deg F	1	12 ct packs
	1	2 oz.	Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz pack
LEMON LIME CARBOHYDRATE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Lemon Lime	Sqwincher	24 months @ 80 deg F	1	57oz bags
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1	1 - 6 oz bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1	12 ct bag
BEEF GRAVY	50	2 oz	Gravy Mix, Beef, Instant, TFF	Chef's Companion	24 months @ 80 deg F	1	14.1 oz bag

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

UGR-A LUNCH/DINNER MENU 7: PREPARATION INSTRUCTIONS

A. Follow the directions on the packages for the following items:

Lemon Lime Drink: Best served chilled. Need six gallons of water with one envelope.  
Brown Gravy: Need 4 quarts of water.

B. Desirable Serving Temperatures:

Corn: Maintain at 145° F or above.

Brown Gravy: Maintain at 155° F or above.

Steak: Maintain at 165° F or above.

Velvet Cake: Thaw and Serve

C. Cooking/Grilling Instructions:

**Grilled Steak:** Griddle on medium heat. Cook 10 - 13 min according to thickness of steak  
Turn Steak over halfway through grilling

Serving Size: 1 Steak, Yield: 50 servings.

**Peppers and Onions:** Preheat griddle to approximately 375° F for 4 to 6 minutes and add 1/4 cup of oil on griddle.  
Turn as needed for even heating

**Potato Wedges:** Pre-heat oven to 400° F, bake for 10-12 minutes or until done.

**Corn:** Heat corn and liquid thoroughly, ensuring a minimum product temperature of 145° F or above.

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Steak Seasoning: Steak

Vegetable Seasoning: Corn

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

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UGR-A '13 TABLE I  
LUNCH/DINNER MENU 8 - RIBS / JERK CHICKEN

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE</b>							
PORK RIBS	25	2 ribs	Pork Ribs, Fully Cooked, Frozen	Star Foods	24 months @ 0 deg F	1	case
JERK CHICKEN	25	1 quarter	Chicken, Jerk Seasoned, Fully Cooked, Frozen	Perdue	24 months @ 0 deg F	1	case
SEASONED COLLARD GREENS	50	3/4 cup	<b>Collard Greens, Seasoned, Frozen, Fully Cooked, with Turkey Ham, No Pork, Boil-in-Bag</b>	Missabay	24 months @ 0 deg F	5	5 lb bags
PIE	48	1 each, min 3 oz	Pie, Sweet Potao	Sara Lee	18 months @ 0 deg F	1	case
<b>SEMI-PERISHABLE</b>							
<b>BOX 1 - 8970-01-525-6803</b>							
	1	.75 oz	Seasoning, Vegetable	Unistel	N/A	1	.75 oz bottle
	1	.70 oz	Paprika	Unistel	N/A	1	.7 oz bottle
	75		Paper Cups, 8 oz	Lighthouse	N/A	3	25 ct. sleeve
	4		Trash Bags, clear	Envision	N/A	4	bags
PEARS	24	1 each, 4 oz	Pears, Individual Cups	Seneca	18 months @ 80 deg F	24	4 oz cups
CHILE LIME HOT SAUCE	1	12 oz bottle	Hot Sauce, Chile Lime	Franks Red Hot	24 months @ 80 deg F	1	12 oz bottle
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz bottle
	25		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
	1	.70 oz	Pepper	Unistel	N/A	1	.7 oz bottle
	1	10 CT	Gloves	Handguards	N/A	1	10 pk
<b>BOX 2</b>							
	25		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
AU GRATIN POTATOES	50	¾ Cup	Au Gratin Potatoes, Dehydrated	Basic American	15 months @ 80 deg F	2	2.25# box
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1	1 - 6 oz bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1	12 ct bag
	1	2 oz	Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz pack
SUGAR FREE VARIETY TEA	24	1 EA	Powdered tea mix, Variety Pack, non nutritive	4C	24 months @ 80 deg F	1	24 pk box
BARBECUE SAUCE	50	1 oz pch	Barbecue Sauce	Market Street	12 months @ 80 deg F	50	1 oz packets
GRAPE DRINK	100	7.5 oz	Beverage Base, Powder, Grape	Sqwincher	24 months @ 80 deg F	3	18 oz bags

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

UGR-A LUNCH/DINNER MENU 8: PREPARATION INSTRUCTIONS

**A. Follow the directions on the packages for the following items:**

Grape Drink: Best served chilled. Need six gallons of water for three (3) envelopes.

Au Gratin Potatoes: Need 4 1/2 quarts of water.

Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

**B. Desirable Serving Temperatures:**

Chicken: Maintain at 155° F or above.

Ribs: Maintain at 155° F or above.

Collard Greens: Maintain at 145° F or above.

Au Gratin Potatoes: Maintain at 145° F or above.

Pie: Thaw and serve

**C. Cooking/Grilling Instructions:**

Chicken: Remove from package and heat in convection oven at 350° F. If thawed cook for 20-25 min if frozen cook for 35 - 45 minutes.

Ribs: Cover with aluminum foil and add a small amount of water to pan for extra moistness.

Convection Oven - cook @ 325° F for 30 -35 min if thawed, cook for 40 - 45 min if frozen

Conventional Oven - cook @ 325° F for 30 -35 min if thawed, cook for 50 - 60 min if frozen

**Collard Greens:** Place frozen product in 190 degree water for one hour or until it reaches a temperature of 170 degrees.

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Paprika: Au Gratin Potatoes

Veg Seasoning: Collard Greens

**\*\*Food Safety Notes:**

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

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UGR-A '13 TABLE I  
LUNCH/DINNER MENU 9 - Spaghetti & Meatballs/Sausage Scaloppini

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6827</b>						
MEAT BALLS AND SAUCE KIT	25	3-1oz meatballs and ¾ cup sauce	Beef Meatballs, Fully-Cooked, Frozen in Marinara Sauce , Boil-in-Bag	JTM	24 months @ 0 deg F	3 (1) 33.3 oz bag marinara; (2) 83.2 oz bags meatballs in sauce
SAUSAGE SCALOPPINI	25	1 cup (10 oz Serving, 3.6 oz meat)	Sausage Scaloppini, Frozen, Boil-in-Bag	JTM	24 months @ 0 deg F	3 1 - 5.63 lb bag Italian Sausage; 2 - 5 lb bags sauce
CAKE	48	1 each, 3.0 oz	Cake Lemon Raspberry White chocolate, Layer, Frozen	Hill Country Bakery	14 months @ 0 deg F	3 18 per tray
PIZZA ROLL	48	1 each, 3 oz	Pizza Roll, Frozen	SJR	24 months @ 0 deg F	1 case
<b>SEMI-PERISHABLE BOX 1 - 8970-01-525-6804</b>						
GREEN BEANS, ITALIAN STYLE	50	¾ cup	Green Beans, Italian Style Canned	Allens	36 months @ 80 deg F	3 #10 can
SUGAR FREE VARIETY PACK BEVERAGES	24	1 EA	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 months @ 80 deg F	1 24 pk box
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Franks Red Hot	18 months @ 80 deg F	4 4 - .75 bottles
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 ct. bag
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 ct. sleeve
	4		Trash Bags, 2 clear	Envision	N/A	4 bags
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz bottle
	1	.70 oz	Pepper	Unistel	N/A	1 .7 oz bottle
	1	.25 oz	Italian Seasoning	Unistel	N/A	1 .8 oz bottle
	1	.75 oz	Vegetable Seasoning	Unistel	N/A	1 .75 oz bottle
	1	10 CT	Gloves	Handguards	N/A	1 10 pk
<b>BOX 1 &amp; 2</b>						
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2 25 ct bag
<b>BOX 2</b>						
SPAGHETTI	50	1 cup	Spaghetti	Barilla	32 months @ 80 deg F	6 1 lb bag
PEANUT BUTTER & GRAPE JELLY	12	1 each, 1 12 oz pb pch, 1 oz jelly pch	Peanut Butter and Grape Jelly, Twin Pack	Market Street	12 months @ 80 deg F	1 12 twin packs
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1 1 - 6 oz bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1 12 ct bag
PARMESAN CHEESE	50	3.5 gm pouch	Parmesan Cheese	Diamond Crystal	18 months @ 80 deg F	1 50 ct bag
MIXED FRUIT	24	1 each, 4 oz	Mixed Fruit, Individual Cups	Seneca	24 months @ 80 deg F	24 4 oz cups
FRUIT PUNCH CARBOHYDRATE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Fruit Punch	Sqwincher	24 months @ 80 deg F	1 57 oz pouch
	1	2 oz.	Butter Granules	Butter Buds	36 months @ 80 deg F	1 2 oz pack

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

UGR-A LUNCH/DINNER MENU 9: PREPARATION INSTRUCTIONS

A. Follow the directions on the packages for the following items:

Fruit Punch: Best served chilled. Need six gallons of water for one envelope.  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

B. Desirable Serving Temperatures:

Italian Green Beans: Maintain at 145° F or above.  
Mixed Fruit: Chill, if possible.  
Raspberry Lemon Cake: Thaw and serve

C. Cooking/Grilling Instructions:

**Spaghetti with Meat Balls:** Place frozen pouches in hot water greater than 190° F for a minimum of one hour. Be sure product has reached a minimum temp of 170° F.

**Sausage Scaloppini:** Place bags of frozen sausage scaloppini in water @190° F or hotter for at least one hour. Be sure product has reached a minimum temp of 170° F.

**Italian Green Beans:** Heat green beans and liquid thoroughly, ensuring a minimum product temperature of 145° F or above.

**Pizza Roll:** Thaw completely. Heat at 350° F for 5 to 8 minutes item.

D. Suggested Use of Spice:

Salt: General use  
Pepper: General use  
Italian Seasoning: Meat sauce  
Vegetable Seasoning: Green Beans

**\*\*Food Safety Notes:**

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

UGR-A '13 TABLE I  
LUNCH/DINNER MENU 10 - Taco Kit (Chicken and Beef)

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6830</b>							
Soft Taco Kit (Chicken & Beef)	50	2 each	Soft Taco, Chicken and Beef Filling, Sauces, Boil-in-Bag, Frozen	JTM	24 months @ 0 deg F	1	2 - 4.7# bags Beef; 2 - 4.7# bags Chicken; 1 - 6.25# bag Poco Sauce; 1 - 6.25# bag Queso Sauce; 100 - 6" tortillas
DULCE DE LECHE MINI CHEESECAKE BITES	48	1 each	Dulce De Leche Mini Cheese Cake Bites, Frozen	Ruiz Foods	12 months @ 0 deg F	2	24 ct case
<b>SEMI-PERISHABLE BOX 1 - 8970-01-525-6805</b>							
CHILE LIME HOT SAUCE	1	12 oz bottle	Hot Sauce, Chile Lime	Franks Red Hot	24 months @ 80 deg F	1	12 oz bottle
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
JALAPENOS	25	1 OZ Packet	Jalapeno, Sliced, Shelf Stable	Kaiser Pickles	12 months	1	25 ct bag
	75		Paper Cups, 8 oz	Lighthouse	N/A	3	25 ct. sleeve
CARAMEL SAUCE	50	1 oz.	Sauce, Caramel	Lyons Magnus	18 months @ 80 deg F	2	25 oz bottles
	4		Trash Bags, clear	Envision	N/A	4	bags
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz bottle
	1	.70 oz	Pepper	Unistel	N/A	1	.7 oz bottle
	1	10 CT	Gloves	Handguards	N/A	1	10 pk
<b>BOX 2</b>							
MEXICAN RICE	50	1/2 cup	Mexican Rice, Instant	Uncle Bens	18 months @ 80 deg F	2	25.9 oz
CHILI BEANS	50	1/2 cup	Mexican Chili Beans	Allens	36 months @ 80 deg F	2	#10 cans
PEACH ICED TEA	100	7.5 oz	Peach Iced Tea, powder drink mix, sugar sweetened	4C Foods	24 months @ 80 deg F	1	28 quart canister
SUGAR FREE FRUIT PUNCH ELECTROLYTE BEVERAGE	30	1 each	Powdered drink mix, Electrolyte, Fruit Punch with non nutritive sweetener	Sqwincher	12 months @ 80 deg F	1	30 - 20 oz servings
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1	1 - 6 oz bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1	12 ct bag
	1	2 oz	Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz pack
CHOCOLATE CHIP COOKIE	50	1 each, 2.0 oz	Cookies, Chocolate Chip, Bite size	Kellogs	8 months @ 80 deg F	50	50 2.0 oz
SALSA/PICANTE	50	0.5 oz pch	Salsa/Picante, medium	PPI	12 months @ 80 deg F	1	50 ct bags

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

UGR-A LUNCH/DINNER MENU 10: PREPARATION INSTRUCTIONS

**A. Follow the directions on the packages for the following items:**

Ice Tea: Best served chilled.

Mexican Rice: Need 7.5 quarts of water for 2 boxes.

Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

**B. Desirable Serving Temperatures:**

Beef and Chicken Enchiladas: Maintain at 155° F or above.

Dulce de Leche: Maintain at 140° F or above

Pudding: Chill, if possible.

Chili Beans: Maintain at 145° F or above.

**C. Cooking/Grilling Instructions:**

**Beef and Chicken Enchiladas:** Set tortillas aside. Place unopened pouches in boiling water. Heat approximately 45 mins or until product has reached internal temp of 160° F. Product may be left submerged in 170 deg F water until needed on the serving line. Warm tortillas on grill top. Place 1.5 oz heated chicken or beef in center of tortilla, roll up, and place on serving plate. Drizzle enchilada with 2 oz heated Queso Sauce and then 2 oz heated Poco Sauce.

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Vegetable Seasoning: Chili Beans

**\*\*Food Safety Notes:**

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

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UGR-A '13 TABLE I  
LUNCH/DINNER MENU 11 - Beef Provencal & Spicy Pork Wing

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6832</b>							
CUBED BEEF IN BROWN GRAVY	25		Beef Provencal, Cubed Beef in Brown Gravy, Frozen, Boil-in-Bag	Cuisine Solutions	18 months @ 0 deg F	1	Case Containing both Components
SPICY PORK SHANK	25	1 each, 4 oz with 2.5 oz sauce	Pork Shank, In Spicy Sauce, Fully Cooked, Frozen, Boil-In-Bag	Cuisine Solutions	18 months @ 0 deg F		
LOADED MASHED POTATOES	50	8 oz, 2/3 cup	Mashed Potatoes, Loaded, Frozen, Boil-in-Bag	JTM	24 months @ 0 deg F	5	5 lb bags
S'MORES CAKE	48	1 each, 3.5 oz	Cake, S'Mores, Chocolate Cake, Marshmallow filling and Choc pieces, Thaw & Serve	Sterling	14 months @ 0 degrees	3	18 ct trays
<b>SEMI-PERISHABLE BOX 1 - 8970-01-525-6806</b>							
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Missabay	18 months @ 80 deg F	4	4 - .75 bottles
CHERRY MIXED FRUIT	24	1 each, 4.0 oz	Mixed Fruit with cherries	Del Monte	15 months @ 80 deg F	24	4 oz cups
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
	75		Paper Cups, 8 oz	Lighthouse	N/A	3	25 ct. sleeve
	4		Trash Bags, clear	Envision	N/A	4	bags
	1	.75 oz	Seasoning, Vegetable	Unistel	N/A	1	.75 oz bottle
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz bottle
	1	.70 oz	Pepper	Unistel	N/A	1	.7 oz bottle
	1	10 CT	Gloves	Handguards	N/A	1	10 pk
<b>BOX 2</b>							
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
PEAS	50	3/4 cup	Peas, Canned	Allen's	36 months @ 80 deg F	3	#10 can
MIXED BERRY CARBOHYDRATE ELECTROLYTE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Mixed Berry	Sqwincher	24 months @ 80 deg F	1	57 oz pouch
SUGAR FREE VARIETY TEA	24	1 EA	Powdered tea mix, Variety Pack, non nutritive	4C	24 months @ 80 deg F	1	24 pk box
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1	1 - 6 oz bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1	12 ct bag
	1	2 oz	Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz pack
PEANUT BUTTER & STRAWBERRY JAM	12	1 each, 1.12 oz pb pch 1 oz jam pch	Peanut Butter and Strawberry Jam Twin Packs	Market Street	12 months @ 80 deg F	1	12 ct packs

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

UGR-A LUNCH/DINNER MENU 11: PREPARATION INSTRUCTIONS

**A. Follow the directions on the packages for the following items:**

Mixed Berry: Best served chilled. Need six gallons of water for one envelope.  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

**B. Desirable Serving Temperatures:**

Teriyaki Chicken: Maintain at 145° F or above.  
S'mores Cake: Thaw and enjoy  
Primavera Rice: Maintain at 145° F or above.  
Peas: Maintain at 145° F or above.

**C. Cooking/Grilling Instructions:**

**Beef Provencal:** Convection Oven: 35 minutes at 375 F. BIB: 25 minutes at 180° F.

**Spicy Pork Shank:** Leave chicken in sealed plastic bag. Place bag in boiling water at 180° F. Return to boil for 25 minutes if frozen, 15 minutes if thawed. Ensure the chicken is heated to a minimum internal product temperature of 145 degrees.

**Primavera Rice:** Pour 13 cups of water into medium saucepan. Add ½ stick of butter or margarine and Primavera Rice mix. Stir well and bring to a boil on stove top. Reduce heat, cover and simmer for 30-35 mins.

**Peas and Carrots:** Heat Peas and Carrots and liquid thoroughly, ensuring a minimum product temperature of 145° F or above.

**Mashed Potatoes:** Place frozen product in 190° F water for one hour or until it reaches a temperature of 170° F.

**D. Suggested Use of Spice:**

Salt: General use  
Pepper: General use  
Vegetable Seasoning: Peas

**\*\*Food Safety Notes:**

**Note:** Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

UGR-A '13 TABLE I  
LUNCH/DINNER MENU 12 - BURGUNDY SHORT RIBS

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE</b> BOX - 8970-01-525-6849						
SHORT RIBS	50	4 pieces - 2 oz Sauce Beef, Short Ribs in Burgundy Sauce, Fully Cooked, Frozen, Boil-in-Bag	Quantum	18 months @ 0 deg F	1	10 lb case
LOADED MASHED POTATOES	50	8 oz, 2/3 cup Mashed Potatoes, Loaded, Frozen, Boil-in-Bag	JTM	24 months @ 0 deg F	5	5 lb bags
CHOCOLATE BAR	48	1 each, 1.7 oz Choc Bar, Ooey Goey	Hill Country	14 months @ 0 degrees	1	case
<b>SEMI-PERISHABLE</b> BOX 1 - 8970-01-525-6807						
APPLESAUCE	24	1 each, 4 oz Applesauce, Individual Cups	Musselmans	24 months @ 80 deg F	24	4 oz cups
HOT SAUCE	4	.75 oz bottle Hot Sauce	Franks Red Hot	18 months @ 80 deg F	4	4 - .75 bottles
	50	Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
	75	Paper Cups, 8 oz	Lighthouse	N/A	3	25 ct. sleeve
	4	Trash Bags, clear	Envision	N/A	4	bags
	1	.75 oz Seasoning, Vegetable	Unistel	N/A	1	.75 oz bottle
	1	1.65 oz Salt	Unistel	N/A	1	1.65 oz bottle
ICED TEA	100	7.5 oz Iced Tea, powder drink mix, sugar sweetened	Sqwincher	24 months @ 80 deg F	3	24 oz bag
	1	.70 oz Pepper	Unistel	N/A	1	.7 oz bottle
	1	10 CT Gloves	Handguards	N/A	1	10 pk
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
<b>BOX 2</b>						
<b>CARROTS</b>	50	3/4 cup Carrots, Canned	Allens	36 months @ 80 deg F	3	#10 cans
OATMEAL RAISIN COOKIE	50	1 each Cookies, Oatmeal Raisin, Bite size	Famous Amos	8 months @ 80 deg F	50	50 - 1.76 oz bag
COFFEE	30	6 oz Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1	1 - 6 oz bag
CREAMERS	12	3 gm pkt Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1	12 ct bag
	1	2 oz Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz pack
SUGAR FREE VARIETY PACK BEVERAGES	24	1 EA Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 months @ 80 deg F	1	24 pk box

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

UGR-A LUNCH/DINNER MENU 12: PREPARATION INSTRUCTIONS

**A. Follow the directions on the packages for the following items:**

Iced Tea Mix: Best served chilled. Need six gallons of water for three (3) envelopes.

Corn: Bring to serving temperature.

Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

**B. Desirable Serving Temperatures:**

Short Ribs: Product must be heated to an internal temperature of 165°F.

Spicy Pork Wings: Product must be heated to an internal temperature of 180°F

Chocolate Bar: Thaw and Enjoy

Applesauce: Chill, if possible.

Corn: Maintain at 145° F or above.

**C. Cooking/Grilling Instructions:**

**Short Ribs:** Convection Oven at 350° F for 15-18 min; Convection Oven at 250°F for 15-18 min

Heat-in-Bag Method: still sealed, in a pot or kettle of simmering water to 190° to 195°F, covered completely. Heat for 25-30 minutes from a thawed state. DO NOT BOIL the Short Rib packages.

**Mashed Potatoes:** Place frozen product in 190 degree water for one hour or until it reaches a temperature of 170 degrees.

**Spicy Pork Wings:** From Frozen, Conventional Oven at 375°F for 35 minutes; Hot Water at 180°F for 25 minutes.

From Thawed, Conventional Oven at 375°F for 15 minutes; Hot Water at 180°F for 15 minutes.

**Corn:** Heat Corn and liquid thoroughly, ensuring a minimum product temperature of 145° F or above.

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

**Note:** Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

UGR-A '13 TABLE I  
LUNCH/DINNER MENU 13 - Prime Rib

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6852</b>							
PRIME RIB	50	1 slice, 10 oz	Prime Rib, Fully Cooked, Frozen, Boil-in-Bag	Quantum	18 months @ 0 deg F	1	case
<b>COOKIES AND CREAM CAKE</b>							
	50	2.3 OZ	Cake, Cookies and Cream	Sterling	12 months @ 0 deg F	3	18 ct trays
<b>SEMI-PERISHABLE BOX 1 - 8970-01-525-6809</b>							
	75		Paper Cups, 8 oz	Lighthouse	N/A	3	25 ct. sleeve
	4		Trash Bags, clear	Envision	N/A	4	bags
	1	10 CT	Gloves	Handguards	N/A	1	10 pk
<b>VANILLA PUDDING</b>							
	24	1 each, 3.5 oz fill	Pudding, Vanilla, Individual Cups	Hunt's	18 months @ 80 deg F	24	4 oz cups
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
<b>HOT SAUCE</b>							
	4	.75 oz bottle	Hot Sauce	Franks Red Hot	18 months @ 80 deg F	4	4 - .75 bottles
	1	.75 oz	Seasoning, Vegetable	Unistel	N/A	1	.75 oz bottle
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz bottle
	1	.70 oz	Pepper	Unistel	N/A	1	.7 oz bottle
<b>BOX 1 and 2</b>							
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
<b>BOX 2</b>							
<b>GREEN BEANS</b>							
	50	3/4 cup	Green Beans, Canned	Allens	36 months @ 80 deg F	3	#10 cans
<b>SUGAR FREE VARIETY TEA</b>							
	24	1 EA	Powdered tea mix, Variety Pack, non nutritive	4C	24 months @ 80 deg F	1	24 pk box
<b>HORSERADISH</b>							
	50	12 gm pouch	Sauce, Horseradish	Heinz	12 months @ 80 deg F	1	50 ct bag
<b>GARLIC MASHED POTATOES</b>							
	50	1/2 cup	Potatoes, White, Dehydrated, Instant, Garlic Flavored	Idahoan	24 months @ 80 deg F	3	16 oz bags
<b>BROWN GRAVY</b>							
	50	2 oz	Brown Gravy Mix, Instant, TFF	Chef's Companion	24 months @ 80 deg F	1	14.1 oz bag
<b>PEANUT BUTTER &amp; BLACKBERRY JAM</b>							
	12	1 each, 1.12 oz pb pch, 1 oz jelly pch	Peanut Butter and Blackberry Jam, Twin Pack	Market Street	12 months @ 80 deg F	1	12 twin packs
<b>COFFEE</b>							
	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1	1 - 6 oz bag
<b>CREAMERS</b>							
	12	3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1	12 ct bag
	1	2 oz	Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz pack
<b>FRUIT PUNCH CARBOHYDRATE ELECTROLYTE BEVERAGE</b>							
	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Fruit Punch	Sqwincher	24 months @ 80 deg F	1	57 oz pouch

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

UGR-A LUNCH/DINNER MENU 13: PREPARATION INSTRUCTIONS

A. Follow the directions on the packages for the following items:

Fruit Punch: Best served chilled. Need six gallons of water for one envelopes.  
Brown Gravy: Need 4 quarts of water.  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

B. Desirable Serving Temperatures:

Prime Rib: Maintain at 155° F or above.  
Garlic Flavored Potatoes: Maintain at 145° F or above.  
Pudding: Chill, if possible.  
Cup Cakes: Thaw and Enjoy  
Peas and Carrots: Maintain at 145° F or above.

C. Cooking/Grilling Instructions:

**Prime Rib:**

Thawing Instructions for Prime Rib

Place frozen Prime Rib in refrigerator (33°F to 40°F) for 48 hours to thaw. Do not open bag!  
Do not thaw at room temperature.  
May Quick-Thaw in cold water, then use immediately.  
Do not refreeze thawed Prime Rib.

Heating Methods:

**Oven Heating**

Preheat Conventional oven to 300° F; Open package, remove prime Rib and juices. Place Prime Rib and Juices into a medium baking pan and lightly cover. Heat in preheated oven for 90 minutes. Check internal temperature with probe thermometer- remove from oven when temperature reaches 155° or desired degree of doneness. Remove from oven, slice and serve.

Red Potatoes      Convection Oven to 400°F 17 to 19 minutes  
                          Conventional Oven to 425°F for 15 minutes and then flipping for another 9 to 11 minutes

**Green Beans:** Heat Peas and Carrots and liquid thoroughly, ensuring a minimum product temperature of 145° F or above.

D. Suggested Use of Spice:

Salt: General use  
Pepper: General use  
Vegetable Seasoning: Peas and Carrots

**\*\*Food Safety Notes:**

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

Note: Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

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UGR-A '13 TABLE I  
LUNCH/DINNER MENU 14 - Chicken Cordon Bleu/Tuscan Loin

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6856</b>							
CHICKEN CORDON BLEU	25	1 each, 5.5 oz portion	Chicken Cordon Bleu, Ovenable Film ,Frozen, Fully Cooked	Barber Foods	18 months @ 0 deg F	1	case
TUSCAN PORK LOIN	25	6 oz portion	Pork Loin, Tuscan Rub, Frozen, Fully Cooked	Star Foods	12 months @ 0 deg F	1	case
BROCCOLI, RICE & CHEESE CASSEROLE	50	6 oz, 1/2 cut	Broccoli, Rice & Cheese Casserole, Frozen, Boil-in-Bag	JTM	24 months @ 80 deg F	1	case
CHEESECAKE	48	1 each, min. 3.0 oz each	Cheesecake, Individual, Vanilla & Chocolate, Frozen	The Cheesecake Factory	12 months @ 0 deg F	1	case
<b>SEMI-PERISHABLE BOX 1 - 8970-01-525-6810</b>							
	75		Paper Cups, 8 oz	Lighthouse	N/A	3	25 ct. sleeve
	4		Trash Bags, clear	Envision	N/A	4	bags
	1	10 CT	Gloves	Handguards	N/A	1	10 pk
PEACHES IN STRAWBERRY SYRUP	24	1 each, 4 oz	Peaches in Strawberry Banana flavored light syrup	Del Monte	15 months @ 80 deg F	24	4 oz cup
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Franks Red Hot	18 months @ 80 deg F	4	4 - .75 bottles
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz bottle
	1	.70 oz	Pepper	Unistel	N/A	1	.7 oz bottle
	1	.75 oz	Vegetable Seasonings	Unistel	N/A	1	.75 oz bottle
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
<b>BOX 2</b>							
GREEN BEANS	50	3/4 cup	Green Beans, Canned	Allens	36 months @ 80 deg F	3	#10 cans
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1	1 - 6 oz bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande	12 months @ 80 deg F	1	12 ct bag
	1	2 oz	Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz pack
BROWN GRAVY	50	1/4 cup	Brown Gravy Mix, Instant	TUF	24 months @ 80 deg F	1	14.1 oz bag
LEMONADE	100	7.5 oz	Beverage Base, Powder, Lemonade	Sqwincher	24 months @ 80 deg F	3	18 oz bags
SUGAR FREE VARIETY TEA	24	1 EA	Powdered tea mix, Variety Pack, non nutritive	4C	24 months @ 80 deg F	1	24 pk box

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly

UGR-A LUNCH/DINNER MENU 14: PREPARATION INSTRUCTIONS

**A. Follow the directions on the packages for the following items:**

Lemonade Drink Mix: Best served chilled. Need six gallons of water for three (3) envelopes.  
Green Beans: Bring to serving temperature.  
Brown Gravy: Need 4 quarts of water.  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

**B. Desirable Serving Temperatures:**

Chicken Gravy: Maintain at 155° F or above.  
Green Beans: Maintain at 145° F or above.  
Rice Pilaf: Maintain at 145° F or above  
Applesauce: Chill, if possible.  
Cheesecake: Thaw and serve

**C. Cooking/Grilling Instructions:**

**Chicken Cordon Bleu:** Pre-heat oven to desired temperature and bake according to the following:

350° F - 30 minutes

400° F - 25 minutes

450° F - 20 minutes

Ensure internal product temp of at least 140 deg F. Allow to cool for 2-3 mins before slicing.

Tuscan Pork Loin: Boil in Bag for 30 minutes or until temp reaches 160° F

Method 2 Remove from bags and place in roasting pan. Heat for 45 min or 160° F

Broc Rice Casserole: Boil in Bag for approx 45 minutes or internal temp of 135° F

**Green Beans:** Heat green beans thoroughly, ensuring a minimum product temperature of 145° F or above.

**D. Suggested Use of Spice:**

Salt: General use

Pepper: General use

Vegetable Seasoning: Green Beans

**\*\*Food Safety Notes:**

Ensure the products are cooked to the safe minimum internal temperature (per TB MED 530).

**Note:** Total yield of commercial individual menu items may vary from those specified on the package, based on portion size used.

Menu	Box Dimensions			Cube/Box	Boxes/Mod	Cube/Mod	40x48 Pallet	Number Mods/Pallet	Cube/Pallet	Weight	
	L	W	H							Dry	Frozen
B1/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	36	XXXXXX
B1/Perishable	19.5	15.5	11.875	2.3	1	2.3	47.78	18	47.78	XXXXX	46
B2/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	46	XXXXXX
B2/Perishable	19.5	15.5	18.25	3.11	1	3.11	47.78	12	47.78	XXXXX	49
B3/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	36	XXXXXX
B3/Perishable	19.5	15.5	18.25	3.11	1	3.11	47.78	12	47.78	XXXXX	52
B4/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	46	XXXXXX
B4/Perishable	19.5	15.5	18.25	3.11	1	3.11	47.78	12	47.78	XXXXX	43
B5/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	44	XXXXXX
B5/Perishable	19.5	15.5	11.875	2.3	1	2.3	47.78	18	47.78	XXXXX	26
B6/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	49	XXXXXX
B6/Perishable	19.5	15.5	18.25	3.11	1	3.11	47.78	12	47.78	XXXXX	45
B7/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	50	XXXXXX
B7/Perishable	19.5	15.5	11.875	2.3	1	2.3	47.78	18	47.78	XXXXX	43
D1/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	43	XXXXXX
D1/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	50
D2/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	66	XXXXXX
D2/Perishable	19.5	15.5	11.875	2.3	1	2.3	47.78	18	47.78	XXXXX	44
D3/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	77	XXXXXX
D3/Perishable	19.5	15.5	18.25	3.11	1	3.11	47.78	12	47.78	XXXXX	49
D4/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	67	XXXXXX
D4/Perishable	19.5	15.5	11.875	2.3	1	2.3	47.78	18	47.78	XXXXX	49
D5/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	70	XXXXXX
D5/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	46
D6/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	68	XXXXXX
D6/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	57
D7/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	62	XXXXXX
D7/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	60
D8/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	66	XXXXXX
D8/Perishable	19.5	15.5	18.25	3.11	1	3.11	47.78	9	47.78	XXXXX	76
D9/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	68	XXXXXX
D9/Perishable	19.5	15.5	11.875	2.3	1	2.3	47.78	18	47.78	XXXXX	54
D10/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	62	XXXXXX
D10/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	52
D11/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	65	XXXXXX
D11/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	38
D12/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	73	XXXXXX
D12/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	74
D13/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	63	XXXXXX
D13/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	49
D14/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	63	XXXXXX
D14/Perishable	19.5	15.5	18.25	3.11	1	3.11	47.78	12	47.78	XXXXX	55