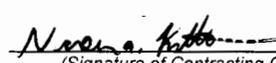


<b>AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT</b>		1. CONTRACT ID CODE	PAGE OF PAGES 1 39	
2. AMENDMENT/MODIFICATION NO. <b>P00021</b>		3. EFFECTIVE DATE <b>11/10/14</b>	4. REQUISITION/PURCHASE REQ. NO.	5. PROJECT NO. (If applicable)
6. ISSUED BY DLA Troop Support Directorate of Subsistence 700 Robbins Avenue, Bldg. 6 Philadelphia, PA 19111-5092 Noreen Killian 215-737-7718		CODE <b>SPM3S1</b>	7. ADMINISTERED BY (If other than Item 6) <b>See Block 6</b>	
8. NAME AND ADDRESS OF CONTRACTOR (No., street, county, State, and Zip Code) <b>Ameriqua Group, LLC c/o Ameriqua Packing 225 W. Morgan Avenue Evansville, IN 47710</b>		(x)	9A. AMENDMENT OF SOLICITATION NO.	
			9B. DATED (SEE ITEM 11)	
		X	10A. MODIFICATION OF CONTRACT/ORDER NO. <b>SPM3S1-13-D-Z187</b>	
			10B. DATED (SEE ITEM 13) <b>October 1, 2012</b>	
CODE <b>08KA0</b>	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)				
<b>E. IMPORTANT:</b> 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 I 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) <b>Mike Gengelbach Director of Logistics</b>		16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print) <b>NOREEN A. KILLIAN</b>		
15B. CONTRACTOR OFFEROR  (Signature of person authorized to sign)	15C. DATE SIGNED <b>11/6/14</b>	16B. UNITED STATES OF AMERICA BY  (Signature of Contracting Officer)	16C. DATE SIGNED <b>11/5/14</b>	

**SPM3S1-13-DZ187 AmeriQual Contract Changes – P00021**  
**Effective 10 November 2014**

**Semi-Perishable Breakfast 1**

Blueberry Pastry Crisp in

**Semi-Perishable Breakfast 2**

Texas Pete Hot Sauce in

**Semi-Perishable Breakfast 3**

Texas Pete Hot Sauce in

**Perishable Breakfast 3**

Cheddar Cheese Omelet Pita in

Raspberry Danish in

Apple Danish in

Fruit Punch in

**Semi-Perishable Breakfast 4**

Texas Pete Hot Sauce in

Strawberry Pastry Crisp in

**Semi-Perishable Breakfast 5**

Texas Pete Hot Sauce in

Reduced Pancake Syrup to 1 – 24ct bag

**Perishable Breakfast 5**

Ranchero Beef Taquito in

Beef for Hash in

Apple Juice in

**Semi-Perishable Breakfast 6**

Texas Pete Hot Sauce in

Peanut Butter Chocolate Bar in

Pancake Syrup count reduced to 24

**Perishable Breakfast 6**

English Muffin Sandwich in

**Semi-Perishable Breakfast 7**

Texas Pete Hot Sauce in

**Perishable Breakfast 7**

Increased the quantity of Brown & Serve Sausages to 99

**Semi-Perishable Dinner 1**

Texas Pete Hot Sauce in

Applesauce in

Green Beans in

**Semi-Perishable Dinner 2**

Carrots in

Texas Pete Siracha Sauce in

**Perishable Dinner 2**

Lemongrass Chicken in

**Semi-Perishable Dinner 3**

Texas Pete Hot Sauce in  
Butterscotch Pudding in  
Macaroni increased to 50 servings

**Perishable Dinner 3**

Increased Meatloaf to 50 servings  
Increased Mexican Cheese Sauce to 100 servings

**Semi-Perishable Dinner 4**

Texas Pete Hot Sauce in  
Chicken Gravy in

**Perishable Dinner 4**

Roasted Chicken Quarters in  
Apple Pie in

**Semi-Perishable Dinner 5**

Texas Pete Siracha Sauce in

**Perishable Dinner 5**

Egg Rolls in  
Sweet & Sour Sauce in  
Orange Creamsicle Cake in

**Semi-Perishable Dinner 6**

Texas Pete Hot Sauce in

**Perishable Dinner 6**

Salted Caramel Cake in

**Semi-Perishable Dinner 8**

Strawberry Topping in  
Applesauce in

**Perishable Dinner 8**

Strawberry Shortcake in

**Semi-Perishable Dinner 9**

Texas Pete Hot Sauce in  
Butter Oil in

**Semi-Perishable Dinner 11**

Texas Pete Hot Sauce in

**Semi-Perishable Dinner 13**

Texas Pete Hot Sauce in

**Perishable Dinner 13**

Increased Chicken Cordon Bleu to 100 servings

**Semi-Perishable Dinner 13**

Texas Pete Hot Sauce in

**Semi-Perishable Dinner 14**

Texas Pete Hot Sauce in

**Perishable Dinner 14**

Andouille Pasta in  
Chicken Marsala in

**Semi-Perishable Short Order Dinner 1**

Texas Pete Hot Sauce in

**Semi-Perishable Short Order Dinner 2**

Texas Pete Hot Sauce in

**Semi-Perishable Short Order Dinner 3**

Texas Pete Hot Sauce in

**Semi-Perishable Short Order Dinner 1**

Texas Pete Hot Sauce in

**Semi-Perishable Short Order Dinner 2**

Texas Pete Hot Sauce in

**Semi-Perishable Short Order Dinner 3**

Texas Pete Hot Sauce in

**Semi-Perishable Short Order Dinner 4**

Texas Pete Hot Sauce in

**Perishable Short Order Dinner 4**

Meatball Sub in

Potato Wedge in

**Semi-Perishable Short Order Dinner 5**

Texas Pete Hot Sauce in

**Semi-Perishable Short Order Dinner 6**

Texas Pete Hot Sauce in

B1	Brk Menu 1	Breakfast Wrap/Chicken Sausage
B2	Brk Menu 2	Turkey Bacon/Chicken Fillet
B3	Brk Menu3	Steak/Sausage, Egg & Cheese Pita
B4	Brk Menu 4	Turkey Sausage Links/Steak, Egg, & Cheese Taquitto
B5	Brk Menu 5	Chicken Sausage Patty/Breakfast Sausage Taquito
B6	Brk Menu 6	Chorizo Breakfast Wrap/Ham
B7	Brk Menu 7	Turkey Sausage Links/ Turkey Bacon
D1	Lun/Din Menu 1	Beef Barbacoa/Pulled BBQ Chicken
D2	Lun/Din Menu 2	Meatloaf/Chili Pepper Be Only name change for P002
D3	Lun/Din Menu 3	Andouille Pasta & Cheese/Beef Brisket in BBQ sauce
D4	Lun/Din Menu 4	Roasted Turkey Breast
D5	Lun/Din Menu 5	Happy Family (Stir Fried Chicken, Beef, Shrimp & Veg)/Sweet Fire Chicken
D6	Lun/Din Menu 6	Shrimp Scampi/Penne Pasta with Chicken in Alfredo Sauce
D7	Lun/Din Menu 7	Steak
D8	Lun/Din Menu 8	BBQ Pork Ribs/Fried Chicken
D9	Lun/Din Menu 9	Spaghetti & Beef Meatballs
D10	Lun/Din Menu 10	Soft Tacos Kit (Chicken and Beef)
D11	Lun/Din Menu 11	Cubed Beef in Gravy/Buffalo Turkey Wing
D12	Lun/Din Menu 12	Pot Roast
D13	Lun/Din Menu 13	Chicken Cordon Bleu/Tuscan Pork Loin
D14	Lun/Din Menu 14	Prime Rib

UGR-A '15 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, Fortified	Lyons Magnus	18 months @ 0 deg F	3	32 oz box
BISCUITS	50	1 each	Biscuit, Whole Grain, 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	1.7 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	Idahoan	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	15 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, TFF, French vanilla	Old Glory	12 months @ 80 deg F	20	.7 oz packet
JALAPENOS	25	1 oz pkt	Jalapeno, Sliced, Shelf Stable	Kaiser Pickles	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
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande (Dixie Crystals)	12 months @ 80 deg F	1	12 ct bag
CREAMERS	24	1 ea, 14g packets	Hazelnut & French Vanilla	Perfect Blend International	24 months @ 80 deg F	1	24 ct box
EGGS	50	1/2 cup	Eggs, Dehydrated, Boil-in-Bag, Reduced Cholesterol	Oregon Freeze Dry	36 months @ 80 deg F	1	2 - 24.52 oz boil-in-bags
BLUEBERRY PASTRY CRISP	54	1 packet each	Pastry Crisp, Blueberry	Kelloggs	15 months @ 80 deg F	6	9 ct boxes
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

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
- Blueberry Pastry Crisp: Open and Enjoy

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
- 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 '14/15 TABLE I  
BREAKFAST MENU 2 - Chicken Filet / Turkey Bacon

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, Whole Grain frozen, thaw and serve	Bakery Chef	12 months @ 0 deg F	1	50 ct case
TURKEY BACON	35	2 slices	Bacon, Turkey Precooked, Frozen, Fully Cooked	Godshalls	24 months @ 0 deg F	1	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
MIXED BERRY BAR	48	1 slice	Bar, Mixed Berry, Frozen, Thaw and Serve	Hill Country Bakery	14 months @ 0 deg F	1	48 ct case
APPLE JUICE	50	3/4 cup	Juice, 100% Apple, Frozen Concentrate	Lyons Magnus	18 months @ 0 deg F	3	32 oz box
<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
<b>HOT SAUCE</b>	<b>1</b>	<b>6 oz Bottle</b>	<b>Hot Sauce</b>	<b>Texas Pete</b>	<b>18 months @ 80 deg F</b>	<b>1</b>	<b>1 - 6 oz btl</b>
	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, Reduced Cholesterol	Oregon Freeze Dry	36 months @ 80 deg F	1	2 - 24.52 oz boil-in- bags
BISCUIT GRAVY	50	2 oz	Gravy Biscuit, Instant, TFF	Chef's Companion	12 months @ 80 deg F	1	14.1 oz bag
STRAWBERRY JAM	25	½ oz pch	Jam, Strawberry	Boca Grande (Poco Pac)	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, TFF	Old Glory	12 months @ 80 deg F	10	1 oz packet
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande (Dixie Crystals)	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	36	40 gm pkt	Honey	Market Street	24 months @ 80 deg F	1	36 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.  
Mixed Berry Bar: Thaw and Serve  
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

### 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 14 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

### 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 FY15 TABLE I  
BREAKFAST MENU 3 - Steak & Eggs/Omelet Pita

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	Native American	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
CHEDDAR CHEESE OMELET PITA	24	4 oz	Scrambled Egg & Cheese Pita, Frozen	Kangaroo Brands	12 months @ 0 deg F	1	24 ct box
RASPBERRY DANISH	24	1 each	Danish, Frozen; Raspberry	SJR	12 months @ 0 deg F	1	24 ct case
APPLE DANISH	24	1 each	Danish, Frozen; Apple	SJR	12 months @ 0 deg F	1	24 ct case
FRUIT PUNCH	50	3/4 cup	Fruit Punch, 100%, Blend, Frozen Concentrate	Lyons Magnus	18 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	1	6 oz Bottle	Hot Sauce	Texas Pete	18 months @ 80 deg F	1	1 - 6 oz btl
CAPPUCCINO	20	1 each, 8 OZ yield	Cappuccino Beverage Powder, TFF Irish Cream	Old Glory	12 months @ 80 deg F	20	.7 oz packet
HASH BROWNS	50	2/3 cup	Potatoes, Shredded, Hash Brown Mix, Dehydrated	Idahoan	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
	1	4 oz	Oil, Vegetable Butter Flavor	Heartland Mist	12 months @	1	4 oz bottle
	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, Reduced Cholesterol	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	15 months @ 80 deg F	50	50 - 1.76 oz bag
OATMEAL	8	1 each	Oatmeal, Instant, Apple Cinnamon, Individual packets	Kashi	15 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 (Dixie Crystals)	12 months @ 80 deg F	1	12 ct bag
CREAMERS	24	1 ea, 14g packets	Hazelnut & French Vanilla	Perfect Blend International	24 months @ 80 deg F	1	24 ct box
ALL PURPOSE SAUCE	50	19 gm pouch	Sauce, All Purpose	Buffalo Bob's	24 months @ 80 deg F	2	2 - 25 ct bags

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:

Fruit Punch 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.

Danishes: Thaw and serve.

Omelet Pita: Maintain at 300° F or above.

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 FY14/15 TABLE I  
BREAKFAST MENU 4 - Steak, Egg & Cheese 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
TURKEY BACON	35	2 slices	Bacon, Turkey Precooked, Frozen, Fully Cooked	Godshalls	24 months @ 0 deg F	1	5 lb sleeves
CINNAMON STREUSEL COFFEE CAKE	48	1 piece, 1.7 oz	Coffee Cake, Cinnamon Streusel, Frozen	Hill Country	14 months @ 0 deg F	1	48 ct case
ORANGE JUICE	50	¾ cup	Juice, 100% Orange, Concentrate, Frozen, Fortified	Lyons Magnus	18 months @ 0 deg F	3	32 oz box
<b>SEMI-PERISHABLE BOX 1- 8970-01-525-6372</b>							
HOT SAUCE	1	6 oz Bottle	Hot Sauce	Texas Pete	18 months @ 80 deg F	1	1 - 6 oz btl
	100		Paper Cups, 8 oz	Lighthouse	N/A	4	25 ct. sleeve
COCOA	10	1 each, 1 oz pkt	Cocoa Beverage Powder, TFF	Old Glory	12 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, Reduced Cholesterol	Oregon Freeze Dry	36 months @ 80 deg F	1	2 - 24.52 oz boil-in-bags
GRAPE JELLY	25	½ oz pch	Jelly, Grape	Market Street	12 months @ 80 deg F	1	25 ct bag
KETCHUP	25	18 gm pkt	Ketchup	Heinz	Note 1	1	25 ct bags
STRAWBERRY PASTRY CRISP	48	1 packet each	Pastry Crisp, Strawberry	Kelloggs	15 months @ 80 deg F	6	9 ct boxes
	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	24	1 ea, 14g packets	Hazelnut & French Vanilla	Perfect Blend International	24 months @ 80 deg F	1	24 ct box
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande (Dixie Crystals)	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:**

- Orange Juice Concentrate: Best served chilled. Need 7 quarts of water.
- 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
- Strawberry Pastry Crisp: Open and Enjoy**

**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

**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:**

- 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 FY15 TABLE I  
BREAKFAST MENU 5 - Beef Hash/Ranchero Taquito

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>							
RANCHERO BEEF TAQUITO	24	1 each	Taquito, Ranchero Beef, Frozen	Ruiz Foods	12 months @ 0 deg F	1	24 ct box
BISCUITS	50	1 ea	Biscuit, Whole Grain, frozen, thaw and serve	Bakery Chef	12 months @ 0 deg F	1	50 ct case
BEEF FOR HASH	50	3/4 cup prepared hash	Beef, Shredded, Frozen, used to prepared Beef Hash	Karn Meats	12 months @ 0 deg F	1	50 Ct Case
PEANUT BUTTER & JELLY GRAHAMS	48	1 ea	Peanut Butter & Jelly Graham Sandwich, Frozen	Advance Pierre	12 months @ 0 deg F	1	50 Ct Case
APPLE JUICE	50	3/4 cup	Juice, 100% Apple, Frozen Concentrate	Lyons Magnus	18 months @ 0 deg F	3	32 oz 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	Idahoan	15 months @ 80 deg F	1	2.5 lb Carton
	100		Paper Cups, 8 oz	Lighthouse	N/A	4	25 ct. sleeve
HOT SAUCE	1	6 oz Bottle	Hot Sauce	Texas Pete	18 months @ 80 deg F	1	1 - 6 oz btl
	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, Reduced Cholesterol	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	15 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 (Poco Pac)	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	Old Glory	24 months @ 80 deg F	10	1 oz packet
CREAMERS	24	1 ea, 14g packets	Hazelnut & French Vanilla	Perfect Blend International	24 months @ 80 deg F	1	24 ct box
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande (Dixie Crystals)	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:

Apple 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

C. Cooking/Grilling Instructions:

**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

**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

**Beef for Hash: Cook to an internal temperature of 165°F**

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 '14/15 TABLE I  
BREAKFAST MENU 6 - English Muffin

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>							
ENGLISH MUFFIN SANDWICH	50	1 each	Sandwich, English Muffin, w/ Egg, Turkey Ham and Cheese, Frozen, Individually wrapped.	Advance Pierre	12 months @ 0 deg F	1	50 ct case
DONUT STICK	48	1 ea- 2.5 oz	Donut Stick, Frozen, Thaw and Serve	SJR	24 months @ 0 deg F	1	48 ct case
FRUIT PUNCH	50	3/4 cup	Fruit Punch, 100%, Blend, Frozen Concentrate	Lyons Magnus	18 months @ 0 deg F	3	32 oz box
<b>SEMI-PERISHABLE BOX 1 - 8970-01-525-6389</b>							
HASH BROWNS	50	2/3 cup	Potatoes, Shredded, Hash Brown Mix, Dehydrated	Idahoan	15 months @ 80 deg F	1	2.1 lb Carton
HOT SAUCE	1	6 oz Bottle	Hot Sauce	Texas Pete	18 months @ 80 deg F	1	1 - 6 oz btl
	100		Paper Cups, 8 oz	Lighthouse	N/A	4	25 ct. sleeve
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
	4		Trash Bags, clear	Envision	N/A	4	bags
CAPPUCCINO	20	1 each, 8 oz yield	Cappuccino Beverage Powder, French Vanilla	Old Glory	24 months @ 80 deg F	20	20 - 0.7 oz packets
	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 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>							
EGGS	50	1/2 cup	Eggs, Dehydrated, Boil-in-Bag, Reduced Cholesterol	Oregon Freeze Dry	36 months @ 80 deg F	1	2- 24.52 oz boil-in-bags
PEANUT BUTTER CHOCOLATE BAR	48	1 each	Bar, Peanut Butter Chocolate, Individually Wrapped, Shelf-Stable	Kelloggs	15 months @ 80 deg F	1	48 ct case
PANCAKE SYRUP	24	1 1/2 OZ Pouch	Syrup, pacake, imitation maple	Market Street	12 months @ 80 deg F	1	24 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
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande (Dixie Crystals)	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.

Hash Browns: Need 7 quarts of water (re-hydrate overnight in original container to retain seasoning).

Dehydrated Eggs: Follow instructions on bag

Peanut Butter Chocolate Bar: Open and enjoy.

B. Desirable Serving Temperatures:

Dehydrated Eggs: Maintain at 145° F or above

Donut: Thaw and enjoy

C. Cooking/Grilling Instructions:

English Muffin:

Convection Oven: Heat thawed sandwich in pre-heated convection oven at 350 degrees F. For 15 to 18 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:

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 FY15 TABLE I  
BREAKFAST MENU 7 - Chicken Bacon & Sausage Links

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6744</b>							
BROWN & SERVE SAUSAGES	33	3 ea	Sausage, Turkey, Brown & Serve, Frozen, Pre-Cooked	Rose Packaging	24 months @ 0 deg F	3	6.9 lb bags
ORANGE JUICE	50	¾ cup	Juice, 100% Orange, Concentrate, Frozen, Fortified	Lyons Magnus	18 months @ 0 deg F	3	32 oz box
CHICKEN BACON	35	2 slices	Bacon, Chicken, Precooked, Frozen, Fully Cooked	Godshalls	24 months @ 0 deg F	1	5 lb sleeves
BISCUITS	50	1 ea	Biscuit, Whole Grain, frozen, thaw and serve	Bakery Chef	12 months @ 0 deg F	1	50 ct case
BAGEL	50	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 BOX 1 - 8970-01-525-6720</b>							
TOASTER PASTRY	50	1 each	Toaster Pastry, Strawberry, Whole Grain, Individually Wrapped, 1.76 oz	Kelloggs	15 months @ 80 deg F	5	10 ct boxes
HOT SAUCE	1	6 oz Bottle	Hot Sauce	Texas Pete	18 months @ 80 deg F	1	1 - 6 oz btl
	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
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
<b>BOX 2</b>							
EGGS	50	1/2 cup	Eggs, Dehydrated, Boil-in-Bag, Reduced Cholesterol	Oregon Freeze Dry	36 months @ 80 deg F	1	2 -24.52 oz boil-in-bags
KETCHUP	25	18 gm pkt	Ketchup	Heinz	Note 1	1	25 ct bags
JAM, STRAWBERRY	25	½ oz pch	Jam, Strawberry	Boca Grande (Poco Pac)	12 months @ 80 deg F	1	25 ct bag
BISCUIT GRAVY	50	2 oz	Gravy Biscuit, Instant, TFF	Chef's Companion	12 months @ 80 deg F	1	14.1 oz 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 (Dixie Crystals)	12 months @ 80 deg F	1	12 ct bag
CREAMERS	24	1 ea, 14g packets	Hazelnut & French Vanilla	Perfect Blend International	24 months @ 80 deg F	1	24 ct box
OATMEAL	8	1 each	Oatmeal, Instant, Apple Cinnamon, Individual packets	Kashi	15 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	Old Glory	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:

Orange Juice Concentrate: Best served chilled. Need 9 quarts of water for 7 cans.  
Hominy Grits: Need 6 quarts of water  
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  
Sausage Links: Maintain at 155° F or above.

C. Cooking/Grilling Instructions:

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  
Conventional Oven @ 400° F 11-13 Minutes if thawed or 18 - 20 if frozen

Sausages: Brown and Serve

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)

Chicken Bacon

Remove Chicken bacon packages from the box and discard plastic wrapping

Oven Method- place chicken 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 chicken 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 FY14/15 TABLE I  
LUNCH/DINNER MENU 1 - BBQ Chicken/Beef Barbacoa

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6813</b>							
BBQ CHICKEN	25	5 oz	Chicken, Pulled, BBQ	Chandler Foods	12 months @ 0 deg F	1	10 pound case
BEEF BARBACOA	25	3.5 oz	Beef, Barbacoa Style	Hormel Foods	12 months @ 0 deg F	1	20 pound 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	1 cs of each
<b>SEMI-PERISHABLE BOX 1 - 8970-01-525-6783</b>							
HOT SAUCE	1	6 oz Bottle	Hot Sauce	Texas Pete	18 months @ 80 deg F	1	1 - 6 oz btl
	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
APPLE SAUCE	24	4 oz	Applesauce, Individual Cups	Musselmans	24 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
GREEN BEANS	50	1/2 cup	Green Beans, Canned	Allens	36 months @ 80 deg F	2	#10 cans
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
<b>BOX 2</b>							
CARROT CAKE	48	1 each, 2.3 oz	Cake, Carrot, w/ Cream Cheese Icing, Shelf-Stable	Sterling Foods	12 months @ 80 deg F	3	15 ct trays
	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
CORN	50	1/2 cup	Corn, Canned	Libby's	36 months @ 80 deg F	2	#10 cans
SWEET BUTTER CORN SEASONING	50	2 - 8 oz packets	Seasoning, Sweet Butter for Corn, Dry	Cuisine Solutions	18 months @ 0 deg F	2	2 - 8 oz pkts
SUGAR FREE VARIETY TEA	24	1 each	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 (Dixie Crystals)	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.

Carrot Cake: Cream Cheese Icing packaged in a separate pouch. Knead icing and spread evenly on the cake surface using a spatula or knife, prior to cutting and serving

Applesauce: Best served chilled.

B. Desirable Serving Temperatures:

Green Beans: Maintain at 145° F or above.

C. Cooking/Grilling Instructions:

**BBQ Chicken:** Defrost under refrigeration for 48 hours. Heat BIB in boiling water or steamer for 30 minutes. May be heated out of bag in covered poan at 350 F until internaltemp is 160 F. Grill, steam, saute, or microwave until 160 F

**Beef Barbacoa:** Steamer: steam within the plastic pouch or remove product from the pouch with 100% of the marinade and place into a pan. Cover with plastic and reheat in steamer

Oven: remove product from pouch with 100% of the marinade and place into a pan and cover with foil.

**Place in oven at 350 degrees F and reheat for approximately 20-30 minutes or until internal temp is at least 160 degrees F**

**Sweet Butter Sauce:** Stove top: Pour contents from #10 can of corn into a stove top pot. DO NOT DRAIN WATER. Add 1 pouch of seasoning per 1 can of corn. Whisk all ingredients together and bring to boil. Mix well. Serve in heat safe dish.

**Cornbread:** Store Frozen. Thaw and Serve

**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

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 '14/15 TABLE I  
LUNCH/DINNER MENU 2 - Chicken Marsala / Beef Bulgogi

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>							
LEMONGRASS CHICKEN	25	3/4 cup	Chicken, Lemongrass, Fully Cooked, Boil-in-Bag	Paulson Foods	12 months @ 0 deg F	1	1 case
BEEF BULGOGI	25	1 3/4 cups	Beef Bulgogi, Frozen, Fully cooked, Boil-in-Bag	Sunrise Foods	18 months @ 0 deg F	1	1 case
STIR FRY VEGETABLES	50	3/4 cups	Vegetables, Mixed, Stir Fry	Sunrise Foods	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	Sterling	12 months @ 0 deg F	2	24 ct trays
<b>SEMI-PERISHABLE BOX 1 - 8970-01-525-6785</b>							
	75		Paper Cups, 8 oz	Lighthouse	N/A	3	25 ct. sleeve
CARROTS	50	1/2 cup	Carrots, Canned	Allens	36 months @ 80 deg F	2	#10 cans
	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
CHILI SAUCE	1	18 oz Bottle	Sauce, Hot Chil, Siracha	Texas Pete	18 months @ 80 deg F	1	1 - 18 oz btl
	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	15 months @ 80°F	2	20 count boxes
	1	2 oz	Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz pack
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	24	1 ea, 14g packets	Hazelnut & French Vanilla	Perfect Blend International	24 months @ 80 deg F	1	24 ct box
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande (Dixie Crystals)	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.

Carrots: Bring to serving temperature.

B. Desirable Serving Temperatures:

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

Carrots: Maintain at 145° F or above.

C. Cooking/Grilling Instructions:

Lemongrass Chicken: Heat boil-in-bags to 160°F

**Beef Bulgogi:** Warm the vegetables, hot water or steam for 1 minute. DO NOT COOK. Heat beef, hot water or steam for 1 minute in hot water/steamer, 10-15 minutes. Heat to an internal temp of 165 degrees F.

To increase hold time, do not mix ingredients in the kitchen. Instead, layer the ingredients in the steampan until ready to serve. Mix when ready to serve. Do not film or cover. Sesame seeds-garnish, vegetables top layer. Beef middle layer. Sauce bottom layer

**Stir Fry vegetables:** Warm the vegetables in hot water or steam for 1 minute DO NOT COOK. Heat sauce in hot water/steamer for 10-15 minutes

To increase hold time, do not mix ingredients in the kitchen. Instead, layer the ingredients in the steampan until ready to serve. Vegetables top layer, sauce on the bottom layer

**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.

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 FY15 TABLE I  
LUNCH/DINNER MENU 3 - Meatloaf

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6816</b>						
MEATLOAF	50	1 each, 8.0 oz meatloaf w/ 4 oz sauce	Meatloaf, with Sauce, Frozen, fully cooked, Boil-in-Bag	Karn Meats	18 months @ 0 deg F	1 1 case
MEXICAN CHEESE SAUCE	50	1/4 cup	Cheese Sauce, Mexican, for Macaroni, Boil-in-Bag, Frozen	JTM	18 months @ 0 deg F	2 2 bags
DULCE DE LECHE	48	1.7 oz	Cake, Dulce De Leche, Frozen, Pre-Sliced	Love and Quiches	12 months @ 0 deg F	1 48 ct case
<b>SEMI-PERISHABLE 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 TEA	24	1 EA	Powdered tea mix, Variety Pack, non nutritive	4C	24 months @ 80 deg F	1 24 pk box
HOT SAUCE	1	6 oz Bottle	Hot Sauce	Texas Pete	18 months @ 80 deg F	1 1 - 6 oz btl
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>						
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Brisk	18 months @ 80 deg F	1 1 - 6 oz bag
BUTTERSCOTCH PUDDING	24	1 each, 3.5 oz fill	Pudding, Butterscotch, Individual Cups	Hunt's	18 months @ 80 deg F	24 4 - 3.5 oz cups
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande (Dixie Crystals)	12 months @ 80 deg F	1 12 ct bag
MACARONI	50	3/4 cup	Macaroni, Whole Wheat	JW Swank	15 months @ 80 deg F	1 1 - 4lb bag of macaroni
ORANGE CARBOHYDRATE ELECTROLYTE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Orange	Sqwincher	24 months @ 80 deg F	1 57 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 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.

pudding: Best served chilled.

B. Desirable Serving Temperatures:

Macaroni and Cheese: Maintain at 145° F or above.

Peas & Carrots: Maintain at 145° F or above.

Dulce de Leche: Thaw and Serve

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

**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

**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

UGR-A FY15 TABLE I  
LUNCH/DINNER MENU 4 - Roasted Chicken Quarters

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>							
ROASTED CHICKEN QUARTERS	50	1 each	Chicken, Roasted, Quarters, Fully Cooked, Frozen	Perdue	18 month	1	1 case
APPLE PIE	48 ct	1 each, 4.0 oz each	Apple Pie Slice, Frozen, Thaw & Serve	SCHWANS	12 months @ 0 deg F	2	2 -24 ct cases
SWEET POTATOES	50	3/4 cup	Sweet Potatoes, Maple Glazed ,Boil-in-Bag, Frozen	JTM	18 months @ 0 deg F	1	1 case
<b>DRY/SEMI-PERISHABLE 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	1	6 oz Bottle	Hot Sauce	Texas Pete	18 months @ 80 deg F	1	1 - 6 oz btl
	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	½ 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
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
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
CHICKEN GRAVY	50	2 oz	Gravy, Chicken, Instant, TFF	Chef's Companion	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	24	1 ea, 14g packets	Hazelnut & French Vanilla	Perfect Blend International	24 months @ 80 deg F	1	24 ct box
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande (Dixie Crystals)	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.

Chicken Gravy: Need 4 quarts of water.

B. Desirable Serving Temperatures:

Roast Chicken: Maintain at 165° F or above.

Stuffing: Maintain at 165° F or above.

Chicken Gravy: Maintain at 165° F or above.

Italian Green Beans: Maintain at 145° F or above.

Cranberry Sauce: Chill, if possible.

Apple Pie: Thaw and serve

C. Cooking/Grilling Instructions:

**Roasted Chicken Quarters:**

Preparation Instructions: Combi Oven: Set to 325.F steam & heat. Reheat for 19-21 minutes.

Cook times will vary based on equipment used. Heat to an internal temperature of 145.F.

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 FY15 TABLE I  
LUNCH/DINNER MENU 5 - Sweet Fire 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>							
SWEET FIRE 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
BEEF and VEGETABLES	25	10.4 oz	Beef and Vegetables	Sunrise	12 months @ 0 deg F	1	1 case
EGG ROLLS	50	1 each	Egg Roll, Chicken, Fully Cooked, Frozen	Minh	12 months @ 0 deg F	1	1 case
SWEET & SOUR SAUCE	50	1 each	Sweet & Sour Sauce, Individual Packets	Minh	12 months @ 0 deg F	1	1 - 50 pkt bag
ORANGE CREAMSICLE CAKE	48	1 piece, 1.7 oz	Cake, Orange, Frozen, Sheet, pre-sliced, Thaw & Serve	Love & Quiches	12 months @ 0 deg F	1	1 case
<b>SEMI-PERISHABLE BOX 1 - 8970-01-525-6790</b>							
CARROTS	50	1/2 cup	Carrots, Canned	Allens	36 months @ 80 deg F	2	#10 cans
CHILI SAUCE	1	18 oz Bottle	Sauce, Hot Chil, Siracha	Texas Pete	18 months @ 80 deg F	1	1 - 18 oz btl
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>							
BROWN RICE	50	1/4 Cup	Rice, Brown, Dry	R&T Consulting	15 months @ 80 deg F	2	2 - 3.25 lb bags
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 (Dixie Crystals)	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.  
Carrots: 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.

Sweet&Sour Sauce: Thaw and enjoy.

B. Desirable Serving Temperatures:

Beef and Vegetables: Maintain at 155° F or above  
Sweet Fire Chicken: Maintain at 155° F or above

Orange Dreamsicle Cake: Thaw and enjoy

Carrots: Maintain at 145° F or above.  
Rice: 145° F or above.  
Pears: Chill, if possible.  
Sweet&Sour Sauce: Thaw and enjoy.

C. Cooking/Grilling Instructions:

Beef & Vegetables:

Warm the vegetables - hot water or steam for 1 minute. DO NOT COOK.  
Heat beef - hot water or steam for 1 minute. Heat to a minimum internal temp of 165 deg F.  
Heat sauce - hot water / steamer for 10-15 minutes. Heat to a minimum internal temp of 165 deg F.

Brown Rice:

Empty entire contents of rice into a 4 inch whole hotel pan; add 3 quarts of hot water. Cover tightly w/ aluminum foil and bake in a preheated oven at 350 deg F (conv 325 deg F (convection) for 50 min; check temp of the baked rice to ensure it is about 140 deg F. Remove from oven and let stand for 10 min. Cover and keep warm (135 deg F or higher) until serving time. Fluff w/ fork before serving.

Egg Rolls: Heat to an internal temperature of 165°F

Carrots: 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 '15 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	Ragozzino	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
SALTED CARAMEL CAKE	48	1 piece, 1.7 oz	Cake, Salted Caramel, Frozen, Thaw & Serve	Sterling	12 months @ 80 deg F	2 24 ct trays
<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	1	6 oz Bottle	Hot Sauce	Texas Pete	18 months @ 80 deg F	1 1 - 6 oz btl
	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
	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	15 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	24	1 ea, 14g packets	Hazelnut & French Vanilla	Perfect Blend International	24 months @ 80 deg F	1 24 ct box
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande (Dixie Crystals)	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.

Salted Caramel 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 '15 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	Native American	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	Sterling	12 months @ 80 deg F	2	24 ct trays
<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 - 3.5 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	25	19 g pouch	Sauce, All purpose	Buffalo Bob's	24 months @ 80 deg F	1	25 ct bag
	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	1/2 cup	Corn, Canned	Libby's	36 months @ 80 deg F	2	#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 (Dixie Crystals)	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.  
Beef Gravy: Need 4 quarts of water.

B. Desirable Serving Temperatures:

Corn: Maintain at 145° F or above.  
Beef 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 '14/15 TABLE I  
LUNCH/DINNER MENU 8 - Ribs / 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>							
PORK RIBS	25	2 ribs	Pork Ribs, Fully Cooked, Frozen	Star Foods	24 months @ 0 deg F	1	150 ct case
FRIED CHICKEN	25	2 pieces	Fried Chicken, Fully Cooked, Frozen	Pilgrims Pride	24 months @ 0 deg F	1	52 pc cs
SEASONED COLLARD GREENS	50	3/4 cup	Collard Greens, Seasoned, Frozen, Fully Cooked, with Turkey Ham, No Pork, Boil-in-Bag	Safeway Foods	24 months @ 0 deg F	5	5 lb bags
STRAWBERRY SHORTCAKE	48	1 each	Mini Angel Food Cakes Note: Strawberries provided in can	SJR	12 months @ 0 deg F	1	1 case
<b>SEMI-PERISHABLE BOX 1 - 8970-01-525-6803</b>							
STRAWBERRY TOPPING	50	1/4 cup	Topping, Strawberry	Lyons Magnus	12 months @ 70 deg F	1	1 - #10 can
	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
APPLE SAUCE	24	4 oz	Applesauce, Individual Cups	Musselmans	24 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
	1	.70 oz	Pepper	Unistel	N/A	1	.7 oz bottle
	1	10 CT	Gloves	Handguards	N/A	1	10 pk
<b>BOX 1 and 2</b>							
DINING PACKETS	25		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	1	25 ct bag
<b>BOX 2</b>							
AU GRATIN POTATOES	50	¾ Cup	Au Gratin Potatoes, Dehydrated	Idahoan	15 months @ 80 deg F	2	2.25# box
CHICKEN GRAVY	50	2 oz	Gravy, Chicken, Instant, TFF	Chef's Companion	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	24	1 ea, 14g packets	Hazelnut & French Vanilla	Perfect Blend International	24 months @ 80 deg F	1	24 ct box
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande (Dixie Crystals)	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.

Applesauce: Best served chilled.

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.

Strawberry Shortcake: Thaw and serve

Strawberry Topping: Recommended storage temperatures (40°-70°F) or cooler. After opening, remove product from can. Cover product. Store refrigerated for longest shelf-life.

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.

**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 FY15 TABLE I  
LUNCH/DINNER MENU 9 - Spaghetti & Meatballs

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	50	6-½ oz meatballs and ¼ cup sauce	Meatballs, Beef & Chicken; Fully-Cooked (Baked), Frozen in Marinara Sauce, No Preservatives, Boil-in-Bag	Rosina	18 months	1 (1) 33.3 oz bag marinara; (2) 83.2 oz bags meatballs in sauce
ALMOND JOY BAR CAKE	48	1 slice each, 1.7 oz	Bar, Choc, Coconut, & Almond, Frozen, pre-sliced, thaw & serve	Hill Country Bakery	14 months @ 0 deg F	1 48 ct case
PIZZA ROLL	48	1 each, 3 oz	Pizza Roll, Frozen	SJR	24 months @ 0 deg F	1 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	1	6 oz Bottle	Hot Sauce	Texas Pete	18 months @ 80 deg F	1 1 - 6 oz btl
	1	4 oz	Oil, Vegetable, butter flavor	Heartland Mist	12 months @ 80 deg F	1 4 oz bottle
	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
BUTTER OIL	1	4 oz	Oil, Vegetable, Butter Flavor	Heartland Mist	12 months @ 80 deg F	1 4 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	.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 2</b>						
DINING PACKETS	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2 25 ct bag
SPAGHETTI	50	1 cup	Spaghetti, Whole Wheat	R&T Consulting	32 months @ 80 deg F	2 3 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 (Dixie Crystals)	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.  
Almond Joy Cake: Thaw and serve

C. Cooking/Grilling Instructions:

**Meat Balls & Sauce Kit:** 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.

**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.

**Spaghetti:** Use 10 parts water to 1 part dry pasta. Bring water to a rolling boil in a pot or appropriate cooking vessel before adding dry pasta. Immediately stir for 10 seconds w/ a utensil to prevent dry pasta from burning/sticking to bottom of the cooking vessel. Stir again every 2 minutes of cooking until cooking is complete. When designated cook time is reached, immediately drain pasta. Allow pasta to drain for 1 minute. If pasta will not be served immediately or if it will be held on a steam table over serving time, lightly coat pasta w/ desired oil (0.5 to 1% by weight). If placing pasta directly in sauce or cheese, oil coating is not needed.

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 FY15 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
Rojo Sauce	50	50 - 1/4 cup	Sauce, Rojo, for Black Beans and Corn	JTM	24 months @ 0 deg F	1	1-6lb bag
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>							
CORN	50	1/2 cup	Corn, Canned	Libby's	36 months @ 80 deg F	2	#10 cans
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>							
BROWN RICE w/ BLACK BEANS	50	1/3 cup	Brown Rice w/ Black Beans	Nuchoice	18 months @ 80 deg F	4	4 - 32 oz bags
SEASONED BLACK BEANS	50	1/4 cup	Black Beans, Seasoned, Canned	Allens	36 months @ 80 deg F	1	#10 can
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	24	1 ea, 14g packets	Hazelnut & French Vanilla	Perfect Blend International	24 months @ 80 deg F	1	24 ct box
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande (Dixie Crystals)	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	15 months @ 80 deg F	50	1 - 50 ct bag
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.

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.

Black Beans: Maintain at 145° F or above

Corn: 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.

**Rojo Sauce:** Place sealed bag in steamer or in boiling water. Heat approximately 45 minutes or until product reaches serving temp  
Caution: Open bag carefully to avoid being burned

**Brown Rice w/ Black Beans:** Follow instructions on bag.

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 FY15 TABLE I  
LUNCH/DINNER MENU 11 - Beef Sirloin & Spicy Turkey 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>							
BEEF SIRLOIN W/ PEPPERCORN GRAVY	25	1 each w/ 1/4 cup sauce	Beef, Sirloin w/ Peppercorn Gravy, Frozen, Boil-In-Bag	Cuisine Solutions	18 months @ 0 deg F	1	1 case combined w/ turkey wing
BUFFALO TURKEY WING	25	1 each	Turkey Wing in Buffalo Style Sauce, Fully Cooked, Frozen, Boil-In-Bag	Cuisine Solutions	18 months @ 0 deg F	1	1 case combined w/ gravy
LOADED MASHED POTATOES	50	8 oz, 2/3 cup	Mashed Potatoes, Loaded, Frozen, Boil-in-Bag	JTM	24 months @ 0 deg F	5	1 case
S'MORES CAKE	48	1 each, 2.3 oz	Cake, S'Mores, Chocolate Cake, Marshmallow filling and Choc pieces, Thaw & Serve	Sterling	14 months @ 0 degrees	2	24 ct trays
<b>SEMI-PERISHABLE BOX 1 - 8970-01-525-6806</b>							
HOT SAUCE	1	6 oz Bottle	Hot Sauce	Texas Pete	18 months @ 80 deg F	1	1 - 6 oz btl
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 (Dixie Crystals)	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 Sirloin w/ Peppercorn Gravy:**

**From Frozen:** Convection Oven; 45-50 min @ 375 deg F. BIB: 10-13 min @ 180 deg F  
**From Thawed:** Convection Oven; 25-30 min at 375 deg F. BIB: 5-8 min @ 180 deg F

**Turkey Wing in Buffalo Sauce:**

**From Frozen:** Convection Oven; 35 min @ 375 deg F. BIB: 25 min @ 180 deg F  
**From Thawed:** Convection Oven; 15 min @ 375 deg F. BIB: 15 min @ 180 deg F

**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 '14 TABLE I  
LUNCH/DINNER MENU 12 - Pot Roast

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6849</b>							
POT ROAST	50	5 oz beef, 1/4 cup gravy	Pot Roast	Quantum	18 months @ 0 degrees	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
CHOCOLATE BAR	48	1 each, 1.7 oz	Choc Bar, Ooey Goey	Hill Country	14 months @ 0 degrees	1	case
<b>SEMI-PERISHABLE BOX 1 - 8970-01-525-6807</b>							
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	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
BASMATI RICE	50	3/4 cup	Rice, Basmati, Dry	Indian Harvest	15 months @ 80 deg F	1	Case
<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>							
CARROTS	50	1/2 cup	Carrots, Canned	Allens	36 months @ 80 deg F	2	#10 cans
OATMEAL RAISIN COOKIE	50	1 each	Cookies, Oatmeal Raisin, Bite size	Famous Amos	15 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	24	1 ea, 14g packets	Hazelnut & French Vanilla	Perfect Blend International	24 months @ 80 deg F	1	24 ct box
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande (Dixie Crystals)	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.  
Carrots: Bring to serving temperature.  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

B. Desirable Serving Temperatures:

Pot Roast: Product must be heated to an internal temperature of 155°F  
Chocolate Bar: Thaw and Enjoy  
Applesauce: Chill, if possible.  
Carrots: Maintain at 145° F or above.

C. Cooking/Grilling Instructions:

**Pot Roast:** Pot Roast in gravy is fully cooked, requires only retherming to required internal temp < 155 F. Water Heating: Place bagged pot roast in simmering water  
Do not rapid boil. Stove top: Open bag and empty contents into pan. Stir frequently  
Oven: place meat and gravy in pan, heat at 300-325 until temp reached

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

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

**Carrots:** Heat 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

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 FY15 TABLE I  
LUNCH/DINNER MENU 13 - Chicken Cordon Bleu

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6852</b>							
CHICKEN CORDON BLEU	50	1 each, 5.5 oz portion	Chicken Cordon Bleu, Ovenable Film ,Frozen, Fully Cooked	Advanced Pierre	18 months @ 0 deg F	2	2 cases
CREAMED SPINACH & PASTA	50	1/2 cup	Spinach & Pasta, Creamed, Frozen, Fully Cooked	JTM	18 months @ 0 deg F	1	1 case
PUMPKIN SPICE CAKE	48	1.7 oz	Cake, Pumpkin Spice, Frozen, Pre-Sliced, Thaw & Serve	Love & Quiches	12 months @ 0 deg F	2	24 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
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	1	6 oz Bottle	Hot Sauce	Texas Pete	18 months @ 80 deg F	1	1 - 6 oz btl
	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
<b>BOX 2</b>							
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
GREEN BEANS	48	1/2 cup	Green Beans, Canned	Allens	36 months @ 80 deg F	2	#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 (Dixie Crystals)	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, TFF	Chef's Companion	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 13: 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.  
Applesauce: Chill, if possible.  
Pumpkin Spice Cake: 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.

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.

UGR-A '14/15 TABLE I  
LUNCH/DINNER MENU 14 - Prime Rib

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-525-6856</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
CHICKEN MARSALA	25	2 pieces chicken (5 oz) with 3 oz. marsala sauce	Chicken Marsala, Fully Cooked, Boil-in-Bag	Cuisine Solutions	18 months @ 0 deg F	1	1 case
ROASTED RED MASHED POTATOES	50	1/2 cup	Potatoes, Roasted Red, Mashed, Frozen, Boil-in-Bag	Penobscot Foods	12 months @ 0 deg F	3	5# bags
CUPCAKES	48	1 each	Cupcakes, Banana Salted Caramel & Lemon Drop, Frosted, Frozen, Thaw & Serve	Cheesecake Factory	12 months @ 0 deg F	1	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
VANILLA PUDDING	24	1 each, 3.5 oz fill	Pudding, Vanilla, Individual Cups	Hunt's	18 months @ 80 deg F	24	4 - 3.5 oz cups
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
<b>HOT SAUCE</b>	1	6 oz Bottle	Hot Sauce	Texas Pete	18 months @ 80 deg F	1	1 - 6 oz btl
	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>							
PEAS & CARROTS	50	3/4 cup	Peas and Carrots, Canned	Libby's	36 months @ 80 deg F	3	#10 can
SUGAR FREE VARIETY TEA	24	1 EA	Powdered tea mix, Variety Pack, non nutritive	4C	24 months @ 80 deg F	1	24 pk box
HORSERADISH	35	12 gm pouch	Sauce, Horseradish	Heinz	12 months @ 80 deg F	1	35 ct bag
BEEF GRAVY	50	2 oz	Beef Gravy Mix, Instant, TFF	Chef's Companion	24 months @ 80 deg F	1	14.1 oz bag
PEANUT BUTTER & BLACKBERRY JAM	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
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 (Dixie Crystals)	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
FRUIT PUNCH CARBOHYDRATE ELECTROLYTE BEVERAGE	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 14: 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.  
Beef 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.  
Pudding: Chill, if possible.  
Cup Cakes: Thaw and Enjoy  
Peas and Carrots: Maintain at 145° F or above.

C. Cooking/Grilling Instructions:

**Chicken Marsala:** Place bags of chicken in simmering /lightly boiling water until chicken is heated through to 150 degree F or higher  
Carefully remove chicken from the bag, and open and pour into large serving dish

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

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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Menu	Box Dimensions			Cube/Box	Boxes/Mod	Cube/Mod	40x48 Pallet Cube	Number Mods/ Full Pallet	Cube/ Full Pallet
	L	W	H						
B1/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
B1/Perishable	19.5	15.5	18.25	3.11	1	3.11	47.78	12	47.78
B2/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
B2/Perishable	19.5	15.5	18.25	3.11	1	3.11	47.78	12	47.78
B3/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
B3/Perishable	19.5	15.5	18.25	3.11	1	3.11	47.78	12	47.78
B4/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
B4/Perishable	19.5	15.5	11.875	2.3	1	2.3	47.78	18	47.78
B5/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
B5/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78
B6/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
B6/Perishable	19.5	15.5	18.25	3.11	1	3.11	47.78	12	47.78
B7/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
B7/Perishable	19.5	15.5	18.25	3.11	1	3.11	47.78	12	47.78
D1/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
D1/Perishable	19.5	15.5	18.25	3.11	1	3.11	47.78	12	47.78
D2/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
D2/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78
D3/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
D3/Perishable	19.5	15.5	18.25	3.11	1	3.11	47.78	12	47.78
D4/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
D4/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78
D5/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
D5/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78
D6/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
D6/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78
D7/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
D7/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78
D8/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
D8/Perishable	28.75	17.75	15.75	4.65	1	4.65	5.56	6	33.46
D9/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
D9/Perishable	19.5	15.5	11.875	2.3	1	2.3	47.78	18	47.78
D10/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
D10/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78
D11/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
D11/Perishable	19.5	15.5	18.25	3.11	1	3.11	47.78	12	47.78
D12/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
D12/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78
D13/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
D13/Perishable	19.5	15.5	11.875	2.3	1	2.3	47.78	18	47.78
D14/Semi-Perishable	23.5	13	9	1.59	2	3.18	5.56	12	43.74
D14/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78

Weight Dry	Frozen
36	XXXXXX
XXXXX	55
46	XXXXXX
XXXXX	41
36	XXXXXX
XXXXX	52
46	XXXXXX
XXXXX	35
44	XXXXXX
XXXXX	46
49	XXXXXX
XXXXX	51
50	XXXXXX
XXXXX	38
43	XXXXXX
XXXXX	34
66	XXXXXX
XXXXX	59
77	XXXXXX
XXXXX	51
67	XXXXXX
XXXXX	65
70	XXXXXX
XXXXX	46
68	XXXXXX
XXXXX	55
62	XXXXXX
XXXXX	60
66	XXXXXX
XXXXX	74
68	XXXXXX
XXXXX	49
62	XXXXXX
XXXXX	59
65	XXXXXX
XXXXX	63
73	XXXXXX
XXXXX	58
63	XXXXXX
XXXXX	44
63	XXXXXX
XXXXX	63

**SHORT ORDER FY15 TABLE I  
LUNCH/DINNER MENU 1 - PHILLY STEAK HOAGIE**

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-586-3288</b>							
<b>PHILLY STEAK HOAGIE</b>	48	1 each - 4 oz beef; 0.6 oz cheese; 1 oz onion; 3.4 oz bun	Beefsteak, sliced and formed Cheese Onion Strips Buns Frozen	JTM	730 Days @ 0 deg F	2	Case
<b>BOX 1 - 8970-01-586-3289</b>							
<b>CORN</b>	50	3/4 cup	Corn, Canned	Allens	36 months @ 80 deg F	3	#10 cans
<b>HOT SAUCE</b>	1	6 oz Bottle	Hot Sauce	Texas Pete	18 months @ 80 deg F	1	1 - 6 oz btl
	75		Paper Cups, 8 oz	Lighthouse	N/A	3	25 ct. sleeve
	4		Trash Bags, clear	Envision	N/A	4	bags
	1		Gloves	Handguards	N/A	1	10 pk
	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		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>							
<b>PEARS</b>	24	1 each, 4 oz	Pears, Individual Cups	Seneca	18 months @ 80 deg F	24	4 oz cups
<b>MIXED BERRY CARBOHYDRATE ELECTROLYTE BEVERAGE</b>	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Mixed Berry	Sqwincher	24 months @ 80 deg F	1	57 oz pouch
<b>ALMOND CUPCAKES</b>	45	1 EA	Cupcakes, Almond, frosted with Almonds	Caravan	18 months @ 80 deg F	3	15 ct trays
<b>KETCHUP</b>	50	18 gm packet	Ketchup	PPI	12 months @ 80 deg F	2	25 ct bag
	1	2 oz	Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz
<b>COFFEE</b>	30	6 oz	Coffee, Filter Bag, Arabica	S&D	18 months @ 80 deg F	1	1 - 6 oz bag
<b>CREAMERS</b>	12	3 gm pkt	Creamers, Nondairy	Boca Grande (Dixie Crystals)	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-S LUNCH/DINNER MENU 1: 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.  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

B. Desirable Serving Temperatures:

Corn: Maintain at 145° F or above.

C. Cooking/Grilling Instructions:

**Philly Cheese Steak:**

1. Place 24 thawed buns on sheet tray and place in a preheated 350°F oven.
2. Preheat flat top griddle to 350°F.
3. Remove buns from oven (cook time 3-4 minutes).
4. Place 24 frozen steaks and empty the 2 bags of onions on flat top. Cook for approximately 2 minutes, then flip.
5. Cook for additional 2 minutes, then flip steaks and begin breaking apart steaks with a spatula; blending the grilled onions with cooked steak.

Choose one of the following serving methods:

- A. Place shredded Mozzarella cheese in a pan and reserve. Place cooked Philly steak and onion mixture in a separate half pan.
- B. Portion 4 oz. cooked Philly and onion mixture in a heated bun.
- C. Sprinkle 1 oz. of Mozzarella evenly over Philly steak.

OR

- A. Sprinkle contents of the bag of cheese over the steak and onion mixture. (1 bag will cover 12 steaks).
  - B. Open heated bun and place on top of 5 oz. of cooked meat, onion, and cheese mixture.
- Slide spatula under meat to scoop up and flip over into bun. (The cheese will be under the meat and onions in the sandwich).

Corn: 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: Corn

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

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

3. Place square head pan on the bottom of the oVJ filled with 3 quarts of warm water package, based on portion size used.

<b>SHORT ORDER FY14/15 TABLE I</b> <b>LUNCH/DINNER MENU 2 - CHICKEN NUGGETS (BUFFALO &amp; PLAIN)</b>							
Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-586-3290</b>							
BUFFALO CHICKEN CHUNKS	25	6 TO 8 PCS	Chicken, Breast Chunks, Buffalo Glazed, Fully cooked, Frozen	Pilgrims Pride	12 months @ 0 degrees	1	Case
BREADED CHICKEN CHUNKS	25	6 TO 8 PCS	Chicken, Breast Chunks, Breaded, Fully Cooked, Frozen	Pilgrims Pride	12 months @ 0 degrees	1	Case
POTATO WEDGE	50	3.5 OZ	Potato wedge, seasoned	Lamb Weston	24 months @ 0 degrees	2 bags	5.5 lb bags
BROWNIE	48	1 each, 2.5 OZ	Brownie, Espresso, w/ Salted Caramel Frosting, Frozen	SJR	18 months @ 0 deg F	1	case
<b>BOX 1 - 8970-01-586-3291</b>							
CARROTS	50	3/4 cup	Carrots, Canned	Allens	36 months @ 80 deg F	3	#10 cans
HOT SAUCE	1	6 oz Bottle	Hot Sauce	Texas Pete	18 months @ 80 deg F	1	1 - 6 oz btl
	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		Gloves	Handguards	N/A	1	10 pk
	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>							
MIXED FRUIT	24	1 each, 4 oz	Mixed Fruit, Individual Cups	Seneca	18 months @ 80 deg F	24	4 oz cup
	1	2 oz	Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz pack
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
KETCHUP	50	18 gm packet	Ketchup	PPI	12 months @ 80 deg F	2	25 ct bag
BARBECUE SAUCE	50	1 OZ POUCH	Barbecue Sauce	Market Street	12 months @ 80 deg F	1	50 ct bag
HONEY MUSTARD	50	1 OZ POUCH	Honey Mustard	Market Street	12 months @ 80 deg F	1	50 ct bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	S&D	18 months @ 80 deg F	1	1 - 6 oz bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande (Dixie Crystals)	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-S LUNCH/DINNER MENU 2: PREPARATION INSTRUCTIONS

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

Iced Tea Drink: Best served chilled. Need six gallons of water with one envelope.  
Coffee: Boil 1.5 gallons of water. Place filter pouch in water. Boil for 5 minutes.

Carrots: Maintain at 145° F or above.

C. Cooking/Grilling Instructions:

Chicken Chunks

In Conventional Oven at 425 degrees for 10 to 12 minutes  
In Fryer at 350 degrees for 4-5 minutes  
In Pizza Oven at 490 degrees for 5-7 minutes.  
Appliances vary, adjust cook times accordingly

**Potato Wedges:** Deep fry, 2.5 to 2.75 minutes (345-350), Convection oven, 8-9 minutes (400)  
Conventional Oven 16-20 minutes (400), Impingment Oven 7-9 minutes (450)

**Carrots:** Heat 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

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.

**SHORT ORDER FY14/15 TABLE I**  
**LUNCH/DINNER MENU 3 - ITALIAN SAUSAGE SUB**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-586-3292</b>						
ITALIAN SAUSAGE SUB	50 2 each - 2.0 oz	Italian Pork Sausage, Pepper & Onions, Hot Dog Rolls, Deli Style Frozen	Fiabella	18 months @ 0 deg F	1	case
<b>BOX 1 - 8970-01-586-3299</b>						
GREEN BEANS	50 1/2 cup	Green Beans	Allens	36 months @ 80 deg F	2	#10 can
HOT SAUCE	1 6 oz Bottle	Hot Sauce	Texas Pete	18 months @ 80 deg F	1	1 - 6 oz btl
	75	Paper Cups, 8 oz	Lighthouse	N/A	3	25 ct. sleeve
	4	Trash Bags, clear	Envision	N/A	4	bags
	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	Seasoning, Vegetable	Unistel	N/A	1	.75 oz bottle
	1	Gloves	Handguards	N/A	1	10 pk
<b>BOX 1 &amp; 2</b>						
DINING PACKETS	25	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	1	25 ct bag
<b>BOX 2</b>						
PUDDING	24 1 each, 3.5oz fill	Pudding, Chocolate, Individual Cups	Hunt's	18 months @ 80 deg F	24	4 - 3.5 oz cups
	1 2 oz	Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz pack
SPICY MUSTARD	50 5.5 gram packet	Mustard, Spicy	PPI	12 months @ 80 deg F	1	50 ct bag
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
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	S&D	18 months @ 80 deg F	1	1 - 6 oz bag
CREAMERS	12 3 gm pkt	Creamers, Nondairy	Boca Grande (Dixie Crystals)	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-S LUNCH/DINNER MENU 3: PREPARATION INSTRUCTIONS

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

Mixed Berry: Follow directions on package

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

B. Desirable Serving Temperatures:

Green Beans: Maintain at 145° F or above.

C. Cooking/Grilling Instructions: Italian Sausage Subs

-Best Heated from Thawed State –

-Place on heated flat grill, Pan, Oven 350, or barbecue grill for  
3-4 minutes

-Turn over, cook another 2-4 minutes – should be 180 in center

-Sauté peppers and onion on flat grill or sauté pan for two to four mins

-place sausage on hot dog bun with two oz of onions and peppers for each sausage.

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

\*\*Food Safety Notes:

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

**SHORT ORDER FY15 TABLE I**  
**LUNCH/DINNER MENU 4 - ENCHILADAS**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-586-3300</b>						
MEATBALL SUB	50	1 each - 1 sub roll, 4 meatballs, sauce & cheese	Sub Kit, Meatball, Chicken, Frozen	JTM	24 months @ 0 deg F	1 1 case
RASPBERRY CHEESECAKE BITES	48	1 each, 2 oz	Cheesecake Bites, Raspberry, Frozen	The Cheesecake Factory	18 months @ 0 deg F	2 24 ct cases
<b>BOX 1 - 8970-01-586-3302</b>						
SEASONED BLACK BEANS	50	3/4 cup	Black Beans, Seasoned, Canned	Allens	36 months @ 80 deg F	3 #10 can
HOT SAUCE	1	6 oz Bottle	Hot Sauce	Texas Pete	18 months @ 80 deg F	1 1 - 6 oz btl
	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		Gloves	Handguards	N/A	1 10 pk
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 ct. bag
	4		Trash Bags, clear	Envision	N/A	4 bags
<b>BOX 2</b>						
LEMON LIME CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Lemon Lime	Sqwincher	24 months @ 80 deg F	1 57 oz pouch
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	S&D	18 months @ 80 deg F	1 1 - 6 oz bag
SALSA/PICANTE	50	0.5 oz pch	Salsa/Picante, medium	PPI	12 months @ 80 deg F	1 50 ct bags
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande (Dixie Crystals)	12 months @ 80 deg F	1 12 ct bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2 25 ct bag
PEACHES	24	1 each, 4 oz	Peaches in Strawberry Banana flavored light syrup	Del Monte	15 months @ 80 degrees	24 4 oz cups

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

UGR-S LUNCH/DINNER MENU 4: PREPARATION INSTRUCTIONS

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

Lemon Lime: Follow instructions on package

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

B. Desirable Serving Temperatures:

Black Beans: Maintain at 145° F or above.

C. Cooking/Grilling Instructions:

**Meatball Sub: Cook to an internal temperatur of 165°F**

**Black Beans:** Heat 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

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

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

3. Place square head pan on the bottom of the oVJ filled with 3 quarts of warm water package, based on portion size used.

**SHORT ORDER FY14/15 TABLE I  
LUNCH/DINNER MENU 5 - CHICKEN WINGS**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-586-3303</b>						
CHICKEN WINGS	50	3 pieces, approx. 3.8 oz Chicken Wings, Hot, Fully Cooked, Frozen, Glazed, Oven Roasted	Dennis Food Group	12 months @ 0 deg F	3	10 lb case
POTATO WEDGE	50	3.5 OZ Potato wedge, seasoned	Lamb Weston	24 months @ 0 degrees	2 bags	5.5 lb bags
OATMEAL RAISIN COOKIE	48	2 OZ Cookie, Oatmeal Raisin, Individually wrapped	Otis Spunkmeyer	12 months @ 0 deg F	48 eaches	48 eaches
<b>BOX 1 - 8970-01-586-3306</b>						
PEAS & CARROTS	50	¾ cup Peas & Carrots	Libbys	36 months @ 80 deg F	3	#10 can
	1	1.65 oz Salt	Unistel	N/A	1	1.65 oz bottle
	1	.70 oz Pepper	Unistel	N/A	1	.7 oz bottle
HOT SAUCE	1	6 oz Bottle Hot Sauce	Texas Pete	18 months @ 80 deg F	1	1 - 6 oz btl
	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	Gloves	Handguards	N/A	1	10 pk
<b>BOX 2</b>						
PUDDING	24	1 each, 3.5 oz fill Pudding, Vanilla, Individual Cups	Hunt's	18 months @ 80 deg F	24	4 - 3.5 oz cups
KETCHUP	50	18 gm packet Ketchup	PPI	12 months @ 80 deg F	2	25 ct bag
BARBECUE SAUCE	50	1 OZ POUCH Barbecue Sauce	Market Street	12 months @ 80 deg F	1	50 ct bag
HONEY MUSTARD	50	1 OZ POUCH Honey Mustard	Market Street	12 months @ 80 deg F	1	50 ct bag
PINK LEMONADE	100	7.5 oz Powdered Beverage Base, Pink Lemonade	Sqwincher	24 months @ 80 deg F	3	18 oz bag
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
	1	2 oz Butter Granules	Butter Buds	36 months @ 80 deg F	1	2 oz
COFFEE	30	6 oz Coffee, Filter Bag, Arabica	S&D	18 months @ 80 deg F	1	1 - 6 oz bag
CREAMERS	12	3 gm pkt Creamers, Nondairy	Boca Grande (Dixie Crystals)	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-S LUNCH/DINNER MENU 5: PREPARATION INSTRUCTIONS

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

Pink Lemonade: Follow instructions on package

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

### B. Desirable Serving Temperatures:

### C. Cooking/Grilling Instructions:

#### Chicken Wings:

PREPARATION: Appliances vary, adjust accordingly.

CONVECTION OVEN: Preheat oven to 350°F. Place frozen wings on baking sheet and bake for 16-21 minutes.

CONVENTIONAL OVEN: Preheat oven to 400°F. Place frozen wings on a baking sheet and bake for 40-45 minutes.

PIZZA OVEN: Preheat oven to 400°F. Place frozen wings on a baking pan that has been coated with non-stick cooking spray.  
Heat for 14-16 minutes.

Heat fully cooked product to a minimum internal temperature of 140°F.

**Potato Wedges:** Deep fry, 2.5 to 2.75 minutes (345-350), Convection oven, 8-9 minutes (400)

Conventional Oven 16-20 minutes (400), Impingement Oven 7-9 minutes (450)

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

**SHORT ORDER FY14/15 TABLE I**  
**DINNER MENU 6 - STROMBOLI**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/50 Ind	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-604-1372</b>						
PEPPERONI & CHEESE STROMBOLI	50 1 each - 9 oz 3 oz	Stromboli, Pepperoni & Cheese, Frozen; Marinara Sauce	Paulson Brands	18 months @ 0 deg F	2	case
PIE	48 1 each, min 3 oz	Pie, Sweet Potao	Sara Lee	18 months @ 0 deg F	1	case
<b>Box 1 - 8970-01-604-1341</b>						
ITALIAN GREEN BEANS	50 3/4 Cup	Green Beans, Italian	Allens	36 months @ 80 deg F	3	#10 Cans
HOT SAUCE	1 6 oz Bottle	Hot Sauce	Texas Pete	18 months @ 80 deg F	1	1 - 6 oz btl
	1 .25 oz	Italian Seasoning	Unistel	N/A	1	.8 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
	100	Paper Cups, 8 oz	Lighthouse	N/A	4	25 ct. sleeve
	4	Trash Bags, clear	Envision	N/A	4	bags
	50	Tray, 5-Compartment, Paper	Chinet	N/A	2	25 ct. bag
	1	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>						
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
MIXED FRUIT	24 1 each, 4 oz	Mixed Fruit, Individual Cups	Seneca	18 months @ 80 deg F	24	4 oz cup
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
COFFEE	30 6 oz	Coffee, Filter Bag, Arabica	S&D	18 months @ 80 deg F	1	1 - 6 oz bag
CREAMERS	12 3 gm pkt	Creamers, Nondairy	Boca Grande (Dixie Crystals)	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-S LUNCH/DINNER MENU 6: PREPARATION INSTRUCTIONS

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

Peach Iced Tea: Follow directions on canister

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

C. Cooking/Grilling Instructions:

Pepperoni & Provolone Cheese Stromboli

Bake in 350°F oven

o From Frozen: 30 to 40 minutes

o From Thawed 20 to 30 minutes

Cook to 160° F internal temperature and the cheese is completely melted.

Test with thermometer

PC Marinara Sauce

Immerse in hot water until warm to the touch.

100° F to 120° F

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

E. Requires hot water for meal service:

\*\*Food Safety Notes:

3. Place square head pan on the bottom of the oVJ filled with 3 quarts of warm water 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.

**SHORT ORDER FY15 TABLE I  
DINNER 7 HAMBURGER/HOTDOG**

Menu Item	Required Servings	Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/50 Ind.	Container Size
<b>FROZEN/PERISHABLE BOX - 8970-01-604-1347</b>							
GRILLED HAMBURGERS	50	2 each, 3.8-4 oz patty	Beef Patties, Frozen, Fully-Cooked	Advanced Pierre	18 months @ 0 deg F	100	patties
HOT DOGS	50	1 each, 3.2 oz	Hot Dog, Frozen Fully cooked	John Morrell	12 months @ 0 deg F	50	2- 25 packs
APPLE PIE	48	1 each, 4 oz	Apple Pie Slice, individually wrapped	Schwans	12 months @ 0 deg F	1	48 ct case
POTATO WEDGE	50	3.5oz	Potato wedge, Seasoned	Lamb Weston	24 months @ 0 deg F	2	5.5 lb bags
<b>SEMI-PERISHABLE BOX 1 - 8970-01-604-1353</b>							
	75		Paper Cups, 8 oz	Lighthouse	N/A	3	25 ct. sleeve
	4		Trash Bags, Clear	Envision	N/A	4	bags
	1	4 oz	Veg Oil, Butter Flavor	Heartland Mist	12 months @ 80 deg F	1	4 oz bottle
BAKED BEANS	50	1/2 cup	Baked beans, canned	Allens	36 months @ 80 deg F	2	#10 can
	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	1.25 oz	Cinnamon Maple Sprinkles	Unistel	N/A	1	1.25 oz bottle
	2	1.10 oz	Steak Seasoning	Unistel	N/A	2	1.10 oz bottle
	1	.90 oz	Barbecue Spice	Unistel	N/A	1	.9 oz bottle
	1	.70 oz	Minced Onions	Unistel	N/A	1	.7 oz bottle
	1	10 CT	Gloves	Handguards	N/A	1	10 pk
<b>BOX 2</b>							
CHILI	50	1.6 oz	Chili, with beans, Shelf Stable	Ameriqual	24 @ 80° F	1	5# bag
BUTTERSCOTCH PUDDING	24	1 each, 3.5 oz fill	Pudding, Butterscotch, Individual Cups	Hunt's	18 months @ 80 deg F	24	4 - 3.5 oz cups
ALL PURPOSE SAUCE	50	19 gm pouch	Sauce, All Purpose	Buffalo Bob's	24 months @ 80 deg F	2	25 ct bags
MUSTARD	35	5.5 gm pkt	Mustard, prepared	Boca Grande	Note 1	1	35 ct
RELISH	25	9 gm pkt	Relish, Pickle, Sweet	Boca Grande	Note 1	1	25 ct. bag
SALAD DRESSING	25	9 gm pkt	Salad Dressing, mayonnaise type	Boca Grande	Note 2	1	25 ct. bag
KETCHUP	50	18 gm pkt	Ketchup	Boca Grande	Note 1	2	25 ct bags
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
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	Signature Works	N/A	2	25 ct bag
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	S&D	18 months @ 80 deg F	1	1 - 6 oz bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Boca Grande (Dixie Crystals)	12 months @ 80 deg F	1	12 ct bag

UGR-A LUNCH/DINNER MENU 7: PREPARATION INSTRUCTIONS

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

Mixed Berry: Follow directions on canister

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

B. Desirable Serving Temperatures:

Grilled Hamburgers: Maintain at 165° F or above.

Hot Dogs: Maintain at 155 F or above

Potato Wedge: Maintain at 155° F or above.

Chili: Maintain at 160° F or above

C. Cooking/Grilling Instructions:

**Grilled Hamburgers:** Grill 5-7 min over medium heat. Turn halfway through cook time

Convection Oven: Cook at 350 deg F for 7-8 min

Conventional Oven: Cook at 350 deg F for 8-10 min

**Serving Size: 2 Patties, 1 or 2 buns, Yield: 50 servings\***

**Hot Dogs:** Place unopened bags of frozen hot dogs in boiling water for approximately 40 to 45 minutes. Remove and serve, internal temperature should be no less than 155 F

**Chili:** Place pouch in boiling water or steamer/combi oven. Heat to 160 deg F in 20-30 minutes.

**Potato Wedges:** Deep fry, 2.5 to 2.75 minutes (345-350), Convection oven, 8-9 minutes (400)

Conventional Oven 16-20 minutes (400), Impingment Oven 7-9 minutes (450)

**Baked Beans:** Heat baked beans thoroughly, ensuring a minimum product temperature of 145 degrees F or above.

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Steak Seasoning: Hamburgers

Barbeque Seasoning: Baked Beans

Maple Sprinkles: Baked 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.**

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.**

Menu	Box Dimensions			Cube/Box	Boxes/Mod	Cube/Mod	40x48 Pallet	Number Mods/Pallet	Cube/Pallet	Weight	
	L	W	H							Dry	Frozen
SO D1/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	60	XXXXXX
SO D1/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	33
SO D2/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	61	XXXXXX
SO D2/Perishable	19.5	15.5	11.875	2.3	1	2.3	47.78	18	47.78	XXXXX	45
SO D3/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	55	XXXXXX
SO D3/Perishable	19.5	15.5	18.25	3.11	1	3.11	47.78	12	47.78	XXXXX	39
SO D4/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	54	XXXXXX
SO D4/Perishable	19.5	15.5	11.875	2.3	1	2.3	47.78	18	47.78	XXXXX	59
SO D5/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	57	XXXXXX
SO D5/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	42
SO D6/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	58	XXXXXX
SO D6/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	59
SO D7/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	55	XXXXXX
SO D7/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	68