

AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT

2. AMENDMENT/MODIFICATION NO. P00003		3. EFFECTIVE DATE 31 Oct 2013	4. REQUISITION/PURCHASE REQ. NO.	5. PROJECT NO. (If applicable)
6. ISSUED BY	CODE SPM300	7. ADMINISTERED BY (If other than Item 6)		CODE

DLA TROOP SUPPORT
DIRECTORATE OF SUBSISTENCE, BUILDING 6
700 ROBBINS AVENUE
PHILADELPHIA PA 19111-5092
KARLA THOMPCKINS (215) 737-2958

SEE BLOCK 6

8. NAME AND ADDRESS OF CONTRACTOR (No., street, county, State and ZIP Code) SOPAKCO PACKAGING 118 S. CYPRESS STREET MULLENS SC 29574-3004	<input checked="" type="checkbox"/> 9A. AMENDMENT OF SOLICITATION NO.
	<input type="checkbox"/> 9B. DATED (SEE ITEM 11)
	<input checked="" type="checkbox"/> 10A. MODIFICATION OF CONTRACT/ORDER NO. SPM3S1-13-D-Z188
	<input checked="" type="checkbox"/> 10B. DATED (SEE ITEM 13) 10/1/2012

CODE 6D623	FACILITY CODE
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11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS

The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offers is extended, 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:
 (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 ACKNOWLEDGMENT 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 your 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.

12. ACCOUNTING AND APPROPRIATION DATA (If required)

13. THIS ITEM ONLY APPLIES TO MODIFICATION OF CONTRACTS/ORDERS. IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.

CHECK ONE	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.
<input type="checkbox"/>	
<input type="checkbox"/>	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).
<input checked="" type="checkbox"/>	C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF: FAR 52.212-4(C) and DLA TROOP SUPPORT/SOPAKCO EMAILS DATED 22 OCT 2013
<input type="checkbox"/>	D. OTHER (Specify type of modification and authority)

E. IMPORTANT: Contractor is not, is required to sign this document and return _____ copies to the issuing office.

14. DESCRIPTION OF AMENDMENT/MODIFICATION (Organized by UCF section headings, including solicitation/contract subject matter where feasible.)

UGR-A,
ALL TERMS AND CONDITIONS OF SUBJECT CONTRACT REMAIN THE SAME EXCEPT FOR THE FOLLOWING:

- The purpose of this modification is to revise Table 1 (menu and prep instructions).
- Replace current Table 1 with attached Table 1. See following page for summary of changes
- All changes are highlighted.
- NO OTHER CHANGES APPLY.

Except as provided herein, all terms and conditions of the document referenced in Item 9A or 10A, as heretofore changed, remains unchanged and in full force and effect.

15A. NAME AND TITLE OF SIGNER (Type or print)	16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print)
	KARLA THOMPCKINS CONTRACTING OFFICER
15B. CONTRACTOR/OFFEROR	15C. DATE SIGNED
(Signature of person authorized to sign)	
	16B. UNITED STATES OF AMERICA Karla Thompkins (Signature of Contracting Officer)
	16C. DATE SIGNED 31 Oct 2013

SUMMARY SHEET**Menu B1 (fully implemented)**

- B1 Semi-P -Add Perfect Blend Hazelnut and French Vanilla Packets
- delete Heinz Salsa/Picante Sauce

Menu B2 (fully implemented)**Menu B3 (fully implemented)**

- B3 P -delete Lyons Magnus orange juice
- add Lyons Magnus grape juice
- deleted SJR Danish/honey bun
- add SJR Apple Danish/raspberry crumb cake
- B3 Semi-P -add Perfect Blend Hazelnut and French Vanilla Packets

Menu 4 (fully implemented)

- B4 P -delete Lyons Magnus grape juice
- add Lyons Magnus orange juice
- delete Rose Brown and Serve sausages
- add Godshall's turkey bacon
- B4 Semi-P -delete Kelloggs fruit filled Bar
- add Kelloggs Blueberry Pastry Crisp

Menu 5 (fully implemented)

- B5 P -add Advanced Pierre PB@J Grahams
- delete Lyons Magnus orange juice
- add Lyons Magnus grape juice
- B5 Semi-P -delete Heinz Salsa Picante
- add Perfect Blend Hazelnut and French Vanilla Packets

Menu B6 (partially implemented)

- B6 Semi-P -delete Kelloggs oatmeal, golden brown maple
- add Kelloggs strawberry pastry crisps

Menu B7 (partially implemented)

- B7 P -delete Lyons Magnus grape juice
- add Lyons Magnus orange juice

B7 Semi-P -add Perfect Blend Hazelnut and French Vanilla Packets

Menu D1 (fully implemented)

D1 P -delete Love & Quiches Dulce De Leche cake
-add SJR cornbread mini loaves

D1 Semi-P -delete Hunts brown gravy
-add Sterling Foods carrot cake

Menu D2 (partially implemented)

D2 P -delete JTM brocolli, rice cheese casserole
-add Sunrise Foods stir fry vegetables
D2 Semi- P -add Perfect Blend Hazelnut and French Vanilla Packets

Menu D3 (partially implemented)

D3 P - delete SJR cornbread
-add JTM Mexican cheese sauce
-add Love & Quiches Dulce de Leche cake
D3 Semi-P -delete Precision/Milani cheese sauce
-delete AM Pasta macaroni & cheese
-delete sterling almond cakes
-add Ultra Grain / JW Swank macaroni

Menu D4 (fully implemented)

D4 Semi-P -add Perfect Blend Hazelnut and French Vanilla Packets

Menu D5 (fully implemented)

D5 Semi-P -delete Indian Harvest jasmine rice
-add R & T Consulting brown rice
-add Seneca carrots

Menu 6 (fully implemented)

D6 Semi-P -add Perfect Blend Hazelnut and French Vanilla Packets

Menu D7 (fully implemented)

Menu D8 (fully implemented)

D8 Semi-P -add Perfect Blend Hazelnut and French Vanilla Packets

Menu D9 (partially implemented)

D9 Semi-P -delete AM pasta spaghetti
-add Ultra Grain whole wheat spaghetti

Menu D10 (fully implemented)

D10 P -add JTM rojo sauce
D10 Semi-P -add Bush Black Beans
-delete Uncle Ben's Mexican rice
-add Nuchoice Foods brown rice
-add Perfect Blend Hazelnut and French Vanilla Packets

Menu D11 (FY13 menu)**Menu D12 (fully implemented)**

D12 P -add JTM broccoli, rice, and cheese
-delete Hill Country chocolate bar
-add Hill Country Ooey Goey chocolate bar
D12 Semi-P -add Perfect Blend Hazelnut and French Vanilla Packets

Menu D13 (fully implemented)

D13 P -delete Sterling cookies and cream cake
-add Love & Quiches pumpkin spice cake

Menu D14 (fully implemented)

D14 Semi-P -add Perfect Blend Hazelnut and French Vanilla Packets

B1	Brk Menu 1	Breakfast Wrap/Chicken Sausage
B2	Brk Menu 2	Turkey Bacon/Chicken Fillet
B3	Brk Menu 3	Steak/Sausage, Egg & Cheese Pita
B4	Brk Menu 4	Turkey Bacon /Steak, Egg, & Cheese Taquitto
B5	Brk Menu 5	Chicken Sausage Patty/French Toast Taquitto
B6	Brk Menu 6	Breakfast Burritos (Egg & Cheese; Egg, Turkey Sausage & Cheese)
B7	Brk Menu 7	Turkey Sausage Links/ Chicken Bacon
D1	Lun/Din Menu 1	Beef Barbacoa/Pulled BBQ Chicken
D2	Lun/Din Menu 2	Beef Bulgogi/ Meatloaf
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	Sirloin Beef with Peppercorn 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 FY14 TABLE I
BREAKFAST MENU 1 - BREAKFAST WRAP/CHICKEN SAUSAGE PATTY

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6726						
ORANGE JUICE	50	¾ cup	Juice, 100% Orange, Frozen Concentrate, Fortified	LYONS MAGNUS	24 months 0 deg	3 1qt CARTON
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-0deg	1 50ct CASE
CHICKEN SAUSAGE PATTY	25	2 each - 2 oz	Sausage, Chicken, Patties, Frozen	OMNI	12 months-0deg	1 50ct CASE
BISCUITS	50	1 each	Biscuit, Wholegrain , frozen	RALCORP	12 months-0deg	1 50ct CASE
MONKEY BITES, CINNAMON	48	1.7 oz	Cinnamon Rolls, Mini, Frozen,	BRIDGEFORD	12 months-0deg	3 18ct TRAY
BOX 1 - 8970-01-525-6344						
EGGS	50	½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36 months	1 50ct CASE
JALAPENO SLICES	25	1.0 oz pct	Jalapeno, Sliced, Shelf-Stable	KAISER	18 months	1 25ct PACK
TOASTER PASTRY	50	1 each	Toaster Pastry, Blueberry, Frosted, Individually Wrapped, 1.8 oz	KELLOGGS	12 months	1 50ct
KETCHUP	25	18 gm pkt	Ketchup	HEINZ	NOTE1	1 25ct PACK
GRAPE JELLY	25	½ oz pch	Jelly, Grape	HEINZ	12 months	1 25ct PACK
CHILE LIME HOT SAUCE	1	12 oz bottle	Hot Sauce, Chile Lime	FRANKS	24 months	1 12oz
	1	2 oz	Butter Granules	BUTTER BUDS	36 months	1 2ozPACK
	100		Paper Cups, 8 oz	LIGHTHOUSE	NA	4 25ct PACK
BOX 2						
HASH BROWNS	50	2/3 cup	Potatoes, Shredded, Hash Brown Mix, Dehydrated	BAF/GOLDEN GRIDDLE	15 months	1 40.5oz CARTON
OATMEAL	8	1 each	Oatmeal, Instant, Golden Brown Maple, Individual packets	KELLOGGS	12 months	1 8ctPACK
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1 6oz PACK
CAPPUCCINO	20	1 each	Cappuccino Beverage Powder, TFF, French Vanilla	OLD GLORY	12 months	1 20ct PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1 12ct PACK
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2 25ct PACK
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 months	1 split case 24 ct
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1 4ct ROLL
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz
	1	4 oz	Oil, Vegetable, Butter Flavor	HEARTLAND	12 months	1 4oz Bottle
	1	10 CT	Gloves	HANDGUARDS	NA	1 10ct PACK

UGR-A BREAKFAST MENU 1: PREPARATION INSTRUCTIONS

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

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

B. Desirable Serving Temperatures:

Wrap Kit: 135 F and above

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

Hash Brown: Maintain at 145 F or above

Dehydrated Eggs: Maintain at 145 F or above

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

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

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 FY14 TABLE I
BREAKFAST MENU 2 - CHICKEN FILLET/TURKEY BACON

Menu Item	Require Servings and Size	Food/Ingredients/Supplies	Brands	Warranted Shelf Life (Mos)	Issue/ 50 Ind.	Container Size
FROZEN/ PERISHABLE BOX - 8970-01-525-6729						
APPLE JUICE	50	¾ cup	Juice, 100% Apple, Frozen Concentrate, Fortified	LYONS MAGNUS	24months-0deg	3 1qt CARTON
CHICKEN BREAKFAST FILLET	50	1 piece, 2 oz avg	Chicken Breast Fillet, Breakfast	PILGRIMS	12months-0deg	1 10lb CASE
TURKEY BACON	35	2 slices	Bacon, Turkey, Frozen	GODSHALLS	24months-0deg	1 3 lb pack
BISCUITS	50	1 each	Biscuit, Wholegrain , Frozen	RALCORP	12months-0deg	1 50ct CASE
MIXED BERRY BAR	48	1 slice	Bar, Mixed Berry, Frozen, Thaw & Serve	HILL COUNTRY	14months-0deg	1 48ct case
BOX 1 - 8970-01-525-6366						
EGGS	50	½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36 months	1 50ct CASE
HOMINY GRITS	50	2/3 cup	Hominy Grits, White, Quick	Ralston	24 months	2 24oz BOX
BLUEBERRY MUFFIN	45	1 each, 2.3 oz	Muffin, Blueberry, Shelf-Stable	STERLING	18 months	3 15ct TRAY
KETCHUP	25	18 gm pkt	Ketchup	HEINZ	NOTE1	1 25ct PACK
STRAWBERRY JAM	25	½ oz pch	Jam, Strawberry	HEINZ	12 months	1 25ct PACK
HONEY	36	40 gm pouch	Honey	MARKET ST	1 2months	1 36ct PACK
	100		Paper Cups, 8 oz	LIGHTHOUSE	NA	4 25ct PACK
HOT SAUCE	4	.75oz bottle	Hot Sauce	FRANKS	18 months	4 .75oz
BOX 2						
BISCUIT GRVY	50	2 oz	Gravy, biscuit, instant, TFF	DC BRANDS	12 months	1 24ozPACK
SUGAR FREE CAFFEINATED CRANBERRY JUICE	30	1 each	Powdered drink mix, Cranberry Juice, Caffeinated, with non nutritive sweetener	BAY VALLEY	24 months	1 30ctPACK
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1 6oz PACK
COCOA	10	1 each	Cocoa Beverage Powder, TFF	OLD GLORY	12 months	1 10ct PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1 12ct PACK
	1	2 oz	Butter Granules	BUTTER BUD	36 months	1 2oz PACK
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2 25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1 4ct ROLL
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz
	1	4 oz	Oil, Vegetable, Butter Flavor	HEARTLAND	12 months	1 4ozBOTTLE
	1	10 CT	Gloves	HANDGUARD	NA	1 10ct PACK

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

UGR-A BREAKFAST MENU 2: PREPARATION INSTRUCTIONS

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

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

B. Desirable Serving Temperatures:

Grits: Maintain at 145 F or above
Dehydrated Eggs: Maintain at 145 F or above
Chicken Fillet: Maintain at 150 F or above
Turkey Bacon: Maintain at 130° F or above.
Cheese Sauce: Maintain at 160 deg F or above

C. Cooking/Grilling Instructions:

Turkey Bacon:

From Thawed - Place on a sheet pan and place in convection oven at 350 deg F for approx 10-12 minutes. Product is fully cooked and needs to be warmed to 130 deg F or higher to obtain best flavor.

From Frozen - Place on a sheet pan and place in convection oven at 350 deg F for approx 12-15 minutes. Product is fully cooked and needs to be warmed to 130 deg F or higher to obtain best flavor.

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

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

Convection Oven @ 350 F 13 -15 Minutes if thawed or 22-24 if frozen

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

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

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 TABLE I
BREAKFAST MENU 3 - STEAK & EGGS/PORK SAUSAGE, EGG & CHEESE PITA

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size	
FROZEN/PERISHABLE BOX - 8970-01-525-6733							
GRAPE JUICE	50	¼ cup	Juice, 100% Grape, Frozen Concentrate, Fortified	LYONS MAGNUS	24 months-0deg	3	1qt CARTON
STEAK	50	5.5 oz	Steak, Beef, Breakfast, Uncooked, Frozen	QUANTUM	18 months-0deg	1	50ct CASE
PEPPERS & ONIONS	40	1/4 cup, 2 oz	Peppers & Onions, Frozen	SIMPLOT	18 month-0deg	2	2.5lb BAG
SAUSAGE, EGG & CHEESE PITA	24	4 oz	Pork Sausage, Egg, & Cheese Pita, Frozen	FESTA FOODS	12 months-0deg	1	6.8lb CASE
Apple Danish	24 each	1 each, 3.5 oz	Apple Danish, Frozen	SJR	14 months-0deg	1	24 ct
RASPBERRY CRUMB CAKE	24 each	1 each, 2 oz	Crumb Cake, Raspberry, Frozen, Thaw & Serve	SJR	14 months-0deg	1	24 ct
BOX 1 - 8970-01-525-6370							
EGGS	50	½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36months	1	50ct CASE
HASH BROWNS	50	2/3 cup	Potatoes, Shredded, Hash Brown Mix, Dehydrated	BAF/GOLDEN GRIDDLE	15months	1	40.5oz CARTON
FRENCH TOAST COOKIE	50	1 each, 1.76 oz package	Cookie, French Toast, Bite Size, Individually Packaged	KELLOGGS	12 months	50	1.76oz PACK
OATMEAL	8	1 each	Oatmeal, Instant, Apple Cinnamon, Individual packets	KELLOGGS	12 months	1	8ctPACK
	100		Paper Cups, 8 oz	LIGHTHOUSE	NA	4	25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
JALEPENO SLICES	25	1.0 oz pkt	Jalapeño, Sliced, Shelf-Stable	KAISER	18 months	1	25ct PACK
BOX 2							
KETCHUP	25	18 gm pkt	Ketchup	HEINZ	NOTE 1	1	25ct PACK
GRAPE JELLY	25	½ oz pch	Jelly, Grape	HEINZ	12 months	1	25ct PACK
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18 months	4	.75oz BOTTLE
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1	6oz PACK
CAPPUCCINO	20	1 each	Cappuccino Beverage Powder, Irish Cream, TFF	OLD GLORY	12months	1	20ct PACK
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 months	1	24 count
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRAND	18 months	1	12ct PACK
ALL PURPOSE SAUCE	50	19 gm pouch	Sauce, All Purpose	BOBS	24 months	2	25ct PACK
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1	.70 oz	Onions, Minced, Dehydrated	UNISTEL	NA	1	.70oz
	1	1.10 oz	Seasoning, Steak	UNISTEL	NA	1	1.10oz
	1	1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1	.70oz
	1	4 oz	Oil, Vegetable, Butter flavor	HEARTLAND	12 months	1	4oz BOTTLE
	1	10 CT	Gloves	HANDGUARD	NA	1	10ct PACK

UGR-A BREAKFAST MENU 3: PREPARATION INSTRUCTIONS

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

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

B. Desirable Serving Temperatures:

- Breakfast Steak/Pepper & Onions: Maintain at 165° F or above.
- Dehydrated Eggs: Maintain at 145 F or above
- Bacon: Maintain at 155° F or above.
- Danish/Raspberry Crumb Cake: Thaw and serve.
- Hash Brown: 145 F or above

C. Cooking/Grilling Instructions:

- Sausage, Egg and Cheese Pita:** Convection Oven 300 degrees 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:**

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 TABLE I
BREAKFAST MENU 4 - STEAK, EGG & CHEESE TAQUITTO/TURKEY BACON

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6735						
ORANGE JUICE	50	¾ cup	Juice, 100% Orange, Frozen Concentrate, Fortified	LYONS MAGNUS	24 months	3 1qt CARTON
STEAK, EGG, & CHEESE TAQUITTO	24	1 each, 2.9 oz	Taquitto, Steak, Egg & Cheese, Frozen	RUIZ	12 months	1 24ct CASE
TURKEY BACON	35	2 slices	Bacon, Turkey, Frozen	Godshall's	24 months 0 degree	1 3 lb pack
POTATO PANCAKE	50	4 pcs, 2.6 oz	Potato Pancake, Frozen	McCAIN	540 days	3 3#BAG
CINNAMON STREUSEL COFFEE CAKE	48	1 piece, 1.7 oz	Coffee Cake, Cinnamon Streusel, Frozen, Thaw & Serve	HILL COUNTRY	12 months	1 48ct CASE
BOX 1- 8970-01-525-6372						
EGGS	50	½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36 months	1 50ct CASE
HOMINY GRITS	50	2/3 cup	Hominy Grits, White, Quick	Ralston	24 months	2 24oz BOX
BLUEBERRY PASTRY CRISP	48	1 pkt each	Pastry Crisp, Blueberry	Kellogg	15 months	6 9ct boxes
KETCHUP	25	18 gm pkt	Ketchup	HEINZ	NOTE1	1 25ct PACK
GRAPE JELLY	25	½ oz pch	Jelly, Grape	HEINZ	12 months	1 25ct PACK
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18 months	4 .75oz BOTTLE
	1	2 oz	Butter Granules	BUTTER BUD	36 months	1 2oz PACK
	100		Paper Cups, 8 oz	LIGHTHOUSE	NA	4 25ct PACK
BOX 2						
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1 6oz PACK
COCOA	10	1 each	Cocoa Beverage Powder, TFF	OLD GLORY	12 months	1 10ct PACK
CREAMERS	12	3 gram pkt	Creamers, Nondairy,	DC BRAND	18 months	1 12ct Pack
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2 25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1 4ct ROLL
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz
	1	4 oz.	Oil, Vegetable, Butter Flavor	HEARTLAND	12 months	1 4oz BOTTLE
	1	10 CT	Gloves	HANDGUARD	NA	1 10ct PACK

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 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:

Turkey Bacon: 130 degrees F

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

Potato Pancake: 130 degrees F

C. Cooking/Grilling Instructions:

Turkey Bacon:

From Thawed - Place on a sheet pan and place in convection oven at 350 deg F for approx 10-12 minutes. Product is fully cooked and needs to be warmed to 130 deg F or higher to obtain best flavor.

From Frozen - Place on a sheet pan and place in convection oven at 350 deg F for approx 12-15 minutes. Product is fully cooked and needs to be warmed to 130 deg F or higher to obtain best flavor.

Ranchero Beef Tornado: **Conventional Oven:** Place product in pan or cookie sheet. Cook @ 350 deg F for 25 min if frozen and 20 min if thawed

Deep Fryer: Thaw product before deep frying. Place in oil heated to 375 deg F for 1 min 45 sec

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

Potato Pancake:

Convection Oven: Preheat oven to 425F. Spread Pancakes evenly on a shallow baking pan. Bake for 6 to 9 minutes.

Deep Fry: Fill Basket 1/3 full (1 lb) with frozen pancakes. Deep fry at 350 F. for 1 3/4 to 2 1/4 minutes.

Griddle: Preheat griddle to 350 F. Spread 3 tablespoons of oil over griddle. Carefully add a thin layer of frozen pancakes. Fry for 14 to 17 minutes, turning once for uniform cooking

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:

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 TABLE I
BREAKFAST MENU 5 - CHICKEN SAUSAGE PATTY & BISCUITS**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6813						
GRAPE JUICE	50 ¾ cup	Juice, 100% Grape, Frozen Concentrate, Fortified	LYONS MAGNUS	24 months	3	1qt CARTON
CHICKEN SAUSAGE PATTY	50 2 each - 2 oz	Sausage, Chicken, Patties, Frozen	OMNI	12 months	2	50ct CASE
BISCUITS	50 1 each	Biscuit, Wholegrain , frozen, thaw and serve	RALCORP	12 months	1	50ct CASE
FRENCH TOAST TAQUITTO	48 1 each, 2.9 oz	Taquitto, French Toast, Frozen	RUIZ	12 months	2	24ct CASE
PEANUT BUTTER & JELLY GRAHAMS	48 1 each	Peanut Butter and Jelly Graham Sandwich, Frozen	Advanced Pierre	12 months	48	48
BOX 1- 8970-01-525-6377						
EGGS	50 ½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36 months	1	50ct CASE
HASH BROWNS	50 2/3 cup	Potatoes, Shredded, Hash Brown Mix, Dehydrated	BAF/GOLDEN GRIDDLE	15months	1	40.5oz CARTON
TOASTER PASTRY	50 1 each	Toaster Pastry, Brown Sugar Cinnamon, Whole Grain, Frosted, Individually Wrapped, 1.76 oz	KELLOGGS	12 months	1	50ct
	100	Paper Cups, 8 oz	LIGHTHOUSE	NA	4	25ct PACK
STRAWBERRY JAM	25 ½ oz pch	Jam, Strawberry	HEINZ	12 months	1	25ct PACK
HOT SAUCE	4 .75 oz bottle	Hot Sauce	FRANKS	18 months	4	.75oz BOTTLE
BOX 2						
JALEPENO SLICES	25 1.0 oz pkt	Jalepeno, Sliced, Shelf-Stable	KAISER	18 months	1	25ct PACK
COFFEE	30 6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1	6oz PACK
PANCAKE SYRUP	24 1½ oz pch	Syrup, Pancake, Imitation Maple	MARKET STREET	24 months	1	24ct PACK
COCOA	10 1 each	Cocoa Beverage Powder, TFF	OLD GLORY	12 months	1	10ct PACK
CREAMERS	12 3 gm pkt	Creamers, Nondairy	DC BRAND	18 months	1	12ct PACK
CREAMERS	24 1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 months	1	24 ct Pack
JALAPENO CATSUP	35 1 each	Catsup, Jalapeno	HEINZ	12 months	1	35ct PACK
	50	Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	4	Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1 1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1 .70 oz	Pepper	UNISTEL	NA	1	.70oz
	1 .70 oz	Onions, Minced, Dehydrated	UNISTEL	NA	1	.70oz
	1 4 oz	Oil, Vegetable, Butter flavor	HEARTLAND	12 months	1	4oz BOTTLE
	1 10 CT	Gloves	HANDGUARDS	NA	1	10ct PACK

UGR-A BREAKFAST MENU 5: PREPARATION INSTRUCTIONS

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

Grape 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
Chicken Sausage Patty: Maintain at 165° F or above.
Omelet Kit: Maintain at 155 F or above

C. Cooking/Grilling Instructions:

Chicken Sausage Patty

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 each one.

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

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

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

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

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 FY14 TABLE I
BREAKFAST MENU 6 - BURRITOS - EGG & CHEESE; EGG, TURKEY SAUSAGE, AND CHEESE

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6740						
BURRITOS- EGG & CHEESE	25 EACH EGG & CHEESE	1 each	Burritos - Egg & Cheese	Baja Foods	12 months	1 9.375 lbs
BURRITOS- EGG, SAUSAGE & CHEESE	25 EACH EGG, SAUSAGE & CHEESE	1 each	Burritos - Turkey Sausage & Cheese, Frozen	Baja Foods	12 months	1 9.375 lbs
FRENCH TOAST	50	1 each, 3.25 oz	French Toast, Whole Grain, Frozen	MICHAEL FOOD	12 months	1 52ct CASE
FRUIT PUNCH	50	3/4 cup	Fruit Punch, 100%, Blend, Concentrate	LYONS MAGNUS	24 months	3 1qt CARTON
DONUT STICK	48	1 each, 2.5 oz	Donut Stick, Frozen, Thaw & Serve	SJR	12 months	1 48ct CASE
BOX 1 - 8970-01-525-6389						
EGGS	50	½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36 months	1 50ct CASE
STRAWBERRY PASTRY CRISPS	48	1 eah	Pastry Crisps, Strawberry, Shelf Stable	Kellogg's	15 months	6 9 ct boxes
HASH BROWNS	50	2/3 cup	Potatoes, Shredded, Hash Brown Mix, Dehydrated	BAF/GOLDEN GRIDDLE	15 months	1 40.5oz CARTON
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18 months	4 .75oz
CAPPUCCINO	20	1 each	Cappuccino Beverage Powder, French Vanilla, TFF	OLD GLORY	12 months	1 20ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK
	100		Paper Cups, 8 oz	LIGHTHOUSE	NA	4 25ct PACK
BOX 2						
SUGAR FREE CAFFEINATED APPLE JUICE	30	1 each	Powdered drink mix, Apple Juice, Caffeinated, with non nutritive sweetener	BAY VALLEY	24 months	1 30ct
PANCAKE SYRUP	48	1½ oz pch	Syrup, Pancake, Imitation Maple	THERMOPAC	24 months	2 24ct PACK
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1 6oz PACK
KETCHUP	25	18 gm pkt	Ketchup	HEINZ	NOTE1	1 25ct PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRAND	18 months	1 12ct PACK
GRAPE JELLY	25	½ oz pch	Jelly, Grape	HEINZ	12 months	1 25ct PACK
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2 25ct PACK
	4		Trash Bags, Clear	ENVISION	NA	1 4ct ROLL
	1	.70 oz	Onions, Minced, Dehydrated	UNISTEL	NA	1 .70oz
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz
	1	4 oz	Oil, Vegetable, Butter flavor	HEARTLAND	12 months	1 4oz BOTTLE
	1	2 oz	Butter Granules	BUTTER BUD	36 months	1 2oz PACK
	1	10 CT	Gloves	HANDGUARD	NA	1 10ct PACK

UGR-A BREAKFAST MENU 6: PREPARATION INSTRUCTIONS

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

Fruit 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
Burrito: 165 degrees F

French Toast Maintain at 165 ° F

C. Cooking Instructions:

Burrito: Convection Oven: From Frozen; (25/30 minutes at 300 degrees F or internal temp of 165 degrees F
From Thaw: 15/20 minutes at 300 degrees F or internal temp of 165 degrees F

French Toast Convection Oven @ 325 degrees F. Place single layer of Cinnamon Glazed French Toast on a baking sheet, icing side up
Cover pan tightly with foil. Bake until thoroughly heated. Thawing: Not Recommended Frozen: 12-16 min.
Conventional Oven: Preheat oven to 350 degrees F. Place single layer of Cinnamon Glazed French Toast on a baking sheet, icing side up. Bake
until thoroughly heated. Thawing: Not Recommended Frozen: 15-20 min.

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:

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 FY13 TABLE I							
BREAKFAST MENU 7 - CHICKEN BACON & TURKEY SAUSAGE LINKS							
Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind	Container Size	
FROZEN/PERISHABLE BOX - 8970-01-525-6744							
ORANGE JUICE	50	¾ cup	Juice, 100% Orange, Frozen Concentrate, Fortified	LYONS MAGNUS	24 months	3	1qt CARTON
TURKEY BACON	50	2 slices	Bacon, Turkey, Frozen	Godshall's	24 mo 0 degrees	1	5lb pack
BROWN & SERVE SAUSAGES	33	3 each	Sausage, Turkey, Brown & Serve, Frozen, Precooked	ROSE	12 months	1	100 ct case
BISCUITS	50	1 each	Biscuit, Wholegrain , frozen, thaw and serve	RALCORP	12 months	1	50ct CASE
BAGEL	48	1 each, 3 oz	Cinnamon Bagel w/ Apple Filling, Frozen, Individually Wrapped	SJR	24 months	1	48ct CASE
Box 1 - 8970-01-525-6720							
EGGS	50	½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36 months	1	50ct CASE
BISCUIT GRVY	50	2 oz	Gravy, biscuit, instant, TFF	DC BRAND	12 months	1	24oz
TOASTER PASTRY	50	1 each	Toaster Pastry, Strawberry, Whole Grain, Frosted, Individually Wrapped, 1.8 oz	KELLOGGS	12 months	1	50ct CASE
KETCHUP	25	18 gm pkt	Ketchup	HEINZ	NOTE1	1	25ct PACK
STRAWBERRY JAM	25	½ oz pch	Jam, Strawberry	HEINZ	12 months	1	25ct PACK
CHILE LIME HOT SAUCE	1	12 oz bottle	Hot Sauce, Chile Lime	FRANKS	24 months	1	12oz Bottle
	1	2 oz	Butter Granules	BUTTER BUD	36 months	1	2oz
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1	6oz PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRAND	18 months	1	12ct PACK
	100		Paper Cups, 8 oz	LIGHTHOUSE	NA	4	25ct PACK
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 mo	1 split case	24 ct
	4		Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1	1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1	.70oz
BOX 2							
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
HOMINY GRITS	50	2/3 cup	Hominy Grits, White, Quick	Ralston	24 months	2	24oz BOX
	1	4 oz	Oil, Vegetable, Butter flavor	HEARTLAND	12 months	1	4oz BOTTLE
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
COCOA	10	1each	Cocoa Beverage Powder, TFF	Old Glory	12 months	1	10 pack
	1	10 CT	Gloves	HANDGUARD	NA	1	10ct PACK

UGR-A BREAKFAST MENU 7: PREPARATION INSTRUCTIONS

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

- Orange Juice Concentrate: Best served chilled. Needs 7 quarts of water
- 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: 145° F or above.
- Dehydrated Eggs: Maintain at 145 F or above
- Turkey Bacon: 160° F or above.
- Turkey 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
- Coventional Oven @ 400 F 11-13 Minutes if thawed or 18 - 20 if frozen

Turkey Bacon:

From Thawed - Place on a sheet pan and place in convection oven at 350 deg F for approx 10-12 minutes. Product is fully cooked and needs to be warmed to 130 deg F or higher to obtain best flavor.

From Frozen - Place on a sheet pan and place in convection oven at 350 deg F for approx 12-15 minutes. Product is fully cooked and needs to be warmed to 130 deg F or higher to obtain best flavor.

Turkey Sausage Links

Oven Method- place Turkey Links down-on to a baking pan and bake 5 minutes at 350 degrees or until slightly brown.

Flat top grill method- place Turkey Links on a flat top 350 degree grill until Slightly brown.

Once Turkey Links are fully cooked, carefully remove it from the baking pan or grill and enjoy
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)

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 TABLE I
LUNCH/DINNER MENU 1 - Pulled BBQ Chicken/Beef Barbacoa

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size	
FROZEN/PERISHABLE BOX - 8970-01-525-6813							
BBQ CHICKEN	25	5 oz	Chicken, pulled, BBQ, Boil-in-Bag, Frozen	Chandler	12 months	2	5#BAG
BEEF BARBACOA	25	3.5 oz	Beef, Barbacoa Style, Boil-in-Bag, Frozen	HORMEL/USFOOD	12 months	1	5#BAG
SWEET BUTTER SAUCE	50	3-8 oz pkt	Sauce, Sweet Butter for corn, Frozen	Cuisine Solutions/The Spice Guild	12 months	3	8oz Pouch
CORNBREAD	24	1 each, 2 oz	Cornbread, mini loaves, 24 ct plain	SJR	24 months	1	24 ct
CORNBREAD	24	1 each, 2 oz	Cornbread, mini loaves, 24 ct jalapeno	SJR	24 months	1	24 ct
BOX 1 - 8970-01-525-6783							
CORN	50	3/4 Cup	Com, Canned	SENECA/LIBBY	36 months	3	#10 CAN
CARROT CAKE	48	1 each, 2.3 oz	Cake, Carrot, with cream cheese icing, shelf satble	Sterling Foods	12 months	3	18 ct Trays
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18 months	4	.75oz BOTTLE
	1	1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1	.70oz
	1	2 oz	Butter Granules	BUTTER BUD	36 months	1	2oz PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	1	10 CT	Gloves	HANDGUARD	NA	1	10ct PACK
BOX 2							
HERB & BUTTER MASHED POTATOES	50	½ cup	Potatoes, Herb & Butter, instant	IDAHOAN	24 months	3	16oz BAG
LEMON LIME CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Lemon Lime	SQWINCHER	24 months	1	6gal YIELD
SUGAR FREE VARIETY PACK TEAS	24	1 each	Powdered Beverage, Assorted Teas with non nutritive sweetener	4C	24 months	1	24ct
CHOCOLATE PUDDING	24	1 each, 3.5 oz fill	Pudding, Chocolate, Individual Cups	HUNTS	12 months	24	3.5oz CUP
PEANUT BUTTER & GRAPE JELLY	12	1.12 oz pb pch 1 oz jelly pch	Peanut Butter and Grape Jelly Twin Packs	MARKET STREET	24 months	1	12ct PACK
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1	6oz PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRAND	18 months	1	12ct PACK
ALL PURPOSE SAUCE	50	19 gm pouch	Sauce, All Purpose	BOBS	24 months	2	25ct PACK
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1	4ct ROLL

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.
Cornbread: thaw and serve

B. Desirable Serving Temperatures:

pudding: Chill, if possible.
BBQ Chicken: Maintain at 155° F or above
Beef Barbacoa: Maintain at 155° F or above
Herb and Butter Potatoes: Maintain at 145° F or above
Corn: maintain at 145° F or above
Mashed Potatoes: maintain at 145 °F or above

C. Cooking/Grilling Instructions:

BBQ Chicken: Defrost in refrigeration 48 hours. Heat Boil in bag in boiling water or steamer 30 minutes.
May be heated out of bag in covered pan at 350° F until internal temp is 160° F

Beef Barbacoa: Defrost in refrigeration 48 hours. Heat Boil in bag in boiling water or steamer 30 minutes.

Sweet Butter for Corn: Pour contents from #10 can of corn into a stove top pot. Do not drain water, add 1 pouch of seasoning per can of corn. Whisk all ingredients together and bring to boil. Mix well serve in heat safe dish.

Mashed Potatoes: Add one pouch of potatoes all at once to 1/2 gallon boiling water using spoon or wire whip to distribute evenly and wet all potatoes. Place on steam table and serve. For creamier potatoes add more water.

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 FY13 TABLE I							
LUNCH/DINNER MENU 2 - BEEF BULGOGI/MEATLOAF							
Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size	
FROZEN/PERISHABLE BOX - 8970-01-525-6815							
MEATLOAF	25	1 each, 8.0 oz meatloaf w/4 oz sauce	Meatloaf, with Sauce, Frozed, fully cooked.Boil in bag	Quantum	18 months	1	25 ct CASE
BEEF BULGOGI	25	1 3/4 cups	Beef Bulgogi, Frozen, Fully cooked, Boil-in-Bag	Sunrise Foods	18 months	1	15.75 # Case
STIR FRY VEGETABLES	50	3/4 cups	Vegetables, Mixed, Stir Fry	Sunrise Foods	18 months	1	15# case
WHOOPIE PIE CAKE	48	1.7 oz	Cake, Whoopie Pie, Choc Cake with Marshmallow Frosting, Frozen, Pre-Sliced, Thaw & Serve	Sterling	12 months	2	24ct TRAY
BOX 1 - 8970-01-525-6785							
PRIMAVERA RICE	50	1/2 cup	Rice, Primavera blend	NEW CHOICE	24 months	2	36oz PACK
JALEPEN0 SLICES	25	1.0 oz pkt	Jalepeno Slices, Shelf-Stable	KAISER	18 months	1	25ct PACK
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1	6oz PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRAND	18 months	1	12ct PACK
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 months	1	24 ct pack
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1	2 oz	Butter Granules	BUTTER BUD	36 months	1	2oz PACK
	1	10 CT	Gloves	HANDGUARD	NA	1	10ct PACK
BOX 2							
CRISP RICE AND MARSHMALLOW BAR	40	1 each, 1.3 oz	Bar, Crisp rice and marshmallow, Individually Wrapped	KELLOGGS	12 months	2	20ct PACK
PEACHES	24	1 each, 4 oz	Peaches, Individual Cups	DELMONTE	15 months	24	4oz CUP
PINK LEMONADE	100	7.5 oz	Beverage Base, Powder, Lemonade	SQWINCHER	24 months	3	18 oz Bag
SUGAR FREE VARIETY PACK BEVERAGES	24	1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 months	1	24ct
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
ALL PURPOSE SAUCE	50	19 gm pouch	Sauce, All Purpose	BOBS	24 months	2	25ct PACK
	1	1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1	.70oz
	1	.75 oz	Seasoning, Vegetable	UNISTEL	NA	1	.75oz

UGR-A LUNCH/DINNER MENU 2: PREPARATION INSTRUCTIONS

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

Lemonade Concentrate: Best served chilled. Need 7 quarts of water.

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

B. Desirable Serving Temperatures:

Stir Fry Vegetables: 165 ° F

Peaches: Chill, if possible.

Whoopie Pie Cake: Thaw and serve.

Beeg Bulgogi 165° F

Meatloaf: 165 ° F

C. Cooking/Grilling Instructions:

Primavera Rice

Stove top: Bring 6 quarts of water or stock to boil, Stir in 6 pounds of rice, reduce heat and simmer covered. Check for doneness at 12 minutes as rice may need more time depending on altitude and equipment.

Convectional Cooking: Place 6 pounds of rice into a two inch full hotel pan. Add 4 1/2 quarts water or stock and cover with parchment paper then foil. Cook at 350 degrees, check for doneness in 20 minutes as rice may need more time.

Beef Bulgogi:

Warm Vegetables for 1 minute using hot water or steam DO NOT COOK

Heat Beef for 1 minute using hot water or steam

Heat Sauce for 10-15 minutes using hot water or steam. Internal temp of a minimum of 165 degrees F

Do not mix ingredients in the kitchen. Layer the ingredients in the steam pan until ready to serve. Sauce bottom layer
Beef middle layer, Vegetables top layer, Sesame Seeds-Garnish

Meatloaf

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

Convection Oven (from frozen):

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

Boil in Bag (from frozen)

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

Stir Fry Vegetables: Heat from thawed. If frozen, extend heating times. Warm the vegetables in hot water or steam for 1 minute DO NOT COOK. Heat Sauce in hot water or steamer for 10 to 15 minutes. Layer Sauce on the bottom, Vegetables on top.

Primavera Rice

In medium saucepan melt 1/2 stick of butter. Add 13 cups of water and contents of package, stir well and bring to boil
Reduce heat, cover and simmer for 30-35 minutes. Yields 2' Full Steam Table Pan.

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 FY13 TABLE I							
LUNCH/DINNER MENU 3 - ANDOILLE PASTA & BEEF BRISKET AND BBQ SAUCE							
Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6816							
ANDOUILLE PASTA & CHEESE	25	13 oz/1 1/2 Cups	Andouille (Pork & Beef) Sausage, Pasta & Cheese, Boil-in-Bag, Frozen	RAGOZZINO	18 months	1	22#CASE
BEEF BRISKET W/ BBQ SAUCE	25	a 3/4 cup ,eat with 1/4 cup sauce, 10 oz	Beef Brisket w/ BBQ Sauce, Boil in a bag	Quantum	18 months	1	16.25 case
MEXICAN CHEESE SAUCE	25	1/4 cup	Cheese Sauce, Mexican, for Macaroni, Boil-in-Bag, Frozen	JTM	24 months	1	5.25# bag
DULCE DE LECHE CAKE	48	1.7 oz	Cake, Dulce de Leche, Frozen, pre-sliced, Thaw & Serve	LOVE&QUICHES	12 months	1	48ct CASE
BOX 1 - 8970-01-525-6786							
PEAS & CARROTS	50	3/4 cup	Pease & Carrots, Canned	SENECA/LIBBY	36 months	3	#10 CAN
MACARONI	25	3/4 cup	Macaroni, Whole Wheat	Ultra Grain/JW Swank	24 months	1	4 lb bag
PEANUT BUTTER & STRAWBERRY JAM	12	1.12 oz pb pch 1 oz jam pch	Peanut Butter and Strawberry Jam Twin Packs	MARKET STREET	24 months	1	12ct PACK
PAN COATED PEANUT BUTTER DISKS	50	1 each, 1.53 oz	Pan coated peanut butter disks, Individually packaged	Hershey	12 months	50	Packs
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18 months	4	.75oz BOTTLE
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	4		Trash Bags, Clear	ENVISION	NA	1	4ct ROLL
	1	10 CT	Gloves	HANDGUARDS	NA	1	10ct PACK
BOX 2							
ORANGE CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Orange	SQWINCHER	24 months	1	6gal YIELD
SUGAR FREE VARIETY PACK TEAS	24	1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24 months	1	24ct
APPLE SAUCE	24	4 oz	Applesauce, Individual Cups	MUSSELMAN	12 months	24	4 oz cup
	1	.75 oz	Seasoning, Vegetable	UNISTEL	NA	1	.75oz
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50		Dining Packets, Napkin, Knife,	LC INDUSTRIES	NA	2	25ct PACK
	1	1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1	.70oz
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1	6oz PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRAND	18 months	1	12ct PACK

UGR-A LUNCH/DINNER MENU 3: PREPARATION INSTRUCTIONS

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

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

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

B. Desirable Serving Temperatures:

Andouille Sausage: Maintain at 155 F or above

Beef Brisket:

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

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

C. Cooking/Grilling Instructions:

Mexican Cheese & Macaroni: 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 degree water for one hour or until it reaches a temp of 170 Degrees

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

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

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Veg Seasoning: Peas & Carrots

****Food Safety Notes:**

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

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

**UGR-A FY14 TABLE I
LUNCH/DINNER MENU 4 - TURKEY BREAST**

Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life	Issue/50 Ind.	Container Size	
Menu Item							
FROZEN/PERISHABLE BOX - 8970-01-525-6817							
ROASTED TURKEY BREAST	50	3 slices, 6 oz	Turkey Breast, Roasted, Ready to Slice, Frozen, Fully-Cooked	QUANTUM	18 months	1	50ct CASE
SWEET POTATOES	50	3/4 cup	Sweet Potatoes, Maple Glazed, Boil-in-Bag, Frozen	JTM	12 months	1	19# CASE
CHEESECAKE	24 each/ 48 total ct.	1 each, 3.0 oz each	Cheesecake, Individual, Vanilla & Key Lime, Frozen, Thaw & Serve	CHEESE CAKE FACTORY	12 months	1	48ct CASE
BOX 1 - 8970-01-525-6789							
GREEN BEANS, ITALIAN STYLE	50	3/4 cup	Green Beans, Italian Style Canned	SENECA/LIBBY	36 months	3	#10 CAN
STUFFING	50	1/2 cup	Stuffing Mix, Cornbread	UNCLE BENS	12 months	1	3.5#BAG
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18 months	4	.75oz BOTTLE
	1	2 oz	Butter Granules	BUTTER BUDS	36 months	1	2oz PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	1	10 CT	Gloves	HANDGUARDS	NA	1	10ct PACK
	4		Trash Bags, Clear	ENVISION	NA	1	4ct ROLL
BOX 2							
BUTTERSCOTCH PUDDING	24	1 each, 3.5 oz fill	Pudding, Butterscotch, Individual Cups	HUNTS	12 months	24	3.5oz CUP
ICED TEA	100	7.5 oz	Iced Tea, powder drink mix, lemon flavored, sugar sweetened	SQWINCHER	24 months	3	18 oz bag
SUGAR FREE LEMON-LIME ELECTROLYTE	30	1 each	Powdered drink mix, Electrolyte, Lemon-Lime with non nutritive sweetener	SQWINCHER	24 months	1	30ct PACK
CRANBERRY SAUCE	48	1 oz	Cranberry Sauce	US FOODS	24 months	3	14ozCAN
TURKEY GRAVY	50	1/4 cup	Gravy Mix, Instant, Turkey, TFF	DC BRAND	12 months	1	15ozBAG
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1	6ozPACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRAND	18 months	1	12ct PACK
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 months	1	24 ct
	1	1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1	.70oz
	2	.40 oz	Seasoning, Poultry	UNISTEL	NA	2	.40oz
	1	.75 oz	Seasoning, Vegetable	UNISTEL	NA	1	.75oz
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50		Dining Packets, Napkin, Knife, Fork,	LC INDUSTRIES	NA	2	25ct PACK

UGR-A LUNCH/DINNER MENU 4: PREPARATION INSTRUCTIONS

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

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

Stuffing: Need 3 quarts of water.

Turkey Gravy: Need 4 quarts of water.

B. Desirable Serving Temperatures:

Roast Turkey: Maintain at 155° F or above.

Stuffing: Maintain at 165° F or above.

Turkey Gravy: Maintain at 165° F or above.

Green Beans: Maintain at 145° F or above.

Cranberry Sauce: Chill, if possible.

Cheese Cake: Thaw and serve

C. Cooking/Grilling Instructions:

Turkey: Retherming is suggested. Retherm in water bath in bag or removed from bag and oven heated.

May be heated out of bag in steamer.

Oven Method: Remove turkey from plastic bag. Bake in moderate field kitchen oven (medium flame at 275-300° F) for approximately 12 minutes per pound.

Water Heating: Place bagged turkey in simmering water. Do not rapid boil.

Maple Glazed Sweet Potatoes:

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

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.

UGR-A FY14 TABLE I
LUNCH/DINNER MENU 5 - SWEET FIRE CHICKEN/HAPPY FAMILY

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6818						
SWEET FIRE CHICKEN	25 2 cups	Chicken, with Spicy General Tso's Sauce, Veg, Frozen, Boil-in-Bag	SUNRISE	18 months	1	16# CASE
HAPPY FAMILY	25 2 cups	Chicken, Beef, Shrimp, & Veg in an Asian Style Sauce, Frozen, Boil-in-Bag	SUNRISE	18 months	1	16.5#CASE
ORANGE SUNSHINE CAKE	48 1 piece, 1.7 oz	Cake, Orange, Frozen, Sheet, pre-sliced, Thaw & Serve	SWEET ENDINGS	12 months	1	48ct CASE
BOX 1 - 8970-01-525-6790						
BROWN RICE	50 3/4 cup	Rice, Brown, Dry	R&T Consulting	18 months	3	3.25 lb bag
CARROTS	25 1/2 cup	Carrots, Canned	SENECA/LIBBY	36 months	1	#10 CAN
PAN COATED DISKS	48 1 each, 1.69 oz	Pan Coated Disks, Individually packaged	M&M MARS	12 months	1	48ct PACK
PEANUT BUTTER & APPLE JELLY	12 1.12 oz pb pch 1 oz jelly pch	Peanut Butter and Apple Jelly, Twin Pack	MARKET STREET	24 months	1	12ct PACK
SOY SAUCE	35 9 gm pch	Soy Sauce, Portion Control	HEINZ	12 months	1	35ct PACK
JALAPENO SLICES	25 1.0 oz pkt	Jalapeno Slices, Shelf-Stable	KAISER	18 months	1	25ct PACK
HOT SAUCE	4 .75 oz bottle	Hot Sauce	FRANKS	18 months	4	.75oz
	1 2 oz	Butter Granules	BUTTER BUD	36 months	1	2oz PACK
	75	Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	4	Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1 10 CT	Gloves	HANDGUARD	NA	1	10ct PACK
BOX 2						
PEARS	24 1 each, 4 oz	Pears, Individual Cups	DELMONTE	15 months	24	4oz CUP
MIXED BERRY CARBOHYDRATE ELECTROLYTE BEVERAGE	100 7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Mixed Berry	SQWINCHER	24 months	1	6gal YIELD
SUGAR FREE VARIETY PACK BEVERAGES	24 1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 months	1	24ct PACK
COFFEE	30 6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1	6oz PACK
CREAMERS	12 3 gm pkt	Creamers, Nondairy	DC BRAND	18 months	1	12ct PACK
	50	Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	1 .75 oz	Seasoning, Vegetable	UNISTEL	NA	1	.75oz
	1 1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1 .70 oz	Pepper	UNISTEL	NA	1	.70oz

UGR-A LUNCH/DINNER MENU 5: PREPARATION INSTRUCTIONS

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

Mixed Berry Beverage: Best served chilled. Need 7 quarts of water.

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

B. Desirable Serving Temperatures:

Pears: Chill, if possible.

Sunshine Orange Cake: Thaw and serve.

C. Cooking/Grilling Instructions:

Carrots: Heat thoroughly, ensuring a minimum product temperature of 145° F or above

Sweet Fire Chicken:

Heat from thawed. Warm vegetables in hot water or steam for 1 minute.. **Heat Chicken** Deep fry for 2 minutes. Oven: 350° 10-12 minutes

Heat ato 165 °F. Heat Sauce: 10 to 15 minutes in hot water or steamer to 165° F. DO NOT MIX ingredients in the kitchen. Layer in the pan

Mix when ready to serve.

Happy Family:

Heat from thawed. Warm vegetables in hot water or steam for 1 minute.. Heat Chicken and Beef in hot water or steam for 1 minute

Heat ato 165 °F. Heat Sauce: 10 to 15 minutes in hot water or steamer to 165° F. DO NOT MIX ingredients in the kitchen. Layer in the pan

Mix when ready to serve.

Brown Rice

Preparation: Pour 13 cups of water into medium saucepan, add 1/2 stick of butter or margarine and contents of package.

Stir well and bring to a boil. Reduce heat, cover and let simmer for 30-35 minutes or bring to a boil and place covered pan in oven at

350 F for 45 minutes. Yields 2" full steam table pans.

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Veg Seasoning:

****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 FY14 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	
FROZEN/PERISHABLE BOX - 8970-01-525-6820							
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, Boil-in-Bag	RAGOZZINO	18 months	1	20#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	18 months	1	21#CASE
AMARETTO CAKE	48	1 piece, 1.7 oz	Cake, Amaretto Cream Cake, Frozen, Pre-Sliced, Thaw &	STERLING	12 months	2	24ct TRAY
BOX 1 - 8970-01-525-6794							
PEAS	50	3/4 cup	Peas, Canned	SENECA/LIBBY	36 months	3	#10 CAN
CHOCOLATE CHIP COOKIE	50	1 each, 2.0 oz	Cookies, Chocolate Chip, Bite size	KELLOGGS	12 months	50	2.0oz PACK
	1	10 CT	Gloves	HANDGUARDS	NA	1	10ct PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1	2 oz	Butter Granules	BUTTER BUD	36 months	1	2oz PACK
BOX 2							
MIXED FRUIT	24	4 oz	Mixed Fruit, Individual Cups	DELMONTE	15 months	24	4oz CUP
PEACH ICED TEA	100	7.5 oz	Peach Iced Tea, powder drink mix, sugar sweetened	4C	24 months	1	74.2oz
SUGAR FREE TEA VARIETY PACK	24	1 each	Powdered tea mix, Variety Pack with non nutritive sweetener	4C	24 months	1	24ct PACK
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18 months	4	.75oz
PARMESAN CHEESE	50	1 each, 3.5 gm pouch	Parmesan Cheese	CHEESE MERCHANT	18 months	1	50ct PACK
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1	6oz
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRAND	18 months	1	12ct PACK
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 months	1	24 ct
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	1	1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1	.70oz
	1	.75 oz	Seasoning, Vegetable	UNISTEL	NA	1	.75oz

UGR-A LUNCH/DINNER MENU 6: PREPARATION INSTRUCTIONS

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

Ice Tea: Best served chilled.

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

B. Desirable Serving Temperatures:

Penne Pasta with Chicken: Maintain at 160 F or above

Shrimp Scampi: Maintain at 155 F or above

Peas: Maintain at 145° F or above.

Mixed Fruit: Chill, if possible.

Amaretto Cake: Thaw and serve

C. Cooking/Grilling Instructions:

Shrimp Scampi: Put water in pot and bring temperature to 200 degrees. 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 degrees 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 FY14 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
FROZEN/PERISHABLE BOX - 8970-01-525-6823						
GRILLED STEAK	50 9 oz	Steak, Beef, Frozen, Uncooked	QUANTUM	18 months	1	50ct CASE
POTATO WEDGE	50 8 pieces, 3.5 oz	Potato Wedge, Natural with Sea Salt, Frozen	McCRUM	12 months	3	5#BAG
PEPPER & ONION	40 1/4 cup, 2 oz	Peppers & Onions, Frozen	SIMPLOT	18 months	2	2.5#BAG
RED VELVET CAKE	48 1 piece, 1.7 oz	Cake, Red Velvet, Frozen, Pre-Slice, Thaw & Serve	STERLING	12 months	2	24ct TRAY
BOX 1 - 8970-01-525-6796						
CORN	50 3/4 cup	Corn, Canned	SENECA/LIBBY	36 months	3	#10 CAN
PEANUT BUTTER & BLACKBERRY JAM	12 1 each, 1.12 oz pb pch 1 oz jam pch	Peanut Butter and Blackberry Jam Twin Packs	MARKET STREET	12 months	1	12ct PACK
VANILLA PUDDING	24 1 each, 3.5 oz fill	Pudding, Vanilla, Individual Cups	HUNTS	12 months	24	3.5oz CUP
	1 2 oz	Butter Granules	BUTTER BUD	36 months	1	2oz PACK
	1 4 oz	Oil, Vegetable, butter flavored	HEARTLAND	12 months	1	4oz
Jalepeno Slices	25 1.0 oz pkt	Jalepeno Slices, Shelf-Stable	KAISER	18 months	1	25ct PACK
KETCHUP	50 18 gm pkt	Ketchup	HEINZ	NOTE1	2	25ct PACK
	75 8 oz	Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
LEMON LIME CARBOHYDRATE SUGAR FREE VARIETY PACK	100 7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Lemon Lime	SQWINCHER	24 months	1	6gal YIELD
	24 1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 months	1	24ct BOX
COFFEE	30 6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1	6oz PACK
CREAMERS	12 3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1	12ct PACK
BOX 2						
MUSHROOMS	48 1/4 cup	Mushrooms, Canned, Sliced	MONTERAY	36 months	1	#10 CAN
BEEF GRAVY	50 1/4 cup	Gravy Mix, Beef, Instant, TFF	DC BRANDS	12 months	1	15oz BAG
ALL PURPOSE SAUCE	50 19 gm pouch	Sauce, All Purpose	BOBS	24 months	2	25ct PACK
	50	Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	1 10 CT	Gloves	HANDGUARDS	NA	1	10ct PACK
	4	Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1 1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1 .70 oz	Pepper	UNISTEL	NA	1	.70oz
	2 1.10 oz	Seasoning, Steak	UNISTEL	NA	2	1.10oz
	1 .75 oz	Seasoning, Vegetable	UNISTEL	NA	1	.75oz

UGR-A LUNCH/DINNER MENU 7: PREPARATION INSTRUCTIONS

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

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

B. Desirable Serving Temperatures:

Corn: Maintain at 145° F or above.
Mushrooms: Maintain at 145° or above
Brown Gravy: Maintain at 155° F or above.
Steak: Maintain at 165° F or above.
Velvet Cake: Thaw and Serve

C. Cooking/Grilling Instructions:

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

Serving Size: 1 Steak, Yield: 50 servings.

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

Potato Wedges: Pre-heat oven to 400 deg 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.

Mushrooms: Heat 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.

**UGR-A FY14 TABLE I
LUNCH/DINNER MENU 8 - RIBS/FRIED CHICKEN**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brands	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6825						
PORK RIBS	25	2 ribs	Pork, Ribs, Fully Cooked, Frozen	STAR	12 months	1 17#CASE
FRIED CHICKEN	25	2 pieces	Fried Chicken, Fully Cooked, Frozen	PERDUE	24 months	1 50ct CASE
SEASONED COLLARD GREENS	50	3/4 cup	Collard Greens, Seasoned, Frozen, Fully Cooked, with Turkey Ham, No Pork, Boil-in-Bag	PAULSON	12 months	4 5#BAG
PUMPKIN ROLL	48	1 each	Roll, Pumpkin, Frozen, Indiv. Wrapped, Thaw & Serve	STERLING	12 months	1 48ct CASE
BOX 1 - 8970-01-525-6803						
AU GRATIN POTATOES	50	3/4 Cup	Au Gratin Potatoes, Dehydrated	IDAHOAN	15 month	2 2.25# BOX
CHICKEN GRAVY	50	1/4 Cup	Gravy, Chicken, Instant, TFF	DC BRANDS	12 months	1 15oz BAG
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1 6oz PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1 12ct PACK
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 months	1 24 ct
	1	.75 oz	Seasoning, Vegetable	UNISTEL	NA	1 .75oz
	1	.70 oz	Paprika	UNISTEL	NA	1 .70oz
	1	2 oz	Butter Granules	BUTTER BUD	36 months	1 2oz PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3 25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1 4ct ROLL
BOX 2						
PB FILLED PAN COATED DISCS	48	1 each	Peanut butter filled pan coated discs (Reece's Pieces)	Hersheys	12 months	50 packs
GRAPE DRINK	100	7.5 oz	Beverage Base, Powder, Grape	SQWINCHER	24 months	3 18 oz bag
SUGAR FREE VARIETY PACK TEAS	24	1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24 months	1 24ct BOX
BARBECUE SAUCE	50	1 oz pch	Barbecue Sauce	BOCA GRANDE	12 months	1 50ct PACK
CHILE LIME HOT SAUCE	1	12 oz bottle	Hot Sauce, Chile Lime	FRANKS	24 months	1 12oz BOTTLE
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2 25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz
	1	10 CT	Gloves	HANDGUARD	NA	1 10ct PACK

UGR-A LUNCH/DINNER MENU 8: PREPARATION INSTRUCTIONS

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

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

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

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

B. Desirable Serving Temperatures:

Chicken: Maintain at 155° F or above.

Ribs: Maintain at 155° F or above.

Collard Greens: Maintain at 145° F or above.

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

Pumpkin Roll: Thaw and serve

Chicken Gravy: Maintain at 165° F or above.

C. Cooking/Grilling Instructions:

Fried Chicken: Refer to case label for specific instructions. Preheat oven to 350 deg 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 deg F for 30 -35 min if thawed, cook for 40 - 45 min if frozen

Conventional Oven - cook @ 325 deg 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.

**UGR-A FY14 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
FROZEN/PERISHABLE BOX - 8970-01-525-6827						
MEAT BALLS AND SAUCE KIT	50	6-½ oz meatballs and ¾ cup sauce	Meatballs, Beef & Chicken, Fully-Cooked (Baked), Frozen in Marinara Sauce, Boil-in-Bag	Rosina	18 months	1 28.13# Case
PIZZA ROLL	48	1 each, 3oz	Pizza Roll, Frozen	SJR	24 months	1 48ctCASE
ALMOND JOY BAR CAKE	48	1 slice each, 1.7 oz	Bar, Choc, Coconut, & Almond, Frozen, pre-sliced, thaw & serve	HILL COUNTRY	14 months	1 48ctCASE
BOX 1 - 8970-01-525-6804						
SPAGHETTI	50	1 cup	Spaghetti, Whole Wheat	Ultra Grain	24 months	2 6 lb Bag
GREEN BEANS, ITALIAN STYLE	50	¾ cup	Green Beans, Italian Style Canned	SENECA/LIBBY	36 months	3 #10CAN
PEANUT BUTTER & GRAPE JELLY	12	1 12 oz pb pch 1 oz jelly pch	Peanut Butter and Grape Jelly, Twin Pack	MARKET STREET	12 months	1 12ct PACK
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18 months	4 .75oz
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1 6oz PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1 12ct PACK
BOX 2						
PARMESAN	50	3.5 gm pouch	Parmesan Cheese	CHEESEMERCH	18 months	1 50ctPACK
MIXED FRUIT	24	1 each, 4 oz	Mixed Fruit, Individual Cups	DELMONTE	15 months	24 4oz CUP
FRUIT PUNCH CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Fruit Punch	SQWINCHER	24 months	1 6gal YIELD
SUGAR FREE VARIETY PACK BEVERAGES	24	1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 months	1 24ct BOX
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2 25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3 25ct PACK
	4		Trash Bags, 2 clear	ENVISION	NA	1 4ct ROLL
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz
	1	.25 oz	Seasoning, Italian	UNISTEL	NA	1 .25oz
	1	2 oz.	Butter Granules	BUTTER BUD	36 months	1 2oz PACK
	1	10 CT	Gloves	HANDGUARD	NA	1 10ct PACK
	1	4 oz	Oil, Vegetable, Butter Flavor	Heartland Mist	12 months	1 4oz BOTTLE



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:

Spaghetti : Boil water (4 qts / lb of pasta), add salt to taste, add pasta, wait for reboil.
Stir frequently, cook until "al dente" (firm to the bite). Approximately 10-11 minutes, remove from heat and drain.
Meat Balls: Place frozen pouches in hot water greater than 190 degrees F for a minimum of one hour. Be sure product has reached a minimum temp of 170 degrees 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 degrees F for 5 to 8 minutes item.

D. Suggested Use of Spice:

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

**Food Safety Notes:

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

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

UGR-A FY14 TABLE I
LUNCH/DINNER MENU 10 - SOFT TACO KIT (CHICKEN & BEEF)

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6830							
SOFT TACO KIT (CHICKEN AND BEEF)	50	2 each, Contains 3 oz meat, 1 oz enchilada sauce, 1 oz queso sauce, 1 oz tortilla	Soft Taco, Chicken and Beef Filling, Sauces, Boil-in-Bag, Frozen	JTM	24 months	1	100ct CASE
ROJO SAUCE	50	50 - 1/4 cup	Sauce, Rojo, for Black Beans & Corn	JTM	24 months	1	6# bag
Dulce De Leche Cake	48	1 each	Cheesecake Bites, Dulce de Leche, Frozen	Love & Quiches	12 months	1	48ct CASE
BOX 1 - 8970-01-525-6805							
CORN	50	1/2 cup	Corn, Canned	SENECA/LIBBY	36 months	2	#10 CAN
BLACK BEANS	50	1/4 cup	Beans, Black, Canned	Bush	36 months	1	#10 can
BROWN RICE	50	1/2 cup	Brown rice with black beans	NuChoice Foods	24 months	2	32 oz pack
CHOCOLATE CHIP COOKIE	50	1 each, 2.0 oz	Cookies, Chocolate Chip, Bite size	KELLOGGS	12 months	50	2oz PACK
PEACH ICED TEA	100	7.5 oz	Peach Iced Tea, powder drink mix, sugar sweetened	4C	24 months	1	74.2oz
FRUIT PUNCH CARBOHYDRATE ELECTROLYTE	30	1 each	Powdered drink mix, Electrolyte, Fruit Punch with non nutritive sweetener	SQWINCHER	24 months	1	30 ct
CHILE LIME HOT SAUCE	1	12 oz bottle	Hot Sauce, Chile Lime	FRANKS	24 months	1	12oz BOTTLE
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1	6oz PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months	1	12ct PACK
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 months	1	24 ct
	1	2 oz	Butter Granules	BUTTER BUD	36 onths	1	2oz PACK
BOX 2							
CARAMEL SAUCE	50	1 oz.	Sauce, Caramel	LYONS	12months	3	17oz
SALSA/PICANTE	50	0.5 oz pch	Salsa/Picante, medium	HEINZ	12months	1	50ct PACK
Jalepeno Slices	25	1.0 oz pkt	Jalepeno Slices, Shelf-Stable	KAISER	18 months	1	25ct PACK
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1	1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1	.70oz
	1	10 CT	Gloves	HANDGUARD	NA	1	10ct PACK

UGR-A LUNCH/DINNER MENU 10: PREPARATION INSTRUCTIONS

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

Ice Tea: Best served chilled.

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

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

B. Desirable Serving Temperatures:

Rojo Sauce: Maintain at 155 ° F

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

Cheese Cake: Maintain at 140 deg 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 deg 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 boiling water for 45 minutes
Open bag carefully to avoid being burned.

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

Black Beans: Heat beans and liquid thoroughly. Ensure a minimum product temp 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).

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

UGR-A FY14 TABLE I
LUNCH/DINNER MENU 11 - BEEF SIRLOIN WITH PEPPERCORN GRAVY/BUFFALO TURKEY WING

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6832						
BEEF SIRLOIN WITH PEPPERCORN GRAVY	25 1 each with 1/4 cup sauce	Beef, Sirloin with Peppercorn Gravy, Frozen, Boil-in-Bag	Cuisine Solutions			
BUFFALO TURKEY WING	25 1 each	Turkey Wing in Buffalo Style Sauce, Fully Cooked, Frozen, Boil-In-Bag	Cuisine Solutions	18 months	1	22# case
LOADED MASHED POTATOES	50 8 oz, 2/3 cup	Potatoes, Loaded, Frozen, Boil-in-Bag	JTM	24 month	1	25# CASE
S'MORES CAKE	48 1 each, 2.3 oz	Cake, S'Mores, Chocolate Cake, Marshmallow and Choc pieces, Frozen, Pre-Sliced, Thaw & Serve	STERLING	12 months	2	24ct TRAY
BOX 1 - 8970-01-525-6806						
PEAS	50 ¾ cup	Peas, Canned	SENECA/LIBBY	36 months	3	#10 CAN
MIXED BERRY CARBOHYDRATE ELECTROLYTE BEVERAGE	100 7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Mixed Berry	SQWINCHER	24 month	1	6gal YIELD
HOT SAUCE	4 .75 oz bottle	Hot Sauce	FRANKS	18 months	4	.75oz
COFFEE	30 6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1	6oz PACK
CREAMERS	12 3 gm pkt	Creamers, Nondairy	DC BRAND	18 months	1	12ct PACK
	1 2 oz	Butter Granules	BUTTER BUD	36 months	1	2oz PACK
BOX 2						
SUGAR FREE VARIETY PACK TEAS	24 1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24 months	1	24ct BOX
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	1	12ct PACK
CHERRY MIXED FRUIT	24 1 each, 4.0 oz	Mixed fruit with cherries	DELMONTE	15 months	24	4oz CUP
	50	Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	75	Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	4	Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1 .75 oz	Seasoning, Vegetable	UNISTEL	NA	1	.75oz
	1 1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1 .70 oz	Pepper	UNISTEL	NA	1	.70oz
	1 10 CT	Gloves	HANDGUARD	NA	1	10ct PACK

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:

Cube Beef: Maintain at 145° F or above.
S'mores Cake: Thaw and enjoy
Loaded Baked Potato: Maintain at 145° F or above.
Peas: Maintain at 145° F or above.

C. Cooking/Grilling Instructions:

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

Cubed Beef and Wings: From Frozen
Convection Oven: 35 minutes at 375°

Water bath 25 minutes at 180°

Thawed: 15 Minutes at 375° Water bath for 15 minutes at 180°

Peas : Heat Peas 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

**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 FY14 TABLE I
LUNCH/DINNER MENU 12 - BEEF POT ROAST**

Menu Item		Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)
FROZEN/PERISHABLE BOX - 8970-01-525-6849					
POT ROAST	50	5 oz beef, 1/4 cup gravy	Beef Pot Roast, Boil-in-Bag, Fully Cooked, Frozen	QUANTUM	18 months
BROCOLLI, RICE & CHEESE	50	6 oz, 1/2 cup	Broccoli, Rice & Cheese Casserole, Frozen, Boil-in-Bag	JTM	24 months
Ooey Goey, Chocolate Bar	48	1 each, 1.7 oz	Choc Bar, Ooey Goey, Frozen, Pre-Sliced, Thaw & Serve	HILL COUNTRY	14 months
BOX 1 - 8970-01-525-6807					
APPLE SAUCE	24	1 each, 4 oz	Applesauce, Individual Cups	MUSSELMAN	12 months
CARROTS	50	¼ cup	Carrots, Canned	SENECA/LIBBY	36 months
BASMATI RICE	50	3/4 cup	Rice, Basmati, Dry	INDIAN HARVEST	15 months
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18 months
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRANDS	18 months
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 months
OATMEAL RAISIN COOKIE	50	1 each	Cookies, Oatmeal Raisin, Bite size	KELLOGGS	12 months
	1	2 oz	Butter Granules	BUTTER BUD	36 months
BOX 2					
ICED TEA	100	7.5 oz	Iced Tea, powder drink mix, lemon flavored, sugar sweetened	SQWINCHER	24 months
SUGAR FREE VARIETY PACK BEVERAGES	24	1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 months
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA
	4		Trash Bags, clear	ENVISION	NA
	1	1.65 oz	Salt	UNISTEL	NA
	1	.70 oz	Pepper	UNISTEL	NA
	1	10 CT	Gloves	HANDGUARD	NA

UGR-A LUNCH/DINNER MENU 12: 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.
Basmati Rice: Total 6 quarts required

B. Desirable Serving Temperatures:

Pot Roast: Maintain at 155° F or above.
Basmati Rice: Maintain at 165° F or above.

Carrots: Maintain at 145° F or above.

Chocolate Bar: Thaw and serve

C. Cooking/Grilling Instructions:

Pot Roast: Use thermometer to ensure that Pot Roast is heated to minimum of 155 degrees F

Thaw unopened bags under refrigeration or cold water. Best heated from thaw. Submerge whole unopened bags in 185-195 degree F water and heat through.

Oven Method: Remove Pot Roast from plastic bag, arrange Pot Roast and all gravy in roasting pan.

Heat in oven temp range 275- 325 degrees F until heated through.

Broccoli, Rice and Cheese: Use a steam kettle to heat frozen boilable bags. Bring steam kettle or a pot of water to a boil

Place unopened bags in boiling water, water must flow around all sides of bag. Heat for 45 minutes or until product has reached internal temp of 135 degrees F. Product should be 135 degrees before serving. Do Not Puncture the bags.

Basmati Rice:

Stove Top: Bring 2 qts of water to boil, add 2 lbs sleeve of Basmati Rice and stir, Cover, reduce heat and simmer covered for 12 minutes. Remove from heat, allow to rest, covered for 3 minutes. Serve immediately or chill and reserve for later.

HEATING INSTRUCTIONS:

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

**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 FY14 TABLE I
LUNCH/DINNER MENU 13 - CHICKEN CORDON BLEU/PORK LOIN

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life	Issue/50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6852						
CHICKEN CORDON BLEU	25 1 each, 5.5 oz portion	Chicken Cordon Bleu, Frozen, Fully Cooked Does NOT contain PORK	BARBER/AD.PIERRE	450 days	1	25ct CASE
TUSCAN PORK LOIN	25 6 oz portion	Pork Loin, Tuscan Rub, Frozen, Fully Cooked	STAR	12 months	1	10# CASE
CREAMED SPINACH & PASTA	50 1/2 cup	Spinach & Pasta, Creamed, Frozen, Fully Cooked	RAGOZZINO	18 months	1	13# CASE
PUMPKIN SPICE CAKE	48 1.7 oz	Cake, Pumpkin Spice, Frozen, Pre-Sliced, Thaw & Serve	Love & Quiches	12 months	1	1 case
BOX 1 - 8970-01-525-6809						
GREEN BEANS	48 1/2 cup	Green Beans, Canned	SENECALIBBY	36 months	2	#10 CAN
COFFEE	30 6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1	6oz PACK
CREAMERS	12 3 gm pkt	Creamers, Nondairy	DC BRAND	18 months	1	12ct PACK
	75	Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	4	Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1	2 oz Butter Granules	BUTTER BUD	36 months	1	2oz PACK
	1	10 CT Gloves	HANDGUARD	NA	1	10ct PACK
BOX 2						
PEACHES	24 1 each, 4.0 oz	Peaches in Strawberry Banana flavored light syrup	DELMONTE	15 months	24	4oz CUP
BROWN GRAVY	50 1/4 cup	Brown Gravy Mix, Instant, TFF	DC BRAND	12 months	1	14oz BAG
LEMONADE	100 7.5 oz	Beverage Base, Powder, Lemonade	SQWINCHER	24 months	3	18 oz bag
SUGAR FREE VARIETY PACK TEAS	24 1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24 months	1	24ct BOX
	50	Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
HOT SAUCE	4 .75 oz bottle	Hot Sauce	FRANKS	18 months	4	.75oz
	1 1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1 .70 oz	Pepper	UNISTEL	NA	1	.70oz
	1 .75 oz	Seasoning, Vegetable	UNISTEL	NA	1	.75oz

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.

Peaches: 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 deg F - 30 minutes

400 deg F - 25 minutes

450 deg F - 20 minutes

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

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

Method - Remove from bags and place in roasting pan. Heat for 45 min or 160 degrees

Creamed Spinach & Pasta: Boil in Bag for approx 45 minutes or internal temp of 135F

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 FY14 TABLE I
LUNCH/DINNER MENU 14 - PRIME RIB**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6856						
PRIME RIB	50 1 slice, 10 oz	Prime Rib, Fully Cooked, Frozen, Boil-in-Bag	QUANTUM	18 months	1	32# CASE
ROASTED RED MASHED POTATOES	50 1/2 cup	Potatoes, Roasted Red, Mashed, Frozen, Boil-in-Bag	McCRUM	12 months	2	5# BAG
CUPCAKES	24 each/ 48 total ct. 1 each	Cupcakes, Banana Salted Caramel & Lemon Drop, Frosted, Frozen, Thaw & Serve	Cheesecake Factory	12 months	1	24 ct of each
BOX 1 - 8970-01-525-6810						
PEAS & CARROTS	50 3/4 cup	Peas and Carrots, Canned	SENECA/LIBBY	36 months	3	#10 CAN
BEEF GRAVY	50 1/4 cup	Beef Gravy Mix, Instant, TFF	DC BRAND	12 months	1	15oz 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	1	12ct PACK
COFFEE	30 6 oz	Coffee, Filter Bag, Arabica	BRISK	18 months	1	6oz PACK
CREAMERS	12 3 gm pkt	Creamers, Nondairy	DC BRAND	18 months	1	12ct PACK
CREAMERS	24 1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend	24 months	1	24 ct
Butter Buds	1 2 oz	Butter Granules	BUTTER BUDS	36 months	1	2oz PACK
Paper Cups	75	Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
Trash Bags	4	Trash Bags, clear	ENVISION	NA	1	4ct ROLL
Gloves	1 10 CT	Gloves	HANDGUARD	NA	1	10ct PACK
BOX 2						
FRUIT PUNCH CARBOHYDRATE ELECTROLYTE BEVERAGE	100 7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Fruit Punch	SQWINCHER	24 months	1	6gal YIELD
SUGAR FREE VARIETY PACK TEAS	24 1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24 months	1	24ct BOX
VANILLA PUDDING	24 1 each, 3.5 oz fill	Pudding, Vanilla, Individual Cups	HUNTS	12 months	24	3.5oz CUP
Trays	50	Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
Dining Packets	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
HOT SAUCE	4 .75 oz bottle	Hot Sauce	FRANKS	18 months	4	.75oz
HORSERADISH	35 12 gram pouch	Sauce, Horseradish	HEINZ	12 months	1	50ct PACK
Vegetable Seasoning	1 .75 oz	Seasoning, Vegetable	UNISTEL	NA	1	.75oz
Salt	1 1.65 oz	Salt	UNISTEL	NA	1	1.65oz
Pepper	1 .70 oz	Pepper	UNISTEL	NA	1	.70oz

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.

Brown Gravy: Need 4 quarts of water.

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

B. Desirable Serving Temperatures:

Prime Rib: Maintain at 155° F or above.

Red Mashed Potatoes: Maintain at 145° F or above.

Pudding: Chill, if possible.

Cup Cakes: Thaw and Enjoy

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

C. Cooking/Grilling Instructions:

Prime Rib:

Thawing Instructions for Prime Rib

Place frozen Prime Rib in refrigerator (33F to 40F) for 48 hours to thaw. Do not open bag!

Do not thaw at room temperature.

May Quick-Thaw in cold water, then use immediately.

Do not refreeze thawed Prime Rib.

Heating Methods:

Oven Heating

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

Red Potatoes : Convection Oven to 400 degrees 17 to 19 minutes

Conventional Oven to 425 degrees for 15 minutes and then flipping for another 9 to 11 minutes

Peas and Carrots: 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.